

ISLINGTON GOLF CLUB

BANQUET MENUS



CONTINENTAL BREAKFAST

2

CONTINENTAL

12.95 per person | Minimum 10 guests

Choice of 2 Juices: Orange Juice, Grapefruit Juice, Tomato Juice, or Cranberry Juice

Assorted Croissants, Muffins, and Danish Pastries

Imported Preserves, Honey, and Butter

Selection of Seasonal Fruit with Berries

Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

Coffee service included for 1 hour

HEALTHY CONTINENTAL

14.95 per person | Minimum 10 guests

Choice of 2 Juices: Orange Juice, Grapefruit Juice, Tomato Juice, or Cranberry Juice

Assorted Low Fat Yogurts

100% Natural Granola with Skim Milk

Seasonal Fruit Skewers

Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

Coffee service included for 1 hour

EUROPEAN CONTINENTAL

15.95 per person | Minimum 10 guests

Choice of 2 Juices: Orange Juice, Grapefruit Juice, Tomato Juice, or Cranberry Juice

Butter Croissants and Breakfast Breads

Shaved Deli Meats

Domestic and International Cheese Selection

Assorted Low Fat Yogurts

Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

Coffee service included for 1 hour

PLATED BREAKFAST

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TRADITIONAL BREAKFAST

15.95 per person | Maximum 35 guests

Orange Juice
Basket of Assorted Baked Goods, Imported Preserves, Honey, and Butter
Fluffy Scrambled Eggs with Snipped Garden Chives
Country-style Farmer's Sausage and Smoked Bacon
Herb-infused Potato Galette
Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

FLAPJACKS AND FRENCH TOAST

16.95 per person | Maximum 35 guests

Orange Juice
Basket of Assorted Baked Goods, Imported Preserves, Honey, and Butter
Cinnamon Brioche French Toast and Buttermilk Pancakes with Candied Pecans, Bourbon Vanilla Butter, and Québec Maple Syrup
Country-style Farmer's Sausage and Smoked Bacon
Herb-infused Potato Galette
Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

EXECUTIVE BREAKFAST

17.95 per person | Maximum 35 guests

Orange Juice
Basket of Assorted Baked Goods
Imported Preserves, Honey, and Sweet Butter
Slow-poached Eggs with Canadian Back Bacon or Smoked Salmon with Garlic-sautéed Spinach on English Muffin
Tarragon-enriched Butter Emulsion
Country-style Farmer's Sausage and Smoked Bacon
Herb-infused Potato Galette
Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

BUFFET BREAKFAST ALTERNATIVES

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ADD AN OMELETTE STATION TO YOUR BREAKFAST SELECTION

6.95 per person | Minimum 35 guests

Made-to-order Omelettes

Garnishes: *Sautéed Mushrooms, Roasted Peppers, Green Onions, Cheddar Cheese, Smoked Ham, and Diced Tomatoes*

THE 1ST TEE

17.95 per person | Minimum 35 guests

Orange Juice, Grapefruit Juice, Tomato Juice, and Cranberry Juice

Basket of Assorted Baked Goods

Fluffy Scrambled Eggs with Snipped Garden Chives

Country-style Farmer's Sausage and Smoked Bacon

Herb-infused Potato Galette

Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

Chef Attended Station for 1-½ hours (minimum)

1 Chef Attendant required per 35 guests

Chef Attendant – \$25/hour

CREATE YOUR OWN BREAKFAST BUFFET

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BREAKFAST SELECTION

26.95 per person | Minimum 35 guests

- 1 Egg Choice
- 1 Potato Choice
- 2 Protein Choices
- 1 Accompaniment

Assorted Fruit Juices
Assorted Breakfast Pastries and Preserves
Selection of Fresh Fruit with Berries
Freshly Brewed Coffee and Assortment of Teas

EGG SELECTIONS

Fluffy Scrambled Eggs with Snipped Garden Chives
Fluffy Scrambled Eggs with Cheddar Cheese and Herb-infused Roma Tomato
Fluffy Scrambled Eggs with Mushrooms, Ham, and Gruyère Cheese
Individual Herb Omelette with Baby Spinach and Gouda Cheese
Classic Eggs Benedict

POTATO SELECTIONS

Rosemary and Garlic-infused Potato Galette
Klondike Rose Potato au Gratin with Scallion, Sweet Pepper, and Cheddar Cheese
Potato Lyonnaise with Caramelized Onion
Hash Browns

BREAKFAST PROTEIN SELECTIONS

Maple-glazed Ham
Country-style Farmer's Sausage
Mesquite Smoked Bacon
Turkey Sausage
Turkey Bacon
Ricotta Cheese Blintz with Sour Cherry Sauce

ACCOMPANIMENTS

Warm Oatmeal with Brown Sugar and Québec Maple Syrup
Steamed Asparagus and Sliced Tomato Platter with Tarragon-Chive Vinaigrette
Vanilla Yogurt with 100% Natural Granola and Fresh Berries
Cinnamon Brioche French Toast with Vanilla Butter and Candied Pecans
Mosaic of Domestic and International Cheeses
Buttermilk Pancakes with Maple Syrup

CREATE YOUR OWN LOCAL BRUNCH

BRUNCH SELECTION

39.95 per person | Minimum 35 guests

- 3 Salads
- 1 Egg Choice
- 2 Entrées
- 1 Accompaniment

Assorted Fruit Juice
Assorted Breakfast Pastries and Preserves
Selection of Fresh Fruit with Berries
Freshly Brewed Coffee and Assortment of Teas

GRAND BRUNCH SELECTION

44.95 per person | Minimum 35 guests

- 4 Salads
- 2 Egg Choices
- 2 Entrées
- 3 Accompaniments

Assorted Fruit Juice
Assorted Breakfast Pastries and Preserves
Selection of Fresh Fruit with Berries
Freshly Brewed Coffee and Assortment of Teas

CHILLED SELECTION

Classic Caesar Salad
Selection of Sweet and Bitter Lettuces, Assorted Dressings
Farfalle Pasta with Grilled Vegetable Ratatouille, Pesto Vinaigrette
Fingerling Potato Salad with Bacon Shallot Vinaigrette
Artichoke, Mushroom and Green Bean Salad
Sliced Tomato, Roasted Pepper, and Bocconcini Platter, Herb Emulsion
Asian Vegetable Slaw
Selection of Old World Meats
Greek Salad
Grilled and Roasted Vegetable Platter

ENTRÉES

Spinach and Cheese Cannelloni, Blush Sauce
Grilled Chicken Breast, Wild Mushroom and Shallot Fricassée
Bacon-wrapped Pork Tenderloin, Cider Reduction
Baked Salmon, Lemon Dill Beurre Blanc
Beef Émincé with Whole Grain Mustard, Peppercorn Reduction
Penne Pasta with Tiger Shrimp, Vegetable Julienne, Oyster Mushroom, Pernod Cream
Vegetarian or Meat Lasagna
Veal Tortellini with Sweet Pepper and Tomato Coulis

