

HORS D'OEURVES MENU

SAY GOOD MORNING WITH OUR DELICIOUS BREAKFAST BUFFET MENU. FROM SAVOURY TO SWEET,
OUR SELECTION AND DIFFERENT SERVICES HAVE SOMETHING FOR EVERYONE.

LET US HELP YOU START YOUR DAY OFF RIGHT!

SELECT ITEMS FROM OUR CONTINENTAL STYLE AND/OR BUFFET STYLE MENU CREATE YOUR DESIRED MENU

SUBMIT YOUR MENU FOR PRICING

PLEASE NOTE: THIS IS OUR BASE BUFFET, HOWEVER, YOU ARE WELCOME TO CUSTOMIZE TO YOUR LIKING.

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



HORS D'OEURVES/

MFAT/

GUINNESS BEFF SLIDER/ CABBAGE SLAW L HOT PEPPER RELISH I SMOKED CHEDDAR PICKLED RED ONION I MINI SESAME BRIOCHE BUN

CURRIED LAMB MINI TACO/ (P) RED CABBAGE SLAW L CILANTRO CREMA I PICKLED RED ONION I MICRO CILANTRO

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

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

CURRIED MUTTON CROQUETTE/ (P) MUTTON I CURRIED POTATOL CURRY LEAF AIOLI

POULTRY/

JERK BBQ PULLED CHICKEN SLIDER/ PURPLE CABBAGE SLAW I SMOKED CHFDDAR | 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 I MINI BRIOCHE BUN

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

SFAFOOD/

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

COCONUT PRAWNS/ SPICED PLUM CHUTNEY | PINEAPPLE JICAMA SLAW I WASABI AJOLI

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

VEGETARIAN (VEGAN (P) PREMIUM (P)





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

FISH CROQUETTE (FISH CUTLET)/ CURRY LEAF AIOLI I GINGER & CHILL AIOLL

LOBSTER & CRAB SEENL SAMBOL MINI GRILLED CHEESE/ SMOKED CHEDDAR LEERMENTED CHILL AIOLL I SWEET ONION RELISH

VEGETARIAN/

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

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

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

MINI GRILLED CHEESE/ SMOKED CHEDDAR I CHILL MASALA AIOLLI CRANBERRY CHUTNEY

TOMATO BRUSCHETTA/ PICKLED ONION LEIG BALSAMIC GLAZE L PARMIGIANO-REGGIANO

SEENL SAMBOL MINI GRILLED CHEESE/ SMOKED CHEDDAR I FERMENTED CHILL AIOLLI SWEET ONION RELISH

VEGAN/

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

CURRIED CHICKPEA'S MINI TACO/ CURRIED CHICKPEA'S L SALSA VERDE L CILANTRO AIOLLI PURPLE CABBAGE SLAW

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

GARDEN VEGETABLE SUMMER ROLL/ PURPLE CABBAGE | BLACK SESAME | RICE NOODLE | CITRUS HOISIN GLA7F

COMPRESSED WATERMELON/ CUCUMBER RIBBON IBASII I CHERRY BALSAMIC GLAZE | LEMON

VEGETARIAN (VEGAN (P) PREMIUM (P)







HORS D'OEURVES 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.





DESSERTS/

(SELECT ONE PACKAGE)

STANDARD DESSERT PACKAGE/

SEASONAL FRUIT PLATTER

CLASSIC FRENCH PASTRIES

GULAB JAMUN

ASSORTED MOUSSE CUPS

PREMIUM DESSERT PACKAGE/ P

SEASONAL FRUIT PLATTER

CLASSIC FRENCH PASTRIES

ASSORTED MOUSSE CUPS

ASSORTED CHEESECAKES

COATED STRAWBERRIES

GULAB JAMUN





CONTACT US/

PHONE: 647.949.4648

EMAIL: SALES@BBERRY.CA

WEBSITE: WWW.BBERRY.CA