



The Other Brother's @ Home

This package is designed to assist you in many aspects of your event planning and we invite you to peruse the services available. Our professional hospitality team will be delighted to help with suggestions of services available to enhance the success of your event. Please do not hesitate to call with other requests or enquiries. Prices quoted are for groups of 14 or more and are exclusive of applicable taxes and gratuities.

Professional service

Rates

Coordinator / Head Chef	\$35.00 per hour
Sous Chef / Server	\$25.00 per hour
Servers / Bar Tenders	\$20.00 per hour

Approximate Guidelines are:

One Coordinator / Head Chef per function plus:

One server per 20 guests for buffets

One server per 12 guests for served meals

One server per 35 guests for cocktail receptions

and One sous chef per 16 guests for served meals

Professional Service is charged for a minimum of four hours per staff.

Delivery and Pick Up

Delivery and Buffet Set up	\$60.00 (incl. in staffed event)
Equipment Pick Up	\$50.00

Travel Charges

Coordinator / Head Chef.	\$25.00 per hour
Sous Chef / Server	\$15.00 per hour
Servers / Bar Tenders	\$10.00 per hour
Mileage charged at 40¢ per kilometer	



Please see following pages for additional hors d'oeuvres to compliment your appetizer selection.

Suggested Buffet Dinner # 1

Appetizers

Variety of breads and fresh market vegetable crudités with assorted dipping sauces

Baby Mesclun Green Salad
with honey Balsamic vinaigrette

Entrees

Homemade Mushroom Lasagna
with shaved Padano cheese

Coq au Vin
Braised Chicken Slow Cooked with
red wine, fresh herbs and Pearl Onions.

Herb and garlic roasted
new potatoes.

Buttered seasonal vegetables

Dessert

Selection of Dessert
miniatures

\$25.00 per person

Suggested Buffet Dinner # 2

Appetizers

Variety of flat breads, papadums and chips
With dips and accompaniments

Roasted Tomato and Pesto Pasta Salad

Fresh vegetable crudités and dips

Entrees

Stuffed Roasted Loin of Pork
Dried apricots, figs and toasted
nuts in a mahogany glaze

Poached Atlantic Salmon
With lemon thyme butter

Sweet garlic mashed potatoes

Herb roasted potatoes

Buttered vegetables

Dessert

Baked Cheesecakes Bites
Flourless chocolate torte

\$27.00 per person



Suggested Hors d'Oeuvres Buffet
(Can be themed for food and display)

Harvest Table

Breads, Papadums and Crisp Breads with Hummous
and Tapenade
Vegetable Crudités with dips

Cold

Asian Rice Paper Salad Rolls with Dipping Sauce
Smoked Salmon on Rye Toasts with Herbed
Cream Cheese
Goat Cheese and Roasted Red Pepper Torta
with Crackers and Crostini

Hot

Cumin Coriander Meatballs
Malaysian Chicken with Ginger Peanut Dip
Cheese and Spinach Phyllo Parcels

Dessert

Miniature Baked Cheesecakes
Individual White Chocolate Crème Brulee
Chocolate Fondue with Fresh Fruits

\$21.80 per person
plus taxes & gratuities



Hors D'oeuvres Selection

(minimum 2 doz each)

Hot Hors d'Oeuvres

\$15 - \$21 per dozen

Chevre and Smoked Salmon in Filo
East Coast Lobster Spring Rolls
Smoked Bacon and Sweet Pepper Quiche
Tarragon Chicken Filo Purses
Leek and Mushroom Crescents
Duck Confit and Caramelised Onion Quesadilla
Oriental Crab Cakes with Chili Lime Aioli
Wild Mushroom Ragout Tartlet
Saffron Lobster Ravioli
Salmon and Asparagus Frittata
Malaysian Chicken Satays
Cheese and Spinach Stuffed Pastries
Tomato & Pesto Risotto Croquettes
Three Cheese and Chili Cilantro Tarts
Thai Beef Satay with Peanut Spice Dip
Ginger Soy Glazed Salmon Pinwheels
Cumin Coriander Meatballs
Mahogany Glazed Pork on Sticks
Duck, Raspberry and Chevre Mini Nachos
Sweet Peppers and Black Olive and Gruyere Mini Nachos
Chicken, Feta and Green Olive Mini Nachos
Gruyere and Jalapeno Risotto Cakes



Cold Hors d'Oeuvres

\$15 to \$24 per dozen

- Marinated Portabello Mushroom and Goat's Cheese
- Brie & Oven Dried Tomato Wrap
- Smoked Trout Mousse on Rice Crackers
- Pesto Grilled Vegetable Antipasti Stacks
- Vodka Cured Salmon in Rosti Potato Nests with
Chive Crème Fraiche
- Sesame Crusted Rare Tuna with Ginger
Wasabi Dip
- Herbed Chicken Liver Pate with Red Currant Jelly
Tomato and Fresh Basil Bruschetta
- Peppered Sirloin Wrapped Asparagus
- Goat Cheese and Roasted Red Pepper Torta
- Walnut and Stilton Balls
- Asian Rice Paper Salad Rolls with Ginger
Rice Wine dip
- Smoked Salmon on Rye Toasts with Herbed
Cream Cheese
- Black Tiger Shrimp with Cocktail Sauce
(In sculpted ice bowl add \$8.00)

