

# Catering options

## Lunch

### Panini's

- Roasted turkey breast, cranberry mayonnaise, caramelized onion prosciutto and Swiss cheese
- Roasted vegetable with corn salsa, sambal pepper relish, brie and avocado
- Grilled chicken breast, pesto, bacon, mozzarella and tomato
- Roast strip loin, horseradish aioli, mushroom confit, smoked cheddar cheese
- Roast pork, swiss cheese, dill pickles, yellow mustard on French bread
- Smoke salmon, remoulade, fresh dill, cream cheese, sliced radish, golden beets

### Sandwiches

- Egg salad with fine diced vegetables, lettuce, on roasted garlic bread
- Spicy capicola, peppercorn mayo, cheddar cheese, lettuce and tomato, freshly baked bun
- Fresh roast turkey breast, cranberry-sage cream cheese, lettuce, pickled onion
- Cajun chicken salad, lettuce, chipotle mayo, swiss cheese
- BBQ Pulled chicken, smoked cheddar, grain mustard, coleslaw
- Roast beef, mushroom aioli, Havarti cheese, lettuce and tomato

### Wraps (whole wheat/rice paper)

- Grilled vegetables, avocado, goat cheese, lettuce, candy pecans
- Chicken, tzatziki, feta, lettuce, tomato, roasted pepper
- Roast beef, horseradish mayo, julienne vegetables, parmesan, lettuce, pickles
- Ham, swiss cheese, lettuce, apple butter, cucumber
- Cajun salmon, mango, feta cheese, lettuce, roasted pepper

## **Lunch sides**

### **SOUPS**

- Coconut curry with rice, green beans, broccoli, mushrooms
- Butternut squash, chipotle and lime
- Seasonal vegetable
- Cream of mushroom
- Roast tomato with fresh herbs
- Borscht

### **SALADS**

- Curried quinoa with figs, pecans, coconut, feta cheese, vegetables
- House with, dried cranberry, julienne vegetables, grape tomato, feta cheese
- Greek salad with pesto vinaigrette, olives, feta, tomato
- Green bean, Swiss, prosciutto salad with a sweet shallot vinaigrette
- Warm potato with shallots, bacon, grain mustard and fresh herbs
- Fusilli pasta, roasted vegetables, goat cheese balsamic dressing
- Caesar salad with fresh parmesan, crisp prosciutto, croutons and lemon
- Broccoli and cheddar with cranberries and sunflower seeds

### **HOT LUNCH / LIGHT DINNER**

- Chicken, beef, vegetable skewers, warm pita bread, tzatziki, tomato, lettuce, feta cheese
- Pasta with bolognese sauce or chicken alfredo served with garlic toast
- Chicken masala with rice pilaf and roasted vegetables
- Organic Chili with sour cream, green onion and cheddar, garlic cheese bread
- Lasagna roll ups with roast tomato sauce or creamy herb and cheese sauce
- Chicken or beef Quesadilla with sour cream and guacamole, rice and beans
- Sheppard's Pie, gravy, baked with four cheeses, fresh baked buns with butter

- Beef stroganoff with rice or fettuccini noodles, with garlic bread
- Curry shrimp bowl with fresh vegetables, rice and garlic bread
- Jerk chicken penne with roasted vegetables and cheddar cheese, fresh bread and butter
- Roast inside round of beef with mashed potato, vegetable medley and gravy

**TAPAS / APPITIZZERS – items below are priced per piece**

- Goat cheese stuffed prawns \$3.00
- BBQ pork ribs \$1.50
- Chicken skewers with peanut sauce \$1.50
- Bruschetta with homemade cranberry bread and boursin cheese \$1.00
- Boneless beef rib crostini with horseradish cream \$2.00
- Bacon wrapped scallops topped with hot pepper relish \$3.00
- Smoked salmon roulade stuffed with caper, lemon, dill cream cheese, cranberry crostini \$2.00
- Jumbo Shrimp cocktail \$2.50
- Shrimp dumplings with soya–lime–chili sauce for dipping \$2.50
- Wild mushroom baklava with mango chutney \$2.00
- King crab and avocado stacks with cilantro lime dressing \$3.00
- Crab & artichoke stuffed mushroom caps \$3.00
- Crab stuffed strip loin with hollandaise sauce \$3.00
- Roast vegetable rolls with goat cheese \$2.00
- Bacon bombs – bacon, pastry and cheese \$2.00
- Crab cakes with remoulade sauce \$3.00
- Marinated beef kebabs \$2.00
- Assorted meat balls \$1.00

