



OUT CATERING MENU



BREAKFAST

Minimum 15 people

Continental | \$14.99

Hard boiled eggs, muffins & assorted house baked pastries, individual yogurt, fresh sliced fruit, sliced cheese, butter and preserves

All Canadian | \$19.99

Scrambled eggs, hashbrowns, bacon and sausage with assorted breakfast pastries, seasonal sliced fruits

ADD ONS

Yogurt Parfait 8oz | \$4.99 each

French Toast or Waffles (2) | Served with fruit compote, whipped cream & syrup | \$4.99 per person

Individual Bottled Juice 300ml | \$3.00 each
Cranberry juice, grapefruit, apple, orange & fruit punch

Assorted Canned Pop 355ml | \$3.00 each

Milk (white or chocolate) 240ml | \$3.00 each

Sliced Seasonal Fresh Fruit | \$6.99 per person

Assorted Muffins, Mini Fruit Danish and Croissants | \$19.99 per dozen

Cheese and Cracker Tray | \$8.99 per person
A well-balanced mix of Hard and soft cheese, paired with assorted crackers and crostini.

Freshly Baked Sliced Loaves | Chocolate chip banana, lemon poppyseed, coffee cake crumble & double chocolate | \$18.99 for 8 slices

Assorted Freshly Baked Cookies | \$18.99 per dozen

LUNCH

Minimum 15 people

Hot lunch buffet | \$23.99

Chefs choice of two mixed salads

Choice of one entrée:

Build your own burger - Beef, Chicken or Vegetarian
Pulled pork
Chili and garlic toast
Chicken quesadilla with salsa & sour cream
Served with potato wedges

Chefs selection of assorted pies

Pasta buffet | \$21.99

Tossed or Caesar salad
Garlic toast

Choice of two entrées:

Lasagna - beef or vegetarian
Penne or Fettuccine chicken with alfredo or marinara
Primavera | Tuscan style pasta with sun dried tomato and spinach

Chefs selection of fresh baked cookies

Deluxe hot lunch | \$26.99

Buns & butter
Tossed salad
One mixed salad

Choice of one starch:

Mashed potato
Potato Wedges
Oven roast potato
Rice Pilaf
Fresh steamed vegetables

Your choice of one hot entrée:

Beef or Chicken Stroganoff

Tuscan Chicken | Creamy spinach and parmesan

Greek chicken breast | Creamy spinach and Feta

Chicken pieces done your way | BBQ, Greek or fried

Chicken or pork souvlaki

Honey ham

Perogies, cabbage rolls & sausage (no extra starch served)

Sweet & sour meatballs or Meatballs with mushroom sauce

Ginger beef

Butter chicken | With rice and naan

Curry or Korma or vindaloo (beef, lamb or chicken) | Meat of your choice simmered in spices, ginger, garlic, onion and tomato. With a option of coconut, yogurt and cashew paste, served with rice and naan

Teriyaki Beef or Chicken | Served with rice or Chow Mein Noodle

Chilly fish or Chilly Chicken | With egg fried rice and dry ribs

Sweet and sour pork or chicken | With fried rice

Home style Meatloaf | Classic meatloaf using lean ground beef, breadcrumbs, eggs and chef own seasoning. Topped with your choice of BBQ or sweet and tangy ketchup glaze.

Ukrainian Meal | Cabbage Rolls, Perogies and Sausage

Teriyaki Beef or Chicken | With rice and naan

Chefs selection of tarts & squares

Add ons

Substitute with turkey, stuffing & gravy for an additional | \$5.99 per person

Substitute with Homestyle Pot Roast | \$2.99 per person

Add a second entrée | \$9.99 per person

Add caesar salad | \$2.99 per person

Classic sandwich buffet | \$18.99

Tossed Salad
Fresh Vegetables and Dip
Pickle Tray

Choose 3 of the following:

Roast beef, turkey, chicken salad, egg salad or honey ham

Add extra choice for \$1.99 per person

Chefs selection of squares & tarts

DINNER

Minimum 15 people

Evening Dinner Buffet | Your Choice of One Entrée

\$29.99 per person

Buns & butter

Tossed salad

Chef's choice of four salads with dressing

Pickle & olive platter

Choice of

Lemon herb chicken breast

Pot Roast

Peppered pork loin

Your choice of one starch:

Garlic mashed potato

Oven roast potato

Rice pilaf

Steamed vegetables

Chef's selection of tortes, pies & cheesecake

SUBSTITUTE ENTREES

Sausage, Perogies & cabbage rolls for an extra | *\$6.99 per person*

Substitute turkey, stuffing & gravy for an entree | *\$6.99 per person*

Prime Rib | based on market price

Add ons

Cheese & Cracker tray | *\$8.99 per person*

A well-balanced mix of hard and soft cheese, paired with assorted crackers and crostini.

Add another entrée for | *\$9.99 per person*

All prices subject to 10% gratuity, PST and GST.

RENTALS/ FEES

Off Site Catering Charges

Bartender | *\$25.00 per hours for a minimum of 3 hours (plus 1 hour set up and 1 hour clean up)*

Servers | *\$25.00 per hour for a minimum of 3 hours*

China, glassware and more

10" Dinner plates 1.5 per person | *\$2.00 each*

6 1/4" Side plates 2 per person | *\$2.00 each*

8" Salad plate 1 per person | *\$2.00 each*

Cup & saucer 1 per person | *\$2.00 per person*

Wine glass 2 per person | *\$1.00 each*

Cutlery(knife, fork, Spoon) 1.5 per person | *\$1.00 each*

Cloth napkins | *\$1.00 each*

Linen table cloths | *\$17.00 each*

Paper plates, napkins, plastic cutlery | *\$4.50 per person*

DELIVERY FEE

Delivery fee of \$35 for drop and go using disposable items.

Delivery fee of \$65 for china service and chafing dishes (includes us coming back to pickup)