

SIGNATURE ALL-INCLUSIVE BUSINESS PACKAGES

The following packages are just a few suggestions available to your group. Our catering team would be pleased to provide you with additional suggestions or a customized catering package specifically designed to suit your needs.

Package #1 Includes:

- Continuous All-Day Refreshment Station
 - Signature Continental Breakfast
- Cold Lunch Buffet consisting of choice of 2 Salads, Signature Sandwiches and 1 Dessert
- Function Room Rental (general session)

Package #3 Includes:

- Continuous All-Day Refreshment Station
 - Signature Continental Breakfast
 - Mid Morning Snack
- HOT Lunch Buffet consisting of choice of 3 Salads, 2 Pasta Dishes, 2 Entrée items and 1 Dessert
 - Mid Afternoon Snack
- Function Room Rental (general session)

Package #2 Includes:

- Continuous All-Day Refreshment Station
 - Signature Continental Breakfast
- HOT Lunch Buffet consisting of choice of 2 Salads, 2 Pasta Dishes, 1 Entrée item and 1 Dessert
- Function Room Rental (general session)

Package #4 Includes:

- Continuous All-Day Refreshment Station
 - Signature Hot Breakfast
 - Mid Morning Snack
- HOT Lunch Buffet consisting of choice of 3 Salads, 2 Pasta Dishes, 2 Entrée item and 1 Dessert
 - Mid Afternoon Snack
- Function Room Rental (general session)

Please consult your catering manager for pricing on half day meetings, seminars and Galas

MENU GUIDE

CONTINUOUS ALL DAY REFRESHMENT STATION

Freshly brewed 100% Columbian coffee, decaffeinated coffee and select teas.
Assorted chilled juices, soft drinks and bottled water.

BREAKFAST OPTIONS

SIGNATURE CONTINENTAL BREAKFAST

Bakery basket consisting of freshly baked muffins, croissants and danishes served with dairy butter and fruit preserves. Sliced fresh seasonal fruit platter, chilled orange and cranberry juice. Freshly brewed coffee, decaffeinated coffee and select teas.

SIGNATURE DELUXE CONTINENTAL BREAKFAST

Assorted cold cuts, fresh bagels and cream cheese, bakery basket consisting of freshly baked muffins, croissants and danishes served with dairy butter and fruit preserves.
Sliced fresh seasonal fruit platter, chilled orange and cranberry juice.
Freshly brewed coffee, decaffeinated coffee and select teas.

SIGNATURE HOT BREAKFAST

Farm fresh scrambled eggs, crisp bacon, country sausages, home-style potatoes with onions and sweet bell peppers. Bakery basket consisting of freshly baked muffins, croissants and danishes served with dairy butter and fruit preserves. Sliced fresh seasonal fruit platter, chilled orange and cranberry juice. Freshly brewed coffee, decaffeinated coffee and select teas.

SIGNATURE DELUXE HOT BREAKFAST

Please consult your catering manager for enhancements or substitutions options

MID MORNING BREAK OPTIONS

- Assorted Breakfast Loaves: served with assorted fruit preserves and dairy butter
 - Individual Yogurt Parfait
 - Granolla Bars & Whole Fruit
 - Mini Quiche (vegetarian and meat - served warm)
- Plain Greek Yogurt: served with choice of honey and assorted fruit preserves

MID AFTERNOON BREAK OPTIONS

- Assorted Freshly Baked Cookies
- Build Your Own Trail Mix: served with freshly popped popcorn
- Live Crepe or Waffle Station: served with fresh whipped cream, chocolate sauce and strawberry coulis
- Cheese & Fruit Display: served with assorted flat breads and water crackers

LUNCH BUFFET OPTIONS

Our catering team would be pleased to provide you with a plated lunch using any of the items listed below.

ANTIPASTO BAR

Freshly sliced prosciutto, smoked turkey breast, salami, provolone and cheddar cheese. Sun-dried tomatoes, olives, grilled vegetables consisting of eggplant, sweet red pepper and zucchini. Marinated mushrooms and grilled Italian sausage

SOUP & SALAD OPTIONS

BEEF BARLEY

A flavourful beef broth with celery, carrots, tomato, barley and a medley of mixed vegetables

CREAM OF LEEK AND POTATO

A smooth creamy soup with fresh leeks and potato

CHICKEN GUMBO

A spicy chicken broth consisting of celery, onion, tomato, long grain rice and tender chicken breast

MINISTRONE

A classic Italian soup served in a chicken broth consisting of assorted garden fresh vegetables, beans and pasta

STRACCIATELLA

A traditional Italian soup consisting of egg, parmesan cheese and fresh spinach served in a perfectly seasoned chicken broth

GREEK SALAD

Romaine lettuce, tomatoes, cucumbers, red onion, topped with Greek feta cheese and black Kalamata olives, served in an olive oil and wine vinaigrette dressing

CAESAR

Romaine hearts hand cut, homemade croutons, parmigiano shavings served in our Signature homemade creamy Caesar dressing

SIGNATURE'S GARDEN BALSAMIC

Mixed baby greens, radicchio red leaf lettuce, curly endive and romaine lettuce, in a homemade honey balsamic vinaigrette

*Enhance your salad by adding: Roasted walnuts, cranberries, Mandarin segments or goat cheese

ARUGULA

Fresh arugula topped with shaved Asiago cheese served in a traditional balsamic and olive oil dressing

BABY SPINACH SALAD

Fresh spinach mix topped with apple slices, caramelized pecans in an orange balsamic vinaigrette dressing

