

King's Garden

Catering
Menus

Catering Information

The following is information about catered functions at KING'S GARDEN BANQUET HALL. Please read this carefully. Should you have any questions or comments, please do not hesitate to give us a call.

I. The menus provided are only a **sample** of the vast possibilities available for your event. Please contact us and we will create a menu to meet and exceed your expectations. In addition, we can suggest a wide range of theme parties.

I. Kindly advise us of your menu selections at your earliest convenience but no later than 10 days prior to your event.

I. Guarantees are due into the Catering Office 72 hours prior to your event. Should we not receive the guarantee at this time, and then the expected number of people shown on your Catering Event Order will become the guarantee. We prepare 5% over your guaranteed group numbers, but cannot guarantee availability of your selections above that number.

I. KING'S GARDEN BANQUET HALL must provide all food and beverages (both alcoholic and nonalcoholic). No food or beverage may be brought into any function space.

I. All food and beverage is subject to a Provincial Sales Tax of 8% on food, 10% on liquor, a 6% Federal Goods and Services Tax on food, beverage and service charges, and a 15% Gratuity charge on all food and beverage items. These charges are subject to change.

I. Prices are subject to change without notice. Minimum numbers apply for certain menu suggestions. Kindly speak with your Catering Manager for details.

I. KING'S GARDEN BANQUET HALL reserves the right to reassign function space and will advise you in writing should a change be necessary. If a private room other than your main function room is required for a private catering function (such as our VIP Room), an additional room rental may apply.

I. We will be happy to assist you with the selection of floral arrangements, entertainment, a photographer or any other detail that would add a special touch to your function.

I. Menu prices are based on one (1) entrée selection. If a choice of two (2) is requested, the menu price will be based on the higher priced entrée. We require your guaranteed number of each entrée no later than 72 hours prior to your event.

10. Vegetarian meals are always available. Vegan and Kosher meals are available with advance notice at an additional charge.

11. Menu selections are priced according to meal period. If a selection is requested at a different time, for example, a Private Plated Lunch menu served for dinner, a surcharge may apply.

12. All menu items are based on availability. Some substitutions may occur.

For Corporate Meetings...All Day Break Service

Our All Day Break Service offers a continually replenished selection of morning and afternoon refreshments, conveniently served in our VIP Room or our King's Garden Banquet Hall. (Set up in classroom, Hollow Square or U-shape)
The selection of food items rotates daily.

Morning Break

Available from 7:00 am to 11:30 am



Platters of Sliced Seedless Watermelon, Honeydew Melon, Cantaloupe,
Pineapple, Kiwi, Green and Red Grapes.

Fruit Salad with Orange and Grapefruit Segments

Selection of Dried Fruit

Cornucopia of Fresh Whole Fruit



Baskets of Assorted
Muffins, Danishes, Croissants

Nut and Vegetable Loaves

Assorted Bagels Served with Plain and Flavored Cream Cheese



Variety of Cold Cereals

A Selection of Individual Regular and Low Fat Yogurts

\$15.95 per person

Afternoon Break

Available from 1:30 pm to 4:30 pm



Cornucopia of Fresh Whole Fruit

Raw Vegetables
Served with a Selection of Dips

A Daily Offering of Gourmet Cheese Served with Crackers

Featured Sweets from the Bakery

Including Strudel with Custard, Fruit Crisp,
Fresh Scones with Cream and Preserves, a Selection of Squares and
Home Style Freshly Baked Cookies

Coffee, Juice and Pop are available throughout the course of the day

\$17.95 per person

Evening Break Service

Should you be working late into the evening,
KING'S GARDEN BANQUET HALL will be pleased to accommodate your request
for an additional break service after 5:00 pm.

Evening Break

Fresh Cut Raw Vegetables and Dip

Assorted Bar Snacks
Including Mixed Nuts and Pretzels

Selection of Home Style Cookies

Assorted Squares

Selection of Gourmet Cheeses Served with Crackers

Cornucopia of Fresh Whole Fruit

Coffee, Tea, Assorted Juices and Pop

\$14.95 per person

Private Buffet Breakfast Menus

Please note that all private buffet breakfasts can be served plated upon request.

The Traditional #B1

Fresh Fruit Cocktail

Fresh Scrambled Eggs

Bacon and Sausage

\$11.45 per person

Calorie Wise #B2

Grapefruit Halves and Fruit Platter

Selection of Yogurts

Bagels and Selection of Low Fat Breads

\$11.45 per person

The Sophisticate #B3

Melon Slices with Lime

Choice of Eggs:

Florentine *or*
Benedict *or*
Bonne Femme

Broiled Sausages

Oven Roasted Potatoes

\$13.50 per person

Power Breakfast #B4

Steak and Egg Biscuit

Peameal Bacon

Hash Browns

Broiled Tomato

Sautéed Mushrooms

\$16.95 per person

In Room Omelet Station #B5

Grapefruit Halves

Three Egg Omelet with Choice of:
Mushrooms, Cheese, Onions, Peppers
Shrimp, Broccoli and Ham
Hash Browns

