Fireside Food Services & Catering Ltd.

Fireside Food Services & Catering Ltd. has been serving St. John's and surrounding areas for over 20 years

Food is one of the most important aspects of a wedding, party, or special event. Let our passion for culinary excellence make your event the best it can be. Our commitment to exceptional food and outstanding service has been the foundation in which we have built our business, proven through multiple Consumer Choice Awards over the past six years.

Whether you are looking for a sit-down catered event, a home gathering, or a backyard celebration, we are here to help give you the event you've always imagined. We have catered events ranging from an intimate 10-person dinner party to an 800-person graduation. We have enjoyed success and continual growth over the past 20 plus years. Allow us to make your event memorable and worry free – Contact us for a quote.

Owner/Operator: Val Tiller Phone Number: (709)746-0832 Email: firesidecatering@nl.rogers.com



Full-Service Meals

Appetizers

Salads:

Garden, Caesar, Mandarin Orange, or Goat cheese Homemade Soup

Full-Service Meals

Stuffed Chicken Breast
Oven Baked Turkey
Baked Salmon
Cold Plate
Pork Loin Roast
Roast Beef
Prime Rib
Beef Tenderloin
Lobster
BBQ (Striploin or Chicken)

*Meals served with Baked, Creamy mashed or Croquette Potato, Sweetened Turnip, Glazed Carrots and Green Peas or French Green Beans, Fresh Baked Dinner Rolls, Tea, Coffee and Dessert. (excluding cold plates)

*BBQ includes baked potato or croquette, Glazed carrots and corn.

Kids Meals (aged 12 and under) Chicken Nuggets, fries & dessert

Desserts

Ice Cream Crepes
Turtle Cheesecake
Layered Ice Cream Sandwich
(Chocolate/Crispy Crunch Topping)

Vegetarian, Vegan and Gluten-free meals available upon request (at an equivalent cost). We can accommodate allergies.

Buffet (\$34 per person)

*all recommended COVID-19 guidelines followed

Our hot buffest consists of three hot and three side dishes of your choice, oven roasted potatoes or creamy mashed potatoes, fresh dinner rolls, dessert and coffee/tea.

The buffet is based upon a generous portion per person. Minimum of 50 people required for buffet meals*

Hot Dishes

Honey BBQ Chicken; BBQ or Sweet Chili Thai Meatballs; Homemade Lasagna; Homemade Cod Au Gratin; BBQ Boneless Chicken (Sliced or Stuffed); Chicken Breast; Macaroni & Cheese; Vegetable Noodles; Cod Nuggets; Stuffed Pork Loin

Side Dishes

Caesar Salad; Garden Salad; Coleslaw; Macaroni Salad; Potato Salad; Tricolor Pasta; Broccoli Salad; Rice; Vegetables (choice of 2)

Wedding Cake Service

If required, we will cut and serve your cake for \$60. *additional cost depending on number of tiers

Coffee and Tea Breaks

Set up for coffee and tea for up to 25 people is \$75 *\$2 per additional person.

Events with no service required will include a \$60 clean-up fee.

The use of linens for the: cake table, guest book, gift tables or other requests are available for \$8 each and \$1 per napkin (if required).

Hors D'oeuvres

Hors d'oeuvre receptions are available within recommended COVID-19 guidelines.

Each tray serves approximately 30 people. *Minimum order of ten trays.

<u>COLD</u>

Fresh Vegetables
Assorted Sandwiches
Assorted Croissants and Wraps
Assorted Fruit
Mexican Dip
Cookie Assortment
Cheese and Cracker
Cheese, Meat, Olives and Grapes

<u>HOT</u>

Tenderloin Kabobs (each)
Chicken Kabobs (each)
Bacon Wrapped Scallops
Chicken Fingers
Cod Nuggets
Spring Rolls
Battered Shrimp
Salmon & Dill Quiche
Seasoned Chicken Wings
Homemade Meatballs
Onion Rings
Bruschetta
Bacon Wrapped Tenderloin
Sliders
Thai Chicken Bites

Table service per tray	4
Per chafing tray server	15
Server, per hour	17

Breakfast

Available upon request. Contact us for details on the breakfast items we offer

Barbeque

8 oz Striploin 12 oz T-Bone Chicken

Served with baked potato, mushrooms and onions, two salads, fresh baked dinner rolls, dessert and coffee or tea.

Hot Dog & Hamburgers Served with three salads, cookies, and soft drinks

Lunch

Soup and Sandwich

A freshly made homemade soup, served with a variety of sandwiches. Includes tea or coffee and dessert.

Bottled water or soft drink

Invoicing

Prices subject to change as the market value changes - 15% tax and 15% gratuity will be added to the final invoice.

The final price will be locked in 6 months prior to the event date with an exception of market price items. Please contact us for an invoice.

Late charges will apply if your meal is not served within the agreed upon time, at a rate of \$75 for each additional 30 minutes. Meal cancellation notice must be within 72 hours prior to the event.