



## Catering Menu 2019

### **Bronze**

1 Salad  
1 Hot Vegetable  
1 Starch  
1 Entrée  
\$26.00\*

### **Silver**

2 Salads  
1 Hot Vegetable  
1 Starch  
1 Pasta  
1 Entrée  
\$29.00\*

### **Gold**

3 Salads  
1 Hot Vegetable  
1 Starch  
1 Pasta  
2 Entrées  
\$32.00\*

### **Salads:**

Fresh Greens with Assorted Dressings  
Tomato & Cucumber Salad with Pesto Dressing  
Quinoa Salad, apples, cranberries with Herb Vinaigrette  
Home Style Potato Salad  
Watermelon, Tomato & Feta Salad  
Baby Spinach, Seasonal Fruit with Fig Balsamic Vinaigrette  
Caesar salad, Parmesan Reggiano Cheese and Croutons  
Orzo Greek Salad  
Asian Noodle salad

### **Hot Vegetables:**

Seasonal Market Vegetables  
Honey Dill Glazed Carrots  
Roasted Vegetables with Herb Butter  
Green Bean Almandine

### **Starches:**

Rice Pilaf  
Scalloped Potatoes  
Roasted Yukon Potatoes  
Basmati Rice  
Double Stuffed Baked Potato

### **Pastas:**

Perogies with Sautéed Onions  
Bolognese Ragu with Pappardelle  
Spinach & Three Cheese Cannelloni  
Jambalaya with chicken, chorizo and shrimp

### **Entrées:**

Red Wine Braise Beef Brisket  
Chicken Breast with Wild Mushroom Sauce  
Chicken Parmigiana  
Baked Salmon with Teriyaki Glaze  
Prosciutto Wrapped Haddock with Tarragon Sauce  
Veal Cutlet with Creamy Peppercorn Sauce  
Paneer Butter Masala Sauce (Vegetarian)

### **Basic Carving Stations: add \$7.00 per person**

Inside Round Roast Beef with Red Wine Sauce & Horseradish  
Slow roasted Pork Loin with Apple Demi Sauce

### **Premium Carving Stations: add \$12.00 per person for Prime rib or \$10.00 per person for Lamb**

Herb Roasted Prime Rib with Au Jus, Horseradish and Yorkshire Puddings  
Rosemary Roasted Lamb Leg with Mint Jelly and Mint Demi Sauce

### **Premium Desserts: add \$4.00 per person**

Mirror of Fresh Sliced Seasonal Fruit  
Chocolate Fountain with Assorted Fruit and Cake  
Baked Alaska

### Buffet includes:

Buns and Butter

Selection of Cakes

Freshly Brewed Coffee and a selection of Premium Teas

Menu items may occasionally be substituted due to availability

Minimum of 30 guests, below minimum add \$3.00 per person

\*Prices do not include 18% Gratuity and 5% GST

Ask us about customizing your menu