

Breakfast

MINI CONTINENTAL

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

\$9.50 Per Person

MORNING GLORY

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

\$9.50 Per Person

CONTINENTAL

- Chilled Fruit Juices
- Freshly Baked Croissants, Muffins and Danishes served with Butter and preserves
- Assorted Cereals served with Chilled Milk
- Assorted Hot Oatmeal
- Fruit cocktail
- Coffee, Tea and Decaffeinated Coffee

\$14.50 Per Person

RISE AND SHINE

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

\$17.95 Per Person

(Minimum 20 Persons)

HCC BREAKFAST

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

\$18.95 Buffet \$21.95 Plated

(Minimum 20 Persons)

COFFEE 'N' DONUTS

- Assorted Flavoured Donuts and Crullers
- Coffee, Tea and Decaffeinated Coffee

\$7.95 Per Person

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

BREAKFAST BURRITO

- Flour Tortilla filled with Farm Fresh Scrambled Eggs, Bacon and Hash Brown Potatoes, Sautéed Onions and Peppers with Jalapeño Havarti
- Accompanied by Salsa, Guacamole, Sour Cream and Chipotle Spread
- Citrus Fruit Cocktail
- Coffee, Tea and Decaffeinated
- Vegetarian Option:**
- Flour Tortilla Filled with pan fried Potatoes, Onions and Peppers with Jalapeño Havarti

\$15.95 Per Person

TRULY CANADIAN

- Choice of Buttermilk or Whole Wheat Waffles with Fresh Mixed Berry Compote, Canadian Maple Syrup
- Freshly Whipped Cream
- Smoked Canadian Back-Bacon
- Coffee, Tea and Decaffeinated Coffee

\$16.95 Per Person

CREPES AND EGGS

- Hand-Rolled Crepes filled with Maple Roasted Ham and Balderson Old Cheddar, Scrambled Eggs and Chives
- Coffee, Tea and Decaffeinated Coffee
- Vegetarian Option:**
- Hand-Rolled Crepe filled with Balderson Old Cheddar and Medley of Grilled Vegetables

\$16.95 Per Person

BAGEL & LOX BREAKFAST

- Assortment of Kettleman's Montréal Style Bagels served with Smoked Canadian Atlantic Salmon
- Assorted Flavored Cream Cheeses with Shaved Red Onion and Honey Dijon
- Coffee and Tea

\$18.95 Per Person

A LA CARTE SELECTION (Per Person)

Peameal Bacon	\$3.00
Smoked Salmon	\$4.50
Individual Yogurts	\$2.95
Hard Boiled Egg	\$2.00
Fruit and Yogurt Parfait	\$6.00
Assorted Cereal	\$2.00
Sliced Fresh Seasonal Fruit	\$4.50
Bagels served with Cream Cheese	\$4.25
Domestic Cheese Tray	\$6.00
Cold Cut Platter	\$7.00
Mini Mushroom and Leek Quiche	\$5.00
Eggs Florentine (Poached Egg on an English Muffin with Spinach and Hollandaise Sauce)	\$6.00
Eggs Benedict (Poached Egg on an English Muffin with Back Bacon and Hollandaise Sauce)	\$6.00
– Breakfast Sandwiches –	
Butter Croissant with Egg, Ham, and Swiss Cheese	\$7.50
English Muffin with Egg, Peameal Bacon and Canadian Cheddar Cheese	\$7.50
Buttermilk Biscuit with Egg and Sausage Patty with Monterey Jack Cheese	\$7.50
<i>Vegetarian Option - Egg with Wilted Spinach and Swiss Cheese</i>	\$7.50



Breakfast

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, Danishes 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
- Assorted French Pastries
- Chilled Fruit Juices and Soft Drinks
- Coffee, Tea and Decaffeinated Coffee

\$28.95 Per Person

(Minimum 40 Persons)

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
- Farm Fresh Scrambled Eggs, French Toast,
- Crisp Bacon and Sausage
- Home Fried Potatoes
- Fruit Yogurt served with Granola
- Assorted Cereals served with chilled Milk
- Coffee, Tea and Decaffeinated Coffee

\$22.00 Per Person

(Minimum 20 Persons)

Coffee Breaks

BOOST ME UP

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

\$7.50 Per Person

TRADITIONAL

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

\$9.50 Per Person

CLOSER

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

\$10.95 Per Person

COFFEE 'N' DONUTS

- Assorted Donuts and Crullers
- Coffee, Tea and Decaffeinated Coffee

\$7.95 Per Person

MILK 'N' COOKIES

- 'Art-is-in' Bakery Gourmet over-sized cookies:
 - Chocolate Trio with roasted almonds
 - Oatmeal Cranberry and Fig
 - Peanut Butter and milk chocolate
 - Spicy molasses and candied orange
- Chilled fresh Milk
- Coffee, Tea and Decaffeinated Coffee

