



*Waring House Quality
...you can count on it!*

There are many occasions in life that are special and Waring House Catering is ready to help you carry out those special events with finesse and flair. An extension of The Waring House and Claramount Inn, Waring House Catering was developed in response to numerous requests for catering services. We stand ready to preside over a fling for a few or a feast for five hundred; formal weddings and events, business meetings, parties, informal gatherings, and even backyard barbecues.

Waring House Catering is pleased to offer fine foods, all made from local ingredients whenever in season. They are all carefully crafted by our own chefs in our County kitchen to assure you of the high quality you've come to expect from The Waring House. And we think you will be pleasantly surprised by our pricing, too.

Let us lighten the load.

Waring House Catering can help you entertain in many ways. We offer full-service catering; that means the foods, the flavours, and the Waring House quality you can count on...plus polished, professional service, in your own home, business, or the venue of your choice.

Don't need the works?

You can still spend more time with your guests and reduce your workload when you supplement your menu with hors d'oeuvres, platters, desserts, cakes, pies, and goodies galore. May we suggest a whole poached and garnished salmon, or a beef Wellington?

We will happily stay, serve your meal, and clean up afterwards; or you can pick up your order; or we'll drop it off to you.

Let Waring House Catering help you celebrate the special times in your life.

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Lets talk

We'll help you plan an event to remember (themed parties, hundred mile menus, slow-cooked specials; fresh County foods). Speak to us about creating a meal especially for you and your guests; one that is tailored to suit your special event. Naturally, we are happy to accommodate special dietary needs with advance notice.

Hors d'Oeuvres

\$6.95 per person

Choose three (provides three pieces per person)

Hot Hors d'Oeuvres

- Thai beef satay with toasted sesame sauce
- Thai chicken satay with lime peanut sauce
- Crab and Brie phyllo triangles
- Spinach and feta phyllo triangles (Spanikopita)
- Chicken quesadilla pinwheels
- Bruschetta pita crisps with feta cheese
- Baby shrimp and sweet chili tartlets with Waring House red pepper jelly
- Herbed chicken tartlets with County apples & Black River cheese
- Vader's maple syrup, pecan, and Brie tartlets
- Jumbo shrimp skewers with mango Cajun sauce
- Orange, fig, and Fifth Town chèvre phyllo cups
- Chorizo sausage with puff pastry and Cajun mayonnaise

Cold Hors d'Oeuvres

- Smoked salmon roulade on tortilla with maple Dijon mayonnaise
- Artichoke and cream cheese on cucumber round with sun-dried tomato
- Poached sea scallop on cucumber round with mango chutney
- Tapenade, cream cheese, and Cajun chicken mini bouchées
- Smoked salmon and Fifth Town chèvre phyllo cups
- Brandy chicken terrine tartlet with Waupoos apple
- Fresh strawberry and Fifth Town chèvre tartlets
- Citrus-cured rainbow trout on crostini
- Blackened Cajun shrimp on crostini with lemon caper cream cheese
- Shaved roast beef and sun-dried tomato cream cheese on crostini with maple Dijon mayonnaise

Three-course Dinners
Includes rolls and butter, tea and coffee

First Course (Choose soup or salad)

Soups

- Waring House apple and Black River cheddar
- Waring House clam chowder
- Waupoos apple and butternut squash
- Beef and barley with Barley Days beer
- Classic minestrone with (or without) pancetta bacon
- Carson Bay Farms chicken with vegetables
- Wellington mushroom and wild rice

Salads

- Mediterranean salad
- Baby spinach with Mandarin oranges, strawberries and blue cheese with almond lime ginger vinaigrette
- Caesar salad
- Pecan and Brie on mixed greens with maple Dijon vinaigrette
- Grapefruit and pistachio on mixed greens with poppy seed vinaigrette

Second Course – Main Dishes
(Choose one main course, one starch, and one vegetable)

• Roast top sirloin of beef with portabella mushroom and Port au jus	\$28.95
• 10-oz prime rib au jus and Yorkshire pudding	\$38.95
• Beef Wellington (6oz beef tenderloin, duxelles & Cognac pâté) with Madiera demi-glace	\$45.95
• Grilled breast of chicken with sweet red pepper chili sauce	\$26.95
• Suprême of capon stuffed with sundried tomato, caramelized onion, baby spinach and feta. Served with Chardonnay cream sauce and roasted red pepper coulis	\$32.95
• Roast turkey with apple and bacon dressing with citrus cranberry sauce	\$28.95
• Breast of duck, honey-glazed with brandied Windatt cherry compote	\$38.95
• Roast loin of pork with maple Bourbon pear sauce	\$28.95
• Roast pork tenderloin wrapped with bacon. Stuffed with pears, spinach, sundried cranberries and blue cheese. Served with cranberry cider glaze	\$36.95
• Honey-fried Lake Ontario pickerel with Dijon caper tartar sauce	\$36.95
• Filet of salmon with orange dill butter	\$30.95
• Salmon paupiette with chiffonade of spinach and Brie with strawberry Port reduction	\$34.95

