DAIRY VEGETARIAN CATERERS

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DAIRY TRAY

Egg salad
White Albacore Tuna
Red Sockeye Salmon
Smoked Whitefish Salad
Cream Cheese
Assorted Hard Cheese
Slices of Tomato and Cucumber
Bagels

Minimum Order: 10 people

Dairy Tray Without Lox Dairy Tray With Lox \$11.95 per person plus taxes \$16.95 per person plus taxes

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GREEN SALADS

CITRUS AVOCADO

Baby Spinach with Wedges of Mixed Citrus Fruit, Avocado, Sliced Bermuda Onion and Red Peppers, Topped with Slivers of Toasted Almonds Tossed with Sesame Vinaigrette

SUMMER SALAD

Romaine with Sliced Strawberries, Mandarin Segments, Blueberries and Toasted Almonds with a Poppy Seed Dressing

CRISPY ASIAN SALAD

Shredded Napa Cabbage, Red Peppers, Green Onions, Carrots, Toasted Almonds and Sesame Vinaigrette

SENSATIONAL SPINACH

Baby Spinach, Rice Noodles, Crispy Purple Onions and Diced Eggs with Pear Vinaigrette

STRAWBERRY SALAD

Mixed Greens, Dried Cranberries, Strawberries, Mandarins and Candied Pecans in a Strawberry Vinaigrette (goat cheese optional)

SEARED FRUIT SALAD

Maple Seared Fruit (Pears, Peaches, Plums) Topped with Puffed Rice Noodles and Served with a Raspberry Vinaigrette

PEAR AND GOAT CHEESE SALAD

Romaine, Fresh Pears, Crumbled Goat Cheese, Candied Walnuts and Served with a Honey Mustard Vinaigrette

CAESAR SALAD

Romaine Lettuce, Croutons and Parmesan Cheese with a Caesar Dressing

DAIRY VEGETARIAN CATERERS

GREEN SALADS CONTINUED

GREEK SALAD

Romaine Lettuce, Feta Cheese, Egg, Black Olives, Cucumbers and Tomatoes with a Lemon Oregano Dressing

CAPRESE SALAD

Sliced Tomatoes, Cucumbers, Bocconcini Cheese, Marinated Olives with Basil Vinaigrette Dressing (Also Available as Chunky Salad)

PANZANELLA

Vine Ripened Tomatoes, Kalamata Olives, Italian Bread Croutons, Cucumber, Red Onion, Olive Oil, Red Wine Vinegar, Basil and Balsamic Dressing

BLUEBERRY-APPLE CRISPY

Mixed Greens with Blueberries, Goat Cheese, Feta Cheese and Oven Crispy Apple Slices with a Blueberry Citrus Chili Dressing

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SIDE STARCHES

BROWN RICE SALAD

Brown Rice Salad with Currants and Pine Nuts in Orange Vinaigrette

BASMATI AND WILD RICE SALAD

Wild and Basmati Rice Salad with Sun Dried Cranberries, Diced Peppers and Toasted Almonds

QUINOA

Quinoa Salad with Leeks and Mushrooms (Served Hot)

Quinoa Salad with Cherry Tomatoes, Baby Arugula, Edamame, Avocado, Pumpkin Seeds with Lemon Dressing (Room Temperature)

CHICK PEA AND LENTIL

Chick Pea and Lentil Salad with Green Onions in Lemon Vinaigrette

DRIED FRUIT COUSCOUS

Cous Cous Salad with Cranberries, Apricots, Green Onions, Lemon Juice, Orange Juice, Fresh Mint

Cinnamon, Salt and Pepper

BLACK BEAN AND CORN

Black Bean and Corn Salad with Red and Yellow Pepper, Red Onion, Mexican Chili, Lemon, Oil, Garlic and Cilantro

ISRAELI COUSCOUS SALAD

Israeli Cous Cous with Maple Butternut Squash and Grilled Vegetables

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FISH

Poached Salmon Served with Cucumber Dill Sauce

Grilled Salmon with Cucumber Dill Sauce

Glazed Teriyaki Salmon (Also Available on Skewers)

