



BREAKFAST

Hot Breakfast

Scrambled Eggs | Country Bacon | Farmers Sausage | Roasted Potato | Seasonal Fresh Fruits | European Breads | Fruit Preserves | Butter | Fruit Juices | Freshly Brewed Coffee and a Selection of Teas | Water
\$ 11.50 per person

Continental Breakfast

Freshly Baked Breakfast Pastries (Danishes, Croissants, Muffins) | Seasonal Fresh Fruit Salad Fruit Preserves | Butter | Fruit Juices | Freshly Brewed Coffee and a Selection of Teas | Water
\$ 9.50 per person

The Great Canadian Breakfast: *Made to Order Live Chef Station*

Pancakes & Waffles | Fresh Blueberries | Chocolate Chips | Nutella | Canadian Maple Syrup | Scrambled Eggs | Canadian Bacon | Farmers Sausage | Roasted Potato | Seasonal Fresh Fruit Bowl | European Breads | Fruit Preserves and Butter | Fruit Juices | Freshly Brewed Coffee and a Selection of Teas | Water
\$ 15.50 per person



AM/PM Break Ideas

Beverage Options

Freshly Brewed Coffee and a Selection of Teas	\$ 2.50 per person
Assorted Juices Soft Drinks	\$ 2.50 each
Perrier Water	\$ 3.00 each
2% Milk Milk Chocolate (250 ML)	\$ 3.00 each

Snack Options

Assorted Individual Fruit Yogurts	\$ 2.00 per person
Salted Pretzels	\$ 2.00 per person
Granola Bars	\$ 2.00 per person
Individual Bagged Chips	\$ 2.50 per person
European Buttered Croissants Muffins & Danishes	\$ 2.50 per person
Freshly Baked Cookies	\$ 2.50 per person
Dutch Brownies	\$ 2.50 per person
Toasted Bagel & Cream Cheese	\$ 3.00 per person
Assorted Whole Fruits (Bananas, Oranges, Apples)	\$ 3.00 per person
Candy Mix	\$ 3.00 per person
(Gummy Bears, Chocolate Petit Eggs, Neon Worms, Smarties, Yogurt Peanuts)	
Chocolate Coated Strawberries	\$ 3.50 per person
Healthy Vegetable Chips	\$ 3.50 per person
Deluxe Mixed Fruit Chips	\$ 3.50 per person
Freshly Cut Fruit Salad	\$ 3.75 per person
Mixed Berry Yogurt Parfait	\$ 3.75 per person
Vegetable Crudités with Dip	\$ 4.00 per person
Cheese & Crackers – Assortment of Gourmet French Cheese	\$ 4.25 per person
Seasonal Fruit Smoothies	\$ 4.50 per person



LUNCH / DINNER

Atlantic Salmon

Served with your choice of Creamy Herb Sauce | Shrimp Grapefruit Salad | Seasonal Steamed Vegetables | Vegetable Fried Rice | Moelleux Chocolate with Crème Anglaise
(Sauce | Choose between: Cream of Mustard Sauce **or** Pesto Sauce **or** Creamy Dill Sauce)
\$ 28.00 Lunch / \$ 30.00 Dinner per person

Baguettes & Wraps

Grilled Chicken Caesar Wrap | Greek Feta Wrap | Asian Fusion Wrap | Tuna Baguette | Egg Salad Baguette | Roast Beef & Melted Swiss Cheese on Ciabatta | Chef's Salad
\$ 22.00 Lunch per person

Panini & Pizza

Pepperoni Pizza | Sicilian Chicken Pizza | Margarita Pizza | Dipping Sauces | Salami and Cheese Panini | Reuben Panini | Tomato & Bocconcini Panini | Chef's Italian Salad | Assort Mini Cake Dessert
\$ 20.00 Lunch per person

Traditional French Beef Bourguignon

Stewed with Red Wine, Thyme and Mushrooms | Salad Niçoise | Seasonal Steamed Vegetables | Mashed Potatoes | Dessert
(Dessert | Choose between: Homemade Crème Brûlée **or** Moelleux Chocolate with Crème Anglaise)
\$ 25.00 Lunch / \$ 28.00 Dinner per person

Traditional Curried Chicken

Chicken Breast Simmered in Traditional South East Asian Spices and Coconut Milk | Fragrant Rice Pilaf | Crisp Cucumber Tomato Salad | Seasonal Steamed Vegetables **or** Chick Pea Curry | Fresh Fruit Salad
(Entrée | Choose between: Sri Lankan Chicken Curry **or** Butter Chicken)
(Side | Choose between: Seasonal Steamed Vegetables **or** Chick Pea Curry)
\$ 20.00 Lunch / \$ 24.00 Dinner per person

