

# CORPORATE MENU



*Radisson*

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PLAZA MISSISSAUGA  
TORONTO AIRPORT

## Meeting in Minutes

Let us focus on the small details so you can keep your eye on the big picture. Choose our ready made meeting package or create your own! Meeting package includes hall, standard setup (theatre style, classroom, half rounds, U shape, Hollow Square or board room), pen, pad of paper, mints, one screen and fully equipped Meeting Tool Box for your convenience.

### Your choice of breakfast from (choose one):

- Continental** featuring jugs of chilled apple, orange and cranberry juice, assorted muffins, Danishes and croissants with butter and assorted fruit preserves; served with freshly brewed coffee, decaf coffee and tea selection
- Breakfast Breads** featuring jugs of chilled apple, orange and cranberry juice, banana loaf, lemon loaf, coffee cake, whole marble rye, flax seed bread, cinnamon raisin bread served with butter and preserves, accompanied with whole in season fruit; served with freshly brewed coffee, decaf coffee and tea selection
- The Breakfast Room** featuring jugs of chilled apple, orange and cranberry juice, English sticky Toffee cake, Cinnabon (mini warm cinnamon rolls), whole grain English muffins served with butter and preserves accompanied with whole in season fruit; served with freshly brewed coffee, decaf coffee and tea selection



**Mid morning Refreshment Break** consists of freshly brewed coffee, decaf coffee, tea selection and chilled bottled water



### Working Lunch Buffet Options please choose one:

#### **Timberlands**

Freshly baked white & whole wheat rolls and split Portuguese rolls

#### **Choose two:**

- Garden Greens with a choice of French, Italian & Ranch dressing
- Baby Spinach Salad with bean sprouts, sliced button mushrooms, boiled egg and Chef's special vinaigrette dressing
- Traditional Caesar Salad with fresh bacon rashers & homemade garlic croutons
- Julienne Salad with strips of ham, cheese and hard boiled egg
- Red Skin potato salad in a light vinaigrette dressing
- Mixed bean salad with miniature cobs of corn, red onion shavings tossed in a light vinaigrette dressing

**Lady's Book** - homemade heart warming Chili

**Desert Tray** – warm apple crumble and fruit cocktail

**Beverage Tray** - freshly brewed coffee, decaf coffee, tea selection & assorted chilled soft drinks

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### Cherry Lane

**Choose two:**

- Garden Greens with a choice of French, Italian & Ranch dressing
- Baby Spinach Salad with bean sprouts, sliced button mushrooms, boiled egg and Chef's special vinaigrette dressing
- Red Skin potato salad in a light vinaigrette dressing
- Mixed bean salad with miniature cobs of corn, red onion shavings tossed in a light vinaigrette dressing
- Split Pea Soup
- Hearty Vegetable Soup
- Chicken Vegetable Rice Soup
- Vichyssoise (chilled)
- Gazpacho (chilled)
- Cucumber Soup (chilled)
- Roasted Tomato Soup (hot or chilled)

**Deli Tray** – Assortment of Panini special rolls, filled with a choice of three; Pastrami, Roasted Beef, Smoked Turkey, Grille Chicken, Smoked Ham, Grilled Vegetables and Tuna Salad.

**Desert Tray** – an array of miniature pastries and fresh fruit

**Beverage Tray** - freshly brewed coffee, decaf coffee, tea selection & assorted chilled soft drinks

**Taste of Italy**

Garlic & Bruschetta Breads

**Choose two:**

- Garden Greens with A choice of French, Italian & Ranch dressing
- Traditional Sicilian Salad (tomato, cucumber, olives and onion)
- Red Skin potato salad in a light vinaigrette dressing
- Mixed bean salad with miniature cobs of corn, red onion shavings in a light vinaigrette dressing
- Stracciatella Soup
- Minestrone Soup

**Choose one:**

- Lady's Book 7 layer meaty lasagna
- Lady's Book cannelloni – stuffed with meat & vegetables
- Mama's manicotti – stuffed with ricotta cheese & spinach (2 per person)
- Three cheese penne – cheddar, mozzarella and swiss chesses tossed with the penne and baked to perfection

**Choose one:**

- Italian Cream Horns
- Sliced fresh fruit and Italian Cheese

Freshly brewed coffee, decaf coffee, tea selection & assorted chilled soft drinks

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**Taste of the Orient**

 **Choose one:**

- Vegetable Spring Roll
- Egg Roll
- Wonton Soup
- Sweet Corn and Chicken Soup

 **Choose one:**


- Fried Rice with Choice of Chicken or Pork or Baby Shrimp or Vegetable
- Vegetable Chow Mein