\$11.45 per person
\$40.00 for Station Chef

All Breakfasts are served with Juices, Coffee, Tea, Toast and Preserves

Private Plated Lunch Menus

By the Lakeshore #L1

Exotic Salad Wrap with
Balsamic Vinaigrette

New Potato Salad with
Hard Boiled Eggs

Cold Poached Salmon with a
Summer Dill Hollandaise

Crème Brûlée

\$25.95 per person

Real Men Do Eat Quiche #L2

Soup of the Day

Tossed Mix Greens

Select One Quiche

Vegetable, Seafood, Lorraine,
Broccoli and Cheese, Goat Cheese and Sundried Tomato

Chocolate Mousse

\$25.95 per person

Classic English #L3

Leek and Stilton Soup

Beef Sauté with Peppers
Served with a Peppercorn Wine Sauce

Piped Duchess Potatoes
Medley of Vegetables

Deep Dish Apple Crisp

\$24.00 per person

Taking the Sole Train #L4

Country Terrine with a Cumberland Sauce

Seafood Stuffed Sole in a
light Saffron Cream Sauce
Served with Rice

Broccolini with Julienne of Carrots and Peppers

Carrot Cake

\$23.00 per person

Chicken Classico #L5

Classic Caesar Salad

Baked Chicken
with Asiago Cheese
Served over Roasted Peppers and
Marinated Artichokes

Banana Bread Pudding Served with a
Decadent Chocolate Amaretto Sauce

\$23.00 per person

Mediterranean Fantasy #L6

Hearts of Boston Lettuce
with Watercress and Fresh Goat Cheese
Served with a Chive Vinaigrette

Barley Risotto with Legumes and
Grilled Vegetables

Crostata di Mele with Raisins, Dates and Ginger

\$23.00 per person

Boxed Lunch #L7

(This is ideal for Corporate Meetings that have to work through Lunch!)

Vegetable Crudité

*Select One Sandwich
Ham & Cheese, Tuna,
Roast Beef, Turkey*

Individual Bag of Potato Chips

Individual Regular or Low Fat Yogurt

Cookies and Piece of Whole Fruit

Choice of Soft Drink or Bottled Water

\$14.50 per person

All Plated Lunches are served with Bread, Butter, Coffee and Tea

Private Buffet Lunch Menus

Homestyle Goodness #L8

Soup of the Day

Select Four Featured Sandwiches

Turkey Breast with Mustard,
Mayonnaise and Watercress

•

Tuna Salad with Sour Cream Rolled in a
Soft Shell Tortilla

•

Egg Salad with Cucumber on Whole Wheat

•

Ham and Swiss with Boston
Lettuce in a Croissant

•

Beef and Cheddar with
Dijon Cream on Sourdough

•

Prosciutto with Roasted Red Peppers and
Asiago on French Stick

•

Assorted Deli Meats and Provolone Cheese Served on an Egg Bun with
Mixed Olive Salad

•

Grilled Vegetables with Guacamole, Alfalfa Sprouts and Jack Cheese on Crusty Loaf

•

Baby Shrimp Salad with Cucumber Salsa on Pumpernickel

•

Peameal with Gruyere Cheese, Red Onion and Pears on Soft White Bread

•

Chicken Salad with Apples and Celery Root on Whole Wheat

Tossed Salad
Creamy Coleslaw
Greek Salad

Assorted Squares
Fruit Platter

\$25.95 per person

Salute Italia #L9

Caesar Salad

Italian Bread Salad

Select One Lasagna

Meat, Vegetable or Creamy Seafood

Select One Pasta

Penne and Sausage



Bowtie Pasta with
Chicken Pesto in a Tomato Rosé Sauce



Vegetable Fusili with Peppers, Zucchini and
Legumes in a Zesty Tomato Sauce

Tiramisu

\$23.00 per person

Country Favorite #L10

Cream of Tomato with Wild Rice Soup

Garden Salad

Select Two Featured Hot Items

Chicken Pot Pie
Served with a Biscuit



Vegetable Cobbler



Grilled Vegetables

Fruit Crisp of the Day

\$23.00 per person

The CEO #L 11

Mixed Exotic Greens

Pasta Salad

Tomato Bocconcini with Asparagus

Chilled Smoked Salmon with Classic Garnish

Chilled Striploin and Turkey Breast

Chilled Grilled Vegetables

Whipped Cream Infused with Oatmeal and Whisky
Served with Fresh Berries

\$28.95 per person

Vegetarian Delight #L12

Carrot and Ginger Soup

Vegetable Crudit  with Dip

Boston Bibb Salad
with Orange Segments and Pine Nuts
Served with a Raspberry Yogurt Dressing

Green Lentil Saut 

Eggplant Parmesan

Chilled Rice Pudding and a
Selection of Cookies

\$23.00 per person

Ball Park Tailgate Party #L13

(This is a great package to get a group together and take in major sporting events IN-or-OUT of our venue)

Classic Caesar Salad
Creamy Coleslaw
Potato Salad
Grilled Vegetable Salad

Grilled Italian Sausages on Fresh Baked Buns

Hearty 6oz Hamburgers

Apple Pie
Assortment of Squares
Platter of Watermelon

(Served with Relish Tray, Assorted Cheeses and Assorted Condiments)

