



Catering Menu 2018

Hors D'Oeuvres ~ *(pricing is per dozen)

Hot~

- Braised Beef "Yorkies" – tender braised beef, Garlic Mash, Jus in a Yorkshire Pudding, topped with Horseradish Mayo \$36
- Corn Fritters with Avocado Salsa \$30 GF
- Mac and Cheese Bites – homemade aged cheddar mac n cheese, breaded and fried, with Spicy Ketchup \$30
- Feta Ricotta and Spinach Filo Sticks with Basil Pepper mayo \$30
- Lamb Slider with smoked tomato mayo, spinach, and provolone cheese \$34
- Caramelized Onion Tart with Fontina Cheese and Tomato \$30
- Crisp Zucchini Fritter, spiced Pepper Jelly and Pecorino Cheese \$30 GF
- Maple Glazed Pork Belly \$30 GF
- Baby Back Rib Croquettes with BBQ and Celery seed Slaw \$32
- Serrano Ham and Potato Croquettes, Thyme Pommery Aioli \$30
- Mushroom & Mozzarella Aranchini - \$32
- Sweet Potato Spring Rolls – Hot or Cold \$32 GF/VE
- Tempura Green Beans with Lemon Cayenne Dip \$30 GF/VE
- Spriced Chickpea Fritters with Basil Tahini Sauce \$30 GF/VE
- Quinoa Sliders – Sweet Potato and Quinoa Slider with Kale & Pickled Radish - \$32 GF/VE

Cold~

- Goat Cheese Cups - Filo cups with herbed goat cheese \$30
- Mozza Crustini - Oven Dried Tomato and Buffalo Mozzarella on Crustini with Balsamic mayo. \$30
- Gougere - Serrano Ham, Gruyere cheese with Dijon aioli on a French chive pastry bun \$30
- Caprese Kabobs – Cherry Tomatoes, Bocochinni Cheese & fresh basil drizzled with balsalmic reductions \$30 GF
- Pear, Gorgonzola, and Lavender Honey Crustini \$32
- Salmon Bilini - Cured Salmon, Crème Fraise, Chive Bilini \$32
- Shucked Oysters with Mignonette (Market Price) GF
- Balsamic Tomato and Feta Tarts \$30
- Sesame Tuna - Sesame Crusted Seared Tuna, Wasabi Mayo, ginger, endive salad \$34 GF
- Flank Steak Crustini – grilled flank, Asparagus, Roasted Tomato and parsley mayo \$34
- Polenta Cake – with Roasted Tomato Chili Jam & Chive Cremem Fraiche \$30 GF/VG
- Tofu Spring Rolls – Red Curry & Vegetable Tofu Spring Roll - \$32 GF/VE

Dinner Menu ~

(All Menu selections can be served buffet (under 100 people) or Plated and I include one salad option, roasted seasonal vegetables and fresh bread with butter. Prices are listed as \$buffet price/\$Plated Price and are per person) Add a Fresh seasonal soup course for \$6/person Add a pasta course for \$10/person

- Mushroom and Leek Salmon with Lemongrass Scalloped Potatoes \$32/\$38
- Roasted Whitefish with Pickled Vegetables and Sage Brown Butter \$32/\$38
- Pickerel with Braised Artichokes and Double Smoked Bacon (Bacon Optional) \$32/\$38
- Roasted Turkey with Tarragon Jus and Scalloped Potatoes \$30/\$36
- Roast Chicken with Tomato Mushroom and Herb Jus and Garlic Mash potato \$30/\$36
- Chili and Lime Roast Chicken with Tomato and Watercress Stewed Potatoes \$30/\$36
- Lemon Herb Roast Chicken with Navy Bean Cassoulet \$30/\$36
- BBQ Chicken with Herb Roasted Potato \$30/\$36
- Pork Loin Roast with Mushroom brandy Cream Sauce and Rosemary Potato Wedges \$30/\$36
- Herb Roasted Pork Loin with Mashed Sweet Potatoes \$32/\$38
- Baby Back Pork Ribs with Roasted Red Baby Potatoes \$32/\$38
- Dijon and Rosemary Crusted Rib Eye with Garlic Mash Potato and Jus \$36/\$42
- Roasted New York Strip Loin with Blue Cheese Bread Pudding and Caramelized onion Jus \$36/\$42
- Porcini Dusted Rib Eye with Watercress and Aged Cheddar Twice Baked Potato \$36/\$42
- Braised Sirloin Roast with lemon herbed Jus with Aged Cheddar and Scallion Mash \$30/\$36
- Roasted chicken with oven dried tomato pilaf and goat cheese cream sauce \$30/\$36
- Braised beef short ribs, caramelized onions with chive mashed potatoes \$36/\$42
- "Coq au vin" (Red Wine Braised Chicken), Smoked Bacon Jus, Sautéed onions and mushrooms, Scallion Roasted Fingerling Potatoes \$30/\$36
- Duck Confit with Truffled White Bean Mash \$34/\$40

Vegetarian ~

- Eggplant and Goat Cheese Rolls With Tomato Basil Sauce \$25
- Roasted Portabella with Vegetable Quinoa, Brie Cheese and Sweet potato Puree \$25
- Mushroom and Barley Risotto with Mascarpone Cheese and tarragon \$25
- Fresh Potato Gnocchi with Basil Tomato Olive Oil and Shallots \$25
- Ricotta and Herb Manicotti with Tomato Sauce \$25

Vegan

- Stuffed Butternut Squash with Arugula, Sun Dried Tomatoes and Brown Rice
- Roasted Corn, Red Pepper and Spinach Flan with Herb Salad
- Charred Tomato and Caramelized Onion Tart with Basil and Black Pepper Vinaigrette

