



THE WATERSIDE INN

# THE WATERSIDE INN

Event Creations 2014



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[www.watersideinn.ca](http://www.watersideinn.ca)

# THE WATERSIDE INN

## Event Creations 2014

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## GROUP MENU GUIDELINES

We are pleased to present our 2014 Event Menus that have been carefully created 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 2014.

### **Breakwater Restaurant**

Breakwater is Mississauga's only award-winning, CAA Four-Diamond restaurant. This beautiful room features floor to ceiling windows overlooking the Credit River and is open for breakfast, lunch and dinner.

Parties may reserve tables for up to 30 guests, and dine from either a limited à la carte or set plated menu or from our variety of buffet menus.

Groups under 15 guests may choose from our full à la carte lunch and dinner menus. Conference guests may enjoy the Breakwater Daily Buffet when available.

### **River Room**

This charming dining room features one communal table seating up to 16 people. Private parties may select from our à la carte menu or a set plated menu. Conference groups with 10 guests or more 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 social events. Round tables are dressed in white linen, white napkins and votive tea light candles. The entire ballroom may seat up to 250 guests for a dinner and dance or be divided into smaller sections depending on your guest count and desired set up:

*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 **Buffets**

(Designed for groups of 10 people or more)

### **THE CONTINENTAL**

Fresh Orange Juice  
Market Fruit Salad  
Individual Cereals with 2% Milk  
Buttery Croissants  
Freshly Baked Artisan Seasonal Muffins  
Sweet Butter & Fruit Preserves  
Brewed Dark Roast Coffee and Selection of Premium Teas  
**\$18/person**

### **THE WELLNESS**

Fresh Orange Juice  
Seasonal Fruit Presentation  
Gluten Free Granola and Fruit Yogurt  
Hard Boiled Eggs  
Self-Serve Oatmeal Station with Dried Fruit, Toasted Nuts, Brown Sugar and Honey  
Multigrain Bread & Whole Wheat Toast  
Sweet Butter & Fruit Preserves  
Brewed Dark Roast Coffee and Selection of Premium Teas  
**\$19/person**

### **THE EARLY RISER**

Fresh Orange Juice  
Seasonal Fruit Presentation  
Gluten Free Granola and Fruit Yogurt  
Assorted Bagels with Cream Cheese, Sliced Tomatoes and Cucumber  
Smoked Salmon with Shaved Red Onion and Capers  
Virginia Ham and Sliced Canadian Cheddar  
Brewed Dark Roast Coffee and Selection of Premium Teas  
**\$22/person**

All prices subject to applicable taxes and gratuity  
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# Menu Selection

## Breakfast **Buffets** Continued (Designed for groups of 10 people or more)

### **THE REAL DEAL**

Fresh Orange Juice  
Market Fruit Salad  
Cinnamon Brioche French Toast with Pure Canadian Maple Syrup  
Crispy Strip Bacon  
Scallion Potato Hash  
Brewed Dark Roast Coffee and Selection of Premium Teas  
**\$20/person**

### **MORNING GLORY**

Fresh Orange Juice  
Grapefruit Bites  
Poached Eggs  
Crispy Strip Bacon  
Belgian Waffles with Freshly Whipped Cream and Pure Canadian Maple Syrup  
Multigrain Bread & Whole Wheat Toast  
Sweet Butter & Fruit Preserves  
Brewed Dark Roast Coffee and Selection of Premium Teas  
**\$21/person**

### **BONJOUR**

Fresh Orange Juice  
Sliced Fruit and Berry Presentation  
Farmers Scrambled Eggs with Tomatoes and Boursin Cheese  
Blueberry Pancakes with Freshly Whipped Cream and Pure Canadian Maple Syrup  
Freshly Baked Artisan Seasonal Muffins  
Sweet Butter & Fruit Preserves  
Brewed Dark Roast Coffee and Selection of Premium Teas  
**\$22/person**

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# Menu Selection

## Breakfast **Buffets** Continued (Designed for groups of 10 people or more)

### **THE PREMIER INN**

Fresh Orange Juice  
Sliced Fruit and Berry Presentation  
Farmers Scrambled Eggs with Fine Herbs  
St. Jacob's Country Sausages  
Crispy Strip Bacon  
Scallion Potato Hash  
Freshly Baked Croissants and Pastries  
Sweet Butter & Fruit Preserves  
Brewed Dark Roast Coffee and Selection of Premium Teas  
**\$24/ person**

