



B·ELEGANT

Catering & Event Planning

CORPORATE CATERING

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A lot goes into a name. A name of a company to be specific, not just words or a logo. It's a goal, a sense of pride, a mission. What goes into B Elegant Catering can only be described as that. Elegance. Hard work, dedication and professionalism. Our staff has one unified goal; to give you the best experience possible at your wedding, event, business gathering or social.

We hear words thrown around like "Organic", "Farm-Fresh", "Local". But what do they mean? At B Elegant Catering this means years of hard work forging relationships with the great producers of this land. Shaking hands with farmers and putting boots on the ground. Seeing first-hand how the masters of their craft produce some of the most spectacular meats, produce, grains and products this country has to offer. They're not just words to us. We live and breathe them every day to give our clientele the best possible product available.

We have over 75 years combined culinary experience, over a century in combined hospitality and service experience, so you know your event will be catered by skilled professionals. Our menus and services that we can provide are only limited by your imagination. Customization is always welcomed and encouraged. We would love the opportunity to service your event. When choosing a caterer for your event, why not make it elegant? Why not make it perfect.



BREAKFAST

BREAKFAST BUFFET

Assortment of Freshly Baked Breakfast Pastries

A Selection of Fresh Fruit

Individual Fruit Yogurts

Butter & Preserves

Assortment of Chilled Fruit Juices

COLD BREAKFAST ITEMS

Freshly Baked Gourmet Cookies

Decadent Double Fudge Brownie

Butter Croissants

Cinnamon Buns

Freshly Baked Muffin

Freshly Baked Artisan Danishes

Assorted Bagels with Cream Cheese

LUNCH

PLATTERS

Seasonally Inspired Cheeseboard

A selection of imported, domestic & local cheeses garnished with fruit & crackers

Italian Style Deli Platter

Sliced, smoked & traditional cured meats

Crudités & Dip

A mixture of cold seasonal vegetables served with garlic basil dip

Sweets Presentation

Assortment of freshly baked cookies & squares

Fresh Fruit Platter

Assortment of seasonal sliced fruit

LUNCH BUFFETS

The Sandwich Grill

All sandwiches come with green leaf lettuce and tomato garnishes

Artisan Greens with Fresh Vegetables & Chef's Choice of 2 Dressings

Egg Salad Wraps, Grilled Vegetable & Goats Cheese on Potato Scallion Bun

Turkey & Swiss With a Sundried Tomato Mayo on Herbed Ciabatta Bread

Ham with Cheddar & Grainy Mustard on Potato & Scallion Bread

Roasted Chicken & Spinach, Pesto Mayo on Multigrain Sourdough Bread

Grilled Vegetable Pasta Salad

A Selection of Freshly Made Sandwiches & Wraps

Double Fudge Brownies

Assorted Pop & Juices

The Fiesta

Warm Mini Tortillas, Pico De Gallo, Shredded Cheese, Lettuce, Sour Cream, Salsa

House Made Nacho Chips

Mexican Style Taco Salad

Seasoned Chicken

Mexican Style Rice

Cilantro & Lime Infused Black Beans

Assorted Squares

Assorted Pop & Juices

Boxed Lunch "To Go"

A Selection of Turkey, Ham, Roasted Chicken & Vegetarian Sandwiches

Whole Fruit, House Made Bruce Chips & Premium Juice

Backyard BBQ

Beef Burgers & Grilled Sausages

Toasted Buns

Creamy Green Cabbage Coleslaw

Lettuce, Tomato, Cheddar Cheese, Ketchup, Mustard, Relish, Diced Onions, Hot Peppers

Green Salad

Assortment of Cupcakes

Assorted Pop & Juices

Southern BBQ

Artisan Greens with Fresh Vegetables & Chef's Choice of 2 Dressings

Grilled Vegetable Pasta Salad

BBQ Dijon Glazed Chicken

Assorted Squares

Assorted Pop & Juices

Build Your Own Salad Bar

Assortment of 6 Fresh Toppings

Chef's Assortment of House Dressings

Grilled Chicken Breast

Selection of Seasonally Inspired Fruit & Berries

Variety of Lettuces

Assorted Pop & Juices

Oktoberfest

Fresh Buns

German Potato Salad with Bacon, Red Onion & Grainy Mustard

Pork schnitzel & Oktoberfest Sausages

Selection of Mustards

Sauerkraut with Sautéed Onions

Assorted Pop & Juices

Assorted Squares

The Jerk

Mixed Greens with Assorted Vegetables & Dressings

Rice & Peas

Jerk Chicken

Roti

Assorted Squares

Assorted Pop & Juices

Mambo Italiano!

