



THE WATERSIDE INN

THE WATERSIDE INN

Event Creations 2015



15 Stavebank Road South
Mississauga, Ontario L5G 2T2
Tel 905.891.7770 – Fax 905.891.5333
www.watersideinn.ca

BREAKFAST BUFFETS

PRICED PER PERSON MINIMUM 10 PEOPLE

THE CLASSIC CONTINENTAL

\$18/PP

Fresh Orange Juice
Market Fresh Fruit Salad
Individual Cereals with 2% Milk
Assorted Fruit Yogurts
French Croissants
Freshly Baked Artisan Mini Muffins
Butter Squares & Fruit Preserves
Freshly Brewed Coffee
Assorted Tea Selection

MORNING GLORY

\$22/PP

Fresh Orange Juice
Market Fresh Fruit Salad
Pumpkin Pancakes
Quaker Oatmeal Cups
Farmers Scrambled Eggs
Chef's Smoothie of the Day
Freshly Brewed Coffee
Assorted Tea Selection

SEASONS

\$24/PP

Fresh Orange Juice
Date and Banana Loaf
Scrambled Eggs with Chives
Lean Turkey Sausage
Potato Rosti
Figs and Honey
Freshly Brewed Coffee
Assorted Tea Selection

THE WELLNESS

\$20/PP

Fresh Orange Juice
Brûlée Grapefruit Bites
Quinoa Granola and Greek Yogurt
Hard Boiled Eggs
Everything Bagel with Whipped Chive
Cream Cheese
Sliced Tomato and Cucumber Platter
Freshly Brewed Coffee
Assorted Tea Selection

WATERSIDE EXECUTIVE

\$28/PP

Fresh Orange Juice
Sliced Fruit and Berry Presentation
Quinoa Granola and Fruit Yogurt
Western Style Farmers Scrambled Eggs
Crispy Strip Bacon
Country Diner Breakfast Potatoes
French Croissants
Freshly Brewed Coffee
Assorted Tea Selection

ENHANCEMENTS

Whole Berries	\$MP
Whole Bananas	\$2/PP
Bacon! Bacon! Bacon!	\$3/PP
Breakfast Sausage	\$3/PP
Two Eggs Scrambled	\$4/PP
Peameal Bacon	\$5/PP
Seasonal Fruit Salad	\$6/PP
Smoked Salmon	\$8/PP

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Top of the Mornin' Brunch

DESIGNED FOR GROUPS OF 15 PEOPLE OR MORE

SOME ITEMS MAY VARY BASED ON MARKET AVAILABILITY

\$29/PP

Homemade Lemonade
Mini Carrot Muffins
Freshly Baked Bread Rolls with Butter Squares

- Scrambled Ontario Eggs
Oven Baked Crispy Bacon

- Roma Tomatoes with Basil Croutons
Classic Caesar Salad
Roasted Fingerling Potatoes

Choose your protein:

\$7/PP 6oz Roasted Chicken Supreme
stuffed with Spinach & Ricotta Cheese
or

\$8/PP 6oz Grilled Atlantic Salmon
Creamed Leeks and Lentils

or
\$6/PP Spinach and Ricotta Cannelloni (2pcs)
Fire Roasted Tomato Pesto Sauce

- Fresh Fruit & Berries
Waterside Sweet Treats
Freshly Brewed Coffee and Assorted Tea Selection

EXPRESS LUNCH - The Board Room

PRE-SELECTED PLATED LUNCH SERVED IN YOUR MEETING ROOM

PRICED PER PERSON (MAXIMUM 15 PEOPLE)

**ALL MEALS SERVED WITH SIDE GARDEN SALAD, HOUSEMADE CHIPS AND
MINI DESSERT SQUARE**

\$18/PP

Grilled Chicken Sandwich with Honey Mustard Aioli,
Double cream Brie, Apple Coleslaw and Radicchio

