

# Hors d'oeuvres Offerings

Minimum of 4 dozen per selection

## Cold Selections

Bocconcini and Tomato Bruschetta	\$22.00 Dozen
Potato Blinis with Olive Tapenade	\$22.00 Dozen
Caprese Brochette	\$22.00 Dozen
Parmesan Rosemary Short Breads with Oven Roasted Tomatoes	\$22.00 Dozen
Grilled Mediterranean Bruschetta with Balsamic Drizzle	\$26.00 Dozen
Double Smoked Bacon and Mushroom Ragout on Savoury Short Bread	\$26.00 Dozen
House Smoked Salmon with Avocado Yogurt Puree on Toast Points	\$26.00 Dozen
Garlic Poached Shrimp with Avocado on a Salted Corn Crisp	\$26.00 Dozen
Prosciutto Wrapped Figs with Sundried Tomatoes and Artichoke Infused Cream Cheese	\$36.00 Dozen
Beef Carpaccio with Arugula Aioli and Red Onion Marmalade	\$36.00 Dozen
Shrimp and Scallop Ceviche Garnished with Red Pepper and Garlic Citrus Vinaigrette	\$36.00 Dozen
Cucumber Rounds with Smoked Salmon Mousse & Capers	\$36.00 Dozen
Mini Pita Bites with Pulled Pork and Sweet Carrot Slaw	\$36.00 Dozen

## Hot Selections

Saffron Arancini served with a Roasted Tomato Sauce	\$26.00 Dozen
Cantonese Style Vegetable Spring Rolls with a Sweet Chili Sauce	\$26.00 Dozen
Cauliflower Fritters with Roasted Onion and Tomato Aioli	\$26.00 Dozen
Vegetable Samosas with Cucumber Raita	\$26.00 Dozen
Beef Kafta with Lebanese Garlic Sauce	\$26.00 Dozen
Asian Baked Chicken Lollipops glazed with Orange Szechuan Sauce	\$26.00 Dozen
Chicken and Roasted Corn Cakes with Yogurt Sauce	\$26.00 Dozen
Mini Crab and Halibut Cakes with Citrus Aioli	\$26.00 Dozen
Baked Brie in Pastry Cups with Spicy Red Pepper Jelly	\$26.00 Dozen
Tandoori Chicken Spiedini with Mango Chutney Glaze	\$26.00 Dozen
Cajun Chicken Fritters with Creole Dip	\$28.00 Dozen
Stuffed Dates with Goat Cheese and Chorizo	\$28.00 Dozen
Wild Mushroom Tart with Pecorino Cheese	\$28.00 Dozen
Honey and Chili Lime Chicken Satays	\$28.00 Dozen
Beef Brochette with Teriyaki Glaze	\$28.00 Dozen
Shrimp Tempura with Sweet Chili Sauce	\$36.00 Dozen
Pan Seared Sea Scallops with Citrus Beurre Blanc and Onion Crisps	\$36.00 Dozen
Braised Veal Vol-au-vent with Crème Fraîche	\$36.00 Dozen

# Reception Offerings

## Reception Tables and Self Serve Stations

Minimum 50 people

<b>Thin Crust Pizza</b>	\$7.00
Assorted Traditional and Gourmet Pizzas (based on 4 pieces per person)	Person
Three Cheese, Roasted Vegetable, Italian Sausage and Pepperoni, and Chicken Alfredo	
<b>Classic Antipasto</b>	\$7.00
Prosciutto, Genoa Salami, Provolone Cheese, Bocconcini, Olives, Roasted Pepper, Marinated Eggplant, Grilled Zucchini, Marinated Mushrooms and Artichokes, and Rolls	Person
<b>*Seafood Antipasto Enhancement to the Classic Antipasto</b>	\$8.00
Poached Calamari, Shrimp and Scallops Marinated with Italian Vinaigrette and Pickled Vegetables	Person
<b>Asian Station</b>	\$11.95
Singapore Noodles, Shrimp Pad Thai, Mushroom Fried Rice with Barbeque Pork and Vegetable Spring Rolls	Person
<b>Mexican Station</b>	\$10.95
Traditionally seasoned Ground Beef, Flour Tortillas, Hand Cut Corn Chips, Shredded Cheese, Lettuce, Tomatoes, Onions, Salsa, Sour Cream and Guacamole	Person
<b>Indian Station</b>	\$7.00
<b>Samosa Chaat &amp; Pani Puri Station</b>	Person
Crispy Samosas and Pani Puri served with Chaat Masala, fresh Cilantro, Tomatoes, Onions, Potatoes and steamed Chickpeas. Served with a Chutney and Yogurt	
<b>Middle East Station</b>	\$11.95
Specialty array of Sheesh Kabob, Chicken Kabob, Sheesh Kafta, Beef and Lamb Gyros, Grape Leaves	Person
<b>Mashed Potato Martinis</b>	\$8.00
Garlic Whipped Potatoes and Red Skin Smashed Potatoes with Caramelized Carrots and Leeks. Topping include Sour Cream, Onion Frites, Cheddar Cheese, Blue Cheese and Chives. Served with Chicken and Beef Jus	Person

