



CATERING MENU



* ALL PRICES ARE BASED ON BUFFET STYLE SERVICE.

* FOR PLATED SERVICE IT IS AN ADDITIONAL \$2 PER PERSON.
WE CAN ACCOMMODATE UP TO 60 PEOPLE FOR PLATED SERVICE.

* PRICES DO NOT INCLUDE TAX OR GROUP GRATUITY.

* LA FROMAGERIE IS CLOSED SATURDAY EVENINGS & SUNDAYS FOR PRIVATE BOOKINGS.

BOOK WITH US FOR:

WEDDINGS / SHOWERS / GRADUATIONS / RETIREMENT & CHRISTMAS PARTIES / ANNIVERSARIES
BIRTHDAYS / BACHELOR & BACHELORETTE PARTIES / STAG & DOES

WE CAN ALSO PROVIDE CUSTOM MENUS UPON REQUEST.



APPETIZER OPTIONS

APPETIZER OPTION - CHOICE OF 6 **\$16.99 pp**

APPETIZER OPTION - CHOICE OF 8 **\$18.99 pp**

APPETIZER OPTION - CHOICE OF 10 **\$21.99 pp**

APPETIZERS

- **CROCKPOT SPINACH AND CHEESE DIP:** HOUSEMADE SPINACH DIP SERVED IN A CROCKPOT WITH CROSTINIS AND BREAD
- **CHEESE BOARD:** ASSORTED CHEESE TRAY WITH ACCOMPANIMENTS, CROSTINIS AND BREAD
- **STUFFED GARLIC BREAD:** A BAGUETTE FILLED WITH CHEESE, GARLIC AND SPINACH AND BRUSHED WITH GARLIC BUTTER
- **PROSCIUTTO WRAPPED PEARS WITH BALSAMIC DRIZZLE**
- **CHEESY STUFFED MUSHROOMS:** MARINATED MUSHROOMS STUFFED WITH A GARLIC & RED PEPPER CREAM CHEESE FILLING AND TOPPED WITH MOZZARELLA
- **ROSEMARY KABOBS:** GRILLED CHICKEN, TOMATO & CHEESE SERVED ON FRESH ROSEMARY BRANCH
- **CHEESE AND MEAT BOARD**
- **VEGGIE PLATTER WITH HOUSE MADE DILL DIP OR HUMMUS**
- **VEGAN CUCUMBER ROLLS:** CARROTS, CELERY, CILANTRO WITH CREAMY VEGETABLE SPREAD
- **MUSHROOM AND CHEESE FLATBREAD:** SAUTÉED MUSHROOMS, ROASTED RED PEPPERS, ONION & GOAT CHEESE SERVED ON WARM FLAT BREAD
- **RED PEPPER AND BRIE FLATBREAD:** WARM FLATBREAD TOPPED WITH BRIE CHEESE, HOUSE MADE RED PEPPER CRANBERRY JELLY AND FRESH MINT



DINNER OPTION No. 1 \$26.99pp

ALL DINNERS COME WITH DINNER ROLLS & SEASONAL VEGETABLES.

APPETIZERS (CHOICE OF 1)

- **CROCKPOT SPINACH AND CHEESE DIP:** HOUSEMADE SPINACH DIP SERVED IN A CROCKPOT WITH COSTINIS AND BREAD
- **CHEESE BOARD:** ASSORTED CHEESE BOARD WITH ACCOMPANIMENTS, CROSTINIS AND BREAD
- **VEGGIE PLATTER:** COMES WITH HOUSE MADE DILL DIP OR HUMMUS
- **VEGAN CUCUMBER ROLLS:** CARROTS, CELERY, CILANTRO WITH CREAMY VEGETABLE SPREAD
- **MUSHROOM AND CHEESE FLATBREAD:** SAUTÉED MUSHROOMS, ROASTED RED PEPPERS, ONION & GOAT CHEESE SERVED ON WARM FLAT BREAD

MAINS (CHOICE OF 1)

