



B·ELEGANT

Corporate & Social Menu

B•Elegant Catering & Event Planning

Welcome to B Elegant Catering and Event Planning, where culinary excellence meets unparalleled service. Our commitment to using high-quality, locally sourced ingredients combined with chef-curated menus guarantees a culinary journey that delights the senses. From meticulously planned details to seamless execution, our team is dedicated to providing professional service that exceeds expectations. Let us transform your event into an extraordinary occasion that leaves a lasting impression.

Central to our ethos is a commitment to excellence in every aspect of our service. From the first consultation to the final bite, we prioritize the highest standards of quality, craftsmanship, and professionalism. Our culinary offerings feature a symphony of flavors crafted from the finest locally sourced ingredients, curated by our talented chefs to create dishes that not only tantalize the taste buds but also celebrate the essence of seasonal bounty. Every menu is thoughtfully designed to reflect your preferences, dietary requirements, and cultural influences, ensuring a dining experience that is as unforgettable as it is delectable.

In addition to our culinary prowess, our team of experienced event planners meticulously orchestrates every detail of your occasion, ensuring flawless execution and a seamless flow of events. With B Elegant, you can relax and revel in the joy of your celebration, knowing that every aspect has been impeccably planned and executed with precision and care. Whether you're marking a milestone moment in your personal journey or hosting a corporate gathering to impress clients and colleagues alike, let B Elegant Catering and Event Planning turn your dreams into reality, creating memories that will last a lifetime.



Breakfasts

Continental Breakfast Buffet

Assorted Freshly Baked Pastries

Assorted Fresh Fruit

Individual Fruit Yogurts

Butter & Preserves

Coffee & Tea*

***Only available on serviced events**

Canadian Buffet

Scrambled Eggs

Smoked Bacon & Country Sausage

Home Fried Potatoes

Assorted Freshly Baked Pastries

Assorted Fresh Fruit

Individual Fruit Yogurts

Butter & Preserves

Coffee & Tea*

A La Carte Options

Assorted Freshly Baked Pastries per dozen

Freshly Baked Cookies per dozen

Assorted Freshly Baked Muffins per dozen

Assorted Whole Fruit each

Assorted Soft Drinks & Juices each

Bottled Water each



All prices are subject to Commission based on location, 18% Admin Fee and 13% HST
Menu prices are subject to change and are not guaranteed until a contract is finalized.

Lunch Buffets

Menus can be made Gluten or Vegetarian Friendly – Inquire with our Catering Manager for Details

The Sandwich Grill

Green Salad, Shaved Vegetable Crudit , Sherry Shallot Vinaigrette

A Selection of Freshly Made Sandwiches:

- *Smoked Ham, Gruyere Cheese, Grainy Mustard Aioli, Lettuce, Tomato, Pretzel Bun*
- *Smoked Turkey, Triple Cream Brie, Cranberry Aioli, Leaf Lettuce, Baguette*
- *Mediterranean Wrap, Hummus, Roasted Eggplant, Goat Cheese, Ras el Hanout Chickpeas, Pickled Red Onion*

Assorted Squares

Assorted Soft Drinks & Bottled Water

*Coffee & Tea**

****Only available at serviced events***

The Dirty South BBQ

BBQ Ontario Chicken

American Style Bacon and Jalapeno Mac and Cheese

Devilled Egg Potato Salad

Citrus Apple Slaw

Warm Berry Crumble

Assorted Soft Drinks & Bottled Water

*Coffee & Tea**



*All prices are subject to Commission based on location, 18% Admin Fee and 13% HST
Menu prices are subject to change and are not guaranteed until a contract is finalized.*

Lunch Buffets

Menus can be made Gluten or Vegetarian Friendly – Inquire with our Catering Manager for Details

Mambo Italiano

Chicken Parmigiano, Fire Roasted Tomato, Mozzarella Cheese

Rigatoni al la Caprese, Oven Burst Tomatoes, Basil, Roasted Garlic

Panzanella Salad, Heirloom Cherry Tomato, Artisan Greens, Red Onion, Torn Bocconcini, Seasoned Croutons, Peppers, Oregano Olive Vinaigrette

