



## BREAKFAST

### Hot Breakfast • \$20.00 per person

Farm Fresh Scrambled Eggs | Breakfast Sausage and Bacon | Crispy Breakfast Potatoes | Fruit Yogurt Parfaits Seasonal | Freshly Baked Assorted Breakfast Pastries (Danishes, Croissants, Muffins) served with Butter and Preserves | Seasonal Fresh Fruits Platter | Chilled Fruit Juices | Freshly Brewed Coffee and a Selection of Teas | Water

### Continental Breakfast • \$14.00 per person

Sliced Bagels with Cream Cheese | Freshly Baked Assorted Breakfast Pastries (Danishes, Croissants, Muffins) | Assorted Individual Cereals with Milk | Seasonal Fresh Fruit Salad | Variety of Fruit Yogurt Parfaits | Chilled Fruit Juices | Freshly Brewed Coffee and a Selection of Teas | Water

### Early Bird Breakfast • \$9.00 per person

Variety of Fruit Yogurt Parfaits | Assorted Individual Cereal with Milk | Fresh Fruit Salad | Chilled Fruit Juices | Freshly Brewed Coffee and a Selection of Teas | Water

# COFFEE BREAK IDEAS



## Beverage Options

Freshly Brewed Coffee and a Selection of Teas	\$ 2.50 per person
Assorted Juices   Soft Drinks	\$ 2.50 each
2% Milk   Chocolate Milk (250 ML)	\$ 3.00 each
Perrier Water	\$ 3.50 each

## Snack Options

Individual Bagged Chips	\$ 2.50 per person
European Buttered Croissants, Muffins & Danishes	\$ 2.50 per person
Freshly Baked Cookies	\$ 2.50 per person
Assorted Individual Fruit Yogurts	\$ 3.00 per person
Salted Pretzels	\$ 3.00 per person
Granola Bars	\$ 3.00 per person
Toasted Bagel & Cream Cheese	\$ 3.00 per person
Assorted Whole Fruits (Bananas, Oranges, Apples)	\$ 3.00 per person
Candy Mix	\$ 3.00 per person
Healthy Vegetable Chips	\$ 3.50 per person
Deluxe Mixed Fruit Chips	\$ 3.50 per person
Freshly Cut Fruit Salad	\$ 3.75 per person
Mixed Berry Yogurt Parfait	\$ 3.75 per person
Vegetable Crudités with Dip	\$ 4.00 per person
Seasonal Fruit Smoothies	\$ 4.50 per person
Cheese & Crackers – Assortment of Gourmet Cheese	\$ 7.00 per person





## LUNCH & DINNER

### GOURMET SANDWICHES & WRAPS WITH HOMEMADE SOUPS • *\$ 22 per person*

Assortment of European Breads, Ciabatta & Focaccia with a selection of Tuna, Egg Salad, Grilled

Vegetables and Goat Cheese, Prosciutto and Provolone Cheese, Roast Beef, Genoa Salami | Choice of Cream

Broccoli Soup, Ginger Carrot Soup, Chicken Noodle Soup, or Italian Wedding Soup | Assorted Desserts |

Soft Drinks | Freshly Brewed Tea & Coffee

### MEDITERRANEAN • *\$ 33 per person*

Chicken Souvlaki | Vegetarian Quinoa and Rice Stuffed Peppers | Tzatziki | Hummus | Greek Horiatiki  
Salad | Pita Bread | Kalamata Olives | Lemon Rosemary Roasted Potatoes | Assorted Dessert | Sliced Fresh

Fruit | Soft Drinks | Freshly Brewed Tea & Coffee

### ASIAN • *\$ 33 per person*

Chicken or Beef Stir Fry with Asian Vegetables | Green Tea Infused Jasmine Rice | Wasabi Noodles |

Spring Rolls | Choice of Szechwan or Teriyaki Sauce | Assorted Dessert | Sliced Fresh Fruit | Soft Drinks |

Freshly Brewed Tea & Coffee

## INDIAN • \$ 33 per person

Butter Chicken | Cumin Basmati Rice | Turmeric Seasoned Vegetables | Naan Bread | Raita | Channa  
Masala (Chickpea Curry) | Samosas | Assorted Dessert | Sliced Fresh Fruit | Soft Drinks | Freshly Brewed  
Tea & Coffee

## ITALIAN • \$ 33 per person

Panko Hand Breaded Chicken Breast Parmesan | Choice of Pasta al Arabiatta, Marinara or Carbonara |  
Fresh Kale and Romano Cheese Salad | Virgin Olive Oil Braised Rapini | Assorted Dessert | Sliced Fresh  
Fruit | Soft Drinks | Freshly Brewed Tea & Coffee

## CANADIAN • \$ 38 per person

Cilantro Grilled Salmon Fillet | Roast Beef with Red Wine Demi-Glace | Maple Glazed Roasted Root  
Vegetables | Watermelon and Feta Cheese Salad | Wild Rice Pilaf | Assorted Dessert | Sliced Fresh Fruit |  
Soft Drinks | Freshly Brewed Tea & Coffee

WE WOULD BE PLEASED TO CUSTOMIZE A MENU FOR YOU IF YOU HAVE OTHER  
PREFERENCES



*Vegetarian, Gluten-free or Halal options available upon request °*

*All food and beverage is subject to 13% HST and 15% Gratuities °*

*A minimum of 10 persons is required °*

*For plated service, add \$ 2.50 per person °*

*Lunch pricing includes soft drinks, juices and water °*

*Dinner pricing includes coffee, tea, soft drinks, juices and water °*

# Cocktail Reception

## Hors D'oeuvres

*We recommend 3 to 4 pieces per person per hour. A minimum order of **two dozen per item.***

**\$26 per dozen**

Bocconcini Cherry Tomato  
Skewers with Fresh Basil  
Chorizo Empanadas  
Vegetable Samosa  
Antipasto on Polenta  
Vegetable Spring Rolls



**\$34 per dozen**

Smoked Salmon Crostini with Goat Cheese and Capers  
Wild Mushroom Tourtiere  
Mediterranean Beef Souvlaki  
Assorted Sushi  
Seared Tuna on Cucumber  
Salmon Wellington  
Prosciutto & Melon  
Bacon & Scallops  
Thai Lemongrass Shrimp

## Host Bar / Cash Bar

*If less than \$300.00 worth of beverage is purchased an additional charge of \$20.00 per hour for bartending services will apply per bartender and cashier, at a minimum of **4 hours.***

Drink Selection	Host Bar	Cash Bar
Juice	\$ 2.50	\$ 3.50
Pop	\$ 2.50	\$ 3.50
Perrier Water	\$ 3.00	\$ 4.50
Domestic Beer (Bottle)	\$ 5.75	\$ 7.75
Imported Beer (Bottle)	\$ 6.75	\$ 9.00
Red Wine		
Peller Estates Cabernet-Merlot	\$ 8.50	\$ 11.50
Yellow Tail Shiraz	\$ 8.50	\$ 11.50
Pelee Island Pinot Noir	\$ 8.50	\$ 11.50
White Wine		
Crush Pinot Grigio	\$ 8.50	\$ 11.50
Trius Riesling	\$ 9.00	\$ 12.00
Pelee Island Pinot Grigio	\$ 8.50	\$ 11.50
Pelee Island Riesling	\$ 8.50	\$ 11.50
Liquor		
Absolut Vodka	\$ 7.00	\$ 9.50
Bacardi White	\$ 7.00	\$ 9.50
Jack Daniels	\$ 9.50	\$ 12.75