

Weddings & special events packages



About Us

At Favoloso Catering, we craft every dish with care using only the finest cuts of meat and the freshest market produce. Our recipes are made from scratch, ensuring each bite is full of authentic flavour and quality you can taste. Expect generous portions, seamless service, and beautifully presented meals every single time you order.

Dietary Accommodations

We take pride in being inclusive of all dietary needs. Our team can tailor dishes to suit vegetarian, vegan, halal, and gluten-free preferences, as well as any specific allergies or intolerances.

Customizable Menus

Every event is unique, and so is our approach. We'll work with you to curate a menu that fits your vision, theme, and budget whether it's a wedding, corporate gathering, or private celebration.

Full-Service Catering

From start to finish, we provide a complete catering experience. Our services include professional servers, bartenders, tableware rentals, and even live chef stations to elevate your event.

Order Minimums

A minimum of 25 guests is required for all package bookings.

HST and delivery fees are additional.



CATERING PACKAGES



Silver	Gold	Luxe	Platinum
\$55 per person	\$65 per person	\$85 per person	\$95 per person
1 Protein	2 protein options	3 hors d'oeuvres options	3 hors d'oeuvres options
1 Pasta	1 Pasta	1 Protein	2 Protein options
2 Sides	2 Sides	1 Pasta	1 Pasta
1 Salad	1 Salad	2 Sides	2 Sides
	1 Dessert	1 Salad	1 Salad
		1 Dessert	1 Dessert

Must have a minimum of 25
guests for packages

Build Your Package

HORS D'OEUVRES

Chicken & Beef options are Halal

Arancini with Cheese

Golden risotto balls filled with mozzarella and parmesan, lightly breaded and fried.

Beef Sliders

Juicy house-ground beef patty on a soft brioche bun, topped with roasted garlic aioli, a hint of cracked black pepper, and sea salt.

Fried Chicken Sliders

Crispy seasoned chicken on a buttery brioche bun topped with creamy coleslaw and garlic aioli.

Veggie Skewers

Seasonal vegetables brushed with our house seasoning blend and grilled to a soft, flavourful finish.

Chicken Skewers

Mini cubes of chicken marinated in our house seasoning blend, grilled until tender and juicy.

Shrimp Cocktail

Chilled shrimp elegantly served in a martini glass with house-made cocktail sauce, fresh lemon, and a touch of horseradish.

Coconut Shrimp

Plump shrimp encrusted in shredded coconut and panko, fried to a golden crisp finish.

Crab Cakes

Hand-crafted crab cakes seasoned with herbs and spices, pan-fried to a crisp crust with a tender, flavourful centre.

Bocconcini Lollipops with Tomato

Mini bocconcini and cherry tomatoes drizzled with basil pesto and a touch of balsamic reduction.

Tomato Bruschetta

Diced vine-ripened tomatoes, red onions, and basil layered on freshly toasted baguette slices, finished with extra virgin olive oil and balsamic reduction.

Meatballs

Savory beef meatball on a skewer, seasoned with garlic, parsley, and parmesan, finished with fresh basil and tomato sauce.

Chilli & Lemon Beef Kofta

Mini beef kofta infused with lemon, chilli, and warm spices, grilled to bring out a bold, zesty flavour.

Spring Rolls

Golden, flaky pastry filled with seasoned vegetables, cabbage, and vermicelli noodles.

Mini Bite Sized Pizzas

House-made dough topped with a rich tomato sauce, fresh mozzarella, and oregano, baked until golden.



Build Your Package

S A L A D

Caprese Salad

Layers of Roma tomato slices and bocconcini, paired with fragrant basil pesto.



Caesar Salad

Classic romaine hearts tossed in our signature Caesar dressing, with golden croutons and shavings of aged Parmesan cheese.

Arugula Strawberry Salad

A vibrant blend of arugula, fresh strawberries, cucumber, red onions, and radish, finished with our bright and zesty lemon vinaigrette.



