



# Socials

## MENU



**Holiday Inn  
& Suites**

AN IHG® HOTEL

OAKVILLE @ BRONTE



OAKVILLE CONFERENCE CENTRE

# Simply Elegant

## COCKTAIL PARTY

### PASSED HORS D'OEUVRES

CHOOSE 12 **\$39.99 / PP**

## MEAT

**PULLED PORK WONTONS** | Hoisin BBQ

**MINI YORKIES** | Shaved Prime Rib | Blue Cheese  
Crispy Onions

**SWEDISH MEATBALLS** | Gravy

**MOROCCAN LAMB SKEWERS** | Moroccan | Spice Dusted  
Spiced Yogourt

**MEATBALL SLIDERS** | Brioche | Tomato | Smoked Mozzarella

**KIELBASA SLIDERS** | Warm Buns | Coleslaw | Spicy Mustard

**PULLED PORK POUTINE** | BBQ Sauce | Cheddar Curds  
Caramelized Onions | Jus

**MINI BEEF WELLINGTONS** | Puff Pastry | Tarragon Aioli

**STEAMED BAO BUNS** | Korean Pulled Pork | Asian Slaw

## CHICKEN

**CHICKEN SATAYS** | Thai Glaze

**SOUTHWESTERN CHICKEN SALAD** | Tortilla Basket | Pico de Gallo  
Guacamole

**CHICKEN DRUMETTES** | Buffalo | Blue Cheese

**CHICKEN EMPANADAS** | Chimichurri

**FRIED CHICKEN & WAFFLES** | Thyme Honey Slaw

## SEAFOOD

**SHRIMP SATAYS** | Thai Sweet & Spicy

**SMOKED SALMON ROSTI** | Herbed Cream Cheese | Chives

**CRAB BITES** | Chipotle Aioli

**BACON-WRAPPED SCALLOPS** | Jalapeno Jam

**COCONUT SHRIMP** | Pineapple Ginger Dip

**SHRIMP SHOOTERS** | Gazpacho Cocktail Sauce

## VEGETARIAN

**SPRING ROLLS** | Asian Dip

**WILD MUSHROOM RAGOUT** | Brie Croute | Thyme

**FALAFEL SPOONS** | Tzatziki | Tabouleh

**SPANAKOPITA** | Cheese & Spinach | Tzatziki

**TOMATO CROSTINI** | Bocconcino | Balsamic Reduction

**PORCINI ARANCINI** | Truffled Lemon Aioli

## STATIONARY CHOOSE 3

**CANADIAN CHEESE BOARD** | Mingling Grapes | Accompaniments

**FLOWER BOX CRUDITES** | Yogourt Dip

**PATE DU CHEF** | House Pickles | Mustards | Preserves

**MEDITERRANEAN DIPS & SPREADS** | Crisp Breads

**CHARCUTERIE BOARD** | Assorted Deli Meats | Salumi | Assorted Accompaniments

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*Applicable Taxes & Administration Fees Extra \ Facility Rental Charges Extra Where Applicable  
Minimum Guest Count Applicable \ Prices Subject to Change Without Notice.*

# Simply Elegant

## COCKTAIL PARTY

### ENHANCEMENT | STATIONS

#### SAVOURY

ANTIPASTO BAR | Signature | **\$15**

SEAFOOD ACTION STATION | Scallops | Mussels | Shrimp | Squid | **Market Price**

OYSTERS & CAVA | Ice Tray | Fresh Shucked Seasonal Oysters | Cava | **Market Price**

ITALIAN PAN PIZZA | Assorted | **\$6**

MUFFULETTA BOARDS | Assorted Italian Breads | Deli Meats | **\$8**

POUTINE & ONION RING BAR | Cheese Curds | Gravy | Assorted Toppings | House Ketchups | **\$10**

CARNIVAL CORNER | Popcorns | Honey Roasted Peanuts | Pretzel Bar | Kielbasa | Mustards | **\$12**

TACO STATION | Hard & Soft Tacos | Fixings | **\$10**

SLIDER BAR | Pulled Pork | Meatballs | House-Smoked Brisket | Mini Kielbasa | **\$10**

