

apricot & herbs catering



A party at home

Menu Package

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MENU IDEAS

Celebrating @ Home

Great for a Bridal Shower/Baby Shower or Birthdays

The ideas below are great for celebrating @ home, contact our catering team to design a menu that will suit your event and crowd

Menu I

Spinach salad with shaved parmesan, roasted
Pear & honey glazed pecans with pear vinaigrette

Grilled Chicken (6-7 oz.) with Choice of Glaze or topping
Quinoa or Pasta Salad
Grilled Vegetables

Fresh Rolls & Butter

Fresh Fruit Platter

** This menu is delivered on platters, simply unwrap & serve

Menu II

Spinach salad with shaved parmesan, roasted
Pear & honey glazed pecans with pear vinaigrette

Grilled Chicken (6-7 oz.) with choice of Sauce
Steamed Seasonal Vegetables
Herb Roasted Potatoes

Fresh Rolls & Butter

Fresh Fruit Platter

** This menu is served hot

Add a Pasta Dish @ \$3.95 per person
Add a 3-4 oz. portion of salmon @ \$7.95 per person

All prices are subject to applicable taxes & delivery fees



"It was outstanding!
Everyone loved the
food. Said it was nice
change and not typical!
The server which his
name escapes me
(sorry) was fantastic!
So professional and
helpful. Glad that you
recommended it!"



Greek Menu - \$15.95

Greek Salad

Chicken Souvlaki (7 oz.) with Tzatziki

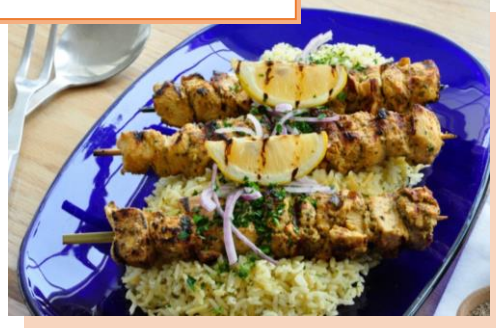
Rice Pilaf and Greek Style Roasted Potatoes

Assorted Cookies or Squares

Add extra Chicken Souvlaki (7 oz. Skewer) - \$5.95 each

Add Hummus & pita - \$2.45 per person

*"Everyone LOVED the food.
Usually Greek food only
tastes good when you're on
the Danforth, ha ha ha ha!!!
You guys are my favourite!!!"*



Roast Beef Dinner - \$20.95

Garden Salad

Roast Beef – Ready for Carving

Steamed Seasonal Vegetables

Mashed Potatoes

Fresh Rolls & Butter

Assorted Dessert Squares

Chicken Piccata - \$18.95

Spinach Salad

Chicken Piccata with Caper, mushroom & lemon sauce

Steamed Seasonal Vegetables

Penne with Pesto Cream Sauce finished with julienne of vegetables & mushrooms

Parmesan & Chili Flakes

Fresh Rolls & Butter

Assorted Dessert Squares

** Looking for something different, feel free to contact us with any questions or to arranged catering



ENTRÉES

All of our Entrees include a Green Salad, Seasonal Steamed Vegetables with Rice Pilaf or Herb Roasted Potatoes, a Basket of Fresh Baked Rolls & Butter with Cookies or Squares

Poultry

Hot

Jerk/Tandoori Chicken Leg & Thigh attached - \$18.95

(48 hours-notice required for marinade)

Chicken Parmesan (6 oz.) - \$17.95

Grilled Chicken with Choice of Glaze, Sauce or Salsa - \$18.95

Chicken Piccata (6 oz.) with Capers, Lemon and Sliced Mushroom - \$18.95

Chicken Bellagio (Crispy Parmesan & Panko dusted Chicken Breast (6 oz) with Lemon sauce) - \$18.95

Stuffed Chicken Breast - \$22.95

Choice of filling: Ricotta, spinach & mushroom or White & wild rice, Ricotta, feta, sundried tomato & olives, ask about other options

Fish and Seafood

Roasted salmon filet with Choice of glaze, salsa or tapenade - \$22.95

White Fish

Baked Sole stuffed & rolled with Julienne of Vegetables & Lemon Butter Sauce - \$18.95

Panko Breaded Tilapia served Tartar Sauce - \$18.95

Broiled Tilapia - \$18.95

Served Broiled with choice of Caper & lemon butter, mango salsa, or tomato & olive relish

New Broiled Icelandic Cod - \$ 26.95

Served with Caper & lemon butter, warm tomato & olive relish

New Pan Fried Red Snapper filet with Red Pepper Garlic Sauce - \$22.95

Sea Bass, Grouper, Sword Fish, Shrimp & Halibut available upon request and will be priced accordingly

****Gluten Free and Vegetarian/Vegan Meals available upon request**



ENTRÉES Continued.....