Breakfast ~

- Continental – Yoghurts with toppings, Juice, Coffee and Tea, Fresh Baked Scones and Preserves, Muffins, Cereals, Fresh Fruit. \$12/person
- Hot – Fresh Scrambled Eggs, Smoked Back Bacon, Pork Sausages, Baked Beans, Sautéed Spinach, Sliced Tomato, Pancakes or French Toast with Maple Syrup, Juice, Coffee and Tea. \$18/person
- Omelets and Eggs cooked to Order Station - Served with variety of toast, home fries, fresh fruit, Coffee, Tea & Juice. \$16/person
- Quiche Party – assortment of delicious quiches served with simple greens and a variety of dressings. \$16/person

Morning/Afternoon Break ~

- Liquids Break – Coffee, Tea, Juice, Water \$4/person
- Sweets Break – Coffee, Tea, Juice, Cookies, Pastries, Fruit Loaves, Strawberry Vanilla Tarts. \$8/person
- Healthy Break – Yogurt and toppings, Fresh Fruit, Scones and Preserves, Coffee, Tea and Juice. \$8/person
- Afternoon Break – Selection of cold cuts and cured meats, Buns, Cheeses, Fruit Slices, Glazed Banana Bread, Coffee, Tea, Juice. \$14/person
- Afternoon Break 2 – Leek and Parmesan Turnover, Ricotta and Spinach Turnover, Fresh Fruit, Mini Fruit Tarts, Coffee, Tea, Juice. \$16/person

Celebration of Life ~

- The Coffee Break – Coffee, Tea, Punch, Water, variety of house made bite sized desserts and fruit. \$6/person
- Light Lunch – Veggies & Dip, relish tray, cheese & crackers, house made desserts, fruit, coffee, tea & punch. \$8/person
- Full Lunch – Assortment of house made sandwiches & wraps. Sandwich varieties include, Dilled Egg Salad, Onion & Herb Tuna Salad, Pork Loin & Brie, Black Forest Ham with Caramelized Onions & Aged Cheddar. (Traditional tea sandwiches also available upon request.) The lunch is served with a fresh vegetable tray, relish tray, house made desserts, coffee, tea & punch. \$10/person

Kids Menu ~

*(Kids meals are \$12 per child)

- Buttermilk Chicken Tenders with French Fries
- Spaghetti and Meatballs
- Macaroni and Cheese
- Pepperoni (Or cheese) Pizza

Late Night Menu ~ (pricing per person)

- Poutine (or Mashed Potato) Bar – Fresh Cut French Fries with all the topping, creamy cheese curds, and homemade gravy \$10
- Taco Bar – Soft and Hard tortillas, Seasoned Beef and Chicken, all served with toppings galore \$10
- Dip Bar – assorted dips including artichoke and parmesan, Garlic and Chili Hummus, Double Smoked Bacon and Aged Cheddar Beer Dip, etc. all served with fresh Breads and crackers \$8
- Slider bar – with beef sliders, pulled pork, and all the toppings \$12
- Dog Bar – mini hot dogs and Corn Dogs with toppers and sauces \$10
- Waffle Bar – Delicious waffles with fruit compotes and vanilla whipped cream \$10
- Crepe Bar – French crepes with sweet fruit fillings and drizzles \$10

Platters ~ (pricing is per person)

- Charcuterie Board with Fresh Bread Crackers and Preserves \$4
- Cheese Boards (Imported or Domestic) \$3
- Vegetable Platters with Various Dips \$2.50
- Dessert Platter \$3
- Sandwich Platter \$8

Cooking Stations ~

- Beef Tenderloin Station with Buns, Aioli's, and an array of Garnishes \$14
- Pasta Bar made to order with Multiple Sauces, Garnishes, and Pastas \$16
- Paella station \$14
- Macaroni and Cheese Station with lots of toppers \$12

Dessert & Sweets ~

*(Dessert is \$3 per person and can be done plated or as a self serve variety table – 4 choices)

- Honey Lavender Crème Brule – Lavender infused baked custard with a crunchy sugar top coat
- Chocolate Caramel Banana Bread Pudding – Chunks of banana bread and chocolate chips soaked and baked in a creamy mixture finished with a caramel drizzle
- Pumpkin Pie with Spiced Whipped Cream – Fresh pumpkin and grated spices baked in a pastry shell and topped with spiced whipped cream
- Lemon Curd Tarts – Pastry tart filled with a tart lemon curd and topped with a fresh berry
- Apple Crisp with Vanilla Whipped Cream – Local apples, cubed and tossed in a cinnamon mixture and finished with a rich buttery crumble, baked and served with vanilla whipped cream
- Vanilla Grand Marnier Bread Pudding with Pecan Brittle – Bread pudding spiked with Grand Marnier with a dollop of whipped cream and house made pecan brittle
- Banana &/OR Coconut Cream Pie – Fresh pastry shell with your choice of banana or coconut custard filling and finished with vanilla whipped cream
- Sea Salt Brownies – Rich chocolate brownie sprinkled with flakes of Himalayan sea salt
- Chocolate Flourless Cake – A rich chocolate cake coated in ganache and topped with fresh raspberries
- White Chocolate Raspberry Coconut Bars – Shortbread base with layers of sweet raspberry purée, coconut and white chocolate chips, topped with a shortbread crumble
- Pumpkin Cheesecake with Spiced Whipped Cream – Graham and pumpkin seed crust with baked pumpkin cheesecake base, topped with spiced whipped cream
- Iced Wine Rice Pudding – Creamy pudding made with Arborio rice drizzled with an Ice Wine reduction
- Strawberry Shortcake – Fluffy light white cake topped with vanilla whipped cream and balsamic glazed strawberries