### **THE WATERSIDE EXECUTIVE**

Fresh Orange Juice  
Sliced Fruit and Berry Presentation  
Gluten Free Granola and Fruit Yogurt  
Crispy Strip Bacon  
Yukon Gold Potato Rosti with Fine Herbs  
Western Style Farmers Scrambled Eggs  
Roasted Tomatoes with Grated Parmesan  
Freshly Baked Croissants and Pastries  
Sweet Butter & Fruit Preserves  
Brewed Dark Roast Coffee and Selection of Premium Teas  
**\$28/person**

### **ADD TO YOUR MORNING**

Poached Eggs <b>\$2</b>	Potato Hash <b>\$3</b>
Bacon <b>\$3 for 3pcs</b>	Roasted Tomatoes <b>\$3</b>
Sausage <b>\$3 for 3pcs</b>	Peameal Bacon <b>\$4 for 2pcs</b>
Sautéed Spinach <b>\$4</b>	Belgian Waffles <b>\$5</b>
Eggs Benedict <b>\$5</b>	Pancakes <b>\$5 for 3pcs</b>
French Toast <b>\$6</b>	Smoked Salmon <b>\$9</b>

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# Menu Selection

## Brunch **Buffets**

### **CHEF'S DELUXE BREAKFAST**

#### Starters

Freshly Squeezed Orange Juice, Grapefruit Juice & Cranberry Juice  
Première Bread Rolls with Sweet Butter & Fruit Preserves  
Freshly Baked Breakfast Pastries  
Sweet Butter & Fruit Preserves

#### Hot Items

Farmers Scrambled Eggs with Fine Herbs  
St. Jacob's Country Sausage  
Crispy Strip Bacon  
Scallion Potato Hash  
Chef's Seasonally Inspired Mini Quiches  
Belgian Waffles with Freshly Whipped Cream and Pure Canadian Maple Syrup

#### Desserts

Waterside Inn Artisan Sweet Treats  
Sliced Fruit and Berry Presentation  
Brewed Dark Roast Coffee and Selection of Premium Teas

(Designed for groups of 50 people or more)

**\$32/person**

(Groups under 50 people)

**\$38/person**

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# Menu Selection

## Brunch **Buffets** Continued

### **SEASONAL SUNDAY BRUNCH**

#### Breakfast Starters

Freshly Squeezed Orange Juice, Grapefruit Juice & Cranberry Juice  
Première Bread Rolls  
Sweet Butter & Fruit Preserves  
Farmers Scrambled Eggs with Fine Herbs  
St. Jacob's Country Sausage  
Crispy Strip Bacon  
Scallion Potato Hash

#### Salad Bar

Charcuterie Presentation with House Pickles  
Organic Garden Greens with House Dressing  
Spiced Marinated Olives  
Cherry Tomato and Pearl Bocconcini Salad with Basil

#### Mains

Chef's Choice Chicken Supreme  
Assortment of Steamed Garden Vegetables  
Chef's Choice Pasta

#### Desserts

Waterside Inn Artisan Brownies and Cookies  
Sliced Fruit and Berry Presentation  
Brewed Dark Roast Coffee and Selection of Premium Teas

(Designed for groups of 50 people or more)

**\$34/person**

(Groups under 50 people)

**\$40/person**

**\*\*\*Upgrade your menu and add Northern Harvest Atlantic Salmon  
(based on availability and market price)\*\*\***

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# Menu Selection

## Brunch **Buffets** Continued

### **THE WATERSIDE INN EXCLUSIVE**

#### Breakfast Starters

Freshly Squeezed Orange Juice, Grapefruit Juice & Cranberry Juice  
Première Bread Rolls  
Sweet Butter & Fruit Preserves  
Freshly Baked Breakfast Pastries  
Sweet Butter & Fruit Preserves  
Belgian Waffles with Freshly Whipped Cream and Pure Canadian Maple Syrup  
Farmers Scrambled Eggs with Fine Herbs  
St. Jacob's Country Sausage  
Crispy Strip Bacon  
Scallion Potato Hash

#### Salad Bar

Charcuterie Presentation with House Pickles  
Hand Picked Organic Greens with House Dressing  
Orzo Pasta Salad with Sundried Tomato Pesto  
Cherry Tomato and Pearl Bocconcini Salad with Basil

