

  
infusion

CATERING & EVENT DESIGN

*Infuse*  
your senses



[WWW.INFUSIONCATERING.COM](http://WWW.INFUSIONCATERING.COM)



# Welcome

We are pleased to provide you with a fresh new menu created out of passion for delicious food and a goal to provide our clients and friends with the very best that the culinary world has to offer.

For those of you who are new to us; welcome aboard. You have just made the first step toward culinary excellence. Infusion will take your next meeting or special event to a higher level. Your clients will be sure to notice that you have gone the extra mile especially for them, and they will love you for it.

Our event and meeting planners are always happy to assist you and will put together a menu and service plan especially for you. We can provide you with party theme ideas, menus, entertainment, décor, staffing, rentals... the list is endless, and the ideas are limited only to your imagination. For weddings and private functions, our services are as varied as our clients. No two events are the same, so start yours off in the right direction and call Infusion Catering and Event Design!

Sincerely,

Shabbir Karmali  
Executive Chef / Owner

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# Breakfast

## **The Basic**

**\$4.99 PER PERSON**

A selection of assorted bagels and croissants served with cream cheese, whipped butter and preserves.

## **The Rise and Shine**

**\$6.99 PER PERSON**

A selection of assorted croissants, fruit Danish, muffins and scones served with whipped butter and preserves.

## **Breakfast Burritos**

**\$7.49 PER PERSON**

A selection of hot breakfast burritos filled with a variety of fillings such as scrambled eggs, bacon and eggs, roasted red peppers with chevre cheese wrapped in a plain, tomato or spinach tortilla. (Served warm in a chafing dish setup)

## **Quiche**

**\$5.99 PER PERSON** (1 PER PERSON)

A variety of home baked personal sized quiche. Choose from spinach, ham, mushroom, broccoli and Quiche Lorraine. Each is self-contained in its own handmade pastry shell, light and flaky.

## **Breakfast Omelette Sandwiches**

**\$7.49 PER PERSON**

Served on a variety of buns and breads. Our omelette is a combination of farm fresh eggs, cheddar cheese, diced tomato and green onion.

Served with a bowl of fresh pears and bananas.

## **Healthy Option**

**\$7.49 PER PERSON**

### **Choose from:**

- Crunchy granola, banana, vanilla yogurt and peanut butter with a dash of honey rolled into a whole-wheat tortilla shell.
- Turkey Bacon, lettuce, tomato and cheddar cheese.
- Roasted red peppers, alfalfa sprouts and baby spinach with cream cheese in a plain, tomato or spinach tortilla.

## **Belgium Waffles**

**\$9.99 PER PERSON** (2 waffles per person)

Served with fresh strawberries and vanilla whipped cream.  
Served warm.

## **Frittata**

**\$7.49 PER PERSON**

Eggs, asparagus, grated cheese and fresh herbs.  
Served with toast.

## **The Classic Breakfast**

**\$10.99 PER PERSON**

Scrambled Eggs, choice of crisp bacon or sausage and Home fries  
Served with toast.

## **Yogurt Parfait**

**\$3.99 EACH**

Layers of Balkan yogurt, granola and seasonal berries are layered in an individualized serving.

## **Individual Yogurt**

**\$1.79 EACH**

Assorted fruit flavoured yogurt cups

## **Fruit Kebobs**

**\$2.49 EACH**

Chunks of fresh seasonal fruit threaded onto a bamboo skewer

## **Deluxe Fruit Platter**

**\$46.99 SERVES 6/8**

**\$68.99 SERVES 12/14**

A beautiful display of seasonal fruits and berries decoratively carved and plated.





# Sandwiches & Wraps

## Sandwiches & Wraps

**\$7.79 PER PERSON**

Popular fillings of tuna, salmon, egg salad, roast beef, ham & cheese, corned beef and vegetarian prepared with fresh baked breads and assorted tortilla wraps. (2 halves pp)

## The Executive

**\$10.49 PER PERSON**

Fillings of shrimp salad, grilled chicken, smoked salmon, grilled vegetables and grilled beef striploin. Served with a choice of 1 salad (pasta, potato or garden). (2 halves pp) \*Also available as wraps.

