



# CATERING MENU



Executive Chef James Saunders and his culinary team deliver award winning cuisine tailored to the specific needs of each event. Combining modern flavours and traditional fare, each dish is thoughtfully prepared with only the finest ingredients and meticulous attention to detail. Our Club Sommelier, Corey Ladouceur will gladly suggest wine pairings to accompany any menu adding yet another personal touch to your special occasion.

## BREAKFAST BUFFET

<b>The Continental</b> .....	19.50
Chilled Orange or Cranberry Juice	
Platter of Seasonal Fruits	
Fresh Baked Muffins, Butter Croissants and Danish Pastries	
Fruit Preserves and Butter	
Coffee, Decaffeinated Coffee and Tea	
<b>The Health Club</b> .....	22.00
Chilled Orange or Cranberry Juice	
Low Fat Muffins	
Sliced Fresh Seasonal Fruits and Berries	
Granola with Natural Yoghurt and Strawberries	
Selection of Fat Free Fruit Yoghurt	
Toasted Nuts and Dried Fruits	
Butter and Fruit Preserves	
Coffee, Decaffeinated Coffee and Herbal Tea Selection	
<b>The Early Birdie</b> .....	25.00
<i>(minimum 25 persons or \$2.50 pp surcharge will apply)</i>	
Chilled Orange or Cranberry Juice	
Platter of Seasonal Fruits	
Farmhouse Scrambled Eggs	
Country Sausage, Maple Smoked Bacon and Sautéed Potatoes	
Fresh Baked Muffins, Butter Croissants and Danish Pastries	
Fruit Preserves and Dairy Butter	
Coffee, Decaffeinated Coffee and Tea	

## A LA CARTE

Assorted Breakfast Pastrrie.....	39/doz
Muffin (assorted flavours).....	3.50
Loaves - Banana, Lemon Poppysseed, Blueberry and Carrot .....	4.25
Assorted Squares .....	42/doz
Assorted Mini Pastries (minimum order of 3 dozen ).....	42/ doz
Assorted Fresh Baked Cookies.....	36/doz
Sliced Fresh Fruit and Berry Tray .....	10.50
Whole Fresh Fruit (per piece) .....	2.50
Yoghurt (plain or fruit flavoured).....	3.50



## BRUNCH BUFFET

44.00

## Continental

Chilled Fruit Juices, Fresh Baked Muffins, Croissants and Fruit Danishes  
selection of Fresh Farmhouse Breads with Fruit Preserves and Butter

## Selection of Fresh Salads

Caesar, Tomato and Bocconcini, Grilled Provençal Vegetables  
Organic Greens with Maple Vinaigrette  
Mediterranean Seven Grain, Wild Rice with Toasted Pecans and Sun kissed Cranberries

## Deli Platter

Pastrami, Smoked Ham, Salami and Prosciutto served with Imported Mustards and Pickles

## From The Grill

Scrambled Eggs, Maple Smoked Bacon, Farmer's Sausage, Blueberry Pancakes with Maple Syrup,  
Eggs Benedict, Home Fried Potatoes

## Sweet Treats

Platter of Sliced Seasonal Fruits and Berries, Mini Fruit Tarts  
Chocolate Dipped Strawberries,  
Warm Chocolate and Banana Bread Pudding with Crème Anglaise

Coffee, Decaffeinated Coffee and Tea

## ENHANCEMENTS

*Add any of the items below to anyone of our breakfast or brunch buffets*

Chef Attended Omelette Station.....	11.25
Fresh Cracked Farmhouse Egg Omelette with Selection of Fillings to Include: Woodland Mushrooms, Smoked Salmon, Baby Spinach, Sweet Peppers, Cheddar Cheese and Smoked Ham	
Conossuier Waffle Station with Maple Syrup and Chantilly Cream .....	8.75
Wild Blueberry Pancakes.....	7.75
French Toast with Maple Syrup.....	7.75
Eggs Benedict with Peameal Bacon or Fresh Smoked Salmon (choose one).....	9.75
Selection of Fat Free Fruit Yoghurts .....	3.50
Domestic & Imported Cheeses served with Seedless Grapes and Water Biscuit.....	15.75
Fresh Seafood Table .....	25.00
Cocktail Shrimp, Smoked Salmon and Lake Trout, Seafood Salad, Traditional Accompaniments	

