



IN-FLIGHT CATERING SERVICES

Crew Meals

Continental Breakfast

Chef's Choice of freshly baked Assorted Croissant, Gryfe's Bagels, Banana Bread, Chocolate Zucchini Bread, Lemon Muffins, Blueberry Bran Muffins, Scones and Cinnamon Rugelah Whipped butter, cream cheese, organic peanut butter, organic honey and preserves

With fruit cup

Hot Sandwich Breakfast

BLT - Bacon, Lettuce and Tomato on Egg Bread or Whole Wheat (mayo side)

Or

Western Sandwich with Black Forest Ham, Sweet Peppers, aged Cheddar and Red Onion

With fruit cup

Box Lunch: Sandwich or Salad

Lemon herb Grilled Breast of Chicken

With baby lettuce, cherry tomatoes, sweet peppers and cucumber, balsamic vinaigrette

Club Sandwich with grilled chicken or breast or turkey, lean bacon, tomato and lettuce
On egg or whole wheat bread (mayo side)

Gourmet Chocolate Chip Truffle Cookies or Brownies

All of the above menus are \$24.95 per person



Hot Breakfasts

*(All Menu Items can be packaged individually or in bulk)
(All Hot Food is delivered in oven or microwaveable containers)*

Scrambled Egg Wraps

With Woodland Mushrooms, Roasted Peppers, Caramelized Onions and aged White Cheddar
Or With Chorizo, Roasted Sweet Peppers, Caramelized Onions aged White Cheddar, served
with Pico de Gallo

\$17.50 pp

Traditional English breakfast with herb scrambled Eggs, Grilled Tomatoes, English Bangers
and roasted potatoes

\$24.95 pp

Traditional Spanish Frittata with Potatoes, Chorizo, Sweet Peppers, Grilled Onions, served
with Serrano Ham

\$24.95 pp

3 Egg White Omelette with fresh herbs and Green and White Asparagus

\$22.95 pp

Stuffed Cheese Omelette

Brie de Meaux and White and Green Asparagus or Western with Serrano Ham, Sweet Peppers,
Bermuda Onions and aged White Cheddar, served with bacon from Rowe Farms

\$27.95 pp

Assorted Mini Quiche 2"

Quiche Lorraine, Spinach
Sweet Pepper and Goat's Cheese
Ham and Brie with Sweet Onions
Mushroom with Thyme and Gruyere

(3 pieces: \$24.95 pp)



Breakfast Sandwiches

Traditional BLT - Bacon, Lettuce and Tomato with Basil Pesto aioli

Scrambled Egg Wrap

Woodland Mushrooms, Roasted Peppers, Caramelized Onions and aged White Cheddar
Or

Chorizo or Bacon, Roasted Sweet Peppers, Caramelized, Onions and aged White Cheddar
Served with Pico de Gallo Salsa

Fried Eggs with Ham or Pea meal Bacon with aged White Cheddar on an English muffin or
butter Croissant

Western with Bell Peppers, Serrano Ham, Bermuda Onion and aged White Cheddar on Whole
Wheat bread

Served with Seasonal Fresh Fruit Skewers

\$21.50 pp



Breakfasts

Jayne's Right out of the Oven

Chef's Choice of freshly baked Assorted French croissant, Gryfe's Bagels, Banana Bread, Chocolate Zucchini Bread, Lemon Muffins, and Blueberry Bran Muffins, Scones and Cinnamon Rugelah, served with whipped butter, cream cheese, organic peanut butter, organic honey and preserves, garnished with berries

\$16.95 pp

Healthy Low Fat Breakfast

Yogurt with Fruit, Blueberry Bran Muffins, Banana Bread
Gryfe's Bagels with Organic Honey, Peanut Butter and low fat Cream Cheese

\$24.95 pp

Seasonal Berry Bowl

Raspberries, Blueberries, Blackberries, Caper Gooseberries

\$18.95 pp

Fruit Platter

Honey Melon, Pineapple, Strawberries, Cantaloupe, Watermelon, Blueberries and Grapes

\$18.95 pp

Organic Fruit Platter (changes by season)

Raspberries, Blueberries, Blackberries, Caper Gooseberries, Strawberries, Honey Melon, Oranges, Pineapple, Seedless Watermelon, Mango, Grapes

\$24.95 pp

Exotic Fruit Platter (by season)

