



THE WATERSIDE INN

# THE WATERSIDE INN

Event Creations 2023

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 \$25/PP**

Oasis Orange Juice  
Hand Cut Fresh Fruit Salad  
Toaster Station  
Assorted Fruit Yogurts  
Fresh Baked Butter Croissants  
Banana Chocolate Coffee Bread  
Butter and Preserves  
Freshly Brewed Coffee and Tea

### **Health & Wellness \$26/PP**

Cranberry and Pomegranate Juice  
English Muffin and Rye, Avocado Spread  
Fresh Cut Oranges and Blueberries  
Skin-On Whole Almonds  
Cranberry Lemon Breakfast Bread  
Butter and Preserves  
Freshly Brewed Coffee and Tea

### **Traditional Breakfast \$31/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 \$32/PP**

Oasis Orange Juice  
Fresh Baked Croissants and Preserves  
Scrambled Eggs, Diced Tomatoes, Chives  
Corned Beef Hash, 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 \$38/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
- Tomato and Scallions

Freshly Brewed Coffee and Tea

### **A La Carte Breakfast Enhancements**

Crispy Shredded Potato Hash	\$6/PP
Peameal Bacon	\$6/PP
Toaster Station and Preserves	\$6/PP
Bacon or Sausage	\$7/PP
Strawberry Banana Smoothie	\$7/PP
Two Eggs Scrambled	\$7/PP
Yogurt Granola Parfaits	\$8/PP
Waffles/Pancakes/French Toast	\$8/PP
Whole Fruit Display (2pcs/pp)	\$9/PP
Baked Ham and Egg Cups	\$11/PP
Eggs Benedict 2 pcs	\$11/PP
Smoked Salmon and Condiments	\$12/PP
Seasonal Fruit and Berries	\$15/PP

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**BRUNCH BUFFET \$39/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  
Freshly Brewed Coffee and Assorted Tea

*Plus Choice Of Main:*

**\$8/PP Penne Pasta**, Arrabiatta Tomato Sauce, Marinated Vegetables, Parmesan  
**\$10/PP Seared Herb Chicken Supreme**, Grilled Ratatouille Vegetables, Crumbled Feta  
**\$10/PP Cajun Vegetable Stuffed Basa**, Citrus Tomato Caper Butter Sauce  
**\$12/PP Fried Chicken and Waffle**, Pepperoncini Peppers, Maple Garlic Sauce  
**\$15/PP Seared Five Spiced Atlantic Salmon**, Brown Butter Green Beans, Almonds

**PLATED EXPRESS LUNCH \$26/PP**

PRE-SELECTED PLATED LUNCH SERVED IN YOUR MEETING ROOM  
PRICED PER PERSON (MAXIMUM 15 PEOPLE)  
SELECT ONE OR PRE-SELECT UP TO TWO CHOICES

**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, Brie Cheese, Garlic Mayo, Panini Bun

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

Turkey Club Wrap, Chopped Lettuce, Tomato, Crispy Bacon, Parmesan, Mustard Aioli

Lemon Grilled Vegetable Greek Pita, Fresh Cut Tomato and Cucumber, Olives, Peppers, Pickled Onion, Feta Cheese, Tzatziki Sauce, Roasted Garlic Hummus

Beef Steak Tomato, Basil Spiked Bocconcini, Arugula, Herb Mayo, Black Olive Tapenade, 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

### **Shawarma Delight \$36/PP**

Chef's Market Inspired Soup  
Fattoush Salad – Chopped Iceberg Lettuce, Tomatoes, Cucumbers, Peppers, Toasted Pita, Creamy Dressing  
Shoestring Fries and Spice Rice  
Shawarma Spiced Chicken  
Shawarma Station with Pita, Roasted Garlic and Tahini Hummus, Salata, Cabbage Slaw, Pickled Radish and Onion, Harissa, Yogurt Sauce  
Pistachio Cookies

### **Build Your Own Sandwich \$43/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 Potato Salad  
Green Cabbage Slaw, Carrots, Peppers, Dill Vinaigrette  
Chopped Salad, Tomatoes, Olives, Cucumbers, Roasted Garlic Ranch Dressing  
Tortilla Chips and Salsa  
Country Style Assorted Cookies

