

THE WATERSIDE INN

Event Creation 2012

Breakfast Buffets.....	2
(Continental, Cold, Hot or Heart Smart)	
Coffee Breaks.....	4
(Baked Goods, Savory Snacks, Sweet Snacks, Beverages, Healthy Coffee Break, Add to your Day, Less than 300 Calories)	
Lunch Buffets.....	6
(Sandwich Menu A + B, Vegetarian Menu, Gourmet Pizza Menu, Create Your Own Menu)	
Groups under 10.....	8
(A, B, C or D)	
Set Buffets.....	9
(The Waterfront, The Harbour, The Boathouse, The Lakeview)	
Barbeque Buffets.....	10
(Old Marina Patio, Off the Grill in the South Patio, and Light House Patio)	
Cocktail Hour.....	11
(Cold or Hot, Hors D'oeuvres)	
Stationary.....	14
(Assortment of Chef-Manned Stations)	
A La Carte.....	15
(Plated Dinner Menus)	
Desserts.....	17
(Individual Desserts, Cakes\Tarts, Just Chocolate)	

Breakfast Menu Selection

CONTINENTAL BREAKFAST

Assorted Breakfast Cereals and Low Fat Milk
Freshly Baked Croissants served with Butter and Honey
Individual House Made Fruit Yogurts
Fresh Seasonal Fruit Platter
Orange Juice, Grapefruit Juice, and Cranberry Juice
Brewed Dark Roast Coffee and Premium Teas
\$15/person

COLD BREAKFAST

Assorted Breakfast Cereals and Low Fat Milk
Assorted Fresh Bagels
In House Hickory Smoked Salmon
Dill Cream Cheese
Fresh Fruit Smoothies
Orange Juice, Grapefruit Juice, and Cranberry Juice
Brewed Dark Roast Coffee and Premium Teas
\$19/person

HEART SMART BREAKFAST

Assorted Breakfast Cereals and Low Fat Milk
Individual Fruit Oatmeal
Fruit and Yogurt Granola
Daily Baked Banana Bread
All Brand Muffins
Fresh Fruit Platter
Orange Juice, Grapefruit Juice, and Cranberry Juice
Brewed Dark Roast Coffee and Premium Teas
\$20/person

HOT BREAKFAST 1

Huevos Rancheros: Baked Eggs with
Tomato, Onions, Peppers, Black Beans and Monterey Jack Cheese
Soft Corn Tortillas and Breads
Bacon and Cheddar Quesadillas
Churros with Coffee Caramel Sauce
Orange Juice, Grapefruit Juice, and Cranberry Juice
Brewed Dark Roast Coffee and Premium Teas
\$21/ person

Menu prices are designed based on a guest count of 15
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Breakfast Menu Continued

HOT BREAKFAST 2

Toaster Station with Assorted Breads, Preserves and Butter
Farm Fresh Scrambled Eggs
St. Jacobs Breakfast Sausage
Home Made Potato and Onion Hash
Bacon! Bacon! Bacon!
Fresh Seasonal Fruit Platter
Orange Juice, Grapefruit Juice, and Cranberry Juice
Brewed Dark Roast Coffee and Premium Teas
\$22/person

HOT BREAKFAST 3

Pecan Sticky Buns
Belgian Waffles with Chai Chantilly and Hazelnut Spread
Crispy Bacon
Strawberry and Pineapple Skewers
Goat Cheese and Herb Frittata
Orange Juice, Grapefruit Juice, and Cranberry Juice
Brewed Dark Roast Coffee and Premium Teas
\$22/person

ADD TO YOUR MORNING

Poached Eggs \$2
Scones \$2
Bacon \$3
Bananas \$3
Chocolate Milk \$3
Grilled Tomatoes \$3
Potato Hash \$3
Peameal Bacon \$4
Spinach \$4
Virginia Ham \$4
Breakfast Shakes \$5
Eggs Benedict \$5
Pancakes \$5
French Toast \$6
Belgian Waffles \$7
Fruit Platter \$8
Smoked Salmon en Cocotte \$9
Per Person

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Coffee Break

BAKED GOODS

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

SAVOURY SNACKS

Domestic and International Cheese Selection	\$10.50/ person (minimum 10 people)
Fresh Cut Crudités with Home-made Dips	\$6.75/person (minimum 10 people)
Jumbo Warm Soft Pretzels with Honey Mustard	\$4.00 each
Tri-Coloured Corn Tortilla Chips with Fresh Salsa	\$4.50/ person
Individual Bagged Pop Corn, Pretzels and Chips	\$3.25 each
Bowl of Mixed Nuts	\$4.50/person

