

Taste the Difference, Venue Cuisine



THE VENUE



Breakfast Buffet & Morning Break

Morning Break - \$6.00*

Assorted Muffins, Assorted Pastries & Fresh Fruit Display
Selection of Coffee, Tea and Fresh Juice

~Choose to Compliment Your Buffet or Morning Break with the Following~

Vanilla Yogurt with Honey Granola and Fresh Berries - \$2.00*
and/or

Assorted Cereals with Milk - \$2.00*

Breakfast Buffet - \$14.00*

Scrambled Eggs

or

Eggs Benedict

Cured Canadian Back Bacon, Poached Egg, Creamy Hollandaise

Accompanied By

Cured Bacon, Local Smoked Maple Sausage, Banana Bread French Toast & Seasoned Home Fries
Fresh Fruit Display & Assorted Muffins
Selection of Coffee, Tea and Fresh Juice
Condiments will be provided

*Plus HST & Service Charges



The Venue is committed to sourcing locally and using the highest quality ingredients available

Lunch Charcuterie Buffet - \$13.50*

Charcuterie Platter

Sliced Smoked Ham, Cured Pastrami, Seasoned Turkey Breast & Salami

Assortment of Cheese

Sliced Aged Cheddar & Swiss

Heritage Blend Greens

Vine Ripe Tomatoes, Red Onion & English Cucumber
Selection of House Dressings

Greek Tabouli

Kalamata Olives, Cucumber, Onion, Feta, Vine Tomatoes
Herb Vinaigrette

Accompanied With

Grainy Dijon Mustard, Mayonnaise & Leaf Lettuce
Sweet Bread & Butter Pickles & Pimento Stuffed Olives
Fresh Kaisers
Fresh Fruit Platter

*Plus HST & Service Charges



The Venue is committed to sourcing locally and using the highest quality ingredients available

Lunch Healthy Buffet - \$14.75*

Heritage Blend Greens

Grape Tomatoes, Dried Cranberries, Goat Cheese, Slivered Almonds & Cucumber

Citrus Tabouli

Kalamata Olives, Cucumber & Roasted Red Peppers

Grilled Ontario Chicken Breast

Mango and Herb Chutney

Grilled Vegetable & Rice Paella

Vine Ripe Tomatoes, Grilled Zucchini, Roasted Peppers & Enoki Mushrooms

Accompanied With

Sweet Bread & Butter Pickles & Pimento Stuffed Olives
Herb Rolls with Butter
Seasonal Fresh Fruit Selection

~Compliment Your Meal With~

Creamy Vanilla Yogurt and Honey Oat Granola - \$2.00*

*Plus HST & Service Charges



The Venue is committed to sourcing locally and using the highest quality ingredients available

Lunch Pasta Buffet - \$15.50*

Heritage Blend Greens

Grape Tomatoes, Dried Cranberries, Slivered Almonds & Cucumber

Mediterranean Couscous

Kalamata Olives, Cucumber & Roasted Red Peppers
Herb Vinaigrette

Italian Smoked Sausage Paella

Vine Ripe Tomatoes, Grilled Zucchini, Forest Mushrooms & Roasted Garlic
(Add Shrimp \$3.25)

Basil and Cheese Cappelletti

Cheese Stuffed Cappelletti Pasta, Roasted Peppers & Onions
Pesto Crème

Grilled Vegetable Medley

Balsamic Glazed Zucchini, Sweet Peppers & Pearl Onions

Accompanied With

Sweet Bread & Butter Pickles & Pimento Stuffed Olives
Herb Rolls with Butter
Fresh Fruit Platter

~Compliment Your Meal With~

Ricotta & Callebaut Chocolate Cannoli - \$2.00*

*Plus HST & Service Charges



The Venue is committed to sourcing locally and using the highest quality ingredients available

Plated Lunch - \$16.50*

Choose One

Grilled Chicken Kaiser

Ontario Chicken Breast, Honey Mustard, Caramelized Onions & Aged Cheddar
Fresh Kaiser

Cured Pastrami

Honey Dijon, Sauerkraut, Swiss Cheese & Russian Dressing
Fresh Kaiser

Smoked Ham

Roasted Red Peppers, Aged Cheddar, Caramelized Onions & Honey Dijon

Accompanied With - Choose One

Cucumber Wrapped Field Greens

Julienne Carrots, Dried Cranberries, Slivered Almonds
Balsamic Vinaigrette

Citrus Infused Tabouli

Tender Bulgur Wheat, Slivered Almonds, Grape Tomatoes, Feta, Cucumber
Herb Vinaigrette

