



Weddings, Events, Corporate & BBQ



PROTEIN SELECTIONS

All price Points Choose Two

25

45

Prime Rib
Bacon-Wrapped Beef Tenderloin
Braised Beef cheeks
Beef Short Ribs
10oz Striploin ~ with Mushrooms & Onions
10oz Sirloin ~ with Mushroom & Onions

Vegetables

Curried Cauliflower, Carrots & Corn,
Chef's Fresh Vegetable Medley,
Smoked Butternut Squash,
Roasted Heirloom Carrots,
Roasted Root Blend

Starches

Red Skin Garlic Mashed, Sweet Potato Puree,
Rosemary Roasted Baby Red Potato,
Roasted Rice Pilaf, Rice & Quinoa,
Scalloped Potatoes,
Baked Potato with accompaniments.

Salads

Smoked Butternut Squash & Goat Cheese, Caprese,
Caesar, Greek, Garden with 2 dressings,
Spinach Mandarin,
Tuna & Mac, Greek Pasta, Coleslaw,
Creamy Broccoli Mushroom Penne

32

Stuffed Chicken

~ Cordon Bleu, Broccoli Cheddar, Bacon & Spinach or
Prosciutto & Sundried Tomato

Side Ribs

Chicken & Ribs

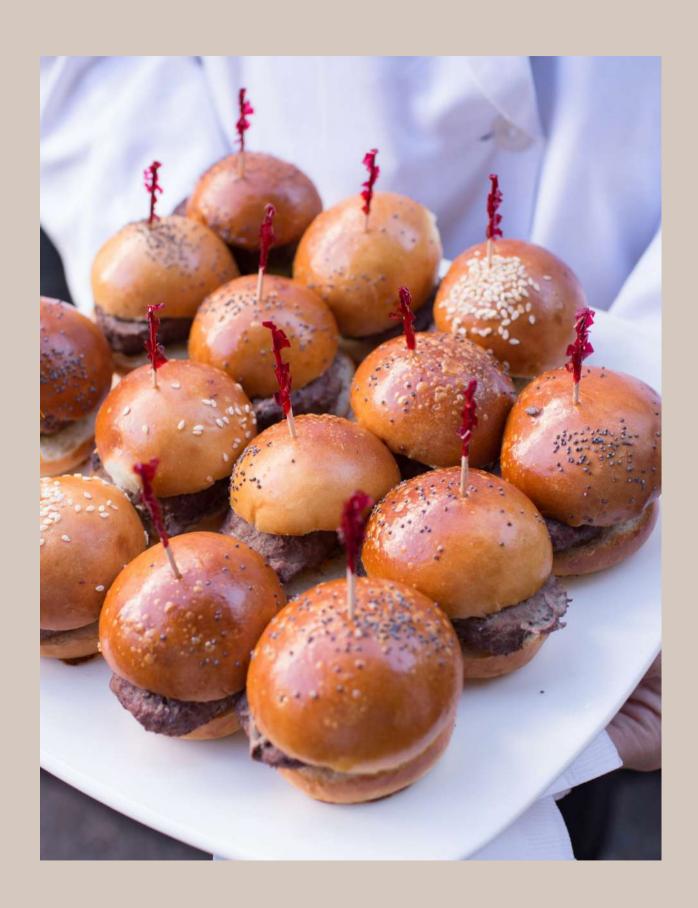
7oz Striploin ~ with Mushrooms & Onions

7oz Sirloin ~ with Mushrooms & Onions

Stuffed Pork Loin Cajun Salmon ~ with tomato chutney



Entrées include assorted dinner rolls & butter, your choice of soup or salad, starch & choice of vegetable. Other side options available by request



APPETIZER PACKAGES

#1

\$10 1/2

Crudite Masterpiece, Fruit platter, Szechwan Meatballs, Assorted Mini Quiche

#2

\$12 1/2

Crudite Masterpiece, Pinwheels, Cheese / Kielbasa / Salami / Crackers, Spring rolls, Crab or Spinach Dip (hot or cold)

