



THE WATERSIDE INN

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Event Creations 2022

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 \$23/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 \$24/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 \$29/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 \$30/PP

Oasis Orange Juice
Fresh Baked Croissants and Preserves
Scrambled Eggs, Diced Tomatoes, Chives
Canadian Bacon 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 \$36/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	\$5/PP
Peameal Bacon	\$5/PP
Toaster Station and Preserves	\$5/PP
Bacon or Sausage	\$6/PP
Strawberry Banana Smoothie	\$6/PP
Two Eggs Scrambled	\$6/PP
Yogurt Granola Parfaits	\$7/PP
Waffles/Pancakes/French Toast	\$7/PP
Whole Fruit Display (2pcs/pp)	\$8/PP
Baked Ham and Egg Cups	\$10/PP
Eggs Benedict 2 pcs	\$10/PP
Smoked Salmon and Condiments	\$11/PP
Seasonal Fruit and Berries	\$14/PP

BRUNCH BUFFET \$37/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 Penne Pasta, Arrabiatta Tomato Sauce, Marinated Vegetables, Parmesan
\$9/PP Seared Herb Chicken Supreme, Grilled Ratatouille Vegetables, Crumbled Feta
\$9/PP Cajun Vegetable Stuffed Tilapia, Citrus Tomato Caper Butter Sauce
\$11/PP Fried Chicken and Waffle, Pepperoncini Peppers, Maple Garlic Sauce
\$14/PP 6oz 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)

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

SANDWICH BUFFETS

PRICED PER PERSON - MINIMUM 10 PEOPLE

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

Gourmet Grilled Cheese \$33/PP

Chef's Market Inspired Soup
Chopped Iceberg, Tomatoes, Black Olives, Pepperoncini, Cumin Chickpeas, Oregano Dressing
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 Gouda, Scallions, Arugula, Balsamic Tomato Jam, Garlic Brioche
- Tuna Melt, White Cheddar, Cucumber, Onion, Thai Chili, Cumin Coriander Mayo, Mango Chutney, Rye Bread

Build Your Own Sandwich \$40/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
Green Goddess Slaw, Cabbage, Cucumber, Jalapeno, Spinach Lemon Walnut Dressing
Chopped Tomato and Cucumber Salad, Onion, Cilantro Citrus Dressing
Tortilla Chips and Salsa
Country Style Assorted Cookies

Sandwich Shop \$40/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
- Medianoche – Cuban Spiced Pork Loin, Ham, Swiss Cheese, Pickle, Deli Mustard, Garlic Mayo, Brioche Bread
- 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

All Buffets served with Freshly Brewed Coffee and Assorted Tea Selection

Neighborhood Market \$40/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

Spice Club \$40/PP

Garam Masala Ginger Carrot Soup, Coconut Cream
Chickpea Salad, Tomato, Cucumber, Red Onion, Cilantro Lemon Dressing
Ginger Beet Salad, Cumin Honey Vinaigrette, Sliced Almonds
Turmeric Rice, Cashews, Raisins
Chicken Tikka Masala, Fresh Naan
Curry Spiced Vegetables
Cardamom Pistachio White Chocolate Fudge

The Silk Road \$42/PP

Seven Spiced Lentil Soup, Caramelized Onion
Fattoush – Chopped Lettuce, Fresh Diced Vegetables, Fried Pita, Lemon Pomegranate Dressing
Salata – Shredded Iceberg, Diced Tomatoes, Peeled Cucumber, Onion, Lemon Juice, Cilantro
Borani Kachalu – Stewed Turmeric Spiced Potato with Tomato
Beef Kafta Kabobs, Red Pepper Chutney, Pickled Onion, Naan
Bolani – Fried Scallion Stuffed Dough, Cilantro Yogurt
Chef's Choice Cream Puffs

Mediterranean Sea \$42/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

Mexican Cantina \$42/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 \$42/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 \$44/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

