

We offer attention to detail and years of experience to make your event unforgettable. We bring worry free catering to any corporate or private event all within your budget.

Average Joe's also offers professional service staff so that you can be a worry free guest at your own party.

We will also assist with equipment rentals, entertainment and decorating services. Call or email to book your personal consultation.

Please note that we require 48 hours notice for most orders and delivery charges will apply. Prices do not include taxes and gratuity or service staff charges if needed.

Average Joe's Catering

Innovative Foods & Professional
Service for your Special Event

*Catering By
Lonnie Reed*

*Average Joe's
Waterfront Eatery*

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Lonnie@averagejoes.net

*Hors D'oeuvre
Menu*

Party Platters

These platters are great for buffet style cocktail parties. Minimum 12 person order see Lonnie for large group pricing.

Artisan Gourmet Cheese	\$5.00
<i>Canada's award winning cheeses served with fig compote ,dates, nuts, grapes & baguette</i>	
Garden Crudite Platter	\$2.75
<i>All the season's best vegetables for dipping into our roasted red pepper aioli</i>	
Tiger shrimp Platter	\$4.00
<i>With kicked up cocktail sauce</i>	
Rib & Wing Platter	\$6.00
<i>Assortment of seasoned wings and bbq ribs with carrots , celery & blue cheese</i>	
Mediterranean Dip Platter	\$3.00
<i>Hummus, sun dried tomato tapenade, parmesan white bean dip,artichoke feta dip accompanied by marinated olives, toasted pita and crispbread</i>	
Fresh Fruit Tray	\$3.75
<i>Tropical Fruit melons, seasonal fruit and Canada's best berries,</i>	
Charcuterie Plate	\$4.75
<i>Chef's selection of cured meats,featured cheeses, cornichon, dry cured olives and toast points</i>	

Dressed to Impress

Impressive displays for special events. Minimum 12 person order see Lonnie for large group pricing.

Poached Atlantic Salmon Board	\$6.00
<i>Layered onto a bed of woven cucumber. Served with wasabi mayo, whipped cream cheese, capers, red onion,and marble rye</i>	
Chilled Seafood Sampler	\$12.00
<i>Fresh jumbo shrimp, oysters on the half shell, marinated mussels and scallop sevice</i>	
Moules Station	\$8.00
<i>Fresh steamed mussels in your choice of the following broths with artisan baguette</i>	½ lb
Red curry coconut cream with kaffir lime	\$14.00
Apple,bacon,shallots in a Calvados cream	1 lb
Stella Artois, cilantro lime butter	
Herb butter, white wine, garlic and shallots	
Taste of the East	\$5.00
<i>Assorted sushi handrolls,salmon rolls, tempura vegetable and dynamite rolls with wasabi, soy and pickled ginger</i>	
European Raclette	\$7.00
<i>Washed Rind cheese, potato, sausages, vegetables and baguette</i>	

Warm Hors D'oeuvres

Choose 6 varieties of warm or chilled hors d'oeuvres from the following lists \$14 per person

Bacon & Cream Cheese Wontons

With cracked pepper & scallions

Warm Onion & Ale Tarts

Baked with Ille Aux Grues aged cheddar

Potato & Smoked Salmon Canapes

Topped with lemon aioli

Tandoori Chicken Drumettes

Marinated with coconut milk and kaffir lime leaf

Tuscan Flatbread Pizza

Asiago cheese, prosciutto & pickled eggplant

Sesame Tofu Cakes

With hoisin dipping sauce

Vegetable Samosas

With warm mango chutney

Wild Mushroom Tarts

With 3 cheeses & leeks

Lemon & Tarragon Chicken Brochette

Coconut Chicken

With banana cayenne cinnamon cream

Chicken Roulade

With spinach, goats cheese & roasted red pepper

Lobster Dumplings

with lemongrass ginger sauce

Warm Hors D'oeuvres

Lamb Sirloin on a Rosemary Scone

With cranberry caramelized onions

Mini Fish Tacos

Filled with mahi mahi & mango corn salsa

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Beef Tenderloin Crostini

With a Ceil De Chalevoix Compound Butter

Jack Daniels Meatballs

A glaze of spicy bbq sauce & bourban

*

Prime Rib on Mini Yorkshires

With Horseradish crème fraiche

Asian Beef & Waterchestnuts

Marinated beef wraps a waterchestnut

*

Lobster & Riopelle Tartlettes

With Truffle oil sauteed spinach

*

Coconut Shrimp

With Sweet Chili Lime Dip

*

Baked Scallops au Gratin

in filo cups with leeks and gruyere

*

Indian Pea and Potato Cakes

With minted yogurt

Crab Cakes

With lemon aioli

*

Brown Sugar Jerk Spiced Shrimp

With pineapple rum coulis

*

Venison Sausage Rolls

With Canadian Club chipotle BBQ sauce



Chilled Hors D'oeuvres

Choose 6 varieties of warm or chilled hors d'oeuvres from the following lists \$14 per person

Szechwan Orange Beef Salad Roll

Veggie Salad Roll

Filled with avocado, daikon, carrot & mango with a cilantro lime dip

Date, Bacon & Blue Cheese Truffles

Waldorf Salad on a Mini Scone

Edamame & Lime Hummus

In a cucumber cup

Ginger Prawn Skewer

With tangerine dipping sauce

Cherry Tomato & Chevre Tarts

Bocconcini, Grape Tomatoes & Basil

with a herb & garlic dip

Curried Asparagus Lemon Rolls

Parmesan Pear Crisp

Fig Tapenade on Almond Biscotti

with Whipped Quebec Blue Cheese

Wraps & Sandwiches

Wraps

Spinach with goats cheese & peppers, Chicken with lemon pesto, Chicken with salsa, guacamole & Cheddar, Thai Sesame Beef, Turkey Club & more

\$5.00
person

Focaccia Sandwiches

Italian Club with Provolone & pesto, Beef & havarti with horseradish mayo and baby greens, Grilled vegetable with hummus

\$5.00
person

Sweet Endings

Caramel or Chocolate Fondue

Served with cookies, pretzels, strawberries, banana & pound cake

\$5.00
person

Assorted Pastry

An ensemble of handmade fruit, nut & chocolate filled tarts, bars & cookies.

\$3.00
person

Special Occasion Cakes

Vanilla Buttercake with raspberry or strawberry, Dark chocolate fudge, Carrot pineapple with citrus cream cheese frosting, Lemon poppyseed, Apple spicecake with Chai buttercream

\$3.00
person