\$22.00 per person

All Lunch Buffets are served with Bread, Butter, Coffee and Tea

High Tea

Assorted Finger Sandwiches

(3 per person)

Cucumber and Cream Cheese
Beef Dijonaise
Salmon Mousse with Watercress

Blue Cheese with Armenian Flatbread

Assorted Finger Cookies

Lemon Squares
Petit Fours
Sliced Coffee Cake

Scones with Cream and Preserves

Selection of Teas

Earl Grey
Orange Pekoe
Herbal



\$26.95 per person

Cocktail Reception

*The following cold canapés and hot hors d'oeuvres
are priced by the dozen with a minimum 2 dozen per selection*

Cold Canapés

Seafood Items

Smoked Trout on Flatbreads *\$18.00 per dozen*
Topped with a Beet Horseradish

Poached Shrimp served on Cucumber Slices *\$24.00 per dozen*
Garnished with Herbed Cream Cheese

Hira Zukuri (Sashimi of Tuna) *\$36.00 per dozen, minimum 4 dozen*
Served on Shredded Daikon Radish with Soy, Pickled Ginger and Wasabi

Vegetarian Items

Guacamole on a Corn Biscuit *\$18.00 per dozen*

Cucumber Rounds with Roasted Red Pepper Cream Cheese *\$12.00 per dozen*
Topped with Baby Salad Seedlings

Chilled Baked Zucchini Barquettes *\$12.00 per dozen*
Filled with Spiced Ratatouille and Parmesan

Cold Classics

Prosciutto Filled with Herbed Goat Cheese *\$18.00 per dozen*
Served on Toasted Focaccia with a Melon Slice

Shaved Rare Beef on a Garlic Crustade *\$18.00 per dozen*
Garnished with Roasted Peppers and Asiago Cheese Topped with Dijon Cream

Hot Hors D'Oeuvres

Seafood Items

Oysters Rockefeller *\$36.00 per dozen*

Baked Oysters with Spinach in a Pernod Mornay Sauce

Bacon Wrapped Scallops *\$24.00 per dozen*

with Red Pepper Sour Cream Dip

Crab & Shrimp Cakes *\$18.00 per dozen*

Cod Fritters with Tartar Salsa *\$18.00 per dozen*

Seafood Quiche *\$18.00 per dozen*

Filled with Shrimp, Crab and Scallop

Baked Clams Royale *\$28.00 per dozen*

Baked Clams with Smokey Bacon, Onions and Peppers
with a Dijon Cream

Vegetarian

Thai Spicy Monsoon Rolls *\$18.00 per dozen*

Served with a Dark Plum Sauce

Mushroom Turnovers *\$18.00 per dozen*

Served with a Thyme Crème Fraîche

Spanakopita *\$18.00 per dozen*

Filo Triangles Filled with Spinach and Feta Cheese

Cheddar and Onion Filo Wrap Served with Apple Butter *\$18.00 per dozen*

Stilton and Pear Galette *\$20.00 per dozen*

Leek and Goat Cheese Tart *\$18.00 per dozen*

with Sundried Tomato Chutney

Brioche with Pear, Brie and Walnuts *\$18.00 per dozen*

Hot Classics

Yukon Gold Potato Latke \$36.00 per dozen

Crisp Potato Pancake with Sautéed Apples, Topped with Smoked Salmon Rosettes,
Sour Cream and Caviar

Quiche Lorraine \$18.00 per dozen

Filled with Leeks, Bacon and Gruyere

Smoked Chicken and Jack Cheese Quesadillas \$15.00 per dozen

Served with Salsa and Sour Cream

Pork Sausage Rolls \$12.00 per dozen

with Corn Relish

Mini Croissant with Smoked Black Forest Ham \$18.00 per dozen

Lamb, Beef, Chicken or Shrimp Satays \$30.00 per dozen

Served with Appropriate Dipping Sauces

Platters

Assorted Cheeses of the World

Brie, Stilton, Asiago, Cheddar, Creamy Goat, Oka, Havarti
and Other Fine Cheese
Includes Assorted Breads and Crackers
Serves 25 Persons \$150.00

Fruit Platter

Selection of Honeydew Melon, Cantaloupe, Watermelon, Grapes,
Seasonal Berries and Pineapple
Serves up to 25 persons \$75.00

Tropical Fruit Platter

Includes Papaya, Mango, Kiwi, Pink Grapefruit, Pineapple, Assorted Melons,
Star Fruit, Grapes and Seasonal Berries
25 persons \$95.00

Vegetables and Dip

Chilled Steamed Vegetables with Olives, Gherkins and
Grilled Tofu Served with Appropriate Dips
25 persons \$65.00

Platter of Smoked Salmon or Gravlox

Served with Dilled Dijon Sour Cream, Red Onion,
Capers and Chopped Egg
Assorted Breads
Serves 25 persons \$150.00
Combination of Vodka Cured Salmon and Gravlox \$175.00

Antipasto Platter

Selection of Marinated Italian Cheeses

Prosciutto and Other Assorted Cold Cuts

Grilled Vegetables with a Balsamic Dressing

Marinated Olives, Artichoke Hearts, Sundried Tomatoes
and Roasted Peppers Served with a Selection of Breads
25 persons \$150.00

Private Plated Dinner Menus

All prices are based on the main course. Menu items are interchangeable at no cost with the exception of the salad from Menu #D8, which carries an additional charge of \$7.00. A second starter may also be added to any three-course menu for an additional \$7.00 charge.

