

Apulia CATERING

menu



apuliacatering.ca



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Breakfast options ranging from classic and deluxe continental selections with fresh pastries, fruit, juices, and coffee to a traditional hot breakfast with eggs, pancakes, bacon or sausage, and hash browns.

4 LUNCH MENU

Featuring deli sandwiches, build-your-own sandwich, and hot lunch buffets with flavourful entrées, fresh salads, and delicious desserts.

6 DINNER MENU

Customizable dinner buffets featuring your choice of fresh salads, premium entrées, starches, seasonal vegetables, dinner rolls, and assorted desserts, including a traditional holiday option with turkey, ham, and festive favourites.

8 HORS D'OEUVRES

Elegant hors d'oeuvre selections featuring hot and cold appetizers, chef-curated assortments, and optional additions such as fresh vegetables, cheeses, and fruit. Served buffet-style for cocktail receptions and special events.

10 CHOCOLATE FOUNTAIN

An interactive dessert experience featuring a flowing Callebaut milk chocolate fountain with your choice of fresh fruit and sweet treats for dipping, beautifully presented for weddings, parties, and special events.

11 CATERING SERVICE & PRICING INFORMATION

Details including delivery options, service timing, and operational guidelines. Ordering timelines, guest counts, dietary planning, and overall pricing conditions to ensure smooth event coordination.

DIETARY KEY

GF – GLUTEN FREE | DF – DAIRY FREE | V – VEGETARIAN | VG – VEGAN

Dietary labels are provided as a general guide only. Ingredients and preparation methods may vary. While we take precautions to accommodate allergies and dietary restrictions, we cannot guarantee that products are free from cross-contamination due to shared preparation areas and equipment.

Please inform us of any allergies or dietary restrictions when booking.

CLASSIC CONTINENTAL BREAKFAST

\$17.95 per guest | Minimum of 20 guests

Assorted Muffins [V]
Assorted Danishes [V]
Croissants served with Butter and Preserves [V]
Fresh Seasonal Fruit [GF DF VG]
Freshly Brewed Coffee & Tea
Juices

DELUXE CONTINENTAL BREAKFAST

\$19.95 per guest | Minimum of 20 guests

Bagels with Cream Cheese [V]
Assorted Yogurt [V]
Assorted Muffins [V]
Assorted Danishes [V]
Cinnamon Buns [V]
Fresh Seasonal Fruit [GF DF VG]
Freshly Brewed Coffee & Tea
Juices

TRADITIONAL HOT BREAKFAST BUFFET

\$24.95 per guest | Minimum of 25 guests

Assorted Danishes [V]
Assorted Muffins [V]
Cinnamon Buns [V]
Sausage or Bacon [GF DF]
Scrambled Eggs [GF V]
Buttermilk Pancakes served with Butter and Syrup [V]
Homestyle Hash Browns [GF DF VG]
Fresh Seasonal Fruit [GF DF VG]
Freshly Brewed Coffee & Tea
Juices



DELI SANDWICH LUNCH

\$20.95 per guest | Minimum of 20 guests

Assorted Sandwiches with:
Assorted Cheeses [V]
Cold Cut Deli Meats
Fresh Lettuce and Grilled Vegetables [GF DF VG]
Choice of One Salad or One Soup with Crackers
Relish Tray [GF DF VG] – Pickles, Olives & Hot Banana Peppers
Assortment of Tarts & Squares

BUILD YOUR DELI SANDWICH LUNCH

\$18.95 per guest | Minimum of 20 guests

Assorted Cheeses [V]
Cold Cut Deli Meats
Fresh Lettuce and Grilled Vegetables [GF DF VG]
Condiments
Assorted Buns & Croissants
Relish Tray [GF DF VG] – Pickles, Olives & Hot Peppers
Choice of One Salad or One Soup with Crackers
Assortment of Tarts & Squares

Salad Options

Coleslaw [GF V] – Shredded Cabbage, Carrot, Lemon, Spices & Dressing
Cucumber, Tomato & Onion Salad [GF DF VG] – with Balsamic Vinaigrette
Garden Salad [GF DF VG] – Greens, Red Onion, Tomatoes, & Carrot with Dressing
Caesar Salad – Romaine Hearts, Herb Croutons, Parmesan, Bacon & Dressing
Pasta Salad [V] – Tri-Color Vegetable Pasta, Parmesan Cheese & House Dressing
California Salad [GF V] - Spring Mix, Red Onion, Tomatoes, Mandarin Oranges,
Cranberries, Almonds, & Dressing

Soup Options

Chicken Noodle
Cream of Mushroom [V]
Cream of Broccoli [V]
Hearty Beef Vegetable Tomato
Country Vegetable [VG]
Italian Wedding
Minestrone [VG]

