

catering *by daytonas*

DAYTIME BUFFETS

CLASSIC BREAKFAST \$30/person

assorted breakfast pastries, scrambled eggs, sausages, bacon, home fries

BRUNCH BUFFET \$36/person

home fries, bacon, assorted breakfast pastries

CHOOSE 1:

Eggs Florentine
Roasted BLT Eggs Benedict

CHOOSE 1:

Blueberry Waffles
Churro French Toast Sticks

CHOOSE 2:

Tomato cucumber + feta salad
seasonal fruit salad
honey citrus + arugula salad
sundried tomato + goat cheese pasta salad

BUSINESS LUNCH \$30/person

vegetable + dip, assorted sandwiches + wraps, assorted dessert squares

CHOOSE 2:

garden salad
caesar salad
greek salad
baby potato salad
honey citrus + arugula salad
roasted potato wedges

UPGRADE ENTREE \$5/person

Pulled Pork
Maltese Beef on a Bun
Buttermilk Fried Chicken

SOUVLAKI BAR \$36/person

mediterranean grilled vegetable + dip, roasted red pepper hummus, + naan chips, assorted dessert squares

Includes:

feta, tomato, lettuce, cucumber, black olives, artichoke, red onion, naan + tzaziki

CHOOSE 1:

chicken
pork

CHOOSE 2:

greek salad
garden salad
lemon + arugula couscous salad
sundried tomato + goat cheese pasta salad
honey citrus + arugula salad

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EVENING BUFFET

DINNER BUFFET

\$55/person

dinner rolls, vegetable + dip tray,
assorted desserts

CHOOSE 2:

caesar salad
garden salad
greek salad

tomato, cucumber + feta pasta salad
honey citrus + arugula salad

CHOOSE 1:

brown butter sage rice
garlic mashed potato
baby smashed potato
garlic + herb roasted potato

CHOOSE 2:

rigatoni w. chorizo sausage + peppers
buttermilk fried chicken w. chipotle mayo
roasted salmon w. lemon caper butter
mediterranean pesto pasta
roast porkloin w. dijon + herb cream
herb roasted chicken
slow roasted sirloin w. red wine demi glace

CHOOSE 1:

honey + dill glazed carrots
broccoli + cauliflower w. pesto
garlic seasonal mix
roasted brussel sprouts w. blue cheese + balsamic

BAR ADD-ONS

Mimosa Bar \$20/person
orange + berry juice, champagne,
garnish

Caesar Bar \$24/person
clamato, tomato juice, crudite,
maple candied bacon, vodka or gin

Spritz Bar \$28/person
Aperol, St. Germaine & Limoncello, prosecco,
garnish, soda

Coffee Bar \$12/person
coffee, hot chocolate, specialty syrup,
premium garnish

locally owned + locally sourced

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EVENING PLATED

includes foccacia with olive oil + balsamic

STARTER: *choose 1*

caesar salad
garden salad
market greens salad
honey citrus + arugula salad
tomato basil soup
wild mushroom soup
charred sweet corn soup
roasted cauliflower soup

DESSERT *choose 1*

Salted Caramel Cheesecake
new york cheesecake topped with salted caramel

Baileys Crème Brûlée
baileys infused crème brûlée topped with amaretto whipped cream

Lemon + Blueberry Tart
lemon curd tart topped with macerated blueberries, fresh mint and whipped cream

ENTREE: *choose 1*

Lime, Thyme + Pistachio Chicken \$56
honey lime + thyme marinade, crusted pistachio, whipped asiago potato, asparagus

Chicken Roulade \$56
prosciutto wrapped chicken, marsala wine sauce, roasted heirloom carrot, whipped yukon gold potato

Lemon Caper Salmon \$57
lemon caper butter, saffron rice, asparagus, roasted pepper puree

Mediterranean Pesto Pasta \$53
zucchini, artichoke, spinach, grape tomato, onion, feta, pesto + penne

Braised Short Rib \$58
short rib, goats cheese whipped yukon gold potato, grilled broccolini, herb demi glace

Roasted Striploin \$58
potato pave, chimichurri, roasted heirloom carrot, red wine jus

*plated available for in-house events only
each guest will receive same meal chosen by host*

www.daytonas.ca

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APPETIZERS

BY THE DOZEN

minimum 3 doz.

TOMATO BRUSCHETTA CROSTINI	\$36
<i>toasted garlic crostini topped with our signature bruschetta and garnished with pecorino.</i>	
MUSHROOM + GOAT CHEESE CROSTINI	\$36
<i>toasted garlic crostini, roasted crimini mushrooms, shallots + sundried tomato, herb whipped goat cheese.</i>	
ANTIPASTO SKEWERS	\$36
<i>grape tomatos, bocconcini, antipasto, tortellini, italian meats with pesto.</i>	
SESAME GINGER CHICKEN SKEWERS	\$36
<i>ginger marinated chicken, with a sesame soy glaze topped with sesame seeds.</i>	
BUTTERMILK FRIED CHICKEN STRIPS	\$36
<i>buttermilk fried chicken served with signature honey dill aioli.</i>	
TOMATO + HERB GOAT CHEESE ARANCINI	\$36
<i>in house risotto balls stuffed with roma tomatos, basil and herbed goat cheese.</i>	
MINI CRAB CAKES + LEMON AIOLI	\$36
<i>crab cakes topped with fried sweet potato, served with lemon aioli.</i>	
LOADED 'TOT SKEWERS	\$36
<i>topped with smoked cheese sauce, beef, green onion, sour cream and pico de gallo.</i>	
PORK GYOZA	\$36
<i>pork and vegetable gyoza tossed in dijon chili soy glaze, + green onion.</i>	

VARIETY PACKAGE

\$60/order
minimum 5 orders
30 assorted pieces per 1 order

includes:

TOMATO BRUSCHETTA CROSTINI

MUSHROOM + GOAT CHEESE CROSTINI

ANTIPASTO SKEWERS

SESAME GINGER CHICKEN SKEWERS

BUTTERMILK FRIED CHICKEN STRIPS

TOMATO + HERB GOAT CHEESE ARANCINI

MINI CRAB CAKES + LEMON AIOLI

LOADED 'TOT SKEWERS

PORK GYOZA