

# BUFFET BREAKFAST MENU

Includes freshly brewed coffee, decaffeinated coffee, selection of teas, orange juice, grapefruit juice, apple juice, selection of preserves and butter

## The Continental

Freshly baked croissants, fruit danish and assorted mini muffins

Seasonal sliced fruit

**\$10 (per person)**

## Economy Class — Standard

Assorted cereals, skim milk and 2% milk

Freshly baked croissants, fruit danish and assorted mini muffins

Individual plain and assorted yogurts with house made granola, dried berries, toasted almond slivers

Toast station with 12 grain bread, rye bread, white bread and assorted bagels

**\$14 (per person)**

## Business Class — Classic

Assorted cereals, skim milk and 2% milk

Freshly baked croissants, fruit danish and assorted mini muffins

Seasonal sliced fruit

Individual plain and assorted yogurts with house made granola, dried berries, toasted almond slivers

Toast station with 12 grain bread, rye bread, white bread and assorted bagels

Free range scrambled eggs

Country sausage and fresh cooked bacon strips

House cut home fries with scallions

**\$16.50 (per person)**

## First Class — Deluxe

Assorted cereals, skim milk and 2% milk

Freshly baked croissants, fruit danish and assorted mini muffins

Seasonal sliced fruit

Individual plain and assorted yogurts with house made granola, dried berries, toasted almond slivers

Toast station with 12 grain bread, rye bread, white bread and assorted bagels

Free range scrambled eggs with Glengarry-Lancaster cheese

Country sausage and fresh cooked bacon strips

House cut home fries western style (sautéed peppers and onions)

Pesto and parmesan roasted tomatoes

Cinnamon raisin French toast with maple syrup

**\$21 (per person)**

## I can't believe it's not Gluten — Gluten Free

House made granola with almond and soya milk

Assorted Greek yogurt with dried berries, toasted almond slivers

Seasonal sliced fruit

Strawberry oatmeal bake

Hard boiled free range eggs

Shaved bone on ham

House cut home fries western style (sautéed peppers & onions)

Pesto and parmesan roasted tomatoes

Gluten free toast station, assorted bagels and muffins

**\$21 (per person)**

## Smoked Salmon and bagels

Freshly baked croissants, fruit danish and assorted mini muffins

Seasonal sliced fruit

Individual plain and assorted yogurts with house made granola, dried berries, toasted almond slivers

Smoked salmon platter (2 oz per person) with shaved red onions and capers

Regular, light and cranberry cream cheese

Toast station with 12 grain bread, rye bread, white bread and assorted bagels

**\$20 (per person)**

## BREAKFAST BUFFET ENHANCEMENTS

Eggs benedict with traditional hollandaise  
**\$6 (per person)**

Eggs benedict with smoked salmon and traditional hollandaise  
**\$7 (per person)**

Egg and bacon croissant ring  
**\$12 (per 1/2 dozen)**

Egg and smoked salmon croissant ring  
**\$15 (per 1/2 dozen)**

Hard boiled eggs  
**\$12 (per dozen)**

Individual egg white frittatas  
Spinach, onions and bell peppers  
or Ham and cheese  
or Three cheese  
**\$24 (per dozen)**

Farm fresh eggs and omelette station  
Fresh eggs, egg whites, egg beater, bacon, ham, mushrooms, tomatoes, red onion, bell peppers and cheddar cheese  
**\$6 (per person)**

Pesto and parmesan roasted tomatoes  
**\$3 (per person)**

Turkey sausage with chipotle mustard  
**\$4 (per person)**

Peameal bacon drizzled with maple syrup  
**\$4 (per person)**

Shaved bone in ham with Dijon mustard  
**\$5 (per person)**

Smoked salmon platter (2 oz per person) with shaved red onions, capers and cranberry cream cheese  
**\$6 (per person)**

Oatmeal with cranberries, raisins, brown sugar, milk and toasted almonds  
**\$5 (per person)**

