

Candlelight Cuisine Catering Since 1983

♦ **WEB:** www.candlelightcuisinecatering.com ♦ **EMAIL:** patticandlelight@gmail.com

1475 Anderson Street, White Rock BC

PHONE: 604-538-2662

Celebrating OVER 30 years!

Special Event Catering Menus

Buffet Style Set-Up

All menus below **Minimum 30 People** ~ All menus below include

Rustic Baskets and unique buffet serving ware, utensil, chaffing dishes, buffet table decor, Candles & Fresh Flowers

All our menus are customized to fit our client's personal taste and budgets.

Dessert options – Please choose (1) Option for each of the meals listed

English Trifle, Assorted Mini Desserts, Cheese Cake – Assorted Flavors

Vegetable side dishes & Salad options are listed below menus

Killer Classic \$16.95 Per Person

Signature Killer Garlic Bread - Freshly minced garlic & parsley spread

Classic Caesar Salad "OR" choose from our salad listed below

Sundried Tomato & Sliced Mushroom Penne Pasta

Add Grilled Chicken: Add \$2.00

Oven Roasted Veggie Platter – Oven Roasted Garden-Fresh Vegetable beautifully displayed

Italian New Yorker \$17.95 Per Person

Assorted Whole Wheat Rolls – Whipped butter on the side

Classic Caesar Salad "OR" choose from our salad list below

Hearty Beef Lasagna "and / or" **Sautéed Shredded Vegetable Lasagne**

Marinated Teriyaki Chicken Wings

Modern Greek \$22.95 Per Person

Assorted Specialty Baked Breads – Whipped Butter on the side

Spinach Salad Layered with & Fresh Mandarins, Kiwi & Strawberry Fruits

Dressings: Classic Ranch & Raspberry Poppyseed

Chicken Dijon Phyllo Entrée – Chicken Breast chopped and marinated in a light creamy dijon sauce wrapped in flakey phyllo pastry

(Choice of) **Wild Rice** "or" **Garlic Mashed Potatoes**

Garden Fresh Vegetable Medley tossed in **Mango Butter**

Candlelight's Heavenly Stuffed \$24.95 Per Person

Freshly Baked Rye Bread and Dill Beer Breads

Organic Gourmet Green Topped with Toasted Pecan & Cranberries and Goat Cheese

Stuffed Chicken Breast –

Sundried Tomato & Brie, Seafood, Classic Gordon Bleu (Ham & Swiss Cheese)

(Choice of 2 Vegetable side dishes listed below) **

Crescent Beach Buffet \$24.95 Per Person

Freshly Baked Dill Beer Bread and Assorted Artisan – Whipped butter on the side

Spinach Salad Layered with & Fresh Mandarins, Kiwi & Strawberry Fruits

"OR" choose from our salad listed below

Poached Salmon in a Creamy Wild Mushroom Sauce, wrapped in Phyllo Pastry

"OR" **Freshly Baked Wild Pacific Salmon Filets** – served in a Lemon and Fresh Herb Hollandaise

(Choice of 2 Vegetable side dishes listed below) **

Candlelight's Hearty Classic Buffet \$25.95 Per Person

Assorted Whole Wheat Rolls, Focaccia & Artisan – Whipped Butter on the side

Choose 2 Salads – list below **

Potatoes Romanoff – Whipped Potatoes, Sour Cream, Green Onion, and Topped with grated Cheddar Cheese

Golden Baked Onions – Sautéed Caramelized Onions, infused in Creamy Mushroom & White Wine Sauce, Topped with a Toasted Crostini

(Choose from 1 Vegetable side dish listed below) *

Marinated Sirloin Tip Roast Beef

Pre - Sliced and garnished on platters ~ Served with: Spicy Horseradish, Dijon Mustard & a Hot 3 Peppercorn Gravy

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Additions:

Added Entrees: \$3.00 ~ \$6.00 (each guest) added cost to the above menu price per person

- Marinated Sirloin Tip Roast Beef ~ Pre - Sliced and garnished ~ served with: Spicy Horseradish, Dijon Mustard & a Hot 3 Peppercorn Gravy
- ½ Sized Stuffed Chicken Breast ~ Sundried Tomato & Brie, Neptune (Seafood) Classic Cordon Bleu (Ham & Swiss Cheese)
- Tandoori & Greek Chicken ~ Legs and Thighs
- Chicken Cacciatore on Rice
- Almond Chicken
- Chicken Wings ~ Teriyaki, Honey Garlic, Buffalo (with Blue Cheese dip) (Suggest 3-4 per guest)
- Fish Tacos
- Lasagnas ~ Beef, Beef and Spinach, Sautéed Shredded Vegetable
- Penne Pasta ~ Sundried Tomato, Sliced Mushrooms, and Assorted Veggies
- Beef Stroganoff
- Cabbage Rolls
- Home-style Mac. and Cheese

