

Catering Menus

Delta Hotels by Marriott London Armouries





Breakfast Buffets

Priced per person, served for a minimum of 10 people

Concierge \$35

Assorted Muffins, Bagels, Croissants & Toast Station
 Cream Cheese, Butter, Assorted Jams & Margarine
 Scrambled Eggs, Bacon, Sausage & Hash Browns
 Two Types of Cereal and Hot Oatmeal with Milk
 Smoked Salmon Platter & Charcuterie Platter
 Cheese Platter & 6 oz Individual Yogurt Cups
 Sliced Fruit & Whole Fruit
 Orange, Apple & Grapefruit Juice
 Coffee & Tea

Light & Healthy \$16

Hot Oatmeal, Sliced Fruit & Whole Fruit
 Tomato & Roasted Red Pepper & Espellette Eggs
 Hard-Boiled Eggs and Feta & Spinach Quiche
 Individual Yogurt, Granola & Halved Grapefruits
 Orange, Apple & Grapefruit Juice
 Coffee & Tea

Hot Add On's

Belgium Waffles with Whipped Cream & Fruit
 Toppings \$7 per person
 Omelette Station with Personal Chef \$10 per
 person
 Eggs Benedict \$7 per person
 Hot Oatmeal with Maple Syrup, Cranberries &
 Almonds \$5 per person
 Blueberry Pancakes with Maple Syrup \$5 per
 person

Traditional \$20

Assorted Danishes, Muffins, Bagels & Toast Station
 Cream Cheese, Butter, Assorted Jams & Margarine
 Scrambled Eggs, Western Egg Bake & Hash Browns
 Bacon, Sausage & Blueberry Pancakes
 Yogurt Parfaits, Fruit Salad & Whole Fruit
 Orange, Apple & Grapefruit Juice
 Coffee & Tea

Continental \$15

Assorted Muffins, Bagels & Croissants
 Coffee Cake, Danishes & Yogurt Parfaits
 Orange, Apple & Grapefruit Juice
 Coffee & Tea

Add a Sliced Fruit Platter at \$2.00 per person

Cold Add On's

Fresh Fruit Smoothies \$55 per dozen
 Cereal Station \$6 per person
 Fruit Platter \$3 per person
 Cheese & Fruit Platter \$5 per person
 Bagels with Smoked Salmon & Cream Cheese \$50
 per dozen



Plated Breakfast

Priced per Person

Traditional Eggs Benedict \$20

Two Poached Eggs with Canadian Back Bacon on a Toasted English Muffin with House-made Hollandaise sauce
Herb & Garlic Home Fries
Three Strips of Bacon
Salted Tomato
Coffee & Tea

Classic Breakfast \$16

Two Eggs Scrambled
Choice of Bacon or Sausage
Herb & Garlic Home Fries
Salted Tomato
Coffee & Tea

Pancake Tuesday \$15

Short Stack of Buttermilk Pancakes with Syrup
Two Scrambled Eggs
Sausage or Bacon
Coffee & Tea

Vegan Sunrise \$12

Overnight Oats with Almond Milk, Toasted Almonds, Bananas & Strawberries
Side of Fresh Sliced Tropical Fruit
Coffee & Tea

Coffee Break

Food Selections

Criossants \$35 per dozen
Muffins \$24 per dozen
Bagels \$22 per dozen
Cinnamon Coffee Cake \$48 per cake
Danish Pastries \$25 per dozen
Individual Yogurts \$25 per dozen
Assorted Cookies \$27 per dozen
Fresh Fruit Platter \$5.50 per person
Cheese & Fruit Platter \$6 per person
Double Fudge Brownies \$26 per dozen
Granola Bars \$25 per dozen

Beverage Selections

Starbucks Coffee & Assorted Herbal Tazo Teas
10 Cups \$23.50
25 Cups \$57.50
50 Cups \$113
100 Cups \$215

Bottled Water or Juice \$3
Canned Soft Drinks \$3
Sparkling Water \$3
Fresh Fruit Smoothies \$55 per dozen

