

# Special Event Catering



BOFFINS  
**FOOD**  
SERVICES

AS OF MARCH 2018

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# Contents

Cold Appetizers	1
Hot Appetizers	1
Platters	2
Carving Stations	2
Midnight Lunch	2
Children's Menu	3
Dinner Buffet	4
Plate Service	6

Place your catering order by contacting **306.249.5344** or [events@boffins.ca](mailto:events@boffins.ca)

ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED

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# Cold Appetizers

California rolls, surimi, cucumber, Sriracha mayonnaise, avocado and tobiko	9 / dozen
Sweet potato, roasted garlic, savoury cheesecake and onion jam	24 / dozen
Zucchini, tomato, eggplant and bocconcini vegetable tower with balsamic drizzle	20 / dozen
Baby poppy seed bagels, dill cream cheese, salmon lox and red onion	25 / dozen
Smoked oyster, roasted red peppers, ricotta cheese and lemon zest tarts	22 / dozen
Avocado, chili flakes, lime, pico de gallo and poached quails egg toasts	23 / dozen
Tarragon shrimp scampi, miso aioli and grapefruit in puff pastry	26 / dozen
Ham hock terrine, parsley, grainy Dijon mustard and cornichons on toasted baguette	19 / dozen
Five spice duck breast, blackberries, scallions and red radish in spring roll cups	28 / dozen
Red snapper ceviche, edamame beans and fresh coriander in a togarashi lime sauce	22 / dozen
Smoked trout, beet infused crème fraiche, chives and crispy capers on blinis	26 / dozen
Beef tataki, green onions, garlic chips and Japanese mayonnaise in ponzu sauce	26 / dozen
Chicken liver pâté with cranberry onion chutney on toasts	22 / dozen
Adobo chicken, corn, black beans and jalapeño in a tortilla tart	22 / dozen
Thai BBQ pork on vermicelli noodle salad with a sesame ginger vinaigrette	18 / dozen
Chickpea and flax cake, glazed with tomato-maple ketchup and tempura fried artichoke	20 / dozen

# Hot Appetizers

Pulled roast chicken and smoked Gouda quesadilla with guacamole	26 / dozen
Coconut breaded shrimp, mango curry aioli and fresh lime	26 / dozen
Miniature croque-madames with ham, cheese, quail eggs and chives	20 / dozen
Pulled pork tacos with cabbage, radish and tomato	22 / dozen
Miniature mac and cheese with fresh tomato, topped with bread crumbs	18 / dozen
Crab stuffed mushrooms, Parmesan cheese and fresh chives	20 / dozen
Pan seared shrimp cakes, Cajun spice and a citrus aioli	24 / dozen
Teriyaki glazed pineapple wrapped in bacon	20 / dozen
Sauerkraut stuffed pierogi, fresh dill and sour cream	18 / dozen
Roasted red pepper and ricotta croquettes with fresh tomato salsa	23 / dozen
Crispy vegetable spring rolls with a Sriracha sweet chili dipping sauce	18 / dozen
Tempura battered fish and lemon caper mayonnaise	22 / dozen
Bacon wrapped water chestnuts with zesty BBQ Worcestershire sauce	16 / dozen
Breaded and fried Brie cheese, blackberry jelly and fresh thyme	21 / dozen
Jamaican jerk chicken skewers, green scallions and fresh lime	22 / dozen
Ginger beef meatballs, sesame seeds, green onions and ponzu sauce	20 / dozen

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# Platters

*prices are per person*

Smoked meats, sausages, pickled red onions, cornichons and French baguette	14
Selection of domestic cheeses, grapes and crackers	8
Selection of imported cheeses, grapes and crackers	12
Cold smoked beef striploin with horseradish mayonnaise and house made potato chips	12
Fresh shucked oysters with mignonette, hot sauce and lemons	8
Smoked salmon with red onions, capers, dill and bagel crostini	9
Poached shrimp with cocktail sauce and lemons	7
Garden fresh vegetable crudité with buttermilk herb dip	3.5
Fresh seasonal berries and fruit tray with yogurt dipping sauce	5
Hummus, bruschetta, guacamole, EVOO, balsamic vinegar and assorted breads	5.5

# Carving Stations

*prices are per person*

Roast striploin of beef with horseradish, Dijon mustards and fresh buns	14
Prime rib with steak seasoning spice, shallot-Merlot jus and fresh buns	16
Honey glazed maple smoked ham and fresh buns	8
Roast turkey with cranberry sauce, gravy and fresh buns	11
Roast pork loin, stuffed with mustard herb pesto, and fresh buns	7
Inside round with horseradish, Dijon mustards and fresh buns	9

# Midnight Lunch

*prices are per person*

Poutine bar with French fries, cheese curds, sautéed onions, gravy, ketchup and mayonnaise	9
Beef sliders with all the fixings and brioche buns	7
Chicken wing bar – salt and pepper, hot, BBQ and teriyaki – with celery, carrots, ranch dip	11
Pizza bar – vegetarian, pepperoni and Hawaiian	7
Movie theatre candy bar – jelly beans, gummy candy, sours, popcorn and licorice	7

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# Children's Menu

*prices are per person*

## APPETIZERS

Caesar salad with romaine lettuce, Parmesan cheese, croutons and creamy Caesar dressing	3
Garden salad with carrots, cucumbers, cherry tomatoes, red onions, radish and honey lime vinaigrette	2.5
Garlic cheese toast with marinara sauce and fresh herbs	3
House made chicken noodle soup with fresh bread	3

