
HG

Foods

Catering

Company

Desya Hrytzak
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306-491-6618
Saskatoon, SK

menu

Cutlery, Paper Plates and Napkins can be supplied at additional cost.

SOUP, SALAD & SANDWICH

Choice of Soup:

Cream OR Broth

Choice of 2 Salads:

Tossed Garden Greens

Caesar Salad

Spinach Salad

Pasta Salad

Potato Salad

Greek Salad

Assorted Buns

Butter, Mustard & Mayo

Lettuce, Tomato, Red Onion,

Cucumber, Pickle & Bell Peppers

Assorted Deli Meats

Assorted Cookies

\$20.50/PERSON

PASTA LUNCH

Garlic Toast

Caesar Salad

Choice of 2 Pastas:

Spaghetti

Fettuccini

Penne

Fusilli

Choice of 2 Sauces:

Marinara

Bolognese

Alfredo

(Add Chicken & Mushrooms for \$1.50)

Pesto

Assorted Squares & Dainties

\$21.00/PERSON

CHILI LUNCH

Freshly Baked Buns

Tossed Garden Greens with Dressing

Homemade Beef Chili

OR

Vegetarian Bean Chili

Assorted Cookies

\$17.50/PERSON

SMASH PIE LUNCH

Garlic Toast

Choice of Salad:

Tossed Garden Greens

Caesar Salad

Spinach Salad

Pasta Salad

Potato Salad

Greek Salad

Chef's Choice of Seasonal

Vegetable

Choice of Smash Pie:

Scalloped Potato

Chili Pie

Cattage Pie

Spinach Pie

Chicken Pie

Assorted Fruit Crumbles & Whipped

Cream

\$22.00/PERSON

Lunch

menu

Cutlery, Paper Plates and Napkins can be supplied at additional cost.

TACO LUNCH

Tossed Salad with Dressing
Hard Shell & Soft Shell Tacos
Lettuce, Tomato, Sweet & Hot
Peppers, Green & Red Onion, Corn,
Shredded Cheese
Choice of Taco Beef or Chicken
Salsa & Sour Cream

Assorted Cookies

\$25.00/PERSON

PEROGY LUNCH

Fresh Baked Buns
Beet Borscht (vegetarian)
Tossed Garden Greens with Dressing
Potato & Cheese Perogies in Fried
Onions
Sour Cream & Bacon Bits
Kolbasa (Pork Sausage)

Assorted Squares, Cakes & Dainties

\$20.00/PERSON

CREATE YOUR OWN

Fresh Baked Buns
Choice of Salad:
Tossed Garden Greens
Caesar Salad
Spinach Salad
Pasta Salad
Potato Salad
Greek Salad

Pickle & Olive Display

Chef's Choice Seasonal Vegetable

Choice of:
Mashed Potato
Oven Roasted Potato
Basmati Rice

Choice of:
Roast Ham
Meatballs in Mushroom Sauce
Baked Chicken in Cream Sauce
Tilapia
Pork Chops with Gravy

Choice of 1 Dessert:
Assorted Cookies
Assorted Dainties & Squares
Fresh Fruit Platter
Fruit Crumbles with Whipped Cream

\$31.00/PERSON

Lunch

— menu —

Fresh Fruit Platter	\$5.00/person
Muffins, Loaves & Pastries	\$6.00/person
Cinnamon Buns	\$3.50/person
Yogurt Parfaits	\$5.00/person
Granola Bars	\$2.50/person
Vegetables & Dip	\$5.00/person
Domestic Cheese Tray	\$8.00/person
Warm Biscuits	\$4.00/person
Cookies	\$2.50/person
Dainties & Squares	\$6.00/person

— Platters & Snacks

Canned Pop	\$2.50/person
Bottled Water	\$2.50/person
Chilled Fruit Juices	\$2.50/person
Iced Tea/Lemonade	\$3.00/person
Punch	\$2.50/person
Hot Chocolate	\$3.00/person
Warm Apple Cider	\$3.50/person
Gatorade	\$4.00/person

— Beverages

Cutlery, Paper Plates and Napkins can be supplied at additional cost.

