

Coffee (10 Cup Carafe)\$18.50 Columbian or Decaffeinated	Perrier Water..... \$3.25 each	Bagels \$3.00 each With Cream Cheese \$4.95 each
Tea (10 Cup Silex).....\$18.50 Assorted Herbal Teas	Soft Drinks\$2.75 each	Assorted Dessert Squares.....\$18.00/doz
Pitcher of Milk.....\$16.50 White or Chocolate	Assorted Baked Goods Muffins, Croissants, Mini Cinnamon Rolls..... \$3.00 each	Assorted Fruit & Nut Loaves (12 Slices) \$13.95/loaf
Bottled Juice \$3.50 each	Assorted Cookies..... \$22.00/doz	Sliced Fresh Seasonal Fruit\$6.95/person
Bottled Water..... \$3.95 each	Tea Biscuits/Scones\$18.00/doz	

Taxes & Gratuities extra

COFFEE BREAK SUGGESTIONS

WELCOME BREAK

Chilled Fruit Juices, Muffins,
Mini Croissants & Danishes,
Cinnamon Rolls,
Breakfast Cookies,
Preserves & Butter,
Freshly Brewed Coffee & Tea
\$17.95/person

COOKIE BREAK

An Assortment of Freshly Baked Gourmet
Cookies & a combination of Soft Drinks, Bottled
Juices, Freshly brewed Coffee & Tea
\$7.95/person

HEALTH KICK BREAK

Chilled Fruit Juices, Breakfast Cookies,
Fresh Fruit Skewers, Individual Yogurts with
Granola, Banana Strawberry Smoothies
\$11.95/person

BISCOTTI BREAK

An Assortment of Freshly Baked Biscotti,
Freshly Brewed Coffee & Tea
\$10.95/person

Taxes & Gratuities extra

SNACK BREAK

Domestic & Imported Cheese,
Assortment of Crackers & Breads,
Peanut Brittle, Almond Bark,
Fresh Fruit Slices,
Assorted Juice & Perrier Water
\$15.95/person

TEA BREAK

Tea Biscuits, Scones & Coffee Cake,
A Choice of: Ginger Cake, Peach Upside Down
Cake OR Banana Blueberry Cake,
Freshly Brewed Coffee & Tea
\$11.95/person

BREAKFAST BUFFETS

CONTINENTAL

Muffins, Assorted Croissants, Scones,
Cinnamon Rolls,
Fresh Fruit Salad,
Preserves & Butter,
Chilled Fruit Juices,
Freshly brewed Coffee & Tea

\$15.75/person

MORNING SUNRISER

Scrambled Eggs,
Bacon & Sausage,
Home Fried Potatoes,
White & Whole Wheat Toast,
Fresh Fruit Salad,
Preserves & Butter,
Chilled Fruit Juices,
Freshly brewed Coffee & Tea

\$18.75/person

HEALTH SMART

Assorted Cold Cereals,
Raisin Bran & Oatmeal Muffins,
Whole Seasonal Fruit,
Assorted Yogurts, Butter,
Chilled Fruit Juices,
Freshly brewed Coffee & Tea

\$15.75/person

DOWNTOWN BREAKFAST

Choice of:
Breakfast Pizza OR Breakfast Burritos,
Fresh Fruit Salad,
Chilled Fruit Juices,
Freshly brewed Coffee & Tea

\$15.50/person

Taxes & Gratuities extra

WORKING LUNCH

THE UPTOWNER

Choice of: Soup du Jour or Mixed Green Salad
Assorted Sandwiches, Crudités & Dip, Cheese
& Sliced Fresh Fruit Tray, Mini Cheese Cakes,
Assorted Mini Cupcakes

\$19.95/person

MEDITERRANEAN LUNCH

(Minimum 10 People)

Greek Salad, Tabouli, Hummus & Tzatziki with Pita
Bread, Lettuce, Tomato & Onion, Chicken OR Pork
Souvlaki, Rice Pilaf OR Greek Potatoes & Garlic
Sauce, Fresh Parsley, Baklava

\$23.25/person

THE DILLY DELI

(Minimum 15 People)

