



CATERING MENU



APPETIZER MENU

1	Pear's and Prosciutto with Maple Balsamic	dz	\$30
2	Grilled Spicy Shrimp with Italian Salsa	dz	\$36
3	Bacon and Cheese Croquettes	dz	\$30
4	Scallion & Cheese Croquettes	dz	\$30
5	Caprese Salad Skewers	dz	\$24
6	Salmon Gravlax	dz	\$32
7	Slider Bar choice of burger or pulled pork or cold roast beef	per person	\$15
8	Meatballs marinara sauce	dz	\$36
9	Wings choice of 2 sauces hot, bbq, honey garlic, or dry spice	dz	\$18
10	Kettle Chips w/House Dip	per person	\$2.50
11	Domestic Cheese Tray, compote and crackers	per person	\$9
12	Cheese + Charcuterie, pickles, grainy mustard, compote and crackers	per person	\$9
13	Fresh Vegetables and Dip	per person	\$6
14	Fresh Fruit Tray	per person	\$7
15	Caprese Skewers	dz	\$24
16	Mini Indian Spinach Samosas	dz	\$30
17	Beer Battered Shrimp with White Cocktail sauce	dz	\$40
18	Pulled Pork Egg Rolls	dz (24 pieces)	\$40
19	Veggie Egg Rolls	dz (24 pieces)	\$36
20	Crudites Cups	dz	\$18
21	Classic or Buffalo Chicken Poutine	dz	\$30
22	BBQ. Beef Skewers	dz	\$42
23	Lemon Dijon Chicken Skewers	dz	\$40

SANDWICHES OR WRAPS PLATTERS

1.5 sandwich per person
\$14.75

- 1 Roast Beef + Cheddar
Horseradish aioli
- 2 Club Sandwich
Smoked ham, bacon, chicken breast, tomato, lettuce, cheddar cheese
- 3 Pesto Chicken Sandwich
Pesto, grilled chicken, tomato and onion, white cheddar
- 4 Grilled Vegetable Sandwich
Tomato, zucchini, lettuce and fontina cheese
- 5 Smoked Ham and Cheese Sandwich with arugula
- 6 Traditional Egg Salad or Tuna Salad



PIZZA'S

12" Round
\$18

- 1 Italian
Tomato sauce, Italian meats, chili flakes, fresh basil, grana padano & mozzarella cheese
- 2 Veggie
Tomato sauce, spinach, roasted red pepper, red onion and bocconcini with a pesto drizzle
- 3 BBQ Chicken
Tomato sauce, BBQ chicken, red onion, mozzarella with a ranch drizzle and arugula



SALADS per person \$3

- 1 Traditional Caesar Salad
romaine, croutons, bacon, grana padano, lemon wedges
- 2 Spinach & Berry Salad
candied walnuts, red onion, mix of dried & fresh berries, goat cheese & citrus vinaigrette
- 3 Mixed Green Salad
feta cheese, cherry tomato, pumpkin seeds, roasted bell pepper, with a balsamic vinaigrette
- 4 Beet Salad
roasted beets, arugula, toasted walnuts, goat cheese, maple apple vinaigrette

BANQUET MENU

1ST TIER \$40

1ST COURSE CHOICE OF:

- 1 Roasted Red Pepper & Tomato Bisque
- 2 Caesar Salad

2ND COURSE CHOICE OF:

- 1 Roast Beef
Red Wine and Herb Gravy, Buttery Mashed Potatoes, Vegetable Medley Chicken
- 2 Chicken Supreme
Wild Mushroom sauce, Roasted Baby Potatoes, Vegetable Medley
- 3 Grilled Salmon
Citrus Herb Butter, Lemongrass Basmati, Vegetable Medley
- 4 Portobello Parmigiana
Creamed Spinach, Provolone, Roasted Garlic and chili Angel hair pasta

3RD COURSE DESSERT CHOICE OF:

- 1 Apple Strudel
with creme anglaise sauce
- 2 NY Cheese Cake
with Strawberry Sauce
- 3 Creme Caramel
with seasonal fruit
- 4 Nougat Cream Puff
with creme anglaise sauce



2ND TIER \$60

1ST COURSE CHOICE OF:

- 1 Roasted Beet Salad
Arugula, Goat Cheese, Maple Apple Vinaigrette
- 2 Creamy Wild Mushroom & Tarragon

2ND COURSE CHOICE OF:

- 1 Palette Cleanser

3RD COURSE CHOICE OF:

- 1 French Onion Short Rib
Root Vegetable Puree, Confit Potato, Crispy Shallots, Marchand de Vin
- 2 Stuffed Chicken Supreme
Roasted Pepper Coulis, Confit Potatoes, Charred Broccolini
- 3 Seared Salmon
Tarragon Beurre Blanc, Spinach and Tomato Quinoa Pilaf, Roasted Brussel Sprouts
- 4 Miso Ginger Glazed Eggplant
Scallion Garlic Barley, Sesame Green Beans

DESSERT CHOICE OF:

- 1 White & Dark Chocolate Mousse in a chocolate tulip cup
with honey comb & fruit coulis
- 2 Vienna Truffle Cake
with raspberry coulis
- 3 Baked Alaska
with Strawberry Sauce



BUFFET per person (min 25 people) \$45

Fresh Rolls & Butter / 3 Salads **Chefs Choice** / Domestic Cheese Tray / Assorted Pickles & Olives / Vegetable Medley / Choice of Roasted Herb Baby Red Potato, Mashed, Rice Pilaf

CHOICE OF 2

Salmon w/ **Dijon Tarragon Cream**
Seared Chicken Supreme w/ **Mushroom Veloute**
Boneless Beef Short Rib w/ **Marchand de Vin Sauce**
Roasted Pork Loin w/ **Apple Cider Glaze**
Roasted Turkey w/ **Sage Dressing & Gravy**
Spinach Cannelloni **vegetarian**
Stuffed Portobello **vegetarian**
Breaded Eggplant Parmigiana **vegetarian**

ENHANCEMENTS PP \$10

Carved Prime Rib Station / Apple Brie Stuffed Chicken / Salmon Wellington / Prosciutto Wrapped Pork Tenderloin

DESSERT BUFFET - CHEF'S CHOICE

Variety of Squares / Cheesecake / Cake Eclairs / Creme Caramel / Panna Cotta / Tarts / Fresh Fruit Tray / Tea Coffee Service

BRUNCH BUFFET per person \$45

Beverage Station **Assorted Juices, Coffee, Tea** / Rolls, breads and butter / Assorted Pastries or Muffins / 2 x Salads **Chefs Choice** / Veggie Platter / Parfait Station / Fruit Platter / Domestic Cheese Board / Cold Salmon Gravlax / Hashbrowns / Scrambled Eggs / Choice of Bacon or Sausage / Choice of Traditional or Florentine Benedict / Waffles / Baked Cheese Tortellini

ENHANCEMENTS PP \$10

Carved Baked Ham / Carved Roast Beef

PASTRY & SWEETS

1	Vanilla Cheesecake Chocolate dipped	dz	\$32
2	Eclairs Coffee pastry cream, whipped cream	dz	\$32
3	Panna Cotta Mini Cups (GF) Passion fruit, ganache, fresh fruit	dz	\$36
4	Fresh Fruit Tarts Pastry cream, fresh fruit	dz	\$36
5	White & Dark Choc Mousse Mini Cups (GF)	dz	\$36
6	Brownies	dz	\$32
7	Chocolate Pate (GF)	dz	\$36
8	Assorted Cookies	dz	\$19
9	Date Squares	dz	\$32
10	Pecan Flan	9"	\$32



CAKES min 72 hours notice

1 New York Style Vanilla Cheesecake

8"	\$40
10"	\$45
12" x 18"	\$100
18" x 24"	\$190

2 Mocha Cake Vanilla Sponge, Espresso Pastry Cream, Mocha Butter Cream

8"	\$35
10"	\$40
12" x 18"	\$90
18" x 24"	\$170

3 Strawberry Shortcake Vanilla Sponge, Pastry Cream, Fresh Strawberries, Whipped Cream

8"	\$35
10"	\$40
12" x 18"	\$90
18" x 24"	\$170

4 Vienna Truffle Cake Chocolate Sponge, Truffle Ganache, Raspberry Coulis

8"	\$40
10"	\$45
12" x 18"	\$100
18" x 24"	\$190

5 HongKong Style Fresh Fruit Cake Vanilla Sponge, Fresh Fruit, Pastry Cream, Butter Cream

8"	\$35
10"	\$40
12" x 18"	\$90
18" x 24"	\$170

6 Mango Mousse Vanilla Sponge, Fresh Cream, Mango Puree

8"	\$35
10"	\$40
12" x 18"	\$90
18" x 24"	\$170

7 Blackforest Cake Chocolate Sponge, Kirsch, Fresh Cream, Cherry Filling

8"	\$35
10"	\$40
12" x 18"	\$90
18" x 24"	\$170

8 Basic Chocolate or Vanilla Vanilla or Chocolate Sponge, Vanilla or Chocolate Butter Cream

8"	\$25
10"	\$30
12" x 18"	\$70
18" x 24"	\$130

A customary 18% service charge and 5% GST will be added to the price. Guaranteed numbers must be provided no later than 72 hours prior to the event.

9 Napoleon Cake

12" x 18" \$70
18" x 24" \$135

10 Checker Board
Chocolate & White Sponge,
Nougat Cream, Butter Cream

8" \$40
10" \$45
12" x 18" \$100
18" x 24" \$190

11 Cold Chocolate Marble
Cheese Cake

8" \$40
10" \$45
12" x 18" \$100
18" x 24" \$190

12 Tiramisu

8" \$40
10" \$45
12" x 18" \$100
18" x 24" \$190

13 Chocolate Mascarpone Cake
(GF)

12" x 18" \$110
18" x 24" \$200

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