A N N I N A ' S

build your own



B U F F E T

ANNINA'S - BUILD YOUR OWN

BUFFET

PRICES BASED ON PER PERSON.

3 Course

2 Salads

1 Protein

1 Potato or Rice

Seasonal Vegetables

Sweet Table

4 Course

2 Salads

1 Protein

1 Pasta

1 Potato or Rice

Seasonal Vegetables

Sweet Table

4 Course Deluxe Protein

2 Salads

2 Proteins

1 Pasta

1 Potato or Rice

Seasonal Vegetables

Sweet Table


FULL SERVICE

ANNINA'S - BUILD YOUR OWN

FULL SERVICE

PRICES BASED ON PER PERSON.

3 Course

Salads or Starter

Main

Dessert

4 Course

Salads or Starter

Pasta or Rice

Main

Dessert

5 Course Deluxe Protein

Salads

Starter

Pasta & Rice

Main

Dessert



SALADS

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SALADS

MIXED CALIFORNIA GREENS
Rolled in a thinly sliced cucumber with rainbow cherry tomatoes and a balsamic vinaigrette

CLASSIC CAESAR
Romaine hearts, crispy pancetta with house made croutons, toasted corn and Caesar dressing

GARDEN
Baby spring mix, cucumber, heirloom tomato, bell pepper and balsamic vinaigrette

ROASTED BEET
Arugula lettuce with crispy pancetta and Goat cheese

ROASTED PEPPER
Sweet red and yellow peppers, Buffalo mozzarella, arugula with balsamic drizzle and Chorizo sausage

GREEN BEAN
Steamed green beans, dried apricots, toasted almond slices with a mandarin orange balsamic drizzle

QUINOA
Tender Quinoa, red and yellow pepper, cucumber, mixed greens with Honey Dijon vinaigrette





STARTERS

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CHARCUITERIE
Proscuitto, Capocollo, dried Chorizo sausage, roasted red pepper, pickled mushroom, bocconccini, Crostinis

SHRIMP
3 jumbo shrimp grilled with a spicy chorizo tomato puree

SMOKED DUCK CONIFT
Potato crisp, crispy pancetta, roasted red pepper drizzle

BRUSSEL SPROUTS
Smoked Applewood pork belly lardons, red onion, caramelized Honey Crisp Apples

ARANCINI FRITES
Arborio rice, Portobello mushrooms, mozzarella, roasted red pepper tomato sauce

SMOKED SALMON
Brie cheese, crispy bacon crumble, Crostinis, fresh cucumber garnish

VEGAN GLUTEN FREE





PASTA & RICE

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PASTA & RICE

GNOCCHI

Pan seared, grilled sweet corn, roasted peppers, wild mushrooms, roasted garlic, cream sauce with shaved Grana Padano

PENNE VODKA

Pork belly, scallion, chilies, Honey Crisp apples, Vodka and tomato cream sauce

RISOTTO

Wild mushroom, herbs with shaved Grana Padano

ORECCHIETTE

Italian sausage, rapini chilies, Cherry tomatoes, White wine, with shaved Grana Padano

RICE PILAF

Light braised rice with carrots, celery and onions

ROTOLO

Thin pasta sheets, Ricotta, Mozzarella cheese, spinach baked in Rose Sauce



VEGAN GLUTEN FREE



MAINS

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MAINS PLATTED

ALL DISHES SERVED WITH ROASTED ROSEMARY SMASHED POTATOES,
PAN SAUTÉED BROCCOLI AND GRILLED SWEET PEPPERS

BEEF WELLINGTON

AAA Canadian Beef tenderloin wrapped in a light puff pastry and baked to perfection served with a mushroom demi glaze

RACK OF LAMB

3 French ribs of Ontario Lamb in a pistachio panko crust, seared and baked served with a rosemary red wine reduction

STUFFED CHICKEN

Tender Chicken Breast stuffed with mushrooms, spinach, house smoked Gouda served with a white wine cream sauce

STUFFED SOLE

Fillet of sole rolled and stuffed with baby scallops and shrimp, baked with a White wine Brie sauce

SURF AND TURF

Roasted Rib eye, grilled Marinated shrimp skewer



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MAINS BUFFET

ALL BUFFETS INCLUDE SEASONAL VEGETABLES AND YOUR CHOICE OF RICE PILAF, ROASTED MINI POTATOES, HERBED RISOTTO OR GARLIC MASHED POTATOES

ROAST CHICKEN BREAST

Choice of Roast Chicken and Thyme Jus or Dijon Tarragon Cream Sauce or Herbed Beurre Blanc

ALBERTA ROAST PRIME RIB AU JUS

Slow roasted to medium rare served with a beef jus

SEARED CHICKEN SUPREME

Choice of Wild Mushroom Demi-glace or Tarragon Veloute sauce

BONELESS SEARED SALMON

Choice of Hollandaise or Mango Pear Chutney

OVEN ROASTED STUFFED PORK TENDERLOIN

Stuffed with couscous, apricot and cranberries and topped with a thyme and pear demi-glace

VEAL MARSALA

3 pieces of pan-seared veal medallions with Portobello mushrooms, Marsala wine and beed demi-glace





VEGETARIAN

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VEGETARIAN

EGGPLANT PARMIGIANA
Sliced eggplant topped with tomato basil sauce, mozzarella and parmigina

GRILLED MEDITERRANEAN VEGETABLE STRUDEL
Grilled antipasto vegetables baked in phyllo pastry

STUFFED ZUCCINI
Choice of wild rice or risotto filling, served in a basil tomato broth

CURRIED VEGETABLE STIR FRY
Basmati rice, broccoli, carrots, onions, celery, bell peppers

PENNE PRIMAVERA
Spinach, mushrooms, onions Heirloom tomatoes, garbanzo beans, garlic, olive oil