*All buffets require a minimum of 25 guests*



FIRST COURSE

Roast Tomato and Fennel Soup with Toasted Pine Nuts .....	8.50
Candied Squash and Sweet Potato Soup with Roasted Pine Nuts .....	8.50
Truffled Woodland Mushroom Soup with Roast Garlic Chips .....	8.50
Classic Caesar Salad with Garlic Croûtes, Parmesan Reggiano and Crispy Bacon .....	12.75
St. George's Harvest Salad.....	13.75
Mixed Greens, English Cucumber, Cherry Tomatoes, Bell Peppers, Julienne Carrots and Balsamic Vinaigrette	
Pear, Gorgonzola and Pecan Salad with Baby Spinach Leaves and Cider Dressing .....	14.75
Sliced Hothouse Tomato and Bocconcini Salad with Chopped Shallots, Basil and Balsamic Vinaigrette .....	15.00
Organic Greens with Goat Cheese Croûte .....	14.75
Sun Dried Cranberries, Toasted Pine Nuts and Raspberry Vinaigrette	

LUNCH ENTREE

Chicken and Vegetable Crepe Hollandaise .....	22.00
Served with St. George's Harvest Salad	
Grilled Portobello Mushroom with Warm Goat Cheese Parcel.....	22.00
Baby Spinach, Sherry Vinaigrette	
Wild Mushroom Agnolotti .....	25.00
In Pesto Sauce with Grilled Prosciutto and Shaved Asiago	
Roast Butternut Squash Ravioli.....	25.00
Shaved Prosciutto, crispy Sage, Toasted Hazelnuts, BBQ Red Onion	
Smoked Salmon and Avocado Salad on a bed of Mixed Greens.....	26.00
Lemon Olive Tapenade, Quail Egg and Crispy Onions	
Quinoa Salad with Grilled Yucatan Chicken and Hemp Hearts.....	30.00
Tomato, Mint, Onion, Garlic, Roasted Beets and Citrus Olive Dressing	
Chicken Supreme laced with Truffle Oil .....	32.00
Onion Soubise Crust, Thyme Rosti and Overnight Tomatoes	
Grilled Lemon Clove Chicken with Greenbelt Herbs.....	32.00
Local Asparagus, Toasted Tabbouleh Quinoa Salad and Niagara Wine Reduction	
Grilled Teriyaki Salmon .....	34.00
Vegetable Steamed Rice, Vidalia Onion Jam and Sesame Bok Choy	
Braised Beef Short Rib (requires a minimum of 20 guests) .....	36.00
Roast Garlic Mash, Asparagus, Cipollini Onions and Smokey Bacon Lardons	



Dessert..... 10.00

Spiced Carrot Cake with Wild Blueberry Sauce  
Loaded with Pineapple, Walnut and Cream Cheese Frosting

Pistachio Cake  
Layered with Ricotta, Powdered Sugar

Old Fashioned Chocolate Cake  
Rich Fudge Cake with Chocolate Icing, Topped with Chocolate Shavings

Apple Cinnamon Cobbler  
Gingerbread Crumb and Vanilla Ice Cream

Chocolate Tiramisu  
Espresso Drenched Ladyfingers, Chocolate Mascarpone  
Amaretto Cookie Crumb

