



Wedding & Catering Information Package

2025

~ It's a match that certainly deserves a toast~

Welcome

On behalf of The Chefs' from Away and staff, may we congratulate you on your upcoming special event!

Now that you have found the perfect companion, why not indulge yourself and your guests in the perfect reception! The Chefs' from Away Catering & Accommodation are pleased to offer you our professional services for your special day.

Your reception will be a celebration that will create memories that last forever. It is after all, the most important event you will ever experience. Whether you are planning a formal or informal, indoor or outdoor reception for a few friends or more, we can help.

Let our professional staff make your day an affair to remember...Chef Shawn has an incredible 50 years of hospitality and catering experience. He is a Platinum Seal, Executive Chef and the recipient of 3 Zagat Awards! Chef Shawn has a portfolio (that would make most Chef's jealous) full of an amazing array of accolades, experiences, celebrities and articles that he has gathered from around the world! Your event will be catered with professionalism, impeccable presentation and flavour which will be a sure guarantee to WOW your guests!

It would be our pleasure to meet with you personally to discuss all of the important details. Custom tailored menus can be arranged to suit your individual tastes and budget.

If we can be of any assistance, please do not hesitate to contact us by telephone or email.

Email and contact info

Your hosts, Chef's Shawn & Andrea

info@chefsfromaway.com

902-631-4113

5989 Stellarton Trafalgar Road, Riverton |

Nova Scotia

B0K 1S0

Website: www.chefsfromaway.com

Follow us on Facebook!

Chefs from Away Catering Pictou County

Catering Information & Policies

*Thank you for considering The Chefs' from Away Catering & Accommodation for your special event. Below you will find our Catering Information and Policies. Please note, The Chefs' from Away **will not proceed with an event without a signed copy of this contract.***

1. To ensure that all arrangements stated are agreed upon, we ask that the customer sign a copy of the contract and return it to our Events Coordinator's at the time of booking.
2. The Chefs from Away shall be the **sole supplier of food** with the exception of wedding/special event cakes. Health and safety regulations prohibit the removal of any food products following the function. Food items will remain on a buffet for a maximum of two (2) hours. No refunds will be given on any unconsumed food and/or beverage.
3. We request that any cakes requiring refrigeration be delivered on the day of the actual function in an appropriate box. The kitchen staff has the right to refuse storing any cakes which are not delivered in an appropriate box.
4. In order to assure your choice of menu, we ask that you advise our Events Coordinator of your selection **90 days** prior to the function date. Prices are subject to change without notice; however, we guarantee the price of food and beverage for **90 days** on confirmed bookings. Catering orders made within 7 days of event are not guaranteed.
5. The catering office must be notified of the guaranteed number of guests attending the function no later than 12:00 noon, ten (10) full **business** days prior to the event.
6. Charges will be based upon the **guaranteed** number, or the actual number served, whichever is **greater**. If no guarantee is received, then the expected number becomes the guarantee and charges will be made accordingly. The meal menu quoted as requested, cannot be broken up separately after the fact.
7. All food and beverage charges are subject to applicable sales tax and service charges. Prices are subject to change without notice. However, The Chefs' from Away will guarantee confirmed prices **90 days** prior to the function.

All prices quoted are subject to;

- i. 14% Harmonized Sales Tax on all charges.
8. Damages incurred by you or your guests may result in additional charges.
9. Local fire regulations can restrict **prohibit open flame** in fire season, which can affect BBQ's.
10. A non-refundable/non-transferable deposit of \$500.00 must be received at the time of booking and date reservation. For weddings, the balance is due 7 (seven) **business** days prior to the function. Any add on's or additional charges are due the day of the event. For smaller catering/corporate functions, the balance is due 1 full business day prior to the function. The Chefs' from Away reserve the right to cancel the event if this deposit is not received.
11. Methods of Payment accepted are, Visa, MasterCard, American Express, Google Pay, Square Pay, Apple Pay, Interac Debit, cash, business cheque or email money transfer.

