



WARD

FUNERAL HOMES

where your memories matter

RECEPTION MENU

BREAKFAST MENU 1

Continental

Includes fresh baked muffins, mini danishes, mini croissants and bagels. Accompanied by fruit preserves and margarine spread.

Fresh Cubed Fruit Platter

Includes cantaloupe, honeydew melon, strawberries, seedless watermelon, pineapple and seedless grapes.

\$7.50 per person—minimum of 30 people

VISITATION SUITE

LIGHT MENU 2

Savoury & Sweet

Cubed Cheese Platter

An assortment of cubed cheeses, garnished with crackers

Fresh Garden Vegetable Platter

Accompanied by a caesar dip.

Fresh Cubed Fruit Platter

A colourful, refreshing array of the freshest seasonal fruits.

Assorted Mini Sweets & Cookies Platter

\$ 8.50 per person—minimum of 40 people



RECEPTION MENU OPTION 3

Assorted Sandwiches

An assortment of cocktail sized sandwiches, black forest ham, turkey, chicken, pastrami and roast beef. Also includes tuna, salmon and egg salad on multigrain and pumpernickel bread, white and whole wheat sandwich bread.

Cubed Cheese Platter

An assortment of cubed cheeses including: Medium Cheddar, Gouda, Havarti, Emmental and Marble Cheese, garnished with crackers

Fresh Garden Vegetable Platter

Accompanied by caesar dip, includes: carrots, cauliflower, celery, cucumber, broccoli, sweet red and green peppers.

Includes your choice of (1) dessert platter:

\$11.00 per person—minimum of 25 people

Hot or Cold Reception Menu's include:

Your choice of (1) dessert selection

Assorted Mini Sweets & Cookies Platter

Chocolate dipped macarons, assorted tarts, crunchy cinnamon swirls, chocolate brownies, an assortment of fresh baked cookies and Nanaimo bars.

OR

Biscotti Platter

An assortment of various European-inspired almond, nocciola, fruit and chocolate dipped Biscotti.

RECEPTION MENU 4

Pinwheel and Wraps

Wraps

An assortment of multi coloured tortilla wraps including: grilled chicken caesar, grilled vegetables with goat cheese and arugula, turkey and provolone cheese, roast beef with cheddar.

Pinwheels

An assortment of colourful tortilla pinwheels, filled with turkey and havarti cheese, black forest ham and swiss, tuna, salmon and egg salad.

Cubed Cheese Platter

An assortment of cubed cheeses, garnished with crackers

Fresh Garden Vegetable Platter

Accompanied by a caesar dip.

Includes your choice of (1) dessert selection

\$13.00 per person—minimum of 25 people



RECEPTION MENU 5

Grilled Panini Sandwiches

Crusty grilled artisan style breads brushed with garlic infused olive oil and filled with premium ingredients. Served in an elegant wicker basket.

This platter includes:

- Grilled chicken breast on a bed of organic baby greens topped with fire-roasted sweet bell peppers and basil pesto aioli.
- Grilled Atlantic salmon on a bed of baby organic spinach greens, topped with a hint of thinly shaved onion, lemon zest, garlic aioli and fresh fronds of dill.
- Thinly shaved Certified Angus Roast Beef, drizzled with pan jus and piled high and served with a garlic and horseradish-infused aioli.
- Greek Salad Sandwich, a deconstructed Greek salad on a bun. Layered with sliced cucumber, tomato, onion, black olives and feta cheese.
- Rapini & Asiago Panino, tender broccoli rabe, lightly sautéed in garlic-infused olive oil, a hint of crushed chilies and shaved asiago cheese.

Cubed Cheese Platter

An assortment of cubed cheeses, garnished with crackers

Fresh Garden Vegetable Platter

Accompanied by caesar dip

Includes your choice of (1) dessert selection

\$15.00 per person—minimum of 25 people

HOT MENU 6

Lasagna & Salad

Includes your choice of either:

Traditional Meat Lasagna

Layers of freshly made pasta, bolognese sauce, parmigiano and mozzarella cheese

Or

Eggplant Parmigiana

Layers of breaded eggplant, Tomato Basil sauce, parmigiano and mozzarella cheese.

Including - Rustic Grilled Garlic Bread

Your choice of

- caesar Salad or
- Spring Mix Salad

Includes your choice of (1) dessert selection

\$14.00 per person—minimum of 25 people

HOT MENU 7

Parmigiana

Includes your choice of either:

Chicken or Veal Parmigiana

Breaded cutlet, topped with tomato basil sauce, mozzarella and parmigiano cheese. Accompanied by an Italian style panino.

Includes your choice of Potatoes and vegetables:

- Roasted Parisienne Potatoes or Red Skin Potato Wedges
- Saute'ed Vegetable Medley or Spring Mix Salad

Includes your choice of (1) dessert selection

\$18.00 per person—minimum of 25 people

HOT MENU 8

Wild Haddock Paupiette

An elegantly rolled supple fillet stuffed with long julienned strands of colourful vegetables accompanied by a rice pilaf.

