



CATERING PACKAGE



PINERIDGE HOLLOW
EST. 1992



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Thank you for your interest in holding your event at Pineridge Hollow. Our hope is that you can truly get a taste of our prairie skies, woodland trails, and gourmet regional cuisine.

Pineridge Hollow offers a serene country setting where the evening comes alive under a big Manitoba sky, enhanced by our landscape-lit flower gardens.

This package includes the menu items, and terms and conditions that you will require while planning your event. Thank you again for your interest, and we look forward to hearing from you soon.

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MENU SELECTIONS

Pineridge Hollow offers a classic country setting and ensures that every detail is taken care of. Our catering standards guarantee that any menu you choose will meet your highest expectations. We offer a wide variety of menu choices, ranging in price per adult guest.

- Plated Banquet Service
- Buffet Menus
- Family Style Service
- Cocktail Style Receptions

Children aged 3-11 are billed at half of the selected menu price. If you wish, a children's menu may be arranged with the Banquet Manager.

We would be happy to customize specialty menus for your event. Please feel free to ask the Banquet Manager if you have an idea that is not mentioned in the package. We would love to do a pig roast, a Mexican Fiesta, or a Traditional Ukrainian feast! The chef would also be happy to create a theme menu for you "South Asian Twist", "East Meets West", "Italiano" and the like. At your request we can create fully vegan or vegetarian menus. Sample menus are available for the Ukrainian Feast & Vegetarian menus.

We recognize the growing number and severity of gluten intolerances. Watch for the *gf* symbol to identify items that are safe for guests with this dietary restriction. Allergies can be accommodated if notified in advance. Special meals are priced at your regular menu price.

SAVOURY BEGINNINGS & ELEGANT DEPARTURES

Hors D'oeuvres (Priced Per Dozen)

Minimum order of 3 dozen per selection

gf = gluten free

v = vegetarian

Spanakopita Pastries <i>v</i>	23	Vegetable Spring Rolls with Honey, Ginger & Garlic Sauce <i>v</i>	24
Summer Berry Crostini with Spiced Ricotta and Honey <i>v</i>	22	Pulled Pork Sliders with Housemade BBQ Sauce	24
Mini Chicken & Biscuits	28	Wild Mushroom Tartlets <i>v</i>	32
Grilled Chicken or Grilled Vegetable Kebob <i>gf</i>	23	Prosciutto Wrapped Goat Cheese <i>gf</i>	28
Garden Tomato Bruschetta <i>v</i>	22	Beet Chip & Goat Cheese Canape <i>v</i>	24
Mini Fish & Chips	24	Smoked Trout & Cucumber Cup <i>gf</i>	26
Mini Reuben Canape	28		

Stationary Appetizers (Priced Per Person)

Minimum order of 25 per selection

The "Sociable" Cheese Platter	6	The Big Board	10
<i>Cheddar, swiss and a pecan crusted cheese ball served with honey, pickles, cherry tomatoes as well as crackers.</i>		<i>Just like the board on our restaurant menu, this platter delivers it all: an assortment of 3 varieties of artisan cheeses, 3 types of cured meats or sausage, pickled vegetables, olives, crackers, bread, mixed nuts, dried fruits and popcorn.</i>	
Beet Chip Station with Goat Cheese Ranch Dipping Sauce	5	Vegetable Crudités with Herbed Buttermilk Dip	4
Fresh Fruit Platter with Honey Yogurt Dip	5		

Late Night Snack Options

Minimum order of 25 per selection

Smokie Station		Perogy Bar	7/guest
Timothy Butcher Shop's	8/guest	<i>Potato & cheddar perogies served with green onions, butter fried yellow onion, bacon bits and sour cream.</i>	
<i>Housemade smokies grilled to perfection, served with buns and all the condiments.</i>			
Taco Bar	7/guest	House Made Pizza	5/guest
<i>Shredded cheese, hard and soft tacos, salsa, sour cream, black olives, green onion, jalopenos, lettuce, tomatoes.</i>		<i>One vegetarian variety and one meat variety included in each buffet.</i>	
<i>Add chicken, beef or refried beans</i>	3/guest	S'mores Bar	250
		<i>A fire-roasted favourite: graham crackers, marshmallows & chocolate. This selection includes the rental of our rustic indoor roasting station.</i>	
Poutine Bar	7/guest	Popcorn Machine	150
<i>The holy trinity: cheese, gravy, fresh cut fries.</i>		<i>Popcorn, butter & salt as well as mini paper bags.</i>	
<i>Add pulled pork or bacon</i>	2/guest		
Mac and Cheese Station	8/guest		
<i>Goat cheese and caramelized onion mac and cheese.</i>			





PLATED BANQUET

All plated meals are served with dinner buns and butter, chef's choice seasonal vegetables, as well as tableside coffee and tea service.

Please select one option each from salads, entrees, side dishes and desserts.

