



THE PLATTER COMPANY
CATERING GUIDE



THE PLATTER COMPANY



THE **PLATTER** COMPANY

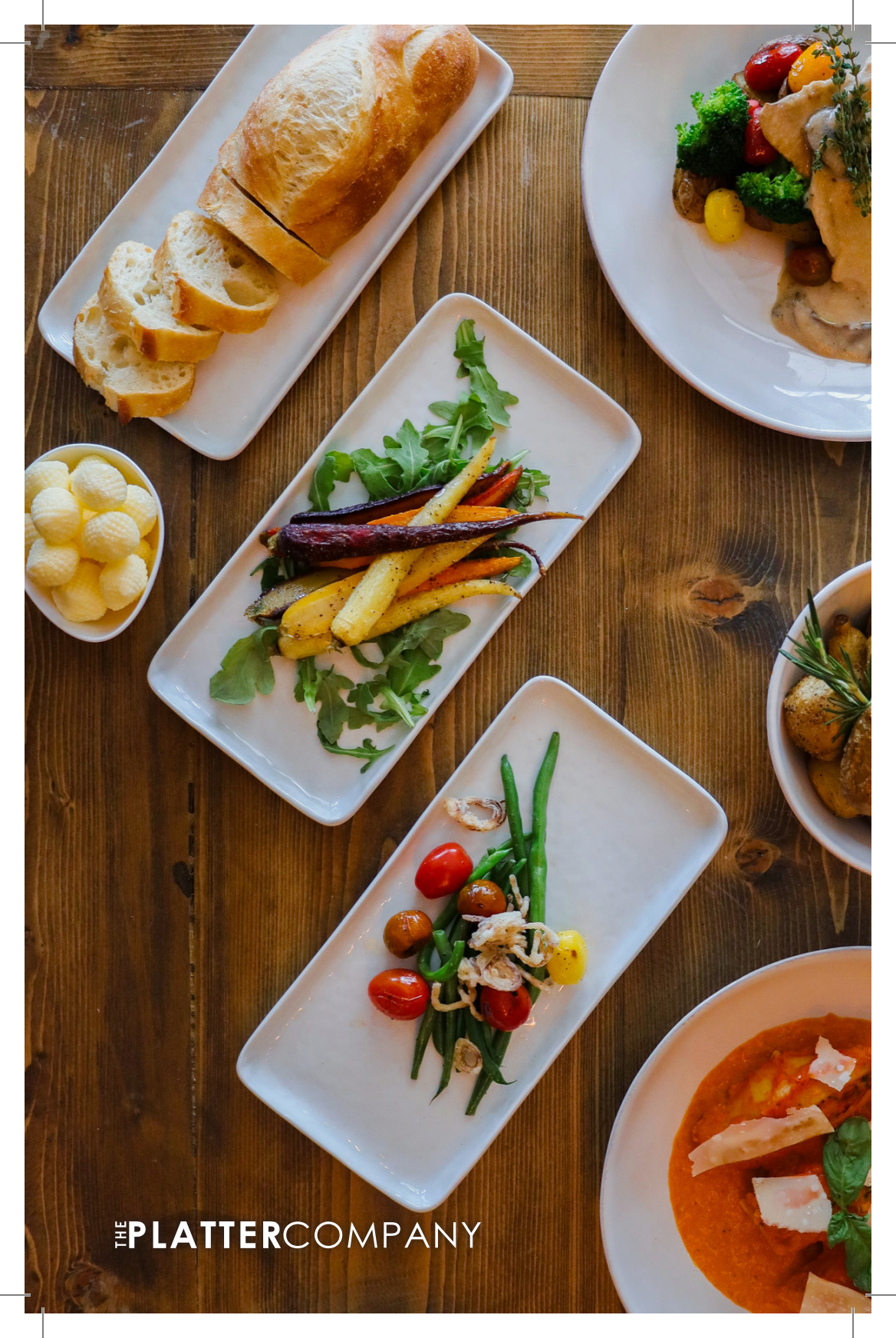
GOURMET FOOD MARKET EVERYDAY CATERING

At The Platter Company Gourmet Food Market, we make entertaining effortless. Our beautiful artisanal platters, fresh or frozen meals, appetizers and side dishes are fully prepared and ready to heat and enjoy. Whether you're hosting a casual gathering, corporate lunch, or special celebration, everything arrives table ready or with easy heating instructions. Simply pick up or have it delivered, plate it how you like, and let your guests enjoy the flavors and presentation without the stress of cooking. Gourmet food, that is effortless entertaining—that's our promise.



