

entree's

Canadian AAA Baron of Beef

SLOW ROASTED INSIDE ROUND ENCRUSTED WITH A HOUSE-MADE SPICE BLEND FOR INCREDIBLE FLAVOR AND TENDERNESS. SERVED WITH GRAVY AND SPICY HORSERADISH

Creamy Rosemary Chicken

VELVETY ROSEMARY BASED CREAM SAUCE BLANKETING OUR LOCALLY SOURCED FREE RUN CHICKEN BREAST

Wild Caught Salmon

THE NOTABLY RICH FLAVOR AND FIRM TEXTURE IS ENHANCED EVEN MORE WITH A SUBTLY SWEET AND SAVORY WHITE BALSAMIC VINAIGRETTE OF BASIL AND LEMON

BBQ Pork Side Ribs

ST LOUIS STYLE CUT CURED IN OUR HOUSE-MADE RUB AND SLOW ROASTED

Canadian AAA New York Striploin

GRILLED ONSITE WITH A HOUSE-MADE SPICE BLEND FOR INCREDIBLE FLAVOR AND YOUR DEGREE OF DONENESS

Three Cheese Pasta Bake

RICOTTA AND MOZZA FILLED TORTELLINI, TOMATO CREAM SAUCE BAKED WITH A SELECTION OF CHEESES

Maple Glazed Ham

MAPLE AND SPICES CREATE A FESTIVE AROMATIC FEAST

Roast Turkey

SAVORY BLEND OF ROSEMARY AND THYME INFUSED INTO THE JUICY MEAT OF THIS HOLIDAY FAVOURITE

Smoky Pork Tenderloin

SLOW ROASTED AND SERVED WITH CHUTNEY

Maui-Style Beef Short Ribs

BEEF SHORT RIBS MARINATED IN A TANGY 'ALOHA' STYLE SAUCE AND GRILLED. GARNISHED WITH SCALLIONS

Chicken Piccata

LEMON BUTTER + CAPER SAUCE

Mushroom Gnocchi

POTATO DUMPLINGS IN A CREAMY WILD MUSHROOM SAUCE

Ask Us About Your Personalized Entree!

HOW TO ORDER

email us at: info@cateringvisions.com

*Full payment due upon booking. Prices subject to change. Taxes are not included.
Some restrictions may apply.*



2023