

# BREAKFAST SELECTIONS

**CONTINENTAL** **\$17**  
 FRESHLY BAKED CROISSANTS, MUFFINS AND DANISH PASTRIES  
 PRESERVES AND WHIPPED BUTTER  
 SEASONAL FRESH FRUITS AND BERRIES  
 ASSORTED FRUIT JUICES  
 FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA

**GREAT CANADIAN BAGEL** **\$17**  
 SEASONAL FRESH FRUITS AND BERRIES  
 ASSORTED BAGELS, FLAVOURED WHIPPED CREAM CHEESES  
 PRESERVES AND WHIPPED BUTTER  
 ASSORTED FRUIT JUICES  
 FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA

**HEALTHY CHOICE** **\$19**  
 SEASONAL FRESH FRUITS AND BERRIES  
 ASSORTED FRUIT AND YOGURT PARFAITS  
 FRESHLY BAKED LOW FAT MINI MUFFINS AND BAGELS  
 PRESERVES AND WHIPPED BUTTER  
 ASSORTED FRUIT JUICES  
 FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA

**EXECUTIVE CONTINENTAL** **\$20**  
 FRESH FRUIT KABOBS, MUESLI PARFAITS  
 ASSORTED MINI CROISSANTS, MUFFINS AND DANISH PASTRIES  
 ASSORTED BAGELS, FLAVOURED WHIPPED CREAM CHEESES  
 PRESERVES AND WHIPPED BUTTER  
 ASSORTED FRUIT JUICES  
 FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA

**NIAGARA CLASSIC** **\$24**  
 SEASONAL FRESH FRUITS AND BERRIES  
 FRESHLY BAKED BREAKFAST PASTRIES  
 ASSORTED BAGELS, FLAVOURED WHIPPED CREAM CHEESES  
 PRESERVES AND WHIPPED BUTTER  
 FARM FRESH SCRAMBLED EGGS WITH CHIVES  
 HICKORY SMOKED BACON  
 COUNTRY MAPLE BREAKFAST SAUSAGE  
 YUKON GOLD BREAKFAST POTATOES  
 BUTTERMILK PANCAKES, CANADIAN MAPLE SYRUP  
 ASSORTED FRUIT JUICES  
 FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA

**SMOOTHIE AND FRUIT ISLAND** **\$22**  
 FRESH FRUIT YOGURT SMOOTHIES:  
 MANGO-BANANA  
 MIXED WILD BERRIES  
 STRAWBERRY  
 GRANOLA PARFAITS  
 MINI WAFFLES WITH WHIPPED CREAM  
 ONTARIO MAPLE SYRUP, FRUIT AND BERRY COMPOTE  
 ASSORTED FRUIT JUICES  
 FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA

**GREAT CANADIAN (MINIMUM 50 GUESTS)** **\$32**  
 SEASONAL FRESH FRUITS AND BERRIES  
 ASSORTED MINI BAGELS WITH A VARIETY OF CREAM CHEESES  
 FRESHLY BAKED MINI CROISSANTS, MUFFINS AND DANISH PASTRIES  
 PRESERVES AND WHIPPED BUTTER  
 GRANOLA PARFAITS, FARM FRESH SCRAMBLED EGGS WITH CHIVES  
 TRADITIONAL EGGS BENEDICT  
 MAPLE SMOKED BACON AND TURKEY CRANBERRY SAUSAGE  
 CARVED SMOKED BONE IN HAM  
 BUTTERMILK PANCAKES AND WAFFLES WITH CANADIAN MAPLE SYRUP  
 FRESH BERRY COMPOTE AND CREAM  
 YUKON GOLD BREAKFAST POTATOES  
 SMOKED SALMON AND SPINACH QUICHE  
 ASSORTED FRUIT JUICES  
 FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA

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# BREAK SELECTIONS

## MORNING REFRESHMENTS

**\$7**

ASSORTED FRUIT JUICES  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA

## MORNING HEALTH

**\$11**

INDIVIDUAL FRUIT YOGURTS  
FRESHLY BAKED MUFFINS  
WHIPPED BUTTER  
ASSORTED FRUIT JUICES  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA

## FRESH FRUIT

**\$14**

FRUIT SKEWERS WITH CHOCOLATE AND VANILLA YOGURT DIP  
FRESH FRUIT TARTS AND FRUIT PARFAITS  
ASSORTED FRUIT JUICES  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA

## COFFEE

**\$12**

COFFEE CAKE AND BISCOTTI  
CHOCOLATE COVERED ESPRESSO BEANS  
HOT CHOCOLATE AND SPECIALTY COFFEES  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA

## POWER

**\$15**

TRAIL MIX AND SEASONAL WHOLE FRUIT  
ASSORTED GRANOLA AND ENERGY BARS  
RED BULL, SUGAR FREE RED BULL  
BOTTLED WATER  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA

## ICE CREAM & SUNDAE BAR

**\$24**

ASSORTED ICE CREAM BARS, ICE CREAM SANDWICHES  
FROZEN FRUIT BARS  
SUNDAE BAR WITH SCOOPED ICE CREAM AND WAFFLE CONES  
VARIETY OF SAUCES AND TOPPING  
ASSORTED SOFT DRINKS  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA

## AFTERNOON REFRESHMENTS

**\$7**

ASSORTED SOFT DRINKS  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA

## CHOC-O-HOLIC

**\$18**

CHOCOLATE DIPPED STRAWBERRIES  
CHOCOLATE CHUNK COOKIES AND WHITE MACADAMIA NUT COOKIES  
DOUBLE CHOCOLATE FUDGE BROWNIES  
NANAIMO BARS AND MINI CHOCOLATE ECLAIRS  
ASSORTED SOFT DRINKS  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA

## BALL PARK

**\$14**

JUMBO PRETZELS WITH MUSTARDS  
INDIVIDUAL BAGS OF POPCORN AND CHIPS  
M&M'S, LICORICE AND GRANOLA BARS  
ASSORTED SOFT DRINKS  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA

## BREAK ENHANCEMENTS

INDIVIDUAL YOGURT (EACH) **\$3**  
WHOLE FRESH FRUIT (EACH) **\$2**  
INDIVIDUAL BAGS OF CHIPS, PRETZELS AND POPCORN (EACH) **\$3**  
INDIVIDUAL CHOCOLATE BARS (EACH) **\$3**  
FRESH SLICED FRUIT PLATTER (PER PERSON) **\$9**  
CRISP GARDEN VEGETABLES AND DIPS (PER PERSON) **\$8**  
DOMESTIC CHEESE AND CRACKERS (PER PERSON) **\$12**  
ASSORTED MUFFINS (DOZEN) **\$30**  
ASSORTED CROISSANTS (DOZEN) **\$30**  
ASSORTED BAGELS AND CREAM CHEESE (DOZEN) **\$25**  
FRESH BAKED DOUBLE CHOCOLATE FUDGE BROWNIES (DOZEN) **\$19**  
FRESHLY BAKED COOKIES (CHOCOLATE CHIP, WHITE CHOCOLATE MACADAMIA NUT, OATMEAL) (DOZEN) **\$19**  
FRESH BAKED BANANA, POPPY SEED AND APRICOT DATE BREADS (DOZEN) **\$19**

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# BRUNCH SELECTION

## BRUNCH BUFFET

**\$34**

### SALAD SELECTIONS (CHOICE OF FIVE)

FRESH FARMHOUSE GREENS WITH ASSORTED HOMEMADE DRESSINGS  
CRISP ROMAINE LETTUCE, CAESAR DRESSING, HERBED CROUTONS AND PARMESAN  
PASTA SALAD WITH CHARRED VEGETABLES AND PARMESAN CHEESE  
RED AND YELLOW TOMATO SALAD WITH PESTO MARINATED BOCCONCINI CHEESE  
RED SKIN POTATO SALAD WITH STONE MUSTARD AND BACON DRESSING  
GRILLED ITALIAN STYLE VEGETABLE PLATTER  
WILD MUSHROOM AND ARTICHOKE SALAD WITH ROASTED SWEET PEPPERS AND AGED BALSAMIC DRESSING  
SUGAR BEET, ROASTED ONION AND ORANGE SALAD WITH LEMON AND CLOVER HONEY DRESSING  
GRANNY SMITH APPLE AND FENNEL SLAW WITH PRESSED CIDER DRESSING  
GREEK SALAD WITH CRUMBLER FETA CHEESE, KALAMATA OLIVES AND LEMON OREGANO DRESSING

### ENTRÉE SELECTIONS (CHOICE OF TWO)

ROASTED LOIN OF PORK WITH RED WINE BRAISED CABBAGE AND PORT WINE DEMI GLACE  
ROASTED CHICKEN WITH CREAMED LEEKS AND PANCETTA CRISPS  
GRILLED CHICKEN BREAST WITH BALSAMIC AND MUSHROOM SAUCE  
SLOW COOKED BABY BACK RIBS  
VEGETARIAN LASAGNA  
CORN CRUSTED ARCTIC CHAR WITH FRESH ASPARAGUS, MANDARIN AND PERNOD CREAM  
PAN FRIED RAINBOW TROUT WITH ROASTED RED PEPPER, LIME AND CILANTRO CREAM SAUCE  
STEAMED MUSSELS, CLAMS AND SQUID IN A SPICY LEEK AND TOMATO BROTH  
CORNMEAL CRUSTED CATFISH WITH ROASTED TOMATO AND BUTTERMILK SAUCE

### CARVING STATION (CHOICE OF ONE)

GLAZED HAM WITH APPLE CHERRY CHUTNEY  
HONEY GLAZED PORK LOIN WITH MUSTARD TRIO  
SLOW ROASTED BEEF WITH RED WINE JUS

### ENTRÉE ACCOMPANIMENTS (CHOICE OF ONE)

ROASTED GARLIC MASHED POTATOES  
ROASTED RED BILSS POTATOES WITH SCALLIONS  
VEGETABLE RICE PILAF

### BREAKFAST ACCOMPANIMENTS

SELECTION OF FRESHLY BAKED ROLLS WITH WHIPPED BUTTER  
FRESHLY BAKED CROISSANTS, MUFFINS AND DANISH PASTRIES  
SEASONAL FRESH FRUIT WITH VERMOUTH - MASCARPONE DIP  
FARM FRESH SCRAMBLED EGGS  
BRIOCHE FRENCH TOAST WITH CINNAMON SUGAR  
BUTTERMILK PANCAKES WITH CANADIAN MAPLE SYRUP  
RASHERS OF BACON AND MAPLE BREAKFAST SAUSAGE

### DESSERTS

SELECTION OF DESSERTS FRESHLY MADE IN OUR PASTRY SHOP INCLUDING TORTES, PIES, CAKES, PASTRIES AND FRESH FRUIT  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEAS

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# LUNCH BUFFET SELECTIONS

## VINELAND DELI (MINIMUM 25 GUESTS)

**\$28**

CHEF'S SOUP DU JOUR  
FIELD GREEN SALAD WITH ASSORTED DRESSINGS  
FENNEL AND APPLE COLESLAW  
POTATO AND CHIVE SALAD WITH POMMERY MUSTARD DRESSING  
CRISP VEGETABLES AND FRESH DIPS  
BUILD YOUR OWN SANDWICHES: PLATTERS OF SMOKED TURKEY, COUNTRY HAM, GENOA SALAMI, ROAST BEEF, EGG SALAD, GRILLED VEGETABLES  
SLICED CHEDDAR, MONTEREY JACK AND SWISS CHEESES, SLICED TOMATOES, ONIONS, BOSTON BIBB LETTUCE  
VARIETY OF ARTISAN BREADS  
MAYONNAISE, MUSTARDS, HORSERADISH AND SWEET BUTTER  
ASSORTED PASTRIES AND PETIT FOURS  
ASSORTED SOFT DRINKS  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA

## NIAGARA SANDWICH

**\$30**

CHEF'S SOUP DU JOUR  
FIELD GREEN SALAD WITH ASSORTED DRESSINGS  
MARINATED YELLOW AND RED TOMATOES WITH MINI BOCCONCINI  
TRI-COLOR FUSILLI WITH OVEN DRIED TOMATOES, PROSCIUTTO AND HERB VINAIGRETTE  
RED SKIN POTATO SALAD WITH DIJON DRESSING  
PICKLED RELISH TRAY  
SANDWICHES ON ASSORTED ARTISAN BREADS AND WRAPS INCLUDING:  
ROAST BEEF, GRILLED VEGETABLE, TUNA SALAD, SLICED TURKEY, HAM AND CHEESE, EGG SALAD  
MISS VICKIE'S KETTLE CHIPS  
SEASONAL FRESH FRUIT AND BERRIES  
ASSORTED PASTRIES AND PETIT FOURS  
ASSORTED SOFT DRINKS  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA

## NORTH AMERICAN

**\$32**

CHICKEN NOODLE SOUP  
MINI WHITE POTATO SALAD  
COLESLAW  
CRISP GARDEN GREENS WITH TOMATO AND CUCUMBER  
MINI BURGERS WITH AGED CHEDDAR AND FRIED ONIONS  
HOME MADE FRENCH FRIES AND ONION RINGS  
MACARONI CASSEROLE WITH AGED CHEDDAR CHEESE SAUCE  
CHEESECAKE, APPLE PIE AND CHOCOLATE CAKE  
ASSORTED SOFT DRINKS  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA

## TASTE OF ITALY

**\$33**

HEARTY MINISTRONE SOUP  
CLASSIC CAESAR SALAD  
PENNE PASTA WITH CHARRED ARTICHOKE, BLACK OLIVES AND AIR DRIED TOMATO  
TOMATO CAPRESE SALAD  
ANTIPASTO PLATTER  
ROASTED EGGPLANT PARMESAN WITH RICOTTA CHEESE AND TOMATO SAUCE  
CHICKEN PARMESAN WITH POMODORO SAUCE AND REGGIANO CHEESE  
ASSORTED PIZZAS  
TIRAMISU, PANNA COTTA AND CANNOLI  
ASSORTED SOFT DRINKS  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA

## SOUTH OF THE BORDER

**\$35**

ROASTED CORN, BLACK BEAN AND CILANTRO SALAD  
ASSORTED TORTILLA SHELLS AND HARD TACOS  
SEASONED CHICKEN STRIPS AND GROUND BEEF  
CARAMELIZED ONIONS AND PEPPERS  
MEXICAN RICE AND REFRIED BEANS  
HOME MADE TOMATO SALSA AND GUACAMOLE  
ASSORTED PASTRIES AND PETIT FOURS  
ASSORTED SOFT DRINKS  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA

## NY STYLE PANINI SANDWICH

**\$35**

**SALAD SELECTIONS (CHOICE OF 2)**  
CLASSIC CAESAR SALAD  
FIELD GREEN SALAD WITH ASSORTED DRESSINGS  
TRADITIONAL GREEK SALAD  
MINI WHITE POTATO SALAD  
PENNE PASTA WITH CHARRED ARTICHOKE, BLACK OLIVES AND AIR DRIED TOMATO  
CREAMY COLESLAW  
  
CHEFS SOUP DE JOUR  
NY STYLE PANINI SANDWICHES INCLUDING: HAM AND SWISS, TURKEY AND BACON, CORN BEEF AND SWISS, BEEF AND CHEDDAR, GRILLED VEGETABLE  
SERVED ON CIABATTA BREAD, FOCCACIA BUNS AND MARBLE RYE  
MISS VICKIE'S KETTLE CHIPS  
ASSORTED PASTRIES AND PETIT FOURS  
ASSORTED SOFT DRINKS  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA

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# LUNCH BUFFET SELECTIONS

## ASIAN CANADIAN

**\$35**

WON TON SOUP  
GLASS NOODLE AND JULIENNE VEGETABLE SALAD  
WITH GINGER SOY DRESSING  
BEEF AND GAI LAN  
VEGETABLE FRIED RICE  
SHRIMP AND SNOW PEA STIR FRY  
CHICKEN BALLS WITH SWEET AND SOUR SAUCE  
HOISIN GREEN BEANS  
STEAMED JASMINE RICE  
FORTUNE COOKIES  
ASIAN INSPIRED DESSERTS  
ASSORTED SOFT DRINKS  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA

## BURGER BAR

**\$36**

THREE POTATO SALAD  
PARMA HAM AND WHITE BEAN SALAD  
ROASTED CORN SALAD WITH CILANTRO AND BLACK BEANS  
**BURGERS:** SALMON, CLASSIC BEEF, TURKEY, VEGGIE  
**BUNS:** CIABATTA, CLASSIC SESAME BUNS  
**TOPPINGS:** SAUTÉED MUSHROOM AND ONIONS, SLICED AVOCADO,  
TOMATO, ONIONS, LETTUCE, AGED CHEDDAR, BLUE CHEESE, GARLIC DILL  
PICKLES  
**CONDIMENTS:** GARLIC AIOLI, PESTO MAYONNAISE, GRAIN MUSTARD,  
KETCHUP, CRANBERRY CHUTNEY  
**ACCOMPANIMENTS:** ONION RINGS, FRENCH FRIES, MISS VICKIE'S KETTLE  
CHIP,  
ASSORTED PASTRIES AND PETIT FOURS  
ASSORTED SOFT DRINKS  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA

## NIAGARA SANDWICH ROLL IN (MAXIMUM 25 GUESTS)

**\$22**

FIELD GREEN SALAD WITH ASSORTED DRESSINGS  
COLESLAW  
ASSORTED SANDWICHES ON ARTISAN BREADS AND TORTILLA WRAPS  
INCLUDING : ROAST BEEF, GRILLED VEGETABLE, SLICED TURKEY, HAM AND  
CHEESE AND EGG SALAD  
ASSORTED SQUARES AND SEASONAL FRESH FRUIT  
ASSORTED SOFT DRINKS  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA

## FALLSVIEW LUNCH

**\$38**

FRESHLY BAKED BREADS AND ROLLS WITH WHIPPED BUTTER  
CHEFS SOUP DE JOUR  
FIELD GREEN SALAD WITH ASSORTED DRESSINGS  
REDSKIN POTATO SALAD WITH STONE MUSTARD AND BACON DRESSING  
TRI-COLOR FUSSILI WITH OVEN DRIED TOMATOES, PROSCIUTTO AND  
HERB VINAIGRETTE  
TRADITIONAL GREEK SALAD  
MUSHROOM AND ONION QUICHE  
SEARED SALMON WITH FENNEL BEURRE BLANC  
CHICKEN CHASSEUR  
RICE PILAF  
ROASTED MINI RED POTATOES  
STEAMED SEASONAL VEGETABLES  
ASSORTED PASTRIES AND PETIT FOURS  
ASSORTED SOFT DRINKS  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA

## BOXED LUNCH (MINIMUM 25 GUESTS)

**\$19**

CHOICE OF 1 SANDWICH, 2 SIDES, 1 DESSERT AND 1 BEVERAGE

### SANDWICHES

BLACK FOREST HAM WITH SWISS CHEESE ON CIABATTA BREAD  
ROAST BEEF AND CHEDDAR WITH DIJON ON A KAISER BUN  
TURKEY BREAST WITH CRANBERRY MAYO AND ARUGULA ON WHOLE  
WHEAT  
GRILLED VEGETABLE WITH PESTO MAYO IN A TORTILLA WRAP

### SIDES

CELERY AND CARROT STICKS WITH HERB DIP  
WHOLE APPLE OR ORANGE  
BAG OF PLAIN POTATO CHIPS  
BAG OF MIXED NUTS  
FUSSILI SALAD WITH ROASTED VEGETABLES

### DESSERTS

HOME MADE BROWNIES  
CHOCOLATE CHIP OR OATMEAL RAISIN COOKIES  
CARROT CAKE OR BUTTER TARTS

### BEVERAGE

MINUTE MAID JUICE, SOFT DRINK OR BOTTLED WATER

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# PLATED LUNCH SELECTIONS

**PRICE IS BASED ON ENTRÉE SELECTION  
(MINIMUM 25 GUESTS)**

**PLEASE CHOOSE ONE (1) ITEM FROM EACH CATEGORY**

## **APPETIZERS**

*TOSSED BABY GREENS, CHERRY TOMATOES, CUCUMBER AND BALSAMIC DRESSING*

*WARM GERMAN SALAD MADE WITH YUKON GOLD AND MINI RED POTATOES, CARAMELIZED ONIONS,  
BACON AND STONE MUSTARD DRESSING*

*CAESAR SALAD WITH ROMAINE HEARTS, APPLE WOOD SMOKED BACON, FRIED CAPERS, LEMON WEDGE, PARMESAN CHEESE,  
CAESAR DRESSING AND BASIL DRIZZLED CROSTINI*

*CAPRESE SALAD WITH MARINATED TOMATOES, BOCCONCINI CHEESE, TOASTED PEPPERCORNS,  
BASIL OIL AND MICRO GREENS*

*ONION AND SHERRY BROTH WITH HERBED CROSTINI*

## **ENTRÉES**

*RICOTTA AND SPINACH CANNELLONI WITH BASIL AND TOMATO RAGOUT, PARMESAN CRISP AND GARLIC FOCACCIA* **\$28**

*BBQ GRILLED BREAST OF CHICKEN WITH ROASTED NEW BABY POTATOES AND SEASONAL VEGETABLES* **\$32**

*PAN SEARED ATLANTIC SALMON WITH SWISS CHARD, BASMATI RICE, TOMATO AND OPAL BASIL BROTH* **\$32**

*GRILLED PORK CHOP WITH ASPARAGUS, FINGERLING POTATOES AND ONION PAN JUS* **\$34**

*FIRE GRILLED STRIP LOIN OF BEEF WITH POTATO RÖSTI, CHARRED ROMA TOMATO AND SEASONAL VEGETABLE* **\$38**

## **DESSERTS**

*CLASSIC TAHITIAN VANILLA CRÈME BRÛLÉE WITH MARINATED STRAWBERRIES*

*BAKED LEMON TART WITH RASPBERRY COMPOTE*

*PRALINE AND MILK CHOCOLATE MOUSSE WITH CHOCOLATE TUILE*

*CAPPUCCINO TIRAMISU*

*PASSION FRUIT CHEESECAKE WITH FRESH SEASONAL BERRIES*

*STRAWBERRY SHORTCAKE CLUB WITH LAVENDER CREAM*

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# RECEPTION HORS D'OEUVRES SELECTIONS

## **CLASSIC HORS D'OEUVRES (PER DOZEN) \$36**

### **~ COLD ~**

SEARED SALMON ON CUCUMBER, WASABI CREAM  
ALBERTA BEEF CARPACCIO HORSERADISH CROSTINI, SHAVED PARMESAN  
CALIFORNIA ROLLS WITH PICKLED GINGER AND SOYA SAUCE  
ICE WINE CURED MELON BALL KABOBS

### **~ HOT ~**

BEEF SATAY WITH TAMARIND BBQ SAUCE  
VEGETARIAN SPRING ROLLS  
WILD MUSHROOM AND THYME QUICHE  
VEGETABLE SAMOSA WITH YOGURT DIP  
CHICKEN BROCHETTE WITH RED PEPPER AIOLI

## **DELUXE HORS D'OEUVRES (PER DOZEN) \$42**

### **~ COLD ~**

FIG, GOATS CHEESE AND PROSCIUTTO MARINATED IN BALSAMIC  
HOUSE CURED GRAVLOX ON POTATO BLINI CRÈME FRAICHE AND CHIVES  
PEPPERCORN SEARED RARE TUNA WITH CUCUMBER CIVICHE  
EGGPLANT CAPONATA WITH LAVOSH CRUSTINI

### **~ HOT ~**

MINI DUCK RAVIOLI, WILD MUSHROOMS WITH TRUFFLE ESSENCE  
LOBSTER AND SAFFRON RISOTTO CAKES  
MINI CRAB LOLLIPOPS AND CAJUN RÉMOULADE  
TEMPURA VEGETABLE SKEWERS WITH PONZU DIPPING SAUCE

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# RECEPTION STATION SELECTIONS

## CHEF ATTENDED STATIONS

### PASTA AND RISOTTO

**\$18**

SPINACH AND GOAT CHEESE GNOCCHI, ROMA TOMATO SAUCE  
CAMAROLI RISOTTO WITH LOBSTER  
PENNE, CHERRY TOMATO, GRILLED VEGETABLES AND PASTO BASIL  
CHARRED BREADS

### MEXICAN

**\$18**

SEASONED STRIPS OF CHICKEN AND BEEF  
CARAMELIZED ONIONS AND PEPPERS  
TRADITIONAL GROUND BEEF  
HARD AND SOFT TACO SHELLS  
REFRIED BEANS, SALSA, GUACAMOLE, SHREDDED CHEESE  
DICED TOMATO, SHREDDED LETTUCE

### ASIAN TAKE OUT BOXES

**\$18**

SZECHWAN CHICKEN  
TERIYAKI BEEF  
CURRY SHRIMP  
ALL WITH JULIENNE OF VEGETABLES AND GLASS NOODLES SERVED IN A TAKE  
OUT BOX WITH CHOP STICKS

### CARVING

HIP OF BEEF (SERVES 100 GUESTS) **\$850**  
ROAST TURKEY (SERVES 30 GUESTS) **\$250**  
WHOLE SMOKED HAM (SERVES 40 GUESTS) **\$300**  
ROASTED SIRLOIN OF BEEF (SERVES 20 GUESTS) **\$400**

## STATIONS

### PIZZA (BASED ON 2 SLICES OF PIZZA PER PERSON, MINIMUM 20 GUESTS) **\$10**

GOURMET PIZZAS TO INCLUDE: PEPPERONI  
ROASTED GARLIC, OLIVES AND ROASTED PEPPERS  
OVEN DRIED TOMATOES, MUSHROOMS, ONIONS  
MOZZARELLA AND BABY SHRIMPS

### EUROPEAN DELI BOARDS **\$18**

CURED GENOA, BRESSOLA, SOPPRESATTA, PROSCIUTTO  
MARINATED OLIVES, REGGIANO, BORSIN CHEESES AND MUSTARDS  
SERVED ON CHARRED WOODEN BOARDS

### JUMBO SHRIMP DISPLAY (100 PIECES) **\$300**

PYRAMID OF JUMBO SHRIMP WITH COCKTAIL SAUCE

### SUSHI BAR (PER ROLL)

**\$5**

CALIFORNIA ROLLS (DUNGENESS CRAB, CUCUMBER, AVOCADO)  
SHRIMP, SPICY TUNA ROLLS WITH WASABI  
PICKLED GINGER AND SOY SAUCE