Tarragon Tuna Melt with Aged Cheddar, Beefsteak Tomato
Dijon Mustard mayo, Pepperoncini Peppers and dill pickles

Grilled Portobello Mushroom Cap with Roasted Red Pepper
Arugula, Goat Cheese Mousse and Balsamic Drizzle

LUNCH BUFFETS

All lunches are served with Freshly Brewed Coffee and Assorted Tea Selection

PRICED PER PERSON MINIMUM 10 PEOPLE

Gourmet Grilled Cheese

\$24/PP+

Fire Roasted Tomato Soup

Chopped Romaine Hearts with Caesar Dressing and Parmesan Cheese

Yukon Gold Frites with Spicy Mayo

Artisan Cookies

Root Beer

Please choose one of the following, served on Crispy Rye Bread:

or A Blend of Three Cheeses **\$6/PP**

or

Bacon, Cheddar, Apple and Caramelized Onion **\$8/PP**

or

Pulled Pork with Oozing Mozzarella **\$9/PP**

The Downtown Deli

\$34

Chef's Seasonally Inspired Soup

Iceberg Wedge Salad with Cucumber Ranch Dressing

Housemade Potato Chips

Raw Vegetable Selection

Assorted Cold Cut Deli Sub with Mortadella, Mild Capicola and Salami

Lettuce, Tomato, Oregano Vinaigrette, Mustard Aioli

Pepperoncini Peppers

Dark Chocolate Brownie

Housemade Iced Tea

Port Credit Café

\$38

Chef's Market Inspired Soup

Greek Salad with Goats Feta Cheese and Oregano Vinaigrette

House Pickled Vegetables

Chicken Parmesan with Marinara Sauce, Basil Pesto Aioli, Mozzarella Cheese on a Bun
Cajun Spiced Potato Wedges with Ranch Dip

Seasonal Fruit Presentation

Strawberry Soda

The Waterside Inn Dessert Creation

Pita Creation

\$36

Bitter Greens Leafy Salad with White Balsamic Vinaigrette
Greek Style Grain Salad
Hand Cut French Fries

Open Pocket Pita with your choice of:
Hummus, Spinach or Tzatziki Spread
Green Pea Falafel
Middle Eastern Coronation Chicken Salad

Quartered Figs, Apples and Oranges with Honey
Limeade
Baklava Palmiers

15 Stavebank

\$29

Traditional Deli Platter of Shaved Roast Beef and Oven Roasted Turkey,
Cheddar Cheese and Swiss served with Sliced Rye and Rolls

Tomatoes, Lettuce, Cucumber and Pickles
Mayo, Mustard and Horsersadish

Potato Salad with Dill Vinaigrette
Carrot and Raisin Coleslaw

Chocolate Zucchini Loaf

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THEMED CONFERENCE BREAKS

All breaks are served with Freshly Brewed Coffee and Assorted Tea Selection

PRICED PER PERSON MINIMUM 10 PEOPLE

NATURE WALK

Hand Pressed Orange Juice Shots
Fruit Yogurt
Whole Fruit and Granola Bars
\$10



DR. FEEL GOOD

V8 Juice, Vitamin Water, Gatorade
Energy Bars
Grapefruit Quarters and Mini Muffins
\$12

BONJOUR PARIS!

Macarons
Palmiers
Toasted French Baguette with Brie
Grapes
\$12

BAKERY

Salted Pain Au Chocolate
Freshly Baked Banana Bread
Artisan Cookies
\$10

POPCORN BAR

House Made Popcorn
Buttered and Salted, Chilli Flakes
Shaved Parmesan
\$8

THE DIPPER

Premiere Breads and dip
Raw Vegetable Bar with Dip
Chocolate Dipped Strawberries
\$14

HEALTHY SNACKER

Zucchini Parmesan Fries
Housemade Apple Chips
Oven Roasted Nuts
\$12



SALTY SNACKER

Salted Pretzels
Lays and Doritos Bagged Chips
Tortilla Chips, Ranch Guacamole
Peanuts
\$14