\$10.50 Per Person

HCC BREAK

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

\$12.95 Per Person

COFFEE TIME

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

\$10.95 Per Person

POWER BREAK

- Bottled Water
- Vitamin Water (Assorted Flavors)
- Vector Bar, Kashi Bar
- Sliced Seasonal Fruit
- Assorted Low-Fat Yogurts with Granola

\$10.95 Per Person

BREAK TIME

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

\$13.50 Per Person

HEALTHY BREAK

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

\$12.95 Per Person

AFTERNOON DELIGHT

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

\$13.95 Per Person

AFTERNOON TEA

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

\$12.95 Per Person

EXECUTIVE BREAK

- Domestic and International Cheese Platter served with Water Crackers
- Vegetable Crudités with Herb Dip
- Sliced Seasonal Fruit and Berry Platter
- Smoked Salmon with Crisp Baguette
- Bottled Aqua Panna and San Pellegrino Water
- Coffee, Tea and Decaffeinated Coffee

\$20.95 Per Person

(Minimum 20 Persons)

A LA CARTE SELECTION

Thermos of Coffee, Tea or Decaf (Serves 10 Cups)	\$19.00
Fruit Juice (60 ounce pitcher)	\$12.00
Fruit Juice Bottles	\$2.50
Soft Drinks (can)	\$2.25
Soft Drinks (60 ounce pitcher)	\$6.00
San Pellegrino, Sparkling Water (750ml)	
Aqua Panna, Natural Water (750ml)	\$4.50
Bottled Water	\$2.50
Vitamin Water (591ml)	\$4.00
Bagels and Cream Cheese	\$4.25
Nutri-Grain Bars	\$2.50
Individual Yogurts	\$2.95
Seasonal Fruit Platter	\$4.50 Per Person
Domestic Cheese Platter	\$6.00 Per Person
Gourmet Cookies	\$24.00 Per Dozen
Assorted Breakfast Pastries (Muffins, Croissants, Danishes)	\$24.00 Per Dozen
Assorted French Pastries	\$30.00 Per Dozen
Assorted Dessert Squares	\$25.00 Per Dozen
Whole Fresh Fruit	\$2.00 Per Piece
Spinach and Artichoke Dip	\$7.00
Chips and Salsa	\$5.50
Trail Mix	\$4.00
Hummus and Tabouleh	\$8.00
Assorted Sushi and California Rolls	\$30 Per Dozen (Minimum 4 Dozen)
Assorted Ice Cream Bars (Breyers, Ben and Jerrys)	\$5.00

Coffee Breaks

ICE CREAM BREAK

- Assorted Ice Cream Bars and Drumsticks
- Ben and Jerry's
 - Cherry Garcia, Half Baked
 - Cadburys Dairy Milk
 - Dairy Milk Almond
 - Chocolate and Caramel Drumstick
- Bottled Water
- Assorted Soft Drinks
- Coffee, Tea and Decaffeinated Coffee

\$8.95 Per Person

HOT PRETZEL

- 'Swiss Pastries' Freshly Baked Jumbo Salted Pretzels served warm
- Grainy Dijon, Traditional Yellow, Roasted Garlic & Herb Mustards
- Coffee, Tea and Decaffeinated Coffee

\$8.50 Per Person

SUSHI TIME

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

\$30.00 Per Dozen

(Minimum 4 dozen per order)

TORTILLA CHIPS

- Crisp Tortilla Chips Served with Salsa, Con Queso, Sliced Jalapeños, Creamy Onion Dip and Guacamole,
- Bottled Water, Soft drinks
- Coffee, Tea and Decaffeinated Coffee

\$8.95 Per Person

SNACK TIME

- Cranberry, Blueberry, Almond, 100% Organic Granola Cereal
- Assorted Low Fat Yogurts

– Assorted Organic Energy Blends and Bars –

- *Energy Mix*: Organic and Natural Tropical Fruits and Nuts
- *Deluxe Asian Mix*: Spicy Rice cracker with Sushi and Wasabi
- Tutti Frutti
- Organic and Natural Fruits
- Cranberry Biscotti Bites
- Honey Almond Bar
- Chocolate Drizzle
- Seasonal sliced Fruit and Berries

