

STORM CATERING

CATERING PACKAGE

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HERE. THERE. EVERYWHERE.

Storm Catering is a locally grown company that you can trust to provide fresh and delicious food and beverages at a fair price within Manitoba. With decades of experience in catering, event planning and venue management, Storm has the expertise to guide you through the planning process.

Here are some important things to know :

- ❖ Because each event is unique, we provide specific pricing on a case-by-case basis. Charges can vary due to many things, such as timeline, location, menu, staff needs, venue-provided equipment and supplies, etc. The following pages include our basic menu and beverage options, however please note that additional charges may apply depending on the specific requirements of your event.
- ❖ We can cater events for different group sizes... whether it's a large and lavish banquet of 1600 or a small and casual breakfast for 20.
- ❖ We can cater to different venues... from large venues in the City of Winnipeg to small farms throughout Manitoba. Please check with your venue to ensure you are permitted to use an outside vendor.
- ❖ We can service our catering differently depending on what you need... from elaborate 5-course dinners with servers to a lunch-time drop off of sandwich platters.
- ❖ We can provide tables, chairs, linens, tableware, etc. if you need them (charges may apply).
- ❖ We can customize our menus. If you would like something that is not listed in our package, we would be happy to price it out for you.

BREAKFAST BUFFETS

SELECT ONE (priced per person). Coffee, decaf coffee and tea are included.

SOUTHWESTERN BREAKFAST **\$ 17.95**

- Frittatas ranchero style with salsa & cheddar cheese
- English muffins with honey, jam or marmalade
- Farmer sausage
- Hash brown potatoes with sautéed peppers
- Fresh fruit display

CANADIAN BREAKFAST **\$ 15.95**

- Country scrambled eggs
- Choice of bacon, sausage or maple cured ham
- Hash brown potatoes
- Assorted pastries with preserves (danishes, croissants, muffins)

BREAKFAST SANDWICHES **\$ 15.95**

- Fried egg on sesame kaiser with bacon OR sausage OR ham (select one), with tomato, mayo, leaf lettuce & cheddar cheese
- Fresh sliced fruit display
- Assorted pastries with preserves (danishes, croissants, muffins)

PREMIUM CONTINENTAL **\$ 14.95**

- Seasonal fruit & berry display with natural yogurt, brown sugar & granola
- Assorted pastries with preserves (danishes, croissants, muffins)

CLASSIC CONTINENTAL **\$ 12.95**

- Fresh sliced fruit display
- Assorted pastries with preserves (danishes, croissants, muffins)

...breakfast options continued on next page...

BREAKFAST BUFFETS

À LA CARTE (priced per person – must be added to selection from previous page)

Omelette station	\$ 7.50
Huevos rancheros	\$ 7.50
Assorted frittatas	\$ 7.50
French toast + fruit preserves	\$ 6.50
Fruit display	\$ 4.50
Bagels & cream cheese	\$ 4.00
Fruit yogurt	\$ 4.00
Additional protein (bacon, ham or sausage)	\$ 4.00
Oatmeal	\$ 3.00

COLD BEVERAGES (billed on consumption per unit)

Sparkling water	\$ 3.00
Assorted fruit juices	\$ 2.00
Bottled water	\$ 2.00
Additional coffee station (eg. break)	\$ 2.00

COFFEE STATION (billed per person)

Coffee/decaf/tea (as coffee break)	\$ 2.00
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ESPRESSO CART

\$ 750.00

Includes a barista, 3 hours of service and up to 200 cups of coffee.
Selections include regular coffee, espressos, cappuccinos and americanos.

LUNCH BUFFETS

SELECT ONE (priced per person). Choice of salad is included (except for Salad Bar option).

ROSEMARY CHICKEN SCHNITZEL **\$ 16.95**

Served with herb roasted potatoes & glazed carrots with choice of roasted red pepper sauce or wild mushroom ragoût

CHICKEN VEGETABLE OR BEEF VEGETABLE RAGOÛT **\$ 14.95**

PASTA LUNCH (includes garlic bread) **\$ 15.95**

PASTA (select one) : Penne, Rotini, Bowtie or Fusilli

SAUCE (select one) : Marinara Sauce w/ Zucchini, Peppers & Mushrooms,
Smoked Cheddar Cream Sauce, Sundried Tomato Concasse,
or Pesto Cream Sauce

DELI STYLE WRAPS **\$ 13.95**

Assortment of chicken salad; roast beef with tomatoes, cheddar cheese, cucumbers & lettuce; black bean, tomato & avocado (vegetarian/vegan); crisp vegetables & sundried tomato cream cheese (vegetarian); grilled chicken & hummus

