breakfast
CATERING

phone: 780.933.4360
email: office@citruscatering.ca

CUSTOMIZE YOUR OCCASION

GOURMET BREAKFAST SANDWICHES

.....ALL SERVED WITH CRISPY HASHBROWNS

CHEESY BACON BREAKFAST BURRITO I $10.00
ALBERTA EGGS, BACON, HAM, CHEDDAR, GREEN ONION, FLOUR TORTILLA + FRESH TOMATO SALSA ON THE SIDE

HONEY HAM BREAKFAST BUNWICH I $10.00
ALBERTA EGG, THICK HONEY HAM , CHEDDAR + BRIOCHE BUN

MAPLE BACON + SAUSAGE BREAKFAST BUNWICH I $10
FREE RANGE EGG, MAPLE BACON, SAUSAGE PATTY, CHEDDAR + BRIOCHE BUN

DENVER OMELET CHEDDAR BREAKFAST EVERYTHING BAGEL I $12
ALBERTA EGG, BACON, HAM, CHEDDAR, GREEN ONION, BELL PEPPER, TOMATO + EVERYTHING BAGEL

BEVERAGES

FRESHLY BREWED COFFEE I 2.50
TAZO TEA SELECTIONS I 2.50
BOTTLED WATER I 2.00
ORANGE OR APPLE JUICE I 2.50
WHITE OR CHOCOLATE MILK I 2.50
BOTTLED STARBUCKS FRAPPUCCINOS I4.00

THE HEALTHY BREAKFAST I $15
MIXED MUFFINS, PASTRIES, FRESH FRUIT KEBABS, MIXED BERRIES YOGURT PARFAITS

BAGELS & SCHMEAR PLATTER I $9.50
ASSORTED BAGELS SERVED WITH VARIETY OF CREAM CHEESES + LOCAL FRUIT PRESERVES

DELUXE CONTINENTAL BREAKFAST I $17.50
VARIOUS MUFFINS, BAGELS, PASTRIES, FRESH FRUIT TRAY, MIXED SELECTION OF COLD MEATS AND CHEESE TRAY, MIXED BERRIES YOGURT PARFAITS

HOT BREAKFAST BUFFET I $17
SCRAMBLED EGGS WITH THREE CHEESE BLEND, BUTTERMILK PANCAKES, BREAKFAST SAUSAGES, THICK MAPLE BACON + CRISPY HASHBROWNS

QUICHE BREAKFAST I $18
VARIETY OF INDIVIDUAL QUICHES, FRESH FRUIT KEKABS + CINNAMON BUN

CINNAMON VANILLA WAFFLES I $16.50
WARM CINNAMON WAFFLES, WHIPPED BUTTER, MAPLE SYRUP, VANILLA WHIPPED CREAM + FRUIT KEBABS

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INDIVIDUAL TO GO BOXED LUNCHES I $19.50

YOUR CHOICE OF VARIOUS ARTISAN SANDWICHES, CAESAR SALAD OR DILL PICKLE PASTA SALAD, VEGGIES AND DIP, HOMEMADE COOKIE + BOTTLED WATER

SOUP + SANDWICH/WRAP COMBO I $17.50

VARIETY OF FRESH BUNS, BREADS OR WRAPS WITH DIFFERENT GOURMET FILLINGS AND SPREADS + YOUR CHOICE OF SOUP + DESSERT TRAY

SALAD + SANDWICH/WRAP COMBO I $17.50

VARIETY OF FRESH BUNS, BREADS OR WRAPS WITH DIFFERENT GOURMET FILLINGS AND SPREADS + YOUR CHOICE OF SALAD + DESSERT TRAY

BUILD YOUR OWN BURGER BAR I $21.00

YOUR CHOICE OF ANGUS BEEF BURGERS OR CHICKEN BURGERS, FRESH TOPPINGS, CONDIMENTS, SIGNATURE SAUCES SO EVERYONE CAN CREATE THEIR OWN DELICIOUS MASTERPIECE, CHIVE POTATO SALAD, + CHIPPERS + DILL DIP * MUST HAVE MIN 20 GUESTS *

