



THE WATERSIDE INN

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Event Creations 2018

15 Stavebank Road South
Mississauga, Ontario L5G 2T2
Telephone 905-891-7770 – Fax 905-891-5333

www.watersideinn.ca

BREAKFAST BUFFETS

PRICED PER PERSON - MINIMUM 10 PEOPLE

Classic Continental \$18/PP

Oasis Orange Juice
Hand Cut Fresh Fruit Salad
Individual Cereals with 2% Milk
Assorted Fruit Yogurts
Fresh Baked Butter Croissants
Banana Chocolate Coffee Bread
Butter and Preserves
Freshly Brewed Coffee & Tea

Health & Wellness \$20/PP

Cranberry and Pomegranate Juice
Avocado, Roasted Almonds, Honey Drizzle
Fresh Cut Oranges & Blueberries
Quaker Oatmeal Cups, High Fibre Cereals
Cranberry Lemon Breakfast Bread
Butter and Preserves
Freshly Brewed Coffee & Tea

Market Café \$24/PP

Oasis Orange Juice
Fresh Baked Croissants and Preserves
Scrambled Eggs and Aged Cheddar
Corn Beef Hash with Shredded Yukon
Gold Potatoes, Sautéed Peppers and
Onions, Fresh Cut Herbs
Sautéed Mushrooms, Baby Spinach and
Cherry Tomatoes
Freshly Brewed Coffee & Tea

Traditional Breakfast \$25/PP

Oasis Orange Juice
House Cut Fresh Fruit Salad
Assorted Toaster Breads and Preserves
Scrambled Eggs and Aged Cheddar
Country Style Breakfast Potatoes
Crispy Bacon and Sausage
Freshly Brewed Coffee & Tea

Waterside Executive \$28/PP

Oasis Orange Juice
Fresh Sliced Seasonal Fruit and Berries
House Made Granola and Fruit Yogurts
Assorted Toaster Breads & Preserves
Butter Croissants, Assorted Breakfast Pastries
Scrambled Eggs, Cheddar Cheese, Chives
Shredded Potato Red Pepper Hash
Crispy bacon & Lean Turkey Sausage
Freshly Brewed Coffee & Tea

A La Carte Breakfast Enhancements

Two Eggs Scrambled	\$4/PP
Bacon or Sausage	\$4/PP
Peameal Bacon or Turkey Sausage	\$4/PP
Crispy Shredded Potato Hash	\$4/PP
Toaster Station and Preserves	\$4/PP
Strawberry Banana Smoothie	\$4/PP
Yogurt Granola Parfaits	\$5/PP
Waffles/Pancakes/French Toast	\$6/PP
Whole Fruit Display	\$6/PP
Eggs Benedict 2 pcs	\$8/PP
Smoked Salmon and Condiments	\$8/PP
Seasonal Fruit and Berries	\$9/PP

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BRUNCH BUFFET \$32/PP
PRICED PER PERSON - MINIMUM 15 PEOPLE

Assorted Juices Station
Mini Assorted Muffins and Breakfast Pastries
Toaster Breads with Butter, Assorted Preserves, Cream Cheese
Scrambled Ontario Eggs and Fresh Cut Chives
Oven Baked Crispy Bacon and Sausage
Baked Roma Tomatoes with Fresh Cut Herbs and Parmesan Cheese
Classic Caesar Salad
Roasted Fingerling Potatoes with Red Grilled Onion
Fresh Cut Fruit & Berries
Waterside Sweet Table Selection includes Mini Crème Brûlée & Chocolate Pot de Creme
Freshly Brewed Coffee and Assorted Tea Selection

Plus Choice Of Main:

\$7/PP Spinach and Ricotta Cannelloni (2 pcs pp), Arrabiatta Tomato Sauce, Fresh Basil

\$7/PP 6oz Pan Seared Chicken Supreme, Rosemary Lemon Glaze, Roasted Vegetables

\$8/PP 6oz Grilled Atlantic Salmon, Honey Mustard and Dill, Quinoa Pilaf

\$10/PP "AAA" Beef Rigatoni Pasta Al Forno, Roasted Pearl Onions, Wild Mushrooms,
Fire Roasted Tomato Sauce, Cheddar and Jack Cheese Gratin

PLATED EXPRESS LUNCH \$23/PP

PRE-SELECTED PLATED LUNCH SERVED IN YOUR MEETING ROOM
PRICED PER PERSON (MAXIMUM 15 PEOPLE)