#### Mains

Herb Roasted Chicken  
Pan Seared Salmon with Bean Cassoulet  
Honey Glazed Carrots  
House Made Bolognese Pasta

#### Desserts

La Rocca Cakes and Waterside Inn Sweet Treats  
Sliced Fruit and Berry Presentation  
Brewed Dark Roast Coffee and Premium Teas

(Designed for groups of 50 people or more)

**\$48/person**

(Groups under 50 people)

**\$54/person**

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# Menu Selection

## Lunch **Buffets**

(Designed for groups of 10 people or more)

### **DELI ON STAVEBANK**

Romaine Hearts with House Caesar Dressing, Bacon Bits and Parmesan Cheese

.....

Pork or Chicken Schnitzel Sandwich on a Kaiser Bun with  
Tomato Sauce and Mozzarella Cheese  
Artisan Pickle Platter  
French Fries

.....

The Waterside Inn Artisan Tarts and Cookies  
Brewed Dark Roast Coffee and Selection of Premium Teas

**Lunch \$28/person**

### **THE WATERSIDE INN CAFÉ**

Chef's Market Inspired Soup  
Hand Picked Green Salad with White Balsamic Vinaigrette

.....

Variety of Meat and Seasonal Vegetarian Paninis:  
•Grilled Ontario Vegetables •Grilled Smoked Chicken • Slow Cooked Roast Beef •  
Waterside Inn Pickles and Spiced Marinated Olives  
Seasonal Fruit Presentation

The Waterside Inn Artisan Truffle Brownies  
Brewed Dark Roast Coffee and Selection of Premium Teas

**Lunch \$30/person**

### **THE OPEN BOOK**

(Open Faced Sandwiches)

Chef's Market Inspired Soup  
Hand Picked Green Salad with White Balsamic Vinaigrette  
Fresh Cut Crudites with Homemade Dip

.....

Variety of Meat and Seasonal Vegetarian Sandwiches:  
•Egg Salad with Butter Lettuce and Sprouts  
•Slow Cooked Roast Beef with Horseradish Mayonnaise and Gherkin  
•Tuna Salad and Dill Pickles  
•Classic Ham and Cheese  
•Grilled Ontario Vegetables  
Seasonal Fruit Presentation

The Waterside Inn Dessert Creation  
Brewed Dark Roast Coffee and Selection of Premium Teas

**Lunch \$32/person**

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# Menu Selection

## Lunch **Buffet**

(Designed for groups of 15 people or more)

### **THE DIY “Do It Yourself” Buffet**

Chef's Market Inspired Soup  
Garden Greens with Toasted Pumpkin Seeds, Dried Fruit and House Dressing  
Spice Roasted Potato Salad with Honey Mustard Dressing  
Pasta with Artichoke Hearts Olives and Crumbled Feta  
Assortment of Steamed Garden Vegetables  
The Waterside Inn Dessert Creation

**Lunch \$30/person**

**Dinner \$38/person**

(Dinner portions are increased by 2oz)

#### **Choose the proteins to add to your menu:**

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

Pork Schnitzel	<b>\$6/person</b>
Chicken Supreme	<b>\$6/person</b>
Salmon	<b>\$6/person</b>
Veal Scaloppini	<b>\$6/person</b>
Shrimp (3 pcs)	<b>\$9/person</b>
Miami Beef Ribs (3pcs)	<b>\$10/person</b>
NY Steak	<b>\$12/person</b>

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# Menu Selection

## Coffee Break

### BAKED GOODS

Assorted Bagels with Cream Cheese	\$18.00 per dozen
Artisan Biscotti	\$20.00 per dozen
Freshly Baked Banana Bread	\$30.00 per dozen
Freshly Baked Buttery Croissants	\$30.00 per dozen
Freshly Baked Danishes	\$30.00 per dozen
Freshly Baked Artisan seasonal Muffins	\$30.00 per dozen
Coffee Cakes or Pound Cakes	\$30.00 per dozen

### SAVOURY AND SALTY SNACKS

House Popped Popcorn	\$3.00 per person
Individually Bagged Chips and Pretzels	\$3.00 each
Jumbo Pretzels with Honey Mustard	\$4.00 each
Fresh Cut Crudités with Dip	\$5.00 per person (minimum 10 people)
Tortilla Chips with Fresh Salsa	\$5.00 per person
Individually Bagged Salted Peanuts	\$6.00 per person
Local Cheese Selection	\$10.00 per person (minimum 10 people)