BUILD YOUR OWN TACO BAR I $21.00

YOUR CHOICE OF CHICKEN OR BEEF, FRESH TOPPINGS, VARIOUS SAUCES, CONDIMENTS, SO EVERYONE CAN CREATE THEIR OWN DELICIOUS MASTERPIECE, TACO PASTA SALAD + NACHO CHIPS WITH QUESO CHEESE SAUCE * MUST HAVE MIN 20 GUESTS *

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WHISKEY BARREL PULLED PORK I $18
PULLED PORK SANDWICH ON A SOFT BUN, SERVED WITH FRESH CUT COLESLAW, BAKED BBQ BEANS, HOMEMADE POTATO SALAD + COOKIE

TRADITIONAL BEEF ITALIAN LASAGNA I $17.75
FRESH CRISPY CAESAR SALAD, MIXED ROLLS, BEEF ITALIAN LASAGNA
+ DESSERT TRAY

CLASSIC BUTTER CHICKEN I $19
FRESH TZATZIKI CUCUMBER SALAD, GARLIC NANN BREAD, JASMINE RICE, TRADITIONAL BUTTER CHICKEN + DESSERT TRAY

TASTE OF THE UKRAINE I $18.50
UKRAINIAN SAUSAGE, CHEDDAR CHEESE PEROGIES, LOADED MASHED POTATOES, CABBAGE ROLL + DESSERT TRAY

JAMAICAN JERKED CHICKEN I $17.75
BAKED BONE-IN CHICKEN, SMOTHERED IN OUR JERKED HOUSE SAUCE, COCONUT INFUSED RICE WITH BUTTERY RICH KIDNEY BEANS, MANGO COLESLAW + DESSERT TRAY

CHICKEN ALFREDO I $17.75
FRESH CRISPY CAESAR SALAD, MIXED ROLLS, CLASSIC CHICKEN HERBED ALFREDO + DESSERT TRAY

CHILI + CORN BREAD I $17.75
BEEF + BEAN CLASSIC CHILI, CORNBREAD, SEVEN LEAF SALAD + DESSERT TRAY

TACO BAKE CASSAROLE I $17.75
SPIN ON TRADTIONAL LASAGNA - TORTILLA SHELLS, TACO, BEEF, GREEN ONIONS, THREE CHEESES LAYERED TO PERFECTION, SEVEN LEAF SALAD + DESSERT TRAY

HOMESTYLE OR FITHLY CHICKEN I $19.50
CRISPY HOMESTYLE CHICKEN, SERVED WITH LOADED BAKED POTATOES, SPICY & SWEET JALAPENO COLESLAW + FRESH CAESAR SALAD + DESSERT TRAY

GUINNESS SHEPHERD'S PIE I $19.00
HEREBED GROUND BEEF, LAYERED WITH MIXED VEGGIES + MASHED POTATOES, GRAVY, CAESAR SALAD + DESSERT TRAY

BBQ BACON MAC N' CHEESE I $17.75
SMOKEY BACON, BBQ SAUCE, TRADTIONAL PASTA LOADED WITH CHEESE, GARLIC BREADS, CLASSIC CESAR SALAD
+ DESSERT TRAY

STUFFED YORKIES I $21.00
YORKSHIRE PUDDING STUFFED WITH SHAVED ROAST BEEF, AU JUS, BEEF GRAVY, GARLIC MASHED POTATOES, CHOICE OF SALAD OR HOT MIXED VEGGIES + DESSERT TRAY

PASTA BAR I $21.00
THREE PASTA SAUCES- MEATBALL, TOMATO BASIL + CHEESEY CHICKEN WITH TWO PASTAS, CLASSIC CAESAR SALAD, GARLIC BREADS + DESSERT TRAY * MUST HAVE MIN 20 GUESTS *

WINGS + DRY RIBS I $21.00
SALT PEPPER CHICKEN WINGS, DRY PORK RIBS, CHOICES OF VARIOUS SAUCES, VEGGIE TRAY, CHIPPERS + DESSERT TRAY