Israeli Couscous

Kalamata Olives, Roasted Red Peppers, Dried Cranberries, Caramelized Onion

Each Table Will be Provided With Individual Pastry Platters

Pâtisserie

Callebaut Chocolate & Ricotta Cannoli
Puff Pastry Crème Horn

*Plus HST & Service Charges

Plated Healthy Lunch - \$17.50*

Atlantic Salmon Fillet

Sushi Grade Atlantic Salmon, Maple Dijon Glaze & Pickled Red Onion

Accompanied With - Choose One

Heritage Blend Greens

Charred Tomatoes & Yellow Skin Fingerling Potatoes

Roasted Ontario Beet Salad

Candy Cane Beets, Field Greens & Dried Cranberries

Citrus Tabouli

Kalamata Olives, Cucumber & Roasted Red Peppers

Each Table Will be Provided With Individual Pastry Platters

Pâtisserie

Callebaut Chocolate & Ricotta Cannoli

Puff Pastry Crème Horn

Each Table Will be Provided With

Herb Rolls and Butter

*Plus HST & Service Charges



The Venue is committed to sourcing locally and using the highest quality ingredients available

Casual Reception - \$18.00*

Crudité Platter

Seasonal Vegetables & Caramelized Onion Dip

Bruschetta Crostini

Vine Ripe Tomatoes, Spanish Onion & Goat Cheese

Italian Caprese Skewer

Grape Tomatoes, Herb Marinated Bocconcini & Hand Picked Basil
Reduced Balsamic Glaze

Smoked Salmon

Baked Crostini, Lemon Dill Cream, Pickled Red Onion & Capers

Duo Dips

Toasted Flat Bread, Lemon Cucumber Tzatziki, Roasted Red Pepper & Garlic Hummus

Black Tiger Shrimp Skewer

Grilled Black Tiger Shrimp & Honey Mustard Crème

Cheese Platter

Selections of Cheese from our Chef

Accompanied With

Sweet Bread & Butter Pickles
Pimento Stuffed Olives

*Plus HST & Service Charges



The Venue is committed to sourcing locally and using the highest quality ingredients available

Formal Reception - \$24.00*

Crudité Platter

Seasonal Vegetables & Caramelized Onion Dip

Lamb Pops

Honey Mustard & Herb De Provence Grilled Lamb Rack & Mint Crème Fraiche

Stilton Blue & Bosc Pear

Cinnamon Infused Pear, Stilton Blue, Pure Honey & Grilled French Baguette

Duo Dips

Roasted Red Pepper & Garlic Hummus & Olive Tapenade
Served With Baked Flatbread & Crostini

Smoked Salmon

Baked Crostini, Lemon Dill Cream, Pickled Red Onion & Capers

Black Tiger Shrimp Skewer

Grilled Black Tiger Shrimp & Honey Mustard Crème

Italian Caprese Skewer

Grape Tomatoes, Herb Marinated Bocconcini & Hand Picked Basil
Reduced Balsamic Glaze

Imported Cheese

Selections of Imported Cheese from our Chef

Accompanied With

Sweet Bread & Butter Pickles
Pimento Stuffed Olives
Selection of Fresh Fruit

*Plus HST & Service Charges

Dinner Buffet One - \$35.50*

Field Greens

Vine Ripe Grape Tomatoes, Red Onion & English Cucumber
Selection of In House Dressings

Hearts of Romaine

Smoked Bacon, Focaccia Croutons & Parmigiano Reggiano
House Made Garlic Caper Dressing

Ontario Chicken Supreme

Seasoned French-cut Chicken Breast

Tomato Rigatoni

Roasted Vine Tomatoes, Forest Mushrooms & Hand Picked Basil
Panko En Croute

Tri-Color Potatoes

Herb & Garlic Roasted Tri-Color Fingerlings
(Served with Sour Cream and Scallions)

Ontario Picked Vegetables

Heirloom Carrots, Roasted Peppers, Yellow Zucchini

Accompanied With

Sweet Bread & Butter Pickles
Pimento Stuffed Olives
Herb Dinner Rolls & Butter

Pâtisserie

Ricotta & Chocolate Cannoli
Puff Pastry Crème Horn
Seasonal Fresh Fruit

*Plus HST & Service Charges

Dinner Buffet Two - \$35.50*

Field Greens

Vine Ripe Grape Tomatoes, Red Onion & English Cucumber
Selection of In House Dressings

Vine Tomato & Bocconcini

Vine Ripened Grape Tomatoes, Marinated Bocconcini, English Cucumber & Onion
Feta, Herb Vinaigrette

Hearts of Romaine

Smoked Bacon, Focaccia Croutons & Parmigiano Reggiano
House Made Garlic Caper Dressing

