

## CORPORATE DELIVERY MENU

### DESSERTS

Assorted Muffins & Pastries	\$2.49 pp
Assorted Fresh Baked Cookies	\$2.49 pp
Apple Crisp	\$2.49 pp
Mini Cheesecake Bites	\$3.49 pp
Cup of Sorbet 	\$3.49 pp
Crème Brulée 	\$5.95 pp
Mini Tiramisu	\$5.95 pp
Chocolate Mousse	\$6.95 pp
Chocolate Torte  	\$6.95 pp
Gluten-Free Desserts 	\$6.95 pp

### BOARDS & PLATTERS

Seasonal Fresh Fruit Platter  	
small, 10-15 guests	\$45.00
medium, 20-30 guests	\$77.00
large, 40-50 guests	\$120.00
Seasonal Vegetable Platter with Dip 	
small, 10-15 guests	\$45.00
medium, 20-30 guests	\$77.00
large, 40-50 guests	\$120.00
Deluxe Cheese Board 	
small, 10-15 guests	\$65.00
medium, 20-30 guests	\$110.00
large, 40-50 guests	\$160.00
Deluxe Meat, Cheese & Cracker Platter 	
small, 10-15 guests	\$120.00
medium, 20-30 guests	\$160.00
large, 40-50 guests	\$200.00



Dairy Free



Gluten Free

Pretium Catering is a partnership between The Italian Kitchen & Wings. Our Executive Chef & Catering Manager will be pleased to coordinate a menu to best suit your needs, budget, and event. Prices are per person, and do not include GST plus an 18% service charge.

## CORPORATE LUNCHES

(\*): minimum 10 people, and 24 hours notice required  
(\*\*): minimum 20 people, and 48 hours notice required

<b>SOUP &amp; SALAD BAR*</b>	<b>\$16.95</b>
Rolls & Butter	
Chef's Daily Soup Creation	
Classic Caesar & House Salad with Two Dressings	
<b>Add Ons</b> 	
Gluten-Free Rolls	\$3.50pp
Gluten-Free Soup	Available
Gluten-Free Dressing	Available
<b>SANDWICHES &amp; WRAPS BAR*</b>	<b>\$18.95</b>
Chef's Daily Soup Creation	
House Salad with Two Dressings	
Fresh Breads & Flour Tortillas	
Mayonnaise, Yellow Mustard & Butter	
Assorted Deli-Style Meats & Vegetarian Option	
<b>Add Ons</b> 	
Gluten-Free Bread & Wraps	\$3.50pp
Gluten-Free Soup	Available
Gluten-Free Dressing	Available
<b>SALAD BAR*</b>	<b>\$19.95</b>
House Greens & Spinach	
Balsamic Reduction & House Dressing	
Fresh Seasoned Tomatoes, Cucumbers, Carrots	
Cheddar Cheese & Bocconcini	
Grilled Chicken Breast & Cajun Steak	
<b>Add Ons</b> 	
Add 1 Extra Dressing	\$2.00pp
Add 1 Extra Vegetable	\$2.00pp
Add Extra Cheese	\$4.00pp
Add Extra Protein	\$2.00pp
Gluten-Free Dressing	Available



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<b>MEDITERRANEAN BAR**</b>	<b>\$19.95</b>
Traditional Greek Salad	
Hummus & Tzatziki Served with Toasted Pita	
Seasoned Chicken and Beef Souvlaki Skewers	
<b>Add Ons</b> 	
Add Rice Pilaf	\$3.00pp
Add Extra Skewer	\$5.00pp
Gluten-Free Dressing	Available
<b>TRADITIONAL PASTA BAR*</b>	<b>\$21.95</b>
House Salad with Two Dressings	
Fettuccine Alfredo	
Fusili with Bolognese Sauce	
Fresh Parmesan	
<b>Add Ons</b> 	
Upgrade to Stuffed Pasta	\$5.00pp
Add Chicken	\$5.00pp
Add Garlic Toast	\$3.00pp
Gluten-Free Pasta	\$2.50pp
<b>ITALIAN KITCHEN PIZZA BAR**</b>	<b>\$21.95</b>
Includes 3 Flatbreads;	
Margherita - with marinara, bocconcini, and fresh basil	
Chicken & Sausage - with chicken breast, italian sausage, mushrooms, marinara and mozzarella	
Pesto Primavera - with spinach, artichokes, roasted red peppers, pesto sauce, and feta cheese	
<b>Add Ons</b>	
Add 1 Extra Pizza	\$14.00pp
Add Salad	\$3.00pp
<b>MEXICAN TACO BAR*</b>	<b>\$22.95</b>
House Salad with Two Dressings	
Assortment of Hard & Soft Flour Tortillas	
Shredded Lettuce & Cheddar Cheese	
Sour Cream & Salsa	
Grilled Seasoned Chicken Breast and Ground Beef	
<b>Add Ons</b> 	
Add 1 Extra Cheese	\$4.00pp
Add Extra Protein	\$5.00pp
Gluten-Free Wraps	\$3.50pp
Gluten-Free Dressing	Available