ELEVATED CATERING

Experience catering designed just for your event. Our chef creates custom, curated menus tailored to your tastes and style of gathering. Every detail—from ingredients to presentation—is thoughtfully crafted to make your event unforgettable. Whether it's an intimate celebration in our private dining room, corporate gathering, or special occasion, our bespoke catering delivers gourmet flavors, beautiful presentation, and effortless service. — pick-up or drop-off is also available, ready for you to serve in style.



THE PLATTER COMPANY



ORDERING INFORMATION

All of our gourmet food is made in-house in small batches for any occasion big or small.

- Environmentally friendly disposable plates, napkins and cutlery are provided upon request and at an additional charge
- Call for larger groups - we cater from 4 - 10,000 (OK a bit of an exaggeration but we are happy to work with all numbers)
- We like 48 hours notice - unless you call and have a super duper good excuse! We will do our best to accommodate
- Prices do not include tax or delivery charges and may be subject to change
- A credit card is required to confirm all orders - no ifs ands or buts
- Cancellation policy; 50% for 24 hours notice and 100% for under 12 hrs
- We apologize but no substitutes - menus are set. However, we do our best to accommodate dietary requirements - we're not that mean!
- Itemized receipts are provided once payment has been processed - we do not invoice
- Look for GF (for gluten free) and DF (for dairy free)
- All orders come cold with heating instructions included (don't worry, you've got this!)
- Don't want to do a darn thing?
Flip to Table 10 Events at the back of this brochure

HOW TO PLACE YOUR ORDER

LET'S TALK!

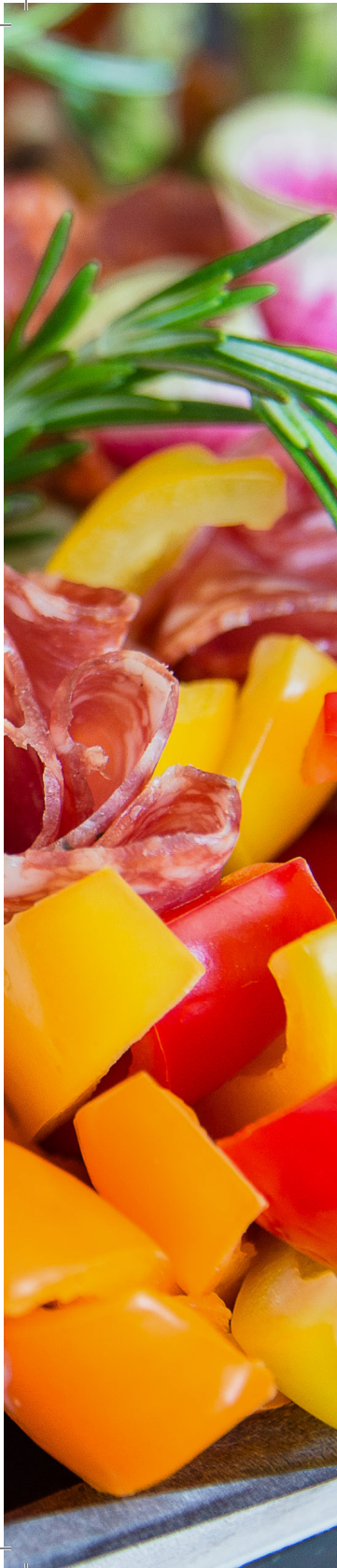
Give us a call at (905) 464-1138 or send an email to gourmet@theplattercompany.ca for all inquiries.

