

Catering Menu-Banquets and Receptions

All items are priced per person unless otherwise stated.

All prices include tablecloths and service staff for four hours, any extra hours for service staff is billed at \$23.00 per staff per hour.

Due to food safety concerns no leftover food shall be removed from the building.

Item	Price
Daily homemade soup	\$2.50
Choose from our selection of homemade soups, served with crackers and Melba toast	
Beef Vegetable	
Chicken Noodle	
Chicken Rice	
Cream of Broccoli	
Cream of Butternut Squash	
Cream of Carrot with Ginger	
Cream of Cauliflower	
Creamy Clam Chowder	
Cream of Leek and Potato	
Cream of Wild Mushrooms	
Lentils and Tomato with Garlic	
Minestrone Soup	
Old Fashion Beef and Barley	
Onion Soup	
Tomato Bisque	
Traditional Canadian Pea with Smoked Ham	
More varieties available upon request	
The Italian Pasta Buffet	\$22.00
Caesar Salad	
Marinated Vegetable Salad	
Tossed Salad with two dressings	
Garlic Toast and Garlic Bread Sticks	
Cheese Tortellini with Pesto Sauce	
Lasagna	
Chicken Fettuccini Alfredo	
Assorted soft drinks, freshly brewed coffee, tea or juice	

Full Luncheon Buffet

Crudités and dip platter	
Choice of three regular salads	
Choice of potato or rice	
Choice of vegetable	\$21.00
Choice of rolls with butter	\$24.00
Choice of one hot entrée (includes vegetarian entrée).....	\$4.50
Choice of two hot entrées (includes vegetarian entrée).....	
Add carved roast of beef to your meal.....	

Selection of Hot Entrées

- Beef Stroganoff
- Beef Bourguignon
- Beef Ravioli
- Steak and Kidney Pie
- Steak and Mushroom Pie
- Cabbage Rolls
- Lasagna
- Chicken à la King
- Chicken Supreme
- Chicken Stir Fry
- Chicken Alfredo
- Chicken Fajitas
- Pirogues
- Seafood Crêpes
- Stuffed Sole
- Seafood Newburg

Selection of Vegetarian Entrées

- Lasagna Blanco
- Cheese Tortellini with Pesto Cream Sauce
- Spinach Quiche
- Eggplant Parmesan
- Mushroom Broccoli Crêpe

Selection of Vegan Entrées

- Couscous Stuffed Tomatoes
- Pasta with Tomato Basil Vegetable Sauce
- East Indian Curry Chickpeas, Black Bean Casserole
- Three Bean Chili
- Szechuan Tofu Stir Fry

Served Luncheons



All served luncheons include freshly baked rolls and butter, choice of salad or soup, coffee and tea. Vegetarian meals available on request.

Beef Stroganoff with Buttered Noodles and Herbed Carrots.....	\$17.50
Chicken Stir Fry with Vegetable Fried Rice.....	\$17.50
Beef Stir Fry with Vegetable Fried Rice.....	\$17.50
Boneless Breast of Chicken on a bed of Herbed Noodles with thyme mustard... Sauce and Julienne of Vegetables	\$17.50
Garlic Chicken with Basmati Rice and fresh seasonal vegetables.....	\$19.00
Salmon Fillet with a Lemon Pepper Sauce served with Duchess Potatoes and Fresh Broccoli Spears.....	\$21.00
Stuffed Sole with Wild Mushroom Brown Rice and Garlic Green Beans.....	\$21.00
Carved Roast Beef au Jus served with Garlic Mashed Potatoes with mixed..... Green Vegetables	\$22.00
Add a tantalizing homemade dessert from our dessert selection.....	See price list in our Dessert section

The Great Outdoor Events



All BBQ's include lettuce, tomatoes, onions and condiments.

