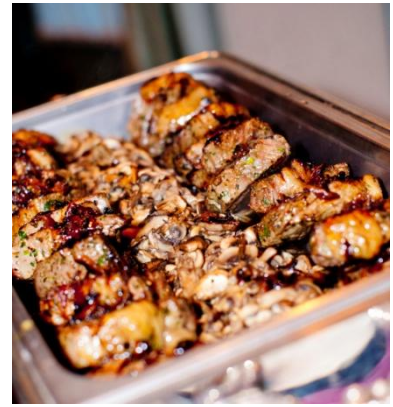




# THE WATERSIDE INN




# Banquet Creations 2013

# THE WATERSIDE INN

## Banquet Creations 2013

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## GROUP MENU GUIDELINES

We are pleased to present our 2013 Banquet Menus that have been carefully selected for your dining pleasure. Our incredible team of culinary experts, led by Executive Chef Adrian Rusyn, 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 2013.

### **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 30 guests, and dine from either a limited a la carte plated menu or from our variety of buffet menus. Groups less than 15 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 16 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 ballroom 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 60 guests

*Port Credit North* – accommodating up to 120 guests

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

# Menu Selection

## Breakfast Selection

### Served Buffet Style

(Designed for groups of 10 people or more)

#### THE WELLNESS

Multigrain Bread with Raisins  
Seasonal Fruit Salad  
Fresh Orange Juice  
Individual Fruit Yogurts  
Cottage Cheese  
Ontario Honey Infused Oatmeal  
Brewed Dark Roast Coffee and Premium Teas  
**\$16/person**

#### THE CONTINENTAL

Seasonal Fruit Salad  
Fresh Orange Juice  
Individual Cereals with Low Fat Milk  
Freshly Baked Croissants and Muffins  
Individual Preserves and Sweet Butter  
Brewed Dark Roast Coffee and Premium Teas  
**\$18/person**

#### THE EARLY RISER

Seasonal Fruit Salad  
Fresh Orange Juice  
Whole Wheat Bagels  
In House Smoked Salmon with Low Fat Cream Cheese  
Virginia Ham and Sliced Canadian Cheddar  
Brewed Dark Roast Coffee and Premium Teas  
**\$19/person**

All prices subject to applicable taxes and gratuity  
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# Menu Selection

## Breakfast Selection Continued

### Served Buffet Style

(Designed for groups of 10 people or more)

#### GRIDDLES

Seasonal Fruit Salad  
Fresh Orange Juice  
Milk and Nutmeg Dipped Egg Bread stuffed with  
Crispy Bacon and a Cream Cheese and Maple Syrup Spread  
Home Fries  
Brewed Dark Roast Coffee and Premium Teas  
**\$16/person**

#### MORNING GLORY

Whole Wheat Toast  
Fresh Orange Juice  
Eggs "Sunnyside Up"  
Crisp Bacon  
Buttered Waffles with Canadian Maple Syrup  
Pineapple Slices  
Brewed Dark Roast Coffee and Premium Teas  
**\$18/person**

#### ALONG THE SEINE

Seasonal Fruit Salad  
Fresh Orange Juice  
Toasted English Muffins w/ Soft Goat Cheese Spread, Poached Egg, Spinach and Ham  
Pancakes with Cranberries & Toasted Almonds  
Orange Smiles  
Brewed Dark Roast Coffee and Premium Teas  
**\$20/person**

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# Menu Selection

## Breakfast Selection Continued

### Served Buffet Style

(Designed for groups of 10 people or more)

#### THE INN

Seasonal Fruit Salad  
Fresh Orange Juice  
Freshly Baked Croissants  
Farmers Scrambled Eggs  
St. Jacobs's Sausage  
Potato Hash  
Crispy Bacon  
Brewed Dark Roast Coffee and Premium Teas  
**\$22/ person**

#### THE EXECUTIVE

Seasonal Fruit Salad  
Fresh Orange Juice  
Freshly Baked Croissants, Danish Pastries and Muffins  
Chef-Manned Omelette station  
Crispy Bacon  
Belgian Waffles with Strawberry Compote and Whipped Cream  
Brewed Dark Roast Coffee and Premium Teas  
**\$26/person**