SWEET SNACKS

Decadent Chocolate Brownies	\$32.00/dozen (minimum one dozen)
An Array of French Pastries	\$38.00/ dozen (minimum one dozen)
Assorted Tarts and Bars	\$35.00/dozen (minimum one dozen)
Häagan Dazs Ice Cream Bars	\$7.00 each
Assortment of Mom's Fresh Baked Cookies	\$28.00/dozen
Red Velvet Whoopie Pies or Shortbread Cookies or Thumb Print	\$28.00/dozen (minimum one dozen)
Chocolate Covered Strawberries	\$24.00/dozen (minimum one dozen)
Chocolate Bar selection	\$3.50 each (minimum one dozen)
Fresh Fruit Skewers	\$7.00/person
Medley of Fresh Cut Seasonal Fruits	\$6.50/person (minimum 4 people)
Fresh Whole Fruit Basket	\$29.00 (10 pieces)
Assorted Fruit Yogurts	\$3.00 each
Fruit and Yogurt Parfaits	\$4.50 each
Homemade Ice Wine Chocolate Truffles or Homemade White Chocolate and Almond Truffles	\$32.00/dozen (minimum one dozen)

BEVERAGES

Freshly Brewed Dark Roast Coffee & Premium Teas	\$2.85/person
Hot Chocolate with Marshmallows	\$3.00/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/pitcher
2% or Skim Milk	\$22.00/pitcher
Individual Chocolate Milk	\$3.75 each
Tropical, Mango & Peach Punch	\$50.00/gallon
Cranberry, Orange, Soda and Grapefruit Punch	\$50.00/ gallon
Fresh Squeezed Lemonade	\$3.50/ person

Coffee Break Continued

CONTINUOUS COFFEE BREAK

Trail Mix
Granola Bars
Rosemary and Parmesan Biscuits
Mini Scones with Strawberry Jam
Home Made Banana Bread
Carrot Muffins
Brownies
Fruit Cake
Coconut Macaroon
Power Fruit Smoothies
Pomegranate and Rosewater Drink
Fresh Fruit Tray
Brewed Dark Roast Coffee and Premium Teas
\$18/person

ADD TO YOUR DAY

Porridge with Cinnamon & Apple
Blueberry and Apple Bircher Muesli
Energy Bars
Pear and Ginger Crumble
Fruit and Nut Bars
Lemon and Ginger or Chamomile and Lemon Balm or Peppermint and Ginger Infusion
Lime and Mint Spritzer
Mango and Lime or Date, Almond and Cardamom Lassi
Peanut Butter and Jam Sandwiches
½ Avocados Stuffed with Tuna Salad
Avocado Smoothies
Hummus with Tortilla Chips
Blueberries and Quinoa Salad
Add any one for \$4/person

HEALTHY SNACKS LESS THAN 300 CALORIES

Half a medium bagel with 2 tbsp. fat-free cream cheese and figs (190 calories)	\$2.00 each
Fiber One bar (under 200 calories)	\$3.00 each
1 cup of strawberries (49 calories) with a half cup low-fat ricotta (120 calories)	\$3.00 each
2 tbsp. of peanut butter on 1 slice of multigrain bread (180 calories/serving)	\$9.99/500g
A strawberry smoothie with marshmallows (277 calories)	\$2.25 each
Banana Chocolate Chip Bar (170 calories)	\$1.15 each
Caramel Popcorn with Cashews and Almonds (190 calories per 40g sample)	\$5.00/bag
Banana Chips 30g (190 calories)	\$4.00 each
Pumpernickel Bread with Honey (240 calories for two slices)	\$6.00/loaf
Individual Fruit Crumbles (288 calories)	\$6.00 each
Individual Lemon Mousse (83 calories)	\$3.00 each
A portion of Crème Caramel (98 calories)	\$6.00 each

Lunch Menu Selection

SANDWICH MENU A

Market Fresh Soup
Traditional Caesar Salad or Mixed Green Salad
Regular French Fries or Sweet Potato French Fries
Tortilla Wraps:
Egg Salad, Grilled Chicken Salad, Tuna Salad and Grilled Vegetable
Chef's Daily Dessert
Brewed Dark Roast Coffee and Premium Teas
\$26/person

