Visionaire Inc.  

**Hors D'oeuvres/Cocktail #1**

**Platters: Select 4:**

**Assorted Cheeses**
- with Pate (meat or veggie), assorted crackers & fresh fruit garnish

**Crudites**
- a selection of fresh veggies with our cream cheese – onion dip

**'Tex – Mex’**
- layers guacamole & sour cream topped with ‘Jack’ cheese
  - served with tortilla chips & salsa

**Hummus & Tzatziki**
- served with Naan & Pita triangles

**Bruschetta**
- with baguette slices

**Smoked Salmon Spread**
- with Montreal bagel bites

Compostable plates, cocktail napkins included.

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Visionaire Inc:  

**Hors D'œuvres/Cocktail #2**

**Platters: Select 3:**

**Assorted Cheeses**
- with Pate (meat or veggie), assorted crackers & fresh fruit garnish

Crudites
- a selection of fresh veggies with our cream cheese – onion dip

‘Tex – Mex’
- layers guacamole & sour cream topped with ‘Jack’ cheese
- served with tortilla chips & salsa

Hummus & Tzatziki
- served with Naan & Pita triangles

Bruschetta
- with baguette slices

Smoked Salmon Spread
- with Montreal bagel bites

**Cold Canapes: Select 4: 6 pieces/person:**

Thai Shrimp Brochettes
- with fresh pineapple & ‘Wafu’ dip

Cocktail Shrimp
- with seafood or Russian dip

Mini Pitas, Pinwheels OR ‘Finger’ sandwiches
- dill tuna, curried egg, Dijon chicken, Pastrami & Swiss or Veggie

Smoked Salmon Pinwheels
- on flat bread with cream cheese, fresh lemon, capers & green onions

Veggie Sushi
- assorted Maki rolls served with marinated ginger, wasabi & soya sauce

Stuffed Potatoes
- with Chevre, chives & bacon or Crème Fraiche & caviar
Cuke Cups
-Chevre & chives, sharp cheddar & onion or Camembert & garlic

Chicken Quesadillas
- in seasoned flat bread with mango salsa

Summer Rolls
- rice vermicelli, fresh veggies & herbs in a rice wrapper

Filet Mignon Brochettes
-with creamy horseradish dip

Chicken Brochettes
-with Tzatziki dip

Compostable cocktail plates & napkins included

Add: 2 Selections = 9 pieces/person: add: $4.50/person

Visionaire Inc. Hors D’œuvres/Cocktail #3

Platters: Select 3:

Assorted Cheeses
- with Pate (meat or veggie), assorted crackers & fresh fruit garnish

Crudites
- a selection of fresh veggies with our cream cheese – onion dip

‘Tex – Mex’
- layers guacamole & sour cream topped with ‘Jack’ cheese
- served with tortilla chips & salsa
Hummus & Tzatziki
- served with Naan & Pita triangles

Baked Brie
- in Phyllo pastry with grilled mushrooms & garlic or pecans & brown sugar (served warm)
- with Asian Pear & baguette slices

Bruschetta
- with baguette slices

Select 4 Hot &/or Cold: 6 pieces/person total:

Cold Hors D’Oeuvres:

Thai Shrimp Brochettes
- with fresh pineapple & ‘Wafu’ dip

Cocktail Shrimp
- with seafood or Russian dip

Mini Pitas, Pinwheels OR ‘Finger’ sandwiches
- dill tuna, curried egg, Dijon chicken, Pastrami & Swiss or Veggie

Tortilla Cups
- filled with seafood salad or black bean-veggie salsa
- garnished with avocado & cilantro

Bruschetta Crisps
- sundried tomato & black olive bruchetta on baguette toasts, garnished with Feta

Smoked Salmon Pinwheels
- on flat bread with cream cheese, fresh lemon, capers & green onions

Veggie Sushi
- assorted Maki rolls served with marinated ginger, wasabi & soya sauce

Stuffed Potatoes
Cuke Cups
- Chevre & caviar, sharp cheddar & onion or Camembert & garlic

Chicken Quesadillas
- in seasoned flat bread with mango salsa

Summer Rolls
- rice vermicelli, fresh veggies & herbs in a rice wrapper

Filet Mignon Brochettes
- with creamy horseradish dip

Chicken Brochettes
- with Tzatziki dip

Hot Hors D'Oeuvres:

Coconut Shrimp
- with orange-ginger dip

General Tao's Chicken Bites

Crispy Grilled Dumplings
- spicy veggie filling with peanut dip

Stuffed Mushrooms
- with Feta, Emmenthal, spinach, garlic & pecans

Crab Cakes
- with fruit chutney or peppercorn – ranch dip

Falafels
- served with hummus or tzatziki

Taco Cups
- meat or veggie topped with ‘Jack’ cheese

Chinese Meatballs
Mini Croque Monsieurs
- smoked Ham or turkey & Dijon

Mini Latkes
- choice of potato, sweet potato, carrot or zucchini
served with apple sauce and sour cream