Plums, Strawberries, Oranges, Mangos teens, Dragon Fruit, Grapes, Lychees, Pineapple, Mango, Kiwi, Caper Gooseberries and Papaya

\$32.95 pp



Breakfast Sides

Honey and Oat Granola with Dried Fruits and Toasted Coconut	\$8.50
A Selection of Cold Cereals	\$6.00
Greek Yogurt	\$6.00
Triple Berry Fruit and Yogurt Parfait	\$12.50
Triple Berry Fruit, Yogurt and Homemade Granola Parfait	\$14.50
Tropical Fruit Salad	\$12.95
Hard Boiled Eggs	\$2.50
Canadian bacon	\$6.00
Peameal Bacon	\$8.00
Country Ham	\$7.50
Smoked Chicken and Apple Sausage	\$8.00
English Bangers	\$8.00
Home Style Breakfast Potatoes	\$6.00
Hash Browns	\$6.00
Grilled Tomatoes	\$5.00
Gryfe's Bagels	\$6.00
Healthy Muffins	\$6.00

Cold Beverages

Individual Bottled Organic Juices	\$6.00
Freshly Squeezed Juices	\$28.00/ litre
Raw Organic Juices	\$20.00
Milk 2%, Soy, Skim, Half and Half, Chocolate, Almond	\$5.50 pint \$9.00 litre
Assorted Soft Drinks	\$4.00
Bottled Perrier, Pellegrino	\$6.00
Premium Flat Water	\$7.00

Assorted Sandwiches and Wraps *(or create your own)*
Served on specialty breads (condiments on the side as requested)

\$19.95 pp

French roasted Chicken, Gruyere, Sweet Peppers, Grilled Zucchini, Lemon Oregano aioli

Burrata, Organic Tomatoes, Niagara Prosciutto, Basil Pesto aioli

Chicken Club with Bacon, Tomato, Avocado, Baby Arugula, Blue Cheese Aioli

Smoked Salmon with chive dill cream cheese, Lemon Zest, Watercress, English Cucumber

Tenderloin of Beef with Tomato, Caramelized Onion, Lettuce, Grainy Mustard aioli

Salami, Niagara Prosciutto, Spicy Sopressata, Roma Tomatoes, Honey Mustard, Boston lettuce

Roasted Turkey breast, Brie, Roasted Peppers, House Tomatoes, Baby Spinach, Cranberry aioli

Honey Roasted Ham, Swiss cheese, Tomato, Boston lettuce, Grainy Honey Dijon Mustard

Classic Roast Beef Sandwich with Tomato, Aged Cheddar, Horseradish mayo, Dijon Mustard

Chicken Waldorf salad with Apples, toasted Walnuts, Celery and fresh Chives, Lemon mayo

Free Range Egg Salad with Parsley, Organic Mustard Sprouts, Boston lettuce, Cucumber

Solid White Albacore Tuna Salad with Capers and Red Onion, Boston lettuce

Asian Vegetable Banh Mi with Daikon, Red Onion, Carrot, Grilled Tofu, Chickpea Miso

Hot Pastrami with Mustard and Sauerkraut on Rye

Wraps

Grilled Portobello Mushroom, Artichoke and Sun dried Tomato Tapenade, Fire Roasted Sweet Peppers, herb crusted Goat's cheese, sautéed Rapini

Chicken Caesar with crisp Bacon, grilled Breast of Chicken, Romaine, Bermuda onion

Chimmi Churri marinated grilled Flatiron Steak, Caramelized Shallots, Fire Roasted Peppers, Sun dried Tomato and Artichoke tapenade

Grilled Eggplant, Zucchini, Sweet Peppers, Portobello, Fennel, Goat's Cheese, Avocado and Lemon Hummus

Handmade Falafels with Lemon Tahini, Tomatoes, Crisp Romaine

Feta Cheese, Tomato, Roasted Peppers, Zucchini, Spinach and Lemon Hummus

Hot Sandwiches

Charred Rapini, Grilled Chicken Breast, Swiss cheese, Garlic aioli

Grilled Portobello Mushroom with Goat's Cheese, Roasted Peppers, Sundried Tomato and Artichoke tapenade

Pulled Pork with Red Onion confit and House BBQ sauce

Roast Beef Sandwich with smoked Provolone and caramelized Onions, au jus

Veal Scaloppini, Mushrooms, Sweet Peppers, caramelized onions, spicy Tomato sauce

