FOOD & BEVERAGE MENUS

LUNCH MENU (Monday-Friday) – Add $12.00 for Saturday Events

Choice of 3 Menu Option
Groups of 20 or Less

Our chef will create for you a 3 course luncheon for your guests to enjoy. The menu includes a selection of 2 appetizers (Soup or Salad) a selection of 3 entrées (Meat, Fish & Vegetarian), Dessert and Coffee/Tea. $33.00 per person (+service charge & HST)  Beef Entrée Option Add: $3.00(++).

A LA CARTE MENU

Cold Entrée Selection (3 Course Menu)
All entrees include, soup of the day, chef’s seasonal dessert and coffee/tea.

Cobb Salad - Romaine & Leaf Lettuce with Chicken, Avocado, Boiled Eggs, Tomatoes & Roquefort Cheese with Warm Bacon & Sherry Vinaigrette…………………………………… $24

Warm Ahi Tuna Tacos - With Wasabi Cream & Mango Slaw (Max. 25 people)………………………… $30

The Club Seafood Salad - Nova Scotia lobster, Shrimps, Smoked Salmon, Avocado, Grapefruit & Frisée lettuce served with Louis XV sauce (mayonnaise & brandy) ………………… … $35

*Quinoa Salad- Served on Baby Greens with Pistachios, Chick Peas and Turmeric Cauliflower And Cilantro Pesto. Served with a XVOO & Balsamic Reduction…………………………………………………… $20

*Warm Mushroom Salad -With European Bacon, Fingerling Potatoes & Swiss Cheese Served with a Warm House Vinaigrette ……….……………………………………………………. $24

*Greek Salad - Iceberg Lettuce, Tomatoes, Cucumbers, Red Onions, Kalamata Olives & Feta Cheese served with a Lemon Vinaigrette…………………………………………………. $20

*Caesar Salad - Classic with Smoked Bacon, Parmesan Cheese & Herb Croutons……………………. $20

*Salad Nicoise – Spring Mixed Lettuce, Potatoes, Green Beans, Tomato, Julienne of Carrots & Red Pepper, Boiled Egg, Olives, Capers, Red Onion with Lemon Vinaigrette................................. $22

*Add: Ahi Tuna $ 8, Chicken - $7, Grilled Salmon - $7, Solid White Tuna - $6, or Tofu - $5

All prices are subject to 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.
LUNCH MENU (Monday-Friday)
* Add an additional $10.00 per entree for Saturday & Sunday events

Hot Entrée Selection (3 Course Menu)
All entrees include, soup or salad, seasonal vegetables, potato or rice, chef’s seasonal dessert and coffee/tea.

**Beef Bourguignon,** Served with Mashed Potatoes and Seasonal Vegetables $33

New York Striploin (6oz), Black Peppercorn Sauce or Truffle Infused Mushroom Sauce with Mashed Potatoes and Seasonal Vegetables $36

New Zealand Rack of Lamb, Au Jus and Red Currant Jelly Port Reduction Served with Seasonal Vegetables & Potatoes $36

½ Boneless Cornish Game Hen, Tomato, Mushroom & Shallot Sauce Served with Roast Potatoes or Rice and Seasonal Vegetables $30

Chicken Supreme, Bourbon Glaze Served with Basmati Rice & Seasonal Vegetables $30

European Sea Bass with Kaffir Lemon Beurre Blanc Sauce Served with Seasonal Vegetables and Multigrain Rice $33

Salmon Filet (Grilled, Baked or Poached), Grainy Mustard & Maple Glaze or Lemon Herb Butter Served with Rice and Seasonal Vegetables $30

*(V) Grilled Vegetable Goat Cheese Tower (with Roasted Red Pepper Coulis) $27

*(V) Penne Primavera (Julienne Vegetables in a Pesto Sauce) $27

** (V) Roasted Vegetables in Korma Curry Sauce (Served with Basmati Rice) $27

** (V) Moroccan Tagine (Served with Couscous & Naan Bread) $27

*(V) VEGETARIAN

** (V) VEGAN

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FOOD & BEVERAGE MENUS
LUNCHEON BUFFETS (Monday-Friday)

The Mixed Sandwich Platter Package ($18)

Deli Sandwiches – 1 Sandwich per person
(Sandwiches are served on assorted breads, buns & wraps)

Fillings include; Egg Salad, Tuna Salad, Salmon Salad, Chicken Salad, Ham or Turkey & Swiss Cheese, Roast Beef and Grilled Vegetables with Babaganoush

Served With Coleslaw & Potato Salad, and Mix Greens

Freshly Baked Assorted Cookies & Coffee/Tea

Add: Homemade Soup $5./pp
Add: Fresh Fruit Tray $5./pp

The Deluxe Mixed Platter Package ($23)

Add $4.00 per person for an additional ½ Sandwich ($27)

Deluxe Deli and Open Faced Sandwiches (cut in half) – 1 Sandwich per person
(Sandwiches are served on assorted breads, Ace Bakery buns, Panini & wraps)

Selection:
Jerk Spiced Grilled Chicken and Avocado,
Roast Beef and Jalapeño Havarti Cheese, with Dijon Mustard
Smoked Salmon with capers & red onion relish
Pan Bagnat with Tuna Salad
Grilled Vegetable Wraps with Tahini Dressing
Chicken Waldorf
Served with Greek salad, Pasta salad, and Vegetable Crudités

Freshly Baked Cookies and French Pastries & Coffee/Tea

Add: Homemade Soup $5./pp
Add: Fresh Fruit Tray $5./pp

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LUNCHEON BUFFETS (Monday-Friday)

The Pasta Buffet
Select a Pasta Dish ($25) or two ($29) from the following selections:

- Cannelloni with Meat, (Topped with Mushrooms, Tomatoes & Onions with Tomato & Alfredo Sauces)
- Manicotti with Ricotta & Spinach, (Topped with Squash, Mushrooms & Onions with Tomato & Alfredo Sauces)
- Penne Primavera (Julienne Vegetables with Sun-dried Tomatoes, Asiago Cheese & Pesto)
- Cheese & Spinach Tortellini with Sweet Roasted Peppers in a Rose Sauce
- Macaroni & Cheese with Chicken or Mushrooms

Pasta Buffet includes, Rolls & Butter, Baby Arugula Salad with Balsamic Vinaigrette and Caesar Salad with Creamy Dressing, Dessert and Coffee/Tea

Add: Antipasto Platter, $5 pp
Prosciutto, Capicola, Calabrese, Provolone, Artichokes, Sun-dried Tomatoes and Olives

The Pizza Buffet
Two (2) Selections of Thin Crust Pizza ($22)

- Grilled Chicken, Sun-dried Tomatoes, Goat Cheese, Mozzarella and Pesto Sauce
- Grilled Vegetables, Sun-dried Tomatoes, Olives, Feta Cheese, Mozzarella with a Tomato Basil Sauce

Pizza Buffet includes, Caesar Salad, Spring Mix Salad Chef’s Seasonal Dessert and Coffee/Tea

(Gluten Free Crusts Available – add $2.00)

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**FOOD & BEVERAGE MENUS**

**LUNCHEON BUFFETS (Monday-Friday)**

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**The ‘Board’ Buffet Spread- $37 (Maximum 30 people)**

Rolls and Butter, 3 Seasonal Salads, 3 Main Entrees (Warm Chicken Breast, Warm Filet of Salmon, Lamb or Beef Skewers), Desserts (Mini Pastries, Fresh Fruit & Artisan Cheese Platter with FC Honey) and Coffee /Tea.

Served on platters (buffet style).

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**The Classic Casserole Buffet**

With Rolls and Butter, Choice of Soup or Spring Mix Salad and is served with Rice or Potatoes, Seasonal Vegetables, Chef’s Seasonal Dessert and Coffee/Tea

Select a Casserole ($26) or two selections (31) from the following selections:

- **Chicken Coq au Vin (Red or White Wine Sauce)**
  Red (European Bacon, Mushrooms and Pearl Onions in Cabernet Sauvignon Sauce)
  White (Pearl Onions and Mushrooms in a Riesling & Cream Sauce)

- **Beef Bourguignon** (Mushrooms, Pearl Onions in a Cabernet Sauvignon Sauce)

- **Veal Marengo** (With Tomatoes & Pearl Onions)

- **Vegetarian Tagine** (with Couscous & Harissa)

- **Curry Roasted Vegetable Stew** (with Coconut Milk, Coriander and Lemon Grass)

**Vegan**

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BBQ LUNCH BUFFETS (Monday-Friday)

(Based on a minimum of 20)

The Classic $23 (Includes all the condiments)

Add $ 4. For Dinner Buffets
Choice of Three (3) Salads,
Caesar
Coleslaw
Potato Salad (Creamy or Vinaigrette)
Roasted Seasonal Vegetable
Spinach Salad
Spring Mix Green Salad
Sweet Potato and Roasted Cauliflower Salad

Homemade Beef, Chicken, Lamb or
Vegetarian Sliders or Vegetarian Quinoa Cake— Choose 2 selections
Pillar Bratwurst Sausage
Roasted Corn on the Cob

Watermelon & Mini Pastries
Coffee & Tea

The Deluxe $33 (Includes all the condiments)

Add $ 4. For Dinner Buffets
Choice of Four (4) Salads,
Caesar
Coleslaw
Potato Salad
Roasted Seasonal Vegetable
Spinach Salad
Spring Mix Green Salad
Sweet Potato Salad

Grilled Striploin Steak (3oz)
Grilled Chicken Breast (3oz)
Guava Glazed Salmon Filets (2oz)
Quinoa & Lentil Sliders (Contains Egg & Cheese)
Corn on the Cob
Fresh Fruit Platter
Grilled Peaches with Butterscotch Sauce & Oatmeal Crumble (In season)
Coffee & Tea

Add: Lobster Tail (3oz) $10.

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DESSERT SELECTIONS

Entrée and buffet menus offer the Chef’s daily dessert special.

To substitute for one of the desserts listed below, ADD: $2.5 per person

- Crème Brulée – Seasonal Flavour (maximum 30)
- Fresh Fruit Cup with Berries & Tropical Fruit – Gluten Free
- Fresh Berries with Mascarpone & Whipped Cream with Balsamic & FC Honey Drizzle
- New York Style Cheesecake with Seasonal Fruit Compote
- Raspberry, Pistachio & Almond Mousse
- Warm Individual Apple Crumble Tart with Vanilla Ice Cream
- Warm Chocolate Lava Cake with Vanilla Ice Cream & Bing Cherries-Gluten Free

Or

Chef’s Trio Dessert Plate – 3 Sweet Seasonal Treats – $3. per person

Dessert Table
$10 per person

French Pastries, Fruit Tarts, Square & Bars,
Cheese Tray, Fresh Fruit Tray and Chocolate Dipped Strawberries

Afternoon Tea

1 Tea Sandwich – 4 pieces $25
1.5 Tea Sandwiches – 6 pieces $28

A delicious selection of finger sandwiches to include,
Cucumber & Cream Cheese, Egg Salad, Shrimp Salad
Chicken Salad, Tuna and Smoked Salmon

English Scones with Fruit Preserves & Creamy Butter
A selection of Pastries and Tarts
Selection of Gourmet Teas

Add a glass of sparkling wine for $6 per person

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