



2021
Full
Menu

A close-up photograph of a white plate featuring two golden-brown waffles. The waffles are topped with a generous amount of fresh fruit, including several whole strawberries, several raspberries, and numerous blueberries. A dollop of white cream is visible on the left side of the fruit. The text "Breakfast Menu" is overlaid in white on the bottom right of the image.

Breakfast Menu

Breakfast Buffet

GREEN MACHINE (BREAKFAST SHAKE) \$9.25/person

Cucumber, Kale, Banana, Pear, Blueberries and Fresh Oranges blended with Coconut Yogurt, Coconut Water and Oatmeal

MINI CONTINENTAL \$14.50/person

Chilled Fruit Juices
Freshly Baked Croissants, Muffins and Breakfast Pastries served with Butter and Preserves
Fruit Cocktail and Yogurt
Coffee, Tea and Decaffeinated Coffee
Gluten Free Option available upon pre-order request

BAGEL BREAKFAST \$13.50/person

Variety of Bagels served with Assorted Cream Cheeses, Jams and Peanut Butter
Sliced Seasonal Fruit
Coffee, Tea and Decaffeinated Coffee
Gluten Free Option available upon pre-order request

MORNING GLORY \$14.00/person

Chilled Fruit Juices
Caramel Coffee Cake
Sliced Seasonal Fruit
Coffee, Tea and Decaffeinated Coffee

CINNABUN \$14.00/person

Chilled Fruit Juices
Freshly Baked Cinnamon Rolls glazed with Warm Icing Sugar Glaze
Sliced Seasonal Fruit
Coffee, Tea and Decaffeinated Coffee

RUBY RED (GLUTEN-FREE) \$16.50/person

Fresh Ruby Red Grapefruit Halves
Assorted Greek Yogurts with Granola
Local Hard-Boiled Eggs
Sliced Seasonal Fresh Fruit
Golden Hash Browns
Coffee, Tea and Decaffeinated Coffee

GLUTEN-FREE \$17.25/person

Chilled Fruit Juices
Assorted Muffins and Scones
Assorted Greek Yogurts and Granola
Coffee, Tea and Decaffeinated Coffee

CONTINENTAL \$18.00/person

Chilled Fruit Juices
Freshly Baked Croissants, Muffins and Danishes served with Butter and Preserves
Gluten Free Gourmet Oatmeal
Individual Yogurts
Sliced Seasonal Fruit
Coffee, Tea and Decaffeinated Coffee

HOT BREAKFAST \$19.00/person

Chilled Fruit Juices
Freshly Baked Mini Croissants
Farm Fresh Scrambled Eggs
Canadian Thick Cut Bacon
Golden Home Fries with Caramelized Onions and Peppers
Coffee, Tea and Decaffeinated Coffee

SANDWICH BREAKFAST \$19.00/person

Chilled Fruit Juices
Choice of one Breakfast Sandwich:

- Butter Croissant with Egg, Ham and Swiss Cheese
- English Muffin with Egg, Peameal Bacon and Canadian Cheddar Cheese
- Buttermilk Biscuit with Egg and Sausage with Monterey Jack Cheese
- English Muffin, Egg with Wilted Spinach and Swiss Cheese

Hash Browns Patties
Assorted Low-Fat Yogurts and Granola
Citrus Fruit Cocktail
Coffee, Tea and Decaffeinated Coffee

All listed sandwiches can be made gluten-free or egg white only

EGGS BENEDICTION \$19.00/person

Slow Poached Farm Fresh Eggs on a Bed of Wilted Baby Spinach glazed with Hollandaise Sauce served with an Applewood Smoked Bacon and Potato Hash

Fruit Cocktail

Coffee/Tea and Decaffeinated Coffee

Choose one of the following:

- English Muffin
- Buttermilk Biscuit
- Whole Wheat Croissant

TRULY CANADIAN \$22.50/person

Buttermilk Waffle with Warm Caramelized Apples

Canadian Maple Syrup & Freshly Whipped Cream

Smoked Canadian Peameal Bacon

Coffee, Tea and Decaffeinated Coffee

EXECUTIVE BREAKFAST BUFFET \$28.00/person

Chilled Fruit Juices

Freshly Baked Croissants, Muffins, Bagels, Danishes, served with Butter, Cream Cheese and Preserves

Sliced Seasonal Fruit

Domestic and Imported Cheese Platter

Farm Fresh Scrambled Eggs

Buttermilk Waffles

Crisp Bacon and Traditional Country Sausage

Home Fried Potatoes

Individual Fruit Yogurt served with Granola

Assorted Cereals served with chilled Milk

Coffee, Tea and Decaffeinated Coffee

(Minimum 20 Persons)

À LA CARTE

Peameal Bacon	\$5.00	Sliced Seasonal Fruit and Berry Platter	\$8.00
Turkey Bacon	\$5.00		
Rosemary Ham	\$5.00	Domestic Cheese Platter	\$9.00
Smoked Salmon	\$9.00	Cold Cut Platter	\$12.00
Individual Yogurts	\$3.40	Mini Mushroom and Leek Quiche	\$9.00
Hard Boiled Egg	\$3.00		
Assorted Cereal	\$3.00		

SCRAMBLED EGG WHITES \$22.00/person

Chilled Fruit Juices

Freshly Scrambled Egg Whites with chopped Chives and Spinach, sliced Avocado, Salsa, (Grated Cheddar on the side)

Assorted Greek Yogurts

Sliced Seasonal Fruit

Coffee, Tea and Decaffeinated Coffee

(Minimum 20 Persons)

RISE AND SHINE \$22.25/person

Chilled Fruit Juices

Assorted Low-Fat Yogurts and Granola

Sliced Seasonal Fruit

Farm Fresh Scrambled Eggs

Assorted Breakfast Croissants

Crisp Bacon and Traditional Country Sausage

Home Fried Potatoes

Coffee, Tea and Decaffeinated Coffee

(Minimum 20 Persons)