Assorted Juices:

- Orange
- Apple
- Cranberry

\$8.95 Per Person

Working Lunches

WORKING LUNCH #1

- Soup of the Day
- Medley of Mixed Greens with Assorted Dressings

Assorted Sandwiches and Wraps:

- Assortment of Artisanal Breads and Wraps filled with Tuna Salad, Egg Salad, Grilled Vegetables, Oven-Roasted Turkey, Black Forest Ham and Montreal Smoked Meat, Cranberry Mayonnaise and Honey Dijon
- Assorted French Pastries and Dessert Squares

\$16.95 Per Person

WORKING LUNCH #2

- Medley of Mixed Greens with Assorted Dressings

Assorted flavored Tortilla Wraps filled with:

- Thai Curry Chicken and Avocado with Monterey Jack Cheese, Montreal Smoked Meat with Garlic Dill Pickle, Honey Dijon and Balderson Old Cheddar, Mediterranean Greek with mixed Peppers, Tomato, Crisp Cucumber, Black Olives and Feta
- Assorted French Pastries and Dessert Squares

\$17.95 Per Person

WORKING LUNCH #3

Make your own Gourmet Sandwich:

- Classic Caesar Salad, Vegetable Crudités with Herb Dip, Artisanal Breads, Oven-Roasted Turkey, Black Forest Ham, Montreal Smoked Meat, Egg Salad, Tuna Salad, Swiss and Cheddar Cheese, Crisp Lettuce and Tomato, Cranberry Mayonnaise, Honey Dijon
- Sliced Seasonal Fruit
- Assorted 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

\$20.95 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

- Medley of Mixed Greens with Assorted Dressings
- Butter Chicken on a bed of Basmati Rice, Vegetable and Lentil Ragout, Naan and flat Breads, Raita, Hummus and Tabouleh
- Sliced Seasonal Fruit
- Assorted Mini Pastries

\$19.95 Per Person

WORKING LUNCH #7

- Tomato Bisque
- Medley of Crisp Garden Greens served with Assorted Dressings
- Gourmet Grilled Cheese:
- Ham and Gruyere Swiss Cheese toasted on Sour Dough Bread with Dijonaise
- Sliced Seasonal Fruit

\$17.95 Per Person

WORKING LUNCH #8

- Soup of the Day
- Medley of Mixed Greens with Assorted Dressings
- Creamy Coleslaw, Kosher Dill Pickle Spear
- Warm Philly Steak Sandwich with Caramelized Onions and Mushrooms served on a Garlic Kaiser with Melted Provolone Cheese
- Assorted mini pastries

\$18.95 Per Person

WORKING LUNCH #9

Choice of Chicken or Beef Fajitas:

- Mexican Three Bean Salad
- Medley of Mixed Greens with Assorted Dressings
- Tortilla Chip Platter: Chips, Guacamole, Salsa, Shredded Cheese, sliced Jalapeños and Sour Cream, Mexican Rice
- Assorted Mini Pastries

\$23.95 Per Person

WORKING LUNCH #10

- Medley of Mixed Greens with Assorted Dressings
- BBQ pulled Pork Sandwich with Monterey Jack Cheese served on an Artisanal Garlic Kaiser

Vegetarian Option:

- Medley of Grilled Vegetables topped with Guacamole and Jalapeno Havarti on an Artisanal Garlic Kaiser
- Creamy Coleslaw and Dill Pickle, Deli-style Potato Chips
- Sliced Seasonal Fruit

\$18.50 Per Person

WORKING LUNCH #11

Salad Bar:

- Soup
- Medley of Mixed Greens and Baby Spinach, Tuna Salad, Egg Salad, Julienne of Roasted Turkey and Black Forest Ham, Gruyere Swiss, Balderson Old Cheddar and Feta Cheese, Tomato, Cucumber, Red Onion, Roasted Red Peppers, Avocado, Hard Boiled Eggs, Bacon Bits, Croutons, Crispy Shanghai Noodles
- Assortment of individual Renee's Salad Dressing
- Dinner Rolls
- Seasonal Sliced Fruit
- Assorted Mini Pastries

\$16.50 Per Person

(Can Not Combine with Assorted Lunch)
(Minimum 20 Persons)

WORKING LUNCH #12

Make your own gourmet burger:

- Hampton's Signature Gourmet burger made from Fresh AAA Beef served with Crispy Bacon, Caramelized Onions, Mushrooms, Guacamole, Lettuce, Tomato, Old Cheddar on a Fresh Sesame Kaiser Bun
- Creamy Coleslaw
- Crisp Kosher Dill Pickle
- Crispy Coated French Fries with Roasted Garlic Mayonnaise
- Assortment of Gourmet Brownies

