



WEDDING PACKAGES


CELEBRATE LIFE WITH US





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-  VEGETARIAN
-  VEGAN
-  GLUTEN FREE
-  PREMIUM ITEMS

COLE'S CATERING SERVICES

(905) 213-2425

INFO@COLESCATERINGSERVICES.CA



Cheers

TO YOUR SPECIAL DAY

Thank you for considering Cole's Catering—we're so glad you're here.

We know your wedding day is all about the details, and at Cole's Catering Services, we're here to make each one count. As a trusted wedding caterer in the Durham Region, we create memorable, personalized dining experiences tailored to your celebration.

Using only the freshest, highest-quality ingredients, we offer customizable menus designed to reflect your style and elevate your special day.

Let us help make your wedding truly unforgettable, because nothing brings people together like great food shared with loved ones.

We look forward to celebrating with you.

Karin Cole & Claudia Cole-Jafari
Owners, Cole's Catering Inc.



PACKAGES

Plated

4 PASSED
APPETIZERS

SALAD COURSE

ENTRÉE COURSE

DESSERT COURSE

Buffet

4 PASSED
APPETIZERS

2 SALADS

2 ENTRÉES

2 SIDES

MASON JAR
DESSERTS

BBQ

4 APPETIZERS, 2 PROTEINS, 3 SIDES
+ MASON JAR DESSERTS



PASSED APPETIZERS

Beef

MINI BEEF WELLINGTONS

Crispy puff pastry filled with filet mignon

MINI SHEPHERD'S PIES

A mini version of this traditional favourite in a pastry shell

ITALIAN MEATBALLS

With honey garlic sauce

Pork

BACON-WRAPPED SMOKIES

With Cole's sticky BBQ sauce

PORK DUMPLINGS

Topped with chilli oil

PROSCIUTTO &

CANTALOUPE SKEWER

With fresh mint and balsamic drizzle



PASSED APPETIZERS

Chicken

MINI BANG BANG SKEWERS 
Finished with honey sriracha sauce

TANDOORI CHICKEN BITES 
Marinated in aromatic spices and
yogurt

BUFFALO CHICKEN CUPS
Spicy 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 glaze

3-CHEESE MUSHROOM TART

Wild mushroom trio in a pastry shell



BUFFET PACKAGE

Buffet

4 PASSED
APPETIZERS

2 SALADS

2 ENTRÉES

2 SIDES

MASON JAR
DESSERTS



BUFFET ENTRÉES

CHOOSE 2 OPTIONS

Chicken

CRISPY CHICKEN PARMESAN

With Cole's tomato sauce, mozzarella & fresh basil

LEMON & HERB CHICKEN PIECES G

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

Tender beef stir-fried in a savoury-sweet soy ginger glaze with green onions and sesame

BEEF LASAGNA

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



BUFFET ENTRÉES

Vegan/Vegetarian

EGGPLANT PARMESAN

With Cole's tomato sauce and fresh mozzarella

COUSCOUS & BUTTERNUT CASSEROLE

With roasted peppers, red onions and fresh garlic

VEGETABLE 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

BAKED MAC & CHEESE

Creamy, rich and irresistibly comforting

DAUPHINOISE POTATOES

Creamy and cheesy, baked to perfection - a crowd favourite

VEGAN CHILI

A hearty 3-bean dish that warms the soul

ITALIAN ROASTED VEGETABLES

Assorted fresh vegetables tossed in olive oil and spices

GREEN BEANS

Served with crispy onions, bacon bits and garlic butter

HONEY-GLAZED CARROTS

Carrots cooked in a delicious buttery honey

PARMESAN-CRUSTED BROCCOLI

Oven-roasted broccoli with fresh parmesan cheese

RICE PILAF

Light, fluffy and full of flavour

CAULIFLOWER BAKE

With creamy bechamel, topped with cheddar cheese



SALADS

CHOOSE 2 OPTIONS

GARDEN SALAD  

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

CAESAR

Romaine lettuce with 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

Mediterranean Chickpea

With cucumber, cherry tomatoes, red onion, olives, and feta tossed in lemon oregano dressing



BEET AND GOAT CHEESE 

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

SPINACH & STRAWBERRY 

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



PLATED PACKAGE

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

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
(Per-Person Upgrade Pricing Applies)

Interested in a Vegetarian entree?
Contact us for menu recommendations



PREMIUM SELECTION

Entrees

PREMIUM MENU SELECTIONS
(PER-PERSON UPGRADE PRICING APPLIES)

FILET MIGNON

7oz Pan seared fillet cooked to medium rare

HERB CRUSTED SALMON

Crispy seared salmon drizzled with olive oil and fresh lemon juice

Pricing for premium meat selections is subject to current market rates and may vary accordingly.

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

BAKED MAC & CHEESE

Creamy, rich and irresistibly comforting

DAUPHINOISE POTATOES

Creamy and cheesy baked to perfection - a crowd favourite

VEGAN CHILI

A hearty 3-bean dish 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

HONEY GLAZED CARROTS

Carrots cooked in a delicious buttery honey

PARMESAN CRUSTED BROCCOLI

Oven-roasted broccoli with fresh parmesan cheese

RICE PILAF

Light, fluffy and full of flavour

CAULIFLOWER BAKE

With creamy bechamel, topped with cheddar cheese





BBQ PACKAGE

Choose:

4 APPETIZERS

3 SIDES

2 PROTEINS

Includes Mason Jar Desserts

Want to add another entrée to your order? We'd be happy to help.

Pricing for premium meat selections is subject to current market rates and may vary accordingly.