DELI SANDWICHES **\$ 13.95**

Assortment of roast beef; ham; egg salad (vegetarian); pastrami; smoked turkey

SANDWICH BAR (BUILD YOUR OWN) **\$ 13.95**

Guests assemble their own sandwiches. Options include bread (white, whole grain, rye, buns), condiments (mustard, mayonnaise, spicy mayonnaise, hummus), protein (chicken salad, egg salad, smoked ham, roast beef, salami & sliced turkey), cheese (cheddar, swiss), and additions (lettuce, tomatoes, sliced pickles)

SALAD CHOICES (included - select one)

- Caesar Salad (Romaine Lettuce, Herbed Croutons, Roasted Garlic Dressing & Parmesan Tuile)
- Greek Salad with a Sundried Tomato Vinaigrette
- Mixed Greens with Crisp Seasonal Vegetables and Chef's Choice Dressing (on the side)
- Spinach Salad with Mandarin Oranges, Sweet Red Onion and Candied Slivered Almonds in a Pink Grapefruit Ginger Vinaigrette

SALAD BAR (BUILD YOUR OWN) **\$ 13.95**

Guests assemble their own salads. Options include lettuce (romaine, mixed greens, spinach), vegetables (tomatoes, carrots, cucumber, red & green peppers, red onions), protein (grilled chicken, cubed ham), toppings (shredded cheddar cheese, mandarin oranges, candied slivered almonds) and 3 dressings (chef's choice)

... lunch options continued on next page...

LUNCH BUFFETS

ASSORTED PLATTERS (per person)

Domestic cheese display with crackers	\$ 5.50
Dainties & cake squares	\$ 4.50
Fruit display	\$ 4.50
Vegetable tray with dip	\$ 3.50
Assorted Cookies	\$ 1.75
<i>* see page 10 for more options</i>	

ADDITIONS (per person)

Add any served dinner menu dessert (see page 12)	\$ 5.00
Add soup of the day	\$ 4.00
Add any served dinner menu side OR vegetable (see page 12)	\$ 4.00
Add a second salad	\$ 4.00

COLD BEVERAGES (billed on consumption per unit)

Sparkling water	\$ 3.00
Assorted fruit juices	\$ 2.00
Bottled water	\$ 2.00
Additional coffee station (eg. break)	\$ 2.00

COFFEE STATION (billed per person)

Coffee/decaf/tea (as coffee break)	\$ 2.00
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ESPRESSO CART

\$ 750.00

Includes a barista, 3 hours of service and up to 200 cups of coffee
Selections include regular coffee, espressos, cappuccinos and americanos.

HORS D'OEUVRES – HOT

PRICED PER DOZEN

VEGETARIAN

Mini Poutine with Smoked Gouda & Herb Demi-Glace * GF	\$ 26.00
Black Bean, Spinach & Corn Empanadas * DF	\$ 26.00
Vegetarian Spring Rolls with Spicy Plum Sauce & Ginger Sweet Chile Dip * DF * V	\$ 24.00
Fig & Goat Cheese in Puff Pastry Cups	\$ 24.00
Mushroom Arancini Balls * DF	\$ 24.00
Sweet Potato Croquette with Balsamic Onion Relish & Fresh Oregano * DF	\$ 24.00
Sweet & Spicy Mini Corn Muffins with Wild Honey Jalapeno Dip	\$ 22.00
Tomato Bruschetta topped with Parmesan, Feta, Olives, Tomatoes & Fresh Herbs	\$ 22.00

SEAFOOD

Smoked Bacon Wrapped Scallops with Yellow Pepper Cocktail Sauce * GF * DF	\$ 30.00
Coriander & Lime Shrimp & Green Chile Brochettes * GF * DF	\$ 30.00
Blackened Pickerel Cheeks with Roasted Yellow Pepper Preserve in Phyllo Baskets	\$ 28.00
Wonton Fire Cracker Shrimp with Red Curry Coconut Dip	\$ 28.00
Crab & Brie Phyllo Triangles	\$ 26.00

PROTEIN

Bison Loin Medallion with Pita Triangle with House Made Sriracha * DF	\$ 30.00
Mini Burgers with Aged Cheddar, Onion Confit & Traditional Accompaniments	\$ 28.00
Whiskey BBQ Pulled Pork Sliders with Traditional Coleslaw	\$ 26.00
Mini Beef Wellingtons * DF	\$ 26.00
Chicken & Smoked Cheddar Empanadas	\$ 26.00
Grilled Jerk Chicken Skewers * GF * DF	\$ 25.00
Thai Chicken Skewers * GF * DF	\$ 25.00

