



# THE WATERSIDE INN

## BANQUET MENUS 2010



All prices subject to applicable taxes & gratuity



## GROUP MENU GUIDELINES

We are pleased to present our 2010 Banquet Menus that have been carefully selected for your dining pleasure. Our incredible team of culinary experts, led by Executive Chef Dirk Noort, will impress you with a fabulous selection of Canadian inspired cuisine. Our wine list is once again the recipient of the Award of Excellence by Wine Spectator for 2009.

### **Breakwater Restaurant**

This is our main dining room serving breakfast, lunch and dinner. This beautiful room features floor to ceiling windows overlooking the Credit River. Parties may reserve tables for up to 25 guests, and dine from either our Limited à la Carte menu, preset Plated Menu, or Wine & Dine menus. Groups less than 10 may choose from our Full à la Carte Lunch/Dinner Menu. Conference guests may enjoy the Breakwater Daily Buffet when available.

### **River Room**

This charming dining room features one long table seating up to 12 people. Private parties may select from our Limited à la Carte menu or a set Lunch/Dinner Plated Menu. Conference groups with greater than 5 participants may enjoy a private in-room buffet.

### **Lakeshore Room, Hurontario Room & Penthouse Suites**

Exclusive private rooms available for breakouts, smaller meetings and private dinners.

### **Port Credit Ballroom**

This gorgeous room features three antique crystal chandeliers and a small private terrace. An optional dance floor is available for a social function. Round tables are dressed in white linen, napkins and votive candles. The entire ballroom may seat up to 250 guests for a dinner and dance. The ballroom divides into three smaller sections:

*Port Credit South* – accommodating up to 90 guests

*Port Credit Centre* – accommodating up to 80 guests

*Port Credit North* – accommodating up to 110 guests

Guests may dine from a set plated menu or an in-room buffet.



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## COLD BREAKFAST

(Designed for groups of 8 people or more)

### CONTINENTAL

Freshly Squeezed Orange, Grapefruit, & Cranberry Juices  
Fresh Baked Pastries, Croissants and Assorted Fruit Muffins  
Assorted Bagels with Cream Cheese  
Medley of Fresh Cut Seasonal Fruits  
Assorted Fruit Yogurts  
Assorted Jams, Preserves, Honey and Butter  
Freshly Brewed Dark Roast Coffee & Premium Teas  
**\$14.50 per person**

### HEALTHY START

Freshly Squeezed Orange, Grapefruit, & Cranberry Juices  
Fresh Fruit Salad  
Yogurt and Granola Parfait  
Multigrain Apple Waffles with Apple Sauce and Berries  
Tomato, Smoked Salmon and Assorted Cheese Platter  
Fresh Bakers Basket  
Assorted Jams, Preserves, Honey and Butter  
Freshly Brewed Dark Roast Coffee & Premium Teas  
**\$17.00 per person**

## HOT BREAKFAST

(Designed for groups of 10 people or more)

### BREAKWATER

Freshly Squeezed Orange, Grapefruit, & Cranberry Juices  
Fresh Baked Pastries, Croissants and Assorted Fruit Muffins  
Traditional Eggs Benedict  
Country Sausage  
Cinnamon Raisin Stuffed French Toast  
Medley of Fresh Cut Seasonal Fruits  
Assorted Jams, Preserves, Honey and Butter  
Freshly Brewed Dark Roast Coffee & Premium Teas  
**\$20.00 per person**



## A TASTE OF EUROPE

Freshly Squeezed Orange, Grapefruit, & Cranberry Juices  
Fresh Baked Butter Croissants  
Mascarpone, Chocolate and Strawberry Crêpes  
Pancetta, Grape Tomato and Provolone Tart  
Potato Rösti with Sour Cream and Chives  
Medley of Fresh Cut Seasonal Fruits  
Freshly Brewed Dark Roast Coffee & Premium Teas  
**\$20.00 per person**

## THE WATERSIDE

Freshly Squeezed Orange, Grapefruit, & Cranberry Juices  
Fresh Baked Pastries, Croissants and Assorted Fruit Muffins  
Farm Fresh Scrambled Eggs  
Crisp side Bacon & Sausage  
Roasted Pepper, Chive and Cheddar Potato Cake  
Fresh Fruit Salad  
Assorted Jams, Preserves, Honey and Butter  
Freshly Brewed Dark Roast Coffee & Premium Teas  
**\$20.00 per person**

