

Special Event Catering



BOFFINS
FOOD
SERVICES

AS OF MARCH 2017

Contents

Cold Appetizers	1
Hot Appetizers	1
Platters	2
Carving Stations	2
Midnight Lunch	2
Children's Menu	3
Dinner Buffet	4
Plate Service	6

Place your catering order by contacting **306.249.5344** or events@boffins.ca

ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED

Cold Appetizers

Corn tortilla crusted devilled eggs, guacamole, crispy jalapeños, bacon	18 / dozen
Blackened beef striploin, fresh herbs, Cajun cream sauce, Asian spoon	22 / dozen
Chilean ceviche with shrimp and salmon, herbs, lime, crispy tortillas	8 / person
Steak tartare, cornichons, capers, horseradish aioli, potato chips	22 / dozen
Dill and chive salmon rillettes, capers, red onions, herbed toasts	18 / dozen
California rolls, avocado, cucumber, surimi, mango, tobiko, sriracha mayonnaise	14 / dozen
Savoury cheesecake, leeks, onions, potatoes, chives, savoury graham crust	19.5 / dozen
Country ham mousse in a choux pastry profiterole, cornichons	19.5 / dozen
Chicken Waldorf salad, grapes, walnuts, raisins, romaine hearts	16.5 / dozen
Miniature bacon, lettuce, tomato, cheddar, baby brioche buns	19 / dozen
Vegetarian rice rolls, cabbage, carrot, cucumber, peppers, satay sauce	19.5 / dozen
Vine ripened tomato bruschetta, Parmesan garlic crostini, balsamic glaze	17.5 / dozen
Champignon de Paris, herbed cream cheese, smoked Gouda crisp, phyllo cups	17 / dozen
Sweet Thai chili chicken, chives, corn, crispy wonton cup	16.5 / dozen
Red wine poached pears, blue cheese, arugula walnut pesto, puff pastry	20 / dozen
Fresh cucumber petals, topped with a garlic-marinated shrimp, roasted red pepper mousse	19.5 / dozen

Hot Appetizers

Chipotle marinated shrimp, tomato and green onion on a corn fritter	26 / dozen
Ginger beef wonton cups topped with green scallions, julienned carrots and sesame seeds	19.5 / dozen
Crispy vegetable spring rolls with mango sweet chili dip	17 / dozen
Guinness braised short ribs, carrot purée, hickory stick potatoes	25.5 / ½ dozen
Creamy sundried tomato chicken skewers with a fresh basil mayonnaise	17.5 / dozen
Mini crab cakes with a spicy sambal oelek mayonnaise and lemon slice	23.5 / dozen
Honey ham and aged cheddar croquettes with a grainy Dijon aioli	16.5 / dozen
Cornmeal crusted jalapeño poppers with a spicy pico de gallo salsa	22.5 / dozen
Farmer's sausage stuffed homemade pierogies with a sour cream dill sauce	16.5 / dozen
Maritime mussels, leeks, tomatoes, garlic, white wine and parsley served with garlic-toasted focaccia	22 / pound
Mini quiches, roasted red peppers, asparagus, chives, Parmesan cheese	15.5 / dozen
Breaded double Brie cheese with blackberry jelly and fresh thyme	28.5 / dozen

Platters

prices are per person

Charcuterie platter, assorted meats, pickled red onions, gherkins, toasted focaccia bread	14
Selection of imported cheeses, grapes, apples, crackers and breads	12
Cold smoked coffee crusted beef striploin, horseradish mayo, root vegetable chips	11
Oysters on the half shell, red wine vinegar mignonette, horseradish, lemons, Tabasco	8
Cedar smoked Atlantic salmon, cream cheese, red onions, capers, bagel crostini	9
Selection of domestic cheeses, grapes, apples, crackers and breads	8
Shrimp cocktail, white wine poached, lemons, horseradish cocktail sauce	6.5
Fresh seasonal fruit tray and assorted berries, yogurt-dipping sauce	5
Breads and spreads, hummus, bruschetta, guacamole, assorted breads, olive oil, balsamic vinegar	5
Garden fresh vegetables, buttermilk herb dip	4

