FOOD & BEVERAGE MENUS

DINNER MENUS

Choice of 3 Dinner Menu Option - For Groups of 20 or Less

Our chef will create for you a 3 course dinner for your guests to enjoy. The menu will include a selection of appetizers (Soup, Salad or Appetizer) a selection of 3 entrées (Meat, Fish & Vegetarian), Dessert and Coffee/Tea $53 per person (+service charge & taxes).

Beef Option Add: $5

DINNER OPTIONS

From the following entrées below please select 1 entrée choice. If you would like to offer 2 entrée selections for your dinner you will be charged the higher entrée price.

Entrees are served with appropriate starch and seasonal vegetables.

In order to serve you better please advise us in advance of any dietary requests or restrictions you may have. Please note we offer Kosher and Halal food products. Our goal is to meet your food service needs in every way!

All of the entrées below are priced on a per person basis.

3 Course Dinner Option
1st Course – Soup or Salad
2nd Course – Main Entrée (See selections on following pages)
3rd Course – Dessert with Coffee & Tea

4 Course Dinner Option
1st Course – Soup
2nd Course – Salad (Add $5. to the entrée price)*
3rd Course – Main Entrée (See selections on the following pages)
4th Course – Dessert with Coffee & Tea

Prices below are exclusive of 15% service charge and 13% HST.

*Please see full Banquet Package for Room Rental Fees, Set-up Fees, Additional Costs and Booking Policies & Procedures), thank you.
Soup Appetizer Selections
Woodland Mushroom Soup
Roasted Butternut Squash with Crème Fraiche
Tomato Basil Bisque
Leek, Potato & Stilton
Chicken Broth with Chicken, Vegetables & Israeli Couscous

Salad Appetizer Selections
Salad Panache
Traditional Caesar
Baby Spinach
Lolla Rossa Salad with Berries
Baby Arugula, Roasted Peppers, Asiago Cheese & Pecans

Deluxe Appetizer Selections
* Add $3 for the following Deluxe Appetizers

Shrimp Cocktail (5 Tiger Shrimps)
Prosciutto Wrapped Fresh Figs with Blue Cheese (Seasonal)
Cured Duck with Asian Salad
Smoked Salmon with Pumpernickel, served with Cream Cheese, Onions & Capers
Smoked Trout with Dijon Mustard and Cucumber Salad
(V) Basil Marinated Buffalo Mozzarella & Vine Ripe Tomatoes with Balsamic Reduction

All prices are subject to 15% Service Charge and 13% HST.
Meat

Filet of Beef, (6oz.)  $ 58
or (8oz.)  $ 65
Served with Three Peppercorn Sauce or English Stilton Butter

New York Sirloin Steak (6oz.)  $ 53
(8oz.), Served with choice of Brandied Mushroom or Black Peppercorn Sauce  $ 56

Roasted Rib Eye, Au Jus (minimum of 20 guests)  $ 52

Rack of Lamb with Herb Crust (Australian)  $ 54
Served with Red Currant & Port Reduction

Ontario Pork Tenderloin, Au Jus  $ 46
Served with Wild Blueberry Cassis Reduction

Chicken

Rosemary Garlic Rub of Supreme of Chicken, Au Jus  $ 46
Served with Sweet Bell Peppers & Shiitake Slaw or Woodland Mushrooms & Sundried Tomato Sauce

Supreme of Chicken, Calvados Sauce  $ 46
Stuffed with Caramelized Apples, Sun-dried Cranberries and Toasted Almonds.

Cornish Game Hen (Boneless),  $ 48
Stuffed with Wild Rice & Woodland Mushrooms
Or
Cornish Game Hen (Boneless),  $ 47
With a Cassis & Cranberry Sauce

Turkey – With all the Trimmings  $ 46
Served with Bread Stuffing and Cranberry Sauce

All prices are subject to 15% Service Charge and 13% HST.
## Fish

Filet of Atlantic Salmon (Poached, Baked or Grilled)  $ 46  
Served with choice of Guava Glaze, Lemon Chive Beurre Blanc, Miso Glazed or Maple Glazed

Filet of Arctic Char (Baked)  $ 54  
Served with choice of, Lemon Chive Beurre Blanc, Red Pepper Sabayon or Maple Glazed

Baked Striped European Sea Bass, with Red Wine Beurre Blanc  $ 52  

Salmon Wellington  $ 48  
Served with a Lemon and Caper Sauce

Almond & Herb Crusted Filet of Salmon with Lemon Chive Beurre Blanc  $ 48  

## Pasta

Meat Cannelloni  $ 38  
Served with Tomato & Alfredo Sauces and topped With Mushrooms & Sweet Bell Peppers

