



THE WATERSIDE INN

THE WATERSIDE INN

Event Creations 2024

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

www.watersideinn.ca

BREAKFAST BUFFETS

(MINIMUM 10 PEOPLE)

Classic Continental \$27/PP

Oasis Orange Juice
Hand Cut Fresh Fruit Salad
Toaster Station
Hard Boiled Eggs
Fresh Baked Butter Croissants & Muffins
Sliced Cheese, Tomatoes, Cold Cuts
Butter & Preserves
Freshly Brewed Coffee & Tea

Rise & Shine \$28/PP

Cranberry & Pomegranate Juice
English Muffins & Rye Bread
Fresh Cut Oranges, Grapefruit, Blueberries
Fruit Yogurt, Granola, Skin-On Whole Almonds
Breakfast Scones & Croissants
Honey-Ricotta Spread, Berry Compote
Butter & Preserves
Freshly Brewed Coffee & Tea

Traditional Breakfast \$33/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 \$35/PP

Oasis Orange Juice
Assorted Toaster Breads & Fresh Baked Croissants
Butter & Preserves
Chef's Choice of Egg Frittata
Crispy Fried Potato Hashbrowns, Ketchup
Bacon & Turkey Sausage
Herb Roasted Tomatoes
Freshly Brewed Coffee & Tea

Waterside Executive \$41/PP

Oasis Orange Juice & Cranberry Juice
Fresh Sliced Seasonal Fruit and Berries
House Made Granola and Fruit Yogurts
Assorted Toaster Breads & Butter Croissants
Brioche French Toast
Butter, Preserves, Berry Compote, Chantilly
Scrambled Eggs with Haloumi Cheese
Sautéed Mushrooms, Tomatoes, Peppers,
Spinach & Fresh Cut Herbs
Crispy Bacon and Lean Turkey Sausage
Freshly Brewed Coffee & Tea

A La Carte Breakfast Enhancements

Crispy Shredded Potato Hash	\$7/PP
Peameal Bacon	\$7/PP
Toaster Station & Preserves	\$7/PP
Bacon or Sausage	\$8/PP
Strawberry Banana Smoothie	\$8/PP
Two Eggs Scrambled	\$8/PP
Yogurt Granola Parfaits	\$9/PP
Waffles/Pancakes/French Toast	\$9/PP
Whole Fruit Display (2pcs/pp)	\$10/PP
Shakshuka	\$12/PP
Eggs Benedict 2 pcs	\$12/PP
Smoked Salmon & Condiments	\$13/PP
Seasonal Fruit & Berries	\$16/PP

All prices subject to applicable taxes and gratuity.

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BRUNCH BUFFET \$42/PP

(MINIMUM 15 PEOPLE)

Assorted Juices Station
Chef's Choice Mini Dutch Pancakes and Breakfast Pastries
Toaster Station with Butter, Assorted Preserves, Cream Cheese
Chef's House Salad
Fresh Cut Fruit & Berries
Waterside Sweet Table
Freshly Brewed Coffee and Assorted Tea

BRUNCH A

Scrambled Ontario Eggs with Haloumi and Herbs
Oven Baked Crispy Bacon and Sausage
Hand Cut Potato Hash, Grilled Peppers

BRUNCH B

Belgian Waffles, Chantilly, Berry Compote
Macaroni Salad
Charcuterie Board with Deli Meats and Cheese

Plus Choice Of One Main:

\$9/PP Penne Pasta A La Vodka, Shaved Parmesan, Roasted Red Peppers
\$11/PP Shakshuka, Poached Eggs in Savoury Cumin Tomato Sauce, Grated Haloumi, Chopped Cilantro
\$11/PP Seared Herb Chicken Supreme, Grilled Ratatouille Vegetables, Crumbled Feta
\$11/PP Chicken Piccata, Caper Butter Sauce
\$11/PP Cajun Vegetable Stuffed Basa, Citrus Tomato Caper Butter Sauce
\$13/PP Fried Chicken and Waffle, Maple Garlic Sauce
\$16/PP Grilled Sesame Salmon, Sauteed Edamame, Sriracha Sauce
\$18/PP Smoked Salmon Platter, Hardboiled Eggs, Cucumbers, Heirloom Tomatoes, Red Onion, Capers, Dill Cream Cheese, Assorted Bagels