**ALL SANDWICHES ARE SERVED WITH HOUSEMADE KETTLE CHIPS, MINI DESSERT SQUARE AND
CHOICE OF SIDE GARDEN SALAD OR SOUP**

Choose One Sandwich:

Grilled BBQ Chicken Quesadilla, Chipotle Aioli, Fresh Tomato and Peppers, Jack Cheese

Philly Steak and Cheese, Caramelized Onions and Mushrooms, Roast Garlic Mayo,
White Hoagie Bun

House Roasted Turkey Club Wrap, Chopped Lettuce, Crispy Bacon, Mango, Avocado

Lemon Grilled Chicken Greek Wrap, Fresh Cut Tomato and Cucumber, Olives, Peppers,
Tzatziki Sauce

Caprese, Beef Steak Tomato, Basil Spiked Bocconcini, Arugula, Herb Mayo, Focaccia
Bread

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SANDWICH BUFFETS

PRICED PER PERSON - MINIMUM 10 PEOPLE

All Sandwich Buffets served with Freshly Brewed Coffee and Assorted Tea Selection

Gourmet Grilled Cheese \$26/PP

Chef's Market Inspired Soup
Chopped Romaine Hearts with Caesar Dressing, Parmesan Cheese, Bacon Crumble
Yukon Gold Frites with Spicy Mayo
Fresh Baked Cookies and Assorted Brownies

Choose One Sandwich:

- Brie Cheese, Beef Steak Tomato, Pesto Mayo, Sesame Toasted Brioche
- Bacon, Smoked Cheddar, Crisp Apple Slaw, Chipotle Mayo, Farmhouse White (Add \$3)
- Classic Reuben Sandwich, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Light Rye (Add \$4)

Build Your Own Sandwich \$31/PP

Chef's Market Inspired Soup
Tuna Salad and Traditional Shaved Deli Platter of AAA Roast Beef & Oven Roasted Turkey
Sliced Cheese served with Assorted Breads
Fresh Cut Tomatoes, Shredded Lettuce, Cucumber and Pickles
Selection of Aiolis and Condiments
Creamy Bacon and Mustard Potato Salad
Country Coleslaw with Napa Cabbage and Apple
Chopped Salad with Tomato, Cucumber, Avocado Dressing
House Fried Kettle Chips with Red Pepper Ketchup
Country Style Assorted Cookies

Sandwich Shop \$34/PP

Chef's Market Inspired Soup
Iceberg Chef's Salad with Cucumber Ranch Dressing
Coleslaw with Toasted Cumin Vinaigrette
House Made Kettle Chips with Red Pepper Ketchup
Raw Vegetable Selection with Tarragon Dip
New York Cheesecake and Lemon Curd

Choose One Sandwich:

- Chicken Parmesan, Marinara Sauce, Basil Pesto Aioli, Mozzarella Cheese Panini
- B.L.T. Wrap, Crisp Lettuce, Fresh Tomato, Bacon, Herb Mayonnaise
- Philly Style Cheese Steak, Sautéed Onions and Pepper, Toasted Hoagie Bun, Garlic Mayo
- Tofu Banh Mi, Fresh Cut Cucumber, Radish, Cilantro, Pickles, Spice Mayo, French Baguette

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LUNCH & DINNER BUFFETS

PRICED PER PERSON - MINIMUM 10 PEOPLE

All Buffets served with Freshly Brewed Coffee and Assorted Tea Selection

Neighbourhood Market \$33/PP

Cheddar and Port Credit Ale Soup, Garlic Croutons
Chopped Romaine, Bacon Crumble, Caesar Dressing, Parmesan, Garlic Croutons
Roasted Citrus Chicken, Bacon Corn Leek Sauté, Chicken Jus
Parisienne Potatoes
Vichy Carrots and Fine Green Beans
Vanilla Spiked Apple Cobbler, Crème Anglaise

DINNER ADD \$9/PP

Local St. Thomas Rainbow Trout with Smoked Tomato Butter, Herb Rice Pilaf

Southern Comfort \$36/PP

Potato, Bacon, Corn Chowder, Jalapeno Corn Bread
Chopped Salad with Charred Corn, Black Beans, Red Onion, Diced Peppers, Avocado,
Cajun Chipotle Ranch Dressing
Apple Fennel Coleslaw
Red Bean Dirty Rice
Green Beans with Stewed Tomatoes and Okra
Southern Fried Crispy Chicken
Homemade Pecan Tarts and Carrot Cake

DINNER ADD \$8/PP

Blackened Catfish with Remoulade **OR**
Chipotle Pepper Spiced Pork Ribs with Tim's Smokin' Rib Sauce