 **Choose one:**

- Black Bean Chicken
- Lemon Chicken
- Sweet & Sour Chicken

 **Choose one:**

- Strawberry Cake
- Fresh fruit

 Freshly brewed coffee, decaf coffee, tea selection, Green Tea & assorted chilled soft drinks; Fortune Cookie

**Taste of Colonial India**

 Mini Samosa


 Mulligtawunny Soup

 Curried Chicken Korma

 Harvest Vegetable Medley

 **Choose one:**

- Gulab Jamum
- Fresh fruit

 Freshly brewed coffee, decaf coffee, tea selection & assorted chilled soft drinks



**Mid Afternoon Refreshment Break** consisting of freshly brewed coffee, decaf coffee, tea selection, assorted soft drinks and bottled water with platter of assorted cookies

\$55.00 per person per day plus applicable taxes & gratuities; based on a minimum of 15 people. Room Rental of \$200.00 applies if less than 15 people.

**See menu selection for other options. Our professional team will also be happy to customize a package for you.**

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## Breakfast Buffet Suggestions

(Priced per person and based on a minimum of 15 people)

### Traditional Country Breakfast

- ☺ Chilled jugs of grapefruit, orange, apple, cranberry juice and milk
- ☺ Buttered white & whole wheat toast
- ☺ Fluffy scrambled eggs
- ☺ Choose one: Blueberry buttermilk pancakes or cinnamon French toast served with Canadian maple syrup
- ☺ Home fried & seasoned breakfast potatoes
- ☺ Ontario back bacon and breakfast sausage
- ☺ Assorted Canadian cheeses
- ☺ Sliced fresh in season fruit
- ☺ Assorted baked breakfast pastries with butter and preserves
- ☺ Freshly brewed coffee, decaf coffee and tea selection

**\$25.95pp**

**upgrade +\$5.25pp**

### Today's Lifestyle

- ☺ Chilled jugs of grapefruit, orange, apple, cranberry juice and milk
- ☺ Assorted cereals
- ☺ Individual low fat plain and fruit yogurts
- ☺ Display of chopped nuts, granola, dried apricot and sun-dried cranberries
- ☺ Cottage Cheese
- ☺ Sliced fresh in season fruit
- ☺ Assorted low fat muffins with butter, honey and fruit preserves
- ☺ Freshly brewed coffee, decaf coffee, and tea selection

**\$28.95pp**

**upgrade +\$6.00pp**

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## Breakfast Buffet Suggestions

### Taste of the Nations (based on minimum of 50 people)

- ☺ Chilled bottles of flavoured waters, jugs of milk, grapefruit, orange, apple and cranberry juice
- ☺ Assorted baked breakfast breads and pastries with butter and preserves
- ☺ Display of chopped nuts, granola and array of dried fruits
- ☺ Fresh fruit kabobs
- ☺ Devilled eggs
- ☺ International deli meats and specialty cheeses
- ☺ Succulent leg of ham carving station
- ☺ **Choose one of our showcase pieces:**
  - ☐ **Omelette Station** of assorted grated cheeses, diced ham, baby shrimp, diced red pepper, diced green pepper, diced onions, diced tomatoes, asparagus tips, sliced button mushrooms, mint, finely chopped herbs Served with Breakfast Potato
  - ☐ **Breakfast Burrito** with choice of fillings such as seasoned scrambled eggs, jalepeno peppers, breakfast potatoes, bacon rashers, chili, grated Monterey Jack cheese, black beans, chili, sautéed spinach, sesame seeds, bean sprouts, Sriracha sauce, tobasco sauce, cilantro and lime juice
  - ☐ **Belgian Waffle Station** with a selection of toppings including whipped cream, seasonal berries, toasted nuts, chocolate sauce, maple syrup
- ☺ Freshly brewed coffee, decaf coffee and tea selection

**\$24.50pp**

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## Working Lunch Menus

(Priced per person and based on a minimum of 15 people)

**All luncheon buffet menus include assorted rolls and butter**

### The Monte Carlo

- 🍽️ Caesar salad with fresh bacon rashers and homemade garlic croutons
- 🍽️ Grilled chicken breast topped with roasted red peppers, fresh basil and served with garlic herb roasted redskin potatoes
- 🍽️ Chocolate Mousse and Fresh fruit salad
- 🍽️ Freshly brewed coffee, decaf coffee, tea selection, chilled bottled water and assorted soft drinks

