

mississauga

cafe

me



WEDDINGS



Pricing is based on a per person cost. Children under 12 are priced at 12.00 per child.

Plated, Buffet, Family includes, choice of ceramic or palm leaf plates, stainless steel silver or bamboo cutlery in addition to serving vessels and utensils.

NA Beverages includes choice of glassware or hard acrylic plasticware

Dietary restrictions and preferences can be accommodated. Gluten-free, dairy-free, seed free, vegetarian, vegan, and allergy modifications available upon request. Pricing is subject to change and some ingredients/menu items might need to be substituted out due to availability.

Linens, napkins, runners, chair sashes and chair covers are an additional cost

Labor is factored per hour. Labor starts one hour prior to event and ends one hour after conclusion of event.

Bartender...\$40 per hour Server...\$35 per hour Kitchen Staff...included in per person cost
One Bartender per 50 guests One Server per 35 guests for buffet and family One Server per 12 for Plated

PLATED

55

Three passed Appetizers

Seasonal Salad Or Soup

Three Entree Menu

Seven NA Beverages

BUFFET

60

Three passed Appetizers

Three Entree Menu

Four Sides

Seven NA Beverages

FAMILY

65

Three Appetizers

Three Entree Menu

Four Sides

Seven NA Beverages

60

Board

Three Passed Appetizers

Seasonal Salad Or Soup

Three Entree Menu

Seven NA Beverages

65

Board

Three Passed Appetizers

Three Entree Menu

Four Side Selections

Seven NA Beverages

70

Board

Three Passed Appetizers

Three Entree Menu

Four Side Selections

Seven NA Beverages

Soups

Lobster Bisque...evo, chopped lobster

Fire Roasted Tomato Bisque...basil oil, parmesan, crostini

Watermelon...sambal, rose water, mint, radish

Italian Wedding...house made meatballs, pasta, mirepoix, baby spinach, acini de pepe, parmesan crisp

Butternut Squash...brown butter-sage, pepitas, goat cheese

Wild Rice...mirepoix, roasted cauliflower, shiitake mushroom, red pepper, crispy basil

Salads

Warm Goat Cheese...artisan greens, panko encrusted goat cheese medallion, dried cranberries, apple, pine nuts, crostini

Butternut Squash...artisan greens, roasted squash, dried cranberries, candied pecans, apple wood smoked bacon, goat cheese, balsamic vinaigrette

Harvest...artisan greens, grapes, candied walnuts, pickled red onion, gorgonzola, dijon vinaigrette

Chopped Greek...romaine, kalamata olives, English cucumber, pepperoncini, genoa salami, grape tomato, red onion, feta, oregano, red wine, evo

Passed Vegetarian

Grilled Fig...goat cheese, balsamic reduction, pomegranate seeds, mint

Beet Carpaccio...herbed boursin, white balsamic, evo, micro arugula

Grilled Peach...gorgonzola, balsamic reduction, pistachio gremolata

Latke...pinot noir onions, herbed sour cream, scallion

Pierogi...cheese, potato, kim chi, ponzu

Polenta...puttanesca, herbed ricotta, parmesan

Fried Brussels...ponzu, sweet chili

Kim Chi Pancake...spicy sesame sauce

Fried Squash Blossom...herbed ricotta, pesto aioli

Tiki Masala...paneer skewer, toasted za'atar naan

Spicy Butternut Squash Hummus...harissa, toasted za'atar naan

Passed

Tuna Poke...rare ahi tuna, cucumber, scallion, avocado

Lobster Roll...celery, onion, lemon, touch of mayo

Ceviche...sea bass, red onion, cilantro, lime, chili, butternut squash, fried wonton

Shrimp Arancini...white cheddar, creole, cilantro

Clams...red onion, pepper, applewood smoked bacon, lemon, panko, parmesan

Thai Meatballs...ground tenderloin, ginger, lemon, cilantro, sambal, bib lettuce, peanuts

Braised Short Rib...potato cup, baby arugula, creamy horseradish, gaufrette

Short Rib Egg Roll...napa slaw, spicy sesame sauce

Chicken & Waffle...southern fried tender, house made waffle cup, ohio maple syrup, apple wood bacon

Loli Pop Wing...korean bbq sticky sauce, sesame seeds, scallion

Main Vegetarian Plated

Eggplant involtini... lemon rosemary panko encrusted eggplant, herbed ricotta, provolone, lemony green beans, basil-parmesan fettuccini, pomodoro

Ratatouille Lasagna...summer squash, zucchini, baby spinach, butternut squash, cremini mushroom, pomodoro, herbed ricotta, provolone, grilled asparagus, peppercorn béchamel

