



## Continental

11.50 Per Person

[Minimum 10 Guests]

Choice of 2 Juices: Pure Squeezed Orange Juice, Grapefruit Juice, Tomato Juice or Cranberry Juice

Assorted Croissants, Muffins and Danish Pastries

Imported Preserves, Honey and Sweet Butter

Selection of Seasonal Fruit with Berries

Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

*Coffee service included for one hour*

## Healthy Continental

12.95 Per Person

[Minimum 10 Guests]

Choice of 2 Juices: Pure Squeezed Orange Juice, Grapefruit Juice, Tomato Juice or Cranberry Juice

Assorted Low Fat Yogurts

100% Natural Granola with Skim Milk

Seasonal Fruit Skewers with Red Verjus

Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

*Coffee service included for one hour*

## European Continental

15.95 Per Person

[Minimum 10 Guests]

Choice of 2 Juices: Pure Squeezed Orange Juice, Grapefruit Juice, Tomato Juice or Cranberry Juice

Butter Croissants and Breakfast Breads

Shaved Deli Meats

Domestic and International Cheese Selection

Assorted Low Fat Yogurts

Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

*Coffee service included for one hour*

## Executive Continental

16.95 Per Person

[Minimum 10 Guests]

Choice of 2 Juices: Pure Squeezed Orange Juice, Grapefruit Juice, Tomato Juice or Cranberry Juice

Presentation of Applewood Smoked Salmon with Tiny Capers, Red Onion and Chopped Egg

Freshly House-Baked Assorted Bagels and Flavoured Cream Cheese Display

Selection of Seasonal Fruit with Berries

Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

*Coffee service included for one hour*

*All Continental breakfasts are set up buffet style*

## Traditional Breakfast

13.95 Per Person

[Maximum 35 Guests]

Pure Squeezed Orange Juice  
Basket of Assorted Baked Goods  
Imported Preserves, Honey and Sweet Butter  
Fluffy Scrambled Eggs with Snipped Garden Chives  
Country Style Farmer's Sausage and Smoked Bacon  
Herb-Infused Potato Galette  
Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

## Flapjacks and French Toast

14.95 Per Person

[Maximum 35 Guests]

Pure Squeezed Orange Juice  
Basket of Assorted Baked Goods  
Imported Preserves, Honey and Sweet Butter  
  
Cinnamon Brioche French Toast and Buttermilk Pancakes  
with Candied Pecans, Bourbon Vanilla Butter and Quebec Maple Syrup  
  
Country Style Farmer's Sausage and Smoked Bacon  
Herb-Infused Potato Galette  
Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

## Executive Breakfast

17.95 Per Person

[Maximum 35 Guests]

Pure Squeezed Orange Juice  
Basket of Assorted Baked Goods  
Imported Preserves, Honey and Sweet Butter  
  
Slow Poached Eggs  
with Canadian Back Bacon or Smoked Salmon, Garlic Sautéed Spinach on English Muffin,  
Tarragon Enriched Butter Emulsion  
(Based on 2 pieces per person)  
  
Country Style Farmer's Sausage and Smoked Bacon  
Herb Infused Potato Galette  
Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas



## The 1st Tee

14.95 Per Person

---

[Minimum 35 Guests]

Pure Squeezed Orange Juice, Grapefruit Juice, Tomato Juice and Cranberry Juice  
Basket of Assorted Baked Goods  
Fluffy Scrambled Eggs with Snipped Garden Chives  
Country Style Farmer's Sausage and Smoked Bacon  
Herb Infused Potato Galette  
Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

## Omelette Station

6.95 Per Person

---

[Minimum 35 Guests]

Made-to-order personalized Omelettes for your event

All Omelettes include the following varieties of Garnish:  
Sautéed Mushrooms, Roasted Peppers, Green Onions, Cheddar Cheese, Smoked Ham, Diced Tomatoes

Chef Attended Station for 1-½ Hours (Minimum)  
1 Chef Attendant required per 35 Guests  
Chef Attendant – \$25/hour

# Breakfast Selection

24.95 Per Person

[Minimum 35 Guests]

Includes 1 Egg Choice, 1 Potato Choice, 2 Protein Choices, and 1 Accompaniment

Breakfast Buffet Selection includes the following:

Assorted Fruit Juices

Assorted Breakfast Pastries and Preserves

Selection of Fresh Fruit with Berries

Freshly Brewed Coffee and Assortment of Teas

## EGG SELECTIONS

Fluffy Scrambled Eggs with Snipped Garden Chives

Fluffy Scrambled Eggs with Cheddar Cheese and Herb Infused Roma Tomato

Fluffy Scrambled Eggs with Mushrooms, Ham and Gruyere Cheese

Soft Poached Egg on English Muffin with Hollandaise Sauce

Individual Herb Omelette with Baby Spinach and Gouda Cheese

## POTATO SELECTIONS

Rosemary and Garlic-Infused Potato Galette

Klondike Rose Potato au Gratin with Scallion, Sweet Pepper and Cheddar Cheese

Potato Lyonnaise with Caramelized Onion

Hash Browns

## BREAKFAST PROTEIN SELECTIONS

Maple Glazed Ham

Country Style Farmer's Sausage

Mesquite Smoked Bacon

Turkey Sausage

Turkey Bacon

Ricotta Cheese Blintz with Sour Cherry Sauce

## ACCOMPANIMENTS

Warm Oatmeal with Brown Sugar and Québec Maple Syrup

Steamed Asparagus and Sliced Tomato Platter, Tarragon-Chive Vinaigrette

Vanilla Yogurt with 100% Natural Granola and Fresh Berries

Cinnamon Brioche French Toast with Vanilla Butter and Candied Pecans

Mosaic of Domestic and International Cheeses

Buttermilk Pancakes with Maple Syrup

## Brunch Selection

34.95 Per Person

[Minimum 35 Guests]

Choice of 3 Salads  
1 Egg Choice  
2 Entrées  
1 Accompaniment

Assorted Fruit Juice  
Assorted Breakfast Pastries and Preserves  
Selection of Fresh Fruit with Berries  
Freshly Brewed Coffee and Assortment of Teas

## Grand Brunch Selection

38.95 Per Person

[Minimum 35 Guests]

Choice of 4 Salads  
2 Egg Choices  
2 Entrées  
3 Accompaniments

Assorted Fruit Juice  
Assorted Breakfast Pastries and Preserves  
Selection of Fresh Fruit with Berries  
Freshly Brewed Coffee and Assortment of Teas

### SALAD SELECTION

Classic Caesar Salad  
Selection of Sweet and Bitter Lettuces, Assorted Dressings  
Farfalle Pasta with Grilled Vegetable Ratatouille, Pesto Vinaigrette  
Fingerling Potato Salad with Bacon Shallot Vinaigrette  
Artichoke, Mushroom and Green Bean Salad  
Sliced Tomato, Roasted Pepper and Bocconcini Platter, Herb Emulsion  
Asian Vegetable Slaw  
Classic Waldorf Salad  
Make-Your-Own Granola Parfait Station  
Selection of Old World Meats  
Mosaic of International and Domestic Cheeses  
Greek Salad  
Grilled and Roasted Vegetable Platter

### ACCOMPANIMENTS

Smoked Bacon  
Country Style Sausage  
Symphony of Green and Yellow Beans, Sun-Dried Tomato Butter  
Honey and Pecan Glazed Carrots  
Potato au Gratin  
Brioche French Toast  
Medley of Seasonal Vegetable  
Buttermilk Pancakes  
Cajun-Scented New Potatoes  
Zucchini and Sweet Pepper Provençal  
Roasted Potatoes with Rosemary and Coarse Salt

### ENTRÉES

Baked Halibut with Tomato and Cilantro Chutney  
Spinach and Cheese Cannelloni, Blush Sauce  
Grilled Chicken Breast, Wild Mushroom and Shallot Fricassée  
Bacon Wrapped Pork Tenderloin, Cider Reduction  
Baked Salmon, Lemon Dill Beurre Blanc  
Beef Emincé with Whole Grain Mustard, Peppercorn Reduction  
Penne Pasta with Tiger Shrimp, Vegetable Julienne, Oyster Mushroom, Pernod Cream  
Vegetarian or Meat Lasagne  
Veal Tortellini with Sweet Pepper and Tomato Coulis  
*Add Carved Peppercorn Crusted Strip Loin of Angus Beef with Grainy Mustard Jus*

