

Catering options

Lunch

Panini's

- Pizza with ham, pepperoni, mushrooms, fresh basil, havarti , mozzarella, and cheddar
- Grilled vegetable with mango-peach salsa, goat cheese, fresh basil
- Grilled chicken breast, pesto, bacon, mozzarella and tomato
- Braised beef, horseradish aioli, mushrooms, hot house tomato and smoked cheddar cheese
- Smoked brisket, Russian dressing, caramelized onion, Swiss cheese, sauerkraut, grain mustard
- Turkey with bacon, cranberry cream cheese, onion and apple

Sandwiches

- Ham, cheddar, tomato, red onion, lettuce, mayonnaise and mustard
- Meat lovers - capicola, pepperoni, smoked brisket, lettuce, tomato, jalapeño havarti
- Fresh roast turkey breast, cranberry-sage cream cheese, lettuce, pickled onion and tomato
- Cajun chicken salad, lettuce, chipotle mayonnaise, Swiss cheese and tomato
- Korean BBQ Pulled chicken, goat cheese, coleslaw, lettuce and tomato
- Build your own, assorted breads, deli meat, cheese, lettuce, tomato, onion and condiments

Wraps (whole wheat/rice paper)

- Grilled vegetables, lettuce, goat cheese and creamy kale coleslaw
- Greek chicken, tzatziki, feta cheese, lettuce, tomato and black olives
- Curried chicken, bacon, apple, lettuce, goat cheese, julienne vegetables
- Ham, Swiss cheese, lettuce, apple butter and cucumber
- Steak, mushroom, cheddar, peppers, onion and rice

Lunch sides

SOUPS

- Coconut curry with rice, green beans, broccoli, mushrooms
- Butternut squash, chipotle and lime
- Autumn vegetable - squash, kale, onion, tomato, chick pea
- Cream of mushroom
- Roast tomato, basil and gin
- Borscht
- New England Clam chowder

SALADS

- Curried quinoa with figs, pecans, toasted coconut, feta cheese and vegetables
- House with, dried cranberry, julienne vegetables, grape tomato and feta cheese
- Greek salad with olives, feta and fresh basil
- Kale and cabbage slaw with julienne vegetables, dried cranberry, poppy seed dressing
- Classic potato salad with boiled eggs, mustard and creamy dressing
- Pasta, roasted vegetables, goat cheese and balsamic dressing
- Caesar salad with fresh grated parmesan, croutons and lemon
- Broccoli, cabbage, carrots and cheddar cheese with cranberries and sunflower seeds

HOT LUNCH / LIGHT DINNER

- Chicken, beef, vegetable skewers, warm pita bread, tzatziki, tomato, lettuce and feta cheese
- Chicken, beef and veggie burgers, brioche bun, lettuce, tomato, red onion and condiments
- Chicken masala with rice and vegetable medley
- Chili with sour cream, green onion cheddar cheese and garlic bread
- Meat or vegetable calzone with marinara sauce
- Beef stroganoff with egg noodles, onion, mushrooms and peppers

- Lobster mac and cheese au gratin add-\$2.00 per person
- Build your own tacos or fajita, chicken or beef with all the fixings
- Curry shrimp bowl with fresh vegetables, rice and garlic bread
- Chicken and seafood jambalaya with spicy vegetable and sausage rice
- Roast inside round of beef, garlic mashed potato, vegetable medley and mushroom tarragon sauce

TAPAS / APPETIZERS - items below are priced per piece

- Goat cheese stuffed prawns \$4.00
- Pork ribs \$2.50 Bourbon glaze or BBQ
- Chicken or Beef Kabobs with onion, peppers and mushrooms \$2.50
- Bruschetta with homemade cranberry bread and boursin cheese and tomato salsa \$2.00
- Boneless beef rib crostini, cherry reduction and horseradish cream \$3.00
- Bacon wrapped scallops topped with hot pepper relish \$6.00
- Smoked salmon roulade stuffed with capers and lemon dill cream cheese on a crostini \$3.00
- Gorgonzola, walnut and apple arancini with red wine pear aioli \$ \$3.00
- Wild mushroom baklava with a fig and walnut compote \$3.00
- Stuffed southwest romaine hearts with mango, peach and black bean salsa \$3.00
- Crab and artichoke stuffed mushroom caps \$4.00
- Mini Korean pulled pork or chicken sliders
- Roast vegetable spanakopita with goat cheese \$2.00
- Deviled eggs with a poached garlic prawn and pepper relish \$3.00