SANDWICH MENU B

Market Fresh Soup
Assorted Pickle Platter
Traditional Caesar Salad or Mixed Green Salad
Regular French Fries or Sweet Potato French Fries
Ciabatta Buns, Swiss Triangle Bread, Pumpernickel and Rosemary Focaccia
Roast Beef, Grilled Chicken, Shaved Cold Cuts and Smoked Salmon
Egg Salad, Tuna Salad
Vegetarian Sandwiches
Chef's Daily Dessert
Brewed Dark Roast Coffee and Premium Teas
\$32/person

Substitute Open Face Sandwiches \$34/person

Substitute Tea Sandwiches \$36/person

VEGETARIAN MENU

House Made Spanakopita
Market Fresh Soup
Mixed Green Salad with Port Credit Vinaigrette
Tomato and Cucumber Platter with 12 year old Balsamic Drizzle
Basil Pesto Marinated Grilled Vegetables
Herbed Rice stuffed Peppers
Spiced Lentils
Moroccan Tagine
Chef's Daily Dessert
Brewed Dark Roast Coffee and Premium Teas
Lunch \$30/person
Dinner \$35/person

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Lunch Menu Continued

PIZZA MENU

Onion & Beer Bisque
Traditional Caesar Salad or Mixed Green Salad
Carrots and Celery Sticks
Garlic Bread and Cheese
Chef's Daily Dessert

Gourmet Pizza Selection

Select any Two:

Traditional Pepperoni | Cheese Pizza | Margareta
Blue Cheese and Pear | Ground Beef and Peppers | Bacon and Cheddar Cheese
Mushroom | Prosciutto and Basil

Lunch \$29/person

Dinner \$35/person

CREATE YOUR OWN BUFFET

Start with your base buffet menu:

Market Fresh Soup	Traditional Caesar Salad
Mixed Green Salad	Coleslaw
Tomato Platter	Chefs Daily Dessert
Roasted Potatoes	Vegetable Melange
Mushroom Ravioli	

Lunch \$24/person

Dinner \$30/person

Add Your Choice of Entrée:

(Select minimum of two of the following):

Sauteed Tofu	\$4/person
Chicken Supreme	\$6/person
Veal Scaloppini	\$6/person
Pork Loin	\$7/person
Trout	\$7/person
Breaded Schnitzel	\$8/person
Pickeral	\$8/person
Salmon	\$8/person
Shrimp	\$9/person
Beef Short Ribs	\$10/person
Black Cod	\$10/person
NY Steak	\$12/person
Halibut	\$Market Price/person
Lobster	\$Market Price/person

ADD \$4/person for dinner pricing

All meat and fish selections come with Chef's choice of sauces.

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Groups under 10

A

Warm Tortilla Chips
Green Onion, Tomatoes, Tomato Salsa, Shredded Jack Cheese
Dr. Pepper Glazed Ribs
12 hour Braised Ribs, Grilled Corn Bread and Avocado Salsa
Sweet Potato Fries with Chipotle Mayo
Chef's Daily Dessert
Brewed Dark Roast Coffee and Premium Teas

Lunch \$19/person

Dinner \$24/person

B

Greek Village Salad
Peppers, Onions, Tomatoes, Olives and Feta Cheese with Oregano Dressing
Mediterranean Dips
Served with Assortment of Grilled Breads,
Olive Tapenade, Hummus, Red Pepper, Cucumber and Yogurt Dips
Grilled Chicken & Beef Skewers
Rosemary Potatoes and Chimichurri Sauce
Chef's Daily Dessert
Brewed Dark Roast Coffee and Premium Teas

Lunch \$22/person

Dinner \$27/person

C

Tomato Bruschetta
Roasted Garlic Baguette, Arugula, Cherry Tomatoes, Crispy Pancetta and Goat Cheese
Antipasto Platter
Sautéed Olives, Vegetable Giardiniera, Italian Cold Cuts with Balsamic Drizzle
Penne, Italian Sausage, Grilled Vegetables, Shrimps with Parmesan Cheese
Chef's Daily Dessert
Brewed Dark Roast Coffee and Premium Teas