\$19.95 Per Person

Working Lunches

WORKING LUNCH #13

- Medley of Mixed Greens with Assorted Dressings
- Marinated Vegetables and Olives
- Prosciutto and Provolone Sandwich topped with Spicy Marinated Eggplant and Roasted Red Pepper Aioli, served on an Artisanal Black Olive Baguette

Vegetarian Option:

- Medley of Grilled Vegetables with Spicy Marinated Eggplant, Roasted Red Pepper Aoli served on Artisanal Black Olive Baguette
- Assorted Mini Pastries

\$18.95 Per Person

WORKING LUNCH #15

- Medley of Mixed Greens with Assorted Dressings
- Traditional Greek Salad
- Make your own Gyros Buffet:**
- Choice of Marinated Chicken Breast or Traditional Beef and Lamb Gyro
- Marinated Onion and Pickled Turnip, Lettuce, Tomato and Garlic Pickles, Hummus and Tabouleh, Tatziki and Garlic Sauce
- Seasonal Sliced Fruit
- Baklava

\$19.95 Per Person

WORKING LUNCH #14

- Medley of Mixed Greens with Assorted Dressings
- Roasted Sweet Potato and Sesame Salad
- Teriyaki Chicken
- Vegetable Egg Roll
- Sautéed Baby Bok Choy with Garlic
- Stir Fried Rice
- Plum Sauce, Sweet Chili Sauce
- Fortune Cookies, Assorted Mini French Pastries
- Seasonal Sliced Fruit

\$22.95 Per Person

Plated Lunches

PLATED LUNCHEON #1

- Medley of Mixed Greens served with raspberry Vinaigrette
- Four cheese, pesto, and roasted garlic ravioli tossed in rosé sauce and finished with freshly grated parmesan
- Bourbon Pecan Pie

\$26.95 Per Person

(Minimum 20 Persons)

PLATED LUNCHEON #2

- French Onion Soup with Garlic Crouton
- Roasted Breast of Chicken, Topped with a Pesto, Gorgonzola Cream Sauce served with Roasted Potatoes and Seasonal Vegetables
- Mile High Cheesecake

\$26.95 Per Person

(Minimum 20 Persons)

PLATED LUNCHEON #3

- Baby Spinach Salad with Shaved Red Onion, Feta Cheese and Dried Cranberries, tossed with Pomegranate & Acai Dressing
- Boneless Skinless Breast of Chicken with a Black Bean and Ginger Glaze, Served on a Bed of White and Wild Rice and Baby Bok Choy, topped with Crispy Shanghai Noodles
- Carrot Cake

\$26.95 Per Person

(Minimum 20 Persons)

PLATED LUNCHEON #4

- Arugula and Radicchio Salad with Pan-Seared Grape Tomatoes, tossed with Pear and Blue Cheese Dressing, garnished with Mandarin Orange Segments
- Baked Atlantic Salmon glazed with Vodka Cream Sauce, served on Parmesan Polenta and Seasonal Vegetables
- Triple Chocolate Mousse Cake

\$23.50 Per Person

(Minimum 20 Persons)

PLATED LUNCHEON #5

- Arugula and Radicchio Salad with pan-seared Grape Tomatoes, tossed with Pear and Blue Cheese Dressing, Garnished with Mandarin Orange Segments
- Herb-Crusted Baseball Sirloin Steak with Madeira Sauce, served with Sour Cream and Chive Whipped Potatoes and Seasonal Vegetables
- Chocolate Hazelnut Dome

\$31.95 Per Person

(Minimum 20 Persons)

PLATED LUNCHEON #6

- Classic Caesar Salad served with Parmesan Tuile
- Lightly Breaded Breast of Chicken filled with a Medley of Mushrooms and Spinach, finished with Brandy Cream Sauce served with Roasted Potatoes and Seasonal Vegetables
- Tiramisu

\$31.95 Per Person

(Minimum 20 Persons)

PLATED LUNCHEON #7

- Baby Spinach Salad with Honey Dijon Vinaigrette
- Traditional Italian-Style Lasagna with Freshly Grated Parmesan
- Frutti di Bosco

\$31.95 Per Person

(Minimum 20 Persons)

PLATED LUNCHEON #8

- Vermicelli Noodle Salad with Sesame Dressing and Deep-Fried Wonton
- Sesame Crusted Halibut with Saffron Cream Sauce served with Rice Pilaf and Seasonal Vegetables
- Mile High Cheesecake