15. Tax Exemption: It is the responsibility of groups with tax exemption to notify the The Chefs' from Away **before** billing requirements and exemption numbers in advance to ensure accurate invoicing. Government issued ID is required.

16. **Additional Charges:** Any additional charges or changes made the day of the event will be posted to the house account and full payment is to be received at the day of the function.

Cancellation Policy: Cancellation of a confirmed booking (other than act of God 24)), will incur a cancellation charge equal to 100% of the estimated total bill. All deposits to confirm a booking are non-refundable/non-transferable. This amount is due as liquidated damages and not as a penalty.

17. *In the event of catastrophic weather or Acts of God and the booking is unable to go ahead on the scheduled date, the deposit will be used as a credit for either a re-scheduled date of equal value or event in the future and is non-refundable in cash or transferrable.* _____ Initial**

If the above arrangements are satisfactory, kindly sign and return one copy of the Terms and Conditions along with your Contract.

Your signature acknowledges you have read and agree to the arrangements and terms of your contract.

Upon receipt of the signed Contract and Terms and Conditions, *The Chefs' From Away* considers all arrangements confirmed and definite.

Thank you on behalf of **The Chefs' from Away New Glasgow**

Client's Name _____

Contact Information _____

Email Address _____

Client's Name _____

Contact Information _____

Email Address _____

Signature

Date

Signature

Date

Event Date: ____/____/____

Venue Location: _____

Travel Charge? ____ Yes ____ No

Reception Extras (per day)

Must be reserved at least 2 weeks in advance of the event date.

Cake Cutting Fee

\$50.00

(Price includes cutting of wedding cake by one of our chef's before 8:00 pm.

Cut slices will be placed on trays and served buffet style with forks for guests to help themselves).

Cake Plating & Serving Fee

\$2.00/person

Chocolate Fountain (includes chocolate, fruit skewers & attendant)

\$200.00

Additional Wedding Services

Ice cooler ~ \$45.00

Coffee Percolator Rental ~ \$40.00

Tent Rental

10x10 \$100.00

10x20 \$200.00

Catering food/scraps garbage removal and disposal fee \$100.00

Travel fees after 40 kilometre radius ~ starts at \$100.00

Food & Private Chef Services

Plated Dinner Selections (select 1 choice for your group)

Let our professional banquet staff serve you one of the plated dinners below. We can cater your event on site or off site for private dinner parties.

Roasted Turkey (3 course meal) ~ \$39.00/person

Starter Garden Salad, Roasted Turkey served with cranberry sauce and gravy, Carrot & Turnip Purée, Creamy Garlic Mashed Potatoes, Apple or Pumpkin Pie for dessert, coffee & tea.

Classic Prime Rib (3 Course Meal) ~ \$95.00/person

For starters, a traditional Caesar Salad, Prime Rib au jus, Yorkshire Pudding, Baby Roasted Potatoes (in season), Seasonal Vegetables, New York Cheesecake with Fresh Raspberries, coffee & tea. **Substitute Prime Rib Beef with Roast Beef \$50.00/person.**

Roasted Half Rack of Lamb (3 Course Meal) ~ \$65.00/person

Mushroom soup, followed by a Roasted Half Rack of Lamb with honey & fig glaze, Seasonal Vegetables, Potato Bâtonnets, Lemon Cream cheese Pie, coffee & tea.

Surf and Turf (3 Course Meal) ~ Market Price

Fresh PEI mussels, AAA New York cut Striploin Steak (6 oz) served with drawn butter. Lobster steamed whole, Potato salad, Cole slaw, Corn on the Cob, Strawberry short cake for dessert, coffee & tea.

Roasted Ham dinner (3 Course Meal) ~ \$35.00/person

Mixed Green Salad,, Roasted ham dinner with Raisin sauce Pineapple ring, Seasonal Vegetables and Scalloped Potatoes, fresh baked Double Chocolate Brownie for dessert, coffee & tea.