Short Ribs with Balsamic Onion jam, Arugula and Sweet Peppers

Soups

\$8.50 - \$12.50 pp

Potato and Leek with smoked Bacon and Stilton

Roasted Tomato with Truffled Grilled Cheese Croutes

Kabocha Squash with Ginger, Apple and toasted Pumpkin Seeds

Chilled Gazpacho

Thai Chicken, Coconut and Galangal

Lobster Bisque

East Coast Clam Chowder

Salads

Side Salad ~ \$16.00 Entree Salad ~ \$28.00 - \$35.00

Cookstown Baby Greens with Edible Flowers, Tabbouleh Quinoa and Avocado Mousse

Arugula with Toasted Pine Nuts, Roasted Tomatoes and Shaved Parmesan Reggiano

Garden Salad, Cucumber, Carrot, Red Pepper, Red Onion, and Tomatoes with Balsamic

Classic Caesar with Shaved Parmesan, Pesto Croutons, Marinated Red Onion

Spinach, toasted Almonds and Sliced Strawberries, Rice Wine Vinaigrette

Baby Arugula, shaved Butternut Squash, and Shaved Parmesan Meyer Lemon Vinaigrette

Baby Spinach and Arugula with Dried Cranberries, Chevre, Lemon Poppy seed Dressing

Spinach, Mushrooms, Hearts of Palm, Mandarin Oranges, Red Onion, Buttermilk Dressing

Caprese, vine Ripened Tomatoes, Bocconcini, fresh Basil, White Balsamic Dressing

Fried Tofu with Watercress, Radish, Bean Sprouts, and Black Sesame

New Potato Salad with English Sweet Peas and Grainy Mustard Vinaigrette

Roasted Red and Yellow Beets with Feta, Organic Pea Shoots, Beet Chips, Pistachio Vinaigrette

Grilled Vegetable Salad with Fresh Herbs, Goat's Cheese and Balsamic

Roasted Root Vegetable Salad with Toasted Pecans and Orange Zest

Quinoa Salad with Grilled Seasonal Vegetables and Ginger Lime Vinaigrette

Traditional Greek Salad with Olives, Cucumber, Feta, Tomatoes, fresh herbs

Tabbouleh Salad with Bulger, Currants, Pine Nuts, Tomatoes, Cucumber, Parsley

Orzo Pasta Salad with Broccoli, Grape Tomatoes, Feta Cheese and Citrus Vinaigrette

Rice Noodle Salad with Sweet Peppers, Green Onion, Snow Peas, Julienne of Carrot & Cilantro

Multifaceted Salads

Panzanella Salad with Roasted Tomatoes, Woodland Mushrooms, and Fresh Herbs

Grilled Asparagus and Shitake Mushroom Salad with Roasted Red Pepper Coulis

Red Wheat berry Salad with Organic Pea Shoots, Haricot Verts, Dried Apple, Pecans, and Heirloom Tomatoes, Sherry Vinaigrette

Shaved Asparagus Salad with Braised Artichokes, Oyster Mushrooms, Parmesan, Pickled Mustard Seeds and a Barigoule Vinaigrette

Nicoise Salad with Greens, Sliced Egg, Grilled Chicken or Tuna, Blue Cheese, Green Beans, New Potatoes, Tomatoes, and Black Olives with a Citrus Vinaigrette

Cobb Salad with Sliced Egg, Grilled Chicken, Blue Cheese, Tomatoes, Avocado, Bacon, Romaine, Watercress and fresh Chives, Red Wine Vinaigrette

Rib Eye or Beef Tenderloin Salad with Tomato, Baby Corn, Water Chestnuts, Hearts of Palm, Arugula, Gorgonzola

Amuse Bouche

Grilled fresh Figs wrapped with Prosciutto, Lemon Mascarpone, and Balsamic syrup

Burrata with heirloom Tomatoes, fresh Basil, Lemon Olive Oil, Balsamic

Grilled Sea Scallops with Lime and Cilantro, Mango Salsa

Mushroom Ragout with Sherry en Crouete

Appetizers

Poached Lobster Salad

Chilled Scallop Ceviche with Pink Grapefruit

Cookstown Greens, honey roasted Pears and Apples, Candied Pecans

Heirloom Beet Salad with Beet Chips, Goat's Cheese, Sprouts

Lobster Bisque

Entrees (Room Temperature)

