



Reception

Platters

* Small serves 20-25 people, medium serves 30-40, and large serves 40-60

- ✦ INTERNATIONAL CHEESES \$275 s \$430 m \$630 l
Variety of fine domestic and imported cheeses, with fruit and crackers
- ✦ DELI \$160 s \$240 m \$320 l
Prosciutto, genoise, pepperoni, black forest ham, turkey, and Montreal corned beef
- ✦ FRESH FRUIT \$225 s \$310 m \$460 l
Seasonal fruit with yogurt or chocolate dip
- ✦ PITA AND CROSTINI \$190 s \$300 m \$450 l
Grilled pita, assortment of breads and crackers with hummus, spinach dip, tzatziki, and corn salsa
- ✦ TUSCAN \$280 s \$440 m \$650 l
Char grilled marinated vegetables, antipasto salad, fresh ricotta cheese with tangerine honey, and roasted garlic and olive dip with crusty bread
- ✦ CHARCUTERIE \$350 s \$550 m \$800 l
Display of cold meats, pâté, and cheeses
- ✦ HOT SMOKED SEAFOOD . . \$350 s \$550 m \$800 l
Smoked peppered salmon, mackerel, kippers, maple salmon, and trout
- ✦ JUMBO SHRIMP \$140 s \$220 m \$400 l
Served with cocktail sauce and lemon wedges
- ✦ ATLANTIC LOX \$350 s \$550 m \$800 l
Served with horseradish mousse, capers, red onion, and lemon wedges

All prices are subject to a customary 19% taxable service charge and 15% applicable HST. Prices are subject to change. All prices are guaranteed 90 days prior to the function.



Stations

- ✦ Mini burger. \$9
Brioche bun, beef burgers, and fixings
*Minimum three dozen - 2 each
- ✦ Pierogi Serves 30 people \$170
Cheese and potato pierogi, Cajun spice,
tomato, chives, crème fraiche, bacon, jalapeno, and
green onion

Chef attended stations

*\$125 for two hours of Chef carving

- ✦ Half lamb carvery Serves 25 people \$475
Hickory smoked lamb, pretzel buns, grain mustard,
and mint raita
- ✦ Hip of beef Serves 100 people. \$1,150
With assorted mustards, horseradish, and mini kaiser
rolls
- ✦ Honey glazed country ham Serves 50 people \$10.75 pp
Served with assorted house made rolls and
condiments
- ✦ Roast turkey Serves 50 people \$10.75 pp
Served with assorted house made rolls and
condiments
- ✦ Roast sirloin Serves 50 people \$13.95 pp
With assorted house made rolls and condiments
- ✦ Prime rib Serves 50 people \$18.95 pp
Atlantic prime beef, overnight roasted, with fresh
baked rolls, au jus, horseradish, and dijon

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Late night stations

- ✦ Pizza Serves 30 people \$260
Pepperoni and three cheese pizza, and garlic fingers
with donair sauce
- ✦ Chilidog \$9
Hotdogs with chili and cheese
*Minimum three dozen - Two each
- ✦ Nacho Serves 30 people. \$250
Corn tortillas chips with jalapeno, tomato, onion,
peppers, and cheese sauce
- ✦ Taco Serves 30 people. \$300
Assorted soft and corn tortillas with spiced beef,
tomato, lettuce, salsa, sour cream, and cheese sauce
- ✦ Poutine Serves 30 people \$250
House cut potato wedges, regular fries, and sweet
potato fries with gravy, cheese curd, sage dressing,
chives, and sour cream
- ✦ Churro Serves 30 people \$230
Churros with chocolate, peanut butter, and caramel dip

Sweets

- ✦ MINI CUP CAKES Serves 30 people \$95
Assorted flavors
- ✦ DONUTS Serves 30 people \$85
Vanilla and chocolate frosted
- ✦ CHOCOLATE STRAWBERRIES \$40 a dozen
Dipped in Belgian chocolate *Minimum three dozen
- ✦ CHURRO STATION Serves 30 people \$230
With chocolate, peanut butter, and caramel dip
- ✦ ELEGANT TREATS \$58 a dozen
Deluxe petit fours, French pastries, brownies, and
mini fruit tarts *Minimum four dozen



Hors d'oeuvres * Minimum three dozen per item

- + Apple and peach wood smoked salmon on rye bread with horseradish mousse and capers
- + Basil marinated bocconcini and cherry tomato mini skewers
- + Antipasto skewer marinated olives and pickled vegetable skewer
- + Mini chicken quesadilla
- + Beef tartare on phyllo crisp, goat cheese and spiced nuts
- + Mini pulled pork hoagie roll
- + Popcorn chicken and gravy
- + Vegetarian spring rolls with sweet and sour sauce
- + Spanakopita spinach and cheese filled phyllo
- + Bacon wrapped Digby scallops with zesty cocktail sauce
- + Pizza sticks with donair sauce
- + Fried vegetable pork wonton
- + Vegetable samosas in crispy pastry with mango and cilantro relish

*Minimum three dozen per item **\$45 a dozen**

- + Tuscany seasoned angus beef tenderloin with onion marmalade and garlic crostini **\$52 a dozen**
- + Mini lobster roll
- + Salmon tartare on English cucumber with Danish cream
- + Shrimp cocktail with tomato horseradish sauce
- + Beef carpaccio and grilled pear bites
- + Oyster in a half shell with apple mignonette
- + Curried chicken lumpia with mango salsa and sweet and sour sauce
- + Mini Atlantic snow crab cakes with green chow
- + Atlantic crab and brie bites
- + Chicken piri-piri skewer
- + Fried seafood wonton
- + Coconut shrimp with mango coconut sweet chili sauce
- + Open face fried chicken waffle sandwich
- + Fried truffle mac and cheese
- + Fish and chip bites

*Minimum three dozen per item **\$52 a dozen**

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