<p>Potatoes, Rice, Pilafs (Choose one)</p> <ul style="list-style-type: none"> • Classic duchesse Yukon Gold potato • Roasted herb and garlic fingerling potatoes • Parisienne roast potato with herb, onion and chive • Basmati rice pilaf with trio of peppers • 7-grain vegetable pilaf with apple cider and butternut squash 	<p>Vegetables (Choose one)</p> <ul style="list-style-type: none"> • Waring House medley of vegetables • Honey-glazed baby carrots with fresh dill • Green beans amandine • Seasonal vegetables of Prince Edward County as available
<p><i>Third Course – Desserts (Choose one of the two dessert options below)</i></p>	
<ol style="list-style-type: none"> 1. Chefs choice dessert buffet 2. Plated dessert (choose one) <ul style="list-style-type: none"> ○ Vanilla cheesecake ○ Deep dark chocolate cheesecake ○ Berry swirl cheesecake ○ Seasonally-inspired cheesecake ○ Berry crème fraîche tart with orange cornmeal crust ○ Fruit pies ○ Lemon almond semifreddo ○ Chocolate roulade with crème fraîche and redberry compote ○ Crème brûlée (for intimate groups of ten or fewer) 	

Buffets (Minimum 25 persons)

Lunch Buffets, \$24.00 per person

Dinner Buffets, \$28.00 per person

Additional Items, \$2 per person per menu item

Salads (Choose three)

- Spinach salad
- Potato salad
- Pesto Penne
- Greek salad with Feta
- Caesar salad
- Vegetable and fruit tray

Potatoes, Rice, Pilafs (Choose one)

- Roasted mini potatoes
- Yukon Gold mashed potatoes
- Herb and garlic roasted fingerling potatoes
- Rice pilaf
- Basmati rice
- 7-grain medley pilaf

Vegetables (Choose one)

- Seasonal vegetable medley
- Baby carrots with dill
- Green beans almandine

Pastas (Choose one)

- Vegetarian lasagna
- Penne carbonara
- Bow tie Alfredo
- Tri-coloured tortellini with pesto cream

Main Courses (Choose one...Add an additional main course for \$5 per person)

- Roast top sirloin
- Roast turkey and stuffing
- Honey-glazed ham with maple Dijon
- Stuffed Mediterranean chicken with tarragon cream sauce
- Teriyaki salmon with sesame seeds and red pepper cream sauce
- Roast loin of pork with pecan Bourbon sauce

Desserts (Choose one of the two options below)

1. Chefs choice dessert buffet
2. Plated dessert (choose one)
 - Vanilla cheesecake
 - Deep dark chocolate cheesecake
 - Berry swirl cheesecake
 - Seasonally-inspired cheesecake
 - Berry crème fraîche tart with orange cornmeal crust
 - Fruit pies
 - Lemon almond semifreddo
 - Chocolate roulade with crème fraîche and redberry compote

Working Lunches (Minimum 25 persons)

\$14.95 per person

Coffee/Tea, add \$1.50 per person

Cold Drinks, add \$2.00 per person

Soup (Choose one)

- Classic minestrone
- Beef and barley with Barley Days beer
- Waupoos apple and butternut squash
- County corn and bacon chowder
- Wellington mushroom and wild rice
- Broccoli and Black River cheese
- County potato and leek
- Carson Bay Farms chicken with vegetables

Selection of Sandwiches and Wraps (Enjoy the chef's selection)

- Chicken and bacon club wrap
- Grilled veggie wraps
- Chunky egg salad
- Tuna salad
- Salmon salad
- Roast beef
- Ham and Swiss cheese

Salads (Choose one)

- Penne Pasta salad
- Greek salad with feta
- Caesar salad
- Spinach salad with mandarin oranges
- Garden salad
- Potato salad

Fresh Vegetable and Fruit Tray served with Dip and Crostini

Chef's Dessert Selection of Cookies, Squares & Tarts

*Prices do not include taxes or gratuities,
or service charges when applicable,
or additional staffing when applicable.*

Please note, menus and prices are subject to change without notice.