

# Breakfast

Minimum for Catering is 10 people unless otherwise indicated

## THE MINI CONTINENTAL

- Chilled Fruit Juices
- Freshly Baked Croissants, Muffins, Danishes and Assorted Pastries served with Butter and Preserves
- Coffee, Tea and Decaffeinated Coffee

**\$8.95 Per Person**

## THE MORNING GLORY

- Chilled Fruit Juices
- Assorted Breakfast Loaves
- Fruit Filled Mini Turnovers
- Coffee, Tea and Decaffeinated Coffee

**\$8.95 Per Person**

## THE BAGEL BREAKFAST

- Chilled Fruit Juices
- Fresh Bagels with Cream Cheese
- Assorted Low-Fat Yogurt
- Coffee, Tea and Decaffeinated Coffee

**\$9.95 Per Person**

## THE CONTINENTAL

- Chilled Fruit Juices
- Freshly Baked Croissants, Muffins, Danishes and Assorted Pastries served with Butter and Preserves
- Assorted Cereals served with 2% Milk
- Fruit Cocktail
- Coffee, Tea and Decaffeinated Coffee

**\$14.50 Per Person**

## THE RISE AND SHINE

- Chilled Fruit Juices
- Assorted Low-Fat Yogurts
- Sliced Fresh Seasonal Fruit
- Domestic Cheese Platter
- French Toast served with Maple Syrup
- Crisp Bacon and Sausage
- Home Fried Potatoes
- Coffee, Tea and Decaffeinated Coffee

**\$17.00 Per Person**

(Minimum 20 Persons)

## THE HCC BREAKFAST

- Chilled Fruit Juices
- Scrambled Eggs
- Choice of two:**
- Crisp Bacon, Sausage or Ham
- Home Fried Potatoes
- Freshly Baked Croissants, Muffins, Danishes and Assorted Pastries served with Butter and Preserves
- Sliced Fresh Seasonal Fruit
- Coffee, Tea and Decaffeinated Coffee

**\$18.00 Buffet \$21.00 Plated**  
(Minimum 20 Persons)

## THE SANDWICH BREAKFAST

- Chilled Fruit Juices
- Choice of one Breakfast Sandwich {refer to a la carte section}
- Hash Browns
- Assorted Low Fat Yogurts and Granola
- Citrus Fruit Cocktail
- Coffee, Tea and Decaffeinated Coffee

**\$15.50 Per Person**

## A LA CARTE SELECTION (Per Person)

Peameal Bacon	<b>\$3.00</b>
Smoked Salmon	<b>\$4.50</b>
Individual Yogurts	<b>\$2.25</b>
Assorted Cereal	<b>\$2.00</b>
Sliced Fresh Seasonal Fruit	<b>\$4.50</b>
Bagels served with Cream Cheese	<b>\$4.25</b>
Domestic Cheese Tray	<b>\$6.00</b>
Cold Cut Platter	<b>\$7.00</b>
Mini Mushroom and Leek Quiche	<b>\$5.00</b>
Eggs Florentine (Poached Egg on an English Muffin with Spinach and Hollandaise Sauce)	<b>\$6.00</b>
Eggs Benedict (Poached Egg on an English Muffin with Back Bacon and Hollandaise Sauce)	<b>\$6.00</b>
<b>– Breakfast Sandwiches –</b>	
Butter Croissant with Egg, Ham, and Swiss Cheese	<b>\$7.00</b>
English Muffin with Egg, Peameal Bacon and Canadian Cheddar Cheese	<b>\$7.00</b>
Buttermilk Biscuit with Egg and Sausage Patty with Monterey Jack Cheese	<b>\$7.00</b>
<b>Vegetarian Option</b> - Egg Wilted Spinach and Swiss Cheese	<b>\$7.00</b>

## THE HCC MORNING BRUNCH

- White, Brown & Rye Bread
- Assorted Cereals served with 2% Milk
- Low-Fat Yogurt served with Granola
- Fruit Cocktail
- Freshly Baked Croissants, Muffins, Bagels, Danishes and Assorted Pastries served with Butter and Preserves
- Medley of Salad Greens served with Assorted Dressings
- Traditional Greek Salad
- Vegetable Crudités with Herb Dip
- Assorted Deli Platter
- Scrambled Eggs, French Toast,
- Crisp Bacon and Sausage
- Pan Seared Breast of Chicken with Lemon Thyme Sauce
- Three Cheese Tortellini tossed in Rosé Sauce garnished with Fresh Basil and Parmesan Cheese
- Home Fried Potatoes
- New York Cheese Cake with Berry Coulis
- Assorted Dessert Squares
- Tiramisu
- Chilled Fruit Juices/ Soft Drinks
- Coffee, Tea and Decaffeinated Coffee

**\$28.95 Per Person**

(Minimum 40 Persons)

## THE EXECUTIVE BREAKFAST BUFFET

- Chilled Fruit Juices
- Freshly Baked Croissants, Muffins, Bagels, Danishes and Assorted Pastries served with Butter, Cream Cheese and Preserves
- Sliced Fresh Seasonal Fruit
- Domestic and Imported Cheese Platter
- Scrambled Eggs, French Toast,
- Crisp Bacon and Sausage
- Home Fried Potatoes
- Fruit Yogurt served with Granola
- Assorted Cereals served with 2% Milk
- Coffee, Tea and Decaffeinated Coffee

**\$22.00 Per Person**

(Minimum 20 Persons)

# Coffee Breaks

Minimum for Catering is 10 people unless otherwise indicated

## BOOST ME UP

- Chilled Fruit Juices
- Sliced Fresh Seasonal Fruit
- Coffee, Tea and Decaffeinated Coffee