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THINGS TO KNOW

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FOOD & BEVERAGE QUANTITIES TO ORDER

THIS IS AN AREA THAT MAKES EVEN THE MOST EXPERIENCED MEETING OR EVENT PLANNER A BIT NERVOUS. ONCE THE FOOD AND BEVERAGE "GUARANTEE" OF THE NUMBER OF PEOPLE TO BE SERVED IS GIVEN TO THE CATERER HANDLING YOUR FUNCTION, YOU WILL BE OBLIGATED TO PAY FOR THAT NUMBER OF SERVINGS EVEN IF YOUR ATTENDANCE IS LOWER THAN EXPECTED. YOU CAN ALWAYS INCREASE YOUR GUARANTEE, BUT YOU CANNOT REDUCE IT AFTER THE DEADLINE, USUALLY 4 WORKING DAYS IN ADVANCE OF YOUR EVENT (WEEKEND DAYS DON'T COUNT). YOU WILL ALSO HAVE A CONTRACTUAL OBLIGATION THAT WILL STATE A MINIMUM YOU WILL PAY REGARDLESS OF WHEN YOU GIVE A GUARANTEE, SO BE SURE YOU UNDERSTAND. ASK US FOR OUR RECOMMENDATION & WE WILL HELP YOU DETERMINE WHAT YOU NEED.

DELIVERY
IN THE CITY OF GRANDE PRAIRIE THERE ARE NO DELIVERY CHARGES UNLESS OTHERWISE STATED IN BOOKING. DELIVERY TIMES MUST BE CONFIRMED AT THE TIME OF BOOKING- WHEN ARRANGING DELIVERY TIME ALLOW AT LEAST 20 MINUTES BEFORE FOOD IS SERVED. INVOICE MUST BE PAID BEFORE FOOD DELIVERY.

PRICING AND PAYMENT POLICY
CITRUS CATERING & EGANS RESTAURANT PUB ACCEPTS VISA, MASTERCARD, DEBIT, CHEQUE, CASH. A 2%/MONTH INTEREST CHARGE WILL APPEAR ON ALL OVERDUE INVOICES. ALL ORDERS PLACED FOR DELIVERY ON A SUNDAY OR STATUTORY HOLIDAY ARE SUBJECT TO A 20% SURCHARGE.

GRATUITY POLICY
A 18% GRATUITY WILL BE ADDED TO YOUR INVOICE FOR YOUR CONVENIENCE.

ORDERING GUIDELINES
TO ENSURE AVAILABILITY WE ENCOURAGE YOU TO PLACE YOUR ORDERS 72 HOURS IN ADVANCE. OF COURSE WE WILL ALWAYS TRY TO ACCOMMODATE LAST MINUTE ORDERS. PLEASE HAVE YOUR ADDRESS AND POSTAL CODE AVAILABLE WHEN YOU PLACE YOUR ORDER IF YOU WISH TO BE INVOICED.

ALLERGIES
PLEASE ADVISE US OF ANY ALLERGIES YOUR GUESTS MAY HAVE. WE WILL MAKE EVERY EFFORT TO PROVIDE ALTERNATIVES OR TO LABEL FOOD TO YOUR REQUEST. SOME EXTRA CHARGES MAY BE APPLIED DEPENDENT ON REQUEST.

CANCELLATION POLICY
WE REQUIRE 24 HOUR NOTICE OR YOU WILL BE CHARGED 50% OF THE ORDER COST. NOTICE OF LESS THAN 12 HOURS WILL RESULT IN A FULL CHARGE OF THE ORDER COST.

CATERING EQUIPMENT
CITRUS CATERING & EGANS RESTAURANT PUB DOES APPRECIATE YOUR COOPERATION REGARDING THE RETURN OF NON-DISPOSABLE CATERING ITEMS. WE WILL SEND A STAFF PERSON TO RETRIEVE OUR EQUIPMENT AT A SCHEDULED TIME. YOUR ACCOUNT MAY BE CHARGED FOR ANY ITEMS LOST OR BROKEN.