Cinnamon raisin French toast with syrup & whipped cream  
**\$5 (per person)**

Blueberry buttermilk pancakes with syrup & whipped cream  
**\$5 (per person)**

Gluten free breads and muffins  
**\$4 (per person)**

## BEVERAGES — À LA CARTE

Assortment of Tazo Teas  
**\$2.75 (per person)**

Starbucks Pike Place Coffee  
**\$2.75 (per person)**

Fresh fruit smoothies (12 oz)  
**\$6 (per person)**

Assorted Soft Drinks (355 mL)  
**\$2.25 (per unit, based on consumption)**

Assorted Oasis Smoothies (250 mL)  
**\$5 (per unit, based on consumption)**

Assorted Powerade Drinks (591 mL)  
**\$4 (per unit, based on consumption)**

# HOT LUNCH BUFFET MENU

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Includes freshly brewed coffee, decaffeinated coffee, selection of teas, soft drinks

## Italian Afternoon

Italian soup  
Focaccia garlic sticks and whipped garlic butter  
Penne Pasta, cherry tomatoes, olives, bocconcini cheese and basil in garlic vinaigrette  
Bacon, avocado, sundried tomatoes, spinach and pine nut salad with balsamic oil and olive oil  
Crudités platter  
Oven roasted meatballs in a spinach marinara  
Chicken parmesan bake  
White wonton vegetable lasagna  
Roasted cauliflower and zucchini, parmesan and black pepper grelot potatoes  
Tiramisu cake and Chocolate crinkle and Italian butter cookies

**\$28 (per person)**

## Mexican Fiesta

Grilled chicken, black bean and corn soup  
Chipotle mango dusted tortilla chips with salsa, guacamole and tequila lime sour cream  
Quinoa Mexican lime salad  
Spicy Mexican coleslaw  
Crudités platter  
Do-It-Yourself Fajitas:  
Grilled julienne Cajun chicken breast, grilled julienne flank steak  
Baked falafels, sautéed onions, bell peppers and zucchini  
Tortilla roasted peppers and corn casserole  
Mexican rice and refried beans  
Fresh tortilla shells, shredded lettuce, Pico de Gallo and papaya chutney  
Churro cupcakes and tres leches cake

**\$28 (per person)**

## Taste of India

Coconut curry soup  
Warm teardrop naan bread  
Roasted red pepper hummus  
Kachumber salad (traditional cucumber and tomato)  
Spiced shredded carrot salad  
Crudités platter  
Indian tomato cilantro chicken  
Rogan josh (lamb curry)  
Oven baked samosas with raita  
Ginger and cumin cauliflower steaks  
Biryani rice  
Aamrakhand (mango yogurt mousse), coconut laddoos and nankhatai

**\$28 (per person)**

# BUILD YOUR OWN BUFFET LUNCH MENU

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Includes freshly brewed coffee, decaffeinated coffee, selection of teas, soft drinks  
Chef's kettle of the day assorted rolls with butter and crudités with dip

## Salads — Please choose 2

(Add an additional salad \$2.50 per person)

- Traditional Caesar salad
- Summerstown salad (Mixed greens, mandarin segments, shaved red onions, goat cheese, spicy pecans, roasted onion cilantro vinaigrette)
- Penne pasta salad (Cherry tomatoes, olives, bocconcini cheese, basil, garlic vinaigrette)
- Quinoa Mexican lime salad
- Spicy Mexican coleslaw
- Kachumber salad (Cucumbers and tomatoes)
- Spiced shredded carrot salad

## Main Entrées — Please choose 2

(Add an additional entree \$4 per person)

Served with Chef's choice of starch and vegetables

- Chicken parmesan bake
- Indian tomato cilantro chicken
- Chipotle spiced honey chicken breast
- Beef burgundy
- Slow roasted beef with roasted garlic jus
- Oven roasted meatballs with spinach marinara
- Rogan josh (lamb curry)
- Sweet and spicy shrimp pasta
- Teriyaki salmon with sriracha cream
- Grilled lemon and caper butter tilapia
- Lemon mascarpone with asparagus and rotini
- White wonton vegetable lasagna cups
- Tortilla roasted peppers and corn casserole

## Desserts — Please choose 2

(Add an additional dessert for \$3 per person)

- Mini Chocolate Kahlua and Vanilla Mango butter cream cupcakes
- Variety of house made mini cheese cakes with macerated berries
- Assorted cookies and brownies
- Baklava bites
- Fresh fruit salad with berries and mint

**\$29 (per person)**

# COLD LUNCH BUFFET MENU

Includes freshly brewed coffee, decaffeinated coffee, selection of teas, soft drinks  
Chef's kettle of the day assorted rolls with butter and crudités with dip

