

- Frank Calabria
- **905.870.8104**
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- www.calabriascatering.com

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Celebration of Life Menu's

At Calabria's Catering & Special Events Inc., we take immense pride in delivering unparalleled satisfaction with our freshly prepared European cuisine. With over 30 years of experience in the catering industry, we craft each dish from scratch, guaranteeing a traditional taste and quality that delights every guest.

Celebration of Life Menus

Our Celebration of Life menus are thoughtfully designed to ensure that your guests receive high-quality food that holds well when prepared, cooked, presented, and served buffet style. We will come to your location, or request a quote for one of our preferred rental halls. We will set up the buffet, and provide complete rental dish and linen services to ensure a seamless and respectful experience. Our Celebration of Life events are completed after funeral services between 12:00 pm - 3:00 pm Monday to Friday. Saturday Events may present a surcharge based on availability.

To accommodate your needs, we require a minimum of 3-5 days notice to prepare and organize everything to perfection. Experience the ultimate in taste and convenience, allowing you to focus on remembering your loved one.



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^E CELEBRATION OF LIFE MENU'S

Celebration of Life - Buffet Service Menu 1

Fresh European Rolls & whipped butter

Zesty Caesar Salad with Garlic Croutons Mixed Greens Salad with Red Wine Vinaigrette

> Pasta Choice of one pasta:

Choice of Freshly made Lasagna al Forno or Lasagna al Forno with Vegetables

Main Entrees

Choice of Two: Herb Roasted Chicken, Roasted Italian Sausage, Roasted Pork Loin, or Roast Sirloin of Beef

Fresh Vegetable Medley (Combination of Broccoli, Cauliflower, Carrots & Green Beans) Or Brandied Baby Carrots & Broccoli Florets

Our Famous Crispy Roasted Potatoes

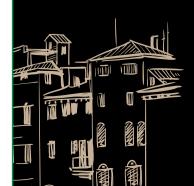
Dessert

Mixed European Pastries & Dessert Squares Fresh Gourmet Coffee & Tea served at Buffet with Paper Cups

Pricing is based on a Minimum 100 adult guests Please contact us at **905.870.8140** or **info@calabriascatering.com** for pricing













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Celebration of Life - Buffet Service Menu 2

Fresh European Rolls & whipped butter

Antipasto Classico Platter - A variety of cold cuts, cheeses, european olives & marinated vegetables Mixed Greens European Salad Zesty Caesar Salad Mediterranean Rice Salad

Choice of One : Lasagna al Forno, Vegetable Lasagna al Forno, Cannelloni & Manicotti, Stuffed Shells

Choice of Two:

Freshly made, Chicken Parmigiana, Pork Schnitzel, Chicken Supreme, Roast Pork Loin, Roast Sirloin of Beef, or Breast of Chicken alla Valdostana

Fresh Vegetable Medley (Combination of Broccoli, Cauliflower, Carrots & Green Beans) Or Brandied Baby Carrots & Broccoli Florets Our Famous Crispy Roasted Potatoes

Dessert: Large Fruit Platter Fresh Gourmet Coffee & Tea served at Buffet with Paper Cups

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Celebration of Life - Buffet Service Menu 3

Fresh European Rolls & whipped butter

Antipasto Classico Platter - A variety of coldcuts, cheeses, european olives & marinated vegetables Mixed Greens European Salad Zesty Caesar Salad Mediterranean Rice Salad Homemade Red & White Foccaccia Pizza

Choice of One : Homemade Lasagna al Forno, Cannelloni & Manicotti or Stuffed Shells

Choice of one Two:

Freshly made, Chicken Parmigiana, Pork Tenderloin, Chicken Supreme, Roast Pork Loin, Prime Rib of Beef, Breast of Chicken alla Valdostana, Veal Cutlets with lemon wedge

Fresh Vegetable Medley (Combination of Broccoli, Cauliflower, Carrots & Green Beans) Or Brandied Baby Carrots & Broccoli Florets Our Famous Crispy Roasted Potatoes

Dessert: Deluxe Fresh Fruit Platter with Pineapple, Watermelon, Strawberries & Red & White Grapes (Served on Buffet) Mixed European Pastries & Squares served by platter to each table Fresh Gourmet Coffee & Tea served at Buffet with Paper Cups

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Fine Details All prices are plus G.S.T. & 18% Service Charge in the case of on-site Sit-down or Buffet Service.

In the event that the minimum is not satisfied, there are the following surcharges... 50-74 Guests \$10.00 per Person

For all Celebration of Life Buffet Menus, Calabria's Catering provides service staff for the complete lunch service. This includes complete table setup with regards to table layout, tablecloths, napkins, dishes, flatware and water glasses. The client would be responsible for the cost of all rentals as they pertain dishes, silverware, linens and glasses required for place setting, flatware, and glasses. Calabria's Catering would be happy to pass on any savings through their caterer's discount when it comes to ordering from our preferred suppliers. The Client is also responsible for the cost of the hall rental unless otherwise noted on the contract.

Service staff required will be based on Buffet. Service staff for the buffet service will be based on one server per 40 guests. Extra Servers requested by the client will be billed at 35.00/hr per server. If Bartenders are required, they are billed at \$40.00 per hour if the client requests the services of a bartender. Bartenders are smart serve trained.

Calabria's Catering will setup the guest tables accordingly based on a standard buffet service being provided. Special services pertaining to a head table backdrop, specialized skirted draping, lighting, staging etc are categorized as specialized decorations and are not included in our setup. We can recommend specialized decorators who will take care of this detail for the client.

For any outdoor events, It is advisable that the client has a designated area for Calabria's Catering Inc. to base its kitchen, to provide the proper cooking and or heating setup. It is up to the client to provide a covered area that is sufficient to provide the level of service required for presenting a sit-down or buffet meal.