Working Lunches

Served with Coffee, Tea & Soft Drinks

Plated

Chicken Parmesan & Linguine Alfredo - with garlic bread or chicken parmesan sandwich & Caesar salad \$21

Rueben Sandwich & Market Salad - sourdough bread, corned beef, sauerkraut, thousand island dressing \$21

Fried Chicken Breast Sandwich – lettuce, tomato, pickle, franks red hot aioli, coleslaw, French fries \$21

Grilled Vegetable & Hummus Wrap - with Greek lemon rice \$21

Buffet

Deli Sandwich Buffet – an assortment of deli meats, egg salad, tuna salad and breads, grilled vegetable wraps, market salad, couscous salad, pickle platter, sweet tray \$26

Healthy & Sustainable – quinoa salad, six bean salad, pickle platter, crudité with romesco, honey garlic chicken breast, seasonal market vegetables, rice pilaf, fruit salad \$26

Italian - baked sausage and pepper ziti, braised chicken cutlets, Caesar salad, bocconcini & tomato salad, roasted Italian vegetable medley (zucchini, peppers, mushrooms, eggplant), tiramisu cake \$28

Taco Bar- ground beef tacos and chicken fajitas, Mexican rice, refried beans, toppings (cheese, lettuce, tomato, sour cream, jalapenos, black olives) black bean and roasted corn salad (black beans, tomatoes, red onion, roasted corn, cilantro, avocado and chili vinaigrette), tres leches squares \$28

Summer BBQ – hamburgers and sausages, potato salad, coleslaw, Lays potato chips, mac and cheese topping (ketchup, mustard relish, lettuce, tomato, mayonnaise, BBQ sauce, hot peppers, diced onion), sweet tray \$28

Boxed Lunches

\$23 each

Each Box Lunch Includes:

Choice of Bottled Water or Soft Drink, Bagged Potato Chips, Whole Fruit, 2 Cookies

DELTA COBB SALAD - crisp romaine & arugula topped with diced apple, avocado, herb-roasted chicken, bacon, blue cheese (or cheddar if requested), dressed with a light citrus vinaigrette

CHICKEN WRAP - breaded fried chicken or herb-roasted chicken with avocado aioli, shredded cheddar cheese, tomatoes & lettuce

TURKEY CLUBHOUSE - served on toasted white bread, with house smoked turkey, bacon, tomato, lettuce & mayo

ROAST BEEF SANDWICH - with sharp cheddar, lettuce, tomato and horseradish mayo on a panini bun

GRILLED VEGETABLE WRAP - with fresh vegetables and pureed chickpea hummus

Themed Lunch Buffets

\$34 per person, minimum 25 people

Local Farm Fair

Rolls & Butter
Potato Salad
Ontario Chopped Salad
Skin on Mashed Red Potatoes
Local Seasonal Vegetables
Mac & Cheese au Gratin
Sweet Platter
Coffee & Tea

Choose two entrees:

Cottage Pie
Lemon Butter Trout or Salmon (seasonal)
Honey & Herb Roasted Chicken
Turkey Meatloaf

Far East

Asian Chop Salad with Lime, Miso Sesame Dressing
Romaine Salad with Mandarin & Soy Ginger
Vinaigrette
Mushroom Fried Rice
Fried Vegetable Noodles
Vegetarian Stir-fry
Vegetarian Spring Rolls
Fortune Cookies
Sweet Platter
Coffee & Tea

Choose two entrees:

Szechuan Beef & Broccoli
Honey Soy Sesame Chopped Chicken
Char Sui Pork
Hoisin Glazed Salmon

Mostly Vegetarian

Quinoa / Brown Rice / Jasmine Rice / Chopped Romaine / Hard Boiled Eggs / Black Beans / Tomatoes / Shaved Carrots / Chickpeas / Roasted Corn / Spinach / Kimchi / Cucumber / Salsa/ Peanuts / Sour Cream / Pumpkin Seeds / Pickled Radish / Red Peppers / Chilis / Green Onion
Feta Cheese / Mixed Cheese / Vegan Cheese / Mixed Greens / Red Onion / Grilled Zucchini
Shredded Chicken / Pulled Pork / Chopped Turkey