### WATERSIDE INN SWEET TREATS

Fruit Yogurt	\$3.00 each
Assorted Chocolate Bars	\$4.00 each
Yogurt and Granola Parfaits	\$5.00 each
Häagen Dazs Ice Cream Cups	\$7.00 each
Sliced Fruit & Berry Presentation	\$7.00 per person
Artisan Cookies	\$18.00 per dozen
Whole Fruit Basket	\$29.00 per dozen
Artisan Brownies	\$35.00 per dozen
Waterside Inn Sweet Treats	\$35.00 per dozen
Chocolate Covered Strawberries	\$36.00 per dozen

### BEVERAGES

Assorted Soft Drinks	\$2.25 each
Freshly Brewed Dark Roast Coffee & Premium Teas	\$2.85 per person
Hot Chocolate with Whipped Cream	\$3.00 per person
Fresh Squeezed Lemonade	\$3.50 per person
Mineral or Sparkling Water (330ml)	\$3.50 each
Individual Chocolate Milk or 2% milk	\$4.00 each
Assorted Bottled Fruit Juices	\$4.25 each
Chef's Morning Fruit Smoothie	\$5.00 each
2% or Skim Milk	\$22.00 per pitcher
Freshly Squeezed Orange, Grapefruit or Cranberry Juice	\$32.00 per pitcher
Mango, Orange and Raspberry punch	\$50.00 per gallon
Cranberry and Ginger Ale Punch	\$50.00 per gallon

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# Menu Selection

## THEMED BREAKS

### *MILK AND COOKIES!*

Freshly Baked Assorted Cookies  
Individual 2% Milk and Chocolate Milk

**\$10/person**

### *NATURE WALK!*

Strawberry-Banana Smoothie  
Gluten Free Granola with Fruit Yogurt  
Whole Fruit and Granola Bars

**\$12/person**

### *BONJOUR PARIS!*

Macarons  
Petit Fours  
Warm Brie with French Baguette  
Grapes, Dried Fruit & Nuts, Crackers

**\$14/person**

### *SALTY SNACK BAR*

House Made Popcorn  
Individual Bags of Chips and Nuts  
Assorted Chocolate Bars

**\$15/person**

### *HEALTHY BOOST*

Orange-Mango Smoothie  
Housemade Muesli and Fruit Yogurt  
Whole Fruit and Seasonal Muffins

**\$13/person**

### *ONE STOP SWEET DEPOT*

Artisan Brownies  
Freshly Baked Banana Bread  
Assorted Cookies

**\$14/person**

### *HUGS AND QUICHES*

Chef's Seasonally Inspired Quiches  
Hand Cut Crudités and Dip  
Sliced Fruit and Berry Presentation

**\$16/person**

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# Menu Selection

## Hot Lunch **Buffets**

(Designed for groups of 15 people or more)

**ALL BUFFETS COME WITH BREAD BASKET**

### **POSEIDON'S ADVENTURE**

Clam Chowder

.....

Organic Greens with Julienne Vegetables and House Vinaigrette

.....

Saffron Rice Pilaf

Fine Herb and Mustard Atlantic Salmon Fillet, Caramelized Onion and Hearty Greens  
Steamed Garden Vegetables

.....

Breakwater Lemon Tart

Brewed Dark Roast Coffee and Selection of Premium Teas

**LUNCH \$36/person**

**DINNER \$46/person \*\*\*Seafood Paella \*\*\***

### **CIAO BELLA!**

ANTIPASTO

Grilled Vegetables, Sundried Tomato Pesto & Spiced Marinated Olives  
Cherry Tomato and Pearl Bocconcini Salad with Basil

APPETIZERS

Zuppa di Fagioli

Classic Caesar Salad

.....

MAINS

Pasta Aglio e Olio with Artichoke Hearts, Olives, Crumbled Feta and Basil  
Veal Picatta with Lemon Butter

DESSERT

Tiramisu with Biscotti

Brewed Dark Roast Coffee and Selection of Premium Teas

**LUNCH \$38/person**

**DINNER \$46/person \*\*\*Chicken Marsala\*\*\***

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# Menu Selection

## Hot Lunch **Buffets** Continued.....

(Designed for groups of 15 people or more)

### **WARM UP YOUR DAY**

Roasted Butternut Squash Soup with Walnut Pesto

.....