South Beach Taco Bar \$34/PP

Charred Corn and Black Bean Salad, Roasted Red Peppers, Scallion Dressing
Crunchy Iceberg Salad and Chipotle Ranch Dressing
Cilantro and Tomatillo Rice
Corn on the Cob with Chili Lime Butter
DIY Grilled Chicken OR Cajun Fried Fish Tacos
Lime Tarts and Caramel Flan

Accompaniments include:

Pickled Cabbage Carrot Slaw, Cilantro Lime Aioli, Guacamole, Chive Sour Cream,
Pico de Gallo, Charred Scallion and Tomato Salsa Verde, Chef Tim's Hot Sauce

DINNER ADD \$10/PP

Chili Lime Cilantro Shrimp Skewers (3pcs)

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Mexican Cantina \$36/PP

Tortilla Soup with Cilantro

Mexican Chopped Salad, Peppers, Onions, Roasted Corn, Black Olives, Avocado,
Chili Lime Vinaigrette

Fried Jalapeno Poppers, Chili Cheese Dip

Spanish Rice, Sautéed Peppers, Red Onion, Chili, Cilantro

Strawberry Cheesecake Chimichangas

Fajita Station with Sautéed Peppers and Onions, Warm Flour Tortillas, Jack Cheese,
Cilantro Sour Cream, Pico de Gallo, Tim's Hot Sauce, Guacamole

Choice Of Main:

- Chipotle Spiced Chicken, Grilled Onions and Peppers and Jalapeno Peppers **OR**
- Chili Spiked Marinated Shrimp

DINNER ADD \$8/PP

Mayan Chicken Stew, Roasted Peppers and Onions **OR**

Enchiladas with Shredded Chicken, Jack Cheese, Roasted Corn, Roasted Garlic Tomato
Sauce and topped with Salsa, Sour Cream and Chopped Cilantro

Shanghai Express \$37/PP

Chicken Coconut Curry Soup, Fresh Cut Cilantro

Iceberg Salad with Carrot, Radishes, Miso Vinaigrette, Crispy Wontons

Crispy Vegetable Spring Rolls, Sweet Chili Dipping Sauce

Lemon Scented Jasmine Rice

Chicken Chow Mein, Jump Fried Vegetables, Ginger Garlic Sauce

Seared Tilapia, Asian Pesto, Edamame Beans, Carrots, Chili Broth

Lychee and Mango Brûlée

Fortune Cookies

DINNER ADD \$10/PP

Ginger Beef and Broccoli **OR**

Vegetable and Shrimp Tempura with Ponzu Dipping Sauce

Little Italy..... \$38/PP

Rustic Minestrone, Hearty Vegetables, Orzo, Warm Focaccia Bread

Italian Inspired Greens - Chicories, Fennel, Pecorino Cheese, Roasted Red Pepper,
White Balsamic Vinaigrette

Cannellini Bean Salad, Grilled Zucchini, Slow Roasted Tomato, Crushed Basil, Olives,
Marinated Artichokes, Lemon Dressing

Penne Pasta Al Forno, Wild Mushrooms, Baby Spinach, Roasted Garlic Parmesan Cream
Sauce, Chopped Tomato and Basil Topping

Cheese Stuffed AAA Meatballs, Fire Roasted Tomato Sauce, Fresh Cut Basil
Berry Tiramisu

DINNER ADD \$8/PP

Chicken Marsala, Rosemary Lemon Glazed Potatoes, Sprigadello, Pan Jus

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The Local Farmers Market \$36/PP

Chef's Market Inspired Soup
Country Field Greens, Shaved Fennel and Apple, Maple Raspberry Vinaigrette
Sliced Tomato and Cucumber Platter with Balsamic Glaze and Basil
Roasted Cajun Potato Wedges
Grilled Chicken with Tim's Homemade BBQ Sauce
Farmer Beans with Garlic Butter
Apple Peach Strudel, Vanilla Crème Anglaise

DINNER ADD \$8/PP

Grilled Atlantic Salmon, Smoked Tomato Butter Sauce **OR**
Mesquite Smoked Pork Ribs with Tim's Homemade BBQ sauce

PATIO BBQ BUFFETS

PRICED PER PERSON

All Buffets served with Freshly Brewed Coffee and Assorted Tea Selection

Chillin' 'n' Grillin' on the Deck \$34/PP

MINIMUM 10 PEOPLE

Mixed Greens, Shaved Vegetables, Balsamic Vinaigrette
Lemony Coleslaw
Gourmet AAA Angus Beef Burgers (*Vegetarian Burgers available upon request*)
Sliced Tomatoes, Canadian Cheddar Cheese, Lettuce, Dill Pickles, Shaved Onions
Tomato Ketchup, Deli Mustard, Pickle Relish
Hand Cut Yukon Gold Fries with Garlic Mayo
Salted Caramel Mini Tarts
Individual Ice Cream Cups