Lunch \$24/person

Dinner \$29/person

D

Grilled Eggplant
Goat Cheese, Basil Leafs, Red Peppers and Balsamic and Olive Oil Drizzle
Quinoa and Spinach Salad with
Cashews, Grapefruit Segments and Honey Vinaigrette
Chicken and Vegetable Pot Roast
Whole Roasted Chicken, Prosciutto Chips, Lemon-Thyme Potatoes and Seasonal Vegetables in White Wine
Chef's Daily Dessert
Brewed Dark Roast Coffee and Premium Teas

Lunch \$24/person

Dinner \$29/person

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Set Buffets

THE WATERFRONT

Tom Yum Soup
Crispy Chow Mein Salad
Orange, Almond and Nappa Cabbage Slaw
Vegetable, Ginger and Soya Stir-Fry with Jasmine Rice
Thai Pesto Salmon
Sesame Chicken with Snow peas
Coconut Cream Pies with Key Lime Sauce
Brewed Dark Roast Coffee and Premium Teas

Lunch \$30/person

Dinner \$35/person

THE HARBOUR

Market Fresh Soup
Romaine Hearts with Asiago and Garlic Dressing
Three Bean Salad
Seasonal Vegetable Medley
Grilled Pork Chops with Caramelized Onion Jus
Three Cheese Rotini Al Forno
Milk Shakes and Cookies
Brewed Dark Roast Coffee and Premium Teas

Lunch \$32/person

Dinner \$36/person

THE BOATHOUSE

Portabella Mushroom Soup
Trio of Italian Dips with Crostini
Cheese Tortellini Salad
Radicchio and Arugula Salad, Lemon Vinaigrette
Rice Pilaf
Trout Piccata
Chicken Cacciatore
Neapolitan Whoopie Pies
Brewed Dark Roast Coffee and Premium Teas

Lunch \$34/person

Dinner \$39/person

THE LAKEVIEW

Creamy Potato and Roasted Garlic Soup
Cucumber and Tomato Salad with Pesto
Fresh Vegetable and Cheese Selection
Turkey Schnitzel with Tarragon and Mustard Sauce
Beef Stroganoff with Buttered Egg Noodles
Braised Red Cabbage and Honey Glazed Carrots
Butter Tarts
Brewed Dark Roast Coffee and Premium Teas

Lunch \$34/person

Dinner \$39/person

Barbeque Menu

OLD MARINA PATIO

Traditional Caesar Salad
Chef's Moms Creamy Potato Salad
Watermelon and Feta Cheese Salad with Mint Dressing
Gourmet House Made Hamburgers
Freshly Baked Onion Buns
Condiments Include Tomatoes, Cheese, Lettuce, Pickles, Onions
Ketchup, Mustard, Relish and Mayonnaise
Hand Cut Fries
Grilled Fruit Platter
Individually Wrapped Ice Creams
Brewed Dark Roast Coffee and Premium Teas
Lunch \$29/person
Dinner \$32/person

OFF THE GRILL IN THE SOUTH PATIO

Prosciutto with Papaya and Basil Salad
Grilled Pitas with Guacamole
Black Pepper Peaches and Spinach Salad with Ontario Strawberries
Bocconcini with a Spice dip
Freshly Shucked Oysters
Ginger and Teriyaki Marinated Grilled Salmon
Char Grilled Prawns with Aioli
Root Vegetable Chips
Grilled Pineapple
Passion Fruit Jelly with Lychees
Lemon Tart
Brewed Dark Roast Coffee and Premium Teas
Lunch \$45/person
Dinner \$49/person

LIGHT HOUSE PATIO

Cucumber and Yogurt Soup
Tomato and Avocado Salad with Papaya Dressing and Toasted Almonds
Grilled Lobster
Grilled AAA Beef Tenderloin
Grilled Potatoes
Grilled Asparagus
Horseradish, Smoked Mustard and Sautéed Onions and Mushrooms
Individual Chocolate Cake baked in an Orange
Fresh Fruit Platter
Brewed Dark Roast Coffee and Premium Teas
Lunch \$65/person
Dinner \$69/person

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Cocktail Hour Selection

International & Domestic Cheeses
Served with Fresh Fruit & Crackers

Small (Serves 10) \$36 or Medium (18) \$46 or Large (25) \$58

Selection of Pates, Terrines and Cold Cuts
Served with Jams, Bread Basket, Mustards and Grilled Vegetables