Cucumber & Tomato Salad

Fresh cucumber, vine-ripened Roma tomatoes, and red onions delicately dressed in a fragrant basil olive oil infused with Italian herbs.

Greek Salad

Vibrant romaine lettuce, cucumber, cherry tomatoes, red onions, and kalamata olives topped with feta cheese and our house-made Greek vinaigrette.

Garden Salad

A crisp medley of romaine lettuce, sweet bell peppers, cucumber, cherry tomatoes, and red onions, finished with our house-made balsamic vinaigrette.



Build Your Package

PASTA

Chicken, Beef & Fish options are Halal

Penne alla Vodka

Penne tossed in a silky rosé sauce with sautéed pancetta, and caramelized onions.

Gnocchi Bolognese

Handcrafted potato gnocchi gently folded into a slow-simmered beef Ragù, finished with parmesan cheese.

Penne Pomodoro

Penne coated in a vibrant, slow-cooked pomodoro sauce crafted from sun-ripened tomatoes and fresh basil.

Spaghetti Rosé

Perfectly twirled spaghetti enveloped in a luscious rosé sauce, delicately balanced with cream and aromatic basil.

Rigatoni Lamb Ragù

Rigatoni paired with a house-made lamb Ragù, braised low and slow to perfection, layered with deep, savoury notes.

Spinach & Ricotta Agnolotti

Delicate house-made agnolotti filled with a velvety blend of spinach, ricotta, and parmesan, served in a rich rosé sauce.

Eggplant Parmigiana

Crisp layers of breaded eggplant, mozzarella, parmesan, and tomato sauce baked to golden perfection.

Lasagna

House-made pasta sheets layered with rich beef Ragù, tomato sauce, mozzarella, and parmesan, baked to a golden perfection.

Seafood Risotto

Creamy risotto infused with fish stock, onions, and layered with a medley of fresh seafood.

Mushroom Risotto

A creamy, elegant risotto delicately simmered with oyster mushrooms, onions, earthy mushroom stock and Parmesan cheese.

Butternut Squash Agnolotti with Brown Butter & Sage

Butternut squash agnolotti draped in buttery brown butter and crisp sage leaves.

Cheese Tortellini

Hand-folded tortellini filled with creamy ricotta and parmesan, served with your choice of a rosé or classic cream sauce.



Build Your Package

PROTEINS

Chicken, Beef & Fish options are Halal

Chicken Parmigiana

Crisp, house-breaded chicken cutlets layered with fresh pomodoro sauce and melted mozzarella.

Veal Parmigiana

Tender veal cutlets, breaded to perfection and topped with house-made pomodoro sauce and mozzarella.

Chicken Marsala

Pan-seared chicken cutlets, lightly dusted with flour and braised in a rich house-made demi-glace with marsala wine and mushrooms.

Veal Marsala

Pan-seared veal cutlets, gently coated and braised in a silky marsala wine Demi sauce with mushrooms.

Lentil Loaf (Vegan)

A hearty loaf of seasoned lentils, bell peppers, mushrooms, and a touch of BBQ sauce, baked to perfection for a warm, savoury vegetarian option.

Tofu Steak (Vegan)

Sliced tofu marinated in our house seasoning blend, seared on the grill for a beautifully charred, elegant, and satisfying plant-based entrée.

Beef Tenderloin (+\$7 per person)

Premium beef tenderloin marinated in aromatic herbs and grilled to perfection.

Lamb Lollipops (3 per person) (+\$9 per person)

Tender lamb chops marinated with seasoning, fresh herbs and grilled to perfection.



Stuffed Chicken Supreme

Tender chicken stuffed with a velvety blend of spinach and ricotta, finished with a rich Demi-glace sauce.

Marry Me Chicken

Chicken cutlets topped with mozzarella, ricotta, spinach, and sun-dried tomatoes, finished in a rich Tuscan cream sauce.

Beef Back Ribs (+\$5 per person)

Slow-cooked for 18 hours until fall-off-the-bone tender, then glazed with a house-made BBQ sauce for a rich and smoky finish.

