

INCOGNITO RESTAURANT

93 JOHN ST. SOUTH, HAMILTON, ON 905-296-5832

CATERING PACKAGE

2009-2010

INCOGNITO RESTAURANT & CATERING

From Our Place to Yours...Big or small, we do it all. We will help to make your event the talk of the town and the event of the season. From office Christmas gatherings to weddings, to hors d'oeuvres parties and all points in between, INCOGNITO will work within your budget to provide you with an occasion to be remembered.

We understand that your event is unique and will require a menu specifically tailored to your needs, so please remember that the information provided in this package is just that...information...a guideline to get you started. Personal changes would be our pleasure. Give us a call today and we will be happy to assist you in planning every aspect of your event. You'll be glad you did!

905-296-5832

BUFFET MAIN COURSE OPTIONS

Pan Seared Atlantic Salmon with a Chardonnay & Orange Sauce

Roast AAA Beef Tenderloin with a Green Peppercorn & Cabernet reduction

Thai Coconut Curried Chicken Breast with a mango chutney

Dijon rubbed Roast Leg of Lamb stuffed with mushrooms and fresh herbs finished with a Rosemary Merlot reduction.

Roasted Rosemary Maple Pork Tenderloin

Pan seared Chicken Breast with a Truffled wild mushroom cream sauce

Roast Turkey with traditional accompaniments

Maple & Pineapple glazed Ham

Carved Roast Beef, Sirloin Tip

Butternut Squash Ravioli with a roasted garlic cream sauce

BUFFET SALAD OPTIONS

Organic Greens with a basil balsamic vinaigrette

Pasta Primavera Salad

Traditional Potato Salad

Classic Caesar Salad with parmesan and bacon

Baby Spinach Salad with mandarins, cranberries & pecans, lemon thyme vinaigrette

BUFFET ADD-ONS

STARCH

Roasted Rosemary New Potatoes

Seasoned Basmati Rice

Penne Pasta with tomato and fresh basil sauce

Garlic Mashed Potatoes

Scalloped Potatoes au gratin

Pasta Primavera Aglio Olio – fresh seasonal vegetables, garlic and olive oil

Steamed Mini New Potatoes

VEGETABLES

Seasonal Vegetable Medley

Any combination of the following:

Carrots, broccoli, red peppers, green beans, zucchini, brussel sprouts

Green Beans Almandine

Roasted Root Vegetables

Brussel Sprouts and Squash with bacon and cranberries

Pricing is dependent upon final menu selections

BUFFET DESSERT OPTIONS

Apricot glazed Lemon & Fresh Fruit Tartlets

Chocolate Covered Strawberries

Brandy & Kahlua Tiramisu

Assorted Cheesecake Squares

Callebaut Chocolate & Grand Marnier Truffles

And the list goes on

Call for pricing-905-296-5832

COLD HORS D'OEUVRES OPTIONS

Smoked Salmon Rolls with Dill & Lime Cream Cheese

Wasabi Lime Crab Salad in Cucumber Cups

Tiger Shrimp Shooters

Tomato Basil & Olive Crostini

Spinach, Onion & Feta Crostini

Roast Beef Crostini with Horseradish Sauce

Assorted Sushi Rolls

California Rolls

Prosciutto & Shaved Parmesan served on house made Potato Chips

Thai Chicken Salad in Cucumber Cups

Smoked Salmon Mousse in Mini New Potatoes

Tiger Shrimp with a mango ginger sauce

HOT HORS D'OEUVRES OPTIONS

Mini Crab Cakes with Cajun Mayo

Sesame Shrimp with Chili Ginger Sauce

Brie & Cranberry Filo Triangles

Spinach & Feta Filo Triangles

Gruyere Stuffed Mushroom Caps

Baked Brie in Filo with Red Pepper Jelly

Beef or Chicken Satay

Brie & Mango Quesadilla

Bacon-wrapped quail stuffed with apricots or balsamic marinated prunes

Mini Beef Wellington

***PRICING FOR THE ABOVE OPTIONS IS \$18.00 - \$24.00 PER DOZEN DEPENDENT
UPON CHOICES, WITH THE EXCEPTION OF QUAIL, \$3.00 PER PIECE...***

***IT IS RECOMMENDED THAT 9-10PIECES PER PERSON BE BUDGETED FOR AN HORS
D'OEUVRE ONLY FUNCTION LASTING 3 HOURS.***

SAMPLE 3-COURSE A LA CARTE MENUS

APPETIZERS

Choice of 1 of the following

Panko Crusted Crab cakes with chipotle mayo

Or

Classic Caesar Salad

Or

Butternut Squash Ravioli with roasted garlic cream

ENTREE

Choice of 1 of the following

Atlantic Salmon with Chardonnay & Orange Sauce

Or

Beef Tenderloin Medallions with a green peppercorn & Cabernet reduction

Or

Roast Chicken Supreme stuffed with sundried tomatoes & goat cheese, finished with a thyme jus

DESSERT

Your choice of one of our fabulous made in house desserts

\$28.95 per person plus taxes & gratuity

SAMPLE AL A CARTE MENU TWO

APPETIZER TRIO

Panko crusted crab cake

Brie stuffed Portobello Mushroom

&

Vegetarian Spring Roll

ENTREE

Choice of 1 of the following

Pan seared Atlantic Salmon

with Chardonnay & Orange Sauce

Or

Beef Tenderloin Medallions

with a green peppercorn & Cabernet reduction

Or

Roast Chicken Supreme

stuffed with sundried tomatoes & goat cheese, finished with a thyme jus

DESSERT

Your choice of 1 of our fabulous made in house desserts

\$34.95 per person plus taxes and gratuity

**COMPARABLE 2 AND 3 COURSE MENUS AVAILABLE FOR LUNCH
SERVICE...CALL FOR PRICING DETAILS**

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