## Gourmet Sandwich Platters

**\$8.99 PER PERSON**

### Choose from:

- Grilled Rosemary Chicken  
Rosemary garlic marinated chicken breasts grilled to perfection with roasted asparagus and Jarlsberg cheese on a sourdough bun.
- Buffalo Chicken Sandwich  
Cajun spiced chicken breast with a roasted red pepper pimento mayonnaise, vine ripened tomato, sautéed mushrooms and Provolone cheese on a freshly baked baguette.
- Philly Style Steak Sandwiches  
Julienne grilled beef striploin, green & red peppers, sautéed onions and mozzarella cheese served in a toasted Italian bun.
- Roasted red pepper, asparagus, Portobello mushroom and chevre cheese on foccaccia.
- Buffalo mozzarella cheese, vine ripened tomato, grilled sweet onions and alfalfa sprouts on freshly toasted baguette.
- Cucumbers, roma tomatoes, alfalfa sprouts, Boston lettuce and hummus in a spinach wrap.

## Tuscan Sandwiches

**\$8.99 PER PERSON**

- Genoa Salami & provolone cheese on a Ciabatta.
- Herb Goat Cheese & Roasted Red pepper on a baguette.
- Artichoke & Tuna on a Kaiser.

## Chef Jillian's Baguette Sandwiches

**\$9.99 PER PERSON**

- Pulled Smoked Chicken  
Smoked chicken with chipotle mayonnaise & toasted almonds
- Grilled Salmon  
Grilled salmon with baby greens and a lemon dill mayonnaise.
- Portobello Roast Beef  
Portobello mushrooms, shaved beef, blue cheese & caramelized onions.
- Sundried Tomato & Boursin  
Boursin cheese, sundried tomatoes, avocado & purple basil.

## Party Sandwiches (5 Dozen Minimum Order)

**\$7.99 PER DOZEN**

Finger sandwiches made with tuna, salmon, chopped egg and pinwheels of lox and cream cheese. Perfect for light luncheons, showers or modest receptions.

## Out of the Box

All boxed lunches to include a cutlery & napkin roll-up



### Boxed Lunch #1

**\$13.99 EACH**

To include:

- Your choice of: Sandwich or Wrap  
Choose from any of the above sandwich selection and wraps. Add \$1.00 for gourmet, tuscan and Chef Jillian.
- Side Salad  
Choose from Mesclun, Caesar or Garden
- Choice of: a home baked cookie or fruit kebob.

### Boxed Lunch #2

**\$16.99 EACH**

To include:

- Herbed Chicken & Asparagus Salad  
Grilled breast of herbed chicken and asparagus served on baby greens with a champagne vinaigrette. Garnished with aged goat cheese.
- Gorgonzola Toasts.
- Double Chocolate Caramel Tart.

### Boxed Lunch #3

**\$16.99**

To include:

- Choice of Chicken or Beef Satays (2 per person).
- Crispy Oriental Salad - Mixed greens, mandarin oranges, crispy tortilla strips, bean sprouts, julienne red pepper.  
Served with a ginger sesame dressing.
- Garlic Naan Bread.
- Asian Delight Dessert.



# Classic Salads

## Tomato, Red Onion and Feta Salad

\$ 24.99 SERVES 6/8

\$ 34.99 SERVES 10/12

Vine ripened plum tomatoes, sweet red onions and feta cheese tossed with our fresh basil vinaigrette dressing.

## Mediterranean Chickpea Salad

\$ 24.99 SERVES 6/8

\$ 34.99 SERVES 10/12

Chickpeas, avocado, tomatoes and fresh basil. Tossed in a lemon-olive oil dressing.

## Green Bean & Baby Potato Salad

\$ 22.99 SERVES 6/8

\$ 29.99 SERVES 10/12

Fresh Ontario green beans & baby potatoes are tossed in a Dijon mustard vinaigrette and garnished with capers and fresh parsley.

## Garden Salad

\$19.99 SERVES 6/8

\$ 26.99 SERVES 10/12

A combination of crispy iceberg, leaf and romaine lettuce, tomato and cucumber tossed with your choice of dressing. (Choose from Ranch, Balsamic Vinaigrette or Light Italian).