# Reception Offerings

## Reception Items and Platters

Platters serve 25ppl

<b>Cheese Display</b>	\$70.00
An Arrangement of Imported and Domestic Cheeses with Specialty Crackers	Platter
<b>Artisan Cheese Display</b>	\$75.00
Hand Crafted Regional Cheeses with Toasted Baguettes	Platter
<b>Display of Fresh Fruits</b>	\$68.00
Fresh Cut Seasonal Fruit with Berries	Platter
<b>Middle Eastern Dip Platter</b>	\$48.00
Hummus, Baba Ganouj and Tabbouleh served with Toasted Pita Chips	Platter
<b>St Clair Dip Trio Platter</b>	\$46.00
Roasted Red Pepper Hummus, Artichoke Spinach Dip and Roasted Corn Tomato Salsa Served with Baked Pita Chips	Platter
<b>Tapenade Platter</b>	\$36.00
A Trio of In-House prepared Tapenade served with an assortment of Artisan Bread. Roasted Tomato Basil, Roasted Garlic with Artichoke and Black Olive Tapenade Spreads	Platter
<b>Fresh Crudit� and Dip</b>	\$62.00
Assortment of Fresh Cut Vegetables and House Ranch Dip	Platter
<b>Charcuterie and Cheese</b>	\$17.50
Display of Smoked and Cured Meats and Cheeses Served with Jams and Spreads. Hard Salami, Prosciutto, Smoked Ham, Dry-Cured Chorizo, Genoa Salami, Capicola, Mortadella, Summer Sausage with Mustards and Honey. Creamy Brie, Smoked Gouda and Romano Cheeses with Candies Almonds, Pecans, Fig and Cranberry Jams Assorted Bread Sticks and Artisan Stone Crackers	Person
<b>Italian Cheese and Artisan Bread Platter</b>	\$17.50
A beautifully displayed tour de Italy cheese and bread board. Mini Bocconcini, Provolone, Pecorino, Gorgonzola, Fontina and Parmigiano Reggiano with Grissini and Bread Sticks, Sliced Ciabatta, and baked Rosemary and Black Olive Focaccia. Dips to include Fresh Basil, Roasted Garlic and Sundried Tomato Olive Oils	Person
<b>Chilled Colossal Shrimp</b>	Market
Poached Tiger Shrimp with Zesty Cocktail Sauce and Lemon Wedges	Value
<b>The Orient Sushi Platter</b>	\$98.00
Japanese Nigiri, Maki and Uramaki Rolls served with Spicy Mayo, Wasabi and Ginger. Four dozen with a selection of Golden Dragon, Vegetable, Shrimp Tempura, Tiger, California and Philadelphia	Platter

# Reception Offerings

## Carving Stations

All Carving Stations include Artisan Rolls, Sauces and Condiments

<b>Whole Roasted Beef</b>	Minimum 50 people	\$10.95
<b>Ponderosa Hip of AAA Canadian Beef</b>	Minimum 180 people	\$11.95
<b>Whole Roasted New York Style Beef Striploin</b>	Minimum 25 people	\$12.95
<b>Slow Roasted Whole Prime Rib</b>	Minimum 50 people	\$15.95
<b>Herb Crusted Whole Beef Tenderloin</b>	Minimum 25 people	\$18.95
<b>Mustard Crusted Lamb Roast with Lamb Jus</b>	Minimum 25 people	\$17.95
<b>Cranberry Apple Stuffed Pork Loin with Dijonaise Sauce</b>	Minimum 25 people	\$16.95
<b>Whole Roast Porchetta with Fennel and Arugula Slaw</b>	Minimum 75 people	Market Value

## Action Stations

Minimum 50 people

### **Oyster Bar**

Wild Atlantic Oysters with Lemon Wedges, Assorted Hot Sauces, Horseradish, Mignotte and Cocktail Sauce

Market Value

### **Pasta Station**

Choice of Penne or Farfalle Noodles.

