

The Crofton Community Centre Society presents

The Crofton Catering Group Menu

\$30 Per Plate

\$5 per plate for children under 5 years (No charge for infants)

Gratuities not included

All Meals Include:

Pickle tray, cheese tray, fruit tray and a basket of fresh bread

Choice of One Main entree OR two Smorgasbord items.

Choice of One vegetable dish.

Choice of a Tossed Green salad or a Caesar salad and three additional salads.

A table of assorted sweet treats such as Nanaimo bars, tarts etc. (See catering staff about specialty desert options) Coffee and tea.

Optional additions to our main meal:

An additional main entree is \$4.00 per person.

An additional smorgasbord item is \$4.00 per person.

We can make up snack trays for serving late in the evening or you are welcome to supply your own. Fridge is available.

Menu selections are required 1 month prior to your event. We require 1 months' notice for allergy and or Vegetarian meal requests.

Table Settings

The Catering group will set the tables with cloths, quality white paper napkins, silverware, salt and pepper and wineglasses for \$4.50 per place setting. (If you require a different colour napkin please provide) Please inform us if there are any items you do not want included on tables. Setting your own tables costs \$8.00 per table cloth rental and \$1.50 per wine glass rental.

Main Entrees - Please circle 1

Roast Beef and Gravy.

Baked Hawaiian Ham.

Turkey with all the trimmings.

OR

Smorgasbord Items - Please circle 2

Asian Stir-Fried Pork

Baked Salmon (Depends on availability - costs could vary. Please enquire if interested)

BBQ Meat balls

Chicken a la Crofton: Chicken breast simmered in a mushroom, dill & sour cream sauce.

Hawaiian Chicken

Jambalaya Cajun rice: Rice with Ham, Chicken, & Sausage flavoured with onion, peppers and garlic. Oven baked in a light tomato sauce (not spicy)

Meat Lasagna

Sweet & Sour Pineapple Pork

Sweet & Spicy Cashew Chicken

Szechuan Beef: A flavourful mix of stir-fried beef and veggies in a slightly sweet & spicy mild sauce.

Tarragon Chicken: Chicken in a cheddar mushroom sauce mildly flavoured with a hint of Tarragon topped with broccoli and cherry tomatoes.

Salads (Meal includes either Green or Caesar salad) Please circle up to 3 additional salads.

Asian Salad

Broccoli Salad (1) A tangy, sweet dressing with a hint of curry, grapes and sunflower seeds

Broccoli Salad (2) A Sweet red wine vinaigrette dressing with sunflower seeds and raisins.

Carrot & Raisin Salad Coleslaw

Marinated Veggie Salad

Marinated Carrot Salad: Tomato vinaigrette, crunchy onion, celery and sweet peppers.

Pasta Salad

Salads continued

- Peas & Crab Salad: Enjoy tender peas with imitation crab tossed in a mayonnaise dressing.
- Potato Salad
- Spinach Salad: Crisp spinach with red onion, pecans & dried cranberries dressed in Maple vinaigrette
- Tabbouleh: A Mediterranean favorite
- Tropical Coleslaw: Traditional coleslaw with pineapple and mandarin oranges.
- Vegetables Giardiniera: Lightly steamed cauliflower, broccoli and carrots tossed with assorted olives, lemon juice and sundried tomato dressing.
- Veggies & Dip

Potato or Rice dishes - Please circle 1

- Mashed Potatoes
- Roasted Potatoes
- Scalloped Potatoes
- Roasted Garlic Mashed Potatoes
- Chunky Potatoes: Creamy sundried tomato pesto sauce then topped with cheese and oven roasted.
- Rice Pilaf or Fried Rice
- Chow Mein

Vegetable dishes - Please circle 1

- Stir Fried Veggies
- Peas and Carrots or Maple Glazed Carrots
- Sweet Potato Praline: Mashed yams with a pecan praline topping
- Mustard Broccoli Gratin: Light Dijon cream sauce with a crunchy topping of mustard, onion, garlic and bread crumbs.

Lunch menu or alternative Dinner options: Per person price includes coffee and tea.

- Lasagna, Garlic Bread & Caesar Salad OR Coleslaw - \$22
- Beef Dip & Coleslaw - \$22
- Baked Spaghetti, Garlic Bread and either Caesar Salad OR Green Salad - \$20
- Sandwich and Soup \$20
- Sheppard’s Pie & Coleslaw - \$20
- Chili & a Bun and Coleslaw - \$20
- Cold plate dinner: Cold meats; ham, turkey and roast beef, Potato Salad, Coleslaw, sliced tomatoes, pickles, buns - \$20
- Desert available – for options and pricing please discuss with catering staff.

Memorial Services

The Crofton Hall is available for **Memorial Services**. We provide sandwiches, desert squares, tea and coffee for \$12.00 per person. Bar service is available for most times but must be confirmed per service. (Separate Bar costing and liquor license rules will apply)

We look forward to catering your event. For information, please contact catering staff at catering@croftoncommunitycentre.ca or Robin Fisher @ 250-715-7656 or r.fisher@telus.net. Please note that our catering and rental prices posted on line are subject to change and are NOT considered final. The most current prices must be confirmed in writing with CCCS staff.

Please note, a non-refundable catering deposit of \$750.00 is required at the time of your reservation to hold bookings. 2nd deposit of \$250. to \$750. is due when the final plate count is submitted 10 days prior to event. As well the CCCS has a 50-person minimum charge for catering events.

Please discuss memorial deposit amounts with catering staff.

Should the CCCS be forced to cancel a function due to conditions beyond their control the CCCS will be liable for only the amounts of the deposits paid. The CCCS will take no responsibility for financial impact to other reservations effected by said cancellation. Renter & CCCS Initial _____

Event / Date / Meal time			
Contact Name-print please			
Phone numbers	Cell	Home	
Email- print please			
Number of Adults / Children	Adults -	Children under 5 years charged-	
Dietary Restrictions			