

704 Mount Pleasant Rd. Mt. Pleasant, ON. NOE 1K0

519-484-2258 devlins@kwic.com

2025 Wedding Menu Package

Thank you for considering Devlin's Country Bistro to be a part of your special day. Please see our Buffet wedding package menus below. We are always happy to tailor or custom create a menu specifically for you, based off of your favourite foods, and seasonal/local flavours. If you want us to get creative, or have any other ideas, please do not be afraid to ask.

Our catering business stretches far and wide, serving all of Ontario. We cater over 400 functions a year, with about 200 of them being weddings. Our services range from intimate dinner parties, weddings, corporate lunches & galas, to fundraisers and golf tournaments. Our fleet of catering trucks equipped with reefer units, convection ovens and fryers allows us to cook everything fresh on site, moments before it is served to you.

Our motto is to provide you with the best food and service possible, wherever your location may be. We hope that we can make every meal a banquet & every day a celebration.

Please note that prices are subject to change on bookings more than 1 year out if there is obvious market increases, but we will always be able to offer you a meal for the price originally quoted.

All Menu prices subject to 25% Catering fee+HST. Rentals Extra.

The catering fee covers the cost of labour (chefs & servers), transportation, consultation & mobile kitchen. Gratuity is left to the discretion of the host.



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Thank you, Ryan Devlin.

Please Scroll to the bottom of the package to read "Additional Notes"

Passed Hors D'oeuvres (\$14 4 items. \$17 5 items)

Spanakopita

Spinach & Feta in phyllo pastry

Miniature Beef Wellingtons

Beef Tenderloin, Mushrooms, Saint-Agur Bleu Cheese in puff pastry

Seasonal Bruschetta

Medley of Seasonal Vegetables on Foccaccia Baguette, broiled with chef selected cheese

Truffalo Chicken Satays

Buffalo & Truffle oil. Served with housemade buttermilk ranch

Vegetarian Spring Rolls

Served with Curry plum dipping sauce

Teriyaki meatball skewers

Scallions & Sesame

Caprese Skewers

Miniature Bocconcinni, Cherry Tomato, Kalamata Olives, Pesto, balsamic reduction

Chilled Black Tiger Shrimp

Cucumber & Parsley Cocktail Sauce.

Seasonal Fruit Skewers

fresh mint sauce

Margherita Arancin

Fried Risotto Balls w/ Pomodoro Sauce

Chicken Potstickers

thai chili sauce & scallions

Lake Erie Perch +\$3

Caper, dill & pickle tartar.

BBQ Lamb Lollipops+\$3



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Served with fresh mint tzatziki & balsamic reduction

Wagyu Beef Sliders+\$3

Miniature Wagyu Burgers, topped with ketchup, mustard, fresh pickles & brie cheese Bacon Wrapped Shrimp+\$3

Black Tiger Shrimp, wrapped in double smoked bacon. Baked with garlic & cracked black pepper

Baked Lobster Satays+\$6

Garlic Butter, White Wine, Ceyanne & Lemon.

Stationary Displays

Chef Shucked Oyster Bar

Displayed & Shucked to order. Served with handmade sauces & Condiments

150pc \$650. Charged \$50/dz based off of consumption, after 150 Charcuterie & Cheese Display

Fresh Artisan Rolls, Crostinis & grilled pitas. Hummus*Baba Ghanouj*Fresh Bruschetta

Oils & Vinegars*Pickles*Marinated Olives
Dried & Cured Meats*Roasted, grilled, pickled & marinated vegetables
Local & Imported Cheeses

\$15/Person or \$11/person when served with passed Hors D'oeuvres

Open Bar Package. \$70/Person+25 % Catering fee 6 hours of bar service including bartenders. Close bar during dinner.



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Devlins supplies all bar product, mix, garnish.

Vodka, rye, rum, gin, tequila, sambuca, shooters. Beer, red and
white wine.

1 bottle of red wine and 1 bottle of white wine per table during dinner hour.