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Coffee Break

WATERSIDE INN BAKED GOODS

Artisan Cookies	\$18.00 per dozen
Everything Bagels with Cream Cheese	\$18.00 per dozen
Freshly Baked Banana Bread	\$24.00 per loaf
Freshly Baked Buttery Croissants	\$30.00 per dozen
Freshly Baked Danishes	\$30.00 per dozen
Freshly Baked Artisan Mini Muffins	\$30.00 per dozen
Artisan Brownies or Squares	\$36.00 per dozen
Chocolate Covered Strawberries	\$36.00 per dozen

SAVOURY AND SALTY SNACKS

House Popped Popcorn	\$3.00 per person
Individually Bagged Chips and Pretzels	\$3.00 each
Fruit Yogurt	\$3.00 each
Assorted Chocolate Bars	\$4.00 each
Yogurt and Granola Parfaits	\$5.00 each
Raw Vegetable Bar with Dip	\$5.00 per person (min 10 ppl)
Tortilla Chips with Ranch Guacamole	\$5.00 per person
Individually Bagged Salted Peanuts	\$6.00 per person
Häagen Daz Ice Cream Cups	\$7.00 each
Sliced Fruit & Berry Presentation	\$7.00 per person
Local Cheese Selection	\$12.00 per person (min 10 ppl)
Whole Fruit Basket	\$24.00 per dozen

BEVERAGES

Hand Pressed Orange Juice (2 oz)	\$2.00 per person
Nestle Pure Life Still Water (330 ml)	\$2.50 each
Freshly Brewed Coffee & Premium Teas	\$2.85 per person
Assorted Soft Drinks	\$3.00 each
Hot Chocolate with Whipped Cream	\$3.00 per person
V8 Original Juice (355 ml)	\$3.25 each
Gatorade (591 ml)	\$4.00 each (minimum order)
Assorted Bottled Fruit Juices	\$4.25 each
Vitamin Water (591 ml)	\$5.00 each (minimum order)
Carbonated Qcumber water (330 ml)	\$5.00 each (minimum order)
San Pellegrino Sparkling Water (750ml)	\$7.00 each
2% or Skim Milk	\$22.00 per pitcher (60 oz)
Orange, Grapefruit, Apple or Cranberry Juice	\$32.00 per pitcher (60 oz)
Orange, Mango and Raspberry punch	\$50.00 per gallon
Cranberry and Ginger Ale Punch	\$50.00 per gallon

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HOT BUFFETS

All buffets served with dinner rolls, butter squares, freshly brewed coffee and assorted tea selection.

PRICED PER PERSON, MINIMUM 15 PEOPLE

Chef at Home

\$33/PP

Tomato Tortilla Soup
Chopped Kale and Romaine Hearts with Caesar Dressing and Parmesan Cheese
Best Ever Turkey and Quinoa Meatloaf, Apple Sauce
Rutabaga Smash
Spiced Carrot Cake with Coconut Cream Cheese Topping

DINNER ADD \$8/PP

GRILLED SALMON WITH CHEF'S LIME SALSA

Warm Up Your Day

\$33/PP

Maple Roasted Butternut Squash Sweet Potato Bisque
Honey Lemon Chili Chicken with Charred Tomato Salsa Verde
Warm Potato and Pearl Onion Salad
Steamed Farmer's Beans with Lemon Beurre Noisette
Chef's Market Inspired Cobbler

DINNER ADD \$14/PP

STICKY FINGERS BRAISED QUÉBEC PORK RIBS

Oriental Express

\$38/PP

Curried Coconut Soup
Iceberg Salad with Carrot Miso Vinaigrette
Bok Choy and Bean Sprout Slaw with Mango Orange Dressing, Fried Chow Mein
Vegetarian Pad Thai with Spicy Peanut Sauce
Cashew Chicken Stir-fry
Kaffir Lime and Lemon Grass Pudding

DINNER ADD \$8/PP

TEMPURA SHRIMP

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Ciao Bella!