Menu #D1

Game Consommé
Flavored with Sherry, Garnished with Wild Mushrooms, Duck Wonton
and Julienne of Vegetables

Country Spinach Salad
with Red Onions, Mixed Peppers and Toasted Sunflower Seeds
Served with a Ranch Dressing

Cognac Blazed Boneless Breast of Duck (*prepared medium*)
Served with Candied Orange, Rosemary and Sundried Blueberries
in a Game Reduction

White and Wild Rice Sauté

Carrot Cake with Walnuts and Sour Cream Icing

\$49.00 per person

Menu #D2

Carrot and Ginger Soup
Finished with a Dollop of Gingery Nutmeg Cream

Almond Breaded Scaloppini of Rabbit
Dijon Sauce with Tomato Concassé

White and Wild Rice Sauté with Currants

Mocha Mousse

\$34.00 per person

Menu #D3

Smoked Salmon Cheesecake
with Dill Crème Fraîche
Served with Mixed Baby Greens

Boneless Lamb Loin
with Capers, Julienne of Peppers
and Rosemary

White Chocolate Mousse
with Raspberry Sauce and Dark Chocolate Shavings

\$45.00 per person

Menu #D4

Hearts of Boston Lettuce
Matched with Marinated
Cucumber and Tomatoes
Topped with Feta Cheese and Diced Olives
Finished with a Chive Vinaigrette

Braised Lamb Shanks
Braised in a Rich Tomato Ragu with Herbs and Garlic
Served over Cous Cous and Topped with a Julienne of Vegetables

Apricot Gateaux
with Chocolate Sauce

\$38.00 per person

Menu #D5

Vegetarian Butternut Squash Soup
with Roasted Peppers and Thyme

Mixed Exotic Greens
Served with a Cider Vinaigrette

Oven Roasted Cornish Hen
with Mango, Lime and Fresh Basil

Canadian Wild and Brown Rice
with Currants and Pecans

Baked Cheesecake with a Cinnamon Orange Sauce
and Fresh Seasonal Berries

\$44.00 per person

Menu #D6

Hearty Vegetarian Navy Bean Tomato Soup
Topped with Herbed Croutons

Supreme of Chicken Chicken
Stuffed with Sundried Tomatoes, Green Onions and Asiago Cheese
Served in a light Lemon Butter Sauce

Baked Artichoke Risotto

Baked Apple Flan
with Chocolate Sauce

\$35.00 per person

Menu #D7

Leek and Goat Cheese Puff
Served with Mixed Exotic Greens in a
Balsamic Vinaigrette

Medallions of Turkey Breast
Served in a Mushroom Cream Sauce with
Pearl Onions and Fresh Sage

Pappardelle Noodles

Tiramisu
with a Caramel Sauce

\$33.00 per person

Menu #D8

Sundried Tomato Consommé
with Pastini, Beef Slices, Spinach
and a Splash of Cognac

Atlantic Salmon Combo
Vodka Cured Salmon & Gravlax
Served with a Grilled Sea Scallop
with Baby Greens and a Dilled Dijon Dressing

Organically Raised Pork Loin Chop
Grilled and Served in a Sage Apple Butter Sauce

Raisin Studded Wild and Brown Rice

Walnut Supreme Cake
Served with Stilton Quenelles and Fruit Compote

\$52.00 per person

Menu #D9

Lentil Soup with Caramelized Pancetta

Mushroom Dust Crusted Chilean Sea Bass
on Sautéed Leeks and Carrots with a Lime Butter Sauce

Yukon Gold and
Sweet Potato Tart

Raspberry Mousse
Served with a Mango Coulis

\$48.00 per person

Menu #D10

A Vegetarian Based Soup that is Rich with
Roasted Root Vegetables

Poached Atlantic Salmon
Served over Sautéed Spinach in a
light Cream Reduction

Basmati Rice Stir fry

Chocolate Silk Torte
Finished with a Cranberry Sauce

\$37.00 per person

Menu #D11

Cream of Carrot and Ginger Soup
Garnished with Black Beans and a Chiffonade of Spinach

Salad Louise
Radicchio, Endive and Watercress with Avocado in a Honey Tarragon Vinaigrette
Topped with a Julienne of Vodka Cured Salmon

Grilled Jumbo Tiger Prawns and Sea Scallops
Served over Wasabi Vinaigrette-Tossed Snow Peas and Sweet Peppers
with Basmati Rice and a Hoisin Marinated Vegetable Brochette

Crème Brûlée
Baked with Sun Dried Cranberries and Served with a Chocolate Dipped Biscotto

