



## *Catering Menu Index*



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## **Breakfast Buffets**

(Minimum 20 people)



### **The Continental**

Chilled Assorted Juices

Selection of Oven Fresh Muffins, Pastries, Croissants, and Bagels

Seasonal Fresh Fruit Selection

Selection of Preserves, Fresh Whipped Butter, and Selection of Plain and Flavored Cream Cheese

Fresh Brewed Reg. / Decaf. Coffee

Traditional or Herbal Tea

**\$13.95** /person

### **The Great Start Breakfast Buffet**

Chilled Assorted Juices

Scrambled Eggs

Bacon & Sausage

Hash Brown Patties & Home Fries

Croissants, Muffins

Selection of Preserves & Fresh Whipped Butter

Fresh Brewed Reg. / Decaf. Coffee

Traditional or Herbal Tea

**\$14.95** /person

### **The Classic Buffet**

Chilled Assorted Juices

Selection of Oven Fresh Muffins, Pastries, Croissants, and Bagels

Assorted Cereal, Scrambled Eggs,

Bacon & Sausage,

Hash Browns and Home Fries

Seasonal Fresh Fruit Selection

Selection of Preserves, Fresh Whipped Butter, and Selection of Plain and Flavored Cream Cheese

Fresh Brewed Reg. / Decaf. Coffee

Traditional or Herbal Tea

**\$15.95** /person

*Prices do not include taxes. • Gratuity is suggested at 10 – 15 %.*



# ***Breakfast Menu***

(Served Breakfast Selections)



## **The Baker's Choice**

Chilled Juice of Choice  
Choice Of Bagel, Croissant, Jumbo Muffin, English Muffin or Danish  
Asst. Preserves, Plain, Smoked Salmon, or Herbed Cream Cheeses  
Seasonal Fresh Fruit Selection (OR) Yogurt, Fruit and Granola Parfait  
Coffee / Tea /Hot Chocolate  
**\$14.95 /person**

## **The Your Way Béarnaise**

Chilled Juice of Choice  
Eggs of Choice (with Béarnaise sauce)  
Hash Brown Patties OR Home fries  
Choice of Fresh Pastry  
Seasonal Fresh Fruit Selection (OR) Yogurt, Fruit and Granola Parfait  
Coffee / Tea /Hot Chocolate  
**\$14.95 /person**

## **The All Canadian**

Chilled Juice of Choice  
Scrambled Eggs  
Hash Brown Patties OR Home fries  
Two Slices Back Bacon & Two Sausages  
Croissant  
Seasonal Fresh Fruit Selection (OR) Yogurt, Fruit and Granola Parfait  
Preserves  
Coffee / Tea /Hot Chocolate  
**\$15.95 / person**

## **The Country Time**

Chilled Juice of Choice  
Western Style Scrambled Eggs  
with Sautéed Red & Green Peppers, Mushrooms & Purple (or green) Onions  
Baked & Sliced Country Ham  
Hash Brown Patties OR Home fries  
Choice of Fresh Pastry  
Seasonal Fresh Fruit Selection (OR) Yogurt, Fruit and Granola Parfait  
Coffee / Tea /Hot Chocolate  
**\$15.95 /person**

## **The Breakfast Grill**

Chilled Juice of Choice  
Traditional French Cinnamon Toast OR Buttermilk Pancakes  
Maple Syrup & Butter  
Two Bacon & Two Sausages  
Seasonal Fresh Fruit Selection (OR) Yogurt, Fruit and Granola Parfait  
Coffee / Tea /Hot Chocolate  
**\$15.95 /person**

## **The Texas Burrito**

Chilled Juice of Choice  
Scrambled Eggs with Chorizo Sausage, Tomatoes, Onions, Peppers, Black Beans and Cheddar,  
Served in a Soft Tortilla  
Hash Brown Patties OR Home Fries  
Choice of Fresh Pastry  
Seasonal Fresh Fruit Selection (OR) Yogurt, Fruit and Granola Parfait  
Coffee / Tea /Hot Chocolate  
**\$16.95 /person**

