



cachetco.  
catering & events

# private menus

1. Rise n' Shine Breakfast
2. Buffet Luncheon 1
3. Buffet Luncheon 2
4. Buffet Luncheon 3
5. Afternoon Tea
6. Hors d'Oeuvres - Hot
7. Hors d'Oeuvres - Cold
8. Cocktail Party 1
9. Cocktail Party 2
10. Cocktail Party 3
11. Buffet Dinner 1
12. Buffet Dinner 2
13. Buffet Dinner 3
14. White Glove Sit Down Dinner

PRIVATE

# A la carte

## rise n' shine breakfast

minimum 15 persons

### Selection of freshly baked breakfast pastries

blueberry scones, pain au chocolat  
croissants, muffins, loaves

Selection of bagels, served with  
cream cheese, smoked salmon, capers, red onion

### Granola with yogurt and fresh fruit

Fresh fruit platter  
seasonal fresh fruits

### On site omelette station, selection of fillings

gruyere, aged cheddar, brie, mushrooms  
asparagus, sausage, bacon

Mini pancakes, served with  
fresh seasonal fruits, whipped cream

Belgian waffles, served with  
fresh seasonal fruits, crème fraiche

Sausage in puff pastry  
maple pork sausage with sage,  
wrapped in puff pastry

Ham and three feuilleté  
ham & grated gruyere, swiss, cheddar cheese,  
dijon mustard, wrapped in puff pastry

Selection of quiches  
leek & smoked salmon, traditional lorraine  
crab & almond, brie & asparagus

Crepes, served with  
fresh seasonal fruits, ricotta cheese, whipped cream

Beverage service  
gourmet coffee (bold, medium, decaf)  
selection of teas  
selection of chilled fruit juices  
mineral & spring water

*cream/milk, sugar & all paper products provided*

from \$15.<sup>95</sup>/person

**cachetco.**  
catering & events

PRIVATE

# Menu

## buffet luncheon #1

minimum 20 persons

### Flat bread sandwich platter

soft, flat bread, rolled sandwiches w/goat cheese  
chutney chicken salad, grilled portabella mushroom  
oven roasted tomatoes & gozanzolla  
caramelized onion & brie cheese  
roasted red pepper w/olives & greens

### Mediterranean platter

slices of spicy meats & sausages  
array of finest olives  
roasted, marinated artichoke hearts  
roasted vegetables, drizzled in balsamic reduction  
creatively presented & served w/breads of the region

### Crostini platter

herbed crostini & crusty breads  
served w/your choice of 3 of the following:  
herb goat cheese  
fresh tomato basil salsa  
roasted eggplant caviar  
imported olivada  
artichoke & roasted red pepper tapanade  
capunatina

### Fresh fruit platter

seasonal fresh fruits, arranged beautifully on a glass platter  
served w/delicious yogurt dipping sauce

### Add desserts & coffee station

\$4.50/person

set up & go: includes serving dishes & buffet decoration  
serving staff extra, if required  
dish rentals extra  
gst & gratuity not included

*please see our policies regarding delivery and pick up of serving items*

\$24.<sup>95</sup>/person

cachetco.  
catering & events

PRIVATE

# Menu

## buffet luncheon #2

minimum 20 persons

Lobster cakes & papaya mint salsa

Stuffed cherry tomatoes  
w/heart of palm & artichoke hearts

Seafood stew  
snapper cod & halibut in tomatoes,  
olives, roasted peppers & onions - very hearty & tasty

Prawns & scallops in a coconut curry sauce

Wild rice pilaf

Risotto, butternut squash & blue cheese

Spinach w/goat cheese & pecans

Mango mousse cake

set up & go: includes serving dishes & buffet decoration  
serving staff extra, if required  
dish rentals extra  
gst & gratuity not included

*please see our policies regarding delivery and pick up of serving items*

\$29.<sup>95</sup>/person

**cachetco.**  
catering & events

PRIVATE

# Menu

## buffet luncheon #3

minimum 20 persons

### Welsh rarebit crostini

french bread crostini topped w/Welsh rarebit  
a slice of rare roast beef  
and a dollop of horseradish mayonnaise