Caesar Salad with Bacon, Asiago & Croutons

Meat Lasagna Layered with Bolognese, Ricotta & Mozzarella Cheese

Mac & Cheese

Cannoli & Tiramisu

Assorted Pop & Juices

Taste of the Orient

Mixed Greens Tossed with Daikon Radish, Carrot, Peppers & Miso Vinaigrette

Vegetable Spring Rolls with Spiced Chili Dip

Teriyaki Chicken & Vegetable Stir Fry

Fortune Cookies & Assorted Squares

Steamed White Rice

Assorted Pop & Juices

Add Our Chef's Soup of The Day

DINNER

PLATED DINNER

Includes freshly baked rolls, freshly brewed premium Columbian coffee & Assorted Higgins & Burke teas, choice of appetizer, entrée & dessert

SOUPS

Cannellini & Butter Bean Soup (Award Winning)
Sweet Potato & Bacon Soup drizzled with Fresh Cream
Smoked Tomato garnished with Basil Oil
Roast Butternut Squash garnished with Vanilla Oil (Seasonal)

SALADS

Greens Salad

With seasonal radish, vegetables & shallot vinaigrette

Caesar Salad

Kale, romaine, smoked bacon, Asiago, crushed croutons, garlic anchovy dressing

Mediterranean Salad

Marinated olives, feta, Ontario tomatoes, field cucumber, croutons

Mixed Greens Salad

Charred peach, blueberries, toasted sunflower seeds, lemon poppy seed vinaigrette

ENTRÉES

All entrées accompanied with seasonal vegetables & crushed roasted potatoes

Grilled Salmon

Atlantic salmon with sundried chimichurri

AAA Ontario Corn Fed Roast Beef Striploin

Slow Roasted Chicken Supreme

Grilled King Oyster Mushrooms

Marinated with olive oil, garlic & tarragon

Upgrade Options:

Prime Rib
Tenderloin

DESSERTS

Baked Local Apple Blossoms in Caramel Sauce
Black & White Chocolate Mousse Garnished with Berries
NY Cheesecake topped with a Berry Compote

THE CAMBRIDGE DINNER

Served with freshly baked breads & butter

STARTERS

(Choice of three)

Caesar Salad with Bacon & Asiago Cheese
Greens topped with Seasonal Radish, Vegetables, Shallot Vinaigrette
Pasta Salad, Sundried Tomatoes, Grilled Zucchini, Marinated Olives, Mozzarella
Beet Salad, Roasted Beets, Goat Cheese, Toasted Walnuts, Olive Oil, Aged Balsamic
Mediterranean Salad, Marinated Olives, Feta, Tomatoes, Field Cucumber, Croutons

SIDES

(Choice of one)

Roasted Potato Wedges
Roasted Mini Red Potatoes
Herb & Garlic Mashed
Fingerling Potatoes
(Seasonal Vegetables included)

ENTRÉES

(Choice of one)

Slow Roasted Angus Beef Sirloin with Red Wine Jus
Oven Roasted Chicken in a Thyme & White Wine Jus
Roast Loin of Pork with a Smoked Apple Jus
Salmon Topped with Tarragon Cream Sauce

PASTA

(Choice of one)

Mac & Cheese
Meat Lasagna layered with Bolognese, Ricotta & Mozzarella Cheese
Cheese Cannelloni topped with Tomato Sauce & Baked Mozzarella

DESSERTS

Chef's Selection of Cakes, Pies & Tortes
Freshly Brewed Premium Columbian Coffee & Assorted Higgins & Burke Teas