#### ADD TO YOUR MORNING

Poached Eggs **\$2**  
Scones **\$2**  
Bacon **\$3**  
Peameal Bacon **\$4**  
Spinach **\$4**  
Pancakes **\$5**  
Belgian Waffles **\$7**

Scrambled Eggs **\$2**  
Potato Hash **\$3**  
Grilled Tomatoes **\$3**  
Virginia Ham **\$4**  
Eggs Benedict **\$5**  
French Toast **\$6**  
Smoked Salmon en Cocotte **\$9**

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# Menu Selection

## Brunch Buffet

### SEASONAL SUNDAY BRUNCH

(Designed for groups of 50 people or more)

#### Breakfast Starters

Freshly Squeezed Juices  
Première Bread Rolls  
Farmers Scrambled Eggs  
St. Jacobs Sausage  
Crispy Bacon  
Roasted Yukon Gold Potato and Onion Hash

#### Antipasto Bar

Assorted Cold Cuts  
Organic Garden Greens with Herb Vinaigrette  
Assorted Olives  
Balsamic Mushrooms  
Sliced Beets  
Marinated Goats Cheese Feta  
Tomatoes and Cucumbers

#### Mains

Chef's Choice Chicken Supreme  
Butter Glazed Vegetables  
Glazed Salmon  
Chef's Choice Pasta

#### Desserts

Chef's Choice Pancakes or Belgian Waffles  
Assorted La Rocca Cakes and Home-Made Tarts and Squares  
Pineapple and Cantaloupe Slices

**\$29/person**

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# Menu Selection

## Brunch Buffet Continued....

### **CHEF'S CHOICE**

(Designed for groups of 30 people or more)

#### **Juice Station**

Orange, Grapefruit and Cranberry

Première Bread Rolls with Sweet Butter and House Jams

Hand Crafted Danish Pastries

Pineapple and Cantaloupe Slices

Belgian Waffles with Canadian Maple Syrup

Scrambled Eggs Florentine Style

St. Jacobs Sausage

Crispy Bacon

Roasted Yukon Gold Potato & Onion Hash

Hand Picked Organic Greens with Raspberry Vinaigrette

Sliced Italian Deli Meats with House Made Pickles & Spiced Olives

Tomato Platter with 12 Year Old Balsamic Drizzle

Honey Mustard Roasted Chicken with Ginger Broccoli Sauté

Spinach and Ricotta Cannelloni with Rose Tomato Sauce

Home-Made Tarts and Squares

Brewed Dark Roast Coffee and Premium Teas

**\$32/person**

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# Menu Selection

## Brunch Buffet Continued....

### **THE EXCLUSIVE**

(Designed for groups of 30 people or more)

#### **Juice Station**

Orange, Grapefruit and Cranberry

Première Bread Rolls with Sweet Butter and House Jams

Hand Crafted Danish Pastries

Pineapple and Cantaloupe Slices

Caramel Glazed Banana Bread

Belgian Waffles with Canadian Maple Syrup

Scrambled Eggs Florentine Style

St. Jacobs Sausage

Crispy Bacon

Roasted Yukon Gold Potato & Onion Hash

Hand Picked Organic Greens with Raspberry Vinaigrette

Couscous Salad with Sundried Tomatoes, Crumbled Goats Feta Cheese

Sliced Italian Deli Meats with House Made Pickles & Spiced Olives

Tomato Platter with 12 Year Old Balsamic Drizzle

Honey Mustard Roasted Chicken with Ginger Broccoli Sauté

Spinach and Ricotta Cannelloni with Rose Tomato Sauce

Spiced Salmon with Chorizo Bean Cassoulet

Assorted La Rocca Cakes and Home-Made Tarts and Squares

Brewed Dark Roast Coffee and Premium Teas

**\$48/person**

All prices subject to applicable taxes and gratuity

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# Menu Selection

## Lunch Menu

### Served Buffet Style

(Designed for groups of 10 people or more)

#### THE WATERSIDE INN CAFÉ

Market Fresh Soup

Hand Picked Green Salad with Balsamic Vinaigrette

.....