## THE CANADIAN

Freshly Squeezed Orange, Grapefruit, & Cranberry Juices  
Fresh Baked Pastries, Croissants and Assorted Fruit Muffins  
Canadian Peameal Bacon  
Blueberry Oatmeal Crumble  
Mushroom and Cheddar Poached Egg Melt on Toast  
Medley of Fresh Cut Seasonal Fruits  
Assorted Jams, Preserves, Honey and Butter  
Freshly Brewed Dark Roast Coffee & Premium Teas  
**\$19.00 per person**

### Additions to Breakfast Menus

(Minimum of 10 people)

Scrambled Eggs	\$3.00 per person
Hard Boiled Eggs	\$2.50 per person
Hot Oatmeal	\$2.50 per person
Traditional Eggs Benedict or Florentine	\$4.00 per person
Roasted Country Potatoes with Onions & Peppers	\$2.50 per person
Cold Cereals	\$2.50 each
Crisp side Bacon or Sausage	\$3.00 per person
Canadian Peameal Bacon	\$3.50 per person
Sliced Virginia Ham	\$3.00 per person
Grilled Tomatoes	\$2.00 per person
Toaster Station with Assorted Breads and Butter	\$3.00 per person
Smoked Salmon Platter	\$5.50 per person

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## COFFEE BREAKS

### BAKED GOODS

Fruit & Nut Chewy Granola Bars	\$30.00 per dozen (minimum one dozen)
Fresh Baked Banana Bread	\$30.00 per dozen (minimum one dozen)
Fresh Baked Buttery Croissants	\$30.00 per dozen (minimum one dozen)
Fresh Baked Cinnamon Raisin Buns	\$30.00 per dozen (minimum one dozen)
Assorted Fresh Baked Scones	\$30.00 per dozen (minimum one dozen)
Assorted Low Fat and Regular Muffins	\$30.00 per dozen (minimum one dozen)
Assorted Coffee Cakes	\$30.00 per dozen (minimum one dozen)
Assorted Pound Cake	\$30.00 per dozen (minimum one dozen)
Assorted Home-made Biscotti	\$20.00 per dozen (minimum one dozen)
Assorted Bagels with Cream Cheese	\$38.00 per dozen (minimum one dozen)

### SAVOURY SNACKS

Domestic and International Cheese Selection	\$10.50 per person (minimum 10 people)
Fresh Cut Cudités with Home-made Dips	\$6.50 per person (minimum 10 people)
Jumbo Warm Soft Pretzels with Honey Mustard	\$4.00 each
Tri-Coloured Corn Tortilla Chips with Fresh Salsa	\$4.50 per person
Fresh Fruit Skewers	\$7.00 per person
Individual Bagged Pop Corn, Pretzels and Chips	\$3.00 each
Bowl of Mixed Nuts	\$4.50 per person
Medley of Fresh Cut Seasonal Fruits	\$6.00 per person (minimum 4 people)
Fresh Whole Fruit Basket	\$29.00 (approx 10 pieces)
Assorted Fruit Yogurts	\$3.00 each

### SWEET SNACKS

Decadent Chocolate Brownies	\$32.00 per dozen (minimum one dozen)
An Array of French Pastries	\$38.00 per dozen (minimum one dozen)
Assorted Tarts and Bars	\$34.00 per dozen (minimum one dozen)
Häagan Dazs Ice Cream Bars	\$7.00 each
Chocolate Chip, Oatmeal, Peanut Butter, White Chocolate Macadamia Nut Cookies	\$28.00 per dozen
Chocolate Bar selection	\$3.50 each (minimum one dozen)
Fruit and Yogurt Parfaits	\$4.50 each

### BEVERAGES

Freshly Brewed Dark Roast Coffee & Premium Teas	\$2.85 per person
Hot Chocolate with Marshmallows	\$3.00 per person
Assorted Bottled Fruit Juices	\$4.25 each
Mineral or Sparkling Water (330ml)	\$3.50 each
Assorted Soft Drinks	\$3.00 each
Freshly Squeezed Orange, Grapefruit or Cranberry Juice	\$32.00 per pitcher
2% or Skim Milk	\$22.00 per pitcher
Individual Chocolate Milk	\$3.75 each
Tropical, Mango & Peach Punch	\$50.00 per gallon
Cranberry, Orange, Grapefruit Sparkling Punch	\$50.00 per gallon
Fresh Squeezed Lemonade	\$3.50 per person

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## **CONTINUOUS COFFEE BREAK**

An assortment of sweet and salty snacks to satisfy any craving, including fresh fruit, assorted cookies and tarts, crudités & dip, and daily Chefs' selection.

Freshly Brewed Dark Roast Coffee & Premium Teas.

Speak with a member of our Sales & Catering Team for more information & pricing.