\$52.00 per person

Menu #D12

Navy Bean and Vegetable Soup
with Whole Beans and Vegetable Broth

Pan seared Salmon Filets
Served with a Tomato and Green Onion Salsa

Saffron Risotto

Poached Pears
with Cranberry Coulis
and Chocolate Wafers

\$40.00 per person

Menu #D13

Veal and Rabbit Terrine
with Classic Cumberland Sauce
and Celery Root Salad
with Mixed Greens

Baked Lemon Catfish Filets
Served over Lentil Sauté
Drizzled with a Roasted Red Pepper Sauce

Warm Apple and Raisin Crisp

\$39.00 per person

Menu #D14

Mixed Exotic Greens
with Dijon Vinaigrette

Roast Prime Rib Eye
with Jus

Roasted Garlic Mashed Potatoes

Grand Marnier Chocolate Terrine
with Fresh Berries

\$45.00 per person

Menu #D15

Double Beef Consommé with Julienne of Vegetables
Finished with a Chicken Wonton and Sherry

Spinach and Bibb Salad with Crumbled Stilton,
Toasted Pecans and Pears in a
Raspberry Balsamic Vinaigrette

Fillet of Beef Westbury
Medallions of Beef Tenderloin with Chanterelles,
French Beans, Tomato Concassé and New Potatoes

Individual Chocolate Towers
Served with a Toffee Sauce

\$52.00 per person

Menu #D16

Leek and Potato Soup
with a Duchess Rosette

Goat Cheese and Herb Pocket
Served with Mixed Baby Greens
Drizzled with a Roasted Red Pepper Vinaigrette

Roasted Veal Striploin
in a rich Port Sauce with Exotic Mushrooms

Strawberry Rhubarb Flan
with Orange Custard

\$54.00 per person

Menu #D17

Caesar Greens

Rich with Garlic and Olive Oil Topped with Shaved Parmesan

Roast Baron of Beef

Topped with a Caper, Pepper and Tomato Salsa

Garlic and Herb Roasted Mini Potatoes

Berry Brûlée Tart with Sweet Cream

\$40.00 per person

*All Plated Dinners are served with Fresh Seasonal Vegetables, Bread, Butter,
Coffee and Tea*

Theme Buffet Dinners

A night in New Orleans

(Minimum 50 persons)

Select One Soup

Black Bean Soup with Sausage, Red Pepper Coulis and Sour Cream

Smoked Turkey Broth with Root Vegetables

Shrimp Bisque with Bourbon Cream

All soups are served with a selection of biscuits

Select Two Salads

Mixed Greens with Buttermilk Dressing

Spinach and Mixed Pepper Salad with a Bayou Blue Cheese Dressing

Cajun Caesar with Chili Croutons, Julienne of Andouille Sausage,
Grated Jack and a Tangy Creole Mustard Garlic Dressing

Home Made Cole Slaw

Tomato, Black Bean and Corn Salad with Green Onions

Potato and Onion Salad with Creole Mustard and Smoked Sausage

Select One Seafood Item

Oysters Rockefeller

Peel and Eat Shrimp Bar

Shrimp and Squid with Sherry Marinated Vegetables

Select Two Featured items

Catfish Braised with Beer, Tomatoes and Mixed Peppers

Steamed Mussels with Garlic and Herbs

Seafood Gumbo with Okra

Jambalaya

(Shrimp, Ham & Sausage)

Crispy Southern Fried Chicken
with Chicken Fried Chicken Gravy

Steamed Spicy Cajun Chicken Breast Served
with a Yogurt and Herb Dressing

Chicken Étouffée
Chicken Casserole with Vegetables and Black Roux

Select One Carvery

Braised Pork Leg Carvery with a warm Chili Salsa

Blackened Top Sirloin Blazed with Bourbon
Served with a rich Tomato Demi-glace

Cornmeal and Celery Stuffed Turkey Breast
Served with Blonde Roux Gravy

Select Two Vegetables

Braised Cabbage with Toasted Pecans

Minted Vegetables

Candied Sweet Potato

Deep South Macaroni with Jalapeño Jack

Sweet Table

Pecan Pie with Bourbon and Minted Cream

Southern Rice Pudding with Peaches

Chocolate Profiterolles

Cheese Cake with Toffee

Lemon Meringue Pie

Corn Pudding

\$52.00 per person

The Italian Experience

(Minimum 50 persons)

This Buffet Includes the Following

A Selection of Italian Breads with Herbed Butter and Flavored Olive Oil

Marinated Green and Black Olives

Italian Bread and Asiago Salad
with Garlic, Peppers, Tomato, Cucumbers and Onions
Drizzled with Extra Virgin Olive Oil

Caesar Greens
with Tangy Garlic Dressing Served with
Fried Croutons and Prosciutto Crisps

Select One Soup

Stracciatella

Minestrone

Pasta Fagioli

Select Two Antipasto Items

A Platter of Italian Cold Cuts, Sausage Meats and Cheeses

Antipasto di Mare

Seafood Salad in a Herbal Lemon Vinaigrette

Tomato and Bocconcini Salad with Basil and a White Wine Vinaigrette

Grilled Italian Vegetables Balsamico

Select One Carvery Item

Lombardy Pork Roast
Stuffed with Spinach and Red Pepper Panade
Served with a Chickpea and Cream Sauce