Breads, Papadums and Crisp Breads with Hummous etc	\$12 (per 12 guests) for buffets
Vegetable Crudités with dips	\$12 (per 12 guests) for buffets
Domestic Cheese Platter with crackers and Fruit	\$5.50 per person (min 12)
International Cheese Platter with crackers and Fruit	\$6.50 per person (min 12)



Salads

\$3 - \$5.50 per person (min.12)

Mesclun Greens with Balsamic Vinaigrette
Thai Peanut Noodle Salad
Tomato and Pesto Pasta Salad
Goat Cheese, Mushroom and Tomato Salad
Wild Rice and Toasted Nut and Herb Salad
Baby Spinach with Walnuts and Orange Vinaigrette
Classic Caesar Salad

Dessert Miniatures

\$18 - \$25 per dozen

Chocolate Banana Spring Rolls
Lemon Meringue Mini Tarts
Baked Cheesecake Bites
Personal White Chocolate Crème Brulee
Toffee Coconut Squares
Fruit Meringue Nests with Chantilly Cream
Flourless Chocolate Torte
Tiramisu Tarts
Dark Chocolate Pecan Clusters
Apple White Chocolate Tarts
Chocolate and Fresh Cream Profiteroles

Belgian Chocolate Fondue with Fresh Fruits \$2.50 per person (min.12)
Chocolate Croquembouche (Tower of Profiteroles) 50 pieces \$68.00



Luncheon Buffets

The "Luncheon" Buffet

(minimum 30 people)

Choose your main entrée from the
Luncheon Entrées (see below)
and

Mixed Greens with Balsamic
Vinaigrette
Caesar Salad
Tropical Spinach Salad
Assorted Breads with butter

Dessert Squares and
Fresh Fruit

\$14.99 per person

The "Sandwich Luncheon" Buffet

(minimum 30 people)

This Buffet Includes:
Deluxe Sandwich Platters

Mixed Greens with
Choice of Dressings

Caesar Salad

Dessert Squares
and Fresh Fruits

\$11.95 per person

Build Your Own Sandwich Buffet

(minimum 20 people)

Ham, Beef, Turkey and Italian Cold Cuts
Variety of Fresh Breads
Assorted Sliced Cheeses
Sliced Tomatoes, Lettuce, Mustards & Mayonnaise
Fresh Egg Salad
Fresh Chive and Bacon Potato Salad
Creamy Coleslaw
Dessert Squares and Fresh Fruits

\$12.99 per person



Served Luncheons

Include

Choice of Soup or Salad. (See Luncheon Complements)

Breads, Butter, Dessert Miniatures & Fresh Fruit

Luncheon Entrées

Beef or Chicken Stir Fry

crisp vegetables in a mild ginger, hoisin and peanut sauce served on rice pilaf. \$12.99

Breast of Chicken

Grilled with Herbs and Spices served with Roast Potatoes \$13.99

Tortellini

Baked Cheese Tortellini in a tomato cream sauce \$11.95

Beef Striploin

Julienne of Beef with Peppers and Mushrooms in a Peppercorn Sauce on Steamed Rice \$14.99

Fillet of Salmon

pan seared with steamed rice and herb butter. \$13.99

Traditional Lasagne

Layers of pasta with Mozzarella, cream and meat Sauce \$12.99

Vegetarian Lasagne

Layers of Vegetables with Mozzarella cheese and cream sauce. \$11.95

Luncheon Complements

Choice of Soup or Salad to accompany your Luncheon Entrée Selection.

Soups:

- Soup du Jour
- Truffled Leek and Potato
- Slow Roasted Beef Barley
- Roasted Tomato and Charred Corn Chowder

Add \$1.00 per person for

Seafood Chowder
Lobster Bisque

Salads:

Mixed Greens with choice of dressing:
Light Herb Vinaigrette
Balsamic Vinaigrette
Raspberry Vinaigrette

Add \$1.00 per person for

Caesar Salad
Tropical Spinach Salad
Greek Salad



Seated Served Dinner Suggestions

Enjoy your event with your guests not from the Kitchen.....



