



## WEDDING DAY PACKAGE

*Creating Remarkable Events Since 1988*

Congratulations, your special day is quickly approaching! Your wedding day – a day of great importance and personal taste and part of that importance is looking after your bridal party, family and friends. Relax and enjoy your planning; let us handle your wedding catering.

Established in 1988, The Country Kitchen will provide you with twenty-five years of five-star quality and service to your special occasion. Whether your event is intimate or large we would be honored to demonstrate our capabilities in delivering exceptional food quality and service. We proudly stand behind our commitment to nothing short of excellence - a satisfied bride is what our team strives for.

The Country Kitchen's award winning team believes and is committed to providing you with the freshest ingredients used in all our menu items. Our unmatched attention to detail, quality, and service will truly make your special day a successful and memorable one. With our guarantee you will not be disappointed.

Events geared toward your special day may include and are not exclusive to; engagement party, bridal shower, rehearsal dinner, meals for you and your out of town guests, bridal/groomsmen's breakfast, bridal party luncheon, wedding cocktail (before or after ceremony) and reception. Don't forget brunch the following day!

Prices will vary on the following menus due to guest numbers, venue location, time of service and detail orientation that you as a customer are looking for. For more information, we suggest a site-inspection or an office consultation with our Catering Manager to help better serve your needs for your special day.

From full set-up, service staff, linen, china, flatware and floral arrangements for that simple delivery, to extra special touch, The Country Kitchen offers everything you need for your special day's events. Elegant, unique modern or classic let us skillfully handle all the details with professionalism and grace. Contact one of our Catering Associates today by telephone, e-mail or drop in to visit with us at your convenience. We would be pleased to answer any questions you may have. Let us start working on your special day today.

Sincerely,

*The Country Kitchen Catering*



# BRIDAL PARTY BREAKFAST

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## *Hair Salon / Bride's Residence*

### **Mini Bagels**

Whole Wheat, Cinnamon Raisin and Blueberry

### **Muffins**

Blueberry, Carrot, Lemon Cranberry, Chocolate Chip, Golden Bran

### **Danish Pastry**

Raisin Cinnamon, Apricot and French Custard, Raspberry Lattice,  
Poppy Seed Twist, Blueberry Cheese, Pear and Cheery

### **Croissants**

Regular, Plain, Chocolate & Almond

### **Hot & Rich Oatmeal**

### **Sweet or Savory Breakfast Loaves**

Ham & Cheese, Lemon/Cranberry, Banana Nut or Spiced Carrot

### **Seasonal Fruit Platter**

An assortment of market fresh seasonal fruit pieces

## *Groom's Residence*

### **Mini Bagels**

Whole Wheat, Cinnamon Raisin and Blueberry

### **Muffins**

Blueberry, Carrot, Lemon Cranberry, Chocolate Chip, Golden Bran

### **Breakfast Sandwich**

Crepes, Bagels and English Muffin, Bagel Sliders

### **Frittata**

Grade 'A' egg baked in oven with your choice of fillings

### **Breakfast Sausage**

Your Choice of Turkey or Pork

### **Canadian / Peameal Bacon**

### **Home Fries or Breakfast Poutine**

### **Breakfast Pizza**

### **Seasonal Fruit Platter**

An assortment of market fresh seasonal fruit pieces

## *Condiments*

Assorted Whipped Cream Cheese, Cheese Slices, Tomato Slices, Buttercups,  
Assorted Jams and Peanut Butter

Full condiment selection available based on hot menu selection

**Canadian Coffee, Espresso/Latte Bar. Hot Chocolate & Tea\***  
**Assorted Fruit Juices, Soft Drinks and Bottled Water**

\*Items will require a rental service charge - additional cost.



# WEDDING RECEPTION LUNCHEON

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## **Antipasto Assortment**

An assortment of seasonal antipasto selection

## **Crudities & Dip**

A variety of raw seasonal vegetables with dipping sauce

## **Cheese & Crackers**

An assortment of cheeses with English water biscuits and fresh fruit garnish

## **Baked Brie**

World Cheese Champion "Gold Medal Brie" wrapped in puff pastry with fruit Coulis

## **Pumpnickel Loaf**

Pumpnickel hollowed out, filled with spinach dip and bread pieces

## **Smoked Salmon Platter**

Smoked Norwegian salmon with traditional garnish

## **Sushi & Sashimi Platter**

Vegetarian-Nigiri Maki, Maki Mono/Handrolls, Sashimi, Fish and Shellfish-Nigiri Maki and Garnishes

## **Fresh Shellfish Platter**

Ready to eat cocktail shrimp, mussels and oysters on half shell with cocktail sauce, Marie Rose sauce, fresh lemon pieces and sea salt

## **Gourmet Pizza**

Your choice of toppings

## **Gourmet Sandwiches**

Assorted Bread - Bagels, Panini, Baguette, Wraps, Sourdough, Ciabatta and Focaccia

## **Sliced Deli Meats**

Prosciutto, Salami, Smoked Turkey, Capicollo, Black Forest Ham, Pastrami, Smoked Chicken, Roast Beef and Mortadella

## **Seasonal Fruit**

An assortment of available hand selected, market fresh fruits

## **Sweets**

An assortment of hand-made desserts from our selection on desert menu

## **Additional Services;**

Coffee/Tea, Espresso, Set-Up, Rentals, Linen, Flowers and Service Staff – at an additional cost



# BRIDAL PARTY LUNCHEON

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## Crudities & Dip

A variety of raw seasonal vegetables with dipping sauce

## Cheese & Crackers

A variety of raw seasonal vegetables with dipping sauce

## Gourmet Sandwiches & Wraps

[2 to 3 pieces per person]

### Olive Panini

lettuce, tuna, red onion, celery & raisins with sweet and creamy red onion spread

### Herb Baguette

lettuce, Roast Beef, Swiss cheese & creamy horseradish spread

### Whole Wheat & Rye Bread

egg salad filling, havarti cheese & sprouts

### Mill Baguette

chicken salad, pesto mayo & fresh mozzarella

### Tilapia on Marble Pumpernickel

garnished with crushed olive & honey Dijon tapenade

### Italian Wrap

romaine lettuce, assorted Italian deli meats, Italian herb dressing and provolone cheese

### Smoked Salmon on Flat Bread

Seasonal leaves, avocado, creamy dressing and mango & caper salsa

### Club Wrap

Romaine lettuce, oven-roasted chicken breast, Bacon, tomato, smoked provolone cheese & creamy dressing

### Vegetarian Wrap

Roasted peppers, pea sprouts, oven-dried tomatoes & Grilled zucchini with spinach, feta cheese and hummus spread

### Teriyaki Salmon Wrap

Romaine lettuce, Chilean salmon and cucumber salsa

### Muesli Baguette

Butter, Dijon mustard, onion sprouts, smoked turkey, Cheddar cheese and golden baby peppers

### Marinated Tuna on a Herb Baguette

Garnished with avocado, tomato and mixed greens – wasabi spread

### Sundried Tomato Ciabatta

Prosciutto, Cappiccolo, Mortadella, Salami, provolone cheese & sprouts

### Sourdough Baguette

Butter, Montreal Smoked Meat, Honey Dijon mustard, Cheddar cheese, golden baby peppers

## Gourmet Pizza

Your choice of any three toppings

## Dessert Selection

Your choice of dessert selection from our current Desert Menu

## Chilled Beverages

An assortment of juice, pop and water

Included Services; Picnic Baskets, Serving Utensils, Disposable Place Settings [plate, fork, knife, napkin], and Beverage glasses