Assorted Paninis to include:

•Grilled Ontario Vegetables •Roasted Chicken • Slow Cooked Roast Beef • In House Smoked Salmon

Assorted Pickle Platter

Seasonal Fruit Platter

Chef's Daily Dessert

Brewed Dark Roast Coffee and Premium Teas

**Lunch \$28/person**

#### OPEN BOOK

(Open Faced Sandwiches)

Market Fresh Soup

Chef's Choice Salad with Honey Dressing

Fresh Cut Crudites with Homemade Dips

.....

Sandwiches:

•Tuna with Mini Gherkins

•Egg Salad with Lettuce and Tomato

•Slow Cooked Roast Beef with Horseradish Mayonnaise

•Smoked Turkey and Onion Jam

•Classis Ham and Swiss Cheese

•Grilled Ontario Vegetables

Seasonal Fruit Platter

Chef's Daily Dessert

Selection of Premium Teas

**Lunch \$30/person**

All prices subject to applicable taxes and gratuity

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# Menu Selection

## Lunch Menu

### Served Buffet Style

(Designed for groups of 15 people or more)

### THE DIY "Do It Yourself" Buffet

Market Fresh Soup  
Quinoa, Arugula Salad with Poached Pears, Blue Cheese, Walnuts and Cranberry Vinaigrette  
Roasted Peppers and Grilled Zucchini Salad with Caper Berries  
Fusilli with Roasted Garlic and Rapini  
Medley of Ontario Seasonal Vegetables tossed in Sea Salt and Butter  
Chef's Choice Dessert

**Lunch \$26/person**

**Dinner \$38/person portion size increased**  
(Dinner portion proteins are increased by 2oz)

**Add to your Menu (select any two proteins)**

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

Breaded Schnitzel	\$6/person
Chicken Supreme	\$6/person
Salmon	\$6/person
Veal Scaloppini	\$6/person
Pork Loin	\$7/person
Beef Short Ribs	\$8/person
Shrimp (3 pcs)	\$9/person
Black Cod	\$10/person
NY Steak	\$12/person
Halibut	\$Market Price/person
Lobster	\$Market Price/person

All prices subject to applicable taxes and gratuity

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# Menu Selection

## Coffee Break

### 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 or Pound Cakes	\$30.00 per dozen (minimum one dozen)
Assorted Homemade 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	\$9.00 per person (minimum 10 people)
Fresh Cut Crudités with Homemade Dips	\$5.00 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
Individual Bagged Popcorn, Pretzels and Chips	\$3.25 each
Bowl of Mixed Nuts	\$4.50 per person

### 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	\$35.00 per dozen (minimum one dozen)
Häagan Dazs Ice Cream Bars	\$7.00 each
Assortment of Fresh Baked Cookies	\$28.00 per dozen
Chocolate Covered Strawberries	\$24.00 per dozen
Variety of Chocolate Bar	\$3.50 each (minimum one dozen)
Fresh Fruit Skewers	\$7.00 per person
Medley of Fresh Cut Seasonal Fruit	\$6.50 per person (minimum 4 people)
Fresh Whole Fruit Basket	\$29.00 (approx 10 pieces)
Assorted Fruit Yogurts	\$3.00 each
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
Breakfast Shakes	\$5.00 each
Fresh Squeezed Lemonade	\$3.50 per person

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# Menu Selection

## THEMED BREAKS

### MORNING

#### *BONJOUR!*

Freshly Squeezed Orange Juice  
French Baguette & Gruyère Cheese  
Acacia Honey, Strawberry and Apricot Jam  
Coffee & Tea Selection  
**\$10/person**

#### *SQUARED*

Pumpkin Brownies  
Cranberry Pistachio Bars  
Caramel Covered Banana Cake  
Coffee & Tea Selection  
**\$12/person**

#### *FRUIT SUSHI*

Coconut Rice  
Mango (Substitute for Eggs)  
Grapefruit (Substitute for Salmon)  
Watermelon (Substitute for Tuna)  
Coffee & Tea Selection  
**\$16/person**

#### *CANADIAN ARTISAN CHEESE SELECTION*

Allegretto  
Chebrie  
Cendre De Pres  
Clos St. Ambroise  
Blue Benedicton  
Black Truffle  
All Artisanal cheeses come with fresh breads, crackers, fruit and preserves  
**\$18/person (15gr of each type)**