* GF : Gluten Free

* DF : Dairy Free

* V : Vegan

HORS D'OEUVRES – COLD

PRICED PER DOZEN

VEGETARIAN

Vietnamese Salad Rolls with Mint * GF * DF * V	\$ 24.00
Vegetable Maki Sushi with Traditional Accompaniments * GF * DF * V	\$ 24.00
Beet Chip on Potato Pancake with Goat Cheese & Dill	\$ 24.00

SEAFOOD

Chilled Jumbo Shrimp with Mango Cocktail Sauce * GF * DF	\$ 30.00
Philadelphia Sushi (Salmon, Cream Cheese, Cucumber, Pea Shoots, Wasabi Mayo)	\$ 30.00
Spicy Tuna Sushi (Albacore Tuna, Cucumber, Mayo, Tempura Flakes & Sriracha Sauce) * GF	\$ 30.00
Smoked Salmon & Cream Cheese Rosettes on Cucumber Coins * GF	\$ 29.00

PROTEIN

Smoked Bison Carpaccio with Cranberry Preserve * DF	\$ 30.00
Thai Beef Canapés with Ginger Butter	\$ 28.00
Prosciutto Wrapped Asparagus * GF * DF	\$ 26.00
Cajun Chicken Salad in a Cucumber Cup * GF * DF	\$ 24.00
Curried Chicken in Wonton Cups with Almonds & Raisins * DF	\$ 24.00

DESSERT

Mini Cupcakes (Chocolate or Vanilla) with Icing	\$ 30.00
Mini Chocolate Pâtés * GF	\$ 26.00
Mini Lemon Tarts	\$ 26.00
Mini Maple Pecan Tarts	\$ 26.00
Chocolate Covered Strawberries * GF * V	\$ 24.00

* GF : Gluten Free

* DF : Dairy Free

* V : Vegan

PLATTERS

PRICED PER PERSON

Antipasto Display	\$ 9.50
<i>Includes Genoa salami, prosciutto, cappicola, mortadella, provolone, assorted olives, roasted vegetables & pickled savories such as hot peppers, asparagus, pickles, etc.</i>	
Imported Cheese Tray	\$ 8.50
<i>Imported cheeses from Veiny Blues with soft ripened chevre, mild bries, various soft cheeses & an assortment of baguettes & crackers</i>	
Smoked Salmon with Red Onion, Cucumber and Capers	\$ 7.00
Pink Peppercorn and Lemon Vodka Cured Gravlox with Sweet Dijon Dip	\$ 7.00
Social Platter	\$ 6.75
<i>Rye bread, sliced cheese, sliced pickles, mustard, mayonnaise and an assortment of ham, roast beef & salami</i>	
Dessert Cheesecakes, Pies & Tarts	\$ 6.50
Domestic Cheese Tray with Crackers	\$ 5.50
Mediterranean Dip Platter	\$ 5.50
<i>Pita chips with roasted garlic & jalapeno hummus, kalamata olive tapenade & roasted red pepper + goat cheese dip</i>	
Dainties and Cake Squares	\$ 4.50
Fruit Tray	\$ 4.50
Vegetable Platter with Dip	\$ 3.50
Basil Pesto Baked Brie in Phyllo Pastry	\$ 3.00

