

DESSERTS ~ Choose THREE

- Chocolate Mousse
- Cheesecake with Assorted Toppings
- Assorted Dessert Squares
- Chocolate Cake
- Red Velvet Cake
- Berry Burst Cake
- Orange and Cream Shortcake
- Tiramisu Cake (gluten-free)
- Strawberry Dreamin' Cake (gluten-free)

Choose
THREE
Desserts

- Coffee and Tea
- Pickles
- Bread, Rolls and Butter
- Paper Products: plates, napkins, plastic cutlery, cups

Included
with **ALL**
Buffets



**Call us or stop by for more information and to
arrange for C2 Catering for your next event.**

Bonnyville & District Centennial Centre
4313 50 Avenue | 780-812-3400 | www.centennialcentre.ca

APR19



C2 Catering is available for a wide variety of in-house events – from informal gatherings and parties to weddings and corporate functions, plus *everything* in between. Our exceptional service is based on attention to detail, competitive prices, and quality on-site preparation.

Our experienced catering staff is prepared to serve a wide assortment of tasty options – from hors d'oeuvres and finger foods, to buffets and fully plated meals. In addition, we have a team of *Pro-Serve* trained staff who will provide licensed bar service for your event.



HOT and COLD BREAKFAST - *Minimum of 12 servings*

C2 Small Breakfast \$7.50 per person

Breakfast Sandwiches: Sesame seed bun with a fried egg, cheese and a choice of bacon, ham OR sausage patty. Served with a fresh fruit platter.

Breakfast Sandwiches ONLY \$5.00 per person

C2 Big Breakfast \$13.50 per person

Scrambled eggs, hash browns, sausages, bacon, pastries (muffins, danishes, croissants) and a fresh fruit platter.

Yogurt Parfait \$3.50 each parfait

Greek vanilla yogurt, berries and granola in an individual cup.

COLD LUNCH - *Minimum of 12 servings*

C2 Lunch \$10.00 per person

Variety of sandwiches and wraps (ham, smoked turkey, roast beef, egg, tuna, veggie). Served with a choice of ONE of the following: garden salad, veggies & dip, fruit platter, or dessert squares platter.

C2 Deluxe Lunch \$12.00 per person

Variety of sandwiches and wraps (ham, smoked turkey, roast beef, egg, tuna, veggie). Served with a choice of ONE cream-based soup OR a broth-based soup. Also comes with a choice of ONE of the following: garden salad, veggies & dip, fruit platter, or dessert squares platter.

C2 Supreme Lunch \$13.50 per person

Variety of sandwiches and wraps (ham, smoked turkey, roast beef, egg, tuna, veggie). Served with a choice of ONE cream-based soup OR a broth-based soup.* Also comes with a choice of TWO of the following: garden salad, veggies & dip, fruit platter, or dessert squares platter.

SOUP Choices: Cream of Potato & Bacon, Chicken with White & Wild Rice, Vegetarian Minestrone, Vegetable Beef Barley

*If interested, please inquire about having both types of soup served

SALADS ~ Choose THREE

- Caesar Salad

Crisp romaine lettuce with croutons and shredded parmesan.

- C2 Signature Salad

Mixed greens with red onion, pecans, dried cranberries, mandarin segments, and feta cheese tossed with sweet onion vinaigrette.

- Broccoli Salad

Broccoli, red onion, bacon, dried cranberries, almonds, shredded cheddar and creamy dressing.

- Creamy Cucumber Pasta Salad

Tri-colored pasta with cucumber, red onion and creamy dill dressing.

- Watermelon Salad

Bite-size pieces of watermelon, red onion, feta cheese and mint, tossed in olive oil and lemon juice vinaigrette.

- Quinoa Salad

Healthy grain salad with black beans, corn, peppers, and onion, tossed with a cumin and lime vinaigrette.

- Spinach Salad

Baby spinach, red onion, mandarin segments, almonds and feta, tossed in Caribbean-mango vinaigrette.

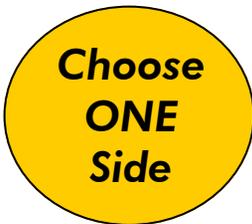
- Red Skin Potato Salad

Baby red skin potatoes with chopped celery, radish, pickles and green onion in a creamy dressing with a touch of mustard.