### AFTERNOON

#### *NATURE WALK*

Strawberry Smoothie  
Granola Bars  
Seasonal Fruit Platter  
Coffee & Tea Selection  
**\$11/person**

#### *SNACK BAR*

Doughnuts  
Chocolate Bars  
Salty Snacks and Nuts  
Coffee & Tea Selection  
**\$14/person**

#### *ONE STOP "SWEET DEPOT"*

Passion Fruit and Lime Slices  
Individual Milk Containers  
Caramel Covered Banana Muffins  
Assorted Cookies  
Coffee & Tea Selection  
**\$14/person**

# Menu Selection

## Hot Business Buffets

### Served Buffet Style

(Designed for groups of 15 people or more)

#### POSIEDON'S ADVENTURE

Cheddar Cheese Scones

.....

Clam Chowder

.....

Organic Greens with Julienne Vegetables and Citrus Vinaigrette

.....

Ginger Sautéed Shrimp with Caramelized Pineapple Salsa

Slow Roasted Atlantic Salmon with Saffron Risotto

Green Beans and Rapini

.....

Lemon Mousse Meringue

Brewed Dark Roast Coffee and Premium Teas

**LUNCH \$36/person**

\*\*\*Lobster Fusilli with Garlic Rapini, Tomatoes and Lemon Zest

**DINNER \$46/person**

#### CIAO BELLA!

##### ANTIPASTI:

Assorted Breads

Roasted Peppers with Caper Dressing

Grilled Zucchini with Fresh Mozzarella

.....

##### APPETIZERS

Bruschetta Duet - Olive Tapenade and Tomato Basil

Sicilian Meatball Soup

.....

##### PASTA & ON THE STOVE

Fusilli Fonduta

Pan Seared Veal Medallions with Forest Mushroom Sauce

##### DESSERT

Cherries Poached in Red Wine with Mascarpone Cream

Brewed Dark Roast Coffee and Premium Teas

**LUNCH \$38/person**

\*\*\*Roasted Honey Glazed Chicken with Butternut Squash

**DINNER \$46/person**

All prices subject to applicable taxes and gratuity

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# Menu Selection

## Hot Business Buffets Continued.....

### Served Buffet Style

(Designed for groups of 15 people or more)

#### WELCOME TO JAMROCK

*From Chef Morrison's Mom's recipe book*

Hard Dough Bread  
Vegetarian Soup with Pumpkin, Potatoes, Yams and Carrots

.....

Cod Fish Fritter  
Jerk Chicken with Rice and Peas  
Roasted Butternut Squash, Green Beans and Peppers

.....

Mango Cream Tarts  
Fresh Whole Fruit Banana, Orange, Mango, Grapefruit and Kiwi  
Brewed Dark Roast Coffee and Premium Teas

**LUNCH \$36**

\*\*\* Chefs Carved Roast Beef with Pan Gravy Drippings

**DINNER \$52**

#### MAMA MIA

Mama Pomodoro "Italian Tomato Soup"

.....

Caesar Salad with Roasted Garlic Dressing, Bacon Bits, Focaccia Bread and Shaved Parmesan Cheese  
Grilled Cheese Sandwiches

.....

Butterflied Chicken Parmesan  
Green Beans and Toasted Almonds  
Buttery Mashed Potatoes Patties

.....

Chef's Choice Cheesecake  
Brewed Dark Roast Coffee and Premium Teas

**LUNCH \$34/person**

\*\*\* Grilled Rib-Eye Steak with Mushroom Gravy

**DINNER \$44/person**

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# Menu Selection

## Hot Business Buffets Continued.....

### Served Buffet Style

(Designed for groups of 15 people or more)

#### CHEF AT HOME

##### *From Executive Chef Adrian Rusyn's Mom's Recipe Book*

Borscht soup

.....

Mizerja "Cucumber and Yogurt Salad"

.....

Cabbage Rolls with Tomato Sauce

Potato Cheese Perogies with Sour Cream, Caramelized Onions and Bacon

.....

Breaded Pork, Turkey or Chicken Schnitzel with Sauerkraut, Green Onion and Carrot Salad

.....