Pesto and Prosciutto Stuffed Veal Roast
Served with a Sage Grapa Sauce

Roast Top Sirloin with an Olive Crust
Finished with a Barolo Tomato Ragu with Rosemary

Select One Lasagna

Vegetable and Cheese

Classic Meat with Peppers and Genoa Salami

Mixed Seafood with Spinach and Béchamel

Select One Pasta

Ricotta Cannelloni with Broccoli Served in a Red Pepper Sauce

Crab Agnolotti in a Rosé Sauce

Chicken Ravioli in a Mushroom Cream Sauce with Nutmeg and Italian Parsley

Penne with Sausage in a Spicy Tomato Sauce Topped with Mozzarella

Select One Featured Item

Chicken Breast Piccata

Chicken Parmesan

Chicken Cacciatore

Select One Vegetable

Orzo with White Wine, Peas and Artichokes

Zucchini and Eggplant Sauté

Green Beans with Peppers and Leeks

La Dolce Vita

Fresh Fruit Platter with Grapes

Tiramisu

Ricotta Cheesecake Topped with Chestnuts Glazed with Brandy

Date Squares

Chocolate Cake with Almonds and Apricots

\$ 50.00 per person

Great Canadian Northern Game Buffet

(Minimum 50 persons)

Select One Soup

Roasted Corn Chowder with Red Peppers

Squash and Parsnip Cream

Game Consommé

with Forest Mushrooms, Cranberry and Rosemary Dumplings

Classic French Canadian Pea Soup

Hearty Nova Scotia Fish Chowder
with Cream, Potatoes and Herbs

Select Three Salads

Mixed Baby Greens with a Saskatoon Berry Vinaigrette

Dandelion Greens with Buckwheat and Popcorn Seedlings
Topped with Wild Flowers and Served with a
Creamy Maple Raspberry and Yogurt Dressing

Kitchener Coleslaw Flavored with Caraway

Lemington Mushroom Pickle

Chilled Steamed PEI Mussels Tossed in a Tangy Chive and Garlic Vinaigrette

Smoked Trout Served with Creamed Leeks on
Laurentian Flatbreads

Select One Carvery

Double Smoked Ham
with Mustard Glaze and Sundried Cherry Jus

Roast Alberta Striploin
with Spicy Western Rub Served with a Rye Beef Gravy

Quebec Turkey Breast
with Potato, Sausage and Celery Stuffing
Sage and White Wine Sauce

Select Two game Items

Bison Salisbury
in a Rich Beer and Onion Sauce

Venison and Root Vegetable Stew
Flavored with Rosemary and Peppercorns

Buffalo Stir Fry with a Julienne of Vegetables, Sundried Blueberries,
Ginger and a Touch of Sour Cream

Caribou Fricassee
with Tomato, Leeks, Bacon and Mushrooms

Select Two Seafood or Poultry Items

Atlantic Salmon Pie
Layered with Onions, Corn, Potatoes and Spinach

Arctic Char Popover
Baked in Puff Pastry Served with Wilted Greens in a
Rosé Sauce Flavored with Dill

Honey Lavender Grilled Quail

Grilled Duck Breast
with Candied Orange, Cherries and Fresh Thyme

Select Two Vegetables

Root Vegetable Cobbler

Roasted Beets, Sweet Potato and Jerusalem Artichokes

Fondant Potatoes with Fresh Herbs

Wild Rice Casserole

Wild Mushroom Ragu on a Wild Garlic Croustade

Sweet Items

Maple Syrup Dumplings

Butter Tarts

Nanaimo Bars

Sweetened Bannock with Local Preserves and Apple Butter

Spiced Apple Crisp

Carrot Cake with Sour Cream Icing

\$69.00 per person

All Theme Buffet Dinners are served with Bread, Butter, Coffee and Tea

Grilling & Chilling at the Ranch

(Minimum 50 persons)

This Buffet Includes the Following

Assorted Breads and a Selection of Fresh Hot Biscuits

An Iced Soup of the Evening

Caesar Greens with Garlicky Dressing

Selection of Vegetables with Dip

Condiment Selection including Pickles and Relishes

Creamy Coleslaw

Select Two Salads

Broccoli and Cauliflower Salad with Raspberry Yogurt and Thyme Dressing

Beef Steak Tomato Salad with Red Onion and a Cider Vinaigrette

New Potato Salad with Yogurt, Herbs and Julienne of Vegetables

Mennonite Potato Salad with Mustard and Bacon

Pasta Salad with Olives, Asiago and Sundried Tomatoes

Pasta Salad with Pickled Peppers, Chicken and Pesto

Sherry Marinated Vegetables

Select Two Grill Items

Whisky Marinated Chicken Thighs

Veal Short Ribs with an Apricot Chili Glaze

Sirloin Hamburger Patties

Minced Lamb Salisbury

Polish Sausages

Select One Featured Item

Atlantic Salmon Darn with Herb Butter

New York Striploin Steaks

Organically Raised Pork Chops with a Chutney Marinade

Breast of Chicken with an Herb and Garlic Rub

Select Three Vegetables

Baked Potatoes with all the Fixings

Scalloped Potatoes

Baked Rice with Green Onions and Parmesan

Rice and Beans

Grilled Italian Vegetables with Balsamic Dressing

Grilled Portobello Mushrooms

Vegetable Cous Cous

White Navy Bean Casserole

Corn on the Cob

Desserts

Watermelon Slices

Trifle

Fruit on a Skewer with Honey and poppy seeds

Assorted Squares

Chocolate Cake

\$50.00 per person

An Asian Dinner Feast

(Minimum 50 persons)