We accept VISA, MasterCard, AMEX, Debit

theplattercompany.ca



THE PLATTER COMPANY
WOWZA PLATTER



ENTERTAINING PLATTERS

Our food is beautifully presented on reusable, recyclable wooden platters, protected by clear cellophane and tied with twine. Simply unwrap and place on your table. Easy peasy!

CHARCUTERIE

MINIMUM 4 PEOPLE | \$25 PER PERSON

For the grazing carnivore, this platter has all you need! A selection of dried Italian cured meats (3), artisanal cheese (3), mixed olives, dried & fresh fruit.

WOWZA

MINIMUM 4 PEOPLE | \$35 PER PERSON

Our most popular artisan platter is called the “wowza” for a reason! Perfect hybrid of our charcuterie and our gourmet vegetable platter including our house-made dips, dried & fresh fruit.

GOURMET VEGETABLE

ONE SIZE FEEDING 6-8 | \$75

Beautiful selection of freshly cut vegetables including 2 of our delish house dips.

ARTISAN CHEESE

ONE SIZE FEEDING 6-8 | \$125

A collection of domestic and European soft and hard cheeses, dried and fresh fruit with a local preserve.

FRUIT SKEWERS

MINIMUM 2 DOZEN | \$4 EACH

A 6” skewer with seasonal fruit easy to pick up and enjoy!

Add crackers, demi-baguette (not sliced) or local preserve for an additional cost

Pricing may be subject to change



THE PLATTER COMPANY

CHARCUTERIE, GOURMET WRAPS
AND MINI CIABATTA



GOURMET SANDWICHES

MINI CIABATTA SANDWICHES

4-6 PEOPLE - 18 PIECES \$75

8-10 PEOPLE - 30 PIECES \$125

Assortment of 2 bite, stuffed (you're going to need a napkin) ciabatta buns filled with:

- Free range egg salad & arugula
- Chicken salad (real chicken) with lettuce & tomato
- Creamy French brie, tomato & mayo
- Italian cured meats with tomato, arugula, provolone & pesto mayo

GOURMET DELI WRAPS

4-6 PEOPLE - 12 HALVES \$85

8-10 PEOPLE - 20 HALVES \$130

Our premium deli meats are shaved in-house and made with the highest quality and natural ingredients:

- Angus roast beef with old cheddar, lettuce, tomato & mayo
- Black Forest ham with creamy brie, lettuce, tomato & mayo
- Oven roast turkey with havarti, lettuce, tomato & mayo

Vegetarian (falafel wrap) & GF options available at an additional price

GRAIN/BEAN SALADS

4-6 24 OUNCES \$35 | 8-10 40 OUNCES \$55

TUSCAN CHICKPEA SALAD

Blend of chickpeas & beans in our red wine vinaigrette dressing.

COUSCOUS & LENTIL SALAD

Perfect combination of beans, lentil, rice & couscous in our vinaigrette dressing.

Pricing may be subject to change



THE PLATTER COMPANY
CAESAR SALAD



GOURMET LEAF SALADS

All our salads come in square, super cool looking kraft boxes with dressing on the side.

4-6 24 OUNCES \$35 | 8-10 40 OUNCES \$55

CAESAR SALAD

Romaine lettuce, fresh shaved parm, lemon croutons with our creamy caesar dressing.

PEAR & FRENCH BLUE CHEESE SALAD **GF**

Romaine lettuce, bosc pear, cherry tomatoes, creamy French blue cheese, candied walnuts with our Modena balsamic dressing.

FRESH GREEN SALAD **GF**

Romaine lettuce, cherry tomatoes, cucumbers, peppers & fresh berries with our Modena balsamic dressing.

ROASTED BEET & GOAT CHEESE **GF**

Romaine lettuce, roasted beets, candied walnuts, goat cheese with our Modena balsamic dressing.

GREEK SALAD **GF**

Romaine lettuce, cucumbers, black olives, feta, cherry tomatoes with our creamy Greek dressing.