#3

\$14^{1/2}

Crudite Masterpiece, Taco Dip with Chips, Shrimp Cocktail, Assorted Mini Quiche, Spanakopita, Havarti & Jalapeño Meatballs

#4

\$18 1/2

Cheese / Kielbasa / Salami / Crackers, Bruschetta bites, Pinwheels, Stuffed mushrooms, Panko Crusted Shrimp, Havarti & Jalapeño Meatballs

HORS D'OEUVRES

~ Served

Pinwheels
Assorted sliders
Jalapeño Havarti meatballs
Basil Tomato & Mozzarella Skewers
Loaded Mushroom Bites
Mini Crab Cakes
Mini Quiche

PLATTERS

Built for 25 people

Vegetables & Dip \$75
Cheese, Crackers & Kielbasa \$95
Assorted Fruit \$80
Pinwheels \$130
Assorted Sliders \$135
Antipasto Board \$110



Corporate, Celebration of Life & BBQ



CORPORATE LUNCH

** All Lunches come with disposable cutlery & plates Corporate lunches come with 2 choice of sides & condiments

** Wrap Time 18

Philly cheese, Turkey & Swiss, Roasted Red pepper & hummus Ham & cheddar, Buffalo chicken ceasar

Extended Lunch Hour 19 Pastas served wth Caesar salad and garlic toast

Pizza & wings, Lasagna, Chicken parm with Alfredo Linguine

** Gourmet Subs 18

Chipotle Chicken, Turkey bacon guacamole, Baja Chicken, Pulled Pork, Veggie hummus, French beef dip, Italian chicken classic

Southern Fried Chicken 19

Served with Baked beans, Coleslaw and Potato salad

Extras

• Assorted pies, crisps \$4.50 • Assorted dessert trays \$3.50 • Assorted Drink Station \$3 • Pickle & Olive Tray \$2

BBQ LUNCH

All BBQ's come with disposable cutlery & plates. All BBQ's come with 2 choice sides & condiments

18

Hamburgers, Hot Dogs &
Sausages With lettuce, tomato,
onion
& cheese tray

25

Ribs & Smoked Wings

19

Pulled Beef & Pork With Lettuce, tomato, onion & Cheese tray

20

Smoked brisket on a bun, Lettuce, onion, tomato and a cheese tray

CELEBRATION OF LIFE

Continental 12

Bagels with Cream Cheese, Fresh Fruit, Yogurt & Granola Bars Coffee & Tea

Comfort Classic 14

Assorted sandwiches on a Selection of Breads, Kettle Chips, Mixed Pickles & Olives & Dessert

Lighter Fare 13^{1/2}

Spinach & Cheese Dip, Hummus, Pita Points, Vegetable Crudities & Brownies



SIDES

Soups

Loaded Potato & Bacon, Jalapeño Cheddar, Tomato Mac, Chicken Noodle, Italian Wedding, Beef & Barley

Salads

Caesar, Greek, Garden with 2 dressings, Spinach Mandarin, Tuna & Mac, Greek pasta, Coleslaw & Creamy broccoli mushroom penne

Starches

Mac & Cheese, Potato wedges, tator tots, French Fries



We offer buffet service, family style or plated service. Please inquire about customized packages and substitutions.

Staffing for events is optional. You can have food delivered. For Coordinator & Chef ~ \$28hr/Servers & Bartenders \$25hr.

All items left by Caradoc Sands must be returned within 48 hours of the event Please inquire about customized packages & substitutions

We will customize menus to your catering needs.

All pricing is subject to applicable taxes & Service fee.
Prices are subject to change with market value

Delivery Fees are applicable. Please contact for a quote on delivery

20 % non-refundable deposit is required

Email or Call today!

519.808.9757 Kyle@caradocsands.ca 24500 Saxton Rd, Strathroy, ON N7G 3H4