

Small Plates



Customizable Menus

Our vision is to Serve!

www.visionarycatering.com



Small Plates

3 PIECES/PP - **\$20.95** | 5 PIECES/PP - **\$29.95** | 7 PIECES/PP - **\$35.95**

(Minimum 24pcs per item)

SLIDERS

- Korean Style Crispy Chicken Slider (H)
- 17 Hour Slow-Roasted Brisket Slider
- Nashville Hot Chicken Slider (H)
- Cuban Slider
- Bang-Bang Chicken Slider (H)
- Mediterranean Falafel Slider (VEGAN)
- Fried Zucchini Slider (VEGAN)

ASIAN FUSION

- Ginger Beef Bao Bun (DF)
- Bao Bun with Teriyaki Tofu & Glazed Shiitake Mushroom (VEGAN)
- Gua Bao (Pork Belly Bao Bun) (DF)
- Street Food Salad Rolls w/sauce (GF/VEGAN)
Hoisin, Chili (GF), & Peanut Sauce (GF)

SEAFOOD

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

CROSTINIS

Must be ordered by the dozen (GF UPON REQUEST +\$1.00)

- Baked Brie & Cranberry Crostini (V)
- Seared Beef Crostini w/ Whipped Boursin
- Smoked Salmon Crostini (H)
- Mango & Prosciutto Crostini w/ Cream Cheese
- Artichoke with Hummus & Tomato (VEGAN)
- Cajun Shrimp Crostini (DF)
- Tomato & Whipped Feta Crostini (V)
- Peach & Ricotta Crostini (V)
- Salami & Pesto Cream Cheese Crostini
- Caramelized Walnut Feta Crostini (V)

SKEWERS

- Chicken Yakitori Skewers (GF/DF/H)
- Orange-Ginger Chicken Skewers (GF/DF/H)
- Thai Chicken Skewers with peanut sauce (GF/DF/H)
- Bang-Bang Chicken Skewers (GF/DF/H)
- Bacon Wrapped Chicken & Pineapple Skewers (GF/DF)
- Teriyaki Chicken Skewers (GF/DF/HALAL)
- Buffalo Chicken Meatballs Skewers
- Honey-Sriracha Glazed Meatball Skewers (DF)
- Sweet & Sour Beyond Meat Kabobs (GF/VEGAN)
- Grilled Lemongrass Beef Skewers (GF/DF)
- Bloody Mary Shrimp Skewers w/Cocktail Sauce (GF/DF)
- Halloumi & Vegetable Skewers (GF/V)
- Grilled Tofu Skewers w/Sriracha Mayo (GF/VEGAN)
- Caprese Skewers 2/pp - COLD (GF/V)
- Melon, Prosciutto & Mozza Skewers - COLD (GF)
- Antipasto Skewers - COLD

VEGETARIAN

- Cheese Pierogis with Sour Cream - 2pp
- Vegetarian Dumplings with Soy Sauce - 2/pp (DF)
- Mozzarella Arancini (Stuffed Rice Balls) - 2/pp
- Spanakopita with Tzatziki Sauce - 2/pp
- Vegetarian Spring Rolls with Plum Sauce - 2/pp (DF)
- Vegan Samosas with Mango Chutney - 2/pp (VEGAN)
- Ricotta & Spinach Stuffed Mushroom Caps
- Roasted Zucchini Rolls (GF)
- Honeyed Pear Endive w/ Caramelized Walnuts

DIPS

All dips include Tri-Color Corn Tortilla Chips & Flatbread Chips

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

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

PUB FOOD

- Breaded Macaroni & Cheese Bites (VEG)
- Chicken Tenders with Plum Sauce
- Mini Shepherds Pie
- Red Wine Short Rib Bites (GF)
- Pub Chicken Wings with Ranch - 2/pp (GF/DF)
(Flavours: Lemon Pepper / Buffalo / Honey Garlic)
- Cauliflower Wings - 2/pp (V)
(Sweet Chilli / Buffalo)
- Mozza Sticks with Marinara Sauce (2/pp) (V)
- Crunchy Buffalo Shrimp with a Lemon Aioli
- Mini Corn Dogs (Chicken & Pork)
- Stuffed Mini Peppers (Contain Beef) (GF)
- Loaded Potato Skins (GF)
- Bacon Wrapped Jalapeño Poppers (GF)

SWEETS

- Assorted Cheesecake Bites
- Cheesecake Lollipops (GF)
- Assorted Dessert Cups (GF)
(Chocolate / Mango / Lemon / Strawberry / Passion Fruit)
- Mini Cannolis
(Boston Cream / Lemon)
- Mini Cupcakes
(Chocolate / Vanilla / Red Velvet)
- Brownie Bites with Whipped Cream
- Chocolate-Dipped Meringues (GF)
- Chocolate hummus, served with pretzels, strawberries & pineapple (V)

Grazing Tables/Platters

CLASSIC GRAZING TABLE \$21.95/PP

a curated selection of smoked and cured meats alongside an assortment of specialty and domestic cheeses. Artfully garnished with fresh seasonal fruit, olives, and house-selected pickled vegetables, and served with assorted crackers. The table is completed with a colorful vegetable crudité display accompanied by a creamy herb dip. *Gluten-free crackers available upon request.*

VEGETARIAN GRAZING TABLE \$12.95/PP

A vibrant selection of Mediterranean-inspired vegetables & cheeses, featuring roasted red peppers, zucchini, & mushrooms, paired with pesto bocconcini & creamy buffalo feta. Complemented by artichokes, juicy grape tomatoes, pickled asparagus, & olives. Served with smooth, house-made hummus and fresh sliced baguette (V)

SALMON PLATTER \$18.95/PP

An elegant salmon pâté platter featuring a creamy spread made from fresh Atlantic salmon blended with cream cheese, bright lemon juice, fresh dill, and delicate seasoning. Served with fresh-cut baguette and an assortment of house-selected pickled vegetables, including olives, asparagus, artichokes, gherkins, pickled red onion, and sweet mini drop peppers. *Gluten-free crackers available upon request.*

TERMS & CONDITIONS

ADDITIONAL CHARGES

- A final guest count, along with all dietary restrictions for food & beverage orders, must be submitted no later than 1 week prior to the event date.
- All food and beverage prices are subject to an 18% gratuity and a 5% GST.
- A minimum delivery charge of \$39 plus a \$15 fuel fee will apply to all orders.
- Prices are subject to change but will be guaranteed for 1 year once a booking has been confirmed with a deposit.
- Service staff are available at a rate of \$30 per hour, with a minimum booking of three hours.

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