Sushi Grade Atlantic Salmon

Baked Atlantic Salmon Fillet
Citrus Dill Cream

Spinach and Rigatoni En Croute

Wilted Baby Spinach, Sweet Peppers, Zucchini, Sweet Onion, Vine Ripe Tomatoes & Aged Cheddar

Yukon & Sweet Potato

Garlic Cream Sweet Potato & Yukon Gold Mash

Roasted Ontario Vegetables

Red and Yellow Sweet Peppers, Zucchini & Heirloom Carrots

Accompanied With

Sweet Bread & Butter Pickles
Pimento Stuffed Olives
Herb Dinner Rolls & Butter

Pâtisserie

Ricotta & Chocolate Cannoli
Puff Pastry Crème Horn
Seasonal Fresh Fruit

*Plus HST & Service Charges

Dinner Buffet Three - \$36.50*

Field Greens

Vine Ripe Grape Tomatoes, Red Onion & English Cucumber
Selection of In House Dressings

Israeli Couscous Salad

Kalamata Olives, Roasted Red Peppers, Onions & Feta
Balsamic Vinaigrette

Herb Crusted Ontario Frenched Pork Loin

Grainy Dijon Gastrique

Forest Mushroom and Cheese Cappelletti

Herb & Parmesan Béchamel, Forest Mushrooms, Vine Tomatoes & Julienne Onion

P.E.I. Potatoes

Roasted Garlic and Rosemary Yukon Gold Mash

Ontario Picked Baby Carrots

Citrus Glazed with Hand Picked Basil

Accompanied With

Sweet Bread & Butter Pickles
Pimento Stuffed Olives
Herb Dinner Rolls & Butter

Pâtisserie

Callebaut Chocolate & Ricotta Cannoli
Puff Pastry Crème Horn
Seasonal Fresh Fruit

*Plus HST & Service Charges

Dinner Buffet Four - \$42.50*

Field Greens

Vine Ripe Grape Tomatoes, Red Onion & English Cucumber
Selection of In House Dressings

Hearts of Romaine

Smoked Bacon, Focaccia Croutons & Parmigiano Reggiano
House Made Garlic Caper Dressing

Ontario AAA Reserve Angus Striploin

Seasoned Roasted Ontario Beef Striploin - Medium Rare
Merlot Cipollini Onion Jus

Basil and Pine Nut Cappelletti

Cheese Stuffed Cappelletti Pasta, Roasted Red Peppers, Kalamata Olives & Grape Tomatoes
Tomato Basil and Pine Nut Pesto Sauce

Balsamic Mushroom & Bermuda Onion Medley

Warm Balsamic Glazed Cremini & Enoki Mushrooms with Bermuda Onions

Ontario Picked Vegetables

Heirloom Carrots, Roasted Peppers, Yellow Zucchini

P.E.I. Potatoes

Roasted Garlic & Horseradish Yukon Gold Mash

Ontario Picked Baby Carrots

Orange Infused Carrots with Hand Picked Herb

Accompanied With

Sweet Bread & Butter Pickles
Pimento Stuffed Olives
Herb Dinner Rolls & Butter

Pâtisserie

Ricotta & Chocolate Cannoli
Puff Pastry Crème Horn
Seasonal Fresh Fruit

*Plus HST & Service Charges

Plated Dinner - \$32.00 to \$49.50*

First Course - Choose One

Italian Caprese

Vine Ripe Tomatoes, Buffalo Mozzarella & Hand Picked Basil. Balsamic Glaze

Israeli Couscous

Kalamata Olives, Roasted Red Peppers, Onions & Feta. Herb Vinaigrette

Cucumber Wrapped Field Greens

Dried Cranberries, Slivered Almonds, Julienne Carrots & Sesame Biscuit. Feta Basil Vinaigrette

Second Course

Vegetarian - \$32.00*

Quinoa, Sweet Potato & Corn Fritter

Roasted Ontario Chicken Supreme - \$39.50*

Citrus Beurre Blanc

Sushi Grade Atlantic Salmon - \$39.50*

Cucumber Dill Crème Fraiche

Roasted Ontario Reserve Frenched Pork Loin - \$41.50*

Grainy Dijon Reduction

AAA Reserve Striploin – Medium Rare - \$49.50*

Merlot Cipollini Onion Demi

Accompanied With - Choose One

Tri Color Roasted Fingerling Potatoes
Garlic & Rosemary Yukon Gold Mash
Wild Mushroom & Baby Spinach Tabouli

Desert - Choose One

Vanilla Custard Tart

Strawberry Fan

Passion Fruit Mousse

Oat Cluster

Individual Lemon Torte

Callebaut Chocolate

*Plus HST & Service Charges

The Venue is committed to sourcing locally and using the highest quality ingredients available