SIGNATURE SANDWICH OPTIONS

- **SCANDINAVIAN-STYLE OPEN FACED SANDWICHES**
- **ASSORTED WRAPS AND BAGUETTE SANDWICHES**
- **CHEF'S SIGNATURE ARTISAN SANDWICHES**

PASTA DISH OPTIONS

PENNE AL SUGO

Penne pasta served in a plum tomato and garden fresh basil sauce

TORTELLINI ALLA PANNA

Tortellini pasta stuffed with ricotta cheese and served in a white cream sauce

CASARECCIA AL SUGO

Home made pasta served in a plum tomato and garden fresh basil sauce

MANICOTTI DI RICOTTA ALLA PANNA

Fresh pasta crepe filled with ricotta cheese and served in a white cream sauce

RIGATONI AL SUGO

Rigatoni pasta served in a plum tomato and garden fresh basil sauce

RAVIOLI ROSÉ

Ravioli pasta stuffed with ricotta cheese and served in a Rosé sauce

FUSILI ALLA PRIMAVERA

Fusili pasta mixed with a medley of garden fresh vegetables and served in a Rosé sauce

MOROCCAN COUSCOUS

A beautiful and flavourful dish consisting of butternut squash, onions and zucchini. Seasoned in a variety of exotic herbs and spices

LASAGNA

Lasagna pasta layered with Signature's Bolognese sauce

HOT ENTRÉE OPTIONS

VEAL PARMIGIANA

A choice veal served in our signature tomato sauce and topped with freshly grated parmigiano cheese

HAZELTON SIGNATURE SHORT RIB

Slow cooked, served in a rich natural au jus

CARVED ROAST PRIME RIB OR ROAST TENDERLOIN OF BEEF

Slow cooked, served in a rich natural jus

PETITE TENDER (FLAT IRON STEAK)

Pan seared served in Au Jus

CHICKEN CORDON BLEU

A tender breast of chicken stuffed with black forest ham and Swiss cheese served in a white wine sauce

CHICKEN PARMIGIANA

A tender breast of chicken served in our Signature tomato sauce and topped with freshly grated parmigiano cheese

GRILLED BREAST OF CHICKEN

Boneless and skinless, tender breast of chicken served in a mushroom sauce

SUPREME BREAST OF CHICKEN

Grilled to a crisp golden colour prepared in a brandy reduction sauce

CHICKEN BREAST BLANCO

Stuffed breast of chicken with Asiago and red pepper. Served in a white wine cream sauce

CHICKEN OR PORK SOUVLAKI SKEWERS

Grilled to perfection and served with Signature's homemade tzatziki sauce

CHICKEN OR BEEF STIR FRY

Marinated with garlic and fried with soy sauce and sesame seeds

CARVED ROAST TURKEY BREAST

Oven roasted served with traditional stuffing, cranberry sauce and gravy

BAKED EGGPLANT PARMIGIANA

Thinly sliced eggplant lightly battered and layered with Signature's tomato sauce and freshly grated parmigiano cheese

GRILLED ATLANTIC SALMON

Served in a roast garlic, Rosemary dressing

FILET OF SOLE

Lightly floured with fresh herbs

SIDE DISH OPTIONS

- **ROASTED RED POTATOES, LEMON ROASTED POTATOES
OR PARISIENNE POTATOES**
- **MEDLEY OF ROASTED SEASONAL VEGETABLES**
- **BLEND OF WILD & WHITE RICE**
- **STIR FRIED VEGETABLES**

DESSERT OPTIONS

CAKE AND PASTRY STATION

An assortment of freshly baked cakes, European mini pastries and fruit tarts

MINI EUROPEAN PASTRIES & ASSORTED TARTS

An assortment of French, Italian and Greek pastries accompanied with an array of freshly baked fruit tarts

ASSORTED DECADENT PLATTER

Freshly baked brownies, homemade cookies and assorted sweet bars

CHOICE OF CHEESE CAKE

(seasonal flavours available)

Served with whipped cream, chocolate sauce and strawberry coulis

TIRAMISU

Served with cocoa and chocolate sauce

COCKTAIL RECEPTION MENU OPTIONS

SIGNATURE RECEPTION MENU

- 2 Hour Service -

Assortment of Hors D'Oeuvres to include vegetarian spring rolls, smoked salmon rosette, cheese and spinach pies, beef satays, chicken satays, Italian rice balls, coconut shrimp, mini tomato bocconcini

Freshly brewed coffee, decaffeinated coffee and select teas

SIGNATURE DELUXE RECEPTION MENU

- 2 Hour Service -

Assortment of Hors D'oeuvres to include vegetarian spring rolls, smoked salmon rosette, cheese and spinach pies, beef satays, chicken satays, Italian rice balls, coconut shrimp, mini tomato bocconcini

Stationed Items:

- Gourmet Sandwich Platters
- Cheese & Fruit Display

Served with grilled pita points, assorted flatbreads and water crackers

- Fresh Garden Crudités & Dips
- Seasonal Fruit Trays & European Pastries

Freshly brewed coffee, decaffeinated coffee and select teas

ENHANCEMENT OPTIONS

Enhance your Deluxe Reception Menu with the following:

Antipasto platter consisting of freshly sliced prosciutto with melon, smoked turkey breast, salami, provolone and cheddar cheese. Sun-dried tomatoes, olives, grilled vegetables; eggplant, sweet red peppers and zucchini

Enhance any of our reception menus with a 2 hour Standard Rail Open Bar