\$38/PP

Ribollita Toscana (Tuscan Soup)
Vine Ripe Tomatoes with Micro Basil
Grilled Vegetables brushed with Sundried Tomato Basil Pesto
Marinated Olives
Pasta a Aglio e Olio, Artichoke Hearts, Capers, Rapini, Crumbled Feta, Fine Herbs
Veal Picatta Milanese
Bruttiboni (Almond Cookies)

DINNER ADD \$8/PP

CHICKEN MARSALA

Port Credit Farmers Market

\$38/PP

Raw Vegetable Bar with Dips
Sliced Tomato and Cucumber Platter with Balsamic Glaze and Basil
Market Fresh Pasta Salad
Boston Bibb Lettuce with Grilled Aparagus

Smoked Pork Ribs with Chef's Homemade BBQ sauce
Pesto Marinated Grilled Chicken

Assorted Whole Fruit
Homemade Pecan Tarts

Coast to Coast

\$41/PP

Anise Infused Cioppino (Shellfish Seafood Soup)
Hand Picked Organic Greens with Julienne Vegetables and House Vinaigrette
Herb and Mustard Glazed Atlantic Salmon Fillet, Sautéed Hearty Greens
Saffron Couscous Pilaf
Roasted Spiced Cauliflower and Broccoli Florets
Chocolate Pavlova with Strawberries and Sweet Cream

DINNER ADD \$12/PP

SEAFOOD PAELLA

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DIY Buffet

DESIGNED FOR GROUPS OF 15 PEOPLE OR MORE

SOME ITEMS MAY VARY BASED ON MARKET AVAILABILITY

\$48/PP

All buffets come with fresh bread selection

PLEASE SELECT TWO OF THE FOLLOWING:

Butternut Squash Soup – Toasted Pumpkin Seeds
Tomato Broth - Infused with Lemongrass and Blend of Beans
Five Leafs - Organic Mixed Greens with House Vinaigrette
Kale Caesar - Romaine with Shaved Kale, Preserved Lemon and Garlic Rye Croutons
O&W – Orange Watercress Salad with Pickled Julienne Vegetables
Quinoa – Grilled Asparagus and Bocconcini
Boston Bibb – Marinated Artichokes and Feta
Summer – Tomato and Papaya Salad with Toasted Nuts

PLEASE SELECT TWO OF THE HOT ITEMS:

5 Spice and Cilantro Infused Basmati Rice
Oven Roasted Potatoes tossed in Herbs and Butter
Citrus Couscous with Dried Fruits
Long Cut Cajun Sweet Potato Frites
DeCecco Italian Pasta with Fire Roasted Tomato Sauce
Chef's Seasonally Inspired Steamed vegetables with Provencal Olive Oil
Sautéed Butter Beans and Fried Chick Peas
Caramelized Root Vegetables with Brown Sugar

PLEASE SELECT ONE OF THE FOLLOWING:

Chimichurri Flank Steak with Crispy Onions
Lime-Coriander Marinated Chicken Breast with Grilled Citrus
Seared and Roasted Pork Tenderloin with Red Currant Jelly
Sweet Soy-Marinaded Salmon and Ginger Bok-Choy
Steamed Pickerel a la Escabeche
Mustard Glazed Snapper with Buttered Leafy Greens

DESSERT TABLE TO INCLUDE:

Sliced Seasonal Fruit and Berry Presentation
Waterside Inn Sweet Table
Freshly Brewed Coffee and Assorted Tea Selection

Add one of the following for \$8 per person

Smoked Salmon - Dill Yogurt and Capers
Poached Shrimp - Wasabi Cocktail Sauce
Prosciutto - Melon and Basil
Salamis – Hot and Mild with Marinated Olives

BBQ BUFFETS

All buffets served with dinner rolls, butter squares, freshly brewed coffee and assorted tea selection.

