

© 780.416.2926

☐ 780.906.2936

□ catering@cenacatering.com

RECEPTION/WEDDING MENU

From \$37.95 to \$68.95 per person

Choice of 2 Salads

House

Mixed Garden Greens. Bell Pepper. Red Onion. Honey Mustard Dressing

Signature Cranberry Spinach

Baby Spinach. Red Onion. Craisins. Feta. Balsamic Vinegar Dressing

Classic Caesar

Romaine, Bacon. Homemade Croutons. Parmesan Cheese. Classic Dressing

Greek

Romaine, Tomatoes. Cucumber. Green Pepper. Red Onion. Feta. Olives. Dressing

Red Smashed Potato

Red Potatoes. Egg. Mustard. Dill

Roasted Beet Salad

Mixed Garden Greens. Beets. Goat Cheese. Cinnamon Toasted Almonds

Choice of 2 Sides

Lemon Herb Rice

Lemon Pepper. Italian Seasoning

Penne with Marinara Sauce

In-house Garlic Tomato Sauce

Tuscan Garlic Mashed Potatoes

Russet Potatoes. Roasted Garlic. Cream

Creamy Scalloped Potatoes

Slivered Potatoes. Cream. Seasoning

Mac N' Cheese

Cavatappi. Four Cheeses

Smoky Baked Beans

Brown Beans. Liquid Smoke. Demera Sugar

Roasted Potatoes

Russet Potato. Bruschetta Seasonings. Garlic



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Choice of Vegetable

Buttered Corn

Peaches & Cream Corn. Butter. Seasoning

Peas & Carrots with Dill

Garden Peas. Carrots. Butter. Fresh Dill

Honey Glazed Carrots

Carrots. Honey. Butter

Roasted Beets

Purple & Golden Beets. Butter. Thyme

Seasonal Assorted Roasted Vegetables

Variety of 5 to 7 vegetables

Choice of 2 Proteins

Chicken Marsala

Sherry. Marsala Red Wine. Cream. Mushrooms

Chicken Parmesan

Italian Panko Crusted. In-house Marinara Sauce

Grilled Chicken with Mango Salsa

Marinated Chicken. Basil. Fresh Mango Salsa

Chicken Bryan

Lemon Sun-dried Tomato Wine Sauce. Goat Cheese

Herb Chicken with Wild Berry Salsa

Rosemary, Thyme. Berry Salsa

Herb Crusted Pork with a Dijon Tarragon Cream Sauce

Parmesan Crusted Pork. Cream. Tarragon. Dijon

Tailgate BBQ Chicken

Smoky Rich BBQ Sauce. Fresh Bone-In Breasts & Thighs. Charbroiled

Parmesan Crusted Basa

Parmesan. Butter. Seasoning





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Earl Grey Salmon

Atlantic Salmon. Maple Syrup. Earl Grey Tea. Dijon

Beef Brisket

Hickory Smoked.

Sliced Prime Rib with Au Jus.

Served Medium Rare

Roast Beef can be carved on-site for an additional cost

Add any of the following to your Buffet:

Cheese & Pickle Trays- Prices will vary according to size
Fruit & Vegetable Trays- Prices will vary according to size
Coffee & Tea- \$2.50 per person
Dessert Trays- Inquire as prices vary

Included in your meal: Bread Station, Staff on Site to set up, maintain & tear buffet down

Linens, Rentals and Event Set-Up can all be provided for an additional charge through River City Event Rentals

Prices are all subject to GST & Gratuity

- 1. Travel costs may be applicable depending on the location & size of event
- 2. Can accommodate most any dietary restrictions and/or needs.
- 3. For weddings 3 weeks advance notice is required; however, we may be able to accommodate you with less notice. Please call to confirm.
- 4. For Weddings, a deposit of 500.00 is applicable at booking. 50% will be due 30 days prior to the date. **The Balance of Payment is required the day before the event**
- 5. GST is added to the total on all orders
- 6. An Industry standard gratuity will be added to all orders of 18%
- 7. Cancellation Policy: Any orders to be cancelled must be done at least 6 months in advance. Orders cancelled between 9 to 6 months prior to catering will be charged 50% of the entire bill & orders cancelled less than 6 months prior to the catering will be charged 100% of the bill. If the date can be re-booked, this cancellation charge may be removed.