

Starter Selections

Your choice of Starter, Hot Vegetable, Starch and Desserts included where noted.

Salads

Field Greens

Fresh lettuce garnished with tomato, shredded carrot, cucumber, red onion, red cabbage and the dressing selections of your choice.

Caesar

Crisp romaine lettuce tossed with bacon, croutons and fresh parmesan in a creamy dressing with a lemon wedge.

Fresh Fruit

Fresh seasonal fruit cup of melons, grapes and field berries.

Mediterranean Salad

Crisp romaine lettuce leaves served with marinated vegetables such as roasted red pepper and fennel, cucumber, Kalamata olives and crumbled feta cheese.

Soups

An endless variety of soup options are available.

Please talk to our chef to recreate a personal favourite or design a new recipe to enhance the occasion.

Your imagination is the limit!

Additional Options

Prices are quoted per guest as a replacement Starter.

Antipasto Plate

Artichoke, Kalamata olives, marinated grilled vegetables assorted euro cheeses and fresh bread.

Shrimp Cocktail

5 extra large shrimp served with fresh lemon and cocktail sauce.

Hot Hors d'Oeuvres

4 assorted hors d'oeuvres served with accompanying sauce (warm and chilled, pastry and vegetable selections).

Mediterranean Salad

Crisp romaine lettuce leaves served with marinated vegetables such as roasted red pepper and fennel, cucumber, Kalamata olives and crumbled feta cheese.

Filet of Beef Tenderloin Crostini

2 pieces of beef tenderloin served on herb crostini rounds, drizzled with Gorgonzola cream sauce. Accompanied by tender greens with a citrus dressing.

Please Note:

The above are examples of possible menu options, but we encourage you to work with our chef and personalize the menu to compliment your special day.

Reception Selections

Our trays serve approximately 25 people and our platters serve approximately 50 people. These numbers are based on a selection of trays provided for guests to select from. The usual estimation for guests to consume is 3-4 pieces per person. All of our reception selections are subject to market availability. Substitutions may be required at the time of the event.

Chilled Shrimp

Large fresh peeled shrimp served with cocktail sauce and lemon.

Coconut Shrimp

Fresh shrimp, lightly battered in coconut blend and served with thai dipping sauce.

International Hors d'Oeuvres

Delicate hors d'oeuvres from around the world including items such as Spanakopita, Moroccan chicken in phyllo, crab and brie, feta and sun-dried tomato, mushroom and leek and seafood delights.

Finger Desserts

Mixed variety of squares and bite-sized desserts such as nanimo, date, wildberry and butterscotch squares, mini tarts and brownies.

Warm Spinach and Artichoke Dip

A combination of fresh spinach and artichokes served warm with toasted pitas and nachos for dipping.

Crudite (Vegetable)

An assortment of market fresh vegetables served with creamy dip.

Fresh Fruit

A selection of seasonal market fresh fruits displayed and served with yogurt.

International Cheeses

Chef's selection of various cheeses from around the world such as cheddar, monterey, swiss and havarti. Served with an assortment of crackers and fresh grapes.

Finger Sandwiches

Chef's variety of sandwiches cut into quarters to include meat, cheese and vegetable selections.
(150 quarters per tray)

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Hot Vegetable & Starch Selections

HOT VEGETABLE SELECTIONS

Honey Glazed Baby Carrots

Steamed baby carrots glazed with a sweet brown sugar and butter glaze, spiced lightly with nutmeg and fresh black pepper.

Market Blend

Chef's blend of the freshest market vegetables such as roasted red peppers, grilled zucchini, steamed broccoli and cauliflower.

Fresh Green Beans

Garden fresh green beans, steamed and sautéed with fresh garlic and olive oil.

Chefs Medley

Red peppers, cauliflower, broccoli and baby carrots, sautéed in olive oil, herbs and garlic.

