

SUPPERCLUB FOOD FOR GROUPS

GROUP CATERING IN OUR SUPPERCLUB PRIVATE SPACES!

All of our large group dinners and banquets are executed by platter service –flights of eye-popping Supperclub Classics served on platters and in courses. We serve this way as a rule – and the results are *always* great – ensuring quick, friendly service for all and encouraging sharing and the opportunity to sample many flavours with family, old friends, and new friends in the making!!!

You can always expect the same high quality of fresh food and delicious flavours for your group – *no matter the size* – as you would when dining in our Supperclub main dining rooms. In fact, that's a guarantee that's written in stone! Top notch offerings prepared with care by our skilled team of Supperclub Chefs means you're guaranteed to hear accolades (and hip-hip-hooray's!) from your families and friends every time!

The Supperclub makes it easy – decide the dish for each course or food flight from the mouthwatering offerings below, and bring us your hungry crowd! And then, sit back, enjoy, and prepare for loads of compliments on your decision to host your dinner party at the Supperclub!

BANQUET FEASTS : DINNER FOR 20+

Design your Supperclub Dinner Banquet Menu by choosing one selection from each course category below. Add all course prices as indicated to arrive at your per guest Full Course Dinner price. ****Make only ONE selection from each group.****

**** An additional selection may be made from each group for 50% of listed price for second selection.**

1. supperclub salad

- Lemony Balsamic Tossed Salad with Herb Croutons 5.99
- Supperclub Caesar's Salad with Bacon & House Croutons 6.99
- Lime and Sun-Dried Tomato Romaine, Cucumber and Cherry Tomato Salad, Parmigiano Cheese 6.99
- Supperclub East West Salad with Cucumber, Sweet Red Peppers, Toasted Sunflower Seeds 6.99

2. supperclub savoury pasta *

- penne with san marzano tomato basil Parmigiano sauce 6.99
- linguine with fresh cream, basil pesto & garlic 'alfredo' sauce 7.99
- penne with bacon, broccoli Parmigiano cream sauce 8.99
- rigatoni 'alla vodka' in prosciutto ham, blush tomato and vodka cream sauce 9.99

(Fresh Egg Noodle, Ravioli, or Gnocchi Dumplings + 1.99 per guest)

* for custom dishes or Supperclub Bistro Menu varieties, please inquire*

3.a. supperclub grill

**see vegetarian substitution options below*.*

- grilled marinated Lemon Chicken Breast brushed with olive oil, marinated in citrus and smashed herbs; coal-grilled & served with savoury White Wine & Lemon Sauce 15.99
- sautéed Chicken Breast with Marsala Wine Cream Sauce 16.99
- coal-grilled Lime 'Island Jerk' Chicken Diavolo with herbs, smashed garlic, touch of fresh chilis 14.99
- succulent Wood Grilled Ontario Pork Tenderloin marinated in smashed garlic, herbs and balsamic syrup, grilled over wood fire; served with Mushroom Brandy Jus 19.99
- wood grilled Sirloin Beef Roast, marinated with Supperclub Rosemary Soy Garlic Glaze; Chef Carved, served in Chef's African Peppercorn Sauce 22.99
- fresh Cast Iron Grilled Salmon fillets marinated in xv olive oil, basil and citrus; finished with lime and drizzle of balsamic reduction 22.99

VEGETARIAN SUBSTITUTIONS** 14.99

****PLEASE make one selection for all vegetarian guests.**

- lightly breaded Eggplant Scallopine, fried & layered 'parmigiana style' with fresh velvet mozzarella, basil, Parmigiano cheese and plum tomato sugo; oven baked to melting perfection.
- three cheese baked egg frittata crowned with braised mushrooms, grilled asparagus and roasted peppers, broiled fresh mozzarella; finished with Asiago Cheese Herbed Cream Sauce

3.b. potatoes & sides

NO ADDITIONAL CHARGE (choose one potato / one vegetable)

** For each additional side, add 2.49.**

- supperclub 3 Cheese Cream Mashed Potatoes
- supperclub Rustic Slow Herb Roasted Potatoes
- pan roasted Sweet Carrots with Sweet Butter & Herbs
- pan roasted Rosemary Butter Button Mushrooms
- candied Slow Roasted Red and Yellow Peppers

4. sweet list (includes coffee/tea service)

DESSERT VARIETY PLATTERS: (choose 3)

INCLUDES SEASONAL FRUIT PRESENTATION / 4.99 PER GUEST

- FRESH TIRAMISU PETIT FOURS
- CHOCOLATE FUDGE TORTE PETIT FOURS
- PECAN BUTTER TARTE PETIT FOURS
- VARIOUS CHEESECAKE PETIT FOURS

SUPPERCLUB APPETIZERS!