- Plated menus start at \$38/guest (see menu price listed next to protein options)
- Pineridge Hollow is happy to offer your guests a selection of entrees for an additional charge of \$3/guest for 1 additional option or \$5/guest for 2 additional options. Final count of each selection (maximum of 3 options) is required with the final guest count, 2 weeks prior to the event. Only one salad side & dessert selection is permitted. You must provide us with a seating chart indicating selected options as well as labelled place cards at the guests' seats. Therefore assigned seating is required.
- Substitute \$2/guest and change your salad to soup
- Add \$6/guest for both soup & salad

Soups

Cream of Manitoba Mushroom Soup with Rosemary Salt, Roasted Garlic and Parmesan Croutons

Tomato & Wild Rice Minestrone with Garden Vegetables and Salsa Verde

Canadian Onion Soup – Caramelized Onions, Chicken, Peas, Carrots Topped with Melted Cheese on Brioche Croutons

BUFFET & FAMILY STYLE MENUS

All buffet menus include your choice of 2 salads, your choice of 2 side dish options, chef's choice seasonal vegetables and your choice of 3 dessert menu options. All meals include dinner buns & butter as well as a coffee & tea bar.

2 Proteins – 38/guest

3 Proteins – 44/guest

Upgrade one protein to Prime Rib – 10/guest

Upgrade one protein to Pickerel – 7/guest

Salads

Mixed Greens, Apples, Pecans, Feta, Dried Cranberries, Maple Dijon Vinaigrette

Spinach Salad With Oranges, Fennel, Almonds, Goat Cheese, Camelina Lemon Vinaigrette

Romaine, Arugula, Croutons, Smoked Cheddar, Bacon Bits, House Made Caesar Dressing

Caprese Salad with Garden Tomatoes, Sliced Mozzarella, Ricotta, Pesto, Arugula, Balsamic Drizzle

Butterhead Lettuce, Cherry Tomatoes, Pickled Onions, Oka Cheese, Soft Boiled Egg, Herbs, Fried Capers, Buttermilk Ranch Dressing

Artisan Mixed Greens, Strawberries, Saskatoon Berries, Blueberries, Toasted Hemp Seeds & Walnuts, Feta Cheese, Raspberry Vinaigrette

Quinoa, Wheatberry, Haskap Berry, Spinach, Arugula, Chickpeas, Walnuts with a Maple Balsamic Dressing

Protein (all sauce options are gluten free)

Roasted Chicken Breast 38
For roasted Chicken Supreme – add \$4

Lemon Caper Dill Sauce • Haskap BBQ Sauce • Smoked Peach Sauce • Mushroom Jus Creamy Peppercorn Sauce • Roasted Garlic Cream Sauce • Salsa Verde

Pan Seared Pickerel 45
Lemon Caper Dill Sauce • Salsa Verde

Baked Trout 38
Lemon Caper Dill Sauce • Salsa Verde • Roasted Garlic Cream Sauce

Roasted Pork Loin 38
Haskap BBQ Sauce • Smoked Peach Sauce • Mushroom Jus • Creamy Peppercorn Sauce • Salsa Verde

Slow Roasted Beef Sirloin 38
Haskap BBQ Sauce • Mushroom Jus • Creamy Peppercorn Sauce • Roasted Garlic Cream Sauce • Creamy Horseradish

Slow Roasted Prime Rib 48
Haskap BBQ Sauce • Mushroom Jus • Creamy Peppercorn Sauce • Roasted Garlic Cream Sauce • Creamy Horseradish



Side Dishes (all sides are or can be made gluten free except Penne)

Herb Roasted Potatoes

Rustic Garlic Mashed Potatoes

Sweet Potato Mash with Parmesan

Wild Rice Pilaf

Penne in Tomato Sauce with Greens and Parmesan

Vegetarian Options

Chickpea Curry Served on Wild Rice Pilaf (vegan)

Stuffed Bell Pepper with Salsa Verde (vegan)

Eggplant Parmesan

Vegetarian meals are priced at the same or lowest menu price that has been selected for all other entrées. If you have both vegan and vegetarian guests, you must pick one option that suits both needs.

Kids Menus Meals for children from 2-11 years old are half the selected menu price and you may choose one option for all kids meals.

Chicken fingers & fries

Grilled cheese & fries

Kids pasta

Plated Desserts

Please select one option or upgrade to a dessert buffet for an additional 5/guest

Tortes by the slice

Schmoo
Pecan chiffon torte, butterscotch sauce, pecans & whipped cream.

Carrot Cake
Classic with cream cheese icing.

Cheesecake
Skor, blueberry or vanilla bean with sour cherry sauce.

Individual desserts

Frozen Lemon Meringue
Layers of frozen whipped cream, meringue & lemon curd.

Cheesecake in a Mason Jar
Seasonal berry, oreo, skor.

Fruit Crisp
Apple, strawberry rhubarb, seasonal berry. gf/vegan option available

Seasonal Berry Shortcake in a Mason Jar
Layers of berries, crumbled shortcake and pastry cream.

Chia Seed Berry Cup
gf/vegan

Buffet Dessert Options

All dessert buffets include a fresh fruit platter, full tortes and individual desserts.