Includes premium tart and square dessert selection

\$ 16.00 per person—minimum of 25 people

HOT MENU 9

Skewered Mediterranean Chicken Satays

Souvlaki Marinated Chicken Satays accompanied by Greek Style Roasted Potatoes and a Mediterranean Style Greek Salad, a combination of tomatoes, cucumber, feta cheese, Kalamata olives and crisp romaine greens in an oregano lemon vinaigrette.

Includes premium tart and square dessert selection

\$17.00 per person—minimum of 25 people

COCKTAIL RECEPTION

MENU 10

Assorted Hot Hors d'oeuvres

- **Spanikopita**—golden brown flakey phyllo dough stuffed with spinach and feta.
- **Stuffed Mushroom Caps**—filled with feta, bread crumbs and fresh herbs. Topped with mozzarella and cheddar cheese.
- **Mini Pancetta & Pecorino Flans**—tart crust filled with egg custard and pancetta, sharp pecorino cheese and shallots.
- **Saltimbocca**—chicken breast fillets layered with prosciutto and sage leaf dredged in flour and pan seared to a lovely golden brown.
- **Fresh Garden Vegetable Platter** with caesar Dip.

Includes, your choice of (1) dessert selection

\$15.00 per person—minimum of 25 people

Canapé Menu 11

Assorted Cold Canapé Reception

An elegant selection of six cold appetizers. Certainly an impressive menu selection or perhaps a lighter alternative when time of day may call for a less robust menu.

** Please note, a minimum notice of 48 hours would be required for this menu.*

Our Canapé Menu includes:

- Beef Carpaccio - a shaved peppered and pan seared, rare beef tenderloin on a garlic crustini, topped with a curl of Reggiano Parmigiano and thinly sliced mushroom.
- Prosciutto Melone - a dainty twist on a classic pairing.
- Eggplant Involtini - thinly sliced grilled eggplant, brushed with garlic infused olive oil, wrapped around a baton of goat cheese and fire roasted sweet bell pepper.
- Pesto Marinated Bocconcini - wrapped with a sun dried tomato and skewered with a Kalamata olive.
- Salmon Pinwheels - organic baby spinach, smoked salmon, horseradish infused cream cheese and fresh lemon zest, all rolled into a dainty pinwheels.
- California Sushi Rolls - a traditional vegetarian maki roll.
- Fresh Garden Vegetable Platter accompanied by a refreshing caesar dip, includes; carrots, cauliflower, celery, cucumber, broccoli, sweet red & green peppers.

Includes your choice of (1) dessert selection

\$15.00 per person—minimum of 25 people

Hot Menu 12

Certified Angus Pot Roast au Jus

Certified Angus Pot Roast au jus – Melt in your mouth Angus Beef slow braised to perfection.

Includes your choice of potatoes:

- Oven Roasted Parisienne Potatoes

OR

- Hand Cut Red Skin Potato Wedges

Includes your choice of vegetables:

- Seasonal Sautéed Vegetable Medley

OR

- Spring Mix Salad - A medley of assorted seasonal salad greens topped with julienned sweet bell peppers and cherry tomatoes, accompanied by our signature balsamic dressing

Includes your choice of (1) dessert selection

\$17.00 per person—minimum of 25 people



A La'Carte Menu Selections

Available only in addition to a reception menu

(Each platter serves 25 people unless specified otherwise)

Gluten Free Sandwich Platter – Includes an assortment of gluten free Oven Roast Turkey, Black Forest Ham, Roast Beef and Cajun Chicken on gluten free bread.

\$ 55.00 (28 pieces per platter serving 4 – 7 people)
(\$8.00 per sandwich if ordered individually)

Gluten Free Cookie Platter – Includes gluten free Vanilla, Chocolate Chip, Lemon and Amaretti cookies.

\$ 30.00 (28 pieces per platter serves up to 14 people)

Pickle Platter – Includes an assortment of sweet and savoury pickles from gherkins, spears, crinkle cut, cocktail onions and sweet pickled vegetable medley.

\$ 55.00

Shrimp Cocktail Platter – A traditional shrimp platter accompanied by a classic cocktail sauce and garnished with fresh lemon twists.

\$ 65.00

Fresh Cubed Fruit Platter – A colourful, refreshing array of the freshest seasonal fruits including: cantaloupe, honeydew melon, strawberries, seedless watermelon, golden ripe pineapple and seedless grapes.

\$ 65.00

Fresh Garden Vegetable Platter – Accompanied by a savoury caesar dip, includes; carrots, cauliflower, celery, cucumber, broccoli, sweet red and green peppers.

\$ 50.00

Cubed Cheese Platter – Assortment of cubed cheeses including; Canadian Medium Cheddar, Dutch Gouda, Canadian Havarti, Canadian Emmental and Marble Cheese. Garnished with Crackers.

\$ 65.00

Premium Tart and Squares Selection – A wonderful addition to an existing menu selection including a indulgent assortment of decadent individual sized Lemon Meringue, a Bruleed Custard, Chocolate Mousse, Sour Cherry and Peanut Butter Fudge tarts. Also accompanied by Traditional Date Squares, Rocky Road Blondies, Lemon squares and Iced Chocolate Fudge Brownies.