ACCOMPANIMENTS

Smoked Bacon
Country-style Sausage
Green and Yellow Beans, Sun-dried Tomato Butter
Honey and Pecan Glazed Carrots
Potato au Gratin
Brioche French Toast
Medley of Seasonal Vegetable
Buttermilk Pancakes
Cajun-scented New Potatoes
Zucchini and Sweet Pepper Provençal
Roasted Potatoes with Rosemary and Coarse Salt

EGG SELECTION

Individual Quiche Lorraine
Scrambled Eggs
Traditional Eggs Benedict

Inquire about our Chef-attended Omelette Station

*Add Carved Peppercorn-crusted Strip Loin of Angus Beef with Grainy Mustard Jus
9.95 per person Chef Attendant – \$25/hour*

BREAKFAST À LA CARTE

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BREAKFAST ITEMS À LA CARTE

- Assorted Mini Croissants, Muffins or Danish Pastries 2.50 each
- Variety Breakfast Breads (per loaf) 25.00 each (Serves 10)
- Assorted Low Fat Yogurts 2.75 each
- Variety of Bagels with Flavoured Cream Cheese 3.75 each
 - Add Smoked Salmon 5.50 per person*
 - Add Smoked Bacon or Country Sausage 2.50 each*
 - Add Fluffy Scrambled Eggs 2.50 per person*
- Selection of Scones with Preserves and Sweet Butter 3.95 each
- Brioche French Toast or Buttermilk Pancakes 5.95 each
- Smoked Salmon Platter with Traditional Garnishes 120.00 full side 1 kg (Serves 30) | 68.00 half side (Serves 15)

ASSORTED À LA CARTE ADDITIONAL

- Seasonal Whole Fruit 1.50 each
- House-baked Cookies 1.95 each
- Sliced Seasonal Fruit with Berries 3.95 each
- Fresh Fruit Skewers with Yogurt Dip 3.95 each
- Seasonal Berry and Yogurt Parfaits 6.95 each
- Mosaic of International and Domestic Cheese Presentation 7.50 each
- Crisp Garden Vegetables and Sun-dried Tomato Basil Dip 55.00 (Serves 25)

BEVERAGES À LA CARTE

- Freshly Brewed Coffee (Regular and Decaffeinated) 2.50 each
- Selection of Fine Teas 2.50 each
- 2% or Chocolate Milk (250 ml) 2.25 each
- Orange, Grapefruit or Cranberry Juice (1 L) 8.00 each
- Lemonade (1 L) 8.00 each
- Vitamin Water (Assorted Flavours) 3.25 each
- Gatorade (Assorted Flavours) 3.25 each
- Individual Assorted Fruit Juices 3.25 each
- Sparkling Water (750 ml) 3.25 each
- Bottled Water (500 ml) 2.75 each
- Assorted Soft Drinks 2.25 each

WORKING LUNCHEON

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WRAP IT UP SANDWICH SELECTION

25.95 per person | Minimum 15 guests

Classic Caesar Salad

Herb Focaccia Croutons, Reggiano Cheese, and Garlic Caesar Dressing

or

Selection of Sweet and Bitter Lettuces

White Balsamic Vinaigrette

Farfalle Pasta with Grilled Vegetable Ratatouille and Pesto Vinaigrette

Sandwich Selection

Albacore Tuna, Bibb Lettuce, Onion Sprouts, and Celery Apple Slaw

Smoked Turkey, Watercress, Swiss Cheese, and Cranberry Compote

Black Forest Ham, Cilantro, Mango Chutney, and Sweet Pepper Wrap

Grilled Vegetables, Goat's Cheese, Marinated Tomato, and Red Pepper Dip

Tiger Shrimp and Crab Salad with Lemon Dill Aioli

Seasonal Fruit Flan

Stone Fruit and Mixed Berry Flan With Vanilla Bean Custard and Chantilly Cream (Dessert may be replaced with Sliced Fresh Fruit Tray)

Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

MAKE YOUR OWN SANDWICHES

28.95 per person | Minimum 25 guests

Daily Soup

or

Classic Caesar Salad

Herb Focaccia Croutons, Reggiano Cheese, and Garlic Caesar Dressing

Deli Style Coleslaw

German-style Deli Potato Salad

Kosher Dill Pickles

Create Your Own Sandwiches

Assortment of Kaisers, Rye Breads and Twister Bagels

Canadian Cheddar and Swiss Emmenthal Cheese

Smoked Turkey, Black Forest Ham, Pastrami, and Egg Salad

Accompanied with Lettuce, Tomatoes, Pepperoncini, Sprouts, and Deli-style Condiments

Caramel Apple Cheesecake

Rich Baked Vanilla Bean Cheesecake, Roasted Spy Apple, Decadent Cider Caramel Sauce with Crème Anglaise

(Dessert may be replaced with Sliced Fresh Fruit Tray)

Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

Add the Following:

Albacore Tuna, Chicken Salad, and Sockeye Salmon Salad for an additional 4.00 per person

WORKING LUNCHEON

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CREATE YOUR OWN WORKING LUNCH

28.95 per person | Minimum 25 guests

All Working Lunches are arranged Buffet Style

2 Appetizers
3 Sandwiches
1 Dessert

Appetizer Selections

Wild and Tame Mushroom Soup
Honey-roasted Butternut Squash Soup
Cream of Roasted Leek and Potato
Vine-ripened Tomato and Sweet Pepper Bisque
Classic Hearts of Romaine Caesar Salad and Creamy Reggiano Dressing
Selection of Sweet and Bitter Lettuces with White Balsamic Vinaigrette
Farfalle Pasta Salad with Grilled Vegetable Ratatouille and Pesto Vinaigrette
Fingerling Potato Salad with Bacon-Shallot Vinaigrette

