

BRINDLEBERRY

CATERING | EVENTS

HORS D'OEURVES
& FOOD STATIONS

TABLE OF CONTENTS/

P.3 HORS D'OEUVRES/

P.7 FOOD STATION MENU: HOW IT WORKS/

P.8 SOUP STATIONS/

P.9 SALAD STATIONS/

P.10 HOT FOOD STATIONS/

P.12 DESSERT STATIONS /

P.13 DESSERT & FRUIT PACKAGES/






HORS D'OEUVRES/

MEAT/

GUINNESS BEEF SLIDER/
CABBAGE SLAW | HOT PEPPER
RELISH | SMOKED CHEDDAR
PICKLED RED ONION | MINI
SESAME BRIOCHE BUN

CURRIED LAMB MINI TACO/ 
RED CABBAGE SLAW |
CILANTRO CREMA | PICKLED
RED ONION | MICRO CILANTRO

CURRIED BEEF SPRING ROLL/
CURRY SPICED BEEF | CHILI
POTATO | PEACH & CHILI-
GINGER GLAZE

PULLED PORK SLIDER/
CABBAGE SLAW | CHIMICHURRI
BBQ SAUCE | PEAR RELISH |
PICKLED RED ONION | MINI
BRIOCHE BUN

CURRIED MUTTON CROQUETTE/ 
MUTTON | CURRIED POTATO |
CURRY LEAF AIOLI

POULTRY/

JERK BBQ PULLED CHICKEN
SLIDER/
PURPLE CABBAGE SLAW | SMOKED
CHEDDAR | POPPY SEED CREMA |
MINI BRIOCHE BUN

CURRIED CHICKEN MINI TACO/
RED CABBAGE SLAW | CILANTRO
CREMA | PICKLED RED ONION

PULLED TANDOORI CHICKEN
SLIDER/
CUCUMBER RAITA | CILANTRO |
RED CABBAGE SLAW | MINI
BRIOCHE BUN

DEVILLED CHICKEN SLIDER/
RED CABBAGE SLAW | FUSIN SWEET
ONION RELISH (SEENI SAMBOL) | CURRY
LEAF AIOLI | MINI BRIOCHE BUN

SEAFOOD/

MINI FISH TACOS/
PURPLE CABBAGE SLAW | CILANTRO &
LIME CREMA | PICKLED RED ONION |
RANCH

COCONUT PRAWNS/
SPICED PLUM CHUTNEY | PINEAPPLE
JICAMA SLAW | WASABI AIOLI


CAJUN CRAB CAKE/ 
CUMIN CREMA | HOT PEPPER RELISH |
PICKLED ONION | MANGO SLAW

VEGETARIAN  VEGAN  PREMIUM 



TANDOORI FISH/
CRISPY NAAN CHIPS | LENTILS &
CARAMELIZED ONION HUMMUS |
CHILI MASALA | TROPICAL
SALSA

FISH CROQUETTE (FISH CUTLET)/
CURRY LEAF AIOLI | GINGER &
CHILI AIOLI

LOBSTER & CRAB SEENI SAMBOL
MINI GRILLED CHEESE/ 
SMOKED CHEDDAR | FERMENTED
CHILI AIOLI | SWEET ONION
RELISH

VEGETARIAN/ 

SMASHED SAMOSA CHAAT/
INDIAN SPICE POTATOES | GREEN PEAS
| TAMARIND CHUTNEY | MINT YOGURT

VEGETABLE PAKORA/
SPICED POTATOES | SEASONAL
VEGETABLE | TAMARIND CHUTNEY |
CILANTRO YOGURT

CUMIN POLENTA/
WILD MUSHROOM | ENOKI | SWEET
DROPS PEPPER | RASPBERRY
BALSAMIC REDUCTION

MINI GRILLED CHEESE/
SMOKED CHEDDAR | CHILI MASALA
AIOLI | CRANBERRY CHUTNEY

TOMATO BRUSCHETTA/
PICKLED ONION | FIG BALSAMIC GLAZE |
PARMIGIANO-REGGIANO

SEENI SAMBOL MINI GRILLED CHEESE/
SMOKED CHEDDAR | FERMENTED CHILI
AIOLI | SWEET ONION RELISH

VEGAN/ 

STUFFED ROLLED EGGPLANT/
MOROCCAN COUSCOUS | VEGETABLE
RATATOUILLE | RASPBERRY BALSAMIC
REDUCTION

CURRIED CHICKPEA'S MINI TACO/
CURRIED CHICKPEA'S | SALSA VERDE |
CILANTRO AIOLI |
PURPLE CABBAGE SLAW

QUINOA & CUCUMBER ROLL/
RED QUINOA & BEETS SALAD | CUCUMBER
RIBBON | CARROT
RIB-BON | BASIL & OLIVE VINAIGRETTE

GARDEN VEGETABLE SUMMER ROLL/
PURPLE CABBAGE | BLACK SESAME | RICE
NOODLE | CITRUS HOISIN
GLAZE

COMPRESSED WATERMELON/
CUCUMBER RIBBON | BASIL | CHERRY
BALSAMIC GLAZE | LEMON

VEGETARIAN  VEGAN  PREMIUM 



BRINDLEBERRY
CATERING | EVENTS

HORS D'OEUVRES FAQ'S/

CAN YOU SEND ME YOUR PACKAGES AND PRICING?

