



Home Church / Legacy Place / Legacy Centre Red Deer

Catering Services with

HT Catering & Meats

2023





1) Our Full-Service Buffets, Drop-Off Buffets, and Plated Meals Catering Services Package:

Our full service includes for the lunch and dinner buffet our Balsamic Bruschetta Charcuterie board combined with Olives, our famous Dry Sausages, Traditional Fresh French Bread and our delicious homemade Garlic Butter for no extra charge, real plates, silverware, Disposable napkins, professional staff in uniform, clearing off the plates after the meal, table linen and decor for the buffet tables and of course our garbage removal when we leave the event!

Your guests can make their choice of meats, potatoes, vegetables, salads, and desserts with the help of our website www.htcatering.ca under "Catering".

Children between 0-2 years old will be free of charge, children between 3-8 years old pay only 50% of the adult prices.

Your guests can also inform us about the colors they like to work with, so we can match with our buffet color!

Breakfast Buffet 1: \$22 p.p.

- Assortment of Waffles, Muffins, Croissants, Granola Bars, Danish Pastry (chocolate, strawberry, lemon), Apple Turn overs, Donuts.
- Yoghurt Parfait
- Fresh Fruit
- Coffee
- Tea
- Orange Juice & Apple Juice
- Milk & Chocolate Milk

Breakfast Buffet 2: \$25 p.p.

- Waffles (with Whip Cream & fruit), Muffins, Croissants, Granola Bars, Danish Pastry (chocolate, strawberry, lemon), Apple Turnovers, Donuts
- French Toast
- Pancakes
- Assortment of Coffee, Tea, Juice, milk
- Yoghurt Parfait
- Scrambled Eggs & Bacon
- Fresh Fruit



Brunch Buffet 3: \$36.50 p.p.

- Pancakes & Waffles with Fresh Berries and Whip Cream
- French Toast
- Bacon & Eggs
- Eggs Benedict
- Sausages
- Hash browns
- Chocolate Fountain with Fresh Fruit
- Ham & Cheese Croissants and Chocolate Croissants
- Yoghurt Parfait
- Chocolate Dipped Strawberries and Devilled Eggs
- Coffee, Tea, Orange Juice, Apple Juice, Milk & Chocolate Milk

Lunch Buffet 1: \$26 p.p.

- Your 2 choices of Soup
- Assortment of luxury Sandwiches, Croissants, Cheese Buns, Wraps and Baguette
- Fruit Platter
- Your choice of Dessert





Lunch Buffet 2: \$27 p.p.

- Taco Bar
 - Hard- and Soft-Shell Tortillas
 - Ground Beef, Ground Pork and/or Ground Chicken
 - Shredded Lettuce
 - Shredded Cheese
 - Guacamole
 - Fresh Cilantro
 - Sour Cream
 - Black Beans
 - Chopped Tomatoes
 - Salsa Sauce
 - Jalapenos
 - Sliced White Onions
 - Sweet Potato Fries
 - Fresh Garden Salad with Farm Eggs
 - Blueberry Banana Crème Brûlée
 - Warm Chocolate Brownie Cake Ice Cream Stack

Lunch Buffet 3: \$27 p.p.

- Fajitas Bar
 - Soft Shell Tortillas
 - Sliced Chicken Breast with Sautéed mushrooms and onions.
 - Shredded Lettuce
 - Shredded Cheese
 - Sour Cream
 - Salsa Sauce
 - Taco Salad
 - Mocha Cupcakes
 - Individual Fruit Flans



Lunch Buffet 4: \$27 p.p.

- Your choice of Chili, Stew, Hamburger, Beef on a Bun, Pulled Pork or Lasagna,
- Fresh Dinner Buns or Garlic Bread
- Classic Caesar Salad
- Chocolate Dipped Raspberry Filled Cream Puffs
- Strawberry Quark Cake

Lunch Buffet 5: \$33 p.p.

