



CATERING CATALOGUE 2025

1040 Lansdowne St W Peterborough

For ordering email electriccitycater@gmail.com

All prices are subject to change without notice

SALADS

Regular Large

Garden salad (vg + gf)	\$60	\$100
Traditional Caesar salad	\$70	\$110
Traditional Greek salad (vg + gf)	\$70	\$110
Orzo salad (vg)	\$60	\$100
Chicken soba noodle salad	\$80	\$120
Traditional potato salad (vg + gf)	\$60	\$100
Chickpea pasta salad (vg + gf)	\$70	\$110
Traditional macaroni salad (vg)	\$60	\$100
Beet, goat cheese and pecan Salad (vg + gf)	\$80	\$120
Pesto pasta salad (vg)	\$70	\$110
Caprese salad (vg)	\$60	\$100

- All salads are served in a heavy duty tray with a lid
- Regular size feeds approx 25 people
- Large size feeds approx 50 people

INDIVIDUAL SALAD CUPS

- Minimum 12 of each flavour
- Salads come in a cup with lid
 - Small \$3.50/each
 - Large \$5.50/each

FINGER FOOD

Price per 24

Pork sausage rolls	\$75
Petit chicken pot pies	\$80
Chicken satay skewers w/ peanut sauce	\$80
Loaded potato Skins	\$70
Stuffed mushrooms	\$70
Assorted mini quiche (spinach and ham)	\$80
Italian meatballs in tomato sauce	\$70
Cheddar and caramelized onion pinwheels	\$70
Coconut shrimp	\$80
Jalapeno poppers	\$80

- All finger foods come fully cooked and ready to reheat

SLIDERS

Price per 12

Beef cheeseburgers w/lettuce and tomato	\$45
Pulled pork w/ slaw	\$45
Crispy chicken w/ pickle, lettuce and mayo	\$45
Vegetarian w/ lettuce and tomato	\$45

- All sliders come fully cooked and ready to reheat

FINGER FOOD PLATTERS

Cheese platter \$200

- Includes a selection of hard and soft cheeses, fresh fruit, dried fruit, dips, nuts and crackers

Meat platter \$250

- Includes a selection of cured small goods (prosciutto, salami, smoked ham, calabrese) chutneys, pickles and crackers

Antipasto platter \$300

- Includes a selection of cheeses, sliced cured meats, pickles, olives, dips and crackers

Vegetable and dip platter \$100

- Includes a selection of fresh cut vegetables and two dips

Dip Platter \$100

- Includes two house made dips, crackers, bread and pita

- Platters come in heavy duty tray with lid
- Each platter feeds approx 25 people



FINGER FOOD BUFFET

Host the perfect casual get-together with our Finger Food Buffet! Simply choose multiple trays from our delicious finger food and salad menu, and we'll take care of the rest.

Our team will come to set up your event with not only the tasty treats but also decor to make your table look beautiful. After your guests have had their fill, we'll return later that day or the next day to break everything down for you—no stress, no mess!

This setup is ideal for casual events like birthday parties, bridal showers, office mixers, baby showers or family gatherings.

Set up includes: Delivery, tablecloths, food stands, decorative flowers, servings tongs, plates, cutlery, napkins

Minimum spend for a set-up is \$2000 and the set-up fee starts at \$750 (this will depend on the date/time/location and each event is quoted on an individual basis)

CANAPE EVENTS

Canape events are a great option for several reasons.

- You have a small oven so you need to stagger the food service times
- You want a little more personalised service for an important event
- You want to wow your guests
- You want food service to run for 2-4 hours
- You don't have much room for a finger food or buffet set up
- You have more then 100 guests as finger food buffets are hard to serve hot for over 100 guests

How does it work?

The staff will arrive prior to the event and set up in the kitchen space provided. They will start food service at the allocated time, they will walk around and offer food to your guests. They are trained to know the dietary specifications and usually engage in polite conversation.

When the food service has finished if there is any leftover food allocated to the guests the staff will either pack those into takeaway boxes for the host to enjoy or they will leave them out for guests to continue nibbling throughout the night.

The staff will then pack up and leave.

For canape events you will need 1 x chef per 50 guests along with wait staff.

We recommend 1 x waiter per 35 guests

Menus can be customised to suit individual tastes and budgets



CANAPE MENU

(only available to order for staffed canape events - not by the box)

You can mix and match with items off the finger food menu

STANDARD

Price per 24

Brie, prosciutto, and cranberry crostini	\$70
Bruschetta w/ feta and balsamic	\$70
Figs, prosciutto and goat cheese	\$60
Caprese salad skewers	\$60
Vietnamese vegetable fresh rolls w/ peanut sauce	\$60

PREMIUM

Price per 24

Shrimp and dill crostini	\$95
Mini pork banh mi	\$100
Antipasto skewer	\$90
Mushroom and gorgonzola in phyllo cup	\$90
Cajun shrimp and avocado bites	\$95
Steak crostini w/ chimichurri	\$90
Smoked salmon and cream cheese crostini	\$95
Crab Cakes	\$90
Shrimp cocktail lettuce cup	\$95
Lamb lollipops with mint pesto	\$95
Steak wrapped asparagus	\$90
Bacon wrapped scallops	\$95
Tuna tartare in phyllo cup	\$95