PLATED EXPRESS LUNCH \$28/PP

PRE-SELECTED PLATED LUNCH (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

Turkey BLT, Bibb Lettuce, Tomato, Maple Bacon, Spinach Pesto Aioli, Smoked Mustard, Pretzel Bun

Shrimp Po' Boy, Old Bay and Dill Fried Shrimp, Shredded Lettuce, Tomato, Smoky Sweet Remoulade, Hoagie Bun

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

Jerk Pulled Chicken, Curry Coleslaw, Mango Chutney, Fried Onion, Pickapeppa Sauce

Falafel, Sun Dried Tomato Hummus, Lettuce, Cucumber, Pickled Onion, Hot Peppers, Creamy Garlic Sauce, Salata, Pita

Haloumi and Egg Sandwich, Heirloom Tomato, Baby Arugula, Green Chili Garlic Mayo

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

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SANDWICH BUFFETS

(MINIMUM 10 PEOPLE)

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

Build Your Own Sandwich \$38/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
 Romaine Salad, Chopped Tomatoes, Red Onion Slivers, Creamy Garlic Dressing,
 Everything Bagel and Parmesan Crackle, Fried Capers
 Orzo Salad, Peppers, Cucumbers
 Bean Salad, Roasted Corn, Peppers, Tomatoes, Radish, Avocado
 Tortilla Chips, Salsa and Guacamole
 Country Style Assorted Cookies

Sandwich Shop \$40/PP

Tomato Dill Soup
 Classic Caesar Salad
 Potato Salad, Sweet Onion, Olives, Hardboiled Egg, Parsley White Wine Vinaigrette
 Creamy Coleslaw
 Fried Tortilla and Veggie Taco Dip
 Raw Vegetable Selection with House Veggie Dip
 Chef's Choice Brownies 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 Grilled Cheese, Tomato, Pickled Onion, Jalapeno Mayo, Marble Rye
- Reuben, Corned Beef, Sauerkraut, Pickle, Swiss Cheese, Russian Dressing
- Tuna Melt, Mango Chutney, White Cheddar, Green Chili Mayo

Shawarma Delight \$43/PP

Chef's Market Inspired Soup
 Fattoush Salad – Chopped Romaine Lettuce, Tomatoes, Cucumbers, Peppers, Toasted Pita, Feta Cheese, Pomegranate Vinaigrette
 Shoestring Fries and Spiced Rice
 Shawarma Spiced Chicken
 Shawarma Station with Pita, Roasted Garlic and Tahini Hummus, Salata, Cabbage Slaw,
 Pickled Turnip and Onion, Harissa, Yogurt Sauce
 Pistachio Cookies

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HOT BUFFETS

(MINIMUM 10 PEOPLE)

All Buffets served with Freshly Brewed Coffee and Assorted Tea Selection

French Connection \$46/PP

Provençal Garlic Soup, Toasted Baguette
 Vegetarian Nicoise Salad, Hardboiled Egg, Olives, Fresh Vegetables, White Beans, Lemon
 Dijon Vinaigrette
 Chicken Chasseur, Wild Mushrooms, Tomatoes, Cognac Tarragon Velouté
 Parisienne Potatoes, Caramelized Onions
 Ratatouille Vegetables, Grilled Asparagus
 Chef's Choice Choux Au Craquelin