## Salads — Please choose 2

(Add an additional salad \$2.50 per person)

- Traditional Caesar salad
- Summerstown salad (Mixed greens, mandarin segments, shaved red onions, goat cheese, spicy pecans, roasted onion cilantro vinaigrette)
- Penne pasta salad (Cherry tomatoes, olives, bocconcini cheese, basil, garlic vinaigrette)
- Candied bacon, sliced avocado, sundried tomatoes, spinach and pine nut salad with balsamic & olive oil
- Quinoa Mexican lime salad
- Spicy Mexican coleslaw
- Kachumber salad (Cucumbers and tomatoes)
- Spiced shredded carrot salad

## CHOICE OF...

### Economy Class

(DYI Deli Sandwich Bar)

Variety of artisanal breads

Thin sliced cold cuts: salami, capicola, smoked meat, turkey breast and black forest ham

Tuna salad, egg salad, lettuce, tomato, shaved red onion, cheddar, Swiss, Dijon, chipotle and regular mayonnaise

**\$18 (per person)**

### Business Class

(1.5 sandwiches per person)

(Upgrade to 2 sandwiches per person for an extra \$2 per person)

Shaved roast beef with caramelized onions and Dijon mayonnaise on a French baguette

Herb marinated chicken breast, tomatoes, bacon, lettuce & ranch dressing in a tortilla wrap

Baked ham and Swiss on a Kaiser roll with honey mustard

Roasted eggplant and zucchini, romaine, plum tomato and roasted garlic Dijon spread on a pretzel roll

**\$20 (per person)**

### First Class

(1.5 sandwiches per person)

(Upgrade to 2 sandwiches per person for an extra \$2 per person)

Roast beef with cheddar cheese, lettuce, tomato, red onion and horseradish mayonnaise on artisan bread

Bacon, lettuce, tomato, avocado and provolone in a wrap with chipotle mayo

Cajun chicken salad, blue cheese, caramelized onions, bacon, arugula & spicy pepper chutney on sweet Hawaiian loaf

Wheat pita pocket stuffed with carrots, cucumber, olives, tomato and feta with herbed mayonnaise

**\$25 (per person)**

## Heating It Up — Please choose 3

(1.5 warm sandwiches per person)

(Upgrade to 2 sandwiches per person for an extra \$2.00)

- Corned Beef on Pretzel Bun with Havarti Cheese & Honey Mustard Sauce
- Classic Reuben on Rye
- Philly Beef Melt, Havarti Cheese, Peppers & Onion on a Pretzel Bun
- BBQ Pulled Pork on a Kaiser Roll
- Grilled Cheese on Multigrain
- Mixed Grilled Vegetable Wrap

**\$25 (per person)**

## Desserts — Please choose 2

(Add an additional dessert for \$3 per person)

- Mini Chocolate Kahlua and Vanilla Mango butter cream cupcakes
- Variety of house made mini cheese cakes
- Assorted cookies and brownies
- Baklava bites
- Fresh fruit salad with berries and mint

# HOT PLATED LUNCH MENU

Three courses with a soup or salad, main entrée & dessert  
Includes freshly brewed coffee, decaffeinated coffee, selection of teas, soft drinks

## First Course — Please choose 1

(Add a course for \$4 per person)

- Chef's kettle of the day
- Classic Caesar, w bacon, croutons, parmesan, lemon, creamy dressing
- Grape, avocado, shaved red onions, pecans, arugula, and honey balsamic
- Pineapple, candied walnuts, feta and baby spinach leaves, white wine vinaigrette
- Strawberries, toasted almonds, goat cheese, red lettuce, basil vinaigrette
- Cobb Salad (diced apple, cranberries, egg, pecans, goat cheese, bacon) w poppy seed dressing
- Slow roasted tomatoes, Grape halves, raspberry pickled red onions, mixed greens, Cilantro onion vinaigrette

## Dessert — Please choose 1

- House made Jack Daniels pecan pie with Chantilly cream
- Classic New York cheese cake, macerated berry topping and Chantilly cream
- Very berry cheese cake, macerated berry topping and Chantilly cream
- Black forest cake
- Seasonal berry and fruit bowl with cinnamon sugar and Chantilly cream
- Chocolate crème brûlée pyramid with raspberries and mint cream (Add \$2 per person)

