

# 2024 Catering Menu

Delta Hotels by Marriott London Armouries





# Breakfast Buffets

Priced per person, served for a minimum of 10 people

## Concierge \$30

Muffins, Bagels, Coffee Cake, Croissants & Toast  
 Cream Cheese, Butter, Assorted Jams & Margarine  
 Scrambled Eggs  
 Hash Browns  
 Bacon & Sausage  
 Two Types of Cereal and Hot Oatmeal with Milk  
 Smoked Salmon Platter  
 Pancakes  
 Assorted Fruit Yogurts  
 Sliced Fruits & Cottage Cheese  
 Orange, Apple & Grapefruit Juice  
 Coffee & Tea

## Light & Healthy \$22

Hot Oatmeal  
 Fruit Salad  
 Hard-Boiled Eggs  
 Feta & Spinach Crustless Quiche  
 Individual Yogurts  
 Orange Halves  
 Orange, Apple & Grapefruit Juice  
 Coffee & Tea

## Hot Add On's

Belgian 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 \$26

Assorted Danishes, Muffins, Bagels & Toast Station  
 Cream Cheese, Butter, Assorted Jams & Margarine  
 Scrambled Eggs  
 Hash Browns  
 Bacon & Sausage  
 Assorted Fruit Yogurts  
 Fruit Salad  
 Orange, Apple & Grapefruit Juice  
 Coffee & Tea

## Continental \$19

Assorted Muffins, Bagels & Croissants  
 Fruit Salad  
 Danishes  
 Individual Yogurts  
 Orange, Apple & Grapefruit Juice  
 Coffee & Tea

## 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 \$25

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 \$21

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

### Pancake Tuesday \$19

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

### Vegan Sunrise \$18

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

## Coffee Break

### Food Selections

Croissants \$35 per dozen  
Muffins \$29 per dozen  
Bagels \$29 per dozen  
Cinnamon Coffee Cake \$48 per cake  
Danishes \$29 per dozen  
Individual Yogurts \$25 per dozen  
Assorted Cookies \$27 per dozen  
Fresh Fruit Platter \$6 per person  
Cheese & Fruit Platter \$9 per person  
Individual Dried Fruit & Nut Trail Mix \$4.00 each  
Double Fudge Brownies \$29 per dozen  
Granola Bars \$25 per dozen  
Individual Bags of Chips \$3 per bag  
Whole Fruit (Oranges, Apples & Bananas) \$23 per dozen

### Beverage Selections

Starbucks Coffee OR Assorted Teas  
10 Cups \$29  
25 Cups \$70  
50 Cups \$130  
100 Cups \$240  
  
Bottled Water or Juice \$3  
Canned Soft Drinks \$3  
Sparkling Water \$3  
Fresh Fruit Smoothies \$55 per dozen



## Working Lunch Buffets

Priced per person  
Served with Coffee, Tea & Soft Drinks

**Deli Sandwich Buffet** – market salad, couscous salad, pickle platter, an assortment of deli meats, egg salad, tuna salad and breads, grilled vegetable wraps & a sweet tray \$29

**Healthy & Sustainable** – quinoa salad, six bean salad, pickle platter, crudité with romesco, honey garlic chicken breast, seasonal market vegetables, rice pilaf & fruit salad \$30

**Italian** - Caesar salad, bocconcini & tomato salad, baked sausage and pepper ziti, braised chicken cutlets, roasted Italian vegetable medley (zucchini, peppers, mushrooms, eggplant), tiramisu cake \$33

**Taco Bar** - black bean & roasted corn salad (black beans, tomatoes, red onion, roasted corn, cilantro, avocado and chili vinaigrette), ground beef tacos and chicken fajitas, Mexican rice, refried beans, toppings (cheese, lettuce, tomato, sour cream, jalapenos, black olives) & tres leches cake \$33

**Summer BBQ** – potato salad, coleslaw, hamburgers & sausages with ketchup, mustard relish, lettuce, tomato, mayonnaise, BBQ sauce, hot peppers & diced onion, potato chips, mac & cheese & a sweet tray \$33

## Boxed Lunches

\$25 per person

### 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

\$36 per person, minimum 25 people  
Served with a Sweet Platter, Coffee, Tea & Soft Drinks

## Local Farm Fair

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

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 with Mandarin & Soy Ginger Vinaigrette  
Mushroom Fried Rice  
Fried Vegetable Noodles  
Vegetarian Stir-fry  
Vegetarian Spring Rolls  
Fortune Cookies

