

2026

BUFFET MENU



Customizable Menus

Our vision is to Serve!
visionarycatering.com



SMALL PLATES MENU

3 PIECES/PP - **\$20.95** | 5 PIECES/PP - **\$29.95** | 7 PIECES/PP - **\$35.95**
(PP - Per Person | Minimum 24pcs per item)

COLD

BEEF CARPACCIO

rare tenderloin, pine nut aioli, shaved grana padano, thyme & rosemary infused oil, arugula micro-greens, baked crostini, maldon salt

SMOKED SALMON CANAPÉ (H/NF)

smoked salmon, caper dressing, dill cream cheese, red onion jam, dill microgreens & baked crostini

BRIE & PEAR CROSTINI (V)

poached pear, caramelized onion, scorched brie, maldon salt, micro-italian mix

MARINATED TOMATO & PESTO CROSTINI (V)

basil & sage marinated tomato, whipped pesto, basil oil, toasted pine nuts, balsamic glaze, basil microgreens

PURPLE BEET HUMMUS (V)

roasted purple beets, toasted pumpkin seeds, za'atar - served with cumin pita chips & tri-color corn tortilla chips (GF available)

CRANBERRY & WHIPPED FETA DIP (V)

honey drizzle, topped with toasted pistachio, chili flakes - served with assorted crackers (GF available)

ANTIPASTO SKEWERS

cheese tortellini, grape tomatoes, salami, fresh basil, mini pesto bocconcini, olives & a balsamic glaze (contains pine nuts)

HOT

PEACH & BOURBON GLAZED GRILLED CHICKEN SKEWERS (GF/DF/NF)

grilled tender boneless chicken leg glazed with peach & bourbon

ITALIAN MEATBALLS

ground pork, prosciutto, salami, marinara, shaved parm & micro-italian mix

MUSHROOM TARTLET (V)

roasted mushroom, goat cheese, caramelized onion, thyme, truffle oil & mozzarella cheese

SPINACH & RICOTTA TART (V)

ricotta cheese & spinach presented in a puff pastry shell

MINI TURKEY POT PIE

roasted turkey, peas, sweet corn, celery, onion, & carrots in a mini pie crust

BEEF SAUSAGE ROLLS

served with a with honey mustard dipping sauce

CRANBERRY & BRIE PASTRY BITES (V)

mini phyllo pastry filled with double creamed brie & cranberries

BACON & GOAT CHEESE BITES (GF)

mini phyllo pastry, candied bacon, goat cheese, caramelized onion, thyme

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

BUFFET OPTION A

\$35.95 PER PERSON

DINNER ROLLS
with butter balls

SALAD (Choose One)

CHARRED KALE & ROMAINE CAESAR SALAD (NF)
charred kale, romaine lettuce, parmesan cheese, crispy capers, garlic croutons, & bacon bits with a creamy garlic caesar dressing

WINTER SALAD (GF/V)
marinated kale, shaved brussels sprouts, roasted red onion, roasted butternut squash, radicchio, raisins, candied pecan, & shaved parmesan with an apple-maple dressing

PANZANELLA SALAD (VEGAN)
croutons, roasted squash, roasted beets, citrus segments, parsley leaf, & pomegranate seeds, with a balsamic dressing-maple dressing

ROASTED BROCCOLI & APPLE SALAD (VEGAN)
roasted broccoli florets, crisp apple, fried shallots, candied almond, & raisins with a maple dijon dressing

ENTRÉES (Choose One)

OVEN-ROASTED TURKEY (H)
Sage tea-brined turkey with house gravy & cranberry sauce (Includes stuffing made with turkey stock)
GLUTEN FREE GRAVY & STUFFING AVAILABLE UPON REQUEST

SLOW-ROASTED AAA BEEF BRISKET (GF/DF)
Served with herbed au jus, horseradish & grainy mustard

STUFFED CHICKEN BREAST (GF/H)
Tomato, pesto, & mozzarella stuffed chicken breast served with a balsamic & prosciutto gremolata

PEACH & BOURBON GLAZED CHICKEN LEG (GF/DF/H)
Tender sous-vide chicken thigh marinated in a peach & bourbon glaze

SIDES (Choose Two)

- HERB ROASTED BABY POTATOES (VEGAN/GF)
- CREAMY MASHED POTATOES (V/GF)
- POTATOES AU GRATIN (DAUPHINOISE) (V/GF)
- WILD MUSHROOM RICE PILAF (VEGAN/GF)
- ROASTED VEGETABLE MEDLEY (VEGAN/GF)
- HONEY GLAZED CARROTS (V/DF/GF)
- CRISPY PARMESAN & GARLIC BRUSSELS SPROUTS (V/GF)
- GOLDEN ROASTED BEETS WITH FRESH THYME & GARLIC (VEGAN/GF)
- ROASTED GARLIC CAULIFLOWER WITH A TAHINI DRIZZLE (VEGAN/GF)

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BUFFET OPTION B

\$45.95 PER PERSON

DINNER ROLLS
with butter balls

SALADS (Choose Two)

