

# Small Plates



*Customizable Menus*

**Our vision is to Serve!**

**[www.visionarycatering.com](http://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*

- *Skillet Mexican Dip (GF/V)*
- *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
- 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**

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