Soup du Jour, Broccoli Salad, Choice of: Potato
OR Pasta Salad, Egg & Tuna Salad, Assorted
Deli Cold Cut Tray, Crudités & Dip, Relish Tray,
Pumpnickel, Kaiser, Rye & Ciabatta Breads,
Sliced Cheeses, Tomatoes, Pickles, Onions &
Lettuce, Freshly Baked Cookies & Dessert Squares

\$19.95/person

MAMA MIA LUNCH

Garlic Bread, Caesar Salad, Choice of Two Pizzas:
Vegetarian, Pepperoni & Cheese, Canadian, Meat
Lovers or Chicken Alfredo, Freshly Baked Cookies
& Dessert Squares

\$21.95/person

FIESTA LUNCH

(Minimum 15 People)

Choice of: Beef Tacos OR Chicken Chimichangas,
Spanish Rice, Mixed Green Salad, Assorted
Toppings including Salsa, Guacamole, Tomatoes,
Lettuce, Cheese and Sour Cream, White Chocolate
Lime Cheese Cake

\$23.95/person

THE LUNCHEON BUFFET

(Minimum 15 people)

Freshly Baked Rolls, Mixed Green Salad with
Assortment of Dressings, Broccoli & Bean Salad,
Choice of: Chicken, Beef or Vegetable Stir Fry
(with Rice) or Lasagna (Meat or Vegetable) or
Herb Roasted Chicken Breasts (with Roasted
Potatoes & Seasonal Vegetables) or Butter
Chicken (with Rice & Naan Bread)

Dessert Table
\$24.95/person

All lunches served with Freshly Brewed Coffee and Tea
Taxes & Gratuities extra

PLATED LUNCH

Choice of a Soup or Salad: Cream of Leek & Potato Soup, Tomato and Basil Soup (seasonal options available), Mixed Green Salad with Gourmet Dressing, Caesar Salad

STIR FRY

Chicken, Beef OR Vegetable Stir-Fry Served with Rice

\$24.95/person

CHICKEN PARMESAN

Served with Alfredo Penne & Garlic Bread

\$24.95/person

PENNE A LA FRESCO

Grilled Chicken Breast, Herbs, Tomatoes, Black Olives, Garlic & Parmesan
Cheese, Tossed with Penne Pasta

\$21.50/person

SWEET & SOUR PORK

Chinese Style Sweet & Sour Pork served on a bed of Rice

\$21.95/person

Choice of one Dessert: Please speak with your Catering representative for suggestions.

All lunches served with Freshly Baked Rolls and Freshly Brewed Coffee and Tea
Taxes & Gratuities extra

PLATED DINNER

Choice of a Soup or Salad: Country Vegetable, Cream of Broccoli, (seasonal options available), Mixed Green Salad with Raspberry Vinaigrette, Caesar Salad

ROAST PRIME RIB OF BEEF AU JUS

AAA Canadian Beef served with our traditional Yorkshire pudding, Fresh Seasonal Vegetables, Potatoes OR Rice
\$35.95/person

ROASTED TURKEY

Classic Roast Turkey complimented with Savoury Stuffing & Gravy, Fresh Seasonal Vegetables, Potatoes OR Rice
\$29.95/person

6OZ TENDERLOIN STEAK

Served with Brandy Peppercorn Sauce, Asparagus Bundles, Turned Carrots, Sweet Potato & Garlic Mashed Potatoes
\$39.95/person

GRILLED SUPREME OF CHICKEN

Tender grilled Chicken Breast with a choice of: White Wine Herb Sauce, Maple Dijon Sauce or Marsala Sauce, Fresh Seasonal Vegetables, Potatoes OR Rice
\$32.95/person

FILET OF ATLANTIC SALMON

Baked and Lightly Dressed with Dill Cream sauce, Fresh Seasonal Vegetables, Potatoes or Rice
\$35.95/person

PHYLLO CHICKEN WITH ROASTED RED PEPPER COULIS

Served with Risotto & Fresh Seasonal Vegetables
\$34.95

Choice of one Dessert: Please speak with your Catering representative for suggestions.