### **Sandwich Shop \$43/PP**

Chef's Market Inspired Soup  
Classic Caesar Salad  
Deconstructed Greek Salad, Oregano Vinaigrette  
Tortilla Chips and Salsa  
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
- Philly Steak and Cheese, Caramelized Onions and Mushrooms, Dijon Horseradish Mayo, Panini Bun
- Haloumi, Lettuce, Tomato, Pickled Onion, Jalapeno Mayo, Chimichurri, Baguette

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## **HOT BUFFETS**

**PRICED PER PERSON - MINIMUM 10 PEOPLE**

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### **Neighborhood Market \$44/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

### **Comforts of Home \$44/PP**

Smoked Dill Tomato Soup, Mini Grilled Cheese  
Creamy Potato Salad with Peas and Carrots  
Caesar Salad  
Roasted Cajun Chili Corn, Sour Cream with Cilantro and Diced Pepperoncini  
Creole Fried Chicken Pickled Cabbage, Chef's BBQ Sauce  
Macaroni and Cheese  
Smokey Cheddar Baked Cauliflower, Panko Crumble  
Warm Bread Pudding, Orange Zested Dulce De Leche Drizzle

### **Tour of Asia \$46/PP**

Chicken Pho Broth - Vermicelli, Bean Sprouts, Onion, Scallions, Hoisin Sauce, Chili Sauce  
Gochugaru Cucumber Salad – Pickled Radish, Red Onion, Jalapeno, Korean Red Chili,  
Ponzu Dressing  
Thai Crunch Salad – Crisp Cabbage, Shredded Carrot, Cucumber, Edamame, Peanut  
Dressing  
Pad Thai – Stir Fried Rice Noodles, Sauteed Vegetables, Tofu, Tamarind Sauce, Toasted  
Peanuts  
Beef and Broccoli, Teriyaki Sauce  
Lime Zested Ginger Steamed Jasmine Rice, Toasted Coconut, Sriracha Sauce  
Five Spiced Sauteed Bok Choy  
Chinese Almond Cookies

### **Mediterranean Sea \$46/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

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**Mexican Cantina \$46/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, Chocolate Sauce, 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 Pulled Chicken
- Crispy Fried Tilapia
- Chili Spiked Marinated Shrimp
- Pasilla Pepper Pulled Beef

**Oktoberfest \$46/PP**

Kartoffelsuppe – Potato Soup, Bacon Crumble  
 Gurkensalat – Dill Cucumber Salad  
 Kartoffelsalat – Potato Salad with Gherkin, Bacon, Scallion Dijon Mayo Dressing  
 Kasespatzle – Sauteed Dumplings with Cabbage, Mushroom, Gruyere Cheese, Parsley  
 Chicken Schnitzel – Breaded Chicken Breast, Mushroom Jus, Sauerkraut, Lemon Wedges  
 Grune Bohnen – Sauteed Green Beans, Red Pepper, Caramelized Onion, Bacon,  
 Fried Breadcrumbs  
 Kaiserschmarrn – Caramelized Shredded Pancake, Fruit Compote, Chantilly, Icing Sugar

**Little Italy \$49/PP**

Rustic Minestrone, Hearty Vegetables, Orzo, Warm Focaccia Bread  
 Italian Inspired Greens - Chicories, Fennel, Pecorino Cheese, Roasted Red Pepper,  
 White Balsamic Vinaigrette  
 Panzanella Salad – Tomato, Toasted Italian Bread, Cucumber, Onion, Olives, Bocconcini,  
 Basil Red Wine Vinaigrette  
 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

**Additional Protein Options – priced per person**

\$10	Chicken Breast
\$10	Grilled Italian Sausage
\$12	Salmon Filet
\$14	Shrimp Skewer
\$MP	N.Y. Steak

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## **PATIO BBQ BUFFETS**

**PRICED PER PERSON**

All Buffets served with Freshly Brewed Coffee and Assorted Tea Selection

### **Chillin' 'n' Grillin' on the Deck \$41/PP**

**MINIMUM 10 PEOPLE**

Classic Caesar Salad  
Grilled Corn on the Cob, Smokey Jalapeno Butter  
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  
Grilled Pineapple, Honey Lime Glaze  
Ice Cream Sandwiches