Assorted Mini Dessert

Brewed Dark Roast Coffee and Premium Teas

**LUNCH \$32/person**

\*\*\*Roasted Whole Duck with Stuffing and Natural Pan Drippings

**DINNER \$42/person**

#### AROUND THE WORLD

Bouillabaisse

.....

Shaved Prosciutto with Arugula, Parmesan Cheese and Truffle Oil

Figs and Young Goat Cheese

Roasted Red Bell Pepper Salad

.....

Baby Fava Beans and Chorizo

Saltimbocca Chicken, Pork or Veal

Garlic Confit Pomme Purée

.....

Whole Roasted Pineapple Crème Brûlée

Brewed Dark Roast Coffee and Premium Teas

**\$38/person LUNCH**

Canadian Artisan Cheese selection

**\$56/person DINNER**

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# Menu Selection

## Bar-B-Q Menu

### Served Buffet Style

(Designed for groups of 15 people or more)

#### CHILLIN' N GRILLIN'

Romaine Salad with Roasted Garlic Vinaigrette  
Chef's Mom's Creamy Potato Salad  
Watermelon and Feta Cheese Salad with Mint Dressing  
Gourmet House Made Hamburgers  
Freshly Baked Onion Buns  
Condiments Including Tomatoes, Cheese, Lettuce, Pickles, Onions,  
Ketchup, Mustard, Relish and Mayonnaise  
Hand Cut Fries  
Grilled Fruit Platter  
Individually Wrapped Ice Cream  
Brewed Dark Roast Coffee and Premium Teas

**\$29/person LUNCH**

**(Chicken, Vegetable or Salmon Burgers available upon request)**

Grilled International Sausages

**\$39/person DINNER**

#### FRIENDS ON THE DECK

Prosciutto with Papaya and Basil Salad  
Grilled Pitas with Guacamole  
Black Pepper Peaches and Spinach Salad with Ontario Strawberries  
Tomato and Avocado Salad with Toasted Almonds  
Ginger and Teriyaki Marinated Grilled Salmon  
Char Grilled NY Striploin  
Grilled Pineapple  
Lemon Tart  
Brewed Dark Roast Coffee and Premium Teas

**\$49/person LUNCH**

Tequila Marinated and Grilled Tiger Shrimps

**\$59/person DINNER**

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# Menu Selection

## Cocktail Hour

### COLD

International & Domestic Cheeses  
(Served with Fruit, Nuts & Crackers)

**3 types of cheese at 15gr/each**  
**\$90 (serves 10 people)**

### Antipasto

Prosciutto, Genoa Salami & Cappicola  
(Served with Crusty French Breads, Mustards, Olives & Grilled Vegetables)

**\$100 (serves 10 people)**

Fresh Cut Crudités and Homemade Dips

**\$50 (serves 10 people)**

Grilled Breads and Dips

(Including Hummus, Tzatziki, Green Olive Tapenade Baguette, Pitas and Rosemary Foccacia)

**\$70 (serves 10 people)**

Seared and Chilled Beef Tenderloin Platter

(Thinly Sliced & Served Cold with Mustard, Fruit Chutney & Breads)

**\$120 (serves 15 people)**

In House Smoked Ham Platter

(Served Sliced & Cold with a Variety of Breads & Grainy Mustard)

**\$176 (serves 30-40 people)**

Hot Smoked Atlantic Salmon Platter

(Side of Salmon Sea Salt Cured then Seared served with Lemons, Capers, Onions and Tzatziki)

**½ side \$75(serves 15 people)**

**Or a whole side \$147(serves 30 people)**

Cold Smoked Atlantic Salmon Platter

(Side of Smoked Salmon served on Wooden Planks with Capers, Onion, Lemons and Pumpernickel Bread)

**½ side \$75(serves 15 people)**

**Or a whole side \$147 (serves 30 people)**

Sushi and Sashimi Platter

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

**\$3/per piece minimum 2 dozen**

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# Menu Selection

## Cocktail Hour Continued.....

### HOT

Baked Wheel of Baked Brie  
(Wrapped in Phyllo with Almonds & Served with Crackers)  
**½ a wheel \$80 or a whole wheel \$150**

Artichoke and Crab Dip  
(Grilled Pitas, Tortillas and Plantain Chips)  
**\$70 (serves 15 people)**