**\$6.50 Per Person**

## THE MINI

- Chilled Fruit Juices
- Gourmet Cookies
- Coffee, Tea and Decaffeinated Coffee

**\$7.50 Per Person**

## THE TRADITIONAL

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

**\$8.95 Per Person**

## THE CLOSER

- Chilled Fruit Juices
- Freshly Baked Croissants, Muffins, Bagels, Danishes, French Pastries and Gourmet Cookies
- Sliced Fresh Seasonal Fruit
- Coffee, Tea and Decaffeinated Coffee

**\$10.50 Per Person**

## THE BREAKOUT

- Assorted Dessert Squares
- Granola Bars
- Assorted Gourmet Cookies
- Bottled Water
- Coffee, Tea and Decaffeinated Coffee

**\$10.50 Per Person**

## THE COFFEE TIME

- Caramel Coffee Cake
- Cinnamon Swirls
- Assorted Gourmet Cookies
- Coffee, Tea and Decaffeinated Coffee

**\$10.50 Per Person**

## THE POWER BREAK

- Vitamin Water (assorted flavors)
- Vector bar, Kashi Granola Bar
- Sliced Seasonal Fruit
- Assorted low fat yogurts and trail mix

**\$10.95 Per Person**

## THE HCC BREAK

- Assorted French Pastries
- Assorted Gourmet Cookies
- Bottled Water
- Coffee, Tea and Decaffeinated Coffee

**\$12.00 Per Person**

## THE BREAK TIME

- Sliced Fresh Seasonal Fruit
- Artichoke and Spinach Dip with Assorted Crostinis
- Vegetable Crudités
- Domestic Cheese Platter
- Coffee, Tea and Decaffeinated Coffee
- Soft Drinks, Bottled Water

**\$12.95 Per Person**

## THE HEALTHY BREAK

- Chilled Fruit Juices & Bottled Water
- Hummus & Tabouleh served with Pita Chips
- Vegetable Crudités with Herb Dip
- Coffee, Tea and Decaffeinated Coffee

**\$11.95 Per Person**

## THE AFTERNOON DELIGHT

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

**\$12.95 Per Person**

## THE AFTERNOON TEA

- Flavored English Tea Scones served with Butter & Preserves
- Assorted Finger Sandwiches
- Chocolate Dipped Biscotti
- Bottled Water
- Coffee, Tea and Decaffeinated Coffee

**\$12.95 Per Person**

## THE EXECUTIVE

- Domestic and Imported Cheese Platter served with Water Crackers
- Vegetable Crudités with Herb Dip
- Seasonal Sliced Fruit and Berry Platter
- Smoked Salmon with Crisp Baguette
- Bottled Vitel & Perrier Water
- Coffee, Tea and Decaffeinated Coffee

**\$20.95 Per Person**

(Minimum 20 Persons)

## SUSHI TIME

- Variety of Sushi and California Rolls with Wasabi, Pickled Ginger and Soya Sauce

**\$30.00 Per Dozen**

(Minimum 4 dozen per order)

## A LA CARTE SELECTION

Thermos of Coffee, Tea or Decaf (Serves 10 Cups)	<b>\$19.00</b>
Fruit Juice (60 ounce pitcher)	<b>\$12.00</b>
Fruit Juice Bottles	<b>\$2.50</b>
Soft Drinks (can)	<b>\$2.25</b>
Soft Drinks (60 ounce pitcher)	<b>\$6.00</b>
San Pellegrino, Sparkling Water (750ml)	
Aqua Panna, Natural Water (750ml)	<b>\$4.00</b>
Bottled Water	<b>\$2.50</b>
Vitamin Water (591ml)	<b>\$4.00</b>
Bagels and Cream Cheese	<b>\$3.75</b>
Nutri-Grain Bars	<b>\$2.50</b>
Individual Yogurts	<b>\$2.25</b>
Seasonal Fruit Platter	<b>\$4.50 Per Person</b>
Domestic Cheese Platter	<b>\$6.00 Per Person</b>
Gourmet Cookies	<b>\$24.00 Per Dozen</b>
Assorted Breakfast Pastries (Muffins, Croissants, Danishes)	<b>\$24.00 Per Dozen</b>
Assorted French Pastries	<b>\$30.00 Per Dozen</b>
Assorted Dessert Squares	<b>\$25.00 Per Dozen</b>
Whole Fresh Fruit	<b>\$2.00 Per Piece</b>
Spinach and Artichoke Dip	<b>\$7.00</b>
Chips and Salsa	<b>\$5.50</b>
Trail Mix	<b>\$4.00</b>
Hummus and Tabouleh	<b>\$8.00</b>
Assorted Sushi and California Rolls	<b>\$30 Per Dozen</b> (Minimum 4 Dozen)
Assorted Ice Cream Bars (Breyers, Ben and Jerrys)	<b>\$5.00</b>

# Working Lunches

Minimum for Catering is 10 people unless otherwise indicated

## WORKING LUNCH #1

- Soup of the Day
- *Assorted Sandwiches and Wraps*: Assortments of Gourmet Breads and Wraps filled with Tuna Salad, Egg Salad, Grilled Vegetables, Turkey, Black Forest Ham, Genoa Salami, Roast Beef
- Mixed Medley of Greens with Assorted Dressings
- Assorted Dessert Squares

**\$15.95 Per Person**

## WORKING LUNCH #2

- Spinach Salad with Assorted Dressings
- *Assorted Flavored Tortilla Wraps*:  
**Club Wrap** - Grilled Breast of Chicken, Bacon, Lettuce, Tomato and Cheddar Cheese,  
**Roast Beef** - Sliced Roast Beef with Swiss Cheese, Lettuce and Tomato, finished with Honey Dijon; **Traditional Greek** - Lettuce, Tomato, Cucumber, Red Onions and Feta Cheese tossed in Greek Dressing
- Assorted Dessert Squares

