



64 Mississaga Street West
Orillia, ON
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705-259-1867
www.era67.com

Catering Meal Selections

Vegetarian Options;

Era 67 Classic Crustini

Our own homemade garlic Provencal and parmesan cheese crustini topped with slightly spiced red pepper humus and triple creamed Ontario goats milk camembert cheese warmed and melted.

Vegetarian Samosas

Crisp and thin pastry wrapped samosa's filled with a blend of potato, peas, carrots and vegetable puree finished with the perfect blend of herbs and spices tossed with a mild curry sauce served with mango chutney.

Caprese Salad Toothpicks

Basil and garlic vinaigrette marinated baby bocchini cheese paired with sweet cherry tomatoes drizzled with an aged balsamic reduction.

Classic Favourites;

Shrimp 3 Ways: A great combination of all three Shrimp.

Classic Cocktail Shrimp:

Served with a grilled lime, chipotle, and fresh horseradish cocktail sauce

Wonton Wrapped:

Crisp wonton coated tiger shrimp served with a toasted sesame and ginger teriyaki glaze.

Coconut Shrimp:

Toasted coconut crusted shrimp served with a spiced rum pina colada sauce.

Trio of Bruschetta Crustini

Crisp home made Provencal and parmesan crustini's served three different ways;

Wild Mushroom:

Wild mushroom and arugula pesto finished with three year old aged Balderson cheddar.

Roasted Bell Pepper:

Roasted bell pepper and grilled red onion with roasted garlic hummus topped with goats cheese.

Quattro tomato:

Four varieties of fresh tomatoes and fresh purple basil topped with fresh parmesan.

Grilled Mini Strip Loin Steak

Tender cubes of Alberta beef strip loin steak served on a skewer with pieces of bell peppers, red onion, mushroom and cherry tomatoes complimented with a four herb chimichurri sauce.

Dessert Selections;

Chocolate Fountain

Dark, flowing chocolate from our Era 67 fountain served with an array of fresh fruit and marshmallows for dipping.

Salad Bar Selection: A choice of your favourite salads.

Hearts of Romaine Salad;

Crisp romaine hearts, shaved three year old Balderson cheese, double smoked bacon accompanied with a homemade creamy roasted garlic Provencal herb dressing

Mini Red and Rosemary Potato Salad

Tender mini red potatoes tossed in lightly spiced garlic and fresh rosemary infused aoli paired with trio of sweet bell peppers and Bermuda onion.

Era 67 Pasta Salad

Fresh cavatapi pasta, pitted Kalamata olives, English cucumber, sweet bell peppers, cherry tomatoes and red onion tossed in a traditional red wine and oregano vinaigrette finished with firm feta cheese.

Era 67 House Salad

Mixed greens, red cabbage, cucumber wrapped with yellow bell peppers, diced tomato and onion sprouts tossed in Chef Thompson's sweet fig balsamic vinaigrette.

Balsamic Cashew, Watermelon, Feta Salad

A blend of fresh watermelon and firm feta cheese topped with rosemary roasted whole cashews, over a bed of grilled Radicchio and baby arugula tossed in a local honey and citrus vinaigrette, finished with an oak barrel aged balsamic reduction.

Fresh Market Vegetables and Fruit Platter

Era 67 Favourites

Sea and Sky Crepes

A fresh, delicate crepe filled with Atlantic Smoked Salmon, capers, marinated red onion, in a lemon dill cream topped with a wild blueberry and Saskatoon berry compote. Paired with a second crepe consisting of; duck confit with double smoked aged cheddar and a chipotle spiced duo of tomato salsa.

In House Smoked King Salmon Spread

Alder smoked organic BC King Salmon belly warmed in our blend of mornay white wine cream, fresh baby arugula, shallots and capers served with a baked fresh herbed garlic baguette.

Slider Bar: Your Choice of Your Favourite Sandwiches

Portobello Burger

Grilled Portobello mushroom cap accompanied with a medley of vegetable compote and shredded aged cheddar.

Grilled Balsamic Marinated Breast of Chicken

Ontario raised chicken flavoured with an oak aged balsamic and fresh herb, topped with roasted bell peppers and marinara sauce.

Caramelized Onion Sirloin Burger

Ground fresh sirloin steak topped with caramelized sweet onion and peppered Monterey jack cheese on a freshly baked Kaiser.

In House Smoked Italian Sausage

Cherry smoked sausage topped with sautéed button mushrooms in a home made stout barbeque glaze.

All above Sandwich's will be served with flavoured mayo, ketchup and mustard.

Fresh Breakfast/Brunch Selections;

A fresh, assortment of breakfast goods consisting of: Danishes, croissants, muffins and homemade assorted mini quiches complimented with homemade, flavoured butters.

Homemade Quiche Selection;

Homemade ham and Emmental

Chicken Cheddar Florentine

Mixed Grilled Vegetable

Freshly Made Wraps Consisting Of;

Smoked Turkey Club Wrap

In-house smoked turkey breast paired with wild boar bacon, aged cheddar cheese, baby greens and vie ripened tomatoes with a local honey Dijon glaze.

Garden Fresh Vegetable Wrap

Spinach wrap surrounding a julienne of carrots, celery, red onion, cucumbers, baby Boccioni, mozzarella, broccoli, sprouts, romaine hearts and a trio of tomatoes finished with oak barrel aged balsamic reduction and red pepper aioli.

Build Your Own Sandwich Bar;

Platters consisting of assorted cold cuts, International cheeses, whole wheat and white Ciabatta buns, Artisian breads and an array of garnishes.

Be Pampered: Let our Chefs tailor and cook our popular PBLT on site. Grilled fresh right before your eyes! Ontario Peameal bacon atop aged cheddar cheese, baby arugula and a duo of tomatoes garnished with a maple Dijon mayo.

Beverages:

Fresh, cucumber infused water, Coffee, Tea, Orange Juice, Cranberry Juice and Apple Juice

**** Prices Change Dependant on Number of Guests for Your Event ****
Please Contact, Sarah Valiquette to discuss your specific quote for
your special event and to book a meeting.

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