

COLE'S CATERING SERVICES

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# WEDDING PACKAGES

CELEBRATE LIFE WITH US








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-  VEGETARIAN
-  VEGAN
-  GLUTEN FREE
-  SELECT ITEMS

## **COLE'S CATERING SERVICES**

(905) 431-8563

[INFO@COLESCATERINGSERVICES.CA](mailto:INFO@COLESCATERINGSERVICES.CA)



# *Cheers*

## TO YOUR SPECIAL DAY

Thank you for considering Cole's Catering, we're glad you're here!

When it comes to your wedding day, we at Cole's Catering Services understand that every detail is of the utmost importance. As your preferred wedding caterer in the Durham Region, we specialize in providing unique and exceptional experiences.

We use only the finest and freshest ingredients in all our dishes, and offer a variety of customized catering solutions and menu options for those who wish to add a special touch to their wedding celebrations.

Let us help you make your wedding an unforgettable experience. After all, there is no better way to bring together loved ones than with great food on a very special occasion.

We look forward to celebrating your special day with you.

Karin & Claudia Cole  
**Owners, Cole's Catering Services**

# PACKAGES

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## *Plated*

4 PASSED  
APPETIZERS

SALAD COURSE

ENTRÉE COURSE

DESSERT COURSE

## *Buffet*

4 PASSED  
APPETIZERS

2 SALADS

2 ENTRÉES

2 SIDES

1 DESSERT





# PASSED APPETIZERS

## *Beef*

### **MINI BEEF WELLINGTONS**

Crispy puff pastry filled with filet mignon

### **MINI SHEPHERDS PIES**

A mini version of this traditional favourite in a pastry shell

### **ITALIAN MEATBALLS**

With honey garlic sauce

## *Pork*

### **BACON-WRAPPED SMOKIES**

With sticky bbq sauce

### **POTATO KEGS**

Fully loaded with bacon, cheddar, sour cream and chives.

### **PROSCIUTTO &**

### **CANTALOUPE SKEWER**

With fresh mint and balsamic drizzle



# PASSED APPETIZERS

## *Chicken*

### **MINI BBQ SKEWERS**

With sticky bourbon sauce

### **QUESADILLA TRUMPETS**

Filled with Mexican flavours

### **BUFFALO CHICKEN CUPS**

Saucy chicken pieces in a pastry cup

## *Seafood*

### **SMOKED SALMON WAFERS**

With cream cheese and fresh dill

### **GRILLED SALMON BITES**

With citrus drizzle

### **SHRIMP COCKTAIL**

With seafood sauce





# PASSED APPETIZERS

## *Vegetarian*

### **BRUSCHETTA**

Served on a warm mini naan with feta and balsamic glaze

### **BRIE AND FIG BOMB**

Phyllo pastry filled with brie, topped with fig compote

### **MINI SPRING ROLLS**

Served with sweet chilli sauce

### **CAPRESE SALAD**

Served with a balsamic pipette

### **3-CHEESE MUSHROOM TART**

Wild mushroom trio topped with cream cheese in a pastry shell



# BUFFET PACKAGE

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## *Buffet*

4 PASSED  
APPETIZERS

2 SALADS

2 ENTRÉES

2 SIDES

1 DESSERT





# BUFFET ENTRÉES

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CHOOSE 2 OPTIONS

## *Chicken*

### **CRISPY CHICKEN PARMESAN**

With Cole's tomato sauce and fresh mozzarella

### **LEMON & HERB ¼ CHICKEN PIECES**

Oven-roasted in a lemon and herb marinade



### **CHICKEN BREAST**

With your choice of **1 sauce:**

Creamy garlic & white wine  
Tomato basil sauce  
Creamy mushroom  
Roasted red pepper

## *Beef*

### **SLOW-COOKED ROAST BEEF**

With garlic & herb seasoning served with gravy

### **MONGOLIAN BEEF STRIPS**

With seared peppers & onions in a sweet and savoury sauce

### **BEEF LASAGNA**

Made with Cole's special cheese sauce - A crowd favourite!

# BUFFET ENTRÉES

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## *Vegan/Vegetarian*

### **EGGPLANT PARMESAN**

With Cole's tomato sauce and fresh mozzarella

### **COUSCOUS & BUTTERNUT CASSEROLE**

With roasted peppers, red onions and fresh garlic

### **LASAGNA**

With Cole's special cheese sauce and assorted vegetables

### **BAKED ZITI**

With marinara sauce and cashew cheese

\*Optional: Add plant-based meat

### **SHEPHERDS PIE**

With Beyond Meat and creamy garlic mashed potatoes





# BUFFET SIDES

CHOOSE 2 OPTIONS

## MINI ROASTED GARLIC POTATOES

Crispy, skin-on baby potatoes roasted in olive oil and garlic butter

## STUFFED PASTA SHELLS

Creamy spinach and three cheese blend stuffed in giant pasta shells, baked in Cole's tomato sauce topped with mozzarella cheese