- **OVEN ROASTED GARLIC ROSEMARY CHICKEN**
- **LASAGNA** (VEGAN OR VEGETARIAN OPTION AVAILABLE)
- **MAPLE GLAZED SALMON:** BAKED SALMON IN A MAPLE SOY SAUCE WITH TOASTED SESAME SEEDS
- **MARINATED MAPLE GLAZED ROASTED PORK LOIN**
- **EGGPLANT PARMESAN** (VEGAN OPTION AVAILABLE): BREADED AND BAKED WITH TOMATO BASIL SAUCE AND TOPPED WITH MOZZARELLA
- **BEEF STROGANOFF:** SERVED ON A BED OF EGG NOODLES

SIDES (CHOICE OF 1)

- **RICE PILAF**
- **QUINOA WITH GRILLED ONIONS AND PEPPERS**
- **OVEN ROASTED HERB AND GARLIC POTATOES**
- **PENNE PASTA WITH BASIL TOMATO SAUCE**
- **BAKED POTATOES WITH GARLIC HERB BUTTER**



DINNER OPTION No. 2 \$32.99pp

ALL DINNERS COME WITH DINNER ROLLS & SEASONAL VEGETABLES.

APPETIZERS (CHOICE OF 1)

- **CROCKPOT SPINACH AND CHEESE DIP:** HOUSEMADE SPINACH DIP SERVED IN A CROCKPOT WITH COSTINIS AND BREAD
- **CHEESE BOARD:** ASSORTED CHEESE BOARD WITH ACCOMPANIMENTS, CROSTINIS AND BREAD
- **CHEESE AND MEAT BOARD**
- **VEGGIE PLATTER:** COMES WITH HOUSE MADE DILL DIP OR HUMMUS
- **VEGAN CUCUMBER ROLLS:** CARROTS, CELERY, CILANTRO WITH CREAMY VEGETABLE SPREAD
- **HOUSE MADE CHEESE BALL WITH CRACKERS**
- **MUSHROOM AND CHEESE FLATBREAD:** SAUTÉED MUSHROOMS, ROASTED RED PEPPERS, ONION & GOAT CHEESE SERVED ON WARM FLAT BREAD

SALADS (CHOICE OF 1)

- **ELGIN SALAD:** MIXED GREENS, RED PEPPERS, BEETS, SWEET ONION, STRAWBERRIES, TOASTED ALMONDS, GOATS CHEESE, SUNFLOWER AND PUMPKIN SEEDS WITH ITALIAN DRESSING
- **GARDEN SALAD:** MIXED GREENS, CUCUMBER, SHREDDED CARROTS, RADISH AND ITALIAN DRESSING
- **PASTA SALAD:** PEPPERS, CHEESE, GREEN ONION, GARLIC, OLIVES TOSSED IN AN ITALIAN OR CREAMY DIJON DRESSING
- **CESAR SALAD**

MAINS (CHOICE OF 1)

- **3 CHEESE AND HERB STUFFED CHICKEN**
- **OVEN ROASTED GARLIC ROSEMARY CHICKEN**
- **LASAGNA** (VEGAN OR VEGETARIAN OPTION AVAILABLE)
- **MAPLE GLAZED SALMON:** BAKED SALMON IN A MAPLE SOY SAUCE WITH TOASTED SESAME SEEDS
- **MARINATED MAPLE GLAZED ROASTED PORK LOIN**
- **EGGPLANT PARMESAN** (VEGAN OPTION AVAILABLE): BREADED AND BAKED WITH TOMATO BASIL SAUCE AND TOPPED WITH MOZZARELLA
- **BEEF STROGANOFF:** SERVED ON A BED OF EGG NOODLES
- **CREAMY PESTO LINGUINI WITH SHRIMP AND SUNDRIED TOMATOES**
- **BAKED SALMON WITH CREAMY WHITE WINE AND DILL SAUCE**

SIDES (CHOICE OF 2)

- **RICE PILAF**
- **QUINOA WITH GRILLED ONIONS AND PEPPERS**
- **OVEN ROASTED HERB AND GARLIC POTATOES**
- **PENNE PASTA WITH BASIL TOMATO SAUCE**
- **BAKED POTATOES WITH GARLIC HERB BUTTER**
- **PEROGIES WITH SOUR CREAM**



APPETIZERS (CHOICE OF 2)

