



Bennett Centre Catering Menu

For wedding / special event bookings

Breakfast Options:

Note: All breakfasts include coffee, tea, juice or milk

\$15.00/person

1. Deluxe Breakfast:
Creamy Scrambled Eggs topped with Grated Cheddar Cheese
Sliced Tomatoes
Fresh Baked Croissant
Fresh Fruit in Season

\$13.00/person

2. Pancakes with Warm Syrup
Oven Roasted Bacon or Sausage
Crisp Fresh Grapes
3. French Toast Topped with Berries and Whip Cream
Orange Wedges
4. Waffles Topped with Berries and Whip Cream
Orange Wedges

\$11.00/person

5. Continental Breakfast
“Hot” or “Cold” Cereals
Homemade Pastries
Fresh Apple Wedges
6. Breakfast Wrap served with Fruit
Filled with Scrambled Eggs, Diced Vegetables, Cheese and Sausage

Lunch Options:

***All Lunches include coffee, tea, juice or milk and assorted desserts**

\$13.50/person

1. Grilled Deluxe Burgers with Cheese
Creamy Coleslaw or Potato and Egg Salad

\$12.50/person

2. Chili Con Carne with Sour Cream and Cheddar Cheese
Warm Biscuit and House Salad
3. Soup de Jour and Sandwich served with Cucumber and Carrot

Roast Beef
Ham and Lettuce
Tuna Salad
Egg Salad
Grilled Cheese

Chicken Noodle
Cream of Mushroom
Dutch Tomato
Lentil and Potato

4. Creamy Baked Mac and Cheese
Braised Sausage
Veggies and Dip
5. Deluxe Pizza
Cheesy Pizza all dressed
Veggie Tray

Dinner Options:

***All dinner options served with coffee, tea, juice or milk and Homemade Dinner Buns**

\$20.00/person

1. Roast Beef with Savory Pan Gravy
Creamy Mashed Potatoes
Seasoned Broccoli and Carrots
Warm Apple Crisp with Whip Cream

\$17.00/person

2. Vegetarian Dinner
Pasta smothered in pesto sauce with Black Olives and Cherry Tomatoes
Tossed Greens
Apple Crisp

\$16.00/person

3. Roast Chicken with Savory Pan Gravy
Spiced Potato Wedges
Buttered Peas and Carrots
Cheery Cheesecake

\$15.00/person

4. Savory Roasted Meatloaf and Gravy
Creamy Mashed Potatoes
Spaghetti Squash
Blueberry Cheesecake

\$14.00/person

5. Spaghetti with Rich Marinara Sauce and Italian Meatballs
Caesar Salad
Garlic Breadsticks
Lemon Slice
6. BBQ Chicken Legs
Rice with Diced Vegetables
Seasoned Green Beans
Strawberry Shortcake

Standard Buffet Menu - \$30.00/person

***Includes Coffee, Tea, Juice or Milk, Homemade Dinner Buns and Dessert**

Salads A (Choose 1)

1. Garden
2. Caesar
3. Spinach

Salads B (Choose 1)

1. Creamy Potato and Egg
2. Pasta
3. Cole Slaw
4. Greek

Entrée A (Choose 1)

1. Roast Beef and Gravy
2. Stuffed Pork Loin
3. Turkey with Stuffing and Cranberry Sauce
4. Herb Crusted Chicken Breasts with Lemon Sauce

Entrée B (Choose 1)

1. Swedish Meatballs
2. Sweet and Sour Chicken
3. Sausage with Perogies
4. Cabbage Rolls

Starch (Choose 1)

1. Creamy Mashed Potatoes
2. Spiced Potato Wedges
3. Rice
4. Pasta

Vegetables (Choose 1)

1. Carrots
2. Broccoli
3. Peas
4. Seasoned Green Beans

Basic Cocktail Menu - \$22.00/person

Based on 15 pieces/person

Assorted Cocktail Sandwiches or Buns and Meat Platter

Sausage and Cheese Trays

Vegetable Tray

Fruit Tray

Dessert Tray

Deluxe Cocktail Menu - \$28.00/person

Based on 19 pieces/person

Basic Cocktail Menu plus the addition of 2 hot stations:

1. Meatballs and Dip
2. Boneless Pork Ribs
3. Bacon wrapped Chicken
4. Sausage Rolls
5. Mini Crab Quiche

Formal Dinner Menu - \$40.00/person

Garlic Shrimp

Roasted Striploin

Baked or Roasted Potatoes

Caesar Salad or Tossed Greens

Greek Salad

Fruit Platter

Outdoor BBQ Casual - \$30.00/person

BBQ Chicken

Spare Ribs

Tossed Salad and Pasta Salad

Roasted Potatoes

Baked Beans

Seasonal Fruit Platter

Christmas Dinner - \$30.00/person

Turkey with Gravy

Stuffing

Mashed Potatoes

Seasonal vegetables

Cole slaw, pasta salad and Ambrosia Salad

Mandarin Oranges

Christmas Pudding

Egg Nog Cheesecake

Children's Birthday Parties - \$15.00/person

Hot dogs roasted on fire pit

Creamy Hot Chocolate

Potato Chips

S'mores

Birthday Cake