

BREAKFAST

SERVED FROM 7AM TO 10AM

CONTINENTAL BUFFET

ASSORTED CHILLED FRUIT JUICE
(ORANGE, APPLE, GRAPEFRUIT, FRUIT PUNCH)
FRESHLY BAKED MUFFINS, ASSORTED SCONES AND CROISSANTS
HARD BOILED EGGS
ASSORTED PRESERVES AND BUTTER
FRESHLY BREWED COFFEE AND TEA
\$7.95 PER PERSON

HEARTY BREAKFAST BUFFET

ASSORTED CHILLED FRUIT JUICE
(ORANGE, APPLE, GRAPEFRUIT, FRUIT PUNCH)
SCRAMBLED EGGS, BACON, SAUSAGE,
HOME FRIED POTATOES, TOAST AND PRESERVES,
PANCAKES WITH SYRUP,
FRESHLY BREWED COFFEE AND TEA
\$10.95 PER PERSON

ADDITIONAL CHOICES

PANCAKES OR FRENCH TOAST (2)	\$2.95
ASSORTED CEREALS WITH MILK	\$2.95 EACH
FRUIT BOTTOM YOGURT	\$2.95 EACH
FRUIT SALAD	\$3.95 EACH
WHOLE FRUIT (APPLES, ORANGES, BANANAS)	\$1.95 EACH
SLICED FRESH FRUIT TRAY (SERVES 10)	\$39.95
ASSORTED GRANOLA BARS	\$2.50 EACH

THE ABOVE PRICES ARE SUBJECT TO 13% HST and 15% SERVICE FEE
09/10

LUNCHEON MENU

SERVED FROM 11:30AM TO 2PM ONLY

APPETIZER SELECTIONS

SOUP OF THE DAY	\$2.95
CHEF'S SALAD WITH HOUSE DRESSING	\$3.95
CAESAR SALAD	\$3.95

HOT ENTREES

ALL ENTREES INCLUDE ROLLS AND BUTTER AND FRESHLY BREWED COFFEE OR TEA

8OZ GRILLED BONELESS CHICKEN BREAST \$14.95
SERVED WITH CHEF'S POTATOES AND VEGETABLES
MUSHROOM SAUCE

CHICKEN PARMESAN (6OZ BONELESS BREAST) \$14.95
SERVED WITH HERB PENNE NOODLES

BAKED MEAT LASAGNA \$12.95
SERVED WITH A FIRE ROASTED TOMATO SAUCE
AND GARLIC BREAD

CHICKEN OR BEEF TERIYAKI STIR FRY \$14.95
SERVED WITH RICE

GRILLED PORK CHOPS – TWO 4 OZ PORTIONS \$14.95
SEASONED WITH LEMON AND HERBS,
CHEF'S POTATOES AND VEGETABLES

6OZ ROAST BEEF AU JUS \$17.95
CHEF'S POTATOES AND VEGETABLES

SANDWICH FARE

ALL SANDWICHES ARE SERVED WITH OUR SOUP OF THE DAY
FRESHLY BREWED COFFEE OR TEA

ASSORTED DELI STYLE SANDWICHES \$10.95
EGG SALAD, TUNA SALAD, SALMON SALAD, CHICKEN SALAD, HAM & CHEESE,
ROAST BEEF SERVED ON ASSORTED BREADS, ROLLS AND WRAPS

BEEF DIP \$10.95
STACKED SHAVED ROAST BEEF ON PANINI BREAD, SERVED WITH COLE SLAW
AND DILL PICKLE

BUILD YOUR OWN SANDWICH \$13.95
POTATO SALAD AND TOSSED GREEN SALAD WITH HOUSE DRESSING,
CRUDITES WITH DIP, ASSORTED SLICED MEATS - BLACK FOREST HAM,
SMOKED TURKEY, ROAST BEEF, SLICED CHEDDAR CHEESE, TOMATOES,
ONIONS, MAYONNAISE, DIJON MUSTARD, ASSORTED PICKLES, ASSORTED
BREAD

DESSERT SELECTIONS

ASSORTED PIES \$4.50
BLUEBERRY, CHERRY OR APPLE

CHOCOLATE TORTE \$5.25
CHERRY CHEESECAKE \$5.25
ASSORTED DESSERT SQUARES \$1.95

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COUNTRY FRESH LUNCH BUFFET

MINIMUM 35 PERSONS

SALADS

CHEF'S TOSSED GREEN SALAD, ASSORTED DRESSINGS
PASTA SALAD, CREAMY POTATO SALAD

COLD FOOD SELECTION

CRISP VEGETABLE PLATTER WITH DIP
RELISH TRAY

HOT FOOD SELECTION

PLEASE SELECT ONE OF THE FOLLOWING:

LOUISIANA STYLE CHICKEN
SERVED IN A CREAMY CAJUN TANGY SAUCE
ROAST PORK MEDALLIONS, SWEET & SOUR SAUCE
CHICKEN OR BEEF STIR FRY
SLICED ROAST BEEF AU JUS
CHEF'S FEATURED POTATOES AND MIXED VEGETABLES