Variety of Vinaigrettes & Dressings:

Soy Miso / Orange Sesame / Avocado Ranch / Chipotle Aioli / Roasted Red Chili

Fruit Salad, Coffee & Tea

Italian Market

Focaccia & Tapenade
Caesar Salad
Italian Garden Salad
Garlic Roasted Potatoes
White Balsamic & Butter Broccolini
Zucchini Parmesan
Sweet Platter
Coffee & Tea

Choose two entrees:

Braised Chicken Cutlets
Wine Marinated Roast Beef with Charred Onion
Glassato
Sausage & Peppers
Seasonal Trout with Lemon Capers

Memories of Mumbai

Naan Bread Basket
Indian Bean Chatt Salad
Kachumbe Salad
Yogurt Raiti
Tomato Chutney
Vegetarian Samosa
Lentil Dal
Sweet Platter
Coffee & Tea

Choose two entrees:

Curried Chickpea & Coconut Stew
Butter Chicken
Aloo Gobi - Potato, Cauliflower & Peas
Lamb Tiki Masala

Plated Lunch

Priced per Person

Choice of Soup or Salad ~ Choice of Entree ~ Choice of Dessert

All plated lunches are served with rolls & butter, coffee & Tea

Salad

Classic Caesar Salad – romaine hearts, house made Caesar dressing, smoked bacon, parmesan Reggiano, garlic sour dough croutons, lemon

Rocket Salad – arugula, blueberry vinaigrette, feta cheese, candied walnuts

Spinach Salad - baby spinach, raspberry honey vinaigrette, orange segments, strawberry, red onion.

Heritage Greens - grape tomato, red onion, carrot, radish, balsamic, choice of raspberry or balsamic dressing or red wine vinaigrette

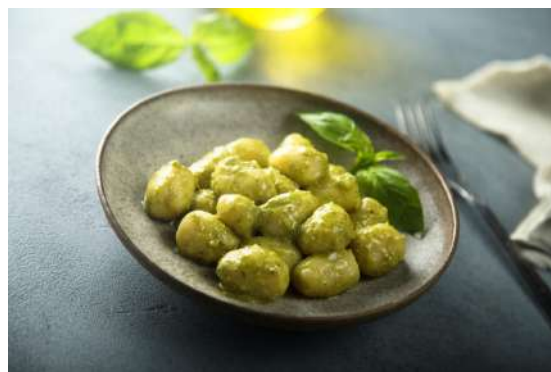
Soup

Puree of Forest Mushroom - truffle oil, garlic crouton

Butternut Squash Bisque - crème fraiche, chive

Coconut Curry and Split Pea - cilantro, coconut crème

Creamy Vegetable – garlic crostini, crème fraiche



Entree

Panko Chicken Sourdough Club \$34 – romaine, tomato, smoked bacon, dill pickle mayo, house cut fries

Grilled Steak Salad \$34 – 4oz top sirloin, mixed greens, corn, roasted red peppers, smoked chipotle vinaigrette

Pork Tenderloin Medallions \$35 – mashed potato, French green beans, mushroom marsala sauce

Brown Butter & Sage Gnocchi \$30 - pecorino cheese and chives

Furikake Chicken \$35 – marinated chicken thigh, soy-honey sauce, jasmine rice, bok-choy, red pepper, zucchini, Furikake

Ontario Rainbow Trout \$40 – roasted potato, asparagus, lemon grass and ginger cream or clementine beurre-blanc

Chicken Supreme \$40 – roasted potato, broccoli, zucchini, red pepper, mushroom duxelle

Brisket on a Bun \$35 – ciabatta bun, slow cooked beef brisket, horseradish mayo, crispy onions, house cut fries

Dessert

New York Cheesecake – choice of strawberry, chocolate or caramel sauce

Chocolate Extravaganza – layered chocolate cake

Lemon Yogurt Torte – vanilla sponge cake, lemon, yogurt, fresh crème

Goey Caramel and Chocolate – caramel and chocolate ganache, chocolate cake

Fresh Berries and Fruit – vegan (not available as main dessert)