Comforts of Home \$46/PP

Smokey Cheddar Broccoli Soup
 Creamy Macaroni Salad, Fried Onions
 Classic Caesar Salad
 Lemony Coleslaw
 Roasted Cajun Chili Corn, Cilantro Sour Cream, Diced Pepperoncini
 Crispy Semolina Fried Chicken, Chipotle BBQ Sauce, Lemon Dill Yogurt Dip
 Smokey Cheddar Baked Cauliflower, Panko Crumble
 Warm Bread Pudding, Orange Zested Caramel Drizzle

Tour of Asia \$48/PP

Hot and Sour Soup, Wild Mushrooms, Tofu, Egg Ribbons
 Gochugaru Cucumber Salad, Crispy Radish, Red Onion, Jalapeno, Korean Red Chili Dressing
 Asian Chopped Salad – Duo Cabbage, Crisp Vegetables, Toasted Cashews, Edamame,
 Crunchy Noodles, Lime-Ginger Dressing
 Pad Thai – Stir Fried Rice Noodles, Sauteed Vegetables, Tofu, Tamarind Sauce, Toasted
 Peanuts
 Beef and Broccoli, Teriyaki Sauce
 Vegetable Fried Rice, Toasted Sesame Seeds, Sriracha Sauce
 Five Spiced Sauteed Bok Choy
 Honey Castella Sponge Cake

Mediterranean Sea \$48/PP

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

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Mexican Cantina \$48/PP

Tomato Tortilla Soup, Fried Tortilla Strips, Feta Crumble, Cilantro
 Mexican Chopped Salad, Peppers, Onions, Roasted Corn, Black Olives, Avocado,
 Chili Lime Vinaigrette
 Fried Jalapeno Poppers, Chili Cheese Dip
 Tomato Rice with Peppers and Cilantro
 Churros with Chocolate Sauce
 Fajita Station with Sautéed Peppers and Onions, Warm Flour and Corn Tortillas, Jack Cheese,
 Cilantro Sour Cream, Pico de Gallo, House Hot Sauce, Guacamole, Jalapeno, Cabbage Slaw

Choose One Main:

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

Oktoberfest \$48/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

Sabor de Portugal \$48/PP

Caldo Verde – Potato Broth, Shredded Collard Greens, Chouriço
 Mixed Greens Salad – Tomatoes, Cucumbers, Black Olives, Sliced Onion, Shredded
 Carrots, Scallion Vinaigrette
 Chick Pea Salad – Crisp Vegetables, Red Wine Vinaigrette
 Smoked Paprika Parisienne Potatoes
 Piri Piri Chicken
 Roasted Vegetables, Giardiniera
 Pasteis De Nata – Custard Tarts

Andale! \$48/PP

Spanish Lentil Soup, Fried Garlic
 Pipirrana Salad – Tomato, Cucumber, Jalapeno, Creamy Garlic Dressing, Toasted Bread
 Ensalada Verde
 Paella – Seafood **OR** Chicken and Chorizo, Saffron Arborio Rice, Green Peas,
 Patatas Bravas – Roasted Potatoes, Spicy Tomato Sauce, Garlic Mayo
 Roasted Vegetable Medley
 Flan, Caramel

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Taste of the Caribbean \$48/PP

Jamaican Chicken Soup – Squash, Dumplings, Hearty Vegetables and Corn
 Cabbage Salad – Peppers, Carrots, Mango, Sliced Almonds, Jalapeno and Lime Zested
 Dijon Dressing
 Spinach Salad – Mandarin Oranges, Pineapple, Quinoa, Orange Zested White Wine
 Vinaigrette
 Cod Fish Fritters and Fried Plantains, Mango Chutney
 Rice and Peas – Allspice Rice, Black Beans, Coconut
 Jerk Chicken, Roasted Sweet Potato and Callaloo
 Carrot Cake Squares

Chillin' 'n' Grillin' \$52/PP

(Vegetarian Burgers available upon request)