PRICED PER PERSON, MINIMUM 10 PEOPLE

Chillin' 'n' Grillin' on the Deck

\$30/PP

Stone Fruit Sweet Potato Salad

Creamy Lemony Coleslaw

Gourmet 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 with Garlic Mayo

Salted Chocolate Dipped Watermelon

Individual Ice Cream Cups

DINNER ADD \$4/PP

Grilled Sausages

(Vegetarian Burgers available upon request)

Friends on the Patio

\$40/PP

Corn and Black Bean Salad

Summery Tabouleh Salad with Grilled Fruit

DIY Grilled Chicken OR Fish Tacos on Corn Tortillas:

Sides include:

Pickled Cabbage Carrot Slaw

Cilantro Lime Aioli

Charred Scallion and Tomato Salsa Verde

Ranch Guacamole

Chive Sour Cream

Chef Tim's Hot Sauce

Corn on the Cob with Chili Lime Butter

Char-Grilled Ontario Asparagus Shallot Gremolata

Brûlée Pineapple Mascarpone Mousse in a cup

Brewed Dark Roast Coffee and Selection of Premium Teas

DINNER ADD \$10/PP

Garlic Shrimp Skewers OR Skirt Steak

CANAPÉS

**PRICED PER DOZEN – MINIMUM ONE DOZEN ORDER PER ITEM
MAXIMUM OF 5 SELECTIONS**

COLD SELECTION

36/dozen

Basil Marinated Watermelon, Goats Feta Crumble and Olive
Bruschetta and Bocconcini on Garlic Crostini, 12 Year Old Balsamic Drizzle
California Roll or Cucumber Roll **(minimum order 5 dozen)**
Chicken Pate with Gherkin Gremolata
Classic Tiger Shrimp Cocktail Shooter, Brandy Marie-Rose Sauce
French Profiteroles filled with Shrimp, Lemon Aioli and Dill Salad
Prosciutto with Arugula and Honey Drizzle (served on a cracker)
Smoked Salmon Canapé on French Baguette with Lumpfish Caviar
Truffled Goat Cheese Fig Mousse Tart with Toasted Walnut

HOT SELECTION

36/dozen

Chicken Ping Pong, Sweet 'n' Sour Sauce
Hokkaido Shrimp Skewer, Ginger Miso Aioli
Mini Beef Wellington
Mini Greek Spanakopita
Polenta Fries, Caramelized Pineapple Tomato Jam
Roasted Pear and Sweetened Chevre Quiche
Soy-Ginger Marinated Beef Skewers
Vegetarian Spring Rolls, House Sesame Plum Sauce

GOURMET SELECTION

48/dozen

Bacon Wrapped Scallops
Lobster Bisque Cappucinos with Tarragon Cream
Lobster Grilled Cheese Sandwiches with Spicy Ketchup
Mini Beef Burgers with Sesame Bun and Onion Jam
Mini Pulled Pork Sliders with Apple and Pickled Cabbage Slaw
Marinated Lamb Lollypops with Mint Jam

60/dozen

TABLE SNACKS

PRICED PER PERSON – MINIMUM 10 PEOPLE

Sea Salt Popcorn	\$3
Marinated Olives	\$4
Raw Vegetable Bar with Dip	\$4
Spicy Beans	\$4
Grilled Pitas & Flatbreads with Dip	\$5
Teriyaki Edamame	\$5
Fresh Vegetable Spring Rolls	\$6
Grilled Vegetable Platter	\$6