- Triple A BBQ Steak on Baguette or Garlic Bread with Sautéed Mushrooms and Onions
- Classic Caesar Salad
- Strawberry Spinach Salad with Candied Almonds
- Cheddar Hasselback Potatoes
- Lemon Chiffon Cake
- Salted Caramel Ganache

Lunch Buffet 6: \$34 p.p.

- Your choice of BBQ Meat
- Your choice of two Salads
- Your choice of Potato
- Your choice of two Desserts

Lunch Buffet 7: \$38 p.p.

- Hot lunch with 3 choices of 7oz Meat
- Your choice of Potato
- Your 2 choices of Salads
- Your 2 choices of Desserts



Dinner Buffet 1 Favorite: \$38 p.p.

- Your choice of Meat
- Your 2 choices of Salads
- Your 2 choices of Potatoes
- Your 2 choices of Vegetables with sauce
- Your 2 choices of Desserts
- Dinner Rolls and Real Butter

Dinner Buffet 2 Exclusive Favorite: \$39.50 p.p.

- Your 2 choices of Meat
- Your 2 choices of Potatoes
- Your 2 choices of Vegetables with sauce
- Your 3 choices of Salads
- Your 2 choices of Desserts
- Dinner Rolls and Real Butter

Dinner Buffet 3 New Favorite: \$43 p.p.

- Prime Rib
- Your choice of 2nd meat
- Your 2 choices of Potatoes
- Your 2 choices of Vegetables with sauce
- Your 3 choices of Salads
- Your 2 choices of Desserts
- Dinner Rolls and Real Butter



Dinner Buffet 4 Most Special Favorite: \$44 p.p.

- Your 2 choices of Meat & your choice of Fish
- Your 2 choices of Potatoes
- Your 2 choices of Vegetables with sauce
- Your 3 choices of Salads
- Your 2 choices of Desserts
- Fruit Platter & Hot Chocolate Fountain
- Dinner Rolls and Real Butter

Dinner Buffet 5 Deluxe (with Different Stations): \$50 p.p.

- Your 2 choices of Soup Station
- Your 2 choices of Meat Station
- Your choice of Fish Station
- Your 2 choices of Potatoes
- Your 3 choices of Vegetables with sauce
- Your 3 choices of Salads
- Dinner Rolls and Real Butter
- Your 2 choices of Desserts Station with Fruit Platter & Hot Chocolate Fountain

Cost:

Due to the fluctuating cost of food items, menu prices are subject to change within fourteen (14) days of the event. If a drastic change in the menu cost occurs, the Client has two (2) options:

- a. Client will pay the additional cost based on the current adjusted price, or
- b. Client can substitute other menu item(s) to maintain the agreed upon per person price.

Availability:

Due to delayed shipping and shortages, some food items are subject to availability.



Catering Services for groups over 200 guests:

We cater for groups up to 2000 guests. Please contact us for special pricing for groups of 200 people and up.

Best of the Best:

Absolutely we can serve Asparagus rolled in Bacon with Cheese Sauce! Please add \$2.25 p.p. for this choice of Vegetable!

We have to add \$5.50 p.p. if you choose our amazing Rib Eye Steak!

If you like us to serve the individual Reborn Baking Art Cakes, no problem, we can do that for an additional \$2.25 p.p.!

Coffee, Tea, Water, Punch and other drinks:

We can supply coffee, tea, water and punch for the amount of \$3.50 p.p. (serving 2 cups per person), with a minimum order of 50 guests for the price of \$175 in total. Every refreshment will be \$3.50 p.p. extra. We can bring an assortment of Pop and Bottled Water for \$1.65 p.p. and Canned Juice for \$2.75 p.p. If you would like to keep your beverage station for the duration of your event that's not a problem! We will require a \$250.00 deposit though. Within 48 hours of your event please return our equipment to our location and your funds will be returned.