This Buffet Includes the following

Mixed Greens with Miso Dressing

Snow Pea, Chicken and Sesame Salad

Thai Noodle Salad with Beef and Peppers

Vinegared Yam with Pineapple and Black Beans

Spicy Mussel Salad

Select One Soup

Chicken Broth with Dumplings, Chinese Greens and Sherry

Hot and Sour Soup with Pork

Miso Broth with Julienne of Vegetables, Peas and Tofu

Select One Cold Seafood Item

Sushi Maki

Prawn Cocktail with Avocado

Spicy Shrimp Stick

Select Three Featured Items

Chicken Liver Sauté with Green Peppers and Black Beans

Shredded Chicken and Shrimp with Water Chestnuts and Chinese Greens

Sweet and Sour Chicken Balls

Chicken and Coconut Curry

Crispy Ginger Beef with Orange and Soy

Beef Stir Fry with Broccoli and Cashews

Honey Garlic Pork Spare Ribs

Select One Carvery

Hoisin Marinated Pork Loin with Toasted Almonds and Coconut Shreds

Whisky Drowned Beef with Mushroom Crust and Bean Sprouts

Lamb Leg with a Red Curry and Basil Rub

Select One Hot Seafood Item

Teriyaki Salmon with a Mixed Pepper Sauté

Crispy Pickerel Fritters with a Julienne of Vegetables and Pickled Ginger

Tempura Squid

Select Two Vegetable Items

Rice and Vegetable Stir Fry

Vegetable Stir Fry

Steamed Jasmine Rice

Rice with Lotus Root Wrapped in Tea Leaves and Steamed

Bamboo Shoot, Water Chestnut and Napa Cabbage Sauté with Almonds and Garlic

Broccoli with Leeks and Mushrooms

Sweets

Almond and Fortune Cookies

A Selection of Star Fruit and Melons

Lemon and Coconut Squares

Petit Fours

Crème Caramel

Sweetened Bean Curd Jellies

Chinese Green Tea
(offered throughout the evening)

\$48.00 per person

Wondrous Seafood Delights

(Minimum 50 persons)

This Buffet Includes the Following

A One Pound Atlantic Lobster per person (based on availability)
Bibb and Radicchio Salad with Julienne of Carrot in a Sherry Dressing
Green Bean and Pepper Salad in a Light Dijon Drizzle Topped with Toasted Sesame Seeds
Lemon and Olive Oil Marinated Seafood Salad
Selection of Gourmet Cheeses

Select One Soup

Manhattan or Boston Clam Chowder

Brandied Seafood Bisque

Seafood Broth with Fennel Smoked Fishes and Peppers

Saffron and Mussel Cream with Celery, Sweet Potato and Sweet Marjoram

Select Three Starters

Crab and Green Pea Salad in a Light Yogurt and Sour Cream Dressing

Crab and Grilled Tofu Salad with a Miso Dressing

Baby Shrimp Salad with Avocado in a Honey Lemon Dressing

Peel and Eat Shrimp with Classic Cocktail Sauce

Steamed Mussels in a Soy Garlic Marinade with Julienne of Vegetables

Fresh Shucked Clams on the Half Shell with Chive Vinaigrette

Select Two Featured Items

Pickering Filets with Baby Shrimp and Apples in a light Thyme and White Wine Cream Sauce

Baked Mussels with Minced Vegetables Finished in a Garlic Gratin

Baked Clams Casino Style with Bacon and Mustard Velouté

Trout Filets in a Lemon Beurre Blanc with Oyster Mushrooms

Breaded Scallops with a Warm Nippy Cheddar Sauce

Select One Pasta

Seafood Cannelloni Finished with Cream and Tomato Sauces

Crab and Artichoke Agnolotti in a Rosé Sauce with Peas and Dill

Linguini with Clams in Alfredo Sauce

Saffron Fettuccini with Mussels, Shrimp and Scallops in a Zesty Tomato Sauce

Select one Carvery

Pepper Crusted Roast Tuna Loin, Served Medium-Rare with a Tangy Wasabi Herb Butter

Roast Swordfish Loin in a Rum, Lime and Tomato Salsa

Salmon in Puff Pastry with Spinach and Chopped Egg
Served with an Orange Scented Summer Hollandaise