Sandwich Selections

Italian Cold Cut: *Shaved Italian Ham, Sopressata, Provolone Cheese, Roasted Sweet Pepper, Olive Relish, and Pepperoncini on Ciabatta*
Grilled Buffalo Chicken: *Chicken Breast, Crumbled Blue Cheese, Buffalo Sauce, Carrot and Celery Slaw, and Bibb Lettuce on Baguette*
Southern Crab and Shrimp Roll: *Surimi Crab, Tiger Shrimp, Avocado, and Lemon Cajun Aioli in Whole Wheat Tortilla*
Ham and Brie: *Ham and Brie Cheese with Honey-Dijon Mustard, Shaved Red Onion, and Sprouts on Onion Brioche Roll*
Chicken Caesar Wrap: *Grilled Chicken Breast with Classic Caesar Salad in Flour Tortilla Wrap*
Smoked Salmon on Dark Rye: *Applewood Smoked Salmon, Caper-Onion Relish, Herb Cream Cheese, and Watercress on Dark Rye*
Curried Egg Salad: *Egg Salad, Celery, Mild Curry Spice, Cilantro, and Tart Green Apple on Brioche Roll*
Asian Tofu Wrap: *Asian Vegetable Slaw, Tofu, Toasted Sesame, Crispy Noodles, Golden Raisins, and Sesame-Cilantro Vinaigrette*
Turkey Cranwich: *Natural Smoked Turkey Breast, Cream Cheese, Cranberry Compote, and Cress on Pumpnickel Baguette*
Pineapple Chicken Pita: *Golden Pineapple, Chicken Salad, Sweet Pepper, and Spring Onion on Multi-grain Loaf*
Albacore Tuna: *Creamy Albacore Tuna Salad, Bibb Lettuce, Onion Sprouts, and Celery Apple Slaw on Multi-grain Roll*
Grilled Vegetables and Goat's Cheese: *Grilled and Roasted Vegetables, Fresh Basil, Marinated Tomatoes, and Chèvre Cream*
Shaved Roast Strip Loin of Beef on Baguette: *Shaved Roasted Angus Strip Loin, Horseradish Mayo, Red Onion, Bibb Lettuce, and Pickle Radish Slaw on Baguette*

Dessert Selections

House-baked Cookies
Petite French Pastries and Tartlets
Sour Cherry Cheesecake
Caramel Apple Torte
Chocolate Truffle Cake
Fresh Fruit Display

Freshly Brewed Coffee and Assortment of Teas

WORKING LUNCHEON

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COLLEGE STREET – LITTLE ITALY

27.95 per person | Minimum 25 guests

Mixed Italian Greens

Garnished with Tiny Tomato, Marinated Olives, Gorgonzola Cheese, Balsamic Vinaigrette, and Herb Garlic Bread

Choice of 2 Entrees

Fusilli Pasta: Smoked Chicken Julienne, Grilled and Roasted Vegetables, Italian Parsley, and Fine Olive Oil

Spinach and Cheese Manicotti: Sweet Roasted Pepper, Tomato, and Basil Sauce

Rigatoni Pasta: Slow-simmered Plum Tomatoes, Fresh Basil, and Reggiano Cheese

Tri-coloured Cheese Tortellini: Sun-dried Tomato Cream

Accompanied by Parmesan Cheese and Dried Hot Chili Peppers

Individual Traditional Tiramisu

Espresso-saturated Lady Fingers, Light Mascarpone Mousse, Shaved Chocolate, and Marsala Wine

Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

THE DANFORTH – GREEK TOWN

27.95 per person | Minimum 25 guests

Basket of Pita, Flatbreads and Crusty Breads

Accompanied by Hummus, Tzatziki, and Baba Ghanoush

Create Your Own Greek Salad

Roma Tomatoes, Cucumbers, Kalamata Olives, Red Onions, Peppers, Feta Cheese, and Herb Garlic Vinaigrette

Chicken Souvlaki

Lemon Oregano-scented Olive Oil

Saffron Rice Pilaf with Dried Apricots and Toasted Almonds

Medley of Seasonal Vegetables

Traditional Greek Style Pastries

Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

Complement your Working Lunch with the following:

Meat or Vegetarian Lasagna for an additional 5.00 per person

Marinated Roma Tomato and Basil Bruschetta for an additional 2.95 per person

MEETING BREAK PACKAGE

All Break Packages set up Buffet Style

THE BACK NINE 6.25 per person

Assorted House-baked Cookies (Based on 2 pieces per person)

Freshly Brewed Coffee, Regular and Decaffeinated

Selection of Fine Teas

OPENING DAY 7.25 per person

Selection of Baked Mini Muffins, Croissants, and Danish Pastries (Based on 2 pieces per person)

Freshly Brewed Coffee, Regular and Decaffeinated

Selection of Fine Teas

BUMP AND RUN 10.95 per person

Lemon Poppyseed and Lemon-Cranberry Breakfast Breads

Lemon Meringue Tartlets and Citrus Coconut Square

Display of Oranges

Individual Lemonade, Citrus-flavoured Soft Drinks (Sprite, 7UP)

ON THE FAIRWAY 11.95 per person

Selection of International and Domestic Cheeses

Seasonal Fruit with Berries

Freshly Brewed Coffee, Regular and Decaffeinated

Selection of Fine Teas

ENGLISH TEE 14.95 per person

Assorted Wraps and Quartered Sandwiches (Based on 4 pieces per person)

Mini Fruit Tartlets

Assorted Scones with Sweet Butter and Imported Preserves

Selection of Fine Teas

Substitutions for soft drinks – No additional charge

Additional beverages available on consumption basis

CREATE YOUR OWN LUNCHEON BUFFET

44.95 per person | Minimum 50 guests

3 Salads
1 Platter
2 Entrées
2 Accompaniments
Assorted Pastries

Assorted Artisanal-style Breads
Seasonal Fruit with Berries
Freshly Brewed Coffee, Regular and Decaffeinated
Selection of Fine Teas

SALADS

Classic Caesar Salad
Baby Lettuces with Tiny Tomato and English Cucumbers
Fingerling Potato Salad
Asian Vegetable Slaw
Fresh Beet Salad with Toasted Walnuts and Blue Cheese
Watercress Frisée and Endive Salad, Sherry Vinaigrette
Artichoke, Mushroom, and French Bean Salad
Wheat Berry Salad
Traditional Greek Salad
Chickpea and Sun-dried Tomato Salad
Albacore Tuna Pasta Salad
Spinach Salad with Sun-dried Tomato and Buttermilk Dressing
Tortellini Pasta Salad

PLATTERS

Grilled and Roasted Vegetable Platter
Crisp Garden Vegetable and Dip
Poached Salmon Medallions, Dill Aioli
Selection of European-style Deli Meats and Sausages

ENTRÉES

Roasted Whole Chicken and Rosemary Jus
Émincé of Beef Tenderloin, Brandied Mushroom and Peppercorn Reduction
Baked Salmon Fillet, Julienne of Vegetable, and Citrus Butter Sauce
Aromatically Poached Sole Fillet and Vermouth Saffron Cream
Stuffed Chicken Supreme with Mushroom and Wild Rice
Teriyaki Salmon, Asian Vegetables, and Toasted Sesame
Roasted Pork Loin and Cider Glaze

ACCOMPANIMENTS

Mashed Potato with Sweet Garlic and Chive
Green and Yellow Beans, Sun-dried Tomato Shallot Butter
Horseradish Scalloped Potatoes
Roasted Mini Potato, Herb Butter Emulsion
Yellow Potato and Emmenthal Gratin
Wild Rice Pilaff with Vegetable Confetti
Medley of Seasonal Vegetables
Gingered Baby Carrots and Snap Peas

ENHANCE YOUR DINING EXPERIENCE

Add a Chef-attended Carving Station to your buffet.
See our Reception Culinary Stations page.