Choice of Sauces include Olive Oil and Garlic, Tomato Blush, Tomato Basil and Alfredo.

Garnishes - Parmesan Cheese, Chilies, Caramelized Onions, Sweet Peppers, Spinach, Sautéed Mushrooms, Chicken Breast and Sausage

\$11.75 Person

### **Risotto**

Italian Rice simmered in Chicken or Vegetarian Stock, sautéed to order with your choice of Shrimp, Chicken Breast, Sausage, Sweet Peppers, Caramelized Onions, Parmesan Cheese and finished with Whole Butter

\$9.95 Person

### **Jumbo Shrimp Flambé**

Pan Seared in Sambuca or Bourbon with choices of Sweet Peppers, Spanish Onion and Garlic

\$19.95 Person

# Sweet Reception Offerings

## Dessert Stations

Minimum 50 people

### **Sweet Table**

Assortment of Finger Pastries and Mousse Cups

\$9.00 person

### **Skyline Pastry Table**

Strawberry Romanoff Torte, Chocolate Mousse Torte, Cheesecake, Chocolate and Raspberry Mousse,  
Assorted Finger Pastries and Mini Tarts

\$12.95 person

### **Crepes Station**

Traditional French Crepes Served with Wild Berry Compote, Banana Caramel Compote,  
Cinnamon Apple Raisin, Peaches, Chocolate Sauce and Crème Anglaise

\$8.00 person

### **Seasonal Fruit Table**

Elegantly Displayed Fresh Cut Fruit and Fruit Carving  
Tropical Fruit, Kiwi, Watermelon, Cantaloupe, Honey Dew, Pineapple,  
Red and Green Seedless Grapes, Strawberries and Assorted Berries

\$12.75 person

### **Chocolate Fountain**

Warm Flowing Chocolate

Served with Pretzel Sticks, Strawberries, Pineapples, Melon,  
Mini Rice Krispy Squares, Sponge Cake and Marshmallows

\$9.25 person

### **Sundae Bar**

French Vanilla Ice Cream served in Tulip Glasses

Candy Sprinkles, Chocolate Sauce, Strawberry Coulis, Toasted Almonds, Chocolate Chips,  
Crushed Oreos, Crushed M&Ms, Whipped Cream, Maraschino Cherries and Wafer Cones

\$6.95 person

### **Traditional Pie Bar**

Choose five of the following:

Dutch Apple, Sour Cherry, Rhubarb, Ontario Wild Berry, Cinnamon Peach, Boston Cream,  
Banana Cream, Coconut Cream and Pumpkin Harvest

\$8.50 person

### **Gourmet Donut Display**

An Assortment of In House Decorated Gourmet Vanilla Donuts.

Honey Glazed, Coconut and Cream, Cinnamon Sugar, Oreo Crumble, Glazed Dark and White Chocolate,  
Toasted Almonds, Carmel and Chocolate Drizzle with Candied Pecans, Crushed M&M Candy

\$6.95 person

# Dinner Plated - Soup

Includes Rolls and a Trio of Flavoured Butters, Soup, Salad, Main Course, Dessert, Coffee and Tea Service

Please choose one of the following options per course:

## Soups

### **Roasted Red Pepper**

Fire Roasted Red Peppers simmered in a Chicken Stock finished with Fresh Cream and Herbs

### **Butternut Squash and Pumpkin Seed Pesto**

Puree of Honey Roasted Butternut Squash and Double Cream garnished with a Pumpkin Seed Pesto

### **Italian Wedding Soup**

Slow simmered Mini Meat Balls in a Chicken Broth garnished with Acini di Pepe and Herbs

### **Potato Cheddar**

Pureed Yukon Gold Potatoes with Aged White Cheddar garnished with a Cheddar Crostini

### **Chicken and Potato Dumpling**

Hand-made Herbed Potato Dumpling served in a Light Chicken Broth and garnished with Fresh Thyme

### **Three Onion Bisque**

Oven Roasted Leeks, Spanish Onion, Chicken Stock and lightly finished with Cream.