GRILLED CHEESE STATION | Assorted Gourmet Cheese Melts | Harvest Breads | Tomato Bisque | **\$10**

MAC & CHEESE BAR | Lobster | Pulled Pork | Wild Mushrooms | **\$10**

NOODLE BAR | Assorted Noodles | Pho | Ramen | Toppings | **\$12**

PIEROGI BAR | Choice of Savoury & Sweet | Accompaniments | **\$12**

RISOTTO & PASTA BAR | Chef's Choice | **\$12**

THE DELI SHOPPE | Smoked Meat Carvery | Salami & Prosciutto Station | Rustic Breads | Mustards | Preserves | **\$12**

MIDNIGHT MUNCHIES | Porketta | Pulled Pork | Kielbasa | Rustic Breads | Fixings | **\$14**

THE CARVERY | Striploin Roast | Tenderloin | Porchetta | Roast Turkey Leg | Leg of Lamb | Salmon Gravlax Brisket | *Includes Chef Selection of Seasonal Potato & Vegetables.* **ONE CHOICE: \$15 \ ADDITIONAL CHOICES: \$8**

SEAFOOD BOUNTY STATION | Cod Cakes | Lobster | Crab | Mussels | Poached Sole | Rice Peel & Eat Shrimp | **Market Price**

#### SWEET

CLASSIC SWEET TABLE | Assorted Pastries | Fruit | Cakes | Tortes | **\$10**

SMORES & MORE | Chocolate Fondue | Toppings | Build-Your-Own | **\$12**

CHOCOLATE GANACHE PANACHE | Chocolate Fondue | Strawberries & Fruit | **\$12**

DESSERT PARFAIT & CAKE POP STATION | Assorted | Toppings | Sweet Sauces | **\$14**

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# The Social

## LUNCHEON

### SIT-DOWN MENU PACKAGE

**\$44.95**

## SALADS | SOUP

CHOOSE 1

MIXED GREENS | Shaved Vegetables | White Balsamic  
KALE & BRUSSEL SPROUT CAESAR | House Smoked Bacon | Asiago | Lemon Chia | Yogourt Dressing  
HIERLOOM BEET SALAD | Arugula | Feta | Roasted Shallots | Orange Vinaigrette  
CHICKEN NOODLE | Balkan Style  
BUTTERNUT SQUASH & APPLE BISQUE | Curried Apples  
ITALIAN WEDDING SOUP | Meatballs | Spinach | Orzo | Chicken Broth  
VEGAN MUSHROOM BISQUE | Porcini | Cream

/OR

## PASTA | RISOTTO

CHOOSE 1

PENNE A LA VODKA | Sweet Peas | Prosciutto | Tomato Cream  
FARFALLE | Asiago Blush Sauce  
CHEESE TORTELLINI | Spinach | Sautéed Mushrooms | Boursin Cream  
ARANCINI | Carnaroli | Smoked Mozzarella Mornay | Tomato Coulis | Basil Oil | Micro Greens

## ENTREES

CHOOSE 1

STRIPLOIN ROAST | Red Wine Jus  
PANCETTA WRAPPED PORK TENDERLOIN | Thyme Jus  
CHICKEN BALLOTINE | Bacon Wrap | Forest Mushrooms | Maple Bourbon Jus  
CRISPY CHICKEN SUPREME | San Marzano Tomato | Smoked Mozzarella | Basil Jus  
GRILLED SALMON | Sauce Vierge

## DESSERTS

CHOOSE 1

TARTUFO | Choice of Flavours  
ICE CREAM CREPES | Fruit Coulis  
CHEF'S CRÈME BRÛLÉE | Biscotti | Berries  
CHOCOLATE PÂTÉ | Dark Chocolate | Macerated Berries | Ginger Crème Anglaise  
MASON JAR TIRAMISU | Mascarpone | Mocha Mousse | Savoiardi

## BAR

HOUSE WINE | On Consumption  
\*SPARKLING WINE TOAST | Spumante | Prosecco | Cava  
\*SHOWER PROMOTION ONLY