Traditional BBQ	\$11.00
Choice of hamburger, hot dog or veggie burger (2 per person)	
Potato Chips	
Assorted Soft Drinks	
Backyard BBQ	\$14.00
Choice of hamburger, hot dog, or veggie burger (2 per person)	
Potato Salad	
Coleslaw	
Tossed Salad with two dressings	
Assorted soft drinks	
Assorted small cookies and watermelon	

Gourmet BBQ Event	\$20.00
Assorted dinner rolls with butter	
Choice of 3 salads	
Choice of beef steaks or grilled teriyaki chicken breasts	
Assorted soft drinks	
Assorted bakery squares and watermelon	

Selections



Served Dinners

All served dinners come complete with freshly baked rolls and butter, one choice of salad and dressing, choice of potato, rice or pasta, two vegetables, and freshly brewed coffee and tea.

Roast Prime Rib of Beef “au jus”	\$29.99
Roast prime rib served with natural juice sauce accompanied with traditional Yorkshire pudding	
Marinated Chili Rubbed Beef Tenderloin	\$32.99
A medallion of chili rubbed beef tenderloin topped with Portobello mushrooms and roasted garlic sauce	
Cranberry Chicken Mango	\$26.99
A breast of chicken deliciously topped with cranberry and mango salsa	
Chicken Kiev	\$26.99
Breast of chicken stuffed with garlic butter, lightly breaded and served with a tarragon cream sauce	
Chicken Breast Suprême	\$26.99
Boneless breast of chicken served with a mushroom cream sauce	
Apple Chutney Pork Loin	\$28.99
An herb crusted medallion of pork tenderloin covered with sweet apple chutney	
Filet of Salmon Chardonnay Wine	\$27.99
Filet of salmon, poached and served with a Chardonnay wine dill cream sauce, dusted with fresh herbs	
Chicken Wellington	\$27.99
Boneless breast of chicken topped with sautéed onions and mushrooms, baked in puff pastry and served with dill cream sauce	

Vegetable Selections

Cauliflower au Gratin
Green Beans Almandine
Honey Glazed Baby Carrots
Steamed Broccoli
Vegetable Medley
Fresh Julienne of Vegetables

Potato / Rice / Pasts Selections

Duchess Potato
Garlic Roasted Mashed Potato
Oven Roasted Potato
Baked Potato
Scalloped Potato
Rice Pilaf
Wild and Long Grained Rice

Desserts

Homemade Pies.....	\$2.75
Individual Pineapple Upside Down Cake.....	\$2.50
Opera Cake.....	\$4.75
Caramel Mousse Cream Puff.....	\$4.50
Pineapple and Raspberry Sorbet in a Crêpe Cup.....	\$4.50
White Chocolate Mousse with Raspberry Coulis.....	\$4.50
Strawberry Shortcake (seasonal).....	\$4.00
Assorted Cheesecakes.....	\$4.00
Ice Cream Sundae Bar.....	\$3.25

Hors d'oeuvres and Canapés

(price per dozen)

Cold

Assorted Gourmet Canapés.....	\$19.99
Vegetarian Tortilla Rolls.....	\$17.99
Chicken Stuffed Mini Bouchées.....	\$17.99
Smoked Salmon Canapés.....	\$19.99
Chilled Jumbo Shrimp with Seafood Sauce.....	\$19.99
Smoked Salmon Wrapped Asparagus.....	\$19.99

Hot

Swedish Meat Balls.....	\$12.99
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Mini Quiche Lorraine.....	\$12.99
BBQ Chicken Wings.....	\$14.99
Pastry Sausage Rolls.....	\$14.99
Stuffed Mushroom Caps.....	\$14.99
Vegetable Spring Rolls.....	\$16.99
Mini Spanakopita Triangles.....	\$16.99
Chicken Tarragon in Phyllo.....	\$16.99
Chicken Satay.....	\$16.99
Beef Satay.....	\$16.99
Mushroom Tart.....	\$17.99
Mini Beef Wellington.....	\$19.99
Smoked Salmon Crêpe.....	\$17.99
Lobster Phyllo.....	\$19.99

Prices for Hors d'oeuvres are for food only and do not include service. If only having an Hors d'oeuvres reception service will be added at the rate of \$23.00 dollars per hour per service staff with a four hour minimum.

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Prices are subject to change.