Herb crusted Tenderloin of Beef, Balsamic Onion Jam, and Red Wine reduction

5 Spice marinated Organic Breast of Chicken with Grilled Oranges

Roasted Wild BC Salmon Filet with Citrus crust

Roasted Vegetable Wellington with Tomato Compote

Roasted Filet of Halibut with Olives, Tomatoes, Lemon and Garlic

Oven Roasted Breast of Chicken with Cilantro, Orange and Raisin relish

Entrees (Hot)

Traditional Boeuf Bourguignon

Osso Bucco with Gremolata

Rack of Ontario Lamb with Red Wine reduction

Braised Beef Short Ribs

Duck Confit

Boneless Cornish Hen stuffed with Sun dried Tomato, Chevre and Basil

Roasted Lemon and Herb crusted Sablefish

Pasta Bolognese with a rich Meaty Tomato Sauce

Roast Citrus and Herb crusted Breast of Chicken

Indian Butter Chicken served with Basmati Rice, Mango Chutney

Lentil Meat Loaf with house made BBQ sauce

Poached Lobster Tails

Sides

Garlic Mashed Potatoes

Sautéed Woodland Mushrooms

Grilled Asparagus

Sweet Potato Gratin

Roasted heirloom Carrots with Cumin

Roasted Candied Beets

Quinoa with Winter Vegetable Melange, toasted Pine Nuts

Herb and Lemon Sautéed Haricot Verts

Red Swiss chard

Gratin Dauphinoise

Fingerling Potatoes

Hasselback Potatoes

Sautéed Broccolini

Shaved Brussel Sprouts with Bacon

Candied Butternut Squash

Children's Menu

Hot Dogs

French Fries

Sweet Potato Fries

Chicken Fingers with Plum Sauce

Penne Pasta with Butter

Grilled Cheese Sandwich

Macaroni and Cheese

Spaghetti with Tomato Sauce

Caesar Salad

Platters

Jumbo Tiger Shrimp Cocktail (7)

With horseradish sauce

\$35.00

Charcuterie Board

A selection of Prosciutto, smoked Meats, Salami and Chorizo garnished with Olives, stuffed sweet Cherry Peppers and Artichokes

\$43.50 pp

Smoked Salmon Display

With Caper berries, Bermuda onion, sliced Egg, Cucumber Ribbons, Tomatoes and Rye bread, served with chive dill cream cheese and Lemon wedges

\$30.00 pp

European Meat and Cheese Board

Featuring Swiss Emmenthal, aged White Cheddar, Camembert and aged Havarti

Jambon de Bayonne, Prosciutto, Hungarian Salami and Country Pate

With Cornichon

\$36.00 pp

Artisan Cheese Board

Featuring aged White Cheddar, 5 yr. aged Parmesan, Triple Cream Brie, Roaring Forties Blue and Chevre, served with roasted pears, honey comb, apricots, grapes, raspberries, assorted biscuits and baguette

\$36.00 pp

Grilled Vegetable Antipasti Platter

Grilled Fennel, Sweet Peppers, Eggplant, Zucchini, Portobello Mushrooms, Sweet Potato, Asparagus and Haricot Verts, crumbled Goat's cheese

\$18.95

Grilled Flatbreads with Dips

Served with Roasted Red Pepper and Feta or Lemon Hummus or Artichoke and Spinach

\$15.95

Seasonal Crudité

Asparagus, Haricot Verts, baby Carrot tops, Cherry Tomatoes, Sweet Peppers, baby Cucumber

Served with Roasted Red Pepper and Feta or Lemon Hummus or Artichoke and Spinach

\$15.95

Hors D'Oeuvres *(Priced by the dozen)*

Land

Cool

Thai of Beef and Asparagus tips wrapped in a Shiso Leaf

Black Angus Carpaccio Rolls with Arugula and Shaved Parmigiano Reggiano

Steak Tartare with Grainy Mustard Aioli on a Focaccia Crostini

Choux Profiterole with Smoked Chicken, Tarragon mayo, and Dried Cranberry

Tenderloin of Beef Carpaccio, Parmesan cups, capers, horseradish aioli, radish sprout garnish

Smoked Chicken with Chevre, Water Chestnuts, Pistachios and organic sprouts in Chive Crepes

