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CATERING BY CENTRO



CATERING BY CENTRO

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VEGETARIAN

Vegetarian Spring Rolls with Thai Dipping Sauce

Vegetarian Cold Rolls with Chili Dipping Sauce

Parmesan Crisps with Boursin and Roast Pear

Parmesan Crisps with Herbed Mascarpone and Oven Roasted Tomato

Yukon Gold Frites with Spicy Aioli

Sweet Potato Frites with Garlic Aioli

Tuscan White Bean Bruschetta with Truffle Pecorino

Vegetable Shooters with Herbed Dip

Tomato Gazpacho with Cucumber and Dill

Tempura Vegetables served in a cone with Ponzu Dipping Sauce

Tempura Onion Rings with Chive Aioli

Aged Canadian Grilled Cheese with Spicy Ketchup

Oven Roasted Cherry Tomatoes and Bocconcini Lollipops with Basil

Pearl Mozzarella with Red Onion Salad with Olive Vinaigrette

Vegetarian Sushi with Condiments

Walnut Bread with Goat Cheese and Spiced Pear

Grilled Flatbread with Mushroom, Asiago and Truffle

Grilled Margarita Flatbread with Fresh Buffalo Mozzarella and Basil



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SEAFOOD

Miniature Crab Cakes with Charred Pineapple and Red Pepper Salsa

Shrimp Dumplings with Soya Dipping Sauce

Lobster Grilled Cheese on Sourdough Bread

Smoked Salmon on Blini with Crème Fraiche and Dill Sprig

Oysters on the Half Shell with Condiments

Tempura Shrimp with Spicy Aioli

Poached Jumbo Shrimp with House made Cocktail Sauce

Smoked Salmon Roulade with Caper Relish and Crispy Scallion

Herb Crusted Scallops with Citrus Aioli

Scallop Ceviche with Daikon Radish

Sesame Crusted Tuna with Avocado Red Pepper Salsa and Lime

New England Clam Chowder Shooters

Tuna Tartar Served in a Wonton Spoon with Beet Chip

Mini Halibut and Chips with Tartar Sauce

Lobster Salad on Crisp Beet Chip



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NON-VEGETARIAN

- Peking Duck Cold Rolls with Hoisin Dipping Sauce
- Fresh Fig with Herbed Mascarpone and Honey Glazed Crispy Prosciutto
- Chicken Skewers with Pesto Dipping Sauce
- Grilled Ginger Beef Skewers with Ponzu Dipping Sauce
- Sesame Chicken Skewers with Honey Dipping Sauce
- Assorted Dim Sum
- Crispy Duck with Pickled Onions and Grilled Fig
- Veal Milanese with Tomato on Ciabetta
- Grilled Steak with Caramelized Onion and Provolone on Mini Ciabetta
- Red Wine Braised Short Ribs with Corn Polenta and Cremini Mushrooms
- BBQ Short Ribs with Grilled Corn Salad and Portobello Mushroom
- Prime Beef Burgers with Thai Cucumber Relish
- Prime Beef Burgers with Aged Cheddar, Bacon and Spicy Aioli
- Pecan Crusted Lamb Chops with Mint Sauce
- Foie Gras Torchon with Red Currant on Crostini
- Seared Foie Gras with Apricot Compote on Brioche
- Grilled Flatbread with Caramelized Onion, Sausage and Manchego



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DESSERT HORS D'OEUVRES

Assorted Flavours of Shot Glass Desserts —
Berry Crumble, Chocolate Mousse Pie, Key Lime Pie

Miniature Crème Brulee in Demi Tasse Cup

Meyer Lemon Tartlets with Toasted Meringue

Caramelized Apple Crumble Tartlet with Cinnamon Cream

Coconut Cream Pie Tartlet

Chocolate Ganache Lollipops with Pistachio Crumble

Chocolate and Peanut Butter Cheesecake with
Toasted Hazelnutson a Skewer

Coffee Mousse with Banana Paper and Coffee Crumble

Profiteroles with Assorted Fillings

Marshmallow Lollipops — Classic + Coconut

House made Mini Ice Cream Cones with Assorted Gourmet
Ice Cream Flavours

Cookies and Milk Shooters

Woopie Pies

Fresh Berry Shooters with Splash of Prosecco

Fresh Tropical Fruit Skewers

Assorted Squares

Cheesecake Lollipops — Assorted Flavours

Red Velvet Lollipops

Gourmet Popsicles



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SUGGESTED BOWLS

Korean Short Ribs with Sautéed Baby Bok Choy

Miso Black Cod with Vegetable Fried Rice

Lamb Sausage with Stir fry Yukon Potatoes + Roasted Scallions

Shepherds Pie -Veal with Cremini Mushrooms, Mash Potatoes and Caramelized Onion Sauce