**\$16.95 Per Person**

## WORKING LUNCH #3

- *Make Your Own Gourmet Sandwich*: Oven Roasted Turkey Breast, Roast Beef, Smoked Ham, Genoa Salami, Swiss and Cheddar Cheese, Tomatoes, Lettuce, Pickles, Olives, Mustard, Mayonnaise, Butter, Selection of Gourmet Breads
- Vegetable Crudités with Herb Dip; Classical Caesar Salad
- Sliced Fresh Seasonal Fruit
- Assortment of Gourmet Cookies

**\$19.50 Per Person**

## WORKING LUNCH #4

- Three Bean Salad Topped with Goat Cheese
- Traditional Greek Salad
- Freshly made Hummus with Pita, Tabouleh and Vegetarian Samosas
- Grilled Chicken Kebob with Tzatziki
- Assorted Grilled Vegetables
- Yogurts and Granola
- Fruit Cocktail

**\$19.95 Per Person**

## WORKING LUNCH #5

- Garlic Bread
- Caesar Salad
- Choice of Lasagna, Manicotti or Cannelloni
- Kalamata Olives with Marinated Mushrooms
- Fresh Melon Slices

**\$18.95 Per Person**

## WORKING LUNCH #6

- Soup of the Day
- Mixed Medley of Greens with Assorted Dressings
- Lightly Breaded Breast of Chicken Pan Fried, topped with Spinach and Melted Havarti Cheese, Roasted Garlic Mayonnaise served hot on a Toasted Kaiser Bun
- Fruit Cocktail

**\$19.95 Per Person**

## WORKING LUNCH #7

- Soup of the Day
- Medley of Mixed Greens with Assorted Dressings
- Warm Philly Steak Melt Sandwich with Caramelized Onions and Mushrooms served on a Garlic Kaiser with melted Provolone Cheese
- Assorted Dessert Squares

**\$18.95 Per Person**

## WORKING LUNCH #8

- Mexican Bean Salad
- Mixed Medley of Greens with Assorted Dressings
- Tortilla Chip Platter: Tortilla Chips, Guacamole, Salsa, Shredded Cheese, Sliced Jalapenos and Sour Cream
- Choice of Chicken or Beef Fajitas
- Mexican Rice
- Assorted Dessert Squares

**\$22.95 Per Person**

(Minimum 20 Persons)

## WORKING LUNCH #9

- Medley of Mixed Greens served with Assorted Dressings
- Traditional Greek Salad
- Grilled Breast of Chicken Marinated in Basil
- Sun-Dried Tomato and Pesto served on Focaccia, finished with Melted Gouda Cheese and Guacamole
- Silk Chocolate Truffle Cake

**\$19.95 Per Person**

## WORKING LUNCH #10

- Medley of Mixed Greens served with Assorted Dressings; Creamy Coleslaw
- Montreal Style Smoked Meat topped with Sauerkraut, Melted Swiss Cheese, finished with Honey Dijon on a Pumpernickel Roll
- Deli Style Potato Chips; Garlic Pickle Spears
- Raspberry Swirl Cheesecake

**\$19.95 Per Person**

## WORKING LUNCH #11

- Medley of Mixed Greens with Assorted Dressings
- Soup of the Day Asian style
- Coconut Curry Chicken with White and Wild Rice
- Vegetable Stir Fry with Udon Noodles
- Sliced Seasonal Fruit
- Fortune Cookies

**\$20.95 Per Person**

## WORKING LUNCH #12

*Make your own gourmet burger*

- Hamptons Signature Gourmet Burger made from Fresh AAA Beef served with Crispy Bacon, Caramelized Onions, Mushrooms, Guacamole, Lettuce, Tomato, Canadian Cheddar Cheese, fresh Sesame Kaiser
- Crispy coated French Fries with Garlic Mayo
- Kosher Dill Pickle
- Creamy Coleslaw

**\$19.95 Per Person**

Substitute Onion Rings for Fries \$2

## WORKING LUNCH #13

- Soup of the Day
- Caesar Salad
- Lightly Breaded Breast of Chicken with Spicy Tomato Sauce and Mozzarella Cheese served on a Garlic Kaiser Bun
- Marble Sponge Cake

**\$18.95 Per Person**

## BOXED LUNCHES

*each for \$17.95*

### Option 1

- Lemon Pesto and Chicken with Pasta Salad
- Canadian Cheddar Cheese with Crackers
- Chocolate Brownie Square
- Whole Fruit

### Option 2

- Assorted Gourmet Sandwich
- Canadian Cheddar Cheese with Crackers
- Vegetable Crudités with Herb Dip
- Date Square

### Option 3

- Chicken Caesar Wrap
- Vegetable Crudités with Herb Dip
- Whole Fruit
- Gourmet Cookie

# Plated Lunches

## PLATED LUNCHEON #1

- Medley of Mixed Greens served with Raspberry Vinaigrette
- Mushroom filled Agnolotti with a choice of Spicy Tomato, Rosé or Creamy Alfredo Sauce with Fresh Basil and Parmesan Shavings
- Silk Chocolate Truffle Cake

**\$24.95 Per Person**

(Minimum 20 Persons)

## PLATED LUNCHEON #2

- Creamy Leek & Potato Soup
- Roasted Breast of Chicken topped with Sun Dried Tomato and Pesto Cream Sauce, served with Potatoes and Seasonal Vegetables
- New York Cheese Cake with Fruit Coulis

**\$24.95 Per Person**

(Minimum 20 Persons)

## PLATED LUNCHEON #3

- Spinach and Mushroom Salad garnished with Red Onions and Mandarin Oranges tossed in Sesame Seed Dressing
- Boneless Skinless Breast of Chicken with Ginger Hoisin Glaze served with Wild Rice and Julienne Vegetables, topped with Pickled Ginger
- Pecan Tart

