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Fireside Catering operates within Provincial COVID-19 regulations.

Fireside Catering has stemmed from true morals and values. Food is one of the most important aspects of a wedding, special event or party and our passion to make your event the best it can be.

Our commitment to exceptional food and outstanding service has been the foundation that we have built our business on. From a simple food tray, steak and lobster buffets or to sit-down meals for over 800 guests, as a full-service caterer we exceed the expectations of all our clientele.

We have enjoyed success and continual growth over the past 20 plus years. Let us take the worry out of one of the most important aspects of your event.

The Fluvarium is an ideal venue for your special day. The location is an oasis in the middle of the city, surrounded by The Fluvarium, situated in Pippy Park, is an the sights and sounds of nature.

The Fluvarium is close to all major hotels and is a short stop off the Outer Ring Road and Prince Philip Parkway.



Barbeques

10 oz Striploin	31
12 oz T-Bone	MP
Chicken	28
Served with baked potato, mushrooms and	
onions, three salads, fresh baked dinner rolls,	
dessert and coffee or tea.	
Hot Dog & Hamburger	15
Served with three salads, cookies and soft drink	

Lunch

Soup and Sandwich	16
A freshly made homemade soup,	
served with a variety of sandwiches.	
Includes tea or coffee and dessert.	
Bottled water or soft drink	2

Invoicing

Prices subject to change- 15% tax and 15% gratuity will be added to final invoice.

Late charges will apply if your meal is not served within the agreed upon time at a rate of \$75 for each additional 30 minutes. Meal cancellation notice must be within 72 hours prior to event.

Vegetarian or gluten free meals are available upon request at the equivalent cost of the meal being served. We accommodate guests with allergies.

Hot and Cold Food Trays Buffet **Appetizers** 32 per person Unavailable until further notice due to Garden Salad Hors d'oeuvre receptions are available. COVID-19 regulations. Caesar Salad Each tray serves approximately 30 people. Mandarin Orange Salad 5 Minimum order of ten trays. Our delicious hot buffets consist of three Homemade Soup 5 hot and three side dishes of your choice, Some COVID-19 restrictions apply. oven roasted potatoes, fresh dinner rolls, **Full-Service Meals** dessert and coffee or tea. COLD Stuffed Chicken Breast 27 The buffet is based upon a generous portion Oven Baked Turkey 28 Fresh Vegetable 48 per person. Minimum of 50 people required Baked Salmon 29 Assorted Sandwiches 52 for buffet meals. Cold Plate 22 Assorted Croissants and Wraps 60 Pork Loin Roast 27 Assorted Fruit 55 **Hot Dishes** Roast Beef 29 Mexican Dip 50 Honey Glazed Boneless Chicken Prime Rib MP Cookie Assortment 43 Beef Tenderloin BBQ or Sweet/Sour Meatballs MP Cheese and Cracker 58 MP Homemade Lasagna Lobster Cheese, meat, olives and grapes Cod Au Gratin *BBQ (Striploin or Chicken) 32/30 BBO Boneless Chicken HOT Sliced Stuffed Chicken Breast Meals served with mashed or croquette potato, Macaroni & Cheese turnip, baby carrots and green peas or french **Bacon Wrapped Scallops** 77 green beans, fresh baked dinner rolls, tea or Penne Primavera Chicken Fingers 72 Cod Nuggets coffee and dessert. (excluding cold plate) Cod Nuggets 68 Stuffed Pork Loin * BBQ includes baked potato or croquette, baby Spring Rolls 57 carrots and corn. **Battered Shrimp** 62 Side Dishes Salmon & Dill Quiche 62 Caesar Salad Kids Meals (aged 12 and under) Seasoned Chicken Wings 75 Chicken Nuggets, fries & dessert 13 Garden Salad Homemade Meatballs 68 Half serving of any meal (half applicable price) Coleslaw 68 Onion Rings Macaroni Salad Bruschetta 57 Potato Salad Desserts Bacon Wrapped Tenderloin 95 Tri-color Pasta Ice Cream Crepes Sliders 90 Broccoli Salad Rice Turtle Cheesecake 5 Thai Chicken Bites 70

Steamed

Vegetables

Wedding Cake Service

Table service per trav

If required, we will cut and serve your cake for \$50 to \$80 depending on number of tiers.

Coffee and Tea Breaks

Server, per hour

Set up for coffee and tea for up to 25 people is \$60 and \$2 per additional person. Events with no service required will include a \$60 clean-up fee.

each and 60 cents per napkin if required.

The use of linens for the cake table, quest book,

gift tables or other requests are available for \$8

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New York Style Cheesecake

Linens are included for guest tables only. Additional available for \$8 each.