Lemon Curd and Blueberry Tart  
Topped with Italian Meringue

Raspberry Cheesecake  
Topped with Pink Meringue and Oat Crumble

Crème Brule GF  
Served with Berries

Flourless Chocolate Cake GF  
Cocoa Nib Tuille and Bourbon Sauce

**KID'S MEAL**

AVAILABLE FOR CHILDREN 2 TO 10 YEARS OLD ..... 34.95

**Choice of Appetizer**  
Classic Caesar Salad with Shaved Parmesan

**Choice of Entrée (select 1 for all kids)**  
Chicken Fingers and French Fries  
*or*  
Pasta with Alfredo or Tomato Sauce (select one sauce)

**Dessert**  
Vanilla Ice Cream served with a Pirouline Cookie

Please select one Entrée for the entire group. Choice menus of more than one Entree will be subject to a \$10 per person entree selection fee. Entree choices must be predetermined, with the total number of each entree submitted to the Catering Department one week prior to the event. All plated menus include Country Bread Basket and Butter, Coffee, Decaffeinated Coffee and Tea.



The Stanley Thompson ..... 34.95  
(Working Lunch)

Country Bread Basket and Butter  
Freshly Prepared Soup of the Day

Classic Caesar Salad with Shaved Parmesan

Sandwich Platter  
Chef's Selection of Sandwiches

Dessert Selection  
Home Baked Cookies and Squares  
Coffee, Decaffeinated Coffee and Tea

The Open ..... 36.00  
Country Bread Basket and Butter

Salads  
Harvest Salad with Sliced Tomato, Cucumber and Sweet Peppers  
Baby Spinach with Toasted Pecans, Goat Cheese and Sliced Apple  
South Western Coleslaw

Sandwich Platter  
Chef's Selection of Gourmet Sandwiches

Dessert Selection  
Sliced Fresh Seasonal Fruits  
Assorted Mini Pastries and Tarts  
Coffee, Decaffeinated Coffee and Tea

*All lunch buffets require a minimum of 25 guests*



The Founder's.....50.00

Country Bread Basket and Butter

Cold Plates

Shaved Prosciutto, Sundried Tomatoes, Artichokes, Bocconcini, Marinated Button Mushrooms,  
Cheese and Olives served with Herb Baguettes  
Organic Greens with House Made Dressing  
Mediterranean Couscous Salad

Hot Items

Grilled Salmon with Honey Mustard Herb Crust  
Herb Roasted Chicken  
Sweet Potato Agnolotti with Wilted Spinach and Creamy Gorgonzola Sauce  
Chef's Medley of Seasonal Vegetables

Dessert Selection

Sliced Fresh Seasonal Fruits  
Assorted Mini Pastries, Tarts and Cookies  
Coffee, Decaffeinated Coffee and Tea

The Royal York .....55.00

Country Bread Basket and Butter

Cold Plates

Organic Greens with House Made Dressing  
Classic Caesar Salad with Shaved Parmesan  
Sliced Hothouse Tomato with Bocconcini and Basil

Hot Items

Roast Tenderloin of Beef  
Carved to order, Served with Selection of Accompaniments including:  
Crusty rolls, Baguettes, Pickled Beets, Pickled Onions, Cornishons, Dijon and Horseradish  
Sweet Potato Agnolotti with Wilted Spinach and Creamy Gorgonzola Sauce  
Garlic Mashed Potato  
Chef's Medley of Seasonal Vegetables

Dessert Selection

Sliced Fresh Seasonal Fruits  
Assorted Mini Pastries, Tarts and Cookies  
Coffee, Decaffeinated Coffee and Tea

*All lunch buffets require a minimum of 25 guests*



FIRST COURSE

Soup ..... 8.50

- Roast Tomato and Fennel with Toasted Pine Nuts
- Broccoli and Toasted Almonds with Ginger Sour Cream
- Candied Squash and Sweet Potato with Roasted Pine Nuts
- Truffled Woodland Mushroom with Roast Garlic Chips
- Chilled Gazpacho with Crème Fraiche and Herb Croutons