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RECEPTION AND FOOD STATIONS

PRICED PER PERSON MINIMUM 10 PEOPLE

Sushi Roll and Sashimi Combination Tray California, Salmon, Avocado, Dynamite, Tuna, Rainbow, Kappa	\$120/46pcs
Smoked Atlantic Salmon Board, served on a wooden plank with Capers, Shaved Red Onion, Lemon Wedges and Grilled Baguette	\$6/PP
Sliced Seasonal Fruit and Berry Presentation	\$7/PP
Baked Brie wrapped in Phyllo Pastry with Toasted Nuts, Grapes and Crackers	\$7/PP
Artichoke and Lobster Dip with Chef's Selection of Breads	\$8/PP
Gourmet Brioche Grilled Cheese Sandwiches	\$8/PP
Chef's Seasonally Inspired Gourmet Thin Crust Pizzas Made fresh daily and baked in our pizza oven!	\$9/PP
Chef's Selection of Local & Imported Cheese with Cascade of Fresh Fruit, Dried Fruit & Nuts, Crispy Flatbreads and Crackers	\$12/PP
Mediterranean Bar with European Cured & Smoked Meats, Barelled Aged Goats Feta Cheese, Marinated Vegetables, Spiced Olives, Housemade Pickles, Antipasto Mushrooms, Vine Ripened Tomatoes, Baby Bocconcini Pearls with Micro Basil	\$14/PP

COCKTAIL RECEPTION

PRICED PER PERSON MINIMUM 10 PEOPLE

\$24/PP

Two Chef's Choice Cold Selection Hors D'oeuvres
Two Chef's Choice Hot Selection Hors D'oeuvres
Grilled Pita Bread with Hummus
Raw Vegetable Bar with Dip
Waterside Inn Sweet Treats

HAPPY HOUR

PRICED PER PERSON MINIMUM 10 PEOPLE

MENU ITEMS ARE DESIGNED TO BE STATIONED - CHOOSE 3 SELECTIONS

\$28/PP

BLTs on Brioche	Mini Beef Wellingtons
Caesar Salad Bites	Prosciutto and Melon
Chicken Satays	Puff Pastry Pulled Pork with Mozzarella
Chorizo Quesadillas	Spicy Chicken Wings
Grilled Calamari	Sweet Potato French Fries
Jalapeno Poppers	Vegetarian Spring Rolls

CHEF-MANNED STATIONS

Carved Lamb Leg glazed with Thyme, Mustard, Garlic and Honey served with Traditional Tzatziki and Pita Bread (serves 15)	\$150
Carved AAA Beef Tenderloin served with Horseradish, Mustards and Natural Beef Jus (serves 15)	\$325
Carved Slow Roasted Prime Rib of Beef served with Horseradish, Mustards and Natural Beef Jus (serves 30)	\$350
Salt Baked Salmon served with Steamed Rice, Farmers Beans and Lemon cream sauce (serves 30)	\$300
Market Selection of Freshly Shucked Oysters (minimum 50 pieces) with Mignonette Sauce, Cocktail Sauce and Lemons Plus \$50/hour chef charge	M/P
Omelette (minimum of 50ppl) Farm Fresh Eggs, Selection of Green Onions, Peppers, Virginia Ham, Mushrooms, Cheddar Cheese	\$8pp
Pasta (minimum 50ppl) DeCecco Pasta with Nonna's Tomato Sauce and Alfredo Sauce, Basil Pesto, Sundried Tomatoes, Olives, Grilled Chicken, Peppers, Garlic and Parmesan	\$10pp
Lobster Risotto (minimum 50ppl) Arborio Rice cooked with Shallots, White Wine, Diced Tomatoes and finished with Lobster Chunks, Lobster Sauce, Parmesan Cheese and Butter	\$16pp

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PLATED MEALS

ALL MENU OPTIONS MUST BE PRE-SELECTED

CHOICE OF ENTRÉE ONLY CAN BE OFFERED TO GUESTS BUT MUST BE DONE IN ADVANCE
AND UP TO A MAXIMUM OF 3 ENTRÉE CHOICES INCLUDING A VEGETARIAN OPTION