Stuffed Breast of Chicken (4 Course Meal) ~ \$42.00/person

Enjoy a Sun-Dried Tomato Bisque, followed by a Mango Boston Bib Salad, Chicken Breast stuffed with Brie cheese, Ham & Mushroom, glazed with a Honey-Cranberry sauce, served with Rice Pilaf, Seasonal Vegetables, and Apple & Berry Blossom for dessert, coffee & tea.

Seafood Feast (5 Course Meal) ~ Market Price

Steamy Shrimp Bisque, Escargots en Brioche, Peach sorbet to cleanse the palette, followed by Smoked Salmon Haddock Wheel with Hollandaise sauce served with Coconut Infused Jasmine Rice & Seasonal Vegetables, Tiramisu in a cup for dessert, coffee & tea.

Angus Beef Tenderloin Medallions (3 Course Meal) ~ \$82.00/person

Cucumber wrapped salad, Aged 28 days infused with Hunter Tarragon Demi Brandy, Chef Garlic Mashed Potato wrapped in Phyllo pastry, topped with Blue Cheese Stilton served with Prosciutto wrapped Asparagus. Kahlua Crème Brulee and Hazelnut Biscotti for dessert, coffee & tea

Hunter's Pork Tenderloin Medallions (3 Course Meal) ~\$48.00/person

Full warm leaf Caesar Salad to start. Followed by Pork Tenderloin Herb encrusted, then pan seared. Sliced tenderloins have Cream cheese dollops topped with wild berries, drizzled with Cognac Demi, served with roasted Garlic Potatoes & Seasonal Vegetables. Tri-French Tulip (strawberry, banana, French vanilla and Lime puddings) layered in a tall fluted glass topped with whipped cream, crushed sugar cane and a drizzle of Crème de Menthe

Mediterranean Penne Pasta (3 Course Meal) ~ \$45.00/person

Olive Tapenade with Tomato Bruschetta baguette warmed on a bread board to start. A medley of onion, garlic, chopped Prosciutto, sun-dried tomatoes, zucchini, and spinach simmered in a white wine tossed with Penne Pasta and Extra Virgin Olive Oil aioli and Feta Cheese, topped with fresh shredded Basil and Rosemary. **ADD * Sockeye Smoked Salmon or Chicken Breast for \$6.00 Flourless Chocolate Torte for dessert, coffee & tea.**

Slow roasted St. Louis Ribs (2 Course Meal) ~ \$42.00/person

Applewood infused Greek Herb encrusted ribs, splashed with Lemon Juice & Olive Oil, served with Scalloped Potatoes twice baked, root vegetables followed by baked Toffee Apple Pie

Mom's Meat Lasagna (3 Course Meal) ~ \$40.00/person

Chefs' famous homestyle Lasagna starts with a Caesar Salad, Tomato Caprese Salad served with Garlic Cheese Knots

Chef's Appetizer Selections

May we suggest any of the following appetizers for your guests to nibble on during cocktail hour

Tri – plate appetizer ~ serves 5 \$65.00

Smoked Salmon Flowers, Angel's on Horseback (Bacon wrapped Scallops) Mini Caprese Salad Skewers

Caprese Salad Skewers ~ serves 5 \$35.00

Bocconcini cheese, grape tomatoes and fresh basil leaves on a skewer with wild greens

Tapenade Bruschetta Feta Stick ~ serves 4 \$28.00

Fresh multi-grain baguette topped with extra-virgin olive oil, fresh garlic, olive tapenade, crushed tomatoes and feta cheese warmed under the broiler served on a bread board

European Meats & Cheese Charcuterie Board ~ serves 5 \$149.00

A selection of seasoned smoked meats, old world cheeses, eggplant antipasto, olives and sun-dried tomatoes on a live edge board

****Vegetarian Options:*** *Substitute any main course with Baked Three Cheese Cannelloni or Pasta Primavera or Stuffed Portobello Mushroom, or Acorn Squash (with orzo, chickpeas & feta cheese) OR Vegetarian Papaloutte or Brown Butter Gnocchi*

Prices quoted do not include taxes and gratuities.