Salmon on Cedar Plank with Mango Salsa

Miso Salmon

Grilled Filet of Sole Encrusted with Potato Flakes Or Panko Served with Cucumber

Dill Sauce

Filet of Sole Almandine

Grilled Filet of Tilapia Encrusted with Potato Flakes or Panko

Filet of Tilapia Almandine

Seared Halibut with a Mango Salsa **

Miso Alaskan Black Cod **

Chilean Sea Bass with Fresh Herbs, Bermuda Onion Relish or Tropical Fruit Salsa **

If Available

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HOT CREATIONS

Challah French Toast with Maple Syrup

Belgium Waffles with Maple Syrup

Pancakes with Maple Syrup

Baked Challah Bread Strata Layered with Fruit and Maple Syrup

Creme Brulee French Toast

FRITTATAS/QUICHES: (Regular (8-10 people) Large Fluted (12-14 people)

Gruyere Cheese with Caramelized Onion
Goat Cheese and Asparagus
Mushrooms and Artichoke
Mushroom and Onion
Medley of Vegetables
Broccoli and Cheddar

CREPES (PER PIECE):

Mushroom Ratatouille Mushroom and Caramelized Onion Spinach or Broccoli with Cheddar

BLINTZES (PER PIECE):

Cottage Cheese Blintzes Served with Strawberry Sauce or Sour Cream (Fruit Blintzes Also Available)

PUDDINGS (Serves 15-20 People):

Sweet Noodle with Fruit Cheese Noodle

Some Items Based on Availablity

DAIRY VEGETARIAN CATERERS

HOT CREATIONS CONTINUED

SOUFFLÉS:

Cauliflower and Spinach Soufflés (can be dairy free)

Individual Ramekins Regular Size

EGGPLANT PARMESAN

Lasagna Style Eggplant Parmesan

STRUDELS:

Vegetable Strudel In Phyllo (Serves 5 People)

Mushroom Strudel in Phyllo (Serves 5 People)

Mushroom and Spinach Strudel in Puff Pastry (Serves 10 People)

PATTIES (PER PIECE):

Salmon Patties Louisiana Crab Cakes (Mock Crab/Pollock) Served with a Yogurt/Dill Sauce

Some Items Based on Availablity

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COLD PLATTERS

CHEESE AND CRACKER PLATTER

Assorted International Cheeses Accompanied by Fresh Grapes and Gourmet Crackers

MEDITERRANEAN PLATTER:

Delicious Mediterranean Dips: Hummus and Babaganoush Served with Vegetables and Pita Breads

CRUDITIE PLATTER

A Colourful Medley of Garden Fresh Vegetables Served with a Rich Homemade Dip

PARTY SANDWICHES (PER DOZEN):

Assortment of Fingers and Pinwheels with Egg, Tuna, Salmon, Smoked Salmon and Cr eam Cheese On Request: Peanut Butter, Peanut Butter and Jam or Banana

ASSORTED WRAPS (PER WRAP):

Grilled Vegetable, Egg or Tuna
(Black Bean, Hummus and Cream Cheese & Goats Cheese)
(Each wrap is 12" and cut into 4 pieces)

DAIRY VEGETARIAN CATERERS

<u>PASTA</u>

COLD PASTA SALADS:

Tortellini Mediterranean Fusilli Primavera

HOT:

Sweet Potato or Mushroom Ravioli with Rose Sauce
Cheese Tortellini with Mushrooms in a Rose Sauce
Farfalle with Smoked Salmon and Asparagus in a Vodka Cream Sauce
Potato Gnocchi with Mushrooms in a Spinach and Gorgonzola Cream Sauce
Fusilli Primavera with a Tomato Basil Sauce
Fusilli with Grilled Vegetables in a Tomato Sauce and Shaved Asiago Cheese
Penne with Mushrooms, Artichokes and Black Olives with Tomato Sauce
Penne with Mushrooms and Roasted Peppers in a Pesto Sauce
Fiori Goat Cheese, Spinach and Grilled Radicchio Nestled in a Pasta Rosette
Rotollo Rolls Stuffed with a Combination of Spinach, Ricotta Cheese and Roasted Sweet Potato
Cannelloni with a Variety of Fillings in a Tomato Sauce Lasagna with Grilled Vegetables
Macaroni and Cheese Baked in 3 Cheeses Until Golden Brown
Casareccia Short Pasta with a Variety of Sauces

