



CATERING MENU



BREAKFAST/BREAKS

Minimum 20 People or \$240

Coffee/Water/Baked Goods

\$12.00/ Person

Additions

Add whole fruit

\$3.00/Person, Minimum \$36.00

Add smoothies or chocolate milk

\$5.00/Person. No Minimum

LUNCH/DINNERMinimum 20 People or \$490.00

Sandwich/Salad/Snack

Sandwich Options

Smoked turkey, salmon, roast pork, ham, vegetarian

Salad Options

Garden (balsalmic), greek greens, pesto pasta

Snack Options

Apple, chips, brownie

ENTREE/SALAD/DESERT

Minimum 20 People or \$690.00

Entree Options

Chicken teriyaki stirfry, mediterranean chicken, penne bolognese, stuffed peppers (veg), pad thai (veg), penne primavera (veg)

Salad Options

Garden (balsalmic), greek greens, pesto pasta

Desert Options

Cheesecake or cookies

Add Assorted Pop/Water

Add Coffee Service

\$3.00/Person, Minimum \$60.00

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RECEPTION

Minimum 20 People

ALWAYS INCLUDES:

Coffee service, bottled water, assorted pop and assorted cookies

Then Pick and Choose any of the following to suit your event

- Charcuterie Board
- Basil Pesto Pasta Salad
- **Cucumber Hummus Bites**
- Fresh Crudite Platter
- Jumbo Shrimp Cocktial
- Pastrami Pinwheels
- Balsalmic Bruschetta
- Pulled Pork Sliders
- Mousse Cookie Cups
- Mixed Berry Cheesecake

Choose any three (3)

\$26.50/Person, Minimum \$530.00

Choose any four (4)

\$32.50/Person, Minimum \$650.00

Choose any five (5)

\$36.50/Person. Minimum \$730.00

Interested in adding bar service

Different options available, to be negotiated

Groups smaller than 20 people will have a standard staffing fee of \$50.00 added to the final invoice. Minimum charges still apply.

> *Gluten free & dietary restrictions may be accommodated upon request*

HST not included (13%) ★ Catering services are subject to admin fee (18%) ★ Admin fee is not a gratuity.