## **PLATTERS**

- Charcuterie with artisan cheese, chutneys and vegetables
- Assorted vegetables with fresh herb dip
- Assorted Sushi with pickled ginger and wasabi
- Dip trio with warm pita bread, baba ganouj, dahl and candied ginger hummus
- Fresh fruit with vanilla yogurt
- Spinach dip with artisan breads for dipping
- Mexican layer dip with fresh tortilla chips
- Chilled seafood platter with clarified butter, cocktail sauce and rémoulade

## **DINNER**

- Roast chicken breast with mushroom, bacon whiskey sauce
- Baked chicken with apple-bacon Jack Daniels sauce
- St. Louis pork ribs with root beer bourbon glaze or BBQ sauce
- Roast strip loin with mushroom, tarragon sauce
- Roast inside round with red wine demi glaze
- Braised lamb shank, mint demi glaze
- Seafood fettuccini in a red pepper coulis (mussels, shrimp, scallops)
- Penne in a tomato basil cream sauce with grilled chicken
- Herb crusted pork loin with a grain mustard sauce
- Salmon fillet with caper, tomato and lemon beurre blanc

## **DINNER SIDES**

- Mashed potato
- Roasted Garlic Mashed potato
- Roasted mini potato with butter and herbs
- Baby potato with smoked bacon, grain mustard and caramelized onion
- Scallop potato with fresh thyme, creamy parmesan sauce
- Rice pilaf
- Coconut curry rice
- Roasted root vegetables
- Roasted beets with sea salt and olive oil
- Baby carrots with ginger and honey
- Cauliflower and broccoli topped with cheese sauce
- Rosemary roasted cauliflower
- Scalloped sweet potato with smoked cheddar

## **DESSERTS**

- Lemon pie with a short bread crust and raspberry coulis
- Triple chocolate mousse cake
- Pecan Frangelico cheese cake
- Peanut butter cake with chocolate ganache and caramel sauce
- Raspberry cheese cake
- Chocolate avocado pie with coconut crust
- Warm pecan tart with vanilla ice cream and caramel
- Blueberry tart with whip cream
- Baked apple crumble with whip cream and caramel
- Fresh seasonal fruit with sabayon
- Fresh strawberries with whip cream vanilla sponge cake

# Price guide

## Lunch

- Wraps, Panini & Sandwiches – with one lunch side \$12.00 per person
- Wraps, Panini & Sandwiches – with two sides \$14.00 per person
- Hot lunch & light dinner – 1 side \$15.00 per person
- Hot lunch & light dinner – 2 side \$18.00 per person

## Appetizers/Tapas

- \$1.50 per piece – \$4.00 per piece

## Platters – serve 25 people

- Seafood and charcuterie \$8.00 per person
- Veggies and fruit \$3.00 per person
- Sushi \$6.00 per person – 3 pieces each
- Dips – \$3.50 per person
- Chicken wings – \$4.00 per person – 4 pieces each – assorted sauces

## DINNER

- 1 protein, 2 sides, soup or salad – \$25 per person
- 2 proteins, 2 sides, soup or salad & dessert – \$30.00
- 2 proteins 2 sides, soup or salad, dessert & 2 platters \$40.00 per person

## Desserts

- \$7.00 per piece
- \$60.00 per cake or tart
- Fresh fruit \$4.00 per person

## Plates, water glasses and cutlery rental

- \$3.50 per person
- \$1.00 per person for wine glasses

**Bar service – 25\$ per hour plus set up and tear down.**

### **Costs per drink**

Drinks/Fruit Juice	\$ 2.00
Highballs/Domestic Beer/Cider/House Wine	\$ 5.50
Imported/Micro Brewed Beers	\$ 7.00
Premium Spirits/Liqueurs	\$ 8.00
Wine – pricing depends on selection	