Select Two Vegetable Items

Baked Mushroom Ragu with Goat Cheese

Fondant Potatoes with Fresh Thyme

Savoy Cabbage Sauté with Carrots

Baked Potatoes with all the Fixings

Scalloped Potatoes with Dill

Snap Pea and Pepper Sauté

Medley of Fresh Vegetables

Sweet Table

Banana Bread Pudding with Vanilla Custard

Coconut Cream Pie

Key Lime Pie

Grand Marnier Cake

Fresh Fruit Platter

Chocolate Bark

\$65.00 per person

COCKTAIL PARTY SUGGESTIONS

Assorted Cocktail Sandwiches (48 Quarters)	\$ 48.00 per Tray
Deluxe Open Faced Sandwiches (20 pieces)	\$60.00 per Tray
Shrimp Pyramid with Lemon and Cocktail Sauce (100 pieces)	\$250.00
The Cheese Board: A Selection of Fine Cheeses with Fresh Tropical Fruit and Biscuits (25 persons)	\$95.00

Vegetable Crudite with Herbal Garlic Dip (25 persons)	\$48.00/Tray \$2.95 per person
--	-----------------------------------

Herb Crust Baked Ham with Mini Buns and Condiments (Serves 40-60 Persons)	\$ 185.00
Roasted Ontario Turkey with Mini Buns and Condiments (Serves 25-30 Persons)	\$175.00
Roasted Hip of Beef with Mini Buns and Condiments (Serves 80-100 Persons)	\$695.00

Potato Chips or Pretzels(Per Bowl)	\$ 7.95
Peanuts (Per Bowl)	\$ 9.95
Nachos with Salsa (Per Platter)	\$ 12.95
Ice Sculptures (Per Ice Block)	\$ 225.00

ASSOTED COLD CANAPES

Smoked Salmon
 Cream Cheese and Smoked Oysters
 Black Forest Ham and Asparagus Tips
 Baby Shrimp in Dill Mayonnaise
 Pate Maison
 Cherry Tomato with Boursin Cheese
 \$ 18.50 Per Dozen

ASSORTED HOT HORS D'OEUVRES

Miniature Quiches
 Chicken Satay
 Meatballs in BBQ Sauce
 Spring Rolls
 Breaded Shrimps, Breaded Scallops
 Sausages Wrapped in Phyllo Dough
 \$ 18.50 per Dozen

DELUXE COLD CANAPES

Jumbo Shrimps
 Crispy Celery Stuffed with Cream Cheese
 Prosciutto and Melon
 Smoked Salmon Rosette
 Smoked Trout
 \$ 24.00 per Dozen

DELUXE HOT HORS D'OEUVRES

Tandoori Chicken Wings
 Breaded Shrimp with Spicy Salsa
 Beef Satay with Teriyaki Sauce
 Spinach and Feta in Phyllo Pastry
 Scallops Wrapped in Bacon
 Golden Chicken Fillets,
 Crab Meat and Brie wrapped in Phyllo
 \$22.00 per Dozen

**** All Prices Subject to 15% Gratuities, P.S.T. & G.S.T.**

BANQUET BARS

HOST BARS

This Bar is Recommended When The Host Pays For All The Drinks Their Guest Consume

Liquor Regular Brands	(1oz)	\$ 3.60
Liquor Premium Brands	(1oz)	\$ 4.25
Liqueurs (Domestic)	(1oz)	\$ 4.75
Liqueurs (Imported)	(1oz)	\$ 4.25
Domestic Beer		\$ 3.30
Imported Beer		\$ 3.85
House Wine, Red or White	(5oz)	\$ 4.25
House Wine, Red or White	(750ml)	\$ 20.00
Soft Drinks		\$ 1.50

Mineral Water

\$ 2.50

**If Bar Sales Are Less Than \$ 300.00 Net, A Bartender Charge of \$ 15.00 Per Hour Will Apply
(Minimum of 4 Hours)**

**A pre-arranged Open Host Bar Package is available for \$25/person (4 hour) or
\$35/person (7 hour) consisting of Regular Brand Liquor, House Wine, Domestic Beer
and Non-Alcoholic Beverages served during the course of the function.**

The Above Prices Do Not Include Applicable Taxes and Gratuities

CASH BARS

This Bar Is Recommended When The Individual Guests Pay For Their Own Drinks

Liquor Regular Brands	(1oz)	\$ 4.75
Liquor Premium Brands	(1oz)	\$ 5.25
Liqueurs		\$ 5.75
Domestic Beer		\$ 4.00
Imported Beer		\$ 4.25
House Wine, Red or White	(5oz)	\$ 5.25
House Wine, Red or White	(750ml)	\$ 24.50
Soft Drinks		\$ 2.00
Mineral Water		\$ 3.00

**If Bar Sales are Less than \$ 350.00 Net, A Bartender Charge And A Cashier Charge of \$ 15.00
Per Hour Will Apply (Minimum of 4 Hours)**

The Above Prices Include Mix, Ice, And All Applicable Taxes and Gratuities

Punch Selection

(Serves 40-50 Persons)

Tropical Fruit Punch	\$ 60.00
Liquor Punch	\$ 95.00
Champagne Punch	\$ 85.00