SPECIALTY STATIONS

HOT DOG STATION (1 per person)	\$ 7.50 per person
<ul style="list-style-type: none">▪ Hot Dogs, Beef Smokies, Apple & Chicken Smokies▪ Swiss Cheese, Cheddar Cheese▪ Crumbled Bacon, Caramelized Onions, Banana Peppers, Chopped Onions▪ Mustard, Ketchup, Relish, BBQ Sauce, Mayo, House Sriracha	
POUTINE STATION (1 side plate per person)	\$ 8.50 per person
<ul style="list-style-type: none">▪ House Cut Fries▪ Red Wine Demi-Glace, Mushroom Veloute▪ Cheese Curds, Chives, Caramelized Onions, Mushrooms, Crumbled Bacon, Vinegar, Jalapenos, Blue Cheese	
SLIDER STATION (2 per person – additional \$ 2.50 per person for 3rd)	\$ 7.50 per person
<ul style="list-style-type: none">▪ CHOOSE 3 : Beef Sliders, Bison Sliders, Chicken (with Corn Salsa) Sliders, BBQ Pulled Pork, Sloppy Joes, Lemon Pepper Shrimp Cakes, Mushroom & Black Bean Sliders, Blackened Salmon Filet, Pork Banh Mi (with Pickled Vegetables)▪ Cheddar Cheese, Swiss Cheese▪ Banana Peppers, Pickles, Sliced Fresh Onions, Caramelized Onions, Lettuce, Tomatoes, Bacon, Sautéed Mushrooms▪ Mustard, Ketchup, Mayo, Relish, BBQ Sauce & House Sriracha	
VIETNAMESE LETTUCE WRAPS STATION (3 per person)	\$ 10.00 per person
<ul style="list-style-type: none">▪ Butter Lettuce▪ Thai Chicken, Cajun Shrimp▪ Chow Mein Noodles, Julienne Peppers, Green Onions, Peanuts▪ Hoisin Sauce, Peanut Sauce	
FISH TACO STATION (2 per person)	\$ 10.00 per person
<ul style="list-style-type: none">▪ Blackened Shrimp, Butter Poached Basa▪ Flour Tortillas▪ Lettuce, Diced Tomatoes, Red Onions, Red Peppers, Yellow Peppers, Lime Wedges, Sour Cream, Tomato Salsa & Pineapple Salsa	
TACO & FAJITA STATION (2 per person)	\$ 10.00 per person
<ul style="list-style-type: none">▪ Seasoned Ground Beef, Blackened Chicken, Seared Cajun Sirloin Strips▪ Corn Tortillas, Flour Tortillas▪ Lettuce, Diced Tomatoes, Black Beans, Jalapenos, Red & Yellow Peppers, Diced Red Onions, Spanish Rice, Lime Wedges, Sour Cream, Guacamole & Tomato Salsa	
POPCORN STATION (1.5 cups per person)	\$ 2.50 per person
Fresh Popped Popcorn with Butter Topping & Seasonings (Dill, Cajun Spice, Cheddar Cheese, Bacon Salt, Lemon Pepper & Garlic Salt)	
ESPRESSO CART	\$ 750.00
Includes a barista, 3 hours of service and up to 200 cups of coffee. Selections include regular coffee, Espressos, Cappuccinos and Americanos.	

SERVED DINNERS

PRICED PER PERSON BASED ON ENTRÉE ITEM CHOSEN

Includes bread, salad, entrée, one side, two vegetables, dessert & coffee/decaf/tea.

Multiple entrée choices are available for an additional \$ 1.50 per person per choice. Please see next page for special meal requirement options.

SALAD (select one)

- Caesar Salad (Romaine Lettuce, Herbed Croutons, Roasted Garlic)
- Greek Salad with a Sundried Tomato Vinaigrette
- Mixed Greens with Crisp Seasonal Vegetables and Chef's Choice Dressings (2)
- Spinach Salad with Mandarin Oranges, Sweet Red Onion and Candied Slivered Almonds in a Pink Grapefruit Ginger Vinaigrette

ENTRÉE (select one)

- Oven Roasted Bison Tenderloin with Roasted Red Pepper Coulis & Shaved Parmesan \$ 54.00
- Pork Tenderloin Medallions with Caramelized Onions, Wilted Spinach and Fresh Herbs in a Port Reduction \$ 48.50
- Oven Roasted Angus New York Striploin with a Gorgonzola Butter \$ 47.00
- Brie, Sundried Tomatoes and Braised Leek Stuffed Chicken Breast in an Almond Crust with Tomato Cream Sauce \$ 44.50
- Rosemary Chicken Scaloppini with Roasted Sweet Bell Pepper Sauce \$ 43.50
- Maple Orange Chile Glazed Sterling Atlantic Salmon Filets \$ 43.50

SIDES (select one)

- Citrus White & Wild Rice Blend
- Herb Roasted Potatoes
- Roasted Garlic & Chive Mashed Potatoes

VEGETABLES (select two)

- Hand Peeled Baby Carrots
- Olive Oil Roasted Asparagus Spears
- Roasted Mixed Vegetables (carrots, zucchini, bell peppers & garlic butter)
- Roasted Root Vegetables (beets, parsnips, turnips & carrots)

DESSERTS (select one)

- Seasonal Berry Crumble à la Mode
- Chocolate Pâté with Raspberry Coulis
- Cheesecake (select one - New York, Chocolate or Chef's Choice Fruit Topping)

SPECIAL MEAL REQUESTS

CHILDREN'S MEALS (priced per child 12 years and under)

\$ 22.50

Includes salad and choice of chicken fingers & fries, buttered spaghetti with cheese, or grilled cheese & fries (select one). Also includes the same dessert as the adult meal.