Sorbet – gluten free (not available as main dessert)

2-Course Price (Choice Entrée with Soup, Salad or Dessert)

Panko Chicken Sourdough Club \$28

Grilled Steak Salad \$28

Pork Tenderloin Medallions \$29

Brown Butter and Sage Gnocchi \$24

Furikake Chicken \$30

Ontario Rainbow Trout \$35

Chicken Supreme \$35

Brisket on a Bun \$29



Breaks

Priced per Person

Fruit & Smoothie Bar - \$16

Fruit Yogurt
Fruit Muffins
Fresh House Fruit Smoothies
Dried Fruit & Nut Trail Mix
Fruit Kabobs with Whipped Cream Dip
Coffee & Tea

Cookies & Chocolate - \$16

Variety of Cookies
Donuts
Chocolate Bark
Brownies
Chocolate Covered Almonds
Butter Tarts
2% & Chocolate Milk
Coffee & Tea

Garden Harvest - \$16

Individual Crudites in Hummus, Romesco & Ranch Dips
Six Bean Salad
Grilled Vegetable Kabobs with Chipotle Aioli
Pumpnickel with Spinach & Artichoke Dip
V8 & Carrot Juices
Coffee & Tea

Ice Cream Shop - \$19

Vanilla, Chocolate & Strawberry Ice Creams
Ice Cream Sandwich
Chocolate & Caramel Topping
Skor, Oreo, Reeses and M&M's Toppings
Chocolate, Strawberry & Caramel Toppings
Bananas
Maraschino Cherries
Whipped Cream
Coffee & Tea

Carnival on Main Street - \$18

Individual Roasted Peanuts
Nachos & Cheese
Pretzels & Mustard
Mini Corn Dogs
Popcorn
Soft Drinks & Energy Drinks
Coffee & Tea

Candy Shop - \$19

Variety of Mini Candy Bars
Licorice
Skittles
Sour Gummies
Jujubes
Candied Fruit
Hard Candies
Toffees & Coffee Chews
Pop Shoppe Cream Soda, Grape Soda,
Orange Soda & Cola
Coffee & Tea



Platters

Sandwich & Wrap Platter - \$14 per person

Various breads & fillings including:

- Turkey sandwiches
- Smoked brisket sandwiches
- Ham sandwiches
- Chicken salad wraps
- Tuna wraps
- Egg salad sandwiches
- Grilled Veggie wraps

Platter will include 1½ pieces per guest

Cheese & Cracker Platter - \$6.25 per person

Variety of Domestic Cheeses & Crackers

Charcuterie Board - \$8.00 per person

Cured meats, cheeses, crackers, fruits, preserves, chutney & pickled vegetables

Vegetable Platter with Dips - \$5.00 per person

Assorted vegetables with ranch & blue cheese dips

Fruit Platter - \$5.50 per person

An assortment of fruits

Chicken Wings - \$25.00 per pound

Served with hot sauce, BBQ sauce, honey garlic, blue cheese, sweet thai chili, ranch, plum & Korean BBQ sauces on the side



Sweet Platter - \$6.00 per person

Assorted squares & tarts



Cold Canapes

\$45 per Dozen:

Bruschetta Crostini

Caprese Skewers

Shrimp Cocktail

Smoked Salmon & Cream Cheese Cucumber Cups

White Balsamic & Grape Compote with Brie & Crostini

\$50 per Dozen:

Prosciutto Wrapped Marinated Grilled Asparagus

Watermelon & Pistachio Crusted Goat Cheese

Chili & Lime Shrimp Phyllo Cups

Mango Fresh Rolls with Ginger Peanut Sauce

Whipped Coconut Cream Cheese with Spiced Pineapple Salsa Phyllo Cup



\$55 per Dozen:

California Roll with Spicy Mayo & Wasabi Soy Glaze

Cured Beef Tenderloin with Pickled Carrot & Chili Whipped Butter, Pumpernickel Crostini