### EGG SELECTION

Individual Quiche Lorraine  
Scrambled Eggs  
Traditional Eggs Benedict  
*Inquire about our chef-attended Omelette Station*

## Breakfast Items à la Carte

---

Assorted Mini Croissants, Muffins or Danish Pastries .....	2.50 Each
Variety Breakfast Breads (Per Loaf/Serves 10) .....	25.00 Each
Assorted Low Fat Yogurts .....	2.75 Each
Variety of Bagels with Flavoured Cream Cheese .....	3.75 Each
Add Smoked Salmon .....	5.50 Per Person
Add Smoked Bacon or Country Sausage.....	2.50 Each
Add Fluffy Scrambled Eggs.....	2.50 Per Person
English Muffins .....	2.00 Each
Brioche French Toast or Buttermilk Pancakes .....	5.95 Each
Quiche Lorraine .....	6.50 Each
Selection of Scones with Preserves and Sweet Butter .....	3.50 Each
Smoked Salmon Platter with Traditional Garnishes .....	120.00 Full Side (1 kg) 68.00 Half Side

## Assorted à la Carte Additional

---

Sliced Seasonal Fruit with Berries .....	3.95 Each
Tri-Coloured Tortilla Chips with Salsa and House Guacamole .....	3.50 Each
Seasonal Whole Fruit .....	1.50 Each
Granola Bars or Assorted Candy Bars .....	2.50 Each
Warm Toasted Cashews (1 Lb) .....	15.00
House-Baked Cookies .....	1.95 Each
Seasonal Berry and Yogurt Parfaits .....	6.95 Each
Assorted Petit French Pastries and Tartlets.....	2.95 Each
Double Chocolate Brownies and Blondies .....	3.75 Each
Mosaic of International and Domestic Cheese Presentation .....	7.25 Each
Fresh Fruit Skewers with Yogurt Dip .....	3.95 Each
Crisp Garden Vegetables and Sun-Dried Tomato Basil Dip (Serves 25) .....	50.00
Warm Buttered Popcorn (Serves 5) .....	7.50

## Beverages à la Carte

---

Freshly Brewed Coffee (Regular and Decaffeinated) ....	2.25 Each	17.95 (Serves 10)	94.50 Urn (Serves 45)
Selection of Fine Teas .....	2.25 Each		
2% or Chocolate Milk (250 ml) .....	2.25 Each		
Fresh Orange or Grapefruit Juice (1L) .....	8.00 Each		
Lemonade (1L) .....	8.00 Each		
Vitamin Water (Assorted Flavours) .....	3.25 Each		
Gatorade (Assorted Flavours) .....	3.25 Each		
Assorted Dole Fruit Juices .....	3.25 Each		
Sparkling Evian Water (500 ml) .....	3.25 Each		
Bottled Water (500 ml) .....	2.75 Each		
Assorted Soft Drinks .....	2.10 Each		

## Coffee Stations

---

Assorted House Baked Cookies .....	1.95 Each
Mini French Pastries and Tartlets .....	2.95 Each
Assorted Brownies and Blondies .....	3.75 Each
Mosaic of Seasonal Fruit with Berries .....	35.00 (Serves 10) 80.00 (Serves 25) 150.00 (Serves 50)
Selection of Imported and Domestic Cheese .....	70.00 (Serves 10) 150.00 (Serves 25) 250.00 (Serves 50)
Assorted Breakfast Breads (Per Loaf/Serves 10) .....	25.00 Each
Assorted Scones with Preserves and Butter .....	3.50 Each
Assorted Squares .....	3.80 Each
Selection of Finger Sandwiches (¼ Sandwich Per Person) .....	1.75 Per Person
Selection of Finger Sandwiches and Wraps (½ Sandwich Per Person) .....	3.50 Per Person
Garden Fresh Vegetables and Dips .....	22.50 (Serves 10) 50.00 (Serves 25) 87.50 (Serves 50)
Hand-Rolled Truffles or Chocolate Dipped Strawberries .....	2.95 Each

## Cappuccino and Espresso Bar

---

Cappuccino .....	3.50 Each
Espresso .....	2.75 Each
Assorted Italian Cookies and Biscotti (Assorted Flavours) .....	23.95 Per Dozen

## Wrap it Up Sandwich Selection

25.95 Per Person

[Minimum 10 Guests]

*All Working Lunches are arranged Buffet Style  
Desserts may be replaced with Sliced Fresh Fruit Tray*

Classic Caesar Salad  
Herb Focaccia Croutons, Reggiano Cheese and Garlic Caesar Dressing  
or  
Selection of Sweet and Bitter Lettuces  
White Balsamic Vinaigrette

Farfalle Pasta with Grilled Vegetable Ratatouille, Pesto Vinaigrette

Sandwich Selection:

Albacore Tuna, Bibb Lettuce, Onion Sprouts and Celery Apple Slaw  
Smoked Turkey, Watercress, Swiss Cheese and Cranberry Compote  
Black Forest Ham, Cilantro, Mango Chutney and Sweet Pepper Wrap  
Grilled Vegetables, Goat Cheese, Marinated Tomato and Red Pepper Dip  
Tiger Shrimp and Crab Salad, Lemon Dill Aioli

Seasonal Fruit Flan

Stone Fruit and Mixed Berry Flan With Vanilla Bean Custard and Chantilly Cream

Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

## Make Your Own Sandwiches

28.95 Per Person

[Minimum 25 Guests]

*All Working Lunches are arranged Buffet Style  
Desserts may be replaced with Sliced Fresh Fruit Tray*

Daily Soup

or

Classic Caesar Salad  
Herb Focaccia Croutons, Reggiano Cheese and Garlic Caesar Dressing

Deli Style Coleslaw

German Style Deli Potato Salad

Kosher Dill Pickles

Create Your Own Sandwiches:

Assortment of Kaisers, Rye Breads and Twister Bagels  
Canadian Cheddar and Swiss Emmenthal Cheese  
Smoked Turkey, Black Forest Ham, Pastrami and Egg Salad  
Accompanied with Lettuce, Tomatoes, Pepperoncini, Sprouts and Deli Style Condiments

Caramel Apple Cheesecake

Rich Baked Vanilla Bean Cheesecake, Roasted Spy Apple

Decadent Cider Caramel Sauce with Crème Anglaise

Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

Add the Following:

Albacore Tuna, Chicken Salad and Sockeye Salmon Salad  
Additional 4.00 per person

# Create Your Own Working Lunch

28.95 Per Person

[Minimum 25 Guests]

*All Working Lunches are arranged Buffet Style*

Choice of 2 Appetizers, 3 Sandwiches, and 1 Dessert

## Appetizer Selections

Wild and Tame Mushroom Soup  
 Honey-Roasted Butternut Squash Soup  
 Cream of Roasted Leek and Potato  
 Vine-Ripened tomato and Sweet Pepper Bisque  
 Classic Hearts of Romaine Caesar Salad, Creamy Reggiano Dressing  
 Selection of Sweet and Bitter Lettuces, White Balsamic Vinaigrette  
 Farfalle Pasta Salad with Grilled Vegetable Ratatouille, Pesto Vinaigrette  
 Fingerling Potato Salad with Bacon Shallot Vinaigrette