Salad

- Classic Caesar Salad with Garlic Croûtes, Parmesan Reggiano and Crispy Bacon ..... 12.75
- St. George's Harvest Salad with Trio of Romaine, Boston & Radicchio ..... 13.75
- English Cucumber, Cherry Tomatoes, Bell Peppers, Julienne Carrots and Balsamic Vinaigrette
- Organic Greens with Goat Cheese Croûte ..... 14.75
- Sun Dried Cranberries, Toasted Pine Nuts and Raspberry Vinaigrette
- Pear, Gorgonzola and Pecan Salad with Baby Spinach Leaves and Cider Dressing ..... 14.75
- Sliced Hothouse Tomato and Bocconcini Salad with Chopped Shallots, Basil and Balsamic Vinaigrette... ..... 15.00
- Watermelon and Ricotta Salad with Fig Balsamic Dressing, Basil Seedlings..... 15.00
- Artisan Salad Greens ..... 16.00
- Ruby Poached Pear, Glazed Cranberry Goat Cheese, Quinoa Pumpkin Seed Crouton, Maple walnut Vinaigrette

SECOND COURSE

- Seafood Salad with Bitter Greens ..... 17.50
- Citrus Olive Dressing
- Antipasto Plate..... 18.50
- Genoa Salami, Capicola and Prosciutto with Marinated Artichokes, Spice Olives and Tomato Bocconcini
- Wild Mushroom Agnolotti ..... 17.50
- In Pesto Sauce with Grilled Prosciutto and Shaved Asiago
- Heirloom Tomato Risotto ..... 17.00
- Finished with Parmesan Cheese and Basil Sprouts
- Sauté King Scallops with Birch Syrup Glaze..... 20.00
- Smoked Corn Puree, Daniels Sprouts



All menu items listed are priced per person  
 Prices are subject to 13% HST and 18% operations fee  
 Pricing is subject to change without notice



## DINNER ENTREE

### Fish

Spiced Maple Pecan Crusted Salmon Fillet.....	40.00
Roast Leamington Tomato Risotto, St. George's Rainbow Chard, Verjus Beurre Noisette	
Pan Seared Atlantic Salmon on Sweet Pea Risotto.....	40.00
Sauté Sweet Peppers and Gremolata	
Grilled Nunavut Artic Char, Koslicks Triple Crunch Crust.....	42.00
Fingerling Confit, Buffalo Yogurt, Fried Seaweed	
Grilled Halibut with Soft Parsley Crust.....	42.00
Smoked Sweet Corn Puree, Dill Buttered Potatoes and Cumberland Sauce	

### Meat

Roast Chicken Supreme with Maple Herb Crust.....	40.00
Thyme Rosti, Grilled Sweet Peppers, Madeira Jus	
Pan Roast Chicken Supreme with Tomato Olive Sauce.....	40.00
Herb Gnocchi, Grilled Zucchini, Chili Oil	
Panko Crusted Chicken Supreme with Savory Fig Jus.....	40.00
Pomme Fondant and Green Bean Almandine	
Braised Short Rib Of Beef .....	42.00
Roast Garlic Mash, Saute Wild Mushrooms, Triple Crunch Shallots	
Slow-Roast Prime Rib of Angus Beef with Yorkshire Pudding .....	44.00
Creamy Garlic Mash, Roast Gravy and Market Vegetables	
Roast Angus Striploin with Béarnaise Sauce .....	44.00
Yukon Potato Gratin, Pot Roast Carrots and Woodland Mushrooms	
Hot Smoked Beef Tenderloin Chimichurri.....	50.00
Potato Gratin, Wilted Spinach and Onion Crisps	
Roast 1855 Beef Tenderloin with Dijon Herb Glaze and Braised Shallots.....	50.00
Maple Roast Sweet Potato, Overnight Tomato, Buttered Asparagus	
Grilled Tuscan Style Beef Fillet.....	52.00
Wild Mushroom Black Truffle Risotto, Sweet Potato Crisp	