Carving Stations

prices are per person

Roast striploin of AAA beef with horseradish, mustards and fresh buns	12
Prime rib, sea salt and cracked black pepper, with beef jus and fresh buns	15
Maple smoked ham with a honey-pineapple glaze and fresh buns	8
Completely roasted turkey with cranberry sauce, gravy and fresh buns	11
Sautéed prawns in garlic, white wine, parsley and lemon	9

Midnight Lunch

prices are per person

Poutine bar with French fries, cheese curds, sautéed onions, gravy, ketchup and mayonnaise	9
Sandwich bar with rolls, cold cuts, cheese, condiments, pickles, tomato, lettuce and onion	9
Beef sliders with cheddar cheese, condiments, pickles and brioche buns	7.5
Assorted chicken wing bar, celery and carrots, ranch dip, salt & pepper, hot, BBQ, sweet Thai chili	11
Assorted pizza bar, roasted vegetables, pepperoni, Hawaiian	7.5
Movie theater bar – jelly beans, gummy candy, cookies, popcorn, licorice, etc.	6.5

Children's Menu

prices are per person

APPETIZERS

Caesar salad with romaine lettuce, Parmesan cheese, croutons and a creamy Caesar dressing	3
Garden salad with carrots, cucumbers, cherry tomatoes, red onions, red radish and a lemon vinaigrette	2.5
Garlic cheese toast with tomato marinara sauce and fresh herbs	3
Housemade chicken noodle soup with fresh bread	3

MAIN COURSES

Beef cheeseburger with cheddar cheese, tomato, lettuce and pickle	5
Grilled cheddar cheese sandwich on fresh bread	3
Housemade macaroni and cheese, crusted with breadcrumbs and gratinéed	3.5
Pepperoni and mozzarella cheese pizza with fresh herbs	3.5
Chicken nuggets with mango plum sauce	3.5
Spaghetti with tomato sauce, Parmesan cheese and garlic toast	3.5

SIDES

Onion rings, cut thick and fried until golden	2.5
French fries, hand cut potatoes	1.5
Potato chips, made with russet potatoes, fried in house	1.5
Vegetable crudité, assorted fresh garden vegetables and a buttermilk ranch sauce	1.5

SWEETS

Chocolate fudge brownie	3
Ice cream sundae with chocolate sauce or caramel sauce, peanuts and cherry	3
Chocolate cookie ice cream sandwich	3

Dinner Buffet

minimum of 30 guests; prices per person

A selection of housemade breads and rolls with whipped butter
Assorted pickles and olives, vegetable crudité and buttermilk herb dip
House green salad, chef's choice of two salads, chef's choice of fresh vegetables and starch
Fresh fruit platter, assorted pastries and desserts, tea and coffee service

BEEF

Striploin of beef with glazed shallots and green peppercorn thyme jus	34
Prime rib with sea salt and cracked black pepper and horseradish Dijon jus	40
Thick cut braised short ribs, bone-in, with port wine sauce and carrots	34
Inside round with herb jus, creamy horseradish and Dijon mustard	30
Beef Bourguignon with carrots and red wine sauce	30

POULTRY / FOWL

Cornish game hen, marinated in chipotle pepper rub, chicken jus	34
Grilled chicken supreme with tomato tarragon jus	36
Tandoori chicken, onions, bell peppers and pineapple	29
Turkey breast with seasonal stuffing and housemade gravy	32
Whole roasted chicken with buttery rosemary jus	29

PORK

Pork chops with fresh herbs and sparkling wine applesauce	30
Bone-in baked ham with a honey mustard crust alongside assorted mustards	30
Roast pork loin, stuffed with jalapeños and parsley pesto with fresh tomato salsa	32
Slow braised pork belly with roasted corn cream sauce	32
House brined schnitzel, breaded in panko, with cranberry grainy Dijon sauce	28

