



THE WATERSIDE INN

# THE WATERSIDE INN

Event Creations 2020

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

[www.watersideinn.ca](http://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 and Tea

### **Health & Wellness \$20/PP**

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

### **Market Café \$26/PP**

Oasis Orange Juice  
Fresh Baked Croissants and Preserves  
Scrambled Eggs and Aged Cheddar  
Corn Beef Hash with Sautéed Peppers,  
Onions, Shredded Yukon Gold Potatoes  
and Fresh Cut Herbs  
Sautéed Mushrooms, Baby Spinach and  
Cherry Tomatoes  
Freshly Brewed Coffee and 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  
Shredded Potato Red Pepper Hash  
Crispy Bacon & Lean Turkey Sausage  
Choice of Egg Frittata:

- Asparagus, Peppers, Brie
- Bacon, Onion, Cheddar
- Smoked Cheddar
- Freshly Brewed Coffee and 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 (2pcs/pp)	\$6/PP
Eggs Benedict 2 pcs	\$8/PP
Smoked Salmon and Condiments	\$8/PP
Baked Ham and Egg Cups	\$8/PP
Seasonal Fruit and Berries	\$12/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

**PLATED EXPRESS LUNCH \$21/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 Vegetable Greek Wrap, Fresh Cut Tomato and Cucumber, Olives Peppers, Feta Cheese, Tzatziki Sauce

Beef Steak Tomato, Basil Spiked Bocconcini, Arugula, Herb Mayo, Black Olive Tapenade, 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
- Beef Steak Tomato, Brie Cheese, Pesto Mayo, Arugula, Black Olive Tapenade  
Toasted Brioche
- Bacon, Smoked Cheddar, Crisp Apple Slaw, Garlic Mayo, Light Rye
- Classic Reuben Sandwich, Sauerkraut, Swiss Cheese, Thousand Island Dressing  
Marble 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  
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

All prices subject to applicable taxes and gratuity  
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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 with Dirty Rice  
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 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

## **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
- Asian Noodle 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
- Cajun Tilapia, Charred Pineapple Salsa, Citrus Butter, Crisp Tortilla Strings
- Braised Pork Ribs, Chipotle Pepper BBQ Sauce
- Seafood Paella, Saffron Rice, Blackened Spiced Vegetables
- Asian Vegetable Stuffed Basa Fillet, Edamame, Yuzu Chili Broth

### **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

### **STRESS REDUCER \$11/PP**

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

### **SALTY SNACKER \$11/PP**

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

### **GARDEN PARTY \$11/PP**

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

### **CHOCOLATE LOVERS \$12/PP**

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

### **BRAIN BOOSTER \$12/PP**

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

### **POUTINE STATION \$12/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
Yogurt and Granola Parfaits	\$5.00 each
Raw Vegetable Bar with Dip	\$5.00 per person (min 10 ppl)
Tortilla Chips with Ranch Dip and 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 and 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
San Pellegrino Sparkling Water (250ml) or (750ml)	\$3.75 or \$7.50 each
Assorted "Flow" Flavoured & Non-Flavoured Water (500mL)	\$4.50 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 Canapés**

Antipasto Skewer with Olive, Bocconcini, Grape Tomato, Balsamic, Fresh Basil  
Black Olive Bruschetta, Garlic Crostini, Woolwich Goat Cheese  
Citrus Poached Tiger Shrimp, Cilantro Lemon Cocktail Sauce, Micro Greens  
Mango & Crab Salad, Savory Tart, Micro Sprouts  
Herb Whipped Goats Cheese, Plum Chutney, Phyllo Basket  
Smoked Salmon Tamaki Cone, Wasabi Cream Cheese, Coriander Cress  
Italian Lollipops, Prosciutto, Provolone, Basil Oil  
Roasted Vegetable Stuffed Mushroom Caps, Padano Parmesan  
Wild Mushroom and Goat Cheese Tart, Yellow Pepper Pesto

44/dozen     **Hot Hors D'oeuvres**

Brie and Double Smoked Bacon Arancini  
Butter Chicken Lollipop, Raita Dip  
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  
Pomegranate Braised Beef Short Rib Phyllo Basket, Goose Berries  
Petite Brie Grilled Cheese Sandwich, Green Peppercorn Ketchup

