

Crystal Sands Catering  
MENU SELECTIONS

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Flexibility is important and key to any of our package options. Our flexibility moves on to our menus as well. Here are our more popular menu options to choose from.

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ENTRÉES

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- Tender Hip of Roast Beef served with beef gravy and horseradish
- Golden Roast Turkey with our homemade apple sausage stuffing and cranberries
  - Honey Mustard Glazed Harvest Ham
- Grilled Chicken Breast served with your choice of a light white wine sauce, rich teriyaki or a creamy cheese sauce
  - 8oz Top Sirloin broiled to perfection

*Perhaps try one of our popular stuffed chicken breasts:*

- Spinach, Feta and sun-dried tomatoes
  - Red pepper and asiago cheese
- Cordon stuffed with honey ham and Swiss cheese
  - Kiev stuffed with butter and herbs
- Ricotta, roasted red pepper and black olives

*Looking for something different? Try one of our specialty entrées:\**

- Grilled Salmon Steaks (fresh from the West Coast)
- Prime Rib Au Jus served with traditional Yorkshire pudding
  - Stuffed Pork Loin with homemade applesauce
  - Other options available upon request -

*\*Specialty entrées will incur an additional charge per person.*

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SEASONAL SALADS

- Caesar Salad - with a creamy garlic dressing, topped with fresh baked croutons and bacon bits
  - Greek Leaf Salad - with tomatoes, black olives and topped with feta cheese
  - California Spinach Salad - a blend of baby spinach and wild greens topped with walnuts, cranberries and fresh bacon bits
  - Wild Green Salad - featuring a blend of seasonal greens with your choice of dressings
- Boston Mandarin Salad - this is a light salad featuring a lovely mixture of Boston leaf, mandarin oranges, strawberries, cucumbers and our light mandarin orange dressing
  - Mediterranean Platter - a delicious combination of fresh vine tomatoes, unripened cheese, Italian salami, prosciutto, and an assortment of African olives
- Greek Pasta Salad with tomatoes, black olives and finished off with feta cheese
  - Potato Salad - a classic that pairs well with everything
- Wild 7 Grain Salad - a lovely marriage of grains with dried cranberries and apricots along with chickpeas
  - Brussels Sprout & Prosciutto Salad - a fall favourite with aged cheddar cheese and cilantro lime dressing

VEGETABLE SELECTIONS

- Tender Baby Carrots in a butter glaze
  - Peaches and Cream Corn
- Vegetable Medley of Green Beans, Yellow Beans and Carrots
  - Broccoli or Cauliflower with a creamy cheese sauce
    - Butternut Squash
    - Seasonal Vegetable

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HOT POTATO & RICE DISHES

- Wild Rice or Rice Pilaf – a favourite pairing with any of our amazing entrées, especially our chicken
  - Baby Roast Potatoes cooked to a golden perfection
- Mashed Potatoes whipped with our creamy butter and herb mixture
- Baked Potatoes topped with your choice of sour cream, chives and bacon bits
- Scalloped Potatoes – this cheesy favourite pairs perfectly with our honey ham entrée
- Rosemary Potatoes – the aroma and flavour of this dish makes for a fabulous choice for any one of our entrées

HOT PASTA & SOUP SELECTIONS

- Fettuccine Alfredo
- Penne Marinara
- Tri-coloured Fusilli with a rosé sauce
  - Italian Wedding Soup
  - Tomato Bisque Soup
  - Butternut Squash Soup

- Other options available upon request -

Crystal Sands Catering  
Hors d'Oeuvres & Late Night

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HOT ITEMS

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- Glazed Meatballs – bite sized and marinated in a delicious honey-garlic and wine sauce
  - Beef Sliders – on a mini brioche style bun
  - Pulled Pork Sliders – on a mini brioche style bun
  - Mini Quiche – an assortment of bite sized quiche
- Coconut Shrimp – jumbo shrimp coated with coconut and fried until crisp, served with our house Mandarin Thai dipping sauce
- Pizza – freshly prepared and cooked to perfection in our stone oven, choose from a variety of toppings\*
- Mashed Potato Bar – whipped with our creamy butter and herb mixture with an assortment of toppings\*
  - Chicken Wings – with a bbq, or honey garlic sauce\*
- Mini Egg Rolls – bite sized egg rolls served with plum dipping sauce
  - Satay – tender bite size, marinated beef and chicken satay
- Black Bean Veggie Cocktail Balls – the perfect vegetarian option with a bit of spice

