



WEDDING BUFFET DINNER SERVICE

*MIX & MATCH TO CREATE YOUR MENU – CUSTOM REQUESTS ARE WELCOME
COST – IN ADDITION TO THE SIZE OF YOUR EVENT, PRICE IS DETERMINED ON VENUE LOCATION,
ONSITE KITCHEN AMENITIES AND CUSTOMIZED MENU DETAILS.
PLEASE CONTACT US PERSONALLY AT CATERING@WHIPPT.CA FOR A QUOTE

ENTRÉES

- SLOW ROASTED ALBERTA BEEF WITH A ROASTED VEGETABLE AND HERB DEMI GLAZE

~

- ROASTED HERB CHICKEN WITH LEMON OREGANO BUTTER

~

- CHICKEN PARMESAN ROSEMARY MARINATED CHICKEN BREAST
IN A TOMATO OR PARMESAN CHEESE SAUCE

~

- CARIBBEAN JERK PORK SHOULDER WITH CHUNKY TOMATO STEW

~

- BRAISED PORK SHOULDER WITH BOURBON BBQ SAUCE

~

- SEARED PEPPERCORN SALMON WITH ROASTED PEPPERS,
ONIONS AND CITRUS BUTTER SAUCE

~

- VEGETABLE LASAGNA

~

- PASTA PRIMAVERA IN A RED WINE TOMATO SAUCE



STARCH

- DOUBLE STUFFED BAKED POTATO
WHIPPED & STUFFED WITH CHEESE, BACON, SOUR CREAM AND CHIVES

- ROASTED BABY POTATOES
WITH CARAMELIZED ONIONS AND GARLIC BROWN BUTTER

- HERB AND GARLIC MASHED POTATOES WITH CREAM, BUTTER AND GARLIC

- COCONUT RICE PILAF

VEGETABLES

- BROWN SUGAR ROASTED CARROTS

MIXED ROOT VEGETABLES
(CARROTS, PARSNIPS, SWEETS POTATO, RED ONIONS, GARLIC AND HERBS)

SALAD

- ROMAINE HEARTS, CREAMY PARMESAN CAESAR DRESSING,
SUNDRIED TOMATOES, GARLIC CROSTINI, LEMON ZEST

- CUCUMBER SALAD, TOMATO-CILANTRO SALSA, LIME SCALLION VINAIGRETTE

- STRAWBERRIES, CARAMELIZED WALNUTS, PICKLED RED ONION, SPINACH, BALSAMIC GLAZE

- ROAST GARLIC KALE, BOW TIE PASTA, RED PEPPER, FETA CHEESE, CUCUMBER, LEMON DILL AIOLI

- BABY RED POTATO, GRAINY DIJON, SHREDDED CELERY, RED WINE AND SHALLOT VINAIGRETTE