A close-up, slightly blurred photograph of a flatbread pizza. The pizza is topped with sliced tomatoes, fresh green basil leaves, and a layer of melted white goat cheese. The crust is golden-brown and appears to be on a wooden surface. The lighting is warm, highlighting the textures of the ingredients.

THE PLATTERCOMPANY

TOMATO, BASIL & GOAT CHEESE FLATBREAD



GOURMET DELI SALADS

4-6 24 OUNCES \$40 | 8-10 40 OUNCES \$65

CREAMY POTATO SALAD GF

Baby potatoes, eggs & green onion in our house dijon/mayo dressing.

MACARONI WITH TUNA GF/DF AVAILABLE

Elbow macaroni, albacore tuna, celery & egg in our house dijon/mayo dressing.

GREEK ORZO

Orzo pasta, cherry tomato, cucumber, black olives & feta all mixed together in our creamy Greek dressing.

BROCCOLI & CHEESE GF

Raw broccoli, cheddar cheese & almonds in our mayo dressing.

AUNT MARY'S COLESLAW GF

Shredded coleslaw & carrots in our secret mayo dressing.

WALDORF SALAD GF

Chicken breast, celery, apples, mandarin orange, raisins, almonds & green onion in a mayo dressing.

OUR FAMOUS FLATBREADS

A hit at any gathering, our frozen to fabulous flatbreads can be cut into 8-10 piece and are quick to bake at 375° for 15-16 minutes. \$18

- Chipotle pulled pork
- Tomato, basil & goat cheese VEG 🌿
- Buffalo chicken
- Sandy's pepperoni
- Mediterranean VEG 🌿
- The Diablo
- Truffle mushroom & gruyere VEG 🌿
- BBQ Beef Brisket
- Chicken Tikka

Ask about our cauliflower pizza - same flavours without the gluten

Pricing may be subject to change



THE PLATTER COMPANY
TRUFFLE MAC & CHEESE BITES



FROZEN APPETIZERS

All of our hand crafted appetizers come frozen and bake up beautifully (and quickly) in your oven at **375°** fresh for your guests.

- Battered Cauliflower Bites **400G BAG \$16 VEGAN**
- Peanut or Jerk Chicken Satay **GF 6 PC \$20**
- Brie & Raspberry Tulips **12 PC. \$24 VEG** 🌿
- Mini Vegetarian Spring Rolls **12 PC. \$16**
- Arancini Balls with Marinara Sauce **12 PC. \$16 VEG** 🌿
- Large Chicken Spring Rolls **6 PC. \$18**
- Mini Cheese Burger Sliders **4 PC. \$15**
- Mini Butter Chicken Samosa **12 PC. \$18**
- Sausage Rolls **12 PC. \$16**
- Shrimp Creole Bites **12 PC. \$22**
- Traditional Spanakopita **12 PC. \$16 VEG** 🌿
- Wild Mushroom Tarts **12 PC. \$24 VEG** 🌿
- Mini Thai Spring Rolls **12 PC. \$18**
- Truffle Mac & Cheese Bites **12 PC. \$28 VEG** 🌿
- Mini Beef Wellington **12 PC. \$28**
- Bacon Wrapped Jalapeño Poppers **GF 6 PC. \$18**
- Vegetarian Samosa **6 PC. \$12**
- Crab Rangoon **8 PC. \$16**
- Mini Shepherds Pie **12 PC \$28**
- House seasoned Chicken Wings **2lbs GF \$30**
- Mushroom Neptune **9 PC \$30**

DELISH DIPS & ADDITIONAL COMPLIMENTS

- Buffalo Chicken Wing Dip **\$25**
- Whipped Feta Dip with Marinated Cherry Tomatoes **\$25**
- “The Best” Burrata (seasonal) **\$25**
- Gourmet Devilled Eggs **\$24 PER DOZ. (MIN 2 DOZ)**
Curry, pomegranate, pumpkin seed, cilantro or Bacon, tomato, scallion
- Shrimp Cocktail **\$24 DOZ.**
- Add our house baked crostini for **\$10** or mini naan **\$6**

Appetizer selections may vary.