## Main Entrée — Please choose 1

Served with Chef's choice of starch, vegetables, rolls & butter

- Rosemary and garlic 5 oz chicken supreme with spinach marinara \$22 (per person)
- Oven roasted 5 oz chicken supreme with three-mushroom (button, shitake, Portobello) cream sauce \$23 (per person)
- Honey pecan 4 oz pork cutlets with maple cream \$24 (per person)
- Atlantic salmon 4 oz fillet marinated in orange & lemon Juices, roasted in a crispy citrus herb crust \$24 (per person)
- Au poivre 5 oz AAA filet of beef with peppercorn sauce \$28 (per person)
- Parmesan horseradish crusted 5 oz AAA filet of beef with red wine demi sauce \$29 (per person)
- Cheese and spinach marinara cannelloni (2) with sautéed julienne vegetables pesto oil \$18 (per person)

# HOT DINNER BUFFET MENU

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Includes freshly brewed coffee, decaffeinated coffee, selection of teas

## Italian Nights

Italian soup  
Focaccia garlic sticks and whipped garlic butter  
Penne Pasta, cherry Tomatoes, Olives, bocconcini Cheese and Basil in a Garlic Vinaigrette  
Bacon, avocado, sundried tomatoes, spinach and pine nut salad w balsamic and olive oil  
Crudités platter  
  
Oven Roasted meatballs in a spinach marinara  
Chicken Parmesan Bake  
Fried calamari with lemon aioli  
White wonton vegetable Lasagna  
Roasted cauliflower and zucchini  
Parmesan and black pepper grelot potatoes  
  
Tiramisu cake  
Balsamic and mint marinated strawberries Chantilly cream  
Choc crinkle and Italian butter cookies

**\$38 (per person)**

## Taste of India

Coconut curry soup  
Teardrop Nann Bread and roasted red pepper hummus  
Kachumber Salad (traditional cucumber and tomato)  
Spiced shredded carrot salad  
  
Indian tomato cilantro chicken  
Rogan josh (lamb curry)  
Beef Palik  
Oven baked samosas with raita  
Ginger and cumin cauliflower steaks  
Biryani rice  
  
Aamrakhand (Mango yogurt mousse)  
Coconut laddu's, Nankhatai  
Kaju Katli (cashew Fudge)

**\$38 (per person)**

# PLATED DINNER MENU

Three courses with a soup or salad, main entrée & dessert

## Soup or Salad — Please choose 1

(Add an additional soup or salad \$5 per person)

- Chef's kettle soup of the day
- Creamy tomato with basil soup and mini grilled cheese
- Traditional Caesar salad
- Grape, avocado, shaved red onions, pecans, arugula and honey balsamic vinaigrette
- Pineapple, candied walnuts, feta, baby spinach and white wine vinaigrette
- Strawberries, toasted almonds, goat cheese, red lettuce and basil vinaigrette
- Cobb Salad (diced apple, cranberries, egg, pecans, goat cheese, bacon with poppy seed dressing)
- Slow roasted tomatoes, grape halves, raspberry pickled red onions, mixed greens and cilantro onion vinaigrette

## Main Entrée — Please choose 1

Served with Chef's choice of starch, vegetables, rolls & butter

- Rosemary and garlic chicken supreme with spinach marinara \$32 (per person)
- Baked chicken supreme with mango and raisin chutney \$33 (per person)
- Oven roasted chicken supreme with three-mushroom (button, shitake, Portobello) cream sauce \$36 (per person)
- Maple roasted pork cutlets with cinnamon-raisin apples \$33 (per person)
- Honey pecan pork cutlets with maple cream \$34 (per person)
- Atlantic salmon fillet marinated in orange & lemon Juices, roasted in a crispy citrus herb crust \$37 (per person)
- Tilapia fillets sautéed in butter, drizzled in a light cream sauce with apricots, pecans & crab meat \$35 (per person)
- Au poivre 8 oz AAA filet of beef with peppercorn sauce \$42 (per person)
- Parmesan horseradish crusted 8 oz AAA filet of beef with red wine demi sauce \$44 (per person)
- 8 oz or 10 oz boneless prime rib with Yorkshire pudding, red wine demi sauce and roasted garlic cloves

