



# The Classic Series

**MENU & BAR  
SERVICES**

**2024/2025**







Welcome to Indulge- Where Culinary Excellence Meets Unforgettable Moments  
At Indulge we believe that exceptional events deserve exceptional catering. With a passion for culinary artistry and an unwavering commitment to service excellence, we transform your gatherings into unforgettable experiences.

Founded in 2009, Indulge was born out of a shared love for exquisite cuisine and the desire to elevate the standard of catering services.

At Indulge we understand that each event is unique. Whether you're planning a corporate gala, a wedding celebration, or an intimate dinner party, our team works closely with you to curate a menu and dining experience that reflects your vision and exceeds your expectations.

*We look forward to catering  
for you*

# Farm to Table

## The Classic's

**Plated or Buffet | \$117 per person**

\*\*With a minimum spend of \$1000 - 3 hour rental included.

See page 16 for more details

### **INCLUDES:**

#### **COCKTAIL HOUR**

3 Passed Canapes

OR

Cocktail Grazing Station

### **CHOICE OF DINNER SERVICE**

#### **1) PLATED DINNER SERVICE**

Choice one appetizer, two entrees and one dessert

Vegetarian/Vegan option for Entrée is provided at no additional charge

All dinners include freshly baked bread and whipped butter on guest tables.

Children 10 and under - \$35

Children's plated menu page 7

#### **2) BUFFET DINNER (Max guest count - 40)**

Choice of two salads, two proteins, one starch and one dessert

Vegetarian/Vegan option for protein is provided at no additional charge

Includes chefs choice of seasonal vegetables, freshly baked bread and whipped butter

### **ALL PACKAGES INCLUDE:**

#### **DAY OF ONSITE CHEFS & SERVICE TEAM**

Minimum guest count applies

#### **DINNER SERVICE TABLEWARE**

#### **ADD ON'S**

#### **BAR/DRINK SERVICES**

Host and Cash Bar Options available

Customizable Drink Options

(page 16)

**DONUT WALL - \$10/PP**

**PRETZEL BAR - \$10/PP**

**GOURMET POPCORN BAR - \$5/PP**

#### **LATE NIGHT**

Cast Iron Hot Pizza - \$15/pp



### **What do the abbreviations mean?**

GF - Gluten Free    DF - Dairy Free    N - Contains Nuts  
V - Vegetarian    VG - Vegan

Easily Gluten Free (GF), Dairy Free (DF) or Nut Free (NF) -  
noted on menu items



# The Plated Classic



2024/2025

# Farm to Table

## The Plated Classic

### Salads

**Plated:** Choose 1 salad for all your guests to enjoy

#### CAESAR SALAD

Torn Romaine, Kale, Bacon, Aged Parmesan and Cornbread Crumb, Lemon, Creamy Garlic Vinaigrette Easily GF, DF, VG

#### APPLE ENDIVE SALAD

Aged Cheddar, Celery, Pecan Brittle, Pomegranate, Grilled Lemon Vinaigrette GF, V, N, Easily NF, DF

#### GREENS FIRST

Picked Herbs, Mixed Greens, Kale, Frisée, Feta, Sunflower Seeds, Crispy Parsnips, Emulsified Grape Vinaigrette GF, V, Easily DF

#### SWISS CHARD AND BEET SALAD | +\$4/PP

Goat Cheese, Chocolate, Dill, Chervil, Cucumber, Frisee, 5-Spice Plum Vinaigrette, Crispy Parsnip Easily GF, DF

#### ROASTED BUTTERNUT SQUASH SOUP | + \$5/PP

Mushroom Dumpling, Maple Cream, Chili Oil GF, V

#### CORN SOUP | + \$5/PP

Crispy Prosciutto, Basil, Pea Shoots GF, Easily V

### Entrees

**Plated:** Choose 2 entrees for your guests to enjoy

### Land

#### OVEN ROASTED HEN BREAST

Duck Fat Roasted Mini Potatoes, Corn and Poblano Ragout, Smoked Bacon and Saskatoon Berry Gastrique, Microgreens GF, Easily DF

#### 72 HOUR BRAISED SHORT RIBS

Roasted Garlic Potato Puree, Mushroom Ragout, Microgreens GF, Easily DF

#### WOOD GRILLED PORK TENDERLOIN

Roasted Beet and Potato Pave, Pommery Mustard Cream, Microgreens GF, Easily DF

#### CALI CUT STRIPLOIN | +\$15/PP

Mushroom Ragout, Root Vegetable Kimchi, Roasted Garlic and Truffle Potato Puree, Microgreens GF, Easily DF