DINNER ADD \$6/PP

Grilled (Mild) Italian Sausages, Caramelized Onions and Peppers, Hoagie Buns

FRIENDS ON THE PATIO \$38/PP

MINIMUM 20 PEOPLE

Assorted Bread Rolls and Butter
Watermelon, Olive and Feta Salad
Tortilla Chips with Guacamole and Salsa
South-Western Chopped Salad
Spinach Salad with Berries, Oranges, Crumbled Goat Cheese, White Balsamic Dressing
Cajun Sweet Potato Wedges
Grilled Salmon Fillet with Charred Pineapple Corn Salsa
White Chocolate Cheesecake, Raspberry Sauce

DINNER ADD \$12/PP

Grilled 8oz AAA New York Steak with Smoked Tomato Butter

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The Social Club Buffet \$51/PP

PRICED PER PERSON - MINIMUM 15 PEOPLE

PLEASE SELECT TWO STARTERS:

- Chef's Market Inspired Soup
- Potato Bacon Corn Chowder, Chopped Scallions
- Crunchy Iceberg & Mixed Greens, Charred Cherry Tomato, English Cucumber, Crispy Bacon, Chipotle Ranch Dressing
- Caesar with Romaine, Fresh Lemon and Garlic Rye Croutons
- Field Greens, Shaved Root Vegetables, Smoked Tomato Vinaigrette
- Village Style Greek Salad, Lemon Oregano Vinaigrette
- Baby Spinach and Frisée Salad, Wild Mushrooms, Roasted Red Pepper, Crispy Onions, Goats Cheese Dressing
- Chinese Chicken Salad, Mandarin Orange, Ginger Garlic Dressing, Scallions

PLEASE SELECT TWO SIDES:

- Herb Rice Pilaf, Confetti Vegetables
- Oven Roasted Potatoes tossed in Herbs and Thyme Garlic Butter
- Loaded Hasselback Potato, Chipotle Butter
- Long Cut Cajun Sweet Potato Frites, Jalapeno Mayo
- DeCecco Italian Pasta with Fire Roasted Basil Tomato Sauce and Fresh Cut Herbs
- Chef's Seasonally Inspired Vegetables
- Caramelized Root Vegetables with Honey Thyme Glaze

PLEASE SELECT ONE MAIN (add a second main for an additional \$8/PP):

- Crispy Southern Fried Buttermilk Chicken, Pickled Radish & Spicy Jalapeno
- Lime-Coriander Marinated Chicken, Charred Pineapple Salsa
- Atlantic Salmon, Ginger Bok-Choy
- Rain Forest Tilapia, Buttered Leafy Greens
- Braised Pork Ribs, Chipotle Pepper BBQ Sauce

Upgraded Mains:

- Grilled AAA Beef Medallions, Charred Corn, Pearl Onion Mushroom Jus (Add \$8/PP)
- Thick Cut Black Pepper Braised Beef Short Ribs (Add \$10/PP)

DESSERT TABLE:

Sliced Seasonal Fruit and Berry Presentation

Waterside Inn Sweet Table

Freshly Brewed Coffee and Assorted Tea Selection

Additional Options \$8/PP:

Smoked Salmon, Dill Yogurt and Capers

Poached Shrimp, Sriracha Spiked Cocktail Shrimp

Antipasto Prosciutto, Melon, Basil Bocconcini, Salami, Marinated Peppers and Olives

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THEMED CONFERENCE BREAKS

PRICED PER PERSON - MINIMUM 10 PEOPLE

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

POPCORN BAR \$7/PP

House Made Popcorn:
Smoked Salt and Fresh Herbs,
Buttered and Salted, Cajun Spice,
Chili and Parmesan

THE BAKERY \$10/PP

Warm Salted Caramel Twist
Lemon Yogurt Coffee Cake
Country Style Cookies
Mini Apple Cinnamon Muffins

POUTINE STATION \$11/PP

Hand Cut Yukon Gold Fries,
House Made Spiced Gravy,
Cheese Curds, Bacon Bits,
Scallions, Sour Cream

STRESS REDUCER \$11/PP

Fresh Mango and Kiwi
Strawberry Banana Smoothie
Mint Marinated Fresh Fruit Skewers
Honey Yogurt Dip, Skin-On Whole Almonds