OCEC MORNING BRUNCH \$36.50/person

White & Brown Bread

Assorted Cereals served with 2% Milk

Low-Fat Yogurt served with Granola

Fruit Cocktail

Freshly Baked Croissants, Muffins, Danishes served with Butter and Preserves

Medley of Salad Greens served with Assorted Dressings

Traditional Greek Salad (feta on the side)

Vegetable Crudités with Herb Dip

Assorted Deli Platter

Scrambled Eggs

Gourmet Waffles

Crisp Bacon and Traditional Country Sausage

Pan Seared Breast of Chicken with a Mushroom Marsala Sauce

Three Cheese Tortellini tossed in Rosé Sauce garnished with Fresh Basil and Parmesan Cheese

Home Fried Potatoes

Assorted French Pastries

Chilled Fruit Juices and Soft Drinks

Coffee, Tea and Decaffeinated Coffee

(Minimum 40 Persons)

A close-up photograph of a white ceramic coffee cup filled with dark coffee, topped with a thin layer of foam. To the left of the cup is a chocolate-glazed donut with chopped nuts. In the foreground, there are several sugar cubes. The background is a soft, out-of-focus white surface.

Coffee Break Menu

Coffee Break

FRUIT SMOOTHIE/POWER BREAK \$9.25/person

Frozen Vanilla Yogurt blended with Fresh Blueberries, Strawberries and Pomegranate Juice, served in a chilled glass

CHIPS AND POPCORN \$10.50/person

Home Fried Kettle Chips with House Made Dip
Kettle Style Popcorn with Assorted Seasonings
Bottled Water

GOURMET RICE CRISPY GONE GLUTEN-FREE \$11.25/person

Homemade Gluten Free Rice Krispies made with Assorted Dried Fruit and a Medley of Organic Grains glazed with Milk Chocolate
Coffee, Tea and Decaffeinated Coffee

BOOST ME UP \$12.50/person

Homemade Fritters with Cinnamon and Sugar
Chilled Fruit Juices
Sliced Seasonal Fruit
Coffee, Tea and Decaffeinated Coffee

HEART SMART \$12.50/person

Chilled Fruit Juices
Assorted individual Greek Yogurts and Granola with a Medley of Dried Fruits
Sliced Seasonal Fruit

TRADITIONAL \$13.00/person

Chilled Fruit Juices
Assorted Gourmet Cookies
Assorted Soft Drinks Coffee, Tea and Decaffeinated Coffee

COFFEE AND DONUTS \$13.00/person

Assorted locally baked Donuts
Coffee, Tea and Decaffeinated Coffee

GOURMET COOKIE BREAK \$13.00/person

Assorted Colossal Gourmet Cookies
Sliced Seasonal Fruit Coffee, Tea and Decaffeinated Coffee

MINI HEALTHY BREAK \$14.50/person

Chilled Fruit Juices
Bottled Water
Hummus and Tabbouleh served with Naan Bread, Pita Bread and Pita Chips
Vegetable Crudités and Dip
Coffee, Tea and Decaffeinated Coffee

SWEET STREET \$15.00/person

Chilled Fruit Juices
Assorted Brownies and Dessert Squares
Assorted Soft Drinks
Coffee, Tea and Decaffeinated Coffee

GOURMET FINGER SANDWICHES \$15.75/person

Atlantic Smoked Salmon on Pumpnickel with Capers, Cream Cheese and Red Onions topped with Honey Dijon Mustard
Grilled Eggplant with Feta Cheese, Tomatoes, Black Olives and Avocado in a Multi-Grain Pita
Curried Yogurt Chicken with Cucumber and Tomato on a Panini Bun
Coffee, Tea and Decaffeinated Coffee

*(gluten-free bread available upon request)
(Minimum 20 Persons)*

VEGAN FRIENDLY \$16.00/person

Oatmeal Peanut Butter Scone
Sliced Seasonal Fruit and Berries
Coffee, Tea and Decaffeinated Coffee

GLUTEN-FREE BREAK \$16.25/person

Chilled Fruit Juices
Assorted Cupcakes, Cookies and Macaroons with Fruit Yogurt and Organic Granolas
Coffee, Tea and Decaffeinated Coffee

CLOSER \$16.50/person

Chilled Fruit Juices
Assorted Flavored Freshly Baked Croissants, Muffins and Danishes
Sliced Seasonal Fruit
Coffee, Tea and Decaffeinated Coffee

AFTERNOON DELIGHT \$18.00/person

- Tortilla Chips with Spicy Salsa
- Assorted Candy Bars
- Assorted Nuts
- Assorted Jelly Beans
- Assorted Gummies and Licorice
- Assorted Soft Drinks and Bottled Water
- Coffee, Tea and Decaffeinated Coffee

HEALTHY BREAK \$18.50/person

- Chilled Fruit Juices and Bottled Water
- Hummus and Tabbouleh served with Naan Bread, Pita Bread and Pita Chip
- Domestic Cheese Platter
- Vegetable Crudités with Herb Dip
- Coffee, Tea and Decaffeinated Coffee