Small (Serves 10) \$36 or Medium (18) \$46 or Large (25) \$58

Crudités and Dips

Small (Serves 10) \$26 or Medium (18) \$36 or Large (25) \$46

Grilled Breads and Dips

Including Hummus, Tzatziki, Green Olive Tapenade,
Baguette, Pitas and Rosemary Focaccia

Small \$26 (serves 10) or Medium (18) \$36 or Large (25) \$46

Seared and Chilled Beef Tenderloin Platter

Thinly sliced & served cold with mustard, fruit chutney & breads

\$120 (serves 15)

In House Smoked Ham Platter

Served sliced & cold with a variety of breads & festively garnished with cranberry & grainy mustard

\$176 (serves 30-40)

Hot Smoked Atlantic Salmon Platter

Side of Salmon Sea Salt Crusted then Seared served with lemons, capers, onions and tzatziki

\$75 (serves 15)

Cold Smoked Atlantic Salmon Platter

Side of smoked salmon served on wooden planks, capers, onion, lemons and pumpernickel bread

½ side \$79 or a whole side \$147

Sushi and Sashimi Platter

Assortment of Rolls and Raw Fish with Soy Sauce, Pickled Ginger and Wasabi

\$3/per piece minimum 2 dozen

Baked Wheel of Brie

Wrapped in phyllo with almonds & served with crackers

½ a wheel \$80 or whole wheel \$150

Artichoke and Crab Dip

Grilled Pitas, Tostitos and Plantain Chips

\$70 (serves 15)

Chef-Manned Poutine Station
Hand Cut Regular or Sweet Potato Fries, Home Made Gravy, Gruyere Cheese Curd
\$11/person
Add Braised Beef \$5/person
Add Duck Confit \$5/person
Add Lobster \$6/person

Cocktail Vegetarian Platter
Samosas, Spring Rolls, Quiches and Spanakopita
\$60 (serves 15)

Individual Portobello Mushrooms Pizzas
Garlic Tomato Sauce, Buffalo Mozzarella, Basil Pesto
\$4.00 each

Individual Thai Noodle Boxes
Stir Fried Chow Main Noodles with Beef, Chicken, Shrimp and Thai Vegetables
\$9/person

Gourmet Grilled Cheese Sandwiches
Lobster | Brie | St. Agur
Prosciutto | Old Cheddar Grilled Cheese
\$13/person

Mini Kobe Sliders
Sesame Buns, Smoked Gouda Cheese, Mustard Mayo and Onion Jam
\$9/person
3 sliders/person

Popcorn Maker
Served with clarified butter and sea salt
Starts at \$80

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Cocktail Hour Continued

HORS D'OEUVRES

Cold Selection

Baby New Potatoes with Crème Fraiche and Caviar
Lobster Salad in Rice Paper Roll
Ecovima Tuna with Cucumber, Wasabi and Nori
Foie Gras Mousse with Toast Points
Hickory in House Smoked Salmon on Pumpernickel Bread
Thai Vegetable Rolls
Bocconcini and Cherry Tomato Skewers
Fig Brule on Walnut Bread with Gorgonzola Cheese
Bruschetta on Garlic Crostini with 12 year Old Balsamic Drizzle
Alaskan King Crab on Blini
Black Caviar Devilled Egg
Mini Pitas Filled with: Lobster | Crab | Smoked Chicken
Breakwater Foie Gras Paté

Hot Selection

Coconut Shrimp Skewers
Canadian Snow Crab Cakes
Duck Confit Spring Roll
French toast with Melted Brie Cheese
Grilled Lamb Lollypops
Pan Fried Potato and Cheese Perogies
Sugar Cane Chicken
Ginger Scallops in Wonton Wrapper
Truffle Mushroom Quiche
Mini Lobster Grilled Cheese Sandwiches
Ginger and Soy Marinated Kalbi Beef on a Skewer
Chicken Empanada
Escargot Puffs
Mini Beef Wellingtons
Samosas: Beef | Chicken | Vegetarian
Spinach & Feta Spanakopita
Deep Fried Peeking Duck Bundle
Vegetarian Spring Rolls

\$36/dozen

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Chef-Manned Stations

Carved Lamb Leg Glazed with Thyme, Mustard, Garlic and Honey
Served with Hummus, Tzatziki and Pita Bread
\$150 (serves 15)