## **BRUNCH BUFFET**

(Designed for groups of 20 people or more)

### **Fresh Juices**

Orange, Grapefruit and Cranberry

### **Fresh Bakery Basket**

Fresh Baked Pastries, Croissants and Assorted Fruit Muffins

### **Traditional Breakfast Items**

Crisp Bacon and Country Sausage  
Scrambled Eggs and Traditional Eggs Benedict  
Buttermilk Pancakes with Maple Syrup

### **Salad Station**

Hearts of Romaine, Shaved Asiago, Croutons, Garlic Dressing  
Marinated Vegetable Salad  
Chick Pea and Potato Salad

### **Hot Selection (Choose one)**

#### **Selection A:**

Broiled Rainbow Trout with Tarragon Yogurt  
Arugula, Asiago and Artichoke Stuffed Chicken with Lemon Butter Sauce  
**\$44.00 per person**

#### **Selection B:**

Maple Bacon Pork Loin with Chunky Apple Compote  
Teriyaki Salmon Medallions  
**\$42.00 per person**

#### **Selection C:**

Creole Chicken  
**\$40.00 per person**

### **Accompaniments**

#### **(Select Two)**

Potato Rösti with Sour Cream and Chives  
Roasted Greek Potatoes  
Penne Pasta with Tomato Sauce and Parmesan Cheese  
Medley of Seasonal Vegetables  
Saffron Rice Pilaf

### **Dessert**

Assortment of Chefs Pastries, Cookies and Tarts  
Medley of Fresh Cut Seasonal Fruits, Individual English Trifle  
Freshly Brewed Dark Roast Coffee & Premium Teas

### **Additions to Brunch Menus**

Belgian Waffles with Fresh Berry Compote and Maple Syrup	\$4.50 per person
Fresh Cut Vegetable Crudités with Home-made Dip	\$6.50 per person
Domestic and International Cheese Selection	\$9.50 per person
Chef-manned Omelette Station with Assorted Garnishes	\$11.00 per person
Chef-manned Pasta Station with Assorted Sauces and Garnishes	\$11.00 per person
Chef-manned Crepe Station with Variety of Savoury and Sweet Fillings	\$11.00 per person

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## EXPRESS LUNCHES

(Designed for groups of 15 people or less)

### THE WATERSIDE INN CAFE

Market Fresh Soup  
Mixed Green Salad, Lemon Vinaigrette  
Assorted Deli Sandwiches  
Chef's Daily Dessert  
Freshly Brewed Dark Roast Coffee & Premium Teas  
**Lunch - \$23.00 per person**

### BISTRO EXPRESS #1

Market Fresh Soup  
Hearts of Romaine, Shaved Asiago, Croutons, Garlic Dressing  
Smoky BBQ Chicken with  
Creamy Mashed Potatoes  
Chef's Daily Dessert  
Freshly Brewed Dark Roast Coffee & Premium Teas  
**Lunch - \$24.00 per person**

### BISTRO EXPRESS #2

Market Fresh Soup  
Mixed Green Salad, Sun dried Tomato Vinaigrette  
Paella Valencia with Chorizo, Chicken and Mussels  
Chef's Daily Dessert  
Freshly Brewed Dark Roast Coffee & Premium Teas  
**Lunch - \$24.00 per person**

### LUNCH TO GO

Focaccia Sandwiches  
Roast Beef, Grilled Chicken, Vegetarian  
Granola Bar  
Fresh Fruit  
Bottled Water  
Bag of Chips  
**Lunch - \$18.00 per person**

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## LUNCHEON BUFFETS

(Designed for groups of 5 people or more)

### WHAT'S FOR LUNCH ?

Market Fresh Soup  
Julienne Vegetable Salad with Chicken and Lemon and Basil Dressing  
Spinach Salad with Blue Cheese and Walnuts with Red Onion Vinaigrette  
Four Bean Salad  
Chef's Daily Quiche Selection  
Chef's Dessert of the Day  
Freshly Brewed Dark Roast Coffee & Premium Teas  
**Lunch - \$29.00 per person**

### THE BISTRO

Minestrone Soup  
Hearts of Romaine, Shaved Asiago, Croutons, Garlic Dressing  
Antipasto Platter:  
Grilled Vegetables  
Sliced Italian Meat  
Feta Cheese and Olives  
Assortment of Grilled Flatbread Pizza  
Tiramisu Parfait  
Freshly Brewed Dark Roast Coffee & Premium Teas  
**Lunch - \$29.00 per person**

### THE CORNER DELI

Market Fresh Soup  
Waldorf Salad  
Fresh Crudités and Pickle Platter  
Orzo Salad with Sun dried Tomato Vinaigrette  
Assorted Sandwiches:  
Chicken Salad, Roast Beef, Grilled Portabella and Arugula, Ham  
Assorted Artisan Breads  
Gourmet Mustards and Mayonnaise  
Sweet Potato Frites with Roasted Garlic Mayonnaise  
Lemon Meringue Tarts  
Freshly Brewed Dark Roast Coffee & Premium Teas  
**Lunch - \$30.00 per person**