Prosciutto, Melon, Fresh Cheese & Basil Skewers

Duck Rilletts with Aspec of Orange & Pickled Carrot

Lobster Toast with Avocado & Espellete Pepper

\$60 per Dozen:

Fresh Shucked Oysters

\$70 per Dozen:

Sesame Seared Tuna on Crispy Rice & Avocado



Hot Canapes

\$48 per Dozen:

Spankopita

Spinach & Artichoke Puff Pastry

Vegetable Spring Roll

Brie & Raspberry Strudel

Seafood Stuffed Mushroom Cap



\$53 per Dozen:

Beef & Mushroom Wellington

Bacon Wrapped Scallops

Shrimp Satay with Indonesian Peanut Sauce

Jerk Chicken Skewers

West African Beef Skewers with Peanut & Spices

\$58 per Dozen:

Fried Polenta with Shrimp & Scallop Mouseline

Maitake Mushroom Melba Toast Tarts

Masala Vada - Lentil Fritter with Peach Chutney

Brussel Sprouts & Bacon Jam

Prosciutto & Quail Egg Bruschetta



Reception Stations

Served with Coffee & Tea

Charcuterie & Cheese Boards – Selection of cured meats, Canadian cheeses, house made chutneys, pickled items & crisps (\$14/person)

Individual Crudités with Various Dips – Romesco, buttermilk ranch, chipotle aioli & hummus (\$9/person)

Poutine & Mashed Potato Bar – Cheese curds, mix cheese, house made gravy, bacon bits, green onion, sautéed mushroom, stewed tomatoes, diced chicken, roasted red peppers, caramelized onion, jalapenos, garlic aioli, chipotle aioli, roasted corn (\$14/person)

Armouries Seafood Boat – Marinated mussels, lemon poached shrimp, smoked trout & salmon, marinated calamari, classic seafood sauce, chopped chili mignonette, red finger pepper & white grape compote (\$16/ person)

Hot Hors d'oeuvres (choose 3 Items) - Mini beef wellingtons, spring rolls, coconut shrimp, bacon wrapped scallops, spanakopita or sausage rolls (\$12/person)

Fruit Basket – Fresh tropical fruit platter & a bowl of whole fruit (\$7/ person)

Kabob Bar – Chicken (\$7/piece), beef (\$11/piece), shrimp (\$9/piece) & pork (\$5/piece) kabobs served with various BBQ sauces & aiolis

Jamaican Bar – Jerk chicken, Jamaican beef patties, coconut drops (\$10/ person)

Salad Bar (Create Your Own Salad) – Various lettuces and mixed greens with all the toppings and various dressing, bean salads, pasta salads (\$12/person)

Mousse Bar – Variety of flavored mousses served in cocktail glasses. Includes (vanilla, chocolate, coconut & orange cream), various toppings & flavored dessert syrups (\$13/ person)

Carnival (Choose 3 Items) - Corn-dogs, soft pretzels and mustard, kettle corn, nachos and cheese, deep-fried cheesecake or fried dough (\$12/ person).



Action Stations

Served with Coffee & Tea

California BBQ – Santa Maria style tri-tip roasts, carved by staff and served with crusty bread & BBQ sauce, au jus, flavored mustards & aiolis (\$20/person)

Pork Shoulder on a Bun - Slow roasted pork shoulder served on brioche bun served with caramelized onions, crispy onion, sautéed mushrooms, lettuce, tomato, pineapple jam, apple chutney, various BBQ sauces, flavored aiolis & mustards (\$15/person)

Lechona – Colombian style roast pig served with dipping sauce, mini brioche buns, flour tortilla shells, rice with peas & pico de gallo (\$750/ 100 people)

Prime Rib of Beef – Slow roasted roast of prime rib, Yorkshire pudding, au jus, grainy mustard, horseradish (\$800/ 25 people)

Mac & Cheese Bar – 5 cheese mac & cheese, garlic shrimp, fiesta beef, spiced chicken, bacon bits, grilled vegetable medley, ketchup, garlic aioli, caramelized onion (\$14/person)

