

# THREE COURSE DINNER

A TASTE OF CLASS CATERING • ALL PRICING SUBJECT TO 15% ADMINISTRATION & TAXES

## APPETIZERS

Entrees include chefs choice of potato & vegetables, roll & butter, Jumping Bean coffee & tea

### Soup Du Jour

Selections include:

Beef Barley

Turley Vegetable with rice

Potato Leek

Butter Nut Squash

\$ 5.50

### Spring Garden Salad

Organic mixed greens accompanied by tomato, cucumber, julienne carrots, radish and chefs choice of dressing.

\$ 6.50

### Spinach Salad

Mandarin orange, feta cheese, toasted almonds, julienne red peppers with strawberry garnish.

\$ 8.00

### Caesar Salad

Crisp romaine lettuce, bacon bits, shredded parmesan & home style croutons.

\$ 7.50

### Cod Au Gratin

served with garlic baguette point.

\$ 9.50

### Tiger Shrimp Cocktail

Poached shrimp served with organic greens & in house cocktail sauce.

\$11.50

## ENTRÉES

### Savory Stuffed Chicken

Bone in chicken breast served with traditional NL savory dressing with a red wine sauce.

\$ 21.00

### Chicken Supreme

Bone in chicken breast wrapped in bacon with a goat cheese, sundried tomato & spinach stuffing topped with a red wine reduction.

\$ 24.00

### Roasted Turkey Dinner

Oven roasted turkey with traditional NL savory dressing, gravy & a side of in house cranberry sauce.

\$ 22.50

### Stuffed Porkloin

Oven Roasted Pork Loin stuffed with an apricot and hazelnut dressing served with a patridgeberry demi glaze.

\$ 22.50

### Salmon

Fresh pan seared salmon fillet with spicy ginger soy glaze topped with sesame seeds

\$ 23.50

### Pan Fried Cod

Cod fillet served with scrunchins & in house tarter sauce.

\$ 22.00

### Prime Rib

AAA Canadian beef served with yorkshire pudding and au jus. Served medium.

\$ 29.00

### Pan Seared Duck

Duck breast medallions served with red currant au jus.

\$ 25.00

### Beef Tenderloin

AAA Canadian beef garnished with crispy onions served with Merlot demi glaze.

\$ 35.00

# THREE COURSE DINNER

A TASTE OF CLASS CATERING • ALL PRICING SUBJECT TO 15% ADMINISTRATION & TAXES

## DESSERTS

### Peach Torte

Served on short bread with vanilla bean custard, whipped cream and topped with a brandy snap.  
\$ 7.50

### Black Forest Cake

Individual chocolate cake with whipped cream and cherry filling.  
\$ 7.50

### Poached Pear

Served with dark Belgium chocolate & baileys whipped cream.  
\$ 7.50

### New York Style Cheesecake

Garnished with wild berry compote, sauce anglaise & whipped cream.  
\$ 8.00

### Carrot Cake

In house dessert topped with cream cheese icing & whipped cream garnished with fresh fruit.  
\$ 8.00

### Creme Brulee

Baked vanilla custard with white chocolate and raspberries. Served with whipped cream and fresh fruit.  
\$ 8.00

### Chocolate Trio of Desserts

Chocolate mousse with brandy snap, in house chocolate truffle and chocolate dipped strawberry garnished with whipped cream.  
\$ 11.50

## PALATE CLEANSER

Lime Sorbet

Raspberry Sorbet

\$ 4.00

## CHILDREN'S MENU

### Chicken Tenders & Fries

\$ 11.00

### Grilled Cheese Sandwich & Fries

\$ 10.50

### Spaghetti & Meatballs

\$ 11.50

### Cheese & Pepperoni Pizza

\$ 12.00

All kids meals served with soft drink and two cookies for dessert.

## LATE NIGHT SNACKS

Please note Late Night Snack option is a 3 hour service & is not limited to the selections below.

### Fry Buffet

Fries, dressing, gravy & cheese curds.  
\$ 7.50

### Sliders

Mini beef burgers with mustard, ketchup, relish, & mayonnaise. ( 2 per person )  
\$ 6.00  
Add fries for an additional charge of \$ 2.00 per person

### Pulled Pork Sliders

Slow roasted pork with BBQ sauce & mini buns.  
( 2 per person )  
\$ 5.50  
Add fries for an additional charge of \$ 2.00 per person

### Pizza

Cheese & Pepperoni  
BBQ Chicken  
Vegetarian  
Hawaiian  
Classic  
\$ 26.50

All pricing subject to change

# BUFFET SELECTIONS

ALL BUFFETS SERVED WITH ROLL & BUTTER, JUMPING BEAN COFFEE & TEA. MINIMUM OF 50 PEOPLE.  
• ALL PRICING SUBJECT TO 15% ADMINISTRATION AND HST

## CUSTOM BUFFET

### SALAD BAR - Select 3

Greek Pasta  
Potato  
Garden salad  
Caesar  
Spinach  
Coleslaw

### PASTA - Select 1

Three cheese tortellini  
Pasta Bake  
Lasagna  
Spaghetti and Meatballs

### HOT ITEMS - Select 2

Chicken parmesan  
Chicken cord en bleu with creole sauce  
Savory Stuffed Chicken with red wine demi  
Beef stir fry with rice  
Roast beef with mushroom demi  
Baked cod with savory dressing & white wine sauce  
Salmon with fennel cream  
Pork cutlets with caramelized onion and apple jus

Includes Chef's choice of potato & medley of vegetables

### DESSERTS

Assorted cookies, squares, fruit tarts, cakes and pies.  
\$ 41.50

To include additional items please contact events coordinator.