À LA CARTE

Thermos of Coffee, Tea or Decaf (serves 10 cups)	\$35.00	Sliced Seasonal Fruit and Berry Platter	\$8.00/person
Fruit Juice (60-ounce pitcher)	\$20.00	Assorted Breakfast Pastries (Muffins, Croissants, Danishes)	\$38.00/dozen
Fruit Juice Bottles	\$4.00	Assorted Mini French Pastries	\$45.00/dozen
Soft Drinks (can)	\$3.00	Assorted Dessert Squares	\$38.00/dozen
Soft Drinks (60-ounce pitcher)	\$10.00	Whole Fresh Fruit	\$3.50/piece
Natural Water (750ml)	\$7.00	Spinach and Artichoke Dip	\$12.00/person
Bottled Water	\$4.00	Chips and Salsa	\$10.00/person
Vitamin Water (591ml)	\$5.00	Trail Mix	\$6.50/person
Nutri-Grain Bars	\$3.50	Hummus and Tabbouleh	\$10.00/person
Individual Yogurts	\$3.40	Yogurt Parfait	\$9.25/person
Gourmet Cookies	\$35.00	Assorted Sushi and California Rolls (minimum 4 dozen)	\$42.00/dozen
Assorted Ice Cream Bars (Magnum Bars)	\$6.00	Domestic Cheese Platter	\$9.00/person



Lunch Menu

Working Lunch

WORKING LUNCH #1 \$30.00/person

Soup of the Day
House Blend of Baby Spinach, Kale and Mesclun Greens, Feta Cheese with a Custom Blend of Pumpkin, Chia and Poppy Seeds with Dried Cranberries and Golden Raisins (gf)
Assorted Sandwiches and Wraps:
Assortment of Artisanal Breads and Wraps filled with Tuna Salad, Egg Salad, Grilled Vegetables, Oven Roasted Turkey Breast and Black Forest Ham, Cranberry Mayonnaise and Honey Dijon
Kosher Pickles, Medley of Olives
Sliced Seasonal Fruit

WORKING LUNCH #2 \$30.00/person

Soup of the day
House Blend of Baby Spinach, Kale and Mesclun Greens, Feta Cheese with a Custom Blend of Pumpkin, Chia and Poppy Seeds with Dried Cranberries and Golden Raisins (gf)
Assorted Gourmet Sandwiches:
Sliced Turkey with Avocado and Sundried Tomatoes with Brie Cheese and Citrus Mayo, Lettuce, Tomato on a Multi Grain Cranberry Loaf
Montreal Smoked Brisket with Swiss Cheese, Citrus Horseradish Aioli, crispy Lettuce and Tomato on a Freshly Baked Kaiser
Grilled Portobello Mushrooms with Baby Spinach, Bocconcini Cheese, Pesto-Sundried Tomato Aioli, Lettuce and Tomato on a Multi Grain Kaiser
Kosher Pickles, Medley of Olives
Sliced Seasonal Fruit

WORKING LUNCH #3 \$30.00/person

Artisanal Garlic Baguette
Classic Caesar Salad
Homemade Mac and Cheese – Macaroni Pasta laced in our homemade creamy Cheddar and Brie Cheese Sauce, baked with Seasoned Bread Crumbs
Italian Style All Beef Meatball tossed in our homemade Tomato and Basil Sauce. (df)
Kosher Pickles, Medley of Olives
Sliced Seasonal Fruit

WORKING LUNCH #4 \$30.00/person

House Blend of Baby Spinach, Kale and Mesclun Greens, Feta Cheese with a Custom Blend of Pumpkin, Chia and Poppy Seeds with Dried Cranberries and Golden Raisins (gf)
Gourmet Turkey Burger: Handmade in-house Turkey Burger infused with Fresh Basil, Sun-Dried Tomatoes and melted Swiss Cheese, Tomato, Lettuce and Guacamole on an Artisanal Sesame Bun
Sweet Potato Fries
Kosher Pickles, Medley of Olives
Sliced Seasonal Fruit

WORKING LUNCH #5 \$30.00/person

House Blend of Baby Spinach, Kale and Mesclun Greens, Feta Cheese with a Custom Blend of Pumpkin, Chia and Poppy Seeds with Dried Cranberries and Golden Raisins (gf)
Gourmet Pulled Pork Grilled Cheese – Slow Roasted Pulled Pork with Caramelized Onion and Peppers baked with Swiss Cheese on freshly made Sourdough Bread
Lightly Battered Onion Rings
Kosher Pickles, Medley of Olives
Sliced seasonal fruit

WORKING LUNCH #6 \$30.00/person

House Blend of Baby Spinach, Kale and Mesclun Greens, Feta Cheese with a Custom Blend of Pumpkin, Chia and Poppy Seeds with Dried Cranberries and Golden Raisins (gf)
Gourmet Pulled Turkey Grilled Cheese – Slow Roasted Pulled Turkey with Caramelized Onion and Peppers baked with Swiss Cheese on a freshly made Sourdough Bun
Lightly Battered Onion Rings
Kosher Pickles, Medley of Olives
Sliced seasonal fruit

WORKING LUNCH #7 \$30.00/person

House Blend of Baby Spinach, Kale and Mesclun Greens, Feta Cheese with a Custom Blend of Pumpkin, Chia and Poppy Seeds with Dried Cranberries and Golden Raisins (gf)

Buffalo Chicken Caesar Wrap – Assorted Flavored Wraps filled with Crispy Chicken Tenderloin, Romaine Lettuce Hearts, tossed in Caesar Dressing with a shredded Cheddar blend and Guacamole

Assorted Flavored Wrap filled with Romaine Lettuce Hearts, Baby Spinach, Cucumbers, Avocados, with Grilled Portobello Mushrooms and Bocconcini Cheese, tossed in a Cilantro and Lime Aioli

Kosher Pickles, Medley of Olives

Sliced Seasonal Fruit

WORKING LUNCH #8 \$35.00/person

Artisanal Garlic Focaccia

Classic Caesar Salad (Croutons and Bacon Bits on the side)

Medley of Olives and Marinated Mushrooms

Lightly Breaded Breast of Chicken glazed with Tomato and Basil Sauce, baked with Mozzarella and freshly grated Parmesan Cheese

