



THE WATERSIDE INN

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Event Creations 2019

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 \$19/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
High Fiber Cereals
Cranberry Lemon Breakfast Bread
Butter and Preserves
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

Market Café \$26/PP

Oasis Orange Juice
Fresh Baked Croissants and Preserves
Shredded Yukon Gold Potatoes, Fresh Herbs
Sautéed Mushrooms, Baby Spinach and
Cherry Tomatoes
Choice of Egg Frittata:
-Asparagus, Peppers, Brie
-Bacon, Onion, Cheddar
-Smoked Cheddar
Freshly Brewed Coffee & Tea

Waterside Executive \$29/PP

Oasis Orange Juice
Fresh Sliced Seasonal Fruit and Berries
House Made Granola and Fruit Yogurts
Assorted Toaster Breads & Preserves
Butter Croissants, 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
Seasonal Fruit and Berries	\$7/PP
Eggs Benedict 2 pcs	\$8/PP
Smoked Salmon and Condiments	\$8/PP
Baked Ham and Egg Cups	\$8/PP

BRUNCH BUFFET \$31/PP PRICED PER PERSON - MINIMUM 15 PEOPLE

Assorted Juices Station
Mini Assorted Muffins and Breakfast Pastries
Toaster Station 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 Grilled Red Onion
Fresh Cut Fruit & Berries
Waterside Sweet Table including Mini Crème Brûlée and Chocolate Pot de Crème
Freshly Brewed Coffee and Assorted Tea

Plus Choice Of Main:

\$7/PP Cheese Tortellini, Arrabiatta Tomato Sauce, Fresh Basil, Padano Parmesan

\$9/PP 6oz Pan Seared Chicken Supreme, Rosemary Lemon Glaze, Roasted Vegetables

\$10/PP 6oz Grilled Atlantic Salmon, Honey Mustard and Dill, Vegetable Rice Pilaf

\$12/PP Lobster Mac and Cheese, Smoked Cheddar, Mozzarella, Asiago, Cherry Tomato
Honey Mushroom Ragout

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 HOUSE MADE KETTLE CHIPS, MINI DESSERT SQUARE AND
CHOICE OF SIDE GARDEN SALAD OR SOUP**

Choose One Sandwich:

Herb Grilled Chicken, Arugula, Onion Jam, Goat Cheese, Garlic Mayo, Panini Bun

Philly Steak and Cheese, Caramelized Onions and Mushrooms, Dijon Horseradish Mayo,
Panini Bun

House Roasted Turkey Club Wrap, Chopped Lettuce, Crispy Bacon, Brie, Avocado Aioli

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

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

SANDWICH BUFFETS

PRICED PER PERSON - MINIMUM 10 PEOPLE

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

Gourmet Grilled Cheese \$27/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:

- Pulled BBQ Chicken, Onion Jam, Jalapeno Havarti, Chipotle Butter
- Prosciutto, Brie Cheese, Beef Steak Tomato, Pesto Mayo, Arugula, Toasted Brioche (vegetarian option available)
- Bacon, Smoked Cheddar, Crisp Apple Slaw, Garlic Mayo, Light Rye
- Classic Reuben Sandwich, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Light Rye

Build Your Own Sandwich \$29/PP

Chef's Market Inspired Soup
Egg Salad and Traditional Shaved Deli Platter of AAA Roast Beef & Oven Roasted Turkey
Sliced Cheese served with Assorted Breads and Wraps
Fresh Cut Tomatoes, Shredded Lettuce, Cucumber and Pickles
Selection of Aioli's and Condiments
Creamy Greek Style Pasta Salad
Five Bean Salad, Tomato, Corn, Red Onion, Avocado, Cilantro Vinaigrette
Chopped Salad with Tomato, Cucumber, Citrus Dressing
House Fried Kettle Chips with Red Pepper Ketchup
Country Style Assorted Cookies

