



Lighter Fare

We welcome the opportunity to work with you on a special menu creation specific to your needs.

These prices do not include room rental fees and are not subject to HST. A 15% gratuity will be added to your bill.

Meat Tray

Ham, turkey, roast beef with a variety of cheeses, rolls and condiments.

Serves 12
\$64.99

Cheese and Crackers

An assorted selection of cheese and crackers

Serves 20-25
\$54.99

Sandwiches

Egg salad, ham, roast beef served on fresh Azores Bakery white and whole wheat bread.

Serves 12
\$54.99

Fruit Tray

Freshly cut seasonal fruits

Serves 25
\$59.99

Veggie Dip Tray

Crisp seasonal vegetables

Serves 20-25
\$54.99

Pickle Tray

A variety of pickles and olives

Serves 20
\$29.99

Salads

Apple cranberry and almond coleslaw

Broccoli, cauliflower with bacon and cheese salad

Farmer's green salad with diced peppers, tomato and cucumber

Caesar salad tossed with creamy dressing, bacon, and garlic croutons

Greek pasta salad with black olives, cherry tomatoes, and feta cheese

Serves 20
\$54.99



LOCAL ROOTS
CATERING

Contact Shelley Davis
Local Roots & Hospitality Manager, South Gate Centre
shelleyesouthgatectr.ca | 519-539-9817 ext. 333
Leave a message and Shelley will return your call.
August 2022





Appetizers

Serves 20-25 people
Choice of 2 appetizers
80 pieces
\$130

Choice of 3 appetizers
120 pieces
\$190

Choice of 4 appetizers
160 pieces
\$250

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Cold Appetizers

- Caprese salad skewers
- Chicken salad wonton cups
- Cucumber smoked salmon bites with lemon dill cream cheese
- Jalapeno wonton cups
- Layered nacho dip and tortilla chips
- Spinach and artichoke dip with fresh pumpernickel bread
- Veggie and hummus cups

Hot Appetizers

- Bacon wrapped teriyaki water chestnuts
- Bruschetta crostini
- Chicken or bacon quesadillas with sour cream/salsa
- Oven baked meatballs with choice of sauce (marina, honey garlic, sweet and sour)
- Seasonal soup



Classic Dinner Buffet

One Main Entree

\$30.99

Two Main Entrees

\$34.99

Included:

Freshly baked dinner rolls with whipped butter

Medley of fresh steamed vegetables tossed in creamy herb butter

Coffee and tea

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Choice of

Seasonal soup

Caesar salad tossed with creamy dressing, bacon, and garlic croutons

Farmer's Green Salad with diced peppers, tomato and cucumber

Greek pasta salad with black olives, cherry tomatoes, and feta cheese

Choice of Main Entrees

Baked Ontario ham served with glaze

Braised pork loin with apple

Butter chicken (Murgh Makhani) with rice (Halal +\$5)

Roasted chicken breast delicately seasoned in-house

Roasted prime rib of beef (+\$5.00)

Slowly roasted beef served with a light brown gravy

Vegetarian Option/Gluten Free/Vegan - Super grains fusilli, cherry tomatoes, fresh basil lightly seasoned with balsamic

Choice of One Main Side

Baked potatoes with sour cream*

Mashed potatoes

Rice pilaf

*Add bacon bits and local cheese (+\$2.00)

Choice of One Dessert

Assorted cream pies

Assorted old-fashioned pies

Assorted sweet tray

Cheesecake (+\$1.00)

Fresh fruit tray

Seasonal crisps