****Please Note**** *Under no circumstances do we allow "outside" food (your Wedding Cake is the only exception). Furthermore, as a health precaution, your party may not remove remaining food items after the event.*

Dinner Services Buffet Style

Our Buffet Dinners are designed for receptions with a minimum guest count of 50 people. They include everything you require to create a memorable wedding reception event including a delicious Buffet Dinner that is self serve.

“Classic 1 Buffet” ~ \$45.00/person (1/2 price for children 3-10 yrs)

COLD SELECTIONS:

Assorted Rustic Fresh Bread Board

Crudités Mirror with Ranch or Yoghurt Dressing

Cheese & Cracker Tray

Crisp Green Salad with Balsamic Vinaigrette and Italian Dressing

Fresh Romaine Leaves with Caesar Dressing, Croutons and fresh Parmesan Cheese

Greek Style Pasta Salad with Kalamata Olives, Feta Cheese, Tomatoes, Red Onion & Cucumbers

HOT ENTRÉE SELECTIONS: (CHOOSE 5 OF THE 10 ENTRÉES)

*Slow Roasted Beef Brisket with au Jus **or** Roasted Pork Loin **or** Stuffed Roast Turkey Carved*

*Chicken Chardonnay **or** Baked Ham Dinner with Pineapple Rings*

*Vegetarian Lasagna **or** Penne Pasta with Alfredo sauce and Parmesan Cheese*

*Garlic Potato Purée **or** Baby Oven Roasted Potatoes (in season) **or** Scalloped Potatoes*

*Corn on the Cob(seasonal) **or** Baby Carrots in a Pineapple Sauce **or** Green Beans with butter **or** Peas with candied Pearl Onions*

CHEF’S PREMIUM DESSERT TABLE:

A selection of Carrot Cake and Strawberry Shortcake, Devil’s Chocolate Brownies and coffee & tea service.

PRICE DOES NOT INCLUDE GUEST DISHWARE

****Please Note* The Chefs’ From Away provides all Catering services. Under no circumstances do we allow “outside” food (your Wedding Cake is the only exception). Furthermore, as a health precaution, your party may not remove remaining food items after the event.***

****Please Note* All prices listed in this package are subject to applicable taxes, as well as 15% service charge on all food & beverage services. Prices are subject to change without notice****

Taste of Italy "Buffet" \$48.00/person (1/2 price for children 3-10 yrs)

Our Buffet Dinners are designed for receptions with a minimum guest count of 50 people. They include everything you require to create a memorable wedding reception event including a delicious Buffet Dinner that is served by attendants.

COLD SELECTIONS:

Basket of Fresh Vienna Bread

Italian air-dried Hams & Salamis served with Cantaloupe on a Charcuterie Board

Italian Cheese Board (Romano, Provolone, Mozzarella, Parmesan)

Primavera Salad with Penne, julienned carrots, red onions, green/red peppers & Italian dressing

Platter of Sliced Tomatoes & Bocconcini with fresh basil, drizzled with balsamic vinegar

HOT ENTRÉE SELECTIONS: (CHOOSE 5 OF THE 10 ENTRÉES)

Mama's Spaghetti & Miniature Meatballs **or** Baked Cannelloni with tomato sauce

Chicken Parmigiano **or** Chicken Tetrazzini

Homemade Lasagna **or** Pork Cutlet Parmigiano

Gnocchi with Brown Butter Sauce **or** Mushroom Risotto

Purè di Patate (Italian Mashed Potatoes) **or** Fagiolini in Tegame (green beans, garlic & tomatoes)

CHEF'S ITALIAN DESSERT TABLE:

A selection of Italian squares & desserts: Lemoncello squares, Biscotti, Parma-style Carrot Cake, Tiramisu Cake, Fruit Salad with Cannoli Cream, coffee & tea service.

PRICE DOES NOT INCLUDE GUEST DISHWARE

**Please Note* The Chefs' From Away provides all Catering services.*

Under no circumstances do we allow "outside" food (your Wedding Cake is the only exception).

