

CATERING

WEDDING MENUS



LIZZY'S CATERING

109 Main Street, Theford, Ontario N0M 2N0

CATERING - DINNER PRICES & OPTIONS

NUMBER OF PEOPLE	PRICE PER PERSON
100+	\$32.95
50-99	\$34.95

MINIMUM ORDER: 50 PEOPLE

INCLUDED in the price per person: All Staff for setup, serving & clearing AND all chafing dishes and warmers.

MENU OPTIONS:

Entrées– add \$5.00 per plate for 2 nd meat choice	Potatoes (pick 2)	Vegetable (pick 2)	Salads (pick 2) or see Salad Bar option below.
Roast Beef	Mashed	Prince Ed. Medley	Tossed
Turkey	Baked	Green Beans	Caesar
Pork Tenderloin	Roasted	Corn	Macaroni with tuna
Chicken Breast	Scalloped	Glazed Carrots	Tai Chow Mein
Ham			Broccoli
	<i>1 Serving = 50/50</i>	<i>1 Serving = 50/50</i>	Pasta
Vegetarian & Vegan			Coleslaw
Pasta Penne with Marinara sauce			Greek (Pasta or Salad)
Stuffed Peppers			<i>1 Serving = 50/50</i>
Vegan Spaghetti Squash with roasted tomatoes, onions & garlic			SALAD BAR OPTION + \$9.95 pp
			4 salads (from list above)
			Shrimp
			Devilled Eggs

THE EXTRAS:

- **Mixed Green Salad with Berries and Balsamic Dressing - \$2.50 extra per plate**
- **The following Deluxe Entrée available and priced separately – \$2.50 extra per plate**
 - Chicken Parmesan.
- **The following Deluxe Entrée's available and priced separately – Starts at \$5.00 extra per plate.**
 - Stuffed Pork Tenderloin, Stuffed Chicken, Pecan Crusted Chicken, Beef Tenderloin.

All dinners include – Dinner rolls & butter, pickle & olive tray.

Any Dietary Restrictions or Allergies?

While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur.

DESSERT - \$4.95 per person

PICK 3 - Pecan, Pumpkin, Apple crumble, Cherry crumble, Lemon Meringue Pie, Cherry Cheesecake, Chocolate peanut butter delight, Fruit Tray, Strawberries in the Snow, Squares, and Cookies

Plus, HST, 19% Gratuity & Mileage | We will customize menus for your catering needs | Prices subject to change as per market value. **A 20% NON-REFUNDABLE booking deposit is required.**

Appetizers – Options / Packages

Mix and match from the list to make the selection that's perfect for you and your guests or we can work together to make a package that fits your needs. These are just a selection of some of our appetizers. If you don't see something – please do not hesitate to ask.

Fresh Vegetable Platter & Dip Carrots, celery, cucumber, sweet bell peppers, fresh mushrooms, cherry tomatoes, cauliflower, broccoli & a country herb dip (Seasonal)	Shrimp Cocktail – the name says it all
Fresh Fruit Platter or Bowl & Dip Pineapple, cantaloupe, strawberries, mandarin oranges, grapes, blackberries or blueberries, kiwi (Seasonal)	Spanakopita – baked phyllo pastry filled with feta & spinach
Assorted Crackers, cheese & meat Charcuterie Boards	Mini Quiche – assortment of mini quiche with protein and vegetables, crust or crustless
Pinwheel Wraps – mixture of veggie, cranberry or taco pinwheel wraps	Stuffed Mushrooms – Crab – mixture of crab meat, cheeses & spices, stuffed & baked to perfection – Vegetarian available
Spinach & Artichoke Dip – served warm with pita bread & Tostitos	Pepperoni Pizza Bites – deep fried & served with marinara sauce or ranch
Spinach Dip - served cold with pumpernickel bread	Breaded Chicken Wings – deep fried with your choice of sauce.
Meatballs - ½ ounce meatballs served with your choice of sauce – honey garlic, honey BBQ or sweet & sour	Taco Dip – served with Tostitos
Bacon Wrapped Water Chestnuts glazed with a sweet savoury sauce	Devilled eggs
Caprese Salad Skewers – fresh mozzarella, sweet basil & cherry tomatoes drizzled with balsamic reduction – Seasonal	Spring Rolls – Choice of Deep Fried OR Oven baked (V)
Cauliflower Bites (Vegetarian)	Sliders – small buns, meat, cheese, mayo, garnish
Flatbread Bruschetta & Feta – mixture of tomato, red onion & spices served on flat bread topped with feta cheese and drizzled with a balsamic glaze	Kabobs / Skewers – Options: Meat or Meat and Veggie or Veggie or Fruit
Stuffed Mushrooms –Cheese – combination of cheeses & spices, stuffed & baked to perfection	Chips + Guacamole
Stuffed Mushrooms –Cheese & Bacon – combination of cheeses, bacon & spices stuffed & baked to perfection	