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# Social Buffets

## THE GRAND SOCIAL LUNCH BUFFET

**\$32.95 // PP** Minimum 50 People

### SALADS

CHOOSE 2

**SPINACH SALAD** | Niagara Strawberries | Almonds & Vincotto

**ROMAINE** | Garlic & Lemon Dressing | Local Pancetta | Black Pepper Croutons | Shaved "Thornloe" Asiago

**CHOPPED SALAD** | Romaine Hearts | Tomatoes | Cucumbers | Radish | Peppers | Quebec Blue Cheese | Bacon Bits  
Sprout Medley | Buttermilk Dill Ranch

**WELLNESS CHOPPED SALAD** | Julienne of Kale & Chard | Beets | Quinoa | Pumpkin Seeds | Avocado | Dried Cranberries  
Apples | Cider Vinaigrette

**ISRAELI COUSCOUS SALAD** | Parsley | Tomato | Cucumber | Black Olive | Ontario Feta | Lemon Oregano Dressing  
Pepperonata

**GERMAN POTATO SALAD** | Double Smoked Bacon | Red Onion | Mustard | Parsley | Oil & Vinegar Dressing

**ICEBERG SALAD** | Canadian Sheep's Milk Blue Cheese | Tomato | Smoked Bacon | Chicken Skin | Carrot

### PASTA

CHOOSE 1

**RIGATONI BOLOGNESE** | Roasted Portobello Mushroom | Garlic Bread

**PENNE ALFREDO** | Foraged and Grown Mushrooms

**MACARONI & MANY CHEESES** | Roasted Cauliflower Crumb

**BOWTIE A LA VODKA** | Pancetta | Sweet Peas | Tomato | Vodka-Cream

### MAINS

CHOOSE 2

Served with Seasonal Vegetables & Complimenting Potatoes

**CANADIAN BEEF AU JUS** | Horseradish Cream | Red wine Jus

**GLAZED & GRILLED CHICKEN THIGHS** | Avocado Salsa Fresca

**FRIED CHICKEN FILLET** | Nashville Hot Butter

**CHICKEN PARMIGIANA** | Classic Preparation

**GRILLED BREAST OF FREE-RANGE CHICKEN** | Grilled Niagara Peach Gastrique | Basil

**BLACK BEAN & CORN CAKES** | Pico di Gallo | Avocado

**PAN SEARED ATLANTIC SALMON** | Sauce Vierge

**WHOLE BONELESS BRANZINO** | Fennel | Tarragon & Chili | Sicilian Olive Oil

**BAKED LAKE HURON WHITEFISH** | Miso Butter Sauce | Fresh Chives

### DESSERT

**FRESH FRUIT DISPLAY** | Seasonal

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# Social Buffets

## THE MADISON DINNER BUFFET

**\$39.95 // PP** *Dinner Only // Minimum 50 People*

### INCLUDES

Chef's Choice Hot Passed Hors D'Ouevres | Country Bread Station & Butter

### SALADS | PLATTERS

CHOOSE 3

Roasted Beet & Blue Cheese | Kale Crunch Caesar | Mixed Greens & Shaved Vegetables  
Arugula, Prosciutto & Pears | Greek Village | Pasta Salad | Asian Glass Noodle Salad  
Mediterranean Dips & Spreads | Antipasto Vegetables | Crudite Vegetables & Herb Dip  
Cheese Board | Chef's Soup de Jour

### MAINS

CHOOSE 2

Served with Seasonal Vegetables & Potatoes

Grilled Mojo-Rubbed Boneless Breast of Chicken & Pineapple Relish | Butter Chicken & Basmati Rice  
Seared Beef au Jus & Crispy Onions | Pork Tenderloin & Smoked Apple Jus | Braised Sole & Saffron Beurre Blanc  
Pan-Fried Branzino & Miso Broth | Roast Salmon & Sauce Vierge

### DESSERT

Fresh Fruit | Assorted Pastries

### BEVERAGE STATION

Brewed Coffee | Decaffeinated Coffee | Tea

### BUFFET ADD-ONS

CHOOSE EXTRA

**SALAD**

**+\$2.50 // PP**

CHOOSE EXTRA

**PASTA**

**+\$4.00 // PP**

CHOOSE EXTRA

**MAIN**

**+\$6.00 // PP**

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