Disposable cups and straws included
Extra bottles of wine available during dinner \$40/bottle
Keep bar open during dinner \$10/person.
Upgrade to premium spirits \$15/person
Extra Hours of Service \$10/hr/person

2 Course Plated Dinner \$50/Person

(Host selects one Entree for all guests)

Artisan Rolls w/salted butter

Add Charcuterie display to be served to each table \$11.50/person Dried & Cured Meats* Local & Imported Cheeses*Housemade mustards, pickles, jellies & preserves *Marinated olives*Assorted dips & spreads

Appetizer (Select one. Can be served family style or plated)

Devlin's classic Caesar Salad

Foccacia croutons*Double Smoked Bacon*Parmagianno Reggiano

Local Tomato & Smoked Onion Soup

Gunshill 5 Bros. Cheese*Basil Oil

Spinach & Cheese Cannellonni:

Pomodoro Sauce*Fresh Basil*Parimigiano Reggiano Cheese Cucumber wrapped Heritage Greens



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Local & Seasonal fruits*Candied nuts*Fresh vegetables*Balsamic & herb vinaigrette Cavatelli Pomodoro +\$2.5

Pomodoro sauce, Parmigiano Reggiano, Extra virgin olive oil, basil Add an extra appetizer to be served family style as a second course +\$7

Entree (Select one for single choice):

Served with seasonal, local inspired vegetables & garlic mashed Yukon gold potatoes

Seasonal Stuffed Chicken Supreme

See notes section at very end for the seasonal options.

Pesto Grilled Atlantic Salmon

Local Fruit & Dill Chutney

Braised Boneless Short Rib +\$10

Pearl onion jus.

Grilled 7oz. Prime-grade, Filet Mignon+\$18

Ontario Corn fed. Norwich, ON. Cabernet & Peppercorn Demi-glace

Duo of Braised short Rib & Grilled Chicken Breast +10

Truffle Roasted Mushroom & Pearl onion gravy.

Duo of Filet Mignon & Grilled Chicken Breast+\$15

Marinated & Grilled. Truffle Roasted Mushroom & Pearl onion gravy.

Surf & Turf+\$25

Baked East Coast Lobster Tail. Grilled Ontario Corn fed Filet Mignon. Peppercorn Demi-glace

Vegan Pakoras

Local Vegetables & Garam Marsala Fritters. Served with Sweet Potato Puree

Add Platters of Garlic Shrimp Skewers to the table \$8/pc (5 shrimp/skewer)

<u>Multi-Choice Entrée Option+\$7/person (no beef)+\$10/person for short rib option +\$18/person for filet option**See additional notes #15</u>

Seasonal Stuffed Chicken Supreme
See notes section at very end for the seasonal options.

Pesto Grilled Atlantic Salmon

Seasonal Fruit Chutney



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Braised boneless short rib or Grilled 7oz. Prime-grade, Filet Mignon

Ontario Corn fed. Norwich, ON. Cabernet & Peppercorn Demi-glace Vegan Pakoras

Local Vegetables & Garam Marsala Fritters. Served with Sweet Potato Puree

Plated Desserts +\$10/person

Gluten free Chocolate Cake

Raspberry Coulis

Seasonal Cheesecake

New York Style. Topped with macerated Norfolk fruit.

Nannys Pecan Pie

An old family recipe makes the best pecan pie, ever.

Belgian White Chocolate Mousse Cake+\$2

layers of white cake, white chocolate mousse, raspberries, blueberries & covered in white chocolate shavings

Pumpkin Carrot Cake

Layers of our original recipe cake with cream cheese icing, coconut & walnuts

Buffet Style +\$7/Person

Housemade assorted tarts & pastries (Can be served on a buffet table)

An assortment of tarts, squares, chocolate dipped berries, canolis, cheesecake lollipops, etc.

Assorted Miniature Cheesecakes

Plain w/ fresh seasonal sauces, chocolate, salted caramel, white chocolate & raspberry, oreo, s'more and more!

Fresh Baked Pies & fresh fruit w/ whip cream

Baked in house by our baker Carolyn. Classic & seasonal flavours, or any of your requested favourites!!

Sweet Feast +\$15/person

Fresh Fruit Display. Local & Imported Cheeses*Mini Creme Brulee Pumpkin Carrot Cake*Cheesecake Lollipops*Cannolis*Cream Puffs*Brownies*Date Squares

Coconut Cream Tarts*Chocolate Cream Tarts*Lemon Meringue Tarts*Seasonal Fruit Crumble

Chocolate Dipped Strawberries*Baklava

Prices on all menus subject to 25% catering fee+HST. Rentals Extra



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Ryan's Favourite Summer Wedding Menu Fresh Baked Bread & Butter Family style Caesar Salad & Heritage Green Salad Plated Dinner:

Duo plate of braised short rib & grilled chicken breast

Truffle, mushroom & pearl onion peppercorn sauce Warm potato salad w/ seasonal vegetables, dill & grainy Dijon vinaigrette dressing.