Tiramisu Torte Cake

Assorted Soft Drinks & Bottled Water
Coffee & Tea*

Fiesta

Warm Mexican Street Corn Salad, Red Onion, Queso Cotija, Cilantro, Lime Corn Chips

Chicken Fajita, Bell Pepper, Onion, House Fajita Spice

Flour Tortillas, Shredded Cheese, Sour Cream, Salsa, Chopped Lettuce

Cinnamon Sugar Dusted Churros

Assorted Soft Drinks & Juice
Coffee & Tea*

My Thai

Mango Salad, Peppers, Scallion, Artisan Greens, Carrot, Sesame Lime Vinaigrette

Thai Red Coconut Curry Chicken, Seasonal Vegetables

Steamed Jasmine Rice

Vegetable Dumpling, Sweet and Spicy Dip

Assorted Dessert Squares

Assorted Soft Drinks & Bottled Water
Coffee & Tea*



All prices are subject to Commission based on location, 18% Admin Fee and 13% HST
Menu prices are subject to change and are not guaranteed until a contract is finalized.

Cocktail Reception

Hors D'oeuvres

Pick 3

Cocktail reception items run for 1 hour and are priced at 3 pieces per person

Lemongrass Compressed Watermelon, Feta, Mint, Aged Balsamic (V/GF)

Vegetable Caponata, Crostini, Whipped Goats Cheese, Crispy Chickpeas (V)

Vegetable Gyoza, Hoisin, Sesame, Pickled Chili, Scallion (V)

Suppli Verde, Burrata, Soft Herbs, Passata, Parmigiano Reggiano, Pickled Shallot (V)

Kalapore Springs Smoked Trout, Blini, Sturgeon Caviar, Crème Fraiche, Prosecco

Beef Tartar, Sauce Ravigote, Caper, Gherkin, Tarragon, Crisp Potato (GF)

Buttermilk Fried Chicken, Belgian Waffle, Chili Honey, B + W Sesame

Bison Slider, Brioche Bun, Triple Cream Brie, Caramelized Onion Bacon Jam, Tomato Relish, Arugula

Spicy Chicken Parm Slider, Parmesan and Panko Crusted Chicken Breast, Creamy Arrabiata Sauce, Sliced Bocconcini, Basil, Brioche

Confit Pork Belly, Crostini, Egg Yolk Jam, Oven Dried Heirloom Cherry Tomato (DF)

Tempura Tiger Prawn, Unagi Sauce, Sesame (DF)

Sesame Crusted Ahi Tuna, Rare Seared, Wasabi Aioli, Pickled Ginger, Scallion (GF)

Cocktail Reception Platters

Charcuterie Grazing Board

Local, Domestic and Imported Charcuterie Meats, Pate, Artisan and Imported Cheeses, Fresh Fruit, Preserves, Olives, Crisps, Crackers, Buttermilk Ranch, Hummus, Whipped Feta Chili Dip, Crudité, Provisions, Heirloom Tomatoes, Burrata

Fresh Fruit Platter

Seasonal Sliced Fruit & Berries

Crudité & Dip

Seasonal Vegetables, Seasonal Dip



*All prices are subject to Commission based on location, 18% Admin Fee and 13% HST
Menu prices are subject to change and are not guaranteed until a contract is finalized.*

Plated Dinners

3 Course (1 -Starter, 1 -Entrée & 1 -Dessert)

Upgrade to 2 Entrée Selections

Includes Freshly Baked Bread, Coffee & Tea

Starters

Arugula, Radicchio + Pea Sprout Salad, Shaved Apple, Meyer Lemon Vinaigrette, Lemon Gel, Marigold (V/GF)

Heirloom Tomato Salad, Grilled Peach, Whipped Burrata, Basil, Torn Baguette Crouton, 9-Year Balsamic (V)

Soup of Roasted Heirloom Carrot, Thai Red Curry + Lemongrass, Coconut Cream, Crispy Shallot, Cilantro (V/GF)

Moroccan Lentil Soup, Yogurt, Cumin, Coriander, Crushed Chili Almond Brittle, Flatbread Croutons (V)

WH Caesar, Torn Romaine, Endive, Radicchio, Baguette Crouton, Shaved Parmigiano, Bacon Lardon, Confit + Fresh Garlic Dressing, Lemon, White Anchovy

Dessert

Passionfruit + Orange Blossom Crème Brûlée, Raspberry, Lavender Butter Crumb, Vanilla Chantilly Cream

Tart Cherry Frangipane Tart, Cinnamon + Clove Spiced Crème Anglaise, Red Fruits, Flowers

Dark Belgian Chocolate + Coconut Cream Pot du Crème, GF Chocolate Cookie Crumb, Wafer (GF/DF)

Chocolate Praline Tart, Chocolate Ganache, Candied Pecans, Gin Spiked Caramel, Dehydrated Strawberry

Meyer Lemon Cheesecake Jar, Butter Graham Crumb, Lemon Curd, Raspberry Compote

Pasta -Upgrade

Foraged Mushroom + Woolwich Goats Cheese Ravioli, Gorgonzola Cream, Arugula, Fresh Ricotta – \$ (V)

Burbank Potato Gnocchi, Chorizo Sausage, Fire Roasted Tomato, Basil, Torn Burrata, Crispy Gremolata- \$

Penne alla Vongole, Bay Clams, Cream, Tarragon, Confit Garlic, Spinach, Lemon Butter Crumb – \$



All prices are subject to Commission based on location, 18% Admin Fee and 13% HST
Menu prices are subject to change and are not guaranteed until a contract is finalized.

Entrée

Carne

Seared Ontario Hen Breast, Herb Roasted + Pressed Creamer Potatoes, Heirloom Carrots, Calvados Jus, Dressed Arugula (GF/DF)

Grilled Smoked Ontario Pork Loin Chop, Verjus Dressed Apple + Savoy Cabbage Slaw, Fleur Dijon + Pork Belly Potato Salad, Crème Fraiche, Dill, Fennel (GF)

Grilled Beef Sirloin Steak, Herb Roasted + Pressed Creamer Potatoes, Dressed Broccoli Rabe, Red Wine Jus +\$ (GF/DF)

Bourguignon Braised Ontario Beef Shortrib, Confit Garlic Spun Potatoes, Heirloom Carrots, Sauce Perigeaux, Herb Gremolata +\$ (GF)

Duck Confit, Gnocchetti Sardi, Foraged Mushrooms, Woolwich Goats Cheese, Arugula, Nova Scotia Wild Blueberry Jus +\$

Pesce

Ras-el Hanout Seared Ontario Salmon, Spiced Cous-Cous, Charred Zucchini, Burst Heirloom Cherry Tomato, Sultana Raisin, Spinach, Honey Whipped Labneh, Crispy Olives, Salsa Molcajete

Honey + Miso Roasted Vancouver Island Sablefish, Smashed Taro, Edamame, Foraged Mushrooms, Matsutake Mushroom Shoyu Jus +\$

Hazelnut + Breadcrumb Crusted Line Caught Atlantic Halibut, Potato Brandade, Haricot Verde, WH Buttermilk and Herb Oil +\$

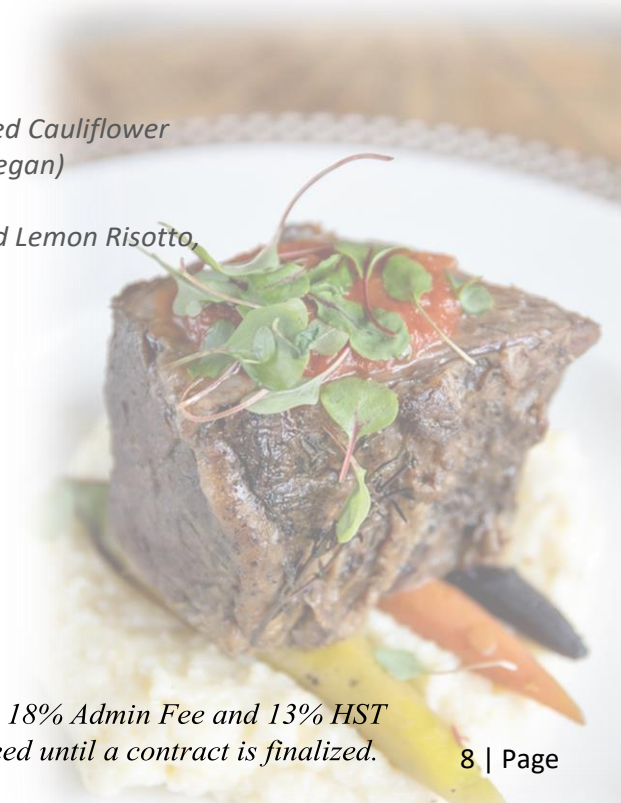
Foraged

Ras-el Hanout Roasted Eggplant + Foraged Mushrooms, Charred Cauliflower Hummus, Tomato, Pomegranate, Crispy Chickpeas, Cilantro (Vegan)