GARDEN PARTY \$11/PP

Assorted Crudités and Dips
Terra Vegetable Chips
Crispy Lavash, Roast Garlic Hummus
Garlic Crostini and Bruschetta

CHOCOLATE LOVERS \$12/PP

Mini Chocolate Caramel Tarts
House Made Chocolate Truffles
Assorted Chocolate Brownies
Chocolate Dipped strawberries

BRAIN BOOSTER \$12/PP

Blueberries, Raspberries, Blackberries
Honey Roasted Walnuts
Pomegranate Juice Shooters
Mini Assorted Yogurts

SALTY SNACKER \$11/PP

Bagged Assorted Chips and
Salted Pretzels, Cajun Snack Mix,
Tortilla Chips with Salsa, Sour Cream
and Fresh Guacamole

CANDY STORE \$9/PP

Assorted Chocolate Bars
Retro Mixed Candy
Jujubes and Red Berries
Mike and Ike's

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A LA CARTE COFFEE BREAK ITEMS

WATERSIDE INN BAKED GOODS

Bagels with Cream Cheese	\$18.00 per dozen
Country Cookies	\$22.00 per dozen
Freshly Baked Lemon Yogurt Coffee Bread	\$24.00 per loaf
Freshly Baked Buttery Croissants	\$30.00 per dozen
Freshly Baked Danishes	\$30.00 per dozen
Freshly Baked Artisan Muffins	\$30.00 per dozen
Assorted Mini Fruit Tarts and Squares	\$30.00 per dozen
Artisan Brownies or Assorted French Macarons	\$36.00 per dozen

SAVOURY, SALTY & SWEET SNACKS

House Popped Popcorn	\$3.00 per person
Individually Bagged Chips and Pretzels	\$3.00 each
Assorted Individual 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
House Fired Kettle Chips, Brie Truffle Fondue	\$6.00 per person
Individually Bagged Salted Peanuts	\$6.00 per person
Häagen Daz Ice Cream Cups	\$7.00 each
Seasonal Fruit and Berries	\$9.00 per person
International Cheese Selection	\$14.00 per person (min 10 ppl)
Fruit Skewers and Mint Dip	\$30.00 per dozen
Chocolate Caramel Tarts	\$38.00 per dozen
Chocolate Covered Strawberries	\$46.00 per dozen

BEVERAGES

Hand Pressed Orange Juice (2 oz)	\$3.50 per person
Nestle Pure Life Still Water (330 ml)	\$2.75 each
Freshly Brewed Coffee & Premium Teas	\$3.00 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)
San Pellegrino Sparkling Water (250ml) or (750ml)	\$3.75 or \$7.50 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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COCKTAIL RECEPTION MENU SELECTION

Passed Hors D'oeuvres

36/dozen

Cold Canapés

Antipasto Skewer with Olive, Bocconcini, Salami, Pepperoncini, Feta
Classic Tiger Shrimp Cocktail Shooter with Brandy Marie-Rose Sauce
Mango & Crab Salad, Savoury Tart, Micro Sprouts
Whipped Goats Cheese, Plum Chutney, Phyllo Basket
Prosciutto with Arugula and Honey Drizzle (Served on a Crostini)
Smoked Salmon Tamaki Cone, Wasabi Mayo, Coriander Cress
Vegetable Crudités Shooter with Buttermilk Dill Ranch
Garlic Crostini, Basil Spiked Goats Cheese, Roasted Tomato, Balsamic Drizzle

42/dozen

Hot Hors D'oeuvres

Brie and Double Smoked Bacon Arancini
Butter Chicken Lollipop, Raita Dip
Wild Mushroom and Goat Cheese Tart, Green Onion Pesto
Fish and Chips on a Stick, Lemon Spiked Tartar Sauce
Hokkaido Shrimp Skewer, Ginger Miso Aioli
Mini Buttermilk Fried Chicken and Waffles with Maple Hot Sauce
Mini Greek Spanakopita and Tzatziki Sauce
Malaysian Beef Skewers, Spicy Peanut Sauce
Vegetarian Spring Rolls with House Sesame Plum Sauce
Tempura Portobello Fries, Truffle Mayo

48 /dozen

Gourmet Hors D'oeuvres

Bacon Wrapped Sea Scallops
"AAA" Beef and Onion Tartlet, Smoked Salt
Beef Medallion Sliders, Sesame Bun & Onion Jam, Boursin Cheese
Lobster and Brie Croquettes, Béarnaise Sauce
East Coast Crab Cakes, Chipotle Mayo, Micro Cress