Mini Mac and Cheese

Eggplant Ravioli with Garlic and White Wine

Homemade Gnocchi with Lemon, Parmesan and Fresh Spinach

Pad Thai in Noodle Boxes (Vegetarian, Chicken or Shrimp)

Thai Style Chow Mein

Spanish Paella with Shrimp, Chicken and Sausage

Grilled Flat Iron Steak with Creamy Yukon Gold Potatoes and Crispy Onions

New York Deli - Mini Rounds of Rye with Pastrami or Corned Beef

(more substantial hors d'oeuvres to accompany a cocktail reception)



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SEAFOOD TOWER STATION

Assorted fresh seafood including:

Chilled Jumbo Tiger Shrimp

Crab Legs

Fresh Oysters

Poached Mussels + Clams

Fresh Sourdough Bread

Corn Salad

Lemon, Assorted Cocktail Sauces, Garlic Butter

*Lobster can be added for an additional charge

NEW YORK DELI STATION

Panthers Pastrami and Corned Beef Sliced by a Chef Served with:

Assorted Light and Dark Ryes

Classic Coleslaw

Potato Salad

Assorted Dills

Assorted Mustards

(50 guests minimum - additional charges apply for fewer guests)



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FISH TACO STATION

Cooked Whole Fish Flaked by a Chef and Served with the Following Accompaniments:

- Warm Tortillas
- Lettuce, Tomatoes, Onions
- Fresh Tomato Salsa
- Guacamole, Sour Cream, Hot Sauce, Tartar Sauce
- Black Bean Salad
- *Chicken may also be added to this station as an option

ASIAN NOODLE STATION

A Variety of Rice Noodles offered with Asian Inspired Sauces served in Noodle Boxes with Chopsticks. To Include:

- Grilled Chicken, Beef or Shrimp
- Snow Peas, Red Peppers, Bean Sprouts
- Roasted Peanut (optional)

OYSTER STATION

A selection of Rodney's Oysters served with a variety of cocktail sauces, fresh horseradish and lemon

(50 guests minimum - additional charges apply for fewer guests)



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SUSHI STATION

Assorted Rolls and Nigiri Served with Soya, Wasabi and Pickled Ginger

ANTIPASTO + CHEESE STATION

Items to Include:

Chunks of Fresh Parmesan
Assorted Salamis and Prosciutto
Grilled Red Pepper + Baby Artichokes
Assorted Olives
Fresh Focaccia + Grissini

Cheese Selection to be customized to personal taste —
To include the following:

Grilled Breads and Assorted Crisps
Chutneys and Jams
Fresh Figs and Grapes (Champagne grapes when available)
Honey Roasted Pears
Maple Glazed Pecans

PAELLA STATION

Deconstructed Paella Station
Spanish Rice served with the following accompaniments:
Fresh Peas
Sautéed Shrimp
Grilled Chicken
Chorizo
Poached Mussels

(50 guests minimum - additional charges apply for fewer guests)



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PASTA STATION

CHIPS + DIP STATION

Assorted house made chips including Potato, Beet, Lotus Root and Parsnip served with:

- Spicy Salsa
- Hummus
- Avocado
- Garlic Yogurt Dip
- Dill Cucumber Dip

FOOD WALLS

Large Framed “Canvases” which will present your food choices either on Plates or Noodle Boxes - Guests just remove them from the “Wall” to enjoy

Some Suggestions:

NOODLE WALL

Noodle Boxes in which a variety of items may be offered

SUSHI WALLS

MINI PLATES

Small plates of food preassembled for the guests to enjoy

(50 guests minimum — additional charges apply for fewer guests)