Roasted Chicken with Balsamic Onion Jus

Thyme Roasted Yukon Gold Potatoes

Steamed Garden Vegetables

.....

The Waterside Inn Truffle Chocolate Brownie

Seasonal Fruit Presentation

Brewed Dark Roast Coffee and Selection of Premium Teas

**LUNCH \$32**

**DINNER \$44** \*\*\*Sticky Fingers Braised Québec Pork Ribs\*\*\*

### **GO GREEK!! OPA!!**

Fasolada "Tomato Bean Soup"

.....

Hand Picked Greens with White Balsamic Vinaigrette

Greek Salad with Barrel Aged Goats Feta and Oregano

.....

Pork or Chicken Souvlaki with Tzatziki

Steamed Rice & Lemon Herb Steamed Potatoes

.....

Baklava

Brewed Dark Roast Coffee and Selection of Premium Teas

**LUNCH \$32/person**

**DINNER \$44/person** \*\*\* Moussaka with Lemon Herb Yukon Gold Mashed Potatoes\*\*\*

### **JUST LIKE MOM**

Chicken Noodle Soup

Deconstructed Vegetarian Cobb Salad

.....

Chicken Wings with Chef's Dipping Sauce

Tomato Pesto Meatballs

Oven Roasted Yukon Gold Potatoes

Roasted Tomatoes with Parmesan

.....

Strawberry Short Cakes

Brewed Dark Roast Coffee and Selection of Premium Teas

**LUNCH \$38/person**

**DINNER \$46** \*\*\*Hard and Soft Tacos with Ground Beef and Condiments\*\*\*

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# Menu Selection

## Hot Lunch **Buffets** Continued.....

(Designed for groups of 15 people or more)

### **A TASTE OF FRANCE**

Potage Parmentier (Potato Leek Soup)

.....

Salade Verte de Frissee et Mache Vinaigrette Champagne (Mixed Greens Salad)

Bevette Steak & Pomme Frites (Steak and Fries)

Courgette a la Nicoise (Zucchini and Tomato Sauce)

.....

Crème Brûlée

Brewed Dark Roast Coffee and Selection of Premium Teas

**LUNCH \$34/person**

**DINNER \$42/person \*\*\*Coq au Vin\*\*\***

### **AROUND THE WORLD**

Smoked Tomato Bisque

.....

Garden Greens with Shaved Parmesan, Bacon Crumble, House Dressing

Lavender Goat Cheese Tart with Figs and Honey

Roasted Bell Pepper Salad with Egg, Anchovies, Capers, Basil and Olive Oil Platter

.....

Succotash with Chorizo

Saltimbocca Chicken

Garlic Confit Pomme Purée

.....

Chocolate Raspberry Tarts

Brewed Dark Roast Coffee and Selection of Premium Teas

**\$40/person LUNCH**

**DINNER \$46/person \*\*\*Canadian Artisan Cheese selection\*\*\***

### **THAI EXPRESS**

Tom Yum Goong Soup with Shrimp

.....

Nappa Cabbage Slaw

Mango Salad with Watercress and Lychee

Vegetarian Pad Thai with Spicy Peanut Sauce

Yellow Coconut Panang Chicken Curry

Bean Stir-Fry with Mushrooms

.....

Keffir Lime and Lemon Grass Custard

Brewed Dark Roast Coffee and Selection of Premium Teas

**\$34/person LUNCH**

**\$42/person \*\*\*Masaman Beef Curry\*\*\***

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# Menu Selection

## Chef-Manned BBQ **Buffets** (Designed for groups of 15 people or more)

### **CHILLIN' 'N' GRILLIN' ON THE DECK**

Iceberg Wedge Salad with Cracked Pepper Ranch Dressing  
Creamy Potato Salad with Hard Boiled Eggs  
Carrot and Raisin Slaw  
Gourmet House Made AAA Angus Beef Hamburgers  
Served On Freshly Baked Buns  
Sliced Tomatoes, Canadian Cheddar Cheese, Lettuce, Dill Pickles, Shaved Onions,  
Tomato Ketchup, Yellow Deli Mustard & Pickle Relish  
Hand Cut Yukon Gold Fries  
Watermelon Wedges  
Individual Ice Cream Cups  
Brewed Dark Roast Coffee and Selection of Premium Teas

