

## Catering Menus

### **BREAKFAST**

#### **CONTINENTAL BREAKFAST**

Assortment of pastries including Danish, Muffins and croissants  
Preserves and butter  
Chilled orange, apple and cranberry juices  
Selection of teas and freshly brewed coffee  
\$10.95 per person

#### **GARDEN BREAKFAST**

Fresh Orange, Apple and Cranberry Juices  
Natural and Fruit Yogurt  
Seasonal Sliced Fresh Fruit  
Oven-fresh Croissants, Muffins and Danish with Fruit Preserves, Butter and Margarine  
Bagels with an Assortment of Flavoured Cream Cheese  
Selection of tea and freshly brewed coffee  
\$13.95 per person

#### **THE NORTH AMERICAN BREAKFAST BUFFET**

Fresh Orange, Cranberry and Apple Juices  
Oven-fresh Croissants, Muffins and Danish with Fruit Preserves, Butter and Margarine  
Seasonal Sliced Fresh Fruit  
Natural and Fruit Yoghurt  
Assorted Cereals with 2% Milk  
Scrambled Eggs with cheddar cheese  
Smoked bacon or breakfast sausage  
Golden Fried Hash Brown Potatoes  
Selection of tea and freshly brewed coffee  
Hot Chocolate  
\$15.95 per person

**\*All prices are subject to taxes, gratuity charges, and change without notice.**

## Catering Menus

### **BREAKFAST ADDITIONS**

#### **COLD ITEMS**

Assorted Yogurts .....	\$3.00 per serving
Seasonal Whole Fresh Fruit.....	\$3.00 per piece
Seasonal Sliced Fresh Fruit.....	\$4.00 per person
Fresh Fruit Skewers served with Honey Yogurt Dip.....	\$4.75 per person
Bagels with an Assortment of Flavoured Cream Cheese.....	\$3.00 per piece
Assorted Cereals with 2% Milk .....	\$3.50 per person
Zucchini Loaf.....	\$3.50 per piece
Apple Cranberry Loaf.....	\$3.50 per piece
Carrot Loaf.....	\$3.50 per piece
Banana Loaf.....	\$3.50 per piece
Lemon Blueberry .....	\$3.50 per piece
Cranberry Orange Loaf.....	\$3.50 per piece
Assorted Danish, Muffin or Croissant .....	\$2.50 per piece

#### **HOT ITEMS**

Buttermilk, Blueberry or Chocolate Chip Pancakes.....	\$4.75 per person
Classic French toast with Cinnamon Sugar .....	\$4.75 per person
Traditional or Chocolate Waffles.....	\$4.75 per person
Hot Cinnamon Oatmeal .....	\$2.65 per person
Scrambled Eggs .....	\$3.50 per person
Breakfast Sausage, Crispy Bacon or Ham .....	\$4.00 per person
Golden Fried Hash Brown Potatoes.....	\$2.65 per person
Omelette Station.....	\$9.00 per person
(Prepared by Breakfast Chef to each guest's personal specifications. Choice of Cheese, Ham, Mushrooms, Peppers, Onions and Tomatoes. Minimum of 15 persons please.)	

**\*All prices are subject to taxes, gratuity charges, and change without notice.**

## Catering Menus

### **BRUNCH BUFFET**

[Minimum 25 guests]

Assortment of Pastries including Croissants, Muffins and Danish  
Fruit Preserves, Butter and Margarine  
Seasonal Sliced Fresh Fruit  
Natural and Fruit Yogurt  
Assorted Cereals with 2% Milk  
Omelette Station  
( prepared by breakfast chef )  
Vegetable Fritata  
Crispy Bacon and Breakfast Sausage  
Bubble and Squeak  
Golden Fried Hash Brown Potatoes  
Classic French toast with Cinnamon  
Traditional Waffles with Strawberry Sauce and Whipped Cream  
Penne Pasta with Mushrooms and Sun Dried Tomatoes in a white wine cream sauce  
Roasted herbed Chicken with Goat's Cheese Potato Pave  
Garden Salad with Choice of Dressing  
Fresh Vegetable Crudite Platter with two Dips  
Assorted Tarts, Cakes and Pastries  
Orange, Cranberry and Apple Juices  
Selection of tea and freshly brewed coffee  
\$26.95 per person