*Prices do not include taxes. • Gratuity is suggested at 10 – 15 %.*

# Luncheon Buffets

(Minimum of 15 people)

## The Sandwich Shop Buffet..... \$13.95 per person

- Soup du jour or tossed garden salad with choice of dressing
- An assortment of deli sandwiches on varied breads, with a selection of smoked turkey, Black Forest ham, tuna, egg salad, vegetarian, roast beef & corned beef

## The Wrap It Up Buffet..... \$13.95 per person

- Soup du jour or tossed garden salad with choice of dressing
- Deli wraps with a selection of smoked turkey, tuna, BBQ chicken breast, egg salad, Black Forest ham & cheddar, vegetarian

## The Pizza Buffet.....\$16.95 per person

- Soup du jour or tossed garden salad with choice of dressing
- Your choice from a great selection of pizza (*please refer to the "Pizza Buffet Selections"*)
  - Served with garlic breadsticks

## Pasta Mania.....\$17.95 per person

- Caesar Salad, warm garlic breadsticks, grated parmesan cheese
- Your choice of two of the following pastas: linguine, spaghetti, fettuccine, penne, or fusilli
- Accompanied by our Chef's specialty sauce selections: Meat sauce, Italian tomato primavera, , Chicken Pesto Alfredo, or Alfredo

## Taste Of Asia.....\$17.95 per person

- Crunchy Asian noodle salad
  - Fried rice
- Chicken balls, egg rolls, spring rolls, sweet & sour pork riblets (*chicken tenders may be substituted for either of these four items*)
  - Fortune cookies

**\*\*All buffets include Dessert and Coffee / Tea\*\***

Prices do not include taxes. • Gratuity is suggested at 10 – 15 %.



# Lunch Menu

(Served Lunch Selections)



## Lighter Lunch

**Chef's Salad..... \$13.95 /person**  
Crisp garden greens, carrots, & purple cabbage. Topped with julienne turkey breast, ham, cheddar cheese, tomato, cucumber, & choice of dressing.

**Roasted Garlic Caesar Salad with Sliced Chicken..... \$14.95 /person**  
Leaves of fresh romaine lettuce, bacon, sliced chicken, shredded parmesan cheese, herbed croutons & creamy Caesar dressing.

**Quiche Lorraine or Quiche Florentine .....\$14.95 /person**  
Lorraine (bacon, green onions, cheese)  
Florentine (spinach, onion, cheese)

**Breaded Chicken Tenders .....\$14.95 /person**  
Served with your choice of rice, fries, or salad.

**\*\* Above Served with Buns & Butter, Dessert and Coffee / Tea \*\***

## Pasta Lunch

**Pasta Primavera ..... \$15.95 /person**  
Chef's choice pasta noodles & fresh vegetables in a tomato basil sauce.

**Three Cheese Manicotti..... \$15.95 /person**  
Three cheese Manicotti in a sweet basil-tomato cream sauce.

**Italian Meat or Three Cheese Vegetarian Lasagna.....\$16.95 /person**  
Tender pasta sheets layered with either a homemade meat-tomato sauce & Mozzarella Cheese **or** with a garden vegetable, tomato basil sauce & a three-cheese blend.

**Penne Rosé..... \$16.95 /person**  
Sautéed chicken, fresh garden vegetables & penne noodles tossed in a light tomato cream sauce & topped with shredded parmesan cheese.

**Chicken Pesto Alfredo.....\$16.95 /person**  
Sautéed chicken and bacon tossed in a rich Pesto-Alfredo sauce and finished with diced tomato.  
(meat may be substituted with fresh garden vegetables)

**\*\* Above Served with Choice of Soup or Salad, Garlic Bread, Dessert and Coffee / Tea \*\***

## Main Course Lunch

**Chicken Parmesan..... \$17.95 /person**  
Boneless chicken breast lightly breaded & fried golden brown. Topped with a tomato basil sauce & melted and parmesan mozzarella cheese.

