

## 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 table cloths

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.

COLD

Fresh Vegetable	46
Assorted Sandwiches	48
Assorted Croissants and Wraps	55
Assorted Fruit	52
Mexican Dip	48
Cookie Assortment	40
Cheese and Cracker	55
Cheese, meat and crackers	65

HOT

Bacon Wrapped Scallops	75
Chicken Fingers	70
Cod Nuggets	65
Spring Rolls	55
Battered Shrimp	60
Salmon & Dill Quiche	60
Seasoned Chicken Wings	70
Homemade Meatballs	65
Onion Rings	65
Brushetta	55
Sliders	90
Bacon Wrapped Tenderloin	90

### Additional fees

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

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



Designed by Brandon Sullivan.ca

## Buffet

30 per person

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	30
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
Seafood Chowder	6
Homemade Soup	5



## Full Service Meals

Stuffed Chicken Breast	25
Oven Baked Turkey	27
Baked Salmon	26
Cold Plate	21
Pork Loin Roast	25
Roast Beef	27
Prime Rib	MP
Beef Tenderloin	MP
*BBQ (Striploin or Chicken)	30

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

Chicken Nuggets, fries & dessert	12
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.

*"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. Newly renovated in September 2011, 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 table cloths 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.