\$33.95 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 Reduction, served with Roasted Potatoes and Seasonal Vegetables
- Triple berry Crumble with Vanilla Crème Anglaises

\$31.95 Per Person

(Minimum 20 Persons)

PLATED LUNCHEON #10

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

\$28.50 Per Person

(Minimum 20 Persons)

* All plated lunches include Dinner Rolls, Coffee, Tea and Decaffeinated Coffee

Luncheon Buffets

LUNCH BUFFET

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

Main Entrees

- Mushroom filled Agnolotti with Rosé Sauce and Fresh Parmesan
- Boneless Skinless Breast of Chicken, Glazed with Madeira Sauce
- Seasonal Vegetables
- Herb Roasted Potatoes

Sweet table

- Marble Cheesecake
- Sliced Seasonal Fruit

\$29.95 Per Person

(Minimum 40 Persons)

SIGNATURE LUNCH BUFFET

- Assorted Rolls and Butter
- Soup of the Day
- Medley of Mixed Greens with Assorted Dressings
- Vegetable Crudités with Herb Dip
- Kalamata Olives and Marinated Mushrooms

Any TWO of the following

- Avocado and Tomato Salad
- Asian Sweet Potato and Sesame Salad
- Curried Israeli Couscous Salad
- Quinoa and Red Lentil Salad
- Traditional Greek Salad
- Traditional Caesar Salad
- Tri-color Farfalle Salad with Sun-Dried Tomatoes and Black Olives
- Marinated Beet Salad with Goat's Cheese
- Hummus and Tubouleh with Naan and Pita Breads
- Curried Roasted Potato Salad

Main Entrees

- Mediterranean Agnolotti with Rosé Sauce and Freshly Grated Parmesan
- Herb Crusted Breast of Chicken with Port and Sherry Sauce
- Filet of Atlantic Salmon with Thai Coconut Curry Sauce, served on a Bed of White and Wild Rice
- Herb Roasted Potatoes
- Seasonal Vegetables
- Assorted Mini French Pastries
- Sliced Seasonal Fruit

\$36.95 Per Person

(Minimum 40 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

\$25.00 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

\$25.00 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

\$35.00 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

\$35.00 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
- Tomato and Avocado Salad
- Hummus and Tabouleh served with Naan and Pita Breads
- Orecchiette Pasta Salad
- Kalamata Olives and Marinated Vegetables

Entrees

- Carved Roast Beef au Jus
- Agnolotti stuffed with a Medley of Exotic Mushrooms tossed in Gorgonzola Cream Sauce with Freshly Grated Parmesan
- Teriyaki Chicken served on a Bed of Udon Noodles
- Filet of Atlantic Salmon Glazed with Honey Dijon Sauce served on a Bed of Curried Lentil Ratatouille
- Herb Roasted Potatoes
- Seasonal Vegetables

Sweet Table

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

\$45.95 Per Person

(Minimum 40 Persons)

EXECUTIVE DINNER BUFFET

- Rolls and Butter
- Soup of the Day
- Medley of Salad Greens with Assorted Dressings
- Tomato and Fennel Salad
- Curried Red Lentil Salad with Goat's Cheese
- Domestic and Imported Cheese
- Chilled Shrimp and Smoked Salmon
- Kalamata Olives and Marinated Vegetables

Entrees

- Carved, Slow-Roasted Prime Rib au Jus
- Four Cheese filled Agnolotti with Swiss Chard and Roasted Garlic tossed in Pesto Cream Sauce
- Butter Chicken on a bed of Basmati Rice
- Halibut Filet with Shrimp Creole Sauce
- Dijon and Brie whipped Potato
- Seasonal Vegetables

Sweet Table

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

\$55.95 Per Person

(Minimum 40 Persons)

Plated Dinners

DINNER MENU #1

- French Onion Soup with Herb Croutons
- Medley of Mixed Garden Greens, Pan-Seared Grape Tomatoes, Cucumber and Carrot Garnish tossed with Balsamic Vinaigrette

Choice of one of the following:

- Grilled Supreme of Chicken glazed with Port and Sherry Reduction, Herb Roasted Baby Red Potatoes and Seasonal Vegetables
---- or ----
- Pan-Seared Atlantic Salmon finished with Citrus Beurre Blanc, Parmesan Polenta and Seasonal Vegetables
- Mile High Cheesecake with Fruit Coulis and Fresh Berries