Sandwich Shop \$35/PP

Chef's Market Inspired Soup
Iceberg Chef's Salad with Chipotle Catalina Dressing
Deconstructed Greek Salad, Oregano Vinaigrette
House Made Kettle Chips with Red Pepper Ketchup
Raw Vegetable Selection with Roasted Garlic Asiago Dip
Double Chocolate Fudge Brownie and Fresh Fruit

Choose One Sandwich:

- Chicken Parmesan, Marinara Sauce, Basil Pesto Aioli, Mozzarella Cheese Panini
- Muffuletta- Deli Meat, Provolone, Pickled Vegetable Slaw, Black Olive Tapenade
- Philly Steak and Cheese, Caramelized Onions and Mushrooms, Dijon Horseradish Mayo, Panini Bun
- Tofu Banh Mi, Fresh Cut Cucumber, Radish, Cilantro, Pickles, Spicy Mayo, French Baguette

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HOT BUFFETS

PRICED PER PERSON - MINIMUM 10 PEOPLE

All Buffets served with Freshly Brewed Coffee and Assorted Tea Selection

Neighborhood Market \$34/PP

Smoked Cheddar and Port Credit Ale Soup, Garlic Croutons
Chopped Romaine, Bacon Crumble, Caesar Dressing, Parmesan, Garlic Croutons
Grilled Citrus Chicken, Sautéed Leek, Mushroom, Grape Tomato Ragout, Chicken Glaze
Parisienne Potatoes
Selection of Seasonal Vegetables
Sweet Apple Egg Roll, Rolled in Cinnamon Sugar

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
Traditional Southern Style Baked Beans
Southern Fried Crispy Chicken
Vegetarian Jambalaya
Homemade Pecan Tarts and Beignets

Mediterranean Sea \$36/PP

Lemon Chicken Soup with Orzo
Deconstructed Greek Salad- Iceberg Lettuce, Tomato, Red Onion, Kalamata Olives
Bell Peppers, Feta Cheese, Oregano Vinaigrette
Balsamic Roasted Vegetables and Olives
Spanakopita and Tzatziki
Greek Style Lemon Potatoes
Chicken Souvlaki, Rice Pilaf, Grilled Pita
Baklava and Fresh Fruit

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

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
Cilantro and Tomato Rice
Churros, Vanilla Lime Anglaise, Chef's Choice Dessert Chimichanga
Fajita Station with Sautéed Peppers and Onions, Warm Flour Tortillas, Jack Cheese,
Cilantro Sour Cream, Pico de Gallo, Tim's Hot Sauce, Guacamole, Jalapeno
Pickled Cabbage Slaw

Choose One Main:

- Chipotle Spiced Chicken
- Crispy Fried Tilapia
- Chili Spiked Marinated Shrimp
- Moroccan Pulled Beef

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
Espresso Cannoli, Tiramisu, Fresh Fruit Display

Shanghai Express \$38/PP

Chicken Coconut Curry Soup, Fresh Cut Cilantro
Asian Noodle Salad, Carrot, Red Onion, Toasted Cashew, Sesame, Hoisin Teriyaki Dressing
Iceberg Salad, Radishes, Miso Vinaigrette, Crisped Wontons
Crispy Vegetable Spring Rolls, Sweet Chili Dipping Sauce
Lemon Scented Jasmine Rice
Sweet and Sour Chicken and Vegetables
Lychee and Mango Brûlée
Fortune Cookies

Additional Protein Options – priced per person

\$8	Chicken Breast
\$10	Salmon Filet
\$12	Shrimp Skewer
\$12	N.Y. Steak

PATIO BBQ BUFFETS

PRICED PER PERSON

All Buffets served with Freshly Brewed Coffee and Assorted Tea Selection

Chillin' 'n' Grillin' on the Deck \$32/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
Ice Cream Sandwiches

FRIENDS ON THE PATIO \$36/PP

MINIMUM 20 PEOPLE

Assorted Bread Rolls and Butter
Watermelon, Olive and Feta Salad
Tortilla Chips with Guacamole and Salsa
Five Bean Salad, Tomato, Corn, Red Onion, Avocado, Cilantro Vinaigrette
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