PLATTERS

- Charcuterie with artisan cheese, chutneys, pickled vegetables and flat bread
- Assorted vegetables with fresh herb dipping sauce

- Assorted Sushi with pickled ginger and wasabi
- B.C. cheese selections, homemade cheese ball, crackers and hot jelly
- Mini gourmet sandwiches on focaccia bread
- Seven layer dip with fried spicy tortilla chips

DINNER

- Roast chicken breast with mushroom and bacon whiskey sauce
- Grilled 'AAA' 8 oz strip loin with mushroom confit
- St. Louis pork ribs with bourbon glaze or BBQ sauce
- Stuffed chicken breast with goat cheese, walnut and strawberries
- Roast prime rib with demi glaze, Yorkshire pudding and horseradish
- Braised lamb shank with mint red wine demi glaze
- Seafood fettuccini in a red pepper coulis (mussels, shrimp, scallops) Add \$5.00 pp
- Linguini in a tomato basil chicken cream sauce, baked with mozzarella-cheddar blend
- Herb crusted pork tender loin with a grain mustard sauce
- Salmon fillet with caper, tomato and lemon beurre blanc

DINNER SIDES

- Mashed potato with butter milk and smoked cheddar
- Roasted garlic mashed golden potato
- Roasted potato with fresh herbs, green onion and sea salt
- Baked potato with sour cream, green onion and cheddar cheese
- Rice pilaf with onion, carrots, celery and mushrooms
- Coconut curry rice with mushrooms, broccolini, bok choy and green beans
- Roasted Kimpuri root vegetables - beets, carrots, turnup, parsnip and diakon
- Roasted purple and golden beets with sea salt and olive oil
- Baby carrots with garlic, honey and soy
- Bacon and maple glazed or hot and sour brussel sprouts

- Rosemary roasted cauliflower with onion and cheese
- Vegetable chow mein
- Risotto - barley or rice; choice of mushroom, saffron, grated parmesan and herbs or squash and sage

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
- Pecan raisin tart
- Baked apple crumble with whip cream and caramel

Price guide

Lunch

- Wraps, Panini & Sandwiches – with one lunch side \$14.00 per person
- Wraps, Panini & Sandwiches – with two sides \$16.00 per person
- Hot lunch & light dinner - 1 side \$18.00 per person
- Hot lunch & light dinner – 2 side \$22.00 per person

Platters

- Charcuterie \$8.00 per person
- Veggies or fruits \$3.00 per person
- Sushi - \$8.00 per person
- Dips - \$3.50 per person

- Gourmet Sandwiches - \$5 per person

DINNER

- 1 protein, 2 sides and soup or salad - \$30 per person
- 2 proteins, 2 sides, 1 appetizer, soup or salad & dessert - \$45.00
- 2 proteins 3 sides, 1 appetizer, soup or salad, dessert & 2 platters \$60.00 per person

Desserts

- \$7.00 per piece
- \$60.00 full cake or tart
- Fresh fruit \$4.00 per person
- Assorted sweet treats \$5.00 per person

Rentals Available

Plates, water glasses and cutlery rental

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

On-site chef service is a minimum of \$300.00

Servers are \$25 per hour each

Onsite service includes set up and clean up.

Bar service - includes set up and tear down, professionally licensed and organized. \$30 per hour

Costs per drink

Soft Drinks/Fruit Juice	\$ 2.50
Highballs/Domestic Beer/Cider/House Wine	\$ 6.00
Imported/Micro Brewed Beers	\$ 7.00
Premium Spirits/Liqueurs	\$ 9.00
Wine - pricing depends on selection	