## HOT BUFFETS

(Designed for groups of 15 people or more)

### LAND OF THE RISING SUN

Miso Soup with Shitake and Tofu  
Soba Noodle Salad with Sesame, Cucumber and Avocado  
California Rolls with Wasabi, Ginger and Soya  
Steamed Edamame with Sea Salt  
Vegetable Tempura  
Teriyaki Chicken with Sticky Rice  
Sesame, Ginger Beef Stir Fry  
Green Tea Infused Panna Cotta  
Freshly Brewed Dark Roast Coffee & Premium Teas

**Lunch - \$33.00 per person**

**Dinner - \$44.00 per person**

### SPANISH FIESTA

Smoky Spanish Tomato Soup  
Spinach, Frisée and Spanish Onion Salad with Sherry Vinaigrette  
Chef's Selection of Tapas from Various Regions of Spain  
Paella Valencia with Chorizo, Chicken and Mussels  
Vegetable Empanada with Fresh Tomato Salsa  
Cream Cheese Flan with Quince Compote  
Freshly Brewed Dark Roast Coffee & Premium Teas

**Lunch - \$34.00 per person**

**Dinner - \$45.00 per person**

### ORIENTAL EXPRESS

Silky Coconut Pumpkin Soup  
Kim Chi Salad  
Pineapple and Mint Rice Paper Rolls with Sweet Chile Sauce  
Korean BBQ Short Ribs  
Thai Red Curry Chicken  
Jasmine Rice  
Stir Fried Asian Vegetables  
Orange Cardamom White Chocolate Mousse  
Freshly Brewed Dark Roast Coffee & Premium Teas

**Lunch - \$34.00 per person**

**Dinner - \$45.00 per person**



### LITTLE ITALY

White Bean and Rosemary Soup with Pancetta Crisps  
Hearts of Romaine, Shaved Asiago, Croutons, Garlic Dressing  
Bruschetta with Crostini  
Marinated Vegetable Salad  
Meat and Three Cheese Lasagne  
Arugula, Asiago and Artichoke Stuffed Chicken with Lemon Butter Sauce  
Red Wine Olive Oil Cookies with Candied Figs and Mascarpone  
Freshly Brewed Dark Roast Coffee & Premium Teas  
**Lunch - \$34.00 per person**  
**Dinner - \$45.00 per person**

### LIKE MOM USED TO MAKE

Creamy Chicken Soup  
Mixed Greens with Grainy Honey Mustard Vinaigrette  
Tomato, Cucumber and Basil Salad  
Peach Chipotle BBQ Chicken Legs  
Homemade Meatloaf with Mushroom Gravy  
Scalloped Potatoes with Cheese  
Steamed Broccoli and Cauliflower  
Apple Pie  
Freshly Brewed Dark Roast Coffee & Premium Teas  
**Lunch - \$35.00 per person**  
**Dinner - \$46.00 per person**

### AT THE OASIS

Moroccan Harira Soup  
with Grilled Pita Bread  
Chick Pea and Potato Salad  
Orange, Red Onion and Black Olive Salad  
Moroccan Spiced Lamb Kebobs with Lemon Yogurt  
Roast Chicken with Tomato Chermoula Sauce  
Israeli Cous Cous  
Roasted Spiced Vegetables  
Fig and Pistachio Rolls with Minted Pomegranate Coulis  
Freshly Brewed Dark Roast Coffee & Premium Teas  
**Lunch - \$35.00 per person**  
**Dinner - \$46.00 per person**



## EAT SMART, LIVE HEALTHY

Lentil Soup  
Mixed Green Salad with Red Wine Herb Vinaigrette  
Wheat Berry Tabbouleh with Parsley, Lemon and Tomato  
Panko and Pumpkin Seed Crusted Chicken with Spinach Puree  
Broiled Rainbow Trout with Tarragon Yogurt  
Brown Rice Pilaf  
Steamed Seasonal Vegetables  
Grilled Spiced Fruit with Balsamic Glaze and Toasted Almonds  
Freshly Brewed Dark Roast Coffee & Premium Teas  
**Lunch - \$35.00 per person**  
**Dinner - \$46.00 per person**