\$ 70.00

Sushi and Maki Selection – An assortment of traditional sushi and maki rolls, always made with the freshest steamed white and whole wheat rice. Includes; fresh salmon, shrimp, imitation crab, tuna, smoked eel nigiri and of course and an array of vegetarian maki rolls.

\$ 65.00

Antipasto Platter – Includes marinated antipasto, pimento stuffed manzanilla olive, grilled eggplant, kalamata olives, assorted pickled garden vegetables and marinated button mushrooms.

\$ 65.00

Hot or Sweet Italian-style Sausage – Served with saute'ed peppers, mushrooms and onions, accompanied by an Italian style panino.
(Please specify - Hot or Sweet)

\$ 95.00

Penne Pasta Two Ways – A great accompaniment to any of the menus, intended to be served as a 1st course or a side dish. A combination of a classic Penne in a Tomato basil and Penne in a Rose sauce. Accompanied by grated parmigiano and hot chili flakes for garnish.

\$ 120.00

Rapini – A traditional side dish and a wonderful compliment to any of our menu selections. Lightly blanched rapini saute'ed in garlic infused olive oil with a hint of crushed chilies.

\$50.00 (serves 16 – 20 people)

Mushrooms & Piselli – A great accompaniment to many of the menu selections. Garlic and olive oil saute'ed mushrooms and sweet peas.

\$ 50.00 (serves 20 – 25 people)

Spring Salad Mix – A medley of assorted seasonal salad greens topped with julienned sweet bell peppers and cherry tomatoes, accompanied by a balsamic dressing.

\$ 60.00

Stone Oven Pizza: Per Pan Selections

A versatile menu option, authentic Stone Oven Pizza is made from scratch using the freshest premium ingredients. A perfect fit to an hors d'oeuvres like menu, an excellent starter to one of our meals or simply build a meal around it by adding a salad and pastry selection.

(24 slices per pan)

Traditional Selections:

Your choice of;

- Basic - Tomato Sauce & Cheese
- Traditional - Pepperoni & Cheese

\$ 30.00 per pan (24 slices)

Stone Oven Pizza: Gluten Free Selections:

Your choice of;

- Basic Tomato Sauce & Cheese 10" Gluten Free Pizza

\$ 12.00 per pizza (serves 1 – 2 people)

- The 10" Gluten Free Ortellano Pizza – layered with pizza sauce and mozzarella cheese, topped with fire roasted peppers, grilled eggplant, grilled zucchini, savoury goat cheese and chives.

\$ 16.00 per pizza (serves 1 – 2 people)

Stone Oven Pizza: Premium Selections:

Your choice of;

- **Rapini Pizza** – brushed with garlic and olive oil, topped with premium mozzarella cheese, blanched rapini, fire-roasted sweet red bell peppers and chili flakes.
- **Margarita Pizza** – a timeless classic, epitomizing the grandeur of simply good ingredients: garlic-infused extra virgin olive oil, the finest seasonal vine-ripened tomatoes, local artisanal bocconcini and fresh basil.
- **Calabrese Pizza** – a taste of everything that makes the region great: artichokes, olives, hot capicollo and dry cured hot calabrese sausage on a garlic and olive oil-brushed crust topped with Angelico's Pizza sauce and mozzarella cheese garnished with a sprinkle of oregano.
- **Potato Pizza** – a pizza bianca, brushed with garlic-infused olive oil, topped with mozzarella cheese, sliced red skin potatoes, julienned sweet red onions, parmesan cheese and oregano.
- **Ortellano Pizza** – a satisfying vegetarian option layered with Angelico's pizza sauce and mozzarella cheese, and topped with fire-roasted peppers, grilled eggplant, grilled zucchini, savoury goat cheese and chives.
- **Grilled Chicken Pesto Pizza** – a wonderful pairing of basil pesto, freshly grilled grain-fed chicken breast, julienned sun-dried tomatoes, fire-roasted peppers and parmesan cheese.
- **Hawaiian Pizza** – a classic pairing of black forest ham, pineapple, red onion and green pepper on a bed of mozzarella cheese.

\$ 40.00 per pan (24 slices)

CATERING OFFSITE:

- Disposable Plates, Napkins - \$50 (for 50 people)
- Coffee and Tea including Coffee and Tea Urns with accompanying Condiments \$100 (for 50 people)
- Food Set up and Delivery (within 15 km) \$75.00
- Linen Table Cloths if required for offsite:
\$ 10.00 each

Cold Beverages:

- Canned Soft Drinks
Coke, Diet Coke, Ginger Ale, Sprite, Sprite Zero
12 pack x 355ml - \$ 7.00
- Nestea Ice Tea
12 pack x 355ml - \$ 8.00
- San Pellegrino Sparkling Mineral Water
6 pack x 250ml - \$ 8.00
- San Pellegrino Sparkling Fruit Beverages
Aranciata, Limonata or Chinotto
330ml - \$ 1.50
- Perrier Sparkling Mineral Water
4 pack x 330ml - \$ 5.00
- Nestle Spring Water
24 pack x 500ml - \$ 6.00

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