

# WOODFIRE CATERING ORDER FORM

GROUP NAME:

DATE:

NUMBER OF GUESTS:

## BREAKFAST # OF GUESTS:

Menu A \$12 per person  
Menu B \$15 per person  
Menu C \$18 per person  
Menu D \$tbd. Fully customized.

## MORNING BREAK

### # OF GUESTS:

Traditional ~ \$10  
Heart Smart ~ \$12  
Afternoon Tea ~ \$15

## AFTERNOON BREAK

### # OF GUESTS:

Traditional ~ \$10  
Heart Smart ~ \$12  
Afternoon Tea ~ \$15

TIME SERVED:

TIME SERVED:

TIME SERVED:

## LUNCH # OF GUESTS:

TIME SERVED:

### Menu A ~ \$15 (1 entree & 1 salad)

#### Entrees

Quiche  
Charcuterie Platter  
Seafood Antipasto Platter  
Wraps/Focaccia Sandwich

#### Salads

New Potato Salad  
Organic Green Salad  
Classic Caesar Salad  
Summer Woodfire Salad  
Gabriola Greens

Add Tea & Coffee for \$3

### Menu B ~ \$24 (1 entree & 1 salad/side)

#### Entrees

Grilled Salmon  
Grilled Breast of Chicken  
Baked Lasagna  
Baked Vegetable Lasagna

#### Salads/Sides

New Potato Salad  
Organic Green Salad  
Classic Caesar Salad  
Summer Woodfire Salad  
Gabriola Greens  
Pan Fried Seasoned Potato Wedges  
Warm Wood Fired Vegetables

Add Tea & Coffee for \$3

### Menu C ~ \$27 - \$32

(1 entree & 2 salads/sides & 1 dessert)

#### Entrees

Quiche  
Charcuterie Platter  
Wraps/Focaccia Sandwich  
Grilled Salmon  
Grilled Breast of Chicken  
Baked Lasagna  
Baked Vegetable Lasagna

#### Salads/Sides

New Potato Salad  
Organic Green Salad  
Classic Caesar Salad  
Summer Woodfire Salad  
Gabriola Greens  
Pan Fried Seasoned Potato Wedges  
Warm Wood Fired Vegetables

#### Desserts

Baked Vanilla Cheesecake  
with berry compote  
Baked Vanilla Cheesecake  
with chocolate & caramel sauce & pecans  
Dark Chocolate Tart  
Creme Brûlée  
Caramelized Lemon Tart  
Dark Chocolate Espresso Mousse Cake

Add Tea & Coffee for \$3

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# WOODFIRE CATERING ORDER FORM

**GROUP NAME:**

**DATE:**

**NUMBER OF GUESTS:**

**DINNER**

**# OF GUESTS:**

**TIME SERVED:**

Menu A.	\$28 per person.	Choose 1 entree & 2 salads/sides
Menu B.	\$36 per person.	Choose 1 entree, 2 salads/sides & 1 dessert/appetizer
Menu C	\$44 per person.	Choose 1 appetizer, 1 entree, 2 salads/sides and 1 dessert
Menu D	\$69 per person.	Choose 1 appetizer, 2 entrees, 3 salads/sides and 2 desserts
Menu E	\$tbd.	Fully customized menu.

## **Appetizers**

Housemade Soup  
House Smoked Salmon Fishcakes  
Charcuterie Platter  
Seafood Antipasto Platter  
Warm Qualicum Brie

## **Salads/Sides**

New Potato Salad  
Organic Green Salad  
Classic Caesar Salad  
Summer Woodfire Salad  
Gabriola Greens  
Pan Fried Seasoned Potato Wedges  
Warm Wood Fired Vegetables

## **Entrees**

Grilled Salmon  
Roasted Breast of Chicken  
Roasted AAA Sirloin Steak (6oz)  
Portobello Mushroom Cap  
Slow Roasted Barbecue Pork Ribs\*  
New York Striploin (6oz)\*  
\$3 surcharge per person  
Seafood Grill\*  
\$5 surcharge per person  
Woodfire Mixed Grill\*  
\$5 surcharge per person

## **Desserts**

Baked Vanilla Cheesecake  
with berry compote  
Baked Vanilla Cheesecake  
with chocolate & caramel sauce & pecans  
Dark Chocolate Tart  
Creme Brûlée  
Caramelized Lemon Tart  
Dark Chocolate Espresso Mousse Cake

**Add Tea & Coffee for \$3**

**NAME:**

**SIGNATURE:**

**DATE:**

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