Additional Salad or Soup – \$3.25 per guest
Add Tuna or Egg Salad Sandwiches – \$2.50 per guest

CREATE YOUR HOT LUNCH BUFFET

Mix and match your favorites to create the perfect lunch

\$23.95 per guest | Minimum of 25 guests

Choose One Salad

Coleslaw [GF V] – Shredded Cabbage, Carrot, Lemon, Spices & Dressing
Cucumber, Tomato & Onion Salad [GF DF VG] – with Balsamic Vinaigrette
Garden Salad [GF DF VG] – Greens, Red Onion, Tomatoes, & Carrot with Dressing
Caesar Salad – Romaine Hearts, Herb Croutons, Parmesan, Bacon & Dressing
Pasta Salad [V] – Tri-Color Vegetable Pasta, Parmesan Cheese & House Dressing
California Salad [GF V] - Spring Mix, Red Onion, Tomatoes, Mandarin Oranges, Cranberries, Almonds, & Dressing

Choose One Entrée

Chicken Breast [GF] – White Wine Mushroom Sauce
Roasted Chicken [GF DF] – Slow-Roasted Chicken with Herb Garlic Seasoning
Beef Stroganoff – with Mushrooms & Onions in a Rich Beef Wine Reduction Sauce
Garlic Ribs – Crispy Garlic Pork Ribs with Sweet & Sour Sauce

Choose One Starch

Roasted Potatoes [GF DF VG] – Garlic-and-Herb Oven-Roasted Potatoes
Steamed Baby Potatoes [GF DF VG] – with Olive Oil & Fresh Dill
Cheese & Potato Perogies [V] – with Fresh Sautéed Onions
(Bacon may be served on the side upon request.)
Pasta Primavera [V] – Penne in Rosé Sauce with Fresh Herbs & Spices
Rice Pilaf [DF VG] – with Fresh Herbs & Diced Vegetables

Includes

Hot Seasonal Vegetables [GF DF VG]
Relish Tray [GF DF VG] – Pickles, Olives & Hot Peppers
Appropriate Sauces & Gluten-Free Gravy
Freshly Baked Dinner Rolls & Butter
Assorted Desserts

Extras

Meat or Vegetarian Lasagna – \$3.75 per guest
Fresh Seasonal Fruit Kebabs – \$3.75 per guest

CREATE YOUR DINNER BUFFET

Mix and match your favorites to create the perfect dinner for your group.

\$39.95 per guest | Minimum of 50 guests

Choose Two Salads

Coleslaw [GF V] – Shredded Cabbage, Carrot, Lemon, Spices & Dressing
Cucumber, Tomato & Onion Salad [GF DF VG] – with Balsamic Vinaigrette
Fresh Seasonal Vegetables [GF V] – served with House Ranch Dressing
Garden Salad [GF DF VG] – Greens, Red Onion, Tomatoes, & Carrot with Dressing
Caesar Salad – Romaine Hearts, Herb Croutons, Parmesan, Bacon & Dressing
Pasta Salad [V] – Tri-Color Vegetable Pasta, Parmesan Cheese & House Dressing
California Salad [GF V] - Spring Mix, Red Onion, Tomatoes, Mandarin Oranges,
Cranberries, Almonds, & Dressing

Choose One Entrée

Garlic Ribs – Crispy Garlic Pork Ribs with Sweet & Sour Sauce
Roasted Chicken [GF DF] – Slow-Roasted Chicken with Herb Garlic Seasoning
Baked Ham [GF DF] – Glazed Ham with Stone Ground Mustard & Honey Sauce
Chicken Parmigiana – Breaded Chicken Breast in Marinara Sauce & Mozzarella
Sautéed Chicken Breast [GF] – Marinated Chicken Breast with Classic Beurre Blanc

Choose Two Starches

Roasted Potatoes [GF DF VG] – Garlic-and-Herb Oven-Roasted Potatoes
Steamed Baby Potatoes [GF DF VG] – with Olive Oil & Fresh Dill
Cheese & Potato Perogies [V] – with Fresh Sautéed Onions
(Bacon may be served on the side upon request.)
Pasta Primavera [V] – Penne in Rosé Sauce with Fresh Herbs & Spices
Rice Pilaf [DF VG] – with Fresh Herbs & Seasonal Vegetables

Includes

Hot Seasonal Vegetables [GF DF VG]
Relish Tray [GF DF VG] – Pickles, Olives & Hot Peppers
Appropriate Sauces & Gluten-Free Gravy
Freshly Baked Dinner Rolls & Butter
Assorted Desserts