COCKTAIL RECEPTION

HOT AND COLD HORS D'OEUVRES

Fried Goat Cheese & Wild Mushroom Ravioli
Tarragon spiked marinara

Butter Chicken Antojitos

Vegetable Samosa with Cucumber Raita

Spanakopita
Chopped spinach & feta cheese filled pastry

Fried Brie
Panko crusted brie served with onion marmalade

Mini Caprese Skewers
Layered cherry tomato, fresh basil & Boconcini cheese skewers drizzled with olive oil

Wild Mushroom Arancini
Mozzarella Di Bufala, confit tomato

Mac & Cheese Fritter
Smoked bacon, Ontario garlic & fresh basil marinara

Frangelico Grilled Shrimp
Lemon mascarpone

Rare Seared Ontario Striploin
Vindaloo aioli, crostini, fresh cilantro

Blue Crab & Cucumber Bites
Yuzu dill mayo

Smoked Trout Blini
Mascarpone, caviar, champagne shot, chive

Thai Pork Steam Bun
Cilantro, carrot sesame slaw, kimchi

COCKTAIL RECEPTION PLATTERS

Seasonally Inspired Cheeseboard
A Selection of imported, domestic & local cheeses garnished with fruit & crackers

Crudités & Dip
A Mixture of cold seasonal vegetables served with garlic basil dip

Seafood Platter
An assortment of smoked fish, poached shrimp, marinated mussels, seasoned steamed crawfish

Italian Style Deli Platter
Sliced, smoked & traditional cured meats

Sandwich Platter
Sandwiches on a selection of artisan bread & wraps garnished with a variety of deli meats & grilled vegetables

Boys Night Out
Buffalo Style Chicken Wings, Seasonal Veggies & Dip, Loaded Nachos & Cheese served with Variety of Toppings, Salsa & Sour Cream, Chips & Popcorn

Fresh Fruit Platter
Assortment of seasonal sliced fruit

Sweets Presentation
Assortment of freshly baked cookies & squares

FOOD TRUCK

POUTINE

Made with fresh chipped fries

Original Gangsta

Pine River cheese curds, house chicken gravy

SANDWICHES

Served with fresh chipped fries

Ratatouille

Grilled vegetable layered on fresh focaccia with melted mozzarella & sundried tomato aioli

BLT

Thick-cut peppercorn bacon, aged-cheddar, artisan lettuce, Ontario tomato, fresh cracked pepper bacon aioli, toasted ciabatta

GRILLED CHEESE

Served with fresh chipped fries

The Big 'O' riginal

Cheddar, swiss, Bruce ketchup

The Cheesy Mushroom

Wild mushrooms, cheddar, swiss, sundried tomatoes, Bruce ketchup

MAC AND CHEESE

Plain Jane Mac

Fresh cream, Parmesan, cheddar, Monterey jack

Bacon Mac

Double-smoked bacon, aged cheddar, Monterey jack

TACOS

Three tacos per order

Bacon Taco

Smoked bacon, Cajun aioli, sweet cabbage, pico de gallo, Monterey jack & cheddar cheese, poblano salsa, fresh cilantro, served with fresh nachos

Chicken Taco

Steamwhistle marinated grilled chicken, Cajun aioli, sweet cabbage, pico de gallo, Monterey jack & cheddar cheese, poblano salsa, fresh cilantro

Jerk Chicken Taco

Peppercorn-spiked house chicken, white cilantro sauce, curried coleslaw, pineapple pico de gallo, plantain crunch

Mushroom Taco

Tequila & lime marinated Portobello mushroom, Cajun aioli, sweet cabbage, pico de gallo, Monterey jack & cheddar cheese, poblano salsa, fresh cilantro

Butter Chicken Taco

Caboose butter chicken, paneer cheese, coconut raita, sweet cabbage, cilantro

Shrimp Taco

Cajun seasoned baby shrimp, Cajun aioli, sweet cabbage, pico de gallo, Monterey jack & cheddar cheese, poblano salsa, fresh cilantro

Fish Taco

Crispy haddock, lettuce, pico de gallo, Cajun aioli, cheese and lime

FOOD TRUCK

SANDWICHES

Served with fresh chipped fries

Chicken Parm

Hand breaded Ontario chicken, slow-simmered tomato sauce, melted mozzarella, butter toasted garlic bread bun

