



M E N U

M E N U

BREAKFAST BUFFETS

TRADITIONAL CONTINENTAL BUFFET

(MINIMUM 30 GUESTS) - \$22.00/GUEST

YOGURT PARFAIT
FRESHLY BAKED ASSORTED MINI PASTRIES WITH BUTTER AND
PRESERVES
FRESH CHILLED ORANGE JUICE
COFFEE AND ORGANIC TEA STATION

CANADIAN BUFFET

(MINIMUM 30 GUESTS) \$30.00/GUEST

SEASONAL FRESH FRUIT PLATTER
HONEY YOGURT
FRESHLY BAKED ASSORTED MINI PASTRIES
SCRAMBLED EGGS
CANADIAN BACON AND BREAKFAST SAUSAGES
SEASONED HOME FRIES
FRESH CHILLED ORANGE JUICE
FRESHLY BREWED COFFEE AND ORGANIC TEA STATION

BUFFET ENHANCEMENTS

BELGIAN WAFFLES \$5.00/GUEST SERVED WITH
BUTTER AND WARM MAPLE SYRUP AND WHIPPED CREAM
CUSTOM OMELET STATION (MINIMUM 30 GUESTS) \$8.00/GUEST WITH
HAM, BACON, TOMATOES, MUSHROOM, PEPPERS, ONION, CHEDDAR &
MONTEREY JACK CHEESE



M E N U

DECADENT WEST COAST BUFFET
(MINIMUM 30 GUESTS) \$45.00/GUEST

SEASONAL FRESH FRUIT PLATTER
HONEY YOGURT
FRESHLY BAKED ASSORTED MINI PASTRIES WITH BUTTER AND
PRESERVES
SCRAMBLED EGGS
CANADIAN BACON AND MAPLE BREAKFAST SAUSAGES
SEASONED HOME FRIES
WAFFLES WITH FRESH STRAWBERRIES AND WHIPPED CREAM
FRESH CHILLED ORANGE JUICE
COFFEE AND ORGANIC TEA STATION

ADD. CHAMPAGNE COCKTAIL \$8.00/GUEST

ADD ON A CHAMPAGNE MIMOSA MADE WITH FRESH ORANGE JUICE, OR
CRANBERRY JUICE



M E N U

A LA CARTE COFFEE BREAK

FRESHLY BAKED COOKIES \$33.00/DOZEN
BUTTERY OVEN BAKED FRENCH CROISSANTS \$24.00/DOZEN
FRESHLY BAKED PASTRY BASKET \$45.00/BASKET (24 PIECES)
FRESHLY BAKED MUFFINS \$36.00
SEASONAL FRESH FRUIT PLATTER (20 GUESTS) \$120.00 EACH
(CANTALOUPE, HONEYDEW, WATERMELON, PINEAPPLE, &
STRAWBERRIES OR OTHER FRUIT IN SEASON)

A LA CARTE BEVERAGES

COFFEE & TEA STATION \$4.50/PERSON
ASSORTED CHILLED JUICES \$16.00/PITCHER
SOFT DRINKS BY THE CAN \$3.00 /EACH
ASSORTED FRUIT JUICES BY THE BOTTLE \$3.75 /EACH
PERRIER BOTTLED WATER \$3.95 /EACH



M E N U

CLASSIC PLATED BREAKFAST \$26.00/GUEST

ASSORTED PASTRIES

CHILLED ORANGE JUICE

FARM FRESH SCRAMBLED EGGS CHOICE OF BACON, HAM OR SAUSAGE

SEASONED HOME FRIES

SEASONAL FRESH FRUIT

COFFEE AND RED ROSE TEA



M E N U

BRUNCH BUFFET

CLASSIC BRUNCH \$49.00/GUEST (MINIMUM 40 GUESTS)

SEASONAL FRESH FRUIT PLATTER

HONEY YOGURT

FRESHLY BAKED ASSORTED MINI PASTRIES WITH BUTTER AND
PRESERVES

SCRAMBLED EGGS

CANADIAN BACON AND BREAKFAST SAUSAGES

SEASONED HOME FRIES

WAFFLES WITH FRESH STRAWBERRIES, WHIPPED CREAM

CURED MEAT DISPLAY

SEASONAL BABY GREEN SALAD AND DRESSINGS

TRADITIONAL CAESAR SALAD

ALFREDO MUSHROOM AND VEGGIE PASTA

ASSORTED SQUARES AND COOKIES

CHILLED ORANGE JUICE

COFFEE AND ORGANIC TEA

BRUNCH ENHANCEMENTS

HAM CARVERY WITH ATTENDING CHEF \$8.00/GUEST

CHAMPAGNE MIMOSAS \$8.00/GUEST



M E N U

LUNCH BUFFETS

FROM THE DELI \$28.00/GUEST (MINIMUM 25 GUESTS)

VEGETABLE CRUDITÉ WITH BUTTERMILK RANCH DRESSING
CHEF'S HOMEMADE SOUP
SEASONAL MIXED GREENS SALAD OR TRADITIONAL CAESAR SALAD
SANDWICHES WITH CHOICE OF 4 FILLINGS:

EGG SALAD
TUNA SALAD
ROAST BEEF
HAM AND CHEESE
CHICKEN SALAD
SMOKED TURKEY

ASSORTED BARS,SQUARES
FRESHLY BREWED COFFEE TEA STATION



M E N U

SIGNATURE HOT LUNCH \$42.00 PER GUEST (MINIMUM 30 GUESTS)

FRESHLY BAKED ROLLS

CHOICE OF 2 SALADS

SEASONAL BABY LETTUCE SALAD

TRADITIONAL CAESAR SALAD

GREEK PASTA SALAD

ROMA TOMATO AND BOCCONCINI SALAD

FINGERLING POTATO SALAD

QUINOA SALAD WITH HONEY LIME DRESSING

CHOICE OF 1 ACCOMPANIMENT

ROASTED BABY RED POTATOES

GARLIC MASHED POTATOES

STEAMED BASMATI RICE



M E N U

CHOICE OF 1 MAIN ENTRÉE

CHEF CARVED ROASTED BEEF 'AAA' STRIPLOIN AU JUS
ROASTED CHICKEN BREAST IN A WILD MUSHROOM DEMI-GLACE
GRILLED CHICKEN BREAST TOPPED WITH FRESH BASIL PESTO
WILD SALMON FILET IN A LEMON AND CAPER BUTTER SAUCE
(ADD AN ADDITIONAL MAIN ENTRÉE - \$6.50/PERSON)

ACCOMPANYING ENTRÉES

VEGGIE PASTA IN CREAM SAUCE
STEAMED SEASONAL VEGETABLES IN ROASTED GARLIC BUTTER

DESSERT

ASSORTED BARS, SQUARES
FRESHLY BREWED COFFEE AND TEA



M E N U

CLASSIC ITALIAN \$36.00/GUEST (MINIMUM 30 GUESTS)

FRESH BREAD ROLLS
ROMA TOMATO AND BOCCONCINI SALAD
TRADITIONAL CAESAR SALAD
ROASTED CHICKEN BREAST IN FRESH BASIL PESTO
VEGGIE PASTA IN CREAM SAUCE
ASSORTED SQUARES
FRESHLY BREWED COFFEE AND TEA STATION

ADD: ROASTED TOMATO BASIL SOUP \$3.95/GUEST

BURGER BAR \$28.00/GUEST (MINIMUM 25 GUESTS)

WARM BRIOCHE BURGER
POTATO SALAD
FRIES
TRADITIONAL CAESAR SALAD | GRILLED BEEF BURGERS, VEGGIE
PATTIES AND CHICKEN BREASTS LETTUCE | TOMATOES |
PICKLES | ONIONS | MAYO | KETCHUP RELISH | MUSTARD | CHEDDAR
CHEESE |

ADD: BACON \$1.25/GUEST

ASSORTMENT OF DESSERTS



M E N U

DINNER BUFFETS

DINNER BUFFET \$55.00 PER GUEST (MINIMUM 50 GUESTS)

FRESHLY BAKED BREAD ROLLS

SALADS CHOICE OF (3)

SALADS SEASONAL BABY LETTUCE SALAD

TRADITIONAL CAESAR SALAD

ROMA TOMATO AND BOCCONCINI SALAD

GREEK PASTA SALAD | QUINOA SALAD WITH HONEY LIME DRESSING

HOT DISHES

CHEF CARVED ROASTED BEEF 'AAA' STRIPLOIN AU JUS

FRESH STEAMED SEASONAL VEGETABLES IN ROASTED GARLIC BUTTER

CHOICE OF AN (1) ADDITIONAL ENTRÉE

ROASTED CHICKEN BREAST IN A WILD MUSHROOM DEMI-GLACE

GRILLED CHICKEN BREAST TOPPED WITH FRESH BASIL PESTO

STEELHEAD WITH A GINGER GARLIC SOY SAUCE

STEELHEAD IN A LEMON AND CAPER BUTTER SAUCE

CONTINUE.... NEXT PAGE



M E N U

ACCOMPANIMENT

VEGGIE PASTA IN CREAM SAUCE

CHOICE OF (1)

ROASTED BABY RED POTATOES

GARLIC MASHED POTATOES

CHOICE OF (1)

RICE STEAMED BASMATI RICE

WILD MUSHROOM RICE PILAF

DESSERT

CHEF'S SELECTION OF SQUARES AND PASTRIES

FRESH FRUIT PLATTER

FRESHLY BREWED COFFEE AND TEA STATION



M E N U

DELUXE DINNER BUFFET

\$60/PER GUEST

FRESHLY BAKED BREAD ROLLS

SLICED MEATS PLATTER

SALADS

CHOICE OF (3)

