



Wedding Catering Guide
www.clocktowercatering.ca
519-200-8492

2025

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Information and Policies

Clock Tower Catering will accommodate same day orders; notice is required on specific items and hot dishes.

Delivery and Information Charges

We provide free delivery on orders over \$500. For orders under \$500 a \$25 will be charged. Delivery service beyond regular delivery areas will be priced accordingly. All deliveries will be set up at each location by our team of specialists.

Presentation

Our standard packaging for corporate orders is black plastic platter ware, paper plates, plastic cutlery, and wicker baskets. Other arrangements for china and glass ware can be arranged. Extra charges may apply.

Payment Terms

Clock Tower Catering accepts cash, debit, cheque, Master Card, Visa and American Express, e-transfer. A 4 % surcharge will be added to all credit card payments.

Deposits

Events more than \$300 require a 50% deposit upon confirmation of the event. The Balance is due on the day of the event. Deposits are non-refundable.

Cancellation and Changes

24-hour advance notices is required. For events of 100 people or more 72-hour notice is required. The client may be held responsible for unrecoverable charges and deposits.

Taxes and Gratuities

All cost subject to applicable sales tax and a 18% gratuity charge.

Staffing

Service staff will be provided at an additional cost of 18.00 dollars per hour per employee. Plus HST.

Special Event Catering

STATIONARY HORS D' OEUVRE

15-person minimum

Assorted Cheese Platter

A delicious array of imported and domestic cheese accompanied with garlic crostini, flat bread and garnished with fresh fruit and herbs

\$14.00 per person.

Garden Crisp Vegetable Crudité

Market fresh vegetables beautifully arranged with creamy parmesan herb dip.

\$9.00 per person

Charcuterie

Locally sourced Trotters cured meats, prosciutto, craft cheese, Kalamata olives, wine jelly, fresh apple and pear garnish served with garlic herb crostini.

\$18.00 per person

Mediterranean Platter

Hummus, baba ghanoush, and tabbouleh served with green olives, capers, red onion, fresh lemon and lime wedges, assorted crisps, flat breads, and pita.

\$14.00 per person

Chips and Dips

Tri color tortilla chips, herbed pita crisps, bread sticks and crostini served with fresh guacamole, salsa, chipotle cream cheese dip and sour cream.

\$8.00 per person

Brown Sugar Baked Brie

Ontario produced brie topped with brown sugar and toasted pecans, served hot with garlic crostini.

\$14.00 per person

Forest Mushroom Bake

Shitake and cremini mushrooms oven roasted with garlic and Spanish onion, blended with cream cheese, sour cream and our secret blend of herbs and spices served with corn chips and crostini.

\$11.00 per person

COLD HORS D' OEURVES

2 dozen minimum order

Jumbo Shrimp Skewers

Colossal shrimp poached and chilled, skewered with lemon and grape tomato served with spicy cocktail sauce **\$41.00 per person.**

Tomato Basil Filo Cups

Crisp mini filo cups filled with bruschetta tomato, shaved parmesan, feta, and balsamic glaze. **\$28.00 per dozen**

Chevre and Black Olive Tapenade

Crisp garlic crostini topped with herbed goat cheese, black olive tapenade and fresh herbs. **\$28.00 per dozen**

Vegetarian Spring Rolls

Rice wraps with Asian julienne vegetables served with a Thai dipping sauce. **\$33.50 per dozen**

Caprese Skewer's

Pesto marinated bocconcini with grape tomato and basil leaf. **\$22.00 per dozen**

Cured Salmon Canape

Mini potato latkes topped with herbed cream cheese and in-house cured salmon gravlax. **\$36.00 per dozen**

Pinwheel Assortment

Whole wheat flour tortilla filled and rolled with herb cream cheese and an assortment of fillings: smoked ham, feta and spinach, roasted red peppers and goat cheese, smoked salmon. **\$ 23.00 per dozen**

Curried Chicken Filo

Crisp mini filo cups filled with a curry spiced chicken salad garnished with granny smith apples and walnuts. **\$28.00 per dozen**

Beef and Asparagus Roulade

Crisp blanched asparagus wrapped with medium rare beef tenderloin nested on red pepper goat cheese and garlic crostini. **\$32.00 per dozen**

HOT HORS D' OEUVE'S

2 dozen minimum for on premises heating only.

House-made Mini Quiche

Light tender pastry filled with ham and Swiss cheese, broccoli and cheddar, forest mushrooms, roasted red peppers and feta.

\$26.00 per dozen

Prosciutto Scallops

Sweet sea scallops wrapped in Parma prosciutto.

\$96.00 per dozen

Filo Pigs in a Blanket

Mini beef wieners wrapped in buttery filo pastry and served with honey mustard sauce.

\$26.00 per dozen

Spanakopita

Filo wrapped feta and spinach triangles with Titziki sauce for dipping.

\$26.00 per dozen

Tuscan Goat Cheese Parcels

Delicate filo purses filled with a goat cheese, roasted pepper, and spinach.