### **UPGRADE YOUR BRUNCH BUFFET WITH...**

Grilled Marinated Seasonal Vegetables  
International Sliced Cheeses  
European Style Deli Platter  
Thai Beef Pasta Salad  
House Cured Smoked Atlantic Salmon with Capers, Pickled Onions and Dill Crème  
Fraiche  
Pan Seared Chicken Thighs with Mushroom Cream Sauce  
Additional \$8.50 per person

**\*All prices are subject to taxes, gratuity charges, and change without notice.**

## Catering Menus

### **REFRESHMENT BREAKS**

#### **COOKIE PLATTER**

Assorted Freshly Baked Cookies  
Assorted Soft Drinks, Milk and Freshly Brewed Coffee and Tea  
\$6.95 per person

#### **GOURMET SANDWICH PLATTER**

Assortment of fillings  
Black forest ham, cheddar cheese, turkey, egg salad, tuna salad,  
Grilled vegetables and roast beef on a variety of  
Fresh breads, buns and soft tortillas  
Assorted Soft Drinks and Freshly Brewed Coffee and Tea  
\$9.95 per person

#### **PARTY MIX**

Pretzels, Potato Chips, Cajun Mix and Popcorn  
Mixed Movie Candy  
Assorted Soft Drinks  
\$7.95 per person

#### **BAKER'S BASKET**

Warm Cinnamon Rolls with Cream Cheese Icing  
Assorted Muffins  
Assorted Soft Drinks and Freshly Brewed Coffee and Tea  
\$8.95 per person

#### **ICE CREAM PARLOR**

Assortment of Refreshing Ice Cream  
With your choice of toppings  
Chocolate sprinkles, marshmallows, chocolate chips, and caramel sauce  
Variety of Soft Drinks and Freshly Brewed Coffee and Tea  
\$7.95 per person

#### **TREE HUGGERS**

Petit Fours, Mini Assorted Pastries, Banana Loaf  
Assorted Yoghurts and Seasonal Sliced Fresh Fruit  
Bottled Spring Water and Freshly Brewed Coffee and Tea  
\$9.95 per person

**\*All prices are subject to taxes, gratuity charges, and change without notice.**

## Catering Menus

### **FRESH VEGETABLE PLATTER**

Assortment of fresh vegetables  
Peppers, celery, carrots, broccoli, cauliflower, red radish, and cherry tomatoes  
Accompanied with house dip olives and gherkins  
Assorted Soft Drinks, Freshly Brewed Coffee and Tea  
\$8.95 per person

### **DELI ANTIPASTO PLATTER**

A variety of freshly sliced meats,  
Assorted marinated olives, marinated grilled vegetables,  
Spiced feta and grilled bread and spreads  
Assorted Soft Drinks and Freshly Brewed Coffee and Tea  
\$10.95 per person

### **MEDITERRANEAN DIP TRAY**

Hummus, baba ghanoush, roasted red pepper spread  
Served with pita flat breads and olives  
Assorted Soft Drinks  
\$7.95 per person

### **DOMESTIC CHEESE PLATTER**

Assorted local and domestic cheese  
Served with a variety of crackers, breadsticks, flatbreads and fruits  
Assorted Soft Drinks and Freshly Brewed Coffee and Tea  
\$9.95 per person

**\*All prices are subject to taxes, gratuity charges, and change without notice.**

## Catering Menus

### REFRESHMENT A LA CARTE

Freshly Brewed Coffee and Tea (13 Cup Thermos).....	\$21.50 per Thermos
Freshly Brewed Coffee and Tea (50 Cup Urn).....	\$75.00 per Urn
Bottled Spring Water .....	\$2.50 per 500mL bottle
Perrier.....	\$3.00 per bottle
Fresh Apple, Cranberry, Orange, Tomato Juice .....	\$20.50 per 60oz pitcher
Bottled Juice.....	\$2.95 per 300mL bottle
2% Milk .....	\$21.50 per 60oz pitcher
Individual Carton of Whole, Skim or 2% Milk .....	\$2.50 per 250mL carton
Soft Drinks .....	\$2.50 per can
Assorted Yogurts .....	\$3.25 per piece
Seasonal Sliced Fresh Fruit.....	\$4.00 per person
Bagels with an Assortment of Flavoured Cream Cheese.....	\$2.95 per piece
Assorted Danish, Muffin or Croissant .....	\$2.50 per piece
Granola Bars .....	\$2.50 per bar
Chocolate Fudge Brownies.....	\$2.50 per piece
Freshly Baked Cookies .....	\$13.95 per dozen