## Sandwich Selections

Italian Cold Cut  
 Shaved Italian Ham, Sopressata, Provolone Cheese, Roasted Sweet Pepper, Olive Relish and Pepperoncini on Ciabatta  
 Grilled Buffalo Chicken  
 Chicken Breast, Crumbled Blue Cheese, Buffalo Sauce, Carrot and Celery Slaw and Bibb Lettuce on Baguette  
 Southern Crab and Shrimp Roll  
 Surimi Crab, Tiger Shrimp, Avocado and Lemon Cajun Aioli in Whole Wheat Tortilla  
 Ham and Brie  
 Ham and Brie Cheese with Honey-Dijon Mustard, Shaved Red Onion and Sprouts on Onion Brioche Roll  
 Chicken Caesar Wrap  
 Grilled Chicken Breast with Classic Caesar Salad in Flour Tortilla Wrap  
 Smoked Salmon on Dark Rye  
 Applewood Smoked Salmon, Caper-Onion Relish, Herb Cream Cheese and Watercress on Dark Rye  
 Curried Egg Salad  
 Egg Salad, Celery, Mild Curry Spice, Cilantro and Tart Green Apple on Brioche Roll  
 Shaved Roast Striploin of Beef on Baguette  
 Shaved Roasted Angus Strip Loin, Horseradish Mayo, Red Onion, Bibb Lettuce and Pickle Radish Slaw on Baguette  
 Asian Tofu Wrap  
 Asian Vegetable Slaw, Tofu, Toasted Sesame, Crispy Noodles and Golden Raisins, Sesame-Cilantro Vinaigrette  
 Turkey Cranwich  
 Natural Smoked Turkey Breast, Cream Cheese, Cranberry Compote and Cress on Pumpnickel Baguette  
 Pineapple Chicken Pita  
 Golden Pineapple, Chicken Salad, Sweet Pepper and Spring Onion on Multigrain Loaf  
 Albacore Tuna  
 Creamy Albacore Tuna Salad, Bibb Lettuce, Onion Sprouts and Celery Apple Slaw on Multigrain Roll  
 Grilled Vegetables and Goat Cheese  
 Grilled and Roasted Vegetables, Fresh Basil, Marinated Tomatoes and Chèvre Cream

## Dessert Selections

House-Baked Cookies  
 Petite French Pastries and Tartlets  
 Sour Cherry Cheesecake  
 Caramel Apple Torte  
 Chocolate Truffle Cake  
 Fresh Fruit Display

Freshly Brewed Coffee and Assortment of Teas

# College Street – Little Italy

27.95 Per Person

---

[Minimum 25 Guests]

Insalata

Mixed Italian Greens garnished with Tiny Tomato, Marinated Olives, Gorgonzola Cheese, and Balsamic Vinaigrette

Herb Garlic Bread

Choice of 2:

Fusilli Pasta

Smoked Chicken Julienne, Grilled and Roasted Vegetables, Italian Parsley and Fine Olive Oil

Spinach and Cheese Manicotti

Sweet Roasted Pepper, Tomato and Basil Sauce

Rigatoni Pasta

Slow-Simmered Plum Tomatoes, Fresh Basil and Reggiano Cheese

Tri-Coloured Cheese Tortellini

Sun-Dried Tomato Cream

Accompanied by Parmesan Cheese and Dried Hot Chili Peppers

Individual Traditional Tiramisu

Espresso Saturated Lady Fingers, Light Mascarpone Mousse, Shaved Chocolate and Marsala Wine

Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

Complement your Working Lunch with the following:

Meat or Vegetarian Lasagne (Additional 5.00 Per Person)

Marinated Roma Tomato and Basil Bruschetta (Additional 2.95 Per Person)

## The Danforth – Greek Town

27.95 Per Person

[Minimum 25 Guests]

Basket of Pita, Flatbreads and Crusty Breads  
Accompanied by Hummus, Tzatziki, Baba Ghanoush

Create Your Own Greek Salad  
Roma Tomatoes, Cucumbers, Kalamata Olives, Red Onions, Peppers and Feta Cheese  
Herb Garlic Vinaigrette

Chicken Souvlaki  
Lemon Oregano Scented Olive Oil

Saffron Rice Pilaf with Dried Apricots and Toasted Almonds  
Medley of Seasonal Vegetables

Traditional Greek Style Pastries

Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

## Spadina Avenue – China Town

27.95 Per Person

[Minimum 25 Guests]

Daily Soup  
or  
Tangle of Salad Greens  
Tiny Tomatoes, Shaved Cucumber and Carrot Ribbons  
Miso Rice Wine Vinaigrette

Baby Corn and Cucumber Salad  
Toasted Sesame Vinaigrette

Choice of:

Teriyaki Chicken or Salmon  
with Duo Peppers and Shanghai Noodles  
or  
Sweet and Sour Pork  
with Golden Pineapple, Red Pepper and Spring Onion

Vegetable Fried Rice  
Steamed Asian Vegetables  
Vegetarian Spring Rolls with Sesame Plum Sauce

Fruit Salad with Ginger Syrup

Selection of Teas

# Meeting Break Packages

Minimum 10 Guests

English Tea Break .....	14.95 Per Person
Assorted Wraps and Quartered Sandwiches (Based on 4 pieces per person)	
Mini Fruit Tartlets	
Assorted Scones with Sweet Butter and Imported Preserves	
Selection of Fine Teas	
The Apple Orchard.....	11.95 Per Person
Sampling of House-Baked Strudels with Vanilla Whipped Cream	
Apple Cinnamon Streusel Bundt Cake	
Freshly Brewed Coffee, Regular and Decaffeinated	
Selection of Fine Teas	
Citrus Break .....	10.95 Per Person
Lemon Poppyseed and Citrus Cranberry Breakfast Breads	
Lemon Meringue Tartlets and Citrus Coconut Square	
Display of Oranges	
Individual Lemonade, Citrus-Flavoured Soft Drinks (Sprite, 7UP)	
On the Fairway .....	9.95 Per Person
Selection of International and Domestic Cheeses	
Seasonal Fruit with Berries	
Freshly Brewed Coffee, Regular and Decaffeinated	
Selection of Fine Teas	
Opening Day .....	6.95 Per Person
Selection of Baked Mini Muffins, Croissants and Danish Pastries (Based on 2 pieces per person)	
Freshly Brewed Coffee, Regular and Decaffeinated	
Selection of Fine Teas	
The Back Nine .....	5.95 Per Person
Assorted House-Baked Cookies (Based on 2 pieces per person)	
Freshly Brewed Coffee, Regular and Decaffeinated	
Selection of Fine Teas	

*All Break Packages set up buffet style  
 Substitutions for soft drinks – No additional charge  
 Additional beverages available on consumption basis*

## Create Your Own Luncheon Buffet

36.95 Per Person

---

[Minimum 50 Guests]

3 Salads  
1 Platter  
2 Entrées  
2 Accompaniments  
Assorted Pastries

Assorted Artisan Style Breads  
Seasonal Fruit with Berries  
Freshly Brewed Coffee, Regular and Decaffeinated  
Selection of Fine Teas

*See available selections on following page*

## Grand Create Your Own Luncheon Buffet

42.95 Per Person

---

[Minimum 50 Guests]

1 Soup  
4 Salads  
2 Platters  
2 Entrées  
1 Pasta  
2 Accompaniments  
2 Dessert Choices  
Assorted Pastries

Assorted Artisan Style Breads  
Seasonal Fruit with Berries  
Freshly Brewed Coffee, Regular and Decaffeinated  
Selection of Fine Teas

*See available selections on following page*

### ENHANCE YOUR DINING EXPERIENCE

Add a Chef Attended Carving Station to Your Buffet  
See our Reception Culinary Stations

Speak with our Catering Manager for further information

# Luncheon Buffet Selections

## SOUPS

Vine-Ripened Tomato and Sweet Pepper Bisque  
Smoked Bacon and Sweet Corn Chowder, Dill Emulsion  
Honey Roasted Butternut Squash Soup, Whipped Nutmeg Crème  
Curried Carrot Potage, Coconut Cream

## SALADS

Classic Caesar Salad / Baby Lettuces with Tiny Tomato and English Cucumbers  
Fingerling Potato Salad / Asian Vegetable Slaw / Fresh Beet Salad with Toasted Walnuts and Blue Cheese  
Watercress Frisée and Endive Salad, Sherry Vinaigrette / Artichoke, Mushroom and French Bean Salad  
Curried Farfalle Pasta Salad with Toasted Pine Nuts / Wheat Berry Salad / Spiced Couscous and Tiger Shrimp  
Traditional Greek Salad / Chickpea and Sun-Dried Tomato Salad  
Spinach Salad with Sun-Dried Tomato and Buttermilk Dressing / Carrot and Water Chestnut  
Tortellini Pasta Salad / Pickled Garden Vegetable / Udon Noodle with Sesame Vinaigrette