Ricotta & Spinach Manicotti  $ 38  
Served with Mediterranean Tomato Sauce With Zucchini & Butternut Squash

Penne Primavera  $ 38  
Served with Julienne Vegetables & Sun-dried Tomatoes in a Pesto Sauce

Meat Tortellini  $ 38  
Served with Smoked Chicken & Arugula with Tomato Provencal Sauce

Cheese Tortellini  $ 38  
Served with Sweet Bell Peppers & Butternut Squash With a Pesto & Rose Sauce

All prices are subject to 15% Service Charge and 13% HST.
Vegetarian
Japanese Eggplant $ 38
Stuffed with Mediterranean Vegetables
Served with a Thai Curry & Coconut Sauce

Moroccan Tagine $ 38
Mediterranean Vegetables with Chickpeas,
Dried Fruit and Almonds with Couscous

Chevre & Vegetable Tower $ 38
Layered grilled Vegetables with Goat Cheese
Served with Tomato Coulis

Vegan
Multigrain Rice Pilaf with Grilled Vegetables $ 38
& Tofu

Ratatouille $ 38
Provençale Vegetable Stew
Served with Rice or Quinoa

Miso Glazed Tofu with Edamame & King Oyster $ 38
Mushrooms served with Jasmine Rice

Children’s Selections
12 and under (children under 5 no charge) $25
Served with Veggie Sticks, Ice Cream and Soft Drink/Juice

Burger/Cheeseburger
Served with Fries

Chicken Fingers
Served with Fries

Grilled Cheese Sandwich
Served with Fries

Macaroni & Cheese

Pizza (Choice of)
Pepperoni & Mozzarella
Cheese or
Ham, Pineapple and Mozzarella Cheese

All prices are subject to 15% Service Charge and 13% HST.
**DINNER BUFFETS**

#1 (Choice of 4 Salads, 2 Entrees, 1 Carving and Dessert, Coffee & Tea) $52*

#2 (Choice of 3 Salads, 1 Entrée, 1 Carving and Dessert, Coffee & Tea) $48*

#3 (Choice of 2 Salads, 1 Entrée and Dessert, Coffee & Tea) $42**

* Minimum 50 Guests

** Minimum 20 Guests

All buffets are served with potatoes or rice and seasonal vegetable.

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**SALAD SELECTIONS**

- **Seasonal Green Salad**
  - With Herb Vinaigrette

- **Caesar Salad**
  - With Bacon, Croutons & Parmesan

- **Coleslaw** (Vinaigrette)

- **Creamy Potato Salad**

- **Curried Couscous Salad**
  - With Dried Cranberries & Pinenuts

- **Greek Salad**
  - With Tomatoes, Cucumbers & Olives

- **Grilled Vegetable Salad**
  - With Olive Oil & Herbs

- **Mediterranean Pasta Salad**
  - with Bell Peppers, Artichokes & Sundried Tomatoes

- **Spinach Salad**
  - With Maderine Oranges, Dried Cranberries & Almonds

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**ENRÉE SELECTIONS**

- **Grilled Chicken Breast**
  - With Mushroom Sauce

- **Atlantic Salmon**
  - Grilled or Poached

- **Beef Bourguignon**
  - Mushrooms in Red Wine Sauce

- **Cannelloni with Meat**
  - Tomato & Alfredo Sauces

- **Coq Au Vin**
  - With Pearl Onions & Mushrooms
  - Red or White Wine Sauce

- **European Sea Bass**
  - With Grape Tomatoes, Fennel
  - Fresh Herbs in a Light Wine Broth

- **Lamb Tagine**

- **Seafood Newburg – Add $3**

- **Manicotti with Spinach & Ricotta (V)**
  - With Tomato & Alfredo Sauces

- **Moroccan Vegetable Stew (V)**

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**CARVING SELECTIONS**

- **Roast Beef or Roast Striploin, Add $3.**
  - With Horseradish Sauce

- **Smoked Maple Glazed Ham**
  - With Dijon & Honey Mustard

- **Roast Pork Loin**
  - With Apple Chutney

- **Roast Turkey**
  - ‘With all the Trimmings’

- **Whole Salmon Coulibiac**
  - In Puff Pastry with Spinach
  - With Lemon Dill Sauce

- **Whole Side of Herb Crusted Atlantic Salmon Filets**
  - With Chardonnay & Caper Sauce

- **Herb Crusted Roast Leg of Lamb**
  - Add $3
  - With Dijon Mustard

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All prices subject to change.