### **Wild Mushroom and Artichoke Bisque**

Oven Roasted Wild Mushrooms and Artichoke Hearts simmered in a Chicken Broth, pureed, and finished with Truffle Oil

### **Lemon Chicken with Spinach and Orzo**

Succulent Chicken pieces in a Lemon Broth garnished with Orzo and Spinach

### **Roasted Corn Chowder**

Oven Roasted Sweet Corn with Double Cream served with a Herb Biscuit.

## Soup Enhancement

Add \$1.00 for Enhanced Soup Offerings

### **Shrimp and Lobster Bisque**

A savoury Lobster Stock enriched with Heavy Cream garnished with Lobster and Shrimp

### **Duo Soups (*Two Soups Split in One Bowl*)**

Maple Scented Butternut Squash and Roasted Cauliflower

Roasted Purple Beet and Carrot Ginger

# Dinner Plated - Salad

Includes Rolls and a Trio of Flavoured Butter, Soup, Salad, Main Course, Dessert, Coffee and Tea Service  
Please choose one of the following options per course:

## Salads

### **Field Greens**

Cucumber Wrapped Spring Greens with Grape Tomatoes and Radish Julienne  
served with a Balsamic Reduction

### **Spinach and Strawberry Salad**

Baby Spinach, Sugared Almonds, Fresh Strawberries, Julienne Sweet Red Pepper and Shaved Red Onion.  
Served with our Homemade Strawberry Vinaigrette

### **Signature Caesar**

Hearts of Romaine Lettuce Wedge with hand-cut Herbed Croutons, Pancetta,  
Parmesan Crisp and drizzled with our Classic Caesar dressing

### **Harvest Salad**

Baby Spinach and Boston Bib garnished with Candied Almonds,  
Butternut Squash, Roasted Granny Smith Apples and tossed in a Riesling Vinaigrette

### **Pear and Goat Cheese Salad**

Spring Greens, Poached Bosc Pears, Crumbled Goat Cheese and Candied Walnuts.  
Served with a Red Wine Vinaigrette

### **Mesclun Salad**

Arugula and Mesclun topped with Shaved Asiago, Dried Figs, Grape Tomatoes and toasted Pine Nuts.  
Served with an Orange Lavender Vinaigrette

### **Roasted Beet and Apple Salad**

Oven Roasted Red and Golden Beets, Mandarin Oranges, Baby Greens, Blue Cheese, Toasted Walnuts,  
Macerated Red Onion, Sliced Apple and served with a Tangy Orange Vinaigrette

### **Tuscan Kale Salad**

Rainbow Kale, Arugula with Julienne Carrot, Shaved Radish and Toasted Sunflowers  
Served with a Lemon Poppyseed Vinaigrette

# Dinner Plated - Main Course

Includes Rolls and a Trio of Flavoured Butters, Soup, Salad, Main Course, Dessert, Coffee and Tea Service

Please choose one of the following options.

## Chicken Princess

Frenched Chicken Breast stuffed with Asparagus, Sundried Tomato, Gruyere Cheese and Prosciutto.

Accompanied with Potato Dauphinoise, Broccolini with a Herb Velouté

\$49.95

## Mediterranean Chicken

Chicken Supreme stuffed with Sundried Tomatoes, Artichokes, Roasted Red Peppers, Olives and Feta Cheese

Accompanied with Pesto Potato Duchess and Broccolini, served with Tomato Demi

\$49.95

## Chicken Provençal

Frenched Chicken Breast Encrusted with Herbs de Provence and accompanied with

Whipped Garlic Potatoes, Roasted Mediterranean Vegetables with Roasted Fig Jus

\$49.95

## Three Cheese Tuscan Chicken

Lightly Breaded Chicken Supreme stuffed with Fresh Field Tomato, blend of Parmesan, Mozzarella and Romano.

Accompanied with Grilled Polenta, Green Beans Pomodoro and Jus

\$49.95

## Chicken Breast Wellington

Pan Seared Chicken Breast with Spinach, wrapped in a Puff Pastry and baked golden brown.