## PLATTERS

Grilled and Roasted Vegetable Platter  
Crisp Garden Vegetable and Dip  
Poached Salmon Medallions, Dill Aioli  
Selection of European Style Deli Meats and Sausages

## ENTRÉES

Roasted Whole Chicken, Rosemary Jus  
Emincé of Beef Tenderloin, Brandied Mushroom and Peppercorn Reduction  
Baked Salmon Fillet, Julienne of Vegetable, Citrus Butter Sauce  
Aromatically Poached Sole Fillet, Vermouth Saffron Cream  
Mixed Shellfish and Vegetable Stir-Fry, Hoisin Glaze  
Chorizo and Cornbread Stuffed Chicken Supreme  
Teriyaki Salmon, Asian Vegetables, Toasted Sesame  
Roasted Pork Loin, Cider Glaze

## PASTAS

Wild Mushroom Agnolotti, Herbed Cream Sauce  
Truffled Macaroni and Cheese  
Tri-Coloured Cheese Tortellini, Grilled Chicken and Sun-Dried Tomato  
Penne with Smoked Salmon, Multi-Coloured Peppers, Blush Sauce  
Veal Manicotti, Roasted Sweet Pepper Tomato Sauce  
Penne Pasta, Roasted Sweet Pepper, Grilled Artichoke, Spring Onion, Tomato Reduction  
Spinach and Ricotta Cannelloni, Goat Cheese Cream

## ACCOMPANIMENTS

Mashed Potato with Sweet Garlic and Chive  
Wild Rice Pilaff with Sun-Dried Apricots and Slivered Almonds  
Green and Yellow Beans, Sun-Dried Tomato Shallot Butter  
Horseradish Scaloped Potatoes  
Roasted Mini Potato, Herb Butter Emulsion  
Yellow Potato and Emmenthal Gratin  
Rice Pilaff with Vegetable Confetti  
Medley of Seasonal Vegetables  
Gingered Baby Carrots and Snap Peas

## DESSERTS

Chocolate Truffle Cake  
Tropical Fruit Charlotte  
White Chocolate Mousse Cake with Fresh Raspberries  
Raspberry Charlotte  
New York Style Cherry Cheesecake  
Tiramisu  
Swiss Apple Flan  
Mixed Berry Brûlée



## Create Your Own Dinner Buffet

44.95 Per Person

---

[Minimum of 50 Guests]

3 Salads  
1 Platter  
2 Entrées  
2 Accompaniments  
Assorted Pastries

Assorted Artisan Style Breads  
Seasonal Fruit with Berries  
Freshly Brewed Coffee, Regular and Decaffeinated  
Selection of Fine Teas

*See available selections on following page*

## Grand Create Your Own Dinner Buffet

54.95 Per Person

---

[Minimum of 50 Guests]

1 Soup  
4 Salads  
2 Platters  
2 Entrées  
1 Pasta  
2 Accompaniments  
2 Desserts  
Assorted Pastries

Assorted Artisan Style Breads  
Seasonal Fruit with Berries  
Freshly Brewed Coffee, Regular and Decaffeinated  
Selection of Fine Teas

*See available selections on following page*

ENHANCE YOUR DINING EXPERIENCE  
Add a Chef Attended Carving Station to Your Buffet  
See our Reception Culinary Stations on page

Speak with our Catering Manager for further information

# Dinner Buffet Selections

## SOUPS

Vine-Ripened Tomato and Sweet Pepper Bisque  
 Smoked Bacon and Sweet Corn Chowder, Dill Emulsion  
 Honey Roasted Butternut Squash Soup, Whipped Nutmeg Crème  
 Curried Carrot Potage, Coconut Cream

## SALADS

Classic Caesar Salad / Baby Lettuces with Tiny Tomato and English Cucumbers  
 Fingerling Potato Salad / Asian Vegetable Slaw / Fresh Beet Salad with Toasted Walnuts and Blue Cheese  
 Watercress Frisée and Endive Salad, Sherry Vinaigrette / Artichoke, Mushroom and French Bean Salad  
 Curried Farfalle Pasta Salad with Toasted Pine Nuts / Wheat Berry Salad / Spiced Couscous and Tiger Shrimp  
 Seafood Antipasto Salad / Curried Israeli Couscous Salad / California Vegetable Slaw  
 Traditional Greek Salad / Baby Shrimp and Mandarin Salad  
 Chickpea and Sun-dried Tomato Salad / Bruschetta Style Multi-Coloured Tomato Salad  
 Spinach Salad with Sun-Dried Tomato and Buttermilk Dressing / Carrot and Water Chestnut  
 Tortellini Pasta Salad / Pickled Garden Vegetable / Udon Noodle with Sesame Vinaigrette

## PLATTERS

Grilled and Roasted Vegetable Platter  
 Crisp Garden Vegetable and Dip / Peel and Eat Shrimp  
 Prosciutto and Melon Platter / Pork Pâté with Cranberry Chutney / Pickled Mussels  
 Selection of Local Smoked Trout and Salmon / Charred Calamari Platter  
 Poached Salmon Medallions, Dill Aioli  
 Selection of European Style Deli Meats and Sausages

## ENTRÉES

Roasted Chicken Supreme, Rosemary Jus  
 Emince of Beef Tenderloin, Brandied Mushroom and Peppercorn Reduction  
 Baked Salmon Fillet, Julienne of Vegetable, Citrus Butter Sauce  
 Baked Halibut Fillet, Sun-Dried Tomato Pesto Butter  
 Mixed Shellfish and Vegetable Stir-Fry, Hoisin Glaze  
 Medallions of Turkey, Wild Mushroom Sauce  
 Grilled Salmon, Brandy-Scented Lobster Sauce  
 Bacon-Wrapped Pork Tenderloin, Cider Reduction

## PASTAS

Wild Mushroom Agnolotti, Herbed Cream Sauce  
 Truffled Macaroni and Cheese  
 Tri-Coloured Cheese Tortellini, Grilled Chicken and Sun-Dried Tomato  
 Penne with Smoked Salmon, Multi-Coloured Peppers, Blush Sauce  
 Veal Manicotti, Roasted Sweet Pepper Tomato Sauce  
 Penne Pasta, Roasted Sweet Pepper, Grilled Artichoke, Spring Onion, Tomato Reduction  
 Spinach and Ricotta Cannelloni, Goat Cheese Cream

## ACCOMPANIMENTS

Mashed Potato with Sweet Garlic and Chive  
 Wild Rice Pilaff with Sun-Dried Apricots and Slivered Almonds  
 Green and Yellow Beans, Sun-Dried Tomato Shallot Butter  
 Horseradish Scaloped Potatoes  
 Roasted Mini Potato, Herb Butter Emulsion  
 Yellow Potato and Emmenthal Gratin  
 Rice Pilaff with Vegetable Confetti  
 Medley of Seasonal Vegetables  
 Gingered Baby Carrots and Snap Peas

## DESSERTS

Chocolate Truffle Cake  
 Tropical Fruit Charlotte  
 White Chocolate Mousse Cake with Fresh Raspberries  
 Raspberry Charlotte  
 New York Style Cherry Cheesecake  
 Tiramisu  
 Swiss Apple Flan  
 Mixed Berry Brûlée

## Lunch Barbecue Buffet

34.95 Per Person

Artisanal Style Rolls and Breads  
 Garden Crisp Vegetables and Dip  
 Hearts of Romaine Caesar Salad with Creamy Asiago Peppercorn Dressing  
 Southern Mixed Bean and Sweet Corn Salad  
 Fingerling Potato Salad, Bacon Shallot Vinaigrette  
 Slaw Salad

Entrée Selection  
 Choice of 2 of the following (guests are served both entrées):  
 Hamburger  
 Debreczeni Sausage  
 Chicken Kebob with Fresh Herbs and Olive Oil  
 5 oz Pesto-Brushed Chicken Breast

Peached and Cream Corn with Ancho Butter  
 Grilled and Roasted Summer Vegetable Medley  
 Roasted Mini Potatoes with Sour Cream and Chives