Seared King Oyster Mushroom "Scallops", Petit Pea + Preserved Lemon Risotto, Oven Dried Heirloom Tomato, Crushed Hazelnuts (GF/V)



*All prices are subject to Commission based on location, 18% Admin Fee and 13% HST
Menu prices are subject to change and are not guaranteed until a contract is finalized.*



Interactive Food Stations

Ask about customizing a Food Station that best suits you

Bahn Mi

French Baguette, Thick Cut Smoked Pork Belly, Pate, Pickled Carrot + Daikon, Cilantro, Hoisin, Chili Sauce, Sriracha Mayo, Cucumber
Veg: Smoked Tofu/GF: Lettuce Wrap (DF)

Sicilian Meatballs

Nona's Style Meatballs, Creamy Polenta + Pecorino Romano, Fire Roasted Tomato Sauce, Parmigiano Reggiano, Pepperoncini

30-Hour Braised Pulled Shortrib

Pulled Chianti Braised Ontario Beef Shortrib, Truffle Spun Potatoes, Red Wine Jus, Crispy Parsnip

Oysters Raw Bar

Selection of Freshly Shucked Canadian Oysters, Apple Mignonette, Lemon, Hot Sauce (GF/DF)

Dim Sum

Steamed and Fried Gyoza, Pot Stickers, Spring Rolls, Soup Buns, Dumpling Sauce, Nuoc Cham, Chili Oil, Sesame, Scallion, Hoisin, Chili Sauce, Soy Sauce

French Onion Sliders

French Onion Beef Slider, Ontario Chuck Brisket Patty, Caramelized Onions, Gruyere Cheese, Thyme + Beef Fat Aioli

Pork Belly Tacos

Honey + Chipotle Roasted Pork Belly, Avocado Cabbage Slaw, Cilantro + Onions, Lime Crema, Tortilla

Brisket Brings all the Boys to the Yard

Slow Smoked Angus Beef Brisket, Warm Cornbread, Sweet Hickory BBQ Sauce, House Pickles

Keep Calm & Eat Cookies

An Assortment of Crumby Cookie Dough Co. Edible Cookie Dough, Double Chocolate Chip Cookies, Chewy Ginger Cookies, Milk & Chocolate Milk

Demitasse and Finger Desserts

Selection of Mini + 2-Bite Confectionaries, Doughnuts, Petit Fours, Tarts, Macaroons, Cookies



*All prices are subject to Commission based on location, 18% Admin Fee and 13% HST
Menu prices are subject to change and are not guaranteed until a contract is finalized.*

Host & Cash Bars

Brands

House Wines

Jackson Triggs Sauvignon Blanc

Jackson Triggs Cabernet Franc

Premium Wines

Pillitteri Estates Cabernet Merlot,

Chardonnay, Sauvignon Blanc

Punti Ferrer (Chile) Cabernet Sauvignon

Beer

An assortment of 4 of the following: Rolling Rock,

Bud Light, Heineken, Budweiser, Coors Light,

Corona Four Fathers Starter Session IPA, Four

Fathers It Takes a Village Lager, Four Fathers

Shevchenko Dark Lager, KW Craft Cider

Standard Bar Rail

NE1 Craft Vodka, Flor de Cana Rum 5yr, NE1 Craft

Gin, Gibson's Whisky, Grant's Scotch

Upgrades

Grey Goose Vodka, Hendrick's Gin, Flor de Cana

Rum 7yr, Crown Royal Whisky, Johnnie Walker Red

Scotch



Rentals

Rental Equipment Package

All Flatware & China for Food Service

Choice of Black or White Linen Napkins

Inquire for additional rentals!



*All prices are subject to Commission based on location, 18% Admin Fee and 13% HST
Menu prices are subject to change and are not guaranteed until a contract is finalized.*