**\$24.95 Per Person**

(Minimum 20 Persons)

## PLATED LUNCHEON #4

- Arugula Salad with Oven Reduced Tomatoes, Shaved Red Onions and Balsamic Vinaigrette
- Herb Crusted Atlantic Salmon Fillet served on a Bed of Asparagus and Mushroom Risotto
- Lemon Tart topped with Triple Berry Compote and Vanilla Cream

**\$26.50 Per Person**

(Minimum 20 Persons)

## PLATED LUNCHEON #5

- Sliced Ripe Tomatoes and Bocconcini Cheese topped with Fresh Basil, Olive Oil and Cracked Fresh Pepper
- Grilled Alberta Strip Loin with Mushroom Duxelle finished with Sauce Robert, served with Potatoes and Seasonal Vegetables.
- Triple Chocolate Mousse

**\$29.95 Per Person**

(Minimum 20 Persons)

## PLATED LUNCHEON #6

- Atlantic Smoked Salmon on a Bed of Micro Greens, garnished with Red Onions, Capers and Citrus Aioli
- Lightly Breaded Breast of Chicken filled with Ham and Swiss Cheese topped with Creamy White Wine Sauce served with Potatoes and Seasonal Vegetables
- Death By Chocolate Cake

**\$29.95 Per Person**

(Minimum 20 Persons)

## PLATED LUNCHEON #7

- Medley of Mixed Greens tossed in Cider Vinaigrette topped with Apple Slices and Tomato Garnish
- Mushroom and Spinach Lasagna topped with Fresh Basil and Parmesan Shavings
- Maple Pecan Pie

**\$29.95 Per Person**

(Minimum 20 Persons)

## PLATED LUNCHEON #8

- Vegetable Thai Salad garnished with Sesame Seeds and Deep Fried Won Ton
- Shrimp and Scallops served with Red Thai Curry Sauce and Baby Bok Choy, on a Bed of White and Wild Rice
- Double Chocolate Tart

**\$25.50 Per Person**

(Minimum 20 Persons)

## PLATED LUNCHEON #9

- Mixed Salad Greens accompanied by Stilton Cheese, Poached Pear and Toasted Walnuts, drizzled with Balsamic Vinaigrette
- Whole-Grain Mustard Crusted Pork Tenderloin with Port Sauce, served with Potatoes and Seasonal Vegetables
- Triple Berry Crumble with Vanilla Cream Sauce

**\$29.95 Per Person**

(Minimum 20 Persons)

## PLATED LUNCHEON #10

- Medley of Mixed Greens served with Balsamic Vinaigrette
- Steak Frite: Grilled 6oz Strip Loin glazed with a Whisky Peppercorn Sauce served with crispy French Fries and garnished with a Beer Battered Onion Ring
- Mile High Cheesecake with Strawberry Coulis and Whipped Cream

**\$26.50 Per Person**

(Minimum 20 Persons)

\* All plated lunches include coffee, tea and decaffeinated coffee

# Luncheon Buffets

## LUNCH BUFFET

- Rolls and Butter
- Soup of the Day
- Medley of Mixed Greens with Assorted Dressings
- Vegetable Crudités

### Main Entrees

- Three Cheese Tortellini with Rose Sauce and fresh Parmesan Cheese
- Boneless Skinless Chicken Breast in a Mushroom Cream Sauce
- Seasonal Vegetables
- Roasted Potatoes

### Sweet table

- Silk Chocolate Truffle Brownie
- Sliced Seasonal Fruit

**\$28.95 Per Person**

(Minimum 30 Persons)

## HCC LUNCH BUFFET

- Assorted Rolls and Butter
- Soup of the Day
- Medley of Mixed Greens with Assorted Dressings
- Cous cous and Lentil Salad with Dried Fruits and Feta Cheese
- Asian Vegetable Glass Noodle Salad
- Vegetable Crudités
- Kalamata olives and marinated mushrooms

### Main Entrees

- Parsnip and Mascarpone Ravioli with fresh Basil Garlic and Parmesan Cheese tossed in Extra Virgin Olive Oil
- Roasted Breast of Chicken with a Spinach and Mushroom Sauce
- Atlantic Salmon with a Herb and Garlic Crust served on a Bed of White and Wild Rice
- Seasonal Vegetables and Roasted Potato

### Sweet table

- Sliced Seasonal Fruit
- Assorted Cakes and Squares

**\$34.95 Per Person**

(Minimum 30 Persons)

## EXECUTIVE LUNCH BUFFET

- Rolls and Butter
- Soup of the Day
- Medley of Salad Greens with Assorted Dressings
- Black Bean with Roasted Corn Salad
- Tri-Color Farfalle Pasta with Sun-Dried Tomatoes and Black Olives
- Hummus and Tabouleh with Fresh Basil
- Domestic Cheese Platter
- Pickled Vegetables with Kalamata Olives

### Main Entrees

- Thai Coconut Curry Chicken on Basmati Rice
- Oriental Vegetable Stir Fry served on a Bed of Udon Noodles
- Sweet and Sour Pork on a Bed of Asian Style Rice
- Pan Seared Loin of Halibut on a Bed of Baby Bok Choy, White and Wild Rice finished with Saffron Sauce
- Roasted Herb Baby Red Potatoes
- Seasonal Vegetables

### Sweet Table

- Black Forest Cake
- Bourbon Pecan Pie
- Assorted Dessert Squares
- Sliced Seasonal Fruit
- Coffee, Tea and Decaffeinated Coffee

**\$39.95 Per Person**

(Minimum 30 Persons)