STARCH SELECTIONS

Herb Roasted Parisienne Potatoes

Small potato balls tossed with multiple herbs and seasonings, oven roasted until golden.

Garlic Whipped Potatoes

Creamy whipped potatoes accented with roasted garlic, cream and butter.

White and Wild Rice Blend

Steamed rice blend delicately seasoned and flavoured.

Spanish Rice

Sautéed peppers, onions, garlic and tomato concasse mixed with long grain medley and chefs own Spanish seasoning.

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Buffet Selections

Deli Luncheon

Butter, Mustard, Mayonnaise
Bakery fresh Breads and Rolls
Assorted cold meats
Sliced Cheeses
Pasta Salad, Coleslaw, Tossed Greens, Potato
(Choose 2)
Assorted Finger Desserts
Coffee, Tea, Chilled Bottled Water and Pop

Bar-Be-Que Break

Bakery fresh Buns
Dill pickles, Spanish Onions, Tomatoes
and Lettuce
Pasta Salad, Coleslaw, Tossed Greens, Tomato
Cucumber (Choose 2)
Beef Burgers, Veggie Burgers or a
1/4lb Hot Dog
Assorted Freshly Baked Cookies
Chilled Bottled Water and Pop

Deluxe Luncheon

Homemade Soup du Jour
Pasta Salad, Coleslaw, Tossed Greens and
Potato(Choose 2)
Assortment of sandwiches and wraps
Vegetable Platter
Assorted Finger Desserts
Coffee, Tea, Chilled Bottled Water and Pop

Deluxe Bar-Be-Que Break

Bakery fresh Buns
Dill Pickles, Spanish Onions, Tomatoes, Hot
Peppers and Lettuce
Pasta Salad, Coleslaw, Tossed Green and
Potato (Choose 2)
Vegetable Tray
Beef Burgers, Veggie Burgers, 1/4lbs Hot dogs,
Italian cart sausages, or marinated
Chicken Breast (Choose 3)
Assorted Freshly Baked Cookies
Fresh Fruits
Chilled Bottled Water and Pop

Pizza Buffet

Pasta Salad, Coleslaw, Tossed Greens, Potato
and Caesar (Choose 2)
Pasta Primavera: Tomato or Alfredo (Choose 1)
Vegetable Platter
16" Pizza Variety Selections:
Hawaiian, Pepperoni, Deluxe, 5-Cheese and
Veggie (Choose 3)
Assorted Finger Desserts
Chilled Bottled Water and Pop

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Buffet Selections

Hot Buffet

Bakery fresh Rolls and Butter
Pasta Salad, Coleslaw, Tossed Greens, Potato
and Caesar (Choose 3)
Choice of one Vegetable
Choice of One Potato
6 oz seared Chicken Breast, Beef Stroganoff,
Chicken Cacciatore or Chicken Emencie
(Choose 2)
Pasta Primavera: Tomato or Alfredo, Vegetable
or Meat Lasagna (Choose 1)
Assorted Finger Desserts, Baked Fruit Pies,
Bakery Fresh Cookies
Freshly Brewed Coffee and International Teas

Royale Dinner Buffet

Bakery fresh Rolls and Butter
Pasta Salad, Coleslaw, Tossed Greens, Potato
and Caesar (Choose 3)
Choice of Vegetable Selection
Choice of Potato
Prime Rib Carving Station with rich beef au jus
and horseradish
Choice of Two Additional Entrees:
(Roasted Turkey, Pasta Primavera:
Tomato or Alfredo
Vegetable or Meat Lasagna, Beef Borguonion,
or Chicken Emencie)
Sumptuous Dessert Display with Fresh Fruit,
Tortes, Pies and Finger Desserts
Freshly Brewed Coffee and International Teas