Accompanied by Mini Herbed Potatoes, Ratatouille and Herb Velouté

\$49.95

## Manhattan-Glazed Chicken Supreme

Chicken Supreme Marinated with an Orange Bourbon Emulsion, Glazed Baby Stem on Carrot,

Caramelized Onion and Spinach Potato Rösti. Served with a Vermouth Sour Cherry Jus

\$49.95

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## Citrus Glazed Salmon

Citrus Glazed Atlantic Salmon topped with Tomato, Corn and Avocado Relish

Accompanied with a Rice Cake and Ratatouille stuffed Eggplant Boat

\$52.95

## Cajun Salmon

Cajun Crusted Oven Roasted Atlantic Salmon with a Tropical Fruit Salsa

Accompanied with Lemon and Oregano Baby White Skin Potatoes, Ginger Sesame Bok Choy and Carrots

\$52.95

## Panko Crusted Pickerel

Panko and Herb Crusted Pickerel with Sundried Tomato Risotto

Accompanied with Citrus and Grape Tomato Asparagus and a Mustard Dill Sauce

\$52.95

## Arctic Char

Soya Glazed Arctic Char with Thyme Roasted Fingerling Potato, Grilled Peppers and Lemon Caper Sauce

\$55.95



# Dinner Plated - Main Course

Includes Rolls and a Trio of Flavoured Butter, Soup, Salad, Main Course, Dessert, Coffee and Tea Service

Please choose one of the following options:

## **Braised Short Ribs**

Classic Braised Short Ribs with Garlic Whipped Potato and French Beans

Served with a Red Wine Jus

\$58.95

## **Stuffed Beef Tenderloin Filet**

Searched Beef Tenderloin stuffed with Asiago Cheese

Served with Potato Rosti, Grilled Zucchini, Fire Roasted Peppers and Demi Glace.

8oz - \$57.95    10oz - 64.95

## **Grilled Tenderloin Steak**

Thick Cut Aged Beef Tenderloin topped with Onion Frites

Served with Roast Garlic Duchess Potatoes, French Beans, Herbed Wild Mushrooms and Onion Demi.

8oz - \$55.95    10oz - 62.95

## **Lamb Chops**

Searched Four Bone Mustard crusted Lamb Chops

Served with Smashed Red Skin Potatoes, Roasted Garlic Asparagus, and Lamb Jus.

\$57.95

## **Veal Roulade**

Slow Roasted Veal Striploin stuffed with Spinach and Cream

Served with a Caramelized Onion Potato Duchess, Candied Root Vegetable and Green Peppercorn Demi Glace

\$56.95

## **Veal Chop Forestiere**

Bone-In Grain Fed Veal Chop with a Mushroom Medley and served with

French Beans, Garlic Whipped Potatoes and Sauce Robert

\$57.95

## **Additional Offerings as a Plate Combination**

Lemon and Herb Basted Lobster Tail - Market Value

Beef Tenderloin Medallion (4 oz.) \$15.00

Jumbo Citrus Broiled Shrimp (3) - Market Value

Chicken Princess (4oz) \$6.00

## **Additional Offerings Family Style Service (per person)**

Oven Roasted Sliced Beef Striploin \$8.95

Veal Florentine \$8.75

Herb Roasted Beef Tenderloin \$13.75

# Dinner Plated - Additional Offerings

## Additional Offerings to your Plated Meal

### **Manicotti**

Fresh Egg Pasta filled with Ricotta Cheese and Sautéed Spinach with our own Roma Tomato Blush Sauce  
\$5.95

### **Meat Lasagna**

Fresh Egg Pasta layered with our Signature Bolognese, Mozzarella Cheese and Fresh Basil  
\$7.50

### **Vegetable Lasagna**

Fresh Egg Pasta layered with Spinach, Mushroom Cream Sauce and Mozzarella Cheese  
\$9.75

### **Plated Baked Pasta**

Penne or Farfalle Pasta in your choice of Tomato Basil, Mushroom Alfredo or Tomato Blush Sauce  
Topped with Mozzarella Cheese  
\$5.95

### **Cheese Tortellini**

Hand Formed Egg Pasta stuffed with Italian Cheeses served with a choice of  
Tomato Basil, Mushroom Alfredo or Tomato Blush Sauce  
Topped with Parmigiano-Reggiano  
\$8.25

### **Gnocchi a la Romano**

Hand Rolled Potato and Cheese Gnocchi served with your choice of a  
Tomato Basil, Mushroom Alfredo or Tomato Blush Sauce  
\$6.95

