



SPECIAL EVENT CATERING PACKAGE

2021-2022



*Specializing in
Cottage, Rustic & Outdoor Special Event Catering
Guest Sizes 20 - 135*



@RCottageWashago

#rotisserierocks

rcottage.ca

705.514.1000

R COTTAGE CATERING MENU



Thank you for considering R Cottage for your catering needs. We will be here every step of the way to ensure nothing but a smooth event for your very special day. The R Cottage team brings extensive catering experience and we would be honoured to prepare our delicious food for you and guests while you celebrate your big day. I look forward to discussing the details of your wedding with you ~ Michelle

* A few things to note about the steps we have in place when hiring R Cottage for catering your weddings only:

Step 1: Schedule a consult (in person or phone) with R Cottage to go over details for special day. Approximately 1 hour in length. Alternatively, we can schedule a 1-hour phone discussion where we will go through our Catering Request Questionnaire with you and discuss your vision for your special day.

Step 2: Consider menu options and plan a tasting to finalize menu choices. Michelle will build a more formalized quote for your review.

*No additional cost for tasting and included in prices below. Tasting not to exceed 4 ppl.

Step 3: Once all details are approved contract is signed.

Step 4: Site visit is scheduled and all details finalized.

Additional consultation over and above described subject to additional charges.



APPETIZER GRAZING STATIONS

Bison Chili Dog Sliders: Homemade bison chili, cocktail hotdog, aged cheddar, served on a fresh baked roll. \$4 pp (Minimum order 48 pcs)

Oven Roasted Naan Breads: Choice of rotisserie chicken, in-house smoked salmon, beer braised smoked pulled pork, and wild mushroom & stilton. \$5 pp (Minimum order 25 pcs)

Sliders: Take your favourite burger/sandwich and enjoy them appetizer style served on a freshly baked mini brioche bun. Choices of: Bison Meatball, Angus Beef Slider, Prime Rib Slider, Pulled Pork Slider, Chicken Club Sliders and Portobello Mushroom Slider. \$6 pp (Minimum order 25 pcs)

Farmers Boards: An array of Canadian cheeses, local cured meats, homemade jellies, homemade spreads served with homemade garlic Provençal crustini's. \$85 per platter (Feeds up to 12 people)

Wild Game Platter: An array of wild game meats, jellies, homemade crustini's, and Canadian cheeses. \$135 (Feeds approximately 1 - 12 people)

R COTTAGE DINNER PACKAGES

Choice of Buffet or Family Style

All R Cottage dinner packages are served with R house salad tossed in our homemade local maple balsamic dressing and fresh GMO free artesian bread with homemade garlic Provençal butter for each guest. **(Served family style)**

***Upgrade your salad: R Cottage Caesar Salad, Trail Mix Salad, or Seasonal Gathering Salad \$2pp**

1) Rotisserie Chicken Dinner Package: \$28 pp

- Rotisserie Chicken Station: Locally raised chicken cooked in our rotisserie ovens seasoned with R Cottage special blend of spices and herbs served with our homemade rotisserie sauce. (Cut into 1/4 for your guests)
- Choice of two standard sides listed below. (Premium side upgrades available)

2) Rotisserie Chicken N' Rib Package

- Muskoka beer braised baby back ribs glazed in R homemade cran-b-que sauce served with a 1/4 locally raised rotisserie chicken seasoned with R Cottage special blend of spices and herbs served with our homemade rotisserie sauce.
- 1/4 Rack Rib & 1/4 Chicken \$34 pp
- 1/2 Rack Rib & 1/4 Chicken \$40 pp
- Choice of two standard sides listed below. (Premium side upgrades available)

3) Rotisserie Prime Rib Package \$46 pp **Must be carved by one of our Chefs live on site*

- Minimum order 24 people
- Price includes Chef on site (For 2 hours included in cost)
- Low & slow, rotisserie cooked AAA Alberta Beef Prime Rib, cooked medium rare through to medium served with fresh horseradish and our wild mushroom merlot jus.
- Choice of two standard sides listed below. (Premium side upgrades available)
- Add Homemade Yorkshire Pudding for \$2 pp (minimum of 24)



ADDITIONAL ENTRÉE PACKAGE OPTIONS

Mac N' Cheese Package: \$23 pp *Perfect Vegetarian Option

- Let our Chefs tantalize your taste buds by preparing our delicious Mac N' Cheese for you comprised of: Cavatapi pasta, with five cheese sauce, and an array of fresh ingredients complimented with a kettlechip crumble.

Buddha Bowl Package: \$23 pp *Perfect Vegan Option

- Organic coconut curried quinoa paired with R blistered cherry tomato bruschetta, sautéed mushroom melange, balsamic marinated chickpeas and caramelized shallot blend, garnished with locally grown micro green salad.

Maple Pommery Glazed Cedar Plank Salmon Package \$32 pp

- In-house alder smoked Atlantic salmon glazed with local Shaws maple syrup and white wine pommery mustard.
- Add on Maple Glazed Cedar Plank Salmon to your existing choice \$8 per portion at approx. 4 ounces.
- Choice of two standard sides listed below. (Premium side upgrades available)

Chef BBQ Package: Starting at \$24 pp

Craving BBQ? We have a variety of meats ready to hit your grill. Packages starting at \$24 pp. Examples: House Specialty Bison Burger all the way to NY Striploin Steak Sanny loaded with all the trimmings.

Little Cottagers Package (Ages 12 and younger): \$15 pp

- For your younger guests, choose from packages including Mac N' Cheese, 1/4 Chicken or Sliders Burgers.
- Choice of two standard sides listed below. (Premium side upgrades available)

Standard Side Selection:

- Potato Salad
- R Cottage Slaw
- Kettle Chips
- Homemade Duck Confit Marcaroni Salad
- Red Skin Mashed Potato
- Creamed Corn

Premium Side Selection: \$2pp

- Dirty Rice
- Loaded Rotisserie Baked Potatoes
- Roasted Potatoes dusted with fresh herbs
- Grilled, BBQ Mixed Seasonal Vegetables
- Beans N' Bacon
- Corn on the cob cut in halves, with homemade flavoured butter for dipping
- Sweet Potato Parmesan Mashed Potato
- Oven Roasted Root Vegetable Medley



Desserts: \$6 pp

- Interactive Doughnut & Buttertart Bar
- set-up with an array of fun goodies, sauces and jams for guests to build their own creation.
- S'mores Cheesecakes with flambéed marshmallows.
- Pie Station served with homemade whip cream.

**All of our costs include the platters and appropriate serving spoons/tongs for each dish requested*

ADDITIONAL ADD-ONS

- Servers: \$30 per hour
- Servers to help with clean-up, set-up, and any additional tasks to ensure your special day runs smoothly.
- Bartenders: \$30 per hour *All Smart Serve Certified
- Chef live on site \$40 per hour
- Table set-up, centre piece placement, plate and glassware setup etc. \$500
- Travel cost charged at \$1/km
- A 16% gratuity fee will be automatically charged

To learn more about us at R Cottage visit www.rcottage.ca and or like us on our social media pics to see photo's of our food, our style, and if R Cottage is right for you!

*Things to note, the prices above also include all the serving ware for your special day ie: platters for food, bread baskets, salad bowls, chaffing dishes, tongs, etc. to execute the entire food component.

*We do not include banquet tables if buffet is desired.

*A 4% processing fee will be charged to final bill if paid by Visa or Mastercard – fee waived if payment is received via cash, cheque or e-transfer.

R Cottage does not supply plateware, cutlery or glassware rentals – we recommend Complete Rentals in Orillia who offers a delivery service if requested. 705-325-6341

