

BANQUET MENU



Breakfast

**MINIMUM
15 PEOPLE**

**(ALL BREAKFAST BUFFETS ARE SERVED WITH FRESHLY BREWED
REGULAR AND DECAFFINATED COFFEE AND SELECTION OF TEAS)**

CLASSIC CONTINENTAL

ASSORTED CHILLED FRUIT JUICES
SELECTION OF ASSORTED CROISSANT, DANISH AND HOME BAKED MUFFINS
ASSORTED WHITE AND WHOLE WHEAT BREAD
SELECTION OF FRUIT YOGURTS
SLICED SEASONAL FRUITS AND BERRIES
FRUIT PRESERVES, JAMS, BUTTER AND HONEY

\$23⁹⁵
PER PERSON

EXECUTIVE CONTINENTAL

ASSORTED CHILLED FRUIT JUICES
SELECTION OF ASSORTED CROISSANT, DANISH AND HOME BAKED MUFFINS
ASSORTED WHITE AND WHOLE WHEAT BREAD
SLICED SMOKED AND CURED MEATS
ASSORTED CHEESE PLATTER
INDIVIDUAL GREEK YOGURT
FRUIT SALAD WITH BERRIES

\$28⁹⁵
PER PERSON

HEALTHY MORNING

ASSORTED FRUIT JUICES
MULTIGRAIN LOW-FAT MUFFINS AND BAGELS
12-GRAIN AND WHOLE WHEAT BREAD
FAT-FREE GREEK YOGURT AND COTTAGE CHEESE
HOT OATMEAL STATION WITH RAW SUGAR, DRIED CRANBERRIES AND RAISINS
FRUIT AND BERRY SALAD
FRUIT PRESERVES, JAMS, BUTTER AND HONEY

\$25⁹⁵
PER PERSON

THE CANADIAN

ASSORTED CHILLED FRUIT JUICES
ASSORTED CROISSANT, DANISH AND MUFFIN
FARM FRESH SCAMBLED EGG
SMOKED COUNTRY BACON AND PORK SAUSAGE
SAVOURY DICED BREAKFAST POTATO
BAKED BEANS
ASSORTED WHOLE AND MULTIGRAIN BREADS
FRUIT PRESERVES, JAMS, BUTTER AND HONEY

\$31⁹⁵
PER PERSON

Breakfast

ALA CARTE BREAKFAST OPTIONS

BAGELS AND CREAM CHEESE	\$6.00 PER PERSON
ASSORTED CROISSANT	\$45 PER DOZEN
ASSORTED DANISH	\$45 PER DOZEN
HOME BAKED MUFFINS	\$45 PER DOZEN
WHOLE FRESH FRUIT	\$6.00 PER PERSON
SLICED FRUIT PLATTER WITH BERRIES	\$10.00 PER PERSON
ASSORTED FRUIT BREADS	\$8.00 PER PERSON
SMOKED COUNTRY BACON	\$8.00 PER PERSON
PORK SAUSAGE	\$6.00 PER PERSON
TURKEY SAUSAGE	\$6.00 PER PERSON
BUTTERMILK PANCAKES	\$6.00 PER PERSON
BREAD STATION	\$6.00 PER PERSON
ASSORTED BOTTLED SMOOTHIES	\$6.00 PER PERSON
EGG BENEDICT	\$8.00 PER PERSON
YOGURT PARFAIT	\$8.00 PER PERSON
OATMEAL STATION	\$8.00 PER PERSON



AM AND PM BREAK OPTIONS

CHOCOLATE FUDGE BROWNIES
FRESHLY BAKED COOKIES
WHOLE FRESH FRUIT
ASSORTED FRUIT BREADS
FRUIT SKEWERS WITH HONEY YOGURT DIP
DOMESTIC CHEESE PLATTER
VEGETABLES CRUDITES WITH DIP
PREZELS AND CHIPS
TRIO OF DIPS WITH PITA
SELECTION OF SEASONAL DELIGHT



ALA CARTE BEVERAGE OPTIONS

SMALL URN OF COFFEE (10 CUPS)	\$25 PER URN
SMALL URN OF HOT WATER (10 CUPS) TEA	\$25 PER URN
MEDIUM URN OF COFFEE (30 CUPS)	\$75 PER URN
MEDIUM URN OF HOT WATER (30 CUPS) TEA	\$75 PER URN
LARGE URN OF COFFEE (50 CUPS)	\$110 PER URN
LARGE URN OF HOT WATER (50 CUPS) TEA	\$110 PER URN
ASSORTED BOTTLE JUICES (300ML)	\$5.00 PER PERSON
BOTTLED WATER	\$5.00 EACH