## MASHED POTATOES

Creamy whipped potatoes with butter and fresh garlic

## 3-CHEESE BAKED PENNE

Penne baked in Cole's Italian sauce with a blend of three cheeses


## CHEDDAR CREAMED CORN

A customer favourite with stringy cheddar cheese and creamy sauce

## DAUPHINOIS POTATOES

Creamy and cheesy baked to perfection - a crowd favourite

## VEGAN CHILI

A hearty 3-bean  h that warms the soul

## ITALIAN ROASTED VEGETABLES

Assorted fresh vegetables tossed in olive oil and spices

## GREEN BEANS

Served with crispy bacon bits and garlic butter

## MAPLE GLAZED CARROTS

Carrots cooked in a delicious buttery maple sauce

## PARMESAN CRUSTED BROCCOLI

Oven-roasted broccoli with fresh parmesan cheese

## ORANGE SPICED CARROTS

Honey glazed carrots with orange zest and cinnamon seasonings

## CAULIFLOWER BAKE

Baked to perfection, topped with cheddar cheese



# SALADS

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CHOOSE 2 OPTIONS

## **GARDEN SALAD**

Mixed greens with fresh tomatoes, cucumbers and red onion served with an Italian dressing

## **CAESAR**

Romaine lettuce with crispy bacon, oven roasted croutons and freshly grated Parmesan cheese with a Caesar dressing

## **GREEK**

Village style with bell peppers, red onion, Kalamata olives, cucumber and cherry tomatoes with feta cheese chunks and a Greek dressing

## **PASTA SALAD**

Fully loaded with creamy dressing, crispy bacon bits topped with parmesan cheese

## **BEET AND GOAT CHEESE**

Arugula salad with beets, goat cheese and walnuts, topped with Cole's balsamic vinaigrette

## **SPINACH AND STRAWBERRY**

Spinach with fresh strawberries, blueberries, goat cheese and roasted sunflower seeds with a raspberry dressing





# PLATED PACKAGE

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## *Choose:*

4 PASSED  
APPETIZERS

1 SALAD

2 ENTRÉES

2 SIDES

1 DESSERT

Our plated package is designed to give your guests  
the choice of one protein OR the other.

*E.g. A choice of Chicken OR Beef*

Both entrees served with the same two  
choices of sides and the same salad course.



# PLATED ENTRÉES

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CHOOSE 2 OPTIONS

## *Chicken*

### **MEDITERRANEAN CHICKEN**

Tender chicken breast topped with cream of spinach, sun-dried tomatoes and mozzarella cheese.

### **CHICKEN BREAST**

With your choice of **1 sauce:**

Creamy garlic & white wine  
Tomato basil sauce  
Creamy mushroom  
Roasted red pepper

### **SPICY HONEY LIME CHICKEN KEBABS**

Tender chicken pieces marinated in a spicy honey lime sauce and grilled to perfection

## *Beef*

### **SLOW-COOKED ROAST BEEF**

With garlic & herb seasoning served with gravy

### **ROASTED BEEF TENDERLOIN**

Served with au jus

**Additional \$10/Person**

**Interested in a Vegetarian entree?**  
**Contact us for menu recommendations**





PREMIUM SELECTION

# Entrees

*ADD \$10+ PER SERVING*

**FILET MIGNON**

7oz Pan seared fillet cooked to medium rare

**HERB CRUSTED SALMON**

Crispy seared salmon drizzled with olive oil and fresh lemon juice

Prices are subject to change. Please speak to us about Premium Selections.



# PLATED SIDES

CHOOSE 2 OPTIONS

## MINI ROASTED GARLIC POTATOES

Crispy, skin-on baby potatoes roasted in olive oil and garlic butter

## STUFFED PASTA SHELLS

Creamy spinach and three cheese blend stuffed in giant pasta shells, baked in Cole's tomato sauce topped with mozzarella cheese

## MASHED POTATOES

Creamy whipped potatoes with butter and fresh garlic

## 3-CHEESE BAKED PENNE

Penne baked in Cole's Italian sauce with a blend of three cheeses


## CHEDDAR CREAMED CORN

A customer favourite with stringy cheddar cheese and creamy sauce

## DAUPHINOIS POTATOES

Creamy and cheesy baked to perfection – a crowd favourite

## VEGAN CHILI

A hearty 3-bean  h that warms the soul

## ITALIAN ROASTED VEGETABLES

Assorted fresh vegetables tossed in olive oil and spices

## GREEN BEANS

Served with crispy bacon bits and garlic butter

## MAPLE GLAZED CARROTS

Carrots cooked in a delicious buttery maple sauce

## PARMESAN CRUSTED BROCCOLI

Oven-roasted broccoli with fresh parmesan cheese

## ORANGE SPICED CARROTS

Honey glazed carrots with orange zest and cinnamon seasonings

## CAULIFLOWER BAKE

Baked to perfection, topped with cheddar cheese





FOR YOUR

# Sweet Tooth

## DECADENT NEW YORK CHEESECAKE

With Cole's blueberry lavender sauce

## CHOCOLATE LAVA CAKE

Oozing with chocolaty goodness,  
sprinkled with icing sugar

## TRIPLE CHOCOLATE CAKE

## CHOCOLATE BROWNIES

Fully loaded with caramel sauce,  
pecans and chocolate pieces

## ASSORTED FRESH FRUIT

**New!**

**NOW OFFERING MASON JAR  
DESSERTS! INQUIRE FOR MORE  
INFORMATION**





# GRAZING

# *Stations*

PERFECT FOR LATE NIGHT FOOD!