— menu —

COLD APPETIZERS \$17/DOZEN

Assorted Canapes on Crostini including Bruschetta, Brie & Jam, Cheesy Brussels Sprouts and Smoked Salmon

Devilled Eggs with Paprika

Pips (Deep Fried Perogy Dough) with Assorted Dips

Assorted Pinwheels including Spinach & Artichoke, Fiesta and Ham, Cheese & Pickle

Shrimp Cocktail Shooters

Caprese Skewers (Cherry Tomato, Cheese, Basil & Balsamic Vinaigrette Reduction)

HOT APPETIZERS \$30/DOZEN

Chicken Bites with Buffalo Dipping Sauce

Stuffed Mushrooms

Swedish Meatballs in Mushroom Sauce

Caramelized Onion Tarts Sausage Bites with Spicy Ketchup

Asparagus & Brie Mini Croissants

Herb Roasted Vegetable Skewer

— Appetizers

menu

Cutlery, Paper Plates and Napkins can be supplied at additional cost.

Fresh Baked Buns

Choice of 2 Salads:

Tossed Garden Greens

Caesar Salad

Greek Salad

Spinach Salad

Pasta Salad

Marinated Vegetable Salad

Pickle & Olive Display

Vegetables & Dip

Seasonal Vegetables

Choice of:

Oven Roasted Potatoes

Garlic Mashed Potatoes

Basmati Rice

Scalloped Potatoes

Choice of Entree:

Herb Roasted Chicken

Oven Roasted Pork Loin

Slow Roasted Pork Ribs

Roast Beef & Gravy

Meatballs & Mushroom Sauce

Choice of Dessert:

Assorted Cakes & Cupcakes

Dainties & Squares

Seasonal Fruit Crumbles

1 Entree \$35.00/Person 2 Entrees \$45.00/Person

Dinner

menu

Cutlery, Paper Plates and Napkins can be supplied at additional cost.

UKRAINIAN DINNER

Fresh Baked Buns

Tossed Green Salad with Dressing
Marinated Vegetable Salad

Pickle & Olive Display

Garlic Green Beans
Potato & Cheese Perogies
Sour Cream, Bacon Bits & Fried
Onions
Lazy Cabbage Rolls
Kolbasa OR Meatballs & Mushroom
Sauce

Choice of:
Assorted Cakes & Cupcakes
Seasonal Fruit Crisps
Fruit Trifles

\$28.00/PERSON

BBQ DINNER

Fresh Baked Buns

Tossed Green Salad with Dressing
Greek Salad

Pickle & Olive Display

Mixed Seasonal Vegetables
Basmati Rice
Choice of 2 Skewers:
Pork
Beef
Chicken
Vegetarian

Choice of:
Assorted Cakes & Cupcakes
Dainties & Squares
Seasonal Fruit Crisps

\$30.00/PERSON

Dinner

— menu —

After Dark Packages can be used as breaks or snacks up to midnight daily. Can not be used as meals.

CHARCUTERIE BOARD

Crackers & Breads
Domestic Cheese Tray
Assorted Cold Meats & Sausage
Pickle and Olive Display
Fresh Fruit

\$12.00/PERSON

MIDNIGHT LUNCH

Fresh Buns
Butter, Mustard and Mayonnaise
Sandwich Meat Platter
(Ham, Kolbasa, Turkey)
Pickles
Domestic Cheese
Lettuce & Tomato

\$10.00/PERSON

PEROGY BAR

Potato Cheese Perogies
Onions, Green Onions, Sauteed
Mushrooms,
Shredded Cheese,
Kolbasa Chunks, Bacon Bits,
Sour Cream,
Mushroom Garlic Dill Sauce,

\$10.00/PERSON

SNACK BAR

Assorted Chips, Breads, & Dips,
Fresh Baked Cookies,
Vegetables & Dip,

\$10.00/PERSON

— After Dark Package

Policies

When booking is made, HG Foods requires a 50% deposit which is refundable up to 2 weeks before the event. The remainder is due within 15 days post event.

Guaranteed numbers are required 1 week from the event date.

Special meals can be accommodated as long as they are communicated at the time of guaranteed numbers.

If you would like something you do not see on the menu, please ask. HG Foods will try to accommodate your meal in any way possible.

Additional fees will be added if you require staffing to stay and clean tables during the event.

Cutlery, paper plates & napkins can be supplied at an additional cost.