- 8 oz \$37 (per person)
- 10 oz \$40 (per person)
- Roasted rack of lamb with mustard rub, roasted figs and pomegranate molasses \$47 (per person)
- Cranberry and bison meat loaf with chipotle mushroom sauce \$36 (per person)
- Cheese and spinach marinara cannelloni with sautéed julienne vegetables pesto oil \$31 (per person)

## Dessert — Please choose 1

Served with coffee or tea

- House made Jack Daniels pecan pie with Chantilly cream
- Classic New York cheese cake, macerated berry topping and Chantilly cream
- Very berry cheese cake, macerated berry topping and Chantilly cream
- Black forest cake
- Seasonal berry and fruit bowl with cinnamon sugar and Chantilly cream
- Chocolate crème brûlée pyramid with raspberries and mint cream + \$4 (per person)

## Additional Plated Courses — An accompaniment to your plated dinner

- Lamb lolly pops with roasted figs and pomegranate molasses + \$15 (per person)
- Curry seared scallops (3) with corn confetti + \$12 (per person)
- Crab and cucumber bites with arugula citrus greens + \$10 (per person)
- Seafood martini (per person) (calamari, scallops and crab in vodka cocktail sauce with a shrimp and olive Skewer) + \$14 (per person)
- Beer candied Bacon strips (3) with a Sriracha aioli + \$6 (per person)
- Cilantro Lime grilled shrimp (4) skewers mixed greens cilantro vignette with cinnamon orange aioli + \$8 (per person)



# BUFFET DINNER MENU

Includes freshly brewed coffee, decaffeinated coffee, selection of teas, Chef's kettle soup of the day

## Salads — Please choose 2

(Add an additional salad \$3 per person)

- Traditional Caesar salad
- Summerstown salad (Mixed greens, mandarin segments, shaved red onions, goat cheese, spicy pecans, roasted onion cilantro vinaigrette)
- Penne pasta salad (Cherry tomatoes, olives, bocconcini cheese, basil, garlic vinaigrette)
- Candied bacon, sliced avocado, sundried tomatoes, spinach and pine nut salad with balsamic & olive oil
- Quinoa Mexican lime salad
- Spicy Mexican coleslaw
- Kachumber salad (Cucumbers and tomatoes)
- Spiced shredded carrot salad

## Main Entrées — Please choose 3

(Add an additional entree \$4 per person)

Served with Chef's choice of starch and vegetables

- Chicken parmesan bake
- Indian tomato cilantro chicken
- Chipotle spiced honey chicken breast
- Beef burgundy

- Slow roasted beef with roasted garlic jus
- Oven roasted meatballs with spinach marinara
- Rogan josh (lamb curry)
- Sweet and spicy shrimp pasta
- Teriyaki salmon with sriracha cream
- Grilled lemon and caper butter tilapia
- Lemon mascarpone with asparagus and rotini
- Cheese and spinach marinara cannelloni with sautéed julienne vegetables pesto oil
- Tortilla roasted peppers and corn casserole

## Desserts — Please choose 2

(Add an additional dessert for \$3 per person)

- Warm apple crumble with warm caramel sauce
- Hot chocolate lava cake with macerated berries and whipped cream
- Variety of house made mini cheese cakes
- Assorted cookies and brownies
- Fresh fruit salad with berries and mint

**\$38 (per person)**

## ACTION STATIONS — AN ACCOMPANIMENT TO YOUR BUFFET DINNER

(Minimum 20 people)

### Potato Martini Bar

Roasted garlic mashed potato, maple sweet mashed potato, dirty olive oil mashed potato

Scooped into a martini glass

Condiments Include: Fresh chives, sour cream, chopped bacon, salsa, cheddar cheese, diced tomato and Dijon mustard

**\$9 (per person)**

### Mussels Station

**Please choose 3 sauces:**

Traditional white wine and garlic  
Vodka and fresh lime

Mango curry crème and julienne leeks  
Bacon & onion with chopped tomatoes

Pesto & cream

**\$10 (per person)**

### Pasta Station

Cheese filled ravioli, whole wheat penne, bundled spaghetti

Zesty marinara, pesto sauce, white wine cream sauce

Roasted chicken, seasoned ground beef, bacon  
Mushrooms, sweet bell peppers, onions, zucchini,  
broccoli florets, black olives, parmesan cheese

