

The logo is contained within a decorative, light-colored frame with a dark outer border and a yellow inner border. The text is written in a black, elegant cursive script. The main text reads "Pick Nic's catering & fine foods". Below this, a smaller line of text reads "Taste... That Delivers!". At the bottom center of the frame is a small, decorative flourish.

*Pick Nic's*  
*catering & fine foods*

*"Taste... That Delivers!"*



***Appetizer Reception***  
***For Groups of 15 to 40 Guests***

## ***Snack***

*Best for Mid-afternoon Events (1-5 PM), or Later Evening (7-10 PM) where the event runs for 1-2 Hours.*

*Choose 3 types of Cold Hors d'Oeuvres and 2 types of Hot Hors d'Oeuvres, 1 Slider Choice plus 2 Platter Options for your group. 1 Count/Portion of each menu item will be prepared for each Guest.*

*Cost Per Person: \$20.00 includes City wide Delivery, Set Up & Next Business Day Return Pick Up (if needed). For deliveries outside of city limits, additional charges will apply.*

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## ***Very Hearty /Meal Sized Portion***

*Can be Used as a Classy Lunch or Dinner Replacement, excellent for Networking Purposes where a meal is still needed.*

*Choose 5 types of Cold Hors d'Oeuvres and 5 types of Hot Hors d'Oeuvres, 1 Slider Choice plus 2 Platter Options for your group. 1 Count/Portion of each menu item will be prepared for each Guest.*

*Cost Per Person: \$27.00 includes City wide Delivery, Set Up & Next Business Day Return Pick Up (if needed). For deliveries outside of city limits, additional charges will apply.*

## *Hors D'Oeuvres*

### **Colds**

*Your Cold Hors d'Oeuvres will be served on Fancy Platters with attractive Vegetable Garnishes for optimum presentation.*

- Asiago & Black Truffle Puff Pastry Straws (VGT)
- Smoked Salmon, Fromage Blanc & Pickled Celery on Multigrain Crisps (GF)
- Porkbelly Devilled Eggs Featuring Chinese 5 Spice, Black Sesame & Asian Style Smoked Porkbelly
- Peppered Bacon Twist with Jalapeno Popper Dip (GF)
- Gruyere, Thyme & Asiago Cheese Puffs (VGT)
- Curried Sweet Potato Crostini with Greek Yogurt Raita & Roasted Cherry Tomato (VGT)
- Rye Toast Canapes with Pickled Beet Relish & Polish Cottage Cheese (VGT)
- Lemon Artichoke Pesto Stuffed Sweet Baby Bell Peppers (VGT/GF)
- Cherry Tomato Bocconcini & Fresh Basil Skewers with Balsamic Reduction (VGT/GF)
- Honey Soy Sesame Tofu Skewers with Sriracha Dip (Vegan)
- Pecan Blue Cheese on Fresh Apple Slices with Maple Balsamic Drizzle (VGT/GF)
- Beet, Arugula & Grapefruit Salad Skewer w/ Toasted Pistachios, and a Red Wine Honey Vinaigrette (VGT/GF)

## Hots

*Your Hot Hors d'Oeuvres will be served in Chafing Dishes, for optimum temperature management and presentation.*

- Pub Style Loaded Smashed Baby Potato Rounds with Sour Cream (GF)
- Buffalo Chicken Meatballs (GF)
- Bacon Wrapped Almond Stuffed Dates (GF)
- Greek Style Beef Meatballs (GF)
- Maple Glazed Bacon Wrapped Garden Baby Potato with Aged Cheddar Dip (GF)
- Butter Chicken Satay (GF)
- Honey Dijon Glazed Rosemary Chicken Satay (GF)
- Potato & Pea Housemade Samosa with Tamarind Dip (VGT)
- Beef Kefta Kabob Featuring Cumin, Coriander, Paprika & Mint with Lemon Yogurt Dip (GF)

## Sliders

- Farmer Sausage, Smoked Gouda & Pickled Onion Slider with Pilsner Mustard on a Pretzel Bun
- Bacon Cheeseburger Slider with Dijon Mayo & Dill Pickle Relish
- Black Bean & Roasted Corn Slider with Avocado Lime Mayo (VGT)

## Platters

- Vegetable Crudite with Herbed Cream Cheese Dip
- Fresh Fruit & White Chocolate Mousse Dip
- Housemade Baked Pita Chips with Tzatziki & Spiced Date Hummus
- Domestic Cheese Selection, Assorted Crackers & Pickles
- Italian Butternut Squash & Tomato Bruschetta with Herbed Crostini
- Tortilla Trio Platter with Pico de Gallo, Guacamole & Pimiento Cheese Dips

## **Entrée Menu**

Price is per person – Minimum 15 people.