House Smoked Duck Pate on grilled ficelle with mini Cornichons and beet mousse

Black Mission' fig, Prosciutto de Parma, Mascarpone & Meyer lemon foam

Hot

Ground Ontario Lamb Lollipop served with Chili Mint Dip

"AAA" Sirloin Beef Slider with Aged Cheddar and House BBQ Sauce

Ontario Lamb Rack Chop with Pistachio Honey and Mint Pesto crust

Spicy Ginger Beef Wonton with Grainy Dijon Mustard

Pulled Pork Slider with Cactus Slaw and Pico de Gallo

Lime and Ginger Marinated Chicken Sate with Jayne's Spicy Thai Dipping Sauce

Mini Beef Wellington in Puff Pastry with Duxelle of Mushroom

Golden Buttermilk Chicken Nuggets served with an Oregano Aioli

Mini Lamb Burgers with Feta, Mint, Rosemary and Garlic

Short rib sliders with Gruyere and caramelized Onions in mini sesame buns

Sirloin Beef Sate with Coriander Dip

Peking duck with Crisp Vegetables in Green Onion Crepes

Tea Smoked Chicken Wontons with House Made Plum Sauce

Mini Kobe Beef Burgers with caramelized Onions

Sea

Cool

Smoked Salmon Mille Feuille with Chevre and Micro Sprouts

Kafir Lime Scented Jumbo Tiger Shrimp with Lemongrass Tomato Ketchup

Petit Lobster Club on Toasted Brioche

Wild Shrimp Ceviche with Red Chili Cilantro and Lime Insalata

King Crab Daikon Rolls with Wasabi Vinaigrette

Grilled Jumbo Tiger Shrimp stuffed with Poblano Pepper Mousse

Spicy Ahi Tuna cone with citrus, horseradish aioli, puffed wild rice, shallots and chives

Seafood sushi and sashimi with wasabi, fresh pickled ginger and soy

Lobster roll with celery, Smoked Paprika, Lemon Juice and fresh Cilantro

Smoked 'Tuna' Belly Pastrami with White and Green Asparagus and Wasabi Soy Dressing

Tuna Tartare Tacos with Chipotle cream and Avocado

Hot

Steamed Black Tiger Shrimp and Organic Shiitake Dumplings, Sweet Chili Soy sauce

Miniature new potatoes filled with lobster, scallions and Manchego cheese

Black cod and leek croquette with a scallion aioli

Pan seared Scallops with Black and White Sesame Seeds and Orange Ginger Glaze

Lobster Claw wrapped with Black Spaghettini

Coconut Crusted Black Tiger Shrimp with a House Made Plum Sauce

South western Crab Cake with Chili Lime Aioli

Black and white Sesame crusted Ahi Tuna in a lemongrass cream sauce

With Wasabi pearl garnish

Roasted Black garlic and Ancho Chili infused Tiger Shrimp, Mango Tahitian Lime jam

Earth

Cool

Mini Heirloom Beet stuffed with Macadamia Nut and Chevre

Zucchini Firecracker with Ricotta Cheese, Sun dried Tomato & Capers tied with a chive bow

Hand Roll with Thai marinated Egg Noodles, Sweet Peppers, Snow peas and Bean Sprouts

Triple Cream Brie on a Parisienne toast Garnished with Raspberries, Kiwi and Mango

Quenelle of Sun dried Tomato & Artichoke Tapenade, Mozzarella, Micro Basil, Herb Crostini

Greek Salad Skewer – Mediterranean herb Feta, Cherry Tomato, Black Olive, English Cucumber

Medjool Date with Chevre and Madeira Wine Reduction

Ontario Chili Marinated Watermelon Cubes, Goat Cheese Mousse, Reduction of Cote de Rhone

Red & Yellow Cherry Tomatoes, Bocconcini on a Skewer with Basil and Lemon Oregano Drizzle

Herb Infused 'Artisan' crostini with Arugula & Basil pesto, Buffalo Mozzarella Concasse, EVOO

Butternut Squash Terrine with Apple & Celeriac, Maple Walnut Syrup, Organic Radish Sprouts

