

FRESH FROM OUR
KITCHEN TO YOU.



BREAKFAST

Minimum 15 people

Continental | \$13.00

Muffins & Assorted house baked pastries, individual yogurt & fresh sliced fruit
Boiled egg, sliced cheese, butter, preserves

All Canadian | \$16.00

Scrambled eggs, hashbrowns, bacon and sausage with assorted breakfast pastries

ADD ONS

Yogurt parfait 8oz | \$3.00 each

French toast or waffles (2) | Served with fruit compote, whipped cream & syrup | \$3.00 per person

Individual bottled juice 300ml | \$2.00 each

Cranberry juice, grapefruit, apple, orange & fruit punch

Assorted canned pops 355ml | \$1.75 each

Milk white or chocolate 240ml | \$4.95 each

Sliced seasonal fresh fruit | \$4.95 per person

Assorted muffins, mini fruit danish and croissants

| \$18.00 per dozen

Cinnamon buns | \$2.75 each

Cheese and cracker tray | \$5.25 per person

Freshly baked sliced loaves | Chocolate chip banana, lemon poppyseed, coffee cake crumble & double chocolate | \$17.00 for 8 slices

Assorted freshly baked cookies | \$15.00 per dozen

LUNCH

Minimum 15 people

Hot lunch buffet | \$17.00

Chefs choice of 2 mixed salads

Choice of one entree:

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 | \$14.00

Tossed or caesar salad

Garlic toast

Choice of two:

Baked cheese ravioli

Lasagna - beef or vegetarian

Vegetable cannelloni

Penne chicken with alfredo or marinara

Chefs selection of fresh baked cookies

Deluxe hot lunch | \$19.00

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:

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

Chefs selection of tarts & squares

Add ons

Substitute turkey, stuffing & gravy for an additional | \$3.50 per person

Add a second entrée | \$6.00 per person

Add caesar salad | \$2.00 per person

Classic sandwich buffet | \$13.00

Tossed salad with two dressings

Assorted sandwiches | *Roast beef, egg salad, chicken*

salad, honey ham, smoked turkey | Prepared on wraps, and assorted breads.

Fresh vegetables & dip

Pickle Tray

Chefs selection of squares & tarts



DINNER

Minimum 15 people

Evening dinner buffet | Your Choice of One Entrée

Tossed salad
Chef's choice of 4 salads with dressing
Pickle & olive platter

Lemon herb chicken breast
Sliced BBQ brisket
Peppered pork loin

Your choice of one starch:
Garlic mashed potato
Oven roast potato
Rice pilaf

Steamed vegetables
Buns & butter

Chef's selection of tortes, pies & cheesecake
| \$27.00 per person

ADD ON'S

Perogies & cabbage rolls for an extra
| \$5.00 per person
Substitute turkey, stuffing & gravy for an entree
| \$3.50 per person
Cheese & cracker tray | \$3.50 per person
Add another entrée for | \$6.00 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 | \$1.10 each
6 1/4" Side plates 2 per person | \$0.85 each
8" Salad plate 1 per person | \$1.00 each
Cup & saucer 1 per person | \$1.60 per person
Wine glass 2 per person | \$0.65 each
Liquor Glass 3 per person | \$0.65 each
Cutlery(knife, fork, Spoon) 1.5 per person | \$0.65 each
Cloth napkins | \$0.85 each
Linen table cloths | \$17.00 each
Paper plates, napkins, plastic cutlery | \$2.50 per person

DELIVERY FEE

Delivery fee of \$25 for drop and go using disposable items.
Delivery fee of \$50 for china service and chafing dishes
(includes us coming back to pickup)