THE ULTIMATE PATIO PARTY \$42 /PP

MINIMUM 20 PEOPLE

Summer Greens, Spun Vegetables, Cucumbers Citrus Vinaigrette
Roma Tomato, Baby Bocconcini, Fresh Basil Balsamic Vinaigrette
Local Ontario Vegetable Platter, Blue Cheese Dip
Loaded Hasselback Yukon Potato
Tri Color Nacho Chips, Guacamole, Pico De Gallo, Sour Cream
"Bonedust" Rubbed and Grilled Flat Iron Steak, Caramelized Onion
Assortment of Mustards and Horseradish
Ontario Watermelon and Fresh Fruit
Gourmet Cookies, Ice Cream Sandwiches and Popsicles

Additional Protein Options – priced per person

\$8	Chicken Breast
\$8	Grilled Italian Sausage
\$10	Salmon Filet
\$12	Shrimp Skewer
\$12	N.Y. Steak

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The Social Club Buffet \$48/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

DESSERT TABLE:

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

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:
Chili & Parmesan,
Buttered & Salted, Cajun Spice,
Smoked Salt & Fresh Herbs

THE BAKERY \$10/PP

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

CANDY BAR \$10/PP

An Assortment of Traditional Favorites
Jelly Beans
Gummies
Mini Chocolate Bars

SALTY SNACKER \$11/PP

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

STRESS REDUCER \$11/PP

Fresh Mango & Kiwi
Assortment of Energy Bites
Fresh Fruit Skewers, Honey Yogurt Dip
Skin-On Whole Almonds

GARDEN PARTY \$11/PP

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

BRAIN BOOSTER \$12/PP

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

CHOCOLATE LOVERS \$12/PP

Mini White Chocolate Cheesecake
House Made Chocolate Truffles
Assorted Chocolate Brownies
Chocolate Dipped Strawberries

SWEET AND SALTY BREAK \$12/PP

Maple Cumin Chili In house roasted Nuts
Salted Pretzels
Mini Assorted Cheesecakes
Chocolate covered Brownies

POUTINE STATION \$13/PP

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

A LA CARTE COFFEE BREAK ITEMS

WATERSIDE INN BAKED GOODS

Bagels with Cream Cheese	\$18.00 per dozen
House Made Granola Bars	\$18.00 per dozen
Country Cookies	\$24.00 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	\$6.00 per person
Individually Bagged Salted Peanuts	\$6.00 per person
House Fired Kettle Chips, Brie Truffle Fondue	\$7.00 per person
Häagan Dazs Ice Cream Bars	\$8.00 each
Seasonal Fruit and Berries	\$12.00 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
Assorted Bottled Fruit Juices	\$4.25 each
Assorted Flaw Flavoured & Non-Flavoured Water (500mL)	\$4.50 each
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)
Assorted Non-Alcoholic Punches (see last page)	\$50.00 per gallon

COCKTAIL RECEPTION MENU SELECTION

PASSED HORS D'OEUVRES

38/dozen Cold Canapes

Antipasto Skewer with Olive, Bocconcini, Salami, Peperoncini, Feta
Black Olive Bruschetta, Garlic Crostini, Woolwich Goat Cheese, Balsamic Drizzle
Citrus Poached Tiger Shrimp, Cilantro Lemon Cocktail Sauce, Micro Greens
Mango & Crab Salad, Savoury Tart, Micro Sprouts
Herb Whipped Goats Cheese, Plum Chutney, Phyllo Basket
Smoked Salmon Tamaki Cone, Wasabi Mayo, Coriander Cress
Italian Lollipops, Prosciutto, Provolone, Basil Oil
Roasted Vegetable Stuffed Mushroom Caps, Pecorino Cheese

44/dozen Hot Hors D'oeuvres

Brie and Double Smoked Bacon Arancini
Butter Chicken Lollipop, Raita Dip
Wild Mushroom and Goat Cheese Tart, Yellow Pepper Pesto
Hokkaido Shrimp Skewer, Ginger Miso Aioli
Mini Buttermilk Fried Chicken and Waffles with Maple Hot Sauce
Mini Greek Spanakopita and Tzatziki Sauce
Ginger Beef Skewers, Horseradish Mustard Aioli
Vegetarian Spring Rolls with House Sesame Plum Sauce