****Some Appetizers have a minimum order****

While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur.



Appetizers Continued - Make Your Own Package

Mix and match from the list to make the selection that's perfect for you and your guests or we can work together to make a package that fits your needs. These are just a selection of some of our appetizers.

See example packages below:

Reception Package # 1: \$13.95

Veggie Platter & Dip, Fruit Platter & Dip,
Assorted Crackers, cheese & meat board

Reception Package # 2: \$15.95

Veggie Platter & Dip, Spinach & Artichoke Dip, Pinwheel Wraps assortment, cheese & meat board

Reception Package # 3: \$18.95

Cheese & meat board, Honey Garlic Meatballs,
Bacon Wrapped Water Chestnuts,
Shrimp

****Minimum Order 25 people ****

While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur.

Lizzy's Grazing Tables – please ask for pricing

We will customize menus for your catering needs.

Plus, HST, 19% Gratuity

Delivery and/or Servers Extra

Prices subject to change as per market value

Contact: Liz Buzzell | Cell: 519.870.4678

email: liz@lizscatering.ca



CATERING – LATE NIGHT LUNCH IDEAS

Pulled Pork or Beef or Chicken @ \$10.95 / person

Served with buns & shredded cheese and onion

Nacho Bar @ \$12.95/ person

Seasoned ground beef or seasoned chicken, Nacho Chips, Nacho Cheese Sauce, Salsa, Sour Cream, Black Olives, Peppers, Chopped Tomatoes, Chopped Green Onion

Taco Bar @ \$12.95 / person

*Seasoned ground beef or seasoned chicken, Salsa, Sour Cream, Black Olives, Peppers, Chopped Tomatoes, Chopped Green Onion
Tortilla shells (soft and hard), shredded cheese, shredded lettuce
Guacamole – add \$1.00 pp
Mexican Salad – add \$1.00 pp*

Mashed Potato Bar @ \$9.95 / person

Shredded cheese, bacon bits, sour cream, chives, gravy

Mashed Potato Supreme Bar @\$ 12.95 /person

Shredded cheese, cheese sauce, bacon bits, diced ham, ground beef, onion, sour cream, chives, gravy

Mac & Cheese Bar @ \$10.95 / person

Bacon bits or ground beef, shredded cheese, green onions, tomatoes, and ketchup

Hamburg Sliders @ \$8.95 / person

Mini beef burgers, served with a bun and fixings

While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur.

*We will customize menus for your catering needs.
Plus HST, 19% Gratuity, Delivery AND/OR Staffing extra for serving.
Prices subject to change as per market value.*

NOTE:

All prices are subject to change and especially when we are providing ESTIMATES for events that are into 2026 and 2027.

Menus are customizable to meet your catering needs

All orders, plus HST & 19% Gratuity

Let's discuss the extras if applicable (Delivery/Staff etc)

Please advise us of any food restrictions

While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur.

All menus, prices subject to change as per market value.

Contact: Liz Buzzell | Cell: 519-870-4678

Email: liz@lizscatering.ca

Visit our website for Café Hours



lizscatering.ca



[@lizzyscafecatering](https://www.facebook.com/lizzyscafecatering)



[@lizzyscountrycafe](https://www.instagram.com/lizzyscountrycafe)

109 Main Street, Thedford, ON N0M 2N0