**\$31.95pp**

**upgrade +\$8.55pp**

### Treasure Cottage

- 🍽️ Garden greens with a choice of French, Italian, Balsamic Vinaigrette & Ranch dressing, Beet salad in vinaigrette dressing, Cauliflower salad in vinaigrette dressing
- 🍽️ Lady's book Shepherd's Pie (made with beef or chicken)
- 🍽️ Individual English trifle and Fresh fruit
- 🍽️ Freshly brewed coffee, decaf coffee, tea selection, chilled bottled water and assorted soft drinks

**\$26.95pp**

**upgrade +\$5.55pp**

### Tuscan Picnic

- 🍽️ A trio of salads:
  - ☑️ Caesar with fresh bacon rashers & homemade seasoned croutons
  - ☑️ Tri colour fusili in a pesto mayonnaise
  - ☑️ Spinach in a honey mustard dressing
- 🍽️ Herb grilled chicken breast served with freshly baked rustic ciabatta rolls and Mediterranean relishes
- 🍽️ Fruit pies and Fresh fruit
- 🍽️ Freshly brewed coffee, decaf coffee, tea selection, chilled bottled water and assorted soft drinks

**\$33.95pp**

**upgrade +\$8.55pp**

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## Working Lunch Menus

(Priced per person and based on a minimum of 15 people)

**All luncheon buffet menus include assorted rolls and butter**

### Wrap Time

- 🍽️ Soup of the Day
- 🍽️ Garden greens with a choice French, Italian, Balsamic Vinaigrette & Ranch dressing, Beet Salad in sour-cream dressing, Cauliflower salad in vinaigrette dressing
- 🍽️ Crudities & dip
- 🍽️ Deli wraps features spinach, sundried tomato whole wheat and plain
  - ☑️ Grilled chicken with pesto sauce
  - ☑️ Proscuitto & mozzarella, or asparagus & goat cheese
  - ☑️ Asian sesame lime steak (Marinated with honey, soy sauce and ginger root) on a Crisp lettuce lining
  - ☑️ lightly brushed with olive oil and lined with marinated & grilled strips of red pepper, yellow pepper, zucchini & eggplant, shredded cheese
- 🍽️ Angel Cake and Fresh fruit
- 🍽️ Freshly brewed coffee, decaf coffee, tea selection, chilled bottled water and assorted soft drinks

**\$36.95pp**

**upgrade +\$10.35pp**

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## Luncheon Buffet Menus

(Priced per person and based on a minimum of 50 people)

**All luncheon buffet menus include freshly baked petite baguettes and butter**

### A Victorian Picnic

- 🍰 Salad Bar with Romaine and Musillin Mix lettuce, Tomato, Bell Pepper, Cucumber and Red onion Salad. Marinated Mushroom, Picked Beet, Black and Green Marinated Olives. Picante (Spicy) Pepper.
- 🍰 Carved cold Roast Beef, cold Ham, Veal & Pork pies
- 🍰 Deluxe Cheese Board of imported & domestic cheeses with variety of biscuits
- 🍰 Dessert Display includes Assorted mini cakes, Flan Turnovers and Fresh Fruit cake, Cheesecake, Fruit Turnovers, fresh fruit
- ☕ Freshly brewed coffee, decaf coffee, assorted teas, chilled bottled water and assorted soft drinks

**\$27.95pp**

### A Taste of Mexico

- 🍰 Taco Bar allows you to create your own with seasoned ground beef, refried beans, diced tomatoes & onions, sliced green & black olives, shredded lettuce, shredded Monterey Jack cheese, zesty salsa and sour cream
- 🍰 Chicken Enchiladas accompanied with refried beans, onion slivers, diced tomatoes, black olives, shredded cheese and zesty salsa
- 🍰 Mexican Rice
- 🍰 Roasted pepper salad
- 🍰 Mexican coleslaw
- 🍰 Black bean salsa salad
- 🍰 Mexican sugar cookies and sliced in season fruit
- ☕ Freshly brewed coffee, decaf coffee, assorted teas, chilled bottled water and assorted soft drinks

**\$24.95pp**

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## Luncheon Buffet Menus

(Priced per person and based on a minimum of 50 people)

**All luncheon buffet menus include assorted rolls and butter**

### Harper's Bazaar

- 👤 Sensational Salads featuring
  - ☑ Tomato & bocconcini cheese tossed in olive oil and basil
  - ☑ Cauliflower florets tossed in sliced black olives, garlic & anchovie
  - ☑ Sicilian Salad
  - ☑ Spinach Salad in a honey mustard dressing
  - ☑ Garden greens with a choice of French, Italian, Balsamic Vinaigrette & Ranch dressing
  