#### ROASTED DUCK BREAST | +\$10/PP

Beet and Potato Pave, Tamarind and Cherry Gastrique, Microgreens GF, Easily DF



### Sea

#### COAL ROASTED SALMON

Cauliflower and Allium Puree, Root Vegetable Kimchi, Microgreens GF, Easily DF

#### PAN SEARED PICKEREL | +MP/PP

Roasted Fingerling Potatoes, Tomato Beurre Blanc, Microgreens GF

#### HERB CRUSTED COD | +MP/PP

Garlic Roasted Mini Potatoes, Dashi and Corn Veloute, Microgreens



# Farm to Table

## The Plated Classic Cont'd

### Entrees

#### Earth

##### **BUTTERNUT WELLINGTON**

Roasted Squash Wellington, Mushroom and Coconut Cream,  
Olive Oil Roasted Mini Potatoes V

##### **RED THAI COCONUT CURRY**

Coconut Rice, Roasted Chickpeas, Peppers, Broccoli, Carrots,  
Apple Chutney DF, GF, VG

### Desserts

**Plated:** Choose 1 dessert for all your guests to enjoy

##### **CHOCOLATE MOUSSE CAKE**

Strawberry Coulis, Chocolate Crumb V

##### **CARAMELIZED LEMON TART**

Blackberry Compote, Fresh Berries V

##### **NEW YORK CHEESECAKE**

Summer Berry Coulis V

##### **POPCORN CREME BRULEE**

Smoked Vanilla Bean, Shortbread Crumbs, Hard Caramel Topping,  
Berries V, Easily GF

### Chef's Choice - Plated

#### **CHEF'S CHOICE - ALLERGY PLATES**

##### **RED THAI COCONUT CURRY**

Coconut Rice, Roasted Chickpeas, Peppers, Broccoli, Carrots,  
Apple Chutney DF, GF, VG

##### **HIBISCUS POACHED PEAR**

Hibiscus Infused Syrup GF, DF, VG



# Farm to Table

## Childrens Menu

Pick one from each choice

### Appetizer

#### BENTO BOX

Crudite, Orange, Crackers, Hummus, Pretzel. DF

### Entrees

#### THE ULTIMATE GRILLED CHEESE

Mozzarella, Cheddar & Swiss with Fries & Ketchup. V

#### SPAGHETTI

San Marzano Tomato Sauce, Parmesan V

#### CHICKEN FINGERS

Hand Breaded with Fries, Ketchup, Sweet & Sour Sauce. DF

### Dessert

#### ICE CREAM SANDWICH

Double Chocolate Cookie, Sprinkles V

#### FRUIT CUP & SORBET

VG, DF, GF





# The Classic Buffet



2024/2025



# Farm to Table

## The Classic Buffet

### Salads

**Buffet:** Choose 2 salads for all your guests to enjoy

#### CAESAR SALAD

Torn Romaine, Kale, Bacon, Aged Parmesan and Cornbread Crumb, Lemon, Creamy Garlic Vinaigrette Easily GF, DF, VG

#### APPLE ENDIVE SALAD

Aged Cheddar, Celery, Pecan Brittle, Pomegranate, Grilled Lemon Vinaigrette GF, V, N, Easily NF DF

#### GREENS FIRST

Picked Herbs, Mixed Greens, Kale, Frisée, Feta, Sunflower Seeds, Crispy Parsnips, Emulsified Grape Vinaigrette GF, V, Easily DF

#### SWISS CHARD AND BEET SALAD | +\$4/PP

Goat Cheese, Chocolate, Dill, Chervil, Cucumber, Frisee, 5-Spice Plum Vinaigrette, Crispy Parsnip Easily GF, DF

### Proteins

**Buffet:** Choose 2 proteins for your guests to enjoy

#### COAL ROASTED CHICKEN

Charred Tomato Salsa, Sumac Crema GF

#### 12 HOUR SMOKED BEEF BRISKET

Grainy Mustard and Honey Aioli GF, DF

#### PORK TENDERLOIN

Apple Cider and Pommery Cream Sauce GF

#### ROASTED SALMON

Charred Shishito Pepper, Olive and Tomato Relish GF, DF

#### RED THAI COCONUT CURRY

Coconut Rice, Roasted Chickpeas, Peppers, Broccoli, Carrots, Apple Chutney GF, DF, VG

#### BRAISED LEGUMES

Chickpeas, Black Beans, Carrots, Onions, Peppers, Soy, Chilies, Sesame, Microgreens GF, DF, VG



### Starch

**Buffet:** Choose 1 starch for all your guests to enjoy

**HERB ROASTED POTATOES** GF, DF, V

**ROASTED GARLIC MASHED POTATOES** GF V

**LEMON-GARLIC RICE PILAF** GF, DF V

All entrees come with chef's choice of seasonal vegetables GF, DF

### Desserts

**Buffet:** Choose 1 dessert for all your guests to enjoy

**NEW YORK STYLE CHEESECAKE**

Summer Berry Coulis V

**ASSORTED SEASONAL PIES**

Served as a station for guests to choose V

**MINI DESSERT STATION - 3/PP**

Brownies, Macaroons, Assorted Squares V

# Cocktail Hour



2024/2025



# Farm to Table

## Cocktail Hour

Choice of Cocktail Graze OR 3 Canapes

### COCKTAIL GRAZE

Our cocktail graze is designed for guests to have a nibble before dinner but not intended as a full grazing station.