Classic Caesar Salad
 Greek Chick Pea Salad
 Cajun Macaroni Salad
 Grilled Corn on the Cob, Jalapeno Butter
 Fried Tortilla Chips, Salsa, Guacamole, Sour Cream
 Gourmet AAA Beef Burgers, Caramelized Onions
 Sliced Tomatoes, Cheddar Cheese, Lettuce, Dill Pickles, Shaved Onion
 Tomato Ketchup, Deli Mustard, Pickle Relish
 Grilled Pineapple, Honey Lime Glaze
 Mini Apple Tarts, Crème Anglaise

Little Italy \$53/PP

Sun Dried Tomato Gnocchi Soup, Shredded Spinach, Parmesan
 Baby Potato Salad, Cherry Tomatoes, Haricots Verts, Olives, Red Onion, Basil Caper
 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
 Beef Bracirole, Stuffed and Rolled Flank Steak, Red Wine Tomato Sauce
 Chef's Choice Tiramisu and Italian Cookies, Fresh Fruit Display

Additional Protein Options (Recommended for Dinner Buffets)

\$11/PP	Chicken Breast
\$11/PP	Grilled Italian Sausage
\$13/PP	Salmon Filet
\$15/PP	Shrimp Skewer
\$MP/PP	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 20 guests) - \$53 per person

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

SECOND TIER (minimum 25 guests) - \$69 per person

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

THIRD TIER (minimum 25 guests) - \$82 per person

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

TOP TIER (minimum 50 guests) - \$96 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 Bisque
- Wild Mushroom, Roasted Garlic, Parmesan
- Tortilla Soup, Fried Tortilla Strips, Feta Crumble, Cilantro
- Manhattan 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
- Greek Salad, Feta, Oregano Vinaigrette
- Vanilla Poached Beets with Goat Cheese, Mandarin Oranges and Pomegranate Seeds
- Macaroni Salad
- 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
- Vegetable Stuffed Basa, Charred Pineapple Salsa, Citrus Butter
- Seafood Paella, Saffron Rice, Spiced Vegetables
- Jerk Chicken with Chili Corn
- Seared Herb Chicken Supreme, Ratatouille Vegetables, Crumbled Feta
- Chicken Coq Au Vin, Bacon, Crispy Onion Strings
- Beef Stroganoff, Egg Noodles
- Beef Bourguignon, Mini Yorkshire Pudding
- Apple Braised Pork Back Ribs, Tim's Own Homemade BBQ sauce

Sides

- Roasted Garlic Mashed Potatoes
- Egg Fried Rice
- Long Cut Cajun Sweet Potato Frites, Jalapeno Mayo
- Lemon Scented Parisienne Potatoes
- Vegetable Rice Pilaf
- Cheese Stuffed Tortellini, Pestco Cream Sauce, Diced Tomatoes
- Penne A La Vodka, Grilled Zucchini
- Herb Buttered Vegetable Medley

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THEMED CONFERENCE BREAKS

(MINIMUM 10 PEOPLE)

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

POPCORN BAR \$11/PP

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

THE BAKERY \$14/PP

Mini Dutch Pancakes
Lemon Yogurt Coffee Cake
Country Style Cookies
Mini Apple Cinnamon Muffins

STRESS REDUCER \$15/PP

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

SALTY SNACKER \$15/PP

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

GARDEN PARTY \$15/PP

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

BRAIN BOOSTER \$16/PP

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

PRETZEL BAR - SWEET \$16/PP

(MINIMUM 20 PEOPLE)

Assorted Dips:
Chocolate, Caramel, White Chocolate
Cookie Crumbs
Sprinkles
Cinnamon Sugar

PRETZEL BAR - SAVOURY \$16/PP

(MINIMUM 20 PEOPLE)

Assorted Dips:
Cheese, Honey-Mustard, Melted Butter
Chopped Pickled Jalapenos
Bacon Bits
Everything Bagel Seasoning