ADD TO ANY PACKAGE OF YOUR CHOOSING





# GRAZING STATIONS

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## **TACO STATION**

Served with tequila lime steak & chicken, grilled onions & peppers, assorted hard & soft shell tacos, nachos & all your favourite toppings.

## **CHARCUTERIE STATION**

A delicious assortment of cured meats, cheeses, nuts, crudites, fruits & more.

## **SLIDERS STATION**

Assorted gourmet beef sliders with all your favourite toppings, served with french fries.

## **SOUL FOOD STATION**

An assortment of all your favourites including mini hamburgers, crispy chicken wings and pizza.

## **BAKED POTATO BAR**

Yukon Gold baked potatoes served with sour cream, cheddar cheese, bacon bits, green onions and chilli toppings.

## **PASTA STATION**

Create your favourite flavour combination with an assortment of pasta, toppings, sauces and cheeses.

## **SANDWICH STATION**

A variety of deli meats, cheeses and bread for the ultimate create-your-own sandwich bar.

## **FRESH FRUIT STATION**

A variety of fresh and delicious assorted fruits served with yogurt & caramel dips.





# WEDDING FAQ'S

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## **ARE THERE ANY ADDITIONAL COSTS OR FEES?**

A 15% service fee is charged to cover your event's administrative, coordination, and operational services. We also charge a \$300 fee for the rental of a public health-approved kitchen to prepare your food. Gratuity is at discretion. If you wish to distribute tips post-event, please contact your coordinator to make arrangements.

## **ARE STAFF AND RENTALS INCLUDED?**

All our packages include uniformed servers and all china and cutlery needed for your chosen menu. All additional rentals, including wine glasses, are an additional cost.

## **HOW LONG DOES COCKTAIL HOUR LAST?**

Our passed appetizers are served for 1 hour. If you would like to extend your time, please inquire with your coordinator about price options.

## **DO YOU CATER TO DIETARY RESTRICTIONS?**

We accommodate dietary restrictions with the utmost care to ensure that all guests have a uniquely delicious dining experience. We provide custom, made from scratch meals for vegan, vegetarian, gluten-free, dairy-free and halal. Allergies can be accommodated with advance notice.

## **WHEN IS THE FINAL GUEST COUNT REQUIRED?**

We request all final numbers 14 business days prior to your event date. Your event coordinator will be in touch to schedule a meeting 14-30 days before your event to review guest count, itinerary, seating plan and a final review of all details.

## **ARE THERE EXTRA FEES FOR TRAVEL OUTSIDE THE DURHAM REGION?**

Travel fees apply to areas outside of Durham Region depending on your exact location. Details will be provided by your event coordinator.







# WEDDING FAQ'S

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## **CAN WE ARRANGE A FOOD TASTING?**

Yes. We would love to host you for a food tasting at our banquet facility located on Simcoe St. N Oshawa for a per-person cost of \$40. You can choose up to 6 menu items to taste, with a maximum of two proteins. All details will be provided by your coordinator.

## **CAN WE CUSTOMIZE OUR MENU?**

Yes. We would be happy to make changes to existing menus or create a menu from scratch to suit your unique preferences, theme or background.

## **DO YOU HAVE A KIDS MENU?**

Absolutely! Please inquire for our kids menu for guests 10 years of age and under.

## **WHEN IS MY DEPOSIT DUE?**

We require a 20% deposit and a signed contract to confirm your booking. As soon as you have decided to proceed with Cole's Catering, you should take these steps to secure your desired date as dates book up quickly and availability is limited.

## **WHAT FORM OF PAYMENT DO YOU ACCEPT?**

The deposit can be made by cash, Interac e-transfer, or credit card. There is a 4% Admin Fee for credit card payments. The final balance must be paid a minimum of 30 business days prior to the event.

## **HOW MANY PASSED APPETIZERS ARE PROVIDED PER PERSON?**

Each guest will receive at least one of each item, with lots of extras to spare for those who like a second helping.

## **ADDITIONAL QUESTIONS?**

Contact us at  
[info@colescateringservices.ca](mailto:info@colescateringservices.ca)  
OR 905.213.2425





905.431.8563

[INFO@COLESCATERINGSERVICES.CA](mailto:INFO@COLESCATERINGSERVICES.CA)

[WWW.COLESCATERINGSERVICES.CA](http://WWW.COLESCATERINGSERVICES.CA)