Dessert ..... 10.00

Pistachio Cake  
Layered with Ricotta, Powdered Sugar

Old Fashioned Chocolate Cake  
Rich Fudge Cake with Chocolate Icing, Topped with Chocolate Shavings

Apple Cinnamon Cobbler  
Gingerbread Crumb and Vanilla Ice Cream

Chocolate Tiramisu  
Espresso Drenched Ladyfingers, Chocolate Mascarpone  
Amaretto Cookie Crumb

Raspberry Cheesecake  
Topped with Pink Meringue and Oat Crumble

Crème Brule GF  
Served with Berries

Flourless Chocolate Cake GF  
Cocoa Nib Tuille and Bourbon Sauce

**KID'S MEAL**

AVAILABLE FOR CHILDREN 2 TO 10 YEARS OLD ..... 34.95

**Choice of Appetizer**  
Classic Caesar Salad with Shaved Parmesan

**Choice of Entrée (select 1 for all kids)**  
Chicken Fingers and French Fries  
*or*  
Pasta with Alfredo or Tomato Sauce (select one sauce)

**Dessert**  
Vanilla Ice Cream served with a Pirouline Cookie

Please select one Entrée for the entire group. Choice menus of more than one Entree will be subject to a \$10 per person entree selection fee. Entree choices must be predetermined, with the total number of each entrees submitted to the Catering Department one week prior to the event.

All above Entrées include Country Bread Basket and Butter and Coffee, Decaffeinated Coffee and Tea.

Special Dietary Needs – if someone in your group requires a vegetarian, gluten free, low sodium or other specialized meal, please advise your catering representative in advance and we will provide an alternative selection for these individuals at no additional charge.



**St. George's Dinner Buffet** .....72.00

Dinner buffets require a minimum of 50 guests

**Country Bread Basket**

**Salad Selection**

- Sliced Tomato with Balsamic Reduction and Fresh Basil
- Traditional Greek topped with Kalamata Olives and Crumbled Feta Cheese
- Medley of Organic Greens with Sliced Sweet Peppers and Cucumber with Raspberry Dressing
- Grilled Portobello Mushrooms on Baby Arugula with Pesto Vinaigrette

**Cold Platters**

- Selection of Sliced Smoked and Cured Meats with Imported Mustards and Pickles
- Platter of Crisp Garden Vegetables with Spiced Olives, Artichoke and Homemade Dips

**Hot Entrees**

- Roast Prime Rib of Beef served with Onion Gravy, Yorkshire Pudding and Creamed Horseradish
- Grilled Fillet of Salmon with a Grainy Mustard Pecan Crust
- Sweet Potato Agnolotti with Wilted Spinach and Creamy Gorgonzola Sauce
- Rosemary Roast Potatoes
- Chef's Medley of Seasonal Vegetables

**Desserts**

- Mini Tarts, Cookies, Squares and Pastries
- Selection of Sliced Fruit and Berries

Regular and Decaffeinated Coffee or Tea

**BUFFET ALTERNATIVES**

Feel free to substitute any of the above buffet items with the following

**Salads**

- Caesar Salad
- Cherry Tomato and Bocconcini
- Mediterranean Couscous
- Wild Rice with Sundried Cranberries, Pine Nuts and Chives
- Baby Spinach with Wild Mushrooms and Goat Cheese
- Pickled Beet with Orange Pieces and Green Onion
- Greek Penne with Fresh Oregano, Kalamata Olives and Feta
- Spicy Mexican 5 Bean with Lemon Sour Cream

**Platters**

- Grilled Provencal Vegetables with Pesto
- Selection of International Cheese with Water Crackers
- Tri Coloured Devilled Eggs
- Smoked Fish to include: Mackerel, Lake Trout and Salmon

**Hot Items**

- Roast Tenderloin of Beef
- Traditional Beef Wellington Wrapped in Crisp Puff Pastry
- Roast Loin of Pork Sweet Mustard Sauce and Calvados
- Apples
- Chicken Supreme on Woodland Mushroom Ragout with Wilted Baby Spinach