We currently don't have any packages, we like to offer our clients a menu that's customizable to them so they don't pay for something that they might not necessarily need or want. Our menus and services are a la carte. Please Note: Appetizers and Desserts are not included with the buffet service in this menu. We paired some options that would fit well with this menu purely as a suggestion. You may give us a call at (647) 949-4648 to discuss details of your event further. Then we can send over the appropriate menus that best suit your needs.

HOW MANY TYPES OF APPETIZERS SHOULD I ORDER?

You can select as few or as many as you would like. We suggest that you take a look at our menu and select accordingly. Our standard selection offers 5 appetizers for \$30.00 per person, which is a great value for a variety of options. You can choose 1 meat, 1 poultry, 1 seafood, and 2 vegetarian/vegan appetizers to make up your 5. If you wish to customize your selection, the price may change based on your choices.

HOW MANY PIECES DO I ORDER FOR MY PARTY?

When it comes to selecting the number of appetizers for your event, we take your total guest count into consideration. You have the flexibility to choose as many or as few types of appetizers as you like. We recommend planning for 1-1.5 pieces per person. If you're worried that this may not be enough, we suggest ordering for a few extra people as a buffer.

HOW ARE THE APPETIZERS SERVED?

We currently offer two different ways to serve our appetizers. We can set up the appetizers on a nice display for grab-and-go service by you and your guests. Hiring a Chef On-Site during this service is highly recommended to keep the appetizers flowing and keeping them fresh. This is a great option for smaller more intimate/laid-back event. The alternative option is to hire serving staff and have the servers do a pass-around service as you and your guests mingle. Our appetizer service typically runs for 1-1.5hrs. However, this can be extended if requested by our clients, and priced accordingly.

FOOD STATION MENU

HOW IT WORKS

OUR FOOD STATIONS ARE DESIGNED TO GIVE YOU COMPLETE CONTROL OVER THE MENU FOR YOUR CATERING EVENT. WITH A WIDE RANGE OF DELICIOUS OPTIONS AVAILABLE, YOU CAN CUSTOMIZE THE FOOD STATIONS TO MEET THE SPECIFIC NEEDS AND PREFERENCES OF YOUR GUESTS.

1

SELECT FROM OUR VARIETY
OF FOOD STATIONS

2

CREATE YOUR OWN
CUSTOMIZED MENU

3

SUBMIT FOR PRICING

PLEASE EMAIL YOUR QUESTIONS OR MENU SELECTION TO: SALES@BBERRY.CA



SOUP STATIONS/

SOUP/

ROASTED BUTTERNUT SQUASH & FENNEL

BUTTERNUT SQUASH | FENNEL | GINGER | ONION | CUMIN SEEDS | FENNEL SEEDS

SPICED CARROT & GINGER

CARROT | GINGER | ONION | INDIAN SPICES

THAI COCONUT BASIL BISQUE TOMATO | COCONUT MILK | GINGER | ONION | CUMIN SEEDS | FENNEL SEEDS | BASIL

CAULIFLOWER & POTATO

CAULIFLOWER | POTATO | GINGER | ONION | CUMIN SEEDS | FENNEL SEEDS |

SPICED LEEK & POTATO

LEEK | POTATO | GINGER | ONION | CUMIN SEEDS | FENNEL SEEDS | COCONUT MILK VINAIGRETTE



VEGETARIAN



VEGAN

SALAD STATIONS/

SALAD/

MICRO MIX GREEN SALAD

FRISÉE | RADICCHIO | HEIRLOOM TOMATO | PICKLED
ONION | POMEGRANATE SEEDS | FETA CHEESE |
WALNUTS | PRESERVED LEMON VINAIGRETTE