## MARDI GRAS

Vegetarian Gumbo  
N'awlins Rainbow Slaw  
Jalapeno and Cheese Corn Bread  
Cajun Potato Salad  
Creole Chicken  
Blackened Catfish with Roasted Pepper Aioli  
Dirty Rice  
Southern Succatash  
Jack Daniels Pecan Tarts  
Freshly Brewed Dark Roast Coffee & Premium Teas  
**Lunch - \$35.00 per person**  
**Dinner - \$46.00 per person**

## NORTHERN EXPOSURE

Mushroom Barley Soup  
Garden Green Salad with Peach Yogurt Dressing  
Carrot Cranberry Slaw  
Leek and Lemon Salmon En Croute  
Maple and Bacon Pork Loin with Chunky Apple Compote  
White and Black Bean Cake  
Local Seasonal Vegetables  
Strawberry and Rhubarb Galettes  
Freshly Brewed Dark Roast Coffee & Premium Teas  
**Lunch - \$35.00 per person**  
**Dinner - \$46.00 per person**

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## **BARBEQUE MENU**

### **Salads**

Fresh Cut Crudités & Homemade Dip  
Assorted Pickle Platter  
Hearts of Romaine, Shaved Asiago, Croutons, Garlic Dressing  
Rainbow Slaw  
Roasted Potato and Roasted Garlic Salad with Cherry Tomatoes

### **On The Grill**

(Select 2 Items)  
Pina Colada Chicken Skewers  
Pork Souvlaki  
Boneless Marinated Chicken Supremes  
6oz Strip Loin Steaks  
Salmon Burger with Dill Mayo and Pickled Red Onions  
6oz Salmon Fillet  
Pork Side Ribs with Chipotle Peach BBQ Sauce  
6oz Ground Sirloin Burger  
Tiger Shrimp and Scallop Kebob  
Hot or Mild Italian Sausage  
Mushroom and Lentil Veggie Burgers with Swiss Cheese

### **Accompaniments**

(Select 2 Items)  
Rosemary Roasted Red Band Potato  
Baked Yukon Gold Potato  
Twice Baked Potato with Double Smoked Bacon and Cheddar  
Rice Pilaf  
Grilled Vegetable Kebobs  
Steamed Summer Medley Vegetable  
Sweet Corn on the Cob

### **Desserts**

Fresh Sliced Seasonal Fruits  
Assortment of Fresh Baked Cookies  
Jack Daniels Pecan Tarts  
Chef's Daily Dessert  
Freshly Brewed Dark Roast Coffee & Premium Teas

**\$49.50 per person**



## TOUR OF THE MEDITERRANEAN DELUXE DINNER BUFFET

(Minimum of 50 people)

Italian Pasta and Bean Soup  
Grilled Pitas and Artisan Breads with Hummus  
Antipasto Platter with Salami, Bocconcini, Prosciutto,  
Marinated Vegetables and Olives  
Traditional Greek Village Salad

Pork Souvlaki with Tzatziki Sauce and Vegetables  
Beef Bourguignon

### *Pasta Station*

Our Chef will create your pasta dish to order with an  
assortment of pasta, sauces and fresh ingredients

Fresh Fruit Tarts  
Mocha Crème Brûlée  
Assortment of Cookies, Biscotti and Tarts

Freshly Brewed Dark Roast Coffee & Premium Teas

**\$53.50 per person**



## **EAST ASIAN DELUXE DINNER BUFFET**

(Minimum of 50 people)

### **India**

Mulligatawny Lentil Soup  
Curry Chicken Samosa  
Authentic Butter Chicken

### **Japan**

Beef Teriyaki  
Vegetarian California Rolls

### **China**

Chinese Vegetable & Mango Slaw, Hoisin Dressing

### **Stir-fry Station**

Chef will create your own stir-fry from a selection of fresh ingredients  
Basmati rice

### **Desserts**

Mango Tarts & Coconut Macaroons  
Cinnamon Spiced Babas, Vanilla Custard  
Green Tea Cheese Cake

Freshly Brewed Dark Roast Coffee & Premium Teas

**\$53.50 per person**



## **CANADIAN DELUXE DINNER BUFFET**

(Minimum of 50 people)

### **East & West Coasts**

Marinated Calamari Salad  
West Coast Smoked Salmon and Fish Platter

### **Quebec and Ontario**

Bala Cranberry and Niagara Apple Salad  
Chicken Cordon Bleu with Mushroom Cream Sauce  
Maple Glazed Seasonal Vegetable

### **The Prairies**

Vegetable Barley Soup  
Selection of Wheat Breads  
Chef Carved Slow Roasted Alberta Beef Strip loin with Red Wine Jus  
Double baked potatoes with blue cheese

### **Oh Canada!**

Ontario & Quebec Cheese Selection  
Ontario Peach Cobbler  
Warm Apple and Pecan Strudel with Maple Anglaise  
Freshly Brewed Dark Roast Coffee & Premium Teas