## Family Style Pasta Service as an Enhancement to a Plated Meal

Your Choice of Pasta

Penne Rigate, Farfalle or Rigatoni

You Choice of Sauce

Tomato Basil, Bolognese, Puttensca, Tomato Blush or Tomato with Sausage  
\$6.95

# Dinner Plated - Vegetarian Offerings

## **Vegetable Tower**

Layered Roasted Vegetables, Portobello Mushrooms, Black Beans,  
Potato Rosti served on a bed of Quinoa Pilaf and Tomato Sauce. Vegan Entrée  
\$38.00

## **Moroccan Style Stuffed Pepper**

A blend of Roasted Mediterranean Vegetable Tagine and Sundried Raisins  
Served on a bed of Couscous. Vegan Entrée  
\$38.00

## **Goat Cheese Strudel**

Oven Baked Phyllo stuffed with Grilled Eggplant, Zucchini, Onions, Roasted Red Peppers,  
Goat Cheese Served with Quinoa Pilaf and a Tomato Coulis  
\$38.00

## **Vegetable Jalfrezi**

Melange of Peppers, Carrots, Beans, Cauliflower and Tomato  
in a Creamy Onion Tomato Sauce and served over Basmati Rice Pilaf. Vegan Entrée  
\$38.00

## **Roasted Vegetable and Sundried Tomato Arancini**

Hand Rolled Panko Crusted Arborio Rice with a Roasted Vegetable stuffing  
and served with a Roasted Red Pepper Coulis  
\$38.00

## **Eggplant Slippers**

Baby Eggplant stuffed with Herb Crusted Ratatouille on a bed of simmered Bulgar and Lentil Pilaf.  
Served with a Grape Tomato Ragout. Vegan Entrée  
\$38.00

## **Field Mushroom and Sweet Potato Napoleon**

Wilted Baby Spinach, Truffle Scented Sauté of Mushrooms, Baked Tofu and Sweet Potato  
with a Roasted Red Pepper Coulis. Vegan Entrée  
\$38.00

# Dinner Plated - Desserts

All desserts are prepared in house by our talented Chefs.

## **Chocolate Caramel Pecan Cheesecake**

New York Style Vanilla Cheese Cake topped with our Homemade Chocolate Sauce, Caramel Sauce and Candied Pecans

## **Decadent Chocolate Molten Cake**

Warm Chocolate Cake served with Crème Anglaise and Fresh Wild Berries

## **Baked Cheesecake Strudel**

New Your Style Vanilla Cheesecake wrapped in Phyllo Pastry with Mango and Wild Berry Coulis

## **Raspberry Passion Fruit Tart**

Flaky Butter Crust filled with Passion Fruit Nectar and Fresh Raspberries. Layered over top a Mascarpone Cream Base with a Flamed Meringue Top

## **Apple Pear Galette**

Rustic Caramelized Apple and Pear Tart with Maple Yogurt and Caramel Sauce

## **Crème Brule**

Choose from as Assortment of Flavoured Brulee  
Grand Marnier, Chocolate Truffle and Wild Berry

## **Peach Cobbler**

Poached Ontario Peaches with Cinnamon Sugar  
Topped with a Golden Brown Buttermilk Biscuit and Vanilla Ice Cream

## **Berry Charlotte**

Genoise Sponge Cake layered with Raspberry Mousse and Ladyfingers topped with Berries

## **Signature Chocolate Mousse Glace**

Chocolate Mousse on a Brownie Crust with Coffee Anglaise and Fresh Berries  
(customized with an edible logo of your choice)

## **Tarte Tatin**

Layered Ontario Macintosh Apples baked golden brown and topped with Vanilla Ice Cream

# Family Service

Includes Rolls and a Trio of Flavoured Butters, Coffee and Tea Service

Please choose one of the following options per course

## Antipasto Platters

### **Vegetable**

Marinated Eggplant, Grilled Zucchini, Artichokes, Grilled Mushroom, Roasted Red Pepper, Olives, Provolone and Bocconcini

### **Italian Classic**

Prosciutto, Genoa, Provolone, Bocconcini, Olives, Roasted Pepper, Marinated Eggplant and Grilled Zucchini