Penne Pasta with a Tomato Pesto Sauce (df)

Kosher Pickles, Medley of Olives

Sliced Seasonal fruit

WORKING LUNCH #9 \$35.00/person

House Blend of Baby Spinach, Kale and Mesclun Greens, Feta Cheese with a Custom Blend of Pumpkin, Chia and Poppy Seeds with Dried Cranberries and Golden Raisins (gf)

Tomato and Cucumber Salad with Lime and Avocado Dressing

Chicken Fajitas – Freshly Roasted Chicken with Soft Flour Tortilla, Caramelized Onions and Peppers

Medley of Mixed Greens with Assorted Dressings (gf/df)

Tortilla Chip Platter: Chips, Guacamole, Salsa, Shredded Cheese, sliced Jalapeños, Sour Cream, Mexican Rice and Refried Beans

Kosher Pickles, Medley of Olives

Sliced Seasonal Fruit

WORKING LUNCH #10 \$35.00/person

House Blend of Baby Spinach, Kale and Mesclun Greens, Feta Cheese with a Custom Blend of Pumpkin, Chia and Poppy Seeds with Dried Cranberries and Golden Raisins (gf)

Roasted Turkey Breast with Sun Dried Tomato Aioli and Swiss Cheese, baked on a Kaiser Bun

Gourmet Philly Steak with sautéed Mushrooms, Onion and Peppers, with Jalapeño Havarti Cheese on an Artisanal Baguette

Kosher Pickles, Medley of Olives

Sliced Seasonal Fruit

WORKING LUNCH #11 \$35.00/person

House Blend of Baby Spinach, Kale and Mesclun Greens, Feta Cheese with a Custom Blend of Pumpkin, Chia and Poppy Seeds with Dried Cranberries and Golden Raisins (gf)

California Club – Oven Roasted Chicken Breast with Lettuce, Bacon, Tomato, Swiss Cheese and Guacamole served on a Pesto and Herbed Flat Bread with a Cilantro Aioli

Kettle Chips

Medley of Olives

Sliced Seasonal Fruit

WORKING LUNCH #12 \$35.00/person

Traditional Greek Salad (gf) (df – Feta Cheese is on the side)

Mediterranean Flat Bread glazed with a Pesto Spread topped with Oven Roasted Chicken Breast, Feta Cheese, Kalamata Olives, Red Onion and Baby Arugula, baked with Mozzarella Cheese and drizzled with a Balsamic Reduction

Mediterranean Flat Bread glazed with a Pesto Spread, topped with Roma Tomatoes and Bocconcini Cheese, Arugula and drizzled with a Balsamic Reduction

(Gluten Free Crust available) – must be pre-ordered

Kosher Pickles, Medley of Olives

Sliced Seasonal Fruit

WORKING LUNCH #13 \$35.00/person

House Blend of Baby Spinach, Kale and Mesclun Greens, Feta Cheese with a Custom Blend of Pumpkin, Chia and Poppy Seeds with Dried Cranberries and Golden Raisins (gf)

Broccoli and Sesame Sweet Potato Salad (gf/df)

Thai Curry Chicken with Asian Eggplant and Napa Cabbage (gf)

Vegetarian Fried Rice (gf/df)

Vegetarian Spring Roll with Plum Sauce (df)

Kosher Pickles, Medley of Olives

Sliced Seasonal Fruit

WORKING LUNCH #14 **\$35.00/person**

House Blend of Baby Spinach, Kale and Mesclun Greens, Feta Cheese with a Custom Blend of Pumpkin, Chia and Poppy Seeds with Dried Cranberries and Golden Raisins (gf)
 Traditional Greek Salad (gf) (df – Feta Cheese is on the side)
 Freshly Made Hummus and Tabbouleh (gf/df)
 Pita and Naan Bread
 Vegetarian Samosas (df)
 Vegan Moussaka Balls (gf)
 Mediterranean Chicken Kebobs with Tzatziki
 Basmati Rice, Chick Pea and Cauliflower Curry
 Kosher Pickles, Medley of Olives
 Sliced Seasonal Fruit

WORKING LUNCH #15 **\$35.00/person**

House Blend of Baby Spinach, Kale and Mesclun Greens, Feta Cheese with a Custom Blend of Pumpkin, Chia and Poppy Seeds with Dried Cranberries and Golden Raisins (gf)
 Classical Reuben - Thinly sliced Smoked Meat, piled high on Marble Rye Bread - Toasted with Swiss Cheese, Sauerkraut and Honey Dijon
 Kettle Chips
 Kosher Pickles, Medley of Olives
 Sliced Seasonal Fruit

Plated Lunch

All Plated Lunches include 3 courses: Dinner Rolls and Butter, Soup OR Salad, Entrée, Dessert, Coffee, Tea and Decaffeinated Coffee. Prices are based on the entrée selected. Choose one entrée.

(Minimum of 20 persons)

Roasted Boneless and Skinless Chicken Breast **\$40.00/person**
 served with a Medley of Mushrooms and Caramelized Onion with Herb Roasted Baby Red Potatoes, Carrot and Parsnip Puree and Seasonal Vegetables (gf/df)

Grilled Chicken Supreme with a Pesto **\$40.00/person**
 Sun-dried Tomato Cream with Dauphinoise Potato, Carrot and Parsnip Puree and Seasonal Vegetables (gf)

Grilled Atlantic Salmon served with Scalloped **\$44.00/person**
 Potatoes and Seasonal Vegetables glazed with a White Wine and Dill Sauce (gf)

Poached Red Snapper with a Ginger Sesame **\$44.00/person**
 Glaze served with Braised Napa Cabbage and Carrots with a Vegetable Fried Rice

Grilled AAA Sirloin with a Merlot Sauce, **\$46.00/person**
 Sour Cream and Chive Whipped Potato and Seasonal Vegetables