CREAMY ORANGE SALAD

ROMAINE | PICKLED RED GRAPES | SPANISH ONION |
HONEY-GLAZED ALMONDS | CREAMY ORANGE
VINAIGRETTE

MULTIGRAIN SALAD

SPINACH | FETA | CHICKPEAS | BLACK BEANS | BABY
BEET | GREEN BEANS | RASPBERRY VINAIGRETTE

ELEGANCIA SALAD

FRESH ROMAINE | ORGANIC GREENS | TOMATOES |
ENGLISH CUCUMBERS | SHREDDED CARROTS |
FETA CHEESE | BALSAMIC VINAIGRETTE

BARLEY & PEACH SALAD

BARLEY & PEACH SALAD | PLUMS | POMEGRANATE |
BEAN SPROUTS | MINT | OLIVE VINAIGRETTE

 VEGETARIAN  VEGAN





FOOD STATIONS/

INCLUDES: 1 PROTEIN / 1 VEGETABLE / 1 STARCH

FUSION SRI LANKAN / INDIAN RICE BOWL
DEVILLED CHICKEN | DEVILLED FISH
DEVILLED BEEF | DEVILLED PANEER 

CASHEWS & RAISIN GHEE RICE PILAF
GARLIC/BUTTER NAAN | GREEN PEAS
CORN | VEGGIE SALAD | FRIED ONION
GARLIC BASE CREAM SAUCE | CHILI PASTE

ADD - MUTTON CURRY OR LAMB ROGAN JOSH (+\$)

ROAST BEEF
PEPPERCORN JUS | WHIPPED POTATO |
SEASONAL VEGETABLE BUNCH

BRAISED SHORT RIB
YUKON GOLD WHIPPED POTATO |
DEMI-GLACE | SEASONAL VEGETABLE |
CHARRED MUSHROOM

PORK SIDE RIBS
YUKON WHIPPED POTATO | SEASONAL VEGETABLES
TROPICAL SALSA | PICKLED VEGETABLES

 VEGETARIAN  VEGAN

PISTACHIO CRUSTED RACK OF LAMB/
ROSEMARY DUTCH POTATO | LABNEH |
BLUEBERRY & FIG GRAVY | SEASONAL
VEGETABLE BUNCH

FIG-GLAZED CHICKEN SUPRÊME/
ROASTED GARLIC HERB JUS | ROSEMARY DUTCH
POTATO | SEASONAL VEGETABLE BUNCH

JERK BBQ CHICKEN/
GHEE RICE PILAF | JERK COCONUT GLACE
| PICKLED VEGETABLE SLAW

CORIANDER LIME ATLANTIC SALMON/
SPICED CAULIFLOWER | CORIANDIANER LIME
SAUCE | SEASONAL VEGETABLES

STUFFED & ROLLED CAJUN & CUMIN SEA
BASS/
ROASTED CHERRY TOMATO | FENNEL LEEK
CREAM | INDIAN SPICED RICE PILAF | ROASTED
HEIRLOOM CARROT

POTATO & RICOTTA GNOCCHI 
WHIPPED COTTAGE CHEESE | CREAMY
ARRABBIATA SAUCE \ BASIL PESTO

 VEGETARIAN  VEGAN





DESSERT STATIONS/

NEW YORK CHEESE CAKE
PISTACHIO DUST | CONFIT STRAWBERRY COULIS | COOKIE CRUMBLE

CRÈME BRÛLÉE
COCONUT & GRAND MARNIER CRÈME BRÛLÉE | BLUEBERRIES

MOCHA CHOCOLATE MOUSSE CAKE
VANILLA SORBET | COOKIE CRUMBLE | PISTACHIO DUST | CONFIT STRAWBERRY COULIS

CROISSANT BREAD PUDDING
CONFIT RASPBERRY COULIS | MIX BERRY SORBET



DESSERT & FRUIT TABLE/

STANDARD DESSERT PACKAGE/

SEASONAL FRUIT PLATTER/

CLASSIC FRENCH PASTRIES/
CREAM PUFF | MINI PUFF | LONG PUFF |
NAPOLEON | BUTTER CRISP |
STRAWBERRY CREAM PUFF

ASSORTED MINI CAKES/
CARROT CAKE | MILK FLAKE | COCONUT
MOUSSE CAKE

ASSORTED MOUSSE CUPS/
CHOCOLATE | MANGO | STRAWBERRY

GULAB JAMUN/

PREMIUM DESSERT PACKAGE/

SEASONAL FRUIT PLATTER/

CLASSIC FRENCH PASTRIES/
CREAM PUFF | MINI PUFF | LONG PUFF |
NAPOLEON | BUTTER CRISP |
STRAWBERRY CREAM PUFF

ASSORTED MINI CAKES/
CARROT CAKE | MILK FLAKE | COCONUT
MOUSSE CAKE

ASSORTED MOUSSE CUPS/
CHOCOLATE | MANGO | STRAWBERRY

ASSORTED CHEESECAKE SQUARES/

COATED STRAWBERRIES/

GULAB JAMUN/



BRINDLEBERRY
CATERING | EVENTS



BRINDLEBERRY

CATERING | EVENTS

CONTACT US/

PHONE: 647.949.4648

EMAIL: SALES@BBERRY.CA

WEBSITE: WWW.BBERRY.CA