**\*All prices are subject to taxes, gratuity charges, and change without notice.**

## Catering Menus

### **LUNCH BUFFETS**

Minimum of 15 persons

#### **THE CANADIANA**

Wild Mushroom Cream Soup  
Option of Organic Mixed Greens with Choice of Dressing  
or Pulled Pork Poutine  
Slow Roasted Garlic Herbed Chicken  
served with Roasted Potatoes and Seasonal Vegetables  
Maple Pecan Pie topped with Fresh Whipped Cream  
Assorted Soft Drinks  
Freshly Brewed Coffee and Tea  
\$22.95 per person

#### **GARDEN INN EXECUTIVE DELI**

Fire Roasted Pepper and Roma Tomato Soup  
Caesar salad with garlic croutons and parmesan cheese  
Grilled Potato Salad  
Selection of Roast Beef, Black Forest Ham, Smoked Turkey,  
Pastrami, Egg Salad and Tuna Salad  
Served with an assortment of Fresh Breads, Cheeses, Lettuce,  
Tomato, Onions, Dill Pickles, Mayonnaise and Mustard  
Freshly Baked Cookies and Chocolate Fudge Brownies  
Assorted Soft Drinks  
Freshly Brewed Coffee and Tea  
\$22.95 per person

#### **ASIAN DELIGHTS**

Soy Miso Noodle Soup  
Pork and Vegetable Spring Rolls with Plum Sauce  
Option of Chicken and Mushroom Stir fry  
Or Asian Chicken Barbecue  
Vegetable Fried Rice  
Sticky Banana Skewers  
Assorted Soft Drinks  
Freshly Brewed Coffee and Tea  
\$22.95 per person

**\*All prices are subject to taxes, gratuity charges, and change without notice.**

## Catering Menus

### **LUNCH BUFFETS**

Minimum of 15 persons

#### **LA CUCINA ITALIANA**

Bruschetta

Caesar salad with garlic croutons and parmesan cheese

Chicken Cacciatore

Penne Pasta with your choice of

Tomato Basil, Bolognese, Rosé, Garlic Alfredo

Tiramisu

Assorted Soft Drinks

Freshly Brewed Coffee and Tea

\$21.95 per person

#### **SOUTH-WESTERN BUFFET**

Taco Beef Salad

Fire Roasted Pepper and Sweet Onion Quesadilla

With Sour Cream and Tomato Salsa

Slow Roast Cajun Chicken

Option of Mexican Tomato Rice

Or Roasted Potato and Corn Cob

Crème Caramel

Assorted Soft Drinks

Freshly Brewed Coffee and Tea

\$21.95 per person

#### **EUROPEAN BUFFET**

Sweet Onion Gratinee

Tuscan Green Salad

Option of Coq au vin

Or Beef Bourguignon

Roasted Mashed Potato

Chocolate Mousse

Assorted Soft Drinks

Freshly Brewed Coffee and Tea

\$22.95 per person

**\*All prices are subject to taxes, gratuity charges, and change without notice.**

## Catering Menus

### WORKING LUNCH PLATES

**Designed for your smaller group...**

10 people or less

#### **SOUP & SANDWICH**

Freshly Made Soup of the Day

Classic Club Sandwich with Turkey, Bacon, Swiss Cheese, Lettuce and Tomato

Served on your Choice of White or Whole Wheat Bread

Freshly Baked Cookies

Assorted Soft Drinks

Freshly Brewed Coffee and Tea

\$18.50 per person

#### **SALAD & SANDWICH**

Organic Mixed Greens with Choice of Dressing

Sliced Turkey Breast with Havarti Cheese, Red Onion,

Tomato and Lettuce served on a Croissant with Dijon Mayonnaise

Freshly Baked Cookies

Assorted Soft Drinks

Freshly Brewed Coffee and Tea

\$18.50 per person

#### **SALAD & PASTA**

Caesar Salad

Penne Pasta served with your choice of

Tomato Basil, Bolognese or Garlic Alfredo Sauce

Freshly Baked Cookies

Assorted Soft Drinks

Freshly Brewed Coffee and Tea

\$19.95 per person

**\*All prices are subject to taxes, gratuity charges, and change without notice.**

## Catering Menus

### **PLATED LUNCHES**

\$ 27.95 per person

Assortment of Rolls and Butter  
Choice of a Starter, Dessert ,  
Main Course (Chicken or Beef or Fish or Pasta or Vegetarian)  
Assorted Soft Drinks  
Freshly Brewed Coffee and Tea