Fruit Salad  
 Assorted Pie

## Delux Barbecue Buffet

38.95 Per Person

Artisanal Style Rolls and Breads  
 Seasonal Gazpacho Soup with Cilantro and Lime  
 Garden Crisp Vegetables and Dip  
 Hearts of Romaine Caesar Salad with Creamy Asiago Peppercorn Dressing  
 Southern Mixed Bean and Sweet Corn Salad  
 Fresh Pickled Sweet Beet Salad with Toasted Walnuts, Sherry Vinegar and Gorgonzola Cheese  
 Fingerling Potato Salad, Bacon Shallot Vinaigrette

Entrée Selection  
 Choice of 2 of the following (guests are served both entrées):  
 Hamburger  
 6 oz Angus Strip Loin Steak  
 Salmon Burger with Dill and Ginger  
 Debreczeni Sausage  
 ½ lb Baby Back Ribs  
 Chicken Kebob with Fresh Herbs and Olive Oil  
 Grilled Vegetable Brochette  
 5 oz Pesto-Brushed Chicken Breast

Peached and Cream Corn with Ancho Butter  
 Grilled and Roasted Summer Vegetable Medley  
 Roasted Mini Potatoes with Sour Cream and Chives

Fruit Salad  
 Assorted Pies

# Dinner Barbecue Buffet

41.95 Per Person

Artisanal Style Rolls and Breads  
Seasonal Gazpacho Soup with Cilantro and Lime  
Garden Crisp Vegetables and Dip  
Hearts of Romaine Caesar Salad with Creamy Asiago Peppercorn Dressing  
Southern Mixed Bean and Sweet Corn Salad  
Fresh Pickled Sweet Beet Salad with Toasted Walnuts, Sherry Vinegar and Gorgonzola Cheese  
Fingerling Potato Salad, Bacon Shallot Vinaigrette  
Wheatberry Slad with Dried Fruit and Seeds and Cider Vinaigrette

## Entrée Selection

Choice of 2 of the following (guests are served both entrées):

8 oz CAB Strip Loin Steak  
8 oz CAB Rib Eye Steak  
Frenched Pork Chop  
½ lb Baby Back Ribs  
Chicken Kebob with Fresh Herbs and Olive Oil  
5 oz Chicken Breast  
6 oz Salmon Fillet

Peached and Cream Corn with Ancho Butter  
Grilled and Roasted Summer Vegetable Medley  
Roasted Mini Potatoes with Sour Cream and Chives

## Fruit Salad

Assorted Pies and House-Baked Cookies

## On Arrival

2.50 Per Person

---

Assorted Garden Fresh Vegetables and Dip  
or  
Bread Dips and Spreads  
Hummus (Chickpeas, Tahini, Garlic, Lemon and Olive Oil)  
Tapenade (Kalamata Olives, Garlic, Olive Oil and Brandy)  
Sun-Dried Tomato Cream Cheese  
Baba Ghanoush (Baked Eggplant, Tahini, Lemon Juice, Garlic, Onion and Olive Oil)

Accompanied by Grilled Pita, Artisan Style Rolls and Flat Breads

Selection based on 1 platter for each table of 8

## Soup Selection

7.00 Per Person

---

Vine-Ripened Tomato and Sweet Pepper Bisque  
Smoked Bacon and Sweet Corn Chowder, Dill Emulsion  
Cream of Roasted Leek and Potato, Crumbled Stilton  
Tuscan Minestrone with Fresh Basil and Reggiano Cheese  
Honey-Roasted Butternut Squash Soup, Whipped Nutmeg Crème  
Wild and Tame Mushroom Soup, Truffle Scented Olive Oil  
Smoked Chicken and Vegetable Broth, Black Pepper Dumpling  
Curried Carrot Potage, Coconut Cream

## Chilled Soup Selection

7.00 Per Person

---

Vichyssoise  
Cucumber and Mint  
Watercress and Stilton  
Chilled Melon and Port  
Curried Cauliflower  
Gazpacho with Tequila and Lime

## Grand Soup Selection

8.50 Per Person

---

Duckling Consommé  
Pickled Quail Egg, Root Vegetable Julienne, Brandied Exotic Mushrooms

Asian Inspired Blue Crab and Lobster Bisque  
Essence of Lemon Grass, Kaffir Lime and Ginger

Mesquite-Smoked Tomato and Basil  
Herbed Goat Cheese Crostini, Basil Oil

Curried Pumpkin and Sweet Potato Soup  
Spiced Yogurt Chicken Saté, Herb Pulse

En Croûte Add 1.50



## Salad Selection

8.00 Per Person

---

Classic Hearts of Romaine Caesar Salad  
Creamy Reggiano Dressing

Selection of Sweet and Bitter Lettuces  
White Balsamic Vinaigrette

Salad of Red Oak, Treviso, Watercress and Frisée  
Tiny Tomatoes, English Cucumber, Crumbled Chèvre, Champagne Vinaigrette

Tangle of Young Lettuces  
Shaved Pear, Olive Oil Toasted Walnut, Sherry Vinaigrette

Baby Spinach  
Charred Red Onion, Sun-Dried Tomato, Charred Artichoke, Mustard Seed Emulsion

## Grand Salad Selection

11.95 Per Person

---

Seasonal Quartet of Citrus, Arugula, Gorgonzola and Walnut  
Peppered Brioche Crouton, Herb Oil, Sherry Vinaigrette

Selection of Hand Picked Baby Lettuces  
White Cheddar Tulip, Edible Flora, Champagne and Red Onion Emulsion

Rosette of Applewood Smoked Salmon and Water Bourne Cress  
Pickled Red Onion, Shaved Fennel, Citrus Vinaigrette

Warm Pepper and Herb Crusted Goat Cheese Medallion  
Tangle of Baby Lettuces, California Strawberries, Strawberry Balsamic Vinaigrette



## Plated Appetizers

---

13.95 Per Person

### Traditional Italian Antipasto Presentation

Prosciutto de Parma, Reggiano Cheese, Accompanied by Grilled and Roasted Vegetables  
Marinated Olives, Fior de Latte and Aged Balsamic Syrup

### Southern Blue Crab Cake

Corn Sweet Pepper Relish, Smoked Chili Mayo, Bitter Lettuces, Citrus Vinaigrette

### Caprese Salad

Selection of Vine-Ripened Tomato, Fresh Mozzarella, Marinated Olives and Sweet Roasted Pepper  
Enriched with Fine Olive Oil and Basil Vinaigrette

### Ancho Marinated Jumbo Shrimp

Salad Waldorf, Daniels Greens, Brandied Marie Rosé Sauce

### Pecan-Crusted Baked Brie

Macerated Strawberries and Rhubarb, Frisée Salad, House Melba

## Sorbet – Intermezzo

2.50 Per Person

---

Floral Pink Peppercorn and Raspberry Sorbet  
Passion Fruit Sorbet  
Champagne and Basil Sorbet  
Pear and Chardonnay  
Yogurt and Lime Sorbet

## Pasta Appetizers and Entrées

---

Fusilli Pasta	6.95 Appetizer
Smoked Chicken Julienne, Grilled and Roasted Vegetables, Italian Parsley, Fine Olive Oil	17.95 Main
Spinach and Cheese Manicotti	7.50 Appetizer
Sweet Roasted Pepper, Tomato and Basil Sauce	18.95 Main
Tri-Coloured Cheese Tortellini	9.50 Appetizer
Sun-Dried Tomato Cream	19.95 Main