**\$29/person LUNCH**

**\$39/person DINNER \*\*\*Grilled Sausages\*\*\***

**(Vegetarian Burgers available upon request)**

### **JUST HANGIN' AROUND**

Devilleed Caesar Salad  
Creamy Lemony Coleslaw  
Summery Tabouleh Salad with Grilled Fruit  
BBQ Chicken with Chef's Smoked Whiskey Sauce  
Sticky Fingers Braised Québec Pork Ribs  
Classic Baked Potatoes (with all the fixings)  
Corn on the Cob with Chili Lime Butter  
Char-Grilled Ontario Asparagus  
Black and White Pudding with Macerated Berries in a Chocolate Cup  
Brewed Dark Roast Coffee and Selection of Premium Teas

**\$ 39/person LUNCH**

**\$49/person DINNER \*\*\*Garlic Shrimp Skewers\*\*\***

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Bar-B-Q **Buffets** continued.....  
(Designed for groups of 15 people or more)

**FRIENDS ON THE PATIO**

Watermelon, Olive and Feta Salad  
Grilled Pitas with Guacamole  
Spinach Salad with Ontario Strawberries and White Balsamic Dressing  
Heirloom Tomato and Avocado Salad  
Cajun Sweet Potato Wedges  
Grilled Salmon with Pineapple Corn Salsa  
Char Grilled NY Striploin with Roasted Shallot Jus  
Breakwater Lemon Meringue Tarts  
Brewed Dark Roast Coffee and Selection of Premium Teas

**\$49/person LUNCH**

**\$59/person DINNER \*\*\*Herb Marinated Grilled Rock Lobster Tails\*\*\***

**Ask us about hosting your event on our  
Breakwater Restaurant BBQ Terrace!**

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# Menu Selection

## Cocktail Hour Reception and Food Stations

### COLD

Sushi Roll and Sashimi Combination Tray  
(California, Salmon, Avocado, Dynamite, Tuna, Rainbow, Kappa)  
**\$120/46pcs (serves 15 people - 3pc/person)**

Hand Cut Vegetable Crudités with House Made Dip  
**\$4/person**

In House Smoked Pork Loin Board with Shaved Fennel  
(Thinly Sliced with Rye Bread & Grainy Honey Mustard)  
**\$5/person (serves 30)**

Cold Smoked Atlantic Salmon Board  
(Smoked Salmon served on Wooden Planks  
with Capers, Shaved Red Onion, Lemon Wedges and Bread)  
**\$5/person (minimum 15 people)**

Chef's Seasonally Inspired Dips and Spreads, Grilled Pitas & Flatbreads  
**\$6/person**

Sliced Seasonal Fruit and Berry Presentation  
**\$7/person**

International & Canadian Cheese Presentation:  
Chef's Selection of Local & Imported Cheese  
(Cascade of Fresh Fruit and Berries, Dried Nuts & Fruit, Crispy Flatbreads and Crackers)  
**3 types of cheese**  
**\$12/person**

Charcuterie Harvest Table:  
European Cured and Smoked Meats & Fine Gourmet Cheeses,  
Marinated Vegetables, Spiced Olives, Homemade Pickles, Antipasto Mushrooms  
Vine Ripened Tomatoes with Basil  
(Served with a selection of Crusty Breads & Mustards)  
**\$16/person**

Slightly Seared and Chilled Beef Tenderloin Plank  
(Thinly Sliced & Served Cold with Mustard)  
**\$18/person (minimum 15 people)**

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# Menu Selection

## Cocktail Hour Reception and Food Stations Continued

### HOT

Hot Smoked Atlantic Salmon Platter  
(Salmon served on Wooden Planks with Lemon Wedges, Capers, Pickled Red Onion,  
Dill Crème Fraiche and Bread)  
**\$5/person (minimum 15 people)**

Baked Brie Wrapped in Phyllo Pastry  
(Served with Toasted Nuts & Crackers)  
**\$6/person (minimum 15 people)**

Artichoke and Lobster Dip  
(Grilled Pitas, Tortillas and Baguette)  
**\$7/person (minimum 15 people)**

Chef's Seasonally Inspired Gourmet Thin Crust Pizzas  
Made fresh daily and baked in our pizza oven!  
**\$9/person**