### Shepherd's pie

traditional English fare with a new twist

OR

### Amazing steak pie

w/kidney & mushroom pie

### Classic caesar

### Traditional English trifle

set up & go: includes serving dishes & buffet decoration  
serving staff extra, if required  
dish rentals extra  
gst & gratuity not included

*please see our policies regarding delivery and pick up of serving items*

\$16.<sup>95</sup>/person

**cachetco.**  
catering & events

PRIVATE

# Menu

## afternoon tea

minimum 25 persons

### Selection of tea sandwiches

egg & basil  
salmon & capers  
coronation chicken  
cucumber & mint butter  
strawberry & cream cheese

### Cakes & pastries

chocolate truffle cake  
bakewell tarts  
lavender shortbread

### Scones, served with

Devon cream & jam

### Selection of teas

traditional English tea  
earl gray

includes beautiful fine bone china & tiered serving dishes  
serving staff extra, if required  
gst & gratuity not included

*please see our policies regarding delivery and pick up of serving items*

\$24.<sup>95</sup>/person

**cachetco.**  
catering & events

PRIVATE

# A la carte

hors d'oeuvres - hot

minimum 3 dozen

Wild mushroom crostini

Pear & Stilton tartlets

Welsh rarebit crostini

toasted French bread topped w/traditional welsh rarebit  
a slice of rare roast beef  
and a dollop of horseradish mayonnaise

Lamb sausage rolls served w/mint jalapeño jelly

Grilled vegetable quesadillas

Traditional sausage rolls

served w/red pepper jelly

Phyllo satchels

spinach & feta

curried chicklen & walnut

prawns in a brandy sauce

Lobster cakes & papaya mint salsa

Spanish meatballs

served in mini tortilla cups w/tomato salsa

Salmon croquettes servd w/lemon dill dip

Mini Cornish pastries served w/Norfolk chutney

Spicy Thai fish cakes

Chicken satay w/peanut sauce

Mini crab cakes w/roasted red pepper aioli

Tartlets

julienne vegetables

leek & Brie

caramelized onion & Gorgonzola

Sake grilled Ahi tuna skewers

Lobster in a champagne sauce in puff pastry

Grilled skewered kebabs

lamb w/dijon mint glaze

pork w/mango salsa

Cajun beef w/Creole mustard

Scallops & julienne vegetables in vermouth sauce

\$17.<sup>95</sup> - \$27.<sup>95</sup>/person

cachetco.  
catering & events

PRIVATE

# À la carte

## hors d'oeuvres - cold

minimum 3 dozen

Crostini - roasted garlic & brie

Smoked salmon on dill scones  
w/caper cream cheese

Skewered tortellini  
cheese tortellinis w/lemon parmesan dressing

Red pepper crepes w/salmon mousse

Spring rolls - chicken or shrimp  
rice noodles, julienne vegetables, wrapped in  
rice paper wrap & served w/Hoisin dip

Parmesan crepes  
goat cheese & roasted red pepper

Stuffed Belgium endives

Stuffed cherry tomatoes  
heart of palm & artichoke hearts

Skewered lime shrimp

Dill crepes w/ crème fraîche & asparagus

Cheese palmiers  
puff pastry baked w/three types of cheese

Mini quesadillas  
brie, red onion & papaya

\$17.<sup>95</sup> - \$25.<sup>95</sup>/person

cachetco.  
catering & events

PRIVATE

# Menu

## cocktail party #1

minimum 40 persons

Red pepper crepes w/salmon mousse

Spring rolls, chicken or shrimp  
w/julienne vegetables, served w/Hoisin dip

Cheese palmiers  
puff pastry baked w/three types of cheese

Skewered lime shrimp

Wild mushroom crostini

Grilled vegetable quesadillas

Lobster cakes & papaya mint salsa

Tartlets  
julienne vegetables  
leek & brie  
caramelized onion & Gorgonzola

set and go: includes serving dishes & table arrangement  
serving staff extra, if required  
gst & gratuity not included