CREATE YOUR OWN DINNER BUFFET

54.95 per person | Minimum of 50 guests

3 Salads
1 Platter
2 Entrées
2 Accompaniments
Assorted Pastries

Assorted Artisanal-style Breads
Seasonal Fruit with Berries
Freshly Brewed Coffee, Regular and Decaffeinated
Selection of Fine Teas

CREATE YOUR OWN GRAND DINNER BUFFET

64.95 per person | Minimum of 50 guests

1 Soup
4 Salads
2 Platters
2 Entrées
1 Pasta
2 Accompaniments
2 Desserts
Assorted Pastries

Assorted Artisanal-style Breads
Seasonal Fruit with Berries
Freshly Brewed Coffee, Regular and Decaffeinated
Selection of Fine Teas

ENHANCE YOUR DINING EXPERIENCE

Add a Chef-attended Carving Station to your buffet.
See our Reception Culinary Stations page.

SOUPS

Vine-ripened Tomato and Sweet Pepper Bisque
Smoked Bacon and Sweet Corn Chowder with Dill Emulsion
Honey-roasted Butternut Squash Soup and Whipped Nutmeg Crème
Curried Carrot Potage with Coconut Cream

SALADS

Classic Caesar Salad
Baby Lettuces with Tiny Tomato and English Cucumbers
Fingerling Potato Salad
Asian Vegetable Slaw
Fresh Beet Salad with Toasted Walnuts and Blue Cheese
Watercress Frisée and Endive Salad, Sherry Vinaigrette
Artichoke, Mushroom, and French Bean Salad
Wheat Berry Salad
Seafood Antipasto Salad
Curried Israeli Couscous Salad
California Vegetable Slaw
Traditional Greek Salad
Baby Shrimp and Mandarin Salad
Albacore Tuna Pasta Salad
Chickpea and Sun-dried Tomato Salad
Bruschetta-style Multi-coloured Tomato Salad
Spinach Salad with Sun-dried Tomato and Buttermilk Dressing
Tortellini Pasta Salad

PLATTERS

Grilled and Roasted Vegetables
Crisp Garden Vegetable and Dip / Peel and Eat Shrimp
Prosciutto and Melon Platter / Pork Pâté with Cranberry Chutney / Pickled Mussels
Selection of Local Smoked Trout and Salmon / Charred Calamari
Poached Salmon Medallions with Dill Aioli
Selection of European-style Deli Meats and Sausages

ENTRÉES

Roasted Chicken Supreme, Rosemary Jus
Émincé of Beef Tenderloin, Brandied Mushroom and Peppercorn Reduction
Baked Salmon Fillet, Julienne of Vegetable, Citrus Butter Sauce
Medallions of Turkey, Wild Mushroom Sauce
Grilled Salmon, Mango Sweet Pepper Relish
Bacon-wrapped Pork Tenderloin and Cider Reduction

PASTAS

Wild Mushroom Agnolotti with Herbed Cream Sauce
Truffled Macaroni and Cheese
Tri-coloured Cheese Tortellini, Grilled Chicken, and Sun-dried Tomato
Penne with Smoked Salmon, Multi-coloured Peppers with Blush Sauce
Veal Manicotti with Roasted Sweet Pepper Tomato Sauce
Penne Pasta, Roasted Sweet Pepper, Grilled Artichoke, Spring Onion, and Tomato Reduction
Spinach and Ricotta Cannelloni with Goat's Cheese Cream

ACCOMPANIMENTS

Mashed Potato with Sweet Garlic and Chive
Green and Yellow Beans, and Sun-dried Tomato Shallot Butter
Horseradish Scalloped Potatoes
Roasted Mini Potato with Herb Butter Emulsion
Yellow Potato and Emmenthal Gratin
Wild Rice Pilaf with Vegetable Confetti
Medley of Seasonal Vegetables
Gingered Baby Carrots and Snap Peas

DESSERTS

Chocolate Truffle Cake
Tropical Fruit Charlotte
White Chocolate Mousse Cake with Fresh Raspberries
Raspberry Charlotte
New York-style Cherry Cheesecake
Tiramisu
Swiss Apple Flan
Mixed Berry Brûlée

LATE NIGHT DINNER BUFFET SUGGESTIONS

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CHILLED LATE NIGHT SEAFOOD SELECTION

599.99 per platter (serves 50 guests)

Selection of King Crab Legs, Poached Jumbo Shrimp, and Kiwi Mussels

Accompanied by Cocktail Sauce and Lemon

PORCHETTA STATION

Market price (serves 75 guests)

Traditional Italian Porchetta and Slow-roasted Stuffed Boneless Suckling Pig

Accompanied by Grilled and Roasted Vegetables, Crusty Breads, and Gourmet Mustards

EAST COAST OYSTER DORY

Market price

Selection of Freshly Shucked Seasonal Oyster Varieties

Arranged with Traditional Accompaniments

BARBECUE BUFFET

15

LUNCH BARBECUE BUFFET

38.95 per person | Minimum of 35 guests

Artisanal-style Rolls and Breads
Garden Crisp Vegetables and Dip
Hearts of Romaine Caesar Salad with Creamy Asiago Peppercorn Dressing
Southern Mixed Bean and Sweet Corn Salad
Fingerling Potato Salad with Bacon Shallot Vinaigrette

Entrée Selection

Choice of 2 of the following (guests are served both entrées):

Hamburger
Debreczeni Sausage
Chicken Kebob with Fresh Herbs and Olive Oil
5 oz. Pesto-brushed Chicken Breast

Peaches and Cream Corn with Ancho Butter
Grilled and Roasted Summer Vegetable Medley
Roasted Mini Potatoes with Sour Cream and Chives

Fruit Salad
Assorted Pies

DINNER BARBECUE BUFFET

48.95 per person | Minimum 50 guests

Artisanal-style Rolls and Breads
Seasonal Gazpacho Soup with Cilantro and Lime
Garden Crisp Vegetables and Dip
Hearts of Romaine Caesar Salad with Creamy Asiago Peppercorn Dressing
Southern Mixed Bean and Sweet Corn Salad
Fresh Pickled Sweet Beet Salad with Toasted Walnuts, Sherry Vinegar, and Gorgonzola Cheese
Fingerling Potato Salad, Bacon Shallot Vinaigrette
Wheatberry Salad with Dried Fruit, Seeds, and Cider Vinaigrette

Entrée Selection

Choice of 2 of the following (guests are served both entrées):

6 oz. Angus Strip Loin Steak
Frenched Pork Chop
½ lb. Baby Back Ribs
Chicken Kebob with Fresh Herbs and Olive Oil
5 oz. Chicken Breast
5 oz. Salmon Fillet