Pesto grilled roma tomato

Dessert Buffet

Housemade assorted tarts & pastries
Add Fresh Fruit Display +\$3/person
Add Assorted Mini Cheesecakes + \$5/Person
\$65/person+25% catering fee*+HST. Rentals Extra.



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Buffet Menus. Subject to 25% Catering fee+HST. Rentals Extra. Build your own rustic garden buffet \$50/Person

Assorted Artisan Breads w/butter Add+\$7.50: Charcuterie & Antipasto Display. Assortment of dried & cured meats with pickled, roasted & marinated vegetables, Jellies, Preserves & Mustards.

Pick 2 Salads add a 3rd salad for \$5

Yukon Gold Potato Salad w/fresh herbs & sweet pickles Heritage Green Salad w/honey truffle*Cajun bean & local corn salad w/charred peppers

Devlin's Classic Caesar Salad *Local Tomato Caprese Salad Cucumber & Dill Salad*Seasonal Slaw <u>Pick 2 Sides, or add a 3rd side for \$5</u>

Baked Macaroni w/locally sourced cheese sauce Medley of Norfolk's garden vegetables*Spinach & Cheese Cannelloni w/Pomodoro Sauce

Herb, Garlic & Onion Roasted Potatoes*Creamy Garlic Mashed Potatoes

Seasonal Rice Pilaf*Penne Alfredo or Marinara <u>Pick 2 Proteins, or add a 3rd Protein for \$6</u>

Grilled Chicken breast w/Dijon demi cream sauce Maple Mustard Glazed Pork Tenderloin*Grilled Salmon w/fresh fruit chutney



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BBQ Ribs*Smoked & Braised Short Ribs +\$8*Smoked Brisket +\$5 Grilled Beef Tenderloin Medallions w/ Roasted Mushroom demi-glace+\$14

Panko Breaded Lake Erie Perch w/caper remoulade +\$7.50 Chef Carved Prime Rib +\$18

Dessert +\$9 (Choose one)

Local & Imported Cheeses*Fresh Fruit Assortment of Handmade Tarts & Mini Pastries

Assorted Miniature Cheesecakes

Plain w/ fresh seasonal sauces, chocolate, salted caramel, white chocolate & raspberry, oreo, s'more and more!

Fresh Baked Pies & fresh fruit w/ whip cream

Baked in house by our baker Carolyn. Classic & seasonal flavours, or any of your requested favourites!!

Buffet Style Sweet Feast +\$15

Fresh Fruit Display. Local & Imported Cheeses*Mini Creme Brulee Pumpkin Carrot Cake*Cheesecake Lollipops*Cannolis*Cream Puffs*Brownies*Date Squares

Coconut Cream Tarts*Chocolate Cream Tarts*Lemon Meringue Tarts*Seasonal Fruit Crumble

Chocolate Dipped Strawberries*Baklava

BBO Buffett

Fresh Baked Rolls & Butter
Pick 2 Salads, add a 3rd for \$5
Cajun Coleslaw*Heritage green salad*Caesar Salad
Pick 2 sides, add a 3rd for \$5

Maple Baked Beans*Macaroni & Cheese*Devilled egg potato salad

Garlic & onion roasted potatoes
Proteins: Select 2 or add a 3rd for \$6
Bacon Wrapped Pork Tenderloin*BBQ Chicken* Smoked



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Sausage

Smoked Turkey+\$3*Smoked back ribs+\$5+Smoked Brisket+\$15
Assorted Tarts & Pastries

Fresh Fruit Display*Local & Imported Cheeses \$49/person (\$42/person without fruit, cheese, tarts & pastries)

Mexican Buffet

Fresh Tortilla Chips & Corn Tortillas

Pico De Gallo*Salsa Roja*Guacamole*Crema*Oaxaca Cheese
Diced Onion*Cilantro*Hot Sauce
Braised Beef Barbacoa*Pork Carnitas*Chicken Tinga
Spiced Rice w/ Black beans*Mexican chopped Salad
Fresh Fruit Display*Churros

\$49/Person

Fish Fry

Celery Bread

Coleslaw*Caesar Salad*Fresh Cut Fries
Panko Breaded Lake Erie Pickeral
Substitute pickerel for Panko Breaded lake Erie perch (+\$5)
Caper dill tartar sauce

Fresh Fruit Display*Local & Imported Cheese Display
Housemade assorted Tarts & Pastries
Add Grilled Chicken Breast +10/personAdd Beef Tenderloin
Medallions +\$15/person

\$39/Person

BBQ Family Style/Plated Hybrid Menu Example Passed Hors D'oeuvres \$18/person.