Poutine  
(Hand Cut Fries, Homemade Gravy, Gruyere Cheese Curds, Bacon Bits, Sour Cream, Green Onions)  
**\$8/person**  
**Add Lobster \$6/person**  
**Add Braised Beef \$5/person**  
**Add Duck Confit \$5/person**

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

Individual Portobello Mushrooms Pizzas  
(Garlic Tomato Sauce, Buffalo Mozzarella, Basil Pesto)  
**\$4/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 KobeSliders  
(Sesame Buns, Smoked Gouda Cheese, Mustard Mayo and Onion Jam)  
**\$9/person**  
**3 sliders per person**

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# Menu Selection

## Cocktail Hour Continued.....

### HORS D'OEUVRES

**\$36.00/dozen**

#### COLD SELECTION

.....

Baby New Potatoes with Crème Fraiche and Caviar  
Lobster Salad in Rice Paper Roll  
Ecovima Tuna with Cucumber, Wasabi and Nori  
Breakwater Foie Gras Pate  
Applewood Smoked Salmon & Cucumber Roulade, Dill Cream Cheese, Pumpernickel Round  
Thai Vegetable Rolls  
Bocconcini and Cherry Tomato Skewers  
Fig Brulee or Riesling Poached Pear on Toasted Walnut Bread with Gorgonzola Cheese  
Bruschetta on Garlic Crostini with 12 Year Old Balsamic Drizzle  
Mini Pitas Filled with: Lobster | Crab | Smoked Chicken  
Mini Shrimp Cocktails, Horseradish Cocktail Sauce  
Pecan Crusted Gorgonzola Cheese Rounds, Stone Fruit Compote  
Roasted Red Pepper Hummus on Cucumber Ring  
Sesame Salmon Tartare on Endive

#### HOT SELECTION

.....

Coconut Shrimp Skewers, Mango Wasabi  
Rosemary Scented Lamb Lollypops, Smoked Tomato Jam  
Pan Fried Potato and Cheese Perogies  
Southern Fried Chicken Skewers  
Ginger Scallops in Wonton Wrapper  
Truffled 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  
Deep Fried Peking Duck Bundle  
Vegetarian Spring Rolls, Sesame Plum Sauce  
Sauteed Shrimp with Pineapple Cilantro Salsa  
Crab & Brie Phyllo Pastry  
Mini Kobe Burgers with Red Onion Jam  
Parsley Risotto Croquettes, Chili Aioli

All prices subject to applicable taxes and gratuity

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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 people)

### ***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 Seared Fish and Seafood  
Arborio Rice cooked with Shallots, White Wine and Finished with Parmesan Cheese and Butter  
\$30/person (minimum 15 people)

### ***Clay or Salt Baked Salmon***

Served with Steamed Rice, Grilled Asparagus and Lemon Beurre Blanc  
\$300 (serves 30 people)

### ***Salmon Coulibiac***

Side of Salmon baked in Puff Pastry with Sauteed Spinach, Wild Rice and Mushroom Duxelle  
Served with Chardonnay Cream Sauce  
\$12 per person

### ***Clove Studded and Blossom Honey Glazed Ham***

Served with Sauerkraut, Honey and Mustard Sauce, Mini Buns  
\$320 (serves 40 people)

### ***Quebec Fresh Grade "A" Foie Gras***

Served with Baguette Slices, Assorted Honeys and Condiments  
\$120/ a lobe (serves 8)

### ***Omelettes***

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

### ***Stir Fry Station***

Asian Vegetables, Chow Mein Noodles, Ginger Soya Sauce  
Choice of Chicken, Beef or Shrimp, Served in Asian Takeout Boxes  
\$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  
\$36/dozen - Add \$25/hour for Chef

All prices subject to applicable taxes and gratuity

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# Menu Selection

## Seasonal A La Carte Menu

### Soups

#### **Potato & Leek Puree \$10**

Grilled Rye Bread Croutons, Herb Oil, Leek Ash

#### **Ontario Asparagus Puree \$12**

Grilled French Baguette with Garlic Boursin Cheese served with Sunnyside-Up Quail Egg and Pea Foam

### Salads

#### **Winter Greens \$12 / \$9**

Simple Greens and Garden Vegetables topped with Goat Feta Cheese, Breakwater Vinaigrette

