



COLD HORS D'OEUVRES

- Pate de Foie maison w/Crostini
- Guacamole Shooters w/Tortilla
- Verrines Crudites w/Dip
- Mini rice paper roll filled w/ sliced mango, rice noodle w/ chili dipping sauce
- Chopped Eggs Topped w/ Caviar in a Verrine
- Quinoa and Edamame in a Verrine
- Mini Stuffed Mushroom w/ Risotto
- Mousse of Tuna in Filo dough canape topped w/ Capers



Sweet Table

- Assorted Tarts
- Assorted French Mini Pastries
- Assorted French Cakes
- Crepe Suzette
- Creme Caramel
- Fruit Kabobs
- Seasonal Fruit in Glass Bowls
- Parfait Verrines of strawberry shortcake/lemon meringue/ raspberry white chocolate/tiramisu

Sweet Table Upgrades:

- Cake Pops /Parve cheesecakes pops / dark chocolate brownie pops (\$5.00p/p)
- Rice Krispies Pops (\$5.00p/p)
- French Macarons (\$5.00p/p)
- Assorted Morrocan Pastries (\$8.00 p/p)

Kids Station:

- Ice Cream Bar w/Assorted Toppings (Whip Cream, Chocolate Sauce, Sprinkles)
- Ice Cream Sandwiches

Funky Station:

- Popcorn Cart
- Hot Pretzels

Belgian Waffle Station:

- Waffle with Assorted Toppings (Blueberries, Chocolate Sauce, Whip Cream)



Vegetarian Meal Option & Gluten-Free:

Dinner Entrees:

- A Duo of Zucchini and Pepper Stuffed with Quinoa & Mushrooms
- Low Mein Noodles with Grilled sliced tofu
- Half Butternut Squash Stuffed with Mushroom Risotto & Red Peppers
- Tower of Grilled Vegetables Topped with Shredded Tofu

Soups:

- Cream of Asparagus
- Cream of Broccoli
- Potato Leek Soup
- Roasted Butternut Squash Soup
- Cream of Zucchini
- Cream of Butternut Squash and Chickpeas

Salads:

Cali Salad:

- Mixed Greens, Arugula, Baby Spinach, & Belgian Endives, Mango, pomegranate with Candied Walnuts, and topped w/Sesame Honey Dijon Vinaigrette

Gladstones Caesar Salad :

- Romaine lettuce with our Homemade Caesar dressing and Croutons

Asian Salad:

- Baby Kale, Purple Cabbage, Hearts of Palm, Roasted Sliced Almonds, Topped with Crispy Noodles & Infused Mandarin Asian Vinaigrette



Dinner Entrees

Chicken:

- Chicken Ballotine Stuffed with Seasoned Ground Chicken & Porcini Mushrooms Served with a Pomegranate Sauce and Grilled Green and Yellow Mini Squash
- Chicken Royale Stuffed with Pastrami in a Reduction of Port Wine Dijon demi glazed, with a choice of Seasonal Vegetables
- Chicken Supreme Served with Orange Sesame Sauce
- Roasted Half Cornish hen Topped with a Reduction of white wine garlic lemon dijon sauce

Duck:

- Roast long island Duck A L'orange

Beef:

- Black Angus dry rub Prime Rib Au Jus
- Black Angus dry rub 16 Oz Rib Steak
- English Rib Braised with Port and Marsala wine
- Beef Medallion in a Peppercorn Sauce
- Brazed Pickled Brisket of Beef with Port Wine Mushroom Sauce

Veal:

- Veal Marsala with Demi Glaze of Marsala Wine
- Veal Roast a L'Orange on a Bed of Chestnuts with a Reduction of Wine Sauce
- First Cut Veal Chop Served with a Reduction of White wine and orange dijon sauce

Lamb:

- Herb Crusted First Cut Lamb Chops
- Oriental Lamb Shank Tagine Served on a Bed of Couscous with Tanzania (Confit of Dried Fruits)