Now that you've chosen a fantastic Supperclub Banquet dinner for your party, have a look at these tasty tidbits - great tableside as appetizers, or during cocktail hour!

bruschetta+crostini

Timeless Italian snacks of grilled rustic bread crostini 'toasts' rubbed with garlic and drizzled with extra-virgin olive oil and herbs. Great hand-held morsels & classics crowned with savoury toppings – perfect with a glass of vino or a cold one!

MEDIUM TRAY 25 PCS / LARGE TRAY 45 PIECES

Plum Tomato, Sea Salt, XV Olive Oil, Basil Pesto 35.95/ 68.95

Pan Roasted Mushrooms over Herbed Cream Cheeses 44.95 / 85.95

Smoked Salmon w/ Capers, Red Onion, Cream Cheese 46.95 / 89.95

Roasted Red Pepper w/ Lemon Ricotta Cheese 44.95 / 85.95

Roasted Red Peppers over Prosciutto w/ Lemon Ricotta 49.95 / 94.95

Artichoke Hearts & Prosciutto w/ Parmigiano Shavings 52.95 / 99.95

supperclub pizza platters

Savoury cornmeal crusted clay-oven pizzas with pomodoro sugo, fresh mozzarella, extra virgin olive oil and gourmet toppings; cut for the occasion into easy-to-hold appetizer size morsels of pure flavour explosion! 49.95 PER PLATTER

Large Platter serves up to 12 guests as part of a 5-6 item H'ors D'oeuvres selection -
CHOOSE ONE VARIETY PER PLATTER ORDER: (** denotes vegetarian selection)

MARGHERITA (san marzano tomato sauce, basil/garlic pesto, fresh mozzarella) **

FUNGHI (mushrooms, spinach, tomato sugo, goat's cheese, sundried tomatoes, chilis) **

UNDERGROUND (Bolognese meat sauce, double cheese)

GENOVESE (tomato sauce, olives, mushrooms, Genoa salami, mozzarella)

SIN CITY (tomato sauce, prosciutto, artichokes, red peppers, mozzarella)

CALABRESE (tomato sauce, red peppers, sausage, red onion, olives, chilis)

skewers + finger snacks

Marinated meats, vegetables, mushrooms and more! Mouthwatering mouthfuls in the rustic Supperclub Style – perfect for home or office socializing, home banquets, friendly gatherings, whenever an occasion calls for *sure-fire* Supperclub crowd winners!

MEDIUM TRAY 25 PCS / LARGE TRAY 50 PCS

BBQ'd Sausage Lollipops w/ Lemon Glaze 32.95 / 62.99

Meatball 'Pops with Parmigiano Tomato Sugo 33.95 / 65.95

Jumbo BBQ'd Lime Shrimp Pops w/Soy Lime Aioli Dip 45.95 / 86.99

(skewers + finger snacks continued on next page following)

Skewers, piks + finger snacks: continued!

Garlic Shrimp Cocktail Piks w/ Lime Soy Aioli Dip 44.99 / 84.99

BBQ Beef & Pork Kebabs w/ Tandoori Aioli Dip 38.95 / 65.95

Rosemary Chicken Skewers w/ Balsamic Aioli 48.95 / 92.95

Tandoori Chicken Skewers w/ Tandoori Garlic Aioli 48.95 / 92.95

Thai Sweet Red Chili BBQ'd Chicken Skewers 48.95 / 92.95

Grilled Giant Lemon Scallop Satays with Tandoori Aioli 62.95 / 117.95

Cherry Tomato, Fresh Mozzarella & Pesto 'Pops 34.99 / 65.95

Genoa, Roasted Pepper & Provolone Piks 35.95 / 67.99

Fresh Berry, Citrus and Melon Piks w/ Deep Chocolate Dip / LG Tray 49.95

SUPPERCLUB CUSTOM!

ADDRESSING PERSONAL DIETARY REQUIREMENTS

Our Supperclub Packaged Banquet menus options are proven crowd pleasers, guaranteed to deliver fantastic flavours, freshness and winning reviews when feeding your large groups! Considerations for allergies or other dietary restrictions can – *of course* – be addressed.

If you require a custom menu for any of your guests, please inquire with our catering department.

PLEASE NOTE THAT BUNDLED PACKAGE QUANTITIES CAN ONLY BE OFFERED IN PIECE QUANTITIES AS NOTED. Finalized menu must be submitted no later than 5 business days prior to your event so that we may properly co-ordinate all procurement, staffing and prepping for your Supperclub Shindig. Firm guaranteed guest counts for all Banquets must be submitted in writing to our Supperclub Party Planner no later than 72 hours before your event. We will endeavor to feed all latecomers however we count on your reliability to deliver us your information in a timely manner to ensure your perfect event!

Any questions? Send your inquiry or information direct to Your Supperclub Party Planner: catering@ribssupperclub.com - we'll be back to you within 24 hours with all the answers!!