Slow Roasted Prime Rib of Beef | Roasted Hip of Beef | Beef Tenderloin
Served with Freshly Baked Onion Buns
Horseradish, Smoked Mustard and Natural Jus
Prime Rib \$350 (serves 30)
Hip of Beef \$700 (serves 100)
Beef Tenderloin \$325 (serves 15)

Seafood Risotto Station
Selection of Raw Fish and Seafood
Arborio Rice cooked with Shallots, White Wine and Finished with Parmesan Cheese and Butter
\$30/person (minimum 15)

Clay Baked Salmon
Served with Steamed Rice
Grilled Asparagus and Lemon Beurre Blanc
\$300 (serves 30)

Clove Studded and Blossom Honey Glazed Ham
Sauerkraut, Honey and Mustard Sauce
Served with Mini Buns
\$320 (serves 40)

Quebec Fresh Grade "A" Foie Gras
Served with Baguette Slices, Assorted Honey's and Condiments
\$120/ a lobe (serves 8)

Omelettes
Done to order with Omega3 Eggs
Condiments: Onions, Peppers, Virginia Ham, Mushrooms,
Cheddar Cheese, Goat Cheese, Tomatoes
\$14/person

St-Canut Farms Milk Fed Whole Piglet
8kg Piglet Whole Roasted with Secret Sauce, Pickled Platter
Gourmet Breads
\$375 (serves 15)

Freshly Shucked Oysters
Selection of Oysters with Mignonette Sauce, Cocktail Sauce and Lemons
\$6 each (minimum 25)

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A La Carte Menu Selection

COLD SOUPS

<i>Cucumber and Yogurt</i> \$6	Cumin Spiced, Mint and Lime Juice
<i>Ginger and Carrot</i> \$7	Coconut Shreds and Spiced Cashews
<i>Organic Pea Soup</i> \$7	Vegetable Stock, Mint and Lime Juice and Watercress
<i>Avocado with Jalapeño Cream</i> \$8	Made with Buttermilk, Coriander and Lemon Juice
<i>Gazpacho</i> \$8	Hard Boiled Egg, Black Olives, Basil Seedlings, Extra Virgin Olive Oil
<i>Strawberry and Onion</i> \$9	Strawberries and Cinnamon

HOT SOUPS

<i>Pho</i> \$8	Vietnamese Beef and Noodle Soup
<i>Butternut Squash</i> \$9	Arugula Pesto and Crème Fraiche
<i>Fire Roasted Red Pepper</i> \$9	Shaved Parmesan Cheese and Chili
<i>Tomato Bisque</i> \$9	Roasted Garlic Croutons and Basil Seedlings
<i>Potato and Leek</i> \$9	Chive Sour Cream and Bacon Lardons
<i>Hearty Minestrone</i> \$10	Potato Gnocchi, Kidney Beans and Vegetables
<i>Old Country Mushroom Soup</i> \$10	Porcini Mushrooms, Brioche Toasts Truffle Oil
<i>Creamy Clam Chowder</i> \$11	Baby Potatoes, Carrots and Celery
<i>Lobster Bisque</i> \$12	Nova Scotia Lobster Chunks, Baby Potato and Dill

SALADS

<i>Organic Mixed Greens</i> \$7	Herbed Vinegar Marinated Crisp Vegetables and Grainy Mustard Vinaigrette
<i>Caesar Salad</i> \$8	Romaine Hearts, Crispy Bacon, Shaved Parmesan Cheese and Anchovy Dressing
<i>Grilled Radicchio and Asparagus Salad</i> \$8	Roasted Garlic Cloves, Asiago Vinaigrette and Toasted Walnuts
<i>Watermelon and Feta</i> \$8	Woolwich Feta Cheese, Shaved Celery, Kalamata Olives and Raspberry Mint Vinaigrette
<i>Baby Spinach</i> \$9	Toasted Almonds, Fresh Black & Blueberries, Blue Cheese and Red Wine Vinaigrette
<i>Arugula and Quinoa</i> \$10	Shredded Chicken Breast, Pine Nuts and Carrots, Figs with Parsley Vinaigrette
<i>Prosciutto with Papaya and Basil</i> \$10	Olive Oil Drizzle, Orange Slices and Honey Peppercorn Vinaigrette
<i>Caprese</i> \$11	Vine Ripe Tomatoes, Buffalo Mozzarella, Basil Pesto and 12 year Old Balsamic Drizzle

