

JACK & LOIS

Here's a list of some crowd favourites. Choose any or all of these or talk to our catering specialists at 289 389 5647 to create your own custom menu. The only limit is your imagination.

PLATTERS

Deli Sandwich Platter

Assorted deli cold cuts, egg salad, tuna, veggie sandwiches made with freshly baked buns from Ola Bakery.

Assorted Canapés

Bruschetta
Salmon
Wild Mushroom Pâté

Veggie Platter

An assortment of fresh cut veggies with our house-made Tzatziki dip.

Fruit Platter

Assortment of fresh cut fruits with cream cheese whip.

Dessert Platter

Assortment of freshly baked treats from our local sweetery.

SOUPS

Cream of Mushroom
Roasted Tomato
Spicy Thai
Chef's Feature Soup

SALADS

Caprese

Beautiful Italian salad, made of slices of fresh Bocconcini, tomatoes, spinach and pesto, seasoned with salt, and olive oil.

Caesar

Romaine lettuce house made croûtons and dressing with all the trimmings.

HOT TRAYS

Judy's Beauties

Mom's special meatball recipe made with veal, pork & artisan beef, stuffed with cheese curds. Served in our house-made marinara sauce. Ola buns on the side.

Satays

Choose from choice cuts of Pork, Beef, Chicken, Shrimp or Seasonal Veg, marinated, grilled and served on a skewer with our house-made peanut sauce.

Pulled Pork

Tender, cuts of roasted pork, pulled and marinated in our sweet and savoury house made sauce. Ola buns on the side.

Baked Beans

Lois's secret family recipe.

MAC N' CHEESE

The Traditional

Our Mac n' cheese recipe is a blend of Cheddar, Asiago and the Chef's secret spices.

Capn' Highliner

Kick up our traditional mac n' cheese with some delicious lobster, bacon crumble and green onion.

ON-SITE ACTION STATIONS

Pasta Station

Your choice of an assortment of meats, veggies, cheeses and spices along with Alfredo, Marinara or Rose and Penne pasta prepared on site. You pick it, we cook it.

Grilled Cheese Station

Create your own grilled cheese masterpiece from a wide of selection of your favourite ingredients!