50 /dozen Gourmet Hors D'oeuvres

Orange Dusted Sea Scallop, Lemon Remoulade
Pomegranate Braised Short Ribs, Beet Root Cup, Crisped Tarot Root
Cilantro Avocado Chicken Sliders, Chipotle Mayo, Crispy Onion Strings, Sesame Bun
Lobster and Brie Croquettes, Béarnaise Sauce
East Coast Crab Cakes, Togarashi Chili Red Pepper Coulis, Micro Cress

Interactive Cocktail Reception & Chef Manned Stations
Plus \$60/hour chef fee

275	Carved Canadian Leg of Lamb (serves 15) Seasoned with Garlic and Rosemary Served with Tzatziki and Pita Bread
285	Whole Atlantic Salmon Wellington (serves 30) Wild Mushroom Duxelle and Baby Spinach Bearnaise Sauce
395	AAA Roasted New York Strip Loin (serves 20) Horseradish, Mustards and Natural Beef Jus Served with Caramelized Onions and Wild Mushrooms
465	Slow Roasted AAA Prime Rib of Beef (serves 30) Horseradish, Mustards and Cognac Peppercorn Jus Served with Fresh Baked Yorkshire Pudding
Market Price	Freshly Shucked Oysters (minimum 100pcs) Market Fresh Selection of Oysters with Mignonette Sauce, Cocktail Sauce and Assorted Condiments
12/person	Stir Fry Station Chow Mein Fried Noodles and Asian Vegetables with Ginger Garlic Sauce, Roasted Cashews & Fortune Cookies Included! <ul style="list-style-type: none">• Add Yuzu Chicken \$8• Add Garlic Shrimp \$10• Add Ginger Beef \$13
14/person	Pasta Bar <ul style="list-style-type: none">• DeCecco Pasta with Smoked Tomato Sauce or Alfredo Sauce, Basil Pesto, Sundried Tomatoes, Olives, Torn Chicken, Peppers, Garlic and Parmesan, Focaccia Toast
18/person	Risotto Station (minimum 25ppl) Arborio Rice cooked with Shallots, White Wine, Diced Tomatoes, Roasted Vegetables and finished with Parmesan Cheese and Butter <ul style="list-style-type: none">• Add Yuzu Chicken \$8• Add Garlic Shrimp \$10• Add Lobster Meat \$13

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

- 8/person **Seasonal Vegetable Crudités**
with Blue Cheese or House Spiced Ranch Dip
- 13/person **Self-Serve Poutiniere**
Yukon Gold Fries smothered with House Made Spiced Gravy,
Traditional Cheese Curds, Bacon Bits, Scallions, Sour Cream
- Add Smoked Pulled Pork \$6
 - Braised Pomegranate Short Ribs \$10
 - Atlantic Lobster Chunks \$12
- 16/person **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
- 18/person **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
- Add Crisped Basa Fillet \$6
 - Add Braised Pomegranate Short Ribs \$10
- 16/person **Chef's Seasonally Inspired Flatbreads**
- Roasted Red Pepper, Cracked Olives, Feta Cheese, Arugula
 - Caramelized Onions and Pulled Pork, Smoked Cheddar
 - Hot House Tomato, Buffalo Mozzarella, Basil Pesto
- 18/person **Mediterranean Bar**
Mediterranean Inspired Dips and Spreads, Marinated Vegetables,
European Cured & Smoked Meats, Barreled 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
- 24/person **Pub Buffet on Stavebank**
Roasted Chicken Wings (Honey Garlic **or** BBQ), Nachos with Condiments,
Frites with Roasted Garlic Mayo, Chipotle Beef or Cilantro Avocado
Chicken Sliders with Sesame Bun, Assorted Mustards, Cheddar Cheese,
Shaved Iceberg, "Chef's Special Sauce"