SALAD SEASONAL BABY LETTUCE SALAD TRADITIONAL CAESAR SALAD

ROMA TOMATO AND BOCCONCINI SALAD

GREEK PASTA SALAD

QUINOA SALAD WITH HONEY LIME DRESSING

HOT DISHES

CHEF CARVED ROASTED BEEF 'AAA' STRIPLOIN AU JUS

FRESH STEAMED SEASONAL VEGETABLES IN ROASTED GARLIC BUTTER

CHOICE OF TWO (2) ADDITIONAL ENTRÉE

ROASTED CHICKEN BREAST IN A WILD MUSHROOM DEMI-GLACE |

GRILLED CHICKEN BREAST TOPPED WITH FRESH

BASIL PESTO| STEELHEAD WITH GINGER GARLIC SOY SAUCE OR A LEMON

CAPER BUTTER SAUCE

CONTINUE.... NEXT PAGE



M E N U

CHOICE OF (1)

VEGGIE PASTA IN TOMATO CREAM SAUCE
MUSHROOM PASTA IN GARLIC AND HERB CREAM SAUCE
CHEESE TORTELLINI

CHOICE OF (1)

ROASTED BABY RED POTATOES
GARLIC MASHED POTATOES

CHOICE OF (1)

RICE STEAMED BASMATI RICE
WILD MUSHROOM PILAF
VEGETARIAN FRIED RICE

DESSERT

CHEF'S SELECTION OF SQUARES AND PASTRIES
SEASONAL FRESH FRUIT PLATTER

FRESHLY BREWED COFFEE AND TEA



M E N U

FULL DINNER BUFFET

\$65/PER GUEST (MIN 50 GUESTS).

FRESHLY BAKED BREAD ROLLS

ANTIPASTO

ASSORTED CHEESE

SLICED MEATS

SMOKED SALMON

PRAWNS

VEGGIE PLATTER

SALADS

CHOICE OF (3)

SALAD SEASONAL BABY LETTUCE SALAD TRADITIONAL CAESAR SALAD

ROMA TOMATO AND BOCCONCINI SALAD

GREEK PASTA SALAD

QUINOA SALAD WITH HONEY LIME DRESSING

HOT DISHES

CHEF CARVED ROASTED BEEF 'AAA' STRIPLOIN AU JUS

FRESH STEAMED SEASONAL VEGETABLES IN ROASTED GARLIC BUTTER

CONTINUE...NEXT PAGE



M E N U

CHOICE OF TWO (2) ADDITIONAL ENTRÉE

ROASTED CHICKEN BREAST IN A WILD MUSHROOM DEMI-GLACE |
GRILLED CHICKEN BREAST TOPPED WITH FRESH
BASIL PESTO| STEELHEAD WITH GINGER GARLIC SOY SAUCE OR A
LEMON CAPER BUTTER SAUCE

CHOICE OF (1).

VEGGIE PASTA IN TOMATO CREAM SAUCE
MUSHROOM PASTA IN GARLIC AND HERB CREAM SAUCE
CHEESE TORTELLINI

CHOICE OF (1).

ROASTED BABY RED POTATOES
GARLIC MASHED POTATOES

CHOICE OF (1).

RICE STEAMED BASMATI RICE
WILD MUSHROOM PILAF
VEGETARIAN FRIED RICE

DESSERT

CHEF'S SELECTION OF SQUARES AND PASTRIES
SEASONAL FRESH FRUIT PLATTER

FRESHLY BREWED COFFEE AND TEA



M E N U

COCKTAIL RECEPTIONS

COLD CANAPÉS

TOMATO BRUSCHETTA \$32.00/DOZEN

SMOKED SALMON ON A RICE CRACKER \$38.00/DOZEN

BABY SHRIMP ROLLS \$38.00/DOZEN

HOT CANAPÉS

VEGETARIAN SPRING ROLL WITH
PLUM DIPPING SAUCE \$32.00/DOZEN

SPINACH AND FETA SPANAKOPITA WITH TZATZIKI \$32.00/DOZEN
SPICY VEGETARIAN SAMOSA WITH MANGO CHUTNEY \$32.00/DOZEN

WARM BRIE CROSTINI \$32.00/DOZEN

PRAWNS WITH SWEET THAI CHILI DIP \$38.00/DOZEN

THAI CHICKEN SATAYS SKEWERS WITH PEANUT SAUCE DRIZZLE
\$38.00/DOZEN

BEEF SLIDER WITH CHIPOTLE AIOLI AND AGED CHEDDAR \$38.00/DOZEN



M E N U

RECEPTION PLATTERS

FRESH VEGETABLE CRUDITÉS PLATTER \$200.00 RANCH DIP (25 GUESTS)

SEASONAL FRESH FRUIT PLATTER \$200.00 FOR (25 GUESTS)

DOMESTIC CHEESE PLATTER \$400.00 (25 GUESTS)

CHEDDAR, SWISS, HAVARTI AND GOUDA, BRIE WITH ASSORTED FINE
CRACKERS

CALIFORNIA ROLL SUSHI PLATTER (120PC) \$250.00

PICKLED GINGER, WASABI AND SOYA SAUCE

MINI SANDWICH PLATTER \$300 (25 GUESTS)

EGG SALAD | HAM AND CHEESE | TUNA | VEGGIE |
ROAST BEEF

DESSERTS

ASSORTED CHEF'S CHOICE PASTRIES

SQUARES AND BARS DESSERT PLATTER \$250.00 (25 GUESTS)

DELUXE CHEF'S CHOICE CAKES, TARTS DESSERT PLATTER \$350.00

