

Catering MENU

BREAKFAST

MINIMUM 12 PEOPLE

CONTINENTAL BUFFET BREAKFAST

\$16 PER PERSON

Assortment of Freshly Baked Muffins & Pastries Selection of Cereals & Chilled Milk, Fresh Fruit Tray, Fruit Juices, Coffee & Tea

REDWOOD HOT BUFFET BREAKFAST

\$20 PER PERSON

Scrambled Eggs, Bacon & Sausage, Home Fries, Toast, Preserves, Fresh Fruit Tray, Coffee & Tea

LUNCHEONS

MINIMUM 12 PEOPLE

LIGHT DELIGHT

SOUP \$18 PER PERSON

SALAD \$19 PER PERSON

SOUP & SALAD \$22 PER PERSON

Deli Sandwiches, Freshly Baked Cookies, Coffee & Tea

LASAGNA PIATTI

\$22 PER PERSON

Caesar Salad, Oven Baked Lasagna (Vegetarian or Meat), Toasted Garlic Baguette, Freshly Baked Cookies, Coffee & Tea

BBQ CHICKEN

\$23 PER PERSON

Mixed Greens, Barbecued Quarter Chicken, Roasted Potatoes, Freshly Baked Cookies, Coffee & Tea

WOK & TALK

\$22 PER PERSON

Chicken, Beef or Vegetable Stir Fry, Rice, Spring Rolls, Freshly Baked Cookies, Coffee & Tea

PARMA MIA

\$28 PER PERSON

Chicken Parmesan Pasta, Caesar Salad, Garlic Bread, Freshly Baked Cookies, Coffee & Tea

BREAK TIME

MINIMUM 12 PEOPLE

FROM THE BAKERY

\$9 PER PERSON

Assortment of Muffins & Pastries, Coffee & Tea

ON THE LIGHT SIDE

\$12 PER PERSON

Fresh Fruit Tray, Assortment of Muffins, Fruit Juices, Coffee & Tea

BOXED BREAKFAST

\$8 PER PERSON

Granola Bar, Whole Fruit, Bottled Juice

DINNER BUFFET

\$38 PER PERSON - MINIMUM OF 24 PEOPLE

All buffets include Chef's seasonal vegetables, fresh bread and coffee & tea.

APPETIZERS (SELECT TWO)

Mixed Greens & Dressings, Caesar Salad, House Soup

ENTRÉES (SELECT ONE)

ADD EXTRA ENTRÉE FOR \$12

Roasted Turkey with Savory Dressing & House Made Gravy, Roasted Hip of Beef & Au Jus, Butter Chicken, Atlantic Salmon with Maple-Ginger Glaze

COMPLIMENT YOUR BUFFET (SELECT ONE)

Garlic Mashed Potato, Roasted Potato, Rice Pilaf

DESSERT (SELECT ONE)

New York Cheesecake, Apple Crisp, Chocolate Tart

BEVERAGES

Coffee & Tea	\$3
Milk	\$3
Coke Products	\$3
Dasani Water	\$3
Perrier Sparkling Water	\$3

Catering **MENU**

RECEPTIONS

HOT HOR D'OUEVRES

PER DOZEN

BACON WRAPPED SCALLOPS \$40

COCONUT SHRIMP \$26

MINI SPRING ROLLS \$22

CHICKEN WINGS \$22

HONEY GARLIC MEATBALLS \$21

POT STICKERS \$21

CRISPY WONTONS \$18

PLATTERS

SERVES 12 PEOPLE

SPINACH DIP WITH NAAN BREAD \$70

FRESH FRUIT TRAY \$65

SELECTION OF VEGETABLES & DIP \$38

FRESHLY BAKED COOKIES \$25

ASSORTMENT OF BROWNIES \$25

MUFFINS & PASTRIES \$25

BAR SERVICE

CASH AND HOST BAR

DOMESTIC BEER \$5.25

SPIRITS 1oz \$5

Smirnoff Vodka

Captain Morgan Rum

Tanqueray Gin

Crown Royal

HOUSE WINES 5oz \$7 | BTL \$33

Red Wine

Deakin Estate | Pinot Noir, Australia

Footprint | Merlot, South Africa

Los Cardos | Malbec, Argentina

Nugan Estate 3rd Generation Shiraz, Australia

BV Coastal | Cabernet Sauvignon, California

White Wine

La Delizio | Pinot Grigio, Italy

Penfolds Private | Chardonnay, Australia

Caliterra | Sauvignon Blanc, Chile

Dr. Zen Zen | Riesling, Germany

Grand Pré | L'Acadie Blanc, Nova Scotia

NON ALCOHOLIC BEVERAGES

Coke Products \$3

Dasani Water \$3

Perrier Sparkling Water \$3

**Prices subject to 15% HST & Gratuity*

CONTACT FOR CATERING & RECEPTIONS:

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