Pulled Pork Sliders*Baked Bruschetta*BBQ Bacon wrapped shrimp



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Watermelon, cantaloupe bocconcini & mint skewers

BBQ Dinner Menu

Family style:

Artisan Rolls w/ butter heritage green salad(GF/DF/Vegan)*pickles & olives*coleslaw(GF/DF)

Plated dinner:

Family style baked beans (vegetarian/GF/DF)
Served w/ Warm potato & dill salad (Vegetarian/GF/DF)
BBQ Chicken & Smoked back ribs (GF/DF)

Vegetarian Option:

Cajun Quinoa stuffed pepper (not spicy/GF/DF/Vegan) Family style dessert:

Warm Strawberry rhubarb tarts & apple crumble tarts With fresh fruit & berries

\$60/Person+25% Catering Fee+HST.



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Late Night Buffet Options (Minimum 75% of guest list, and no less than 75 guests). Only available following full service

Feel free to select one of the below options or make this your own, showcasing yours and your families favourites!

Individually Wrapped Burritos & Nachos \$13

Beef, Chicken & Vegetarian Burritos Individually Boxed Beef & Vegetarian Nachos Salsa*Sour Cream*Guacamole

Nacho Taco Bar \$18

Fresh fried tortilla chips*hard shell tacos*soft shell tacos
Assorted condiments & Sauces
Taco Beef*Mexican Pulled Chicken*Refried Beans*Cheese Sauce
Black Beans*Spiced Rice

Poutine Bar \$15

Fresh Cut fries*Cheese Curds*Gravy
Bacon Bits*Pulled Pork*Cheese Sauce
Assorted condiments & Garnishes

Childhood Snacks \$16

Mini Hot Dogs & Hamburgers*Mini Grilled Cheese Homemade "Kraft Dinner"*

Bar food\$18

Assorted Pizzas*Chicken Wings*Mini Hamburger Sliders Poutine bar*Tortilla Chips w/ salsa

European feast\$25

Cabbage Rolls*Perogie Bar*City Chicken*Dill Potatoes

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Build Your Own Sandwich Bar \$9.50/Person. To be left behind and serve yourself

Fresh Baked Buns

Roasted & Smoked meat display (Roast striploin of beef, Smoked Turkey, Black Forest Ham)

Butter*Cranberry Mayonnaise*Mayonnaise*Dijon*Horseradish* "Sub Sauce"

Sliced Pickles*Marinated Vegetables*Sliced Tomatoes*Sliced Onions*Fresh LettuceAssorted Sliced Cheeses

Brunch Menus

All Menus subject to 25% Catering fee+HST. Rentals Extra

Buffet Brunch Menu \$50/Person

Artisan Rolls with butter & jams Fresh Baked Muffins & Danishes

Fresh Fruit Display with sweetened yogurt & spiced granola Green Salad with fresh fruit, candied nuts & seasonal vinaigrette Local & Imported Cheese Display

> Upgrade Cheese Display to Charcuterie Display +\$5 Spinach & Cheese Strata

Buttermilk pancakes with maple syrup, whipped cream & berries Pesto Baked Tomatoe, Scrambled eggs, Lyonnaise potatoes Vanessa Meats thick cut bacon OR Norfolk raised pork breakfast sausage

Additional Options

Add Perch to Buffet \$4/pc
Add Omelette Station \$10/person
Add Eggs Benedict to buffet \$10/person
Chicken & Waffles \$11/Person



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Plated Brunch \$50/Person

Served Family Style to the table: Artisan Rolls with butter & jams, Fresh Baked Muffins & Danishes, Fresh Fruit Display with sweetened yogurt & spiced granola, Fresh Crudités with housemade buttermilk ranch

Guest selects one (Served Plated):

Each place setting must be identified for meal choice and seating chart with meal selections must be provided and included total of each choice per table.

Entrees served with family style local green & fruit salad. Honey truffle vinaigrette.