## Luncheon Entrée Selection

Priced Per Person

---

Hand-Rolled Spinach, Artichoke and Ricotta Cannelloni .....	15.95
Cremini Mushroom Cream, Tomato Fresh Basil Sauce	
Chicken Suprême with Wild Mushrooms and Double Smoked Bacon .....	18.95
Basil Mashed Potatoes, Zucchini Provençal	
Baked Atlantic Salmon Fillet .....	20.95
Mango Coconut Relish, Citrus Butter Sauce	
Pecan-Crusted Boneless Chicken Breast .....	17.95
Wild Rice and Apricot Pilaff, French Beans, Red Wine Honey Gastrique	
Petite Medallion of Ontario Beef Tenderloin .....	26.95
Ratatouille of Vegetable, Soy Beans, Pommery Mustard Jus	
Sun-Dried Tomato Enriched Halibut Fillet .....	24.95
Toasted Barley and Pancetta Pilaff, Grilled Artichoke, Tomato Olive Relish	
Glazed Berkshire Pork Loin .....	21.95
Dried Fruit and Apple Stuffing, Whole Grain Mustard Glaze	
Herb-Roasted Breast of Chicken .....	16.95
Steamed Jasmine Rice, Asian Vegetable, Citrus Teriyaki Glaze	
Grilled Certified Beef Strip Loin .....	25.95
Scallion Whipped Yukon Potatoes, Gorgonzola Peppercorn Crust, Pinot Noir Reduction	
Prosciutto Wrapped Chicken Suprême .....	18.95
Roasted Klondike Potatoes, Young Vegetable Symphony, Madeira Wine Sauce	
Icy Waters Arctic Char Fillet .....	21.95
Citrus-Scented Rice Pilaff, Sweet Pepper, Artichoke, Asparagus and Snap Pea Sauté, Tomato Fennel Butter Sauce	

## Dinner Entrée Selection

Priced Per Person

Roasted Prime Rib of Certified Angus Beef .....	26.95 (8 oz)	29.95 (10 oz)
Horseradish and Mustard Seed Crust, Barolo Pan Jus		
Add Yorkshire Pudding for 1.50 per person		
Roasted Sea Bass Fillet .....		31.95
Parmesan Parsley Crust, Garlic Sauteed Rapini, Smoked Tomato-Balsamic Vinaigrette		
Fennel and Mustard Seed Crusted Atlantic Salmon .....		27.95
Honey Citrus Emulsion		
Korobuto Pork Rack Chop .....		28.50
Caramelized Apple and Potato Mash, Broccoli Rabe Onion, Cider Reduction		
Peppercorn Crusted Beef Tenderloin .....		31.95
Fingerling Potato Gorgonzola Mashers, Red Wine Shallot Reduction		
Honey Mustard Glazed Australian Lamb Chops .....		35.95
Candied Pecan Crust, Cabernet Pan Jus		
Cornish Game Hen .....		27.95
Sun-Dried Apricot, Leek and Thyme Stuffing, Syrah Poached Cherry Reduction		
Garlic-Crusted 10 oz Angus Strip Loin Steak .....		29.95
Parsley Artichoke Mashers, Three Peppercorn Port Reduction		
Slow-Roasted Fillet of Atlantic Salmon .....		25.95
Sun-Dried Tomato and Dill Butter		
Seared Medallions of Alberta Beef .....		29.95
Cremini Mushroom and Sweet Garlic Sauce		
Stuffed Suprême of Grain Fed Chicken .....		25.95
Garlic Whipped Mashed Potatoes, Selection of Seasonal Vegetable, Red Wine and Fine Herb Sauce		
Choose from one of the following Fillings:		
Young Spinach and Ricotta Cheese		
Sun-Dried Tomato, Goat Cheese and Fresh Basil		
Wild Rice, Pink Peppercorn and Field Mushrooms		
Sweet Roasted Pepper and Spinach		
Dried Fruit, Almond and Cottage Cheese		

## Our Duet Selection

Priced Per Person

---

Duo of Grain Fed Chicken Suprême and Petit Beef Tenderloin Mignon .....	29.95
Cremini Mushroom and Sweet Garlic Sauce	
Atlantic Salmon Fillet and Charred Tiger Shrimps .....	28.95
Pernod and Chive Butter	
Partnered Chicken Suprême and Atlantic Salmon .....	27.95
Basil and Sun-Dried Tomato Beurre Blanc	

## Our Vegetarian Selection

Priced Per Person

---

Grilled and Roasted Vegetable Strudel .....	Ask Us
Petite Herb Salad, Glazed Asparagus, Goat Cheese Gratinée	
Wild Mushroom Risotto .....	Ask Us
Oven-Roasted Petit Mirepoix, Grana Padano, Alba Oil	
Crisp Vegetarian Spring Roll .....	Ask Us
Grilled Tofu, Baby Bok Choy, Shiitake Mushrooms, Miso Broth	
Grilled Vegetable Tian .....	Ask Us
Roasted Tiny Tomatoes, Sweet Pepper Coulis, Sautéed Spinach, Herb Vinaigrette	

## Seafood Accompaniments

Priced Per Person

---

East Coast Lobster Tail .....	19.99
Garlic Scented Drawn Butter	
Shrimp Scallop and Calamari Brochette .....	10.95
Lemon and White Wine Butter Sauce	
Jumbo Shrimp Skewer .....	10.95
(Based on 4 pieces of size 13-15 Tiger Shrimp)	



## Late Night Suggestions

---

Chilled Late Night Seafood Selection ..... 599.99 Per Platter  
Serves 50 Guests  
Selection of King Crab Legs, Poached Jumbo Shrimp and Kiwi Mussels  
Accompanied by Cocktail Sauce and Lemon

Porchetta Station ..... Market Price  
Serves 75 Guests  
Traditional Italian Porchetta, Slow-Roasted Stuffed Boneless Suckling Pig  
Accompanied by Grilled and Roasted Vegetables, Crusty Breads and Gourmet Mustards

East Coast Oyster Dory ..... Market Price  
Selection of Freshly Shucked Seasonal Oyster Varieties  
Decoratively arranged with traditional accompaniments



## Dessert Selection

8.00 Per Person

Roasted Spiced Apple Cheesecake  
Toasted Almond Cream, Caramel Rum Sauce

White Chocolate and Raspberry Mousse Cake  
Mixed Berry Compote, Grand Marnier Cream

Chocolate Pecan Turtle Flan  
Seasonal Berries

Individual Lemon Curd Flan  
Mascarpone Cream, Seasonal Berries

Roasted Anjou Pear Tart  
Québec Maple and Walnut Gelato, Pear Anglaise

Mixed Berry Flan  
Tahitian Vanilla Custard, Sour Cherry Compote

New York Style Sour Cream Cheesecake  
Red Wine Mixed Berry Sauce

Flourless Chocolate Torte  
White Chocolate Anglaise, Toasted Almond Brittle

Light Almond Meringue with Season Berries  
Whipped Vanilla Mascarpone, Fruit Pulse

Apple and Caramel Bread Pudding  
Caramel Rum Sauce, Chantilly Cream

## Grand Dessert Selection

8.95 Per Person

Dark and Milk Chocolate Terrine  
Cointreau Macerated Strawberries, White Chocolate Anglaise

Chocolate Grand Marnier Truffle Pyramid  
Orange Sour Cherry Compote, Marbled Chocolate Spear

Bourbon Vanilla Crème Brûlée  
Fresh Raspberries, Armenian Pistachio Biscotti

Tulip of Seasonal Fruit and Berries  
Mixed Berry and Icewine Sorbet, Candied Lemon



## Cold Canapés

32.95 Per Dozen

---

Pastrami Spiced Salmon Rosette, Tart Apple Relish  
Roasted Red Pepper and Goat Cheese Crostini  
Peking Duckling Crêpes, Hoisin Glaze  
Aromatic Poached Shrimp, Cucumber Gazpacho  
Vietnamese Rice Paper Rolls, Chili and Cilantro Dip  
Vodka Gazpacho Shooter, Scallion Crème  
Prosciutto Wrapped Melon with Port Wine  
Chilled Shrimp Dumpling Tasting Spoon  
Stuffed Summer Tomato, Herb Whipped Cheese  
Exotic Mushroom and Garlic Crostini, Balsamic Drizzle

## Grand Cold Canapés

39.95 Per Dozen

---

Fresh Shucked Malpeque Oysters, Classic Red Onion Mignonette  
Peppered Smoked Salmon Wrapped Asparagus and Goat Cheese  
Blue Crab, Mango and Lime Leaf Salad Cup  
Foie Gras Medallion with Riesling Wine Gelée  
Lobster Crab Salad Stuffed Artichoke Heart  
Classic Steak Tartar, Whole Grain Mustard, Garlic Crouton

## Chef's Selection of Cold Canapés

29.95 Per Dozen

---

Our chef will pre-select the cold canapés for your event (3 varieties)