- 👤 Main entrée (**choose two**)
  - ☐ Fusili Bolognese or Rose Sauce
  - ☐ Penne Primavera
  - ☐ Rigatoni Carbonara
  - ☐ Chicken kabobs
  - ☐ Herb grilled chicken breasts
  - ☐ Bombay butter chicken
  - ☐ Indian chicken curry
  - ☐ Tandoori chicken
  - ☐ Thai flavoured Fish with Sweet chili and lemon
  - ☐ Seafood crepe
  - ☐ Baked salmon served with a lemon tarragon sauce
  - ☐ Beer battered haddock
  - ☐ Beef kabobs
  - ☐ Prime rib of beef au jus
  - ☐ Indian vegetable curry
  - ☐ Eggplant parmigiana

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 **Choose one**

- Garlic herb roasted redskin potatoes
- Honey mashed potatoes
- Stir Fired-Rice noodles with Curry and Vegetables
- Wild rice pilaf
- Sautee of vegetable medley

 **Dessert Station**

- Assorted Mini French Pastry
- Berry and Mango with Yogurt Dip
- Fresh Fruit

 Freshly brewed coffee, decaf coffee, tea selection, chilled bottled water and assorted soft drinks

**\$36.95pp**

**upgrades \$19.54 pp**

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## Specialty Break Suggestions

(Priced per person and based on a minimum of 15 people)

### Victorian Cookie Break

An array of freshly baked cookies with a choice of two (Oatmeal & Raisin, Double Chocolate Chunk, Milk Chocolate Chunk, Cranberry and White Chocolate) served with freshly brewed coffee, decaf coffee, tea selection, chilled milk and bottled water

**\$6.95pp**

**upgrade +\$4.95pp**

### Lifestyle Break

Highballs of granola, yogurt and fresh fruit with a thin wafer and fresh fruit kabobs served with strawberry yogurt dip, freshly brewed coffee, decaf coffee, tea selection, chilled orange & cranberry juice and bottled water

**\$11.95pp**

**upgrade +\$8.95pp**

### Take Me Out To The Ballpark

Freshly baked soft pretzels served with spicy jalapeno and American mustard, potato chips with ranch dip, savory snack main, fresh buttered popcorn, bowls of jelly beans, freshly brewed coffee, decaf coffee, tea selection, chilled soft drinks & bottled water

**\$8.95pp**

**upgrade +\$4.95pp**

### Euro Rail

Antipasto platter consisting of prosciutto, Salami, Black Forest ham, sliced cheddar, provolone & herb Harvarti cheese, sliced tomatoes in olive oil & fresh basil, marinated button mushrooms, marinated & grilled red peppers. Basket of assorted biscuits and platter of freshly sliced in season fruit. Freshly brewed coffee, decaf coffee, assorted teas, chilled soft drinks & bottled water.

**\$16.95pp**

**upgrade +\$9.95pp**

### Victorian Tea Thyme

Traditional Victorian tea accompaniments include crab puffs with chives, sage cheese wafers, petite cucumber basil sandwiches & Smoked Salmon and cream cheese sandwiches; salted almonds, candy, scones with Devonshire cream & strawberry jam, fruit cake and chocolates. Freshly brewed coffee, decaf coffee, tea selection & chilled bottled water.

**\$19.95pp**

**upgrade +\$14.95pp**

### The Texas Trio

Tortilla chips with queso, guacamole and fire roasted salsa, freshly brewed coffee, decaf coffee, tea selection, chilled soft drinks & bottled water.

**\$10.95pp**

**upgrade +\$7.95pp**

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## Individual Break Suggestions