\$9	Chicken Breast
\$9	Grilled Italian Sausage
\$11	Salmon Filet
\$13	Shrimp Skewer
\$MP	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 \$38/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 \$42/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 \$48 /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

\$9 Chicken Breast
\$9 Grilled Italian Sausage
\$11 Salmon Filet
\$13 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) - \$47 per person

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

SECOND TIER (minimum 25 guests) - \$61 per person

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

THIRD TIER (minimum 25 guests) - \$73 per person

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

TOP TIER (minimum 50 guests) - \$86 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!*

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 Tilapia, Charred Pineapple Salsa, Citrus Butter
- Seafood Paella, Saffron Rice, Blackened Spiced Vegetables
- Rosemary Spiked Boneless Leg of Lamb, Roasted Garlic Jus
- 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

THEMED CONFERENCE BREAKS

PRICED PER PERSON - MINIMUM 10 PEOPLE

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

POPCORN BAR \$9/PP

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

THE BAKERY \$12/PP

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

STRESS REDUCER \$13/PP

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

SALTY SNACKER \$13/PP

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

GARDEN PARTY \$13/PP

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

CHOCOLATE LOVERS \$15/PP

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

BRAIN BOOSTER \$14/PP

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

POUTINE STATION \$16/pp

Shoestring 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	\$22.00 per dozen
House Made Granola Bars	\$22.00 per dozen
Country Cookies	\$26.00 per dozen
Freshly Baked Lemon Yogurt Coffee Bread	\$28.00 per loaf
Freshly Baked Buttery Croissants	\$32.00 per dozen
Freshly Baked Danishes	\$32.00 per dozen
Freshly Baked Artisan Muffins	\$32.00 per dozen
Assorted Mini Fruit Tarts and Squares	\$32.00 per dozen
Artisan Brownies or Baklava	\$38.00 per dozen

SAVOURY, SALTY & SWEET SNACKS

House Popped Popcorn	\$3.25 per person
Individually Bagged Chips and Pretzels	\$5.25 each
Assorted Individual Fruit Yogurt	\$3.25 each
Yogurt and Granola Parfaits	\$7.00 each
Raw Vegetable Bar with Dip	\$6.25 per person (min 10ppl)
Tortilla Chips with Ranch Dip and Guacamole	\$6.25 per person
Individually Bagged Salted Peanuts	\$6.25 per person
House Fired Kettle Chips, Brie Truffle Fondue	\$9.25 per person
Häagan Dazs Ice Cream Bars	\$8.25 each
Seasonal Fruit and Berries	\$14.00 per person
International Cheese Selection	\$16.50 per person (min 10ppl)
Fruit Skewers and Mint Dip	\$32.50 per dozen
Chocolate Caramel Tarts	\$40.00 per dozen
Chocolate Covered Strawberries	\$48.00 per dozen

BEVERAGES

Hand Pressed Orange Juice (2 oz)	\$4.75 per person
Nestle Pure Life Still Water (330 ml)	\$3.00 each
Freshly Brewed Coffee and Premium Teas	\$3.75 per person
Assorted Soft Drinks	\$3.50 each
Hot Chocolate with Whipped Cream	\$4.25 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	\$24.00 per pitcher (60 oz)
Orange, Grapefruit, Apple or Cranberry Juice	\$35.00 per pitcher (60 oz)
Assorted Non-Alcoholic Punches (see last page)	\$80.00 per gallon

COCKTAIL RECEPTION MENU SELECTION

PASSED HORS D'OEUVRES

42/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

48/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

54 /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

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
- 15/person **Vegetable Curry Station**
Slow Simmered Vegetable Curry, Warm Naan Bread, Rice Pilaf,
Samosas, Cucumber Mint Raita, Cilantro Mint Sauce
- Add Butter Chicken \$9
 - Add Garlic Shrimp \$10
 - Add Ginger Beef \$16
- 16/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
- 21/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 \$7
 - Add Garlic Shrimp \$10
 - Add Lobster Meat \$16

