



*B*  
B·ELEGANT  
Catering & event Planning



# *B•Elegant Catering & Event Planning*

*Welcome to B Elegant Catering and Event Planning, where culinary excellence meets unparalleled service. Our commitment to using high-quality, locally sourced ingredients combined with chef-curated menus guarantees a culinary journey that delights the senses. From meticulously planned details to seamless execution, our team is dedicated to providing professional service that exceeds expectations. Let us transform your event into an extraordinary occasion that leaves a lasting impression.*

*Central to our ethos is a commitment to excellence in every aspect of our service. From the first consultation to the final bite, we prioritize the highest standards of quality, craftsmanship, and professionalism. Our culinary offerings feature a symphony of flavors crafted from the finest locally sourced ingredients, curated by our talented chefs to create dishes that not only tantalize the taste buds but also celebrate the essence of seasonal bounty. Every menu is thoughtfully designed to reflect your preferences, dietary requirements, and cultural influences, ensuring a dining experience that is as unforgettable as it is delectable.*

*In addition to our culinary prowess, our team of experienced event planners meticulously orchestrates every detail of your occasion, ensuring flawless execution and a seamless flow of events. With B Elegant, you can relax and revel in the joy of your celebration, knowing that every aspect has been impeccably planned and executed with precision and care. Whether you're marking a milestone moment in your personal journey or hosting a corporate gathering to impress clients and colleagues alike, let B Elegant Catering and Event Planning turn your dreams into reality, creating memories that will last a lifetime.*



700 Hespeler Road, Cambridge, N3H 5L8 | 519-624-7732 | [sales@belegant.ca](mailto:sales@belegant.ca)

## *All-Inclusive Package*

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*Cocktail Reception with Passed  
Hors D'oeuvres **OR** Charcuterie Grazing  
Board*

*3 Course Plated Dinner*

*Late Night Food Station*

*Late Night Coffee and Tea Station*

## *All-Inclusive Package with Bar*

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*6 Hour All-Inclusive Bar*

*One Bottle of Red & White House Wine  
Per Table*

*Cocktail Reception with Passed  
Hors D'oeuvres **OR** Charcuterie Grazing  
Board*

*3 Course Plated Dinner*

*Late Night Food Station*

*Late Night Coffee and Tea Station*



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# Cocktail Reception

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## Hors D'oeuvres

**Pick 3** -Cocktail reception items run for 1 hour and are priced at 3 pieces per person

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*Lemongrass Compressed Watermelon, Feta, Mint, Aged Balsamic (V/GF)*

*Vegetable Caponata, Crostini, Whipped Goats Cheese, Crispy Chickpeas (V)*

*Vegetable Gyoza, Hoisin, Sesame, Pickled Chili, Scallion (V)*

*Suppli Verde, Burrata, Soft Herbs, Passata, Parmigiano Reggiano, Pickled Shallot (V)*

*Kalapore Springs Smoked Trout, Blini, Sturgeon Caviar, Crème Fraiche, Prosecco*

*Beef Tartar, Sauce Ravigote, Caper, Gherkin, Tarragon, Crisp Potato (GF)*

*Buttermilk Fried Chicken, Belgian Waffle, Chili Honey, B + W Sesame*

*Bison Slider, Brioche Bun, Triple Cream Brie, Caramelized Onion Bacon Jam, Tomato Relish, Arugula*

*Spicy Chicken Parm Slider, Parmesan and Panko Crusted Chicken Breast, Creamy Arrabiata Sauce, Sliced Bocconcini, Basil, Brioche*

*Confit Pork Belly, Crostini, Egg Yolk Jam, Oven Dried Heirloom Cherry Tomato (DF)*

*Tempura Tiger Prawn, Unagi Sauce, Sesame (DF)*

*Sesame Crusted Ahi Tuna, Rare Seared, Wasabi Aioli, Pickled Ginger, Scallion (GF)*

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## Charcuterie Grazing Board

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*Local, Domestic and Imported Charcuterie Meats, Pate, Artisan and Imported Cheeses, Fresh Fruit, Preserves, Olives, Crisps, Crackers, Buttermilk Ranch, Hummus, Whipped Feta Chili Dip, Crudité, Provisions, Heirloom Tomatoes, Burrata*



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# Plated Dinners

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3 Course (1 -Starter, 1 -Entrée & 1 -Dessert)

Ask to upgrade to 2 Entrée Selections

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**Includes Freshly Baked Bread, Coffee & Tea**