**\$53.50 per person**



## BEVERAGES

### HOST BAR

Premium Brands	1.25 oz	\$6.20
Deluxe Brands	1.25 oz	\$6.50
Liqueurs	1.00 oz	\$7.25
Domestic Beer	Bottle	\$5.05
Imported Beer	Bottle	\$6.20
Aperitifs	2.00 oz	\$5.20
Sherry	2.00 oz	\$5.20
Wine	Glass	\$7.25
Perrier, San Pellegrino	Bottle	\$3.00
Soft Drinks	Glass	\$2.25

#### Assorted Punches:

Fruit Punch	Gallon	\$50.00
Tropical Mango & Peach Punch	Gallon	\$50.00
Cranberry, Orange, Soda & Grapefruit	Gallon	\$50.00
White Wine Punch	Gallon	\$90.00
Hot Mulled Wine	Gallon	\$90.00
Rum Punch	Gallon	\$120.00
Champagne Punch	Gallon	\$110.00

The above prices do not include 10% Provincial Sales Tax, 5% Goods and Services Tax and 16% Service Charge. There is no charge for soft drinks used as mixers. Please note, if consumption of beverages is less than \$300.00, a bartender fee of \$15.00 per hour (minimum of four hours) will be applied.

### CASH BAR

Premium Brands	1.25 oz	\$8.25
Domestic Beer	Bottle	\$6.75
Imported Beer	Bottle	\$8.25
House Wine	Glass	\$9.75
Soft Drinks	Glass	\$3.00
Mineral Water	Glass	\$4.00

The above prices include 10% Provincial Sales Tax, 5% Goods and Services Tax and 16% Service Charge. There is no charge for soft drinks used as mixers. If the consumption of beverages is less than \$350.00, a bartender fee of \$15.00 per hour (minimum of four hours) as well as a cashier's fee of \$15.00 per hour (minimum of four hours) will be applied.



## RECEPTION MENUS

### PLATTER SELECTIONS

Sushi and Sashimi platter	\$3.00 per piece
Marinated Vegetable Antipasto and Feta	\$8.00 per person
Assortment of Italian Cured and Deli Meats	\$6.00 per person
Fresh Cut Crudités with Home-made Dips	\$6.50 per person
Domestic and International Cheese Selection	\$9.50 per person
Medley of Fresh Sliced Seasonal Fruit	\$6.00 per person
Poached Shrimp Tower with Cocktail Sauce	\$6.00 per person
Grilled Pitas and Tortillas with Trio of Dips	\$4.50 per person
Assortment of Gourmet Pizza Squares	\$5.50 per person
Selection of Spanish Tapas	\$8.00 per person
Fresh Fruit Skewers with Strawberry Vanilla Yogurt Dip	\$7.00 per person

### HOT HORS D'OEUVRES

Mini Hamburgers and Tomato Jam	\$30.00 per dozen
Falafel and Crab Meat Salad	\$30.00 per dozen
Pear Puff Pastry Tart, Blue Cheese	\$30.00 per dozen
Arancini Risotto Balls	\$30.00 per dozen
Mini Grilled Cheese Sandwiches	\$26.00 per dozen
Vegetable Spring Roll, Red Plum Compote	\$30.00 per dozen
Calabrese, Cherry Tomato, Basil Leaf	\$30.00 per dozen
Canadian Snow Crab Cakes	\$33.00 per dozen
Tandoori Spiced Chicken Lollypops	\$30.00 per dozen
Pine Nut, Basil and Pepper Shortbread with Pulled Pork	\$30.00 per dozen
Spanikopita	\$30.00 per dozen
Coconut Shrimp	\$35.00 per dozen
Moroccan Spiced Beef Kebabs, Lemon Yogurt	\$32.00 per dozen

### COLD CANAPES

Gazpacho Shooters with Prosciutto Sticks	\$32.00 per dozen
House Smoked Salmon on Blinis, Lumpfish Caviar	\$32.00 per dozen
Vegetable California Rolls	\$35.00 per dozen
Pancetta and Goat Cheese Stuffed Dates	\$32.00 per dozen
Lemon Spiced Hummus on Cucumber Ring	\$26.00 per dozen
Smoked Chicken and Mango Salad in Tortilla Cup	\$30.00 per dozen
Eggplant, Pesto and Pepper Rolls	\$30.00 per dozen
Tuna Tartar in a Belgian Endive Leaf	\$35.00 per dozen
Tiger Shrimp, Avocado Mousse with a Crostini	\$34.00 per dozen
Mini Potatoes stuffed with Lobster Salad, Saffron Aioli	\$32.00 per dozen

