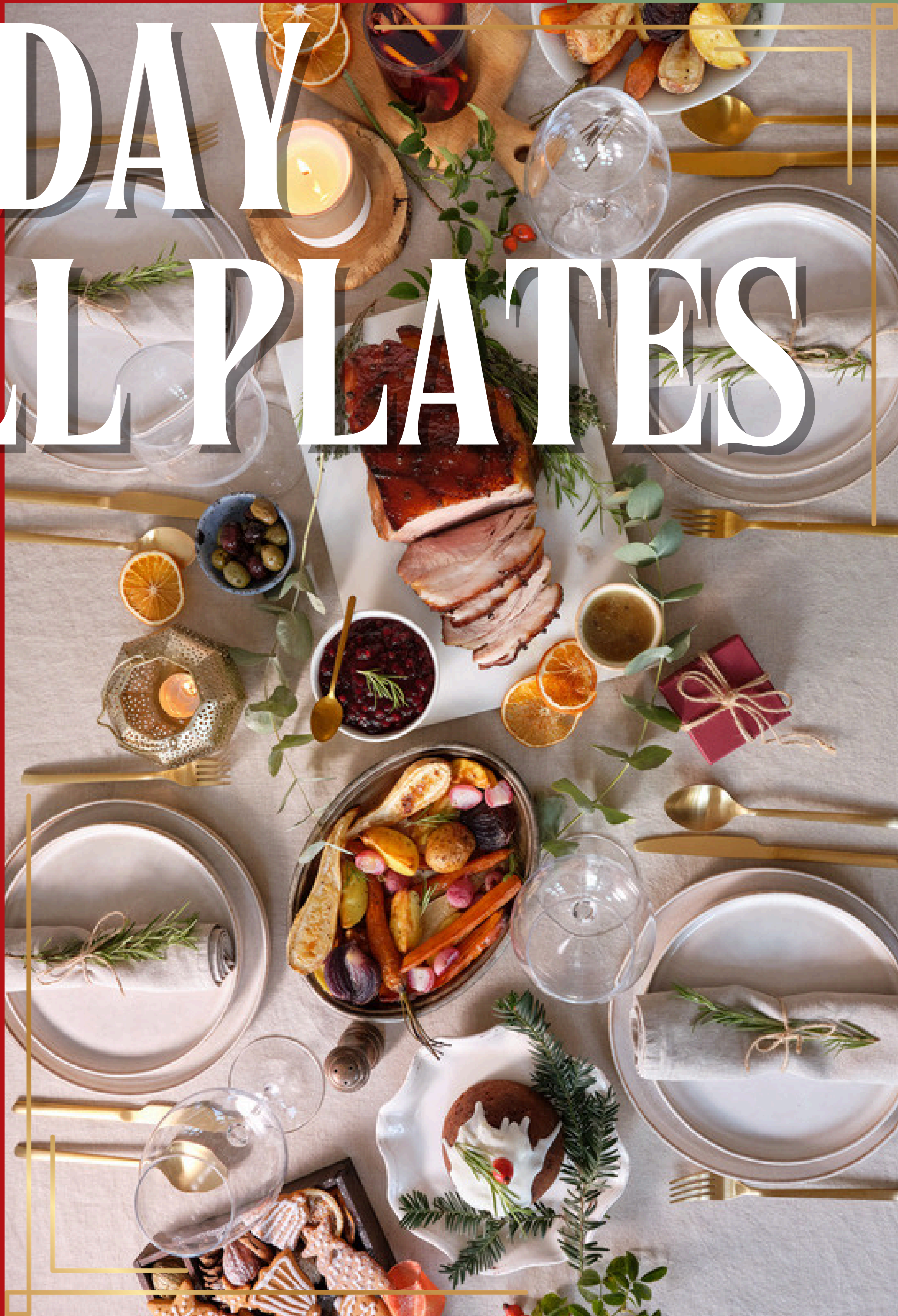


2026

HOLIDAY SMALL PLATES



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

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