# Hors D'oeuvres

## **COLD CANAPÉS\***

- Cucumber with Dill Cream Cheese and Baby Shrimp
- Smoked Salmon and Caper on Pumpnickel
- 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
- Liver Pate with Red Pepper Jelly
- Prosciutto wrapped Melon Balls
- 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 Croustini
- Deviled Egg on Melba Round with Smoked Salmon

**\$23.00 Per Dozen**

## **HOT CANAPÉS\***

- Vegetable Spring Rolls
- Chicken Satay with Peanut Sauce
- Beef Brochette with Ginger Hoisin Sauce
- Escargot in Phyllo Pastry
- Spanokapita-Phyllo Spinach and Feta Triangles
- Moroccan Chicken Roll
- Lobster Phyllo Roll
- Breaded Shrimp with Cocktail Sauce
- Vegetable Samosas
- Tarragon Chicken Bundle
- Mushroom Crescents
- Mini Beef Wellington
- Breaded Parmesan Artichoke Hearts
- Won Ton Shrimp

**\$23.00 Per Dozen**

## **SPECIALTY COLD CANAPÉS\***

- California Rolls with Soya Sauce and Pickled Ginger
- Salmon Tartar in a Cucumber Round with Vodka Crème Fraiche
- Marinated Shrimp and Crab stuffed in a Cherry Tomato
- Duck Liver and Green Peppercorn Pate
- Duck Breast with Apples and Calvados on Melba Toast
- Pan Seared Sea Scallop with Wasabi Cream
- Rolled Crepe filled with Cream Cheese, Chives Smoked Salmon

**\$30.00 Per Dozen**

## **SPECIALTY HOT CANAPÉS\***

- Bacon Wrapped Scallops
- Lamb Kebobs with Roasted Garlic Yogurt Dip
- Coconut Curry Dragon Shrimp
- Crab Cakes with Roasted Red Pepper Dip
- Mini Chicken Wellington
- Herb Crusted Lamb Chop with Honey Dijon Sauce
- Truffled Risotto Balls with Dipping Sauce (minimum order of 10 dozen)
- Wild Mushroom Beggar's Purse
- Pork or Shrimp Shumai

**\$30.00 Per Dozen**

\* Minimum of two dozen per item. We recommend four to six hors d'oeuvres per person per hour.

# Dinner Buffets

## DINNER BUFFET

- Assorted Rolls and Butter
- Soup of the Day
- Medley of Mixed Greens with Assorted Dressings
- Beet Salad with Honey Horseradish Vinaigrette topped with Goat Cheese
- Green Bean Salad with Roasted Red Peppers and Almonds dressed with a Grainy Mustard Vinaigrette
- Orzo Pasta Salad with Pesto, Sun Dried Tomato and Black Olives
- Vegetable Crudités
- Assortment of Olives and Marinated Vegetables

## Entrees

- Mini Ravioli Stuffed with Pesto, Roasted Garlic, and Four Cheeses, tossed in Rose Sauce with Parmesan.
- Boneless Skinless Chicken Breast with Port and Sherry Sauce and Fine Herbs
- Grilled Atlantic Salmon with Lemon Compound Butter served on a Bed of White and Wild Rice
- Asian Beef Stir Fry in Black Bean Ginger and Cilantro Sauce with Udon Noodles
- Whipped Potato
- Seasonal Vegetables

## Sweet Table

- Sliced seasonal fruit
- Assorted cakes and squares

## \$45.00 Per Person

(Minimum 40 Persons)

## EXECUTIVE DINNER BUFFET

- Assortment of Freshly Baked Breads and Rolls served with Butter
- Soup of the Day
- Medley of Salad Greens with Assorted Dressings
- Couscous and Chick Pea Salad
- Tomato and Bocconcini
- Chilled Jumbo Shrimp with Tangy Cocktail Sauce
- Spinach and Artichoke Dip with Assorted Herb Crisps
- Domestic and Imported Cheese Platter
- Baby Spinach tossed with Mandarin Oranges and Shaved Red Onion

## Entrees

- Carved, Slow Roasted Prime Rib au Jus
- Rotolata - Rolled Pasta filled with Spinach and Ricotta Cheese topped with Rosé Sauce and Parmesan Cheese
- Pan Seared Breast of Chicken topped with Creamy Oyster Mushrooms and Leeks
- Grilled Atlantic Salmon Fillet with Creamy Dill and Shrimp Sauce
- Roasted Herb Baby Red Potatoes
- Seasonal Steamed Vegetables

## Sweet Table

- Bourbon Pecan Pie
- Mocha Swirl Cheese Cake
- Classic Carrot Cake
- Sliced Seasonal Fruit
- Coffee, Tea and Decaffeinated Coffee

## \$55.00 Per Person

(Minimum 40 Persons)

# Table D'hôte

## DINNER MENU #1

### Starter

- Leek and Potato Soup

### Salad

- Medley of Garden Greens Served with Raspberry Vinaigrette

### Main Entrée

- Grilled Breast of Chicken with Brandy Cream Sauce  
---- or ----
- Lightly Pan Seared Atlantic Salmon with a Dill and Citrus Remoulade

### Dessert (select one)

- Truffle Mousse Cake  
---- or ----
- New York Cheese Cake with Triple Berry Compote
- Coffee, Tea and Decaffeinated Coffee

### \$42.95 Per Person

(Minimum 20 People)

## DINNER MENU #2

### Starter

- Tomato Bisque with Fresh Cilantro and Citrus Crème Fraiche

### Salad

- Medley of Salad Greens with Sun-Dried Tomato Vinaigrette

### Main Entrée

- Chicken Supreme Stuffed with Asparagus and Brie Cheese finished with Chardonnay Sauce  
---- or ----
- Herb Crusted Filet of Atlantic Salmon with Citrus Tarragon Sauce

