

ISLINGTON GOLF CLUB

# BANQUET MENUS



# CONTINENTAL BREAKFAST

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## **CONTINENTAL**

12.95 per person | Minimum 12 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 12 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 12 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 Gruyere 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 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, 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

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*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 Citrus 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

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## 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, 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

**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

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## 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, and 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 Spiced 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 Crusted 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



# RECEPTIONS À LA CARTE

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## 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 Pumpernickel Bread

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

Sour Cherry Chutney, Grape Clusters, and Harvest Breads

**Whole Wheel Saint Andre Cheese** 190.00

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

**Poached Presentation Of Chilled 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 Speciality Teas

Assorted Soft Drinks

