



Breaks & Beverages

Minimum 25 Guests

COFFEE & TEA BREAK **\$2.50 PP**

Freshly brewed coffee served with an assortment of teas.



BEVERAGE BREAK **\$3.75 PP**

Freshly brewed coffee served with an assortment of teas, soda, juices, and bulk water.



HEALTH BREAK **\$5.50 PP**

Freshly brewed coffee served with an assortment of teas, soda, juices, and water.

Paired with assorted granola bars, individual yogurts, and whole fruit.



GOURMET BAKED GOODS & FRESH FRUIT **\$6.50 PP**

Freshly brewed coffee served with an assortment of teas, soda, juices, and water.

Paired with a variety of fresh baked cookies, brownies and a fresh fruit board.





Breakfast Meetings

Minimum 25 Guests

MINI CONTINENTAL

\$10 PP

Assorted hot and cold beverage station with fresh hot coffee, tea, and fruit juices.

House baked mini muffins, mini Danish pastries, & mini croissants with butter & preserves.

Includes whole apples.



HOT BREAKFAST

\$17 PP

Assorted hot and cold beverage station with fresh hot coffee, tea, and fruit juices.

Scrambled Eggs with Peppers and Onions, Chef's In-House Thick Cut Maple Pepper Bacon, Breakfast Sausage, Hash Brown Potato, Oatmeal, Fresh Fruit Platter,

Assortment of Yogurt and Trail Mix Granola Bars.



DELUXE CONTINENTAL

\$20 PP

Assorted hot and cold beverage station with fresh hot coffee, tea, and fruit juices.

Fresh Sliced Fruit, House baked goods to include croissants, danishes, scones, loaves and bagels served with cream cheese and preserves.

Includes individual yogurts with healthy granola mix served on the side.





Business Caterings

Minimum 25 Guests

Substitutions can be made for dietary or allergy restrictions only.



ASSORTED WRAPS

\$21.50 PP

Kettle and Tortilla Chips served with Onion Dip and Pico de Gallo. Fresh Spring Mix Salad served with a Vinaigrette Dressing. Assortment of Fresh Wraps to include BLT, Chicken Caesar, Greek and Grilled Vegetable. Also includes our Chef's selection of desserts.



PASTA BAR

\$24 PP

Your choice of two pasta entrées: Bacon Mac & Cheese, Pasta with Meatballs. Smoked Chicken Penne, Grilled Vegetable Penne or Meat or Vegetable Lasagna, Traditional Caesar Salad with Bacon, Croutons, Parmesan Cheese and Caesar Dressing. Includes Chef Selection of Desserts.



FAJITA BAR

\$21 PP

Tortilla Chips with House Made Guacamole and Pico de Gallo. Seasoned Chicken and Beef served with grilled Onion and Peppers. Accompanied with shredded Cheese, Sour Cream, Home Made Guacamole and House Made Hot Sauce. Served with Black Bean Rice. Also includes Churro's Served with Warm Mayan and Spicy Chocolate Sauces.



BACKYARD BBQ

\$21 PP

Fresh Spring Mix Salad served with a Homemade House Vinaigrette, Creamy Coleslaw, Traditional Potato Salad, Grilled BBQ Chicken Breasts, Grilled All Beef Hamburgers, Served with Fresh Kaisers and Build Your Own Toppings, to include crispy fried and red onions, lettuce, tomato, pickle and condiments to include, relish, ketchup, mustard, mayo and BBQ sauces. Includes Chef Selection of Desserts.



GRILLED CHICKEN DINNER

\$21 PP

As
Fresh Greens Garden Salad with house made Vinaigrette.
Grilled Ancho Chili Chicken with Smoked Red Onion Compote and Arugula Pesto. Whipped Yukon Gold with Sweet Potatoes and Charred Cauliflower.
Served with our individually prepared Parfaits.

Casual Caterings

Minimum 20 Guests

Substitutions can be made for dietary or allergy restrictions only.