### **Friends on the Patio \$46/PP**

**MINIMUM 20 PEOPLE**

Assorted Bread Rolls and Butter  
Watermelon, Olive and Feta Salad  
Tortilla Chips with Guacamole and Salsa  
Potato Salad with Egg, Black Olives, Pickled Onion, Lemon Parsley Vinaigrette  
Spinach Salad with Berries, Oranges, Crumbled Goat Cheese, White Balsamic Dressing  
Cajun Rice with Tomato, Corn, Peppers, Pickled Cabbage  
Grilled Chicken and Vegetable Kabobs, Cucumber Dill Yogurt  
Assorted Brownies

### **The Ultimate Patio Party \$52/PP**

**MINIMUM 20 PEOPLE**

Grilled Corn on the Cob, Chili Lime Butter  
Roma Tomato, Baby Bocconcini, Fresh Basil Balsamic Vinaigrette  
Creamy Lemony Coleslaw  
Greek Quinoa Salad  
Nacho Chips, Guacamole, Salsa, Sour Cream  
Cajun Sweet Potato Wedges  
Apple Cider Braised Pork Back Ribs, Tim's BBQ Sauce, Allspice Pickled Cabbage  
Ontario Watermelon and Fresh Fruit  
Assorted Cookies, Ice Cream Sandwiches and Popsicles

### **Additional Protein Options – priced per person**

\$10 Chicken Breast  
\$10 Grilled Italian Sausage  
\$12 Salmon Filet  
\$14 Shrimp Skewer  
\$MP N.Y. Steak

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## **DIY Lunch and Dinner Buffets**

**PRICED PER PERSON, MINIMUMS AS LISTED FOR EACH TIER**

Customize your menu by choosing your tier of buffet and then choosing your options!

All the buffet menus are served with freshly baked rolls, butter, coffee, tea and The Waterside Inn Sweet Table.

### **BASE TIER (minimum 15 guests) - \$51 per person**

- Choose 1 Soup
- Choose 1 Salad
- Choose 2 Sides
- Choose 1 Main Course

### **SECOND TIER (minimum 25 guests) - \$67 per person**

- Choose 1 Soup
- Choose 2 Salads
- Choose 2 Sides
- Choose 2 Main Courses

### **THIRD TIER (minimum 25 guests) - \$80 per person**

- Choose 1 Soup
- Choose 3 Salads
- Choose 1 Platter
- Choose 2 Sides
- Choose 2 Main Courses

### **TOP TIER (minimum 50 guests) - \$94 per person**

- Choose 1 Soup
- Choose 3 Salads
- Choose 2 Platters
- Choose 2 Sides
- Choose 3 Main Courses
- *Top Tier also includes an upgraded dessert buffet featuring a chocolate fountain!*

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**Soups**

- Roasted Butternut Squash, Cinnamon, Maple Cream
- Smoked Tomato
- Wild Mushroom, Roasted Garlic, Parmesan
- Spring Vegetable Minestrone
- New England Clam Chowder

**Salads**

- Roasted Vegetable Salad, Fall Greens, Chili Cauliflower, Maple Squash, Sweet Corn, Peppers, Black Beans, Cumin Carrots, Sun Dried Cranberries, Champagne Tarragon Vinaigrette
- Baby Salad Greens with Shaved Root Vegetables and Roasted Shallot Dressing
- Caesar with Romaine, Fresh Lemon and Garlic Rye Croutons
- Deconstructed Greek Salad, Feta, Oregano Vinaigrette
- Vanilla Poached Beets with Goat Cheese, Mandarin Oranges and Pomegranate Seeds
- Balsamic Roasted Mushrooms, Grilled Red Onion, Tomato, Basil, Champagne Vinaigrette
- Hot House Tomato, Baby Bocconcini, Charred Red Onions, Honey Balsamic Vinaigrette
- Asian Noodle Salad, Mandarin Orange, Ginger Garlic Dressing, Scallions
- Citrus Poached Quinoa, Chili Corn, Sweet Bell Peppers, Arugula, Shallot White Wine Vinaigrette

**Platters**

- Mediterranean Antipasto Platter including Grilled Vegetables, Old World Cured Meats and Assorted Condiments
- Smoked Atlantic Salmon Platter, Fine Green Beans, Capers, Sea Salt Crostini
- Teriyaki Ginger Baked Atlantic Salmon, Smoked Sea Salt Crostini
- Shrimp and Pickled Vegetables, Caper Cocktail Sauce