Peaches and Cream Corn with Ancho Butter
Grilled and Roasted Summer Vegetable Medley
Roasted Mini Potatoes with Sour Cream and Chives

Fruit Salad
Assorted Pies and House-baked Cookies

LUNCH & DINNER À LA CARTE

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ON ARRIVAL 2.50 per person

Assorted Garden Fresh Vegetables and Dip

or

Bread Dips and Spreads (Choice of 1)

Hummus: *Chickpeas, Tahini, Garlic, Lemon and Olive Oil*

Tapenade: *Kalamata Olives, Garlic, Olive Oil and Brandy*

Sun-dried Tomato Cream Cheese

Baba Ghanoush: *Baked Eggplant, Tahini, Lemon Juice, Garlic, Onion, and Olive Oil*

Accompanied by Grilled Pita, Artisan Style Rolls, and Flat Breads

Selection based on 1 platter for each table of 8

SOUP SELECTION 8.00 per person

Vine-ripened Tomato and Sweet Pepper Bisque

Smoked Bacon and Sweet Corn Chowder, Dill Emulsion

Cream of Roasted Leek and Potato, Crumbled Stilton

Tuscan Minestrone with Fresh Basil and Reggiano Cheese

Honey-roasted Butternut Squash Soup, Whipped Nutmeg Crème

Wild and Tame Mushroom Soup, Truffle-scented Olive Oil

Smoked Chicken and Vegetable Broth, Black Pepper Dumpling

Curried Carrot Potage, Coconut Cream

CHILLED SOUP SELECTION 8.00 per person

Vichyssoise

Cucumber and Mint

Chilled Melon and Port

Gazpacho with Tequila and Lime

GRAND SOUP SELECTION 9.00 per person

Asian-inspired Blue Crab and Lobster Bisque

Essence of Lemon Grass, Kaffir Lime, and Ginger

Mesquite-smoked Tomato and Basil

Herbed Goat's Cheese Crostini and Basil Oil

Curried Pumpkin and Sweet Potato Soup

Spiced Yogurt Chicken Saté and Herb Pulse

En Croûte Add 1.50

SALAD SELECTION

Classic Hearts of Romaine Caesar Salad 10.00 per person
Creamy Reggiano Dressing

Selection of Sweet and Bitter Lettuces, Candied Pecans, Dried Cranberries, and Golden Raisins 10.00 per person
White Balsamic Vinaigrette

Salad of Red Oak, Treviso, Watercress, and Frisée 10.00 per person
Tiny Tomatoes, English Cucumber, Crumbled Chèvre, and Champagne Vinaigrette

Tangle of Young Lettuces 10.00 per person
Shaved Pear, Olive Oil Toasted Walnut, and Sherry Vinaigrette

Baby Spinach 10.00 per person
Charred Red Onion, Sun-dried Tomato, Charred Artichoke, and Mustard Seed Emulsion

Medley of Seasonal Greens 10.00 per person
Multi-coloured Tomato, Goat's Milk Feta, Spiced Pumpkin Seeds, and Creamy Balsamic Vinaigrette

GRAND SALAD SELECTION

Selection of Hand-picked Baby Lettuces 12.50 per person
White Cheddar Tulip, Edible Flora, Champagne and Red Onion Emulsion

Rosette of Applewood Smoked Salmon and Water Bourne Cress 12.50 per person
Pickled Red Onion, Shaved Fennel, and Citrus Vinaigrette

Warm Pepper and Herb-crusted Goat's Cheese Medallion 12.50 per person
Tangle of Baby Lettuces, California Strawberries, and Strawberry Balsamic Vinaigrette

Tian of Vine-ripened Tomato and Buffalo Mozzarella 12.50 per person
Parmesan Fricco, Marinated Sweet Pepper, and Sweet Basil Vinaigrette

PLATED APPETIZERS

Traditional Italian Antipasto Presentation 15.00 per person

Prosciutto de Parma and Reggiano Cheese accompanied by Grilled and Roasted Vegetables, Marinated Olives, Fior de Latte, and Aged Balsamic Syrup

Southern Blue Crab Cake 15.00 per person

Corn Sweet Pepper Relish, Smoked Chili Mayo, Bitter Lettuces, and Citrus Vinaigrette

Ancho Marinated Jumbo Shrimp 15.00 per person

Salad Waldorf, Daniels Greens, and Brandied Marie Rosé Sauce

Pecan-crusted Baked Brie 15.00 per person

Macerated Strawberries and Rhubarb, Frisée Salad, and House Melba

Jumbo Shrimp Martini (3 shrimps) 15.00 per person

Mango Salad, Thai Basil, and Chili-Lime Vinaigrette

SORBET – INTERMEZZO

Floral Pink Peppercorn and Raspberry Sorbet 3.00 per person

Passion Fruit Sorbet 3.00 per person

Champagne and Basil Sorbet 3.00 per person

Pear and Chardonnay 3.00 per person

Yogurt and Lime Sorbet 3.00 per person

PASTA APPETIZERS AND ENTRÉES

Fusilli Pasta 9.95 Appetizer per person | 19.95 Main per person

Smoked Chicken Julienne, Grilled and Roasted Vegetables, Italian Parsley, and Fine Olive Oil

Spinach and Cheese Manicotti 9.95 Appetizer per person | 19.95 Main per person

Sweet Roasted Pepper, Tomato, and Basil Sauce

Tri-coloured Cheese Tortellini 9.95 Appetizer per person | 19.95 Main per person

Sun-dried Tomato Cream

LUNCHEON ENTRÉE SELECTIONS

Smoked Chicken Risotto Crêpes 15.95 per person

Pesto Crumb Crust, Cremini Mushroom Peppercorn Sauce accompanied by Sweet and Bitter Lettuces with House Vinaigrette

Spinach and Ricotta Quiche 15.95 per person

Accompanied by Sweet and Bitter Lettuces with House Vinaigrette

Hand-rolled Spinach, Artichoke and Ricotta Cannelloni 15.95 per person

Cremini Mushroom Cream and Tomato Fresh Basil Sauce

Herb Roasted Breast of Chicken 17.95 per person

Steamed Jasmine Rice, Asian Vegetable, and Citrus Teriyaki Glaze

Chicken Supreme with Wild Mushrooms and Double Smoked Bacon 21.95 per person

Basil Mashed Potatoes and Zucchini Provençal

Prosciutto-wrapped Chicken Supreme 21.95 per person

Roasted Klondike Potatoes, Young Vegetable Symphony, and Madeira Wine Sauce

Pecan-crusted Boneless Chicken Breast Stuffed with Brie and Roasted Pepper 22.95 per person

