



WEDDING MENU

M E N U

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1230 Sheppard Ave W, Unit 4, North York, ON M3K1Z9 (*via Bellamy Loft*)

**Our menus can be customized to suit your preference & dietary needs.
Gluten-free, vegan & vegetarian options are available.**



Classic Wedding Dinner Menu

minimum order may apply

Cocktail Reception

Bread Basket *served at every table*
with whipped herb butter & chili oil

6-Hour Standard Open Bar

domestic & import beer, red and white wine, bar rails items, liquors and champagne toast at the beginning of occasion, soft drink, juices, water, coffee and tea

First Course

Fusilli Pasta Salad
roasted cherry tomato, black olive, red onion and feta

Main Course

Chicken Marsala
oven baked chicken with reduced marsala sauce

all main courses are served with
seasonal vegetables & garlic roasted baby potato

Dessert

Assorted Seasonal Fruit Platter
fresh seasonal fruits and berries



Standard Wedding Dinner Menu

minimum order may apply

Cocktail Reception

Bread Basket *served at every table*
with whipped herb butter & chili oil

Antipasti Bites
cacciatore, pimento olives, bocconcini, cherry tomato

6-Hour Standard Open Bar

domestic & import beer, red and white wine, bar rails items, liquors and champagne toast at the beginning of occasion, soft drink, juices, water, coffee and tea

First Course

Fusilli Pasta Salad
roasted cherry tomato, black olive, red onion & feta

Main Course

Chicken Marsala
oven baked chicken with reduced marsala sauce

Lemon Herb Salmon
seared salmon with lemon herb sauce

Cauliflower Steak ✓
marinated with infused herb oil before grill

all main courses are served with
seasonal vegetables & garlic roasted baby potato

Dessert

Stationed Chocolate Fondue
served with fritter, marshmallows & fresh fruits



Premium Wedding Dinner Menu

minimum order may apply

Cocktail Reception

Antipasti Board *served at every table*
italian cured meats, cheese, dried fruit, infused oil & crostini

Appetizer

Mediterranean Salad
seasoned chickpeas, cucumber, cherry tomato, red onion, fresh parsley tossed with signature herb dressing topped with crumbled feta cheese

Beet & Tomato Salad
roasted beets, cherry tomato, arugula, pine nuts, herb goat cheese & Greek yogurt dressing

Caesar Salad
romaine hearts tossed in roasted garlic parmesan dressing topped crispy bacon, croutons & fresh shaved parmigiana

Italian Wedding Soup
chicken stock base with orzo, meatballs, carrots & spinach, garnished with parsley

Potato Leek
yukon gold potatoes, leeks, garlic & chicken stock, garnished with fried leeks & olive oil

Charred Red Pepper & Tomato Soup
grilled red peppers & roma tomato, onion, roasted garlic, thyme & vegetable stock, garnished with basil oil

Main Course

Chicken Marsala
oven baked chicken with reduced marsala sauce

Lemon Herb Salmon
seared salmon with lemon herb sauce

Honey Glaze Steak
marinated steak with reduced wine sauce

Cauliflower Steak ✓
marinated with infused oil before grill

Crispy Eggplant Lasagna ✓
layered with house pomodoro sauce, ricotta mix & cheese

all main courses are served with
seasonal vegetables & garlic roasted baby potato

Dessert

Cheesecake
served with fresh berry compote & topped with whipped cream

Double Chocolate Brownie
served with caramel base & topped with whipped cream

Creme Brulee
served with seasonal fresh fruits

6-Hour Standard Open Bar

domestic & import beer, red and white wine, bar rails items, liquors and champagne toast at the beginning of occasion, soft drink, juices, water, coffee and tea



Standard Buffet Dinner Menu

minimum may apply · pricing may vary

SALADS

Mediterranean Salad

seasoned chickpeas, cucumber, cherry tomato, red onion, fresh parsley tossed with signature herb dressing topped with crumbled feta cheese

Potato Salad

red skin baby potatoes, egg, crispy bacon, red onion, fresh chive & dill tossed with honey Dijon olive oil

Beet & Tomato Salad

Roasted red beets, cherry tomato, arugula, pine nuts, herb goat cheese & Greek yogurt dressing

Caesar Salad

romaine hearts tossed in roasted garlic parmesan dressing topped crispy bacon, croutons & fresh shaved parmigiana

Mixed Green

baby arugula & baby spinach, strawberry, blue berry, roasted pumpkin seeds dressed with reduced balsamic vinaigrette

SOUPS

Roasted Butternut Squash

oven roasted butternut squash with rosemary, chicken stock, roasted garlic & onions

Potato Leek

yukon potatoes, leeks, garlic & chicken stock

Italian Wedding

chicken stock base with orzo, meatballs, carrots & spinach

Charred Red Pepper & Tomato

grilled red peppers & roma tomato, onion, roasted garlic, thyme & vegetable stock

DESSERTS

Triple Sweets

mini brownie, mini smores, mini cheesecake

Stationed Fondue

strawberry, marshmallow, fritters

ENTRÉE

Oven Baked Lasagna

ground beef, house made pomodoro sauce, bechamel, Italian blend cheese

Vegetarian Rotolo

spinach mixed with ricotta topped with house made rose sauce and cheese blend

Seafood Paella

mussels & shrimp, short-grain rice, chicken saffron stock, tomato & peas served with lemon wedges

Baked Chicken Thigh

marinated for 24 hours with the chef's herb & spice blend

Fall Off The Bone Ribs

slow cooked rack of pork ribs finished with maple glaze sauce

In House Smoked Side Salmon

brushed with herb oil, seasoned before smoked, finished with lemon tarragon sauce

Dijon Roast Beef

slow roasted whole beef, with Dijon mustard, rosemary & thyme

STARCH

Grilled Vegetables

zucchini, mixed pepper, red onion

Crispy Fingerling Potato

tossed in extra virgin olive oil, thyme & rosemary

Spiral Pasta Salad

roasted cherry tomato, black olive, red onion & feta

Turmeric Herb Rice

long-grain rice cooked with turmeric herb stock