



Catering Menu

Meeting Room Packages

A minimum guarantee of 20 people is required.

Meeting room packages include:

- A function room to accommodate your attendees
- Wireless internet connection
- One flipchart & markers
- Ice water service, mints, notepads & pens

Quoted prices subject to 13% HST and 18% service charges. Prices and menu content subject to change without notice.

Rise Up

\$69.95 per person

Good Morning Continental

Assorted Chilled Fruit Juices
Mixture of Morning Pastries
Oatmeal and Cold Cereal
Served with Butter & Preserves
Fruit Salad with Field Berries
Coffee, regular & Decaf
Variety of Herbal Teas

Morning Refresher

Freshly Brewed Premium & Decaf
Coffee, regular & Decaf
Variety of Herbal Teas

Lunch: Deli-cious

Your Daily Creation Soup
Garden Vegetables & Dip
Variety Sandwich Platter
Assorted Sweet Tray
Chilled Soft Drinks
Coffee, regular & Decaf
Variety of Herbal Teas

Afternoon Break: Sweet Treats

Assorted Cookies
Chilled Soft Drinks
Freshly Brewed Premium & Decaf
Coffee, regular & Decaf
Variety of Herbal Teas

All Systems Go

\$ 74.95 per person

Good Morning: The Continental

Chilled Orange, Apple, Cranberry & Grapefruit Juice
Assorted Muffins, Fruit Danishes, Croissants
Served with Butter & Preserves
Fruit Salad with Field Berries
Coffee, regular & Decaf
Variety of Herbal Teas

Morning Refresher

Cereal Bars
Yogurts
Coffee, regular & Decaf
Variety of Herbal Teas

Lunch: Energize

Tossed Market Salad
Cole Slaw
Pasta Salad
Chicken A La King
OR
Penne Carboniere
Potato or Seasoned Rice
Seasoned Vegetables
Domestic Cheese and Fruit Tray
Luncheon Rolls
Coffee, Regular & Decaf
Variety of Herbal Teas
Soft Drinks

Afternoon Break: Sweet Treats

Dessert Squares
Chilled Soft Drinks
Coffee, regular & Decaf
Variety of Herbal Teas

Breakfast



Quoted prices subject to 13% HST and 18% service charges. Prices and menu content subject to change without notice.

Lite Continental Breakfast (20
guest minimum)
\$22.95 per person

Chilled Fruit Juices
Fresh Fruit Salad
Individual Assorted Yogurts
Individual Hard-Boiled Eggs
Selection of Gastronomica
Danishes, Cinnamon Swirls &
Butter Croissants
Freshly Baked Muffins
Preserves & Butter Pods
Freshly Brewed Coffee and
Assorted Teas

Canadian Hot Breakfast Buffet
(20 guest minimum)
\$27.95 per person

Chilled Fruit Juices
Fresh Fruit Salad
Selection of Gastronomica
Danishes, Cinnamon Swirls
& Butter Croissants
Preserves & Whipped Butter
Pods
Fine Herbed Scrambled Buttery
Eggs
Caramelized Onion Breakfast
Potatoes
Sausages & Bacon
Freshly Brewed Coffee &
Assorted Teas

Premier Culinary Breakfast Affair (20
guest minimum)
\$32.95 per person

Assorted Fruit Juices
Fresh Fruit Salad & Berries
Individual Yoghurt
Selection of Gastronomica
Danishes, Cinnamon Swirls
& Butter Croissants
Preserves & Whipped Butter Pods
Scrambled Buttery Eggs with Chives
& Sprinkled Cheddar Cheese
Sausages & Bacon
Lightly Seasoned
Home Fried Potatoes
French Toast with Syrup
Assorted Individual Cereals with
Chilled Milk (Oat Milk available upon
request)
Freshly Brewed Coffee &
Assorted Teas

Refreshments



Quoted prices subject to 13% HST and 18% service charges. Prices and menu content subject to change without notice.

A La Carte Menu

Brewed Coffee Carafe

Serves 10, with both Regular and Decaffeinated options available.

\$38.00 each

Carbonated Refreshments (can)

\$3.00 each

Bottled Fruit Juices

\$4.00 each

Perrier Water

\$4.00 each

Variety of Morning Pastries
(Muffins, Croissants, Danishes)

\$38.00 per dozen

Creamy Yogurt Delight

(Parfait)

\$8.00 each

Artisanal Fresh-Baked Cookies

\$26.00 per dozen

Middle Eastern Culinary Treasures

Mini meat Pies

Mini Spinach Pies

Mini Zaatar Pies

\$36.00 per dozen

Chocolate iced, Bavarian-filled éclair

\$38.00 per dozen

Assorted Mini French Pastries

\$40.00 per dozen

Variety of Delectable Dessert Squares

\$38.00 per dozen

Top of Form

Freshly Sliced Seasonal Fruit, & Berries

\$7.00 per person

Assorted Peanuts, Potato chips, & Dried Fruit

\$6.00 per person

Buffet Lunch

Napolean's (20 guest minimum)