Self-Serve Poutine  
(Yukon Gold Fries Smothered with Homemade Spiced Gravy, Traditional Cheese Curds,  
Bacon bits, Scallions & Sour Cream)  
**\$10/person**  
**Add Lobster \$6/person**  
**Add Braised Beef \$4/person**

Gourmet Brioche Grilled Cheese Sandwiches  
Choice of: Lobster and Canadian Cheddar Cheese | Prosciutto and Double Cream Brie  
**\$13/person**

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# Menu Selection

## Cocktail Hour Reception and Food Stations Continued

### HORS D'OEUVRES

PRICED PER DOZEN – MINIMUM ONE DOZEN ORDER PER ITEM

#### COLD SELECTION

.....

Bruschetta on Garlic Rubbed Crostini with 12 Year Old Balsamic Reduction	\$36
Endive Cups, Artichoke Pesto Dip, Micro Basil	\$36
Gazpacho Soup Shooters, Celery Heart & Basil Oil	\$36
House Smoked Pork Loin with Shaved Fennel and Honey Mustard	\$36
Poached Pear on Brioche Crostini with Blue Cheese Spread, Toasted Walnuts	\$36
Applewood Smoked Salmon & Cucumber Roulade on Pumpernickel Round	\$42
Crab Salad with Sweet Potato and Radicchio	\$42
Mini Shrimp Cocktails, Horseradish Cocktail Sauce	\$42
Prosciutto Wrapped Asparagus, Truffle Crème Fraiche	\$42

#### HOT SELECTION

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Beef Samosas with Curried Cilantro Yogurt	\$36
Brie and Black Fig Beggars Purse	\$36
Kalbi Beef Skewers, Tomato Pesto Sauce	\$36
Smoked Tomato and Goat Cheese Risotto Croquettes	\$36
Spinach and Feta Spanakopita	\$36
Vegetarian Spring Rolls, Sesame Sweet Chili Plum Sauce	\$36
Coconut Shrimp Skewers with Spicy Sauce	\$42
Mini Beef Wellingtons	\$42
Porcini Mushroom and Parmesan Quiche	\$42
Sautéed Shrimp (on a spoon) with Pineapple Corn Salsa	\$42
Angus Beef Sliders, Canadian Cheddar, Smoked Mustard Aioli & Red Onion Jam	\$48
Mini Lobster Grilled Cheese Sandwiches	\$48
Rosemary Scented Lamb Lollypops, Smoked Tomato Coulis	\$60

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## Chef-Manned Stations

### **Carved Lamb Leg Glazed with Thyme, Mustard, Garlic and Honey**

Served with Traditional Tzatziki and Pita Bread

\$150 (serves 15 people)

### **Slow Roasted Prime Rib of Beef | Roasted Hip of Beef | Beef Tenderloin**

Served with Freshly Baked Buns, Horseradish, Mustards and Natural Jus

Prime Rib \$350 (serves 30) | Hip of Beef \$700 (serves 100) | Beef Tenderloin \$325 (serves 15)

### **Lobster Risotto Station**

Arborio Rice cooked with French Shallots, White Wine, Diced tomatoes and Finished with Lobster Sauce, Parmesan Cheese and Butter

\$16/person (minimum 15 people)

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

Served with Steamed Rice, Grilled Asparagus and Lemon Butter Sauce

\$300 (serves 30 people)

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

Served with Sauerkraut, Honey Mustard Sauce & Mini Buns

\$320 (serves 50 people)

### **Made To Order Omelettes:**

Farm Fresh Eggs

Selection of Green Onions, Peppers, Virginia Ham, Mushrooms, Cheddar Cheese

\$14/person (minimum 10)

\$8/person (minimum 50)

### **Chef Attended Stir-Fry and Chow Mein Station**

Tofu & Stir-Fried Asian Vegetables, Fresh Cilantro & Bean Sprouts

Sesame Ginger Soy Sauce with Chow Mein Noodles

\$11/person (minimum 10)

\$5/person (minimum 50)

**Add Shaved Beef \$2/person**

**Add Chicken \$3/person**

**Add Shrimp \$6/person**

### **Freshly Shucked Oysters**

Selection of Oysters with Mignonette Sauce, Cocktail Sauce and Lemons

\$36/dozen - Additional \$25/hour for Chef Charge

### **Pasta Station**

Fusilli or Penne with Momma's Tomato Sauce and Alfredo Sauce, Basil Pesto, Sundried Tomatoes, Olives, Grilled Chicken, Roasted Pepper, Fresh Garlic and Parmesan

