OTHER PLACE CATERING

THE STANDARD IN CATERING EXCELLENCE

ON-SITE LUNCH BUFFET \$27 *valid from 11am – 3pm*

• Freshly baked rolls with whipped butter

YOUR CHOICE OF TWO SALADS:

- Garden salad with house vinaigrette
- German potato salad
- Greek pasta salad
- Village salad
- Coleslaw

YOUR CHOICE OF ONE ENTRÉE:

add \$6/person for a second entrée

- Chicken Parmesan
- Roasted rosemary chicken
- Chicken scaloppini with white wine mushroom sauce
- Oriental beef stir fry
- Roasted pork loin with a wild mushroom demi-glaze

YOUR CHOICE OF ONE STARCH:

- Penne with your choice of tomato basil, Bolognese, or tomato blush sauce
- Herb-roasted potatoes
- Garlic mashed potatoes
- Seasonal vegetables
- Freshly brewed coffee and assorted tea

ENHANCEMENTS

APPETIZERS: (serves 20 people)

- Garden vegetables with mild chipotle ranch dip \$65
- Mediterranean trio platter (olive tapenade, hummus, feisty feta dips with grilled pita points) \$85
- Domestic cheese and cracker platter \$100

DESSERT:

- Assorted cookies \$25/doz
- Assorted gourmet bars \$30 (serves 20 people)
- Assorted mini pastry \$70 (serves 20 people)
- Fresh fruit platter \$100 (serves 20 people)

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SERVICES AVAILABLE UPON REQUEST

- customized menus and dietary options (dairy-free, gluten-free, vegetarian & vegan) may incur further cost.
- prices are based on a guest count of 20
- \$400 room rental fee (Sunday Friday), \$500 room rental fee (Saturday) includes: linen tablecloths, linen napkins, china, cutlery, regular table set up and clean up, service staff, microphone, and podium

THE FINE PRINT

- prices are subject to change without notice
- prices are subject to applicable taxes and 15% gratuity
- to accommodate your request, services and cancellations must be made at least 72 hours in advance
- a non-refundable deposit is required to reserve your date along with a signed contract
- Health Unit standards are strictly followed