**\$12 (per person)**

### Carving Station

AAA prime rib of beef

**\$16 (per person)**

Savory fresh Atlantic salmon wellington

**\$14 (per person)**

Served with dinner rolls, relish platter, au jus, assorted sauces, Dijon mustard, horseradish and old style grainy mustard

### East Coast Station

Scallops, mussels, clams, shrimp

Flambéed with choice of Pernod or brandy finished with a rich cream sauce

Choice of scallions, tomato, mushrooms, julienne leeks, sweet bell peppers, chopped bacon

Toasted baguette and butter

**\$25 (per person)**

# RECEPTION HAND-PASSED CANAPÉS MENU

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## Regular Cold

- Crab and cucumber bites, arugula citrus greens \$22 (per dozen)
- Salami caprese bites with pesto \$22 (per dozen)
- Beer candied bacon strips with a sriracha aioli \$22 (per dozen)
- Puff pastry rounds with confit tomato feta cheese pesto drizzle \$22 (per dozen)

## Deluxe Cold

- Black pepper balsamic strawberry chutney and mint goat cheese bruschetta \$25 (per dozen)
- Curry seared scallops with corn confetti \$25 (per dozen)
- Seafood martini — calamari, scallops, crab, vodka cocktail sauce with a shrimp and olive skewer \$25 (per dozen)
- Tender smoked salmon on rye with piped herb goat cheese, lemon zest and capers \$25 (per dozen)

## Regular Hot

- Mini beef wellingtons with horseradish sour cream \$22 (per dozen)
- Philo wrapped Moroccan chicken bites with sweet chili dip \$22 (per dozen)
- Fig and goat cheese crowns with pomegranate molasses \$22 (per dozen)
- Mini vegetable spring rolls with sweet chili basil sauce \$22 (per dozen)

## Deluxe Hot

- Lamb lolly pops with roasted figs and pomegranate molasses \$25 (per dozen)
- Spicy chorizo tortilla spoons with tequila lime sour cream \$25 (per dozen)
- Teriyaki flank steak skewers \$25 (per dozen)
- Cilantro lime grilled shrimp skewers with cinnamon orange aioli \$25 (per dozen)
- Chicken wings with honey bbq sauce \$25 (per dozen)

# RECEPTION BUFFET MENU

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## Breads & Spreads

Grilled pita, pita chips, ciabatta loaf, flatbread, garlic crostini, grilled vegetables, baba ghanoush, bean spread, red pepper hummus, tzatziki, tahini, kalamata olive tapenade artichoke tapenade, tabbouleh salad, antipasto, feta cheese, parmesan, iceberg lettuce, plum tomatoes, olive oil, balsamic vinegar

**\$7 (per person)**

## Nacho Bar

Beef chili, turkey chili, refried beans, jalapeno cheese sauce, salsa, black olives, sliced jalapenos, sour cream, guacamole, nachos chips

**\$8 (per person)**

## Wings & Things bar

Crispy breaded wings, assorted dipping sauces, onion strings, French fries, celery, carrots, salsa, ranch dressing, blue cheese dressing

**\$8 (per person)**

## The Awesome French Fry Bar

French fries (2 styles), vegetarian chili, beef chili, cheese sauce, bruschetta, bacon bits, sour cream, green onions, feta cheese, Monterey jack cheese, blue cheese, sharp cheddar cheese, jalapeno peppers

**\$9 (per person)**

## Poutine Bar

Freshly cut house made French fries, traditional poutine gravy, Swedish gravy, warm nacho cheese, butter chicken sauce, cheese curds, blue cheese, goat cheese, mozzarella cheese, cheddar cheese, pulled pork, bacon, chopped smoked meat, chopped Philly steak, mushrooms, onions, hot peppers, diced tomatoes, sour cream

**\$14 (per person)**

## Fried Platter

Jalapeno poppers, mozza sticks, calamari, chicken wings, assorted sauces

**\$12 (per person)**

## Sundae Bar

Ice cream (4 flavours), hot fudge, butterscotch, strawberry topping, marshmallow topping, pineapple chunks, chocolate sprinkles, walnuts, cherries, coconut flakes, chocolate chips