#### **THE STARTERS**

~ SOUP ~

Roasted Onion Gratinee  
Fire Roasted Pepper Soup  
Wild Mushroom Soup  
Coconut Vegetable Curry Soup  
Cream of Broccoli

~ SALAD ~

Organic Mixed Greens with Choice of Dressing  
Caesar Salad with Garlic Croutons  
Fennel and Orange Frissee

#### **MAIN COURSE**

##### **VEGETABLE STRUDEL**

Seasonal Vegetables with Goat's Cheese Wrapped in Filo  
Served with Sweet Potato puree and Roasted Vein Tomatoes

##### **SOY MAPLE SALMON**

Roasted Soy Maple Marinated Atlantic Salmon  
Served with Lemon Grass infused Steamed Rice  
Steamed Baby Bok Choy

##### **PAN SEARED CHICKEN SUPREME**

Pan Seared Chicken Breast  
Served with Roasted Potatoes  
Wilted Spinach and Mushroom Fricassee  
Mushroom Madeira Jus

##### **AAA STRIPLOIN STEAK**

Garlic Chipotle Marinated AAA Striploin  
Served with Garlic Mashed Potatoes  
Seasonal Vegetables, Caramelized Onions  
And Peppercorn Jus

**\*All prices are subject to taxes, gratuity charges, and change without notice.**

## Catering Menus

### **ATLANTIC SALMON**

Grilled Atlantic Salmon  
Served with Curry Spiced Couscous  
Wilted Greens and Citrus Beurre Blanc

### **ROASTED PAPRIKA CHICKEN**

Garlic and Paprika Roasted Chicken Breast  
Served with Paella Rice

### **WILD MUSHROOM PASTA**

Fettuccine Pasta with Grilled Wild Mushroom ,  
Garlic Confit, Cherry Vein Tomatoes,  
Baby Arugula and Grated Reggiano Parmigiano  
In a Mushroom Cream.

### **ROASTED STUFFED PORK LOIN**

Roasted Ontario Pork Loin Stuffed with Peppers, Mushroom and Spinach  
Served with Horseradish Mashed Potatoes  
Seasonal Vegetables and Mushroom Dijon Cream Sauce

### **DESSERTS**

#### **NEW YORK STYLE CHEESECAKE**

Creamy Cheesecake served with Mixed Fruit Compote.

#### **MOLTEN LAVA CAKE**

Moist Chocolate Lava Cake served with Chocolate Ganache,  
Vanilla Bean Ice Cream and Strawberry Coulis.

#### **ONTARIO CRUMBLE CAKE**

Maple Caramelized Ontario Apple Crumble served with  
Vanilla Bean Ice Cream and Housemade Caramel Sauce.

**\*All prices are subject to taxes, gratuity charges, and change without notice.**

## Catering Menus

### **DINNER BUFFETS**

Minimum of 25 persons

#### **Warm Bread and Butter Baskets**

#### **Antipasto Platter**

Freshly Sliced Prosciutto di Parma, Pancetta, Pastrami, Grilled Marinated Vegetables, Marinated Olives, Spiced Feta Cheese, Grilled Roma Tomatoes and Roasted Whole Garlic.

### **APPETIZER**

( Choice of one Item )

#### **Seasonally Composed Soup**

Chef's Creation of Finest Seasonal Ingredient

#### **Roasted Sweet Potato Puree**

Maple Flavoured Sweet Potato Soup

#### **Garden Greens**

An array of Organic Mixed Greens, Crisp Romaine and Spinach  
With Assortment of Fresh Vegetables and Condiments  
Roma Tomatoes, Sliced Mushrooms, Red Peppers, Onions, Cucumbers,  
Hard Boiled Eggs, Garlic Croutons, Maple Bacon, Candied Pecans  
And Four Types of Dressings

### **ENTREE**

( Choice of two Item \$42.95)

( Choice of three Item \$48.95)

( Choice of Four Item \$55.95)