Orange Honey Glazed Chicken

Crisp Cucumber Tomato Mix Green Salad | Seasonal Steamed Vegetables | Seafood Fried Rice | Assort Mini Cake Dessert
\$ 20.00 Lunch / \$ 23.00 Dinner per person



LUNCH / DINNER

Mediterranean Chicken Parmesan

With Spaghetti in a Rich Tomato Sauce | Bocconcini | Black Olives | Fresh Basil | Mediterranean Sautéed Vegetables | Dessert

(Dessert | Choose between: Homemade Cherry Clafouti **or** Panna Cotta with Cherry Custard Coulis)

\$ 24.00 Lunch / \$ 27.00 Dinner per person

Oriental Flavors

Your Choice of Pork **or** Chicken prepared with flavorful Oriental Sauces | Oriental Salad with a touch of Mandarin, Cashew and Crispy Noodle | Chinese Fried Rice | Seasonal Steamed Vegetables |

Chef's Signature Green Tea Crème Brûlée

(Entrée | Choose between: Devilled Pork **or** Stir-Fry Chicken)

\$ 19.00 Lunch / \$ 23.00 Dinner per person

Roast Beef

Served with Red Wine Demi-Glace | Steam vegetables | Roasted Potatoes | Traditional Caesar Salad | Moelleux Chocolate with Crème Anglaise

\$ 25.00 Lunch / \$ 28.00 Dinner per person

Prime Rib Roast

In a Rosemary Sauce | Spinach Goat Cheese Walnut Raisin Salad | Sautéed Vegetables | Mashed Potatoes | Homemade Tiramisu

\$ 33.00 Dinner per person

Selection of Soup

Vegetable Soup

Cream of Mushroom Soup

Cream of Carrot Soup

Broccoli & Potato Soup

Substitute your salad or add to your menu for \$3.50 per person

*A minimum of 10 persons is required.

*Lunch pricing includes soft drinks, juices and water.

*Dinner pricing includes coffee, tea, soft drinks, juices and water.

* For plated service, add \$ 2.50 per person.

*All food and beverage is subject to 13% HST and 15% Gratuities.

We would be pleased to customize a menu for you if you have other preference.

Cocktail Reception

Hors O'euvres

We recommend 3 to 4 pieces per person per hour. **Two dozen minimum orders per item.**

Smoked Salmon Crostini with Goat Cheese and Capers	\$ 28.00 per dozen
Tuna, Chicken and Vegetable Crumb Fried Rolls with Sweet Chili Sauce	\$ 25.00 per dozen
Tuna Bowls with Sweet Chili Sauce	\$ 18.00 per dozen
Chicken Teriyaki Satay Skewers	\$ 22.00 per dozen
Marinated Mediterranean Beef Skewers	\$ 32.00 per dozen
Burgers Sliders	\$ 23.00 per dozen
Mini Spinach & Cheese Quiches	\$ 20.00 per dozen
Mini Vegetable Dip Cups with Dipping Sauce	\$ 18.00 per dozen
Vegetable Spring Rolls with Plum Sauce	\$ 16.00 per dozen
Bocconcini Cherry Tomato Skewers with Fresh Basil	\$ 18.00 per dozen
Shrimp Cocktail	\$ 30.00 per dozen
Mini Grilled Cheese Sandwiches	\$ 17.00 per dozen



Host Bar / Cash Bar

If less than \$ 300.00 worth of beverage is purchased an additional charge of \$ 20.00 per hour for bartending services will apply per bartender and cashier, at a minimum of **4 hours**.

Drink Selection	Host Bar	Cash Bar
Juice	\$ 2.50	\$ 3.50
Pop	\$ 2.50	\$ 3.50
Perrier Water	\$ 3.00	\$ 4.50
Domestic Beer (Bottle)	\$ 5.75	\$ 7.75
Imported Beer (Bottle)	\$ 6.75	\$ 9.00
Red Wine		
Peller Estates Cabernet-Merlot	\$ 8.50	\$ 11.50
Yellow Tail Shiraz	\$ 8.50	\$ 11.50
Pelee Island Pinot Noir	\$ 8.50	\$ 11.50
White Wine		
Crush Pinot Grigio	\$ 8.50	\$ 11.50
Trius Riesling	\$ 9.00	\$ 12.00
Pelee Island Pinot Grigio	\$ 8.50	\$ 11.50
Pelee Island Riesling	\$ 8.50	\$ 11.50
Liquor		
Absolut Vodka	\$ 7.00	\$ 9.50
Bacardi White	\$ 7.00	\$ 9.50
Jack Daniels	\$ 9.50	\$ 12.75