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Interactive Cocktail Reception & Chef Manned Stations

Plus \$60/hour chef fee

260	Carved Canadian Leg of Lamb (serves 15) Seasoned with Garlic and Rosemary Served with Tzatziki and Pita Bread
270	Whole Atlantic Salmon Wellington (serves 30) Wild Mushroom Duxelle and Baby Spinach Herb Mustard Cream Sauce
380	“AAA” Roasted New York Strip Loin (serves 20) Horseradish, Mustards and Natural Beef Jus Served with Pretzel Buns and Caramelized Onions
450	Slow Roasted “AAA” Prime Rib of Beef (serves 30) Horseradish, Mustards and Cognac Peppercorn Jus Served with Fresh Baked Yorkshire Pudding & Miniature Kaiser Buns
Market Price	Freshly Shucked Oysters (minimum 100pcs) Market Fresh Selection of Oysters with Mignonette Sauce, Cocktail Sauce and Assorted Condiments
8/PP	Stir Fry Station Sautéed Noodles and Asian Vegetables with Ginger Garlic Sauce Roasted Cashews & Fortune Cookies Included! <ul style="list-style-type: none">• Add Chicken \$6• Add Garlic Shrimp \$9• Add Beef Tenderloin \$12
12/PP	Pasta Bar <ul style="list-style-type: none">• DeCecco Pasta with Nonna's Tomato Sauce or Alfredo Sauce, Basil Pesto, Sundried Tomatoes, Olives, Torn Chicken, Peppers, Garlic and Parmesan, Focaccia Toast
22/PP	Lobster Risotto Station (minimum 25ppl) Arborio Rice cooked with Shallots, White Wine, Diced Tomatoes and finished with Lobster Chunks, Lobster Sauce, Parmesan Cheese and Butter

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Cocktail Reception / Late Night Table - Food Bars (minimum 15 ppl)

- 6/PP **Seasonal Vegetable Crudités with Chive and Sour Cream Dip**
- 10/PP **Self-Serve Poutinerie**
Yukon Gold Fries smothered with House Made Spiced Gravy, Traditional Cheese Curds, Bacon Bits, Scallions, Sour Cream
- *Add Smoked Pulled Pork* \$6
 - *Braised Black Pepper Beef* \$9
 - *Atlantic Lobster Chunks* \$12
 - **Make it chef-manned! ~ Plus \$60/hour chef fee**
- 12/PP **Nacho Cheese Fondue (minimum 50ppl)**
Cheddar Ale Sauce flowing through our tiered fountain, served with Nacho Chips, Jalapeno Peppers, Diced Peppers and Onions, House Made Chili, Pico de Gallo, Sour Cream, Guacamole
- 12/PP **Soft Taco Bar**
Warm Tortilla Shells with Crispy Fried Chicken, Shredded Lettuce, Shredded Monterey Jack Cheese. Sautéed Mixed Peppers and Onions, Black Beans, Corn and Jalapeno Peppers, Assorted Taco Condiments
- 14/PP **Chef's Seasonally Inspired Flatbreads**
- Roasted Red Pepper, Cracked Olives, Feta Cheese
 - Caramelized Onions and Pulled Pork, Smoked Cheddar
 - Hot House Tomato and Shaved Parmesan Cheese
- 14/PP **Mini Sandwiches (5 pieces per person)**
- Black Forest Ham, Caramelized Onions, Brie, Rosemary Focaccia
 - Albacore Tuna Salad, Green Onion Aioli, Sesame Seed Brioche
 - BBQ Spiced Torn Chicken, Crisp Shredded Lettuce, Chipotle Mayo, Farmhouse White
 - Shaved Roast Beef, White Cheddar, Dijon Mayo, Rye Bread
 - Heirloom Tomato and English Cucumber, Boursin cheese, Country Wheat
- 16/PP **Mediterranean Bar**
Mediterranean Inspired Dips and Spreads, Marinated Vegetables, European Cured & Smoked Meats, Barrelled Aged Goats Feta Cheese, Spiced Olives, House Made Pickles, Antipasto Mushrooms, Vine Ripened Tomatoes, Baby Bocconcini Pearls with Micro Basil
- *Add Grilled Calamari* \$6
 - *Add Shrimp (3pcs)* \$9
- 20/PP **Pub Buffet on Stavebank**
Roasted Chicken Wings (Honey Garlic **or** BBQ), Frites with Roasted Garlic Mayo, Beef Sliders with Sesame Bun, Cheddar Cheese, Shaved Iceberg, "Chef's Special Sauce", Battered Onion Rings, Nachos with Condiments

