

# Weddings

Your wedding day will provide memories that will last a lifetime, and one of the most important parts of your wedding day is the preparation, presentation and the serving of dinner to your family and guests. An experienced caterer, such as Blair's Catering, provides not only professional service, but takes care of the little things that will make your day so special.

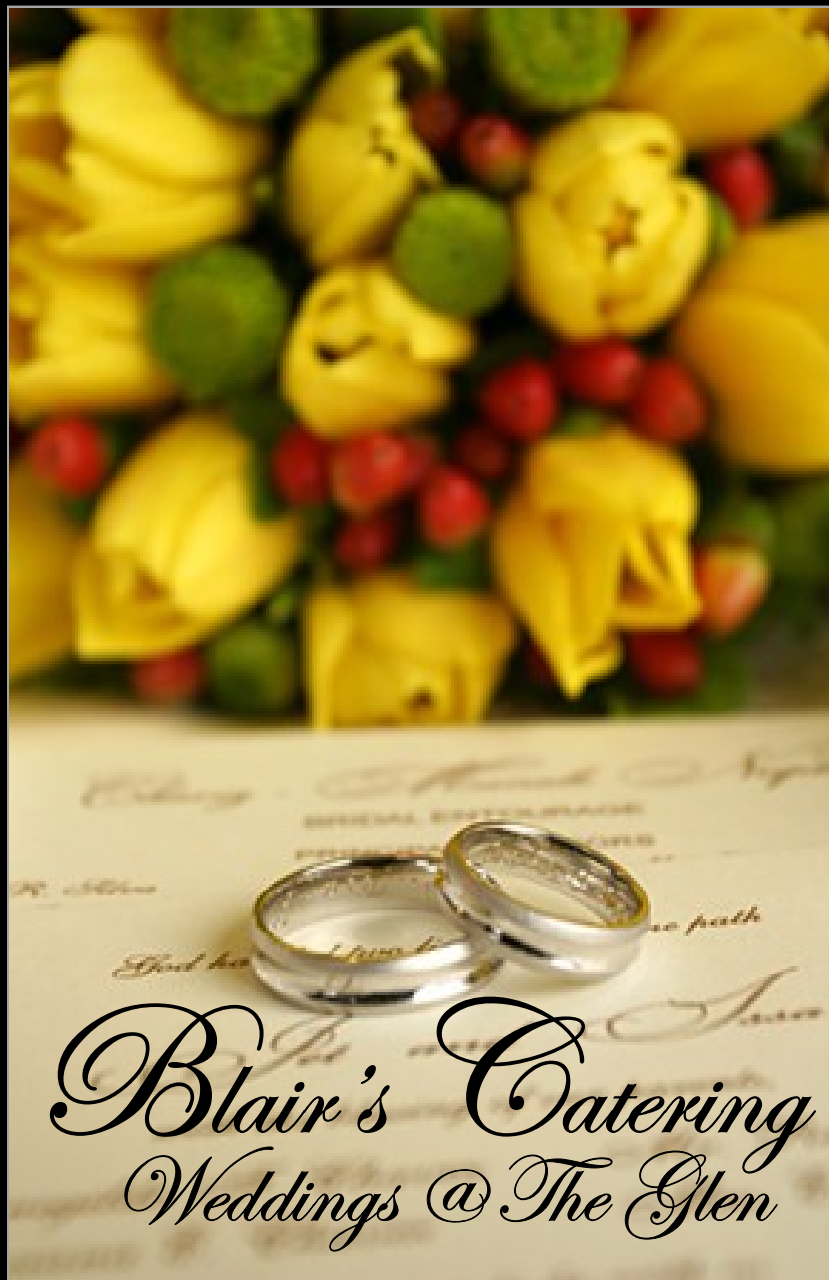


This single event space offers an elegant blend of indoor and outdoor rustic settings perfect for any occasion. Our tailored events are designed to craft unforgettable experiences, celebrating life's most cherished moments



Let our experienced team of professional's give you the pampering you deserve and your guests the treatment that they expect.

Blair's Catering has proudly coordinated thousands of weddings and events both large and small, and have accommodated a wide range of wedding and event budgets. Sincere in their belief that catering should be of value, not price, Blair's Catering has made good on their promise.





