

Breakfast

Our breakfasts include scrambled eggs, bacon, sausages, home fries, toast with jam, as well as tea or coffee.

Breakfast served buffet style 17

Additional items may be added as follows:

bacon, ham or bologna	2
fish & brews	3
Baked beans	3
Pancakes	3
Yogurt	2
juice, bottled water or soda	2



Lunch

Soup and Sandwich 16

A freshly made homemade soup, served with a variety of sandwiches. Includes tea or coffee and dessert. Includes linen tablecloths

Bottled water or soft drink 2

Hot and Cold Food Trays

Hors d'oeuvre receptions are available. Each tray serves approximately 30 people. Minimum order of ten trays. Some COVID-19 restrictions apply.

COLD	
Fresh Vegetable	48
Assorted Sandwiches	52
Assorted Croissants and Wraps	60
Assorted Fruit	55
Mexican Dip	50
Cookie Assortment	43
Cheese and Cracker	58
Cheese, meat, olives and grapes	70
HOT	
Bacon Wrapped Scallops	77
Chicken Fingers	72
Cod Nuggets	68
Spring Rolls	57
Battered Shrimp	62
Salmon & Dill Quiche	62
Seasoned Chicken Wings	75
Homemade Meatballs	68
Onion Rings	68
Brushetta	57
Sliders	90
Bacon Wrapped Tenderloin	95
Thai Chicken Bites	70

Table service per tray	4
Per chaffing server	15
Server per hour	16

Events with no service will include a \$60 clean-up fee.



Buffet

31 per person

Unavailable until further notice due to COVID-19 regulations.

Our delicious hot buffets consist of three hot and three side dishes of your choice, oven roasted potatoes, fresh dinner rolls, dessert and coffee or tea.

The buffet is based upon a generous portion per person. Minimum of 50 people required for buffet meals.

Hot Dishes

Honey Glazed Boneless Chicken
BBQ or Sweet/Sour Meatballs
Homemade Lasagna
Cod Au Gratin
BBQ Boneless Chicken
Sliced Stuffed Chicken Breast
Macaroni & Cheese
Stuffed Pork Loin
Penne Primavera
Cod Nuggets

Side Dishes

Caesar Salad
Garden Salad
Coleslaw
Macaroni Salad
Potato Salad
Tri-color Pasta
Broccoli Salad
Rice
Steamed Vegetables



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
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Served with three salads, cookies and soft drink

LET US CATER TO YOU

Appetizers

Garden Salad	4
Caesar Salad	4
Mandarin Orange Salad	5
Homemade Soup	5



Full Service Meals

Stuffed Chicken Breast	26
Oven Baked Turkey	28
Baked Salmon	27
Cold Plate	21
Pork Loin Roast	26
Roast Beef	28
Prime Rib	MP
Beef Tenderloin	MP
*BBQ (Striploin or Chicken)	31

Meals served with mashed or croquette potato, turnip, baby carrots and green peas or french green beans; fresh baked dinner rolls, tea or coffee and dessert. (excluding cold plate)

* BBQ includes baked potato, baby carrots and corn.

Kids Meals (aged 12 and under)

Chicken Nuggets, fries & dessert	13
Half serving of any meal (half applicable price)	

Desserts

Ice Cream Crepes	4
Turtle Cheesecake	5
New York Style Cheesecake	5

FIRESIDE CATERING



Official caterer of the Remax Centre.

Fireside Catering operates within Provincial COVID-19 regulations.

"The Remax Centre, St. John's can accommodate groups of up to 1500 during the off season, and up to 180 in a private air conditioned room year round. Located in the center of the city with lots of parking."

Owner /Operators:

Val Tiller (709) 746-0832

Jeff Tiller (709) 765-4394

firesidecatering@nl.rogers.com

www.firesidecatering.ca

Additional Services

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

Wedding Cake Service

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

The use of linens for the cake table, guest book, gift tables or other requests are available for \$8 each and 60 cents per napkin required.

Linens are not included with all meals but are available for \$8 each.

Linen tablecloths will be removed after meal service.

Coffee and Tea Breaks

Set up for coffee and tea for up to 25 people is \$60 and \$2 per additional person.



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 72 hours prior to event.