FISH

Cedar smoked Atlantic salmon with white wine and lemongrass butter sauce	35
Sautéed prawns, mussels and chorizo sausage, leeks, garlic tomatoes and green onions	30
Oven roasted Atlantic salmon with artichoke cream sauce and chives	34
Sole fillets in a mildly spicy crayfish, tomato bisque	32

VEGETARIAN

Cannelloni with spinach, roasted peppers and rosé cream sauce	30
Stuffed peppers with smoky tomato quinoa salad and fresh herbs	29
Herbed gnocchi, sautéed mushrooms, mushroom cream, green onions	32
Assorted wok-fired vegetables in a sesame Asian glaze	28
Spinach, ricotta, mushrooms and onion lasagna topped with gratinéed mozzarella	29

ADDITIONS

Second entrée	8.5
Cold seafood platter with shrimp cocktail and salmon gravlax, lemon and capers	9
Domestic cheese platter with grapes, apples, crackers and breads	8
Second starch	2.5
Second vegetable	2.5
Upscale desserts	4

Plate Service

prices per person

APPETIZERS

Braised beef short rib with parsnip purée, portobello mushrooms and red wine reduction	12.5
Maple glazed pork belly with creamed corn, blue cheese crisps and arugula salad	8
Prawn and squash ravioli with brown butter, preserved lemon peel and fried sage	8
Agrolotti pasta with ricotta, spinach, bell peppers, sundried tomato sauce and basil pesto	8

SOUPS

Asparagus bisque with double cream cheese Brie cheese and crispy shallots	6.5
Mushrooms and artichoke with chives, truffle cream and herbed croutons	6.5
New England style clam chowder with crispy leeks and sourdough croutons	6.5
Smoked chicken in a lemongrass broth with shiitake mushrooms and scallions	6.5
Butternut squash with savoury pears, sage cream and lavender honey	6.5

SALADS

Caprese salad with garden fresh tomatoes, fresh Buffalo mozzarella, basil, balsamic and olive oil	6
Arugula salad with port poached pears, prosciutto and balsamic reduction and Parmesan cheese	6
Chickpea salad with wild rice, quinoa, goat cheese, corn salsa and a citrus basil dressing	6
Caesar salad with crisp romaine, bacon lardons, Parmesan cheese, croutons, lemon and a creamy dressing	6
Garden greens with cherry tomatoes, cucumbers, red onions, carrots, red radish and a seasonal dressing	5

MAINS

BEEF

Tenderloin with braised shallots, buttery mashed potatoes and a green peppercorn demi-glace	31.5
Espresso crusted California cut striploin with wild mushroom risotto and port reduction	23
Roast AAA prime rib with scalloped potatoes, pearl onions and a Merlot jus	26

POULTRY / FOWL

Cornish game hen with sweet potato croquette and a sweet Thai chili chicken jus	24
Apple vinegar brined chicken breast with chorizo sausage, black quinoa and a red wine pan jus	18
Prosciutto wrapped chicken supreme with mashed potatoes and a hunter sauce	22

FISH

Salmon and prawns with steamed baby potatoes, asparagus and basil chive cream sauce	25
Maple whiskey glazed steelhead trout with red quinoa, peas and yellow pepper coulis	20
Lemon butter seared pickerel on fingerling potatoes and chanterelle mushrooms	25

VEGETARIAN

Cannelloni with roasted red pepper, eggplant, cherry tomatoes and sundried tomato sauce	14
Herbed gnocchi, sautéed mushrooms, mushroom cream, green onions	14
Roasted vegetables strudel with herb roasted potatoes, spinach, olives, artichokes and red pepper coulis	14

DESSERTS

Cheesecake with ganache, mango coulis and berries	7
Crème brûlée with whipped cream, raspberry coulis and seasonal fruit	5.5
Flourless chocolate torte with espresso cream and peppered strawberries	5.5
Pecan flan with bourbon caramel sauce and chocolate ice cream	5.5
Lemon pie with torched meringue, vanilla cream and raspberry coulis	5.5

BOFFINS FOOD SERVICES

306.249.5344

events@boffins.ca

www.boffins.ca/foodservices

105 - 111 Research Drive

Saskatoon SK S7N 3R2