Veal

Hot

Veal Marsala (3-4 oz., 2 pieces per person) - \$26.95

Veal Medallions (3-4 oz., 2 pieces per person) in a wild mushroom sauce - \$28.95

Veal Parmesan (6 oz.) - \$20.95

Veal Schnitzel (6 oz.) with Shallot & Chive Butter - \$20.95

Beef

Hot/Room Temperature

Grilled Flank Steak with Choice of Sauce/Glaze - \$22.95

Choice of Sauces/Glazes: Teriyaki, Maple BBQ, Dr Pepper BBQ

Choice of Tapenade: Olive, Sundried Tomato

Hot: Peppercorn, Mushroom, etc.

Hot

Beef Brochettes with choice of sauce - \$25.95

Black Angus Sirloin Steak with choice of sauce (6 oz.) - \$32.95

Black Angus Beef Tenderloin with choice of sauce (6 oz.) - \$36.95

Substitutions

Make it Surf & Turf

Add Tilapia (4 oz) to any of the above - \$8.95

Add Salmon (4 oz) to any of the above - \$10.95

Add Shrimp Skewers (4 pcs) to any of the above - \$10.95

Substitutions/Upgrades Options:

Substitute green salad for vegetable salad - \$2.95

Substitute cookies/squares for gourmet desserts- \$1.75

Substitute cookies for Fresh Fruit per person - \$2.95

Add Fresh Fruit Platter per person - \$5.95

****Gluten Free and Vegetarian/Vegan Meals available upon request**



SALADS

Green:

Spinach Salad – Baby Spinach w/ sliced roasted sliced pears, honeyed pecans and shaved parmesan w/ pear dressing

Arugula – Arugula, Clementine & Julienne of Fennel with Citrus Vinaigrette

Spanish Salad – Baby Greens, Paprika-Spiced Goat Cheese, Sundried Tomatoes, Capers with Lemon Vinaigrette

Power Kale – Baby Kale, Pumpkin Seeds, Roasted Squash, Cranberries with Maple Vinaigrette

Mixed Green – Mixed Greens, Cashew, Golden Raisins, Dried Cranberries, Julienne of Vegetables w/ Lemon Honey Vinaigrette

Greek Salad – Romaine Lettuce, Tomatoes, Cucumbers, Bell Peppers, Red Onions, Feta Cheese & Kalamata Olives with Greek Oregano Vinaigrette

Garden Salad – Baby Greens, Bell Peppers, Cucumbers, Shredded Carrots, Chopped Roma Tomatoes, Fresh Herbs with an Italian or Balsamic Vinaigrette

Apricot House Salad – Baby Greens, Dried Apricots, Goat Cheese & Toasted Almonds with Balsamic Vinaigrette

Caesar Salad – Crisp Romaine Lettuce, Grated Parmesan with Homemade Herb Roasted Croutons with Creamy Caesar Dressing and Lemon Wedges

Chopped Green Salad – Julienne of Crisp Romaine, Sliced Cucumbers, Chopped Green Onion and Fresh Dill with Tangy Lemon Vinaigrette

Grain:

Cous Cous Salad – Mediterranean, Moroccan, Greek, etc.

Pasta Salad: Greek, Italian, Peas & Bacon, etc.

Quinoa Salad – Changes daily

Traditional German Potato Salad – Red Skinned Potatoes with Chopped Celery, Pickles and Bacon Vinaigrette

Vegetable:

Roasted Root Vegetable

Green Bean, Mushroom & Cherry Tomato

Greek Village Salad – Chopped Roma Tomatoes, Bell Peppers, Cucumbers, Chopped Red Onion, Feta Cheese and Kalamata olives w/ Greek Oregano vinaigrette

Caprese Salad – Sweet Cherry Tomato, Baby Bocconcini & Fresh Basil w/ Pesto Balsamic Dressing

Crudit : Fresh Vegetable Crudit s with Chefs Choice of Dip

Four Bean: Romano, Black Beans, Kidney Beans & Cannellini Beans with Chopped Vegetable and Italian Vinaigrette



SANDWICH PLATTERS

Sandwiches

Our signature sandwiches are prepared on a variety of fresh breads, croissants, focaccia, sliced ryes, pumpernickel and assorted wraps with the appropriate condiments to include various mustard, aioli and mayonnaise and other fresh vegetables and house made spreads

Our sandwich proteins are delivered fresh, marinated in house and grilled or roasted to perfection. These items are not processed and are nitrate free. Italian cold cuts are delivered and sliced fresh for sandwiches.

All vegetable toppers are sliced, shredded and diced in house guaranteeing you the freshest product. We house make our pesto, tapenades and aioli for your sandwich condiments. Our sandwiches may be topped with grilled and marinated vegetables.

All sandwiches are cut in half and placed on platters for service.