Veal Chops (+\$8 per person)

Succulent veal chops marinated with fresh herbs and flame-grilled.

Jerk Chicken Quarters

Brined and seasoned in-house with bold Caribbean spices, then flame-grilled to perfection.

Rosemary Grilled Chicken

Juicy chicken breast marinated with fresh herbs and seasonings, grilled and finished with white wine and butter.

Chimichurri Steak (+\$7 per person)

Grilled steak marinated and finished with our signature house-made Chimichurri sauce.

Rosemary Chicken Skewers (1 piece)

Marinated in fragrant rosemary and fresh herbs, grilled to juicy perfection.



Build Your Package

FISH

Lemon Dill Salmon (+\$10 per person)

Pan-seared salmon, delicately brined and finished with bright lemon and fresh dill, crowned with a velvety dill cream sauce.

Herb Infused Tilapia (+\$7 per person)

Tilapia marinated in an aromatic garlic and herb butter blend, then baked to a golden perfection.

Stuffed Salmon with Spinach & Ricotta (+\$10 per person)

Succulent salmon fillet generously stuffed with a creamy blend of spinach and ricotta, then baked to a delicate finish.

Scampi Salmon (+\$10 per person)

Oven-baked salmon infused with white-wine, lemon, garlic, butter and fresh herbs.

Chimichurri Tilapia (+\$7 per person)

Tilapia fillet marinated in our signature chimichurri sauce, then baked for a vibrant, herbaceous finish.

VEGETABLES

Baked Asparagus

Fresh asparagus spears oven-baked with our signature seasoning blend, extra virgin olive oil, cracked black pepper, and a hint of lemon.

Roasted Brussels Sprouts

Roasted Brussels sprouts sautéed with our signature seasoning blend, garlic, and a touch of sea salt.

Vegetable Bundles

A refined arrangement of seasonal vegetables wrapped in elegant ribbons of zucchini.

Sautéed Green Beans

Crisp green beans lightly sautéed with our signature seasoning blend.

Steamed Seasonal Vegetables

A vibrant medley of broccoli, cauliflower, and carrots gently steamed to highlight their natural sweetness.

STAR CH

Herb-Roasted Boomer Potatoes

Golden baby potatoes roasted with olive oil, rosemary, thyme, and a touch of sea salt, crisp on the outside, tender and fluffy within.

Garlic Mashed Potatoes

Creamy Yukon potatoes whipped with roasted garlic and herbs.

Herb-Roasted Yukon Potatoes

Tender Yukon potatoes infused with garden herbs and olive oil, roasted to a beautifully golden, buttery finish.

Lemon Roasted Potatoes

Slow-roasted potatoes gently simmered in lemon and herb-infused chicken stock.

Vegetable Rice

Fluffy basmati rice gently folded with tender peas and carrots.

Rice & Peas

Traditional Caribbean rice and peas slowly simmered with soaked kidney beans, spices, and thyme.

DESSERTS

Mini Trio Dessert, choice of 3 options. Served with mint and raspberry coulis

Cookies & Cream Cheesecake

Triple Chocolate mousse cake

Newyork Cheesecake

Strawberry mousse cake

Red velvet Cheesecake

Mocha Cheesecake

Tiramisu



Add-ons

OYSTER BAR (CHOICE OF 2)

Includes on-site chef. \$25 per person (each guest receives 3 oysters)

Bad Boys	Lucky Limes
Barstool	Mer Bleue
Beau Soleil	Shiny Sea
Blackberry	Temptation Bay
Blue Point	Rustic Bay
Chapel Greek	Royal Canadian
Daisy Bay	Honeymoon
Glacier Bay	Malpeque



CHARCUTERIE PLATER

\$25.00 Per Person

A gourmet selection of artisanal cured meats, accompanied by Italian cheese, grapes, crostini, jam, crackers & olives.



FRUIT PLATER

\$15.00 Per Person

A selection of fresh sliced fruits, including assorted melons, citrus, grapes and mixed berries.