THE GLEN  
1857 Queen Street West  
Brampton  
(905) 793-4405

### *Diamond Wedding Package*

- Reception Hall
- Chefs' selection of Hot & Cold Hors d'oeuvres or cocktail station
- Plate Service or Buffet Dinner from our Wedding Package Menu
- Non-Alcohol Beverages – Coffee, Tea, Juice, Pop & Water
- House Wine with Dinner
- -6 Hours of Alcohol Bar
  - Domestic House Brand Bar Rail (Vodka, Rye, Rum, Gin Scotch)
  - 4 Types Domestic Beer / House Wine / Caesar
- Late Night buffet selection from our wedding package menu
- Supervised Uniformed Staff- Catering / Servers / Bartender
- Services of Blair's Catering Wedding Planner
- Flatware & White China & Glassware
- Floor length Linens - Cloth Napkins available in a variety of colours
- Wedding Cake & Cutting
- In-House DJ Service
- Chivari Chairs
- Administration Fees
- Taxes & Gratuity are not included
  - Starting at \$149.00 per person and up Min 100 people
  - Parties less than 100 are subject to a minimum guest fee

Fancy Cocktails, Liqueurs, Premium Brands etc. are **NOT** included but can be added to bar stock at an additional cost





# Hors d'Oeuvres

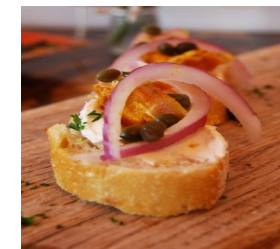
## Cocktail Station

Imported and Domestic Cheeses w/ Sliced Fruit, Crackers, Crostini and Bread Sticks, Hummus and Bruschetta Beautifully Decorated & assorted chef selection hot hors d'oeuvres.

OR

## Choice of 3 Types Passed Hors d'oeuvres

- Pork tenderloin on garlic crostini w/red pepper relish and lime aioli
- Caramelized pears w/ brie and candied pecan on buttered baguette
- Wild mushroom and asiago tartlets
- Vegetarian Samosa w/ Tamarind Dipping Sauce
- Smoked Salmon on a Mini Waffle w/ dill cream cheese caper & sprout
- Mini poutine w/ maple bacon and chive
- Mini poutine w/ butter chicken
- Fried chicken and waffle w/ maple bourbon syrup
- Mini lamb slider w/ cherry balsamic relish
- Mini grilled cheese and tomato bisque shooters
- Fish n chips w/ garlic and lime aioli
- Firecracker shrimp w/ spicy Thai sauce
- Mini beef tenderloin slider w/ caramelized onion and horseradish
- Mini chicken parmesan on garlic crostini
- Mini veggie slider w/ JD coleslaw and kosher pickle
- Jumbo shrimp shot w/ rose dipping sauce
- Parmesan & Truffle Fries in a Mini Cone
- Petite grilled cheese w/ caramelized pears, brie and candied pecans
- Shave Angus beef on garlic crostini w/ micro greens
- Jerk chicken cup in a mini toasted plantain
- Coconut breaded shrimp w/ mango compote
- Pulled pork slider w/ bourbon BBQ slaw



# Plate Service Menu

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1. Herb Roasted Prime Rib of Beef with Merlot Pan Gravy
2. Slow Roasted Top Sirloin of Beef with Au Jus
3. Herb Roasted NY Steak Topped with Mushrooms and Herb Butter
4. Fillet of Beef Wrapped in Bacon Drizzled with Peppercorn Sauce
5. Seared Beef Tenderloin with Demi Glaze and Balsamic Reduction
6. Brie Stuffed Parmesan Chicken Breast Wild Mushroom Vermouth
7. Parmesan Chicken Breast Stuffed w/ Apricots, Bacon & Goat Cheese.
8. Chicken Breast Stuffed with Caramelized Apples, Pear, Chevre
9. Jack Daniels Salmon Grilled and Glazed in JD
10. Phyllo Filled with Asiago Cheese, Roasted Vegetables
11. Parmesan Polenta Cake, Sautéed Spinach, Roasted Vegetable Stack
12. Eggplant Parmesan with Marinara Sauce and Melted Mozzarella
13. Blackened Salmon with Grand Marnier Beurre Blanc
14. Beef Tenderloin with Jumbo Garlic Citrus Shrimp
15. 8oz New York Strip with Blackened Salmon Beurre Blanc
16. Bruschetta Chicken & Grilled Shrimp
17. Braised Beef short Ribs w/ Shitake Mushroom and Shallots
18. Prosciutto Chicken stuffed with brie and asparagus

All Our Entrees are Accompanied by a choice of Soup, Salad, Potato, Vegetable, Fresh Assorted Baked Breads with Whipped Butter, Freshly Ground Coffee, Tea and Dessert

Select one of the following from our soup categories

- \*Cream of Broccoli\*Butternut Squash
- \*Potato Leek\*Minestrone\*Corn Chowder
- \*Wild Mushroom Bisque\*Tomato Red Pepper bisque

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# Plate Service Menu

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Select one of the following from our salad categories

- \*House\*Classic Caesar\*Greek\*Mango Berry w/ Asiago Cheese Arugula w/ Grilled Peaches \*Baby Spinach w/Citrus Orange and Toasted Almonds, \*Tomato Stack w/ Fresh Mozzarella and balsamic on frisee lettuce Spinach & Arugula Salad w/ Poached Pear and Candied Pecan