## MAIN COURSES

Beef cheeseburger with cheddar cheese, lettuce, tomato, red onion and pickle	5
Grilled cheddar cheese sandwich on fresh bread	3
House made mac and cheese with fresh tomato, topped with bread crumbs	3.5
Pepperoni and, mozzarella cheese pizza with fresh basil	3.5
Chicken nuggets with honey mustard dipping sauce	3.5
Spaghetti with tomato sauce, Parmesan cheese and garlic toast	3.5

## SIDES

Onion rings	2.5
Hand cut French fries	1.5
House made potato chips with seasoning salt	1.5
Vegetable crudité with buttermilk ranch sauce	1.5

## SWEETS

Chocolate brownie with vanilla ice cream	3
Ice cream sundae with chocolate or caramel sauce, peanuts and a cherry	3
Chocolate cookie ice cream sandwich	3

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# Dinner Buffet

*minimum of 30 guests; prices per person*

A selection of house made breads with whipped butter

Assorted pickles and olives

Vegetable crudité with buttermilk herb dip

Garden green salad, Romaine Caesar salad and chef's choice salad

Chef's choice of vegetable and starch

Fresh fruit platter, assorted pastries and desserts

Coffee and tea station

## BEEF

Striploin of beef with glazed shallots and a green peppercorn thyme jus	31
Prime rib with steak seasoning spice and a shallot-Merlot jus	34
Thick cut braised short ribs with Port reduction sauce	35
Inside round with fresh herb jus, creamy horseradish and Dijon mustards	27

## POULTRY / FOWL

Roast chicken with a buttery thyme jus	26
Roast turkey with house made gravy	30
Roast chicken breast with creamy mushroom sauce	28
Cornish game hen with tomato tarragon jus	37

## PORK

Roast pork loin, stuffed with mustard herb pesto, and fresh tomato salsa	27
Honey glazed bone-in baked ham with Dijon mustards	26
Pork tenderloin with a roasted onion apple jus	26
Smoked pork loin with a jalapeño corn cream sauce	26

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## FISH

Baked salmon with a lemongrass-ginger sauce	32
Sautéed shrimp, mussels, clams and chorizo sausage with peppers, garlic, tomato and green onions	29
Oven roasted steelhead trout with tarragon beurre blanc	32
Icelandic cod with julienne vegetables and a butter-parsley-caper sauce	28

## VEGETARIAN

Cannelloni with spinach, ricotta and puttanesca sauce	29
Stuffed peppers with smoky lentils, chickpeas and fresh herbs	26
Herbed gnocchi, mushrooms, green onions and artichoke cream sauce	28
Wok-fired vegetables and sesame Asian glaze	25

## ADDITIONS

Second entrée	8
Cold seafood platter – shrimp cocktail, salmon gravlax, lemons and capers	8
Domestic cheese platter with grapes and crackers	8
Second starch	2.5
Second vegetable	2.5

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# Plate Service

*prices per person*

*includes coffee and tea station*

*when multiple entrées are selected, only one starch will be served  
you can pre-select the side / starch prior to their event based on the options listed in the menu*

## APPETIZERS

Maple glazed pork belly with creamy jalapeño corn sauce and arugula salad	7.5
Lobster ravioli with rosemary tomato cream, fresh chives and brioche	15
Steak tartare, shallots, cornichons and hand cut fried potatoes	7.5
Ballantine of chicken with pistachios, carrot purée and crispy leeks	7.5

## SOUPS

Cream of cauliflower soup with parsley oil and herbed croutons	5
Shrimp dumplings in wonton broth with Shiitake mushrooms and green onions	6
Asparagus bisque with crème fraiche and crispy shallots	7.5
Potato leek soup with bacon fried croutons and chili oil	5

## SALADS

Caprese salad with fresh tomatoes, seared zucchini, buffalo mozzarella, basil, balsamic vinegar and EVOO	7
Garbanzo bean, wild rice, lentil, goat cheese, dried cranberry and honey lime vinaigrette	6
Crisp romaine Caesar salad with bacon, Parmesan cheese, croutons, lemon and creamy house dressing	7
Baby kale, smoked duck breast, port poached pears, Fontina cheese and raspberry vinaigrette	10

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## MAINS

### BEEF

Pepper crusted beef tenderloin with sarladaise potatoes and a cabernet sauvignon demi-glace	29
Roast prime rib with buttery mashed potatoes, pearl onions and a herbed jus	27
Mushroom crusted Striploin with red beet risotto, balsamic reduction and tarragon butter	22

### POULTRY / FOWL

Chicken supreme with sweet potato purée and tomato tarragon jus	16
Chipotle rubbed Cornish game hen with garbanzo bean purée, citrus butter sauce and cilantro	22
Pan-seared chicken breast with smashed baby potatoes and a red wine reduction	12.5

### FISH

Oven roasted steelhead trout with baby red potatoes, chives and a basil cream sauce	21
Seared salmon with Saskatchewan quinoa and lentils as well as a dill caper cream sauce	21
Pan fried pickerel with duchess potatoes and lemon-butter-parsley sauce	27

### VEGETARIAN

Cannelloni with spinach, ricotta and puttanesca sauce	10
Ratatouille with chiffonade basil, roasted red pepper coulis and tempura fried artichoke	6.5
Red beet and goat cheese ravioli with wilted kale and Parmesan cream	8.5

## DESSERTS

Cheesecake with ganache, mango coulis and berries	5
Crème brûlée with seasonal berries, chocolate and coconut shavings	5
Flourless chocolate torte with espresso cream and strawberries	5
Pecan flan with bourbon caramel sauce and stracciatella ice cream	5
Lemon tart with torched meringue, vanilla cream and raspberry coulis	5

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[www.boffins.ca/foodservices](http://www.boffins.ca/foodservices)

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