

ST. CLAIR

CENTRE
FOR THE

Arts

PRESENTS

Catering with

Flair!



We make

every event

Spectacular!

Our Place or Yours • Small or Large • Elaborate or Casual

Antipasto Serves 10-15



Crudités \$38

Carrot and celery batonette, florets of broccoli and cauliflower with cucumber sticks

Romano \$65

Prosciutto, provolone, stem on artichoke, fire roasted red peppers, spaghetti style eggplant, grape tomato and pearl bocconcini cheese with roasted mushrooms

Deli Meat Platter \$52 With Assorted Rolls \$58

Prosciutto, salami, smoked turkey, ham and cooked chicken breast all hand rolled

Grilled Vegetable Platter \$42

Grilled spaghetti style eggplant, grilled zucchini, roasted mushrooms, and grilled red peppers

Spinach Dip \$49

A fresh blend of cream cheese, sour cream and parmesan cheese all whipped with sautéed spinach, onion and garlic served with oven baked pumpernickel cubes

Sandwiches

All Sandwich Trays serve 10-15

Gourmet Sandwich Platter \$69

Specialty artisan loaves stacked with a variety of fresh deli meats and cheeses topped with our own flavoured mayos and fresh greens

Wraps \$65

A variety of flavoured wraps all filled with freshly sliced deli meats, cheeses and our own flavoured mayos and fresh greens

BBQ Chicken and Beef \$59

Swiss triangle bread stuffed with your choice of barbequed chicken or slow roasted barbeque beef served warm with Smokin' Joe's barbeque sauce and melted cheese

The Club \$69

Oven roasted turkey breast layered with double smoked maple glazed bacon, spicy mayo with vine on tomato and lettuce on Swiss triangle loaf



**Perfect for all
your off premise
catering needs.**

Salads All Salads serve 10-15

Caesar Salad \$35

Heart of romaine with house made croutons and shaved parmesan cheese all in a creamy caesar dressing garnished with lemon wedges

Mesclun Mix \$29

Organic greens served with grape tomato and your choice of dressing:
Balsamic vinaigrette
Raspberry vinaigrette
Buttermilk ranch

The Traditional Greek \$36

Cucumber, grape tomato and red onion tossed in our house dressing with fresh chopped herbs, feta and kalamata olives

Caprese \$45

Grape tomatoes and baby bocconcini cheese tossed with fresh basil, garlic and extra virgin olive oil

The Market \$39

Mesclun greens topped with toasted pine nuts, goat's cheese and julienne of coloured peppers

Potato Salad \$22

Yukon gold potato tossed with green onion, celery and carrots all in an herbed aioli

Pasta Salad \$21

Fresh seasonal vegetables tossed with pasta noodles in our house vinaigrette

Starches & Vegetables Serves 10-15

Roasted Potatoes \$24

Yukon gold potatoes seasoned with fresh herbs and spices

Whipped Potatoes \$29

Yukon gold potatoes whipped with cream and butter finished with grated parmesan cheese

French Fingerling \$38

Fresh French fingerling potato steamed then seasoned lightly with sea salt, rosemary, garlic and cracked black peppercorn

Scalloped Potato Dauphinoise \$45

Yukon potatoes layered in parmesan cheese and heavy cream baked golden

Parisienne Carrots \$22

Mini carrots sautéed with garlic and herbs finished in an orange scented honey

Asparagus \$35

Fresh roasted asparagus spears lightly seasoned in extra virgin olive oil and sea salt

Ratatouille \$29

Eggplant, zucchini, coloured peppers and fresh tomato all sautéed with fresh herbs & hand sliced garlic

Pasta Serves 10-15

Penne Tomato Basil \$45

Dececco penne rigate tossed with our own Roma tomato basil sauce with fresh garlic

Penne Bolognese \$49

Dececco penne rigate tossed with our own slow simmered all fresh pork and beef meat sauce tossed with fresh grated parmesan cheese

Penne Blush \$49

Dececco penne rigate tossed with our own tomato basil sauce finished in cream, tossed with fresh grated parmesan cheese

Lasagna \$42 half tray serve 10-12 \$75 full tray serves 20

Fresh egg noodle layered with Roman tomato meat sauce and shredded mozzarella and parmesan cheese

Manicotti \$39

Fresh egg noodle pasta filled with ricotta cheese and sautéed spinach topped in our own Roma tomato basil blush sauce

Ravioli Tartufo \$59

Fresh egg noodle ravioli filled with ricotta, casatella and Parmeggiano Reggiano cheese with walnut tossed with wild mushroom sauce finished with truffle essence

Main Course Serves 10-15

Roast Chicken \$45

Fresh chicken seasoned with herbs and seasonings oven roasted

Chicken Limone \$72

Boneless skinless breast of chicken pan seared and tossed with sautéed quartered button mushrooms in a light lemon wine sauce

Chicken Marsala \$72

Boneless skinless breast of chicken pan seared and tossed with sautéed button mushrooms in a light Marsala wine sauce

Chicken Parmesan \$69

Boneless skinless breast of chicken lightly breaded topped with fresh tomato basil sauce with grated parmesan cheese and melted mozzarella

Slow Braised Roast Beef \$72

Slow braised roasted beef, sliced then topped with sautéed whole button mushrooms in an herbed beef jus

Veal Parmesan \$69

Milk fed veal scaloppini breaded then topped with our fresh tomato basil sauce with grated parmesan cheese and mozzarella cheese

Veal Marsala \$69

Milk fed veal scaloppini pan seared then topped with sautéed button mushrooms in a light Marsala wine sauce

Desserts Serves 10

Chocolate Fondant \$45

Liquid fudge center brownie, oven baked and served warm over a crème anglais berry compote

Cheese Cake \$49

Individually baked vanilla cheese cakes served over a raspberry reduction with mango puree served with freshly whipped cream topping

Lemon Sable \$42

Lemon cream, sliced almond with pistachio flakes served on a shortbread biscuit

Tarte Tatin \$39

Caramelized apple pieces nested on a butter short-crust base, served with a vanilla yogurt cream

Gourmet Cookies \$19

Oven baked fresh on premise, chocolate chip, oatmeal raisin and M&M's

Squares \$29

Assorted squares garnished with fresh strawberry, serves 10-12 people

Fruit and Cheese

Serves 10-15

Fruit Platter \$44 per tray

Display platter filled with fresh cut cantaloupe, honey dew melon, grapes, pineapple, watermelon, oranges and strawberries

Cheese Platter \$69 per tray

Display platter filled with cubed Swiss cheese, havarti, marble cheddar, mozzarella, cheddar and provolone served with specialty crackers and grape garnish

Beverages

Assorted Soft Drinks \$1.50

Bottled Water \$1.50

Chrysler Theatre

For upcoming events

www.chryslertheatre.com

**All Prices are subject to PST and GST
Prices Subject to Change**

Pictures courtesy of  **ONTARIO
GREENHOUSE
VEGETABLE GROWERS**