Sm – serves 10, Med – Serves 15 Lrg – Serves 25

Simple Sandwich Platter (Includes turkey, roast beef, ham, tuna, egg & vegetarian, all topped with fresh ingredients and appropriate condiments)

Sm \$70 Med \$105 Lrg \$169

Signature Sandwich Platter (Chef's choice of list below)

Sm \$90 Med \$135 Lrg \$210

Add Simple Sandwiches \$7 each

Add Signature Sandwiches \$9 each





Signature Sandwich Selection:

Vegetarian

Caprese - Grilled Vegetables, Fresh Mozzarella, Greens with Olive Pesto

Portobello – Grilled Portobello, Roasted Red Peppers & Goat Cheese Wrap

Eggplant – Grilled Eggplant and Peppers, Fresh Mozzarella & Basil Pesto

Greek Isle Wrap – Chick Peas, Tomato, Cucumber, Black Olives & Crumbled Feta

The Birkenstock- Grilled Eggplant, Mushrooms w/ Sliced Tomatoes & Provolone Cheese

Sweet Potato – Roasted Sweet Potato, Asiago Cheese and Arugula

Plus many more, vegan options available

Fish

B.C. Sockeye Salmon mixed w/ Green Onions, Mayo, topped w/ Grilled Red Peppers & Zucchini

Tuna a la Porto – Tuna mixed w/ sliced Green Olives, Sundried Tomatoes, Capers, Celery, Green Onions & Mayonnaise

Salmon Teriyaki – Roasted Salmon with Teriyaki Sauce with Lettuce & Julienne of Vegetables

Roasted Salmon – Roasted Salmon, Tomato, Cucumber, Mixed Greens & Olive Tapenade

Poultry

Tandoori Chicken – Tandoori Chicken Breast with Raita, Arugula & Tomato

Thai Chicken – Grilled Chicken Glazed with our Red Thai Sauce with Carrot & Cabbage Slaw, Cilantro and Mayonnaise

Chipotle Chicken – Grilled Chicken, Jalapeno Havarti, Caramelized Onions, Lettuce & Tomato with Chipotle Aioli

Jerk & Pineapple Preserve- House made Jerk rubbed Grilled Chicken Breast, Red Cabbage & Parsley Slaw, House-Made Pineapple Preserve

Mediterranean- Grilled Chicken Breast w/ Crumbled Goat Cheese, Roasted Red Peppers, Kalamata Olives & Basil Pesto

Cobb – Turkey, Bacon, Egg and Avocado finished with Crumbled Blue, Lettuce & Tomato

Turkey & Sweet Potato – Turkey, Sweet Potato, Spinach, Sautéed Onion & Cranberry Mayo

Turkey & Pickled Vegetables – Turkey, Pickled Vegetables & Provolone with Arugula on Chiabatta

Turkey & Apple- Turkey, Havarti, Sliced Apple & Shredded Cabbage with Aioli

Turkey & Chutney – Turkey, Apricot & Cranberry Preserve, Spinach & Brie

Turkey Club – Sliced Turkey, Bacon, Sliced Cheese, Lettuce & Tomato on Pretzel Bun

Deli Meats

Mini Assorted Deluxe Sub –Genoa Salami, Ham, Turkey, Cheese, Lettuce, Tomato, Onion & Hot Peppers

Eiffel Tower: Ham, Brie w/ Baby Spinach & Apples

Beef

Italian Beef – Grilled Flank, Roasted Tomato, Pesto & Provolone

Roast Beef – Sliced Roast Beef, Arugula, Caramelized Onion and Lemon Pepper Basil Mayo

Canadian: Roast Beef with Caramelized Onions, Sautéed Mushrooms and Roasted Garlic Aioli

New Yorker: Flank Steak with Grilled Red Onions, Cheddar Cheese, Smoked Bacon & Blue Cheese Chive Dressing

Reuben - Corn beef, Swiss cheese & Sauerkraut on Rye

Plus many more varieties, gluten free available



PLATTERS

Platters: Small (8-10), Medium (12-17), Large (18-25)

(48 Hours notice required on some of our platters)

Assorted Cheese Tray - S \$90 / M \$ 115 / L \$ 175

A selection of Imported & Domestic Cheeses decorated with Dried Fruit, Grapes served with Crackers and Baguettes



Fresh Vegetable Crudités - S \$42 / M \$ 59 / L \$ 79

A selection of Seasonal Vegetables served with an Herb & Onion Dip

Mediterranean Dip Platter - S \$ 45 / M \$ 60 / L \$ 80

Hummus, Baba Ghanoush, Feta & Spicy Red Pepper Dip & Tzaziki and Marinated Olives
Served with Iranian Flat Bread

Shrimp Platter - Sm 50 pieces \$100 / Lrg 100 pieces \$190

Shrimp arranged with Lemons & Cocktail Sauce

Dairy and Deli Finger Sandwiches - \$ 11.99 per dz.

8 Dozen Minimum

Sushi, Tapas & Thai Platters available upon request

DESSERTS

Fresh Fruit Tray - S \$ 70/ M \$ 85 / L \$ 105

A selection of Seasonal Domestic & Tropical Fruits

Fresh Fruit Kabobs - \$3.95 each

Served with Greek Yogurt and Fresh Fruit Puree

Cookies - \$ 12.99 per dozen

Individual Cookies - \$1.20 each

Assorted Dessert Squares - \$1.95

Chocolate Covered Strawberries – Seasonal pricing

Gluten Free Flourless Chocolate Cake - \$4.95

Gluten Free Assorted Cookies - \$2.95 (Large Size only)

Nut Free Squares or Brownies - \$2.95 per piece
(Minimum of 20 pieces required)