## Mesclun Salad

\$19.99 SERVES 6/8

\$ 26.99 SERVES 10/12

Field baby greens served with a House Balsamic Vinaigrette.

## Greek Salad

\$24.99 SERVES 6/8

\$34.99 SERVES 10/12

Fresh cut lettuce, red & green peppers, tomato wedges, cucumber, red onion, feta cheese and kalamata olives tossed in a traditional Greek dressing.

## Caesar Salad

\$24.99 SERVES 6/8

\$34.99 SERVES 10/12

Crisp romaine lettuce, freshly grated Parmesan cheese, crumbled bacon, herb croutons and our house Caesar Dressing.

## Pasta Salad (Please specify choice of dressing)

\$19.99 SERVES 6/8

\$29.99 SERVES 10/12

A combination of roasted peppers, zucchini, asparagus, sundried tomatoes, and bowtie or rotini pasta tossed in your choice of dressing, Infusion's Ranch style or Balsamic.

## Oriental Slaw

\$24.99 SERVES 6/8

\$34.99 SERVES 10/12

A combination of savoy cabbage, sprouts, rice noodles, grilled chicken, basil and toasted almonds are tossed in a ginger sesame dressing.

## Potato Salad

\$19.99 SERVES 6/8

\$ 26.99 SERVES 10/12

Potatoes tossed in an pommery mustard-dill vinaigrette. Garnished with chives.

## Kettle Chips

\$19.99 SERVES 6/8

\$28.99 SERVES 10/12

Choice of Olive Oil & Sea Salt or Cajun



# Signature Salads

(Minimum order of 6)

## Herbed Chicken & Asparagus Salad

\$ 9.99 PER PERSON

Grilled breast of herbed chicken and asparagus served on baby greens with a champagne vinaigrette. Garnished with aged goat cheese.

## Grilled Asparagus Salad

\$ 5.99 PER PERSON

Grilled asparagus tossed in a lemon Parmesan dressing, topped with chards of Asiago cheese and garnished with lemon wedges.

## Infusion's Signature Salad

\$ 5.99 PER PERSON

Tender baby greens tossed with roasted peppers, mushrooms, sweet onion and Asiago cheese, served with an herbed balsamic vinaigrette.

## Couscous Salad

\$5.99 PER PERSON

Couscous, chickpeas, cherry tomatoes, parsley, sautéed shallots tossed in a lemon vinaigrette and topped with black olives.

## Thai Chicken Salad

\$ 5.99 PER PERSON

Julienne mango and chicken tossed with bean sprouts and Savoy cabbage in a coriander, lime Thai dressing garnished with chopped peanuts.

## Rustic Spinach Salad

\$10.99 PER PERSON

Baby spinach, artichokes, roasted beets, grilled striploin and crumbled blue cheese. Tossed in a Sherry Vinaigrette.



# Appetizer Platters

## Bruschetta Platter

**\$29.99**

Our very own traditional Bruschetta mix served with an assortment of flat breads and crispy baguette rounds.

## The Mediterranean Trio

**\$34.99**

An assortment of pita breads and flat breads served with a Mediterranean Trio of Roasted red pepper hummus, Artichoke Asiago dip & Sundried Tomato Tapenade.

## Fruit & Cheese Platter

**\$39.99 SMALL \$59.99 LARGE**

An assortment Cheddar, Marble and Swiss cheeses, served with fresh fruit and gourmet crackers.

## Vegetable Crudités & Dip

**\$21.99 SMALL \$36.99 LARGE**

A fresh selection of vegetables served with our creamy herb dip.

## Mango Tequila Salsa

**\$29.99**

An explosion of flavours! Infusion's spicy mango salsa with a splash of tequilla served with corn chips.

## Premium Platters

### International Cheese

**\$49.99 SMALL \$69.99 LARGE**

An exotic assortment of international cheeses served with fresh berries, grapes and water biscuits.

### West Coast Lox

**\$94.99 SMALL \$179.99 LARGE**

Pre-sliced Lox accompanied by mounds of cream cheese, diced tomato, cucumber, egg, Bermuda onion, lemon and capers served with an assortment of bagels.