Pricing is for Buffet Style Meal.

Entrée (1 Meat Choice), 1 Hot Starch, 1 Hot Vegetable, 1 Salad plus our Signature Salad, Buns/Butter & 1 Dessert selection.

- Lemon Dill Baked Salmon Filet En Papillote with Capers and Fresh Parsley \$25.00
- Maple and Herb Roasted Boneless Chicken with South Saskatchewan Mustard Glaze \$26.00
- Sterling Silver Premium Roasted Beef with Rich Red Wine Jus and Hot Horseradish \$26.50
- Smoked Peppercorn Pork Loin Roast with Pomegranate Glaze \$26.75
- Caramelized Onion and Brie Stuffed Chicken Breast with Sage Pan Gravy \$27.75

## **Potato/Rice Options**

- Garlic and Parsley Mashed Potato
- North Saskatchewan Wild Rice & Multigrain Medley with Sundried Cranberries
- Chive & Bacon Red Skinned Mashed Potatoes
- Baby Oven-Roast Potato with Herbes de Provence

## **Hot Vegetable Options**

- Candied Beets and Carrots
- Chef's Selection of Seasonal Vegetables enhanced with Fresh Herbs and Saskatchewan Camolina Oil

## **Salad Options – Includes Our Signature Salad Field Mix Salad with Gravelbourg Mustard Vinaigrette**

- Baby Potato Salad tossed with Grainy Local Mustard, Farmer's Sour Cream, Sweet Pickled Red Onions and Garden Dill
- Classic Caesar Salad with Shaved Asiago, Crumbled Bacon and Homemade buttery Croutons
- Sask Pulse and Grains: Lentils, Chick Peas and Quinoa on a Bed of Spinach with sliced Farm Fresh Seasonal Vegetables and a Cranberry Poppyseed Vinaigrette
- Italian Marinated Vegetable Rotini Salad

## **Dessert Options - Choose 1**

**Your selected Dessert will be on Platters and garnished.**

- Milk Chocolate Mousse in a Dark Chocolate Cup with Fresh Strawberries and Mint, topped by a Scottish Whiskey Crème Anglaise
- Whipped Lemon Cheesecake : Layers of Tart Lemon Curd, Creamy Cheesecake on a Crisp Pastry layer, complemented with Raspberry Coulis, Fresh Strawberries and Mint
- Sour Cream Apple Tart in a Sweet Pastry Shell accompanied by a Salted Toffee Sauce.

### **Add Ons**

- Additional Sides \$3.50
- Domestic Cheese & Cracker Selection \$2.50
- Imported Cheese Selection \$5.00
- Hand Pinched Perogies with Butter, Onions & Sour Cream (4 pcs) \$4.50
- Hand Pinched Perogies with Mushroom Dill Sauce (4 pcs) \$5.00
- Rice Cabbage Rolls (2 pc. Per person) \$4.00
- Dish Rental Package (Includes Water and Wine Goblets, Dinner Plates, Dinner Cutlery, Dessert Plates, Dessert Cutlery, Coffee Cups) \$5.00
- Place Setting/Table Setting \$2.00 \* some limitations
- Individual Stylized Menu Cards on Guest Place Settings \$0.75

**MENU PRICING Includes City Wide Delivery and Set Up. *For deliveries outside of city limits, additional charges will apply.***

If Serving Staff is required, it is an additional \$30.00 per hour per Server, minimum 4.5 Hour Call Out.

We provide Staff based on 1 Server for every 30 Guests.

Applicable Taxes & Gratuities are additional.

Please Email or Call to discuss your requirements for your event, and thank you for your patronage!

## **PickNic's Catering & Fine Foods**

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