

# DELTA BARRINGTON® CATERING MENU



CATERED BY **TEMPO** FOOD+DRINK



## CATERING MENU | BREAKFAST

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All catered by TEMPO events include freshly brewed Starbucks® Regular and Decaffeinated Coffee and Tazo® Teas



### CONTINENTAL BUFFET | 16.00

- Selection of muffins, croissants, pastries
- Assorted individual yogurts
- Fresh cut fruit salad
- Assorted juices

### DELUXE CONTINENTAL UPGRADE | 6.00

- Smoked salmon and cream cheese, bagels
- Yogurt parfaits
- Smoothies to include: kale, blueberry peanut butter, strawberry mango

\* Must be purchased as an add on to your continental buffet.

### FULL HOT BREAKFAST BUFFET UPGRADE | 8.00

- Scrambled eggs
- Farmers' sausages, smoked Oulton's ham, smoked bacon
- Home fried potatoes

\* Must be purchased as an add on to your continental buffet.

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## CATERING MENU | BREAKS

All catered by TEMPO events include freshly brewed Starbucks® Regular and Decaffeinated Coffee and Tazo® Teas



### MID MORNING BREAK | 8.00 pp

Please select two (2) of the following:

- House made granola bars
- Energy bites
- Oatcakes
- A selection of whole fresh fruit
- Selection of assorted muffins

### AFTERNOON BREAK | 8.00 pp

Please select two (2) of the following:

- Fresh baked cookies
- Laura's macaroons
- Assorted squares
- A selection of whole fresh fruit
- TEMPO popcorn (flavour of the day)

### MORNING BREAK UPGRADE | ADD 3.00 pp

Please select one (1) of the following:

- Mini sips to include: kale, blueberry peanut butter, strawberry mango
- Cinnamon buns
- Yogurt parfaits

### MORNING BREAK UPGRADE | ADD 3.00 pp

Please select one (1) of the following:

- Cheese + berries
- Momma Kat's protein cookies

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## CATERING MENU | LUNCH

All catered by TEMPO events include freshly brewed Starbucks® Regular and Decaffeinated Coffee and Tazo® Teas



### LUNCH | 26.00

#### STARTERS

- Soup (always vegan, vegetarian and gluten free)
- Quinoa salad
- Pasta salad
- TEMPO greens

*\*Groups of 10 or less, please select one (1) starter*

#### ENTRÉES

- Assorted sandwiches to include: lemon chicken, vegan dhal + arugula, blackened steak, mango pork, muffalatto and roast turkey

#### OR select two (2) of the following:

- Pan fried haddock
- Banh Mi sliders
- Mac n' cheese
- Chicken penne
- Fish tacos
- Thai chicken wraps
- Lentil burger sliders (vegetarian)

*\*Groups of 10 or less, please select one (1) entrée*

#### DESSERT

- Dessert buffet to include: miniature and individual portions of sweets and parfaits

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## CATERING MENU | RECEPTIONS

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All platters are based on service for 25 people, unless otherwise noted.

### DIP IT!

- Selection of dips, breads, condiments 120.00
- Grilled naan, fresh nacho chips, roasted red pepper spread 120.00

### GARDEN

- Assorted vegetables, hummus, tzatziki, dill dips 130.00
- Tempura vegetable, sweet and spicy sauce 130.00

### CHEESE

- Local, domestic, international cheeses, berries, crisps, breads, compotes 230.00

### FRUIT

- Skewered seasonal fruit, berries, granola, yogurt dip 160.00

### MUSSELS

- Steamed Atlantic mussels, lemon, fennel, crisps 115.00

### SALTY

- TEMPO house chips, dip (serves 6) 22.00
- Housemade popcorn, truffle oil, fresh parmesan (serves 6) 20.00 bowl

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## CATERING MENU | HORS D'OEUVRES

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All hors d'oeuvres offered by the dozen and require minimum order of 3 dozen per selection.