Seated Served Dinner Suggestions

Menu One

Marinated Portabello Mushroom and
Warm Goat's Cheese on Mesclun
Greens with Balsamic Vinaigrette and
Basil Oil

Maple Glazed Supreme of
Chicken with Bacon, Pearl
Onions and Thyme
Roasted Potatoes

White Chocolate Banana Bread
Pudding with Crème Anglaise

Coffee

\$29.00 per guest

Menu Two

Mesclun Green Salad with
Crispy Parsnips and Apple Chips
in Balsamic Vinaigrette

Walnut Crusted Roast Pork
Tenderloin on Roasted
Squash Mash and
Haricots Vert

Chocolate Banana Spring Rolls
With Coconut Crème Anglaise

Coffee

\$31.00 per guest

Menu Three

Roasted Garlic Caesar
Salad with Asiago Cheese
and Crispy Bacon

Portabello Topped Filet Mignon
with Grainy Mustard Potato
Gratin and Caramelised
Onions

White Chocolate Crème Brulee

Coffee

\$35.00 per guest



Menu Four

Warm Chanterelle Mushroom &
Roasted Shallot Salad with Blue
Cheese Drizzle

Confit of Muscovy Duck
With Potato Coins and
Cranberry Duck Jus

Dark Chocolate Mousse Torte
with Wild Berry Coulis

Coffee

\$32.00 per guest

Menu Five

Sautéed Wild Mushrooms on
Puff Pastry in a Stilton and
Fresh Herb Cream

Herb Crusted Rack of Lamb
with Roasted Celeriac Mashed
Potatoes
and Minted Lamb Jus

New York Style Cheesecake with
Warm Marinated Berries

Coffee

\$38.00 per guest

Menu Six

Lobster Bisque
With Chive Crème Fraiche

Riesling Poached Atlantic Salmon
on Vegetable Risotto with Lemon
Dill Butter

Caramelized Apple Tarte Tatin
With French Vanilla Ice Cream

Coffee

\$31.00 per guest



Country / Family Style
Seated Dinners

Country / Family Style Menus Include

*A Salad, Potato or Rice (unless stated), Vegetable, Breads, Butter, Dessert
(see Dinner Complements on following page)*

Entrées

Slow Roasted Prime Rib of Beef
Jus & Creamy Horseradish \$25.99

Sicilian Chicken
Boneless Breast with Italian Herbs
and Spices \$21.99

AAA New York Striploin
grilled with Peppercorn \$24.95
Sauce

Riesling Poached Salmon
With Lobster Saffron Cream \$20.99

Medallions of Pork
Pommerey Mustard Crusted Loin
with Madeira Sauce \$21.95

Thai Chicken
Spice Rubbed with Hoisin Peanut
Sauce and \$21.00
Julienned Vegetables

Chicken Paupiette
Stuffed with Wild Mushrooms
Spinach in Mushroom \$21.00
Cream Sauce

Traditional Turkey Breast
with Stuffing, Cranberry Sauce
and Gravy \$20.99

Pistachio Crusted Fillet of Sole
with Roasted Red Pepper and Tomato
Sauce \$20.99

Vegetarian Options:

**Any entrées can be substituted for the
following dishes.**

Stuffed Red Bell Peppers
Vegetarian Lasagne
Oriental Vegetable Stir Fry



Dinner Complements

Soups and Appetizers:

Soup du Jour
Truffled Leek and Potato
Slow Roasted Beef & Barley
Roasted Tomato and
Charred Corn Chowder

Add \$1.00 per person for

Seafood Chowder
Lobster Bisque

Add \$2.95 for the following items:

Chilled Melon with Prosciutto
Roasted Tomato Pesto Goat Cheese
Pate

Add \$5.95 for the following items:

Smoked Salmon Plate with onions,
capers and pumpernickel
Crab Cakes with Lime Chili Aioli

Add \$7.95 for the following items:

Jumbo Shrimp Cocktail
Risotto with Scallops and Asparagus

Potatoes and Rice

Roasted Baby Red Potatoes
Gruyere Cheese Scalloped Potatoes
Mashed Potatoes
Baked Potatoes with Sour Cream
Rosemary Roasted Wedges
Rice Pilaf

Vegetables

Glazed Baby Carrots
Seasonal Vegetable Mélange
Green Beans Almandine
Broccoli Spears
Cauliflower

Add \$1.95 for the following items:

Fresh Asparagus Spears
Sugar Snap Peas

Salads

Mixed Greens with choice of
dressing:

Light Herb Vinaigrette
Balsamic Vinaigrette
Raspberry Vinaigrette

Caesar Salad
Tropical Spinach Salad
Greek Salad



Desserts

Cheesecakes:

- Apple Streusel
- Lemon Mousse
- Marble
- Blueberry
- Cappuccino

- Carrot Cake
- Chocolate Pecan Tart
- Dutch Apple Crumble
- Fluffy Lime Flan
- Lemon Mousse Cake
- White Chocolate Mousse Gateau

Gourmet Desserts

Add \$1.25 for the following items:

- Cheesecakes
 - Bailey's Irish Cream
 - Chocolate Chocolate Chip
 - Praline
- White Chocolate Strawberry Torte
- Triple Truffle Torte
- Raspberry Lemon Mousse Cake
- Triple Chocolate Truffle
- Almond Chocolate Meringue Cake
- Mocha Kahlua Torte
- Perfect Ten Layer Torte
- Coconut Dream Gateau

*Please be advised that the above menus are merely a suggestion – there are endless possibilities to creating a fabulous event.
Please call or email if you have questions, concerns or requests.*

We look forward to serving you.

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