



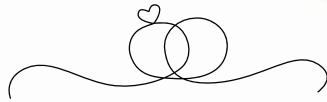
The Hummingbird: Barn
Wedding & Event Venue

Wedding Menu

416-554-0162 | www.chefcoscatering.com | cassandra@chefcoscatering.com

★ BUFFET MENU

\$100.95 PER PERSON
PLUS HST & GRATUITIES



★ COCKTAIL HOUR

Tempura Portobello Fries with Truffle Aioli
Mini Brisket Sliders
Crispy Vegetable Spring Roll served with Plum Sauce



Dinner Rolls & Butter

SALADS

Heritage blend, Toasted Croutons
with Honey Dijon Vinaigrette

PASTA

Spinach & Cheese Canelloni

MAINS

Grilled Herb Chicken Thighs
Grilled Top Sirloin
Baked Potatoes with Pimento Oil
Seasonal Vegetables

DESSERT STATION

Assortment of Seasonal Pies
Coffee & Tea | Condiments

PACKAGE INCLUDES

Event Supervisor, Waiters
China, Silverware, Glassware
Linens & Napkins

PLATED MENU

\$159.95 PER PERSON
PLUS HST & GRATUITIES



HOR'S D'OEUVRE

Tempura Portobello Fries with Truffle Aioli
Mini Brisket Sliders
Chicken Satays served with Sweet Thai Chili
Crispy Vegetable Spring Roll served with Plum Sauce

SALAD

Frisée, Arugula, Radicchio, Toasted almonds,
Watermelon radish, Honey Dijon dressing

OR

Leaves of Romaine: Romaine, Reggiano Cheese,
Ficelle Crisp with Balsamic Reduction

OR

Portobello Insalata: Heritage Blend, Roasted
Ontario Peppers, Goat Cheese, Balsamic Reduction

SECOND COURSE

Mushroom Risotto

MAIN

Grilled Chicken Supreme, Cabernet Au Jus OR
Grilled New York Steak OR
Roasted Atlantic Salmon with Mango & Pepper Salsa
with Baked Potato, Seasonal Vegetables

DESSERT STATION

Assortment of Seasonal Pies
Fresh Fruit Platter
Coffee, Tea | Condiments

PACKAGE INCLUDES

Event Supervisor, Waiters, Chefs
China, Silverware, Glassware
Linens & Napkins

BBQ MENU

\$89.95 PER PERSON
PLUS HST & GRATUITIES



COCKTAIL HOUR

Tempura Portobello Fries with Truffle Aioli
Mini Brisket Sliders
Crispy Vegetable Spring Roll served with Plum Sauce

PROTEIN CHOICE OF TWO

Slow Roasted Brisket
Chef Carved Porchetta (Head and Tail Optional)
Sirloin Steak
Grilled Salmon Filet
BBQ Chicken Breast & Thighs

ACCOMPANIMENTS CHOICE OF THREE

Garlic Mashed Potatoes
Warm Buttermilk Biscuits
Corn on the Cob
Grilled Vegetables with Balsamic Drizzle
Baked Beans
Mac & Cheese

SALAD CHOICE OF THREE

Classic Potato Salad
Creamy Slaw
Pasta Salad
Caesar Salad
Mixed Salad

PACKAGE INCLUDES

BBQ Chef
Cooking & Buffet Equipment
Disposable Plates, Cutlery and Napkins

MENU

ADD-ONS

OPEN BAR **\$55.00 PER PERSON**

6 Hour Bar
Standard Bar Rail
Domestic Beer, House Red & White Wine
Soft Drinks, Mixes
Bartender, Ice, Disposables

SOFT BAR **\$20.00 PER PERSON**

Soft Drinks, Mixes
Bartender, Ice, Disposables

**CLIENT TO PROVIDE OWN SPECIAL OCCASIONS PERMIT,
ALCOHOL AND MATCHING RECEIPTS*

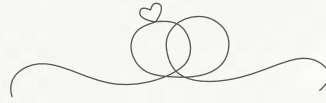
LATE NIGHT STATIONS **\$16.95 PER PERSON**

Build your own Taco Station
Sliders & French Fries
Poutine Station

ADDITIONAL SERVICES

Centerpieces
DJ

PAYMENT SCHEDULE



UPON SIGNING

20% Non- refundable deposit
to secure your date

FINAL PAYMENT

Two Weeks Prior to Wedding

Remaining balance due,
based upon final guest count
and menu selections

You can make smaller payments
at your convenience until the
balance is fully paid off
2 weeks before your big day.