Choose two entrees:

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

## Italian Market

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

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

Choose two entrees:

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

**Add a third entree @ \$6 per person**



## Lunch Buffet

\$38.00 per person  
Minimum 15 people

Fresh Baked Rolls & Butter  
Crudite with Hummus  
Fried Flatbread & Dip  
Penne Spinach Pomodoro Bake  
Roasted or Mashed Potatoes or Rice Pilaf  
Seasonal Hot Vegetables  
Dessert Platter (Cakes, Cookies & Squares)  
Coffee, Tea & Soft Drinks

### Salads (choose 2):

Classic Caesar  
Market Garden Salad  
Coleslaw  
Potato Salad  
Chef's Pasta Salad  
East Asian Coleslaw

### Entrees (choose 2):

**Italian Beef Meatballs** - choice of pomodoro, demi-glace or demi-cream

**Butter Chicken & Naan** - bite-sized chicken thighs in a house-made spiced tomato-curry butter sauce

**Seared Chicken Breasts with Scallion Cream Sauce**

**White Wine & Lemon Poached Tilapia with Pico de Gallo**

**Beef Lo-Mein** - soy-ginger marinated striploin mixed with Chinese egg noodles & mixed vegetables drizzled with hoisin sauce (can be made with chicken or vegetarian)

**Homestyle Turkey Meatloaf with Gravy**



# Plated Lunch

Priced per person, minimum 15 people

**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

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

Creamy Vegetable – garlic crostini, crème fraiche

## Entree

Grilled Steak Salad \$36 – 4oz top sirloin, mixed greens, corn, roasted red peppers, smoked chipotle vinaigrette

Furikake Chicken \$37 – marinated chicken thigh, soy-honey sauce, jasmine rice, bok-choy, red pepper, zucchini, Furikake

Ontario Rainbow Trout \$43 – roasted potato, asparagus, lemon grass and ginger cream or clementine beurre-blanc

Chicken Supreme \$42 – roasted potato, broccoli, zucchini, red pepper, mushroom duxelle

## Dessert

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

Chocolate Extravaganza – layered chocolate cake

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

Goopy Caramel & Chocolate Cake – with caramel and chocolate ganache

# Breaks

Priced per Person, minimum 10 people

## **Fruit & Smoothie Bar - \$18**

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

## **Cookies & Chocolate - \$18**

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

## **Carnival on Main Street - \$19**

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

## **Charcuterie - \$18**

Spinach Dip & Fried Flatbread  
Vegetable Crudite  
Charcuterie & Cheese Platter  
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  
Pickle Plate

Platter will include 1½ pieces per guest

## **Cheese & Cracker Platter - \$7 per person**

Variety of Domestic Cheeses & Crackers

## **Charcuterie Board - \$8 per person**

Cured Meats, Crackers, & Pickled Vegetables

## **Vegetable Platter with Dips - \$6 per person**

Assorted Vegetables with Ranch & Blue Cheese Dips

## **Grazing Table - \$25 per person**

**\*served for a minimum of 75 people**

Fruit & Berries  
Chocolate Covered Strawberries  
Vegetable Crudite with Dip  
Imported & Local Cheeses  
Charcuterie  
Poached Seafood  
Pretzels & Crackers with Dip  
Chocolate Covered Nuts  
White & Dark Chocolate Bark

## **Chicken Wings - \$25 per pound (9 pieces)**

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

## **Fruit Platter - \$6 per person**

An Assortment of Fruits

## **Sweet Platter - \$6 per person**

Assorted Squares & Cookies



# Cold Canapes

## **\$50 per Dozen:**

Bruschetta Crostini

Shrimp Cocktail

Watermelon & Pistachio Crusted Goat Cheese

Chili & Lime Shrimp Phyllo Cups

Smoked Salmon with Lemon Dill Whipped Cheese on a Butter Baked Baguette

Mushroom & Blue Cheese with Amaretto Pear Relish in a Melba Toast Cup

Balsamic Onion Jam with Blueberry Thyme Coulis on a Parmesan Biscuit

Smoked Duck Breast with Fig Jam on a Butter Cracker

## **\$65 per Dozen:**

Fresh Shucked Oysters

# Hot Canapes

## **\$50 per Dozen:**

Spanakopita

Spinach & Artichoke Puff Pastry

Vegetable Spring Roll

Beef & Mushroom Wellington

Bacon Wrapped Scallops

Jerk Chicken Skewers

Spinach & Artichoke Puff Pastry

Beef Meatball with Dark Cherry Teriyaki

Coconut Breaded Shrimp





# Reception Stations

Priced per Person

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

**Poutine & Mashed Potato Bar** – Cheese curds, mixed cheeses, 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 (\$20)