Baked Chicken Supreme stuffed with Spinach **\$50.00/person**
 and Ricotta Cheese, Roasted Garlic and Semi Dried Tomatoes finished with a Merlot Sauce, Herb Roasted Potatoes and Seasonal Vegetables

Grilled AAA Striploin with Caramelized Onions **\$50.00/person**
 and Mushrooms finished with a Whiskey and Peppercorn Sauce served with Sour Cream and Chive Whipped Potatoes and Seasonal Vegetables

SOUPS

(Choose one soup OR one salad)

- Tomato and Smoked Gouda Bisque (gf)
- Creamy Leek and Potato Soup (gf)
- Classical French Onion with Gruyere Crisp (gf)
- Vegetable Harvest with Quinoa and Red Lentils (gf)
- Butternut Squash and Apple (gf/df)

All soups can be made Gluten and/or Dairy Free upon request

SALAD

(Choose one soup OR one salad)

- Medley of Mixed Garden Greens with Semi Reduced Tomatoes, Cucumbers and shaved Red Onion with an Avocado Lime Dressing (gf)
- Greek Orzo Kale and Fennel Salad with Kalamata Olives and Roma Tomatoes Baby Spinach with Belgian Endive, Candied Walnuts and Dried Apricots drizzled with a Sherry Vinaigrette (gf/df)
- Classic Caesar Salad with shaved Parmesan, Sourdough Garlic Toast and Double Smoked Bacon Bits

DESSERTS

(Choose one dessert)

- Classic Mile High Cheese Cake with Berry Compote and Freshly Whipped Cream
- Colossal Carrot Cake with Bourbon Cream and Berries
- Apple and Maple Crème Brûlée Bourbon Pecan Pie
- Chocolate Pyramid

Other Options Available

Lunch Buffets

Lunch Buffet (minimum 40 persons) **\$45.50/person**

Assorted Rolls and Butter

Vegetable Harvest with Quinoa and Red Lentils soup (gf/df)

House Blend of Baby Spinach, Kale and Mesclun Greens, Feta Cheese with a Custom Blend of Pumpkin, Chia and Poppy Seeds with Dried Cranberries and Golden Raisins (gf)

Vegetable Crudités with Herb Dip

Domestic Cheese with Crackers

Assorted Olives and Marinated Mushrooms

Main Entrées

- Four Cheese Tortellini tossed in a Tomato and Basil Sauce (Parmesan and Chili Flakes on the side)
- Roasted Chicken Breast glazed with a Mushroom and Caramelized Onion Sauce (gf)
- Herb Roasted Baby Potatoes
- Seasonal Vegetables

Desserts

- Assorted Pastries
- Sliced Seasonal Fruit
- Coffee, Tea and Decaffeinated Coffee

Signature Lunch Buffet (minimum 40 persons) **\$53.00/person**

Assorted Rolls and Butter

Soup of the Day

Medley of Mixed Greens, Cherry Tomatoes and Cucumbers (Assorted Dressings on the side)

Domestic Cheese Platter

Assorted Olives and Marinated Mushrooms

Any TWO of the following Salads

- Classic Caesar Salad
- Traditional Greek Salad (gf) (df – Feta Cheese on the side)
- Lentil with Chick Peas and Quinoa tossed with Vine Ripe Tomatoes, Fresh Basil and Balsamic Reduction (gf/df)
- Kale with Roasted Sweet Potato and Dried Cranberries (gf) with Dressing on the side (df – Feta Cheese on the side)
- Farfalle and Tabbouleh with Kalamata Olives and Semi Dried Tomatoes (gf/df)

Main Entrées

- Carved Roast Beef au Jus (gf/df)
- Tortellini filled with Ricotta and Spinach tossed in a Tomato Basil Sauce
- Roasted Chicken Breast glazed in an Artichoke and Mushroom Sauce (gf)
- Grilled Atlantic Salmon glazed with Lemon Beurre Blanc on a Bed of White and Wild Rice (gf)
- Baby Red Potatoes
- Seasonal Vegetables

Sweet Table

- Assorted Mini French Pastries
- Sliced Seasonal Fruit
- Coffee, Tea and Decaffeinated Coffee

Boxed Lunches

\$29.00/person

Choose one item from each section (for entire group).
Beverages are not included.

Salads

- Traditional Greek Salad (gf) (df – Feta Cheese served on the side)
- Tri-Colour Farfalle Pasta Salad (df)
- Cous-Cous Salad with Dried Fruits (gf/df)
- Sesame Sweet Potato Salad (gf/df)
- Hummus and Whole Wheat Pita

Sandwiches

- Turkey Salad with Boston Lettuce, Roma Tomatoes on an Herb Focaccia
- Roasted Breast of Chicken with Bacon, Lettuce and Tomato, in a Sun-Dried Tomato Wrap
- Rosemary Ham with Gruyere Swiss Cheese on an Artisanal Baguette
- Grilled Vegetables with Avocados on an Artisanal Baguette

Desserts

- Chocolate Brownie
- Cookies: Chocolate and Oatmeal
- Gourmet Rice Crispy Square (gf)
- Citrus Fruit Cup

Other Items

- Cheese and Crackers **\$4.00 Per Person**
- Individual Yogurts **\$3.95 Per Person**
- Vegetable Crudités and Dip **\$4.00 Per Person**
- Potato Chips **\$3.00 Per Person**
- Whole Seasonal Fruit **\$3.50 Per Person**



Canapés Menu

Canapés

We recommend four-six hors d'oeuvres per person per hour.