SIDE DISHES ~ Choose ONE

- Scalloped Potatoes
- Red Skin Garlic Mashed Potatoes
- Roasted Baby Potatoes
- Baked Potatoes with all the fixings* *Add \$1.00 per person
- White and Wild Rice Pilaf
- Steamed Rice
- Spanish Rice
- Fettuccini Alfredo
- Perogies in Dill Sauce



VEGETABLE DISHES ~ Choose ONE

- Honey Glazed Baby Carrots
- California Mixed Vegetables
A mix of broccoli, cauliflower, and carrots.
- Buttery Kernels of Corn
- Steamed Broccoli
Served with cheese sauce on the side.
- Green Beans
Tossed with olive oil, lemon juice, sea salt, and pepper.
- Grilled Brussel Sprouts*
Grilled in balsamic vinegar and honey. *Seasonal



HOT LUNCH and DINNER - *Minimum of 12 servings*

- | | |
|--|--------------------|
| Sweet and Sour Meatballs | \$12.00 per person |
| Mini meatballs in homemade sweet & sour sauce made with peppers and pineapple. Served with long grain rice and garden salad with assorted dressings. | |
| BBQ Beef on a Bun | \$13.50 per person |
| Alberta beef, thinly sliced and baked in BBQ sauce. Served with buns and Caesar salad. | |
| Make your own Burgers | \$13.50 per person |
| Beef burgers with all the fixings. Served with roasted baby potatoes and garden salad with assorted dressings. | |
| *Add cheddar cheese slices \$1.00 per person | |
| Butter Chicken | \$14.50 per person |
| All white meat chicken strips in a mildly spiced curry sauce. Served with basmati rice, garden salad, and Naan bread. | |
| Teriyaki Chicken | \$14.50 per person |
| Boneless chicken breast baked in teriyaki marinade. Served with steamed rice and garden salad. | |
| Pulled Pork | \$13.50 per person |
| Slow roasted pork shoulder, shredded, then put in barbeque sauce. Served with a homemade apple slaw, sesame seed buns, and garden salad. | |

BEVERAGES

- | | |
|---------------------------|-------------------|
| Coffee / Tea (25 Cup Pot) | \$37.50 |
| Coffee / Tea (10 Cup Pot) | \$15.00 |
| Juice / Water / Pop | \$3.00 per bottle |

APPETIZERS and PLATTERS - *Minimum of 12 servings*

- Mini Meatballs** \$2.00 per person
Mini meatballs served with a trio of sauces to dip.
*6 pieces per person
- Caprese Skewers** \$2.00 per person
Cherry tomato, basil, and bocconcini skewers drizzled with a balsamic reduction. *2 pieces per person
- Mini Quiche** \$2.00 per person
Combination of Asparagus & Asiago and Red Pepper & Feta.
*2 pieces per person
- Pulled Pork Sliders** \$2.75 per person
Mini buns loaded with pork and apple slaw.
*2 pieces per person
- Shrimp Cocktail Appetizer** \$2.75 per person
A platter of cold shrimp served with lemon wedges and cocktail sauce. *5 pieces per person
- Cheddar & Caramelized Onion Beef Sliders** \$3.00 per person
Mini burgers with melted cheddar and topped with caramelized onions. Served with all the fixings.
*2 pieces per person
- Muffin Platter OR Cookie Platter** \$2.25 per person
An assortment of muffins (*1 per person) served with butter OR a platter of assorted cookies (*2 per person).
- Fresh Fruit Platter** \$2.75 per person
An assortment of melon, grapes, and other seasonal fruit.
Served with dip. *4oz. serving per person
- Fresh Vegetable Platter** \$2.75 per person
An assortment of fresh vegetables served with ranch or French onion dip.
- Assorted Dessert Squares Platter** \$2.75 per person
An assortment of squares (Nanaimo bars, brownies, butter tart squares and carrot cake). *2 pieces per person
- Cinnamon Bun Platter** \$2.75 per person
Cinnamon buns with cream cheese icing. *1 piece per person
- C2 Platter** \$4.50 per person
An assortment of deli meats and cheeses. Served with pickles and crackers.



BUFFETS - *Minimum of 50 guests*

\$23.00 per person

C2 Catering offers a wide range of hot and cold buffet choices, tailored to your needs - for weddings, corporate events, family gatherings, funerals, tradeshow, conferences, and a variety of other events.

Choose from our existing menu choices, or we will be pleased to work with you to create a menu that will serve you and your guests perfectly.

Call us or stop by today!

ENTREES ~ Choose TWO

- Roast Beef and Gravy, served with horseradish
- Maple Glazed Ham
- Chicken Marsala, roasted chicken breast served with mushroom marsala sauce.
- Meatballs in Mushroom Sauce
- Salsa Chicken, seasoned chicken breast baked with salsa and cheddar cheese
- Chicken Parmesan

**Choose
TWO
Entrees**