### Sushi

**\$139.99 (48 PIECES)**

An assortment of nigiri, maki and California rolls served with pickled ginger, wasabi and soy sauce.

### Cold Roast Beef Tenderloin

**\$14.99 PER PERSON**

Peppercorn crusted roast beef tenderloin thinly sliced and served with stone roasted vegetables, creamed horseradish, grainy Dijon mustard and an assortment of fresh baked rolls.

## Thai Chicken Drumettes (3 per person)

**\$5.99 PER PERSON**

A beautiful presentation of chicken drumettes, drizzled with ginger sweet soy and a spicy peanut sauce. Garnished with coriander and lime wedges. Wonderful served at room temperature or warmed.

## Mascarpone, Sundried Tomato and Herb Pesto Cheese Torte

**\$65.99**

Triple cream mascarpone and garlic boursin cheese are layered with sundried tomatoes and our Infusion basil pesto. Served with Armenian flatbreads, gourmet pitas and water crackers.

## Satay Sampler

**\$34.99 (16 PIECES)**

A sample of ginger beef satay, sesame chicken satay, sweet salmon satay & Szechwan shrimp satay.

## Infusion Hot Dips

**\$39.99**

Warm white cheddar, jalapeno & spinach dip, served from a chaffing dish with our homemade tortilla crisps & garlic naan bread.



## Take a Break

(options for your morning or afternoon meeting)

### Deliciously Moist Coffee Cake

**\$ 6.99 PER PERSON**

Sliced and presented on a platter. Lemon Blueberry and Skor Bar. (Apple spice as well if numbers allow for three cakes).

Served with a bowl of fresh apples and oranges.

### The Coffee Break

**\$ 6.99 PER PERSON**

A selection of gourmet imported biscotti, dipping biscuits, zucchini loaf, banana nut loaf and coffee cakes.

### Bowl of Assorted Dried Fruit

**\$14.99 SMALL \$19.99 LARGE**

### Nut Bowl

**\$14.99 SMALL \$19.99 LARGE**

A selection of almonds, peanuts, cashews and pistachios.

### Basket of Granola bars & Nature bars

**\$1.49 EACH**

### Fruit & Cheese Kebobs

**\$4.49 EACH**

Chunks of fresh seasonal fruit & cheese threaded onto a bamboo skewer

### Personal bag of Assorted Mini Rice Cakes

**\$1.99 EACH**

### Snack Platter

**\$39.99**

To include licorice, dried cranberries, cashews & chocolate covered raisins

### Kettle Style Potato Chips

**\$19.99 SM \$26.99 M \$34.99 LRG**

Sea salt or cajun spice.



# Main Courses

Served hot from chafing dishes supplied by Infusion.

## Louisiana Chicken

**\$10.99 PER PERSON**

Cajun fried boneless breaded breast of chicken served on a bed of Spanish rice served with freshly baked rolls.

## Grilled Atlantic Salmon Fillet

**\$13.99 PER PERSON**

A fillet of grilled Atlantic salmon drizzled with herbed butter served with steamed broccoli in a lemon dill vinaigrette and rice pilaf.

## Beef Stir-Fry with a Black Bean Sauce

**\$11.99 PER PERSON**

Steamed basmati rice, served light and fluffy topped with a wonderful combination of vegetables such as red and green pepper, celery and mushrooms. (Chicken can be substituted for beef upon request)

## Grilled Chicken Breasts in an Herbed Cream Sauce

**\$12.99 PER PERSON**

Tender and juicy grilled breasts of chicken served in an herbed cream sauce atop a bed of penne noodles, cooked al dente. Freshly grated Parmesan cheese and fresh rolls.

## Steak & Sweet Potato Frites

**\$17.99 PER PERSON**

Eight-ounce beef striploin grilled to perfection, topped with crumbled blue cheese. Accompanied by sweet potato frites and Garlic Bread.

## Thai Shrimp Sauté

**\$13.99 PER PERSON**

Tender shrimp, red and green peppers and onions are tossed in a coconut curry sauce. Served piping hot with fragrant Jasmine rice.

## World Famous Chicken Biryani

**\$13.99 PER PERSON** (minimum 48 hour pre-order)

A traditional Hadrabadi style layered biryani served piping hot. Garnished with crispy fried onions and fresh ginger.

## Ginger Scallion Chicken

**\$ 12.99 PER PERSON**

Slow baked chicken, prepared bone in to maintain flavour and natural juices. A combination of ginger, scallions, lemon and white wine marry to create a palette awakening experience. Served with roasted potatoes.

## Penne with Sweet Italian Sausage

**\$10.99 PER PERSON**

Tossed in Infusion's tomato sauce loaded with fresh Roma tomatoes, garlic and basil, combined with slivers of sweet Italian sausage. Garnished with freshly grated Parmesan cheese.

## Traditional Italian Lasagna (also available as a vegetarian option)

**\$12.99 PER PERSON**

Layers of ground veal and ricotta cheese combined with Infusion's own homemade pasta sauce. Served with grated Parmesan cheese and freshly baked garlic baguette.

## Montebello Primavera

**\$11.99 PER PERSON**

Bow tie pasta with julienne red & green peppers, red onion, wilted spinach, roasted grape tomatoes and garlic. Served with parmesan toast.

## Pad Thai

**\$14.99 PER PERSON**

Rice noodles combined with chicken, shrimp, garlic, bean sprouts, freshly squeezed lime juice and our homemade Pad Thai sauce. Garnished with chopped peanuts and fresh coriander.

## Pomodoro Tilapia

**\$14.99 PER PERSON**

Tilapia Fish baked in a tomato, basil pesto. Served with basmati rice and roasted seasonal vegetables.





# Hors D'Oeuvres

Some of our Most Popular

- Goat Cheese Toasts
- Beef Samosas
- Vegetarian Samosas
- Vegetarian Spring Rolls
- Sausage Rolls with Honey Dijon Dipping Sauce
- Meatballs with Chili Plum Sauce
- Steamed Asian Dumplings with Sweet Soya Sauce
- Marinated Beef with Salsa Verde
- Herb Chicken Skewers
- Chicken Samosas
- Thai Chicken Spring Rolls
- Tandoori Chicken Satay
- Sesame Beef Satay
- Coconut Shrimp
- Prosciutto Wrapped Asparagus
- Gourmet Mushroom Bruschetta
- Antipasto Skewers
- Peanut Chicken Satay
- Tapenade and Goat Cheese Bruschetta
- Roasted Mushrooms with Feta, Spinach and Bacon
- Bacon Wrapped Scallops
- Jerk Chicken Skewers with Mango Salsa
- Lamb Kebobs with Raita (Yogurt Mint dipping sauce)
- Vegetarian Pakoras (served with Tamarind sauce)
- Oktoberfest Sausage Puffs
- Shrimp Shooters
- Roasted Stuffed Tomatoes
- Mushroom and Fresh Herb Palmiers
- Buffalo Mozzarella and Vine Ripened Tomato Crisps
- Walnut Brioche with Pear and Brie, served with a Merlot Jelly
- Wild Mushroom Tartlet
- Saffron Lobster Puffs
- Chicken Wellington

- Mini Coconut Lobster Tails
- Colossal Prawns pan seared with a Coriander Pesto
- Chive Pancakes with Lamb Sausage and Caramelized Onions
- Baguette Crisps with French Herbed Brie and Smoked Salmon
- Thai Crabcakes with Chili Dipping Sauce
- Salmon Satay with Ginger Lime Mayonnaise
- Beef Tenderloin with Creamed Horseradish and Roasted Red Pepper on Crostini
- Seared Miniature Filet Mignon with Summer Herb Tapanade on a Baguette Crouton
- Prosciutto Wrapped Figs stuffed with Blue Cheese in a Merlot Syrup (seasonal)
- Venison and Wildberry Tarts
- Rosemary Infused Long Boned Lamb Chops
- Lobster and Mango Martini Cocktails
- Lobster Tartlets
- Gourmet Mashed Potato Martinis

*For a wider selection please speak to one of Infusion's Catering Coordinators.*





# Desserts

## Gourmet Bars and Squares

**\$24.99 SERVES 6/8**      **\$34.99 SERVES 10/12**

A selection of bars, squares and brownies.