Freshly Brewed Coffee or Decaffeinated Coffee	10 cup Thermos	\$25.00
	25 cup Urn	\$55.00
	50 cup Urn	\$100.00
Selection of Teas	10 cup Thermos	\$25.00
Assorted Fruit Juice (apple/orange/tomato/V-8)	1 Litre	\$30.00
Assorted Tropical Fruit Juices (mango/passion fruit) 1 Litre		\$35.00
Gatorade	591 ml.	\$5.00
Red Bull		\$6.00
Assorted Soft Drinks	170 ml.	\$2.00
Perrier or Evian Bottled Water	500 ml.	\$3.00
Assorted Danish, Croissants, or Muffins		\$35.00/dozen
Bagel and Philadelphia Cream Cheese		\$45.00/dozen
Cinnamon Rolls		\$35.00/dozen
Brownies		\$40.00/dozen
Banana Bread		\$40.00/dozen
Freshly Baked Cookies		\$35.00/dozen
Carrot Cake		\$35.00/dozen
Granola Bars		\$2.50/each
Fruit Kabobs with fresh cream and fruit dip		\$40.00/dozen
Sliced fresh fruit		\$5.50pp min. 10 people
Whole fresh fruit		\$2.50 per person
Individual bags of potato chips, popcorn, pretzels		\$2.50/each
Crudities with herb dip		\$ 3.75pp min. 10 people
Plain or fruit yogurt cups		\$ 2.75 each

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## Dinner Buffet Selections

(Priced per person and based on a minimum of 50 people)

**All dinner buffet menus include assorted rolls, focaccia, flat breads and butter**

### Food Glorious Food

#### 🌟 Salad Splendor

- Mixed green & garden vegetable salad in a strawberry vinaigrette dressing
- Marinated bean salad
- Shrimp salad
- Tuscan salad
- Rice Salad
- Red potato salad in an olive oil & Oregano vinaigrette

#### 🌟 Main entrée (**choose three**)

- Lemon & herb grilled chicken breast
- Chicken kabobs with Pepper, Onion and Mushroom
- Blackened Cajun chicken
- Chicken Cordon Bleu
- Stuffed pork medallions
- Veal Marsala
- Herb crusted beef striploin au jus
- Slow smoked sliced beef brisket
- Beef Bouregnese sautéed with button mushrooms in red wine
- Beef kabob with Pepper, Onion and Mushroom
- Seafood crepe laced with a creamy rose sauce
- Shrimp vegetable kabob
- Pan seared Rainbow Trout
- Cannelloni filled Manicotti laced with a creamy rose sauce
- Homemade meaty lasagna
- Hearty vegetarian lasagna

#### 🌟 Garlic & herb roasted red skin potatoes and Sautéed Medley of Vegetables

#### 🌟 **Dessert Island**

- Variety of cakes, flan
- Chocolates Dips
- Miniature French pastries

#### 🌟 Freshly brewed coffee, decaf coffee and tea selection

**\$45.95pp**

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## Dinner Buffet Selections

(Priced per person and based on a minimum of 150 people)

**All dinner buffet menus include assorted rolls, focaccia, flat breads and butter**

### The Grand Victorian

- 🍷 Antipasto Bar Grand- a wide assortment of grilled vegetables, as well as marinated vegetables, jumbo shrimp, salmon pate, smoked salmon, smoked trout, deli trays of prosciutto, salami, sopressetta and a variety of cheeses from around the world
- 🍷 Salad Bar – create your own salad from a variety of lettuce, fresh julienne and diced vegetables, marinated vegetables, beans, grated cheeses etc
- 🍷 **Choice of one** Pasta
  - ❑ Mama's homemade meat lasagna
  - ❑ Eggplant & zucchini lasagna
  - ❑ Cannelloni & Manicotti
  - ❑ Farfalle tossed with chicken, julienne peppers & zucchini in a cream sauce
  - ❑ Penne Primavera in a fresh tomato basil sauce
- 🍷 Main entrée (**choose two**)
  - ❑ Supreme Chicken stuffed roasted red pepper sauce
  - ❑ Grilled pesto chicken breast
  - ❑ Chicken Grand cooked in white wine & lemon sauce
  - ❑ Peppercorn Chicken – served with a mildly spiced peppercorn sauce
  - ❑ Roast Beef – in a light red wine sauce
  - ❑ Prime Rib of Beef au jus
  - ❑ Grilled Beef Medallions – garnished with sautéed onion & mushrooms
  - ❑ Veal Scaloppini – in a light mushroom sauce
  - ❑ Breaded Veal Twist – in a tomato sauce Garnish with onion, sweet peppers & mushrooms
  - ❑ Veal Parmigiana
  - ❑ Baked Salmon Filet –with white wine Serve with Lemon Sauce & lemon sauce
- 🍷 **Choose one**
  - ❑ Garlic & herb red skin roasted potatoes
  - ❑ Roasted Parisienne potatoes
  - ❑ Honey mashed potatoes
  - ❑ Wild rice pilaf
- 🍷 Chef's selection of in season vegetables
- 🍷 Dessert Island will consist of an array of tortes, cake, and fresh fruit display with freshly brewed coffee, decaffeinated coffee and tea selection