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### **MIX & MINGLE**

Domestic and International Cheese Selection  
Assorted Crackers  
Fresh Cut Crudités, Grilled Bread and Flat Breads  
With Tzatziki, Cheddar Ale Dip and Corn and Bacon Dip  
Mini Savoury Hot Tarts, Quiches and Turnovers  
Chef's Selection Hot Hors D'oeuvres and Cold Canapés  
Medley of Fresh Cut Seasonal Fruits  
with Chocolate Mascarpone Dip  
Assorted French Pastries  
**\$37.00 per person**

### **DELUXE COCKTAIL PARTY**

Fresh Cut Crudités with Home-made Dips  
Domestic and International Cheese Selection  
Assorted Crackers and Chutney's  
Hummus, Babaganoush and Roasted Red Pepper Dips  
Grilled Pita, Tortillas, and Flat Breads  
Chef's Selection Hot Hors D'oeuvres and Cold Canapés  
Chef Carved Beef Strip loin, French Baguette Basket, Gorgonzola Garlic Butter  
Wild Mushroom Jus  
Dark & White Chocolate Fountain with Medley of Fresh Cut Seasonal Fruits  
Assorted Deluxe French Pastries  
**\$45.00 per person**

### **AFTERNOON TEA**

Assorted Finger, Open Faced and Pinwheel Sandwiches:  
Tuna and Egg Salad, Roast Beef with Horseradish Mayonnaise,  
Lobster with Watercress, Grilled Chicken with Mango, Asparagus and Prosciutto with  
Herb Cream Cheese  
Variety of Fresh Baked Scones with Orange Butter, Hazelnut Chocolate Spread  
And Chai Spiced Mascarpone  
Assortment of Mini Quiche  
Medley of Fresh Cut Seasonal Fruits  
Assorted French Pastries  
Selection of Premium Teas  
**\$ 30.00 per person**



## CARVING STATIONS

Carved Lamb Leg with Thyme, Mustard Garlic Crust Served with Hummus, Tatziki and Pita Bread	Serves 25 <b>\$200.00</b>
Slow Roasted Prime Rib of Beef Served with Sun dried Tomato Baguette Horse Radish, Assorted Mustards and Natural Jus	Serves 25-30 <b>\$380.00</b>
Roasted Whole Beef Tenderloin Served with Rosemary Potato Bread Pink Peppercorn and Gorgonzola Butter	Serves 18-20 <b>\$360.00</b>
Cold House Smoked Salmon Maple Brown Sugar Glaze Red Onion Marmalade Toasted Pumpkin Rounds and Dill Yogurt	Serves 25 <b>\$270.00</b>
Clove Studded and Blossom Honey Glazed Ham Seed Mustard Sauce Assortment of Gourmet Breads	Serves 30 <b>\$260.00</b>
Slow Roasted Hip of Beef Served with Garlic Baguette Forest Mushroom Jus	Serves 100 <b>\$740.00</b>

## INTERACTIVE BUFFET STATIONS

Chef-manned Pasta Station: Our Chef will prepare to order with an Assortment Of Pastas, Sauces and Fresh Ingredients	\$11.00 per person  (minimum 15 people)
Chef-manned Crepe Station: Assortment of Sweet and Savoury Crepes Prepared to Order on the spot	\$11.00 per person  (minimum 15 people)

All prices subject to applicable taxes & gratuity



## PLATED MENUS

(Designed for groups of 15 people or more)

### SOUPS

**\$7.00**

Fire Roasted Tomato and Basil, Parmesan Biscotti  
Celeriac and Pear Puree  
Potato and Grilled Leek  
Carrot and Ginger Puree, Orange Crème Fraîche  
Roasted Red Pepper Bisque with Chive Crème Fraiche  
French Onion Soup with Gruyere Crouton  
Cream of Asparagus with Pastry Straw  
Forest Mushroom and Leek  
Minestrone with Pancetta  
Roasted Butternut Squash and Chipotle with Pecan Praline

### SALADS

**\$9.50**

Hand Selected Greens, Grilled Vegetables, Balsamic Dressing  
Baby Arugula, Marinated Mushrooms, Crumbled Goat Cheese, Citrus Dressing  
Arugula, Radicchio & Endive Salad, Stilton Walnut Shortbread, Pears, Pear Nectar Vinaigrette  
Hearts of Romaine, Shaved Asiago, Croutons, Garlic Dressing  
Baby Spinach and Frisée with Roasted Tomato, Brie Fritter, Kressi Vinaigrette  
Vine Ripened Tomato and Fresh Mozzarella Salad with Micro Greens, Watercress Emulsion  
Watermelon, Tomato & Feta Salad, Mint, Basil Emulsion

