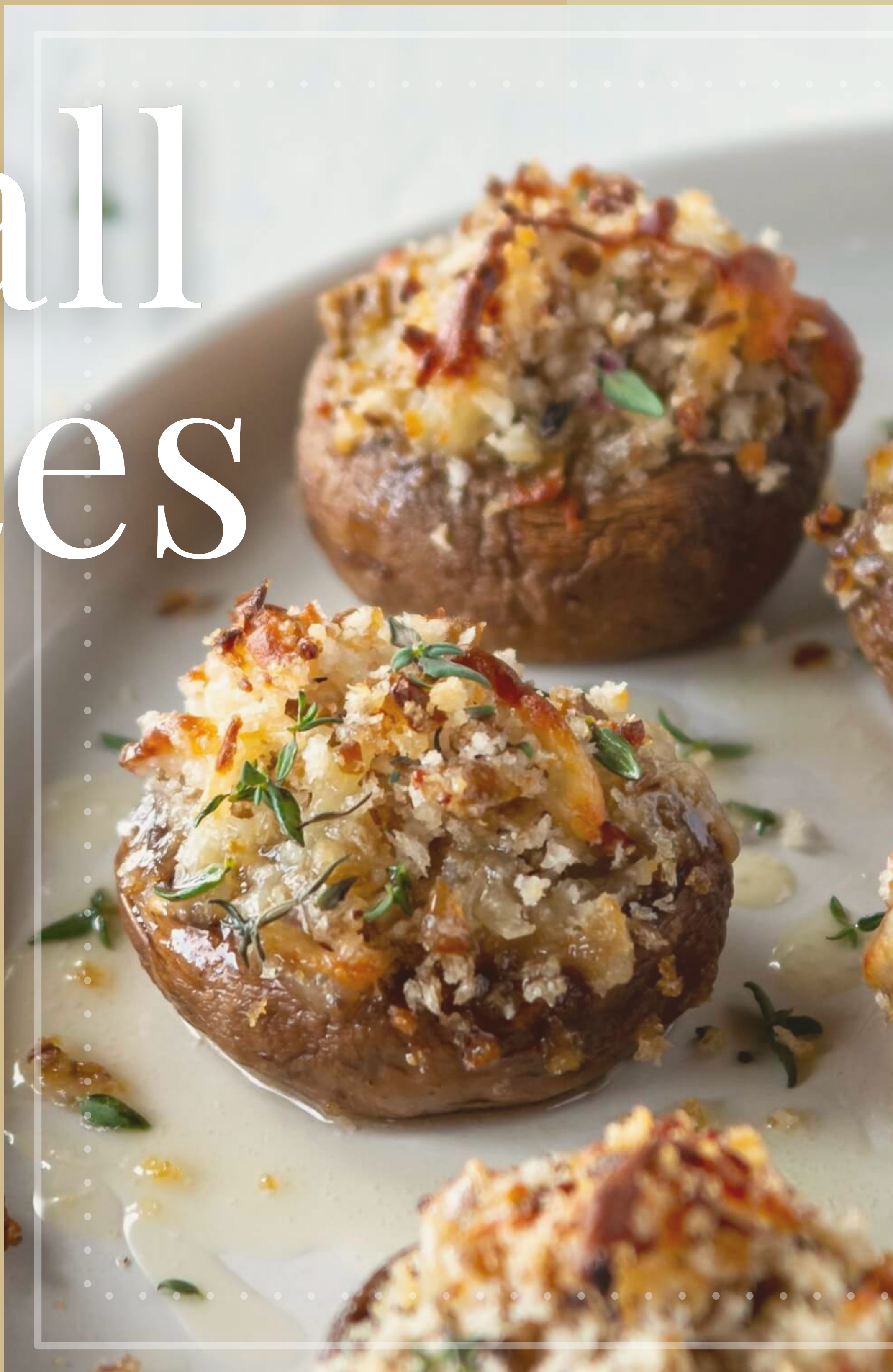


Small Plates



Customizable Menus

Our vision is to Serve!

www.visionarycatering.com



GRAZING TABLE **\$19.00/PP**

Selection of Smoked & Cured Meats, Specialty Cheeses, Fresh Seasonal Fruit, Olives, House-made Jams & Rain Forest Crackers with Vegetable Display (GF Available +\$2.00/pp)

3 PIECES/PP - **\$18.95** | 5 PIECES/PP - **\$27.95** | 7 PIECES/PP - **\$34.95**

(Minimum 24pcs per item)

SLIDERS

- Korean Style Crispy Chicken Slider
- 17 Hour Slow-Roasted Brisket Slider
- Mini Big Mac Slider
- Nashville Hot Chicken Slider
- Crispy Fish Slider
- BLT Puff Pastry Slider
- Mediterranean Falafel Slider (VEGAN)
- Fried Yam Steak Slider (VEGAN)

ASIAN FUSION

- Sweet & Spicy Fried Chicken Bite (DF)
- Ginger Beef Bao Bun (DF)
- Bao Bun with Teriyaki Tofu & Glazed Shiitake Mushroom (VEGAN)
- Gua Bao (Pork Belly Bao Bun)
- Street Food Salad Rolls (GF/VEGAN)
Hoisin Sauce for Salad Rolls **NOT GF**