### ARABIAN NIGHTS

**\$18**

BABA GHANOUSH, TABOULEH  
HUMMUS, LABAN BI TOUM AND TAHINI SAUCE  
CHICKEN TAOUK  
LAHM MISHWI  
KAFTA KABOB  
WARAK ARICH

### FRESH SEAFOOD SERVED ON ICE (PER PIECE)

**\$3**

(MINIMUM 25 GUESTS)  
JUMBO SHRIMP  
CRAB CLAWS  
GREEN LIP MUSSELS  
SERVED WITH FRESH LEMONS, LIMES, COCKTAIL SAUCE  
SHERRY VINEGAR, SHALLOTS, TABASCO AND WORCESTERSHIRE SAUCE

### DOMESTIC AND IMPORTED CHEESE DISPLAY

**\$12**

GRAPES, BAGUETTES AND CRACKERS

### MARKET FRESH CRUDITÉS

**\$8**

ASSORTED DIPS AND VEGETABLE CHIPS

### PITA CRISPS AND DIPS

**\$7**

HUMMUS AND BABA GHANOUSH WITH PITA CRISPS

### SLICED SEASONAL FRESH FRUIT

**\$9**

FRESH SLICED FRUIT WITH HONEY YOGURT DIP

### FLAMBÉ DESSERT

**\$15**

VANILLA ICE CREAM IN A TUILE SHELL WITH A WILD BERRY FLAMBÉ

### SUNDAE SHOP

**\$18**

ICE CREAM BAR WITH 5 DIFFERENT ICE CREAMS AND GELATOS  
WAFFLE CONES AND VARIETY OF TOPPINGS

### CUSTOM ICE DESIGNS

HAVE A CUSTOM IN HOUSE ICE CARVING CREATED TO SUIT YOUR EVENT.  
WE ARE ABLE TO CREATE COMPANY LOGOS, SEAFOOD DISPLAYS AND A  
WIDE RANGE OF ELEGANT DISPLAYS TO MAKE YOUR BUFFET LOOK  
EXTRAORDINARY. PRICES WILL VARY ACCORDING TO YOUR NEEDS.

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# DINNER BUFFET SELECTIONS

## **CLASSIC DINNER BUFFET** (MINIMUM OF 50 PEOPLE) **\$48**

ASSORTMENT OF FRESHLY BAKED BREADS AND ROLLS WITH WHIPPED BUTTER

### **SALADS**

HAND SELECTED SEASONAL BABY GREENS  
ROASTED FENNEL AND APPLE SLAW  
THREE POTATO SALAD WITH STONE MUSTARD DRESSING  
GARDEN VEGETABLE SALAD WITH FETA CHEESE, OLIVES, OREGANO AND LEMON VINAIGRETTE  
MEDITERRANEAN FUSSILI PASTA SALAD  
CRISP MARKET VEGETABLES WITH HERB DIP AND GARLIC AIOLI

### **ENTRÉES**

CARVED ROASTED BEEF WITH RED WINE JUS  
OVEN ROASTED CHICKEN WITH WILD MUSHROOM RAGOUT  
PAN SEARED ATLANTIC SALMON WITH MANDARIN CREAM  
PENNE PASTA, ROASTED PORTOBELLO MUSHROOMS, ARTICHOKE, GREEN AND RED PEPPERS IN A ROSE SAUCE  
STEAMED SEASONAL VEGETABLES  
CARAMELIZED GARLIC MINI RED POTATOES  
TRADITIONAL RICE PILAF

### **DESSERTS**

ASSORTED MINI PASTRIES, SELECTION OF PIES, CAKES AND PARFAITS  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA

## **FALLSVIEW SIGNATURE BUFFET** (MINIMUM OF 50 PEOPLE) **\$62**

### **SALADS**

CRISP ROMAINE LEAVES, DOUBLE SMOKED BACON, FOCACCIA CROUTONS, PARMESAN CHEESE AND CREAMY CAESAR DRESSING  
ONTARIO GREENS WITH ASSORTED DRESSINGS AND ACCOMPANIMENTS  
YUKON POTATO POMMERY MUSTARD AND CHIVE SALAD  
MARINATED YELLOW AND RED TOMATOES WITH MINI BOCCINCINI CHEESE AND BASIL  
EGGPLANT CAPONATA SALAD

GRILLED VEGETABLE ANTIPASTO WITH CURED ITALIAN MEATS  
DOMESTIC AND IMPORTED CHEESES  
HUMMUS AND BABA GHANOUSH WITH CHARRED BREADS  
PLATTER OF SMOKED CANADIAN FISH  
FRESHLY BAKED ARTISAN BREADS WITH SWEET BUTTER

### **ENTRÉES**

CARVING STATION WITH A ROSEMARY AND ROASTED GARLIC INFUSED ALBERTA BEEF STRIPLOIN AND MERLOT JUS  
HERB CRUSTED SUPREME BREAST OF CHICKEN WITH ROSEMARY JUS  
GRILLED GROUPER, BABY BOK CHOY WITH CITRUS CHIVE BEURRE BLANC  
TRI-COLOUR CHEESE TORTELLINI ROASTED BELL PEPPERS AND CARAMELIZED ONIONS  
ONTARIO MAPLE SYRUP ROASTED ROOT VEGETABLES  
BASIL WHIPPED POTATOES

### **DESSERTS**

ASSORTED MINI PASTRIES, SELECTION OF PIES, CAKES AND PARFAITS  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA

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# DINNER BUFFET SELECTIONS

## OFF THE GRILL

**\$62**

CHARRED BREADS WITH WHIPPED BUTTER, PESTO OIL AND RED PEPPER DIP

### SOUP

CLAM CHOWDER

OR

TOMATO BISQUE

### SALADS

TRI-COLOR FUSSILI WITH PARMA HAM AND GRILLED PEPPERS

BRAISED FENNEL AND APPLE SLAW

CORN SALAD WITH BLACK BEANS AND CILANTRO

CLASSIC CAESAR

### FROM THE GRILL

DRY RUB BABY BACK RIBS WITH JACK DANIELS BARBEQUE SAUCE

MARINATED STRIPLOINS WITH BÉARNAISE SAUCE

PRAWN SKEWERS WITH BELL PEPPERS AND LEMON

ANCHO CHICKEN KABOBS

JUMBO BAKED POTATO WITH SOUR CREAM, CHIVES, CHEDDAR CHEESE AND BACON

GRILLED VEGETABLE SKEWERS

CORN ON THE COB WITH MELTED BUTTER

### DESSERTS

LEMON MERINGUE TARTS

CHEESECAKE WITH COULIS

PECAN PIE

WARM WILD BERRY COBBLER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA

## FAMILY STYLE DINNER (MAXIMUM 100 PEOPLE)

**\$78**

THIS MENU CONSISTS OF 3 COURSES PRESENTED ON SERVING PLATTERS FOR GUEST TO PASS FAMILY STYLE

ARTISAN BREADS AND WHIPPED BUTTER

### FIRST COURSE

TOMATO AND MOZZARELLA TOWERS WITH CHIVE OIL

WILD MUSHROOM AND TRUFFLE RISOTTO

CRAB CAKE LOLLIPOPS WITH GARLIC AIOLI

### SECOND COURSE

BRAISED BEEF SHORT RIBS WITH CARAMELIZED CIPOLINI ONIONS

CHICKEN SUPREME STUFFED WITH DRIED CRANBERRIES AND SAGE JUS

GRILLED SALMON WITH CAPONATA SALAD

### ACCOMPANIMENTS

YUKON AND BASIL POTATO PUREE

ROASTED ROOT VEGETABLES WITH ONTARIO MAPLE SYRUP

HARICOT VERT ALMONDINE

### THIRD COURSE

APPLE TARTLET

TIRAMISU

FRUIT FLAN

CHOCOLATE MOUSSE

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND TEA

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# PLATED DINNER SELECTIONS

4 COURSE – CHOOSE 2 STARTERS, 1 ENTRÉE AND 1 DESSERT

## STARTERS

### SOUPS

CLASSIC FRENCH ONION FLAVORED WITH BOURBON  
WILD MUSHROOM BISQUE WITH THYME CRÈME FRAÎCHE  
BUTTERNUT SQUASH AND GRANNY SMITH APPLE  
TUSCAN BEAN WITH GARDEN VEGETABLES  
CREAMED BROCCOLI AND AGED CHEDDAR  
ROASTED HEIRLOOM TOMATO WITH BASIL  
SWEET PEA AND CHAMPAGNE WITH MINT CRÈME

### SALADS

FRISÉE LETTUCE, CABERNET POACHED PEARS, ROQUEFORT CHEESE, SPICED PECANS WITH AGED PORT WINE REDUCTION  
FRESH TOMATO, MOZZARELLA CHEESE, MICRO BASIL AND BALSAMIC VINEGAR REDUCTION  
ROASTED BEET WITH BABY GREENS, GOAT CHEESE MOUSSE AND SHERRY DRESSING  
CRISP GARDEN GREENS WITH CARROT RIBBONS, CUCUMBER AND CHAMPAGNE DRESSING  
CRISP ROMAINE LEAVES, DOUBLE SMOKE BACON, REGGIANO CHEESE, FOCACCIA CROUTONS AND HOUSE MADE CAESAR DRESSING

### WARM APPETIZERS

CRAB CAKES WITH AVOCADO PUREE AND BUERRE BLANC  
ROASTED VEGETABLE RAVIOLI WITH ROMA TOMATO SAUCE AND MICRO BASIL  
DUCK CONFIT SPRING ROLLS WITH SEARED GREENS AND HOISIN DIPPING SAUCE

### COLD APPETIZERS

EUROPEAN DELI BOARD WITH CURED MEATS HARD CHEESES, OLIVES AND MUSTARDS  
SHRIMP COCKTAIL WITH SPICY TOMATO HORSERADISH SAUCE  
SMOKED SALMON, POTATO CAKE TOWER WITH LEMON AIOLI

## ENTRÉES

HERB CRUSTED FREE RANGE CHICKEN BREAST CABERNET WINE JUS \$68  
GRILLED ATLANTIC SALMON WITH ROASTED FENNEL SAUCE \$70  
PANKO AND HERB CRUSTED GROUPEL CITRUS BUERRE BLANC \$74  
PAN SEARED SEA BASS, BABY BOK CHOY AND SHIITAKE \$78  
ROSEMARY AND GARLIC ROASTED PRIME OF BEEF WITH JUS \$80  
AAA CANADIAN TENDERLOIN OF BEEF BACO NOIR DEMI GLAZE \$80  
LAMB RACK ROASTED WITH AN OLIVE, CAPER AND ONION MARMALADE \$84  
DUET OF ANCHO RUBBED BEEF TENDERLOIN AND HERB AND GARLIC CRUSTED CHICKEN BREAST PORT WINE \$86