**\$8 (per person)**

## Chocolate Fondue Bar

Liquid hot fudge, cubed pound cake, strawberries, bananas, cantaloupe, pineapple, apples

**\$8 (per person)**

## Flavoured Popcorn Bar

Choose any THREE: White goddess, parmesan cheese, buttermilk and herb, honey mustard, creamy pesto, mango habanero, Bavarian chocolate, cinnamon sugar

**\$5 (per person)**

## 14" Pizza

Choice of the following toppings: Pepperoni, sausage, bacon, mushroom, onion, bell pepper, olive, artichoke, roasted vegetables

**\$20 (per pizza)**

# WINE & BAR MENU

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## THE REDS

### Per Bottle (750 mL)

- Peller Estates VQA, Canada — Cabernet Merlot \$26
- Gato Negro, Chile — Cabernet Sauvignon \$27
- Estrada Creek, California USA — Cabernet Sauvignon \$38
- Kingston Estate, South Australia — Shiraz \$45
- Trapiche Extravaganza, Argentina — Syrah-Malbec-Bonarda \$46
- Ménage á Trois, California USA — Zinfandel-Merlot-Cabernet Sauvignon \$49
- Folonari, Italy — Valpolicella Ripasso \$52
- Errazuriz Max Reserva, Chile — Cabernet Sauvignon \$56

## THE WHITES

### Per Bottle (750 mL)

- Peller Estates VQA, Canada — Chardonnay \$26
- Bolla, Italy — Pinot Grigio \$35
- Trius, Canada — Sauvignon Blanc \$35
- Relax, Germany — Riesling \$36
- Kingston Estate, South Australia — Chardonnay \$45
- Ménage á Trois, California USA — Chardonnay-Muscat-Chenin Blanc \$49
- Villa Maria, New Zealand — Sauvignon Blanc \$49

## BUBBLES

### Per Bottle (750 mL)

- Blu Giovello, Italy — Prosecco \$42

## ICE WINE

### Per Bottle (375 mL)

- Peller Estates VQA, Canada — Vidal Ice Wine \$25

If we don't carry your desired wine, the NAV CENTRE will be happy to assist with your selection. Additional charges may apply.

## PUNCH

### (One gallon serves approximately 30 people)

- Non-Alcoholic Fruit Punch \$70 (per gallon)
- Alcohol-Based Punch \$140 (per gallon)
- Sparkling Wine Punch \$150 (per gallon)

## BAR

### (Prices include tax, do not include service charge)

- Regular brand liquor \$6
  - Deluxe brand liquor \$7
  - Glass of house wine \$7
  - Glass of imported wine \$8
  - Domestic beer \$5.50
  - Imported beer \$6.50
  - Soft Drinks, Juices, Bottled Water \$3
- With a minimum consumption of less than \$300 net per bar  
A bartender fee of \$40 per hour + a one-time bar set-up fee of \$50

# HOSPITALITY BAR SERVICE MENU

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We would be happy to assist you with the preparation of your hospitality suite.

Our staff will set everything for you to ensure a memorable experience.

## Up to 15 guests \$45.00

12 wine glasses, 18 beer/water glasses, 1 set of salt & pepper, pack of 25 cocktail napkins, glass full of cocktail straws, 1 bottle of tabasco sauce, 1 bottle of Worcestershire sauce, 1 ice bucket & scoop, 1 cork screw, 1 bottle opener, 1 container of each: lemon slices, lime slices, orange slices, cherries & olives

## 16–30 guests \$85.00

24 wine glasses, 36 beer/water glasses, 1 set of salt & pepper, pack of 50 cocktail napkins, glass full of cocktail straws, 1 bottle of tabasco sauce, 1 bottle of Worcestershire sauce, 1 ice bucket & scoop, 1 cork screw, 1 bottle opener, 1 container of each: lemon slices, lime slices, orange slices, cherries & olives

Make your own bar selection from our liquor cabinet for your hospitality suite.