Crepe Bar - Savory or sweet crepes, green Thai curry coconut chicken, brandied black cherry compote, refried beans with mole, pomegranate mousse with orange coulis & whipped cream (\$16/person)

Oyster Bar – fresh shucked oysters, with various mignonettes & vinaigrettes: savory, spicy & sweet \$6/oyster (Naked islander) or \$4.50/oyster (Conway Cups) - minimum 100 oysters



Dinner Buffet

\$50.00 per Person
Minimum 30 People

Buffet Includes:

Fresh Rolls & Butter
Seasonal Vegetable Crudité
Pickled Vegetable Platter
Fried Flatbread with Hummus & Roasted Red Pepper Cheese Dip
Artichoke & Spinach Dip
Roasted New Potatoes
Seasonal Chefs Selection of Vegetables
Ranch Dip, Grainy Mustard & Chutney
Coffee & Tea



Salads (Choose 3):

Quinoa Salad - chickpea, tomato, cucumber, red onion with lemon & olive oil vinaigrette
Mixed Greens - tomato, cucumber, radish, carrot julienne with balsamic vinaigrette
Pasta Salad - orzo, pepper medley, black olive, oregano, red onion, marinated feta cheese with red wine vinaigrette
Six Bean Medley - broccoli, cucumber, tomato, orange zest & white balsamic
Couscous Salad - sundried tomato, Moroccan spice blend, spartan apple with tamarind vinaigrette
Cucumber Salad - dill, red onion with creamy honey & citrus dressing
Caesar Salad - romaine, bacon, lemon, parmesan & garlic crouton

Entrees (Choose 2):

Seared Supreme of Chicken with Pan Dripping & Scallion Cream Sauce
Roasted Canadian AAA Striploin with Bordelaise - Carved add \$75.00 total charge
Roasted Prime Rib of Beef - additional \$15.00 per person
Poached Salmon Flank with White Wine & Dill Beurre-Blanc
Pork Tenderloin Medallion with Marsala Wine & Mushroom Cream
Butter Chicken with Naan
Panko Fried Eggplant Baked with Rich Tomato Sauce & Mozzarella (V)
Wild Mushroom Orzo Pasta, Sundried Tomato, Roasted Red Pepper & Garlic Oil (V)
Chana Masala with Coconut Curry Sauce & Naan Bread (VE)
Baked Ziti, Neapolitan Style Tomato Sauce, Italian Sausage & Baked Cheese Blend
Beef Lo-Mein, Marinated Striploin, Lo-Mein Noodles with Soy & Hoisin Sauce

Dinner Buffet continued

Add 3rd Entrée with Carving:

Chef's Carved Prime Rib with Yorkshire Pudding & Demi-Glace - add \$25.00 per person

Chef's Carved Hawaiian Luau (Roast Suckling Pig with Roasted Pineapple & Soy-Miso Pork Sauce) - add \$18.00 per person

Desserts (Choose 2):

Chocolate Extravaganza Cake

Cheesecake with Fruit, Chocolate or Caramel Topping

Harvest Carrot Cake with Butter Frosting

Apple, Cherry & Lemon Pies

White Chocolate Bread Pudding

Warm Apple Crisp

Assorted Squares



Plated Dinner

Priced per Person

All plated dinners are served with rolls & butter, coffee & tea

Choice of Soup or Salad ~ Choice of Entrée with Sides ~ Choice of Dessert

Salad

Classic Caesar Salad – romaine hearts, house made Caesar dressing, smoked bacon, parmesan Reggiano, garlic sour dough croutons, lemon

Rocket Salad – arugula, blueberry vinaigrette, feta cheese, candied walnuts

Spinach salad- baby spinach, raspberry honey vinaigrette, orange segments, strawberry, red onion

Caprese Salad – vine ripened heirloom tomato, fresh mozzarella, basil salad, balsamic glaze

Heritage Greens -Grape tomato, red onion, carrot, radish, Balsamic, choice of dressing (raspberry, balsamic, red wine vinaigrette)