**Roasted Baron of Beef.... \$17.95 /person**  
5 oz portion served with a grainy mustard and mushroom red wine sauce.

**Pork Loin ..... \$18.50 /person**  
5 oz Canadian boneless loin of pork served with a rosemary cream sauce.

**Marinated Salmon..... \$18.50 /person**  
4 oz grilled marinated salmon served with a white wine & herb cream sauce.

**\*\* Above served with Choice of Soup or Salad, Chef's choice of Potato and Vegetable, Fresh Baked Dinner Rolls, Dessert and Coffee / Tea \*\***

Prices do not include taxes. • Gratuity is suggested at 10 – 15 %.



## *Classic Hot & Cold Hors D'oeuvres:*

- Mini Burgers (hot)
- Spring Rolls (hot)
- Mini Eggrolls (hot)
- Mini Corn Dogs (hot)
- Samosas (hot)
- Oven Baked Meatballs (BBQ, Sweet & Sour, and Tomato) (hot)
- Mini Quiche (Assorted Flavors) (hot)
- Mini Pizzas (hot)
- Mini Perogies (hot)
- Chicken Wings (hot)
- Herb Cream Cheese Cucumber Rounds (cold)
- Chicken or Beef Skewers (hot)
- Fruit Kabobs (cold)

**\*\*Mix and match any 50 pieces from the above list for \$75.00\*\***

**OR**

**\*\*Any six pieces: \$11.00/per person\*\***

## *Elegant Hot & Cold Hors D'oeuvres:*

- Salmon & Beef Wellingtons (hot)
- Brie Cheese & Pear, baked in Puff Pastry (hot)
- Chicken Satay (choice of dipping sauce) (hot)
- Beef Satay (choice of dipping sauce) (hot)
- Baby Back Ribs (hot)
- Chicken Roulades with Mango-Cilantro Drizzle (cold)
- Prosciutto-Wrapped Lemon Asparagus (cold)
- Spanakopita (hot)
- Wild Mushroom & Cheese Pastry Puffs (hot)
- Poached Jumbo Prawn Wrapped with a Snow Pea (cold)
- Bay Scallops Wrapped in Bacon (hot)
- Tuna & Artichoke Tapenade on Baguette Slices (cold)
- Sundried Tomato Goat Cheese Wrapped with Calabrese Salami (cold)
- Roma Tomato & Bocconcini Cheese with Balsamic-Basil Drizzle (cold)
- Rye Rounds with Smoked Salmon, Cream Cheese, Sweet Onion, Dill & Caper (cold)
- Smoked Salmon Cheese Mousse & Cucumber Tart (cold)
- Mini Bruschetta Toasts (hot)
- Sundried Tomato, Chicken and Feta Tartlet's (hot)

**\*\*Mix and match any 50 pieces from the above list for \$87.50\*\***

**OR**

**\*\*Any six pieces: \$12.25/per person\*\***

*Prices do not include taxes. • Gratuity is suggested at 10 – 15 %.*



## ***Dinner Buffet (meats)***

(Min. 20 people)



**(\$22.95/person)** – Hot Meat Selections #1

**(\$24.95/person)** – Hot Meat Selections #2

### **Buffet Includes:**

*\*Choice of **two** – soup or salads*

*\*Choice of **two** hot entrée selections*

*\*Choice of **two** potato or rice selections*

*\*Choice of **two** vegetable selections*

*(dinner rolls w/whipped butter, dessert, coffee & tea)*

### **Hot Meat Selections #1:**

Chicken Parmesan

Lasagna (Meat, Chicken, or Vegetable)

Oven-Baked Meatballs (Tangy BBQ, or Honey Garlic)