Starters & Appetizers

Leek and Potato Soup Crème Fraiche, Herb Oil and Leek Ash	\$8
Roasted Butternut Squash Caramelized Apples and Maple Syrup	\$10
Asparagus Soup Puff Pastry Bread Stick	\$11
Garden Mix Cherry Tomatoes, Julienne Cucumber and Carrots with House White Balsamic Vinaigrette	\$8
Spinach and Frisee Salad Sliced Strawberries, Toasted Almonds and Black Pepper Vinaigrette	\$10
Caesar Chopped Romaine Hearts, Bacon Crumble, Parmesan Crisp with Creamy Garlic Dressing	\$12
Vine Ripened Tomato Variety of Tomatoes, Bocconcini Pearls, Basil Vinaigrette with Balsamic Drizzle	\$12
Antipasto Plate Grilled Red Peppers, Prosciutto, Salami, Spiced Olives, Marinated Artichokes, Baby Mozzarella, Garlic Pita Points	\$14

Pasta & Risotto (available in entrée size for additional cost)

Rigatoni Pasta Pesto Tomato Sauce, Roasted Cherry Tomatoes, Basil Seedlings	\$8
Fusilli Pasta Arrabiata Sauce, Cured Black Olives, Shaved Parmesan	\$8
Mushroom Ravioli Herb and Boursin Cream Sauce, Sautéed Cremini Mushrooms, Grated Grana Padano	\$10
Green Pea and Lemon Risotto Arborio Rice cooked in Saffron Stock with Thyme and Lemon Infusion. finished with Fresh Peas, Pea Puree and Parmegianno Reggiano	\$12
Wild Harvest Mushroom Risotto Arborio Rice cooked in a savoury Morel and Porcini Broth. finished with Sautéed Forest Mushrooms and a Parmesan Chip	\$12

Mains – Meat, Fish and Poultry

Glazed Atlantic Salmon Fingerling Potatoes tossed in Pommery Mustard, Sautéed Spinach, Sliced Radish and Mango Slaw	\$30
Bronzini Sea Bass Potato Latke, Creamed Corn and Sugar Snap Peas	\$32
Grilled Chicken Supreme and Portobello Cap Crème Fraiche Whipped Sweet Potatoes, Asparagus Spears and Chicken Jus	\$29
“AAA” Peppercorn Crusted Beef Tenderloin Tri-Colored Fingerling Potato Hash in a Portobello Mushroom Cap, Baby Carrots and Red Wine Reduction	\$38

Mains – Vegetarian

Vegetable Tower Rosemary Focaccia, Vine Ripe Tomato Confit, Basil Pesto and Goat Cheese	\$24
Marinated Tofu Lentils, Caramelized Apples, Baby Vegetables, Butternut Squash Bisque Sauce, Ice Wine Reduction	\$25
Green Pea and Lemon Risotto Arborio Rice cooked in Saffron Stock with Thyme and Lemon Infusion, Baby Buttered Vegetables, finished with Fresh Peas, Pea Puree and Parmegianno Reggiano	\$25

Desserts

Chef's Seasonally Inspired Crème Brulée with Macerated Berries and Mint	\$10
Chocolate Mousse Candied Hazelnuts and Chocolate Tuile served in a Wafer Cup	\$10
Apple Fritter and Vanilla Ice Cream Granny Smith Apple battered and fried and rolled in Cinnamon Sugar	\$10
Layered Tiramisu Tiramisu Parfait, Lady Fingers, Mascarpone Whipped Cream, Shaved Chocolate	\$12
Lemon Tart Whipped Meringue and bruleed, candied Lemon Rind	\$12
Dulce de Leche Cheesecake Caramel Glazed Cheesecake with Hazelnut Meringue Crumbles	\$12

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BEVERAGES

HOST BAR

SOFT DRINKS \$3.00
NESTLE PURE LIFE STILL WATER (330 ML) \$2.50
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.

PUNCH BOWLS

(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 \$4.00
NESTLE PURE LIFE STILL WATER (330 ML) \$3.25
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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