*\*Considered as two selections.*

*Hors d'Oeuvres offered cocktail style, late night offered buffet style.*

- Other options available upon request -



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Hors d'Oeuvres & Late Night

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COLD ITEMS

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- Cheese Board – a combination of classic and celebrated cheeses with a variety of crackers and miniature toasts
  - Vegetable Crudités – seasonal vegetable selections with delicious house dip
  - Premium Cold Meats – a wide selection of sliced meats, fresh rolls, an assortment of cheeses, pickles and a variety of condiments\*
    - Fresh Fruit Tray – a fresh selection of seasonal fruit
- Salsa and Chips – a selection of colourful tortillas with our house salsa
  - Pumpernickel Spinach Dip – a variety of fresh breads served with a fresh creamy spinach dip
- Cocktail Flatbread Spirals – bite size, colourful flatbread spirals filled with vegetable cream cheese
  - Cocktail Shrimp – served with cocktail sauce. A refreshingly cool addition to hors d'oeuvres or late night buffet
- Pacific Smoked Salmon – beautifully displayed on a wooden board, served with crackers, cream cheese, lemon and capers\*
- Assorted Canapés – a variety of light and delicious vegetarian and seafood canapés
  - Bruschetta – on bite size crostini's
  - Tapenade – in mini phyllo cups with whipped cream cheese
  - Caprese Skewers – sweet tomatoes with mini mozzarella balls
- Sweet & Salty – the classic donut with a variety of glazes and warm salted soft pretzels\*
  - Assorted Sweets

*\*Considered as two selections.*

*Hors d'Oeuvres offered cocktail style, late night offered buffet style.*

- Other options available upon request -

Crystal Sands Catering  
**WINE SELECTION**

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Choosing the perfect table wine to accompany your meal can be frustrating. Let us help your decision by offering our suggestions. Other wines may be available upon your request.

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- Elegant medium bodied wine from South Africa -

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**Two Oceans Sauvignon Blanc**

An elegant yet crisp wine with ripe gooseberry flavours which is backed by tropical fruits and a hint of grassiness.

**Two Oceans Shiraz**

A lively ruby, medium-bodied wine with aromas of berries.

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- Excellent selection from Italy -

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**Lamberti Pinot Grigio**

A refreshing, light and crisp taste with a fresh and fruity aroma.

**Lamberti Valpolicella Classico**

A deep ruby-red in colour, agreeable bouquet, with a hint of bitter almonds, dry, savoury and balanced flavour.

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- Popular selection from the Ontario, Niagara-on-the-Lake Region -

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**Joseph's Estate Vidal Riesling**

A jazzy citrus blend of Vidal and Riesling with an aromatic nose and a crisp, fruity finish.

**Joseph's Estate Cabernet Merlot**

A dry versatile robust blend of Cabernet Franc, Cabernet Sauvignon, and Merlot boasting a fusion of plum, blackberry & cherry notes with moderate tannins.

**Joseph's Gamay Rosé**

This slightly sweet Gamay Rose finishes with a lingering fruitiness of strawberry & cherry notes that is very appealing.

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- Popular selection from Australia -  
Custom label option, no charge

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**Jacob's Creek Chardonnay**

A butter and spice complexity compliments the fruity flavours creating a wine with a soft creamy texture that is flavoursome and mouth filling with balance and fineness.

**Jacob's Creek Shiraz Cabernet**

A medium-bodied red wine with ripe plum and berry fruit flavours, mellow tannins and subtle oak integration.