### Dessert (select one)

- Raspberry Chocolate Dome  
---- or ----
- Vanilla Crème Brule
- Coffee, Tea and Decaffeinated Coffee

### \$55.00 Per Person

(Minimum 20 People)

## DINNER MENU #3

### Starter (select one)

- Butternut Squash Soup with Roasted Pine Nuts  
---- or ----
- Medley of Garden Greens with Balsamic Vinaigrette

### Appetizer

- Tomato and Bocconcini Salad with Fresh Basil, Olive Oil and Cracked Pepper

### Main Entrée

- Prime Rib au Jus  
---- or ----
- Prosciutto Wrapped Breast of Chicken with Oyster Mushroom sauce

### Dessert (select one)

- Triple Chocolate Mousse Cake  
---- or ----
- Lemon Tart with Triple Berry Compote
- Coffee, Tea and Decaffeinated Coffee

### \$58.95 Per Person

(Minimum 30 People)

## DINNER MENU #4

### Soup

- Curried Carrot with Ginger Crème Fraiche

### Appetizer (select one)

- Atlantic smoked salmon on a Bed of Baby Greens garnished with Red Onions and Capers, drizzled with Vodka Crème Fraiche  
---- or ----
- Cucumber Scroll filled with a Medley of Baby Greens accompanied by Stilton Cheese, Toasted Walnuts finished with Cider Vinaigrette and Tomato Garnish

### Main Entrée

- Roasted Cornish Hen filled with white and Wild Rice with Creamy Mushroom Sauce  
---- or ----
- Pork Tenderloin crusted with Whole Grain Mustard and Garlic, accompanied by a White Wine Poached Pear drizzled with Port Reduction

### Dessert (select one)

- White Chocolate Pyramid  
---- or ----
- Double Chocolate Tart
- Coffee, Tea and Decaffeinated Coffee

### \$64.95 Per Person

(Minimum 30 People)

## DINNER MENU #5

### Starter (select one)

- Cream of Mushroom and Spinach  
---- or ----
- Medley of Garden Greens with Balsamic Vinaigrette

### Appetizer (select one)

- Asparagus Spears with Oven Reduced Tomatoes and Feta Cheese finished with Sun-Dried Tomato Vinaigrette and Pancetta Chips  
---- or ----
- Large Tiger Shrimp served on a Bed of Greens served with Cocktail Sauce

### Main Entrée

- Grain Fed Veal Scallopini Pan Seared with Mushrooms and Marsala  
---- or ----
- Bacon Wrapped Rainbow Trout served on a Bed of Creamy Herbed Risotto  
---- or ----
- 8oz Chicken Supreme filled with Exotic Mushrooms and Quebec Goat Cheese with Rosemary Thyme au Jus

### Dessert (select one)

- Chocolate Cheese Cake with Vanilla Cream  
---- or ----
- Silk Chocolate Truffle Cake
- Coffee, Tea and Decaffeinated Coffee

### \$64.95 Per Person

(Minimum 40 People)

# Table D'hôte

## DINNER MENU #6

### Soup

- Cream of Asparagus and Roasted Garlic

### Appetizer (select one)

- Panko Crusted Crab Cakes on a Bed of Micro Greens, drizzled with Roasted Red Pepper Aioli and Crispy Onions

----- or -----

- Exotic Mushroom filled Agnolotti with Truffle Infused Cream, Fresh Basil and Parmesan Shavings

### Palate Cleanser

- Lemon Sorbet

### Main Entrée

- Light and Dark Sesame Crusted Halibut served with White and Wild Rice on a Bed of Baby Bok Choy

----- or -----

- 10oz AAA Alberta Strip Loin with Caramelized Onions and Mushrooms with Whiskey Peppercorn Sauce

----- or -----

- Honey Balsamic Glazed Duck Breast with Madeira au Jus

### Dessert (select one)

- Classic Tiramisu served with a Chocolate Dipped Biscotti

----- or -----

- Triple Berry Tart with Grand Marnier Cream
- Coffee, Tea and Decaffeinated Coffee

### \$75.00 Per Person

(Minimum 40 People)

## DINNER MENU #7

### Soup

- Butternut Squash with Horseradish and Vanilla Crème Fraiche

### Salad

- Medley of Garden Greens served in Parmesan Cheese Twill drizzled with Balsamic Reduction

### Appetizer

- Vol au Vent filled with Shrimps and Baby Scallops in Pernod Cream Sauce

### Main Entrée

- Grilled Tenderloin of Milk Fed Veal with Chanterelle Mushrooms and Madeira Jus

----- or -----

- Porcini Crusted Rack of Lamb with Rosemary Infused Jus

### Dessert (select one)

- Chocolate Hazelnut Dome

----- or -----

- Cappuccino Cake with Chocolate Covered Espresso Beans
- Coffee, Tea and Decaffeinated Coffee

### \$90 Per Person

(Minimum 40 People)

## DINNER MENU #8

### Soup

- Mushroom Consommé with White Truffle Oil

### Salad

- Medley of Garden Greens with Sesame Thai Dressing

### Appetizer (select one)

- Smoked Salmon Fillet with Shrimps and Crab on Micro Greens, Garlic Crisps with Dill Oil Reduction

----- or -----

- Breast of Duck Glazed with Apricots served on a Bed of Ginger Marinated Vegetables

### Main Entrée

- 8oz Grilled Tenderloin of Alberta Beef with Pan Seared Foie Gras topped with Sauce Bordelaise

----- or -----

- Grilled Milk Fed Veal Chop, French Cut with Braised Cipolini Onions

### Dessert (select one)

- Pear Tart Tatin

----- or -----

- Chocolate Caramel Mini Tart
- Coffee, Tea and Decaffeinated Coffee

### \$100 Per Person

(Minimum 40 People)