**Hot Hors d'oeuvres** (choose 3 Items) - Mini beef wellingtons, spring rolls, coconut shrimp, bacon wrapped scallops, spanakopita or sausage rolls (\$14)

**Carnival** (Choose 3 Items) - Corn-dogs, soft pretzels & mustard, kettle corn, nachos & cheese, deep-fried cheesecake or fried dough (\$17)

**California BBQ** – Santa Maria style beef roasts, carved by staff and served with crusty bread & BBQ sauce, au jus, flavored mustards and aioli's (\$25/person)

**Pork Shoulder on a Bun** - Slow roasted pork shoulder served on brioche bun served with caramelized onions, crispy onions, sautéed mushrooms, lettuce, tomatoes, pineapple jam, apple chutney, various BBQ sauces, flavored aioli's & mustards (\$18/person)

**Mac & Cheese Bar** – 5 cheese mac & cheese, garlic shrimp, fiesta beef, spiced chicken, bacon bits, grilled vegetable medley, ketchup, garlic aioli, caramelized onion (\$16/person)

**Oyster Bar** – Chef's seasonal oysters, fresh shucked with various mignonettes & vinaigrettes: savory, spicy & sweet \$7/oyster (minimum 100 oysters)



# Themed Dinner Buffets

\$55 per person, minimum 25 people  
Served with a Sweet Platter, Coffee & Tea

## Local Farm Fair

Rolls & Butter  
Vegetable Crudite  
Flatbread with Hummus  
Potato Salad  
Ontario Chopped Salad  
Skin on Mashed Red Potatoes  
Local Seasonal Vegetables  
Mac & Cheese au Gratin

Choose three entrees:

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

## Far East

Vegetable Crudite  
Flatbread with Hummus  
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

Choose three entrees:

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

## Italian Market

Focaccia & Tapenade  
Vegetable Crudite  
Flatbread with Hummus  
Caesar Salad  
Italian Garden Salad  
Garlic Roasted Potatoes  
White Balsamic & Butter Broccolini  
Zucchini Parmesan

Choose three 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  
Vegetable Crudite  
Flatbread with Hummus  
Indian Bean Chatt Salad  
Kachumbe Salad  
Yogurt Raiti  
Tomato Chutney  
Vegetarian Samosa  
Lentil Dal

Choose three entrees:

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



# Dinner Buffet

\$58.00 per Person  
Minimum 30 People

## **Buffet Includes:**

Fresh Rolls & Butter  
Vegetable Crudit   
Pickled Vegetable Platter  
Fried Flatbread with Hummus & Roasted Red Pepper Cheese Dip  
Artichoke & Spinach Dip  
Spinach & Penne with Garlic Marinara Cheese Bake  
Roasted New Potatoes  
Seasonal Chef's Selection of Vegetables  
Ranch Dip, Grainy Mustard & Chutney  
Coffee & Tea

## **Salads:**

Market Greens - tomato, cucumber, radish, carrot julienne with balsamic vinaigrette  
Chef's Choice of Pasta or Potato Salad  
Caesar Salad - romaine, bacon, lemon, parmesan & garlic crouton

## **Entrees:**

Seared Supreme of Chicken with Pan Drippings, Scallion Cream Sauce or Marsala Mushroom Sauce  
Roasted Canadian AAA Striploin with Bordelaise - Carved add \$75.00 total charge

## **Desserts:**

Sweet Platter (cookies, squares & cheesecake truffle)  
NY Style Cheesecake with Strawberry, Chocolate or Caramel Topping  
Chef's Chocolate Cake

# Build Your Own Dinner Buffet

\$60.00 per Person  
Minimum 30 People

## **Buffet Includes:**

Fresh Rolls & Butter  
Vegetable Crudit   
Pickled Vegetable Platter  
Fried Flatbread with Hummus & Roasted Red Pepper Cheese Dip  
Artichoke & Spinach Dip  
Spinach & Penne with Garlic Marinara Cheese Bake  
Roasted New Potatoes OR Mashed Potatoes OR Basmati Rice  
Seasonal Chef's Selection of Vegetables  
Ranch Dip, Grainy Mustard & Chutney  
Coffee & Tea