*please see our policies regarding delivery and pick up of serving items*

\$15.<sup>95</sup>/person

**cachetco.**  
catering & events

PRIVATE

# Menu

## cocktail party #2

minimum 40 persons

### Smoked salmon on dill scones

w/caper cream cheese

### Mini quesadillas

brie, red onion & papaya

### Skewered tortellini

cheese tortellini w/lemon parmesan dressing

### Chicken satay w/peanut sauce

### Seafood platter

smoked salmon, smoked trout,  
salmon mousse crab & lobster paté  
shrimp, served w/capers, onions, breads & crackers

### Mini crab cakes w/roasted red pepper aioli

### Garden fresh crudités

seasonal vegetables, arranged w/flat breads

choice of dips:

honey curry dip, mustard dip,  
white bean & garlic, roasted red pepper aioli

### Cheese platter

selection of the finest, imported & domestic cheeses  
served w/grapes & cracker basket

set and go: includes serving dishes & table arrangement  
serving staff extra, if required  
gst & gratuity not included

*please see our policies regarding delivery and pick up of serving items*

\$22.<sup>95</sup>/person

**cachetco.**  
catering & events

PRIVATE

# Menu

## cocktail party #3

minimum 40 persons

Stuffed cherry tomatoes  
w/heart of palm & artichoke hearts

Dill crepes w/crème fraîche & asparagus

Pear & Stilton tartlets

Traditional sausage rolls, served with  
red pepper jelly

Lamb sausage rolls, served with  
mint jalapeño jelly

Phyllo satchels  
spinach & feta  
curried chicken & walnut  
prawns in a brandy sauce  
pork w/mango salsa  
Cajun beef w/Creole mustard

Sake grilled Ahi tuna skewers

Grilled skewered lamb w/dijon mint glaze

Spanish meatballs, served in  
mini tortilla cups w/tomato avocado salsa

Salmon croquettes, served w/lemon dip

Basket of fresh strawberries, served with  
crème fraîche & brown sugar

set and go: includes serving dishes & table arrangement  
serving staff extra, if required  
gst & gratuity not included

*please see our policies regarding delivery and pick up of serving items*

\$29.<sup>95</sup>/person

**cachetco.**  
catering & events

PRIVATE

# Menu

## buffet dinner #1

minimum 20 persons

### Garden fresh crudités

seasonal vegetables, arranged w/flat breads  
choice of dips:

honey curry dip, mustard dip,  
white bean & garlic, roasted red pepper aioli

### Herb crusted roast baron of beef

marinated in herbs for the finest flavour  
slow roasted aged Angus beef  
served w/au jus & horseradish

### Baked sweet onions

### Apricot grazed ham

### Ratatouille lasagna

### Seasonal vegetables tossed in butter & basil

### Garlic herb roasted potatoes

### Asian coleslaw

### Spinach w/goat cheese & pecans

### Classic caesar

### Breadbasket & dairy butter

### Cheese platter

selection of the finest imported & domestic cheeses  
served w/grapes & cracker basket

### Homemade dessert tarts & squares

### Beverage service

gourmet coffee (bold, medium, decaf)  
selection of teas

full-service: includes serving staff & buffet decoration  
dish rentals extra  
gst & gratuity not included

\$34.<sup>95</sup>/person

cachetco.  
catering & events

PRIVATE

# Menu

## buffet dinner #2

minimum 20 persons

### Crostini platter

herbed crostini & crusty breads  
served w/your choice of 3 of the following:  
herb goat cheese, fresh tomato basil salsa  
roasted eggplant caviar, imported olivada  
artichoke & roasted red pepper tapanade, capunatina

### Garden fresh crudités

seasonal vegetables, arranged w/flat breads  
choice of dips:  
honey curry dip, mustard dip,  
white bean & garlic, roasted red pepper aioli