**\$45.95pp**

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## Plated Dinner Selections

(Priced per person and based on a minimum of 50 people)

**All dinner menus include basket of assorted rolls, focaccia, flat breads and butter**

### Soups

Home style Vegetable	\$4.00
Soup de Funcho (fennel soup)	\$5.00
Caldo Verde (kale soup)	\$5.00
Minestrone	\$4.00
Stracciatella	\$4.00
Lobster Bisque	\$6.00
Clam Chowder	\$6.00
Cream of Broccoli	\$5.00
Cream of Mushroom	\$5.00
Carrot and Leek Bisque	\$5.00
Murgh Aur Palak Shorba (mild chicken & spinach broth)	\$5.00

### Appetizers

Shrimp Wrap – shrimp wrapped with proscuitto along side a slice of Swiss cheese & melon balls	\$7.50
Shrimp Cocktail – 4 jumbo shrimp with cocktail dipping sauce	\$9.50
Smoked Salmon & Shrimp – grilled eggplant, zucchini & peppers with smoked salmon & grilled shrimp topped with capers, onions & olive oil	\$10.50
Seafood Crepe – 2 homemade crepes filled with mixture of baby shrimp & crab	\$8.50
Garden Salad - combination of Romaine, Baby Spinach and Red Leaf, bell peppers, cucumbers & tomatoes complete in a balsamic or raspberry vinaigrette	\$4.50
Caesar Salad – fresh crisp Romaine lettuce topped with homemade garlic croutons, crisp bacon all tossed in creamy dressing	\$5.50
Greek Salad – green peppers, onions, tomato, Kalamata olives & feta cheese tossed in olive oil & vinegar and Oregano	\$6.50
Insalata Caprese – tomato & bocconcini cheese topped with basil & olive oil	\$6.50

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### Dinner Entrees

All entrees are served with chef's selection of vegetables, potato, rice or pasta

Roast Beef (8oz) – in a light red wine sauce	\$21.95
Prime Rib of beef au jus (8oz)	\$23.95
New York Sirloin Steak (8oz) – grilled & served with a mushroom sauce	\$25.95
Filet Mignon (4oz) – grilled & topped with a brandy sauce	\$27.95
Beef Medallions (10oz) – grilled & garnished with sautéed onions & mushrooms	\$26.95
Chateau Briand (serves 2 people)	\$69.95
French Cut Lamb Chops (3oz-2pc) – in a red wine sauce	\$25.95
Braised Lamb Shanks with red wine & rosemary (8oz)	\$21.95
Pork Chop (10oz) – French cut, grilled & topped with sautéed onions	\$21.95
Shish-Kabob (6oz) – made with your choice of pork, veal, beef or chicken	\$21.95
French Cut Veal Chop (8oz) – grilled & topped with a brandy mushroom sauce	\$27.95
Veal Scaloppini (8oz) – in a light mushroom sauce	\$23.95
Veal Osso Bucco (8oz) – braised in a tomato & basil sauce	\$21.95
Breaded Veal Twist (8oz)– with tomato sauce, onion, sweet peppers & mushrooms	\$23.95
Chicken alla Mushroom (8oz) – boneless breast of chicken cooked in a white wine in a mushroom sauce	\$21.95
Chicken Grand Victoria (8oz) – boneless chicken breast cooked in a white wine & lemon sauce	\$21.95
Cornish Hen (12oz) – stuffed with wild rice & braised in a lemon, butter sauce	\$26.95
Seafood Grand Delight (8oz)– shrimp, scallops, squid & mussels cooked in wine, butter & garlic	\$28.95
Baked Salmon Filet (6oz) – with white wine in a lemon sauce	\$26.95
Filet of Sole (6oz) – pan fried, lightly battered & garnished with a lemon served with butter sauce	\$21.95
Lobster Tail (5oz)	\$38.95
Jumbo Shrimp on a skewer (13*15 count – 3pc)	\$27.95

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## Plated Dinner Selections

(Priced per person and based on a minimum of 50 people)

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### Dessert Selections

Sherbert – strawberry, raspberry, orange, lemon & mango	\$3.50
Ice Cream Grand – French vanilla ice cream on a waffle topped with a fruit coulis	\$4.00
Fruit Shaped Ice Cream (large) – grapes, banana, apple or orange	\$6.00
Crème Brulee	\$3.50
Tartufo – vanilla, raspberry, chocolate or bacio, topped with whipped cream & decorated with chocolate sauce	\$4.50
Pastry Cup – strawberry or vanilla ice cream inside a pastry cup & topped with seasonal fruit	\$5.50
Fruit Cocktail al Vino Bianco – an assortment of fresh fruit pieces marinated in a sweet white wine sauce & complimented with biscotti	\$5.50
Crepe – filled with French vanilla ice cream & decorated using strawberry coulis	\$6.50
Berry Martini – assortment of fresh berries laced with Cointreau and topped with a dollop of fresh whip cream & edible flower	\$8.50