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ORDERING TIPS

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APPETIZERS
-IF YOU'RE HAVING JUST AN EVENING FUNCTION WITH NO DINNER, PLAN ON AT LEAST 10 TO 15 PIECES PER PERSON.
ROUND UP PARTICULARLY IF IT'S GOING TO BE SERVED BUFFET STYLE, AS PEOPLE TEND TO EAT MORE THAN IF A TRAY IS PASSED.
-IF YOU'RE SERVING PRE-DINNER APPETIZERS, PLAN ON 3 TO 5 PIECES PER PERSON, AND CHOOSE LIGHTER FOOD OPTIONS.
-IF YOU'RE HAVING A MID-DAY FUNCTION WITH A MEAL FOLLOWING, OFFER 1 TO 3 PIECES PER PERSON.

BEVERAGES
-PLAN ON ABOUT 3 BEVERAGES PER PERSON, WITH COFFEE DRINKERS CONSUMING ON AVERAGE ONE CUP FOR EVERY 1.5 HOURS.

BREAKFAST
-PEOPLE USUALLY DRINK 2 BEVERAGES ON AVERAGE – JUICE, COFFEE, TEA, ETC.
-PLAN ON A MAIN ENTRÉE (ABOUT 4 TO 5 OZ.) PER PERSON, ALONG WITH TWO SIDES, INCLUDING BREAD. FRUIT MAKES AN GOOD BREAKFAST DESSERT. ESTIMATE ABOUT 3 TO 5 PIECES OF CUT FRUIT PER GUEST, OR ONE CUP OR LESS OF FRUIT SALAD.
-IF YOU'RE SERVING PASTRIES PLAN ON 2 PIECES PER PERSON.

LUNCH
-FOR HORS D'OEUVRES, PLAN ON 2 TO 4 PER PERSON.
-OFFER A MAIN ENTRÉE (ABOUT 5 OZ.) WITH 2 TO 3 SIDES, INCLUDING A STARCH AND A DESSERT.
-OFFER A SELECTION OF DRINKS, INCLUDING POP, BEER, LEMON WATER, ETC.
-IF YOU'RE HAVING SANDWICHES, ALLOW FOR 1 TO 2 PER PERSON.

DINNER
-HAVE 3 TO 5 HORS D'OEUVRES PER PERSON, DEPENDING ON THE NUMBER OF COURSES.
-PLAN ON A MAIN ENTRÉE (5 TO 7 OZ.) AND 2 TO 3 SIDES, EITHER VEGGIES, BEANS, PASTA, ETC.
-OFFER SMALL PORTIONS OF BREAD, SALAD, OR SOUP.
-ALWAYS HAVE WATER, ALONG WITH OTHER BEVERAGES.

DESSERTS
-PLAN ON 1 TO 3 SERVINGS PER PERSON.
- OFFER ONE SLICE OF CAKE, TART OR PASTRY, OR 4 OZ. OF A CREAMY DESSERT, I.E. MOUSSE.
- IF YOU HAVE A LARGE VARIETY, SERVE SMALLER PORTIONS.
- COFFEE CONSUMPTION PEEKS AFTER DESSERT IS SERVED.

MANY FACTORS NEED TO BE CONSIDERED WHEN DECIDING ON THE RIGHT AMOUNT OF FOOD TO ORDER FOR AN EVENT
-KNOW THE NUMBER OF PEOPLE ATTENDING
-THE LENGTH OF THE EVENT - CONSIDER THAT THE LONGER GUESTS REMAIN, THE MORE THEY'LL CONSUME
-THE TYPE OF EVENT
-THE TYPE OF FOOD YOU PLAN TO SERVE
IT MAY SEEM STRANGE, BUT OVER TIME PEOPLE GET HUNGRY AND THIRSTY OVER AND OVER AGAIN. WHEN ESTIMATING, ALWAYS ROUND UP TO BE ON THE SAFE SIDE. SOME WILL EAT MORE, OTHERS LESS. IT WILL ALL BALANCE OUT IN THE END.