

COLE'S CATERING SERVICES

WEDDING PACKAGES





SPRING/SUMMER 2021





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-  VEGETARIAN
-  VEGAN
-  GLUTEN FREE
-  SELECT 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 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

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

BEEF SLIDERS

Topped with cheddar and garlic aioli

ITALIAN MEATBALLS

With honey garlic sauce

Pork

BACON-WRAPPED SMOKIES

With sticky bbq sauce

ANTIPASTO SKEWERS

A variety of meats, cheeses & olives

PROSCIUTTO WRAPPED CANTALOUPE

With mint and balsamic pipette



PASSED APPETIZERS

Chicken

MINI BBQ SKEWERS

With sticky bourbon sauce

TAQUITO SHOOTER

Served with layered Mexican dip

MINI CHICKEN & WAFFLES

Served with maple syrup drizzle

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 crostini 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 STUFFED MUSHROOMS

Topped with fresh garlic and bread  crumbs

SALADS

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

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




BUFFET SIDES

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

FETTUCCINI ALFREDO 
Tossed in butter and creamy Parmesan cheese sauce

DAUPHINOIS POTATOES 
Creamy and cheesy baked to perfection - a crowd favourite

ITALIAN ROASTED VEGETABLES

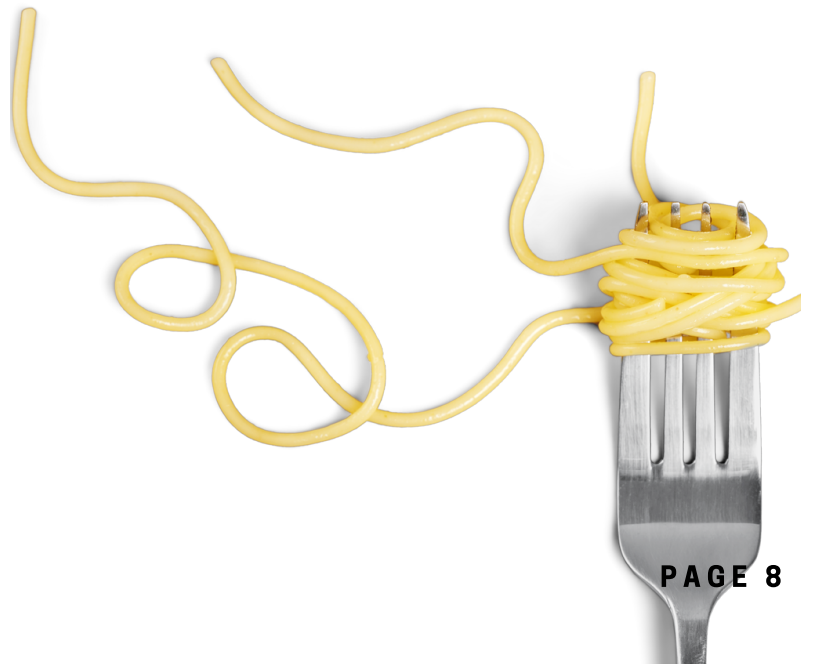
Assorted fresh vegetables tossed in olive oil and spices

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

ZUCCHINI ROUNDS 
Baked zucchini with Cole's sauce and melted cheddar cheese





BUFFET ENTRÉES

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 creamy garlic white wine sauce OR creamy mushroom sauce

Beef

SLOW-COOKED ROAST BEEF

With garlic & herb seasoning served with gravy

GARLIC STEAK KEBABS

With assorted bell peppers & onions

BEEF LASAGNA

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

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



PLATED *Meals*

MEDITERRANEAN CHICKEN

Tender chicken breast topped with cream of spinach, sundried tomatoes and mozzarella cheese, roasted garlic potatoes & maple glazed carrots


CREAMY WHITE WINE CHICKEN BREAST

Butter basted chicken breast baked in a garlic white wine sauce, roasted potatoes, Italian roasted vegetables

HAND-CARVED ROAST BEEF

Slow roasted, tender roast beef with garlic mashed potatoes & green beans with crispy bacon and garlic butter

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



PREMIUM SELECTION

Entrées

ADD \$5 PER SERVING

BEEF TENDERLOIN

7oz Pan seared beef tenderloin with a red wine reduction, dauphinoise potatoes and roasted seasonal vegetables

HERB CRUSTED SALMON

Crispy seared salmon drizzled with olive oil and fresh lemon juice served with pearled couscous with fresh cherry tomatoes and feta and grilled vegetables

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  

**ASK US ABOUT OUR CUSTOM
DESSERT OPTIONS!**



GRAZING

Stations

PERFECT FOR LATE NIGHT FOOD!

ADD TO ANY PACKAGE OF YOUR CHOOSING



GRAZING STATIONS

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

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

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
OR 905.213.2425





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WWW.COLESCATERINGSERVICES.CA