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A La Carte Menu Continued

APPETIZERS

Artichoke and Avocado \$12

Shaved Fennel Bulb, Bocconcini, Fresh Parsley Leafs tossed in Preserved Lemon and Olive Oil

Crab Cake Poutine \$13

Sudachi Lime Juice, Potato Strings and Halloumi Cheese

Beef Carpaccio \$14

Capers, Celery, Yellow and Red Roasted Peppers, Shaved Parmesan and Arugula

Hickory in House Smoked Salmon \$14

Potato Rösti, Capers, Seedling Salad, Horseradish and Peppercorn Mayo

Poached Shrimp Cocktail \$15

Ice Wine Poached, minted Persimmon cocktail Sauce, Chicory

Ecovima Sushi Grade Tuna \$16

Seaweed Salad, Sesame Crusted Watermelon, Cashews and Coriander Vinaigrette

Foie Gras Tart \$18

Seared Foie Gras with Caramelized Apple, Raisins & Thyme Caramel Sauce

PASTA COURSES

Spaghetti Al Olio \$6

Caramelized Onions and Feta Cheese Crumble

Cheese & Potato Perogies \$7

Crème Fraiche, Caramelized Bacon and Onions

Penne Pasta \$8

Rustic Tomato Sauce, Basil Pesto and Parmesan Cheese

Spinach and Ricotta Cannelloni \$9

Gorgonzola Cream Sauce

Mushroom Ravioli \$12

Sautéed Spinach and Truffle Cream Sauce

Lobster Ravioli \$14

Vodka Cream Sauce, Red and Yellow Cherry Tomatoes, Basil Seedlings

ENTRÉES

Pork Tenderloin Medallions \$21

Thyme and Lemon Marinated than Grilled Chicken Supreme \$24

Seared Atlantic Salmon \$25

Seared Chicken Supreme stuffed with Mushrooms \$25

Half Roast Cornish Hen \$28

Roasted Prime Rib of Beef with Yorkshire pudding \$31

Grilled Beef Tenderloin with Mushroom Jus \$35

Oven Roasted Rack Of Lamb \$41

Cast Iron Seared Halibut \$Market Price

All Entrées include Chefs Bread Basket, Medley of Seasonal Vegetables and your Choice of Starches:

Roasted Young Baby Potatoes

Layered Sweet Potatoes

Rice Pilaf

Penne Pasta with Tomato Sauce

Crème Fraiche Whipped Mash Potatoes

Scalloped Potato

Israeli Cous Cous

Menu prices are designed based on a guest count of 15

All prices subject to applicable taxes and gratuity

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Dessert Menu Selection

INDIVIDUAL PLATED DESSERTS

- Individual Chocolate Ice Cream \$4
- Poached Pears and White Chocolate Ice Cream \$8
- Chocolate Crème Brulee \$9
- Chocolate Tartufo \$10
- Lemon Tart \$10
- Traditional Apple Tart and Vanilla Ice Cream \$10
- Tropical Fruit Salad \$10
- Poppy Seed Cheesecake \$11
- Crepes with Chocolate Banana Mousse \$12
- Molten Chocolate Lava Cake in a Coffee Cup \$12

All Desserts come with Chef's Choice of Sauces, Berries and Mint

CAKES & TARTS

- Super Caramel Crunch
- Chocolate Truffle Cake
- Maple Apple Spiced Cake
- Chocolate Pecan Tart
- Double Lemon Tart
- Mixed Fruit Tart
- Key Lime Tart
- Blueberry Cheesecake
- Brownie Chocolate Cheese Cake
- Cherry Cheesecake
- Cookies and Cream Cheesecake
- Milky Way Cake
- \$50/per cake**

All cakes are 10", serve 10 people and are available to add to any buffet.

CROQUEMBOUCHE

- Pastry Cream Filled Choux
- Caramel Strands
- Served with Chocolate Crème Anglaise
- 3 days notice**
- \$250 / 75 pieces**

JUST CHOCOLATE

- White Baileys Chocolate and Chocolate Amaretto Fountain Station
- With Various Dippers:
- Strawberries | Marshmallows | Cantaloupe | Honeydew | Mini Biscotti
- Lady Fingers | Graham Crackers | Cookies | Cheesecake Bites
- \$12/person**

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