## Choice of Pasta and Sauces

### **Pasta**

Penne Rigate, Farfalle or Rigatoni

### **Sauce**

Tomato Basil, Bolognese, Puttanesca, Tomato Blush or Tomato with Italian Sausage

## Salads

Classic Caesar Salad

Rainbow Kale, Arugula, Shaved Carrot and Radish, Toasted Sunflowers with Lemon Poppyseed Dressing

House Salad with Balsamic or Raspberry Vinaigrette Dressing

Field Greens with Mandarin and Cranberries served with a Lemon Citrus Dressing

## Main Course Poultry

Chicken Parmesan with Tomato Basil Sauce

Roasted Herb Chicken

Pan Seared Chicken with a Mushroom Marsala Sauce

Chicken Picatta with Lemon Caper Sauce

Seared Chicken Breast with White Wine Lemon Sauce

## Main Course

Sliced Roasted Beef Striploin with Mushroom Jus

Sliced Roasted Pork Loin with Apple Demi

Veal Parmesan with Tomato Basil Sauce

Sliced Veal Roast with Mushroom Jus

## Starches

Roasted Herb Potatoes

Whipped Potatoes

Rosemary Smashed Red Potatoes

Tomato-Basil Arancini

## Vegetables

Seasonal Medley

Honey Glazed Baby Carrots

Roasted Maple Root Vegetable

Green and Yellow Beans Almandine

## Desserts

Choose from the selection of Plated Desserts

\$49.95 per person

# Family Service

Enhancements Served Platter Style

## Antipasto

### **Seafood Antipasto Salad**

Poached Calamari, Shrimp and Scallops Marinated with an Italian Vinaigrette  
and Pickled Vegetables

\$3.50 selection per person

## Vegetable Offering

Garlic Broiled Asparagus and Grape Tomatoes

Broccolini

\$2.95 selection per person

## Starch Offering

Potato Dauphinoise

Duchess Potato

\$2.00 selection per person

## Poultry Offering

Chicken Princess with Fresh Herb Velouté

Mediterranean Chicken with Tomato Demi Glace

Chicken Breast Wellington with Herb Velouté

\$2.50 selection per person

## Beef Offering

Herb Roasted Beef Tenderloin \$7.00 per person

# Late Night Offerings

Minimum 50 persons

## Pizza

A Round 16 Slice Pizza with your option of  
Cheese, Pepperoni, Hawaiian, Vegetarian, Supreme and Margherita  
\$22.00 - \$28.00 each

## Nacho Bar

Hand Cut Corn Tortilla Chips, Fresh Salsa, Nacho Cheese Sauce, Guacamole,  
Seasoned Ground Beef and Sour Cream  
\$5.95 per person

## Street Cart

Grilled Deli Style Sausages served with Onions, Peppers and Assorted Mustards  
\$5.00 per person

## Poutine

Hand Cut French Fries, Cheese Curds with our House Gravy  
\$5.00 per person

## Slider Bar (Select One)

Pulled Pork, Pulled Chicken with Coleslaw,  
Vegetarian or Mini Beef Burgers with Cheese, Mushrooms, Bacon and Condiments  
\$5.75 per person

## Pretzel Station

Jumbo Pretzels with choice of Dips.  
Gourmet Mustards, Nacho Cheese, Creamy Jalapeno and Smoked Tomato Dipping Sauces  
\$5.00 per person

## Shawarma

Marinated and Grilled Beef or Chicken.  
Served with fresh Lebanese Pita, Onions, Pickled Turnips, Tomato, Lettuce and Garlic Sauce  
\$5.75 per person

## Gourmet Grilled Cheese (Choice of Two)

Gruyere, Spinach and Caramelized Onions, Swiss with Sautéed Mushrooms,  
Canadian Cheddar with Crispy Bacon or Mozzarella with Basil Pesto  
\$5.00 per person

## Chicken Tenders and Fresh Cut Fries

In House Buttermilk Crusted Chicken Tenders served with Fresh Cut Fries.  
Served with Tomato Ketchup, Plum Sauce, Smokie BBQ and Hot Sauces  
\$6.25 per person

## Mac N' Cheese

Elbow Pasta baked in an Aged Cheddar Cheese Sauce.  
Served with choice of any three toppings:  
Bacon, Pulled Pork, Pulled Beef, Spicy Sausage, Blue Cheese, Crispy Onions, Broccoli  
\$7.95 per person