Furthermore, as a health precaution, your party may not remove remaining food items after the event

*All prices listed in this package are subject to applicable taxes, as well as 15% service charge on all food services. Prices are subject to change without notice**

Dinner Services Buffet Style

Our Buffet Dinners are designed for receptions with a minimum guest count of 50 people. They include everything you require to create a memorable wedding reception event including a delicious Buffet Dinner that is served by attendants.

“Classic 2 Buffet” ~ 47.00 /person (1/2 price for children 3-10 yrs)

COLD SELECTIONS:

Assorted Rustic Fresh Bread Board

Crudités Mirror with Ranch or Yoghurt Dressing

Cheese & Cracker Tray

Crisp Green Salad with Balsamic Vinaigrette and Italian Dressing

Fresh Romaine Leaves with Caesar Dressing, Croutons and fresh Parmesan Cheese

3 Bean Salad

HOT ENTRÉE SELECTIONS: (CHOOSE 4 OF THE 6 ENTRÉES)

*AAA Chef carved aged Alberta Roast Beef **or** Roasted Pork Loin **or** Stuffed Roast Turkey Carved*

*Chicken Chardonnay with Beurre Blanc Sauce **or** Haddock & Smoked Salmon rosettes*

Or Vegetarian Stuffed Portobello Mushroom topped with Seasonal Roasted Vegetables

*Garlic Potato Purée **or** Baby Oven Roasted Potatoes (in season)*

*Zucchini Squash Cheese Bake **or** Baby Carrots & Green Beans with butter*

CHEF’S PREMIUM DESSERT TABLE:

A selection of Blueberry Grunt and Strawberry Shortcake, coffee & tea service.

PRICE DOES NOT INCLUDE GUEST DISHWARE

***Please Note* The Chefs’ From Away provides all Catering services.**

Under no circumstances do we allow “outside” food (your Wedding Cake is the only exception).

Furthermore, as a health precaution, your party may not remove remaining food items after the event.

***Please Note* All prices listed in this package are subject to applicable taxes, as well as an 15% service charge on all food services. Prices are subject to change without notice.**

"East Coast Cuisine Buffet" ~ MARKET PRICE (1/2 price for children 3-10 yrs)

Our Buffet Dinners are designed for receptions with a minimum guest count of 50 people. They include everything you require to create a memorable wedding reception event including a delicious Buffet Dinner that is served by attendants.

Add: *BBQ'd 6 oz. Striploin Steak for \$12.00/person extra*

COLD SELECTIONS:

*Basket of Fresh Baguette & Breads
Cheese & Cracker Board with grapes
Potato Salad
Coleslaw
Caesar Salad*

MARITIME SEAFOOD BOIL

Fresh Nova Scotia Lobster, Crab, Shrimp, PEI Mussels, Scallops, Garlic Sausage, Corn on the Cob, boiled Potatoes all cooked in a seafood broth

CHEF'S DESSERT TABLE:

A variety of pastries, pies and squares for dessert, along with coffee & tea service.

PRICE DOES NOT INCLUDE GUEST DISHWARE

All prices listed in this package are subject to applicable taxes, as well as an 15% service charge on all food services. Prices are subject to change without notice*

Dinner Services Buffet Style

Our Buffet Dinners are designed for receptions with a minimum guest count of 50 people. They include everything you require to create a memorable wedding reception event including a delicious Buffet Dinner that are served by attendants.

“Down Home BBQ” ~ \$52.00/person (1/2 price for children 3-10 yrs)

COLD SELECTIONS:

Assorted Rustic Fresh Bread Board

Potato Salad

Coleslaw

Fresh Romaine Leaves with Caesar Dressing, Croutons and fresh Parmesan Cheese

BBQ'd Baked Beans

HOT ENTRÉE SELECTIONS:

Slow Roasted Pulled Pork with grilled pineapple

Braised Slow Roasted Beef Brisket

Grilled Chicken on a Stick

Corn on the Cob

Loaded baked potatoes

Grilled Zucchini & Roasted Red Peppers

CHEF'S PREMIUM DESSERT TABLE:

A selection of Apple Crumble and Strawberry Shortcake, Devil's Chocolate Brownies and coffee & tea service.