## **Salads (choose three):**

Market Greens - tomato, cucumber, radish, carrot julienne with choice of dressing  
Seasonal Pasta Salad  
Grilled Vegetable Potato Salad  
Caesar Salad - romaine, bacon, lemon, parmesan & garlic crouton  
Spinach & Mandarin oranges in a raspberry citrus vinaigrette  
Quinoa Salad - red pepper, red onion, tomato, fresh herbs, lemon garlic dressing

## **Entrees (choose two or add a third for \$9 per person):**

Seared Chicken Supreme with Scallion Cream, Marsala Mushroom, Wilted Spinach or  
Roasted Grape Tomato with White Balsamic Reduction  
Roasted AAA Canadian Striploin with Bordelaise, Classic Demi or Madeira Wine Sauce  
Poached Salmon flank with Lemon & Dill Beurre Blanc  
Panko Fried Eggplant with Marinara & Fresh Mozzarella  
Miso Soy Shrimp with Sugar Snap Peas  
Irish stew with Brisket & Guinness  
Chicken Cacciatore – bone in chicken thigh, kalamata olives, red & yellow bell pepper,  
tomato, roasted parsnip, hunter gravy  
Roasted Pork Loin with Marsala Mushroom or Sundried Tomato & Spinach Cream  
Butter Chicken with Naan – yogurt marinated chicken in rich butter sauce  
Canadian AAA Prime Rib, carved with Yorkshire Pudding - additional \$20 per person

## **Dessert:**

NY Cheesecake with a Variety of Toppings  
Classic Chocolate Cake  
Traditional Carrot Cake

# Plated Dinner

Priced per Person

Each guest will be served the same appetizer & dessert

Speak with our catering team if you would like to offer more than one entree option

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

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

## Salads

Poached Beet & Micro Greens with Citrus Fennel & Poppyseed Dressing

Classic Caesar Salad with House Croutons, Smoked Bacon & Shaved Parmesan

Spinach Salad with Orange Segments, Sliced Strawberry, Red Onion & Raspberry Honey Dressing

Vision Greens Market Salad with Carrots, Grape Tomato, Cucumber, Red Pepper, Radish & Balsamic Vinaigrette

## Soup

Minestrone - parmesan cheese & Italian parsley

Butternut Squash Bisque - crème fraiche, chive

Italian Wedding – acini d Pepe, meatball & kale

Coconut Curry and Split Pea -cilantro, coconut cream

## Potato / Rice Options

Butter Whipped Potatoes

Herb & Garlic Roasted Potatoes

Jasmine Rice Pilaf

## Vegetable Options

Vegetable Medley (broccoli, zucchini & red pepper)

Buttered French Green Beans

Asparagus Spears

Peas & Carrots

# Plated Dinner continued

## Entrees

### Chicken:

Seared 7 oz. Supreme of Chicken \$52

Choose one sauce: Marsala Mushroom / Roasted Garlic & Caramelized Onion Cream / Scallion Cream / White Balsamic Pan Drippings / Balsamic Glaze with Confit of Tomato / Bearnaise / Tikki Masala

Armouries Cordon Bleu - panko fried chicken stuffed with walnuts, gorgonzola & asparagus served with roasted garlic & Caramelized onion bechemel - \$56

### Beef:

5 oz. Seared Tenderloin \$75

5 oz. Braised Short Ribs \$62

6 oz. Top Sirloin \$60

Choose one sauce: Bordelaise / Classic Demi-Glaze / Bearnaise / Mushroom & Demi-Cream / Reduced Soy & Honey Spiced Glaze / Gorgonzola & Roasted Apple Cream

### Fish:

Seasonal Trout \$56

Salmon - \$55

Add two jumbo shrimp to any entree - \$9

Choose one sauce: Hollandaise / Lemon & Dill Beurre Blanc / White Wine Poached Tomato & Basil / Miso Soy Glaze

### Vegetarian:

Brown Butter and Sage Gnocchi \$45 - with pecorino cheese & chive

Marinated Stuffed Portobello \$45 - with whipped ricotta & spice pear with balsamic

Celeriac and Farro Risotto \$45 - with a soft poached egg

Wild Mushroom Orzo \$45 - with a mushroom medley, sun-dried tomato, spinach & garlic oil