Choose One:

Half pound chuck & brisket burger with garlic aioli, house made pickles & fried egg. Served on a fresh baked cheese bun.



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*

Southern fried chicken & waffles with spiced maple syrup

Seasonal vegetable quiche Additional Options

Family Style Charcuterie & Cheese Display During Cocktail Hour Dried & Cured Meats* Local & Imported Cheeses, Housemade mustards, pickles, jellies & preserves, Marinated olives*Assorted dips & spreads \$15/person

Family Style Seafood During Meal or add to Buffet Charcuterie above

1 pc per person of Smoked Salmon, Cocktail Shrimp and Fresh Shucked Oysters \$15/Person



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The Ultimate Brunch Wedding Menu \$100/Person Served Family Style to the table:

Artisan Rolls & Croissants with butter & jams
Fresh Baked Breakfast Pastries
Charcuterie display with Dried & Cured Meats* Local &
Imported Cheeses

Housemade mustards, pickles, jellies & preserves
Marinated olives*Assorted dips & spreads
Chilled Seafood Display with Poached prawns, smoked salmon with caviar, tuna tataki, marinated mussels & clams, poached lobster tails

*

Guest selects one (Served Plated):

Each place setting must be identified for meal choice and seating chart with meal selections must be provided and included total of each choice per table.

Entrees served with family style local green & fruit salad. Honey truffle vinaigrette.

Grilled striploin with onion & mushroom hash, truffle peppercorn sauce & fried egg

Southern fried chicken & waffles with spiced maple syrup

Seasonal vegetable quiche

Dessert served family style Cheesecake Lollipops*Chocolate dipped strawberries*Miniature crème brulee Fresh Fruit Display



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Important Notes

- 1) All Prices are subject to 25% Catering Fee+HST. Rentals are extra
- 2) The Catering fee covers the cost of labour of chefs & servers, mobile kitchen, transportation and consultation. Gratuity is left entirely to your discretion. While gratuities are not necessary, they are greatly appreciated and divided with the entire team.
- 3) Kids (under 12) prices are 50% of the meal prices for adults. Childrens options: Mac & Cheese or Chicken fingers & fries.
- 4) Vendor meals are charged the same price as guests
- 5) If host supplies dessert and Devlin's serves. \$5/person
- 6) Stat holidays are charged a premium rate of +10%
- 7) Minimum food spends are \$3500 (Not including catering fee or late night buffet/leave behind platters)
- 8) Devlin's requires an approximate 20'x20' work space, attached to the venue with ample lighting, work tables (approx. 8x8' tables). A work tent, shop area, etc. can work for this. Please discuss this with Devlin's upon booking. There must be ample space to park our catering truck (35'x10') and 2x20amp designated power circuits. (110V power). Extra power will be needed if coffee/tea is required.
- 9) All rentals are sourced from classic party rentals (or another company depending on location). Rentals are billed directly to the client. Devlin's is happy to put together your rental order following confirmation of the menu
- 10) A \$1000 non-refundable deposit is required to secure the date. Until the deposit is paid, the date is considered available to other bookings.
- 11) Seasonal stuffed chicken. April-June. Roasted red pepper, spinach & goat cheese w/ basil cream sauce. July & August. Tomato, Mushroom & Arugula w/ pesto cream sauce. September & October. Foccacia & Cranberry stuffed with Dijon & terragon cream sauce.
- 12) Seasonal cheesecake. April-June Strawberry. July-August Blueberry. September-October. Apple
- 13) Coffee & Tea station. \$2/person. Tableside Coffee & Tea service \$4/person. Rental of coffee pots/urns extra.
- 14) Tables are required to be set with linens, glassware, cutlery, side plates, salt and pepper shakers. Please discuss setup with devlins if not using a decorator. If you would like devlins to set the table, we require tables and chairs to be in place with tablecloths on the tables. \$2.50/person charge to lay tables.



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- 15) For multi choice option: With this option, guests select 1 of 4 options for their main meal. You will have to label the place settings with their menu selection as well as provide a breakdown by table with total amounts of meals per table. An excel template will be provided.
- 16) Any venu fees/levy fees/catering fees/kitchen fees, commissions, etc. which need be paid to a venue, are payable by the host.
- 17) If dishwashing is not provided by the venue, there is a \$400 dishwashing fee (For venues that supply dishes only)