Wild Rice and Apricot Pilaf, French Beans, and Red Wine-Honey Gastrique

Baked Atlantic Salmon Fillet 23.95 per person

Mango Coconut Relish and Citrus Butter Sauce

Icy Waters Arctic Char Fillet 21.95 per person

Citrus-scented Rice Pilaf, Sweet Pepper, Artichoke, Asparagus and Snap Pea Sauté, and Tomato-Fennel Butter Sauce

Roasted Trout Fillet 24.95 per person

Toasted Barley and Pancetta Pilaf, Grilled Artichoke, and Tomato Olive Relish

Grilled Certified Beef Strip Loin 28.95 per person

Scallion Whipped Yukon Potatoes, Gorgonzola Peppercorn Crust, and Pinot Noir Reduction

Petite Medallion of Ontario Beef Tenderloin 29.95 per person

Ratatouille of Vegetable, Soy Beans, and Pommery Mustard Jus

Accompaniments must be the same on split menus

DINNER ENTRÉE SELECTIONS

Stuffed Supreme of Grain-fed Chicken 28.95 per person
Garlic Whipped Mashed Potatoes, Seasonal Vegetable Selection, Red Wine and Fine Herb Sauce

Choice of 1 of the following fillings:

- Young Spinach and Ricotta Cheese
- Sun-dried Tomato, Goat's Cheese and Fresh Basil
- Wild Rice, Pink Peppercorn and Field Mushrooms

Slow-roasted Fillet of Atlantic Salmon 27.95 per person
Sun-dried Tomato and Dill Butter

Fennel and Mustard Seed Crusted Atlantic Salmon 28.95 per person
Honey-Citrus Emulsion

Roasted Prime Rib of Angus Beef 34.95 (8 oz.) per person | 35.95 (10 oz.) per person
Horseradish and Mustard Seed Crust, and Barolo Pan Jus
Add Yorkshire Pudding for 1.50 per person

Chicken and Wild Mushroom Wellington 29.95 per person
Marsala Wine and Peppercorn Reduction

Garlic-crusted 10 oz. Angus Strip Loin Steak 34.95 per person
Parsley Artichoke Mashers and Three Peppercorn Port Reduction

Seared Medallions of Alberta Beef 35.95 per person
Cremini Mushroom and Sweet Garlic Sauce

Roasted Halibut Fillet 33.95 per person
Parmesan-Parsley Crust, Garlic-sauteed Rapini, and Smoked Tomato-Basil Vinaigrette

Peppercorn Crusted Beef Tenderloin 37.95 per person
Fingerling Potato Gorgonzola Mashers and Red Wine Shallot Reduction

Accompaniments must be the same on split menus

SEAFOOD ACCOMPANIMENTS

Shrimp Scallop and Calamari Brochette 13.95 per person
Lemon and White Wine Butter Sauce

Jumbo Shrimp Skewer 13.95 per person (Based on 4 pieces of size 13-15 Tiger Shrimp)

East Coast Lobster Tail 19.99 per person
Garlic-scented Drawn Butter

OUR DUET SELECTION

Partnered Chicken Supreme and Atlantic Salmon 31.95 per person

Basil and Sun-dried Tomato Beurre Blanc

Atlantic Salmon Fillet and Charred Tiger Shrimps 31.95 per person

Pernod and Chive Butter

Duo of Grain-fed Chicken Supreme and Petit Beef Tenderloin Mignon 35.95 per person

Cremini Mushroom and Sweet Garlic Sauce

OUR VEGETARIAN SELECTION

Grilled and Roasted Vegetable Strudel Ask us

Petite Herb Salad, Glazed Asparagus, and Goat's Cheese Gratinée

Wild Mushroom Risotto Ask us

Oven-roasted Petit Mirepoix, Grana Padano, and Alba Oil

Crisp Vegetarian Spring Roll Ask us

Grilled Tofu, Baby Bok Choy, Shiitake Mushrooms, and Miso Broth

Grilled Vegetable Tian Ask us

Roasted Tiny Tomatoes, Sweet Pepper Coulis, Sautéed Spinach, and Herb Vinaigrette

DESSERT À LA CARTE

DESSERT SELECTION

Roasted Spiced Apple Cheesecake 9.00 per person
Toasted Almond Cream and Caramel Rum Sauce

White Chocolate and Raspberry Mousse Cake 9.00 per person
Mixed Berry Compote and Grand Marnier Cream

Chocolate Pecan Turtle Flan 9.00 per person
Seasonal Berries

Individual Lemon Curd Flan 9.00 per person
Mascarpone Cream and Seasonal Berries

Country Apple Crumble Flan 9.00 per person
Cider Reduction, Cinnamon Vanilla Gelato, and Sauce Anglaise

Mixed Berry Flan 9.00 per person
Tahitian Vanilla Custard and Sour Cherry Compote

New York-style Sour Cream Cheesecake 9.00 per person
Red Wine Mixed Berry Sauce

Bourbon Vanilla Crème Brûlée 9.00 per person
Fresh Raspberries and Armenian Pistachio Biscotti

GRAND DESSERT SELECTION

Dark and Milk Chocolate Terrine 12.00 per person
Cointreau-macerated Strawberries and White Chocolate Anglaise

Flourless Chocolate Torte 12.00 per person
White Chocolate Anglaise and Toasted Almond Brittle

Tulip of Seasonal Fruit and Berries 12.00 per person
Mixed Berry and Ice Wine Sorbet with Candied Lemon

COLD CANAPÉS

32.95 per dozen

Pastrami Spiced Salmon Rosette and Tart Apple Relish
Roasted Red Pepper and Goat's Cheese Crostini
Aromatic Poached Shrimp and Cucumber Gazpacho
Vodka Gazpacho Shooter and Scallion Crème
Prosciutto-wrapped Melon with Port Wine
Stuffed Summer Tomato and Herb Whipped Cheese
Exotic Mushroom and Garlic Crostini with Balsamic Drizzle
Toasted Pistachio, Grape, and Goat's Cheese Truffle

GRAND COLD CANAPÉS

39.95 per dozen

Peppered Smoked Salmon-wrapped Asparagus and Goat's Cheese
Lobster Crab Salad Stuffed Artichoke Heart
Classic Steak Tartar, Whole Grain Mustard, and Garlic Crouton
Seared Rare Tuna Medallion, Wasabi Aioli, and Sesame Cracker

CHEF'S SELECTION OF COLD CANAPÉS

29.95 per dozen

Our Chef's selection of cold canapés for your event (3 varieties)

