

Buffet Wedding



Customizable Menus

OUR VISION IS TO SERVE!
visionarycatering.com
(403) 264-7447



BUFFET MENU A

\$60.00 per person

BUFFET INCLUDES:

- Set-up & Clean-up
- Bread Basket
- 2 Salads
- 1 Starch Sides
- 2 Vegetable Sides
- 1 Entrée Selections
- Dessert Buffet
- Ice Water Service
- China Plates
- Cutlery
- Linen Napkins
- All Buffet Equipment

SALAD SELECTION

(Choose 2)

Roasted Root Vegetable Salad with a Creamy Yogurt Dressing (GF/V)

*

Crispy Kale Caesar with Fresh Parmesan & Garlic Caesar Dressing (V)

*

Classic Caesar Salad with Fresh Parmesan Cheese & Garlic Caesar Dressing (V)

*

Fire-Roasted Asparagus Caprese Salad with a Balsamic Reduction (GF/V)

*

Organic Quinoa Salad with Balsamic Vinaigrette Dressing (GF/VEGAN)

*

Tuscan Mixed Greens with Maple Vinaigrette Dressing (GF/VEGAN)

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

ENTRÉE SELECTION

(Choose 1)

POULTRY & PORK

MISO GLAZED CHICKEN

Sous-vide chicken leg with a savory miso glaze, & house-made chili oil (GF/DF/H)

MARRY ME CHICKEN

Chicken breast covered in a rich, creamy sauce with parmesan cheese, sun-dried tomatoes, garlic, & herbs (GF/H)

MUSHROOM SKILLET PORK CHOPS

Pork chops cooked in a creamy mushroom & thyme gravy (GF)

ORANGE & GINGER CHICKEN

Tender sous-vide chicken marinated in a flavorful orange & ginger sauce (GF/DF/H)

BEEF & SEAFOOD

AAA BEEF BRISKET

17-hour slow-roasted beef brisket served with herbed au jus and a side of grainy mustard (GF/DF)

MISO GLAZED SALMON

Pacific salmon, marinated in a savory miso blend, & finished with our house-made chili oil (GF/DF/H)

VEGETARIAN & VEGAN

HARISSA CAULIFLOWER STEAK

Roasted harissa-spiced cauliflower steak served over creamy hummus & drizzled with a sweet & savory tahini-dill dressing (GF/VEGAN)

MUSHROOM WELLINGTON

Tender mushrooms wrapped in flaky puff pastry & finished with a rich mushroom gravy (VEGAN)

CAPRESE STUFFED PORTOBELLO

Portobello mushroom stuffed with fresh mozzarella, tomato, house-made basil pesto, & finished with a Modena glaze (GF/V)

RATATOUILLE NIÇOISE

A classic blend of eggplant, tomato, & zucchini, served with bocconcini cheese & marinara sauce (GF/V)

Special dietary requests can be accommodated upon request

PASTA COURSE **ADDITIONAL \$15.00/PP**

FETTUCCINE CARBONARA

with a chardonnay cream sauce (V)

RAVIOLI KABOCHA

with marinara sauce & fresh basil (V)

AGLIO E OLIO GNOCCHI

with wild mushrooms (V)

SPAGHETTI ALLE VONGOLE

with fresh clam & a white wine sauce

STARARCH SELECTION

(Choose 1)

EGG FRIED RICE (GF/DF)

WILD MUSHROOM RICE PILAF (GF/VEGAN)

HERB ROASTED BABY POTATOES (GF/VEGAN)

CREAMY GARLIC MASHED POTATOES (GF/V)

VEGETABLE SELECTION

(Choose 2)

ROASTED RAINBOW CARROTS (GF/VEGAN)

ROASTED VEGETABLE MEDLEY (GF/VEGAN)

GRILLED SUMMER ASPARAGUS (GF/VEGAN)

PARMESAN ROASTED BRUSSELS SPROUTS (GF/V)

PANKO SAUTÉED STRING BEANS (DF/V)

Special dietary requests can be accommodated upon request

DESSERT BUFFET

DESSERT BUFFET MAY INCLUDE AN ASSORTMENT FROM THE FOLLOWING:

SQUARES

Mixed Berry Crumble (NF) / Orange Square (NF) /
Strawberry Shortcake (NF) / Carrot Cake (*contains pecans*)
/ Brownies (NF) / Maple Mania (NF) / Mini Beignets
(*hazelnut, caramel & raspberry*)

CHEESECAKE

New York Cheesecake (NF) / Raspberry & Black Tie Truffle
Cheesecake Bites / Assorted Cheesecake Lollipops

CANNOLIS

Lemon Curd (NF) / Boston Cream (NF)

MINI CUPCAKES

Red Velvet (NF) / Vanilla (NF) / Chocolate (NF)

MINI TARTS

Lemon meringue (NF) / Fruit Tarts with Diplomat Cream (NF)

DESSERT CUPS

Chocolate (NF) / White Chocolate (NF) / Lemon (NF) /
Passionfruit (NF) / Mango(NF) / Strawberry (NF)

BUFFET MENU B

\$75.00 per person

BUFFET INCLUDES:

- Set-up & Clean-up
- Bread Basket
- 2 Salads
- 2 Starch Sides
- 2 Vegetable Sides
- 2 Entrée Selections
- Dessert Buffet
- Ice Water Service
- China Plates
- Cutlery
- Linen Napkins
- All Buffet Equipment

SALAD SELECTION

(Choose 2)

Roasted Root Vegetable Salad with a Creamy Yogurt Dressing (GF/V)

*

Crispy Kale Caesar with Fresh Parmesan & Garlic Caesar Dressing (V)

*

Classic Caesar Salad with Fresh Parmesan Cheese & Garlic Caesar Dressing (V)

*

Fire-Roasted Asparagus Caprese Salad with a Balsamic Reduction (GF/V)

*

Organic Quinoa Salad with Balsamic Vinaigrette Dressing (GF/VEGAN)

*

Tuscan Mixed Greens with Maple Vinaigrette Dressing (GF/VEGAN)

*

Red Wine Poached Pear Salad with a Maple Vinaigrette Dressing (GF/V)

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

ENTRÉE SELECTION

(Choose 2)

POULTRY & PORK

MISO GLAZED CHICKEN

Sous-vide chicken leg with a savory miso glaze, & house-made chili oil (GF/DF/H)

MARRY ME CHICKEN

Chicken breast covered in a rich, creamy sauce with parmesan cheese, sun-dried tomatoes, garlic, & herbs (GF/H)

MUSHROOM SKILLET PORK CHOPS

Pork chops cooked in a creamy mushroom & thyme gravy (GF)

ORANGE & GINGER CHICKEN

Tender sous-vide chicken marinated in a flavorful orange & ginger sauce (GF/DF/H)

BEEF & SEAFOOD

AAA BEEF BRISKET

17-hour slow-roasted beef brisket served with herbed au jus and a side of grainy mustard (GF/DF)

MISO GLAZED SALMON

Pacific salmon, marinated in a savory miso blend, & finished with our house-made chili oil (GF/DF/H)

VEGETARIAN & VEGAN

HARISSA CAULIFLOWER STEAK

Roasted harissa-spiced cauliflower steak served over creamy hummus & drizzled with a sweet & savory tahini-dill dressing (GF/VEGAN)

MUSHROOM WELLINGTON

Tender mushrooms wrapped in flaky puff pastry & finished with a rich mushroom gravy (VEGAN)

CAPRESE STUFFED PORTOBELLO

Portobello mushroom stuffed with fresh mozzarella, tomato, house-made basil pesto, & finished with a Modena glaze (GF/V)

RATATOUILLE NIÇOISE

A classic blend of eggplant, tomato, & zucchini, served with bocconcini cheese & marinara sauce (GF/V)

Special dietary requests can be accommodated upon request

PASTA COURSE **ADDITIONAL \$15.00/PP**

FETTUCCINE CARBONARA

with a chardonnay cream sauce (V)

RAVIOLI KABOCHA

with marinara sauce & fresh basil (V)

AGLIO E OLIO GNOCCHI

with wild mushrooms (V)

SPAGHETTI ALLE VONGOLE

with fresh clam & a white wine sauce

STARARCH SELECTION

(Choose 2)