PRICE DOES NOT INCLUDE GUEST DISHWARE

****Please Note* The Chefs' From Away provides all Catering services. Under no circumstances do we allow “outside” food (your Wedding Cake is the only exception).***

Furthermore, as a health precaution, your party may not remove remaining food items after the event.

**** All prices listed in this package are subject to applicable taxes, as well as 15% service charge on all food services. Prices are subject to change without notice****

Additional Food Services

☞ Cocktail Style Receptions ~

Planning to have a Cocktail Hour? "Cocktail Style" receptions are becoming very popular especially for smaller and more intimate gatherings. Choose from our selection of cold & hot hors d'oeuvres and create your very own menu for your guests. Served Buffet Style (Served butler style add: \$2.00/dozen).

COLD CANAPÉS ~ \$34.00/dozen

Prosciutto Cantaloupe bites drizzled with honey

Bite-sized Caesar Salads in Parmesan Cups

Chicken Salad in Cucumber Cups

Kielbasa sliders

Deviled Eggs

Smoked Salmon with a rosette of cream cheese, on a skewer

Bloody Mary Shrimp Shooters

Mini Skewers of Tomatoes, Bocconcini Balls with Basil & Balsamic Glaze

Miniature Feta Bruschetta

Lobster Canape

Roasted Tomato, Pesto, Mozzarella Crostini

Hummus and Pita Bites

Tuna Salad Swirl Wraps

Antipasto Cocktail Skewer

Large Cocktail Shrimp with Seafood Sauce

HOT HORS D'OEUVRES ~ \$36.00/dozen

Grilled Chicken Skewers

Bacon Wrapped Scallops

Miniature Phyllo wrapped cheese bites

Petit Crab Cakes topped with Mango Chutney

Mini Chicken Quesadillas with Guacamole

Coconut Shrimp

Mushrooms Stuffed with Crab Meat

Cheese, Blueberry stuffed mushroom cap Phyllo Parcel

Marinara Meatballs on a Stick

Sweet & Sour Meatballs

Caramelized Onion, Brie Crostini

Roast Beef stuffed mini-Yorkshire Pudding with Horseradish

BBQ Chicken Wings

Piggies in a Blanket

Vegetarian Spring rolls with Sweet & Sour Dipping Sauce

Camembert Cranberry Phyllo Parcels

****Please Note* All prices listed in this package are subject to applicable taxes, as well as 15% service charge on all food & beverage services. Prices are subject to change without notice****

Selection of Food Platters & Mirrors

Chefs from Away also offers a variety of food platters, mirrors and live edge wooden boards.

Choose the size that will best suit your group

(Small: 15-20 people ~ Medium: 30-40 people ~ Large: 50-60 people).

<i>Cold Cut Platter –</i>	<i>Small: \$99.00 Medium: \$180.00 Large: \$270.00</i>
<i>Crisp Vegetable Display –</i>	<i>Small: \$90.00 Medium: \$160.00 Large: \$225.00</i>
<i>Fresh Fruit Mirror –</i>	<i>Small: \$75.00 Medium: \$135.00 Large: \$190.00</i>
<i>Domestic Cheese & Cracker Platter –</i>	<i>Small: \$100.00 Medium: \$185.00 Large: \$250.00</i>
<i>Deluxe Sandwich Platter –</i>	<i>Small: \$95.00 Medium: \$165.00 Large: \$210.00</i>
<i>Assorted Wrap Platter –</i>	<i>Small: \$85.00 Medium: \$155.00 Large: \$185.00</i>
<i>Pickle Tray –</i>	<i>Small: \$49.00 Medium: \$85.00 Large: \$135.00</i>
<i>Classic Charcuterie Board Live Edge</i>	<i>Small: \$150.00 Medium: \$220.00 Large: \$299.00</i>

Salads (Large size) feeds 50 people

Pasta - \$150.00

Potato - \$150.00

Garden - \$167.00

Caesar \$147.50

Garbanzo Bean Salad \$125.00

Southwest Taco Salad \$170.00

Summer Salsa Salad \$130.00

Dill Pickle Pasta Salad \$150.00

Assorted Dessert Squares - \$200.00 (serves 50 people)

