

Catering Menu 2020

CONTINENTAL BREAKFAST \$14.00 Per Person

Fruit Tray

Assorted Pastries

Butter & Preserves

Assorted Juices

Coffee and Tea Station

TRADITIONAL BREAKFAST BUFFET \$18.00 Per Person

Fruit Tray

Assorted Pastries

Butter & Preserves

Assorted Juices

Coffee and Tea Station

Scrambled Eggs

Hash Brown Potatoes

Choice of Two Meats: Bacon, Ham or Sausage

BREAKFAST ADD ONS

French Toast or Pancakes \$2.00 Per Person

Extra Meat (Bacon, Ham or Sausage) \$2.50 Per Person

Oatmeal \$1.50 Per Person

Baked Beans \$1.50 Per Person

Eggs Benedict \$3.00 Per Person

Smoked Salmon Benedict \$4.00 Per Person

MORNING BREAK \$15 Per Person

Fruit Tray with Yogurt Dip

Assorted Pastries

Butters and Preserves

Coffee and Tea

AFTERNOON BREAK \$18 Per Person

Fruit Tray with Yogurt Dip

Assorted Cookies

Assorted Sweets

Coffee and Tea

WORKING LUNCH \$23 Per Person

Choice of Soup or Salad*

Assorted Sandwiches and Wraps

Potato Chips

Assorted Sweet Tray

Coffee and Tea Station

*Choice of one salad:

Caesar Salad

Garden Salad

Greek Salad

LUNCHEON BUFFET (Minimum of 25 People)

Buffet Includes:

Seasonal Vegetables

Bread

Assortment of Chef's Desserts

Coffee and Tea Station

Choice of One Salad:

Caesar, Garden Salad, Greek

Choice of One Starch:

Oven Roasted Potato, Mashed Potato, Rice Pilaf

Hot Dishes:

Beef Lasagna

Vegetable Lasagna

BBQ Chicken

Mustard Rubbed Pork Loin with Caramelized Onion Gravy

Bourbon Glazed Atlantic Filet of Salmon

Lemon Dill Haddock Loins

Boneless, Skinless Chicken Breast with Hunter Sauce

One Hot Dish \$30.00 Per Person

Two Hot Dish \$35.00 Per Person

Three Hot Dish \$40.00 Per Person

DINNER BUFFET (Minimum of 25 People)

Buffet Includes:

Seasonal Vegetables

Bread

Assortment of Chef's Desserts

Coffee and Tea Station

Choice of Two Salads:

Caesar, Garden, Greek, Pasta, Spinach

Choice of One Starch:

Oven Roasted Potato, Mashed Potato, Rice Pilaf

Hot Dishes:

Baby Back Pork Ribs

Beef Lasagna

BBQ Chicken

Lemon Dill Haddock Loins

Chicken Cacciatore

One Hot Dish \$37.00 Per Person

Two Hot Dish \$41.00 Per Person

Three Hot Dish \$45.00 Per Person

Add A Chef To Carve Your Choice Of:

Roast Beef \$10.00 Per Person

Roast Pork Loin \$10.00 Per Person

Glazed Ham \$10.00 Per Person

COCKTAIL RECEPTION (Minimum 3 Dozen Per Order)

COLD HORS D'OEUVRES

Compressed Melon, Prosciutto & Goat Cheese Skewer	\$25.00 Per Dozen
Smoked Salmon & Cream Cheese Crostini	\$30.00 Per Dozen
Tomato, Basil and Boccocini Skewers with Balsamic Reduction	\$25.00 Per Dozen
Bruschetta Crostini	\$25.00 Per Dozen
Brie & Fruit Tart	\$30.00 Per Dozen
Lobster Salad Cups	\$38.00 Per Dozen
Stuffed Mushroom	\$35.00 Per Dozen
Shrimp Cocktail	\$28.00 Per Dozen

HOT HORS D'OEUVRES

Sweet & Sour Meatballs	\$24.00 Per Dozen
Bacon Wrapped Scallops	\$30.00 Per Dozen
Chicken Satay Skewers with Lemon Grass Honey	\$30.00 Per Dozen
Beef Sliders with Dijonnaise, Tomato, Pickle, Cheddar	\$30.00 Per Dozen
Chicken Wings	\$24.00 Per Dozen
(Includes 2 sauces with choice of: Hot, Medium, Mild, Honey Garlic)	

COCKTAIL RECEPTION

Domestic Cheese Display (with Crackers)	\$4.50 Per Person
International Cheese Display (with Crackers)	Chef's Selection, Market Value
Vegetable Crudite & Dip Display	\$3.50 Per Person
Seasonal Sliced Fruit Display	\$4.50 Per Person
Charcuterie Display	Chef's Selection, Market Value
Seafood Display	Chef's Selection, Market Value
Assorted Sweets Display	\$4.50 Per Person

Nacho Bar \$16.00 Per Person (Minimum of 25ppl)

Basket of Nacho Chips, Cheese Sauce, Spicy Beef, includes Salsa, Diced Tomatoes, Green Onions, Jalapeno Peppers, Sour Cream and Black Olives

Poutine Bar \$16.00 Per Person (Minimum of 25ppl)

Fries, Cheese Curds and Gravy

Please note that all prices on the menu are subjected to a 15% gratuity and 15% provincial sales tax

Please inform in advance of any dietary and allergy issues

If you are interested in an item that is not listed on this menu, please consult with the food and beverage team for a personalized quote

Served Meals (Minimum of 25 ppl)

Stuffed Chicken Florentine **\$39.00 Per Person**

Breaded chicken breast stuffed with a mixture of spinach, artichoke and cheese blend and topped with Alfredo sauce. Served with a choice of rice pilaf, mashed or oven roasted potatoes and seasonal vegetables.

Maritime Lobster Dinner **Market Price**

Chilled lobster with your choice of potato and salad (Service charge for lobsters to be cracked)

Surf & Turf **Market Price**

Flat iron steak and ½ market lobster served with choice of potato and seasonal vegetables

Prime Rib **\$55.00 Per Person**

10oz portion (medium doneness) served with choice of potato and seasonal vegetables

Baked Salmon Filet **\$42.00 Per Person**

Baked Atlantic filet topped with a lemon herb or maple cream sauce

Served with a choice of rice pilaf, mashed or oven roasted potatoes and seasonal vegetables

Coffee and Cocoa Rubbed Pork Tenderloin **\$36.00 Per Person**

Served with grainy mustard and tarragon sauce

Served with a choice of rice pilaf, mashed or oven roasted potatoes and seasonal vegetables

Dessert Selection

Apple Blossom with Crème Anglaise

Lava Cake with macerated strawberries

Classic Cheesecake with seasonal berries and fruit puree

All served meals come with dinner rolls, dessert, coffee and tea plus a choice of soup or salad

Soup: Carrot Ginger Coconut, Cream of Mushroom, Roasted Squash or Tomato Basil

Salad: Garden, Caesar or Greek Salad