EGG FRIED RICE (GF/DF)

WILD MUSHROOM RICE PILAF (GF/VEGAN)

HERB ROASTED BABY POTATOES (GF/VEGAN)

CREAMY GARLIC MASHED POTATOES (GF/V)

VEGETABLE SELECTION

(Choose 2)

ROASTED RAINBOW CARROTS (GF/VEGAN)

ROASTED VEGETABLE MEDLEY (GF/VEGAN)

ROASTED ROOT VEGETABLES (GF/VEGAN)

GRILLED SUMMER ASPARAGUS (GF/VEGAN)

PARMESAN ROASTED BRUSSELS SPROUTS (GF/V)

PANKO SAUTÉED STRING BEANS (DF/V)

Special dietary requests can be accommodated upon request

DESSERT BUFFET

DESSERT BUFFET MAY INCLUDE AN ASSORTMENT FROM THE FOLLOWING:

SQUARES

Mixed Berry Crumble (NF) / Orange Square (NF) / Strawberry Shortcake (NF) / Carrot Cake (*contains pecans*) / Brownies (NF) / Maple Mania (NF) / Mini Beignets (Hazelnut, Caramel & Raspberry)

CHEESECAKE

New York Cheesecake (NF) / Raspberry & Black Tie Truffle Cheesecake Bites / Assorted Cheesecake Lollipops

CANNOLIS

Lemon Curd (NF) / Boston Cream (NF)

MINI CUPCAKES

Red Velvet (NF) / Vanilla (NF) / Chocolate (NF)

MINI TARTS

Lemon meringue (NF) / Fruit Tarts with Diplomat Cream (NF)

DESSERT CUPS

Chocolate (NF) / White Chocolate (NF) / Lemon (NF) / Passionfruit (NF) / Mango(NF) / Strawberry (NF)

BUFFET MENU C

\$85.00 per person

BUFFET INCLUDES:

- Set-up / Clean-up
- Bread Basket
- 2 Salads
- 2 Starch Sides
- 2 Vegetable Sides
- 2 Entrée Selections
- Dessert Buffet
- Ice Water Service
- China Plates
- Cutlery
- Linen Napkins
- All Buffet Equipment

SALAD SELECTION

(Choose 2)

Roasted Root Vegetable Salad with a Creamy Yogurt Dressing (GF/V)

*

Crispy Kale Caesar with Fresh Parmesan & Garlic Caesar Dressing (V)

*

Classic Caesar Salad with Fresh Parmesan Cheese & Garlic Caesar Dressing (V)

*

Fire-Roasted Asparagus Caprese Salad with a Balsamic Reduction (GF/V)

*

Organic Quinoa Salad with Balsamic Vinaigrette Dressing (GF/VEGAN)

*

Tuscan Mixed Greens with Maple Vinaigrette Dressing (GF/VEGAN)

*

Red Wine Poached Pear Salad with a Maple Vinaigrette Dressing (GF/V)

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

ENTRÉE SELECTION

(Choose 2)

POULTRY

MISO GLAZED CHICKEN

Sous-vide chicken leg with a savory miso glaze, & house-made chili oil (GF/DF/H)

CHICKEN SUPREME

Pan-roasted suprême of young chicken, finished with rosemary & sautéed button mushrooms (GF/DF/H)

YAKITORI CHICKEN

Tender deboned chicken thigh glazed with a saké & soy-based sauce (GF/DF/H)

MARRY ME CHICKEN

Chicken breast covered in a rich, creamy sauce with parmesan cheese, sun-dried tomatoes, garlic, & herbs (GF/H)

BEEF & PORK

PRIME RIB CARVING STATION

Slow-roasted prime rib served with a rich red wine glaze (GF/DF)

Includes Chef for Carvery

BEEF SHORT RIB

Overnight braised beef short rib with a saké & soy based sauce (GF/DF)

SOUS-VIDE AAA TENDERLOIN

Perfectly cooked sous-vide tenderloin, finished with a rich red wine sauce (GF/DF)

MUSHROOM SKILLET PORK CHOPS

Pork chops cooked in a creamy mushroom & thyme gravy (GF)