## Hot Hors d'Oeuvres

Priced Per Dozen

---

Coconut and Pecan Crusted Shrimp, Pineapple Cilantro Glaze .....	34.95
Mini Chicken Wellington, Marsala Peppercorn Sauce .....	34.95
Curried Shrimp, Coconut and Lime Leaf Dumpling .....	36.95
Spinach Pesto and Goat Cheese Flat Bread .....	34.95
Shrimp Tempura, Teriyaki Citrus Glaze .....	34.95
Indonesian Chicken Saté, Pickled Vegetable Slaw, Sambal Peanut Glaze .....	34.95
Indian Spiced Chicken Tikka, Yogurt Dip .....	32.95
Maryland-Style Crab Cake .....	34.95
Artichoke and Goat Cheese Fritter .....	32.95
Vegetarian Spring Rolls, Toasted Sesame Plum Sauce .....	32.95
Mediterranean Artichoke and Olive Tartlet .....	32.95
Apricot and Fennel in Phyllo Roll .....	32.95
Selection of Miniature Quiche (Sun-Dried Tomato and Spinach, Lorraine, Three Cheese) .....	32.95
Classic Spanakopita .....	32.95
Petit Roasted Leek, Mushroom and Reggiano Quiche .....	32.95
Ricotta and Pesto Crescents .....	32.95
Sczhewan Beef Saté, Citrus Teriyaki Sauce .....	34.95
Sun-Dried Tomato and Feta Triangles .....	32.95
Sweet and Sour Glazed Chicken Drumette .....	34.95
Vegetarian Samosa, Cucumber Raita .....	32.95
Butter Chicken and Phyllo Cup, Cilantro Yogurt .....	32.95
Spiced Butternut Squash Sip, Mascarpone Crème .....	32.95
House Veal Meatballs, Smoked Tomato, Chili Jam .....	32.95

## Grand Hors d'Oeuvres

Per Dozen

---

Baby Australian Lamb Chops, Pecan Crust, Honey Mustard Dip .....	59.95
Mini Angus Slider, Gorgonzola Cheese, Exotic Mushroom .....	54.95
Ginger and Lime-Scented Jumbo Scallops .....	38.95
Smoked Chili-Scented Tiger Prawns, Mango Butter Sauce .....	38.95

## Chef's Selection of Hot Hors d'Oeuvres

Per Dozen

---

Allow our chef to pre-select the hot hors d'oeuvres for your event (3 varieties) .....	31.95
--	-------

## On Display

---

Selection of Imported and Domestic Cheese .....	70.00 (Serves 10)
	150.00 (Serves 25)
	250.00 (Serves 50)
Garden Fresh Vegetables and Dips .....	22.50 (Serves 10)
	50.00 (Serves 25)
	87.50 (Serves 50)
Candied Pecan-Crusted Brie in Butter Pastry .....	175.00 (Serves 50)
Sour Cherry Chutney, Grape Clusters, Harvest Breads	
Whole Wheel Saint Andre Cheese .....	190.00 (Full Side)
Variety of Crisp Autumn Fruit, Grape Clusters, House Melba, Port Gelée	
Applewood Smoked Salmon (Based on 1kg per side) .....	120.00 (Full Side)
Traditionally Garnished, Horseradish, Capers, Red Onion, Pumpnickel Bread	68.00 (Half Side)
Aromatically Poached Presentation of Chilled Jumbo Shrimp .....	265.00 (100 pieces)
Cocktail Sauce, Lemon	
Medd Breads .....	90.00 (Serves 25)
Warm Spinach and Artichoke Dip, Hummus, Tapenade, Baked Melba, Pita, Artisan Loaves	
Sliced Seasonal Fruit with Berries .....	35.00 (Serves 10)
	80.00 (Serves 25)
	150.00 (Serves 50)

## Sandwiches

---

Varieties: Tuna Salad, Salmon Salad, Egg Salad, Ham and Cheese, Turkey, Tomato and Watercress

Selection of Finger Sandwiches .....	49.95 (Platter of 36 Pieces)
Selection of Finger Sandwiches and Wraps .....	52.95 (Platter of 36 Pieces)

Scandinavian Open Face Sandwich Selection .....	6.50
(Based on 2 pieces per person)	

Applewood Smoke Salmon with Cream Cheese and Golden Caviar

Tiger Shrimp in Lemon Aioli

Blackened Breast of Chicken, Cajun Mayo, Tomato Avocado Salsa

Grilled and Roasted Vegetable, Whipped Goat Cheese, Balsamic Reduction

Roast Sirloin of Angus Beef, Charred Artichoke Olive Relish

Black Forest Ham, Tart Apple, Watercress, Brie

Minimum 12 Guests

## Sweet

---

Hand-Rolled Truffles or Chocolate Dipped Strawberries .....	29.95
---	-------

## Chilled Late Night Seafood Selection

---

Selection of King Crab Legs, Poached Jumbo Shrimp and Kiwi Mussels ..... 12.99 Per Person  
 Accompanied by Cocktail Sauce and Lemon  
 Serves 50 Guests

## Porchetta Station

---

Traditional Italian Porchetta, Slow Roasted Stuffed Boneless Suckling Pig ..... Market Price  
 Accompanied by Grilled and Roasted Vegetables, Crusty Breads and Gourmet Mustards  
 Serves 75 Guests

## East Coast Oyster Dory

---

Selection of Freshly Shucked Seasonal Oyster Varieties ..... Market Price  
 Decoratively arranged with traditional accompaniments

## Sushi & Maki Roll

Per Dozen

Sushi and California Roll Selection ..... 32.00  
 Salmon, Red Snapper, Shrimp, Tuna and California Roll  
 Pickled Ginger, Wasabi and Soy Sauce  
 Minimum order 4 dozen

California Roll Selection ..... 24.00  
 Traditional or Vegetarian Available  
 Pickled Ginger, Wasabi and Soy Sauce  
 Minimum order 4 dozen

## Sides

---

Marinated Olives with Fresh Herbs ..... 10.50 (Serves 10)  
 Tri-Coloured Tortilla Chips with Mild Salsa Dip ..... 3.50 (Serves 25)  
 Potato Chips or Fresh Popcorn (Per Basket) ..... 7.50 (Serves 5)  
 Bits & Bites (Per Pound) ..... 12.95 (Serves 12)  
 Warm Cashew Nuts (Per Pound) ..... 15.00 (Serves 12)

# Culinary Stations

---

Ponderosa Hip of Beef Station ..... 795.00  
 Mini Kaisers, Horseradish, Dijon Mustard, Natural Pan Jus  
 Serves 80-100 Guests

Pasta Station ..... Reception 14.95 Per Person / Dinner 19.95 Per Person  
 Choice of 2 Pastas and 2 Sauces  
 Accompanied by Marinated Roma Tomato Bruschetta and Club Caesar Salad  
 Minimum 40 Guests

Pasta Choices:

- Spinach and Ricotta Agnolotti
- Tri-Coloured Fusilli, Grilled Chicken, Artichokes and Sun-Dried Tomato
- Spaghetti with Meat Balls
- Linguine with Kalamata Olives and Baby Spinach
- Fettuccine with Tiger Shrimp
- Penne Rigate with Roasted Pepper, Charred Red Onion and Crumbled Chèvre
- Veal Manicotti
- Rigatoni Pasta with Marinated Vegetables

Sauces:

- Almond Pesto / Alfredo Sauce / Tomato and Fresh Basil
- Sweet Pepper and Tomato Reduction / Rosé Sauce with Vodka

Peppercorn and Herb Crusted Striploin of Beef ..... 365.00  
 Silver Dollar Rolls, Horseradish, Gourmet Mustard and Cabernet Reduction  
 Serves 30 Guests

Whole Roasted Turkey ..... 295.00  
 Cranberry Sour Cherry Chutney, Giblet Gravy, Silver Dollar Rolls  
 Serves 40 Guests

Barbecued Smoked Brisket of Beef ..... 320.00  
 Canadian Maple and Chive Butter, Corn Bread Muffins  
 Serves 40 Guests

Pecan Crusted Lamb Rack Station (7 Bone Rack) ..... 31.50 Per Rack  
 Cumin Scented Lamb Jus

