

the
ITALIAN
KITCHEN
Company

WINGS
VERNON



pretium
catering



250.306.2181
VernonCatering.ca



BREAKFAST SERVICE OPTIONS

FRESH START BREAKFAST

Seasonal Fresh Fruit Platter
Assorted Muffins & Pastries
Granola Parfait
\$12.95

BUILD YOUR OWN BURRITO

Scrambled Eggs with Selection of Cheese, Bacon, Ham & Tomatoes
Assortment of Soft Flour Tortillas
Salsa & Sour Cream
Hash Browns
\$16.95

EGGS BENNY & OMELETTE STATION (in-house only)

Poached Egg Layered on Canadian Ham & English Muffin Drizzled with Hollandaise
or Fresh Omelettes Made to Order by our Chef
\$17.95

PLATTERS & DESSERT

Assorted Muffin & Pastry Platter	\$2.49
Fresh Fruit Platter	\$3.25
Assorted Fresh Baked Cookies	\$2.49
Seasonal Vegetable Platter with Dip	\$1.75
Meat, Cheese & Cracker Platter	\$2.95
Apple Crisp	\$2.49
Cheesecake	\$2.95
Chocolate Pot de Creme	\$3.95
Fresh made Brownies	\$1.95

BEVERAGE SERVICE

Coffee & Tea Service	\$3.95
Assorted Bottled Water, Juices & Pop	\$2.25
Host Bar, Cash Bar & Corkage Available	<i>Please contact for pricing</i>

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LUNCH BUFFET OPTIONS

SOUP & SALAD BAR

Includes Rolls & Butter

Choice of Two Salads;

Classic Caesar, House, Greek, Quinoa, Thai Chicken

Choice of One Soup;

Chef's Daily Soup Creation, Coconut Chicken Curry, Roasted Red Pepper & Basil, Minestrone

\$14.95

SANDWICHES & WRAPS BAR

Chef's Daily Soup Creation

House Salad with Variety of Dressings

Fresh Breads & Flour Tortillas

Select Fillings & Condiments;

Egg, Tuna, Chicken Salad, Vegetarian & Deli Meats

Seasonal Vegetables with Dip

Chef's Assorted Dessert Platter

\$16.95

MEDITERRANEAN BAR

Traditional Greek Salad

Hummus & Tzatziki Served with Toasted Pita

Variety of Chicken, Pork and Beef Souvlaki Skewers

Chef's Assorted Dessert Platter

\$17.95

MEXICAN TACO BAR

House Salad with Variety of Dressings

Assortment of Soft Flour Tortillas

Select Fillings & Condiments;

Grilled Seasoned Chicken Breast, Cod & Ground Beef

Seasonal Vegetables with Dip

Chef's Assorted Dessert Platter

\$18.95



HOT & COLD APPETIZER OPTIONS

\$25 per dozen, minimum two dozen

SIZZLING SELECTION

- Mini Meatballs – served in our house made tomato sauce*
- Wings – fresh, never frozen BC wings tossed in your choice of buffalo, honey garlic, teriyaki, salt & pepper*
- Stuffed Spudz – potato skins stuffed with bacon, onions and cheese. served with salsa, and sour cream*
- Deep Fried Dill Pickles – breaded pickles served with our house ranch*
- Mini Burgers – served with cheddar cheese, red onion, lettuce and mayonnaise*
- Coconut Prawns – toasted coconut with panko breading. served with sweet thai sauce*
- Thai Chicken Skewers – served with coconut-chiles sauce*
- Spanakopita – flaky phyllo dough stuffed with spinach, onions, cheeses and herbs*
- Baby Cheddar Perogies – served with onions and sour cream*
- Bacon Scallops – seared scallops wrapped in bacon*
- Mini Yorkies – stuffed with shaved roast beef and horseradish aioli*
- Steak Bites – wrapped in bacon and served with horseradish*

CHILLED SELECTION

- Bruschetta – sliced garden tomatoes, and fresh basil pesto on a crostini sprinkled with parmesan*
- Caprese Skewers – mini bocconcini, grape tomato and fresh basil drizzled in balsamic*
- Prosciutto Wraps – lightly grilled melon or asparagus wrapped with prosciutto*
- Mini Greek Salad – served in a cucumber cup*
- Smoked Salmon – served on cucumber rounds*
- California Sushi Rolls – served with soy sauce, wasabi and pickled ginger*
- Beef Carpaccio – served with provolone and basil*
- Vegetable Platter – fresh seasonal vegetables with fresh made dip*
- Meat, Cheese & Cracker Platter – assortment of cured meat, two varieties of cheese, and crackers*

NOT SURE HOW MUCH YOU'LL NEED?

Afternoon Cocktail Party	Pre-Dinner Appetizers	Evening Cocktail Party
<i>Duration: 2-4 hours</i>	<i>Duration: 1-2 hours</i>	<i>Duration: 4-6 hours</i>
<i>Recommended Pieces of Appetizer per Guest: 10-12 pieces</i>	<i>Recommended Pieces of Appetizer per Guest: 4-8 pieces</i>	<i>Recommended Pieces of Appetizer per Guest: 15-20 pieces</i>

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DINNER BUFFET OPTIONS

starting at \$29, all dinner buffets include rolls and butter

CHOICE OF ONE SALAD

- House Mixed Greens – *served with ranch and balsamic vinaigrette*
- Caesar – *served with bacon bits, croutons and parmesan*
- Creamy Broccoli – *served with cheddar cheese and almonds*
- Italian Pasta – *served with tomato, basil, olive, bell peppers and rotini pasta*
- Greek – *feta cheese, green and yellow peppers, red onions, olives and house made dressing*

CHOICE OF TWO STOVETOPS

- Garlic Herb Mashed Potato, Baby Oven Roasted Potato,
- Chef's Seasoned Vegetable Rice, Long Grain, Wild & Brown Rice,
- Chef's Seasonal Vegetable Medley

CHOICE OF ONE ENTREE

- Baked Salmon – *charred green onions, jasmine rice, ginger marinated vegetables*
- Roast Beef – *mashed potatoes, herb and sea salt roasted vegetables, served with gravy*
- Lemon Basil Chicken – *mashed potatoes, herb and sea salt roasted vegetables, and confit tomato*
- Soy Marinated Atlantic Cod – *ginger marinated vegetables with jasmine rice, cilantro and chive vinaigrette*
- Chicken Thai Red Curry – *mild coconut cream sauce with jasmine rice and ginger marinated vegetables*
- Prime Rib – *yorkshire pudding with roasted vegetables, and garlic and herb baby potatoes*
- Chicken Parmesan – *tomato sauce, parmesan, herb and sea salt vegetables and baby potatoes*

INCLUDES DESSERT

Chef's Dessert Selection Including Assorted Cakes, Pies, and Specialty Pastries

UPGRADE YOUR BUFFET

DELUXE BUFFET, \$35

Chef Carved Roast. Choice of Two Salads, Two Stovetops, and One Entrée

SUPREME BUFFET, \$39

Chef Carved Roast. Choice of Three Salads, Three Stovetops, and Two Entrées

EXECUTIVE BUFFET, \$49

Chef Carved Prime Rib. Choice of Three Salads, Three Stovetops, and Two Entrées

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.

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