VEGETARIAN ENTRÉE OPTIONS (select one – same price as regular entrée)

** chef's choice vegan meal also available upon request*

- Sweet Potato Gnocchi with Smoked Cheddar Cream Sauce
- Wild Mushroom Moussaka (Greek Style Lasagna Stack) with Zucchini, Potatoes, Eggplant and Mornay Sauce

ALLERGIES, GLUTEN FREE, CELIAC AND MORE

With our extensive experience, the Storm Catering has handled a multitude of special meal requests. We know how important these particular requirements are, and we work hard to ensure that all necessary meal adjustments are made to put your guests at ease. Simply forward the special request to your event contact and we will take care of the rest. Please note that because modifications are chef's choice in these cases there is no additional surcharge for these special meals.

BUFFET DINNERS

BUILD YOUR OWN BUFFET

\$ 43.50 per person

Includes Assorted Dinner Rolls with Whipped Butters and Coffee / Decaf / Tea

SALAD (select one)

- Greek Salad with a Sundried Tomato Vinaigrette
- Caesar Salad (Romaine Lettuce, Herbed Croutons, Roasted Garlic Dressing & Parmesan Tuile)
- Mixed Greens with Crisp Seasonal Vegetables and Chef's Choice Dressing
- Spinach Salad with Mandarin Oranges, Sweet Red Onion and Candied Slivered Almonds in a Pink Grapefruit Ginger Vinaigrette

PASTA (select one pasta + one sauce)

- Penne, Rotini, Bowtie or Fusilli
- Sundried Tomato Concasse, Pesto Cream Sauce, Smoked Cheddar Cream Sauce or Marinara Sauce with Zucchini, Peppers & Mushrooms

ENTRÉE (select one)

- Pork Tenderloin with Garlic Thyme Jus
- Maple Honey Glazed Ham
- Roasted Turkey with Pan Gravy
- Chicken Cutlets with Basil Pesto & Parmesan
- Breaded Chicken Schnitzel with Wild Mushroom Ragoût

ADDITIONS (select one – additional \$ 5.00 per person)

- Roast Beef Carving Station with Traditional Accompaniments
- Black Angus Prime Rib with Au Jus & Traditional Accompaniments

SIDE (select one)

- Mushroom Fried Rice
- Lemon Basil Basmati Rice
- Roasted New Potatoes
- Cheddar Mashed Potatoes
- Whipped Yams

VEGETABLES (select one)

- Honey Dill Carrots
- Mushroom & Pearl Onion Sauté
- Broccoli & Cauliflower Cheese Gratinée
- Roasted Root Vegetables (beets, parsnips, turnips & carrots)

DESSERT (select one)

- Apple Brown Betty
- Peach Cobbler
- Berry Crumble
- Cheesecake (choice of New York, Chocolate or Chef's Choice Fruit Topping)

GENERAL INFORMATION

RESERVATIONS & DEPOSITS

Contract and deposit requirements are determined on a case-by-case basis. Once paid, deposits are not refundable. All bookings are tentative and subject to change by Storm Catering until a contract has been filled out and duly signed, or a deposit has been paid, or written confirmation via email has been provided by a Storm Catering representative.

TERMS OF PAYMENT

Once all event terms have been finalized an invoice will be emailed to the event contact with *payment required the day of the event*. Events that require items billed on consumption will be invoiced once the event is complete with payment required within 5 days. Late payments will be subject to interest of 2 % per month on the outstanding balance.

METHODS OF PAYMENT

Storm Catering accepts Visa, MasterCard, American Express, debit, cheques (payable to Storm Catering), cash or e-transfers (using email address stormeventservices@gmail.com).

MENU SELECTIONS AND GUARANTEED NUMBER

Menu item selections are preferred to be submitted 2 weeks prior to the function to ensure availability of most selections, proper staffing and coordination of the event. *The guaranteed number attending must be communicated no later than 5 working days prior to the function*. If the guaranteed number is not received, the billing shall be made out for the number of people for which the function was originally booked or the number of people who actually attend the function, whichever is higher.

PRICES

All prices are current and subject to change without notice until a detailed quote is provided by a Storm Catering representative, at which point prices remain fixed and guaranteed until the date of the event.

GRATUITY AND TAXES

All products and services are subject to applicable taxes. A 15% gratuity will be applied to all food and beverage charges. Food and beverages are subject to Provincial Sales Tax (PST). Food, beverage and gratuity are subject to Goods and Services Tax (GST).