# For Your Reception

## COLD SPECIALTIES

- Malpeque Oysters on the Half Shell  
Mignonette and Tabasco

### **\$ Market Price**

(Per Piece)

- Chilled Shrimp served with Cocktail  
Sauce and Fresh Lemon

### **\$ Market Price**

(50 Pieces)

- Smoked Salmon Platter served with  
Fresh Dill, Honey Dijon and Herb Crisps

### **\$100.00**

(Serves 30 People)

- Cold Poached Salmon served with Onions  
and Capers finished with Dill Mayonnaise

### **\$120.00**

(Serves 25 People)

- Assorted California Rolls served with  
Soy Sauce, Pickled Ginger and Wasabi

### **\$100.00**

(Serves 20 People)

- Cold Cut Platter consisting of Imported  
and Domestic Meats Garnished with  
Pickles and Olives

### **\$7.00 Per Person**

(Minimum 20 People)

- Imported and Domestic Cheese Platter  
served with Water Biscuits and Crisp  
Baguettes

### **\$8.00 Per Person**

(Minimum 20 People)

- Sandwich Platter – An assortment of  
Gourmet Breads filled with Deli Meats,  
Tuna and Egg Salad

### **\$7.00 Per Person**

- Seasonal Fresh Fruit and Berry Platter

### **\$3.50 Per Person**

(Minimum 20 People)

- Vegetable Crudités with Dip

### **\$3.75 Per Person**

(Minimum 10 People)

## CHEF ATTENDED STATION

### **\$25.00 Per Hour**

(Minimum Three Hours)

## HOT SPECIALTIES

- Herb Crusted Rack of Lamb with  
Rosemary au Jus

### **\$30.00 Per Rack**

(7 Chops Per Rack)

- Alberta Beef Tenderloin with Red Wine  
au Jus served with Mini Kaiser Rolls  
(Requires chef attended station)

### **\$300.00**

(Serves Approximately 25 People)

- Pan Seared Shrimp and Bay Scallops  
in Creamy Saffron Sauce (Requires chef  
attended station)

### **\$ Market Price**

(Per Person)

- Mini Hamburgers

### **\$30.00 a dozen**

(minimum 3 dozen)

- Pizza and Bruschetta

### **\$6.00 Per Person**

(Minimum 20 People)

## Pasta Station:

### **Choice of Two Pastas:**

- Penne, Farfalle, Spaghetti, Fettuccini  
or Linguine

### **Choice of Two Sauces:**

- Tomato and Basil, Alfredo Sauce, Pesto  
Sauce and Rose Sauce (Requires chef  
attended station)

### **\$12.00 Per Person**

(Minimum 20 People)

- Crepes Flambéed with Grand Marnier,  
Fresh Seasonal Fruit and Whipped Cream  
(Requires chef attended station)

### **\$8.00 Per Person**

## SWEET TABLE

(Minimum 40 People)

- Fruit Flan
- New York Style Cheesecake
- Tuxedo Truffle Mousse Cake
- Chocolate Eruption (Fantasia  
Cheesecake)
- Maple Pecan Pie
- Custard Filled Cannoli
- Chocolate Brownie, Lemon Bars  
and Dry Cookies
- Chocolate Fondue Station with  
Seasonal Fruits,  
Fruit Sauces and Whipped Cream
- Assorted Seasonal Fruit and Berry  
Platter
- Coffee, Tea and Decaffeinated  
Coffee

### **\$16.00 Per Person**

- Lindt Chocolate Fondue  
with Fruit Skewers

### **\$12.50 per person**

(Minimum of 20 persons)

# Banquet Bar

## BANQUET WINE LIST

### RECOMMENDED HOUSE WINES

Bottle (1 Litre)

- Lindemans, Semillon/Chardonnay, Australia **\$30.00**
- Lindemans, Shiraz/Cabernet Sauvignon, Australia **\$30.00**

### WHITE

Bottle (750ml)

- Lindemans, Sauvignon Blanc, Australia **\$28.00**
- Henry of Pelham, VQA, Chardonnay, Ontario **\$30.00**
- Castello di Gabbiano, Pinot Grigio, Italy **\$32.00**
- Wolf Blass, Semillon/Chardonnay, Australia **\$32.00**
- Beringer, Chardonnay, USA **\$34.00**

### RED

Bottle (750ml)

- Lindemans, Shiraz, Australia **\$28.00**
- Lindemans, Pinot Noir, Australia **\$29.00**
- Henry of Pelham, VQA, Baco Noir, Ontario **\$30.00**
- Castello di Gabbiano, Chianti, Italy **\$32.00**
- Beringer, Cabernet Sauvignon, USA **\$34.00**
- Wolf Blass, Shiraz/Cabernet Sauvignon, Australia **\$34.00**

### RESERVED WHITE

Bottle (750ml)

- Wolf Blass, Yellow Label, Chardonnay, Australia **\$37.00**
- Matua, Hawk's Bay, Sauvignon Blanc, New Zealand **\$39.00**
- Beringer, Founder's Estate, Pinot Grigio, USA **\$44.00**

### RESERVED RED

Bottle (750ml)

- Wolf Blass, Yellow Label, Cabernet Sauvignon, Australia **\$41.00**
- Beringer, Founder's Estate, Merlot, USA **\$48.00**
- Penfolds, Thomas Hyland, Shiraz, Australia **\$50.00**

### CHAMPAGNE/ SPARKLING WINES

Bottle (750ml)

- Seaview, Brut, Australia **\$30.00**
- Martini & Rossi, Asti, Italy **\$30.00**
- Henkell Trocken, Brut, Germany **\$35.00**
- Mumm Cordon Rouge, Brut, France **\$85.00**
- Dom Perignon, France **\$250.00**