Specialty Breaks

**MINIMUM
15 PEOPLE**

THE COOKIE JAR

FRESHLY BAKED ASSORTED COOKIES
COLD 2% MILK AND CHOCOLATE MLK
HOT CHOCOLATE
FRESH BREWED REGULAR AND DECAF COFFEE
INTERNATONAL BLEND OF HERBAL TEAS

\$20⁹⁵
PER PERSON

STAY FIT

YOGURT STATION SERVED WITH GRANOLA AND HONEY
HOME BAKED OATMEAL COOKIES
SLICED FRESH FRUIT WITH BERRIES
FRESH VEGETABLES CRUDITES WITH DIP
BOTTLED WATER
FRESH BREWED REGULAR AND DECAF COFFEE
INTERNATONAL BLEND OF HERBAL TEAS

\$22⁹⁵
PER PERSON

CHOCOLATE DELIGHT

TRUFFLE CHOCOLATE BROWNIE SQUARES
CHOCOLATE CHIP AND DOUBLE CHOCOLATE COOKIES
HOT CHOCOLATE
CHOCOLATE MILK
BOTTLED WATER
FRESH BREWED REGULAR AND DECAF COFFEE
INTERNATONAL BLEND OF HERBAL TEAS

\$23⁹⁵
PER PERSON

CHEESE, FRUIT AND MORE..

CANADIAN AND INTERNATIONAL CHEESE BOARD WITH CRACKERS
TRIO OF DIPS WITH PITA BREAD
SLICED FRESH SEASONAL FRUIT
FRESH BREWED REGULAR AND DECAF COFFEE
INTERNATONAL BLEND OF HERBAL TEAS

\$25⁹⁵
PER PERSON

Lunch Buffets

**MINIMUM
15 PEOPLE**

THE GOURMET SANDWICH BOARD

\$43⁹⁵

PER PERSON

CHOICE OF SOUP AND SALAD (ANY 2)

- CHEF'S CHOICE FROM THE KETTLE
- MELANGE OF SPRING GREENS, GRAPE TOMATO, CUCUMBER AND BALSAMIC DRESSING
- BABY SPINACH AND STRAWBERRY SALAD, TOASTED PUMPKIN SEEDS, FETA CHEESE, RASPBERRY VINAIGRETTE

CHOICE OF SANDWICHES (ANY 3)

PREPARED ON ASSORTED GOURMET BREADS AND BUNS

- SMOKED CHICKEN, AVOCADO SPREAD, LETTUCE, TOMATO, CHEDDAR CHEESE, DIJON MUSTARD AIOLI.
- ROAST BEEF, CARAMALISED ONION, LETTUCE, TOMATO, CHEDDAR CHEESE, DIJON MUSTARD AIOLI
- SMOKED HAM, SWISS CHEESE, SLICED PICKLES, RED ONION, LETTUCE, TOMATO, HONEY MUSTARD AIOLI.
- TUNA SALAD WITH CAPERS, RED ONION AND PARSLEY.
- EGG SALAD WITH SCALLIONS.
- MEDITERRANEAN GRILLED VEGETABLES, HUMMUS.
- BUFFALO MOZZERELLA, BEEFSTEAK TOMATOES, BASIL PESTO

FRESHLY BAKED COOKIES

INDIVIDUAL BAGS OF POTATO CHIPS

FRESH BREWED REGULAR AND DECAF COFFEE

INTERNATIONAL BLEND OF HERBAL TEAS

THE GOURMET SANDWICH BOARD

\$45⁹⁵

PER PERSON

CHOICE OF SOUP AND SALAD (ANY 2)

- CHEF'S CHOICE FROM THE KETTLE
- CAESAR SALAD, PARMESAN CHEESE, CROUTONS, BACON BITS, CREAMY GARLIC DRESSING
- RED BLISS POTATO SALAD WITH GRAINY MUSTARD DRESSING