Slow Roasted Garlic and Herb Chicken

Roasted Stuffed Pork Loin with Mushroom Dijon

Seafood Paella

Merlot Braised Beef Short Ribs

Southern Style Herbed Chicken

Coconut Curry Root Vegetables

Pan Seared Atlantic Salmon with Citrus Beurre Blanc

Roasted Game Hen Stuffed with Mushroom and Wild Rice

Breaded Catfish with Grilled Lemon

Jamaican Jerk Spiced Chicken

Stir Fry Chicken and Mushroom

**\*All prices are subject to taxes, gratuity charges, and change without notice.**

## Catering Menus

### **Medley of Seasonal Vegetables**

Chef's Choice of Season's Best Vegetables

( Choice of one item )

**Garlic Mashed Potato**

**Saffron Tomato Rice**

**Basmati Rice**

**Herbed Roasted Potatoes**

**Steamed Rice**

**Wild Rice and Barley**

### **Assorted Cakes and Pastries**

A variety of mini pastries and cakes

### **Variety of Fresh Fruit**

Assortment of Fruits

Apples, Oranges, Banana, Pineapple, Cantaloupe,  
Honey Dew, Strawberries and Watermelon

### **Assorted Softdrinks and Juices**

### **Freshly Brewed Coffee and Tea**

Regular and Decaffeinated Coffee, Regular and Flavoured Tea

**\*All prices are subject to taxes, gratuity charges, and change without notice.**

## Catering Menus

### **THEMED BUFFET STATIONS**

*Prepared by a Station Chef*

#### **Stir Fry Station**

( \$8.00 per person )

An Array of Fresh Exotic Ingredients  
Garlic Cilantro Marinated Chicken,  
Spiced Ground Pork, Garlic Shrimp,  
Tofu, Red Peppers, Scallions, Bean Sprouts, Carrots,  
Peanuts (optional), Sweet Onions, Cilantro,  
Soy Chili Garlic  
With Rice Noodles and Pad Thai Sauce.

#### **Carving Station**

choice of

( \$10.00 per person )

#### **Whole Roast AAA Beef Striploin**

Garlic Herb Marinated Striploin  
Served with Roasted Garlic Mashed Potato,  
Yorkshire Pudding and Rosemary Jus

Or

( please ask for pricing )

#### **Whole Roasted Suckling Pig**

Crisp Roasted Suckling Pig  
Served with Horseradish Mashed  
And Maple Grainy Dijon Sauce

( \$10.00 per person )

#### **Slow Roasted Whole Leg of Lamb**

Coriander and Cumin Crusted Leg of Lamb  
Served with Roasted Garlic Mashed Potato,  
Lamb Jus and Mint Sauce

**\*All prices are subject to taxes, gratuity charges, and change without notice.**

## Catering Menus

### **PLATED DINNER**

Minimum of 25 persons

**Warm Bread and Butter Baskets**

### **APPETIZER**

( Choice of Soup or Salad )

### **THE SOUPS**

#### **Seasonally Composed Soup**

Chef's Creation of Finest Seasonal Ingredient

#### **Wild Mushroom Cappuccino**

Truffle Mushroom Cream served in Cappuccino with Truffle Foam

#### **Roasted Sweet Onion Gratinée**

Served with Garlic Crostini and Swiss Cheese

#### **Tomato Basil Bisque**

Served with Chiffonade of Basil

#### **Celeriac Cappuccino**

Served with Nutmeg Foam

#### **Fire Roasted Pepper and Tomato**

Served with Crème Fraiche

#### **Creamy Broccoli**

Broccoli Cream Soup with Tarragon Crème Fraiche

#### **Shitake and Ginger Consomme**

Shitake Mushroom and Ginger Clear Soup with Baby Bokchoy

### **THE SALADS**

#### **Seasonally Composed Salad**

Chef's Creation of Season's Best Produce

#### **Hearts of Romaine**

with Garlic Anchovy Emulsion, Maple Bacon, Garlic Crostini and Reggiano Parmigiano

#### **Organic Mixed Greens**

Organic Greens in Apple Cider Vinaigrette

With Candied Walnuts, Blistered Cherry Tomatoes and Grilled Pickled Onions

#### **BLT Salad**

Boston Bib Lettuce, Maple Bacon, Beefsteak Tomatoes and Blue Cheese Dressing

#### **Prosciutto Wrapped Asparagus**

Grilled Asparagus wrapped in Prosciutto with  
Garlic Confit, Mixed Greens and Balsamic Reduction

**\*All prices are subject to taxes, gratuity charges, and change without notice.**

## Catering Menus

### MAIN COURSE

#### **Pan Seared Chicken Supreme**

Pan Seared Chicken Breast served Roasted Fingerling Potatoes,  
Seasonal Vegetables, Fricassee of Mushrooms,  
And Madeira Jus  
\$33.95 per person