DESSERTS

ASSORTED PIES, CAKES AND SQUARES
INTERNATIONAL CHEESE AND FRUIT PLATTER

ASSORTED WARM ROLLS AND BUTTER
FRESHLY BREWED COFFEE AND TEA

\$17.95 PER PERSON

ADD A SECOND HOT ITEM FOR \$7.95 PER PERSON

THE ITALIAN PASTA BUFFET

MINIMUM 35 PERSONS

CAESAR SALAD

PASTA SALAD

TOMATO AND BABY MOZZARELLA SALAD

CRISP VEGETABLE PLATTER WITH DIP

CHOICE OF ONE OF THE FOLLOWING:

PASTA PENNE

CHEESE OR MEAT TORTELINI

MUSHROOM OR MEAT RAVIOLI

CHOICE OF THE FOLLOWING SAUCES:

TOMATO BASIL SAUCE

TOMATO ROSE SAUCE

ALFREDO SAUCE

GARLIC BREAD

INTERNATIONAL CHEESE AND FRUIT PLATTER

ASSORTED DESSERT SQUARES

FRESHLY BREWED COFFEE AND TEA

\$15.25 PER PERSON

ADDITIONAL SAUCES:

TOMATO BASIL SAUCE WITH MEATBALLS \$1.00 PER PERSON

CREAMY CLAM SAUCE \$1.00 PER PERSON

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TAKE A BREAK

ASSORTED MUFFINS, CROISSANTS, BAGELS AND DANISH	\$1.95
FRESH BREWED COFFEE AND TEA	\$1.25
ASSORTED SOFT DRINKS	\$1.50
BOTTLED WATER	\$2.25
ASSORTED FRUIT JUICE	\$1.95
WHOLE FRUIT: APPLE, PEAR, ORANGE	\$1.95
ASSORTED DESSERT SQUARES	\$1.95
FRESHLY BAKED COOKIES (PER DOZEN)	\$9.95
ASSORTED CHIPS AND PRETZELS (PER PERSON)	\$1.75

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DINNER MENU

SERVED FROM 4PM TILL 9PM

TABLE TOPPERS

MOUTH WATERING TREATS TO TEMPT THE PALATE - 1 TRAY PER TABLE

RELISH TRAY **\$5.95**
ASSORTMENT OF SWEET MIXED PICKLES, BREAD AND BUTTER PICKLES
GREEN STUFFED OLIVES, BABY PICKLED BEETS

CRUDITE WITH DIP **\$12.95**
BROCCOLI FLORETS, CAULIFLOWER FLORETS, CARROT STICKS,
CUCUMBER SLICES, CELERY STICKS,
TOMATO WEDGES, WITH RANCH DRESSING

PUMPERNICKEL BREAD BOWL **\$12.95**
HOLLOW PUMPERNICKEL BREAD, FILLED WITH A SPINACH DIP,
WITH GARLIC CRUSTINIS FOR DIPPING

APPETIZER SELECTIONS

CHEF'S SOUP OF THE DAY **\$2.95**

**CHEF'S MIXED GREENS WITH
HOUSE DRESSING** **\$3.95**

CAESAR SALAD **\$3.95**

BABY SPINACH SALAD **\$7.95**
BABY SPINACH TOSSED WITH MANDARIN
ORANGE SEGMENTS, MOZZARELLA,
ROASTED ALMONDS AND A CREAMY VINAIGRETTE

MUSHROOM RAVIOLI **\$9.95**
SERVED IN A VELVETY CRIMINI MUSHROOM SAUCE

JUMBO SHRIMP COCKTAIL **\$12.95**
FIVE SHRIMP WITH COCKTAIL SAUCE

BAKED CAMEMBERT **\$12.95**
FULL MEDALLION PLACED ON A BED
OF FRISEE WITH CRANBERRY CHUTNEY

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DINNER ENTRÉES

THE FOLLOWING ENTRÉES ARE SERVED WITH CHOICE OF
OVEN ROAST POTATOES, CREAMY WHIPPED POTATOES, RICE PILAF, FRESH HERB PENNE
AND INCLUDE FRESH MIXED VEGETABLES, ASSORTED WARM ROLLS AND BUTTER,
FRESHLY BREWED COFFEE OR TEA

CHICKEN AMARETTO **\$18.95**
8OZ. BONELESS BREAST OF CHICKEN SERVED WITH AN AMARETTO SAUCE

CHICKEN CORDON BLEU **\$17.95**
BONELESS BREAST OF CHICKEN FILLED WITH SWISS CHEESE AND BLACK
FOREST HAM, SERVED WITH RED WINE DEMI SAUCE