COLD CANAPÉS \$35.00/dozen

Cucumber with Dill Cream Cheese and Baby Shrimp
Smoked Salmon and Caper on Pumpernickel
Cajun Shrimp on Baby Toast
Brie Cheese and Grapes on Herb Toast
Puffed Pastry filled with Ratatouille
Vol au Vent filled with Chicken or Tuna Salad
Artichoke and Sun-Dried Tomato with Goat Cheese on a Crisp Baguette
Roasted Corn and Black Bean Salsa with Smoked Chicken
Goat Cheese and Candied Almond on Melba Round
Fillicetti and Mandarin Orange with Herbed Goat Cheese on a Crostini
Prosciutto with Fig Relish on a Crostini
Italian Bruschetta

(Minimum order 10 dozen)

HOT CANAPÉS \$35.00/person

Vegetable Spring Rolls
Mini Beef Empanada
Chicken and Plantain Skewer
Beef Striploin with Crispy Onion and Blueberry Relish
Spanakopita – Phyllo Spinach and Feta Triangles
Parmesan Risotto on a Bamboo Skewer
Vegetable Samosas
Tarragon Chicken Bundle
Mushroom Crescents
Mini Beef Wellington
Lamb Spiedini
Italian Meatballs
Mini Pogo
Vegetarian Dumplings
Shrimp Dumplings

(Minimum order 10 dozen)

SPECIALTY COLD CANAPÉS \$47.00/dozen

California Rolls with Soya Sauce and Pickled Ginger
Salmon Tartar in a Cucumber Round with Vodka Crème Fraiche
Duck Liver and Green Peppercorn Pate
Duck Breast with Apples and Calvados on Melba Toast
Rolled Crepe filled with Cream Cheese, Chives and Smoked Salmon
Sliced Tuna with Wasabi Cream

(Minimum order 10 dozen)

SPECIALTY HOT CANAPÉS \$47.00/dozen

Tempura Shrimp
Beef Tenderloin with Truffled Tulip
Panang Shrimp
Bacon Wrapped Scallops
Coconut Curry Dragon Shrimp
Crab Cakes with Roasted Red Pepper Dip
Mini Chicken Wellington
Herb Crusted Lamb Chop with Honey Dijon Sauce
Mushroom Truffled Tulip
Wild Mushroom Beggar's Purse
Pork or Shrimp Shumai

(Minimum order 10 dozen)



Dinner Menu

Dinner Buffets

All Working Dinner Buffets include Coffee, Tea and Decaffeinated Coffee
(Minimum of 20 persons)

WORKING DINNER BUFFET #1 \$42.00/person

Artisanal Garlic Baguette
Classic Caesar Salad
Traditional Chicken Parmesan
Penne Pasta in an Alfredo Sauce with Fresh
Parmesan and Chili Flakes
Seasonal Vegetables Sliced
Seasonal Fruit

WORKING DINNER BUFFET #2 \$42.00/person

Assorted Rolls and Butter
Medley of Mixed Greens, Cherry Tomatoes and
Cucumbers with assorted Dressings
Traditional Greek Salad (gf - Feta is on the side)
Freshly Made Hummus with Tabbouleh (gf/df)
Pita and Naan Bread Vegetarian Samosas (df)
Vegan Falafel (df)
Grilled Mediterranean Chicken Kebob with
Tzatziki (gf)
Basmati Rice with Chick Pea and Cauliflower Curry
Fruit Cocktail

WORKING DINNER BUFFET #3 \$42.00/person

Assorted Dinner Rolls and Butter
Baby Spinach with Assorted Dressings (gf)
Bow Tie Pasta Salad with Kalamata Olives and
Sun-Dried Tomatoes (df)
Baked Cod with a Tarragon and Fennel Cream on a
bed of White and Wild Rice (gf)
Chicken with Pesto and Mushroom (gf)
Roasted Potatoes
Seasonal Vegetables
Sliced Seasonal Fruit

DINNER BUFFET (minimum 40 persons) \$65.00/person

Artisanal Rolls and Butter
Medley of Garden Greens, Cherry Tomatoes and
Cucumbers, Mandarin Oranges with Assorted
Dressings
Traditional Greek Salad (gf) (df - Feta Cheese
on the side)
Assorted Olives and Marinated Mushrooms
Vegetable Crudit  and Herb Dip

Entr es

- Carved Slow Roasted Beef Au Jus (gf/df)
- Assortment of Mustards and Horseradish
- Home Style Potato Gnocchi tossed in a
Tomato Basil and Pesto Sauce (gf/df)
- Slow Roasted Chicken Breast glazed with a
Thai Curry Potato Glaze (gf/df)
- Poached Atlantic Salmon glazed with a Grilled
Fennel and Tomato Compote (gf/df)
- Sour Cream and Chive Whipped Potato (gf)
- Seasonal Vegetables

Desserts

- Assorted Cakes and Pastries
 - Sliced Seasonal Fruit
- (Some gluten free desserts available when pre-ordered)
- Coffee, Tea and Decaffeinated Coffee

EXECUTIVE DINNER BUFFET (minimum 40 persons) \$75.00/person

Artisanal Rolls and Butter
Soup of the Day
Baby Spinach with Red Onions, Feta Cheese
(on the side), Cucumbers and Tomatoes with
assorted Dressings (gf/df)
Broccoli with Sweet Potato Salad (gf/df)
Domestic and Imported Cheese Platter with
Soda Crackers
Assorted Olives and Marinated Mushrooms

Entr es

- Carved Slow Roasted Prime Rib Au Jus (gf/df)
- Agnolotti stuffed with Mozzarella and
Tomato, tossed in fresh Pesto, Parmesan and
Chili Flakes on the side
- Boneless Breast of Chicken glazed with a
Bourbon Peppercorn Sauce
- Baked Atlantic Salmon glazed with a Creamy
Seafood Medley on a bed of White and Wild
Rice (gf)
- Brie and Chive Whipped Potatoes (gf)
- Seasonal Vegetables

Desserts

- Assorted Cakes and Pastries
 - Sliced Seasonal Fruit
- (Some gluten free desserts available when pre-ordered)
- Coffee, Tea and Decaffeinated Coffee

Plated Dinners

All Plated Dinners are 4 courses and include an artisan bread basket, Soup, Salad, Main Entrée, Dessert, Coffee, Tea and Decaffeinated Coffee. Prices are based on the entrée selected. Choose one entrée.