#### **Grilled AAA Beef Striploin**

8 oz Herbed and Garlic Marinated Grilled Striploin,  
With Horseradish Whipped Potato, Seasonal Vegetables  
Rosemary Jus  
\$36.95 per person

#### **Pan Seared Red Snapper**

Seared Red Snapper served with  
Curry Spiced Couscous, Sauteed Rapini,  
Cherry Tomato Confit and Citrus Tarragon Beurre Blanc  
35.95per person

#### **Roasted Stuffed Chicken Supreme**

Chicken Breast stuffed with Goat's Cheese, Fire Roasted Peppers,  
Spinach and King Oyster Mushroom with Roasted Garlic Mashed Potatoes  
Seasonal Vegetables And Port reduction  
35.95per person

#### **Grilled Beef Tenderloin**

Served with Goat's Cheese Potato Pave  
Roasted Seasonal Vegetables and Bordelaise sauce  
38.95per person

#### **Roasted Pacific Halibut**

Served with Eggplant Caponata  
And Citrus Beurre Blanc  
36.95per person

#### **Grilled Ontario Pork Chop**

With Roasted New Potatoes  
Apple Chutney, Grilled Seasonal Seasonal Vegetables,  
And Calvados Jus  
35.95per person

#### **Banana Wrapped Atlantic Salmon**

With Saffron Tomato Rice, Seasonal Vegetables  
And Coconut Pineapple Sauce.  
34.95 per person

**\*All prices are subject to taxes, gratuity charges, and change without notice.**

## Catering Menus

### **Vegetarian Sampler**

Sweet Potato Puree, Wilted Spinach,  
Saffron Tomato Couscous  
And Wild Mushroom Spring Rolls  
32.95 per person

### **Grilled Veal Provimi**

With Truffle Whipped Potato, Fricassee of Mushrooms  
Seasonal Vegetables and Bordelaise sauce  
39.95 per person

## **DESSERT**

### **White Chocolate Bread Pudding**

With Vanilla Bean Ice Cream  
And Crème Anglaise

### **NEW YORK STYLE CHEESECAKE**

Creamy Cheesecake served with Mixed Fruit Compote.

### **MOLTEN LAVA CAKE**

Moist Chocolate Lava Cake served with Chocolate Ganache,  
Vanilla Bean Ice Cream and Strawberry Coulis.

### **ONTARIO CRUMBLE CAKE**

Maple Caramelized Ontario Apple Crumble served with  
Vanilla Bean Ice Cream and Housemade Caramel Sauce.

**\*All prices are subject to taxes, gratuity charges, and change without notice.**

## Catering Menus

### **CHILDREN'S MENUS**

Available for Children 5 to 12 years

\$13.95 per person

#### **CHICKEN FINGERS**

Crisp Celery and Carrot Sticks with Creamy Ranch Dressing

Chicken Fingers with Plum Sauce

Golden French Fries

Variety of Mini Ice Cream Cups

#### **MINI PIZZAS**

Iceberg Lettuce and Cherry Tomato Salad with Italian Dressing

Mini Pepperoni or Veggie Pizzas

Golden French Fries

Freshly Baked Cookies and Sliced Fresh Fruit

#### **MAC N' CHEESE**

Crisp Celery and Carrot Sticks with Creamy Ranch Dressing

Bowtie Pasta with Creamy Cheese Sauce

Chocolate Fudge Brownies and Sliced Fresh Fruit

**\*All prices are subject to taxes, gratuity charges, and change without notice.**

## Catering Menus

### RECEPTIONS AND COCKTAIL PARTIES

#### PASSED HORS D'OEUVRES

##### COLD CANAPÉS

(choice of 2 items)

**\$25.00 per dozen**

Wild Mushroom Bruschetta with Gorgonzola  
Gazpacho Shots with Chervil  
Roma Tomato Ceviche on Cucumber Cups  
Assorted California Rolls  
Chilled Cantaloupe Shooters  
Herbed Woolwich Goat's Cheese on Crostini  
Marinated Feta, Spiced Olives and Tomato Skewers  
Thai Soba Noodle Salad  
Mushroom and Goat's Cheese Tartlets with Caramelized Onions  
Chicken Liver Pate with honey comb on crostini  
Smoked Salmon Bouchees with Dill Crème Fraiche  
Rice Paper Vegetable Spring Rolls with Chili Hoisin