Late Night Table - Dessert Table Selections

7/person

Milk and Cookies

Freshly Baked Cookies served with White and Chocolate Milk Shooters
(choose three cookie flavours):

- Chocolate Chip
- Peanut Butter
- Shortbread
- Coconut Macarons
- Double Chocolate Chip
- Oatmeal Raisin
- Chocolate Brownie Fudge
- Gingersnap

9/person

Baked Brie Wrapped in Phyllo Pastry

Served with Red Currant Jam, Toasted Nuts, Crisps and Cheese Crackers

9/person

Good Ol' Popcorn Bar

Buttered and Salted, Cajun, Balsamic Vinegar, Pesto and Curry Spices
(includes popcorn cart!)

12/person

Sliced Seasonal Fruit and Berry Presentation

Served with Minted Yogurt and Honey Dip

18/person

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 \$8

18/person

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 and Assorted Micro Desserts

24/person

Chocolate Fountain Station (minimum 25ppl)

Dark Chocolate, served with Assorted Seasonal Fruit, Pound Cakes, Assorted Mini Cheesecake, Salted Pretzels, Marshmallows

Available By The Dozen (minimum orders may apply):

24/dozen	Artisan Cookies
30/dozen	Assorted Mini Fruit Tarts and Squares
38/dozen	Chocolate Caramel Tarts
42/dozen	Chocolate Dipped Cheesecake
42/dozen	House Made Artisan Chocolate Truffles
46/dozen	Chocolate Covered Strawberries

A LA CARTE PLATED MENU SELECTION

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

From the Soup Kettles

- 10 **Butternut Squash Bisque**
Cinnamon Maple Sour Cream
- 10 **Spring Vegetable Minestrone**
Crisp Julienne Taro Root, Chive Oil
- 10 **Chipotle Red Pepper Bisque**
Crumbled Feta, Herb Oil
- 10 **Sweet Potato, Red Curry**
Toasted Coconut Flakes
- 10 **Caramelized Onion, Roast Garlic**
Crispy Pancetta, Chopped Herbs
- 10 **Wild Mushroom**
Chive Crème Fraiche
- 10 **Smoked Tomato Bisque**
Chopped Herbs
- 14 **Maritime Lobster Bisque**
Brandy Spiked, Crispy Chive Stick

Out of the Garden

- 10 **Spring/Summer Baby Salad Greens**
Cherry Tomatoes, English Cucumber, Red Onion
In House Made Citrus Vinaigrette
- 10 **Fall/Winter Baby Salad Greens**
Shaved Root Vegetables, Roasted Shallot Dressing
- 12 **Baby Spinach and Frisée**
Roasted Grapes, Mandarin Orange, Crumbled Goats Cheese,
Cajun Spiced Pecans, Honey Sage Vinaigrette
- 14 **The Chopped Caesar**
Crisp Romaine Leaves, Bacon Crumble, Shaved Parmesan,
Pesto Garlic Crouton, Creamy Garlic Dressing

Appetizers (Appetizer Size / Entrée Size)

- 14 / 28 **The Mushroom Stack, Warm Focaccia**
Grilled Asparagus and Portobello Mushroom Stack
with Warm Goat Cheese, Roasted Basil Tomato, Red Pepper Sauce,
Micro Salad
- 16 **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
- 18 **Orange Dusted Sea Scallop**
Peruvian Potato Risotto, Garlic Beet Puree, Chive Oil
- 18 **Garlic Pan Seared Shrimp Scampi**
Lemon, Herbs, Saffron Butter
- 20 **Pan Seared Crab Cake & Orange Dusted Sea Scallop**
Chipotle Aioli, Peach Chutney Micro Sprouts

Pasta & Risotto (Appetizer Size / Entrée Size)