**Mains**

- Grilled Atlantic Salmon, Ginger Bok Choy, Saffron Cream
- Asian Vegetable Stuffed Basa, Charred Pineapple Salsa, Citrus Butter
- Seafood Paella, Saffron Rice, Blackened Spiced Vegetables
- Creole Spiced Pulled Chicken with Chili Corn
- Seared Herb Chicken Supreme, Ratatouille Vegetables, Crumbled Feta
- Asian Roasted Chicken, Yuzu Teriyaki Glaze, Crisped Wontons
- Herb Grilled Chicken Breast, Wild Mushroom Ragout, Crispy Onion Strings
- Apple Braised Pork Back Ribs, Tim's Own Homemade BBQ sauce
- Shrimp Etouffee, Spiced Trinity Vegetables, Cajun Rice

**Sides**

- Roasted Garlic Mashed Potatoes
- Potato Korma
- Long Cut Cajun Sweet Potato Frites, Jalapeno Mayo
- Lemon Scented Parisienne Potatoes
- Vegetable Rice Pilaf
- Four Cheese Baked Penne Pasta, Roasted Vegetables, Fire Smoked Tomato Sauce
- Herb Buttered Vegetable Medley

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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 \$10/PP**

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

### **THE BAKERY \$13/PP**

Warm Danishes  
Lemon Yogurt Coffee Cake  
Country Style Cookies  
Mini Apple Cinnamon Muffins

### **STRESS REDUCER \$14/PP**

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

### **SALTY SNACKER \$14/PP**

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

### **GARDEN PARTY \$14/PP**

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

### **CHOCOLATE LOVERS \$16/PP**

Mini White Chocolate Cheesecake  
Churros and Chocolate Sauce  
Assorted Chocolate Brownies  
Chocolate Dipped Strawberries

### **BRAIN BOOSTER \$15/PP**

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

### **POUTINE STATION \$17/pp**

Shoestring Fries  
Cheese Curds  
House Made Spiced Gravy  
Bacon Bits, Scallions, Sour Cream

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## A LA CARTE COFFEE BREAK ITEMS

### WATERSIDE INN BAKED GOODS

Bagels with Cream Cheese	\$24.00 per dozen
House Made Granola Bars	\$24.00 per dozen
Country Cookies	\$28.00 per dozen
Freshly Baked Lemon Yogurt Coffee Bread	\$30.00 per loaf
Freshly Baked Buttery Croissants	\$35.00 per dozen
Freshly Baked Danishes	\$35.00 per dozen
Freshly Baked Artisan Muffins	\$35.00 per dozen
Assorted Mini Fruit Tarts and Squares	\$35.00 per dozen
Artisan Brownies or Baklava	\$41.00 per dozen

### SAVOURY, SALTY & SWEET SNACKS

House Popped Popcorn	\$3.50 per person
Individually Bagged Chips and Pretzels	\$5.75 each
Assorted Individual Fruit Yogurt	\$3.50 each
Yogurt and Granola Parfaits	\$8.00 each
Raw Vegetable Bar with Dip	\$7.00 per person (min 10ppl)
Tortilla Chips with Ranch Dip and Guacamole	\$7.00 per person
Individually Bagged Salted Peanuts	\$7.00 per person
House Fired Kettle Chips, Brie Truffle Fondue	\$10.00 per person
Häagan Dazs Ice Cream Bars	\$9.00 each
Seasonal Fruit and Berries	\$15.00 per person
International Cheese Selection	\$18.00 per person (min 10ppl)
Fruit Skewers and Mint Dip	\$35.75 per dozen
Chocolate Caramel Tarts	\$44.00 per dozen
Chocolate Covered Strawberries	\$53.00 per dozen

### BEVERAGES

Hand Pressed Orange Juice (2 oz)	\$5.00 per person
Nestle Pure Life Still Water	\$3.00 each
Freshly Brewed Coffee and Premium Teas	\$4.00 per person
Assorted Soft Drinks	\$4.00 each
Hot Chocolate with Whipped Cream	\$4.50 per person
Assorted Bottled Fruit Juices	\$4.75 each
San Pellegrino Sparkling Water (250ml) or (750ml)	\$4.75 or \$9.00 each
Assorted "Flow" Flavoured & Non-Flavoured Water (500mL)	\$5.75 each
2% or Skim Milk	\$26.00 per pitcher (60 oz)
Orange, Grapefruit, Apple or Cranberry Juice	\$38.50 per pitcher (60 oz)
Assorted Non-Alcoholic Punches (see last page)	\$80.00 per gallon