ASSORTED FLOUR AND WHOLE WHEAT TORTILLA WRAPS

CHOOSE 3 FILLINGS

- SMOKED CHICKEN, AVOCADO SPREAD, LETTUCE, TOMATO, CHEDDAR CHEESE, DIJON MUSTARD AIOLI
- ROAST BEEF, CARAMALISED ONION, LETTUCE, TOMATO, CHEDDAR CHEESE, DIJON MUSTARD AIOLI
- SMOKED HAM, SWISS CHEESE, SLICED PICKLES, RED ONION, LETTUCE, TOMATO, HONEY MUSTARD AIOLI
- TUNA SALAD WITH CAPERS, RED ONION AND PARSLEY
- EGG SALAD WITH SCALLIONS
- MEDITERRANEAN GRILLED VEGETABLES, HUMMUS
- BUFFALO MOZZERELLA, BEEFSTEAK TOMATOES, BASIL PESTO

ASSORTED SQUARES AND CHOCOLATE BROWNIE

INDIVIDUAL BAGS OF CHIPS

FRESH BREWED REGULAR AND DECAF COFFEE

INTERNATIONAL BLEND OF HERBAL TEAS

Lunch Buffets

**MINIMUM
15 PEOPLE**

LITTLE ITALY

\$49⁹⁵

PER PERSON

ASSORTED BREAD ROLLS AND BUTTER
CHEF'S SOUP FROM THE KETTLE

CAESAR SALAD, PARMESAN CHEESE, CROUTONS, BACON BITS, CREAMY GARLIC DRESSING.
GRILLED VEGETABLES, TOMATO, BOCCOCINI
CHICKEN MARSALA WITH A CREAMY MUSHROOM SAUCE
CHEESE TORTELLINI IN SPICY ARABIATTA SAUCE
STEAMED MEDLEY OF VEGETABLES

SELECTION OF PASTRIES AND TIRAMISU
FRUIT AND BERRY SALAD
FRESH BREWED REGULAR AND DECAF COFFEE
INTERNATONAL BLEND OF HERBAL TEAS

THE GREAT CANADIAN BUFFET

\$49⁹⁵

PER PERSON

ASSORTED BREAD ROLL AND BUTTER
CHEF'S SOUP FROM THE KETTLE

BABY GREENS WITH ONTARIO GRAPE TOMATOES, CARROT STRAWS AND BALSAMIC VINAGRETTE
ONTARIO ROAST CHICKEN BREAST, ROSEMARY SAUCE
FARM RAISED BAKED SALMON WITH DILL SAUCE
SPINACH AND CHEESE CANNELONI
SEASONAL LOCAL VEGETABLES
ROASTED MINI REDS
ASSORTED BUTTERTARTS AND SQUARES

SLICED FRUIT AND BERRIES
FRESH BREWED REGULAR AND DECAF COFFEE
INTERNATONAL BLEND OF HERBAL TEAS

FLAVOURS OF ASIA

\$49⁹⁵

PER PERSON

ASSORTED BREAD ROLLS AND BUTTER
CHEF'S SOUP FROM THE KETTLE

NAPA CABBAGE AND MANGO SALAD
LEMONGRASS FLAoured CHICKEN WITH THAI CREAM SAUCE
PANSEARED SALMON WITH SWEETCHILLI SAUCE
VEGETABLE FRIED RICE
SESAME-SOY BOKCHOY

ASSORTED MANGO AND RASPBERRY MOUSSE
FRESH BREWED REGULAR AND DECAF COFFEE
INTERNATONAL BLEND OF HERBAL TEAS

Lunch Buffets

**MINIMUM
15 PEOPLE**

BACKYARD BAR-BE-QUE

\$49⁹⁵

PER PERSON

ASSORTED BREAD ROLLS AND BUTTER
CHEF'S SOUP FROM THE KETTLE

TOSSED GREEN SALAD, HOUSE DRESSING
MANGO COLESLAW
BBQ SPICED CHICKEN BREAST SERVED IN OUR HOME-MADE BBQ SAUCE
MARINATED SLICED FLANK STEAK IN CHIMICHURRI SAUCE
SEASONED POTATO WEDGES
TRADITIONAL MACARONI AND CHEESE

SLICED SEASONAL FRUIT
CHEF'S CHOICE OF DESERT AND BITES
FRESH BREWED REGULAR AND DECAF COFFEE
INTERNATONAL BLEND OF HERBAL TEAS

TASTE OF DANFORTH

\$49⁹⁵

PER PERSON

ASSORTED BREAD ROLLS AND BUTTER
CHEF'S SOUP FROM THE KETTLE

GREEK SALAD WITH TOMATO, CUCUMBER, OLIVES AND FETA
TRADITIONAL TZAZIKI, HUMMUS AND BABA GHANOUSH
GARLIC AND OREGANO MARINATED CHICKEN SOUVLAKI
PANSEARED SALMON WITH FENNEL TOMATO RAGOUT
CHEESE TORTELLINI, PESTO CREAM SAUCE
LEMON PARSLEY POTATOES
SEASONAL VEGETABLE MEDLEY