Children:

Children of 2-8 years old, pay only 50% of the adult prices. Children under 2 years old are free of charge.

Deposits/ Payment:

HT Catering requires a deposit of \$250.00 at the initial time of booking to secure the date! We require 100% payment 7 days before your event with your final number of guests attending. We do accept cheques, bank email transfers, payment by debit or credit card or cash money. A 2.5% charge will occur on any credit card payments. Deposits are non-refundable.



Cancellation Costs:

Please let us know one week in advance how many guests there will be at your event and the last details of your menu selection, that would be great!

If a booking is cancelled 2 days before the event, the cancellation costs will be 100% of the total anticipated cost of the booking.

Table Service:

We do offer table service as well. Please add \$5.50 p.p. for this extra service.

Time on Location:

Some of our menu options are "time sensitive" so we recommend a 2-hour serving time (dinner and dessert) so our guests can have the best quality food! A \$100.00/hour rate will apply if the event runs late.

Left overs:

We want to help those in need, let us know if you want us to pack the leftovers, we love that it goes to good use. If you would like us to pack your leftovers for you, we can for a charge of \$20.00.

GST plus applicable Taxes:

Our prices are without GST and applicable taxes; we have to add 5% for GST (plus applicable taxes) on the invoice we give you.

If you have any more questions or wishes, you can phone us anytime! We can also meet with you to discuss more. Let us know what works for you!



2) Our Boxed Individual Meals Drop Off Services:



Pancake Breakfast



Omelet Wrap Breakfast



English Muffin Breakfast



Soup & Sandwich Lunch



Chicken Fajitas Boxed Lunch



Lasagna Lunch



Homemade Hamburger Lunch



Roast Beef Dinner



Bacon-Wrapped Pork Dinner



Seasonal Turkey Dinner



Mixed Grill Dinner



BBQ Ribs Dinner



Pancake Breakfast

- Pancakes
- Bacon
- Eggs
- Hash browns
- Fresh fruit cup

\$23 per guest

Omelet Wrap Breakfast

- Omelet wrap
- Tater tots
- Yoghurt parfait
- Fruit skewer

\$23 per guest

English Muffin Breakfast

- English muffin with sausage or bacon
- Hash brown Pattie
- Fresh fruit salad
- Devilled eggs

\$23 per guest





Soup & Sandwich Lunch

Option A:

- Cream of Mushroom Soup
- Luxury Sandwiches:
 - Croissant with Chicken Salad
 - Cheese Bun Ham & Cheese

Option B:

- Chicken Noodle Soup
- Luxury Sandwiches:
 - Baguette with Egg Salad
 - Wrap BLT

Both options come with the following sides:

- Fruit Cup
- Nanaimo Bar
- Chocolate Dipped Strawberries

\$24.75 per guest





Chicken Fajitas

- Soft Shell Tortilla
- Chicken breast slices mixed with sautéed Mushrooms, Onions and Peppers
- Shredded Lettuce
- Shredded Cheese
- Sour Cream
- Salsa Sauce
- Taco Salad
- Cupcake

\$26.50 per guest

Homemade Hamburger Lunch

- Hamburger
- Sautéed onions
- Potato wedges
- Nanaimo bar
- 2 chocolate-dipped strawberries

\$26.50 per guest





Lasagna Lunch

- Lasagna
- Garlic bread
- Caesar salad
- Cheesecake and chocolate-dipped strawberries

\$31.00

Roast Beef Dinner

- Roast beef
- Gravy
- Stuffed potatoes
- Farmers salad
- Sugar glazed fresh carrots
- Cupcakes

\$31.00 per guest





Bacon Wrapped Pork Dinner

- Bacon-wrapped pork
- Fried, sliced potatoes mixed with bacon bits and green onions
- Caesar salad
- Cheesecake and chocolate dipped strawberries