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Cocktail Reception / Late Night Table - Dessert Table Selections

- 7/PP **Baked Brie Wrapped in Phyllo Pastry**
Served with Red Currant Jam, Toasted Nuts, Crisps and Cheese Crackers
- 7/PP **Good Ol' Popcorn Bar**
Buttered and Salted, Cajun Spice, Balsamic Vinegar, Caramel Corn, Chili & Parmesan, Pesto and Curry Spices (includes popcorn cart!)
- 10/PP **Sliced Seasonal Fruit and Berry Presentation**
Served with Minted Yogurt and Honey Dip
- 16/PP **International Cheese Presentation**
Chef's Selection of Local & Imported Cheese, Cascade of Fresh Fruit and Berries, Dried Nuts & Fruit, Crispy Flatbreads and Crackers
- **Add Old World Charcuterie Meats and Condiments \$6**
- 16/PP **Late Night Sweet Table**
The Waterside Inn Sweet Treats Table: Fresh Fruit and Berry Presentation, Artisan Cookies, House Made Squares, Tarts and Brownies, Petit Fours, Assorted Micro Desserts
- 21/PP **Chocolate Fountain Station** (minimum 25 ppl)
Dark or White Chocolate, served with Assorted Seasonal Fruit, Pound Cakes, Assorted Mini Cheesecake, Salted Pretzels, Marshmallows

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A LA CARTE PLATED MENU SELECTION

All meals are served with fresh baked dinner rolls and butter.

From the Soup Kettles

- 9 **Butternut Squash Bisque**
Cinnamon Maple Sour Cream
- 9 **Carrot Ginger and Cardamom**
Chopped Cilantro
- 9 **Chipotle Red Pepper Bisque**
Crumbled Feta
• Add Crab Fritter \$3
- 9 **Leek and Potato**
Chive Crème Fraiche, Herb Oil
- 9 **Roast Garlic White Navy Bean**
Crispy Pancetta, Chopped Herbs
- 9 **Thai Coconut Curried Broth**
Crunchy Vegetable Slaw
- 9 **Smoked Tomato Bisque**
Chopped Herbs
- 12 **Maritime Lobster Bisque**
Brandy Spiked, Crispy Chive Stick

Out of the Garden

- 9 **Spring/Summer Baby Salad Greens**
Charred Cherry Tomatoes, English Cucumber,
White Balsamic Vinaigrette
- 9 **Fall/Winter Baby Salad Greens**
Shaved Root Vegetables, Roasted Shallot Dressing
- 11 **Baby Spinach and Frisée**
Roasted Grapes, Mandarin Orange, Crumbled Goats Cheese,
Cajun Spiced Pecans, Citrus Herb Vinaigrette
- 11 **The Chopped Caesar**
Crisp Romaine Leaves, Bacon Crumble, Shaved Parmesan,
Pesto Garlic Crouton, Creamy Garlic Dressing

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Appetizers (Appetizer Size / Entrée Size)

- 13 / 26 **The Mushroom Stack, Warm Focaccia**
Grilled Asparagus and Portobello Mushroom Stack with
Warm Goat Cheese, Roasted Basil Tomato, Red Pepper Sauce,
Micro Salad
- 14 **Antipasto Plate**
Grilled Peppers, Prosciutto, Genoa Salami, Spiced Olives, Marinated
Artichokes, Baby Mozzarella, Garlic Pita Points
- Add Mussels and Grilled Calamari \$5
 - Add Garlic Shrimp (3pcs) \$9
- 16 **Smoked Atlantic Salmon**
Apple and Shaved Fennel Slaw, Crispy Capers, Dill Cream Cheese,
Grainy Mustard Vinaigrette, Sea Salt Crostini
- 16 **Classic Shrimp Cocktail (4 pcs)**
Poached Shrimp with Drunken Cocktail Sauce, Cucumber Ribbon, Lemon
- 18 **Pan Seared Crab Cake & Sea Scallop**
Yukon Gold Potato, Chipotle Aioli, Micro Sprouts

Pasta & Risotto (Appetizer Size / Entrée Size)

- 9 / 20 **Garganelli Pasta**
Arrabiata Sauce, Cracked Black Olives, Marinated Artichokes,
Roasted Red Pepper Charred Tomato, Fresh Cut Basil, Shaved Parmesan
- 9 / 20 **Cheese Tortellini or Mushroom Ravioli**
Leek, Mushroom and (*Pancetta*) Cream Sauce, Fresh Cut Herbs
- 11 / 22 **Roasted Red Pepper and Brie Risotto**
Arborio Rice cooked in a Vegetable Stock, finished with Fresh Cut Herb
and Parmigiano-Reggiano
- Add BBQ Torn Chicken \$6
- 11 / 22 **Sweet Pea & Lemon Risotto**
Arborio Rice, Light Saffron Stock infused with Thyme and Lemon
Green Pea Puree and Parmigiano-Reggiano