### APPETIZERS

Seafood Fritters with Fried Green Tomatoes and Tomato Caper Aioli **\$13.00**  
Balsamic Glazed Figs on Warm Goat Cheese Tart with Arugula Salad **\$14.00**  
Baked Stuffed Mussels, Spinach, Pancetta and Parmesan Cheese, Petit Greens **\$12.50**  
Antipasto Plate, Olives, Feta, Prosciutto, Melon, Grilled Vegetables **\$11.00**  
Home Smoked Salmon and Crab salad Roulade, Saffron Aioli **\$13.00**

### PASTA COURSES

Penne Pasta with Tomato Basil Sauce, Parmesan Cheese **\$6.00**  
Cheese Tortellini in Pesto Cream Sauce, Red Peppers **\$6.00**  
Veal Ravioli, Wild Mushrooms, Tarragon Sauce **\$8.00**  
Spinach and Ricotta Conghilli with Gorgonzola Cream, Chives **\$8.00**

All prices subject to applicable taxes & gratuity



## ENTRÉES

- Grilled Chicken Supreme, Veal Strip loin Steak, Mushroom Ragout  
Natural Pan Jus **\$38.00**
- Grilled 6oz Filet Mignon, Red Wine Jus **\$33.00**
- Grilled 6oz Strip loin Steak and Jumbo Grilled Shrimp with Herb Garlic Butter **\$32.00**
- Prime Rib of Beef with Natural Pan Jus **\$32.00**
- Grilled Atlantic Salmon with Tomato Ginger Salsa **\$26.00**
- Spinach and Pine Nut Crusted Rainbow Trout, Lemon Beurre Blanc **\$26.00**
- Baked Stuffed Chicken Supreme with Roasted Pepper and Goat Cheese,  
Natural Pan Jus **\$26.00**
- Herb Crusted Chicken Supreme, Thyme Jus **\$26.00**
- Roasted Pork Loin Stuffed With Dried Fruits, Calvados Jus **\$25.00**

***All entrées include a Gourmet Baker's Basket, Chef's Choice Side and a Medley of Seasonal Vegetables***

## VEGETARIAN ENTRÉES

- Loose Lasagne with Portabella, Spinach, Roasted Tomato and Three Cheeses **\$21.00**
- Spinach and Ricotta Conghilli Pasta with Gorgonzola Cream Sauce **\$19.00**
- Wild Mushroom Risotto with Asparagus **\$18.00**
- Cous Cous with Grilled Vegetables and Spiced Tomato Sauce **\$18.00**
- Grilled Polenta and Roasted Vegetable Tower with Basil Emulsion **\$17.00**
- Penne Pasta Primavera with Basil Pesto **\$15.00**

***All entrées include a Gourmet Baker's Basket***

## DESSERTS

- Selection of Gelato served in a Brandy Basket **\$13.00**
- Local & International Cheese and Fruit Plate **\$13.00**
- Individual Chocolate Cheese Cake with Raspberry Coulis, Raspberries **\$12.50**
- Chocolate Cup filled with Milk Chocolate Mousse and Fresh Berries **\$12.50**
- Chocolate Lemon Trio: Lemon Mousse Chocolate Brownies, White Chocolate Mousse,  
& Lemon Sorbet **\$11.00**
- White Chocolate Tartufo with Strawberry Coulis and Marinated Strawberries **\$11.00**
- Caramelized Banana Layered with Phyllo with Dolce de Leche Mousse **\$10.00**
- Baked Ricotta with Caramelized Peaches, Lemon Custard **\$10.00**
- Crème Brûlée with Assorted Fresh Berries **\$9.00**
- Seasonal Fresh Fruit and Berry Plate **\$9.00**



## SAMPLE WINE & DINE MENU

### CANADIAN THEMED MENU

#### **Apple Wood Smoked Salmon**

Crème fraîche, watercress seedlings, chive oil  
*2004 Fireside Chardonnay, Fielding Estate, Niagara*

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#### **Slow Roasted Duck Confit**

Potato basket, apricot coulis  
*2004 Pinot Noir Jackson Triggs "Delaine Vineyards", Niagara*

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#### **Niagara Cherry Spiced Granite**

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#### **Roasted Ontario Pork Tenderloin**

Yukon gold mashed, crisp leeks, agio boulido  
*2000 Merlot, Colio, C.E.V, Niagara*

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#### **Coffee Tartufo**

Fresh raspberry coulis  
*2004 Late Harvest Riesling, Inniskillin, Niagara*

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**Freshly Brewed Dark Roast Coffee & Premium Teas**

**\$110.00 per person with wine  
Plus taxes & gratuities**