TBB

Smoked turkey, bacon triple crème brie, cranberry aioli, artisan lettuce, tomato, ciabatta

Korean Steak Wrap

Asian marinated sirloin, ginger aioli, sesame carrot slaw, sweet cabbage, house kimchi, flour tortilla

Greek Chicken Wrap

Crisp romaine lettuce, chicken, olives, tomatoes, cucumber, bell peppers, onion, feta cheese and Greek dressing

Chicken Caesar Wrap

Crip romaine lettuce, chicken, caesar dressing

West Coast Sausage

Pork sausage with garlic and red wine

Vindaloo Veggie Sausage

Veggie sausage, apple cilantro chutney

Smoked Duck Rueben

Smoked Ontario duck pastrami, grand river brewing beer mustard, house sauerkraut, swiss cheese, farmers bread, blueberry ketchup

POUTINE

Made with Fresh chipped fries

Original Gangsta

Pine River cheese curds, house chicken gravy

Mushroom

Pine River cheese curds, wild mushrooms, sweet peas, vegetarian mushroom gravy

Butter Chicken

Pine River cheese curds, slow simmered butter chicken, coconut raita, fresh cilantro

BBQ Pulled Pork

Pine River cheese curds, slow roasted pulled pork, BBQ ketchup, house chicken gravy

Wild Boar Bacon

Pine River cheese curds, wild boar bacon, house chicken gravy

BURGERS

Served with fresh chipped fries

Bruce Burger

8oz Canadian chuck & brisket burger, artisan lettuce, Ontario tomato, red onion, pickle on a toasted potato scallion bun

Chicken Burger

Grilled Ontario chicken breast, artisan lettuce, Ontario tomato, corn & black bean relish, double smoked bacon, aged cheddar

Bacon Cheese Burger

Smoked bacon, aged cheddar, artisan lettuce, Ontario tomato, red onion & pickle on a toasted potato scallion bun

Quinoa and Black Bean Burger

Organic quinoa, BBQ black bean patty, artisan lettuce, Ontario tomato, red onion & pickle on a toasted potato scallion bun

GRILLED CHEESE

Served with fresh chipped fries

Duck, Duck, Blueberry

Duck pastrami, Danish fontina, pickled blueberry ketchup

The TBB

Smoked turkey, bacon, brie, pickled grape ketchup

Wild Boar Bacon

House smoked wild boar bacon, aged cheddar, double-smoked bacon ketchup

BAR SERVICE

CASH BAR

Liquor (per oz)
Premium (Liquor per oz)
Shooter
Beer (Domestic)
Beer (Premium)
Beer (Imported)
Coolers
House Wine Bottle/Glass (750ml)
Soft Drinks/Juices
Bottled Water

HOST BAR

Standard Bar Includes:

Liquor (per oz)
Beer (Domestic)
House Wine/Bottle (750ml)
Soft Drinks/Juices
Bottled Water

Upgraded Options:

Beer (Premium)
Beer (Imported)
Coolers
Premim Liquor
Shooter

PUNCH RECEPTION

(Serves approximately 40 people)

Fruit Punch Bowl (non-alcoholic)
Sangria Bowl
Rum Punch Bowl
Keg of Craft Beer (20 litres)

WINE LIST

Red Wine

Château des Charmes, Cabernet Sauvignon, VQA
Bolla Valpolicella Classico, Italy
Gnarly Head Cabernet Sauvignon, California

White Wine

Château des Charmes, Chardonnay, VQA
Henry Of Pelham, Pinot Grigio, VQA
Monkey Bay, Sauvignon Blanc, New Zealand

Sparkling

Henkel Trocken, Germany
Processo, Italy

STANDARD / DOMESTIC BRANDS

Smirnoff Vodka, 40 Creek Whiskey, Captain Morgan Rum, Beefeater Gin, J&B Scotch; Rolling Rock, Budweiser, Coors Light, Canadian

PREMIUM BRANDS

Grey Goose Vodka, Crown Royal Rye, Appleton Rum, Bombay Sapphire Gin, Johnnie Walker Black Scotch, Moose Head, Steam Whistle, MGD, Millstreet Organic

IMPORTED BEER

Corona, Heineken, Stella