### Moroccan chicken

w/apricots, roasted vegetables & couscous

### Roasted leg of lamb

marinated in chick peas, yogurt & mint

**Wild salmon stuffed (salmon mousse)**  
presented cold on a mirror, exquisitely decorated

### Garlic herb roasted potatoes

Seasonal vegetables tossed in butter & basil

### Breadbasket & dairy butter

### Wild rice pilaf

### Endive & roasted beet salad

w/rice wine vinaigrette

### Tossed salad greens in vinaigrette

### Cheese platter

selection of the finest, imported & domestic cheeses  
served w/grapes & cracker basket

### Fresh fruit platter

seasonal fresh fruits, arranged beautifully on a glass platter  
served w/delicious yogurt dipping sauce

### Beverage service

gourmet coffee (bold, medium, decaf)  
selection of teas

full-service: includes serving staff & buffet decoration  
dish rentals extra  
gst & gratuity not included

\$44.<sup>95</sup>/person

**cachetco.**  
catering & events

PRIVATE

# Menu

## buffet dinner #3

minimum 30 persons

### Crostini platter

herbed crostini & crusty breads  
served w/your choice of 3 of the following:  
herb goat cheese, fresh tomato basil salsa  
roasted eggplant caviar, imported olivada  
artichoke & roasted red pepper tapanade, capunatina

### Seafood platter

smoked salmon, smoked trout,  
salmon mousse crab & lobster paté,  
shrimp, served w/capers, onions, breads & crackers

### Mediterranean platter

slices of spicy meats & sausages  
array of finest olives  
roasted, marinated artichoke hearts  
roasted vegetables, drizzled in balsamic reduction  
creatively presented & served w/breads of the region

### Succulent prime rib

roasted rare to medium for the most superb flavour  
accompanied by rich pan gravy & Yorkshire puddings

### Lamb strudel

spicy lamb, wrapped in pastry

### Italian sausage Gorgonzola stuffed chicken

w/creamy marinara sauce

### Garlic herb roasted potatoes

### Seasonal vegetables tossed in butter & basil

### Roasted vegetables & orzo salad

### Classic caesar

### Butter lettuce w/walnuts & oranges

in a Stilton dressing

### Breadbasket & dairy butter

### White chocolate lemon curd mousse

served w/Pavlova cakes & raspberry coulis

### Fresh fruit platter

seasonal fresh fruits, arranged beautifully on a glass platter  
served w/delicious yogurt dipping sauce

### Beverage service

gourmet coffee (bold, medium, decaf)  
selection of teas

\$59.<sup>95</sup>/person

cachetco.  
catering & events

PRIVATE

# Menu

## white glove sit down dinner

minimum 12 persons

Selection of 3 hors d'oeuvres

Lobster & champagne sauce in puff pastry

Stuffed Belgium endives

Parmesan crepes

goat cheese & roasted red pepper

Spicy Thai fish cakes

Scallops, served with

julienne vegetables in vermouth sauce

Pear & Stilton tartlets

Sake grilled Ahi tuna skewers

Salmon croquettes, served with lemon dill dip

Succulent prime rib

roasted rare to medium for the most superb flavour  
accompanied by rich pan gravy & Yorkshire puddings

OR

Filet of lamb, wrapped in filo pastry

topped w/tarragon chicken mousse & mint demi-graze

OR

Tenderloin of beef

pan-fried to medium, accompanied by a rich cream sauce  
served on potato roshti - field mushrooms & asparagus

Coulbiac of salmon

salmon stuffed w/wonderful filling of rice & vegetables,  
wrapped in dill crepes & baked in puff pastry

Dauphinois potato

classic French dish

Asparagus in butter & grated parmesan

Selection of one dessert

chocolate truffle cake, white chocolate lemon mousse cake  
mango mousse cake, raspberry cheesecake

Beverage service

gourmet coffee (bold, medium, decaf)

selection of teas

\$59.<sup>95</sup>/person

cachetco.  
catering & events