CHARRED KALE & ROMAINE CAESAR SALAD (NF)
Charred kale, romaine lettuce, parmesan cheese, crispy capers, garlic croutons, & bacon bits with a creamy garlic caesar dressing

WINTER SALAD (GF/VEG)
Marinated kale, shaved brussels sprouts, roasted red onion, roasted butternut squash, radicchio, raisins, candied pecan, & shaved parmesan with an apple-maple dressing

PANZANELLA SALAD
Roasted squash, roasted beets, citrus segments, parsley leaf, & pomegranate seeds, with a balsamic dressing-maple dressing

ROASTED BROCCOLI & APPLE SALAD (VEGAN)
Roasted broccoli florets, crisp apple, fried shallots, candied almond, & raisins with a maple dijon dressing

ASPARAGUS SALAD (GF/VEGAN)
Arugula, fire-roasted asparagus, radish, marinated tomato, truffled mushroom, toasted walnuts, & pickled shallots, with a lemon vinaigrette dressing

ENTRÉES (Choose One)

OVEN-ROASTED TURKEY (H)
Sage tea-brined turkey with house gravy & cranberry sauce (Includes stuffing made with turkey stock)
GLUTEN FREE GRAVY & STUFFING AVAILABLE UPON REQUEST

SLOW-ROASTED AAA BEEF BRISKET (GF/DF)
Served with herbed au jus, horseradish & grainy mustard

STUFFED CHICKEN BREAST (GF/H)
Tomato, pesto, & mozzarella stuffed chicken breast served with a balsamic & prosciutto gremolata

PEACH & BOURBON GLAZED CHICKEN LEG (GF/DF/H)
Tender sous-vide chicken thigh marinated in a peach & bourbon glaze

HONEY GARLIC PORK RIBS (GF/DF)
Caramelized pork ribs glazed with a sticky-garlic sauce

SIDES (Choose Three)

HERB ROASTED BABY POTATOES (VEGAN/GF)
CREAMY MASHED POTATOES (V/GF)
POTATOES AU GRATIN (DAUPHINOISE) (V/GF)
WILD MUSHROOM RICE PILAF (VEGAN/GF)
ROASTED VEGETABLE MEDLEY (VEGAN/GF)
HONEY GLAZED CARROTS (V/DF/GF)
CRISPY PARMESAN & GARLIC BRUSSELS SPROUTS (V/GF)
GOLDEN ROASTED BEETS WITH FRESH THYME & GARLIC (VEGAN/GF)
ROASTED GARLIC CAULIFLOWER WITH A TAHINI DRIZZLE (VEGAN/GF)

DESSERT

HOLIDAY GRAZING TABLE
MAY INCLUDE: LEMON MOUSSE CUPS (GF), WHITE CHOCOLATE MOUSSE CUPS (GF), NANAIMO BARS WITH CHOCOLATE DRIZZLE, CHEESECAKE LOLLIPOPS, BROWNIE BITES WITH WHIPPED CREAM, FRUIT TARTS, LEMON TARTS, BERRY SQUARES, RASPBERRY & MANGO CAKE BITES. (ALL DESSERT ARE NUT-FREE)

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BUFFET OPTION C

\$60.95 PER PERSON

DINNER ROLLS

with butter balls

SALADS (Choose Two)

CHARRED KALE & ROMAINE CAESAR SALAD (NF)

Charred kale, romaine lettuce, parmesan cheese, crispy capers, garlic croutons, & bacon bits with a creamy garlic caesar dressing

WINTER SALAD (GF/VEG)

Marinated kale, shaved brussels sprouts, roasted red onion, roasted butternut squash, radicchio, raisins, candied pecan, & shaved parmesan with an apple-maple dressing

PANZANELLA SALAD

Roasted squash, roasted beets, citrus segments, parsley leaf, & pomegranate seeds, with a balsamic dressing-maple dressing

ROASTED BROCCOLI & APPLE SALAD (VEGAN)

Roasted broccoli florets, crisp apple, fried shallots, candied almond, & raisins with a maple dijon dressing

ASPARAGUS SALAD (GF/VEGAN)

Arugula, fire-roasted asparagus, radish, marinated tomato, truffled mushroom, toasted walnuts, & pickled shallots, with a lemon vinaigrette dressing

ROASTED BRUSSELS SPROUT SALAD (GF)

roasted brussels sprouts, candied bacon bits, raisins, crisp apple, toasted pecans & gorgonzola cheese, tossed in a balsamic-maple dressing

ENTRÉES (Choose Two)

OVEN-ROASTED TURKEY (H)

Sage tea-brined turkey with house gravy & cranberry sauce (Includes stuffing made with turkey stock)

GLUTEN FREE GRAVY & STUFFING AVAILABLE UPON REQUEST

SLOW-ROASTED AAA BEEF BRISKET (GF/DF)

Served with herbed au jus, horseradish & grainy mustard

STUFFED CHICKEN BREAST (GF/H)

Tomato, pesto, & mozzarella stuffed chicken breast served with a balsamic & prosciutto gremolata

PEACH & BOURBON GLAZED CHICKEN LEG (GF/DF/H)