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| - Lettuce cup tacos, cilantro aioli  | 26.00 |
| - Smoked salmon tartar, garlic twists  | 32.00 |
| - Scallop BLTs, bacon, lettuce, tomato, garlic aioli                               | 34.00 |
| - Mini lentil burgers. cilantro, sour cream, frizzled onions                       | 35.00 |
| - Mini TEMPO burgers, cheddar, crispy onions, candied bacon, smoked tomato ketchup | 38.00 |
| - Sweet and salty grilled cheese, prosciutto, apple wood smoked cheddar            | 28.00 |
| - Thai roll, avocado, mango  | 28.00 |
| - Smoked salmon, charred corn puree, fried capers                                  | 38.00 |

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# CATERING MENU | PLATED DINNER

All catered by TEMPO events include freshly brewed Starbucks® Regular and Decaffeinated Coffee and Tazo® Teas



Three (3) course plated menu catered by TEMPO - prices listed by entree reflect three (3) courses.  
Your plated dinner comes with a selection of artisan breads + butter

## APPETIZER (Choose One)

- House Chowder - Haddock, shrimp, salmon, Digby scallop, fennel, potato, cream, warm roll
- TEMPO House Greens - Hand cut greens, pickled beet, goat cheese, pickled Nova Scotia apples, pecan brittle, red pepper vinaigrette
- Caesar - French beans, parmesan, bacon bits, crisp focaccia, roasted garlic vinaigrette
- Kale - Kale leaves, red pepper, crispy soy beans, feta, shaved red cabbage, smoked pineapple vinaigrette

## ENTREES (Choose One)

- Seared Digby Scallops - molasses and bourbon reduction 47.00
- Pan Fried Haddock - Rice flour dusted, potato pancakes, brown butter, smoked tomato mayo 45.00
- Beef Striploin - 8oz striploin, red wine + foie gras butter, white corn polenta 49.00
- Risotto - Oulton's briased lamb shoulder, seasonal vegetables, asiago, pearl onions 47.00
- Bacon Chicken Penne - Grilled chicken, asparagus, roasted garlic, bacon, cream, naan 45.00

## DESSERT (Choose One)

- Passion Fruit Cheesecake - No bake cheesecake, raspberry coulis, poppy seed tuile
- Truffle Torte - Chocoholic fix, caramel sauce, gluten-free
- White Chocolate Coffee Crisp Tower - With chocolate sauce
- Pecan Pie

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## CATERING MENU | GALA BUFFET DINNER

Gala Buffet Dinner by TEMPO includes freshly brewed Starbucks® Regular and Decaffeinated Coffee and Tazo® Teas



**GALA BUFFET DINNER | 46.00** (minimum 10 people)

### APPETIZERS

- Butter, warm naan, flat breads
- Soup of the Day - Always vegan and gluten free
- TEMPO House Greens - Hand cut greens, pickled beet, goat cheese, pickled Nova Scotia apples, pecan brittle, red pepper vinaigrette
- Caesar - French beans, parmesan, bacon bits, crisp focaccia, roasted garlic vinaigrette
- Pasta Salad - Pasta, tomatoes, carrot, red onion, green onion, green relish, cheddar cheese
- Mussels - Green curry mussels

### ENTREES (Choose Two)

- Seafood Linguini - Salmon, shrimp, mussels, fennel, harissa butter
- Fish Cakes - Smoked haddock, salmon, potato, chives, tomato chow
- Bacon Chicken Penne - Grilled chicken, asparagus, roasted garlic, bacon, cream, penne noodles
- Pan Fried Haddock - Rice flour dusted, brown butter, smoked tomato mayo
- Mac n' Cheese - Cavatappi, double smoked bacon, roasted tomatoes, fontina + cheddar, panko crusted

### STARCH (Choose One)

- Lemon herb roasted nugget potatoes
- Basmati rice
- Yukon Gold Mash

\* All buffets come with seasonal vegetables

### DESSERTS

- Assorted mini desserts, parfaits, tarts, squares

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## BEVERAGES

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- Bottled spring water (charged on consumption)	3.25 bottle
- Perrier (charged on consumption)	3.75 bottle
- San Pellegrino (charged on consumption)	3.75 bottle
- Fair Trade “Just Us” organic coffee and teas	4.00 person
- Freshly brewed Starbucks® Regular and Decaffeinated Coffee, assorted Tazo® Teas	3.50 person
- Fruit juices (charged on consumption)	3.75 bottle
- Soft drinks (charged on consumption)	3.50 can
- Hot chocolate, whipped cream, chocolate shavings	3.50 person
- Skim milk, 2% milk, chocolate, lactose free	15.00 litre
- TEMPO smoothies	5.00 each
Add protein/greens for 2.00 each	

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## WINE LIST

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### NOVA SCOTIA WHITE WINE (BY THE BOTTLE)