THE SAMPLER

\$ 25 PP

Includes Kettle and Tortilla Chips with dips. A fresh Crudite platter, Coconut Shrimp, Cajun Perogies, Mini Thai Spring Rolls, Chicken Bites with your choice of sauce, and an assortment of Cookies.



THE SMOKE HOUSE

\$ 28 PP

Kettle and Tortilla Chips with dips, Garden Salad with a Vinaigrette Dressing, Bacon Mac and Cheese, Beef Brisket Sliders, Ribs and Wings with your choice of sauce, Served with individual Parfaits.

IN THE STANDS

\$21 PP

Kettle and Tortilla Chips with dips. A fresh Crudites platter, Pepperoni Flatbread, Hot Dog Platter, Beef Burger Sliders, Seasoned Potato Wedges all served with accompanying dips, garnishes and condiments. Assortment of Cookies.



THE NIAGARA EXPERIENCE

\$ 20 PP

Niagara sourced Cured and Smoked Deli Meats and Cheeses served with Marinade Grilled Vegetables, Olives, Crostinis, Grilled Pitats with Hummus and Tzatziki. Includes Chef's Selection of Desserts.

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FLATBREADS

\$45 FOR ANY TRIO



Pepperoni - NY style Pepperoni with Cheese

Vegetarian - A Rainbow of Mixed Vegetables

Canadian - Pepperoni, Bacon and Mushroom

Hawaiian - Pineapple, Ham and Bacon

BBQ Chicken - Grilled Chicken, Red Onion and Dianna's BBQ Sauce with a blend of Cheeses.

Greek - Feta Cheese, Sliced Tomatoes, Black Olives, Red Onion, and Oregano with Garlic and Olive Oil.

WINGS

\$65

Fresh Jumbo Wings, Fried to a Golden Crisp, served with Bleu Cheese and Tossed in your choice of sauce. (32 WINGS)

CHOICE OF SAUCES OR RUBS

Mild (Dianna's BBQ Sauce), Medium (40 Creek BBQ Sauce), Hot (Frank's Buffalo Sauce), Sweet Chili, Honey Garlic; Rubs: Salt & Pepper, Acadian Dry Rub



Ask us about adding beverages to your order.



Add on to any of our business or casual catering packages.

CHIPS AND DIPS

\$2.50 PP

Kettle and Tri Coloured Tortilla Chips served with onion dip and pico de gallo.



FRUIT BOARD

\$3 PP

A selection of fresh fruit.

VEGETABLE BOARD

\$4 PP

A selection of fresh crisp vegetables served with hummus and onion dip.



HOUSE SALAD

\$4 PP

Tossed Salad served with a Vinaigrette Dressing.

CLASSIC CAESAR SALAD

\$5 PP

fresh Crisp Romaine Lettuce Topped with Bacon, Croutons, Fresh Parmesan Cheese and served with a Classic Caesar Dressing.



COBB SALAD

\$6 PP

The Traditional Cobb Salad made with Chopped Iceberg Lettuce, Tomato, Crisp Bacon, Smoked Turkey, Ham, Hard Boiled Eggs, Avacado, Chives, Roquefort Cheese and a Red Wine Vinaigrette

SOUP

\$4 PP

Select from Chicken Noodle, Minestrone, Tomato, Roasted Butternut Squash or Beef Barley.



BACON MAC & CHEESE

\$5 PP

Macaroni pasta blended with a creamy 4 cheese sauce, caramelized onion, roasted garlic and bacon. Topped with a golden layer of melted Cheddar & Monterey Jack Cheese.



Non - Alcoholic Beverages

Soda, Juices, Bottled Water

\$2.50 PP

Hot Beverage services (Coffee, tea)

\$2.50 PP

Hot Chocolate Service

\$3.00 PP

***Applicable taxes apply. All food and beverage charges are subject to a 15% Administrative Fee. This Administrative Fee is retained to defray administrative costs; it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.**