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SALADS

Arugula Salad with Roasted Pear + Spiced Pecan in a Champagne Vinaigrette

Fresh Garden Salad with Heirloom Tomato, Avocado + Buttermilk Dressing

Spring Lettuce with Cucumber, Pinenuts + White Balsamic

Marinated Beet Salad with Baby Arugula + Feta Cream

Classic Caesar Salad with Sourdough Croutons, Shaved Parmesan, Crisp Parmesan Tuile

Heirloom Tomato + Buffalo Mozzarella with Basil Infused Olive Oil

Roasted Asparagus Salad with Arugula + Shallot Vinaigrette

Lobster Salad with Avocado and Papaya

STARTERS

Crusted Goat Cheese with Root Vegetable Chips, Young Sprouts + Raspberry Vinaigrette

Fresh Mozzarella Ravioli with Arugula, Sundried Tomatoes and Bacon

Woodland Mushroom Risotto with Shaved Parmesan and Truffle Oil
(Other seasonal risottos are available)

Gnocchi with Lemon, Parmesan and Fresh Spinach

Sesame Crusted Tuna with Lime, Avocado and Crisp Taro Chips

Seared Scallop with Saffron, Caviar + Fresh Sorrel

Grilled Quails with Roasted Olives, Orange + Mustard



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MAINS

Beef Tenderloin with Potato Dauphine and Black Pepper Sauce

Grilled Striploin with Woodland Mushroom and Tempura Onion Rings

Veal Chop with Polenta, Rapini and Veal Jus

Spring Lamb Rack with Roast Potato, Span Pea and Sheep Milk Ricotta

Roasted Chicken with Fingerling Potato, Snow Pea and Heirloom Carrots

Half Cornish Hen with Peppers, Garlic + Zucchini

Wild Striped Bass with Melted Leeks + Saffron

Grilled Halibut with Artichokes and Watercress

Roasted Monkfish with Asparagus, Crisp Herbs and Lemon

DESSERTS

Molten Chocolate Cake with Fresh Cream and Berry Compote

Traditional Apple Crumble Streusel, Vanilla Bean Ice Cream

Chocolate Cheesecake with Ganache and Cocoa Crumble

Orange Pound Cake with Orange Reduction, Pistachio and Olive Oil Ice Cream

Brioche Pudding with Caramel Sauce and Vanilla Cream

Crème Brulee - White Chocolate with raspberries
(Other flavours are available)

Chocolate Coconut Cream Pie with Chantilly and Shaved Chocolate

Dessert Duo and Trios are also available



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SALADS

Seasonal Mixed Greens with Raspberry Vinaigrette

Arugula/Spinach Salad with Shaved Parmesan, Seasonal Berries, Toasted Hazelnut and Vinaigrette

Caesar Salad with Sourdough Croutons, Freshly Shaved Parmesan

Variogated Tomato and Bocconcini with Fresh Basil Infused Olive Oil

Grilled Corn Salad with Red Pepper and Sweet Onion

Curry Couscous Salad with Shaved Almond and Currant

Warm Potato and Green Bean Salad in an Apple Cider and Grainy Mustard Dressing

Chick Pea Salad with Lemon, Parmesan and Fresh Herbs

VEGETABLES

Grilled Seasonal Vegetables

Herb Roasted Fingerling Potatoes

Grilled Asparagus

Pasta Salad

Corn on the Cob with Herbed Butter

Grilled Corn and Black Bean Salad with Red Pepper

Pommery Scallion Yukon Gold Potato Salad

Sauteed Woodland Mushrooms



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MAINS

- Roasted Beef Tenderloin in a Red Wine Reduction
- Grilled Striploin with Smoky Barbeque Sauce
- Grilled Flat Iron Steak with Porcini Mushroom Sauce
- Pecan Crusted Lamb Rack with Pinot Noir Reduction
- Roasted Lemon and Herb Chicken
- Hong Kong Style Barbeque Ribs
- Apple Chipotle Barbeque Pork Ribs
- Gourmet Beef Burgers with all the Fixings
- Miso Glazed Black Cod
- Wild Salmon
- Grilled Jumbo Garlic Prawns

DESSERTS

- Chocolate Brownies
- Lemon Coconut Squares
- Coconut Macaroons
- Fruit Skewers with Yogurt Dipping Sauce and Chocolate Dipping Sauce



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www.centro.ca