\$14/person (minimum 10)

\$8/person (minimum 50)

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# Menu Selection

## Plated Lunches

(Designed for groups of 15 people or more)

### EXPRESS LUNCH 1

Smoked Tomato Bisque with Boursin Crostini

Grilled Chicken Supreme  
with Red Onion Jam, Buttered Fine Beans and Lemon Pomme Pureé

Cinnamon Crème Brûlée with Roasted Apple Fritter

**\$32/person**

### EXPRESS LUNCH 2

Porcini Infused Mushroom Soup with Roasted Garlic Crostini

Atlantic Salmon Fillet  
with Sauce Grenobloise, Italian Forked Potato and Grilled Asparagus

Breakwater Lemon Tart with Chantilly Cream

**\$34/person**

### EXPRESS LUNCH 3

Baby Spinach Salad with Candied Walnuts and Raspberry White Balsamic Vinaigrette

Grilled Angus 5oz AAA NY Strip Loin  
with Peppercorn Sauce, Roasted Root Vegetables, Herb Roasted New Potatoes

Chocolate Tart with Raspberry Compote

**\$40/person**

**\*\*\*Please note: express plated menus are fixed, no substitutions please\*\*\***

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# Menu Selection

## Plated **Dinners**

(Designed for groups of 15 people or more)

### **PLATED MENU 1**

Roasted Butternut Squash Puree with Maple Cinnamon Biscuit

Pan Seared Chicken Supreme  
with Cherry Tomato Compote, Grilled Vegetable Stack and Potato Rosti

Mocha Crème Brûlée with Chocolate Tuile

**\$40/person**

### **PLATED MENU 2**

Classic Chopped Caesar with Bacon Bits and Parmesan Cheese

Pan Seared Angus AAA Beef Tenderloin  
with Shallot Jus, Buttered Fine Beans and Rosemary Infused Fingerling Potatoes

Chocolate Hazelnut Mousse with Candied Hazelnuts

**\$44/person**

### **PLATED MENU 3**

Fully Loaded Potato Soup with Bacon and Aged Cheddar Straws

Artisan Greens with Port Poached Pears, Toasted Pecans and House Dressing

Atlantic Salmon Fillet  
with Tarragon Cream Sauce, Lemon Risotto and Oven Roasted Roma Tomatoes

Apple Cinnamon Cheesecake with Walnut Crumble

**\$48/person**

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# Menu Selection

## VEGAN BUFFET

Choice of:

### Soups

Tomato Soup with Grilled Zucchini  
or  
Ginger Carrot Soup with Potatoes and Corn

### Salads

Chickpea and Grilled Tomatoes with Basil Pesto and Onions  
or  
Avocado and Roasted Red Pepper with Couscous

### Appetizer

Asparagus Crostinis

### Mains

Pan Fried Polenta with King Oyster Mushrooms and Fig Pureé  
Potato Pancakes and Stewed Beans  
Vegan Vegetable Stir-Fry with Nuts

### Dessert

Vegan Tofu Crème Brûlée

**\$30/person**

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## Beverages

### HOST BAR

Soft Drinks Glass	\$2.25
Mineral Water Bottle	\$3.50
Assorted Fruit Juices	\$4.25
Domestic Beer Bottle	\$5.90
Imported Beer Bottle	\$7.05
Premium Brands 1.25 oz	\$6.30
Aperitifs 2.00 oz	\$7.35
Sherry 2.00 oz	\$7.35
Deluxe Brands 1.25 oz	\$7.65
House Wine Glass	\$8.00
Liqueurs 1.00 oz	\$8.40

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)

Cranberry and Ginger Ale Punch	\$50.00
Fruit Punch	\$50.00
Orange, Mango and Raspberry Punch	\$50.00
Champagne Punch	\$110.00
Rum Punch	\$120.00

### CASH BAR

Soft Drinks Glass	\$3.00
Mineral Water Bottle	\$4.50
Assorted Bottled Fruit Juices	\$5.50
Domestic Beer Bottle	\$7.75
Imported Beer Bottle	\$9.25
Premium Brands 1.25 oz	\$8.25
House Wine Glass	\$10.50

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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