50 /dozen     **Gourmet Hors D'oeuvres**

Bacon Wrapped Sea Scallop, Cilantro Chipotle Remoulade  
Sage Avocado Chicken Sliders, Red Pepper Mayo, Crispy Onion Strings, Sesame Bun  
East Coast Crab Cakes, Togarashi Chili Red Pepper Coulis, Micro Cress  
Moroccan Roasted Vegetable Wontons. Honey Mint Dipping Sauce  
In House Made Beef Tenderloin Wellington, Sriracha Mustard Dipping Sauce

**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, Mint Sauce
- 285            **Whole Atlantic Salmon Wellington** (serves 30)  
Wild Mushroom Duxelle and Baby Spinach  
Bearnaise Sauce
- 410            **AAA Roasted New York Strip Loin** (serves 20)  
Horseradish, Mustards and Natural Beef Jus  
Served with Caramelized Onions and Wild Mushrooms
- 485            **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    **Vegetable Curry Station**  
Slow Simmered Vegetable Curry, Warm Naan Bread, Rice Pilaf, Samosas, Cucumber Mint Raita, Cilantro Mint Sauce
- Add Butter Chicken \$6
  - Add Garlic Shrimp \$8
  - Add Ginger Beef \$10
- 14/person    **Pasta Bar**
- DeCecco Pasta with Smoked Tomato Sauce or Alfredo Sauce, Basil Pesto, Sundried Tomatoes, Olives, Torn Chicken, Peppers, Garlic and Parmesan, Foccacia 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
- Add Yuzu Chicken \$6
  - Add Garlic Shrimp \$8
  - Add Lobster Meat \$10

**Cocktail Reception / Late Night Table - Food Bars (minimum 15 ppl)**8/person **Vegetable Crudités with Blue Cheese or House Spiced Ranch Dip**12/person **Self-Serve Poutine**Yukon Gold Fries smothered with House Made Spiced Gravy,  
Traditional Cheese Curds, Scallions, Sour Cream

- Add Duck Confit \$6
- Add Chili Lime Ground Beef \$8
- Add Butter Chicken \$8
- **Make it Vegetarian-** Vegan Gravy, Chili Roasted Cauliflower,  
Avocado, Chipotle Peppers

16/person **Nacho Cheese Fondue (minimum 50 ppl)**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, Guacamole18/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, Jalapeno Peppers, Pickled Cabbage,  
Assorted Taco Condiments

- Add Crisped Basa Fillet \$6
- Add Cajun Blackened Chicken \$8
- Add Chipotle Beef \$10

16/person **Chef's Seasonally Inspired Flatbreads**

- Roasted Red Pepper, Cracked Olives, Feta Cheese, Arugula
- Caramelized Onions and BBQ Chicken, Monterey Jack
- Hot House Tomato, Buffalo Mozzarella, Basil Pesto
- Pepperoni, Crumbled Bacon, Mushroom, Mozzarella

18/person **Mediterranean Bar**Mediterranean Inspired Breads, 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

18/person **Pub Buffet on Stavebank**Grilled Chicken Wings (Honey Garlic Sauce or BBQ Sauce),  
Frites with Roasted Garlic Mayo and Green Peppercorn Ketchup,  
Deep Fried Pickles, Nachos with Condiments

**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** (includes popcorn cart!)  
Buttered and Salted, Cajun, Balsamic Vinegar, Pesto and Curry Spices
- 10/person     **Mini Donut Bites**  
Chocolate and Caramel Sauce, Crushed Peanuts, Crushed Candy,  
Graham Crumbs, Toasted Coconut Sprinkles, White Chocolate Chips
- 12/person     **Late Night Sweet Table**  
The Waterside Inn Sweet Treats Table including Fresh Fruit Presentation,  
Artisan Cookies, House Made Squares, Tarts and Brownies
- 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
- 24/person     **Chocolate Fountain Station** (minimum 25 ppl)  
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 | <b>Roasted Butternut Squash</b><br>Cinnamon Maple Sour Cream                                 |
| 10 | <b>Spring Vegetable Minestrone</b><br>Selection of Spring Vegetables, Herbs, Vegetable Broth |
| 10 | <b>Vegetable Mulligatawny</b><br>Cilantro Crème Fraîche                                      |
| 10 | <b>Thai Curry w/ Coconut</b><br>Crisp Wontons  |
| 10 | <b>Caramelized Onion, Mozzarella Crouton</b><br>Chopped Herbs                                |
| 10 | <b>Wild Mushroom and Herbs</b><br>Gorgonzola Crouton   |
| 10 | <b>Smoked Tomato Vodka Bisque</b><br>Chopped Herbs   |
| 14 | <b>Maritime Lobster Bisque</b><br>Brandy Spiked, Chive Oil                                   |