CHOCOLATE LOVERS \$17/PP

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

POUTINE STATION \$18/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	\$25.00 per dozen
House Made Granola Bars	\$25.00 per dozen
Country Cookies	\$29.00 per dozen
Freshly Baked Lemon Yogurt Coffee Bread	\$31.00 per loaf
Freshly Baked Buttery Croissants	\$36.00 per dozen
Freshly Baked Mini Dutch Pancakes	\$36.00 per dozen
Freshly Baked Artisan Muffins	\$36.00 per dozen
Assorted Mini Fruit Tarts and Squares	\$36.00 per dozen
Artisan Brownies or Baklava	\$42.00 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	\$9.00 each
Raw Vegetable Bar with Dip	\$8.00 per person (min 10 ppl)
Tortilla Chips with Ranch Dip and Guacamole	\$8.00 per person
Individually Bagged Salted Peanuts	\$7.00 per person
House Fired Kettle Chips, Brie Truffle Fondue	\$11.00 per person
Häagen Dazs Ice Cream Bars	\$9.00 each
Seasonal Fruit and Berries	\$16.00 per person
International Cheese Selection	\$19.00 per person (min 10 ppl)
Fruit Skewers and Mint Dip	\$36.00 per dozen
Chocolate Caramel Tarts	\$44.00 per dozen
House Made Artisan Chocolate Truffles	\$49.00 per dozen
Chocolate Dipped Cheesecake	\$50.00 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	\$5.00 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
2% or Skim Milk	\$27.00 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

46/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, Savoury 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

53/dozen **Hot Hors D'oeuvres**

Brie and Cremini 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

58/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

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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
- 17/person **Vegetable Curry Station**
Slow Simmered Vegetable Curry, Warm Naan, Rice Pilaf, Samosas,
Cucumber Mint Raita, Cilantro Mint Sauce
- Add Butter Chicken \$10
 - Add Garlic Shrimp \$11
 - Add Ginger Beef \$17
- 18/person **Pasta Bar**
- DeCecco Pasta with Smoked Tomato Sauce or Alfredo
Sauce, Basil Pesto, Sundried Tomatoes, Olives, Torn Chicken,
Peppers, Garlic and Parmesan, Focaccia Toast
- 18/person **Omelette Station**
- Farm Fresh Eggs with Selection of Onions, Peppers, Virginia
Ham, Mushrooms, Cheddar Cheese
- 24/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 \$21

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Cocktail Reception / Late Night Food Bars & Dessert Tables (minimum 20 ppl)

9/person	<p>Freshly Baked Cookies (choose up to three cookie flavours):</p> <table border="0"> <tr> <td>Chocolate Chip</td> <td>Peanut Butter</td> </tr> <tr> <td>Shortbread</td> <td>Coconut Macaroons</td> </tr> <tr> <td>Double Chocolate Chip</td> <td>Oatmeal Raisin</td> </tr> <tr> <td>Gingersnap</td> <td>Chocolate Brownie Fudge</td> </tr> </table>	Chocolate Chip	Peanut Butter	Shortbread	Coconut Macaroons	Double Chocolate Chip	Oatmeal Raisin	Gingersnap	Chocolate Brownie Fudge
Chocolate Chip	Peanut Butter								
Shortbread	Coconut Macaroons								
Double Chocolate Chip	Oatmeal Raisin								
Gingersnap	Chocolate Brownie Fudge								
10/person	<p>Good Ol' Popcorn Bar (includes popcorn cart!)</p> <p>Buttered and Salted, Cajun, Balsamic Vinegar, Pesto and Curry Spices</p>								
11/person	<p>Mini Donut Bites</p> <p>Chocolate and Caramel Sauce, Crushed Peanuts, Crushed Candy, Graham Crumbs, Toasted Coconut Sprinkles, White Chocolate Chips</p>								
12/person	<p>Vegetable Crudités with Blue Cheese or House Spiced Ranch Dip</p>								
16/person	<p>Self-Serve Poutine</p> <p>Yukon Gold Fries smothered with House Made Spiced Gravy, Traditional Cheese Curds, Scallions, Sour Cream</p> <ul style="list-style-type: none"> • Add Duck Confit \$11 • Add Butter Chicken \$11 • Add Chili Lime Ground Beef \$16 • Make it Vegetarian- Vegan Gravy, Chili Roasted Cauliflower, Avocado, Chipotle Peppers 								
16/person	<p>Pretzel Bar - Sweet</p> <p>Assorted Dips (Chocolate, Caramel, White Chocolate), Cookie Crumbs, Sprinkles, Cinnamon Sugar</p>								
16/person	<p>Pretzel Bar - Savoury</p> <p>Assorted Dips (Cheese, Honey-Mustard, Melted Butter), Chopped Pickled Jalapenos, Bacon Bits, Everything Bagel Seasoning</p>								
17/person	<p>Late Night Sweet Table</p> <p>The Waterside Inn Sweet Treats Table including Fresh Fruit Presentation, Artisan Cookies, House Made Squares, Tarts and Brownies</p>								
17/person	<p>Sliced Seasonal Fruit and Berry Presentation</p> <p>Served with Minted Yogurt and Honey Dip</p>								
20/person	<p>All Day Breakfast</p> <p>Breakfast Sandwich with English Muffin, choice of Turkey Sausage Patty or Bacon, Fried Egg, Cheddar Cheese, served with Tater Tots, Ketchup, Mayo, and Chipotle Aioli</p>								