Extras

Hand-Carved Alberta AAA Prime Rib Beef – \$11.50 per guest
AAA Roast Beef [GF DF] – Hand-Carved Alberta Roast Beef - \$6.95 per guest
Atlantic Salmon [GF DF] – Baked with Lemon, Dill & White Wine - \$9.95 per guest
Meat or Vegetarian Lasagna – \$4.75 per guest
Fresh Seasonal Fruit Kebabs – \$3.75 per guest
Extra Hot Entrée – \$4.75 per guest
Extra Salad – \$3.75 per guest
Extra Starch – \$3.75 per guest

TRADITIONAL HOLIDAY DINNER BUFFET

\$39.95 per guest | Minimum of 50 guests

Choose Two Salads

Coleslaw [GF V] – Shredded Cabbage, Carrot, Lemon, Spices & Dressing
Cucumber, Tomato & Onion Salad [GF DF VG] – with Balsamic Vinaigrette
Fresh Seasonal Vegetables [GF V] – served with House Ranch Dressing
Garden Salad [GF DF VG] – Greens, Red Onion, Tomatoes, & Carrot with Dressing
Caesar Salad – Romaine Hearts, Herb Croutons, Parmesan, Bacon & Dressing
Pasta Salad [V] – Tri-Color Vegetable Pasta, Parmesan Cheese & House Dressing
California Salad [GF V] - Spring Mix, Red Onion, Tomatoes, Mandarin Oranges, Cranberries, Almonds, & Dressing

One Entrée

Roast Turkey [GF DF] – with Herb Seasoning, Traditional Stuffing & Cranberry Sauce

Choose One Starch

Roasted Potatoes [GF DF VG] – Garlic-and-Herb Oven-Roasted Potatoes
Steamed Baby Potatoes [GF DF VG] – with Olive Oil & Fresh Dill
Mashed Potatoes [GF V] – Old-Fashioned Buttermilk Whipped Potatoes
Pasta Primavera [V] – Penne in Rosé Sauce with Fresh Herbs & Spices
Rice Pilaf [DF VG] – with Fresh Herbs & Diced Vegetables

Includes

Hot Seasonal Vegetables [GF DF VG]
Relish Tray [GF DF VG] – Pickles, Olives & Hot Peppers
Appropriate Sauces & Gluten-Free Gravy
Freshly Baked Dinner Rolls & Butter
Assorted Desserts including Pies, Tarts & Squares

Extras

Cabbage Rolls – \$4.75 per guest
Three Cheese Perogies – \$4.75 per guest
Hand-Carved Alberta AAA Prime Rib Beef – \$11.50 per guest
AAA Roast Beef [GF DF] – Hand-Carved Alberta Roast Beef - \$6.95 per guest
Baked Ham [GF DF] – with Stone Ground Mustard & Honey Sauce - \$5.95 per guest
Atlantic Salmon [GF DF] – Baked with Lemon, Dill & White Wine - \$9.95 per guest
Meat or Vegetarian Lasagna – \$4.75 per guest
Fresh Seasonal Fruit Kebabs – \$3.75 per guest
Extra Hot Entrée – \$4.75 per guest
Extra Salad – \$3.75 per guest
Extra Starch – \$3.75 per guest



HORS D'OEUVRES SELECTIONS

Minimum of 80 guests | Served Buffet Style

Items with (*) are priced by the dozen | Items with (**) are priced by the pound

Hot Hors d'oeuvres

- *Spanakopita with Spinach & Cheese – \$24.95 [V]
- *Breaded Cocktail Shrimp with Seafood Sauce – \$27.95
- **Breaded Calamari with Cucumber Yogurt Dip – \$21.95
- *Vegetable Spring Rolls with Sweet Chili Sauce – \$14.95 [V]
- *Crab & Shrimp Wontons with Ginger Plum Sauce – \$39.95
- *Stuffed Mushroom Caps – \$15.95 [V]
- *Bacon-Wrapped Scallops – \$51.95 [GF DF]
- *Greek Tzatziki Kebabs – \$27.95
- **Chicken Wings – \$16.95 [GF DF]
- *Vegetarian Samosas – \$25.95 [V]
- *Mini Italian Sausage Rolls – \$19.95
- *Meat Samosas – \$26.95
- **Mini Meatballs – \$15.95
- **Dry Garlic Ribs – \$16.95
- *Mini Quiche – \$23.95 [V]