\$43.95 Per Person

(Minimum 20 Persons)

DINNER MENU #2

- Apple and Parsnip Soup
- Medley of Mixed Greens with Candied Walnuts and Dried Cranberries tossed in Balsamic Vinaigrette Garnished with Dehydrated Pancetta Chip

Choice of one of the following:

- Honey and Maple Glazed Pork Tenderloin with Rosemary Infused Au Jus served with Fingerling Potatoes and Seasonal Vegetables
---- or ----
- Slow Poached Canadian Atlantic Salmon with Shrimp Creole Ragout served with White and Wild Rice and Seasonal Vegetables
- Triple Chocolate Mousse Cake with Bourbon Cream and Fresh Berries

\$46.95 Per Person

(Minimum 20 Persons)

Dinner #3

- Tomato and Fennel Bisque Garnished with Quebec Goat's Cheese and Fresh Cilantro
- Arugula and Radicchio Salad with Belgium Endive Spears with Sun-Dried Tomatoes and Shaved Red Onion tossed in Raspberry Vinaigrette

Choice of one of the following:

- Angus AAA Prime Rib of Beef Au Jus, Herb Roasted Fingerling Potatoes and Seasonal Vegetables
---- or ----
- Supreme of Chicken Stuffed with Pear and Triple Cream Brie, wrapped with Prosciutto Di Parma topped with Sage and Cranberry Drizzle, served with Herb Roasted Fingerling Potatoes and Seasonal Vegetables
- Apple and Maple Crème Brulee

\$55.00 Per Person

(Minimum 20 Persons)

DINNER MENU #4

- Cream of Asparagus Garnished with a Medley of Exotic Mushrooms
- Medley of Mixed Garden Greens with shaved Red Onion, Pan-Seared Grape Tomatoes and Drizzled with Honey-Dijon Vinaigrette

Choice of one of the following:

- Supreme of Chicken Stuffed with Baby Spinach, Sun-Dried Tomatoes and Mushrooms finished with Chardonnay Sauce served with Herb Roasted Potatoes and Seasonal Vegetables
---- or ----
- Grilled 8 oz Alberta AAA Strip Loin finished with Bordelaise Sauce served with Sour Cream and Chive Whipped Potatoes and Seasonal Vegetables
- Hazelnut Chocolate Bomb with Vanilla Crème Anglaise and Seasonal Berries

\$56.00 Per Person

(Minimum 20 Persons)

DINNER MENU #5

- Curried Lentil Soup with Cilantro Crème Fraiche
- Baby Spinach with Candied Walnuts, Feta Cheese and Mandarin Orange Segments, Drizzled with Sesame Dressing
- Lemon Sorbet Topped with Marinated Strawberry Confetti and Dehydrated Lemon Slice

Choice of one of the following:

- Grilled Nagano Pork Chop topped with Marsala Sauce. Served with Herb Whipped Potatoes and Seasonal Vegetables
---- or ----
- Roasted Cornish Hen stuffed with White and Wild Rice finished with Orange and Ginger Beurre Blanc, served with a Medley of Exotic Mushrooms and Seasonal Vegetables
- Lemon Meringue with Triple Berry Compote

\$64.95 Per Person

(Minimum 20 Persons)

DINNER MENU #6

Choice of one of the following:

- Triple Cream Brie and Cauliflower Bisque Garnished with Roasted Red Peppers
---- or ----
- Medley of Mixed Garden Greens, Pan-Seared Tomatoes, Cucumber and Carrot Garnish tossed in Balsamic Vinaigrette
- Marinated Shrimp Cocktail with Mango and Avocado Salsa and Spicy Tomato Oil
- Champagne Sorbet topped with Marinated Strawberry Confetti and Dehydrated Pineapple

Choice of one of the following:

- Centre Cut 8 oz Filet Mignon topped with Onion Marmalade and Madeira Jus, served with Sweet Potato Pavé and Seasonal Vegetables
---- or ----
- Herb Crusted Rack of Lamb glazed with Truffle Infused Au Jus, served with Herb Roasted Fingerling Potatoes and Seasonal Vegetables
- White Chocolate Pyramid served with Grand Marnier Crème Anglaise and Fresh Berries

\$68.95 Per Person

(Minimum 20 Persons)

Plated Dinners

DINNER MENU #7

- Sweet and Sour Duck Soup

Choice of one of the following:

- Panko Crusted Crab Cakes with Tempura Battered Shrimp, drizzled with Red Thai Curry Sauce

----- or -----

- Striped Four Cheese Agnolotti Tossed in Sun-Dried Tomato Pesto Cream Sauce and Fresh Asiago Cheese