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## **COCKTAIL RECEPTION MENU SELECTION**

### **PASSED HORS D'OEUVRES**

#### 44/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 Roulade, Dill Cucumber Cream Cheese, Garlic Crostini  
Italian Lollipops, Prosciutto, Provolone, Basil Oil  
Roasted Vegetable Stuffed Mushroom Caps, Padano Parmesan  
Wild Mushroom and Goat Cheese Tart, Yellow Pepper Pesto

#### 51/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  
Petite Brie Grilled Cheese Sandwich, Green Peppercorn Ketchup

#### 56/dozen **Gourmet Hors D'oeuvres**

Bacon Wrapped Sea Scallop, Cilantro Chipotle Remoulade  
Kofta Spiced Chicken Sliders, Pickled Onion, Red Pepper Chutney, 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  
Mini Beef Wonton Tacos, Pico De Gallo, Guacamole, Shredded Cheese

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

- 280            **Carved Canadian Leg of Lamb** (serves 15)  
 Seasoned with Garlic and Rosemary  
 Served with Tzatziki and Pita Bread, Garlic Hummus
- 300            **Whole Atlantic Salmon Wellington** (serves 30)  
 Wild Mushroom Duxelle and Baby Spinach  
 Bearnaise Sauce
- Market        **AAA Roasted New York Strip Loin** (serves 20)  
 Price            Horseradish, Mustards and Natural Beef Jus  
 Served with Caramelized Onions and Wild Mushrooms
- Market        **Slow Roasted AAA Prime Rib of Beef** (serves 30)  
 Price            Horseradish, Mustards and Cognac Peppercorn Jus  
 Served with Fresh Baked Yorkshire Pudding
- Market        **Freshly Shucked Oysters** (minimum 100pcs)  
 Price            Market Fresh Selection of Oysters with Mignonette Sauce, Cocktail  
 Sauce and Assorted Condiments
- 16/person    **Vegetable Curry Station**  
 Slow Simmered Vegetable Curry, Warm Naan Bread, Rice Pilaf,  
 Samosas, Cucumber Mint Raita, Cilantro Mint Sauce
- Add Butter Chicken \$10
  - Add Garlic Shrimp \$11
  - Add Ginger Beef \$17
- 17/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
- 23/person    **Risotto Station** (minimum 25ppl)  
 Arborio Rice cooked with Shallots, White Wine, Diced Tomatoes,  
 Roasted Vegetables and finished with Parmesan Cheese and  
 Butter
- Add Herb Chicken \$8
  - Add Garlic Shrimp \$11
  - Add Lobster Meat \$19

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

11/person **Vegetable Crudités with Blue Cheese or House Spiced Ranch Dip**

15/person **Self-Serve Poutine**

Yukon Gold Fries smothered with House Made Spiced Gravy,  
Traditional Cheese Curds, Scallions, Sour Cream

- Add Duck Confit \$10
- Add Butter Chicken \$10
- Add Chili Lime Ground Beef \$15
- **Make it Vegetarian-** Vegan Gravy, Chili Roasted Cauliflower, Avocado, Chipotle Peppers

22/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, Salsa, Sour Cream, Guacamole

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

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

24/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 \$8
- Add Cajun Blackened Chicken \$10
- Add Chipotle Beef \$17

24/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 \$9
- Add Shrimp (3pcs) \$11

24/person **Pub Buffet on Stavebank**

Roasted Chicken Wings (Honey Garlic Sauce or BBQ Sauce), Frites with Roasted Garlic Mayo and Green Peppercorn Ketchup, Deep Fried Pickles, Nachos with Condiments

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### Late Night Table - Dessert Table Selections