Cold Hors d'oeuvres

- *Seafood Spread on Toasted Baguette – \$41.95
- *Beet Chips served with Goat Cheese – \$25.95 [GF V]
- *Prosciutto-Wrapped Asparagus Tips – \$28.95 [GF DF]
- *Jumbo Cocktail Shrimp with Seafood Sauce – \$33.95 [GF DF]
- *Roasted Pita Wedges with Spinach Artichoke Dip – \$14.95 [V]
- *Pastry Shells with Goat Cheese & Sun-Dried Tomato – \$23.95 [V]
- **Sushi Selection of Cucumber, California, and Maki Rolls - \$23.00
- *Sausage on Toasted Baguette with Herb Ricotta Cheese – \$18.95
- *Bocconcini with Basil & Grape Tomato – \$19.95 [GF V]
- *Smoked Salmon on Toasted Crostini – \$23.95
- *Prosciutto-Wrapped Melon – \$25.95 [GF DF]
- *Assorted Pastries & Desserts – \$24.95 [V]
- *Smoked Salmon Rolls – \$29.95 [GF DF]
- *Salami Boursin Cornets – \$25.95

HORS D'OEUVRE ADD-ONS

Items below are priced per person and must be accompanied by a minimum order of 20 dozen/pounds of hot or cold hors d'oeuvres.

Fresh Seasonal Vegetables with Ranch Dressing – \$4.75 [GF V]

Variety of Deli Meats – \$7.00

Tostada Fiesta with Fresh Salsa & Chips – \$4.00 [VG]

Variety of Cheese & Crackers – \$7.95 [V]

Classic Italian Bruschetta with Toasted Baguettes – \$4.50 [VG]

Fresh Seasonal Fruit Kebabs – Add \$3.75 per guest [GF DF VG]

CHEF'S HORS D'OEUVRE SELECTIONS

Minimum of 80 guests | Served Buffet Style

\$48.95 per guest – 10 to 12 items

\$57.95 per guest – 12 to 16 items



A minimum order of 4 dozen or 4 lbs is required per item.

On average, guests typically consume 14–22 hors d'oeuvres.

Events held during standard meal times are expected to include a more substantial food offering.

All hors d'oeuvre orders include disposable cutlery, napkins, and plates.

Fine china dinnerware may be added for \$5.00 per person.

*Hors d'oeuvres are subject to seasonal availability.

CHOCOLATE FOUNTAIN

Add a fun and interactive dessert experience to your event with our Chocolate Fountain. Guests can enjoy dipping fresh fruit and sweet treats into a fountain of premium Callebaut milk chocolate.



Chocolate Fountain Package

\$850.00 for up to 75 guests | Additional guests – \$10.95 per guest

Enjoy up to two hours of chocolate fountain service with a beautiful table display.

Package Includes

Up to 30 lbs of Pure Callebaut Milk Chocolate
Fruits
Treats
Skewers
Dessert Plates & Dessert Napkins

Choose up to six dipping items

Apples
Bananas
Cantaloupe
Honeydew
Pineapple
Strawberries
Pretzels
Cookies
Marshmallows
Mini Cream Puffs

Fruit & Treat selections may vary due to seasonal availability.
Additional serving time is charged at \$49.00 per hour.

Catering Service Information

- Events hosted in The Loft Room include either china or disposable dinnerware and cutlery, along with all standard buffet service equipment required for your event.
- Off-site catering packages do not include dinnerware or cutlery; however, disposable dinnerware and cutlery may be added for an additional charge.
- Delivery charges apply to all off-site catering orders, with a minimum delivery fee of \$25 per trip within the City of Leduc.
- All menu items are subject to availability and seasonal substitutions.
- All selections are served buffet-style.
- Buffet service is limited to a maximum of 1.5 hours unless otherwise arranged.
- Additional service fees and per-person surcharges may apply depending on menu selection and staffing requirements.
- No outside food or beverages are permitted in The Loft Room unless approved in advance.
- Dietary requirements must be submitted no later than ten (10) days prior to the event.
- Final guaranteed guest counts must be provided no later than ten (10) days prior to the event.

Pricing Information

- All prices are subject to 5% GST.
- A gratuity of up to 20% may be applied.
- If minimum guest requirements are not met, an additional charge per person may apply.
- A 20% surcharge applies to events held on Canadian statutory holidays.
- All deposits are non-refundable and non-transferable.
- Menu pricing and selections are subject to change based on availability and market conditions.

Thank you for considering us for your catering needs.

We're excited for the opportunity to bring great food, seamless service, and a memorable experience to your event. As always, we can customize our menu to better suit your vision and your event.

Contact Information

Apulia Catering | The Loft Banquet Room
Box 8, 4330 Black Gold Drive, Leduc, AB T9E 3C3
(780) 739-3044 | maria@apuliacatering.ca
apuliacatering.ca | Insta & FB: @apuliacatering