Stuffed Phyllo

- Spinach ~ Fresh Herbs, Feta Cheese, Cottage Cheese & Egg
- Chicken Dijon ~ Chicken Breast chopped and marinated in a light creamy Dijon sauce wrapped in flakey phyllo pastry
- Poached Salmon in a Creamy Wild Mushroom Sauce
- Neptune ~ Seafood Combo stuffed phyllo
- Quiche ~ Assorted fillings and sizes
- Pies ~ Chicken and Veggie Pie, Seafood Pies, Shepherd's Pie

Assorted Platters: \$1.75 ~ \$2.50 (each guest) added cost to menu price per person **OR cost per platter**

- Vegetables and Dip ~ Fresh crisp assorted veggies on a bed of leaf lettuce beautifully displayed in our rustic baskets
- Marinated Prawn Platter ~ Marinated Garlic and Fresh Herb (Cold)
- Specialty Cheeses ~ Aged Cheddars, Blue, Havarti, Brie, Marble & Swiss, Goat – Accompanied with crackers ~ (Gluten Free Crackers available)
- Assorted Seasonal Fruits: priced seasonal
- Specialty Dips (Hummus & White Bean) ~ Served with Light Baked Seasoned Pita

Assorted Canapés – \$1.75 ~ \$2.50 (each) added cost to the above menu price per person

(1 Per Guest) **Cocktail Hour** ~ before dinner service) heated on-site and circulated by staff to your guests “or placed on side table –

See list for available options to choose from

Assorted Skewers: \$3.00 Each or (\$30.00 a Doz. Min. 6 Doz.)

- Vegetable Kabobs – with a light balsamic –Best suited for BBQ
- Seasoned Beef Skewers – BBQ or Appetizer
- Chicken Skewers – Marinated Orange Glaze, Thai OR Peanut Satay – BBQ or Appetizer
- Marinated Prawn Skewers – BBQ or appetizer

Specialty Fillers: \$2.50 Each or \$30.00 a Doz.

- Assorted Open Faced Baguettes ~ Assorted - Roast Beef, Ham, Turkey, Egg, Roasted Veggie, Shrimp, Pulled Pork
- Mini Pulled Pork Slider Buns ~ Served with home-style Coleslaw
- Flakey Puff Pastry PIZZA ~ Ask about our many different flavors and toppings!

Beverages: \$2.00 (each) Serving

- Fresh Orange & Cranberry - Non-Alcoholic Punch **Includes:** Punch Container + Disposable Cups
 - Coffee and Tea Service – (Dark) Ocean Park Blended Beans, A selection of regular and Herbals Teas
Includes: Thermoses, Coffee Urns, Stir Sticks, Cream, 2% Milk, Sugars, and Disposable Cups
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Cocktail Theme

All menus below Minimum 20 People ~ All menus below include

Rustic Baskets and unique buffet serving ware, utensil, chaffing dishes, buffet table decor, Candles & Fresh Flowers

Light Cocktails \$9.95 Per. Person

Approximately 5-6 Items (Per Guest) –

A Selection of Hot and Cold Appetizers – See list below for details and options (Approximately 3-4 to choose from)

Heated on-site and beautifully arranged on platters and circulate to your guests

Assorted Specialty Desserts ~ Mini Drizzled Brownies, White Chocolate Patti Cakes, Mini Lemon Squares, Chocolate Dipped Strawberries

Cocktail Hour “OR” Two \$17.95 Per. Person

Approximately 10- 11 Items (Per Guest)

A Selection of Hot and Cold Appetizers – See list below for details and options (Approximately 3-4 to choose from)

Heated on-site and beautifully arranged on platters and circulate to your guests

Vegetable and Dip Basket

Fresh crisp assorted veggies on a bed of leaf lettuce beautifully displayed in our rustic baskets

Fresh Fruit and Cheeses

A selection of Blue, Havarti, Brie, Swiss, Marble and Aged Cheddar- Arranged with a large selection of fresh seasonal fruits

Accompanied with Champaign Crackers

Our Signature Marinated Prawns – Lemon, Garlic and Herb (Served Cold)

Assorted Specialty Desserts ~ Mini Drizzled Brownies, White Chocolate Patti Cakes, Mini Lemon Squares, Chocolate Dipped Strawberries

Other customized Cocktail menus available upon request

(Full canapé dinners available)

We would suggest 18-25 Pieces per guest for a dinner

\$20.00 - \$30.95 per person

Assorted Appetizers (Priced per doz. \$18-\$20)

Served Hot

Imperial Cheese Squares

Spicy Chicken Rolls

Vegetarian Spring Rolls – Served with Sweat Chili Dip

Vegetarian Samosas & Chutney

Stuffed Mushroom Neptune (Seafood)

Minced Fresh Herb Stuffed Mushroom Caps

Happy Hour Stuffed Mushrooms Caps

Teriyaki Chicken Wrapped in Bacon

Mini Quiche

(Ham & Mush. Seafood, Greek, Vegetarian)