Mushroom or Butternut Squash Ravioli \$45 - with parmesan cream or olive oil pesto

# Plated Dinner continued

## Entree Duos:

3 oz. Beef Tenderloin with a Bordelaise Sauce & 4 oz. Roasted Chicken Supreme with White Balsamic Pan Drippings - \$75

## Dessert:

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

Chocolate Sensation Cake – layered chocolate cake

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

Vegan Carrot Cake (GF)





# 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

**Taco Bar** \$25 per person

Hard Shells (GF)  
Soft Shells  
Mixed Cheese  
Feta Cheese  
Tomato  
Lettuce  
Red Onion  
Black Olives  
Hot Peppers  
Grilled Vegetables – (red onion, red pepper, zucchini)  
Black Bean Sauce  
Taco Spiced Ground Beef  
Fajita Chicken  
Scrambled Eggs  
Coffee & Tea

Sriracha          Salsa          BBQ sauce  
Ranch          Sour Cream      Suicide Hot Sauce

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

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

**Poutine Bar** \$18 per person

Cheese curds, shredded pub cheese blend, 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 \$34

Inniskillin Merlot, Ontario \$35

Tall Poppy Select Shiraz, Australia \$43

Les Jamelles Merlot, France \$47

Teia Malbec, Argentina \$52

Villa de Monte Chianti, Italy \$52

McManis Cab. Sauvignon, California \$56

19 Crimes Shiraz, Australia \$58

Alpha Zeta V Valpolicella, Italy \$52

Meomi Pinot Noir, California \$58

Liberty School Cab Sauv, California \$67

Montagne-St. Émilion Bordeaux, France \$75

Decoy Cab. Sauvignon, California \$75

Saldo Zinfandel, California \$80

## WHITE

Jackson-Triggs Chardonnay, Ontario \$34

Inniskillin Unoaked chardonnay, Ontario \$35

Sandbanks Riesling, Ontario \$40

Ruffino Lumina Pinot Grigio, Italy \$40

Woodbridge Rose, California \$39

La Delizia Pinot Grigio, Italy \$53

Josh Chardonnay, California \$54

Oyster Bay Sauvignon Blanc, New Zealand \$58

Kono Sauvignon Blanc, New Zealand \$55

## SPARKLING

Zonin Prosecco 200ml, Italy \$16

Jackson-Triggs Cuvee Close, Ontario \$36

Ruffino Prosecco, Italy \$45

Jacques Lorent Champagne, France \$85

Dom Perignon Brut Champagne, France \$495





## Host Bar Menu

Domestic Beer \$7.50

Mill St. Organic, Budweiser, Bud Light, Rolling Rock & Canadian

Premium Beer \$7.87

Michelob Ultra & Alexander Keith's

Import Beer \$8.25

Heineken, Stella, Corona

Coolers \$9.00

Nutrl Lemon, Grapefruit & Raspberry

Mike's Hard Blue Freeze & Iced Tea

Premium Liquor \$7.50

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

Deluxe Liquor \$9.00

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

Premium Liqueurs \$9.00

Baileys, Kahlua, Amaretto

Deluxe Liqueurs \$9.75

Grand Marnier, Drambuie, Courvoisier VS

Domestic Wine \$7.50

Jackson Triggs Cab Franc / Cab Sauv & Chardonnay

Import Wine \$9.75

Ruffino Lumina PG, Les Jamelles Merlot

Soft Drinks & Juice \$3.00



## Cash Bar Menu

Domestic Beer \$10.00

Mill St. Organic, Budweiser, Bud Light, Rolling Rock & Canadian

Premium Beer \$10.50

Michelob Ultra & Alexander Keith's

Import Beer \$11.00

Heineken, Stella, Corona

Coolers \$12.00

Nutri Lemon, Grapefruit & Raspberry

Mike's Hard Blue Freeze & Iced Tea

Premium Liquor \$10.00

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

Deluxe Liquor \$12.00

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

Premium Liqueurs \$12.00

Baileys, Kahlua, Amaretto

Deluxe Liqueurs \$13.00

Grand Marnier, Drambuie, Courvoisier VS

Domestic Wine \$10.00

Jackson Triggs Cab Franc / Cab Sauv & Chardonnay

Import Wine \$13.00

Ruffino Lumina PG, Les Jamelles Merlot

Soft Drinks & Juice \$4.00