## Hors D' Oeuvres and Canapés

**Cold Canapés**..... 45.00 per dozen  
(Minimum order of 2 dozen)

Artichoke, Burrata, Basil Crostini  
Truffled Goat Cheese Herb Crostini , Black Olive, Pesto  
Beet Cured Salmon with Russian Mustard Dressing  
Salmon Tartare in Crispy Wonton Cup  
Shrimp Ceviche with Lemon Oil  
Chilled Gazpacho Shooters  
Prosciutto and Artichoke on Crusty Olive Bread

**Deluxe Cold Hors D' Oeuvres** .....56.00 per dozen  
(Minimum order of 5 dozen)

Fresh Shucked Malpeque Oysters with Mignonette  
Peking Duck Crepes  
Jumbo Shrimp Cocktail

**Hot Hors D' Oeuvres**..... 45.00 per dozen  
(Minimum order of 2 dozen)

Kabayaki Beef Satay  
Shrimp Korma with Raita  
Smoked Salmon Beignets, Tartare  
Cod Cake with Chipotle Dip  
Lemongrass Shrimp  
Polenta Fries with Dwarf Truffle Peach Dip  
Oven Roast Fig Filled with Mascarpone with Balsamic Reduction  
Mini Vegetable Spring Rolls with Ginger Soy Sauce  
Asparagus Spears Wrapped in Crisp Prosciutto with Chipotle Dip  
Swedish Meatballs in Spicy Tomato Sauce  
Woodland Mushroom, Chive and Goat Cheese Quiche  
Grilled Chicken Tikka Kebabs with Cucumber Yoghurt  
Brie Almandine with Niagara Fruit Chutney  
King Scallops wrapped in Double Smoked Bacon  
Chicken Satays with Chilli Lime Dipping Sauce  
Mini Latke with Blue Cheese and Pecan Pear

**Deluxe Hot Hors D' Oeuvres** .....56.00 per dozen  
(Minimum order of 5 dozen)

Peshwari Lamb Chops, Preserved Lemon Sauce  
Steamed Bao Buns with Chinese BBQ Pork Belly, Napa Slaw  
Panko Crusted Crab Cake with Caper Aioli  
Tempura Shrimp with Ginger Soy Sauce  
Coconut Shrimp with Mango Salsa  
Oysters Angels on Horseback



**COCKTAIL RECEPTION STATIONS**

Reception stations require a minimum of 50 guests

Select stations are Chef Attended at a charge of \$60 per station (approximately 2 hours)

**Satay Station**..... 4.50 per piece  
 Beef, Chicken and Shrimp cooked to order, served with Peanut, Hoisin and BBQ sauce

**Carving Station**

Carved to order, served with a selection of Condiments Including

Crusty Rolls, Baguettes, Pickled Beets, Pickled Onions, Cornishons, Dijon, Horseradish, Mint Sauce

Roasted Tenderloin of Beef..... 26.00 per person

Baked Salmon En Croûte..... 17.00 per person

BBQ Pulled Pork with Caramelized Onions..... 14.00 per person

**Fresh Shucked Oyster Bar (minimum 30 people)** ..... Market Price

Choice of 3 varieties of East Coast Oysters served with Hot Sauces and Mignonette

**Australian Lamb Chops with Grain Mustard Pecan Crust**..... 36.00 per person

Grilled Provencale Vegetables with Purple Basil Pesto, Panko Onion Rings and Porcini Jus