### **Out of the Garden**

- |    |   |
|----|---|
| 10 | <b>Spring/Summer Baby Salad Greens</b><br>Cherry Tomatoes, English Cucumber, Raspberries,<br>In House Made Raspberry Vinaigrette                |
| 10 | <b>Fall/Winter Baby Salad Greens</b><br>Shaved Root Vegetables, Roasted Shallot Dressing  |
| 12 | <b>Baby Spinach Frisée and Arugula</b><br>Roasted Grapes, Mandarin Orange, Crumbled Feta Cheese,<br>Cajun Spiced Pecans, Honey Sage Vinaigrette |
| 14 | <b>The Chopped Caesar</b><br>Crisp Romaine Leaves, Bacon Crumble, Shaved Parmesan,<br>Pesto Garlic Crouton, Creamy Garlic Dressing              |

**Appetizers, Pasta & Risotto** (Appetizer Size / Entrée Size)

- 14 / 28      **Vegetable Fritter and Haloumi**  
Pan Seared Sweet Potato and Vegetable Cake, Red Lentil Curry Sauce, Cucumber Mint Raita, Grilled Naan Bread
- 14 / 28      **Mediterranean Vegetable Purse**  
Grilled Assortment of Vegetables, Wrapped in Grilled Zucchini, Red and Yellow Pepper Coulis, Crisp Garlic Pita
- 18 / 32      **Togarashi Chili Scallop and Shrimp**  
Served on Garlic Panko Coated Latke, Sweet Pickle Radish Slaw
- 12 / 24      **Garganelli Pasta**  
Arrabiata Sauce, Cracked Black Olives, Marinated Artichokes, Roasted Red Pepper, Charred Tomato, Fresh Cut Basil, Shaved Parmesan
- 12 / 24      **Cheese Tortellini**  
Leek, Mushroom and Cream Sauce, Fresh Cut Herbs
- 13 / 26      **Roasted Red Pepper and Brie Risotto**  
Arborio Rice cooked in a Vegetable Stock, finished with Fresh Cut Herb and Parmigiano-Reggiano
- 13 / 26      **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            **Five Spiced Salmon Fillet**  
Yuzu Cream, Roasted Fingerling Potatoes, Seasonal Vegetables
- 32            **Pan Seared Tilapia Fillet**  
Charred Pineapple Chutney, Citrus Butter Sauce,  
Fingerling Potatoes, 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**  
Thyme Infused Mashed Potatoes, Seasonal Vegetables,  
Sherry Mushroom Cream
- 34            **Roasted Stuffed Chicken Supreme**  
Stuffed with Vegetable Ratatouille and Feta Cheese,  
Scalloped Potatoes, Seasonal Vegetables, Truffle Chicken Jus
- 44            **9 oz AAA Thick Cut Strip Loin**  
Pommery Mustard Horseradish Rubbed,  
Roasted Garlic Infused Mashed Potatoes, Seasonal Vegetables,  
Red Wine Green Peppercorn Jus
- 47            **AAA 10oz Slow Roasted Prime Rib**  
Caramelized Onion Mashed Potatoes, Honey Roasted Seasonal  
Vegetables, Natural Pan Jus, Fresh Baked Mini Yorkshire Pudding
- 48            **AAA Grilled 6oz Beef Tenderloin**  
Butter Crushed New Potatoes, Seasonal Vegetables, Whiskey Jus,  
Topped With Smoked Tomato and Sea Salt
- 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      **Lemon Curd Cheesecake**  
Toasted Marshmallow Topping
- 14      **Warm Grand Marnier Lava cake**  
Strawberry Mint Compote, Chili Roasted Almond Brittle
- 18      **Dessert Sampler**  
White Chocolate Brûlée Spoon, Flourless Chocolate Cake,  
Lemon Curd 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  
 HOUSE WINE GLASS \$9.00

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, 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.