## Starters

Arugula, Radicchio + Pea Sprout Salad, Shaved Apple, Meyer Lemon Vinaigrette, Lemon Gel, Marigold (V/GF)

Heirloom Tomato Salad, Grilled Peach, Whipped Burrata, Basil, Torn Baguette Crouton, 9-Year Balsamic (V)

Soup of Roasted Heirloom Carrot, Thai Red Curry + Lemongrass, Coconut Cream, Crispy Shallot, Cilantro (V/GF)

Moroccan Lentil Soup, Yogurt, Cumin, Coriander, Crushed Chili Almond Brittle, Flatbread Croutons (V)

WH Caesar, Torn Romaine, Endive, Radicchio, Baguette Crouton, Shaved Parmigiano, Bacon Lardon, Confit + Fresh Garlic Dressing, Lemon, White Anchovy

## Pasta -Upgrade

Foraged Mushroom + Woolwich Goats Cheese Ravioli, Gorgonzola Cream, Arugula, Fresh Ricotta – \$ (V)

Burbank Potato Gnocchi, Chorizo Sausage, Fire Roasted Tomato, Basil, Torn Burrata, Crispy Gremolata- \$

Penne alla Vongole, Bay Clams, Cream, Tarragon, Confit Garlic, Spinach, Lemon Butter Crumb – \$

## Dessert

Passionfruit + Orange Blossom Crème Brûlée, Raspberry, Lavender Butter Crumb, Vanilla Chantilly Cream

Tart Cherry Frangipane Tart, Cinnamon + Clove Spiced Crème Anglaise, Red Fruits, Flowers

Dark Belgian Chocolate + Coconut Cream Pot du Crème, GF Chocolate Cookie Crumb, Wafer (GF/DF)

Chocolate Praline Tart, Chocolate Ganache, Candied Pecans, Gin Spiked Caramel, Dehydrated Strawberry

Meyer Lemon Cheesecake Jar, Butter Graham Crumb, Lemon Curd, Raspberry Compote



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## *Entrée*

### ***Carne***

*Seared Ontario Hen Breast, Herb Roasted + Pressed Creamer Potatoes, Heirloom Carrots, Calvados Jus, Dressed Arugula (GF/DF)*

*Grilled Smoked Ontario Pork Loin Chop, Verjus Dressed Apple + Savoy Cabbage Slaw, Fleur Dijon + Pork Belly Potato Salad, Crème Fraiche, Dill, Fennel (GF)*

*Grilled Beef Sirloin Steak, Herb Roasted + Pressed Creamer Potatoes, Dressed Broccoli Rabe, Red Wine Jus +\$ (GF/DF)*

*Bourguignon Braised Ontario Beef Shortrib, Confit Garlic Spun Potatoes, Heirloom Carrots, Sauce Perigeaux, Herb Gremolata +\$ (GF)*

*Duck Confit, Gnocchetti Sardi, Foraged Mushrooms, Woolwich Goats Cheese, Arugula, Nova Scotia Wild Blueberry Jus +\$*

### ***Pesce***

*Ras-el Hanout Seared Ontario Salmon, Spiced Cous-Cous, Charred Zucchini, Burst Heirloom Cherry Tomato, Sultana Raisin, Spinach, Honey Whipped Labneh, Crispy Olives, Salsa Molcajete*

*Honey + Miso Roasted Vancouver Island Sablefish, Smashed Taro, Edamame, Foraged Mushrooms, Matsutake Mushroom Shoyu Jus +\$*

*Hazelnut + Breadcrumb Crusted Line Caught Atlantic Halibut, Potato Brandade, Haricot Verde, WH Buttermilk and Herb Oil +\$*

### ***Foraged***

*Ras-el Hanout Roasted Eggplant + Foraged Mushrooms, Charred Cauliflower Hummus, Tomato, Pomegranate, Crispy Chickpeas, Cilantro (Vegan)*

*Seared King Oyster Mushroom "Scallops", Petit Pea + Preserved Lemon Risotto, Oven Dried Heirloom Tomato, Crushed Hazelnuts (GF/V)*



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# *Interactive Food Stations*

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**Ask about customizing a Food Station that best suits you**

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## *Bahn Mi*

*French Baguette, Thick Cut Smoked Pork Belly, Pate, Pickled Carrot + Daikon, Cilantro, Hoisin, Chili Sauce, Sriracha Mayo, Cucumber*  
Veg: Smoked Tofu/GF: Lettuce Wrap (DF)