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Cocktail Reception / Late Night continued

- 20/person **Burger Shack**
Cheeseburger with All Beef Patty, Medium Cheddar, Chopped Onion, Sweet Ketchup, Deli Mustard, served with Crispy Battered Fries
- 24/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 **Mashed Potato Bar**
Creamy Mashed Potatoes, Braised Beef, Shredded Cheese, Chopped Herbs, Fried Onions, Bacon Bits, Pearl Onion Gravy
- 26/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 \$9
 - Add Cajun Blackened Chicken \$11
 - Add Chipotle Beef \$18
- 26/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 \$10
 - Add Shrimp (3pcs) \$12
- 26/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, Veggies Sticks with House Spiced Ranch Dip
- 26/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 \$10
- 30/person **Chocolate Fountain Station** (minimum 25ppl)
Dark Chocolate, served with Assorted Seasonal Fruit, Assorted Mini Cheesecake, Salted Pretzels, Marshmallows

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A la Carte Plated Menu Selection

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

From the Soup Kettles

- | | |
|----|--|
| 15 | Roasted Butternut Squash
Cinnamon Maple Sour Cream |
| 15 | Cream of Broccoli
Shredded Cheddar |
| 15 | Vegetable Moroccan Harika
Cilantro Crème Fraîche |
| 15 | Italian Wedding Soup
Mini Meatballs, Grated Parmesan |
| 15 | Caramelized Onion, Mozzarella Crouton
Chopped Herbs |
| 15 | Wild Mushroom and Herbs
Gorgonzola Crouton |
| 15 | Smoked Tomato Vodka Bisque
Chopped Herbs |
| 15 | Potato Leek Soup
Scallion Crème Fraiche |
| 20 | Maritime Lobster Bisque
Brandy Spiked, Chive Oil |

Out of the Garden

- | | |
|----|---|
| 15 | Spring/Summer Baby Salad Greens
Cherry Tomatoes, English Cucumber, Raspberries,
In House Made Raspberry Vinaigrette |
| 15 | Fall/Winter Baby Salad Greens
Shaved Root Vegetables, Roasted Shallot Dressing |
| 15 | Arugula Salad
Artichoke, Olive, Roasted Red Pepper, Pepperoncini, Cherry Tomato,
Roasted Garlic Dressing |
| 16 | Baby Spinach Frisée and Arugula
Roasted Grapes, Mandarin Orange, Crumbled Feta Cheese,
Cajun Spiced Pecans, Honey Sage Vinaigrette |
| 19 | 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)

