

Silver Thyme

~ 2017 ~

Prom and Grad Buffet Menus

Enjoy delicious, freshly prepared items from our prom and grad menu. All of our food is prepared for you fresh daily and delivered to you right away. Just remove the lids and wrappings and serve to your guests. Some of our packages can also be served by our courteous and professional staff to you and your guests.

Select from one of our exceptional packages or customize a menu to suit your needs
Our team of professionals will ensure your event is a grand success.

Listed prices do not include delivery, staffing, rentals or applicable taxes.



**Call 905.864.8511 or 1.800.536.8637
to start your planning process**

Silver Thyme
events and catering fresh · inspired · innovative

Providing Exceptional Catering and Event Services to
Oakville, Mississauga, Milton, Acton, Halton Hills and beyond since 1974

Light Quick Buffet Menus

GRILLED CHICKEN LUNCH - Package Price \$ per person

Boneless Grilled Chicken Breast with your choice of White Wine Mushroom Sauce, Lemon Tarragon Sauce or a Fresh Tomato Herb Sauce

Jeweled Rice

Your Choice of Salad (please choose one)

Tossed Garden Salad with Champagne Vinaigrette or Ranch Dressing

Greek Salad with a Rich Greek Dressing

Caesar salad with a classic Caesar Dressing

Creamy Broccoli and Raisin Salad

Asian coleslaw with almond slices

Fresh Fruit Salad of sweet chunks of Melons, Berries and Pineapple

Freshly Baked Cookies and Pasty Squares

Eco-friendly Paper Plates, Cutlery, Serving Utensils, Paper Napkins and Rental of our Chafing Dish(es) included

PASTA AND SALAD LUNCH - Package Price \$ per person

Your Choice of Pasta (please choose one)

Grilled Chicken in a Creamy Pumpkin Sauce over Farfalle Pasta

Classic Italian Meatballs in a Tomato Herb Sauce over Penne Pasta

Creamy Chicken Divine in White Wine Mushroom Sauce over Penne Pasta

Spinach and Cheese Cannelloni baked in a Tomato Herb Sauce

Your Choice of Salad (please choose one)

Tossed Garden Salad with Champagne Vinaigrette or Ranch Dressing

Greek Salad with a Rich Greek Dressing

Caesar salad with a classic Caesar Dressing

Creamy Broccoli and Raisin Salad

Asian coleslaw with almond slices

A side of **Garlic Toast**

Freshly Baked Cookies and Pasty Squares

Eco-friendly Paper Plates, Cutlery, Serving Utensils, Paper Napkins and Rental of our Chafing Dish(es) included

ROAST BEEF AND CHICKEN DINNER - Package Price \$ per person

Pot Roast Slow Roasted Black Angus Beef, pre-carved and served with a rich pan gravy and spicy horseradish

Boneless Grilled Chicken Breast with (your choice) a white wine mushroom cream sauce, lemon tarragon sauce or a fresh tomato and herb sauce

Oven Roasted Red Skin Potatoes

Your Choice of Salad (please choose one)

Tossed Garden Salad with Champagne Vinaigrette or Ranch Dressing

Greek Salad with a Rich Greek Dressing

Roasted Red Pepper Pasta Salad

Creamy Broccoli and Raisin Salad

Asian coleslaw with almond slices

Your Choice of Platter (please choose one)

Fruits of the Season Platter with a Rich Chocolate Sauce

Domestic Cheese Platter with Biscuits

Fresh Vegetable Crudité's Platter with Creamy Dip

Fresh Baked Dinner Rolls and Butter

Miniature Assorted Finger Desserts

Eco-friendly Paper Plates, Cutlery, Serving Utensils, Paper Napkins and Rental of our Chafing Dish(es) included

Minimum order of \$ 100.00/per menu before taxes and delivery charges applies to all orders

Above prices do not include service, staff, gratuity, rentals or applicable taxes

Prices are subject to change

Traditional Buffet Meal

(minimum 30 people)

Package Price of \$ per person

Your package includes two salads, two entrees, potatoes, and dessert buffet with tea and coffee
Inquire about special discount pricing for groups over 100 people

To add pre-dinner chef's selection of hot and cold passed hors d'oeuvres \$ per person

SALAD (please choose two)

Caesar Salad with Classic Dressing
Tossed Garden Salad with Ranch Dressing
Baby Mixed Greens with Balsamic Vinaigrette
Greek Salad with Olive and Feta Crumble
Roasted Red Pepper Pasta Salad
Mandarin Green Salad with Cointreau Dressing
Red Skinned Potato Salad
Creamy Broccoli and Raisin Salad
Asian Coleslaw with Almond Slices
Black Bean and Roasted Corn Pasta Salad

