

SINCE 1972

OTHER PLACE CATERING

THE STANDARD IN CATERING EXCELLENCE

ON-SITE PLATED DINNER

- Freshly baked rolls with whipped butter

YOUR CHOICE OF ONE:

- Chicken pastina soup
- Garden salad with house vinaigrette

YOUR CHOICE OF ONE ENTRÉE:

- Chicken scaloppini with white wine mushroom sauce **\$35**
- Grilled, marinated chicken breast with an herbed, lemon garlic sauce **\$35**
- Seared supreme breast of chicken stuffed with ricotta cheese, spinach, and mushrooms in a smoked paprika cream sauce **\$40**
- Broiled salmon (8oz) with lemon dill cream sauce **\$43**
- Pecan-crusted salmon stuffed with shrimp and crab, topped with a maple shallot glaze **\$47**
- 24-hr braised short rib topped with a hunter sauce (onion, carrot, celery, pan gravy) **\$47**
- Roasted beef tenderloin (8oz) with a mushroom red wine reduction **\$55**

YOUR CHOICE OF ONE STARCH:

- Dauphinoise potato – sliced potatoes with cream, Emmental cheese, and nutmeg
 - Herb-roasted potatoes
 - Garlic mashed potatoes
 - Rice pilaf
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- Seasonal vegetables
 - Freshly brewed coffee and assorted tea

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ENHANCEMENTS

SOUP:

upgrade add \$2, add-on \$5

- Butternut squash with maple crème fraiche
- Roasted red pepper

SALAD:

- Deconstructed Caesar Salad ***upgrade add \$3, add-on \$6***
 - Baby romaine hearts with double smoked bacon, garlic croutons, shaved Parmesan, and homemade dressing
- Caprese salad ***upgrade add \$4, add-on \$7***
 - Buffalo mozzarella, sliced tomato, freshly picked basil, balsamic glaze, topped with Maldon sea salt
- Roasted Beet Salad ***upgrade add \$5, add-on \$8***
 - Frisse salad topped with roasted beets, goat cheese, and pumpkin seeds

PASTA:

add-on \$6

- Penne with your choice of sauce:
 - Tomato basil
 - Bolognese
 - Tomato blush
- Mushroom agnolotti with a Parmesan cream sauce ***add-on \$9***

STARCH AND VEGETABLE:

upgrade add \$3

- Caraway roasted fingerling potato
- Roasted garlic red potato with chives and Parmesan
- Oven-roasted beets and heirloom carrots
- Roasted root vegetables (**market value**)

DESSERT:

- New York Cheesecake with berry coulis ***add-on \$7***
- Crème Brûlée with fresh berries ***add-on \$7***
- Red Velvet cake with cream cheese icing ***add-on \$8***
- Peanut butter fudge cheesecake ***add-on \$8***

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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