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

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

14/person **Self-Serve Poutine**

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

- Add Duck Confit \$9
- Add Butter Chicken \$9
- Add Chili Lime Ground Beef \$14
- **Make it Vegetarian-** Vegan Gravy, Chili Roasted Cauliflower, Avocado, Chipotle Peppers

20/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, Salsa, Sour Cream, Guacamole

20/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

22/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 \$7
- Add Cajun Blackened Chicken \$9
- Add Chipotle Beef \$16

22/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 \$8
- Add Shrimp (3pcs) \$10

22/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

Late Night Table - Dessert Table Selections

- 8/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 **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 **Baked Brie Wrapped in Phyllo Pastry**
Served with Red Currant Jam, Toasted Nuts, Crisps and Cheese Crackers
- 15/person **Late Night Sweet Table**
The Waterside Inn Sweet Treats Table including Fresh Fruit Presentation,
Artisan Cookies, House Made Squares, Tarts and Brownies
- 15/person **Sliced Seasonal Fruit and Berry Presentation**
Served with Minted Yogurt and Honey Dip
- 22/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
- 26/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):

- 26/dozen Artisan Cookies
- 32/dozen Assorted Mini Fruit Tarts and Squares
- 40/dozen Chocolate Caramel Tarts
- 46/dozen Chocolate Dipped Cheesecake
- 45/dozen House Made Artisan Chocolate Truffles
- 48/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

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

Out of the Garden

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

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

- 14 / 28 **Garganelli Pasta**
Arrabiata Sauce, Cracked Black Olives, Marinated Artichokes,
Roasted Red Pepper, Charred Tomato, Fresh Cut Basil,
Shaved Parmesan
- 14 / 28 **Cheese Tortellini**
Leek, Mushroom and Cream Sauce, Fresh Cut Herbs
- 16 / 32 **Roasted Red Pepper and Brie Risotto**
Arborio Rice cooked in a Vegetable Stock,
finished with Fresh Cut Herb and Parmigiano-Reggiano
- 16/ 32 **Sweet Pea & Lemon Risotto**
Arborio Rice, Light Saffron Stock infused with Thyme and Lemon,
Green Pea Puree and Parmigiano-Reggiano
- 16 / 32 **Mediterranean Vegetable Purse**
Grilled Assortment of Vegetables, Wrapped in Grilled Zucchini,
Red and Yellow Pepper Coulis, Crisp Garlic Pita
- 17/ 34 **Vegetable Fritter and Haloumi**
Pan Seared Sweet Potato and Vegetable Cake,
Red Lentil Curry Sauce, Cucumber Mint Raita, Grilled Naan
- 17/ 34 **Southern Stuffed Pepper**
Trinity Vegetable Chili Rice, Corn, Black Beans, Tomatoes,
Jalapeno Monterey Jack Cheese, Cilantro Sour Cream,
Tortilla Chip

Fish (prices are based on market availability)

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

Meat & Poultry

- 34 **Pan Seared Chicken Supreme**
Sherry Mushroom Cream
- 37 **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),

Desserts

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

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) \$3.00
 SOFT DRINKS \$3.50
 ASSORTED FRUIT JUICES \$4.75
 DOMESTIC BEER BOTTLE \$8.00
 IMPORTED BEER BOTTLE \$9.00
 PREMIUM BRANDS 1.25 OZ \$8.50
 HOUSE WINE GLASS \$11.00

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 (330 ML) \$4.00
 SOFT DRINKS \$4.50
 ASSORTED BOTTLED FRUIT JUICES \$6.25
 DOMESTIC BEER BOTTLE \$10.50
 IMPORTED BEER BOTTLE \$12.00
 PREMIUM BRANDS 1.25 OZ \$11.25
 HOUSE WINE GLASS \$14.50

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.