Assorted Miniature Desserts – \$275.00 (serves 50 people)

Cookies \$3.00 each

Squares \$4.00 each

****Please Note* All prices listed in this package are subject to applicable taxes, as well as 15% service charge on all food & beverage services. Prices are subject to change without notice***

Traditional Christmas Dinner Buffet - \$45.00/ person

Our Buffet Dinners are designed for receptions with a minimum guest count of 50 people. They include everything you require to create a memorable wedding reception event including a delicious Buffet Dinner that is served by attendants.

*Roasted Turkey hand carved at carving station
Honey glazed spiral ham
Giblet and Wildberry Stuffing
Mashed roasted yams, carrots and turnip
Chefs' creamy mashed potatoes
Fresh preserved cranberries with cinnamon
Parsnip and garlic giblet gravy
Fresh dinner rolls
Fresh Cranberry Vinaigrette Wild Green Salad
Crudités Tray
Cheese Tray
Traditional Plum Pudding Dessert
Tray of Christmas Cakes and Sweets*

PRICE DOES NOT INCLUDE GUEST DISHWARE



****Please Note* All prices listed in this package are subject to applicable taxes, as well as 18% service charge on all food services.***

Prices are subject to change without notice

The Pig Roast & Barbeque Pit

BBQ Pig Roast on Rotisserie slow roasted	\$50.95
Braised BBQ Slow Roasted Beef Brisket, Applewood Smoked	\$42.95
Rotisserie Broasted BBQ Chicken	\$45.95
Smoked Mix Grill – Chicken, Beef, Pork, Veggie kabobs with vegetables	\$50.95
Slow roasted Full rack St. Louis Ribs (Pork), Cherrywood smoked	\$48.00
Grilled Aged 8 oz Striploin Steak, cooked to your liking	\$49.95
Grilled Salmon, duxelles of mayonnaise, herb infused	\$49.95
Slow roasted, smoked Top Round Roast Beef, carved on site	\$48.00
Pulled Pork with Newfoundland Screech Rum BBQ Sauce	\$40.00
Captain's Choice – Seafood BBQ Feast (Lobster tails, scallops, crab, shrimp, mussels)	Market Price

Choose **three** (3) of the following salads to compliment your BBQ

- Potato Salad,
- Coleslaw,
- Crabby Apple Slaw,
- Southern Herb Pasta Salad,
- Press Box Salad,
- Quinoa & Kale Salad,
- Garbanzo Bean Salad,

Choose **one** (1) of the following dessert choices to finish your meal

- Double Chocolate Brownie
- Strawberry Shortcake
- Carrot Cake

****ADD-On** a Maritime Seafood Boil Market price

Barbeque meal prices are priced per person. All meals come with baked potatoes, grilled pineapple, BBQ baked beans, condiments, paper plates, utensils, and napkins. On site professionally monitored roasting/bbq'ing, set up and tear down.

~Prices above are based on a MINIMUM COUNT OF 50 PEOPLE, plus HST & Gratuity~

Custom menus are available upon request.

We are happy to assist you in creating the perfect meal for your special event. We are available to cater on-site with our mobile catering unit. We also love to cater private dinner parties and intimate gatherings. We can use your kitchen too! We bring our equipment, BBQ's, roasters, and more to create the perfect meal for your guests.

Chef Shawn has 50 years of experience so you can rest assured that your meal will be cooked and presented with perfection and care! Together as a team, the Chefs' from Away have been working together for almost 20 years making people happy with their catering. Their philosophy is "Food sharing creates new old friends". Chefs Shawn & Andrea set the tone with their presentation, as we all eat with our eyes! Your guests will be talking about how great their meal was for days or even longer!! Having catered to many dignitaries and celebrities, you know that your event will be catered with the utmost discretion and privacy. Our team has many awards and accolades to show for their creations! Our portfolio speaks for itself.

When you want the best, call the Chefs'

902-631-4113

DO NOT COPY