Embark on a delicious lunch adventure

\$28.95 per person

Chef's Daily Soup Creation with Fresh Rolls & Butter, A light and flavorful start to the meal

Assorted Field Lettuce with Assorted Garnishes & Balsamic Vinaigrette

Assorted Gourmet Sandwiches on Artisanal Breads Includes:

- Shaved Roast Beef with Horseradish Dijon Mayo, Rosemary Bun
- Montreal Style Smoked Meat with Sweet Chili Mustard, Jalapeno & Cheddar Bun
- Shaved Roasted Smoked Turkey Breast with Caramelized Red Onions, White Potato Bun

Rainbow Fusilli Vegetable Pasta Salad

A Delightful Selection of Dessert Squares

Freshly Brewed Coffee & Assorted Teas

(Assorted Canned Pop \$3.00 Per Person)

Sorrentina's (20 guest minimum)

Delight in a culinary journey during your work break

\$34.95 per person

Chef's Daily Soup Creation with Fresh Rolls & Butter, A light and flavorful start to the meal

Classic Caesar Salad

Chicken Parmesan Masterpiece, lightly breaded & golden-fried, topped with a Rich Marinara sauce & Melted Mozzarella & Parmesan cheeses

Penne Pasta with Creamy Walnut & Basil Pesto made in-House

Seasonal Grilled Vegetables

Garlic Flat Bread

A Delightful Selection of Dessert Squares

Freshly Brewed Coffee or Assorted Teas

(Assorted Canned Pop \$3.00 Per Person)

Buffet Lunch

Olympus (20 guest minimum)

A culinary splendor where flavors collide and satisfaction reigns supreme

\$37.95 per person

Chef's Daily Soup Creation with Fresh Rolls & Butter, A light and flavorful start to the meal

Assorted Field Lettuce with Assorted Garnishes & Balsamic Vinaigrette

Caprese Salad Skewers Drizzled with Balsamic Glaze.
Red Skinned Bacon & Salad

Grilled Lemon Herb Chicken Breasts Marinated in a Zesty Lemon & Herbs

Vegetarian Lasagna with Grilled Vegetables, Ricotta, Marinara & Melted Cheese

Beef Tenderloin and Broccoli Stir-Fry
Fresh Roasted Vegetable Medley

Blueberry Crumble, A sweet ending to the meal, not too heavy
Freshly Brewed Coffee or Assorted Teas
(Assorted Canned Pop \$3.00 Per Person)

Dinner Buffet

Chef's Culinary Extravaganza

Bread & Roses Artisanal Rolls & Butter
Medley of Spring Greens, Heirloom Tomatoes, Lebanese Cucumbers, & Balsamic Dressing
Spinach, Strawberries, Feta Cheese, Honeyed Pecan with a Raspberry Vinaigrette
Charcuterie Delight: Array of Cold Meats & Artisanal Cheeses
Penne Pasta with Chorizo, & Tomato Basil Cream
Horseradish Crusted Slow Cooked Roast Beef & Demi-Glaze
Breast of Chicken Cacciatore
Seasoned Basmati Rice Pilaf
Creamy Boursin Mashed Potatoes with Chives
Roasted Fresh Seasonal Vegetables
A Delightful Selection of Dessert Squares
Freshly Brewed Coffee & Assorted Teas

\$63.00 Per Person
(Minimum 40 Persons)
Taxes & 18% Service Charge Extra

Chef's Gastronomic Spread

Bread & Roses Artisanal Rolls & Butter
Medley of Spring Greens, Heirloom Tomatoes, Lebanese Cucumbers, & Balsamic Dressing
Traditional Greek Penne Pasta Salad
Charcuterie Delight: Array of Cold Meats & Artisanal Cheeses
Roasted Breast of Chicken, Creamy Mushroom & Tarragon Sauce
Butternut Squash Ravioli with Creamy Nutmeg Sage Sauce
Poached Decorated Salmon with a Pecan Honey white Glaze with Blueberries
Buttermilk Whipped Mash Potatoes
Spanish Rice with Fresh Scallion, Crushed Tomatoes & Cumin
Seasoned Seasonal Grilled Vegetables
Triple Chocolate Layer Cake, Raspberry Greek Yoghurt Cheesecake, & Carrot Caramel Cheesecake
Freshly Brewed Coffee & Assorted Teas

\$69.00 Per Person
(Minimum 40 Persons)
Taxes & 18% Service Charge Extra

Quoted prices subject to 13% HST and 18% service charges. Prices and menu content subject to change without notice.