An assortment of artisan breads, rolls and butter buffet display

ENTRÉE (please choose two, one from each section)

Grilled Chicken Breast with White Wine Mushroom Cream Sauce
Grilled Salmon Filet with Pesto Cream Sauce
Grilled Arctic Char with a Light Horseradish Cream Sauce
Fresh Carved Roast Beef with Horseradish, Burgundy Gravy
Maple Ginger Glazed Pork Loin with an Apple Cider Glaze Reduction
Fresh Carved Apricot Glazed Whole Dinner Ham, on the Bone with gourmet mustards
Entrées are accompanied by our signature herbed roasted red skinned potatoes
Medley of green beans with lemon thyme butter

Salmon and Scallops in a Vodka Cream Sauce over Penne Pasta
Grilled Chicken in a Creamy Pumpkin Sauce over Farfalle Pasta
Shrimp Penne Primavera in a Tomato Basil Sauce
Indian Buttered Chicken (mild) served with Jasmine Rice
Creamy Chicken Divine in White Wine Mushroom Sauce over Penne Pasta
Sweet and Sour Pork served with Wild and Long Grain Rice
Korean Flank Steak with Bok Choy served with Jeweled Rice Pilaf

DESSERTS (chef's selection)

An assortment of Squares, Brownies, fresh baked Pies, Cheese Cakes and Tortes.
Accompanied by freshly brewed Tea and Coffee

Eco-friendly Paper Plates, Cutlery, Serving Utensils, Paper Napkins and Rental of our Chafing Dish(es) included

Minimum order of \$ 100.00/per menu before taxes and delivery charges applies to all orders
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Beverage Menu

NON – ALCOHOLIC REFRESHMENTS

Freshly brewed coffee and tea service

10 cup increments \$

40 cup Percolator \$

100 cup Percolator \$

Selection of juices in individual bottles \$ each

Individual bottled water \$ each

Eska sparkling mineral water by the 750ml bottle \$ per bottle

Canned assorted soft drinks \$ each

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Prices are subject to change

Policies

All Events will be emailed a quote valid for 30 days (from date of original quote indicated in bottom right corner of each page). Once signed, the undersigned accepts the responsibility for the service and prices listed in this agreement.

Pricing quoted is based on payment terms of Cheque, Cash, Direct Deposit, or Interact Debit Cards and includes a 2.5% cash discount. Credit card payment is permitted but does not qualify for the cash discount, and will result in your discount being removed from the final invoice total value.

Please sign and return a copy of this event order to our office to confirm your event. For Social Clients and Corporate Clients without an account (in good standing) a 20% deposit will be required along with a signed copy of this event order. Final payment using VISA, Master Card, American Express or Cheque will be due upon conclusion of the event. Final payment by personal cheque will be payable five (5) banking days prior to the event date to allow for processing of the cheque. All cheques are payable to Alemilia Enterprises Inc. For balances on corporate accounts with billing privileges all final payments are due net thirty (30) days from the event date.

Alemilia Hospitality Group requires ten (10) days notice to make changes in an event order. With less notice than that, we will accommodate to the best of our ability. The number of persons to be served must be specified and confirmed no later than ten (10) days prior to the event date. Final guest count numbers may be increased by a maximum of 5% after this deadline, but not decreased. To cancel an order, we require ten (10) days notice. A cancellation fee will be applied to your account as follows, 35% for less than appropriate notice and 100% when cancelled with less than forty-eight (48) hours notice.

These cancellation and payment terms do not apply to Wedding Clients. A formal catering agreement must sign outlining the terms and conditions for Alemilia Hospitality Group to provide catering services to Wedding Clients.

For deliveries, Silver Thyme Events and Catering attempts to maintain a very good record of punctuality. However, we cannot control outside forces and road conditions. Should deliveries arrive within thirty (30) minutes after your scheduled time window, we feel our obligation has been fulfilled to the best of our ability and no adjustments will be offered on your final invoice. For full-serviced staffed events and any events requiring bar services, Silver Thyme Events and Catering will require a formal catering agreement be signed by the client. Silver Thyme Events and Catering will in some cases, rent equipment on behalf of the client. Responsibility for all equipment remains with the client and a charge will be levied for missing, damaged or broken items. Please ensure that all rental items are secured and protected while not in use.

Thank you for choosing Silver Thyme Events and Catering for all your event needs.