- Organic Baby Arugula with Grilled Marinated Portobello Mushrooms, White Wine Poached Pear, Candied Walnuts and Quebec Goat Cheese

- Lemon Sorbet topped with Marinated Strawberry Confetti and Dehydrated Lemon Slice

Choice of one of the following:

- Grilled 10 oz Grain Fed Veal Chop, French Cut, topped with Sauce Robert and a Medley of Exotic Mushrooms. Served with Herb Roasted Baby Red Potatoes and Seasonal Vegetables

----- or -----

- Herb Crusted Filet of Halibut Finished with Saffron Cream Sauce, served on a bed of White and Wild Rice and Seasonal Vegetables

- Chocolate Hazelnut Roche with Bourbon Cream

\$70.00 Per Person

(Minimum 20 Persons)

DINNER MENU #8

- Curried Sweet Potato and Coconut Bisque, Garnished with Shrimp and Fresh Cilantro

- Arugula and Radicchio Salad served with Belgium Endive Spears, Candied Apples, Toasted Almonds and Goat's Cheese tossed in Balsamic Vinaigrette and Garnished with a Cheese Tuile

- Roasted Quail stuffed with Cranberries and Apricots served on a bed of Exotic Truffled Mushrooms in a Flaky Pastry topped with Citrus Marmalade

- Passion Fruit Sorbet topped with Marinated Mangos

Choice of one of the following:

- Milk Fed Veal Tenderloin Medallions glazed with Port and Sherry Reduction, served with Fig Relish, Dauphinoise Potatoes and Seasonal Vegetables

----- or -----

- Grilled 4 oz Angus AAA Filet Mignon with Bordelaise Sauce accompanied by a 4 oz Herb Crusted Lobster Tail, served with Sweet Potato Pavé and Seasonal Vegetables

- Classic Tiramisu with Chocolate Dipped Biscotti

\$90.00 Per Person

(Minimum 20 Persons)

DINNER MENU #9

- Mushroom Consommé Garnished with a Medley of Exotic Mushrooms and finished with Truffle Oil and Fresh Herbs

- Cucumber Scroll filled with a Medley of Mixed Garden Greens, Oven Reduced Tomatoes, Roasted Hazelnuts and Chive Oil Drizzled with Cider Vinaigrette

- Marinated Tiger Prawns accompanied by a Seared Sea Scallop served on melted Parmesan Risotto, finished with Saffron Chardonnay Sauce and topped with Fresh Micro-Greens

- Champagne Sorbet topped with Marinated Strawberries and Oven Reduced Pineapple

Choice of one of the following:

- Porcini Crusted 8 oz Angus Filet Mignon topped with Foie Gras Infused Bordelaise Sauce, served with Herb Roasted Fingerling Potatoes and Seasonal Vegetables

----- or -----

- Grilled 10 oz Milk-Fed Veal Chop, French Cut, with Onion and Mushroom Duxelle topped with Whiskey and Green Peppercorn Sauce, served with Herb Roasted Fingerling Potatoes and Seasonal Vegetables

- Frutti Di Bosco served with Fresh Whipped Cream, Grand Marnier Crème Anglaise and Fresh Berries

\$100.00 Per Person

(Minimum 20 Persons)

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

\$4.50 Per Person

(Minimum 20 People)

- Vegetable Crudités with Dip

\$4.75 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

\$39.00 a dozen

(minimum 3 dozen)

- Pizza and Bruschetta

\$6.00 Per Person

(Minimum 20 People)

- Poutine Station

\$9.00 Per Person

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

- Assortment of Cakes, French and
Italian Pastries
- 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 People)

Banquet Bar

BANQUET WINE LIST

RECOMMENDED HOUSE WINES

Bottle (1 Litre)

- Lindemans, Semillon/Chardonnay, Australia **\$32.00**
- Lindemans, Shiraz/Cabernet Sauvignon, Australia **\$32.00**

WHITE

Bottle (750ml)

- Peninsula Ridge Inox Chardonnay, Ontario **\$27.00**
- Lindemans, Sauvignon Blanc, Australia **\$28.00**
- 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**
- Peninsula Ridge Cabernet Sauvignon, Ontario **\$28.00**
- Lindemans, Pinot Noir, Australia **\$29.00**
- Castello di Gabbiano, Chianti, Italy **\$32.00**
- Beringer, Merlot, California **\$33.00**
- Wolf Blass, Shiraz/Cabernet Sauvignon, Australia **\$34.00**
- No. 8 Zinfandel, California **\$36.00**