#### **Caesar Salad \$12 / \$9**

Romaine Hearts, Crisp Bacon, Garlic French Baguette, Boursin Cheese, Lemon Dressing

### Appetizers

#### **Grilled or Fried Calamari \$13**

Grilled Rye Toast, Olive Paste, Basil, Tomatoes, Lemon Aioli

#### **House Made Cabbage Rolls \$14**

Made with Pork, Rice, and Chef Rusyn's Mom's Special Tomato Sauce

#### **Shrimp Ratatouille \$17**

Goat Cheese Mousse, Tempura Onion Petals, Classic French Gougeres

### Pasta Courses

#### **Penne Pasta \$8**

Rustic Tomato Sauce, Basil Pesto and Parmesan Cheese

#### **Cheese Tortellini \$8**

Pesto Cream Sauce

#### **Mushroom Ravioli \$12**

Sautéed Spinach and Truffle Cream Sauce

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# Menu Selection

## Fish, Meat and Poultry Entrées

<i>Searched Chicken Supreme</i>	\$24
<i>Thyme and Lemon Marinated Grilled Chicken Supreme</i>	\$24
<i>Grilled Beef Tenderloin</i>	\$33
<i>Oven Roasted Rack of Lamb</i>	\$49
<i>Roasted Prime Rib of Beef with Yorkshire Pudding</i>	\$36
<i>Veal Tenderloin Medallions</i>	\$26
<i>Searched Atlantic Salmon</i>	\$25
<i>Roast Cornish Hen</i>	\$28
<i>Searched Alaskan Black Cod</i>	\$Market Price

All Entrées include Bread Basket, Butter, Choice of Starch and Medley of Seasonal Ontario Vegetables

## Starches

*Herb Roasted New Potatoes*  
*Crème Fraiche Whipped Mash Potatoes*  
*Layered Sweet Potatoes*  
*Scalloped Potato*  
*Steamed Rice*  
*Israeli Cous Cous*

## Vegetarian Entrées

<i>Cheese Cannelloni, rose tomato sauce, julienne roasted peppers</i>	\$18
<i>Chef's Choice Seasonal Risotto, crisp julienne vegetables</i>	\$18
<i>Feuillette with Seasonal Vegetable Medley, smoked tomato coulis</i>	\$18
<i>Mushroom Ravioli, mushroom and garlic cream sauce</i>	\$18
<i>Vegetable Korma, basmati rice, toasted cashews, crispy poppadom</i>	\$18

## Individual Desserts

*Scoop of Ice Cream or Sorbet \$6*

Ask the Catering Manager for selections available

*Cinnamon Crème Brulee \$10*

Roasted Apple Fritter and Vanilla Bean Ice Cream

*Chef's Specialty Lemon Tart \$10*

Tangy Lemon Tart, Cookie Crust

*Chocolate Opera Cake \$10*

Almond Flake, Coffee Syrup, Orange Liqueur Infused Ganache Cream, Butter Cream, Orange Florentines

*2011 Peller Estates Vidal Ice Wine \$14*

Served Over Vanilla Bean Ice Cream with Mint, Berries, Chocolate Shavings

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## Beverages

### HOST BAR

Domestic Beer Bottle	\$6.00
Imported Beer Bottle	\$7.00
Premium Brands 1.25 oz	\$6.25
Deluxe Brands 1.25 oz	\$7.25
Aperitifs 2.00 oz	\$7.25
Sherry 2.00 oz	\$7.25
Liqueurs 1.00 oz	\$8.25
House Wine Glass	\$8.00
Soft Drinks Glass	\$2.25
Mineral Water Bottle	\$3.25

The above prices **do not include** the 13% Harmonized Sales 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.

### GALLONS OF PUNCH

(1 Gallon = 25 glasses)

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

### CASH BAR

Domestic Beer Bottle	\$7.75
Imported Beer Bottle	\$9.25
Premium Brands 1.25 oz	\$8.25
Deluxe Brands 1.25 oz	\$9.50
House Wine Glass	\$10.50
Soft Drinks Glass	\$3.00
Mineral Water Bottle	\$4.25

The above prices **include** the 13% Harmonized Sales 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.

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