Blomidon	Chardonnay	45.00
Benjamin Bridge	Nova 7	49.00
Jost Vineyards L'Acadie	Pinot Grigio	34.00
Jost Vineyards	Tidal Bay	37.00

### WHITE WINE (BY THE BOTTLE)

Robert Mondavi	Woodbridge Sauvignon Blanc	California	37.00
Zuccardi	Fuzion Chenin Torrontes	Argentina	36.00
Siete Soles	Sauvignon Blanc	Chili	35.00
Trius	Riesling	Ontario	37.00
Baron Philippe de Rothschild	Chardonnay	France	36.00
Ruffino	Orvieto	Italy	38.00
Kim Crawford	Sauvignon Blanc	New Zealand	45.00
Dreaming Tree	Chardonnay	California	43.00
RH Phillips, Toasted Head	Chardonnay	California	44.00
Mouton Cadet	Bordeaux Blanc	France	39.00
Jackson Triggs	Pinot Grigio (750ml)	Ontario	36.00

### CANADIAN HOUSE WHITE WINE (BY THE LITRE)

Jost L'Acadie	Chardonnay	Nova Scotia	35.00
Jackson Triggs	Chardonnay	Ontario	35.00

### SPARKLING (BY THE BOTTLE)

L'Acadie Vineyards	Vintage Cuvee	Nova Scotia	49.00
Freixenet	Cordon Negro	Spain	38.00

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## WINE LIST

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### NOVA SCOTIA RED WINE (BY THE BOTTLE)

Blomidon	Baco Noir	45.00
Grand Pré	Maréchal Foch	37.00
Jost Vineyards	Leon Millot	42.00

### RED WINE (BY THE BOTTLE)

Robert Mondavi	Woodbridge Cabernet Sauvignon	California	37.00
Zuccardi Fuzion	Shiraz Malbec	Argentina	36.00
Verano	Tempranillo Cabernet	Spain	37.00
Siete Soles	Cabernet Sauvignon	Chili	35.00
Ravenswood	Vintners Blend Zinfandel	California	41.00
Baron Philippe de Rothschild	Pinot Noir	France	36.00
Ruffino	Chianti	Italy	43.00
Mark West	Pinot Noir	California	42.00
RH Phillips, Toasted Head	Cabernet Sauvignon	California	44.00
Dreaming Tree Crush Red	Merlot Zinfandel	California	43.00
Mouton Cadet	Bordeaux Rouge	France	42.00
Jackson Triggs	Shiraz (750ml)	Ontario	36.00

### CANADIAN HOUSE RED WINE (BY THE LITRE)

Jost	Cabernet Sauvignon Maréchal Foch	Nova Scotia	35.00
Jackson Triggs	Merlot	Ontario	35.00

All prices are exclusive of tax + gratuity.



## BAR LIST

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### HOST BAR (EXCLUDING TAX + GRATUITY)

#### WINE

Domestic Wine by the Glass	5.65 5 oz
Imported Wine by the Glass	6.52 5 oz

#### LIQUOR

Premium Brands	5.22 1 oz
Deluxe Brands	6.08 1 oz
Liqueurs	5.65 1 oz
Coolers	6.08 bottle

#### BEER

Domestic Beer	5.22 bottle
Local Craft Beer	5.65 bottle
Imported Beer	6.08 bottle

#### NON-ALCOHOLIC BEVERAGES

Soft Drinks	3.25 glass
Juices	3.26 glass
Spring Water	3.04 bottle
Perrier	3.26 bottle

All prices are exclusive of tax + gratuity.



## BAR LIST

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### CASH BAR (TAX INCLUDED)

#### WINE

Domestic Wine by the Glass	6.50 5 oz
Imported Wine by the Glass	7.50 5 oz

#### LIQUOR

Premium Brands	6.00 1 oz
Deluxe Brands	7.00 1 oz
Liqueurs	6.50 1 oz
Coolers	7.00 bottle

#### BEER

Domestic Beer	6.00 bottle
Local Craft Beer	6.50 bottle
Imported Beer	7.00 bottle

#### NON-ALCOHOLIC BEVERAGES

Soft Drinks	3.75 glass
Juices	3.75 glass
Spring Water	3.50 bottle
Perrier	3.75 bottle

All prices are exclusive of tax + gratuity.



DELTA

HOTELS

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MARRIOTT

BARRINGTON