

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

dip trio | small \$80 | large \$160 ✓

split-pea hummus | artichoke & parmesan | tzatziki | fresh bread | crackers

quiche | \$39 each | serves approx. 8-10

deep dish quiche | house-made pastry shell | chef's selection of vegetarian or meat

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

SANNIES & BOWLS

min. 10 people

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

premium sandwiches | \$16/person

crispy schnitzel | chicken club | house-made porchetta | sweet potato wrap ✓ | served w/ imperial kettle chips & pickles

classic sandwiches | \$10/person

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

salad | \$8/person

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

priced by the dozen, minimum order of 2 dozen per variety

scrán 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

vegetarian options available for each buffet upon request

smokehouse feast | \$53/person

smoked brisket | pulled pork | pimento mac 'n' cheese | creamy dill slaw | baked beans | cornbread | BBQ sauce | gravy | pickles

the italiano | \$30/person

meat or vegetarian lasagna | caesar salad | house-made focaccia garlic bread

***add local cressman's sausages** | \$5/person

the wilmot special | \$48/person

local pork schnitzel | cressman sausages | rotisserie chicken | honey roasted vegetables | creamy bacon & mushroom spaetzle | maple braised red cabbage | gravy | fresh bread & butter

DESSERTS

priced by the dozen | \$60 each

secret family recipe toffee cake w/ sticky toffee sauce

gluten-free chocolate torte w/ berry compote

vanilla cheesecake w/ berry compote

AFTERNOON TEA TO GO

Our take on a classic high tea.

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

gluten free option available: add \$10 ea.

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 \$40-\$70/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