(Minimum of 20 persons)

Grilled Chicken Supreme on a Bed of Squash **\$65.00/person**
Purée, Roasted Fingerling Potatoes and Seasonal Vegetables, Coconut Thai Glaze and Fresh Cilantro (gf)

Slow Roasted Boneless Breast of Chicken **\$65.00/person**
marinated in Pesto and Sun-Dried Tomato Glaze, served on a Bed of Leek and Mushroom Ragu with Seasonal Vegetables, Classic Dauphinoise Potatoes, finished with a White Wine Cream (gf)

Grilled AAA Sirloin marinated with our **\$68.00/person**
In-House Rub served on a Bed of Spaghetti Squash and Seasonal Vegetables, Double Baked Potato with Sour Cream, glazed with a Merlot Sauce and garnished with Pickled Onions (gf)

Slow Poached Atlantic Salmon on a Bed **\$70.00/person**
of Roasted Garlic and Celeriac Purée with Steamed Broccolini, Crispy Onions and Micro Carrots, Parmesan Risotto, drizzled with a Saffron Sauce (gf)

Short Rib Braised to perfection in our Signature **\$70.00/person**
Blend of Vegetables and Beef Broth, served on a Bed of Grilled Fennel and Brie Cheese Mashed Potatoes, Seasonal Vegetables (gf)

Prosciutto Wrapped Chicken Supreme stuffed **\$75.00/person**
with Baby Spinach, Grilled Artichoke Hearts and Mascarpone Cheese, glazed with a Tomato and Tarragon Compote, served with a Parmesan Risotto and Seasonal Vegetables

AAA Prime Rib Centre Cut with Sour Cream **\$90.00/person**
and Chive Whipped Potatoes, Seasonal Vegetables finished with a Whiskey Peppercorn and Gorgonzola Sauce (gf)

Grilled French Cut Veal Chop, served on a **\$90.00/person**
bed of Truffle and Herb Risotto, Broccolini and Caramelized Cipollini Onions with Pan Drippings (gf/df)

Grilled AAA Filet Mignon served with **\$95.00/person**
Dauphinoise Potato and Sweet Potato Pavée, Parsnip and Carrot Purée, Seasonal Vegetables, glazed with a Whiskey Peppercorn Sauce (gf)

SOUPS

(Choose one)

- Oven Reduced Tomato Bisque with Fresh Basil and Quinoa, drizzled with Avocado Crème Fraiche (gf)
- Duck Consommé Garnished with Shredded Brome Lake Duck and King Oyster Mushrooms (gf/df)
- Carrot and Parsnip with Fresh Ginger finished with a Cilantro Drizzle (gf/df)
- Cream of Mushroom with Caramelized Leeks and Fresh Tarragon (gf)
- Curried Coconut Thai with Fresh Cilantro and Shrimp (gf)
- Provençal Vegetable Harvest with a Mixed Medley of Beans and Fleur du France Dijon (gf)
- Mussel and Clam Chowder with Saffron and Freshly Chopped Chives (gf)
- Broccoli and Roasted Fennel with Parmesan

SALAD

(Choose one)

- Baby Spinach and Kale Greens with Sesame Roasted Sweet Potatoes and Grilled Fennel with Chia and Sunflower Seeds, drizzled with Lemon and Poppy Seed Dressing (gf/df)
- Arugula, Radicchio and Belgian Endive with Candied Beets, Grilled Artichoke Hearts and Semi Reduced Heirloom Tomatoes with an Avocado and Lime Dressing (gf)
- Medley of Greens with Lightly Toasted Walnuts and White Wine Poached Bosc Pear glazed with a Sherry and Organic Honey Vinaigrette (gf/df)
- Watercress, Baby Spinach and Avocado with Feta Cheese drizzled with a Cilantro Lime Vinaigrette (gf)
- Red Kale and Micro Romaine Caesar with Mustard Croutons, Shaved Asiago Cheese and Crispy Pancetta Chips with Semi Reduced Tomatoes and Classic Caesar Dressing
- Arugula and Baby Spinach with Mango, Pomegranate and Grilled Portobello Mushrooms with Aged Balsamic Vinaigrette garnished with Parmesan Petals (gf)

DESSERTS

(Choose one)

- Classic Mile High Cheese Cake
- Triple Chocolate Mousse Tower of Power
- Carrot Cake and Cheese Cake Duo
- Maple Crème Brûlée
- Bourbon Pecan Pie
- Chocolate Pyramid

All desserts are served with Freshly Whipped Cream and Seasonal Berries

Other Options Available upon request



Reception Menu

Cold Specialties

Malpeque Oysters on the Half Shell **\$ Market Price**/piece
Mignonette and Tabasco

Chilled Shrimp served with Cocktail **\$ Market Price**/50 pieces
Sauce and Fresh Lemon

Smoked Salmon Platter served with **\$120.00**/serves 30 persons
Fresh Dill, Honey Dijon and Herb Crisps

Cold Poached Salmon served with **\$140.00**/serves 25 persons
Onions and Capers finished with Dill
Mayonnaise

Assorted California Rolls served with **\$120.00**/serves 20 persons
Soy Sauce, Pickled Ginger and Wasabi

Cold Cut Platter consisting of Imported **\$10.00**/person
and Domestic Meats Garnished with
Pickles and Olives (minimum 20 persons)