Brie Tartlet's

Garlic Prawn Cups

Gluten Free

Scallops Wrapped in Smoked Bacon Topped with Swiss

Served Cold

Smoked Salmon Puff Cups

Sundried Tomato Puff Cups

Seafood Puff Cups

Fresh Lox of Salmon on Dill Beer Bread

Zesty Cheese Puffs

Bruschetta ~ accompanied with Lightly Toasted Baguettes

Pesto Chicken Bites “OR” Ranch Chicken Bites

Gluten Free

Pate Piped on Cucumber Wedges

Spinach Square

Asparagus Wrapped with Prosciutto

Antipasto Skewers

Other Specialty Appetizers available upon request

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Assorted Salads

Classic Caesar Salad
Sundried Tomato Caesar Salad
Marinated Vegetable Salad
Italian Pasta Salad
Greek Orzo Salad
Curried Rice
Quinoa Vegetable
Creamy Ham and Cheese Macaroni
German Potato Salad (Red Potatoes)
Home Style Potato Salad
Greek Potato Salad (Feta cheese, Black Olives, and assorted veggies, in a seasoned Greek dressing)
Pesto Penne Pasta Salad
Thai – Peanut “or” Sesame
Organic Greens ~ (served with Toasted Pecans and Cranberries- optional goat cheese)
Spinach Salad layered with Fresh Fruit ~
Freshly sliced Mandarins, Kiwi, and Strawberries
Served with Our Homemade Raspberry Poppyseed Dressing, Italian or Home-style Ranch

Vegetable Side Dishes

Golden Baked Onions
Potatoes Romanoff
Mango Carrots
Broccoli and Cauliflower Cheese Medley
Classic Garlic Mashed Potatoes
Garden Fresh Vegetable Medley -
Served with Light Mango Butter “OR” Lemon Dill
Golden Roasted Nugget Potatoes
Wild Rice
Marinated Tomato & Asparagus Platter – *Balsamic Marinade*

**Other – vegetable side
Dishes available upon request.**

Specialty Desserts

Assorted Specialty Desserts: \$1.25 Each

Patti Cakes (White Chocolate) coated in White Chocolate
Patti Cakes (Dark Chocolate) coated in Chocolate Ganache
Mini Cupcakes – Assorted Flavours
Cream Puffs Drizzled with Chocolate – Filled with Whipped Cream
Chocolate Pecan Tarts
Lemon Tarts
Brownies
Nanaimo Bars
Mini Cookies

Gluten Free Below:

Chocolate Dipped Strawberries
Chocolate Espresso Squares
Lemon Squares

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Rentals and Staff Services

Rentals: We can help make the necessary arrangements for the following items for your next special event!

China – Dinner & Dessert Plates, Coffee Mugs, Cutlery and Cloth Napkins - **Separated on personalized quotes**

Approximately \$1.50 - \$3.50 extra per guest depending on clients rental needs – A delivery fee may apply

Buffet and guest table linens available (Black and White / Rectangle) \$9.00 + each

BBQ Rentals: Approximately \$200.00 + unit rental, this price will vary.

+ Delivery / Pick-up of the Unit + BBQ Person for 2 Hours (\$80.00)

Serving Staff: Minimum 4 Hours of Service Required.

We understand every one of our clients have different visions for their event, our competent Staff can be schedule to match your budget and hours of service needed for your next event.

\$28.00 - \$30.00 An Hour ~ pricing based on 4 Hours of Service

1 – Staff needed **OVER 30** Guests **\$35.00 an hour**

35 – 60 Guests (2 Staff recommended) \$240.00 + Gratuity of 18%

60-100 Guests (3 – 4 Staff recommended) \$360.00 - \$480.00 + Gratuity of 18%

100-150 Guests (5-8 Staff Recommended) \$600.0 - \$960.00 + Gratuity of 18%

Depending on the event location a travel fee may apply

This is just an estimation all times are discussed prior the event date and indicated on final billing.

Our staff will wine & dine your guest from the beginning of the event to the end of their meal.

Highly trained, mature, respectful with extraordinary customer service skills. All our Staff are highly qualified for entertaining Black Tie or Casual Events and will dress accordingly. Certified with SERVING IT RIGHT - www.servingitright.com, Covered by WORK SAFE BC - www.worksafebc.com

Services above must be booked in advance to secure availability – certain conditions may apply depending on event details

Thank you for your interest in our company and considering us for you next event

We look forward to hearing from you . . .

To request a personalized quote please specify which menu option is best suited for your event

Please include any added features that you are interested in, or require...

(Additional food items, Rentals, Serving Staff etc...)

Date of the event * Number of expected guests * Location * Time Frame

Budget ~ we work with all budgets feel free to communicate your vision.

If you would like to arrange for a food tasting we would be happy to accommodate this,
however if services are not rendered a Fee maybe required.

