

THE CLAN



GATHERING OF RESTAURANTS
CATERING

The Clan Gathering Catering delivers personal & unforgettable catering experiences with culinary excellence & impeccable service for groups of all sizes.

Your experience deserves to be unforgettable. Our close-knit team has the knowledge and creativity to help you create memories.

For more information about our catering services, and to make an inquiry with our team, visit: clanrestaurants.ca.

PLATTERS

small serves approx. 20 | large serves approx. 50

charcuterie | small \$110 | large \$210

assorted cured & smoked meats | pickles | mustards & dips | fresh bread

local & imported cheese | small \$110 | large \$210 ✓

preserved & fresh fruit | nuts | local honey | fresh bread

classic crudités | small \$50 | large \$100 ✓ (Ⓢ)

fresh assorted vegetables | house-made dips

seasonal fruit | small \$60 | large \$120 ✓ (Ⓢ)

fresh assorted fruit | yogurt | local honey

sweets | small \$80 | large \$160 ✓

chef's selection of house-made squares, cookies & sweets

dip trio | small \$80 | large \$160 ✓

hummus | artichoke & asiago | romesco | fresh bread | veggies | crackers

SANNIES & BOWLS

min. 10 people

**upgrade to gluten-free buns | \$1.50 ea. (Ⓢ)*

hot sandwiches | \$16 per person

grilled chicken club | sweet potato wrap ✓ | BLT | pulled beef | served w/ imperial kettle chips & pickles

cold sandwiches | \$10 per person

egg salad ✓ | chicken salad | ham & cheese | cucumber & cream cheese | served w/ imperial kettle chips & pickles

salad | small serves approx. 10 | \$80 | large serves approx. 20 | \$150

choice of:

caesar w/ romaine, grana padano, bacon, croutons, house dressing, lemon

house salad w/ house greens, red cabbage, goat cheese, pear, pickled beets, herb & garlic vinaigrette, toasted seeds ✓ (Ⓢ)

CANAPÉS BY THE DOZEN

- scran sausage roll** | flaky pastry, house-made sausage, HP & grainy mustard | \$35
- camembert crostini** | apple chutney & almond gremolata | \$35 ✓
- steak 'n' chips** | imperial kettle chips, chimichurri & caramelized onion | \$40 ☎
- prosciutto crostini** | ricotta, peach salsa & crispy parmesan | \$45
- citrus grilled shrimp** | crisp corn tortilla, lime pepper crema & corn salsa | \$40 ☎
- scotch egg** | quartered scotch eggs, mustard scallion aioli, mountainoak smoked gouda, house pickles | \$40
- classic bruschetta crostini** | feta, balsamic reduction & fresh basil | \$30 ✓
- smoked salmon on corn pancake** | dill crème fraîche & chives | \$44 ☎

BUFFET OPTIONS

min. 20 people

smokehouse feast | \$48/person
pulled pork | rotisserie chicken | creamy dill slaw | baked beans | cornbread | BBQ sauce |
gravy | pickles

***add smoked brisket** | add \$7/person

traditional turkey | \$42/person
roasted & confit turkey | gravy | creamy mashed potatoes | roasted seasonal vegetables |
cranberry compote | fresh bread & butter

roast beef | \$45/person
beef pot roast | yorkshire pudding | au jus gravy | creamy mashed potatoes | roasted
seasonal vegetables | horseradish

***upgrade pot roast to prime rib** | add \$7/person

the wilmot special | \$48/person
local pork schnitzel | cressman sausages | rotisserie chicken | german potato salad | honey
roasted vegetables | maple braised red cabbage | gravy | fresh bread & butter

vegetarian options | choose one option
enough food provided for vegetarian guests

butter chickpea | creamy curry sauce | mixed veggies | chickpeas | basmati rice |
pickled onion ✓ ☎

vegan falafel | spiced chickpea & herb fritters | basmati rice | green chutney |
preserved lemon & mango slaw ✓ ☎

BUFFET DESSERTS

choose:

1 dessert option | \$7 per person

2 dessert options | \$9 per person

4 dessert options | \$11 per person

sticky toffee pudding w/ toffee sauce | gluten-free chocolate torte w/ berry compote ☎ |
guinness brownies w/ toffee sauce | vanilla cheesecake w/ berry compote

AFTERNOON TEA TO GO

Our take on a classic high tea.

\$35 per person | groups of 4 or more: \$30 per person

choice of premium loose leaf tea | mini quiche | chef's selection of house-made sandwiches | seasonal cookies, squares, tarts & scones | butter & preserves

BAR SERVICE

min. 20 people

4 hours: \$46/ person | 5 hours: \$56/ person | 6 hours: \$66/person

choice of 2 beers | standard bar rail | house red & white wine | soft drinks | juices | garnishes | ice | tea & coffee station w/ accompaniments

*upgrade to local craft beers | add \$1/person

*upgrade to premium, exclusive wines | add \$2/person

THE FINE PRINT

We require a minimum of 72 hours for catering requests. While we strive to accommodate short-notice orders, the size and complexity of your event dictates what we're able to provide. Please contact us for more information.

After determining your menu & service preferences, our team will provide you a custom quote, good for 3 months from the date sent. After 3 months it may be subject to menu & price changes.

If applicable, your quote will list a custom non-refundable deposit schedule. Once a quote is accepted, decreased numbers, substitutions & menu changes may result in additional charges. Increased numbers & dietary restrictions will be accommodated whenever possible & billed accordingly - please communicate these at least 3 days in advance.

For full service events, the appropriate number of staff will be sent to competently manage all aspects of your event. The specific staff members sent are at the discretion of The Clan Gathering management and will be billed to the host at \$30-\$60/hour per staff member (minimum of 2 staff for 2 hours).

A full-service quote includes all equipment & tools required to prepare and serve the food listed in said quote (i.e. buffet chafing dishes, tongs, serving spoons, etc.). All other requirements are the responsibility of the host (i.e. tables, linens, plate ware, cutlery, napkins, glassware, etc.). Aspects of your event outside of our quote (i.e. cutting & serving a wedding cake) cannot be assumed to be done by our staff, must be discussed separately, and will be billed accordingly.

Disposable cutlery & napkin sets can be provided for \$1/person.

For pick-up & drop-off orders, the following equipment may be rented & returned the following day:

- standard chafing dish set w/ fuel | \$22 each
- large hot box | \$25 each
- stainless steel serving utensil | \$1/each

The Clan Gathering team members do not provide bar or alcohol service unless we are supplying the alcohol & beverages - please see prices above.

In addition to food & beverage costs, all guests will be billed for the following:

- travel time | \$50/hour per vehicle required | minimum of 1 hour
- 13% HST
- gratuity | 10% for pick-up orders | 15% for drop-offs | 18% for full-service