- 10 / 20 **Garganelli Pasta**
Arrabiata Sauce, Cracked Black Olives, Marinated Artichokes,
Roasted Red Pepper, Charred Tomato, Fresh Cut Basil, Shaved Parmesan
- 10 / 20 **Cheese Tortellini**
Leek, Mushroom and Cream Sauce, Fresh Cut Herbs
- 12 / 24 **Roasted Red Pepper and Brie Risotto**
Arborio Rice cooked in a Vegetable Stock, finished with Fresh Cut Herbs
and Parmigiano-Reggiano
- 12 / 24 **Sweet Pea & Lemon Risotto**
Arborio Rice, Light Saffron Stock infused with Thyme and Lemon,
Green Pea Puree and Parmigiano-Reggiano

Fish (prices are based on market availability)

- 32 **Grilled Salmon Fillet**
Grenobloise Sauce, Roasted Fingerling Potato, Seasonal Vegetables
- 32 **Crispy Skinned Atlantic Salmon**
Charred Pineapple Chutney, Fingerling Potato, Seasonal Vegetables
- MP **Pan Roasted Chilean Sea Bass**
Lemon Herb Risotto, Grilled Vegetables, Saffron Beurre Blanc,
Crisped Taro Root

Meat & Poultry

- 32 **Pan Seared Chicken Supreme**
Portobello Mushroom with Thyme Infused Mashed Potato,
Seasonal Vegetables, Marsala Pan Jus
- 34 **Roasted Stuffed Chicken Supreme**
Stuffed with Herb Red Pepper Goat Cheese, Scalloped Potato,
Wild Mushroom Ragout, Seasonal Vegetables, Truffle Chicken Jus
- 44 **9 oz AAA Thick Cut Strip Loin**
Pommery Mustard Horseradish Rubbed, Roasted Garlic Infused Mashed
Potato, Seasonal Vegetables, Wild Mushroom Port Jus
- 47 **AAA 10oz Slow Roasted Prime Rib**
Fresh Baked Mini Yorkshire Pudding, Caramelized Onion Mashed Potatoes,
Honey Roasted Seasonal Vegetables, Natural Pan Jus,
- 48 **AAA Grilled 6oz Beef Tenderloin**
Butter Crushed New Potatoes, Seasonal Vegetables, Whiskey Jus,
topped with Café De Paris Butter
- 50 **Chicken and Beef Duo**
Herb Grilled Chicken Supreme, Petite Beef Fillet, Seasonal Vegetables,
Caramelized Onion Mashed Potatoes, Roasted Garlic Herb Cream Sauce,
Wild Mushroom Beef Glaze

Desserts

- 12 **Classic Vanilla Crème Brûlée**
Macerated Berries, Scattered Sauces, Chocolate Stick
- 12 **Apple Cinnamon Fritter and Vanilla Bean Ice Cream**
Gold Flakes, Whiskey Caramel Sauce, Cookie Tuille
- 12 **Vanilla Caramel Tartufo**
Seasonal Berry and Mint Compote
- 14 **Cheesecake Trio**
White Chocolate, Raspberry and Caramel Cheesecake
served with Individual Sauces
- 14 **Warm Grand Marnier Lava cake**
Strawberry Mint Compote, Chili Roasted Almond Brittle
- 18 **Dessert Sampler**
White Chocolate Brûlée Spoon, Flourless Chocolate Cake,
Raspberry Cheesecake

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

BEVERAGES

HOST BAR

NESTLE PURE LIFE STILL WATER (330 ML) \$2.75
SOFT DRINKS \$3.00
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 \$9.00
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, APPLE AND 7-UP PUNCH \$50.00
ORANGE, PEACH, PINEAPPLE, MANGO AND GINGER ALE \$50.00
GUAVA, ORANGE AND PINEAPPLE PUNCH \$50.00
GUAVA, MANGO AND PASSIONFRUIT PUNCH \$50.00
GUAVA, MANGO AND PINEAPPLE PUNCH \$50.00
CHAMPAGNE PUNCH \$110.00
RUM PUNCH \$120.00

CASH BAR

NESTLE PURE LIFE STILL WATER (330 ML) \$3.50
SOFT DRINKS \$4.00
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 \$11.75

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.