



Boaden
CATERING & BANQUET CENTRE

Memorial Receptions

Welcome to Boaden Catering and Banquet Centre

We offer a complete range of memorial menus. We know this is a difficult time for families – so many things to do in a short period of time while under emotional distress.

Let Boaden Catering take the worry out of this stressful time. You can rely on Boaden Catering's experienced qualified staff to help you through your day.

We can accommodate an intimate family gathering in your home, a community center or in a church. We have banquet rooms to accommodate memorial receptions from 50 to 300 people.

All of our Menus are prepared by our Executive Chef, using only the freshest of ingredients. You can select one of our menus on the following pages or a Boaden Catering reception coordinator can customize one just right for you and your family.

THESE MENUS ARE SUITABLE FOR A STAND-UP RECEPTION AT
THE CHURCH OR FUNERAL HOME OR IN ONE OF OUR BANQUET ROOMS.

THEY ARE EASY TO EAT AND ARE SUITABLE
TO BE SERVED ON DISPOSABLE PLATES IF PREFERRED.

A Simple Reception

ASSORTED FANCY SANDWICHES OR ASSORTED WRAPS
VEGETABLES AND DIP
ASSORTED CHEESE AND CRACKER PLATTER
SEASONAL FRESH FRUIT PLATTER
FRENCH COCKTAIL PASTRIES
FRESHLY BREWED COFFEE AND TEA

\$ _____ PER PERSON
Plus Taxes & Gratuities
(Minimum 50 people)

Hot and Cold Hors D'Oeuvres Reception

HOT HORS D'OEUVRÉS

CHOICE OF FOUR:
MINI QUICHE, SAUSAGE ROLLS, MEATBALLS,
EGG ROLLS, BREADED SHRIMP, BAKED PHILLO PASTRY
SHRIMP ROLLS, CHEESE BALLS, CHICKEN FINGERS

COLD HORS D'OEUVRÉS

FRESH VEGETABLES AND DIP
PATE AND CRACKERS
SEASONAL FRESH FRUIT PLATTER
ASSORTED COCKTAIL PASTRIES

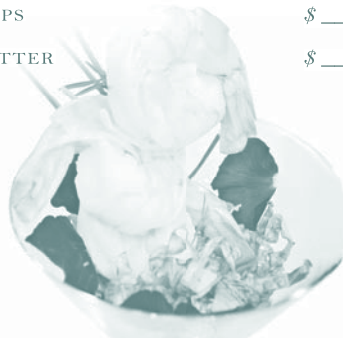
FRESHLY BREWED COFFEE AND TEA

\$ _____ PER PERSON
Plus Taxes & Gratuities
(Minimum 50 people)



Additional Items for Memorial or Cocktail Receptions

SEASONAL FRESH FRUIT PLATTER	\$ _____ per person
IMPORTED CHEESE AND CRACKER PLATTER	\$ _____ per person
SALMON MOUSSE PÂTÉ AND CRACKER PLATTER	\$ _____ per person
PÂTÉ AND CRACKER PLATTER	\$ _____ per person
ASSORTED DELI MEAT PLATTER WITH BUNS	\$ _____ per person
SMOKED SALMON WITH MINI-BAGELS, CREAM CHEESE, CAPERS AND RED ONION	\$ _____ per person
ASSORTED SUSHI WITH WASABI SQUARES AND TARTS	\$ _____ per person
FRESH FRUIT & CHEESE PLATTER	\$ _____ per person
CHICKEN SATAYS WITH PEANUT SAUCE	\$ _____ per person
PIZZA ROUNDS	\$ _____ per person
SHRIMP TOWER	\$ _____ per person
COLD POACHED SALMON	\$ _____ per person
ASSORTED SANDWICHES	\$ _____ per person
ASSORTED WRAPS	\$ _____ per person
ANTIPASTO PLATTER	\$ _____ per person



Memorial Reception

THESE TWO MENUS ARE SUITABLE FOR A HEARTY LUNCH OR SIMPLE SUPPER.
THEY ARE SUBSTANTIAL ENOUGH TO SERVE AS DINNER.

INCLUDED IN YOUR RECEPTION

ELEGANTLY APPOINTED BANQUET HALL
BACKGROUND MUSIC
NON ALCOHOLIC PUNCH AS YOUR GUESTS ARRIVE
UNLIMITED SOFT DRINKS
CHOICE OF BUFFET OR SIT-DOWN MEAL SERVICE
OPTIONAL HOST OR CASH BAR
PROFESSIONAL SERVING STAFF
LINEN TABLECLOTHS AND NAPKINS
CHINA SET-UP FOR BUFFET
FULL CHINA SET-UP FOR SIT-DOWN MEAL
FRESH TABLE FLOWERS

BUFFET MENU

CHOICE OF TWO ENTRÉES:

CHEESE TORTELLINI IN AN ASIAGO ROSÉ SAUCE
PENNE PRIMAVERA
BREADED PORK OR CHICKEN SCHNITZEL WITH
LEMON OR A MUSHROOM SAUCE
HERBED ROAST OR CURRY CHICKEN
CHICKEN PAPRIKA
PEROGIES WITH SAUTÉED ONIONS, BACON AND SOUR CREAM
BEEF STROGANOFF
ROAST SIRLOIN OF BEEF WITH
TRADITIONAL GRAVY AND HORSERADISH
DELICATELY BATTERED FILET OF SOLE

Served with Herb-Roasted Potatoes or Rice Pilaf with Seasonal Vegetables

Served with Freshly Baked European Breads

CHOICE OF TWO SALADS:

HOUSE PASTA SALAD WITH MARINATED GRILLED VEGETABLES
CHEF'S MIXED GREENS WITH BALSAMIC VINAIGRETTE
TRADITIONAL CREAMY CAESAR SALAD

DESSERT

ASSORTED EUROPEAN PASTRIES OR TIRAMISU
FRESHLY BREWED COFFEE AND TEA

\$ _____ PER PERSON

Plus Taxes & Gratuities

(Minimum 50 people)

Memorial Reception

SIT-DOWN MENU

TO START

(CHOICE OF ONE)

SOUP

CHEF'S GARDEN SALAD

ENTRÉE SELECTION:

(CHOICE OF ONE)

CHICKEN SUPREME CHAMPIGNON

BONELESS BREAST OF CHICKEN
WITH WILD RICE STUFFING

ROAST SIRLOIN OF BEEF WITH
TRADITIONAL GRAVY AND HORSERADISH

ROAST PORK LOIN STUFFED WITH APPLES DATES
AND SERVED WITH POMMERY MUSTARD SAUCE

DELICATELY BATTERED FILET OF SOLE

Served with Herb-Roasted Potatoes or Rice Pilaf with Seasonal Vegetables

Served with Freshly Baked European Breads

DESSERT SELECTION

ASSORTED FRENCH PASTRIES

STRAWBERRY SHORTCAKE

FRENCH CHEESECAKE

FRESHLY BREWED COFFEE AND TEA

\$ _____ PER PERSON

Plus Taxes & Gratuities

(Minimum 50 people)

INCLUDES FULL CHINA SET-UP



BAR OPTIONS:

4 HOUR OPEN BAR \$ _____ per person

5 HOUR OPEN BAR \$ _____ per person

WINE WITH MEAL \$ _____ per person

CASH LIQUOR & BEER \$ _____ per drink

Platter Selections

MEDITERRANEAN PLATTER

HUMMUS, BABA GANOUSH,
TZATZIKI AND RED PEPPER DIP
Served with Assorted Flat Breads

DELI MEAT PLATTER

BLACK FOREST HAM, ROAST
BEEF, SMOKED TURKEY BREAST,
SALAMI ACCOMPANIED WITH
FRESH BAKED ROLLS
Garnished with Pickles & Tomatoes

DOMESTIC CHEESE PLATTER

SELECTION OF SLICED AND CUBED
CHEDDAR, SWISS, MARBLE AND
HAVARTI ACCOMPANIED WITH
ASSORTED CRACKERS
Garnished with Red & Green Grapes

DELUXE DELI SANDWICHES

ASSORTMENT OF FRESHLY BAKED
BREADS, ROLLS AND BAGELS
FILLED WITH SMOKED CHICKEN
BREAST, PASTRAMI, CORNED
BEEF, SHAVED TURKEY, ROAST
BEEF AND BLACK FOREST HAM,
TUNA, EGG AND SALMON SALAD,
COMPLETE WITH CHEESE,
LETTUCE AND TOMATO SLICES
(Can be Ordered as Wraps)

JUMBO SHRIMP

LARGE JUMBO PEELED SHRIMP
*Served with a Horseradish
Cocktail Sauce & Lemon Wedges*

SMOKED SALMON

THINLY SLICED SMOKED SALMON
*Served with Cream Cheese, Red Onions,
Capers & Pumpernickel Bread*

VEGETABLES & DIP

CRUNCHY, COLOURFUL AND
FRESH VEGETABLES
Served with Choice of Dip

PICKLE & OLIVE PLATTER

AN EYE PLEASING VARIETY OF
OLIVES AND PICKLES TO
ACCOMPANY ANY SANDWICH
OR MEAT TRAY

SEASONAL FRUIT PLATTER

COLOURFUL ASSORTMENT OF
SEASONAL FRESH FRUITS
INCLUDING BERRIES, KIWI SLICES,
RED AND GREEN GRAPES,
AND A VARIETY OF MELONS

KABOB FRUIT PLATTERS

A SELECTION OF FRESH FRUIT,
SKEWERED AND DISPLAYED ON A
WATERMELON CARVING

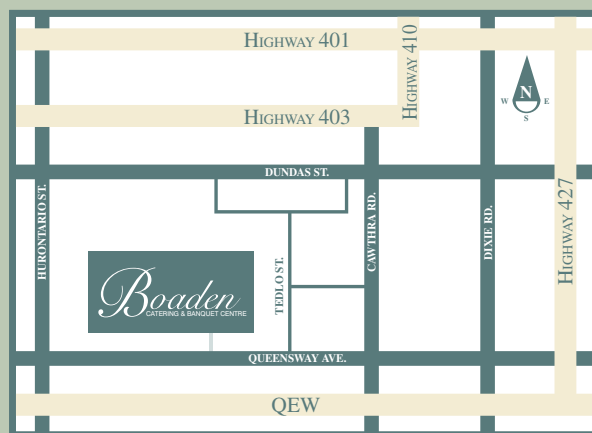
EUROPEAN PASTRIES

AN ARRAY OF ASSORTED
PASTRIES, CREAM PUFFS, CREAM
HORNS, ASSORTED CAKE SLICES,
CUSTARD TARTS, TULIP TARTS

ASSORTED SQUARES & TARTS

ALMOND, APRICOT
HOLLANDAISE, BERRY BRULÉE,
BLUEBERRY, DUTCH APPLE
CRUMBLE, FRENCH PEAR &
LEMON MERINGUE TARTS,
LEMON COCONUT SQUARES,
FUDGE BROWNIES





Boaden

CATERING & BANQUET CENTRE

Serving Mississauga and Toronto since 1975

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