Mushroom Risotto...cremini, shiitake, oyster mushroom, grape tomato, baby spinach, parmesan, truffle oil

Pumpkin Gnocchi...dried cranberries, cremini mushroom, scallion, balsamic-dashi broth, goat cheese, pepitas

Tofu Thai Fry...napa cabbage, carrot, red cabbage, cilantro, scallion, rice noodle, peanut

Impossible Meatloaf...garlicky spinach, whipped potatoes, porcini mushroom demi

Main Plated

Pistachio Encrusted Grouper...lemon boniato whipped potato, garlicky spinach, tahitian vanilla rum butter sauce, mango-pepper-jicama slaw

Crab Cakes...lump crab cake, butternut squash potato salad, grilled asparagus, lemon vinaigrette

Diver Scallops...warm wild rice salad-pepper, onion, capers, lemon, rosemary, evoo, lemon beurre blanc, crispy basil

Lemon Rosemary Brick Chicken...haricot vert, five cheese mac n cheese

Chicken Paillard...artichoke, sun dried tomato, kalamata olive, baby spinach, lemon vinaigrette

Beef Tenderloin...whipped potatoes, broccolini, creamy horseradish sauce

Braised Short Rib...seasonal vegetables, grilled potatoes, pinot noir reduction

Main Vegetarian A La Carte

Mushroom Ravioli...brown butter-sage, dried cranberry, pepitas, goat cheese, balsamic-pomo glaze

Eggplant Involtini, pomodoro, basil, parmesan

Korean BBQ Tofu...kim chi, sesame seed, scallion

Cauliflower Steak...arugula pesto, grape tomato, kalamata olive, pine nut, caper

Impossible Meatloaf...mushroom demi

Main Buffet A La Carte

Pulled Pork....14 hour house smoked

Pork Tenderloin...green tea-dashi brined, hoisen

Brick Chicken...lemon, rosemary, evoo

Oven Roasted Turkey...cranberry bbq

Memphis Ribs...10 spice dry rub

Prime Rib...au jus, horseradish

Beef Tenderloin...creamy horseradish

Brisket...applewood smoked, piedmont bbq

Crab Cake...chipotle aioli, scallion

Pistachio Grouper...tahitian vanilla rum butter

Ahi Tuna...blackened, gochijang vinaigrette, sesame seed, scallion

Grilled Salmon...grilled ramps, lemon beurre blanc

New Zealand Lamb Rib Chops, tzatziki

* Short Ribs...pinot noir reduction

* King Crab Legs...drawn butter, spicy cocktail sauce

* Lobster Tails...7-9 oz cold water maine lobster

* additional M.P. per person

Main Sides

Five Cheese Mac N Cheese
Whipped Potatoes
Grilled Potatoes
Broccolini
Haricot Vert
Spicy Sesame Haricot Vert
Asparagus
Roasted Potatoes
Fingerling Potatoes
Tri Color Roasted Carrots
Wild Rice Salad
Three Pepper Slaw
Rustic Potato Salad
Pasta Salad

NA Beverages

Water Tower..fresh mint, lemon, lime
Coke
Dr. Pepper
Diet Coke
Sprite
Red Bull
House Made Lemonade
Huckleberry lemonade
Mango Ice Tea
Dragonfruit Refresher
Watermelon Refresher
Organic Hot Tea
Organic Hot Coffee
Organic Hot Coffee Bar

Boards

Tuscan...caprese bruschetta, prosciutto, soppressata, country olives, artisan cheeses, flax seed crackers, crostini, marcona almonds, pistachio, dried figs (fresh when in season)

Mediterranean...dolmathes, falafel, spicy butternut squash hummus, tzatziki, artichoke hearts, goat cheese medallions, dried apricots (fresh when in season), whipped feta, za'atar naan

Fruit & Cheese...artisan cheeses, strawberries, black berries, raspberries, melon, pineapple, grapes, pears, peaches, artisan cheeses, flax seed crackers, crostini, panzanella crackers, gf sesame crackers

Veggie Crudite...peppers, english cucumber, tri color carrots, cauliflower, sugar snap peas, broccolini, grape tomatoes, watermelon radish, peppercorn ranch, green goddess, harissa hummus

Southern...pimento cheese, baby swiss-jalapeno dip, apple wood smoked bacon jam, honey ham rolls, smoked sausage, candied cajun pecans, peaches, berries, bread & butter pickles, deviled eggs, captain crackers, classic ritz

South Asian...pani puri, sakuti, hot samosas, brie, sharp cheddar, grapes, dried figs (fresh when in season), tiki masala, radish, papata, za'atar naan