

# GROUPS OF 175+

## Buffet Menu

### **Option #1**

Buns, butter, two salads, one entrée, one side, one vegetable, pickle/veggie tray, one dessert

\*Gravy, horseradish, and cranberry sauce included where appropriate

**\$21**

### **Option #2**

Buns, butter, two salads, two entrées, one side, one vegetable, pasta, pickle/veggie tray, one dessert

\*Gravy, horseradish, and cranberry sauce included where appropriate

**\$26.50**

### **Christmas**

Buns, butter, two salads, roast turkey (white & dark meat), mashed potato with gravy, cranberry sauce, dressing, one vegetable, pickle/veggie tray and one dessert

**\$20**

## **SALAD OPTIONS**

- Tossed Salad
- Macaroni Salad
- Coleslaw
- Caesar Salad (with real bacon & croutons)
- Greek Salad
- Penne Salad w. Sundried Tomatoes & Basil
- Baby Potato & Green Bean Salad, Vinaigrette Dressing (red pepper, dill dressing)
- Baby Spinach (with mandarin oranges, bacon, Eggs, house dressing)



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- Seafood Macaroni
- Taboulie Salad (couscous, peppers, cucumbers, tomato, feta, house dressing)
- Potato Salad \*\$0.50 extra\*

## **MAIN ENTRÉE OPTIONS**

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- Chicken Pieces (thighs & legs with white meat)
- Chicken Breast in Red Pepper Reduction (savory)
- Chicken Breast in Mango Sauce (sweet)
- Chicken Breast in White Wine Cream Sauce
- Coq au Vin (Whole Chicken in Wine Sauce)
- Chicken Parmigiana
- Roast Pork or Beef
- Ribs
- Baked Ham (Bone-In)
- Pork Stew
- Beef Ragout
- Salisbury Steak & Gravy
- Beef Bourguignon
- Meatballs & Gravy
- Turkey Pot Pie (\*When in Season)
- Lasagne

## **MAIN ENTRÉE UPGRADES**

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- Meat Pie.....+ \$2
- Prime Rib.....+ \$7 (\*Dependent on group size)
- Salmon.....+ \$5 (\*Dependent on group size)
- Beef Tenderloin.....+ \$15 (\*Dependent on market)



## **SIDE OPTIONS**

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- Oven Roasted Potato
- Roast Mini Potatoes
- Buttered Egg Noodles
- Basmati Rice
- Brown Rice

## **SIDE UPGRADES**

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- Mashed Potato.....+ \$0.75
- Scalloped Potato.....+ \$0.75
- Turnip Casserole.....+ \$1.00
- Macaroni & Cheese.....+ \$1.00
- Baked Beans.....+ \$2.00

## **VEGETABLE OPTIONS**

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- PEI (green/yellow beans, baby carrots)
- Normandy (broccoli, cauliflower, sliced carrots)
- 4-Way Fancy (peas, corn, cubed carrots, green beans)
- Green Beans

## **VEGETABLE UPGRADES**

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- Glazed Carrots.....+ \$0.50
- Roasted Fall Vegetables (carrots, parsnip, beets, squash)  
.....+ \$0.50
- Roasted Vegetables (zucchini, mushrooms, onion, red  
pepper).....+ \$0.50
- Cauliflower or Broccoli in Cheese Sauce.....+ \$1.50





## **PASTA OPTIONS**

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- Penne w. Roasted Zucchini, Mushrooms, Peppers & Onions
- Penne w. Roasted Vegetables & Marinara Sauce
- Penne w. Roasted Vegetables & Meat Sauce
- Linguine with Chicken Mushroom Sauce
- Cowboy Hot Pot (Baked Beans w. Vegetables & Potatoes)

\*VEGAN GF

- Marrakesh Curried Stew \*VEGAN GF
- Lentils Bolognese \*VEGAN GF
- Black Bean Stew \*VEGAN GF
- Stuffed Peppers \*VEGAN, can be GF
- Stuffed Squash \*VEGAN, can be GF

## **DESSERT OPTIONS**

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- Assorted Seasonal Fruits
- Assorted Squares & Cookies
- Butter Tarts
- Carrot Cake
- Strawberry Shortcake (\*when in season)
- Cheesecake (Lemon or Cherry)
- English Trifle
- Berry Crisp w. Whipped Cream
- Homemade Pie (Apple, Lemon or Boston Cream)
- Caramel Parfaits.....+ \$2.00

*All our menus are customizable! Please mix and match to taste. We work hard to accommodate special requests. If you don't see what you want listed, just ask!*

*Special meals can be made to accommodate any dietary requirements – gluten, lactose, vegetarian, etc. Kid friendly meals are available upon request. Meals are subject to 15% gratuity and 13% HST. Prices are subject to change without notice until booking is confirmed.*

*See our FAQs for more information.*