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SANDWICH TRAYS

Assorted sandwich tray \$150

- Assorted triangle sandwiches

Assorted wrap tray \$150

- Assorted wraps cut in half

Assorted wrap pinwheel tray \$150

- assorted wraps sealed with cream cheese and cut into bite sized pieces

Croissant sandwich trays \$170

- Assorted sandwiches made on croissants and cut in half

Filling flavours

(all meat options come with lettuce and tomato)

- Chicken breast and havarti
- Roast beef and swiss
- Ham and cheddar
- Egg salad
- Tuna salad
- Falafel and hummus

Assorted kids sandwiches \$15

- One each peanut butter and jam, cheese, bologna and Nutella cut into triangles

- Platters come in heavy duty tray with lid
- Each platter feeds approx 25 people

OYSTER BAR

Elevate your next event with our Oyster Bar, where fresh, premium oysters are the star of the show! Our experienced team of two skilled shuckers will be on-site for 3 hours, ensuring your guests enjoy oysters served at their peak freshness. We offer a variety of top-tier oysters, shucked right in front of you, allowing for an interactive and memorable experience. Perfect for weddings, corporate events, or any special occasion, our Oyster Bar provides a unique and indulgent touch that will leave a lasting impression. We'll bring the ocean to your event, with freshness, flavour, and flair!

All oyster bars include:

- 100 East Coast oysters freshly shucked on-site
- Classic mignonette
- Tabasco, lemons and freshly grated horseradish

\$700 + HST

- \$350 + HST for any subsequent 100 oysters added



WEDDING BUFFET PACKAGES

Minimum 50 people. Delivery, set up and staffing charges apply and are quoted on an individual basis

All wedding packages come with bread and butter

BRONZE \$75/PP

- Choice of roasted chicken or pork chop
- Choice of 2 side dishes
- Choice of 2 salads

SILVER \$90/PP

- Roasted chicken and pork chop
- Choice of 3 side dishes
- Choice of 2 salads

GOLD \$130/PP

- Roasted chicken, pork chop and roast beef
- Choice of 3 side dishes
- Choice of 3 salads

PLATINUM \$160/PP

- Grazing table for cocktail hour
- Roasted chicken, pork chop and roast beef
- Choice of 3 side dishes
- Choice of 3 salads

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SIDE DISHES

Roasted root vegetables
Honey ginger carrots
Broccoli and cauliflower cheese bake
Garlic mashed potatoes
Roasted parmesan potatoes
Macaroni and cheese
Baked pasta w/ tomato sauce and feta
Loaded baked potato casserole
Mashed sweet potato
Vegetable rice pilaf
Garlic green beans and mushrooms

SWEET TRAYS

End your event with a sweet treat!

Assorted desserts tray \$110

- Includes assorted cakes, cookies and bars

Fruit tray \$100

- Includes a selection of fresh cut fruit and two dips

- Platters come in heavy duty tray with lid
- Each platter feeds approx 25 people

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WEDDING BUFFET

Buffet events are a great option for when you want everything taken care of for you!

How does it work?

Our staff will show up prior to your event to begin set up, which includes: food warmers, salad stands, decorative flowers, plates, cutlery napkins etc

The staff will heat the food using your oven or a hired oven and have the buffet ready to eat at your allocated time. Staff will stay to serve your guests.

After your guests are finished the staff will clear dishes and break down and pack up our equipment.



IMPORTANT INFORMATION

Pick up - No minimum order

Finger food will be presented on disposable platters and/or boxes with a clear lid. Ready for you to reheat or to serve room temperature to your guests. The boxes themselves can be placed in a 160' oven for approx. 5-10 minutes

Salads come on heavy duty plastic platters with a clear lid.

Pick up address is Hanoi House at 1040 Lansdowne St W Peterborough. Standard pick up hours are between 11AM and 4:30PM. If you need to pick up outside these hours please let the catering manager know.

Delivery - minimum orders/ availability apply

Our staff can deliver the items to your address of choice. The food will come presented as mentioned above in pick up.

Some orders depending on location may require a minimum spend to qualify for delivery Delivery fees and charges will apply depending on location.

Depending on the time and location we can arrange for the food to be delivered hot so guests can eat straight away if you do not have the oven capacity to do so yourself.

EVENT STAFF

	Mon-Thu	Fri-Sun
Food and Beverage Attendant	\$25/hr	\$35/hr
Chef	\$30/hr	\$40/hr
Kitchen Hand/Cleaner	\$25/hr	\$35/hr

- Staff are fully uniformed and trained to provide a professional and friendly service at your event (travel fees may apply)

STAFF QUANTITIES

- As a rough guide we recommend 1 x staff member per 25 guests
- A Chef may be needed for events that require cooking on Site



CONDITIONS

Full payment must be received seven days prior to the event date.

Goods will not be released without full payment.

Corporate Customers can create an account with us, receipt of payment must be received within 7 days of invoice date.

Deposits and payments are non-refundable but can be transferred to a future event.

If order is placed less than 48 hours from event date, full payment is required to secure the order.

In the event of any breakages occurring the customer will be charged for replacements.

Payment of a deposit is acceptance of these terms and conditions