

Hors d'Oeuvres Selections

Served per dozen

Vegetarian:

Spring Rolls with Ginger Soy Sauce
Potato Croquettes
Continental Vegetable Kebobs
Vadai (lentil cake) with Mint Chutney
Tempered Chickpeas

Meat:

Pork Spring Rolls
Bacon Wrapped Asparagus
Beef Kofta (meatballs mixed with spices and onions) with Raita
Chicken Satay with Peanut Sauce
Tandoori Chicken Kabob w/ Raita

Desserts:

Fruit Kabobs with Yoghurt Sauce Pecan Crisps Chocolate Almond Fudge Squares Rum Balls

Charcuterie Board

Cured & Smoked Meats, Assorted Breads & Butters, Assorted Cheeses,
Assorted Pickles, Assorted Berries & Grapes
<100 guests: \$/person > 100 guests: \$/person

Hot & Cold Beverage Bar

Hot Chocolate w/ Fixings, Hot Apple Cider, Coffee & Tea
Two varieties of Fruit Punch & Lemon Water
Cookies
\$/person

^{*}Everything is customizable. Please contact us for modifications and/or special requests.*



Silver Menu

Served buffet style Includes Bread & Butter and Coffee & Tea

Salads | Choice of 2:

Asian Slaw (mango, cabbage, carrots, bean sprouts, green onions & roasted peanuts tossed in a sweet tangy dressing)

Beet Root & Onion Salad tossed with Olive Oil and Lime Juice
Cucumber Mint Yoghurt Salad
Garden Green Salad with Balsamic Mustard Dressing
Classic Caesar Salad
Mediterranean Salad

Sides | Choice of 1:

Penne with Slow Roasted Cherry Tomatoes & Feta in a Brown Butter Sauce
Pasta with Roasted Mushroom, Garlic & Pine Nuts
Old Fashioned Mac & Cheese
Nasi Goreng (Indonesian style fried rice with pork, chicken & vegetables)
Steamed Saffron Basmati Rice

<u>Vegetables | Choice of 1:</u>

Sautéed Green Beans with Garlic and Sesame Seeds Garlic Sautéed Broccoli and Pine Nuts Lemon Butter Asparagus with Shaved Parmesan Cheese Honey Glazed Carrots with Ginger Ratatouille

Potatoes | Choice of 1:

Garlic Herb Roasted Mini Potatoes Parmesan Roasted Mini Potatoes Potato Au Gratin Brown Butter Roasted Potatoes Lemon Herb Mini Potatoes

Meat | Choice of 1:

Thai Sweet Chilli Beef Teriyaki Beef with Bell Peppers

Herb Crusted Slow Roasted Beef with Red Wine Sauce or Horseradish Cream (on side)

Bacon Wrapped Roasted Chicken Breast with Honey Balsamic Glaze and Caramelized Onions
Thai Marinated Chicken Thighs with Mango Salsa
Chicken Satay (chicken breast marinated in yoghurt curry marinade and grilled) with Satay Sauce (made with peanut butter & coconut milk)
Chicken Breast Stuffed with Mushrooms, Bacon & Cheese with Mushroom Velouté Sauce (+\$)

Bacon Wrapped Pork Tenderloin with Pineapple Salsa Maple Glazed Roasted Pork with Pineapple Mango Sauce Lemon Butter Salmon (+\$)

Dessert | Fresh Fruit Platter & Choice of 1:

Chocolate Mouse with Whipped Cream and Chocolate Shavings

Warm Chocolate Cake Pudding

Apple Crisp with Vanilla Ice Cream

Rhubarb Crumble with Whiskey Custard

Panna Cotta with Strawberry Coulis

Espresso Crème Brûlée

Everything is customizable. Please contact us for modifications and/or special requests.



Platinum Menu

Served buffet style Includes Bread & Butter and Coffee & Tea

Salads | Choice of 2:

Asian Slaw (mango, cabbage, carrots, bean sprouts, green onions & roasted peanuts tossed in a sweet tangy dressing)

Cabbage and Red Pepper Salad (with lime cumin vinaigrette)

Tossed Green Apple Salad with Arugula and Cranberries

Roasted Vegetable Salad

Quinoa Salad with Peppers

Sweet & Tart Cucumber Salad

Pasta Salad with Roasted Red Peppers

Chef's Salad with Creamy Mustard Vinaigrette

Sides | Choice of 2:

Old Fashioned Mac & Cheese
Bow-tie Delicioso (vegetarian pasta dish in an olive oil/butter sauce)
Penne Alla Vodka (creamy tomato based)
Nasi Goreng (Indonesian style fried rice with pork, chicken & vegetables)
Vegetable Fried Rice
Steamed Saffron Basmati Rice
Coconut Rice Pilaf