OVEN ROAST HALF CHICKEN **\$18.95**
SEASONED WITH SPICES & HERBS, SERVED WITH A MUSHROOM
RED WINE SAUCE

MAPLE GLAZED PORKLOIN **\$17.95**
SERVED WITH AN APPLE BRANDY SAUCE

ROAST TURKEY TENDERLOIN **\$17.95**
SERVED OVER SAGE DRESSING WITH A LIGHT GRAVY
AND CRANBERRY SAUCE

8OZ. ROAST PRIME RIB OF BEEF AU JUS **\$22.95**

8OZ BEEF TENDERLOIN **\$32.95**
CHOICE OF CRIMINI MUSHROOM SAUCE OR GREEN PEPPERCORN SAUCE

DESSERT SELECTIONS

CARAMEL APPLE CRUMBLE MOUNDS OF TART FRESH CRISP APPLES LOADED WITH CRUNCHY GRANOLA CRUMBS	\$5.95
NEW YORK STYLE CHEESE CAKE STRAWBERRY OR CHOCOLATE SAUCE	\$5.95
CAPRICE DE MADAME ICE CREAM FILLED CREPES SERVED ON STRAWBERRY COULIS	\$7.95
CHOCOLATE TRUFFLE MOUSSE LIGHT CHOCOLATE CAKE TOPPED WITH CHOCOLATE TRUFFLE GANACHE, CHOCOLATE MOUSSE AND GLAZE	\$6.95
LEMON MERINGUE PIE	\$4.95
CRÈME BRULE OR CRÈME CARAMEL TRADITIONAL, SERVED WITH WHIPPED CREAM	\$6.95

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DINNER BUFFET
MINIMUM OF 50 PERSONS

SALADS

MIXED GREENS WITH SUNDRIED TOMATO VINAIGRETTE
GREEK STYLE PASTA SALAD
CAESAR SALAD
BROCCOLI AND BACON SALAD

COLD FOODS

FRESH VEGETABLE PLATTER WITH DIP
RELISH TRAY
DEVILLED EGGS

HOT FOODS

PLEASE SELECT TWO OF THE FOLLOWING CARVED ITEMS

ROAST HIP OF BEEF AU JUS
(MINIMUM 75 PERSONS)

SEASONED TOP SIRLOIN OF BEEF AU JUS

BEEF FILLED RAVIOLI WITH TOMATO ROSE SAUCE

ROAST PORKLOIN WITH CRIMINI MUSHROOM SAUCE

GRILLED BONELESS CHICKEN SERVED WITH MARSALA SAUCE

ROAST TURKEY, SAGE DRESSING, GOLDEN GRAVY

THE ABOVE IS SERVED WITH CHEF'S FEATURED POTATOES AND VEGETABLES

DESSERTS

ASSORTMENT OF DELICIOUS CAKES, PIES, TARTS,
INTERNATIONAL CHEESE AND FRUIT

ASSORTED ROLLS AND BUTTER
COFFEE OR TEA

\$31.95 PER PERSON

ADD AN ADDITIONAL HOT ENTRÉE FOR \$9.95 PER PERSON

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RECEPTION MENU

COLD SELECTIONS

ASSORTED FRESH FRUIT PLATTER (SERVES 10) ASSORTED SEASONAL FRESH FRUIT SERVED WITH A PINA COLADA FRUIT DIP	\$39.95
SENATOR CHEESE TRAY (SERVES 10) CHEDDAR, HAVARTI, BRIE, MARBLE AND CAMEMBERT SERVED WITH ASSORTED CRACKERS AND GRAPES	\$49.95
FRESH VEGETABLE PLATTER (SERVES 10) ASSORTED FRESH RAW VEGETABLES SERVED WITH DIP	\$39.95
DEVILLED EGGS (20 HALVES)	\$15.95
SANDWICH PLATTER (SERVES 10) 15 ASSORTED SANDWICHES	\$39.95
JUMBO SHRIMP BOWL (50 PIECES)	\$95.50
SMOKED SALMON TRAY (SERVES 10) SERVED WITH CAPERS, ONIONS, CREAM CHEESE AND ASSORTED CRACKERS	\$58.95
ASSORTED SPIRALS – 50 PIECES	\$49.95
ASSORTED CANAPES – 50 PIECES	\$119.95

HOT SELECTIONS (50 PIECES PER TRAY)

TEMPURA BATTERED SHRIMP -SERVED WITH SWEET CHILLI SAUCE	\$57.95
VEGETABLE EGG ROLLS SERVED WITH PLUM SAUCE	\$57.95
SWEDISH MEATBALLS	\$39.95
MINI SAUSAGE ROLLS SERVED WITH BBQ SAUCE	\$35.95
SPANAKOPITA FILO PASTRY STUFFED WITH SPINACH AND FETA CHEESE	\$74.95
BEEF OR CHICKEN SATAY	\$99.95
ASSORTED VEGETABLE PHYLLO PASTRY	\$59.95
ASSORTED MINI QUICHE	\$49.95
BREADED SCALLOPS	\$74.95

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