D E S S E R T

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DESSERT

PLATTED

POACHED PEAR
White wine, double chocolate brownie, vanilla ice cream

MARIA TERESA
Hazelnut biscuit, milk chocolate mousse, chocolate ganache

CHOCOLATE BOMB
Double chocolate brownie, milk chocolate mousse, chocolate ganache

TIRAMISU WITH TRADITIONAL ESPRESSO SAUCE
Served with mixed berries and mint

ORANGE CRÈME CARAMEL WITH CHOCOLATE DRIZZLE
Served with sliced strawberries

DATE AND STICKY TOFFEE JARS
Warm caramel sauce and chocolate sauce

NEW YORK COOKIE CHEESE CAKE
Chocolate chip cookie crust, creamy cheesecake
with fresh berries and strawberry sauce

BUFFET

PEOPLE'S CHOICE
Assorted fruit pies, chocolate layered cakes, strawberry shortcakes,
apple almond strudels, assorted butter tarts and assorted cookies

GRAB AND GO
Individual mini fruit pies, assorted in house pastries and gourmet butter tarts

ITTY BITTY
Bite size fruit tarts, assorted butter tarts, brownies, éclairs, hazelnut dips,
cheesecakes and chocolate fudge delights

A D D O N O P T I O N S

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ADD ON OPTIONS

COCKTAIL HOUR

Choose 5

Smoked Salmon with Cream Cheese & Dill
Wild Mushroom and Brie
Roasted Pepper Bruschetta
Imperial Rolls
Lobster and Brie
Crispy Chicken with Thai Sauce
Tomato Bocconcini
Mini Beef Yorkshires
Beef Burger
Prosciutto wrapped Asparagus
Caramelized Onion and Beef
Tomato Bruschetta
Ricotta and Pesto
Spring Rolls
Beef Teriyaki
Marinated Shrimp Skewers
Chicken Drumettes
Grilled Cheese with Salmon and Brie
Spanakopita
Grilled Vegetable

BREAKFAST CLUB

ON THE GO

Assorted mini pastry platter consisting of muffins (choice of blueberry, carrot, morning glory or raspberry) fruit Danish, cinnamon buns, sweet or savory scones, assorted croissants and yogurt berry parfaits served in individual cups

THE EARLY RISER

Live Omelet bar with mushrooms, bell peppers, tomatoes, onions, spinach, crumbled crispy bacon, cheddar, mozzarella served with carved oven roasted pemeal, whole wheat and white toast, assorted bagels with cream cheese, jams and smoked salmon and brie accompanied with fresh fruit skewers

DELICATE AND DAINTY

Mini butter and almond croissants, scones with fresh made jams, smoked salmon mini bagel cream cheese bites, quail eggs benny, mini sausage and hash brown rolls, mini assorted quiche

THE MORNING AFTER

Pancakes and French toast served with assorted fresh berries, rich maple syrup, fluffy whipped cream and Fajita Breakfast Wraps served with bell peppers, onions, scrambled egg, cheddar, mozzarella, breakfast sausage nibs with salsa, hot sauce and scallion mayo

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LATE NIGHT

PUB FAIR

Nacho Station with salsa, cheese dip, Jalapenos, chili, chicken wings lightly breaded and fried (Spicy Caesar, BBG, Honey Garlic, and Smoked BBQ) accompanied with fresh carrot and celery sticks with dip and Pizza Fingers (Cheese, Meat and Vegetarian)

SUB SHOP

Hand Held Sub, Cold Cut, BLT, Club House, Veggie Delight served with homemade potato and corn chips, fresh pickle slices and carrot and celery sticks with dip

CURBSIDE STREET MEAT

Sausage and Jumbo Hot Dogs on a hoagie bun with ketchup, mustard, relish, banana peppers, lettuce, onions and scallion mayo, Grilled cheese stuffed with a burger patti and bacon, ketchup and scallion mayo accompanied with homemade potato chips

SWEET AND SAVORY

Itty Bitty Bites includes bite size assorted butter tarts, fruit tarts, brownies garnished with fresh berries. Assorted Sandwich and Wrap Platter consisting of Reubens, Tandoor Chicken Clubs, Crispy Chicken Wraps and Grilled Veggie Wraps

DONUT WALL

PICK UP TO 6 FLAVORS

Chocolate Skor	Classic Marble (Vanilla/Chocolate Swirl)
Vanilla Sprinkle	Coconut Raspberry
Maple	Caramel
Red Velvet	PB&J
Cinnamon Honey Glaze	Crème Brulee
Classic Glaze	Gourmet Chocolate Dip

Our Food Truck is Available for Late Night, please ask for details

BAR SERVICE

Open Basic Bar duration of 6 hour service and includes a house red and white wine at bar and dinner tables, bottled water, carbonated and non carbonated water for dinner service, house ciders and mixed drinks (rum, vodka, gin, rye) available at the bar, Champaign for a toast, Deluxe Bar available and includes your basic bar plus a selction of 4 of your favorite liqueurs



Menus may be customized for your individual needs. Please notify us of any allergies.

Rentals - (Per Person, Per Course)

Staffing - (3 Hours Minimum)

Bartending Services - (3 Hours Minimum)

Cooks/Chefs - (3 Hours Minimum)

Taxes and Gratuity 18% are over on above pricing

Specializing in all types of functions, we at Annina's provide you with start to finish services, from grab and go gourmet platters to full service catered events. There is no menu too simple our elaborate for us to handle. We make sure all your needs are met including the rentals of tables, chairs, linens, tents, and more! We work alongside vendors in the industry including photographers, florist, makeup artists, videographers, live entertainment and wedding planners. Think of us as your one stop shop for all your event needs, we take the stress away to guarantee a flawless start to finish!