Tender sous-vide chicken thigh marinated in a peach & bourbon glaze

HONEY GARLIC PORK RIBS (GF/DF/NF)

Caramelized pork ribs glazed with a sticky-garlic sauce

RED WINE BRAISED BEEF SHORT RIBS (GF/DF)

Red wine braised AAA beef, au jus, herbs

SIDES (Choose Four)

HERB ROASTED BABY POTATOES (VEGAN/GF)

CREAMY MASHED POTATOES (V/GF)

POTATOES AU GRATIN (DAUPHINOISE) (V/GF)

WILD MUSHROOM RICE PILAF (VEGAN/GF)

ROASTED VEGETABLE MEDLEY (VEGAN/GF)

HONEY GLAZED CARROTS (V/DF/GF)

CRISPY PARMESAN & GARLIC BRUSSELS SPROUTS (V/GF)

GOLDEN ROASTED BEETS WITH FRESH THYME & GARLIC (VEGAN/GF)

ROASTED GARLIC CAULIFLOWER WITH A TAHINI DRIZZLE (VEGAN/GF)

DESSERT

HOLIDAY GRAZING TABLE

MAY INCLUDE: LEMON MOUSSE CUPS (GF), WHITE CHOCOLATE MOUSSE CUPS (GF), NANAIMO BARS WITH CHOCOLATE DRIZZLE, CHEESECAKE LOLLIPOPS, BROWNIE BITES WITH WHIPPED CREAM, FRUIT TARTS, LEMON TARTS, BERRY SQUARES, RASPBERRY & MANGO CAKE BITES. (ALL DESSERT ARE NUT-FREE)

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VEGETARIAN & VEGAN OPTIONS

VEGETARIAN

STUFFED SWEET POTATO (GF)

Creamy mushroom & spinach stuffed sweet potato

MUSHROOM RAVIOLI

Truffled mushroom cream sauce, wilted spinach, white wine, thyme

SPINACH & CHEESE CONCHIGLIONI

Pasta shells stuffed with a ricotta & spinach filling and served with your choice of creamy white wine sauce or marinara sauce

STUFFED PORTOBELLO MUSHROOM

Portobello mushroom stuffed with spinach, ricotta cheese, tomato, & garlic panko

VEGETARIAN LASAGNA

Eggplant, zucchini, carrot, celery & onion between layers of pasta, house-made tomato sauce & ricotta cheese

VEGAN

MUSHROOM WELLINGTON

Puff pastry filled with sautéed mushrooms, shallots & spinach finished with a rosemary mushroom sauce

CAULIFLOWER STEAK (GF)

Harissa spiced cauliflower steak with tahini drizzle & sautéed spinach

BROWN SUGAR MEATBALLS (GF)

homemade beyond meat meatballs cooked in citrusy sweet, brown sugar glaze with lemon zest, spices, & dijon mustard

ORANGE-GINGER GLAZED VEGAN CHICKEN

Breaded soy based chicken cooked in sticky sweet sauce with fresh orange & ginger

ADD ONS

ADDITIONAL SALAD + \$6.95/PP

ADDITIONAL SIDE + \$5.95/PP

ADDITIONAL ENTREE + \$16.95/PP

ADD BEVERAGES (POP, WATER, JUICE) + \$2.50/EA

ADD ROSSO COFFEE & TEA SERVICE +\$3.00/PP

SEASONAL GRAZING TABLE

Assorted cured & smoked meats, specialty & domestic cheeses, kalamata olives, pickled vegetables & an assortment of crackers served with a vegetable crudite display

\$21.00/per guest (Min 10)

TERMS & CONDITIONS

ADDITIONAL CHARGES

- Note: A deposit may be required to confirm your event booking.
- Final guest count for all food and beverage orders is due no later than 7 days prior to your event.
- All staffed food and beverage prices are subject to a 5% GST charge, an 18% gratuity charge, &/or a \$10/pp service fee.
- A minimum delivery charge of \$39 plus a \$15 fuel surcharge will apply to all deliveries.
- RENTALS: Any orders requiring rental delivery will incur a minimum \$149.00 delivery fee, \$149.00 pickup fee, and \$39.00 fuel charge. *Subject to change based on delivery time windows.*

INCLUDED IN DINNER BUFFET

- High-quality disposables are included.
- All food serving equipment including chafing dishes, chafing fuel, and tong/serving utensils are provided.
- Disposable cups, lids, milk, cream, and condiments are provided for any coffee and tea service. (China mugs and saucers may be rented for an additional fee.)

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 severe/life-threatening allergies should avoid any food at the event.

BAR/ALCOHOL SERVICE

- Bars require a minimum revenue requirement of \$200.00. If the minimum is not reached, the client will be charged the difference between the \$200.00 minimum and the actual sales.
- Visionary bar staff will not serve any guest who appears intoxicated
- Liquor service is not permitted 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.
- Specialty Orders: Custom decor, rentals, and specialty non-perishable or imported food items purchased specifically for the event are non-refundable.

FOR ANY QUESTIONS OR CONCERNS:

Phone: #(403) 264-7447

Email: order@visionarycatering.com

www.visionarycatering.com