Souvlaki
Choice of lamb or chicken in a mini pita with Tzatziki

Merguez 'In a Blanket'  Compostable cocktail plates & napkins included

Visionaire Inc.  Cocktail/Hors D’oeuvres #4:

Select 8 Hot &/or Cold = 12 pieces/person:

Cold:

Thai Shrimp Brochettes
- with fresh pineapple & 'Wafu' dip

Cocktail Shrimp
- with seafood or Russian dip

Mini Pitas, Pinwheels OR 'Finger' sandwiches
- dill tuna, curried egg, Dijon chicken, Pastrami & Swiss, seafood or veggie

Tortilla Cups
- filled with seafood salad or black bean-veggie salsa
- garnished with avocado & cilantro

Bruschetta Crisps
- sundried tomato & black olive bruchetta on baguette toasts, garnished with Feta

Smoked Salmon Pinwheels
- on flat bread with cream cheese, fresh lemon, capers & green onions

Veggie Sushi
- assorted Maki rolls served with marinated ginger, wasabi & soya sauce
- also available with crab or smoked salmon

**Stuffed Potatoes**
- with Chevre, chives & bacon or Crème Fraiche & caviar

**Cuke Cups**
- Chevre & caviar, sharp cheddar & onion or Camembert & chives

**Chicken Quesadillas**
- in seasoned flat bread with mango salsa

**Summer Rolls**
- rice vermicelli, fresh veggies & herbs in a rice wrapper
- served with soya sauce

**Filet Mignon Brochettes**
- with creamy horseradish dip

**Chicken Satay** with Tzatziki dip

**Hot:**

**Coconut Shrimp**
- with orange-ginger dip

**General Tao’s Chicken Bites**

**Crispy Grilled Dumplings**
- spicy veggie filling with peanut dip

**Stuffed Mushrooms**
- with Feta, Emmenthal, spinach, garlic & pecans

**Crab Cakes**
- with fruit chutney or peppercorn – ranch dip

**Falafels**
- served with hummus or tzatziki

**Taco Cups**
- meat or veggie topped with ‘Jack’ cheese

Chinese Meatballs

Mini Croque Monsieurs

- smoked Ham or turkey & Dijon

Mini Latkes

- choice of potato, sweet potato, carrot or zucchini

served with apple sauce and sour cream

Souvlaki

Choice of lamb or chicken in a mini pita with Tzatziki

Italian ‘Pops’ Spicey Italian sausage coins in caramelized sugar

Merguez ’In a Blanket’

-our take on a classic!

Seared Ginger Scallops

- with Chipotle dip

Lobster Newburg

- in phyllo cups

Salmon Teriyaki Skewers

- with Wasabi dip
Visionaire Inc.  Basic Coffee Break

Based on 100 people:

150 cups of Coffee

50 cups of Hot Water with tea & tisanes

Based on 200 people:

300 cups of Coffee

100 cups of Hot Water with tea & tisanes

To Include:

Pitchers of Water

Compostable hot & cold cups

Milk, cream, sugar, sweetener, stir sticks
Visionaire Inc.  
Buffet #1

All meals served with assorted sodas and home baked desserts

1. Chili: meat and/or veggie
   Rice
   Mixed Leaf Salad
   Baguette & butter

2. Fusilli Pasta
   Choice of sauce: meat, primavera or chicken rose
   Cold option: Fusilli Pesto with grilled veggies & choice of chicken or shrimp
   Greek Salad
   Baguette & butter

3. Cheese Tortellini with Rose Sauce
   Italian sausage
   Chef's Salad
   Baguette & butter

4. Paella with chicken or Tofu
   Cold Option: Paella Rice Salad with chicken, tofu or shrimp
   Oriental Salad
   Grilled Nan Bread with hummus
5. Chicken Stew or Veggie Curry
   Cous-Cous
   Coleslaw
   Baguette & butter

6. Beef OR Veggie Stew with Mashed Potatoes
   Chef’s Salad
   Rolls & butter

7. Chicken Stir Fry or Tofu Stir Fry
   Rice
   Grilled veggie dumplings with peanut or ginger dip
   Baguette & butter

8. Cold: Chicken Brochette (shishtaouk style)
   Rice or Cous-cous salad
   Grilled Nan bread with tzatziki
   Asparagus Salad

9. Assorted wraps and deli sandwiches
   Veggies & Dip
Fresh Fruit Platter
coleslaw

10. Frittata: crustless Quiche with cubes of bread, Swiss & cheddar

  choice of: Spinach, Feta & onion
    Peppers & chicken
    Ham & mushrooms

Red Potato Salad
Mandarin Leaf Salad

Compostable dessert plates, cutlery, napkins & drink cups.

