

DINNER PARTY MENU

Planning your next dinner party just became easier, with Busy Day Chefs. We welcome you to browse our unique in-home dinner party menu. The items below were designed to incorporate the diverse local flavours of our region. Please select the custom menu you would like to feature at your next event.

- Social Appetizers -

~ Price Per Person

Charcuterie Boards - A blend of local and imported cheeses, served with local pate from Adolf & Elke Solte, imported charcuterie including dried coppa, prosciutto, and genoa salami with fresh breads, rosemary focaccia crisps, salt & pepper cashews, and fresh & dried fruit. 9.5

Antipasto Arrangement: Imported charcuterie including dried coppa, prosciutto, and genoa salami served with roasted red peppers, dried cherries, and baguette crisps. 8

Pita Crisps with Select Spreads– Hand cut lightly season pita crisps served with your choice of dips from our selection: ※ Hummus ※ Roasted Red Pepper ※ Artichoke Parmesan ※ Spinach & Artichoke ※ Roasted Garlic & Olive Oil ※ Pico De Gallo ※ Guacamole 5.5

- Starter Salad's & Soups -

- Please Select One -

Beet Carpaccio Salad - Local field greens topped with candied pecans, raspberries, crumbled goat cheese, local pickled beets, served with Maple Dijon Vinaigrette. 5

Watermelon Arugula Salad - Tender arugula topped with goat cheese, walnuts, shallots, kalamata olives, and vibrant watermelon with Balsamic Vinaigrette. 5

Very Berry Spinach Salad - Crisp baby spinach topped with sliced strawberries, blackberries, raspberries, toasted almonds, and parmesan cheese served with Blood Orange & White Balsamic Vinaigrette. 6

Classic Caesar Salad - Crisp romaine lettuce topped with torn croutons, parmesan cheese, crisp bacon, and a lemon twist with your choice of creamy or classic vinaigrette. 7

Mesclun Greens Salad with Seared Scallops - Local field greens topped with julienned red peppers, scallions, enoki mushrooms & shredded carrot served with seared seasoned scallops and Maple Dijon Vinaigrette. *Substitute Scallops for Seared Striploin 8

Curried Sweet Potato & Apple Soup – Combining the rich flavors of apples, sweet potato, and curry the sweetness and spice of this pureed soup holds the spirit of fall. 5

We welcome you to make suggestions based on your custom tastes & vision.

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Italian Minestrone Soup: This classic soup combines rich Italian flavors with fresh vegetables and a blend of chickpeas, white beans, and kidney beans. 6

Creamy Smoked Salmon Leek & Potato Soup: Locally sourced smoked salmon served over a creamy combination of leek and potatoes. This light creamy soup is full of flavor. 8

- Entrées -

- Salmon -

Maple Glazed Salmon: One of our **Busy Day Best Ever** Selections! Atlantic Salmon glazed with maple creating an amazing blend of flavours. * Suggested Side: Cranberry Wild Rice Pilaf & Sautéed Green Beans 10

Sundried Tomato Basil Stuffed Salmon: Butterflied Atlantic Salmon stuffed with sundried tomatoes, spinach, basil and feta cheese. * Suggested Side: Oven Roasted Baby Potatoes & Italian Roasted Asparagus 12

Salmon Roulade in Creamy Crab Sauce: Lightly seasoned Atlantic Salmon served in a roundel over a bed of creamy crab sauce. * Suggested Side: Oven Roasted Baby Potatoes & Sautéed Green Beans 14

- Chicken -

Rosemary Parmesan Chicken: Roasted Chicken Breast served with a mouth-watering garlic rosemary sauce. * Suggested Side: Oven Roasted Baby Potatoes & Balsamic Roasted Brussels Sprouts 10

Brie and Bruschetta Stuff Chicken Breast: One of our **Busy Day Best Ever** Selections! Butterflied Chicken breast stuffed with fresh bruschetta and brie! * Suggested Side: Oven Roasted Baby Potatoes & Italian Roasted Asparagus 12