Sauce

- Marsala sauce, Brandy Peppercorn Sauce, Red wine Bordeaux réduction au jus



Side Dishes

- Mini Roasted Garlic Potato Skewers & Mini Yellow and Green Pepper Squash
- Mashed Potato and Seasonal Vegetables
- Portobello Mushrooms Stuffed with Quinoa
- White Asparagus (In Season Only)
- Roasted Fennel and Grilled Baby Golden Beets
- Roasted Watermelon Radish
- Roasted Sweet Potato
- Mediterranean Glazed Sweet Potato, Carrots, with Honey and Cinnamon
- Mushroom Risotto
- Tower of Grilled Vegetables
- Garlic Sauteed French Green Beans Topped with Roasted Sliced Almonds



Appetizers

Carved Papaya Salad: Filled w/Boston lettuce, Belgium endive, red Chicory leaves and Accompanied with Cajun Fillet of Salmon Topped with Taro Chips, Pomegranates & drizzled w/balsamic honey dijon vinaigrette

Gladstones Salad: Mix Greens of Arugula, baby spinach, and baby kale topped w/mango, candied pecans and topped w/crispy noodles, in a balsamic honey sesame dijon vinaigrette

Pesto Salmon: Served on a bed of caramelized fennel & drizzled w/a red pepper coulis and capers

Salmon Roulade: Topped with sauteed Shrimp w/ a white wine lemon, honey dijon sauce and a seafood salsa in a martini glass topped w/crispy rice noodles and microgreens

Mediterranean Salmon: on a Bed of Chickpeas Topped with Fresh Coriander & Pickled Lemon

Salmon Sriracha: Oven-baked honey sriracha Salmon on a slice of grilled pineapple topped with avocado, mango salsa

Chilean Sea Bass: Pistachio or Corn Crusted on a bed of honey glazed watermelon radish, accompanied with a seafood shooter drizzled with spicy mayo

Mushroom & Seafood Crepe: Infused with Truffle Oil Accompanied with Salmon Tempura Lollipop



Shabbat Lunch Buffet

On each table:

- challah rolls, olives, and pickles
- Simcha challah

Buffet:

- Coleslaw and cranberry salad w/sliced almonds
- Quinoa edamame corn salad
- Jalapeno and pickled lemon salad
- Eggplant salad w/roasted red peppers
- Waldorf salad, green apples, pineapple, celery, walnuts

- Whole smoked carved turkey
- Carved Montreal smoked meat
- Chicken galantine (meatloaf)
- Assorted cold cuts
- French liver pate w/crostini
- Chicken fingers
- BBQ Chicken wings
- Potato kugel
- Cholent or Horisa

DESSERT: On each table: Fresh fruit platter and Assorted french pastries
Tea & Coffee

OPTIONAL: Salmon Appetizer on each table: \$10.00 p/p

PRICE: \$89.00 +HST+gratuities+Masgiach fees



SHABBAT DINNER

On each table:

- Assorted rolls w/olive tapenade
- Choice of 4 salads (from a selection of our standard salad menu)

First Appetizer:

- Choice of Filet of salmon or Gefilte Fish or Moroccan Fish Balls

Main Course:

- Ballotine of chicken stuffed w/mushrooms and ground chicken served w/ a medley of seasonal vegetables and roasted wedge potatoes

DESSERT:

- Chocolate Tartufo drizzled with chocolate sauce and berries
- Tea & Coffee

Price: \$69.00 p/p +HST+Gratuities+Masgiach Fees



SHABBAT LUNCH FAMILY STYLE

On each table:

- Assorted dinner rolls
- Matboha salad
- Eggplant salad
- Coleslaw and cranberries, almond salad, topped w/crispy noodles
- Jalapeno pickled lemon salad

First Appetizer:

- Filet of sole w avocado mango salsa and tsarmela (Mediterranean Spicy sauce)

On each table:

- Mediterranean lemon chicken w/cooked olives or mushrooms
- Assorted cold cuts
- Potato kugel
- Cholent or Horisa

DESSERT:

- Fresh fruit platter
- Assorted petit fours
- Tea or Coffee

Additional Item : Smoked meat plate \$10 P/P

PRICE: \$79 +HST +Gratuities+Masgiach fees

KIDS MENU:

- \$35 +HST +Gratuities (Chicken fingers, Chicken wings, Caesar salad w/croutons, Cholent or Horisa



STANDARD BREAKFAST

BUFFET:

- Assorted Bubbies bagels
- Assorted danishes and muffins
- Scrambled eggs and roasted wedge potatoes
- Lox platters
- Tuna salad
- Egg salad
- Tomatoes, cucumbers, onions, and olives
- Parve cream cheese and jam
- Seasonal fruit platters
- O.J
- Tea and Coffee

PRICE: \$28.00 P/P +HST +GRATUITIES +Mashgiach fees



UPGRADED BREAKFAST AND BRUNCH MENU (PG 1)

Juice station :

Orange juice, Apple Juice, Mango juice, Hot Chocolate

Optional station: Smoothie Bar \$ P/Pc

Station of Breads & Croissanterie: Chocolate croissant, Almond croissant, mini Muffins, Parve cream cheese and jams

Salad Bar (Choice of 3 salads) : -

- Mango and avocado
- Seafood salad (cucumber, corn, crab, red pepper)
- Heart of Palm and Baby corn
- Quinoa Salad
- Fennel salad w/ mandarin
- Coleslaw salad w/cranberry and crispy noodle
- Waldorf salad
- Mix greens salad w/watermelon radish

Omelettes Station:

- Customized Omelets w/assorted filling (red & green peppers, mushrooms & onions)
- Eggs Benedict w/Choice of smoked salmon or spinach or avocado and tomato
- Shakshuka (over-easy eggs cooked in a oriental tomato sauce)



UPGRADED BREAKFAST AND BRUNCH MENU (PG 2)

Fish Station (choice of 2 items):

- Smoked Salmon
- Grave lox or smoked fish platters
- Feuilleté of seafood or vegetarian
- Carved poached Salmon
- Pailla (Spanish rice w/seafood, tomato, and saffron aroma)

CREPES STATION(choice of 2 items):

- Crepes, French Toast, waffles, Pancakes with blueberries, whip cream, chocolate sauce

Moroccan Station (choice of 2 items)

- Moroccan Donuts
- Beignets
- Couscous sucre (sweet) w/icing sugar and cinnamon
- Mofleta
- Birkouks

Dessert Station: Seasonal fruit bowls ,french pastries,mousse verrines

PRICE: \$69.00 P/P +HST +GRATUITIES +Mashgiach fees



KIDS MENU

BUFFET:(choice of 6 items)

- Caesar Salad w/Garlic Bread
- Penne w/marinara sauce
- Shanghai Noodles
- Tricolor Fusilli w/ pesto sauce
- BBQ Chicken Wings
- Chicken Poppers w/waffle
- Chicken Fingers
- Chicken schnitzel
- Sliders topped w/pulled beef
- Chili meat w/Tortilla chips
- Pogo
- HotDogs in blanket
- Meat Poutine
- Egg Rolls
- French Fries
- Onion rings



SELECTION OF SALADS

Standard Salad:

- Beet Salad
- Potato Salad
- Coleslaw Salad w/ cranberries and crispy noodles
- Quinoa Salad w/edamame and mango
- Baba ganoush salad
- Matboha salad
- Carrot Salad
- Jalapeno and Pickled lemon salad
- Marinated spicy olives salad
- Pasta Salad w/pesto and cherry tomatoes
- Israeli Salad

OPTIONAL UPGRADE SALADS:

- Spinach, Arugula, and Mango Salad w/ candied nuts
- Quinoa Salad
- Avocado and Mango Salad w/ green onions
- Banana Peppers
- 3 Colors grilled pepper salad
- Fennel and Mandarin Salad
- Deluxe Eggplant salad w/black olives, red peppers, and hearts of palm

Sushi Station:

- Assorted Sushi on our Boats
- Sashimi Sushi
- Assorted Poke Bowls Sushi



HENNA MENU

Passing Hors D'oeuvres:

- Cigars
- Mini Merguez
- Chicken Shish Kabob
- Kefta Kabob

Each Table:

- Assorted dinner rolls
- Matbucha salad
- Eggplant Salad
- Banana peppers

FIRST APPETIZER:

- Filet of Salmon Moroccan Style on a bed of cooked chickpeas w/ paprika, coriander, and red peppers

MAIN COURSE:

- Couscous Royal w/Tanzia
- Pastilla
- Moroccan Lemon Chicken tagine

DESSERT:(on each table)

- Assorted Moroccan pastry platter on each table
- Fresh Fruit platter
- Tea and Coffee

PRICE: \$75.00 +HST+Gratuities+Masgiach fees

OPTIONAL: Moroccan Full Sweet Table and Exotic Fruits: \$12 p/p



HOT HORS D'OEUVRES

Chicken:

- Mini Szechuan Chicken Brochettes w/ grilled pine
- Chicken Satay w/spicy peanut sauce
- Southern Fried Chicken on a Waffle w/ maple spicy chili sauce
- General Tao Chicken Verrine based on white rice
- Drums of Heaven w/ honey garlic sesame sauce
- Mini Pitas filled w/sauteed Chicken Liver and spicy harissa
- Chicken Poppers on a mini waffle drizzled with maple syrup
- Thai forked chicken w/ spicy peanut butter sauce

BEEF:

- Kafta Skewers w/oriental dipping sauce
- Spicy Beef Merguez (sauteed station)
- Beef Sliders w/caramelized onions, jalapeno accompanied w/Beer Shooter
- Braise Beef empanadas w/ chimichurri mayo
- Mini Potato Skin filled w/ Meat Chili
- Spicy Moroccan Cigars
- Mini Szechuan Beef Brochettes
- Hot Dogs In Blankets
- Mini Egg Rolls w/Pastrami served w/ plum sauce

ADDITIONAL: \$12 P/P

- First Cut Grilled Lamb Chop based on a bed of mashed potatoes and gravy In a Martini Glass



CHOICE OF STATIONS (PG 1)

MEAT STATION:

- Montreal Smoked Meat Station w /Rye Bread, Potato Salad, Coleslaw, Pickles ,Mustard
- Charcuterie Station; Mix charcuterie board pickled vegetables and Pate board w/crackers

MEDITERRANEAN STATION:

- Shawarma
- Merguez Sauteed
- Falafel Bar w/Pita
- Hummus and Tahini

ORIENTAL WOK COOKERY:

- General Tao Chicken or Sweet and Sour Chicken
- Chinese Fried Rice
- Egg Rolls w/ Plum Sauce
- Shanghai Noodles

MEXICAN STATION:

- Make your own Tacos w/ Beef or Chicken and Guacamole, Corn, Salsa
- Jalapeno, Chopped Tomatoes, and Green onions
- Mexican Bean Chili served w/Cornbread
- Mini Beer Shooters



CHOICE OF STATIONS (PG 2)

PEROGIES STATION:

- BEEF or Chicken Potato Perogies
- Creamy Garlic mashed Potatoes in a Martini Glass topped w/sauteed mushrooms gravy

SUSHI STATION:

- Assorted Sushi on our Boat Display
- Sashimi Sushi
- Mini Sushi Poke Bowl Salad

SEAFOOD STATION AND FISH:

- Salmon Tempura Lollipop
- Sauteed Shrimp Flambe in Vodka
- Seafood salad Verrines based on spicy mayo
- Mini Panko Crab Cakes and Tuna Cakes w/spicy chipotle aioli
- Seared Asian Tuna Teriyaki on a spoon
- Grave Lox Platters w/ Crostini
- Ahi Tuna Taco w/avocado, lime aioli on taro shell topped w/ microgreens



SILVER PACKAGE

Choice of 5 passing hor's d' oeuvres:

Each Table:

- Assorted Dinner Rolls
- Tapenade of Olives

FIRST APPETIZER:

- Choice of Pasta or Soup

MAIN COURSE:

- Ballotine of Chicken stuffed w/mushroom and ground chicken with pomegranate sauce, Mashed potatoes and a seasonal medley of vegetables

DESSERT:

- Fresh Fruit Platter and Assorted Petit Four Platter
- Tea and Coffee

PRICE: \$75 +HST+18%Gratuities+Mashgiach fees \$750



GOLD PACKAGE

- Choice of 7 Passing Hors D'Oeuvres
- Choice of 2 Food Stations

Each Table:

- Assorted Bread Rolls and Flatbreads
- Tapenade of Olive and Hummus

First Appetizer:

- Gladstone Salad in a Shell with baby arugula, baby spinach, baby kale
Belgium endives, mango, strawberries, candied pecans w/balsamic honey dijon
Or orange sesame dijon vinaigrette

Second Appetizer:

- Choice of Salmon accompanied with a Salmon Tempura Lollipop
On a bed of Caramelised Fennel

Main Course:

- 16 oz Dry Black Angus Rib Steak served on Mashed Potatoes or w/ a Potato Skewer
and Grilled Watermelon Radish and Golden Beets

Dessert: Chocolate Tartufo topped with Berries and drizzled with Chocolate Sauce

Full Sweet Table:

- Macarons, Assorted Verrines mousse, Mini French Pastries, Mini Fruit Tarts
- Lemon Meringues Tartes and Verrines, Mini CupCakes, Assorted Cakes
- Crêpes Suzette à l'orange in a Cognac Sauce
- Display of mini refined Belgium Chocolates
- Mini Profiteroles filled with creme patisserie
- Fruits Display
- Tea and Coffee

OPTIONAL: Spanish Coffee \$3 P/P

PRICE: \$119 +HST+!8% Gratuities +Mashgiach Fees



PLATINUM PACKAGE

- Choice of 10 Passing Hors D'oeuvres (except Lamb hors d' oeuvres)
- Choice of 4 Stations with a beautiful Choice of Verrines Display

Each Table:

- Assorted Rolls and Flatt Breads w/ Olive Tapenade

First Appetizer:

- Carved Papaya filled with arugulas, radicchio, Belgium endives accompanied by pistachio or corn crusted Chilean Sea Bass Topped with Taro Chips and pomegranate

Main Course:

- Braised English Rib on mashed potatoes base accompanied with a grilled Portobello Mushroom filled with Quinoa, Watermelon Radish, and grilled Fennel.

Dessert:

- A duo of Creme Caramel and Zabaglione (Italian custard prepared with orange zest, liquor and topped with berries)

FULL SWEET TABLE:

- Assorted Verrines Mousses and Fruits, Assorted Mini Fruit Tarts
- Lemon Meringues Tarts and Verrines, Assorted Cakes, Mini Cupcakes
- Assorted Macarons
- Crepes Suzette l'orange Stations
- Creme Caramel
- Chocolate Eiffel Tower and Chocolate Violin
- Belgium Chocolates Display
- Display of Seasonal and Exotic Fruits
- Mini Profiteroles Filled with creme patisserie
- Tea and Coffee
- Spanish Coffee

PRICE: \$159+HST+18% Gratuities+Mashgiach Fees



HACHNOSAS KALLAH PACKAGE AT RIVIERA EVENT SPACE

Minimum Guest: 300 people

Bar Service: Soft drinks and Juices, water (Wine & Alcohol supplied by Convenor with special occasion permit.)