## CORPORATE HORS D'OEUVRES MENU ORDERING GUIDE

### Pre-Dinner

Duration: 1-2 hours

Recommended Pieces Per Guest: 4-8

Cost Per Guest: \$14.25-\$27.50

### Afternoon Cocktail Party

Duration: 2-4 hours

Recommended Pieces Per Guest: 10-12



Cost Per Guest: \$21.00-\$48.00



### Evening Cocktail Party


Duration: 4-6 hours


Recommended Pieces Per Guest: 15-20


Cost Per Guest: \$46.25-\$77.00


Mini Meatballs – served in our house made tomato sauce  

Wings – fresh BC wings tossed in your choice of buffalo, honey garlic, teriyaki, salt & pepper  

Deep Fried Dill Pickles – breaded pickles served with our house ranch 

Coconut Prawns – toasted coconut with panko breading, served with sweet thai sauce 

Thai Chicken Skewers – served with coconut chili sauce 

Spanakopita – flaky phyllo dough stuffed with spinach, onions, cheeses and herbs 


Baby Cheddar Perogies – served with onions and sour cream



Mini Yorkies – stuffed with shaved roast beef and horseradish aioli



Mini Quiche – choice of parmesan & artichoke, roasted red pepper & goat cheese, spinach & feta


Chicken Parm Bites – bites of breaded chicken breast topped with tomato basil sauce and cheeses


Bruschetta – diced garden tomatoes, and fresh basil pesto on a crostini sprinkled with parmesan

Caprese Skewers – mini bocconcini, grape tomato and fresh basil drizzled in balsamic 

Mini Greek Salad – served in a cucumber cup  

Smoked Salmon – served on cucumber rounds  

Watermelon Cups – stuffed with fresh mint and feta 

One-Bite Shrimp – lemon-infused shrimp sits on house made cocktail sauce with toasted lemon garnish 





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## CORPORATE DINNER MENU

starting at \$40, all dinner buffets include rolls and butter

### CHOICE OF ONE SALAD

House Mixed Greens – ranch and balsamic vinaigrette

Italian Pasta – rotini pasta, tomato, basil, olive, bell peppers  


Caesar – bacon bits, croutons and parmesan


Greek – feta cheese, peppers, red onions, olives


### CHOICE OF TWO STOVETOPS

Garlic Herb Mashed Potato 

Rice Pilaf 


Roasted Seasonal Vegetables  


Baby Oven Roasted Potato 

Basmati Rice 

Spaghetti Marinara 

### CHOICE OF ONE ENTREE

Dill & Lemon Baked Salmon 

Dijon-Crusted Roast Beef 

Lemon Basil Chicken 

Soy Marinated Atlantic Cod 

Sage Wine Braised Beef Short Ribs 

Red Thai Curry Chicken

### INCLUDES DESSERT

Mini Cheesecake Bites

### UPGRADE YOUR BUFFET

Add Extra Salad \$3.00pp

Add Extra Stovetop \$5.00pp

Roast Beef to Prime Rib \$7.00pp

Add Gluten-Free Pasta \$2.50pp

Lemon Basil Chicken to \$5.00pp

Chicken Parmesan \$5.00pp

Upgrade Dessert Starting at \$4.50pp

Plated dinners are also available, please contact us for options and pricing. We can also provide a Host Bar, Cash Bar, or Corkage for your Event, please contact us for pricing.

For our Corporate Delivery Policies please go to <http://vernoncatering.ca/menu> for full details



250-306-2181  
[vernoncatering.ca](http://vernoncatering.ca)