BBQ MENU

Appetizers:

Choose **four options** below:

- Pulled pork sliders
- Crispy pork belly bites with sticky honey glaze
- Southern-style honey butter cornbread
- Cheesy jalapeno & corn tortilla cups
- Buffalo chicken wings
- Bacon wrapped smokies

Entrees:

Choose **two options** below:

- BBQ Chicken kebabs
- Beef tenderloin steaks with garlic butter (*premium*)
- NY Striploin steaks (*premium*)
- Assorted sausages
- Grilled shrimp skewers
- BBQ chicken wings

Sides:

Choose **three options** below:

- Potato salad
- 3-Bean salad
- Corn on the cob
- Baked beans
- Mac & cheese
- Grilled vegetable skewers
- Coleslaw



FOR YOUR

Sweet Tooth

DECADENT NEW YORK CHEESECAKE

With Cole's blueberry lavender sauce

CHOCOLATE OR VANILLA CAKE

CHOCOLATE BROWNIES

Fully loaded with caramel sauce,
pecans and chocolate pieces

ASSORTED FRESH FRUIT

New!

ALL PACKAGES INCLUDE OUR
SIGNATURE **MASON JAR
DESSERTS**, BEAUTIFULLY
PRESENTED AS A STATION WITH
FRESHLY BREWED COFFEE AND
TEA, OR, CHOOSE ONE OF OUR
CLASSIC DESSERTS ABOVE.



Mason Jar Desserts

CHOOSE YOUR FLAVOUR

CARROT CAKE

Carrot and pineapple cake layered with a rich cream cheese frosting

RED VELVET CAKE

Decadent layers of chocolatey red velvet cake with a rich cream cheese frosting

ENGLISH TRIFLE

Moist vanilla sponge enveloped with creamy custard, a mixture of fruits and preserves, topped with whipped cream and chocolate shavings

CHOCOLATE MOUSSE

Chocolate sponge topped with decadent French chocolate mousse and a dollop of whipped cream

TIRAMISU

Espresso-soaked Lady Fingers covered with luscious mascarpone cream, dusted with cocoa powder

LEMON MERINGUE PIE

Tangy lemon curd tops a buttery graham crust crowned with a bruleéd meringue

KEY LIME PIE

Tangy lime curd over a buttery graham crust crowned with a dollop of whipped cream

APPLE CRUMBLE

Caramelized spiced apples covered with a golden buttery oat crumble

BERRY CRUMBLE

Mixed berry compote covered with a spiced buttery oat crumble

CHEESECAKE

Traditional cheesecake baked in the jar with fruit topping

INCLUDED IN ALL PLATED & BUFFET PACKAGES. CHOICE OF 4 FLAVOURS



GRAZING STATIONS

TACO STATION

Served with tequila lime chicken & ground beef, fried 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.

SOUL FOOD STATION

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

MAC & CHEESE BAR

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

BAKED POTATO BAR

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

GRILLED CHEESE STATION

A delicious assortment of breads, cheeses and flavour combinations.

FRESH FRUIT STATION

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





WEDDING FAQ'S

ARE THERE ANY ADDITIONAL COSTS OR FEES?

An 18% service fee is applied to cover the administrative coordination, and operational aspects of your event. A \$300 fee also applies for the use of a public health-approved kitchen to prepare your food. Gratuity is not included and remains at your discretion; if you would like to arrange tip distribution after your event, please connect with us.

ARE STAFF AND RENTALS INCLUDED?

All of our packages include professional, uniformed servers, as well as the plateware and cutlery required for your selected menu. Any additional rentals—such as wine glasses or linens—can be arranged at 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 us about price options.

DO YOU CATER TO DIETARY RESTRICTIONS?

We take great care in accommodating dietary restrictions to ensure every guest enjoys a memorable dining experience. Our team prepares custom, made-from-scratch options for vegan, vegetarian, gluten-free, dairy-free, and halal diets. We're also happy to accommodate allergies with advance notice.

WHEN IS THE FINAL GUEST COUNT REQUIRED?

We require your final guest count at least 30 business days prior to your event date. Around this time, we will reach out to schedule a meeting to review your guest count, itinerary, seating plan, and all final details to ensure everything is in place.

ARE THERE EXTRA FEES FOR TRAVEL OUTSIDE THE DURHAM REGION?

Travel fees apply to locations outside of Durham Region and vary based on your specific venue. Full details will be included in your initial quotation.





WEDDING FAQ'S

CAN WE ARRANGE A FOOD TASTING?

Yes, we'd be delighted to host you for a food tasting at our banquet facility in Oshawa. Please feel free to reach out for more information or to arrange a time that works best for you.

CAN WE CUSTOMIZE OUR MENU?

Absolutely! We're happy to customize our existing menus or design a completely new one from scratch to reflect your unique preferences, theme, and cultural background.

DO YOU HAVE A KIDS MENU?

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

WHEN IS MY DEPOSIT DUE?

To confirm your booking, a signed contract and a 20% deposit are required. Once you've decided to move forward with Cole's Catering, we recommend completing these steps promptly to secure your preferred date, as availability is limited and dates fill up quickly.

WHAT FORM OF PAYMENT DO YOU ACCEPT?

The deposit can be paid by cash, Interac e-transfer, or credit card. Please note that a 4% service fee applies to credit card payments. The remaining balance is due at least 30 business days prior to your event, along with your final guest count. At that time, your invoice will be adjusted based on your guaranteed minimum number of guests.

HOW MANY PASSED APPETIZERS ARE PROVIDED PER PERSON?

Each guest will receive 4-6 menu items, with lots of extras to spare for those who like a second helping.

ADDITIONAL QUESTIONS?

Contact us at info@colescateringservices.ca
OR 905.213.2425





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SERVICES
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WWW.COLESCATERINGSERVICES.CA

@COLESCATERINGINC