FISH

MISO GLAZED SALMON

Pacific salmon, marinated in a savory miso blend, & finished with our house-made chili oil (GF/DF/H)

BLACK COD

Pan-seared black cod served with a rich Beurre Blanc (GF/H)

Special dietary requests can be accommodated upon request

VEGETARIAN & VEGAN

HARISSA CAULIFLOWER STEAK

Roasted harissa-spiced cauliflower steak served over creamy hummus & drizzled with a sweet & savory tahini-dill dressing (GF/VEGAN)

MUSHROOM WELLINGTON

Tender mushrooms wrapped in flaky puff pastry & finished with a rich mushroom gravy (VEGAN)

CAPRESE STUFFED PORTOBELLO

Portobello mushroom stuffed with fresh mozzarella, tomato, house-made basil pesto, & finished with a Modena glaze (GF/V)

RATATOUILLE NIÇOISE

A classic blend of eggplant, tomato, & zucchini, served with bocconcini cheese & marinara sauce (GF/V)

PASTA COURSE **ADDITIONAL \$15.00/PP**

FETTUCCHINE CARBONARA

with a chardonnay cream sauce (V)

RAVIOLI KABOCHA

with marinara sauce & fresh basil (V)

AGLIO E OLIO GNOCCHI

with wild mushrooms (V)

SPAGHETTI ALLE VONGOLE

with fresh clam & a white wine sauce

STARARCH SELECTION

(Choose 2)

EGG FRIED RICE (GF/DF)

WILD MUSHROOM RICE PILAF (GF/VEGAN)

HERB ROASTED BABY POTATOES (GF/VEGAN)

CREAMY GARLIC MASHED POTATOES (GF/V)

LEMON & HERB ORZO (VEGAN)

Special dietary requests can be accommodated upon request

VEGETABLE SELECTION

(Choose 2)

ROASTED RAINBOW CARROTS *(GF/VEGAN)*

ROASTED VEGETABLE MEDLEY *(GF/VEGAN)*

ROASTED ROOT VEGETABLES *(GF/VEGAN)*

GRILLED SUMMER ASPARAGUS *(GF/VEGAN)*

PARMESAN ROASTED BRUSSELS SPROUTS *(GF/V)*

PANKO SAUTÉED STRING BEANS *(DF/V)*

DESSERT BUFFET

DESSERT BUFFET MAY INCLUDE AN ASSORTMENT FROM THE FOLLOWING

SQUARES

Mixed Berry Crumble (NF) / Orange Square (NF) / Strawberry Shortcake (NF) / Carrot Cake *(contains pecans)* / Brownies (NF) / Maple Mania (NF) / Mini Beignets (Hazelnut, Caramel & Raspberry)

CHEESECAKE

New York Cheesecake (NF) / Raspberry & Black Tie Truffle Cheesecake Bites / Assorted Cheesecake Lollipops

CANNOLIS

Lemon Curd (NF) / Boston Cream (NF)

MINI CUPCAKES

Red Velvet (NF) / Vanilla (NF) / Chocolate (NF)

MINI TARTS

Lemon meringue (NF) / Fruit Tarts with Diplomat Cream (NF)

DESSERT CUPS

Chocolate (NF) / White Chocolate (NF) / Lemon (NF) / Passionfruit (NF) / Mango(NF) / Strawberry (NF)

TERMS & CONDITIONS

ADDITIONAL CHARGES

- A final guest count, along with all dietary restrictions for food & beverage orders, must be submitted no later than 2 weeks prior to the event date.
- All food and beverage prices are subject to an 18% gratuity charge and 5% GST charge.
- A minimum delivery charge of \$100.00 and a \$25 fuel fee will apply to all orders.
- A \$10 per person service fee may apply to weddings to cover the additional planning, coordination, and on-site support required for wedding events.
- Prices are subject to change but will be guaranteed for 1 year once a booking has been [confirmed with a Deposit](#).

INCLUDED IN MENU

- China, cutlery, and white linen napkins are included with each menu.
- All serving equipment including chafing dishes and serving utensils for Buffet are included with menu prices.
- Disposable Rosso cups, lids, milk, cream and condiments included for coffee and tea service. (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 severe allergies.
- Guests with life-threatening allergies should avoid any food at the event!

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