HOT HORS D'OEUVRES

- Indian Spice Chicken Tikka and Yogurt Dip 32.95 per dozen
 Artichoke and Goat's Cheese Fritter 34.95 per dozen
 Vegetarian Spring Rolls and Toasted Sesame Plum Sauce 34.95 per dozen
 Selection of Miniature Quiche (*Sun-dried Tomato and Spinach, Lorraine, Three Cheese*) 32.95 per dozen
 Classic Spanakopita 32.95 per dozen
 Petit Roasted Leek, Mushroom, and Reggiano Quiche 32.95 per dozen
 Ricotta and Pesto Crescents 32.95 per dozen
 Sun-dried Tomato and Feta Triangles 32.95 per dozen
 Butter Chicken Cup and Cilantro Yogurt 32.95 per dozen
 House Veal Meatballs, Smoked Tomato, and Chili Jam 32.95 per dozen
 Maryland-style Crab Cake 34.95 per dozen
 Coconut and Pecan-crust Shrimp, and Pineapple Cilantro Glaze 34.95 per dozen
 Mini Chicken Wellington and Marsala Peppercorn Sauce 36.95 per dozen
 Shrimp Tempura and Teriyaki Citrus Glaze 34.95 per dozen
 "Surf and Turf" Beef Tenderloin and Garlic Prawn (*Lemon, Rosemary Butter*) 36.95 per dozen
 CAB Slider (*Sesame Brioche Roll, Marinated Tomato, Garlic Aioli*) 36.95 per dozen
 Curried Shrimp, Coconut, and Lime Leaf Dumpling 36.95 per dozen

GRAND HORS D'OEUVRES

- Ginger and Lime-scented Jumbo Scallops 38.95 per dozen
 Smoked Chili-scented Tiger Prawns, and Mango Butter Sauce 38.95 per dozen
 Blackened Sea Scallop with Mango Relish 38.95 per dozen
 Turkey Tenderloin in Applewood Smoked Bacon 44.95 per dozen
 Mini Angus Slider, Gorgonzola Cheese, and Exotic Truffle Mushroom 54.95 per dozen
 Steak au Poivre carved Beef Tenderloin, Brandy Peppercorn Sauce, Truffle Aioli, and Herb Crostini 54.95 per dozen
 Baby Australian Lamb Chops, Pecan Crust, and Honey-Mustard Dip 59.95 per dozen

CHEF'S SELECTION OF HOT HORS D'OEUVRES

- Our Chef's selection of hot hors d'oeuvres for your event (3 varieties) 31.95 per dozen

ON DISPLAY

Sliced Seasonal Fruit with Berries 50.00 (Serves 10) | 110.00 (Serves 25) | 175.00 (Serves 50)

Selection of Imported and Domestic Cheese 80.00 (Serves 10) | 175.00 (Serves 25) | 295.00 (Serves 50)

Medd Breads 90.00 (Serves 25)

Warm Spinach and Artichoke Dip, Hummus, Tapenade, Baked Melba, Pita, and Artisan Loaves

Garden Fresh Vegetables and Dips 25.00 (Serves 10) | 55.00 (Serves 25) | 95.00 (Serves 50)

Applewood Smoked Salmon (Based on 1 kg per side) 130.00 full side (Serves 30) | 75.00 half side (Serves 15)
Traditionally Garnished, Horseradish, Capers, Red Onion, and Pumpnickel Bread

Candied Pecan-crusted Brie in Butter Pastry 195.00 (Serves 40)

Sour Cherry Chutney, Grape Clusters, and Harvest Breads

Whole Wheel Saint-André Cheese 190.00

Variety of Crisp Autumn Fruit, Grape Clusters, House Melba, and Port Gelée

Presentation of Chilled Poached Jumbo Shrimp 295.00 (100 pieces)

Cocktail Sauce and Lemon

SUSHI & MAKI ROLL

California Roll Selection 26.00 per dozen | Minimum order 4 dozen

Traditional or Vegetarian Available

Pickled Ginger, Wasabi, and Soy Sauce

Sushi and California Roll Selection 36.00 per dozen | Minimum order 4 dozen

Salmon, Red Snapper, Shrimp, Tuna, and California Roll

Pickled Ginger, Wasabi, and Soy Sauce

SWEET

Hand-Rolled Truffles or Chocolate Dipped Strawberries 30.00 per dozen

CHILLED LATE NIGHT SEAFOOD SELECTION

Selection of King Crab Legs, Poached Jumbo Shrimp, and Kiwi Mussels 599.99 (Serves 50)

Accompanied by Cocktail Sauce and Lemon

PORCHETTA STATION

Traditional Italian Porchetta, Slow-roasted Stuffed Boneless Suckling Pig Market price (Serves 75)

Accompanied by Grilled and Roasted Vegetables, Crusty Breads, and Gourmet Mustards

EAST COAST OYSTER DORY

Selection of Freshly Shucked Seasonal Oyster Varieties Market price

Decoratively arranged with traditional accompaniments

SANDWICHES

Selection of Finger Sandwiches 54.95 (Platter of 36 pieces)

Tuna Salad, Salmon Salad, Egg Salad, Ham and Cheese, Turkey, Tomato, and Watercress

Selection of Finger Sandwiches and Wraps 58.95 (Platter of 36 pieces)

Tuna Salad, Salmon Salad, Egg Salad, Ham and Cheese, Turkey, Tomato, and Watercress

Scandinavian Open Face Sandwich Selection 6.50 (Based on 2 pieces per person) | Minimum 12 guests

Applewood Smoke Salmon with Cream Cheese and Golden Caviar

Tiger Shrimp in Lemon Aioli

Blackened Breast of Chicken, Cajun Mayo, and Tomato Avocado Salsa

Grilled and Roasted Vegetable, Whipped Goat's Cheese, and Balsamic Reduction

Roast Sirloin of Angus Beef and Charred Artichoke Olive Relish

Black Forest Ham, Tart Apple, Watercress, and Brie

SIDES

Marinated Olives with Fresh Herbs 10.50 (Serves 10)

Southern Bar Blend 9.95 per pound (Serves 12)

CULINARY STATIONS

Ponderosa Hip of Beef Station 795.00 (Serves 80-100)

Mini Kaisers, Horseradish, Dijon Mustard, and Natural Pan Jus

Pasta Station Reception 14.95 per person | Dinner 19.95 per person | Minimum 40 guests

Accompanied by Marinated Roma Tomato Bruschetta and Club Caesar Salad

Choice of 2 Pastas and 2 Sauces:

Pasta

Goat's Cheese and Sun-dried Tomato Agnolotti

Tri-coloured Fusilli, Grilled Chicken, and Artichokes

Bucatine with Tiger Shrimp, Spinach, Olives, and Sun-dried Tomato

Spaghetti and Meatballs

Fettuccine with Mixed Herbs

Rigatoni with Chicken, Red Onion, Roasted Pepper, and Rapini

Spinach and Cheese Cannelloni

Penne Rigate with Marinated Vegetables

Sauce

Tomato and Fresh Basil / Alfredo Sauce / Rosé Sauce with Vodka

Sweet Pepper and Tomato Reduction / Almond Pesto

Whole Roasted Turkey 295.00 (Serves 40)

Cranberry-Sour Cherry Chutney, Giblet Gravy, and Silver Dollar Rolls

Peppercorn and Herb Crusted Strip Loin of Beef 425.00 (Serves 30)

Silver Dollar Rolls, Horseradish, Gourmet Mustard, and Cabernet Reduction

Pecan-crusted Lamb Rack Station (7-bone rack) 31.50 per rack

Cumin-scented Lamb Jus

Stations are designed for two hours of service.