#### CHEESE BOARD

Apple Wood Smoked Cheddar, French Brie, Gruyere, Danish Blue, Aged Manchego, Derby Sage, Seasonal Jam, Nuts, Fresh & Dried Fruit, Crackers

#### MEAT BOARD

Prosciutto, Pate, Mortadella, Soppressata, Genoa Salami, Smoked Sausage, Olives, Pickled Vegetables, Mustard, Herb Garlic Focaccia, Crackers

#### DIPS & CRUDITÉ

House Made Hummus, Pimento Cheese, Smoked Labneh, Assorted Crackers, Zucchini, Celery, Cucumbers, Peppers, Carrots, Cherry Tomatoes, Mini Naan Bread

### CANAPES

#### Land

##### SMOKED PORK BELLY SPOON

Asian Glaze, Grilled Pineapple, Sprouts GF, DF

##### PANCETTA BLT CUP

Phyllo Cup, Pancetta, Local Tomatoes, Spring Onion, Chevre DF

##### KOREAN FRIED CHICKEN

Gojuchang Hot Sauce, Waffle, Sesame Seeds

##### BBQ BURNT END TACOS

72 Hour Smoked Brisket, Carolina BBQ Sauce, Carolina Slaw DF

#### Earth

##### MINI GRILLED CHEESE

Smoked Tomato and Red Pepper Chutney, Aged Cheddar V

##### MUSHROOM ARANCINI

Mozzarella, Marinara, Lemon Aioli, Parmesan V

##### MUSHROOM AND HERB TART

Puff Pastry, Cream Cheese, Fresh Herbs, Roasted Mushrooms V

##### FRIED SPRING ROLLS

Thai Mango Dipping Sauce. V DF

##### VEGETABLE GYOZA

Crispy Chili Aiolo V DF



#### Sea

##### COCONUT SHRIMP

Pineapple Hot Sauce, Avocado Mousse DF

##### FISH SOFT TACO

Chili Aioli, Pickled Root Slaw DF

##### COLD-SMOKED SALMON

Beet Cracker, Cucumber Raita GF

# Late Night Add On



2024/2025





# Farm to Table

## Late night pizza add on

Choose Three to be Served for your Late Night  
\$15.00 per person  
Added to Dinner Service

### FARMERS DAUGHTER

Peppers, Onion, Mushrooms, Olives V

### ALOHA

Grilled Pineapple, Farmers Ham, Onion, Sweet Peppers, Garlic Aioli, Parmesan

### MAMA TRIED

Sausage, Pepperoni, Bacon, Onion, Sweet Peppers

### PORCH SWING

Smoked Chicken, Farmers Bacon, Onions, Sweet Peppers, BBQ Sauce

### LITTLE RASCAL

Double Pepperoni, and Mozzarella Cheese

### WHOLLY CHEESES

Mozzarella, American Cheese, Parmesan, Farmers Cheese V



# Bar Services



2024/2025



# Drink Services

## Host or Cash Bar

**Host Bar** option is for clients who want to offer their guests an open bar, but want to pay based on actual drink consumption.

**Cash Bar** option is for clients who want to offer bar services to their guests but want their guests to pay for their drink consumption.

### How it works:

Minimum Spend \$500 required (does not include bartender hours) before HST

Bartenders x 1 = \$50/hr per bartender

A pre-charge of \$500.00 will be applied to final invoice.

This includes the cost of cocktail glassware, disposable glassware during reception, ice, mix, garnishes, set up and tear down of the bar.

Host Bar - Indulge will track consumption for guests and the client will be charged accordingly on their credit card on file after the event (Less \$500.00).

Cash Bar - Indulge will reconcile the drinks at the end of the night. And refund the minimum charge within 5 business days, if the \$500 minimum spend was reached.

Includes a variety of non-alcoholic soft drinks, juices, water dispenser

**\*\*Note:** Host and Cash Bar Services operate for a maximum of 3 hours.

**\*\* Service and Admin Fee (18%) will be applied to total cost.**

### BAR RAIL :

Alberta Pure, Forty Creek Rye, Bacardi Rum, Tanqueray Gin

### BEER :

Bud Light, Heineken, Waterloo Dark, Wellington SPA

### WINE :

House Red and House White

*No Substitutions*

**All Alcoholic Drinks \$9.00 per drink**

**Soft Drinks \$3.00 per drink**

Includes a variety of non-alcoholic soft drinks, juices, water dispenser

**\*\*Note:** Host and Cash Bar Services operate for 3 hours. Additional Bar hours can be added - cost of hourly bartender will apply.