\$31.00 per guest

Bacon Wrapped Chicken Dinner

- Bacon Wrapped Chicken in Honey Dijon Glaze
- Scalloped Potatoes
- Green Beans with Roasted Peanuts, Garlic and Red Peppers
- Garden Salad
- Raspberry Chiffon Cakes

\$29.50 per guest

Korean pork dinner

- Sweet and Spicy Korean Pork
- Nasi Loaded Rice
- Asian Stir Fry
- Japanese Salad
- Mini Raspberry and Chocolate filled Cream Puffs

\$29.50 per guest

Chicken Kabob Lunch

- Chicken Kabobs with Mushrooms, Onions and Peppers
- Cajun Oven Roasted Potatoes
- Roasted Broccoli
- Waldorf Salad
- Café Glace

\$29.50 per guest



Stuffed Chicken Dinner

- Cheesy Spinach Stuffed Chicken Breast
- Fried, sliced potatoes mixed with bacon bits and green onions
- Roasted Carrots and Sweet Peas
- Cobb Salad
- Strawberry Quark Cake

\$29.50 per guest

Seasonal Turkey Dinner

- Turkey
- Homemade stuffing
- Cranberry sauce
- Scalloped potatoes
- Corn
- Gravy
- Chef salad
- Cafe Glacé dessert (coffee flavoured dessert)
- 2 Chocolate Dipped Strawberries

\$29.50 p.p.

Mixed Grill Dinner

- Honey Soy Chicken Thighs
- Housemade Sausages
- Bacon Steak
- Veggie stir fry
- Nanaimo bar

\$32. p.p.

Salisbury Steak Dinner

- Salisbury Steak in Mushroom Sauce
- Roasted Garlic Mashed Potatoes
- Vegetable Medley
- Strawberry Spinach Salad
- Individual Fruit Flan

\$32 p.p.



3) Our Appetizer Catering Services

We love to help you with serving appetizers on your event. Let us know your selection of appetizers and we will give you our best total price!

- Bitterballen \$ 8.25 p.p.
- Mini Frikandellen \$ 8.25 p.p.
- Sate Kebab (in Sate Sauce) \$ 8.25 p.p.
- Meatballs in Sweet Sour Sauce \$ 7.15 p.p.
- Meatballs in Honey Garlic Sauce \$ 7.15 p.p.
- Meatballs in Sate Sauce \$ 7.15 p.p.
- Meatballs wrapped in Bacon \$ 7.15 p.p.
- Drumsticks \$ 7.15 p.p.
- Chicken Wings \$ 7.15 p.p.
- Shoarma with Mini Pita Bread \$13.75 p.p.
- Cold Platter with variety of snacks: Mini Tomato filled with Salmon, Cucumber filled with Cream Cheese, Devilled Eggs, & Sausages \$16.50 p.p.
- Jalapeno Poppers wrapped in Bacon \$ 6.90 p.p.
- Balsamic Bruschetta \$ 5.25 p.p.
- Baguette with Spinach Dip \$ 5.25 p.p.
- Salami Bites with Sweet Onion \$ 6.90 p.p.
- Melon wrapped in Prosciutto Ham \$ 6.90 p.p.
- Rye Bread with Herring or Cheese \$ 6.90 p.p.
- Cream Cheese Tortilla Roll-Ups \$ 6.90 p.p.
- Pickles wrapped in Bologna \$ 5.25 p.p.
- Salmon Chops on a Leaf of Chicory \$ 5.50 p.p.
- Shrimps in Whiskey Sauce served in a Cocktail Glass \$ 6.90 p.p.
- Mini Caprice Salad \$ 6.90 p.p.
- Fruit Platter \$ 4.75 p.p.
- Cheese Platter \$ 6.90 p.p.
- Charcuterie Board \$19.80 p.p.
- Meat Platter \$ 6.90 p.p.
- Veggie Platter \$ 3.30 p.p.
- Pizza \$13.75 p.p.
- Taco or Fajita Bar \$19.25 p.p.