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**
- Greg Norman Cab/Merlot, California **\$48.00**
- Penfolds, Thomas Hyland, Shiraz, Australia **\$50.00**

CHAMPAGNE/ SPARKLING WINES

Bottle (750ml)

- Seaview, Brut, Australia **\$30.00**
- Yellowglen, Pink Sparkling, 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) **\$6.00 Bottle**

LIQUEURS AND COGNACS

- Cointreau, Drambuie, Bailey's Irish Cream, Kahlua, Amaretto **\$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**
- Aquafina, Natural Spring Water **\$2.25 Bottle**

BANQUET CASH BAR

LIQUOR

- Rye, Scotch, Gin, Vodka, Rum Deluxe (1 oz) **\$6.00**
- Premium Brand (1 oz.) **\$7.00**

APERITIFS

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

BEER

- Domestic **\$6.00**
- Imported **\$7.00**
- Coolers (Smirnoff Ice) **\$7.00 Bottle**

LIQUEURS/COGNACS

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

WHITE/RED WINE

- Domestic **\$6.00 Per Glass**
- Imported **\$7.00 Per Glass**

NON-ALCOHOLIC BEVERAGES

- Soft Drinks, Assorted Fruit Juices **\$3.00 Per Glass**
- Aquafina, 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

LUNCH MENU #1

(Buffet)

Appetizer

- Medley of Salad Greens with Assorted Dressings
- Curried Israeli Cous Cous
- Domestic Cheese Platter
- Pickles
- Olives
- Marinated Vegetables

Main Entrée

- Pan Seared Tilapia glazed with Thai Curry Sauce on a Bed of Basmati Rice
- Mediterranean Vegetable Agnolotti tossed in a Tomato and Basil Sauce garnished with Fresh Parmesan Cheese and Basil Oil
- Grain Fed Turkey with Country Style Stuffing topped with Onion and Cranberry Marmalade
- Herb Roasted Potatoes
- Seasonal Steamed Vegetables

Dessert

- French Pastries
- Dessert Squares
- Sliced Fresh Seasonal Fruit

\$32.00 Per Person
(Minimum 40 people)

LUNCHEON MENU #2

(Plated Service)

Soup

- Butternut Squash Bisque with Citrus Aioli and Fresh Cilantro

Main Entrée

- Grain Fed Turkey topped with Onion and Cranberry Marmalade served with Traditional Stuffing, Sour Cream and Chive Whipped Potatoes and Seasonal Vegetables

Dessert

- Cranberry and White Chocolate Crème Brule

\$32.00 per person
(Minimum 40 People)

DINNER MENU #1

(Buffet)

Appetizer

- Medley of Salad Greens with Assorted Dressings
- Sesame Sweet Potatoe Salad
- Baby Spinach Salad with Mandarin Oranges and Sliced Red Onion
- Quinoa and Red Lentil salad
- Domestic Cheese Platter
- Pickles
- Olives
- Marinated Mushrooms
- Marinated Vegetables

Main Entrée

- Carved Slow Roasted Roast Beef au Jus
- Exotic Mushroom filled Agnolotti tossed in a Pesto Cream Sauce
- Baked Atlantic Salmon glazed with a Ginger Hoisin Sauce on a Bed of Basmati Rice
- Grain Fed Turkey with Country Style Stuffing with Onion and Cranberry Marmalade
- Roasted Baby Red Potatoes
- Seasonal Steamed Vegetables

Dessert

- Sliced Seasonal Fruit
- Assorted Cakes
- French Pastries

\$40.00 Per Person
(Minimum 40 people)

DINNER MENU #2

(Plated Service)

Soup

- Truffled Cauliflower and Parmesan Tuile

Salad

- Baby Organic Spinach with Belgian Endive, Shaved Red Onion, Dried Cranberries and Goat Cheese drizzled with Pomegranate Vinaigrette

Palate Cleanser

- Lemon Sorbet

Main Entrée

- Grain Fed Turkey stuffed with Dried Cranberries and Apricots topped with Onion And Cranberry Marmalade served with Baby Red Mashed Potatoes, Traditional Stuffing and Seasonal Vegetables

\$40 per person
(Minimum 40 people)

---- or ----

- AAA Alberta Prime Rib with Whiskey Peppercorn Sauce served with Dauphinoise Potatoe and Seasonal Vegetables

\$46.00 Per Person
(Minimum 40 people)

Dessert

- Dark Chocolate Pyramid with Bourbon Cream