BAKLAVA AND ASSORTED SQUARES
FRESH BREWED REGULAR AND DECAF COFFEE
INTERNATONAL BLEND OF HERBAL TEAS

Dinner Buffet

**MINIMUM
40 PEOPLE**

APPETIZERS

- FRESH BAKED ROLLS WITH CREAMERY BUTTER
- CHEF'S DAILY SOUP FROM THE KETTLE
- MESCLUN OF SPRING GREENS, ARUGULA, CUCUMBER, TOMATOES AND CARROTS WITH HOUSE DRESSING
- CAESAR SALAD STATION WITH CRISP ROMAINE, PARMESAN CHEESE, GARLIC CROUTONS AND CLASSIC CAESAR DRESSING
- NEW POTATO SALAD WITH GHERKIN, CAPERS, RED ONION IN A VINAGRETTE
- TUSCAN STYLE FUSSILI SALAD WITH KALAMATA OLIVES AND ROASTED RED PEPPERS
- ANTIPASTO BOARD WITH SMOKED AND SLICED MEATS
- ONTARIO CHEESE PLATTER WITH CRACKERS AND GRAPES

ENTREES CHOICE OF TWO:

- GRILLED CHICKEN BREAST WITH A WILD MUSHROOM SAUCE
- BUTTER CHICKEN (BONELESS CHICKEN IN A MILD INDIAN SPICED TOMATO SAUCE)
- ROAST AAA TOP SIRLOIN WITH A PEPPERCORN SAUCE
- BAKED ATLANTIC SALMON FILLET IN A TARRAGON CREAM SAUCE
- PAN ROASTED SOLE WITH A PUTTENESCA SAUCE
- SPINACH AND CHEESE CANNELONI IN A ROSE SAUCE
- VEGETABLE THAI CURRY WITH COCONUT CREAM AND LEMON GRASS

SERVED WITH CHEF'S SELECTION OF FRESH SEASONAL VEGETABLES, POTATOES

CHEF'S DESSERT TABLE

- ASSORTMENT OF FRENCH PASTRIES AND TARTS
- SELECTION OF TORTES, CAKES AND FLANS
- FRESH TROPICAL SLICED FRUITS AND BERRIES
- VARIETY OF CHEESE CAKE SQUARES
- COFFEE AND TEA

\$79⁹⁵

PER PERSON

Plated Dinners

**MINIMUM
25 PEOPLE**

SOUP OR SALAD CHOICE OF ONE:

- CHEF CRAFTED SEASONAL SOUP
- MESCLUN OF SPRING GREENS, ARUGULA, CUCUMBER, TOMATOES AND CARROTS WITH A HOUSE DRESSING
- CAESAR SALAD WITH CRISP ROMAINE, PARMESAN CHEESE, GARLIC CROUTONS AND CLASSIC CAESAR DRESSING
- BABY SPINACH AND ARUGULA WITH STRAWBERRY AND CRANBERRY IN A POPPY SEED DRESSING
- ROMA TOMATO, MARINATED OLIVES AND BOCCOCINI CHEESE WITH ARUGULA IN A PESTO DRESSING

ENTRÉE CHOICE OF ONE:

FRESHLY BAKED ROLLS AND BUTTER

ALL ENTREES SERVED WITH SEASONAL VEGETABLES, POTATOES OR RICE

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|---|----------------|
| • SUPREME OF CHICKEN STUFFED WITH ROASTED PEPPERS AND GOAT CHEESE, TARRAGON SAUCE | \$63.00 |
| • LEMON THYME FLAVOURED CHICKEN SUPREME WITH A SHALLOT PORT WINE SAUCE | \$63.00 |
| • GRILLED ONTARIO BEEF STRIPLOIN, ROSEMARY RED WINE JUS | \$63.00 |
| • PANSEARED PACIFIC SALMON, FENNEL AND MUSTARD CREAM REDUCTION | \$63.00 |
| • CITRUS PEPPERCORN SOLE, SAFFRON SAUCE | \$61.00 |
| • BUTTERNUT SQUASH RAVIOLI, SAGE BUTTER SAUCE | \$58.00 |

DESSERT CHOICE OF ONE:

- APPLE BLOSSOM WITH A WARM VANILLA BEAN SAUCE
- BAKED NEW YORK CHEESECAKE WITH A WILD BERRY COMPOTE
- CHOCOLATE LAVA CAKE, RASPBERRY DRIZZLE, BERRIES
- CHOCOLATE TRUFFLE MOUSSE, CARAMEL SAUCE, WILD BERRIES

COFFEE AND TEA

Reception Packages

SILVER

\$42⁹⁵

PER PERSON

GOLD

\$48⁹⁵

PER PERSON

PLATINUM

\$54⁹⁵

PER PERSON

RECEPTION ADD ONS

- SMOKED SALMON PLATTER WITH CAPERS, LEMON AND DILL
- DOMESTIC AND INTERNATIONAL CHEESE BOARD WITH CRACKERS
- GRILLED VEGETABLES AND MEAT ANTIPASTO PLATTER
- ASSORTED COCKTAIL SANDWICHES (50 PCS)
- FRESH FRUIT AND BERRY SKEWERS
- SLICED FRESH AND SEASONAL FRUIT WITH BERRIES
- FRESH VEGETABLE CRUDITES AND DIPS
- BOWL OF POTATO CHIPS, PRETZELS
- SELECTION OF SQUARES AND BROWNIES
- ASSORTEMENTS OF CHEESECAKE, MACROONS
- CELEBRATION CAKE (FULL SLAB)
- CELEBRATION CAKE (HALF SLAB)

COLD CAQNAPE (MINIMUM ORDER - 3 DOZEN)
HOT HORS D OEUVR (MINIMUM ORDER - 3 DOZEN)

\$19.95 PER PERSON
\$19.95 PER PERSON
\$21.95
\$80.00 PER PLATTER
\$9.95 PER SKEWERS
\$10.95 PER PERSON
\$9.95 PER PERSON
\$19.95 PER BOWL
\$48 PER DOZEN
\$55 PER DOZEN
\$115.00
\$75.00

\$44 PER DOZEN
\$46 PER DOZEN

Vegan Menu

MINIMUM
20 PEOPLE

HOT BREAKFAST

ASSORTED CHILLED FRUIT JUICES
SCRAMBLED EGGS (PLANT BASED)
APPLE AND SAGE SAUSAGE
DICED POTATOES
FRUIT SALAD AND BERRIES
MULTIGRAIN AND SOURDOUGH BREAD
FRESH BREWED COFFEE AND DECAFFEINATED COFFEE
INTERNATIONAL BLEND OF HERBAL TEAS
FRUIT PRESERVES, JAMS, BUTTER AND HONEY

AM BREAK

FRUIT SCREWS WITH YOGURT DIP
FRESH BREWED COFFEE AND DECAFFEINATED COFFEE
INTERNATIONAL BLEND OF HERBAL TEAS

PM BREAK

CHOCOLATE CHIP COOKIES
COCONUT VANILLA YOGURT
ASSORTED FRUIT JUICES AND SOFT DRINKS
FRESH BREWED COFFEE AND DECAFFEINATED COFFEE
INTERNATIONAL BLEND OF HERBAL TEAS

LUNCH

CHEF'S SOUP FROM THE KETTLE
FRESH BAKED ROLLS
HERITAGE GREEN SALAD WITH ITALIAN DRESSING
CURRIE CHICKPEAS

VEGETABLE RATATOUILLE
SAFFRON RICE

CHOCOLATE BROWNIES
FRESH BREWED COFFEE AND DECAFFEINATED COFFEE
INTERNATIONAL BLEND OF HERBAL TEAS

\$96⁰⁰
PER PERSON

Boxed Lunch

\$40⁰⁰

PER PERSON

ALL BOXED LUNCHES ARE ACCOMPANIED WITH BOTTLED WATER OR CHILLED JUICE ,
POTATO CHIPS, GRANOLA BAR, BROWNIE AND A CHOICE OF ONE SANDWICH FOR THE GROUP.

- TURKEY COBB: SMOKED SLICED TURKEY,BACON,GUACAMOLE, LETTUCE, TOMATO,RANCH OR BLUECHEESE , ONION HOAGIE BUN
- BLACK FOREST HAM: SLICED HAM, WHITE CHEDDAR CHEESE, PICKLES, LETTUCE, TOMATO,HONEY DIJON AIOLI, NINE GRAIN BREAD
- GRILLED VEGETABLE: GRILLED ZUCCHINI, PEPPERS, PORTOBELLO,LETTUCE,TOMATO, HUMMUS ON HERB SCHIACCIATA BUN.