FOR VEGANS

Vegan Rice Noodles with Stir-Fried Vegetables, Seasoned Tofu in Sesame Oil

Some Pastas Based on Availability

DAIRY VEGETARIAN CATERERS

DESSERTS

Cookies and Pastries

Assorted Biscotti
Assorted Cookies
Assorted Rogulah
Assorted Truffles
Blueberry Mountains
Butter Tarts
Caramel Pecan Turtles
Chocolate Pecan Tarts
Fruit Crumble Tarts
Fruit Tarts
Fudge Brownies

Lemon Squares
Mini Lemon Tarts
Mini Cupcakes
Mini Muffins
Mixed Berry Tarts
Painted Shortbread Hearts and Stars
Pecan Chelsea Buns
Petit Fours
Piped Shortbread Heats and Stars
Raspberry Mountains Shortbread
Cookies

Cakes:

Sour Cream Coffee Cake

Apple Devine Coffee Cake

Cakes/Fancy Cakes

Slab Cakes (to feed 20+)

Apple Strudel

Apple Crumble

Fruit Crisp

Fruit

Seasonal Fresh Fruit Fresh Fruit Skewers

Desserts Based on Availablity

DAIRY VEGETARIAN CATERERS

HORS D'OEURVE SELECTION

HOT

Mini Quiches
Baked Brie
Mini Gourmet Pizza
Vegetable Spring Rolls
Brie and Cranberry Purses
Mushroom Purses
Soup Shooters
Sea Bass Skewers
Asparagus Wrapped in Phyllo
with Parmesan
Mini Crab Cakes with Dill Sauce
Dim Sum
Roasted Cremini Mushroom Stuffed
with Leek, Fennel and Goat Cheese

Room Temperature

Assorted Party Sandwiches
Cheese Tortellini on Skewers
Smoked Salmon on Pumpernickel
Mini Grilled Vegetable Wraps
Salmon Teriyaki on Skewers
Homemade Potato Chips with Lox
Mini Quesadillas
Asparagus Wrapped with Lox
Thai Salad Rolls with Peanut Dipping
Sauce or Sweet Chili
Belgium Endive with Goat Cheese,
Pecan and Fig with Port Drizzle
Seared Tuna on Rice Crackers
Mini Latkes with Smoked Salmon

DAIRY VEGETARIAN CATERERS

Sonny Langer's is a full service catering company established in 1985. We cater any event and provide menu planning, rental equipment and professional waitstaff. We also have a 24-hour answering service for your convenience.

FUNERALS

Please let us help you arrange a meal for after the funeral. We can also provide waitstaff and rentals for your convenience.

SHIVA MEALS

We can cater for all Shiva meals. Some suggested meals are:

BREAKFAST

- Dairy Tray, fruit, mini muffins, chelsea buns and assorted juice
- Strata
- Blintzes

LUNCH (INCLUDES SALAD, BREAD AND DESSERT)

- Assorted Wraps
- Quiche
- Crepes
- Quiche and Crepes
- Salmon Patties, Cheese Blintzes and Crab Cakes
- Ratatouille
- Vegetarian Chili

DINNER (INCLUDES SALAD, RICE, POTATO OR PASTA, CREPES, BREAD AND DESSERT)

- Sole
- Tilapia
- Salmon Trout
- Halibut If Available
- Salmon
- Sea Bass If Available
- Black Cod If Available

Italian Dinners include salad, choice of three pastas or pizza, salad, bread and dessert

Minimum order 5 people