**Whole Roast Suckling Pig (minimum 75ppl)**.....15.00 per person

Ciabatta Buns, Caramelized Calvados Apple Chutney

**Antipasto Station**..... 20.00 per person

Prosciutto, Salami and Spicy Capicola

Grilled and Marinated Vegetables in Extra Virgin Olive Oil

Artichoke Salad, Roma Tomatoes with Bocconcini Cheese

Marinated Seafood Salad

Fresh Melon Marinated in Port

Baguettes and Focaccia Bread with Mediterranean Dip Sampler

**Seafood Station**..... 37.00 per person

Gulf Shrimp (3 per person) Poached and Chilled with Lemon and Cocktail Sauce

Mussels Marinière (3 per person) Steamed Mussels with White Wine and Fresh Herbs

Selection of Seasonal Oysters on the half shell (2 per person)

Mignonette and Cocktail Sauce, Lemon and Lime Wedges

Smoked Salmon with Cream Cheese, Shaved Red Onion, Capers and Pumpernickel Rounds

Crispy Calamari with Chipotle Dip

**Sushi (minimum order of 15 dozen)**..... 58.00 per dozen

Zen 9 Sushi Master Platter to include

Salmon, Tuna, Shrimp and Assorted Futomaki, Takamaki, California Roll

Pickled Ginger, Wasabi & Soy Sauce,

**Black Tiger Shrimp Display (100 pieces)** ..... 405.00 per order

Lemon Wedges and Cocktail Sauce



## AROUND THE WORLD FOOD STATIONS

**Italian Pasta Bar** ..... 21.95 per person  
Choice of two types of Pasta and two types of Sauces, served with Parmesan Cheese, Rosemary Focaccia and Butter

Pasta Selection	Sauce Selection
Wild Mushroom Agnolotti	Roma Tomato and Basil
Tomato Basil Penne Rigate	Bolognese
Ricotta and Spinach Agnolotti	Rosemary Garlic Cream
Saffron Rigatoni	Pesto

**Indian** ..... 22.00 per person

Butter Chicken Skewers with Mango Chutney and Naan Bread Wedges  
Onion Bhaji with Cucumber Raita  
Shrimp Korma with Poppadums  
Steamed Pilau Rice

**Best of British** ..... 26.00 per person

Mini Beef Wellington with Fresh Creamed Horseradish  
Mini Fish'n'chips in Beer Batter  
Yorkshire Pudding filled with Caramelized Onion and Gravy

**China Town (mini take out boxes)** ..... 22.00 per person

Vegetable Fried Rice  
Dim Sum  
Sweet and Sour Chicken  
Spring Rolls

**Mexican** ..... 19.75 per person

Tacos and Quesadilla  
Avocado and Tomatillo Salsa, Sour Cream and Guacamole  
Glazed Chorizo Sausage  
Dirty Rice

**Greek** ..... 19.75 per person

Greek Salad  
Breaded Calamari  
Souvlaki with tzatziki

**Wall Street Meat** ..... 18.75 per person

Sliders with assorted Toppings  
Mini Hot Dogs  
NY Fries (in newspaper cones)



<b>Sweet Temptations</b> .....	16.75 per person
Brownie Chocolate Cheesecake	
Double Lemon Tart, Caramel Latte Cake, Strawberry Shortcake	
Selection of Mini Fruit Tarts	
Platter of Sliced Fresh Cut Seasonal Fruits and Berries	
<b>Sweet Liberty</b> .....	18.75 per person
Fresh Made Doughnuts, New York Cheesecake Balls	
Mini Ice Cream Cones filled with Roasted Marshmallow Ice Cream	
Fresh Fruit and Berries	
<b>Chocoholics Beware</b> .....	22.00 per person
Chocolate Truffle Cake, Black Forest Cake	
Double Decker Chocolate Fudge	
Selection of Mini Chocolate Fudge Tarts, Cookies and Squares	
Chocolate Dipped Strawberries	
White and Dark Chocolate Truffles, Hot Chocolate	
Platter of Sliced Fresh Cut Seasonal Fruits and Berries	
<b>Grand Finale</b> .....	25.00 per person
Royale Truffle Cake	
Blueberry Lemon Buster Cake	
Mini Strawberry, Blackberry and Raspberry Tarts	
Egg Shell Crème Brulee	
Miniature French Pastries - Chocolate Éclairs, Cappuccino Dacquoise, Vanilla Cheesecake, Coffee Custard Profiteroles	
Platter of Tropical Fruits and Fresh Berries	
Selection of International and Domestic Cheeses with Candied Pecans and Water Crackers	