Dinner Buffet



Chef's Artisanal Showcase

Bread & Roses Artisanal Rolls and Butter
Medley of Spring Greens, Heirloom Tomatoes, Lebanese Cucumbers, & Balsamic Dressing
Fresh Asparagus, Walnuts, & Goat Cheese
Traditional Greek Salad
Traditional Caesar Salad with Crisp Romaine
Wild Mushroom Ravioli with Creamy Leeks & Braised Beef
Breast of Chicken with Artichokes, Sundried Tomatoes & Shallots
Slow-Cooked Montreal-Spiced Roast Beef with Mushroom Demi-Glaze
Poached Decorated Salmon with a Teriyaki Honey Glaze, Sesame Seed Sprinkles
Seasonal Grilled Vegetables
Fragrant Mediterranean Rice Infused with Mint
Yorkshire Pudding Pastry filled with Creamy Mashed Potatoes
Assorted Carrousel of Cakes & Mini Pastries
Freshly Brewed Coffee & Assorted Teas

\$78.00 Per Person
(Minimum 40 Persons)
Taxes & 18% Service Charge Extra

Quoted prices subject to 13% HST and 15% service charges. Prices and menu content subject to change without notice.

Reception & Hors D'oeuvres



Hot Hors D'Oeuvres

(12 pieces)

Shrimp and Vegetable Dumplings

\$34.95 per dozen

Chicken Skewers & Thai Peanut Sauce

\$27.95

Meatballs & Chimichurri Sauce

\$32.95

Kale & Quinoa Bites

\$29.95

Spring Rolls

\$28.95



Cold Canapés

(12 pieces)

Smoked Salmon Canapés

\$34.95

Shrimp Canapés

\$34.95

Liver Pate Mousse

\$34.95

Salami Canapés

\$34.95

Cheese Stuffed Cherry Tomatoes

\$24.95

Quoted prices subject to 13% HST and 18% service charges. Prices and menu content subject to change without notice.

Beverage Services



Quoted prices subject to 13% HST and 18% service charges. Prices and menu content subject to change without notice.

CASH BAR

This option is suggested when guests prefer to handle their own beverage expenses. Our mixed drinks encompass a selection of standard bar mixes, and the listed prices already incorporate applicable taxes, ensuring a hassle-free experience.

Liquor - 1 oz. - \$9.00

Canadian Club Rye, Bacardi White Rum, Crown Royal Scotch
Bombay Gin, Smirnoff Vodka, Bulleit Bourbon

Liqueurs - 1 oz. - \$10.00

Cointreau, Drambuie, Bailey's Irish Cream, Kahlua,
Amaretto, Courvoisier V.S., Grand Marnier

House Wine 5 oz. Glass - \$8.00

Soft Drinks 12 oz. Glass - \$4.00

Domestic Beers 12 oz. - \$9.00

Premium Beers 12 oz. - \$10.00

HOST BAR

The Host Bar is invoiced based on the consumption of the guests and is particularly advisable when the host is hosting the reception, subject to an additional 18% gratuity charge.

Liquor - 1 oz. - \$8.00

Canadian Club Rye, Bacardi White Rum, Crown Royal Scotch
Bombay Gin, Smirnoff Vodka, Bulleit Bourbon

Liqueurs - 1 oz. - \$9.00

Cointreau, Drambuie, Bailey's Irish Cream, Kahlua
Amaretto, Courvoisier V.S. Grand Marnier

House Wine 5 oz. Glass - \$8.00

Soft Drinks 12 oz. Glass - \$4.00

Domestic Beers 12 oz. - \$8.00

Premium Beers 12 oz. - \$9.00

Beverage Services



Quoted prices subject to 13% HST and 18% service charges. Prices and menu content subject to change without notice.

Cocktail Punch Selections

Fruit (serves 40 persons) \$170.00
Alcohol (serves 40 persons) \$200.00

House Wine & Beer Selections

Domestic Red or White – 750 ml. \$30.00
Imported Red or White – 750 ml. \$36.00
Domestic Beers 12 oz. \$7.95
Premium Beers 12oz. \$9.95

Red Wines

Shiraz Carnivor Australia
\$35.00
Pelee Island Merlot Canada
\$35.95
Chateau De Courteillac Bordeaux France
\$39.95
Valpolicella Italy
\$41.95

White Wines

Pelee Island Chardonnay Canada
\$32.95
Pelee Island Pinot Grigio Canada
\$33.95
Messacorona Pinot Grigio (1) Italy
\$36.00
Whitehaven Sauvignon Blanc New Zealand
\$42.95

Sparkling Wines & Champagne

Ruffino Prosecco Rose Italy
\$36.95
Henkell Trocken Germany
\$43.95
Moët & Chandon France
\$105.00