## Drink Tickets

Cash Bar Add On

Purchase Drink Tickets for your guests

All Alcoholic Drinks - \$9.00 per drink ticket

## Soft Bar

Assorted Pop and Juices - \$7.50 per person

Coffee and Assorted Tea - \$5.00 per person

Add Both - \$11.50 per person

## Specialty Drink

Signature cocktail to be served.

1 cocktail \$10 per guest

2 cocktails \$18 per guest

Choose from:

Mimosa -Sparkling wine and juice bar OR Main-Squeeze Margarita -

Tequila, Lime juice, Cointreau, Guava



# Package Details

## Space Rental

\$250.00 per hour - Includes:

Day of Venue Coordinator

Harvest tables and chairs

Basic decor (bud vases & candles on tables)

Music (Plug in Sound System)

Free Parking

30 minute set up and 30 minute tear down

If you reach a minimums food spend of

\$1000.00 . 3 hour rental is included.

Additional space rental over and above -

\$250.00 per hour.

## Not Included in pricing:

HST - 13%

Service & Admin Fee - 18% on food and beverage

Floral for Bud Vases

Any specific table decor



Give us a follow to see more of our culinary services:



indulgekitchen



# Frequently Asked Questions

## **CAN I DO A TASTING FOR MY MEAL? IS THERE A COST?**

Absolutely! Our culinary team will work with you to find a date and time for you to come in and meet us. Our tastings are complimentary for the engaged couple as long as they book with Indulge and \$50 per additional guest up to 6 people (including engaged couple). The tasting is based on the menu you have selected in your current estimate. Please contact us for available days and times.

## **CAN I DO A TASTING FOR CANAPES AND LATE NIGHT FOOD STATIONS?**

We do not offer these items at a tasting. We ask that you choose your canapes and/or late night after you've enjoyed your tasting!

## **HOW DO YOU HANDLE ALLERGIES/VEGETARIANS AND OTHER DIETARY REQUIREMENTS?**

We deal with dietary concerns and requests on a daily basis. Our Culinary Team is fully trained in proper food handling policies. Many of our items can easily be modified to accommodate a wide range of dietary concerns (i.e., gluten free, dairy free, etc.). If a guest has a combination of requirements or something very severe, we will happily create a custom item for them so they can enjoy their meal. All you need to do is to identify the dietary restriction on the seating plan chart, and our culinary team will modify the menu items as necessary or replace them with different items.

## **IS THERE A CHILDREN'S MENU?**

Yes! For the plated menu, we offer a 3-course plated children's menu. Buffet service, all children will access the buffet. Children 10 and under are at a reduced cost. Please see your wedding package.

## **DOES INDULGE OFFER VENDOR MEALS?**

If you are planning on providing your vendors a meal, please ask your vendors of any dietary restrictions and add them to the seating chart. Vendors will receive your choice of dinner service (3 course plated or buffet) priced at \$75.00 each vendor.

## **WHAT IS THE SERVICE AND ADMIN FEE?**

The service fee is applied to all catering orders.

The Service & Admin fee covers the use of equipment, fixed operating expenses, such as, insurances, fees and licenses, permits, administrative costs, packing and clean up, site visits, and our event coordination team direct time. Please note the service fee is not a gratuity.

## **HOW FAR IN ADVANCE SHOULD I BOOK INDULGE'S CATERING SERVICES?**

We typically book 12-24 months in advance. We receive multiple requests daily, so we can't guarantee a date until it is booked with a deposit. Once an estimate is sent out, we will let you know if another client becomes interested in that date. At that point we will extend to you a 48-hour grace period to confirm your decision.

## **BEVERAGES & BAR SERVICE**

We do offer 3 different types of bar services, so if your looking for a different service, please ask!

- All-Inclusive - The All-Inclusive option is for clients who want their guests enjoy an unlimited bar along with wine on tables during dinner service. (Please inquire if your interested in this service)
- Host - The Host Bar option is for clients who want to offer their guests an open bar, but want to pay based on actual drink consumption.
- Cash - The Cash Bar option is for clients who want to offer bar services to their guests but want their guests to pay for their drink consumption.

## **WE ARE PLEASED TO SAY THIS IS OUR FULL TIME JOB! IT'S ALL WE DO!**

*Here at Indulge Natural and Organic Kitchen we are extremely focused and committed to perfecting our craft. We are dedicated to being a part of your planning journey, right from the beginning to the last bite enjoyed!*

Give us a follow to see more of our culinary services:

