

# 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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