2026

BUFFET MENU



Customizable Menus

Our vision is to Serve!
visionarycatering.com

VISIONARY CATERING
EST. 2000

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

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

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

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

ENTRÉES (Choose One)

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

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

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STUFFED CHICKEN BREAST (GF)
Tomato, pesto, & mozzarella stuffed chicken breast served with a balsamic & prosciutto gremolata *(Halal option available)*

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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)**

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

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

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

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

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

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

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

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STUFFED CHICKEN BREAST (GF)
Tomato, pesto, & mozzarella stuffed chicken breast served with a balsamic & prosciutto gremolata *(Halal option available)*

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

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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)*

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

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

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

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

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

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

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ROASTED BRUSSELS SPROUT SALAD (GF)
roasted brussels sprouts, candied bacon bits, craisins, crisp apple, toasted pecans & gorgonzola cheese, tossed in a balsamic-maple dressing

ENTRÉES (Choose Two)

OVEN-ROASTED TURKEY (HALAL AVAILABLE)
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)
Tomato, pesto, & mozzarella stuffed chicken breast served with a balsamic & prosciutto gremolata *(Halal option available)*

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

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

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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)*

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

VEGETARIAN & VEGAN OPTIONS

VEGETARIAN

STUFFED SWEET POTATO (GF)
Creamy mushroom & spinach stuffed sweet potato

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

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

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

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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

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CAULIFLOWER STEAK (GF)
Harissa spiced cauliflower steak with tahini drizzle & sautéed spinach

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BROWN SUGAR MEATBALLS (GF)
homemade beyond meat meatballs cooked in citrusy sweet, brown sugar glaze with lemon zest, spices, & dijon mustard

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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:

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www.visionarycatering.com