## *Sicilian Meatballs*

*Nona's Style Meatballs, Creamy Polenta + Pecorino Romano, Fire Roasted Tomato Sauce, Parmigiano Reggiano, Pepperoncini*

## *30-Hour Braised Pulled Shortrib*

*Pulled Chianti Braised Ontario Beef Shortrib, Truffle Spun Potatoes, Red Wine Jus, Crispy Parsnip*

## *Oysters Raw Bar*

*Selection of Freshly Shucked Canadian Oysters, Apple Mignonette, Lemon, Hot Sauce (GF/DF)*

## *French Onion Sliders*

*French Onion Beef Slider, Ontario Chuck Brisket Patty, Caramelized Onions, Gruyere Cheese, Thyme + Beef Fat Aioli*

## *Demitasse and Finger Desserts*

*Selection of Mini + 2-Bite Confectionaries, Doughnuts, Petit Fours, Tarts, Macaroons, Cookies*

## *Dim Sum*

*Steamed and Fried Gyoza, Pot Stickers, Spring Rolls, Soup Buns, Dumpling Sauce, Nuoc Cham, Chili Oil, Sesame, Scallion, Hoisin, Chili Sauce, Soy Sauce*

## *Pork Belly Tacos*

*Honey + Chipotle Roasted Pork Belly, Avocado Cabbage Slaw, Cilantro + Onions, Lime Crema, Tortilla*

## *Brisket Brings all the Boys to the Yard*

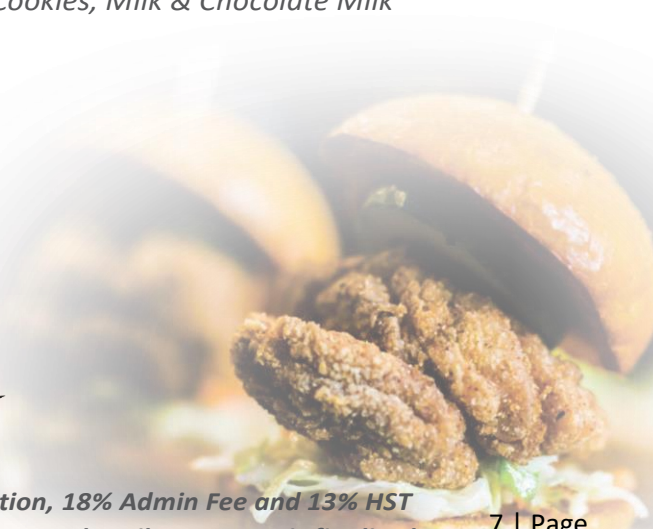
*Slow Smoked Angus Beef Brisket, Warm Cornbread, Sweet Hickory BBQ Sauce, House Pickles*

## *Keep Calm & Eat Cookies*

*An Assortment of Crummy Cookie Dough Co. Edible Cookie Dough, Double Chocolate Chip Cookies, Chewy Ginger Cookies, Milk & Chocolate Milk*



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# Host & Cash Bars

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## *All-Inclusive Standard Bar Rail Options*

*An assortment of 4 beers, whisky, rum, vodka, scotch, gin, and our house red & white wine. Assorted soft drinks and a variety of mixers and garnish.*

*When bar revenue is less than \$500.00, a bartender charge of \$25.00 per hour per bartender, for a minimum of four hours, will apply.*

### **Brands**

#### **House Wines**

*Jackson Triggs Sauvignon Blanc  
Jackson Triggs Cabernet Franc*

#### **Premium Wines**

*Pillitteri Estates Cabernet Merlot, Chardonnay,  
Sauvignon Blanc  
Punti Ferrer (Chile) Cabernet Sauvignon*

#### **Beer**

*An assortment of 4 of the following: Rolling Rock,  
Bud Light, Heineken, Budweiser, Coors Light, Corona  
Four Fathers Starter Session IPA, Four Fathers It  
Takes a Village Lager, Four Fathers Shevchenko Dark  
Lager, KW Craft Cider*

#### **Standard Bar Rail**

*NE1 Craft Vodka, Flor de Cana Rum 5yr, NE1 Craft  
Gin, Gibson's Whisky, Grant's Scotch*

#### **Upgrades**

*Grey Goose Vodka, Hendrick's Gin, Flor de Cana Rum  
7yr, Crown Royal Whisky, Johnnie Walker Red Scotch*



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# Rentals

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## Rental Equipment Package

All Flatware & China for Food Service

Choice of Black or White Linen Napkins

*Inquire with us for additional rentals!*



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