



2018/2019 Season

Catering Menu



Policies and Guidelines

- If an event must be cancelled, please advise us as soon as possible. If cancellation occurs on or after the date which is 1 business days prior to the event date, the client will be responsible for 50% of the catering fee. If a cancellation is made on the day of the event, the client will be responsible for 100% of the catering fee.
- All prices listed are subject to PST & GST.
- In the event that our menu does not meet your catering requirements, we would be more than happy to work with you to create a custom menu for your event.



Beverages and Light Snacks

Beverages

Coffee, Tea, Herbal Tea

Per Cup	\$1.30
Small Carafe (10 Cups)	\$13.00
Large Carafe (50 Cups)	\$45.95
X large Carafe (80 Cups)	\$75.99



Canned Coke Products

Per Can	\$1.59
Bottled Water (300ml)	\$1.29
Bottled Fruit Juice	\$1.29

Pastries and Snacks

Assorted Gourmet Muffins (1 Dozen)	\$21.50
Gourmet Cookies (1 Dozen)	\$8.99
Chef's Selection of Squares (24 pieces)	\$21.50
Canadian Cheese Platter with Fruit Garnish (per guest)	\$4.10
Garden Vegetable Platter (Per Guest)	\$3.05
Seasonal Sliced Fruit and Berries Platter (Per Guest)	\$3.45

Breakfast

Early Riser

Coffee, Tea and Select Herbal Teas
Assorted Fruit Juice
Seasonal Fruit Platter
A Selection of Breakfast Pastries
Butter and Preserves

\$8.99 / Guest

Rise and Shine

Coffee, Tea and Select Herbal Teas
Assorted Fruit Juice
Savoury Home-Style Hash Browns
Fluffy Scrambled Eggs
Your Choice of one: Sausage, Bacon or Ham

\$11.99 / Guest

Wide Awake!

Coffee, Tea and Select Herbal Teas
Assorted Fruit Juice
Seasonal Fruit Platter
A Selection of Breakfast Pastries
Savoury Home-Style Hash Browns
Fluffy Scrambled Eggs
Your Choice: Sausage, Bacon or Ham

\$12.95 / Guest

Breakfast Additions

Yogurt (175g)	\$2.25
Quiche (4 Inch Individual)	\$2.95
French Toast or Pancakes (Per Guest)	\$1.95
Yogurt Parfait (7oz Individual)	\$2.99



Light Lunch

Hot Sandwich Buffet

Coffee, Tea and Select Herbal Teas
Your Choice: Grilled Chicken, Shaved Beef or BBQ Pulled Pork
Served with a Selection of Buns, Potato Wedges,
Coleslaw and Garden Salad
A Selection of Cookies and Squares for Dessert

\$12.95 / Guest

Make Your Own Deli Style Sandwich

Coffee, Tea and Select Herbal Teas
Chef's Soup du Jour with Crackers
A Selection of Breads, Croissants and Buns with Butter
Deli Platters of Shaved Beef, Ham and Turkey Breast
Egg Salad and Tuna Salad
Lettuce, Tomato, Pickles and Condiments
A Selection of Cookies and Squares for Dessert

\$12.95 / Guest



Light Lunch

Pizza

Our Pizzas are 16", Cut into 12 Slices and Served with Caesar Salad and fresh baked cookies.
Each Pizza serves 6 (at 2 pieces per person)

\$ 8.99/ Guest

Margarita

Tomato Sauce with Fresh Basil and Mozzarella Cheese

Hawaiian

Ham and Pineapple

The Triple Cheese

Three Varieties of Cheeses on Top of Rich Tomato Sauce

Meat Lovers

Pepperoni, Sausage and Ham

Greek

Spinach, Red Onion, Black Olives and Feta Cheese

Veggie Delight

Green and Red Peppers, Mushrooms, Onions and Tomatoes

The Classic

Pepperoni, Peppers, Onions and Mushrooms

The BBQ Chicken

Chicken, Mushrooms, Peppers, Onions and BBQ Sauce



Boardroom Buffet

Served with an Assortment of Fresh Baked Breads and Buns with Butter, Chef's Choice of Seasonal Vegetables, Coffee, Tea and Select Herbal Teas

Your Choice of 2 Salads:

Spinach and Strawberry Salad
Garden Salad with a Selection of House Vinaigrettes
Pasta Salad
Creamy Coleslaw
Potato Salad
Caesar Salad with Garlic Croutons

Your Choice of 1 Entree:

Herb Seasoned Chicken Pieces
Sweet and Sour Beef Meatballs
Beef Tips with Wild Mushroom Gravy
Roast Beef
Greek Style Grilled Chicken Breast
Farmers Sausage with Sauerkraut
Root Vegetable Stew
Roast Turkey and Dressing

Your Choice of 1 Side:

Oven Roasted Baby Potatoes
Long Grain and Wild Rice Pilaf
Creamy Mashed Potatoes
Scalloped Potatoes
Egg Noodles
Perogies

Your Choice of 1 Dessert:

Warm Fruit Crisp with Cream (Served Hot)
Carrot Cake with Cream Cheese Icing
Cheesecake with Fruit Topping
Double Chocolate Cake
A Selection of Squares and Cookies

\$16.99 / Guest

Add an Additional Entree: \$2.75 / Guest

Hot and Cold Appetizers

Priced Per Dozen

Can be Ordered with Tray Service - Inquire About Labour Rates

Marinated Brie and Cherry Tomato Skewers	\$15.40
Assorted Cream Cheese Pinwheels	\$18.42
Cucumber Coins with Shrimp Salad	\$17.10
Devilled Eggs	\$13.60
Assorted Open Faced Canapés	\$25.98
Fresh Fantail Shrimp with Seafood Sauce	\$20.65
Mini Vegetable Spring Rolls with Plum Sauce	\$11.06
Mini Chicken Spring Rolls	\$17.65
Barbecued Meatballs	\$14.95
Chicken Satay	\$21.75
Breaded Butterfly Shrimp	\$19.25
Chicken Wings	\$19.36
Greek Rib	\$25.95
Bacon Wrapped Scallops	\$25.55
Spanakopita (Spinach and Feta Stuffed Pastry)	\$19.46
Boneless Dry Ribs (Pound)	\$14.50



Platters for 25 Guests

Guacamole

Fresh Guacamole Served with Corn Tortilla Chips
\$30.30

Spinach Dip

Creamy Spinach Dip Served in a Bread Bowl with Sliced Baguette
\$30.55

Cheese Ball Trio

3 Varieties of Cheese Balls Served with an Assortment of Crackers
\$37.50

Cheese and Sausage Board

An Assortment of Cheeses and Sausage, served with an Assortment of Crackers
\$89.99

Bruschetta

House-made Tomato Antipasto on Fresh Baked Baguette
\$30.30

Cold Cut Platter

An Assortment of Deli Meats including Turkey, Roast Beef, Ham and Salami. Served with Fresh Baked Buns
\$118.75



Reception Packages

All Options are for a Minimum of 20 Guests

Happy Hour

Mini Vegetable Egg Rolls with Plum Sauce
Spanakopita (Spinach and Feta Stuffed Pastry)
Dry Garlic Rib
Rosemary Barbecued Beef Meatballs
Lemon Pepper Chicken Wings

\$13.75 / Guest

Cold Fusion

Devilled Eggs
Assorted Open Faced Sandwiches
Cucumber and Shrimp Medallions
Marinated Brie and Cherry Tomato Skewers
Canadian Cheese and Pickle Platter

\$12.50 / Guest

