

## CATERING MENUS

### Breakfast menu \$

Assorted fruit juices	\$ 2.95 per person
Traditional bagel served with cream cheese, butter and preserves	\$ 4.25 per person
Assorted croissants, Danish, chocolate purse, muffins	\$ 4.25 per person
Home made granola with fresh yogurt and selection of seasonal berries	\$ 5.25 per person
Assorted breakfast tramezzinis (white bread sandwiches)	\$ 5.50 per person
Assorted seasonal berries served with vanilla yogurt	\$ 6.50 per person
Fruit kabobs served with yogurt dip	\$ 2.50 per person
Coffee and tea served with 2% milk, 10% cream, sugar	\$2.50 per person

**Minimum 10 people**

**Prices are subject to change.**

**Above prices do not include service, staff, rentals or applicable taxes.**

**Price based on 25 people.**

## LUNCH MENUS

### #1 Sandwich Lunch \$ 19.50 per person

Selection of sandwiches on fresh bread, focaccia, ciabatta & croissant.

Sandwich filling may include roast beef, smoked salmon, Montreal smoked beef, smoked turkey, grilled vegetables, egg salad, tuna salad, Prosciutto & Brie.

Choice of 1 fancy salad:

Romaine salad with horseradish, buttermilk roasted garlic dressing

Or

Spinach with shaved parmesan, almonds, pear in balsamic Dijon mustard dressing

Or

Mini cucumber, cherry tomato & feta cheese salad with Kalamata olives & marinated Red onions

Choice of:

A selection of domestic & international cheeses with dries fruit, crackers, jams & glazes

Or

A selection of baked goods such a chocolate purse, pecan maple Danish, croissants, brownies, cheese cake, banana bread, cookies.

**Minimum 10 people**

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**In order to serve you better, we do not except next day catering orders.**

**We require a minimum of 2 business day notice to accommodate your request.**

ORDERS



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## #2 Cold Lunch

**\$25.50 per person**

Choice of 1 appetizer:

Caprese salad with fresh basil dressing

Or

A selection of cold cuts may include, Prosciutto, smoked ham, smoked turkey, roast beef, soppressata, bresaola served with marinated vegetables.

Or

Smoked salmon with cream fraiche, capers, brown toast

Choice of 2 fancy salads:

Sweet & sour Cous Cous salad with walnut, Cranberries & vegetables.

Or

Niçoise salad with boiled eggs, tuna, French beans, potato, tomato and black olives

Or

Cobb salad with Boston lettuce, avocado, pear and Parmesan sliver with lemon dressing

Or

Tuscan beans salad with green onions and celery served with garlic crostini

Choice of 1 cold main

Atlantic salmon terrine with horseradish & wasabi aioli and baby arugula

Or

Vitello Tonnato, steamed thin sliced veal served with tuna sauce and fried capers

Or

Quiche Lorraine with smoked pancetta and caramelized onion

Or

Cold sliced roast beef served with horseradish & mustards

Choice of:

A selection of domestic & international cheeses with dries fruit, crackers, jams & glazes

Or

A selection of baked goods such a chocolate purse, pecan maple Danish, croissants, brownies, cheese cake, banana bread, cookies.

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### #3 Hot & Cold Lunch

**\$ 31.50 per person**

Choice of 1 appetizer:

Smoked salmon with cream fraiche, capers, brown toast

Or

Smoked duck breast with asparagus salad and black truffle

Or

Warm mushroom terrine with celeriac & tomato concasse salad

Choice of 2 fancy salads:

Niçoise salad with boiled eggs, tuna, French beans, potato, tomato and black olives

Or

Mini cucumber, cherry tomato & feta cheese salad with Kalamata olives & marinated Red onions

Or

Cobb salad with Boston lettuce, avocado, pear and Parmesan sliver with lemon dressing

Or

Spinach with shaved parmesan, almonds, pear in balsamic Dijon mustard dressing

Choice 1 hot main served with seasonal vegetables:

Carving station with roast beef served with horseradish & mustards and reduction sauce

Or

Warm Atlantic salmon strudel with saffron sauce

Or

Pan seared corn fed chicken breast with roasted shallots sauce

Or

Roasted mustard crusted pork loin with rosemary sauce

Choice of:

A selection of baked goods such a chocolate purse, pecan maple Danish, croissants, brownies, cheese cake, banana bread, cookies.

Or

A selection of fresh fruit and berries served with crème Chantilly

Or

Lemon grass & ginger cream Brulèe

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## **DINNER MENUS**

### **# 1 Buffet dinner                      \$ 42.50 per person**

Fresh bread and focaccia with butter or dip

Grilled polenta with wild mushroom fricassee tomato concasse

Pissaladière

French style pizza topped with tomato, goat cheese, black olives and caramelized onions

Oriental buckwheat noodle salad with vegetables

Served on Chinese box

Cream of Carrot & ginger with Pesto croutons

Carving station with choice of roast beef, turkey, ham or pork loin served with red wine reduction

Grilled vegetables platter

Mixed baby green with raspberry vinaigrette

Dessert table

Selection of mini tarts, Cream Brulèe, mini desserts, cookies, baked goods, and fruit

Freshly Brewed coffee & teas

**Minimum 10 people**

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**# 2 Buffet dinner                    \$ 47.50 per person**

Fresh bread and focaccia with butter or dip

Assorted sushi rolls served with soya, wasabi and pickled ginger

Seafood salad with baby potatoes and french beans

Sweet & sour Cous Cous salad with cranberries, walnut and Vegetables

Pissaladière

French style pizza topped with tomato, goat cheese, black olives and caramelized onions

Cream of celeriac and apple soup with chive oil crostini

Choice of:

Penne with roasted garlic oven dried tomatoes and fresh basil

Or

Cavatelli with fresh tomato sauce with basil

Or

Semolina gnocchi with Parmigiano au gratin

Mini Atlantic salmon strudel with saffron sauce

Carving station with choice of roast beef, turkey, ham or pork loin served with red wine reduction

Maple glazed roasted root vegetables

Dessert table

Selection of mini tarts, Cream Brulèe, mini desserts, cookies, baked goods, and fruit

Freshly Brewed coffee & teas

**Minimum 10 people**

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**#3 Sit Down Dinner \$ 52.50 per person**

Fresh bread and focaccia with butter or dip

Grilled polenta  
with wild mushroom fricassee tomato concasse

Soup  
Cream of celeriac and apple with chive oil crostini

Main  
Half Cornish hen lemon & rosemary marinated  
With pan seared garlic gnocchi with butter & sage

Dessert  
Ginger & Lemon grass Crème Brulèe

Freshly Brewed coffee & teas

**Minimum 10 people**

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**#4 Sit Down Dinner**

**\$ 56.50 per person**

Fresh bread and focaccia with butter or dip

Tian of Atlantic smoked salmon and avocado Tartare  
with horseradish and wasabi vinaigrette

Soup  
Smokey lentil cream with chili oil drizzle

Main  
Pan seared veal medallion with shallot and Campagne Vinegar Sauce

Medley of seasonal Baby vegetables

Chocolate Mousse on sweet Tuile

**Minimum 10 people**

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