1.
2. Visionaire Catering Inc.

Coffee/Snack Break: p.m:

- 1.5 cups of Coffee/person
- Kettle with tea & tissanes
- Jugs of Water
- Home Baked Cookies, Brownies or Date Squares (2/person)
- Veggies & Dip (choice of cream cheese-onion or Hummus)
• Compostable  Hot & cold cups, small plates, napkins

**Additions/Substitutions:**

‘Tex-Mex’ Platters with Tortilla chips and salsa

Assorted Cheeses & crackers

Hummus, Tzatziki, Pita & Naan

Bruschetta & baguette

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**Visionaire Catering Inc.**  **Table Service: #1**

**First Course:**

Asparagus Salad with hearts of palm, grape tomatoes & dill vinaigrette

**Second Course:**

Carrot Sweet Potato Potage (hot)

Sliced Artisanale breads & flatbreads with butter: on the tables
Main Course:

Roast Filet Mignon ‘au jus’ -with creamy horseradish sauce on the side

Baby Roast Potatoes

Salmon Teriyaki - boneless, marinated Filet served with fresh lime

* Tofu ‘Tai-Pan’ (Vegan)-in a Dry Garlic sauce with cashews and green onions

-grilled seasonal vegetables

Dessert - choose one

Apple-Strawberry-Rhubarb Crisp with whip cream

Decadent Chocolate Cake

Coffee, Tea & Tissanes

Price: $32/person Based on 100 people

Service: 5 Staff to set-up the room, serve, bus & clean-up


*upon request

Visionaire Catering Inc.
Light Breakfast/a.m. Coffee Break

Coffee: 1.5 cups/person

Kettle, tea & tisanes

Home Baked Loaves: Banana/Lemon-Poppyseed: 1 slice/person

Danish Ring/Coffee Cake/Mini Muffins: 1 portion/person
Fresh Fruit Platter
Jugs of Iced Water with lemon
Compostable coffee cups, juice cups, small plates, napkins & knives

**Optional Additions/Substitutions:**
Montreal Bagels & cream cheese
Yogurt cups
Cheese and baguette
Croissants & Brie
Assorted Cold Beverages and/or juices

**Visionaire Inc. Buffets #2**
1. Pasta Bar – cheese tortellini
   pennine
   arrabiatta sauce
   seafood alfredo
   Italian sausage
   Antipasto platter
Greek salad
Baguette and herb cream cheese
Hazelnut torte

2. Lemon chicken with red pepper and feta
   or grilled chicken (with mushroom peppercorn gravy)
   long grain saffron rice
   grilled veggies
   leaf and berry salad
   carrot cake with cream cheese icing

3. Boeuf Bourguignon
   Long grain and wild rice
   Fresh green beans and carrot
   Caeser salad
   Rolls and butter
   Assorted squares and cookies
All buffets include beverages and coffee/tea service

Visionaire Inc. Box Lunches:

1. **Pasta Pesto Salad with grilled veggies**
   - ½ with chicken, ½ with Tofu

2. **Greek Salad**

3. **Blondies with chocolate chips & walnuts**
2. Paella Rice Salad
   ½ with chicken, ½ with Tofu
   Oriental Salad
   Date Squares

3. Chicken Wrap and Avocado Veggie Wrap
   Veggies & Dip
   Clementines
   Brownies

4. Deli Sandwiches on Whole Grain or Onion Rolls
   ½ Chicken Salad OR Sliced Chicken & Swiss Cheese
   ½ Hummus Veggie OR Egg Salad
   Salad OR Veggies & Dip
   Clementines
   Chocolate Chip OR Oatmeal Raisin Cookies

   Assorted Sodas
Visionaire Inc.  BBQ Buffet

1 hamburger/person
1 hotdog/person
Veggie Burgers and Dogs – on request
Buns & Condiments
Pasta salad
Veggie paella
Crudités
Coleslaw
Fresh fruit
Iced tea, lemonade
Compostable plates, cutlery, cups, napkins
Visionaire Inc. Buffet #3:

Chili
Cashew paella
Mixed leaf salad
Grilled nan and hummus
Tortilla chips
Salsa
Fresh fruit
Ice tea, lemonade
Compostable plates, napkins, cups, forks
Visionaire Inc.  Chicken Dinner: Table Service #2:

Starter:  Mandarin leaf salad

Main Course: Grilled breast of chicken with peppercorn gravy

Mashed potatoes

Grilled seasonal veggies

Dessert: Spice cake

Coffee/tea
**Visionaire Inc.**  Veggie/Vegan buffet

Cashew paella - with tofu, black beans, red onion, ginger

Pasta pesto salad – with fresh basil and grilled veggies

Chef’s salad

Asian coleslaw with wafu style dressing

Hummus with baguette and pita

Fresh fruit

Lemonade, Iced Tea, Water

Compostable plates, cups, cutlery, napkins