Pricing may be subject to change



THE PLATTER COMPANY
CHICKEN MARSALA



ENTERTAINING MEALS

All of our prepared meals and sides are housemade from scratch in small batches. This is REAL food, for REAL people who love to eat and entertain.

Our prepared meals and sides come frozen with heating instructions All you need to do is turn on the oven and get the cheers from your guests!

EACH PAN SERVES 6-8 | STARTING FROM \$75

- Butter chicken
- Beef barbacoa
- Chicken cacciatore
- Meatloaf, mash & gravy
- Chicken Marsala
- Creamy mac & cheese. Also available GF
- Creamy truffle mac & cheese. Also available GF
- Creamy lobster mac & cheese. Also available GF
- Beef or chicken or Vegan lasagna. Also available GF
- Chicken meatballs in our house tomato sauce
- Beef/pork meatballs in our house tomato sauce
- Beef bourguignon
- Wagyu beef shepherd's pie
- Chicken parm
- Eggplant parm
- Cabbage rolls
- Vegan curry
- Tortellini alfredo
- Cheese or beef cannelloni
- Stuffed shells with chicken, ricotta & spinach in Rosé sauce
- Certified angus beef pot roast in gravy
- Peri-peri pulled chicken or pulled BBQ pork
- Pulled certified Angus beef brisket in house BBQ sauce
- Baked Atlantic Salmon with Sauteed Spinach
- Chicken, Vegetable Curry with Almonds

Pricing may be subject to change



THE **PLATTER** COMPANY
CREAMY YUKON GOLD MASH



SIDE DISHES

EACH PAN SERVES 6-8 | STARTING FROM \$30

- Basmati rice
- Yukon gold mash
- Garlic mash
- Sweet potato mash
- Glazed brussel sprouts with bacon
- French green beans with shallots
- Glazed carrots & parsnips
- Individual gourmet scallop potatoes (4)

Most of our prepared meals and side dishes are available GF and some DF with the exception of our tortellini, cannelloni and stuffed shells. Just ask!! Inclusive catering for all your guests.

SWEETS, TREATS & H2O

GOURMET COOKIES

12 COOKIES \$25

These never get old! Oatmeal (4), Chocolate Chunk (4) & White Chocolate Macadamia (4).

MINI FRENCH BEIGNET BOXES

10 PIECES \$18

10 donuts in each box with choice of caramel or hazelnut.

CAKE

Ask us about our 5" whole cakes or pre-sliced options for a larger crowd. 7 days notice required.

SPARKLING OR STILL WATER

\$2.25 EA.

Ask about our GF/DF options

Pricing may be subject to change





AT-HOME CHEF SERVICES

Bring the gourmet experience directly to your home. Our professional chef prepares exquisite meals in your kitchen, tailored to your event taste preferences and dietary needs. Perfect for intimate dinners, special celebrations, or private entertaining, our at-home chef service ensures every detail—from ingredients to presentation—is flawlessly executed. Enjoy a luxurious dining experience without the stress of cooking or cleanup, while impressing your guests with chef-prepared cuisine in the comfort of your own home.

PRIVATE DINING ROOM EXPERIENCE

Elevate your gathering with an intimate and personalized dining experience in our exclusive private dining room. Perfect for small celebrations, corporate meetings, or special occasions, our private space allows you and your guests to enjoy a 4, 6 or 8 course tasting menu, or create a bespoke menu that is more traditional in a stylish, comfortable setting. Every detail—from menu design to presentation—is thoughtfully crafted to create a memorable event. Whether you're celebrating a milestone or hosting a professional gathering, our private dining experience, with a minimum of 6 to maximum 10 guests, combines gourmet flavors, elegant presentation, and personalized service for an unforgettable occasion.

CURATE YOUR PERFECT EVENT

Request our sample menus and cocktail canapés to explore how a Table 10 event can create a memorable selection of gourmet bites or beautifully presented plates, tailored for your gathering.



Table 10
EVENTS



(905) 464-1138

175 PLAINS ROAD EAST, BURLINGTON, ON