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## Cocktail Reception Suggestions

### California Tortilla Wrapper Bites

Sliced turkey breast, smoked ham, Swiss cheese, with cool avocado, lettuce & tomato with a creamy ranch dressing wrapped in a jalapeno cheese tortilla (serves 20 people)

**\$50.00**

### Mediterranean Roulades

With roasted red peppers, black olives & fresh basil, rolled with creamy spinach & Garlic Herb cheese. Your choice of vegetarian, chicken, crab or all three (serves 20 people)

**\$80.00**

### Mini Italian Meatballs

Mama's homemade meatballs served with a zesty Tomato Salad (serves 20 people)

**\$70.00**

### Chicken Satay

Skewers of boneless chicken served with curry coconut sauce (serves 20 people)

**\$70.00**

### Beef Satay

Skewers of teriyaki beef served with zesty dip (serves 20 people)

**\$70.00**

### Grilled Shrimp Skewer

16-20 count shrimp per skewer served with zesty dip (serves 20 people)

**\$120.00**

### Assorted Canapés

- 🍷 French brie & walnut
- 🍷 California Roll – avocado, cucumber, Tobiko, Kani
- 🍷 Roast Beef roll with asparagus &

### Melon Balls

Cantaloupe & Honeydew wrapped in prosciutto (serves 25 people)

**\$35.00**

### Fountain of Shrimp

16-20 count tiger shrimp artistically arranged (200 pieces)

**\$300.00**

### Tavern Special

Choice of wings, Cheese nacho's & Pizza (serves 20 people)

**\$55.00**

### Dip Away

Traditional & roasted red pepper Hummus', Asiago & spinach dip and Baba ganoush served with tortilla chips & pita bread (serves 20 people)

**\$65.00**

### Deluxe Cheese

Blocks, rounds, slices & Import Cheese Marble garnished with grapes & strawberries with baskets of wafers/biscuits (serves 25 people)

**\$125.00**

### Smoked Salmon

Artfully arranged & garnished with cucumber slices, baby shrimp & scallops (serves 25 people)

**\$145.00**

### Sweet Table

- 🍰 Tropical Fruit
- 🍰 Variety of Mini Pastry
- 🍰 Variety of Flan, Torte

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## Packaged Reception Suggestions

(Priced per person and based on a minimum of 50 people)

### The Darwin

- 🍰 Petite cucumber basil sandwiches & Cream Cheese sandwiches, as well as sliced turkey breast, smoked ham, Swiss cheese, cool avocado, lettuce & tomato with a creamy ranch dressing wrapped in a jalapeno cheese tortilla
- 🍰 Nacho chips with queso, guacamole and fire roasted salsa,
- 🍰 Crudités served with creamy buttermilk dip
- 🍰 Seasonal whole & sliced fruit
- 🍰 An array of fruit tartlet & miniature pastries
- 🍰 Assorted Snacks (chips, soft pretzels, peanuts or party mix)
- 🍰 Freshly brewed coffee, decaf coffee & herbal teas

**\$27.95**

### The Dickenson

- 🍰 Baked artichoke & parmesan cheese dip with crackers
- 🍰 A selection of International cheeses and biscuits
- 🍰 Antipasto with fresh mozzarella, Roma tomatoes, artichoke hearts, Kalamata olives and fresh basil
- 🍰 Toasted spinach and crab bruschetta
- 🍰 Mediterranean roulades with roasted red peppers, black olives and fresh basil, rolled with creamy spinach and Garlic and herb cream cheese
- 🍰 Grilled steak-kabobs served with creamy avocado dip
- 🍰 Chicken Bouchese served with chipotle-honey sauce
- 🍰 Seasonal whole & sliced fruit
- 🍰 An array of fruit tartlets & miniature pastries
- 🍰 Freshly brewed coffee, decaf coffee & herbal teas

**\$33.95**

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## Packaged Reception Suggestions

(Priced per person and based on a minimum of 100 people)