#### HOT HORS D'OEUVRES

(choice of 2 items )

**\$30.00 per dozen**

Prosciutto Grilled Asparagus Cigars  
Baked Cheese Mussels  
Asian Chicken Barbecue Skewers  
Carribbean Jerk Chicken Skewers  
Pork Dumpling Potstickers with Soy Chili  
Mini Fishcakes with Tartar  
Panko Breaded Portobello Fingers with wasabi aioli shooters  
Coriander Crusted Lamb Racks with Minted Gremolata  
Pork Stuffed Shrimp Fritter with Chipotle aioli  
Feta and Spinach Spanakopita  
Pork and Vegetable Spring Rolls with Hone Garlic Sauce  
Mini Chicken Quesadilla with Tomato Guacamole

**\*All prices are subject to taxes, gratuity charges, and change without notice.**

## Catering Menus

### **BEVERAGES**

	<b>HOST*</b>	<b>CASH**</b>
Domestic Beer.....	\$4.25.....	\$5.50
Heineken or Corona .....	\$4.95.....	\$6.50
House Wine by the glass (5 oz) .....	\$5.95.....	\$7.00
House Wine by the bottle (750mL) .....	\$27.00.....	\$35.50
Premium Liquor (1 oz).....	\$4.75.....	\$6.25
Premium Liqueurs (1 oz) .....	\$5.75.....	\$7.50
Grand Marnier.....	\$6.75.....	\$9.00
Cognac .....	\$7.50.....	\$10.00
Soft Drinks .....	\$2.25.....	\$3.00
Spring Water .....	\$2.25.....	\$3.00
Perrier.....	\$3.00.....	\$4.00
Juice .....	\$2.75.....	\$3.50

\*Host Bar prices do not include applicable taxes and gratuities  
(10% Provincial Sales Tax, 5% Goods & Services Tax, 15% Service Charge)

\*\*Cash Bar prices include applicable taxes and gratuities  
(10% Provincial Sales Tax, 5% Goods & Services Tax, 15% Service Charge)

### **HOST PUNCH**

Fruit Punch .....	\$50.00 per 50 cup Bowl
Rum Punch.....	\$85.00 per 50 cup Bowl
Champagne and Orange Juice.....	\$75.00 per 50 cup Bowl

### **BAR LABOUR CHARGES**

Should the consumption of a host bar or cash bar be less than \$250 net revenue, a labour charge of \$80.00 will be applied.

**\*All prices are subject to taxes, gratuity charges, and change without notice.**

## Catering Menus

### WINE SELECTIONS

All bottles are 750 mL

<b>Red Wines</b>	Glass (5 oz.)	Bottle (750 ml)
Pelee Island Cabernet VQA	\$7.50	\$35.00
Inniskilin Pinot Noir	\$8.75	\$42.00
Ruffino Oviato Classico Chianti	\$8.75	\$41.00
Lindeman Bin 50 Shiraz	\$8.00	\$38.00
Cevico Merlot	\$6.75	\$30.00
J. Lohr Seven Oaks Cabernet Sauvignon	\$10.95	\$54.00
Concilio Pinot Grigio	\$7.50	\$32.00
Penmara Shiraz	\$7.95	\$36.00
Cesari Rispasso Mara	\$8.75	\$42.00
Cilento Cabernet Merlot	\$6.75	\$32.00
Cilento Shiraz	\$8.00	\$38.00
<b>White Wines</b>	Glass (5 oz.)	Bottle (750 ml)
Pelee Island Chardonnay VQA	\$7.50	\$35.00
Henry of Pelham Chardonnay VQA	\$8.75	\$40.00
Beringer White Zinfandel	\$7.75	\$36.00
Jackson Triggs Sauvignon Blanc	\$6.75	\$30.00
Cevico Pinot Blanco	\$6.75	\$30.00
Cypress Zinfandel	\$7.25	\$38.00
Stonehedge Sauvignon Blanc	\$9.50	\$47.00
Cilento Chardonnay	\$6.25	\$28.00
Cilento Sauvignon Blanc	\$7.25	\$33.00
<b>Sparkling Wines and Champagne</b>		Bottle (750 ml)
Cora Spumante (Italy)		\$29.00
Hillebrand Trius Brut VQA (Ontario)		\$48.00

**\*All prices are subject to taxes, gratuity charges, and change without notice.**