\$26.00 per dozen

Grilled Vegetable Bruschetta

Garlic crostini topped with asiago cream, Mediterranean grilled peppers, and zucchini with a sweet balsamic drizzle.

\$26.00 per dozen

Sweet Potato Shrimp Fritters

Succulent shrimp, sweet potato, and spice Cajun seasoning deep fried and served with a tangy chipotle aioli.

\$28.00 per dozen

Clock Tower Mini Crab Cakes

Hand shaped Cajun spice crab cakes, panko breaded and deep fried, served with a pesto aioli.

\$34.00 per dozen

Thai Chicken Skewers

Marinated chicken breast bamboo skewered and served with Thai dipping sauce.

\$30.00 per dozen

DESSERT SPECIALTIES

Chocolate Dipped Strawberries

Fresh Berries hand dipped in Belgium chocolate.

\$28.00 per dozen

Assorted House-Made Dessert Platter

A gourmet selection of homemade brownies, cookies, tarts, squares, and fresh berry garnish

\$11.00 per person

Clock Tower Cheesecakes

Always made in-house cheesecakes:

Pumpkin, Raspberry, Blueberry, Classic New York, Chocolate Caramel, Spiced Apple

\$58.00 each

12-16 pieces per cake

Fresh Baked Pies

In-house baked pies:

Apple, Blueberry, Chocolate, Coconut Cream, Lemon Meringue, Seasonal favorites available during the seasons

\$25.00 per pie

8 slices per pie

Cakes and Tortes

Assorted in-house baked and decorated cakes:

Chocolate Almond, Strawberry Short Cake, Peach shortcake, Raspberry Buttercream, Boston Cream, Vanilla Coconut, Rum Bunt Cake, Carrot Cake with cream cheese frosting

\$52.00 per cake

12 to 16 slices per cake

Slab Cakes

Available in the same flavors as our cakes and tortes

\$45.00 per half slab

PRIX FIXE MENUS

Choose from appetizer, soup, salad, main course and plated dessert or dessert station.

Four Courses Starting from **\$95.00 per person.**

APPETIZERS

Choose of one:

Cajun Crab Cake with red pepper jelly garnished with Slegers micro greens.

Or

Cheese Tortellini tossed in Florentine garlic cream sauce and topped with marinara and shavings of parmesan cheese.

Or

Vegetarian Spring Rolls with Thai dipping sauce

Or

Grilled Vegetable Asiago Crostini

Artisan ciabatta bread topped with artichoke asiago spread and Mediterranean grilled vegetables, drizzled with balsamic reduction.

Or

Cured Salmon

In-house cured salmon nested on top herbed potato latkes with lemon herb cream cheese, capers, diced red onion, hard boiled eggs, and lemon dill dressing.

SOUPS

Choose of one:

Cream of Broccoli and Cheddar

Or

Cream of Asparagus

Or

Roasted Red Pepper

Or

Italian Wedding

Or

Beef and Barley

Or

Lentil (gluten free)

Or

Spicy Black Bean (gluten free)

SALADS

Choose of One:

Organic Baby Greens

Locally sourced slegers organic greens topped with julienne vegetables and your choice of dressing.

White Balsamic, raspberry, Italian herb and garlic, ranch, creamy lemon dill or Apple cider vinaigrette

Or

Clock Tower Caesar Salad

Slegers organic baby romaine topped with shavings of parmesan cheese, crisp bacon, garlic herb croutons and our own Caesar salad dressing.

Or

Capresse Salad

Marinated bocconcini cheese, grape tomatoes and baby spinach tossed in a pesto vinaigrette.

Or

Baby Spinach Salad

Crisp baby spinach topped with hard boiled egg, crisp bacon, red onion, croutons, and warm bacon dressing.

Or

Greek Salad

Crisp romaine, roma tomato, sliced cucumber, red onion, feta cheese, Kalamata olives and our own Greek salad dressing

Or

Mandarin Orange and Pecan Salad

Slegers baby greens topped with mandarin oranges, candied pecans, and julienne vegetables. Drizzled with a spicy Thai vinaigrette.

PLATED DINNER ENTREES

Choose of one:

Roast Strip Loin of Beef

8oz AAA Ontario corn fed beef, slow roasted and served with Yorkshire pudding, natural jus, and horseradish.

Or

Chicken Tuscana

7oz Chicken breast supreme filled with Goat's cheese, roasted peppers, spinach, and sundried tomato. Served with a red wine demi glace.

Or

Beef Tenderloin Medallions

6oz Ontario corn fed tenderloin medallions marinated in garlic, peppercorn, and rosemary.

Or

Pecan Crusted Salmon

6oz Fresh Atlantic Salmon topped with a Maple pecan crust, drizzled with a maple apple glaze.