- 9/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
- 10/person **Good Ol' Popcorn Bar** (includes popcorn cart!)  
Buttered and Salted, Cajun, Balsamic Vinegar, Pesto and Curry Spices
- 11/person **Mini Donut Bites**  
Chocolate and Caramel Sauce, Crushed Peanuts, Crushed Candy, Graham Crumbs, Toasted Coconut Sprinkles, White Chocolate Chips
- 13/person **Baked Brie Wrapped in Phyllo Pastry**  
Served with Red Currant Jam, Toasted Nuts, Crisps and Cheese Crackers
- 16/person **Late Night Sweet Table**  
The Waterside Inn Sweet Treats Table including Fresh Fruit Presentation, Artisan Cookies, House Made Squares, Tarts and Brownies
- 16/person **Sliced Seasonal Fruit and Berry Presentation**  
Served with Minted Yogurt and Honey Dip
- 24/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 \$9
- 28/person **Chocolate Fountain Station** (minimum 25 ppl)  
Dark Chocolate, served with Assorted Seasonal Fruit, Assorted Mini Cheesecake, Salted Pretzels, Marshmallows

#### **Available By The Dozen (minimum orders may apply):**

- |          |                                       |
|----------|---------------------------------------|
| 28/dozen | Artisan Cookies                       |
| 35/dozen | Assorted Mini Fruit Tarts and Squares |
| 44/dozen | Chocolate Caramel Tarts               |
| 50/dozen | Chocolate Dipped Cheesecake           |
| 49/dozen | House Made Artisan Chocolate Truffles |
| 53/dozen | Chocolate Covered Strawberries        |

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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

- 14            **Roasted Butternut Squash**  
Cinnamon Maple Sour Cream
- 14            **Spring Vegetable Minestrone**  
Selection of Spring Vegetables, Herbs, Vegetable Broth
- 14            **Vegetable Moroccan Harika**  
Cilantro Crème Fraîche
- 14            **Thai Curry with Coconut**  
Crisp Wontons
- 14            **Caramelized Onion, Mozzarella Crouton**  
Chopped Herbs
- 14            **Wild Mushroom and Herbs**  
Gorgonzola Crouton
- 14            **Smoked Tomato Vodka Bisque**  
Chopped Herbs
- 14            **Potato Leek Soup**  
Scallion Crème Fraiche
- 19            **Maritime Lobster Bisque**  
Brandy Spiked, Chive Oil

### Out of the Garden

- 14            **Spring/Summer Baby Salad Greens**  
Cherry Tomatoes, English Cucumber, Raspberries,  
In House Made Raspberry Vinaigrette
- 14            **Fall/Winter Baby Salad Greens**  
Shaved Root Vegetables, Roasted Shallot Dressing
- 14            **Arugula Salad**  
Artichoke, Olive, Roasted Red Pepper, Pepperoncini, Cherry Tomato,  
Roasted Garlic Dressing
- 15            **Baby Spinach Frisée and Arugula**  
Roasted Grapes, Mandarin Orange, Crumbled Feta Cheese,  
Cajun Spiced Pecans, Honey Sage Vinaigrette
- 18            **The Chopped Caesar**  
Crisp Romaine Leaves, Bacon Crumble, Shaved Parmesan,  
Pesto Garlic Crouton, Creamy Garlic Dressing

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

- 15 / 30      **Garganelli Pasta**  
Arrabiata Sauce, Cracked Black Olives, Marinated Artichokes,  
Roasted Red Pepper, Charred Tomato, Fresh Cut Basil,  
Shaved Parmesan
- 15 / 30      **Cheese Tortellini**  
Leek, Mushroom and Cream Sauce, Fresh Cut Herbs
- 17 / 34      **Roasted Red Pepper and Brie Risotto**  
Arborio Rice cooked in a Vegetable Stock,  
finished with Fresh Cut Herbs and Parmigiano-Reggiano
- 17/ 34      **Sweet Pea & Lemon Risotto**  
Arborio Rice, Light Saffron Stock infused with Thyme and Lemon,  
Green Pea Puree and Parmigiano-Reggiano
- 17 / 34      **Mediterranean Vegetable Purse**  
Grilled Assortment of Vegetables, Wrapped in Grilled Zucchini,  
Red and Yellow Pepper Coulis, Crisp Garlic Pita
- 18/ 36      **Vegetable Fritter and Haloumi**  
Pan Seared Sweet Potato and Vegetable Cake,  
Red Lentil Curry Sauce, Cucumber Mint Raita, Grilled Naan
- 18/ 36      **Southern Stuffed Pepper**  
Trinity Vegetable Chili Rice, Corn, Black Beans, Tomatoes,  
Jalapeno Monterey Jack Cheese, Cilantro Sour Cream,  
Tortilla Chip