Vegetables | Choice of 1:

Sautéed Green Beans with Onion, Garlic & Ginger Lemon Butter Asparagus with Shaved Parmesan Cheese Roasted Cauliflower with Garlic & Herb Butter Mixed Vegetables with Honey Glaze

Potatoes | Choice of 1:

Parsley Potatoes
Parmesan Roasted Mini Potatoes
Garlic Herb Roasted Mini Potatoes
Brown Butter Roasted Potatoes
Lemon Herb Mini Potatoes
Potato Au Gratin

Meat | Choice of 2:

Thai Sweet Chilli Beef

Teriyaki Beef with Bell Peppers

Herb Crusted Slow Roasted Beef with Red Wine Sauce or Horseradish Cream Steak Strips with Sautéed Mushrooms & Onions Cracked Pepper & Sea Salt Crusted Prime Rib with Port Au Jus (+\$)

Chicken Satay (chicken breast marinated in yoghurt curry marinade and grilled) with Satay Sauce (made with peanut butter & coconut milk)

Slow Roasted Chicken Breast with Creamy Dill Sauce
Bacon Wrapped Roasted Chicken Breast with Honey Balsamic Glaze
Thai Marinated Chicken Thighs with Mango Salsa
Chicken Breast Stuffed with Mushrooms, Bacon & Cheese with Mushroom Velouté Sauce (+\$)

Bacon Wrapped Pork Tenderloin with Pineapple Salsa Slow Roasted Pork Loin Chops with Roasted Pineapple and Caramelized Yoghurt Sauce

Lemon Butter Salmon (+\$)
Butter Poached Cod with Caper Sauce (+\$)

Dessert | Fresh Fruit Platter & Choice of 2:

Chocolate Mouse with Whipped Cream and Chocolate Shavings

Warm Chocolate Cake Pudding

Apple Crisp with Vanilla Ice Cream

Rhubarb Crumble with Whiskey Custard

Flambéed Pineapple in Butterscotch Sauce with Vanilla Ice Cream

Warm Rum Raisin Bread Pudding with Classic Crème Anglaise

Classic Crème Brûlée

Tiramisu

Everything is customizable. Please contact us for modifications and/or special requests.



Gold Menu

Steak Dinner served buffet style directly off the grill (weather permitting)
Includes Coffee & Tea

Alberta AAA Steak | Choice of 1:

8 oz Striploin Steak with Peppercorn Sauce 8 oz Ribeye Steak with Red Wine Gastrique Tenderized 8 oz Sirloin Steak with Salsa Chimichurri

> <u>Bread | Choice of 1:</u> Bread & Butter Southern Style Corn Bread

> > Salads | Choice of 2:

Tossed Green Apple Salad with Arugula and Cranberries
Classic Caesar Salad
Pasta Salad with Roasted Red Peppers
Asian Slaw (mango, cabbage, carrots, bean sprouts, green onions
& roasted peanuts tossed in a sweet tangy dressing)
Mediterranean Salad
Mexican Roasted Corn and Rice Salad
Cucumber Mint Yoghurt Salad

Potatoes | Choice of 1:

Baked Potato with Fixings (green onions, bacon bits, sour cream & whipped butter)
Garlic Herb Roasted Mini Potatoes
Mashed Potatoes with Scallions served with Gravy
Brown Butter Roasted Potatoes
Lemon Herb Mini Potatoes

<u>Vegetables | Choice of 1:</u>

Sautéed Green Beans with Garlic and Sesame Seeds Garlic Sautéed Broccoli and Pine Nuts Cauliflower Au Gratin Balsamic Braised Mushrooms with Onions Honey Glazed Carrots with Ginger

Dessert | Fresh Fruit Platter & Choice of 2:

Espresso Crème Brûlée Chocolate Mouse with Whipped Cream and Chocolate Shavings Summer Berry Pudding Flambéed Pineapple in Butterscotch Sauce with Vanilla Ice Cream Tiramisu

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Taco Bar Menu

<u>Tacos (approx. 4 tacos/person):</u>
Corn Tortillas
Beef Barbacoa

Add Pork Carnitas or Chicken Tinga +\$/person

Fixings:

Lettuce, Tomato, Onion & Cilantro Sambal Queso Fresco Salsa & Sour Cream Homemade Guacamole Chipotle Aioli

Sides:

Corn, Bean & Rice Mexican Salad Choice of Caesar or Garden Green Salad Refried Beans

Desserts:

Leche Flan Fried Churros with Chocolate Sauce

Complimentary Fresh Fruit Platter

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Holiday Menu

Served buffet style with disposable plates and cutlery.
Includes Coffee & Tea and Bread & Butter.