Roasted Breast of Chicken with Pinot Noir Sauce: Seasoned chicken breasts with fresh herbs, served with a rich red wine sauce for great flavor and an impressive presentation. * Suggested Side: Oven Roasted Baby Potatoes & Sautéed Green Beans 13

- Beef -

Seasoned New York Striploin: Lightly seasoned New York Striploin cooked to your taste. * Suggested Side: Oven Roasted Baby Potatoes & Sautéed Bell Peppers. 12

Peppercorn Pot-Roast with wine sauce: One of our **Busy Day Best Ever** Selections! Tender pot-roast crusted with fresh cracked black pepper and a rich red wine sauce. * Suggested Side: Whipped Garlic Potatoes & Candied Carrots. 13

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Filet Mignon with Cilantro Pesto: Thick Filet Mignon wrapped gently in bacon and topped with a flavorful cilantro pesto. ✳ Suggested Side: Oven Roasted Baby Potatoes & Sautéed Bell Peppers. 18

- Vegetarian -

Balsamic Glazed Portobello Mushrooms (V): One of our **Busy Day Best Ever** Selections! Fresh Portobello mushrooms marinated in a balsamic glaze and sautéed, served on toasted rosemary focaccia toast. ✳ Suggested Side: Oven Roasted Baby Potatoes & Sautéed Green Beans 6

Roasted Italian Ratatouille (V): An Italian twist on classic ratatouille combining tomatoes, zucchini, and eggplant season with Italian spices ✳ Suggested Side: Focaccia Parmesan toasts. 8

Butter Chickpeas (V): Our vegetarian twists on an Indian favourite; this creamy butter “chick”en is full of flavor. ✳ Suggested Side: Basmati Rice 8

- Side Dishes -

- Please Select 1-2 Sides -

- Starch -

Roasted Red Potato Wedges
Whipped Garlic Potatoes
Sweet Potato Mash
Brown or Basmati Rice 3

Roasted Baby Potatoes
Cranberry Wild Rice Pilaf
Focaccia Parmesan Toasts 4

- Vegetables -

Sautéed Green Beans
Sautéed Carrots
Sautéed Bell Peppers
Italian Roasted Asparagus
Balsamic Roasted Brussels sprouts
Oven Roasted Broccoli
Oven Roasted Cauliflower
Candied Carrots 3

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- Dessert -

Irish Cream Crème Brule: Bailey’s Irish Cream Infused French Style Custard, “fired up” in front of your guests providing a warm crackled coating over a cool creamy base.	6
Heirloom Carrot Cake: This family recipe has been passed through generations as one of our Busy Day Best Ever selections. Moist carrot cake served with decadent cream cheese icing and toasted walnuts.	6
Dark Chocolate Mousse: Premium Dark chocolate melted & frothed together with cream, chilled and served with fresh strawberries and toasted almonds	6
New York Cheesecake: Delicious cheesecake served with your choice of strawberry, raspberry, chocolate, or caramel pecan topping.	7
Chocolate Amoretto Torte (Gluten Free): This rich chocolate torte is rich and delicious, combining decadent milk chocolate with almond flavors, topped with velvet chocolate ganache!	7
Hand-made Coconut Cream Pie: A secret family recipe, this is one of our Busy Day Best Ever selections. Flavorful coconut cream served on a flaky crust topped with fresh whipped cream.	7
Carrot Cake Cheese Cake: A combination of two of our desserts, this carrot cake cheesecake has a moist carrot cake base topped with rich cheesecake.	9
Pecan Praline Cheesecake: Rich New York Style Cheesecake served on a vanilla wafer crust, topped with glossy caramel and toasted pecans.	9

- On-site Chef -

Group Size:	Chefs Required:	Service Price:
4-10	1	\$100
11-20	2	\$200
> 20	Determined with Host	Determined with Host

- Tasting Notes -

Please note the price per person is an estimate, actual prices may vary.

On-Site Chef service fee is based on

Wait Staff & Beverage Services Available Upon Request.

Service is subject to HST & Gratuity

We look forward to serving you!

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