## ENHANCEMENTS

<b>Chocolate Truffles</b> .....	42.00 per dozen
<b>Fresh Strawberries Dipped in Bittersweet Chocolate</b> .....	45.00 per dozen
<b>Croquembouche Tower</b> .....	350.00
Raspberry and Vanilla Sauce	
<b>Ice Cream Sundae Station</b> .....	10.75 per person
French Vanilla and double Chocolate Ice Cream	
Strawberry, Butterscotch and Chocolate Sauce and Assorted Toppings	
<b>Chocolate Fountain (minimum 75ppl)</b> .....	12.00 per person
Decadent Belgian Chocolate Fondue cascading onto a selection of delectable savouries to include Strawberries, Pineapple, Cantaloupe, Honeydew Melon Marshmallows and Rice Krispie Squares	
<b>Selection of Domestic and Imported Cheeses</b> .....	15.75 per person
Seedless Grapes and Water Biscuits	
<b>Sliced Fresh Fruit Platter with Berries</b> .....	10.75 per person



**FUNCTION BAR**

Domestic Beer – Bottle .....	7.25
Imported Beer – Bottle .....	8.50
Wine – House (6 oz glass) .....	8.50
Highballs 1.5 oz (Rye, Rum, Gin, Vodka, Scotch).....	8.75
Highballs 1.5 oz (Deluxe Brands - Price varies with product) .....	10.50
Soft Drinks/Juice.....	2.75/4.00
Evian/San Pellegrino (750ml).....	6.50
Espresso/Cappuccino.....	3.50/5.00

**WINE LIST**

**Red Wines**

House Ontario Wine .....	34.00
Tin Roof Merlot California.....	42.00
Chianti La Piuma Toscana.....	43.00
Earthworks Shiraz Barossa Valley.....	45.00
Cabernet Sauvignon, Fog Mountain, California.....	50.00
Opawa Pinot Noir Marlborough New Zealand.....	62.00
Super Tuscan Etrusca Bolgheri Italy.....	76.00

**White Wines**

House Ontario Wine.....	34.00
Pinot Grigio Mannara Sicily.....	43.00
Riesling, Henry of Pelham 'Speck Family Reserve..	41.00
Lebrune Pere et Fils Sauvignon Blanc France.....	49.00
McManis Chardonnay California.....	50.00
Chablis, Chateau Maligny 'Carré de César'.....	52.00
Chardonnay, Fog Mountain, California.....	52.00

**Sparkling Wines**

Mimosa.....	12.000
BelstarProsecco.....	45.00
G.H. Mumm Carte Classique Champagne Reims France.....	110.00

**Corkage Policy**

All beverages served at St. George's must be purchase through the Club with one exception; members may provide their own wines only if the wines are not available to St. Georges through the LCBO or a licensed agency. The Catering Department must approve your selection and a corkage fee of \$30.00 per bottle plus taxes and surcharge will be applied. Commercially produced wines only are permitted.

**Punch Bowls**

Each Punch Bowl serves approximately 60 guests

Plain Fruit Punch (Non Alcoholic) .....	(bowl) 90.00.....	(1/2 bowl) 50.00
Seasonal Punches (Hot Mulled Cider or Rum Eggnog) .....	Market Price	

SpecialtyBars.....Priced on Request

Martini Bar, Ice Luge, Scotch Bar, After Dinner Aperitif Bar

Commemorative St.George's Tall Boys (473ml).....8.00

Celebrate your special occasion with Special Limited Edition St. George's Tall Boy's from Caledon Hills Brewery.