Imported and Domestic Cheese Platter **\$10.00**/person
served with Water Biscuits and Crisp
Baguettes (minimum 20 persons)

Finger Sandwich Platter: An assortment of **\$10.00**/person
Finger Sandwiches filled with Deli Meats,
Tuna and Egg Salad (minimum 10 persons)

Sandwich Platter: An assortment of Finger **\$10.00**/person
Sandwiches filled with Deli Meats, Tuna
and Egg Salad (minimum 10 persons)

Sliced Seasonal Fruit and Berry Platter **\$8.00**/person
(minimum 20 persons)

Vegetable Crudités with Dip **\$6.00**/person
(minimum 20 persons)

Hot Specialties

Herb Crusted Rack of Lamb with **\$41**/rack
Rosemary Au Jus (7 chops per rack)

Alberta Beef Tenderloin with Red **\$400.00**
Wine Au Jus served with Mini Kaiser
Rolls (requires chef attended station)

Pan Seared Shrimp and Bay Scallops **\$ Market Price**/person
in Creamy Saffron Sauce
(requires chef attended station)

Mini Hamburgers **\$10.00**/person
(minimum 3 dozen)

Pulled Pork Slider **\$51.75**/person
(minimum 3 dozen)

Pizza and Bruschetta **\$10.00**/person
(minimum 20 Persons)

Stations

CHEF ATTENDED STATION \$35.00/hour

Minimum three hours

POUTINE STATION \$12.00/person

Crispy French Fries with Your Choice of Topping to include; Gravy, Beef and Bean Chili, Cheese Curds, Shredded Cheese, Sour Cream, Bacon Bits and Green Onions

(Minimum 20 Persons)

PASTA STATION \$18.00/person

Choice of Two Pastas:

Penne, Farfalle, Spaghetti, Fettuccini or Linguine

Choice of Two Sauces:

Tomato and Basil, Alfredo Sauce, Pesto Sauce and Rosé Sauce

(Requires chef attended station)

(Minimum 20 Persons)

CREPE STATION \$15.00/person

Crepes Flambéed with Grand Marnier, Fresh Seasonal Fruit and Whipped Cream

(Requires chef attended station)

SWEET TABLE \$24.00/person

Assortment of Cakes, French & Italian Pastries

Chocolate Fondue Station with Seasonal Fruits, Fruit Sauces and Whipped Cream

Assorted Sliced Seasonal Fruit and Berry Platter

Coffee, Tea and Decaffeinated Coffee

LINDT CHOCOLATE FONDUE STATION \$16.00/person

Lindt Chocolate Fondue with Assortment of Fruit

(Minimum 20 Persons)



Banquet
Bar

Wine List

HOUSE WHITE

Two Oceans Sauvignon Blanc, South Africa \$40
(1 litre)

WHITE

Peninsula Ridge Inox Chardonnay, Ontario \$37
Toasted Head Chardonnay, California \$47
Saint Clair, Sauvignon Blanc, New Zealand \$47
Flat Roof Manor Pinot Grigio, South Africa \$34
Adobe, Organic Sauvignon Blanc, Chile \$37

RESERVED WHITE

Louis Latour, Burgundy, Chardonnay, France \$52
Kim Crawford, Sauvignon Blanc, New Zealand \$52

HOUSE RED

Two Oceans Cabernet Sauvignon/Merlot, South Africa \$40
(1 litre)

RED

Peninsula Ridge Cabernet Sauvignon/Merlot, Ontario \$37
Bodega Norton, Malbec, Argentina \$40
Peninsula Ridge Shiraz, Ontario \$37
Gnarly Head Pinot Noir, USA \$47
Adobe, Merlot, Chile \$37
Fleur du Cap, Cabernet Sauvignon, South Africa \$35

RESERVED RED

Chateau Timberlay, Bordeaux Cabernet Sauvignon/
Merlot, France \$52
Kilikanoon, Killerman's Run, Shiraz, Australia \$59.50
J.Lohr, Seven Oaks, Cabernet Sauvignon, California USA \$63

CHAMPAGNE / SPARKLING WINE

Martini & Rossi, Asti, Italy \$40
Two Oceans, Brut, South Africa \$40

Mumm Cordon Rouge, Brut, France \$120
Dom Perignon, France \$350

All prices besides house wines are for 750ml bottles

Liquor & Beverages

LIQUOR \$7.00/oz

Gibson's Rye, Grant's Scotch, Boodles Gin,
Finlandia Vodka, J. Wray White and Dark Rum,
Standard (1 oz)

Aperitifs
Vermouth, Dubonnet, Averna

DOMESTIC BEER \$7.00

Coors Light, Canadian, Rickards Red,
Miller Genuine Draft

IMPORTED BEER \$8.00

Heineken, Corona, Belgian Moon

CIDER \$8.00

Strongbow

LIQUEURS & COGNACS

Cointreau, Drambuie, Bailey's Irish Cream, \$8.50/oz
Kahlua, Amaretto

Courvoisier V.S. Cognac, Grand Marnier \$8.50/oz

WHITE/RED WINE

House wine \$7.00/glass

PUNCH

Fruit Punch (40 Glasses - 4.5 Litres) \$120
Liquor Punch (40 Glasses - 4.5 Litres) \$170

NON-ALCOHOLIC BEVERAGES

Soft Drinks, Assorted Fruit Juices \$2.75/glass
Aquafina, Natural Spring Water \$2.75/bottle

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Soft Drinks, Assorted Fruit Juices \$2.75/glass

Aquafina, Natural Spring Water \$2.75/bottle

*If less than \$400.00 of liquor is consumed, the cost of the bartender
is \$30.00 per hour, per bartender - minimum of 4 hours*