Asian Noodle Bowl Station ..... Reception 14.95 Per Person / Dinner 19.95 Per Person  
 Choice of one:  
 Beef, Chicken or Pork Marinated in Oriental Seasonings, Shanghai Noodles, Wok-Fried Vegetables  
 Sesame Teriyaki Glaze  
 Accompanied by Tangle of Spring Greens and Sesame Soy Vinaigrette  
 Minimum 40 Guests

*Stations are designed for two hours of service  
 Professionally prepared by an Islington Golf Club chef  
 \$25 per hour for chef-attended stations*

## Cocktail Reception Package

32.95 Per Person / Minimum 25 Guests

Garden Fresh Vegetables and Dip  
Three Cheese Tarragon Dip

Applewood Smoked Salmon  
Traditionally Garnished, Horseradish, Capers, Red Onion, Pumpernickel Bread

Selected Basic Canapés (2 Per Person)

Assorted Quarter Sandwiches (2 Per Person)

Hot Hors d'Oeuvres (5 Per Person)  
Maryland Style Crab Cakes with Lemon Dill Aioli  
Herbed Boursin Cheese and Garlic Shrimp in Phyllo  
Sweet and Sour Glazed Chicken Drumettes  
Classic Spanakopita  
Crisp Vegetarian Spring Rolls with Toasted Sesame Plum Sauce

Selection of Mini French Pastries and Tartlet (1 Per Person)

Freshly Brewed Coffee, Selection of Fine Teas

*Enhance your Cocktail Reception by adding a Culinary or Carving Station*

## Cocktail Reception Grand Package

42.95 Per Person / Minimum 50 Guests

Antipasto Presentation  
Selection of Grilled and Roasted Vegetables, Bocconcini Cheese, Marinated Olives, Sun-Dried Tomatoes,  
Italian Cured Meats, Pepperoncini, Crusty Breads

Aromatically Poached Jumbo Shrimp Presentation with Traditional Cocktail Sauce (2 Per Person)

Assorted Sushi and California Rolls (1 Per Person)  
Salmon, Red Snapper, Shrimp, Tuna, California Roll

Hot Hors d'Oeuvres (6 Per Person)  
Mini Chicken Wellington, Marsala Peppercorn Sauce  
Shrimp Tempura, Teriyaki Citrus Glaze  
Vegetarian Spring Rolls, Spicy Chili Glaze  
Kalamata Olive and Goat Cheese Tartlet  
Mini Angus Slider, Gorgonzola Cheese, Exotic Mushrooms  
Ginger and Lemon-Scented Jumbo Scallops

Mosaic of Domestic and Imported Cheeses

Truffles, Petite Fours, and Assorted Tartlets

Freshly Brewed Coffee, Selection of Fine Teas

*Enhance your Cocktail Reception by adding a Culinary or Carving Station*

## Late Night Sweet Tables

---

Vive la France ..... 14.50 Per Person  
 [Minimum 75/Based on 2 Pieces Per Person]

Dark and White Chocolate Terrine, Chocolate Truffles, Mixed Berry Brûlée  
 Individual Cherry Clafoutis Tarts, Petit French Pastries  
 Crème Caramel, Crêpes Suzette  
 Freshly Brewed Coffee, Regular and Decaffeinated  
 Selection of Fine Teas

Opposites Attract ..... 13.95 Per Person  
 [Minimum 50 Guests/Based on 1-½ Pieces Per Person]

Dark and White Chocolate Mousse Cake, Tuxedo Style Dipped Strawberries  
 Milk and White Chocolate Marble Cheesecake, Duo of Brownies and Blondies  
 Chocolate Chunk and White Chocolate Macadamia Nut Cookies  
 Freshly Brewed Coffee, Regular and Decaffeinated  
 Selection of Fine Teas

Sweet Indulgence ..... 12.95 Per Person  
 [Minimum 50 Guests/Based on 1 Piece Per Person]

Presentation of European Style Cakes and Tortes  
 Selection of Mini Pastries and Tartlets  
 Display of Seasonal Fruit with Berries  
 Freshly Brewed Coffee, Regular and Decaffeinated  
 Selection of Fine Teas

Sundae Bar ..... 8.95 Per Person  
 [Minimum 25 Guests]

Make Your Own Sundaes

Sundae Bar accompanied with:

Vanilla and Chocolate Ice Cream  
 Chocolate, Butterscotch and Strawberry Sauce  
 Shaved Coconut, Chocolate Chips, Crushed Pineapple, Chopped Nuts, Oreo Cookies,  
 Whipped Cream, Baby Bananas, Maraschino Cherries, Mini Marshmallows and Waffle Cones

## The After Thought

---

The Chocolate Fountain .....	9.95 Per Person
Waves of Rich Imported Milk or Dark Chocolate	
Accompanied by Assorted Fresh Fruit, Seasonal Berries, House-Baked Cookies, and Marshmallows	
Minimum 80 Guests	
Crêpes Suzette Station .....	6.95 Per Person
Based on 2 Crêpes Per Guest	
Delicate Sweet Crêpes Flamed in Grand Marnier and Orange	
Finished with Mixed Berry Compote and Chantilly Cream	
Chef Attended Station/1 Cook per 35 Guests	
Minimum 1 Hour/\$25 per Hour	
Hand Rolled Truffles and Chocolate-Dipped Strawberries .....	29.95 Per Dozen
Cheesecake Lollipops (Assorted Flavours) .....	47.95 Per Dozen
Variety of Butter Cookies and Shortbreads .....	21.95 Per Dozen

## Late Night Savoury Tables

---

- Macaroni and Cheese Bar ..... 8.95 Per Person  
 House White Three-Cheese Macaroni with Sour Dough Bread Crust with Assorted Toppings  
*Toppings: Spring Onion, Smoked Bacon, Salsa, Blue Cheese, Truffled White Cheddar, Marinated Tomatoes, Smoked Chicken*
- Mini Veal Sandwiches and House Lasagna ..... 8.95 Per Person  
 House Lasagna and Garlic Bread  
 Mini White Veal Sandwiches, Assorted Toppings  
*Toppings: Tomato Basil Sauce, Pepperoncini, Provolone Cheese, Roasted Sweet Peppers, Marinated Tomatoes, Pickled Eggplant, Caramelized Onion*
- Gourmet French Fry Station ..... 8.95 Per Person  
 Shoestring, Sweet Potato and Curly Fries  
*Toppings: Ketchup, Malt Aioli, Wasabi Mayonnaise, Smoked Bacon, Housemade Guacamole, Sour Cream, Salsa, Scallions, Smokey Barbecue sauce, Chili Peppers, Cheese Curds, Brown Gravy, Shaker Spice Blends*
- Baked Potato Bar ..... 8.95 Per Person  
 Extra Large Idaho Russet Baked Potato  
 With an Array of Ingredients to Custom Dress your Baked Potato  
*Toppings: Sour Cream and Chives, Vegetarian Chili, Smoked Bacon, Scallions, Sliced Jalapeños, Broccoli in Cheese Sauce, Bolognese Sauce, Chilies, Aged Old Cheddar*
- All Day Breakfast Station ..... 8.95 Per Person  
 Brioche French Toast with Maple and Candied Pecans  
 Buttermilk Pancakes with Vanilla Butter  
 Bangers and Smoked Bacon  
 Scrambled Eggs

# Celebration of Life

26.00 Per Person / Minimum 25 Guests

---

Assorted Finger Sandwiches  
Albacore Tuna, Smoked Black Forest Ham and Emmenthal,  
Roast Beef, Egg Salad, Sun Ripened Tomato and Smoked Cheese  
(Based on 4 pieces per person)

Garden Crisp Vegetables and Dip  
Lemon Herb Aioli

International and Domestic Cheese Station  
Aged Canadian Cheddar, Oka, Gouda, Brie, Stilton  
Whole Grapes, Berries, Dried Fruit and Water Biscuits

Selection of Petit French Pastries and Tartlets  
(Based on 1 piece per person)

Selection of Seasonal Fruits with Berries

Freshly Brewed Coffee and Speciality Teas

Assorted Soft Drinks