## Cookie Platter

**\$18.99 PER DOZEN**

A selection of our home baked cookies such as Buttery Shortbread, Chocolate Chunk, Triple Chocolate Chunk, Oatmeal Raisin, Double Chocolate Pecan, Oatmeal Cranberry Walnut, White Chocolate Macadamia and Chocolate Cappuccino Cookies. Baked fresh daily.

## Gourmazing Cookie Platter

**\$24.99 PER DOZEN**

A freshly baked gourmet selection of cookies such as Butterscotch Macadamia, Chocolate Reverse, Double Whammy, Cinnamon Raisin, Bittersweet Valencia, Chocolate Butterscotch Pecan, Cranberry Orange, Peanut Butter with Peanuts and Milk Chocolate Chunk.

## Assorted Mini Tarts

**\$29.99 PER DOZEN**

An assortment of mini 2" tarts such as assorted fruit, lemon, strawberry and blueberry.

## French Pastries & Tarts

(Minimum 48 hour pre-order – 2 per person)

**\$35.99 SERVES 6/8**      **\$52.99 SERVES 10/12**

An assortment of delightful French Pastries. The choice will vary daily but we will name a few to get you started. Enjoy white chocolate raspberry squares, profiteroles, chocolate caramel pecan ovals, fresh berry delight, chocolate truffle barquette, cosmopolitan, raspberry brownie boats.

## Fruit Kebobs

**\$2.49 EACH**

Chunks of fresh seasonal fruit threaded onto a bamboo skewer

## Deluxe Fruit Platter

**\$46.99 SERVES 6/8**      **\$68.99 SERVES 12/14**

A beautiful display of seasonal fruits and berries decoratively carved and plated.

## Chocolate Dipped Strawberries

**\$39.99 - 20 PIECES** (Based upon quality /season)

Strawberries dipped in Belgium Chocolate.

## Infusion's English Trifle (Minimum 48 hour pre-order)

**\$4.99 PER PERSON**

Sherry infused pound cake, fresh strawberries, Devon custard cream, chocolate and nuts layered in a glass bowl.

## Cakes & Tarts (Minimum 48 hour pre-order)

**\$44.99 - 10 INCH**

Please call us to get a list of the selections

## Celebration Cakes in various sizes are also available upon request.

## Dufflets Petit Fours (Minimum 48 hour pre-order)

**\$79.99 - 48 PIECES**

Delectable, mini pastries with a touch of elegance.

Our selection includes: vanilla raspberry cheesecake, chocolate espresso cheesecake, caramel dacquoise, cappuccino dacquoise, strawberry cream éclairs, profiteroles filled with coffee custard, lemon buttercream squares and mocha buttercream squares.





# Beverages

**Columbian Coffee**  
\$1.89 PER PERSON

**Starbucks Coffee**  
\$2.29 PER PERSON  
A fresh brewed Starbucks premium house blend.

**Orange Pekoe Tea**  
\$1.89 PER PERSON

**Tazo Tea**  
\$ 2.09 PER PERSON  
A selection of premium infused teas.

**Assorted Beverages**  
\$1.49 EACH  
Bottled Fruit Juices, Bottled Water, Iced-Tea, Pop or Milk.

**Premium Beverages**  
\$2.49 EACH  
Perrier, Evian water, Orangina and V8 Juice.

## Terms & Conditions

1. All orders can be delivered on china platters or for your convenience on plastic caterware. Please specify when placing your order.
2. Prices are subject to PST & GST and a gas surcharge.
3. Minimum \$150.00 weekday delivery order required. A \$20.00 delivery charge will apply to orders under the minimum.
4. Minimum \$350.00 weekend delivery order required.
5. Please allow for 24 hours notice when placing your order.
6. Breakfast & lunch orders to be received no later than 12:00 noon of day prior to delivery.
7. When ordering please let us know of any allergies or dietary concerns, so that we can accommodate your needs.
8. A fifty percent deposit is required to confirm your event.
9. Daily catering order cancellations must be received via phone by 10:00 am of day prior to avoid charges.
10. Event Cancellation Policy – You may cancel up to 120 days in advance of the event. By doing so, you agree to forfeit your entire deposit. If cancellation occurs within 119 days of the event, you are responsible for full payment.



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When it's worth celebrating!



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