- 16 / 32 **Gemelli Pasta**
Arrabbiata Sauce, Cracked Black Olives, Marinated Artichokes,
Roasted Red Pepper, Charred Tomato, Fresh Cut Basil,
Shaved Parmesan
- 16 / 32 **Cheese Tortellini**
Leek, Mushroom and Pesto Cream Sauce, Fresh Cut Herbs
- 18 / 36 **Wild Mushroom Risotto**
Arborio Rice cooked in a Vegetable Stock,
finished with Fresh Cut Herbs and Parmigiano-Reggiano
- 18/ 36 **Sweet Pea & Lemon Risotto**
Arborio Rice, Light Saffron Stock infused with Thyme and Lemon,
Green Pea Puree and Parmigiano-Reggiano
- 18 / 36 **Mediterranean Vegetable Purse**
Grilled Assortment of Vegetables, Wrapped in Grilled Zucchini,
Red and Yellow Pepper Coulis, Marinated Tofu, Crisp Garlic Pita
- 19/ 38 **Vegetable Fritter and Haloumi**
Pan Seared Sweet Potato and Vegetable Cake,
Red Lentil Curry Sauce, Cucumber Mint Raita, Grilled Naan
- 19/ 38 **Southern Stuffed Pepper**
Trinity Vegetable Chili Rice, Corn, Black Beans, Tomatoes,
Jalapeno Monterey Jack Cheese, Cilantro Sour Cream,
Tortilla Chip
- 19/ 38 **Haloumi and Caramelized Onion Risotto Cake**
Basil Tomato Sauce, Lemon Pepper Grilled Asparagus,
Shaved Parmesan

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Fish Entrees (prices are based on market availability)

- 38 **Pan Seared Tilapia Fillet**
Caper Butter Sauce
- 40 **Five Spiced Salmon Fillet**
Yuzu Cream
- MP **Pan Seared Swordfish**
Cognac Peppercorn Sauce

Meat & Poultry Entrees

- 28 **Pork Chop**
Stuffed with Bacon, Apple, and Brie
- 28 **Bacon Wrapped Pork Loin**
Pan Jus
- 30 **Seared Pork Tenderloin**
Cajun Honey-Butter
- 38 **Pan Seared Chicken Supreme**
Sherry Mushroom Cream Sauce
- 41 **Roasted Stuffed Chicken Supreme**
Stuffed with Roasted Garlic, Spinach and Haloumi,
Chicken Jus
- MP **9 oz AAA Thick Cut Strip Loin**
Pommery Mustard Horseradish Rubbed,
Red Wine Rosemary 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, Petite Beef Fillet,
Wild Mushroom Veal Jus

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Entree Sides

Entrees are served with seasonal vegetables and your choice of side:

Garlic Herb Roasted Fingerling Potatoes (cap 100 guests)

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

- 16 **Classic Vanilla Crème Brûlée**
Macerated Berries, Scattered Sauces
Upgrade to **Pistachio Crème Brûlée** +\$2.00
- 16 **Apple Cinnamon Fritter and Vanilla Bean Ice Cream (cap 50 guests)**
Gold Flakes, Whiskey Caramel Sauce, Cookie Tuille
- 16 **Vanilla Caramel Tartufo**
Seasonal Berry and Mint Compote
- 16 **Choux Au Craquelin**
Espresso Cream Filling, Dulce De Leche Drizzle
- 16 **Chocolate Fudge Brownie**
Vanilla Bean Ice Cream, Gold Flakes
- 17 **Lemon Curd Cheesecake**
Whipped Cream, Candied Lemon Wheel
- 18 **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

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BEVERAGES

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 (MIMOSAS OR BELLINIS) \$130.00
 RUM PUNCH \$150.00

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 \$30.00 per hour (minimum of four hours) will be applied.

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 \$30.00 per hour (minimum of four hours) as well as a cashier's fee of \$30.00 per hour (minimum of four hours) will be applied.

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