# CATERING BRIEF

## 1) GENERAL INFORMATION

**Catering Date:** MM DD YYYY

**Contact Name :**

**Contact Number:**

**Billing Info :**

**Catering Location:**

Name:

**Time of Event:**

Address:

Phone number:

**Number of Guests Attending:**

Email:

**Style of Catering**

- Buffet ☐
- Plated (1 -6 courses) ☐
- Food Stations ☐
- Heavy Hor'dourves ☐
- Light Hor'dourves ☐

**Allergies/ Intolerances**

- Gluten Free ☐
- Peanut Free ☐
- Dairy Free ☐
- Kosher ☐
- Vegetarian / Vegan ☐

**Target Cost per Person:**

**$**

Do you require plate wear rental? _____ High quality disposables?_____ Using your own?_____

## 2) Gallant's Menu Style

All of our dishes are made form scratch with as much local PEI product as possible, we do not have specific prices next to menu items due to the fact food prices change often and menu development depends on what is in season. Gallant's style of cuisine is geared around promoting PEI and the bounty it has to provide to us. Whether your style is rustic, fine dinning, or BBQ we have you covered, just let us know the style you are looking for and we can build a menu together around your price range.

Here is a list of a few of our local suppliers:

McQuarrie's Meats
M.R Seafood
Pleasant Pork
Larkin Bros. Turkey
Heart Beet Organics
Weedy Gardens
ADL
Oyster Growers from tip to tip

Harvest Wholesale
Kays Wholesale
Plate it
Cranbush Farms
Purity Dairy
Maritime Hot Sauce

Potato Country
Jewels Country Market
Etc…

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## MENU IDEAS (inspiration for a custom menu)

**GF=Gluten free DF=Dairy Free V=Vegetarian**

**Appetizers:**

Larkin Turkey meat balls/burgers/ sausages

Angel's sour dough bread with sweet, sour, spicy, and vegan dips to share (sky is the limit with flavour options) (GF/DF/V)

Heart Beet organics summer rolls with organic green and veggies (GF/ V)

PEI Oyster BAR with homemade sauces and maritime hot sauce (GF) (DF)

Local Bell River Crab Cakes with homemade mayo's (DF) can be (GF)

**Salads Warm or Cold:** *favorite veggie? Let us know and we will use it*

Classic Organic Green with house made vinaigrette (V) (GF) (DF)

Smoked Salmon with cream cheese and dill

Warm PEI Potato Salad(V) (DF) (GF)

Sweet August Corn Salad (V) (GF)

Three Beet Salad with local cheeses (GF) (V)

Tomato Cucumber Toss (GF)(V)

**Protein Portions:**

Braised Beef Cheek

Butter Poached Lobster

Any type of fin fish available , Whole salt baked Salmon or Halibut, Grilled, Pan fried, or poached ect..

Local Pork: Chops, Pulled, Whole roasted

Mussels/Clams/ Scallops any way hot or cold

Beef : tenderloin, striploin or the classic Prime rib (let us know your favorite cut)

Lots of other vegetarian protein options available

**Desserts:**

PEI strawberry everything: Ice-cream/Short cake/ crumbles/ sorbets
Chocolate Hazelnut Torts
Lemon Tarts with Local Raspberries
ADL Butter Pecan Tarts

## YOUR SUGGESTED MENU