Meat | Choice of 1:

Classic Roast Turkey w/ Herbed Stuffing and Gravy Baked Ham with Maple Mustard Sauce Herb Crusted Slow Roasted Beef with Horseradish Cream (add one meat +\$)

Salads | Choice of 2:

Classic Caesar Salad

Garden Green Salad with Balsamic Mustard Dressing
Cranberry Spinach & Pecan Salad w/ Poppyseed Dressing
Christmas Slaw

Cucumber Mint Yoghurt Salad Pasta Salad with Roasted Red Peppers w/ Mustard Mayo

Potatoes | Choice of 1:

Garlic Mashed Potatoes with Gravy Herb & Garlic Roasted Mini Potatoes Parmesan Roasted Potatoes Crushed Mini Potatoes w/ Bacon & Scallions

Vegetables | Choice of 1:

Honey Glazed Carrots Roasted Mixed Vegetables w/ Honey Glaze Roasted Apples and Brussels Sprouts w/ Toasted Almonds Parmesan Roasted Cauliflower

Desserts | Choice of 2:

Black Magic Chocolate Pudding Apple Crisp w/ Vanilla Ice Cream Classic Crème Brûlée Classic Bread Pudding

Complimentary Fresh Fruit Platter

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Plated Dinner Menu

Choose one of three salad options

Tuscan Salad

Field greens with dried cranberries & sunflower seeds topped with goat cheese. Dressed w/ olive oil & balsamic.

Caprese Salad

Sliced tomato topped w/ fresh mozzarella and herb & olive oil balsamic glaze served on a bed of arugula.

Arugula & Beet Salad

Baby arugula tossed w/ beets & mandarine slices, topped w/ crumbled blue cheese in a pear vinaigrette.

Choose one of four main options

Grilled 5oz Tenderloins

Served w/ braised mushrooms, asparagus, parmesan roasted potatoes w/ red wine sauce and herb butter

Bacon, Cheese & Mushroom Stuffed Chicken Supreme

Served w/ asparagus, parmesan roasted potatoes w/ a chive sauce & red wine reduction.

Miso Glazed Baked Salmon

Served w/ asparagus, rice pilau w/ sweet Thai red curry sauce.

Parmesan Aubergine (Vegetarian)

Roasted eggplant layered w/ Roma tomato sauce and Parmesan cheese.

<u>Macaroni & Cheese</u> (Children) Gluten free option available

Choose one of three dessert options.

Classic Panna Cotta with Berry Coulis

Homemade Dark Chocolate Mousse w/ Orange Sauce

Summer Berry Pudding w/ Fresh Berries & Whipped Cream

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Midnight Lunch

Cold Midnight Lunch Options

They will be custom prepared for you that day and left in the refrigerator to be served by you or your designated person at a time of your choosing

Vegetable Platter

Carrot Sticks, Celery Sticks, Cherry Tomatoes, Peppers & Snap Peas served with Dip Feeds approximately 15 people

Deli Platter

Assorted Meats and Cheeses served with Crackers Feeds approximately 15 people

Assorted Sandwiches

Roast Beef & Cheddar, Ham & Swiss and Salami & Havarti 15 Sandwiches

Spinach & Artichoke Dip

Served Cold with French Baguettes Feeds approximately 15 people

Pickle Platter

Bread & Butter, Gherkin, Pickled Banana Peppers, Olives, Pickled Pearl Onions, Pickled Jalapeños Feeds approximately 15 people

Hot Midnight Lunch Options:

Poutine Bar

French Fries, Cheese Curds, Gravy, Onions & Ketchup

Taco Bar

Corn Tortillas, Ground Beef, Shredded Cheese, Tomato Onion & Lettuce Sambal, Sour Cream & Salsa

Pizza

Cheese & Pepperoni

Perogie Bar

Cheese Perogies with Fried Onions, Bacon Bits, Sour Cream, Sauerkraut & Green Onions



Luncheon Menu

Includes disposable plates, cutlery and napkins

<u>Sandwich/Wrap platter</u> Feeds 12 (available assorted or per platter)

Chicken Salad
Egg Salad
Ham & Swiss
Turkey Provolone
Roast Beef & Cheddar
Vegetarian

Accompanied by choice of two salads:

Mediterranean Chickpea Salad
Potato Bacon Salad
Garden Greens with Raspberry Vinaigrette
Pasta Salad with Roasted Red Peppers
Classic Caesar salad
Mexican Corn & Bean Rice Salad

Accompanied by kettle cooked chips

Add a choice of <u>soup</u> +\$/person Cream of Tomato & Basil Moroccan Lentil Cauliflower & Cheese Mushroom Cappuccino Italian Wedding

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