Or

Stuffed Pork Tenderloin

Provolone and spinach stuffed Ontario pork tenderloin with a honey, Dijon mustard sauce

Side Selections

Starches

Garlic Mashed Potato

Cheddar Mashed Potato

Roast Potato Wedges

Scalloped Potato

Rice Pilaf

Quinoa Pilaf

Stuffed Potato Jackets

Roasted Baby Red or Baby New Potatoes

Chateaux Potato

Rosti Potato

Vegetable Selection

Market Vegetable Medley

Roasted Root Vegetable Medley

Honey Butter Carrots

Parmesan Broccoli

Cauliflower Mornay

Green Beans with Bacon Onion and Garlic

PLATED DESSERTS

Salted Caramel Cheesecake

Velvety chocolate cheesecake garnished with fresh berries, whipped cream, and a salted caramel crunch.

Cherry Lime Cheesecake

Black cheery cheesecake with hints of lime with fresh berries and black cherry lime coulis

Filo Wrapped Cheesecake

New York style cheesecake wrapped in buttery filo pastry drizzled with chocolate and caramel sauce.

Red Velvet Torte

Moist layers of red velvet cake filled with butter cream icing and coated with chocolate gnash, served with fresh berries, raspberry coulis, and whipped cream.

Chocolate Ice Cream Crepes

French vanilla filled French crepes served with warm nougat sauce, fresh fruit, and whipped cream.

Cinnamon Berries and Ice Cream

Crisp cinnamon filo bowl filled with French vanilla ice cream and assorted fresh berries.

Blueberry Apple Crisp

Warm apple and blue berry crisp served in a crisp cinnamon filo bowl with French vanilla ice cream.

Ask us about our wedding cake designs.

Served as dessert with fresh berries and whipped cream.

An extra charge will be applied for designing your perfect wedding cake.

Themed Buffet Dinners

Western BBQ Buffet

Roasted and BBQ hormone and antibiotic free chicken.
Slow cooked baby back ribs with apple whiskey BBQ sauce
Herb seasoned roast potato wedges
Brown sugar baked beans
Seasonal vegetable medley or corn on the cob in season
Fresh baked bread with garlic and sweet butters
Slegers organic mixed greens with julienne vegetables and assorted in-house prepared dressings.
Seasonal pasta salad
In-house prepared fresh baked pies
55.00 per person

Hawaiian Buffet

Pineapple glazed Whole Pig smoked pork loin (carved)
Mango salsa grilled chicken breast
Roast mini red potatoes with coarse salt, garlic, and peppercorn.
Toasted coconut, pineapple rice pilaf
Island vegetable medley with coconut butter sauce
Fresh baked bread with garlic and sweet butters
Mandarin almond Slegers mixed greens with mango dressing
Island inspired Farfalle pasta salad .
In-house prepared Pineapple upside down cake
Island fruit tray
55.00 per person

Backyard BBQ Buffet

Ralph Bos Hamburgers with Ace Bakery sesame Kaisers
Hot Italian sausage on fresh bakery bun
Jumbo all beef hot dogs on fresh bakery bun
Mustard, relish, ketchup, diced onion, diced tomato, hot peppers, sauerkraut, sliced cheddar cheese
Creamy dill and cucumber macaroni salad
Slegers organic Caesar salad with our in-house prepared Caesar dressing
In-house baked cookies, brownies, and seasonal fruit tarts
40.00 per person

Roast Beef Buffet

Slow roasted AAA inside round of beef hand carved
Horseradish and Jus
Yorkshire pudding
Seasonal vegetable Medley
Garlic mashed or Cheddar mashed potatoes.
Fresh baked bread with garlic and sweet butters
Slegers mixed organic greens with julienne vegetables and assorted dressings.
Baby new potato salad
In-house baked assorted cheesecakes
60.00 per person

Triple Play Buffet

Slow roasted AAA inside round of beef
Rosemary roast turkey breast
Lemon dill grilled salmon
Grilled seasonal vegetables
Roasted baby red and white potatoes
Fresh baked bread with garlic and sweet butters
Slegers organic Caesar salad
Baby spinach salad with strawberries and goat cheese
Penne pasta salad with fresh garden vegetables and white balsamic vinaigrette
Assorted in-house baked pies and cheesecakes.
76.00 per person

Late Night Snacks

Served buffet style.

Usually ordered for half the amount of attending guests.

Classic

Assorted ciabatta baguette sandwiches, fresh fruit platter, vegetable crudité and dip, salsa, and corn chips

20.00 per person

Taco Bar

Spiced beef, seasoned chicken, tex mex shredded cheese, diced tomato, salsa, chopped onions, shredded lettuce and sour cream served with soft- and hard-shell tacos.

Layered Mexican dip with crisp fried corn chips.

20.00 per person

Grilled Cheese Bar

Assorted grilled cheese sandwiches, cheddar, Swiss, provolone, caramelized onion cheddar served with dipping sauces, pickles, and French fries.

20.00 per person

Fish and Chip Bar

Tempura battered fish fingers served with French fries, tartar sauce, lemon, vinegar, and ketchup. Accompanied with small rolls, butter, and vegetable crudité.

20.00 per person

Poutine Bar

Crisp French fries and seasoned potato wedges with gravy, cheese curds, shredded Swiss, cheddar mozzarella blend, ketchup, and vinegars

Accompanied with vegetable crudité and fresh fruit platter.

20.00 per person