ENTREES ARE SERVED WITH CHOICE OF VEGETABLE AND ACCOMPANIMENT

**ACCOMPANIMENT OPTIONS:** ROASTED FINGERLING POTATO, PORCINI WHIPPED POTATO, SCALLOPED POTATO, ROASTED MINI RED POTATO OR WILD MUSHROOM RISOTTO

**VEGETABLE OPTIONS:** FRENCH GREEN BEANS, HEIRLOOM CARROTS, ASPARAGUS, CHIPOLINI ONIONS (SEE CHEF FOR SEASONAL OPTIONS)

### VEGETARIAN OPTIONS

WILD MUSHROOM RAVIOLI WITH A ROASTED TOMATO SAUCE  
ROASTED VEGETABLE LASAGNA WITH CARAMELIZED RICOTTA  
VEGETABLE TERRINE WITH PAN SEARED POTATO CUTLET AND CHAMPAGNE SAFFRON SAUCE  
RICOTTA AND EGGPLANT PARMESAN WITH ROASTED TOMATO COULIS

## DESSERTS

CHEESECAKE LOLLIPOPS THREE WAYS (VANILLA, GRAND MARNIER, KAHLUA)  
TIRAMISU  
CRÈME BRÛLÉE (CLASSIC, PRALINE OR ORANGE) WITH MIXED BERRIES  
DARK RUM CHOCOLATE MOUSSE CAKE WITH BAILEY'S CRÈME ANGLAISE  
STRAWBERRY GALETTE WITH CRÈME CHANTILLY

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# BANQUET BAR SERVICES

## HOUSE LIQUOR \$5.00

SMIRNOFF VODKA, CANADIAN CLUB RYE, DEWAR'S SCOTCH, BEEFEATER GIN, BACARDI WHITE RUM

## DELUXE LIQUOR \$6.00

ABSOLUTE VODKA, CROWN ROYAL RYE, JOHNNIE WALKER RED SCOTCH, BOMBAY SAPPHIRE GIN, BACARDI 1873 RUM

## DOMESTIC BEER \$4.35

COORS LIGHT, MOLSON CANADIAN, LABATT'S BLUE BUDWEISER

## IMPORTED BEER \$5.20

CORONA, HEINEKEN

## HOUSE WINE \$6.00

BY THE GLASS

## DELUXE LIQUEURS \$6.50

BAILEY'S, KAHLUA, REMY MARTIN VS, TAYLOR FLADGATE 10 YEAR PORT

## PREMIUM LIQUOR \$8.00

GREY GOOSE VODKA, GLEN FIDDICH 12 YEAR SCOTCH DRAMBUIE, GRAND MARNIER, REMY MARTIN VSOP

## SOFT DRINKS OR BOTTLED SPRING WATER \$2.00

## SPARKLING WATER \$3.00

SHOULD BAR SALES NOT EXCEED \$350.00, A BARTENDER & CASHIER LABOUR FEE OF \$35.00 PER PERSON PER HOUR (MINIMUM FOUR HOURS) WILL BE APPLIED.

ALL BAR PRICES ARE SUBJECT TO APPLICABLE TAXES

\*HOST BARS ARE SUBJECT TO 15% GRATUITY

## WINE SELECTIONS

### WHITE WINES

HOUSE WHITE, NIAGARA (SEASONAL)	\$30
CHARDONNAY, HERITAGE, PELLER ESTATES, NIAGARA, VQA	\$33
PINOT GRIS, J&F LURTON, ARGENTINA	\$35
RUFFINO ORVIETO CLASSICO	\$36
RIESLING, OFF DRY, CAVE SPRING, NIAGARA, VQA	\$38
SAUVIGNON BLANC, DIAMOND, ROSEMOUNT, AUSTRALIA	\$42
SAUVIGNON BLANC, COLIO, CEV	\$50
SAUVIGNON BLANC, OYSTER BAY	\$55

### RED WINES

HOUSE RED, NIAGARA (SEASONAL)	\$30
CABERNET FRANC, INNISKILLIN, NIAGARA, VQA	\$38
MERLOT RESERVA, SANTA CAROLINA, CHILE	\$38
CABERNET, PENINSULA RIDGE, NIAGARA, VQA	\$38
CABERNET SAUVIGNON YELLOW LABEL, WOLF BLASS	\$44
CABERNET MERLOT, PENFOLDS KOONUNGA HILL, AUSTRALIA	\$44
CABERNET FRANC, COLIO, CEV	\$50
CHIANTI CLASSICO, RUFFINO AZIANO, ITALY	\$55

### SPARKLING WINES & CHAMPAGNES

SPARKLING LILY, COLIO ESTATES	\$45
SPARKLING BRUT, JACKSON TRIGGS, NIAGARA, VQA	\$65
VEUVE CLIQUOT BRUT CHAMPAGNE	\$135
MOËT & CHANDON, DOM PERIGNON	\$350
CRYSTAL BRUT, LOUIS ROEDERER	\$425

### DESSERT WINES

LATE HARVEST VIDAL, COLIO ESTATES, VQA	\$40
CABERNET FRANC, ICE WINE, MAGNOTTA, NIAGARA	\$95
RIESLING, ICE WINE, INNISKILLIN, NIAGARA, VQA	\$120

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