SEAFOOD

- Atlantic Crab Cakes with Lemon Aioli
- Scallop & Shrimp with Parsnip Purée (GF)
- Crunchy Buffalo Shrimp with a Lemon Aioli
- Ahi Tuna Salad with Mango Salsa - COLD
- Crispy Tempura Shrimp w/ Tentsuyu Sauce
- Cucumber Smoked Salmon Rolls - COLD (GF)

CANAPES

Must be ordered by the dozen (GF UPON REQUEST +\$2.00)

- Baked Brie & Cranberry Crostini (V)
- Chicken Salad Crostini
- Seared Beef Crostini w/ Whipped Boursin
- Mango & Prosciutto Crostini w/ Cream Cheese
- Artichoke with Hummus & Tomato (VEGAN)
- Cajun Shrimp Crostini
- Tomato & Whipped Feta Crostini (V)
- Peach & Ricotta Crostini (V)

VEGETARIAN

- Cheese Pierogis with Sour Cream - 2pp
- Vegetarian Dumplings with Soy Sauce - 2/pp (DF)
- Whipped Feta on House-Baked Artisan Bread
- Mozzarella Arancini (Stuffed Rice Balls) - 2/pp
- Spanakopita with Tzatziki Sauce - 2/pp
- Vegetarian Spring Rolls with Plum Sauce - 2/pp
- Mini Vegan Samosas with Mango Chutney - 2/pp (VEGAN)
- Ricotta & Spinach Stuffed Mushroom Caps - 2/pp

SKEWERS

- Chicken Yakitori Skewers (GF/DF)
- Orange-Ginger Chicken Skewers (GF/DF)
- Dijon Mustard Chicken Skewers (GF/DF)
- Bacon Wrapped Chicken & Pineapple Skewers (GF/DF)
- Teriyaki Chicken Skewers (GF/DF)
- Kentucky Bourbon Meatball Skewers (DF)
- Sweet & Sour Beyond Meat Kabobs (GF/VEGAN)
- Ginger Fried Beef Skewers (GF/DF)
- Grilled Lemongrass Beef Skewers (GF/DF)
- Grilled Black Tiger Shrimp Skewers (GF/DF)
- Buffalo Tofu Skewers (GF/VEGAN)
- Tofu Skewers with a Cilantro Pesto Sauce & Onion (GF)
- Caprese Skewers 2/pp - COLD (GF/V)
- Melon, Prosciutto & Mozza Skewers - COLD (GF)
- Antipasto Skewers - COLD

DIPS

All dips include Tri-Color Corn Tortilla Chips & Fried Garlic Pita Bread

- Creamy White Bean Dip (GF/VEGAN)
- Caramelized Onion & Cheddar Dip (GF)
- Roasted Red Pepper Dip (GF/VEGAN)
- Tahini-Hummus w/ Roasted Sesame Seeds (GF/VEGAN)
- Four Layer Dip (Guacamole, Sour Cream, Salsa & Shredded Cheese) - COLD (GF)

(GF) Gluten Free | (DF) Dairy Free | (V) Vegetarian

PUB FOOD

- *Breaded Macaroni & Cheese Bites with Marinara (VEG)*
- *Chicken Tenders with Plum Sauce*
- *Pub Wings (2/pp) Lemon pepper, buffalo & honey garlic & ranch*
- *Mozza Sticks with Marinara Sauce (2/pp) (VEG)*
- *Crunchy Buffalo Shrimp with a Lemon Aioli*
- *Mini Corn Dogs (Chicken & Pork) with Ketchup & Mustard*
- *Mini Shepherds Pie*

SWEETS

- *Cheesecake bites*
- *Dessert Cups*
- *Canollis*
- *mini cupcakes*



TERMS & CONDITIONS

ADDITIONAL CHARGES

- Note: Final guest count and payment for all food and beverage orders is due no later than 1 week prior to your event date.
- All food and beverage prices are subject to an 18% gratuity charge and 5% GST charge.
- A flat rate delivery charge of \$39 and a \$10 gas fee may apply..
- Prices are subject to change but will be guaranteed for 1 year once a booking has been confirmed with a Deposit.
- A \$10/pp service fee for waitstaff may apply to any events requiring staffing.

INCLUDED IN ORDER

- China, cutlery baskets and cocktail napkins included.
- All serving equipment including chafing dishes and serving utensils included.
- For coffee/tea service, disposable Rosso cups, lids, milk, cream and condiments are included. (China mugs/saucers may be rented at an additional cost.)

ALLERGY INFORMATION

- Due to the nature of some allergies and intolerances, we would strongly recommend ordering a separate plate for anyone with a severe allergy.
- Guests with life-threatening allergies should avoid all food as our facility contains many common food allergens.

BAR/ALCOHOL SERVICE

- In support of responsible beverage service, Visionary bar staff will not serve any guest who appears intoxicated
- Liquor service is not permitted before 10:00am and after 1:00am.
- Proof of age (photographic government-issued ID), may be requested from any guest, and required from those who appear to be under 35 years of age.
- Refusal of alcohol service is at the discretion of any certified Visionary bar staff.

CANCELLATION POLICY

- If an order is terminated within fourteen days of the event date, Visionary may retain any deposit paid for catering and rental services.
- Your Deposit is 100% refundable if you are required to cancel your order as long as we are notified prior to fourteen days of your event date.
- If your event is cancelled due to COVID-19 restrictions, a full refund of any deposit made will be provided regardless of notice date.

FOR ANY QUESTIONS OR CONCERNS:

Phone: #(403) 264-7447

Email: order@visionarycatering.com