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Fish (prices are based on market availability)

- 30 **Grilled Salmon Fillet**
Glazed with Honey Mustard and Dill, served with Roasted Corn,
Fingerling Potato, Brussels Sprout Leaves
- 30 **Crispy Skinned Atlantic Salmon**
Fingerling Potato, Fine Green Beans, Roasted Carrots, Sweet Pea Emulsion
• Add Sautéed Garlic Shrimp \$9
- MP **Pan Roasted Chilean Sea Bass**
Lemon Herb Risotto, Braised Asparagus, Charred Tomato, Pea Tendrils

Meat & Poultry

- 29 **Pan Seared Chicken Supreme**
Portobello Mushroom with Bacon Infused Mashed Potato,
Seasonal Vegetables, Green Peppercorn Sauce
- 32 **Roasted Stuffed Chicken Supreme**
Stuffed with Brie and Roasted Garlic, Scalloped Potato,
Wild Mushroom and Pearl Onion Ragout, Sprigadello, Truffle Chicken Jus
- 40 **9 oz "AAA" Thick Cut Strip Loin**
Bacon Infused Mashed Potato, Wild Mushroom and Pearl Onion Ragout,
Seasonal Vegetables, Port Jus
• 12oz Cut \$42
- 44 **"AAA" 10oz Slow Roasted Prime Rib & Yorkshire Pudding**
Caramelized Onion Mashed Potatoes, Honey Braised Carrots,
Natural Pan Jus
- 45 **"AAA" Grilled 6oz Beef Tenderloin with Sizzled Leeks**
Butter Crushed New Potatoes, Seasonal Vegetables, Whiskey Jus
- 55 **The Land and Sea Signature Dish**
"AAA" Sea Salted and Seared 6oz Beef Tenderloin and Garlic Shrimp
Lobster Mashed Yukon Gold Potatoes, Roasted Baby Carrots,
Fine Green Beans, Cognac & Peppercorn Sauce

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Desserts

- 11 **Classic Vanilla Crème Brûlée**
Macerated Berries, Scattered Sauces, Chocolate Stick
- 11 **Apple Cinnamon Fritter and Vanilla Bean Ice Cream**
Gold Flakes, Whiskey Caramel Sauce, Cookie Tuille
- 11 **Vanilla Caramel Tartufo**
Seasonal Berry and Mint Compote
- 12 **Dark Chocolate Crunch Cake**
Almond Hazelnut Biscuit, Almond Brittle
- 12 **White Chocolate Cheesecake**
Cookie Crumbs, Lemon Curd, Chocolate Crackle
- 16 **Dessert Sampler**
White Chocolate Brûlée Spoon, Flourless Chocolate Cake,
Warm Apple Crumble Tart and Vanilla Ice Cream

Kids Menu (Children's Meals include a Starter Salad or Soup and Ice Cream)

- 25 Choose one of the following entrees:
- Crispy Chicken Fingers with House Cut Fries and Veggie Sticks
 - Grilled Cheese Sandwich with House Cut Fries and Veggie Sticks
 - Cheeseburger with House Cut Fries and Veggie Sticks
 - Chef's Choice Pasta with Tomato Sauce or Butter

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BEVERAGES

HOST BAR

NESTLE PURE LIFE STILL WATER (330 ML) \$2.50
SOFT DRINKS \$3.00
ASSORTED FRUIT JUICES \$4.25
DOMESTIC BEER BOTTLE \$6.00
IMPORTED BEER BOTTLE \$7.25
PREMIUM BRANDS 1.25 OZ \$6.50
HOUSE WINE GLASS \$9.00
HOUSE WINE BOTTLE \$45.00

- 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 (MIMOSAS OR BELLINIS) \$110.00
RUM PUNCH \$120.00

CASH BAR

NESTLE PURE LIFE STILL WATER (330 ML) \$3.25
SOFT DRINKS \$4.00
ASSORTED BOTTLED FRUIT JUICES \$5.50
DOMESTIC BEER BOTTLE \$8.00
IMPORTED BEER BOTTLE \$9.50
PREMIUM BRANDS 1.25 OZ \$8.50
HOUSE WINE GLASS \$11.75
HOUSE WINE BOTTLE \$59.00

- 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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