Kabbalat Panim: Vegetable crudites w/dip, Mini Poke Bowl (rice, mango, corn and red peppers topped w/ spicy mayo)

Chosson tish: Chopped liver or French pate w/crackers, Hummus & Tahini, Herring, Egg Salad, Marble Cake, Pop, Water.



DINNER:

- On each table: Assorted dinner rolls and olive tapenade & pitcher of water

APPETIZER: Choose One

- Hungarian bowtie pasta w/ sauteed cabbage & mushrooms.
- Asian noodle pasta w/cilantro, sriracha,peanut butter and sesame oil
- Linguini w/ pesto sauce accompanied w/one bruschetta .
- Pioneer asian noodle salad (spaghetti thin w/sweet peppers, bean sprouts, cabbage purple, cilantro,english cucumbers, ginger & sauteed julienne carottes toasted w/ sesame oil rice vinegar)
- Triangle folded mushroom crepes with Bechamel sauce
- Gladstones caesar salad w/croutons
- Mixed green salad w/mandarins, hearts of palm w/balsamic honey dijon vinaigrette.

SOUPS: Choose one

- Potato Zucchini Leek soup
- Roasted Butternut Squash with Ginger
- Cream of Broccoli
- Cream of Chick Peas & Butternut Squash

DINNER ENTREES: Choice of one Chicken

- Lemon Chicken Tagine w/ roasted red peppers.
- Orange Chicken w/ a glaze reduction of orange wine sauce.
- Pomegranate Chicken
- Chicken Teriyaki

OPTIONAL UPGRADE: Extra \$4.00 P/P

- Stuffed Ballotine of Chicken stuffed w/ ground chicken and rice /pomegranate sauce.



SIDE DISHES: please choose one of each category

- Rosemary Thyme roasted wedge red potatoes
- Garlic & paprika Parisienne potatoes
- Rice pilaf w/caramelized onions & raisins
- Saffron rice mixed w/ sauteed vermicelli noodles

VEGETABLES:

- Sauteed garlic w/ french green beans
- Medley of seasonal vegetables
- Sweet caramelized baby carrots

DESSERT: Choice of one

- Sorbet w/chocolate drizzle
- Chocolate brownie w/ vanilla ice cream
- Apple crumble
- Tea & Coffee

KIDS MENU:

- Penne w/ tomato basil or Caesar Salad w/ croutons
- Soup
- Chicken Fingers and Fries
- Ice Cream



INCLUDED:

- Standard Linens (White or Ivory), Napkins
- Soda Bar, Pop & Juices

ADDITIONAL ITEMS NOT INCLUDED:

OPTION OF SMORGASBORD (Choice of 5) OR

- Stir-fried Lo Mein noodles
- Sweet & Sour Chicken
- Vegetable fried rice
- Mashed potatoes w/caramelized onions
- Hot dogs & blanket w / mustard
- Penne Arrabiata
- Shanghai noodles

PRICE: \$1000

SWEET TABLE

- Fresh fruit platters
- Assorted petit Fours
- Assorted Cakes
- Tea and Coffee

PRICE: \$1200

KABALAT PANIM: 2 Hot Items Smorgasbord

- Penne w/ Tomato Basil OR Shanghai Noodles
- Stir-Fried Vegetables

Price: \$350

RIVIERA EVENT SPACE (HALL RENTAL)

PRICE: \$2500



**To: Hachnosas Kallah
ATT: Zeldy Markovic**

Hello Zeldy,

I would like to thank you for giving me the opportunity to participate in this wonderful Mitzvah. As promised I have compiled a menu for your review, if you have any questions pertaining to the material I sent you, please don't hesitate to call me at 416 822-7056. I look forward to hearing from you as I also have a few questions to ask you.

**How much extra by persone above the \$300 people for the smorgasbord and sweet table
What is included in the \$44 how is payment made and what about the taxes ?**

**Warm Regards,
Raphy Amar**



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