## BBQ BUFFET

### BBQ CHICKEN BUFFET

SALAD BAR  
Caesar, garden & pasta salad

### HOT ITEMS

Bone in chicken breast  
Vegetable Medley  
Fried mushrooms & onions  
Baked potato with assortment of toppings

### DESSERTS

Assortment of cookies, squares, chocolate covered strawberries & mini fruit tarts  
\$ 30.50

### BBQ STEAK BUFFET

SALAD BAR  
Caesar, garden & pasta salad.

### HOT ITEMS

10 oz striploin steak  
Vegetable Medley  
Fried mushrooms & onions  
Baked potato with assortment of toppings

### DESSERTS

Assortment of cookies, squares, chocolate covered strawberries & mini fruit tarts  
\$ 34.00

# COCKTAIL RECEPTION

A TASTE OF CLASS CATERING • ALL PRICING SUBJECT TO 15% ADMINISTRATION AND HST

## HORS D'OEUVRES

Minimum of four dozen of each selected hor d'oeuvres.

### Deluxe Hors D' Oeuvres

Tomato & Basil Bruschetta  
Grilled Pepper Bruschetta  
BBQ Meatballs  
Breaded Cajun Wings  
Turkey Lollipops  
Tomato Soup & Grilled Cheese Shot  
Mini Mac & Cheese Balls  
Stuffed Baby Reds  
Pork Souvlaki

\* Kitchen facilities required for items below

Battered Shrimp  
Battered Scallops  
Cod Nuggets  
Chicken Spring Rolls  
Vegetarian Spring Rolls  
Sausage Roll Ups  
Chicken Poquitas  
Quiche Lorraine  
Mini Fish Cakes  
\$ 20.00 per /dozen

### Premium Hors D' Oeuvres

Mini Beef Wellingtons  
Pan Fried Cod Tongues with Schrunchins  
Mushroom & Goat Cheese Tartlets  
\$ 22.50 per /dozen

### Elite Hors D'Oeuvres

Bacon Wrapped Scallops  
Cajun Shrimp  
Poached shrimp on Canapé with Herb Cream Cheese  
Thai Curry Scallop  
\$ 24.50 per/dozen

## PARTY DIPS

All party dips serve 15 people and include tortilla chips & naan bread.

Roasted Red Pepper \$ 45.00	Mexican 5 Layer \$ 45.00
Spinach & Artichoke \$ 45.00	Taco \$ 35.00
Nachos & Salsa \$ 19.50	

## COCKTAIL PLATTERS

### Fruit Tray

Assortment of seasonal fruit with yogurt dip.  
\$ 4.50 per/person

### Domestic & Imported Cheese and Cracker Tray

Served with red & green grapes, pate, assorted crackers & sliced baguette. \$ 4.50 per/person

### Vegetable Tray

Assortment of seasonal vegetables with ranch dip.  
\$ 4.00 per/person

### Deli Meal Tray

Assortment of deli meat served with olives & a variety of rolls. \$ 6.00 per/person

### Antipasto Platter

Includes prosciutto wrapped asparagus, assorted Italian cold cuts, olives, marinated mushrooms, grilled vegetables & sliced baguette. \$ 8.00 per/person

### Atlantic Smoked Salmon

Served on a bed of lettuce with capers, onions, sour cream & toasted baguette. Serves 35 people. \$ 91.00

### Cold Shrimp Cocktail display

Served with organic greens, lemon wedges & cocktail sauce. \$ 200.00 /100 Shrimp

# COCKTAIL RECEPTION

A TASTE OF CLASS CATERING • ALL PRICING SUBJECT TO 15% ADMINISTRATION AND HST

## COCKTAIL PLATTERS

### Assorted Sandwich Tray

Includes deli meats, tuna & egg on white & whole wheat bread.

Serves 13 people

\$ 75.00

### Deluxe Sandwich & Wrap Tray

Assorted gourmet breads with chicken, roast beef & turkey. Variety of wraps including chicken Caesar, grilled peppers & beef.

Serves 13 people

\$ 90.00

### Deluxe Dessert Trays

An assortment of chocolate truffles, cookies, chocolate dipped strawberries & mini fruit tarts

20 pieces - \$ 32.50

40 pieces - \$ 62.50

70 pieces - \$ 110.50

100 pieces - \$ 160.50

### Chocolate Fountain Rental \$ 100.00

### Chocolate Fountain Dippings

Includes dark Belgium chocolate, rice crispy squares, marshmallows, pretzels, cream filled wafers

\$ 7.50 per person

Add fresh seasonal fruit.

\$ 2.50 per person

## INTERACTIVE STATIONS

### Mashed Potato Martini Bar

Mashed potatoes served in a martini glass, toppings to include green onions, bacon bites, sour cream, mixed cheese & a merlot demi-glaze \$ 8.00 per/person

### Beef or Ham Carving Station

Sirloin tip with assorted rolls. Served with au jus, horseradish & Dijon mustard

\$10.00 per/person

Bone in ham with assorted rolls. Served with maple brown sugar sauce & honey mustard.

\$ 9.50 per/person

### Pasta Station

Seasonal vegetables, chicken & beef slices topped with tomato or white wine sauce & fresh parmesan

\$ 9.00 per/person

### Chicken Stir Fry Station

Sliced chicken breast accompanied by steamed rice, sauteed peppers, onions, mushrooms, baby corn, wonton crisps & green onion

\$ 10.00 per/person

### Flambe Station

Shrimp & scallops tossed with a rose sauce or white wine cream sauce with a variety of spices

\$ 29.00 per/dozen

All stations are subject to an additional chef charge of \$75.00

### Candy Buffet

An assortment of candy and chocolate.

Includes linens, candy bags, scoops and glass containers.

Available at select locations.