

Main Menu Spring - Summer



HORS-D'OEUVRES

Assorted cheese and cracker tray

Caprese salad skewers (bocconcini, tomatoes and fresh basil)

Chicken/turkey bites with thai peanut sauce

Cranberry chicken salad on apple slices

Cucumber bite with cream cheese and tomato

Cucumber bites with smoked salmon & cream cheese

Devilled eggs

Fruit platter

Gazpacho shooters

Greek salad bites (pepper, tomato, feta and olive on a skewer)

Italian skewers (cured meat, cheese, with either olives, blueberry or pickled onions)

Meatballs in a wine reduction with cranberry sauce

Mini fish cakes

Mini quiche

Pear and gorgonzola flatbread with fresh arugula pesto

Vegetables & dip or mini crudité cups

Whipped goat cheese and mixed berry topped with aged balsamic on our artisan crostini

SALADS

Asian cucumber (V, GF)

Light and refreshing salad made with cucumbers, carrots, and a variety of Asian-inspired ingredients.

Broccoli & red pepper (V, GF)

Very colourful and flavourful salad. broccoli, red pepper, apples, pumpkin seeds topped with a house vinaigrette.

Caprese (GF)

Made with fresh mozzarella, tomatoes, basil, olive oil, and balsamic vinegar. It is usually served as an appetizer or side dish. The salad is often garnished with a sprinkle of salt and pepper.

Caesar (GF if omitting croutons)

A classic salad made with romaine lettuce, croutons, parmesan cheese, bacon, topped with our house caesar dressing.

Chickpea (V, GF)

Chickpea salad is a delicious and nutritious salad made with chickpeas, diced tomatoes, cucumbers, red onions, bell peppers, parsley, mint, and a dressing of olive oil, lemon juice, and garlic. It is a great source of plant-based protein and fibre.

Garden (V, GF)

Mixed greens, tomatoes, cucumbers, carrots, and house vinaigrette.

German Potato (GF)

Red skinned potatoes, red onion, bacon, parsley, warm vinaigrette dressing.

Greek (GF) or greek pasta

Fresh tomatoes, cucumbers, red onions, feta cheese, olives, and house dressing (pasta)
Our pasta salad is made with fresh vegetables, carrots, tomatoes, cucumbers, peppers, topped with your choice of a mayonnaise-based dressing or our house vinaigrette

Roasted beet (V, GF)

Our caramelized beets sit on a bed of either mixed greens or spinach, topped with goat cheese, oranges, red onions with a citrus dressing.

Quinoa (V, GF)

Cooked quinoa with carrots, tomatoes, cucumbers, peppers with our house dressing

Watermelon and cucumber (GF)

Fresh watermelon, cucumber, feta cheese, and a simple dressing of olive oil, lemon juice, and herbs



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MAIN ENTRÉE

All mains served with your choice of garlic mashed or roasted garlic and herbed baby potatoes or Brown Sugar Roasted Sweet Potatoes and seasonal vegetables

Baked chicken alfredo ziti

Beef tenderloin

Chicken power bowls

Stuffed chicken breast or chicken supreme

Chicken with a creamy parmesan sauce, sun dried tomatoes, spinach, and fresh basil

Honey garlic chicken thighs

Italian wedding risotto with fresh meatballs

Roast New York striploin beef

Pulled pork, served with a bun

Stuffed pork loin

Chickpea and lentil curry (V, GF)

Gourmet macaroni and cheese (V)

Green pea fritters (V)

Pasta with a tomato sauce (V, GF)

Risotto (GF)

SAUCES

Béarnaise

Bordelaise

Creamy peppercorn

Creamy parmesan with Sun-dried tomato

Au jus

Beef gravy

Maple glaze

CHARCUTERIE & GRAZING BOARDS

Grazing boards (VG or V)

Priced per person - \$16.95

Individual cups - \$7.95

Charcuterie board

Priced per person - \$16.95

Individual cups - \$7.95

DESSERT

All package options will be served with a dessert such as, squares, pies, cookies, cupcakes, cheesecakes with mason jar, etc.

**Choices or substitution may occur and will be left to the discretion of Yummy Mummy's Kitchen. Unless specified by the client.*



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STUFFED WITH...

Our protein can be *stuffed with the following ingredients. This is chosen by our chef which you can find out about when you create your order. The chef chooses the stuffing based on seasonal vegetables and what will compliment the rest of the meal.*

spinach, feta, bacon, apples, onions

peaches and pecans

ricotta, lemon and herbs

brie, cranberry and apples

ADDITIONAL ITEMS

Wedding 6" cake

starting at: \$130.00

Beverages - coffee & tea

\$2.50 per person

Disposable plates, cups, utensils, napkins cutlery

\$3.50 per person

PRICING

Package 1

Choose 2 salads, all sides, 1 vegan entrée,
1 protein entrée, dessert
\$39.95

Package 2

Choose 2 hors d'oeuvres, 1 salad, 1 vegan entrée,
1 main entrée and dessert
\$39.95

Package 3

Choose 4 hors d'oeuvres, 2 salads, 1 vegan
entrée,
1 main entrée and dessert
\$42.95

Package 4

Choose 4 hors d'oeuvres, 2 salads, 1 vegan
entrée,
2 main entrées and dessert
\$48.95

Package 5

Choose 4 hors d'oeuvres, 2 salads, 2 vegan
entrées or 6 hors d'oeuvres and 1 vegan entrée
and
2 main entrées and dessert
\$55.95



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