Classic Dinner Buffet

Bakery fresh Rolls and Butter
Pasta Salad, Coleslaw, Tossed Greens, Potato,
Tomato Cucumber and Caesar (Choose 2)
Choice of Vegetable Selection
Choice of Potato
Choice of Two Entrees:
(Carved Roast Beef, Roasted Turkey, Pasta
Primavera: Tomato or Alfredo, Vegetable or
Meat Lasagna, Beef Stroganoff, Chicken
Cacciatore or Beef Borguonion)
Assorted Finger Desserts, Baked Fruit Pies,
Bakery Fresh Cookies
Freshly Brewed Coffee and International Teas

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Entree Selections

Dinner

All Entree selections include warm dinner roll with butter, coffee or tea, and the following selections; choice of one Starter, hot vegetables, one starch and one dessert unless otherwise noted below.

Prime Rib of Beef

8 oz slow-roasted Canadian "AA" prime rib of beef, served with au jus.

Broiled Salmon

6 oz Atlantic salmon, broiled with fresh herbs and drizzled with dill cream sauce.

Roasted Rosemary Sirloin

8 oz portion of herb rubbed, seared and slow roasted sirloin served with rich beef gravy.

Chicken Cordon Bleu

8 oz boneless chicken breast, stuffed with classic Swiss cheese and smoked ham, breaded and baked golden brown. Served with mushroom sauce.

Stuffed Chicken Breast

8 oz Boneless chicken breast stuffed with sautéed mushrooms, baby spinach and Brie cheese. Served with an herb infused cream sauce.

Roasted Turkey

Roasted Turkey served traditionally with homemade sage stuffing, gravy and whole berry cranberry sauce.

Stuffed Loin of Pork with Cranberry and Apple

Medallions of pork loin stuffed with a cranberry-apple dressing and finished with rice pork jus

Slow Roasted Beef Tenderloin

6 oz AAA Beef tenderloin rubbed with fresh garlic, herbs and olive oil, seared and slow roasted. Served with a red wine mushroom sauce.

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Entree Selections

Vegetarian Entrees

All Entrees are served plated and include fresh rolls and butter, coffee or tea, and the following selections; choice of one starter, one hot vegetable and one dessert.

*Can be served with grilled chicken breast, grilled beef or seafood as requested at market price.

Vegetable Lasagna

Grilled seasonal vegetables, oven baked lasagne, ricotta and mozzarella chesses topped with our zesty tomato sauce and parmesan cheese.

Grilled Zucchini Timble Bowl

Thin slices of zucchini grilled then lined in a timble bowl, stuffed with assorted sauted vegetables, baked and served with penne and alfredo sauce.

Roasted Vegetable and Pesto-Cream Penne*

Creamy Alfredo sauce tossed with penne, accented with our basil pesto and tossed with flavourful roasted seasonal vegetables such as portabello mushrooms, red peppers, zucchini, red onion, carrots and broccoli.

Tortellini Rose

Ricotta-stuffed tortellini draped in a rich creamed tomato sauce and finished with fresh herbs and cracked black pepper.

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Dessert Selections

New York-Style Cheesecake

Served with chocolate, blueberry or cherry sauce.

Cheesecake Specialities

Turtle Cheesecake, Caramel Apple, Amaretto, Chocolate Swirl, Raspberry Sherbet and Strawberry Swirl.

Baked Fruit Pies

Assortment available such as: raspberry, bumble berry, pecan, old-fashioned apple, blueberry, cherry and peach.

Tortes

Assortment including Chocolate Truffle, Mango, White Chocolate Raspberry Cream, Tuxedo Mousse, Grand Marnier and Maple Blondie.

Fresh Fruit Plate

Seasonal fresh fruit drizzled with honey yogurt dressing.

Baked Apple Blossom

Served with warm caramel sauce.

Mixed Fruit Flan

Baked custard pie topped with fresh seasonal fruits.

European Cakes

Selection of tarts, cheesecakes, flans and mousses; over 20 to choose from.

Strawberry Chocolate Fountain

(Available upon request at additional cost)

Deliciously fun for all occasions. Available with White, Milk or Dark chocolate.

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