Soup

Puree of Forest Mushroom - truffle oil, garlic crouton

Butternut Squash Bisque - crème fresh, chive

Italian Wedding – Orzo, meatball & spinach

Coconut Curry and Split pea -cilantro, coconut creme

Creamy Vegetable – Garlic crostini, crème fraiche

Custom soup- add \$3/person

Sides (Choose one potato or rice and one vegetable):

Potato / Rice Options:

Butter Whipped Potato

Roasted New Potato

Jasmine Rice Pilaf

Vegetable Options:

French Green Beans

Baby Topped Carrots

Asparagus Spears

Confit of Carrot

Vegetable Medley (broccoli, zucchini, red pepper)



Plated Dinner continued

Entrees

Chicken:

Supreme of Chicken \$42

Sauce Options: white balsamic pan drippings, lemongrass & ginger cream or wild mushroom duxelle

Beef:

6oz Tenderloin \$60

5oz Tenderloin \$54

Braised Short rib \$51 with black cherry gastrique

6oz Top Sirloin \$45

Sauce Options: classic demi-glace, bordelaise, béarnaise or Modena balsamic pan drippings

Pork:

Pork Tenderloin Medallion \$38

Roast Pork loin \$36

Sauce options: marsala mushroom, Black cherry gastrique, Dijon honey cream, five spice BBQ

Fish:

Ontario Rainbow Trout \$44 – lemongrass & ginger cream or clementine beurre-blanc

Mahi-Mahi \$50 - with coconut curry cream

Atlantic Salmon \$45 - with classic Hollandaise or lemongrass & dill flower cream

Vegetarian:

Brown Butter and Sage Gnocchi \$30 - with pecorino cheese & chive

Marinated Stuffed Portobello \$30 - with whipped ricotta & spice pear with balsamic

Celeriac and Farro Risotto \$30 - with a soft poached egg

Wild Mushroom Orzo \$30 - with a mushroom medley, sun-dried tomato, spinach & garlic oil

Mushroom or Butternut Squash Ravioli \$35 - with parmesan cream or olive oil pesto

Plated Dinner continued

Entree Duos:

5oz Tenderloin with Jumbo Shrimp \$65 – choice of starch, French beans, classic demi-glace & garlic herb butter (with 3oz Tenderloin \$50)

Chicken Supreme with Jumbo Shrimp \$48 – choice of starch, asparagus, béarnaise & garlic herb butter

Marinated Chicken Breast with Pork Medallions \$45 – choice of starch, confit of carrot, white balsamic pan drippings, black cherry gastrique

Braised Short Rib and Marinated Chicken Breast \$46- choice of starch, baby carrot toppers, classic demi-glace & Mushroom duxelle

3oz. Tenderloin with Marinated Chicken Supreme \$58 - choice of starch, peas & carrots, bordelaise & garlic herb beurre blanc

Dessert:

New York Cheese Cake – choice of strawberry, chocolate, caramel sauce

Chocolate Extravaganza – layered chocolate cake

Lemon Yogurt Torte – vanilla sponge cake, lemon, yogurt, fresh crème

Goopy Caramel and Chocolate – caramel and chocolate ganache, chocolate cake

Fresh Berries and Fruit – vegan (not available as main dessert)

Sorbet – gluten free (not available as main dessert)

Vegan Chocolate Torte (+\$2 per person)



Late Night Menu

Pizza Party \$21 per 12" pizza
\$26 per 16" pizza

Pepperoni
Double Cheese (+\$3)
Deluxe
Hawaiian
Vegetable
Buffalo Chicken
Canadian
Curried Paneer
Chicken Masala

Slider Bar \$18 per person (choose three)

Short Rib & Brie
Ham & Cheese
Bacon & Egg
Crispy Chicken & Chipotle
Pizza Slider
Classic Burger
Spam & Burnt Pineapple
Assorted Sub
Grilled Vegetable & Romesco
Zucchini Bun & Beef (GF)
Pickle Bun & Cheese (GF)
Pulled Pork & BBQ Sauce
Coffee & Tea

Chocolate Fountain \$12 per person (minimum 50 people)