- **CROCKPOT SPINACH AND CHEESE DIP:** HOUSEMADE SPINACH DIP SERVED IN A CROCKPOT WITH COSTINIS AND BREAD
- **CHEESE BOARD:** ASSORTED CHEESE BOARD WITH ACCOMPANIMENTS, CROSTINIS AND BREAD
- **PROSCIUTTO WRAPPED PEARS WITH BALSAMIC DRIZZLE**
- **CHEESY STUFFED MUSHROOMS:** MARINATED MUSHROOMS STUFFED WITH A GARLIC & RED PEPPER CREAM CHEESE FILLING AND TOPPED WITH MOZZARELLA
- **ROSEMARY KABOBS:** GRILLED CHICKEN, TOMATO & CHEESE SERVED ON FRESH ROSEMARY BRANCH
- **STUFFED GARLIC BREAD:** A BAGUETTE FILLED WITH CHEESE, GARLIC AND SPINACH AND BRUSHED WITH GARLIC BUTTER
- **CHEESE AND MEAT BOARD**
- **VEGGIE PLATTER:** COMES WITH HOUSE MADE DILL DIP OR HUMMUS
- **VEGAN CUCUMBER ROLLS:** CARROTS, CELERY, CILANTRO WITH CREAMY VEGETABLE SPREAD
- **MUSHROOM AND CHEESE FLATBREAD:** SAUTÉED MUSHROOMS, ROASTED RED PEPPERS, ONION & GOAT CHEESE SERVED ON WARM FLAT BREAD

SALADS (CHOICE OF 1)

- **ELGIN SALAD:** MIXED GREENS, RED PEPPERS, BEETS, SWEET ONION, STRAWBERRIES, TOASTED ALMONDS, GOATS CHEESE, SUNFLOWER AND PUMPKIN SEEDS WITH ITALIAN DRESSING
- **GARDEN SALAD:** MIXED GREENS, CUCUMBER, SHREDDED CARROTS, RADISH AND ITALIAN DRESSING
- **PASTA SALAD:** PEPPERS, CHEESE, GREEN ONION, GARLIC, OLIVES TOSSED IN AN ITALIAN OR CREAMY DIJON DRESSING

MAINS (CHOICE OF 1)

- **3 CHEESE AND HERB STUFFED CHICKEN**
- **PESTO LINGUINI WITH SHRIMP AND SUNDRIED TOMATOES**
- **TUSCAN SHRIMP PENNE:** PENNE NOODLES TOSSED WITH SUNDRIED TOMATO, GARLIC, SHRIMP AND SPINACH IN A ROSE SAUCE TOPPED WITH PARMESAN CHEESE
- **OVEN ROASTED GARLIC ROSEMARY CHICKEN**
- **LASAGNA** (VEGAN OR VEGETARIAN OPTION AVAILABLE)
- **MAPLE GLAZED SALMON:** BAKED SALMON IN A MAPLE SOY SAUCE WITH TOASTED SESAME SEEDS
- **MARINATED MAPLE GLAZED ROASTED PORK LOIN**
- **EGGPLANT PARMESAN** (VEGAN OPTION AVAILABLE): BREADED AND BAKED WITH TOMATO BASIL SAUCE AND TOPPED WITH MOZZARELLA (VEGAN MOZZARELLA ALSO AVAILABLE)
- **BEEF STROGANOFF:** SERVED ON A BED OF EGG NOODLES

SIDES (CHOICE OF 2)

- **RICE PILAF**
- **QUINOA WITH GRILLED ONIONS AND PEPPERS**
- **OVEN ROASTED HERB AND GARLIC POTATOES**
- **PENNE PASTA WITH BASIL TOMATO SAUCE**
- **BAKED POTATOES WITH GARLIC HERB BUTTER**
- **PEROGIES WITH SOUR CREAM**
- **CHEDDAR AND HERB SCALLOPED POTATOES**



DESSERT OPTION No. 1 \$3.00 pp

- SELECTED DESSERT SQUARES

DESSERT OPTION No. 2 \$4.50 pp

- BREAD PUDDING: BAKED WITH WALNUTS, CRANBERRIES AND RED WINE INFUSED MAPLE BUTTER. TOPPED WITH WHIPPED CREAM

DESSERT OPTION No. 3 \$6.00 pp

- CHEESE CAKE



* ASK US ABOUT OUR CHEESE WHEEL CAKES!