For up to 125 guests – 4 selections | For up to 175 guests – 6 selections | For up to 250 guests – 8 selections

Please select any 3 options from below, dependent on your guest count the remaining options will be chef's choice (see total number of options above)

Tortes

Schmoo • Carrot Cake • Chocolate Zucchini Cake • Cheesecake • Lemon Saskatoon Chiffon Torte • Frozen Lemon Meringue

Individual desserts

Cake pops • Nutella Brownie • Pumpkin Tarts • Fresh Fruit Tarts • Mini Cupcakes • Cookies & Milk (assorted) • Mini Donuts • Butter Pecan Slice • Imperial Cookies • Cream Puffs • Rosemary Shortbread Cookies

Dessert Buffet Upgrades

Pie Bar - *For no additional cost you can change your dessert buffet from the options above to a selection of fruit pies with whipped cream. (vegan option available)*

Macarons - *\$250 for 100 macarons in the colour theme of your choice. Choose up to 3 flavours: Raspberry • Vanilla Bean • Mint Chocolate • Double Chocolate • Lemon • Pistachio • Salted Car-amel • Nutella • Lavender • Earl Grey*

Donut Wall - *For no additional cost you can change your dessert buffet from the options above to a donut wall in your choice or colour.*

Personalized Sugar Cookies - *Have personalized sugar cookies prepared for place settings, favours or bridal party for \$2.50 per cookie.*

Colour Theme - *\$150 we will coordinate your wedding theme colour into the display, icings & garnishes of your dessert buffet*

**Couples can get their wedding cake done through us*

THE GARDEN PARTY

(includes all listed) 40/guest

Served in a cocktail style reception, in place of a sit-down meal. Usually runs over the course of 2-3 hours.

Platters & Stations

Build Your Own Bruschetta

The Big Board

Vegetable Crudités with Herbed Buttermilk Dip

Warm Baked Spinach & Artichoke Dip with Tortilla Chips

Served Appetizers

Grilled Chicken and Vegetable Kebobs

Spanakopita Pastries

Wild Mushroom Tartlets

Pulled Pork Sliders with Housemade BBQ Sauce

Vegetable Spring Rolls with Honey, Ginger & Garlic Sauce

Dessert

Fresh Fruit Platter

Assorted Mini Dessert Buffet

**Add in Farm Experience after dinner options before Garden Party.*

BRUNCH BUFFET

(includes all listed) 38/guest

Cold Selections

Fresh Fruit Platter *gf*

“Sociable” cheese platter

Your choice of salad

Greek yogurt with coconut and almond granola

Warm Selections

Mini scones, Danishes, Croissants and Buns with Butter, Cream Cheese and Raspberry Preserves

Homestyle hash browns

Scrambled dilly eggs

Banana bread pudding with salted caramel sauce

Maple peppered bacon

Baked ham with apricot glaze

Belgian waffles with whipped cream, strawberries, blueberry sauce and maple syrup

BEVERAGE SERVICES

Hot Chocolate Bar 4/guest

Includes hot chocolate, whipped cream, chocolate sauce, caramel sauce, sprinkles and flavoured syrups

Caesar Bar 6/guest

All the classic Caesar ingredients – Clamato, tabasco sauce, worchestire sauce, celery salt, limes and celery along with loads of fun toppings – pickles, beans, pearl onions, assorted hot sauces, marble cheese and pepperoni sticks

Alcohol Service

All bar services include the following: Glassware, Straws, Ice, Pepsi, Diet Pepsi, 7-up, Ginger ale, Soda Water, Tonic Water, Cranberry Juice, Orange Juice, Lemonade, Iced Tea, Lime Mix, Lemons, Limes & Celery to garnish, Tabasco, Worcestershire Sauce, Celery Salt & Clamato Juice for Caesars. Bartender Rate: 25.00/hour

Cash Bar

Selected brands from our list. Beverages are sold on an individual basis. Wines: 7.00/glass Ales and Lagers: 5.75 Mixed Drinks: 6.50 Prices include GST and PST.

Host Bar

Selected brands from our list. Host pays for all beverages consumed. Wines: charged at the listed price/bottle Ales and Lagers: 5.00 Mixed Drinks: 5.50 Subject to GST, PST & 15% gratuity.

Bartender 25/hour

Non-Alcoholic Bar. There will be a charge of 3.00/guest for unlimited fountain drinks during the event. Punch is available at a charge of 20.00/gallon in a variety of flavours.

Specialty Coffee Cart 675

Service includes: 3-4 hours service, 1-2 baristas, unlimited lattes, cappuccinos, espressos, americanos + one custom drink chosen by you!

Supplied by our partner – Buttercream by Alareen. Please book early to ensure availability

Permit Bar

Host provides their own liquor license (available at any MLCC) and can choose to have an open bar or a cash bar. If the host chooses to have a cash bar under their own permit they must sell all drink tickets. Pineridge Hollow does not supply the cash box or take payment upon drink order. Pineridge Hollow provides all mix, glassware, garnishes and service (i.e. Corkage). Please note: a permit bar overrides Pineridge Hollow's licence therefore, we are unable to provide any alcoholic beverages not purchased by the host. Corkage: 11.00/person.





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EVENTS

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