Professionally prepared by an Islington Golf Club chef.

\$25 per hour for chef-attended stations.

COCKTAIL RECEPTION PACKAGE

32.95 per person | Minimum 25 guests

Garden Fresh Vegetables and Dip

Three Cheese Tarragon Dip

Applewood Smoked Salmon (*Traditionally Garnished, Horseradish, Capers, Red Onion, and Pumpernickel Bread*)

Selected Basic Canapés (2 per person)

Assorted Quarter Sandwiches (2 per person)

Hot Hors d'Oeuvres (5 per person)

Shrimp Tempura Teriyaki Citrus Glaze

Petit Roasted Leek, Mushroom and Reggiano Quiche

Turkey Tenderloin wrapped in Applewood-smoked Bacon

Classic Spanakopita

Crisp Vegetarian Spring Rolls with Toasted Sesame Plum Sauce

Selection of Mini French Pastries and Tartlet (1 per person)

Freshly Brewed Coffee, Selection of Fine Teas

Enhance your Cocktail Reception by adding a Culinary or Carving Station

COCKTAIL RECEPTION GRAND PACKAGE

46.95 per person | Minimum 50 guests

Antipasto Presentation

Selection of Grilled and Roasted Vegetables, Bocconcini Cheese, Marinated Olives, Sun-dried Tomatoes, Italian Cured Meats, Pepperoncini, and Crusty Breads

Poached Jumbo Shrimp with Traditional Cocktail Sauce (2 per person)

Assorted Sushi and California Rolls (1 per person)

Salmon, Red Snapper, Shrimp, Tuna, California Roll

Hot Hors d'Oeuvres (6 per person)

Mini Chicken Wellington, Marsala Peppercorn Sauce

Shrimp Tempura, Teriyaki Citrus Glaze

Vegetarian Spring Rolls, Spicy Chili Glaze

Kalamata Olive and Goat's Cheese Tartlet

Mini Angus Slider

Ginger and Lemon-scented Jumbo Scallops

Mosaic of Domestic and Imported Cheeses

Truffles, Petite Fours, and Assorted Tartlets

Freshly Brewed Coffee, Selection of Fine Teas

Enhance your Cocktail Reception by adding a Culinary or Carving Station

LATE NIGHT SWEET TABLES

Make-Your-Own-Sundae Bar 8.95 per person | Minimum 25 guests

Vanilla and Chocolate Ice Cream

Chocolate, Butterscotch and Strawberry Sauce

Shaved Coconut, Chocolate Chips, Crushed Pineapple, Chopped Nuts, Oreo Cookies,

Whipped Cream, Baby Bananas, Maraschino Cherries, Mini Marshmallows, and Waffle Cones

Sweet Indulgence 12.95 per person (Based on 1 piece per person) | Minimum 50 guests

Presentation of European-style Cakes and Tortes

Selection of Mini Pastries and Tartlets

Display of Seasonal Fruit with Berries

Freshly Brewed Coffee, Regular and Decaffeinated

Selection of Fine Teas

Opposites Attract 13.95 per person (Based on 1-½ pieces per person) | Minimum 50 guests

Dark and White Chocolate Mousse Cake, Tuxedo-style Dipped Strawberries

Milk and White Chocolate Marble Cheesecake, Duo of Brownies and Blondies

Chocolate Chunk and White Chocolate Macadamia Nut Cookies

Freshly Brewed Coffee, Regular and Decaffeinated

Selection of Fine Teas

THE AFTER THOUGHT

The Chocolate Fountain 9.95 per person | Minimum 35 guests

Waves of Rich Imported Milk or Dark Chocolate accompanied by Assorted Fresh Fruit, Seasonal Berries,

House-baked Cookies, and Marshmallows

Chef Attended Station/1 Cook per 35 guests

Minimum 1 hour/\$25 per hour

Hand Rolled Truffles and Chocolate-Dipped Strawberries 29.95 per dozen

Cheesecake Lollipops 47.95 per dozen

Assorted Flavours

LATE NIGHT SAVOURY TABLES

Macaroni and Cheese Bar 9.95 per person | Minimum 35 guests

House White Three Cheese Macaroni with Sour Dough Bread Crust with Assorted Toppings (*Spring Onion, Smoked Bacon, Salsa, Blue Cheese, Truffled White Cheddar, Marinated Tomatoes, and Smoked Chicken*)

Mini Veal Sandwiches and House Lasagna 9.95 per person | Minimum 35 guests

House Lasagna and Garlic Bread

Mini White Veal Sandwiches with Assorted Toppings (*Tomato Basil Sauce, Pepperoncini, Provolone Cheese, Roasted Sweet Peppers, Marinated Tomatoes, Pickled Eggplant, and Caramelized Onion*)

Gourmet French Fry Station 9.95 per person | Minimum 35 guests

Shoestring, Sweet Potato, and Curly Fries

Toppings: *Ketchup, Malt Aioli, Wasabi Mayonnaise, Smoked Bacon, Housemade Guacamole, Sour Cream, Salsa, Scallions, Smokey Barbecue Sauce, Chili Peppers, Cheese Curds, Brown Gravy, and Shaker Spice Blends*

All-Day Breakfast Station 9.95 per person | Minimum 35 guests

Brioche French Toast with Maple and Candied Pecans

Buttermilk Pancakes with Vanilla Butter

Bangers and Smoked Bacon

Scrambled Eggs

Pizza Station 8.95 per person (Based on 2 pieces per person) | Minimum 35 guests

Selection of Three Cheeses and Pepperoni Pizza Fingers with Garlic and Marinara Dipping Sauces.

CELEBRATION OF LIFE

32.95 per person | Minimum 25 guests

Assorted Finger Sandwiches (Based on 1-½ sandwiches per person)

Albacore Tuna, Smoked Black Forest Ham and Emmenthal, Roast Beef, Egg Salad, Sun-ripened Tomato, and Smoked Cheese

Garden Crisp Vegetables and Dip

Lemon Herb Aioli

International and Domestic Cheese Station

Aged Canadian Cheddar, Oka, Gouda, Brie, Stilton, Whole Grapes, Berries, Dried Fruit, and Water Biscuits

Selection of Petit French Pastries and Tartlets (Based on 1 per person)

Selection of Seasonal Fruits with Berries

Freshly Brewed Coffee and Selection of Fine Teas

Assorted Soft Drinks