Select one of the following from our potato categories

- \*Parisienne w/ Garlic and Rosemary\*Honey Glazed Red Potato\*Roasted Potato wedge\*Mashed Potato w/ Roasted Garlic & Caramelized Onion Sea Salt Fingerling Potatoes

Select one of the following from our vegetable categories

- \*Bacon wrapped Green Bean Parcels\*Hot Buttered Green Beans w/Carrots\*Baby Carrots w/ Sauteed Leeks and Herbs\* Grilled Asparagus\*Crispy Brussel sprouts\*Parmesan roasted tomato

Select one of the following from our dessert categories

- \*Ice Cream Crepes w/Fresh Berries\*Chocolate Truffle Cake\*Tiramisu Cake
- \*Assorted Finger Pastries\*Cheesecake w/ Fresh Berries\*Tartufo
- \*Crème brulee



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## Buffet Service Menu

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19. Chef Carved, Herb Roasted Prime Rib of Beef with Merlot Pan Gravy
20. Dijon & Pepper Crusted Beef Tenderloin with Shallot and Demi Glaze
21. Chef Carved, Slow Roasted Top Sirloin of Beef Au Jus
22. Pork Tenderloin with Wild Mushroom and Garlic Scented Demi Glaze
23. Chicken Breast Stuffed with Caramelized Apples, Pear and Chevre
24. Herbed Slow Roasted Turkey with Orange Brandy Cranberry Sauce and Apple Cranberry Herb Stuffing
25. Chef Carved, Garlic, Herb Crusted Striploin w/ Brandied Pan Gravy
26. Chef Carved Top Sirloin of Beef & Herb Crusted Parmesan Chicken
27. Grilled Bourbon BBQ Chicken w/ Mango Corn Salsa
28. Grilled BBQ Ribs w/ Our Signature Rootbeer BBQ Sauce
29. Gourmet BBQ Meatballs
30. Port Wine Braised Beef Brisket w/ Onions and Mushrooms
31. Chicken Puttanesca olives, capers, onions tomato sauce
32. 8oz New York Steak w/ brandy Peppercorn Sauce
33. Eggplant Parmesan w/ Tomato Basil and Melted Mozzarella

### Each buffet option is served choice of

Penne Marinara or Tortellini Alfred or Rigatoni Bolognaise also includes Hot Buttered Seasonal Vegetables

### Each buffet option is served with your choice of:

- Roasted Potatoes • Parisienne Potatoes • Mashed Potatoes • Rice Pilaf
- Fingerling Potatoes or Garlic Roasted Yukon Potatoes

### Each buffet option is accompanied by your choice of two (2) salads:

- Garden • Classic Caesar • Five leaf • Greek \*Asian Cabbage Salad
- Spinach and Mushroom • Caprice • Mango Berry\*Grilled Peach Salad
- Spicy Szechuan Green Bean Salad\* Mediterranean Pasta Salad
- Tomato Cucumber Salad\* Mexican Quinoa Salad

Each buffet option is accompanied with a coffee/tea station and dessert station with assorted donuts, mini cakes, pastries and cupcakes

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## Late Night Menu

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### Sweet Table

Assorted wraps, Assorted Cheese and Fruit, Crudit  Cakes and Pastries

### Pacific Rim

Barbecue Glazed Pork Ribs, Thai Stir Fry Vegetables, Sweet and Sour Chicken Balls, Vegetable Fried Rice, Fortune Cookies, Chop Sticks & Take away Boxes

### Mac and Cheese station

Served in ramekins with the following toppings, smoked bacon, green onions, saut ed wild mushrooms, diced tomatoes, sour cream and ketchup

### Poutine Bar

French Fries, Beef Gravy, Grated Marble Cheese, Fresh curds, White Vinegar, Malt Vinegar, Ketchup, Chili Sauce, Mayonnaise, salt and Pepper

### Grilled Cheese Station

Assorted Breads, Swiss, Provolone, Havarti, Marble and Old Cheddar Cheeses, Prosciutto, Ham and Genoa salami, Arugula, Sliced Tomatoes and , Fried Mushrooms, Pickles, Guacamole, Assorted Mustard, Spicy Ketchup

### Slider Station

Mini gourmet all beef and veggie burgers, mini in house smoked pulled pork w/ mini rolls, shredded cheese, swiss, roasted red peppers, caramelized onion aioli, arugula, pickles, and assorted mustards and ketchup

### Taco Bar

Soft shells tacos filled with your choice of lime Tequila Chicken, Baja Beef and Curried Chickpea. Toppings to include shredded lettuce, onions, tomatoes, guacamole, salsa and cilantro chipotle sour cream and shredded cheese

### Chocolate Fountain Station

Rich melted chocolate with assorted fresh fruit, marshmallows, pretzels, wafers, graham crackers and mini donuts

### Late Night coffee Station

Coffee and Tea Station with Fresh Brewed Coffee, Decaf Coffee and Tea