BUFFET DINNER # 1

(Minimum 50 people)

COLD SELECTIONS

Garden Salad, Potato Salad, Greek Salad, Broccoli Salad,

HOT ITEMS

Hip of Beef au Jus

CHOICE OF PASTA DISH:

Lasagna (Meat or Vegetarian) OR Penne a la Fresco

Potatoes (Herbed Wedges, Mashed or Scalloped)
Fresh Seasonal Vegetables

SWEET TABLE

Desserts include a selection of Pies & Cakes

Freshly Brewed Coffee & Tea

\$34.95/person

BUFFET DINNER # 2

(Minimum 50 people)

COLD SELECTIONS

Garden Salad, Pasta Salad, Greek Salad, Broccoli Salad

ASSORTED DELI MEAT TRAY

IMPORTED & DOMESTIC CHEESE TRAY

HOT ITEMS

Select one Carvery Station and one Accompanying Dish:

CARVERY STATION

Roasted Turkey
Or
Baked Ham
Or
Hip of Beef au Jus

ACCOMPANYING DISH

Chicken Penne served in a Lemon Basil Sauce
OR
Butter Chicken with Rice
OR
Roasted Vegetables with Goats Cheese
OR
Glazed Meatballs

Potatoes (Herbed Wedges, Mashed or Scalloped)
Fresh Seasonal Vegetables

SWEET TABLE

Desserts include a selection of Pies, Cakes & Fresh Fruit with Chocolate Fondue

Freshly Brewed Coffee & Tea

\$39.95/person

All Plated Dinners Served with Freshly Baked Rolls and Freshly Brewed Coffee and Tea
Taxes & Gratuities extra

BEVERAGES & COCKTAILS / RECEPTION

RECEPTION

HOT HORS D'OEUVRES

Mini Spring Rolls
Samosas
Mexican Perogies
Mini Kabobs
Coned Mini Meatballs with Tomato Chutney
Spanakopita
Mini Quiche
Chicken Spirals
Beef in a Mini Yorkshire Pudding
\$24.95/dozen

COLD CANAPÉS

Cherry Tomatoes Stuffed with Crab
Salmon Spirals
Peppered Tea Biscuit with
Sundried Tomato Pesto
Mini Bruschetta
Vietnamese Spring Rolls
Shrimp with Cocktail Sauce
Smoked Salmon Cucumber Rounds
Fresh Fruit Skewers
\$24.95/dozen

Cocktail Sandwiches
\$9.95/person

Mediterranean Dips with Grilled Pita Breads
(Hummus, Tzatziki, Baba Ganoush)
\$8.95/person

Crudités & Dip
\$6.95/person

Cocktail Platter
Pâté, Cheese, Baguette, Crackers, Crudités
& Dip
\$12.95/person

Imported & Domestic Cheese Platter
\$10.95/person

Taxes & Gratuities extra

BEVERAGES & COCKTAILS

WHITE WINE BOTTLE

Pelee Island Sauvignon Blanc (0) Ontario	\$32.61
Folonari Pinot Grigio (1) Italy	\$39.38
Pelee Island Chardonnay Ontario	\$34.57
Yellow Tail Pinot Grigio Australia	\$36.72
Sand Banks Riesling Ontario	\$36.72

RED WINE BOTTLE

Pelee Island Merlot (0) Ontario	\$34.57
Georges Duboeuf Beaujolais (0) France	\$35.87
Folonari Valpolicella (0) Italy	\$36.72
Wolf Blass "Yellow Label" Cabernet Sauvignon (0) Australia	\$39.38
Rosemount Shiraz (1) Australia	\$39.38

CASH & HOST BAR

LIQUOR **\$5.30 (C)**
\$4.33 (H)

DOMESTIC BEER **\$4.86 (C)**
\$4.18 (H)

IMPORT BEER **\$5.75 (C)**
\$5.00 (H)

WINE (RED & WHITE) **\$5.30 (C)**
\$4.62 (H)

SOFT DRINKS & JUICES **\$2.21 (C)**
\$1.95 (H)

SPARKLING WINE

Freixenet Cordon Negro Brut (1) Spain	\$34.57
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Taxes & Gratuities extra