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**Fish** (prices are based on market availability)

- 36            **Pan Seared Tilapia Fillet**  
Charred Pineapple Chutney, Citrus Butter Sauce
- 38            **Five Spiced Salmon Fillet**  
Yuzu Cream
- MP            **Pan Roasted Chilean Sea Bass**  
Saffron Beurre Blanc, Crisped Taro Root

**Meat & Poultry**

- 36            **Pan Seared Chicken Supreme**  
Sherry Mushroom Cream
- 39            **Roasted Stuffed Chicken Supreme**  
Stuffed with Vegetable Ratatouille and Feta Cheese,  
Truffle Chicken Jus
- MP            **9 oz AAA Thick Cut Strip Loin**  
Pommery Mustard Horseradish Rubbed,  
Red Wine Green Peppercorn Jus
- MP            **10oz AAA Slow Roasted Prime Rib**  
Natural Pan Jus, Fresh Baked Mini Yorkshire Pudding
- MP            **6oz AAA Grilled Beef Tenderloin**  
Whiskey Jus, Topped With Smoked Tomato and Sea Salt
- MP            **Chicken and Beef Duo**  
Herb Grilled Chicken Supreme, Roasted Garlic Herb Cream Sauce  
Petite Beef Fillet, Wild Mushroom Beef Glaze

**Entrée Sides**

Above entrees are served with seasonal vegetables and your choice of side:

Garlic Herb Roasted Fingerling Potatoes  
Bacon and Herb Mashed Potatoes  
Roasted Garlic and Thyme Mashed Potatoes  
Caramelized Onion and Rosemary Mashed Potatoes  
Butter Crushed New Potatoes  
Scalloped Potatoes (+\$2.00)  
Twice Baked Potatoes (+\$2.00),

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**Desserts**

- 15      **Classic Vanilla Crème Brûlée**  
Macerated Berries, Scattered Sauces
- 15      **Apple Cinnamon Fritter and Vanilla Bean Ice Cream**  
Gold Flakes, Whiskey Caramel Sauce, Cookie Tuille
- 15      **Vanilla Caramel Tartufo**  
Seasonal Berry and Mint Compote
- 15      **Mocha Pot du Creme**  
Drunken Strawberry Mint Compote
- 15      **Chocolate Fudge Brownie**  
Vanilla Bean Ice Cream, Gold Flakes
- 16      **Lemon Curd Cheesecake**  
Whipped Cream, Candied Lemon Wheel
- 17      **Warm Chocolate Hazelnut Lava Cake**  
Strawberry Mint Compote

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

- 27      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 \$3.00  
 SOFT DRINKS \$4.00  
 ASSORTED FRUIT JUICES \$4.75  
 DOMESTIC BEER BOTTLE \$8.00  
 IMPORTED BEER BOTTLE \$9.00  
 PREMIUM BRANDS – BAR RAIL \$8.50  
 HOUSE WINE GLASS \$11.00  
 HOUSE WINE BOTTLE \$50.00

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 \$80.00  
 ORANGE, PEACH, PINEAPPLE, MANGO AND GINGER ALE \$80.00  
 GUAVA, ORANGE AND PINEAPPLE PUNCH \$80.00  
 GUAVA, MANGO AND PASSIONFRUIT PUNCH \$80.00  
 GUAVA, MANGO AND PINEAPPLE PUNCH \$80.00  
 CHAMPAGNE PUNCH \$130.00  
 RUM PUNCH \$150.00

### **CASH BAR**

NESTLE PURE LIFE STILL WATER \$4.00  
 SOFT DRINKS \$5.25  
 ASSORTED BOTTLED FRUIT JUICES \$6.25  
 DOMESTIC BEER BOTTLE \$10.50  
 IMPORTED BEER BOTTLE \$12.00  
 PREMIUM BRANDS – BAR RAIL \$11.25  
 HOUSE WINE GLASS \$14.50  
 HOUSE WINE BOTTLE \$65.50

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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