Pesto-Alfredo Chicken Penne (or vegetable only)

BBQ Pork Riblets

Shaved Roast Beef au jus

Stuffed Breaded Breast of Chicken

**(Your choice of: Ham & Cheese, Spinach & Cheese, or Broccoli & Cheese)**

### **Hot Meal Selections #2:**

Slow Roasted Prime Rib of Beef

Pork Tenderloin

Herb Crusted Cornish Hen

Honey Glazed Ham

Grilled Marinated Salmon

Wellington (Beef, Salmon or Vegetable)



# Dinner Menu

(Served Dinner Selections)



**Three Cheese Manicotti.....\$21.95 /person**  
Three Cheese Manicotti in a Sweet Basil Tomato Cream Sauce.

**Stuffed Breaded Breast of Chicken.....\$22.95 /person**

*Your choice of:*

**Cordon Bleu** - stuffed with ham & Swiss cheese

**Florentine** – stuffed with cheese & spinach

**Broccoli** – stuffed with broccoli and assorted cheese

**Chicken Parmesan.....\$23.95 /person**

Boneless chicken breast lightly breaded & fried golden brown. Topped with a tomato basil sauce & melted mozzarella and parmesan cheese.

**Pork Tenderloin.....\$25.95 /person**

8 oz Canadian boneless pork tenderloin, served with a creamy five spice wine reduction.

**Fresh Canadian Salmon Fillet.....\$26.95 /person**

Tender 6 oz portion with a lemon & dill cream sauce.

**Slow Roasted Prime Rib of Beef.....\$27.95 /person**

8 oz of tender prime rib served with natural au jus

**Tenderloin of Beef.....\$28.95 /person**

A flavorful 8 oz portion, charbroiled then slow roasted. Served with a red wine sauce.

**Wellington (Beef or Salmon).....\$28.95 /person**

Your choice of beef or salmon Wellington. Baked in puff pastry with mushroom, leek and goat cheese, served in a white wine sauce.

**\*\*All Dinner selections include Bread Basket, your choice of Soup or Salad, Your Choice of Vegetables, Your Choice of Potato or Rice, Dessert and Coffee / Tea. \*\***

Prices do not include taxes. • Gratuity is suggested at 10 – 15 %.



# *Dinner*

(Side Selections)



## **Signature Soup Selections**

*(Broth-Based)*

Beef Barley  
Country Style Vegetable  
Smoked Turkey and Wild Rice  
Chicken Noodle  
Minestrone  
Italian Wedding

*(Cream-Based)*

Spicy Thai Chicken  
Corn Chowder  
Tomato Bisque  
Potato Leek  
Roasted Yam & Cashew  
Mushroom  
Cuban Black Bean

## **Signature Salad Selections**

Creamy Caesar  
Tossed Garden Classic (choice of dressing)  
Mixed Field Greens with Mandarin Oranges and Toasted Almonds with Poppy Seed Dressing  
Baby Spinach with Pear & Strawberry in Balsamic Vinaigrette  
Mixed Field Greens (choice of dressing)  
Chef's Secret Recipe Coleslaw  
Chef's Secret Recipe Potato Salad  
Tri-Colored Fusilli Pasta Salad

## **Signature Potato & Rice Selections**

Lemon-Herbed Oven Roasted Baby New Potato  
Baked Potato  
Home Made Frites  
Creamy Buttermilk & Dill Mashed Potato  
White Rice Pilaf  
Lemon-Herb White & Wild Rice  
Roasted Garlic mashed Potato with Rosemary Gravy

## **Signature Vegetable Selections**

Honey Glazed Carrots  
Seasonal Fresh Vegetable Medley  
Green Beans and Red Peppers "Almondine"  
Jumbo Gourmet Onion Rings (assorted flavors)  
Orange-Butter Asparagus  
Balsamic Grilled Zucchini and Bell Peppers