### BANQUET HOST BAR

#### LIQUOR

- Rye, Scotch, Gin, Vodka, Rum Deluxe (1 oz) **\$5.00**
- Premium Brand (1 oz.) **\$6.00**

#### APERITIFS

- Vermouth, Dubonnet, Averna **\$5.00**

#### BEER

- Domestic **\$5.00**
- Imported **\$6.00**
- Coolers (Smirnoff Ice, Mike's Hard) **\$6.00 Bottle**

#### LIQUEURS AND COGNACS

- Cointreau, Drambuie, Bailey's Irish Cream, Kahlua **\$6.50**
- Courvoisier V.S. Cognac, Grand Marnier **\$6.50**

#### WHITE/RED WINE

- Domestic **\$5.50 Per Glass**
- Imported **\$6.00 Per Glass**

### PUNCH

- Fruit Punch (40 Glasses - 4.5 Litres) **\$90.00**
- Liquor Punch (40 Glasses - 4.5 Litres) **\$130.00**

### NON-ALCOHOLIC BEVERAGES

- Soft Drinks, Assorted Fruit Juices **\$2.25 Per Glass**
- Perrier, Natural Spring Water **\$2.25 Bottle**

### BANQUET CASH BAR

#### LIQUOR

- Rye, Scotch, Gin, Vodka, Rum Deluxe(1 oz) **\$6.00**
- Premium Brand (1 oz.) **\$6.50**

#### APERITIFS

- Vermouth, Dubonnet, Averna **\$5.75**

#### BEER

- Domestic **\$6.00**
- Imported **\$7.00**
- Coolers (Smirnoff Ice, Mike's Hard) **\$7.00 Bottle**

#### LIQUEURS/COGNACS

- Cointreau, Drambuie, Bailey's Irish Cream, Kahlua **\$6.50**
- Courvoisier V.S. Cognac, Grand Marnier **\$7.50**

#### WHITE/RED WINE

- Domestic **\$6.00 Per Glass**
- Imported **\$6.50 Per Glass**

### NON-ALCOHOLIC BEVERAGES

- Soft Drinks, Assorted Fruit Juices **\$3.00 Per Glass**
- Perrier, Natural Spring Water **\$3.00 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.



# Christmas Menus

## LUNCHEON MENU #1

(Buffet)

### **Appetizer**

- Medley of Salad Greens with Assorted Dressings
- Classical Caesar Salad with Bacon Bits, Croutons and Fresh Parmesan
- Vegetable Crudités
- Pickles
- Olives
- Marinated Mushrooms

### **Main Entrée**

- Slow Poached Atlantic Salmon on a bed of White and Wild Rice
- Three Cheese Tortellini tossed in a Rosé sauce and garnished with Fresh Parmesan Cheese and basil Oil
- Grain Fed Turkey with Country Style Stuffing with Cranberry and Apple Compote
- Mashed Baby Red Potatoes with Sour Cream and Chives
- Seasonal Steamed Vegetables

### **Dessert**

- Apple Crumble with Vanilla Crème Anglaise
- Dessert Squares
- Sliced Fresh Seasonal Fruit

**\$32.00 per person**  
**(Minimum 40 people)**

## LUNCHEON MENU #2

(Plated Service)

### **Soup**

- Roasted Tomato Bisque topped with Quebec Goat Cheese garnished with Herb and Garlic Crisp

### **Main Entrée**

- Grain Fed Turkey topped with Apples and Cranberries served with Mashed Baby Red Potatoes Seasonal Vegetables and Traditional Stuffing

### **Dessert**

- Hot Apple Crumble with Vanilla Gelato

**\$32.00 per person**  
**(Minimum 40 People)**

## DINNER MENU #1

(Buffet)

### **Appetizer**

- Medley of Salad Greens with Assorted Dressings
- Classical Caesar Salad with Bacon Bits, Croutons and Fresh Parmesan
- Asian Noodle Salad with Shrimp
- Traditional Greek Salad
- Vegetable Crudités
- Pickles
- Olives
- Marinated Mushrooms
- Domestic Cheese Platter

### **Main Entrée**

- Carved Maple Glazed Ham with a Pineapple Relish
- Slow Poached Atlantic Salmon on a bed of White and Wild Rice topped with Wilted Spinach and Vodka Cream Sauce
- Parsnip and Mascarpone Cheese Ravioli tossed in a Rosé sauce with Fresh Parmesan Cheese and Basil Oil
- Grain Fed Turkey with Country Style Stuffing with Cranberry and Apple Compote
- Mashed Baby Red Potatoes with Sour Cream and Chives
- Seasonal Steamed Vegetables

### **Dessert**

- Sliced Seasonal Fruit
- Chocolate Mousse Cake
- Dessert Squares
- Berry Coulis
- Christmas Cookies

**\$40 per person**  
**(Minimum 40 people)**

## DINNER MENU #2

(Plated Service)

### **Soup**

- Mushroom Consommé garnished with Exotic Mushrooms and White Truffle Cream

### **Salad**

- Arugula Salad with Belgium Endive, Candied Apples and Roasted Almonds Dressed with Balsamic Vinaigrette

### **Palate Cleanser**

- Lemon Sorbet

### **Main Entrée**

- Grain Fed Turkey stuffed with Dried Cranberries and Apricots served with Sweet Potato Mash, Traditional Stuffing And Seasonal Vegetables with Apple and Berry Compote

**\$40 per person**  
**(Minimum 40 people)**

---- or ----

- AAA Alberta Prime Rib with Sauce Bordelaise served with Seasonal Vegetables and Scalloped Potatoes

**\$46 per person**  
**(Minimum 40 people)**

### **Dessert**

- Chocolate Mousse Cake with a Bailey's Crème Anglaise