15% Service Charge and 13% HST.

**To enhance your buffet add a delicious platter or two from the Reception Selections on page22-23**
**FOOD STATIONS** (Minimum of 50 people)

Note: Reception we recommend 2-3 Stations  
Dinner we recommend 4-5 Stations

Please note that stations requiring a chef (carving/cooking) will be charged for labour.

**Cold Stations**

**Seafood - $15pp**

Malpeque Oysters (2pieces pp)  
Lemon Wedges, Fresh Horseradish,  
Shallot and Cocktail Sauces

Smoked Trout & Salmon (2pp)  
Lemon Wedges, Horseradish  
Aioli Sauce, Cream Cheese and  
Assorted Bread

Tiger Shrimp Pyramid (2pp)  
Cocktail Sauce and Lemon Wedges

**Sushi - $12pp**

A selection of Sashimi, Sushi & Maki Rolls (5 Pieces pp)

Served with,  
Pickled Ginger, Wasabi & Soya Sauce

**European Charcuterie - $12pp**

3 pieces per person

Honey Glazed Ham  
Served with Honey & Dijon Mustards and Cornichons

Smoked Duck Breast, Duck Terrine and Rillettes

A Selection of Cured Meats

Served with Pickles, Fruit Chutney, Assorted Mustards  
French Baguette and Crackers
**FOOD STATIONS – CONT’D**

**Hot Stations**

*Beef Carving - $15pp *(Chef for carving add $25.00/hr. –minimum 2 hours)*

- Beef Tenderloin, 2 oz. pp
- Beef Ribeye, 3 oz. pp

Served with,
- Sautéed Mushrooms
- Caramelized Onions
- Horseradish Sauce, Garlic Aioli and Grainy Mustard
- with French Baguette

* Add a chef for carving

**Sliders – $13pp**

- Beef, Salmon, Chicken & Vegetarian Sliders (3 pieces, pp - assorted)

Served with,
- Cheddar, Feta and Blue Cheeses
- Sautéed Mushrooms with Shallots
- Caramelized Onions
- Lettuce
- Tomato & Zucchini Relishes
- Spicy Wasabi Mayo, Garlic Mint Aioli
- And Dijon Mustard

Served with Root Chips and Homemade Potato Chips

**Indian - $13pp**

- Chicken Tandoori (2oz pp), Lamb Vindaloo (2oz pp)
- and Vegetarian Biryani (2oz pp)

Served with,
- Basmati Rice Vegetable Medley (Peas, Carrots & Cauliflower with Ginger)
- Naan Bread
- Mango Chutney and Raita

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**Italian - $13pp** (*Chef for carving add $25.00/hr. –minimum 2 hours*)

Antipasto Platter – 2 pieces pp

Penne Primavera (3oz pp)
Garden Vegetables in a Pesto Sauce

Rigatoni with Italian Sausage (3oz pp)
Served with a Mediterranean Tomato Sauce

Served with,
Green Salad with Italian Vinaigrette
Garlic Bread and Italian Bread Sticks

**Asian - $13pp**

Crispy Spring Rolls (2 piece pp)

Chow Mein Noodle (4oz pp)
Choice of Chicken or Beef

Assorted Dim Sum (2 pieces pp)

Served with,
Plum & Tamarind Dipping Sauce, Soya Sauce, Chinese
Mustard and Peanut Sauce

**Greek - $13pp**

Greek Salad with Feta & Kalamata Olives

Pork Souvlaki (1 pieces pp)
And
Chicken Souvlaki (1 pieces pp)
Served with,
Rice Pilaf
Tzasiki Sauce
Pita Bread

All prices are subject to 15% Service Charge and 13% HST.
**Dessert Stations**

**Chocolate Station - $12pp**
(Large Chocolate Fountain – Rental Fee $150.00)

Dark Chocolate  
Or  
White Chocolate (can be tinted to match event colours)

Served with,  
Fresh Cut Fruit  
Pound Cake  
Pretzels  
Marshmallows  
Biscotti and Cookies

**Sweet Table - $8pp**
Includes 3 pieces per person

A Selection of Cakes  
French Finger Pastries  
Assorted Squares  
Fruit Tarts

Fresh Fruit Tray  
**ADD:** International and Domestic Cheese Platters $3.

**ADD:** Dark and White Chocolate Lollipops - $42.00 / doz. (min. 2 doz.)

**Cheese Station $12pp**

Baked Camembert  
International and Domestic Cheese Platters

Fresh Fruit

Assorted Crackers and French Baguette  
Assorted Chutneys & Pickles

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