### The Edison

- 🕯️ **Antipasto Bar Grand**- a wide assortment of grilled vegetables, as well as marinated vegetables, jumbo shrimp, smoked salmon, smoked trout, deli trays of prosciutto, salami, sopressetta and a variety of cheeses from around the world
- 🕯️ **Deluxe Cheese Board** - blocks, rounds, slices of 5 kinds of imported cheeses, garnished with grapes & strawberries with baskets of wafers/biscuits
- 🕯️ **Seafood Selection** includes Fountain of Shrimp and Salmon smoked
- 🕯️ **Grilling Stations** featuring chicken and beef satay
- 🕯️ **Hot passed hors d'oeuvres** consisting of:
  - ☑️ Arancini – Sicilian style rice formed into balls and stuffed with peas, and provolone cheese; lightly breaded and baked
  - ☑️ Coconut –marinated in a coconut batter; rolled in coconut flakes
  - ☑️ Crab stuffed Mushroom Caps – mixture of herb cream crabmeat stuffing
  - ☑️ Mini vegetable samosa with chutney dip
  - ☑️ Goat cheese and leek fricassee tartlet
- 🕯️ **Cold passed hors d'oeuvres** consisting of:
  - ☑️ French brie and walnut canapé
  - ☑️ California Roll – avocado, cucumber, Tobiko, Kani
  - ☑️ Melon Balls - cantaloupe & honeydew wrapped in prosciutto
- 🕯️ **Dessert Island** will feature an array of gateaux and tortes, individual Crème Brulee, Berry Martini's, Crepes Flambe station, chocolate waterfall with fresh fruit and berries for dipping. Freshly brewed coffee, decaffeinated coffee, espresso and tea selection

**\$65.95**

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## Specialty Stations

(Priced per person and based on minimum of 50 guests for one hour, pre or post dinner)

Fresh Fruit with Display	\$3.00
Belgium Waffles	\$3.50
Crepes Flambe	\$5.00
Chocolate Fountain	\$5.00
Chocolate/Candy	\$6.00
Porchetta	\$6.00
Pasta	\$5.00
Chicken & Beef Satay	\$4.00
Carving: Roast Beef, Corned Beef or Proscuitto	\$5.00, \$5.00, \$6.00
Oyster or Shrimp	\$4.00
Oyster and Shrimp	\$5.00
Dim Sum	\$5.00

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## Beverage Service Suggestions

**Host Bar** prices are subject to Provincial Sales Tax, G.S.T. and 15% Service charge

**Cash Bar** prices include all Taxes and Service Charge

<b>HOST BAR</b>		<b>CASH BAR</b>
\$6.50	Premium Brands (1oz)	\$8.00
\$5.00	Deluxe Brands (1oz)	\$6.50
\$4.50	Domestic Beer	\$5.50
\$5.00	Imported Beer	\$6.00
\$1.00	Soft Drinks	\$1.50
\$4.50	Glass of Wine (6oz)	\$5.50
\$5.00	Liqueurs (1oz)	\$6.00
\$5.50-\$6.50	Grand Marnier/Cognacs (1 oz)	\$6.50-\$8.00
\$1.50	Fruit Punch (non alcoholic)	\$2.50
\$5.00	Gin, Rye, Rum or Vodka Punch	\$6.00

## Stock Bar Packages

(Based on minimum of 50 guests)

One Hour Bar (pre-reception only)	\$25.00
Two Hour Bar	\$25.00
Three Hour Bar	\$30.00
Four Hour Bar	\$35.00

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## Specialty Stations

(Priced per person and based on minimum of 50 guests for one hour, pre or post dinner)

Martini	\$6.00
Grappa on Ice Display	\$5.00
Champagne Fountain	\$4.00
Specialty Coffee	\$3.00

1. If less than \$300.00 net consumption per bar, the cost of each bartender and each cashier will be \$25.00/hr for a minimum of 3 hours and \$35.00/hr for a minimum of 3 hours on Statutory Holidays.
2. Stock Bar includes house Wines, domestic Beer, Vodka, Gin, Rye, Rum, Brandy and Scotch
3. Deluxe Bar includes Cognac, Grappa, Tequila, Tequila Rose, Sambucca, Irish Cream, Orange Liqueur, Khalua, Amaretto, Peach Schnapps, Averna, Campari, Dry Vermouth, Sweet Vermouth, Grand Marnier
4. No charge for soft drinks used as mixers.
5. Ontario Liquor regulations will not permit the sale of alcoholic beverages after 2:00am. All entertainment should cease at that time in order that the function room may be vacated by 2:30am. Labour charges may be applicable in servicing a function until 2:00am.

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