Hot

Curried Sweet Potato, Chick pea and Baby Spinach Phyllo Parcel with Pear Jam

Miniature Jack Fruit sliders with BBQ sauce and crunchy slaw

Roasted Tomato Tart with Smoked Ricotta and Basil Pesto

Panko Crusted Eggplant Crisp with Roasted Tomato, Feta Mousse & Fried Sage

Arancini filled with Summer Ratatouille and Cheddar topped with Tarragon Aioli

Chive and Cheddar Potato Croquette, Lemon Oregano Aioli

Crispy Samosas with Saag Paneer and Cilantro Dip

Twice Baked Mini Potato with Apple, and Aged Cheddar

Mini Onion Tartlets with Fresh Thyme and Grano Padano Cheese

Mini Grilled Cheese with White Cheddar and Grape Tomato with House BBQ Sauce

Mini Truffled Grilled Cheese

Pissaladiere Tart, Caramelized Onion, Cherry Tomato, Black Olive Tapenade, Dijon mustard

Vegan

Cool

Patty Pan Squash with Spicy Vegetables

English Pea Gazpacho with Mint Oil and Garlic Crisp

Wild Leek and Sundried Tomato Pesto on a Lotus Chip

Peruvian Purple Chip with Fennel Porcini Pâté and Rhubarb Salsa

Raw Zucchini Hummus on Endive Spears

Green Garden Gazpacho with Hazelnuts and Pickled Strawberry

Fried Plantain Chips with Ponzu 'Mayo' Dipping Sauce

Roasted Veggie Taco - Zucchini, Corn, Squash, Tomato, Red Onion, & Avocado garnished with Cilantro Lime Slaw

Hot

Amaranth Cakes with Caramelized Onion and Black Olive Tapenade

Smoked Tofu with Tomato, Shiso and Basil

Roasted Tofu Lollipops with Walnut and Basil Pesto

Baked Eggplant with Kinzanji Miso

Rosemary Polenta Sticks with Chipotle Dipping Sauce

Cauliflower Brochette with Sundried Tomato, Marjoram, and Black olive Tapenade

Desserts

Finger Desserts

Assorted Gourmet Cookies

Double Chocolate, Oatmeal Chocolate, Oatmeal Raisin, Chocolate Shortbread,
Chocolate Brittle Shortbread, Chocolate Chip

\$9.95 (2 pieces)

Assorted Dessert Squares

Brownies, Nanaimo bars, Lemon Cheesecake, Date, Orange Cheesecake, Pineapple

\$11.95 (2 pieces)

Assorted Tartlets

Chocolate Pecan, Butter Tart, Fruit Tarts, Berries with Pastry Cream

\$11.95 (2 pieces)

Individual Desserts

Seasonal Fruit Tart Tatin

Flourless Chocolate Cake with Crème Fraiche and Berries

Fruit Strudel with Chantilly Cream

Chocolate Pave

Lemon Tart

Crème Brulee

Crème Caramel

Petit Fours

Organic Truffles

A Selection of French Pastries

Miscellaneous

Disposables- Premium Acrylic Platters, Napkins, Cutlery, Salt and Pepper
\$3.50 a set

Lemons and Limes
\$3.50 each

Whole Fruit
\$3.50 each

Trail Mix
\$18.00

Kettle Potato Chips
\$9.00

Deluxe Mixed Nuts
\$18.00

Local Daily Newspaper
(Priced by the newspaper)

Magazines
(Priced by the magazine)

Floral Arrangements

Wine and Spirits

Services

Pricing

Prices include all packaging costs and are subject to HST

Ordering

We request that all orders be *faxed (416 406 6458)* and/or emailed to [*jayne.dunsmore@jaynesgourmet.com*](mailto:jayne.dunsmore@jaynesgourmet.com) or called in by telephone to **416 406 4500** or to **Jayne's cell 647 406 3104**. Upon receipt of your email or phone message a confirmation will be sent to you. Please provide contact information - email address and phone number. Note that all last minute requests will be accommodated if products and access to products are available.

Special Requests

Please direct all special requests to [*Jayne.dunsmore@jaynesgourmet.com*](mailto:jayne.dunsmore@jaynesgourmet.com) or **416 406 4500** or **647 406 3104 (cell)**. We attempt to accommodate all special requests.

Delivery

Delivery charges are based on the location of the airport and time of delivery.

Cancellation

If an order is placed and cancelled with 24 hours' notice, a cancellation fee will not be levied. If an order is placed and cancelled with less than 24 hours' notice, 50% of the catering bill will be charged back.

Accepted Methods of Payment

Credit Cards - AMEX, MC, Visa

Cheques - A business credit account will be set up

Payment Terms

Payment is due immediately upon receipt of the final invoice unless alternative arrangements have been made. All unpaid invoices exceeding 21 days from the date of your event will be subject to interest at 2% per month.