Milk chocolate, marshmallows, strawberries, assorted fruit cubes, mini doughnuts, graham crackers
Coffee & Tea

Poutine Bar \$18 per person

Cheese curds, mix cheese, house made gravy, bacon bits, green onion, sautéed mushroom, stewed tomatoes, diced chicken, roasted red peppers, caramelized onion, jalapenos, garlic aioli, chipotle aioli, roasted corn
Coffee & Tea



Wine Menu

RED

Jackson-Triggs, Cab. Franc/Cab. Sauvignon, Ontario \$32

Inniskillin Merlot, Ontario \$36

Tall Poppy Select Shiraz, Australia \$36

Les Jamelles Merlot, France \$38

Tonel 22 Malbec, Argentina \$40

Villa de Monte Chianti, Italy \$40

McManis Cab. Sauvignon, California \$50

19 Crimes Shiraz, Australia \$50

Kim Crawford Pinot Noir, New Zealand \$54

Meomi Pinot Noir, California \$54

Montagne-St. Émilion Bordeaux, France \$65

Saldo Red Zinfandel, California \$70

Decoy Cab. Sauvignon, California \$75

WHITE

Jackson-Triggs Chardonnay, Ontario \$32

Inniskillin Unoaked chardonnay, Ontario \$33

Woodbridge Rose, California \$33

Sandbanks Riesling, Ontario \$36

Ruffino Lumina Pinot Grigio, Italy \$36

Danzante Pinot Grigio, Italy \$40

Oyster Bay Sauvignon Blanc, New Zealand \$52

Tinpot Hut Sauvignon Blanc, New Zealand \$58

Fog's Edge Chardonnay, California \$70

SPARKLING

Zonin Prosecco 200ml, Italy \$14

Jackson-Triggs Cuvee Close, Ontario \$36

Ruffino Prosecco, Italy \$45

Domaine Chandon, California \$75





Host Bar Menu

Domestic Beer \$6.75

Budweiser, Bud Light, Coors Light, Rolling Rock, Michelob Ultra

Premium Beer \$6.94

Alexander Keith's

Import Beer \$7.50

Heineken, Stella, Corona

Seltzers \$9.80

Nutrl Lemon, Nutrl Grapfruit, Bud Light Seltzer Black Cherry, Bud Light Seltzer Mango

Coolers \$7.50

Palm Bay, Mike's Hard Lemonade

Premium Liquor \$6.75

Banff Ice, Captain Morgan's, Gordon's Gin, Canadian Club, J&B

Deluxe Liquor \$6.94

Absolute, Bacardi Gold, Crown Royal, Johnny Walker Red, Tanqueray

Premium Liqueurs \$6.94

Baileys, Kahlua, Amaretto

Deluxe Liqueurs \$7.88

Grand Marnier, Drambuie, Courvoisier VS

Domestic Wine \$6.75

Jackson Triggs

Import Wine \$9

Ruffino Lumina PG, Marcus James Malbec

Soft Drinks & Juice \$2.25



Cash Bar Menu

Domestic Beer \$9

Budweiser, Bud Light, Coors Light, Rolling Rock, Michelob Ultra

Premium Beer \$9.25

Alexander Keith's

Import Beer \$10

Heineken, Stella, Corona

Seltzers \$13

Nutrl Lemon, Nutrl Grapefruit, Bud Light Seltzer Black Cherry, Bud Light Seltzer Mango

Coolers \$10

Palm Bay, Mike's Hard Lemonade

Premium Liquor \$9

Banff Ice, Captain's Morgan, Gordon's Gin, Canadian Club, J&B

Deluxe Liquor \$9.25

Absolute, Bacardi Gold, Crown Royal, Johnny Walker Red, Tanqueray

Premium Liqueurs \$9.25

Baileys, Kahlua, Amaretto

Deluxe Liqueurs \$10.50

Grand Marnier, Drambuie, Courvoisier VS

Domestic Wine \$9

Jackson Triggs

Import Wine \$12

Ruffino Lumina PG, Marcus James Malbec

Soft Drinks & Juice \$3.00