### Liquor

Amaretto (per 750 mL bottle) \$115  
 Appleton White Rum (per 1140 mL bottle) \$150  
 Bailey's (per 1140 mL bottle) \$150  
 Beefeater's Gin (per 1140 mL bottle) \$150  
 Bombay Sapphire Gin (per 1140 mL bottle) \$180  
 Captain Morgan Spiced Rum (per 1140 mL bottle) \$150  
 Chivas Scotch (per 1140 mL bottle) \$180  
 Courvoisier VS Cognac (per 750 mL bottle) \$170  
 Crown Royal (per 1140 mL bottle) \$180  
 Drambuie (per 750 mL bottle) \$130  
 Forty Creek Rye (per 1140 mL bottle) \$150  
 Glenlivet 12 Year Old Scotch Whiskey (per 750 mL bottle) \$165  
 Grey Goose Vodka (per 1140 mL bottle) \$200  
 J & B Scotch (per 1140 mL bottle) \$150  
 Kahlua (per 1140 mL bottle) \$150  
 Skyy Vodka (per 1140 mL bottle) \$150  
 Wisner's Rye Whiskey (per 1140 mL bottle) \$150

### Domestic Beer

Budweiser  
 Bud Light  
 Canadian  
 Coors Light  
 Keith's Pale Ale  
 \$4.87 per bottle (341 mL)

### Imported Beer

Corona  
 Heineken  
 Stella Artois  
 \$5.75 per bottle (341 mL)

\*Charged upon consumption for opened bottles only.

(MINIMUM 20 PEOPLE)

## HOUSE MADE CAKE MENU

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### Basic Cake Options

Chocolate Devils  
Carrot  
Banana Rum

### Icing Options

Vanilla, Chocolate or Cream Cheese  
**\$3.50 (per person)**

### Specialty Cakes

#### Chocolate Corruption

With a delicate chocolate mousse icing

### Red Velvet

With your choice of vanilla or chocolate butter cream

### Lemon sponge

With lemon butter cream

**\$4 (per person)**

**Personalized themed cakes are available upon request  
Pricing will vary**

(MINIMUM 20 PEOPLE)

## BBQ MENU (VALID MAY–SEP)

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Includes assorted soft drinks, iced tea and lemonade

### Salad: please choose 2

Classic Caesar salad with fresh crisp greens,  
Served with croutons, bacon bits, parmesan cheese and  
lemon wedges  
Creamy BBQ Coleslaw  
Black bean and corn salad  
Home style macaroni salad  
Watermelon salad with shaved pickled red onions, feta  
& olives

### On the Side — Starch: please choose 1

Baked potato with choice of garnishes:  
Sour cream, chives, bacon bits and shredded cheddar  
cheese  
Baked sweet potato rounds brushed with sour cream &  
maple butter

### On the Side — Vegetable: please choose 1

Grilled corn on the cob  
Chef's choice of grilled vegetables

### Off the Grill: please choose 3

Served with all the fixings to make it perfect  
Garden burger

Chicken breast burger  
Beef burger  
European sausages  
Sweet chipotle salmon

### Dessert: please choose 3

Fresh fruit salad  
Chocolate mousse cake  
Strawberry mousse cake  
Carrot cake  
NY style cheesecake with a very berry coulis  
\$25 (per person)

### Off the Grill — Enhancements

8 oz Beef tenderloin + \$16 (per person)  
10 oz Rib eye steak + \$14 (per person)  
10 oz New York strip loin + \$12 (per person)  
BBQ pork ribs (half rack per person) + \$6 (per person)  
Garlic shrimp skewers + \$6 (per person)  
Bacon wrapped scallop (3) skewers + \$6 (per person)  
Grilled asparagus served with balsamic vinegar  
+ \$4 (per person)  
Portobello mushroom with garlic butter  
+ \$3 (per person)

# COFFEE BREAK MENU

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Upgrade any Coffee Break to Starbucks and Tazo teas + \$1 (per person, per 3 hour period)

## Coffee Break

Freshly brewed coffee, decaffeinated coffee, assorted teas, pitchers of water

**\$2.50 (per person, per break)**

## Continuous Refreshment Service

Freshly brewed coffee, decaffeinated coffee, assorted teas, pitchers of water

**\$4 (per person)**

AM Service (unless otherwise specified): Set at 8 am, refresh at 10 am

PM Service (unless otherwise specified): Set at 1 pm, refresh at 3 pm

## The Morning Essential

Choose any THREE: Mini croissants, Mini muffins, Mini danishes, Lemon loaf, Banana bread, Cinnamon buns  
Freshly brewed coffee, decaffeinated coffee, assorted teas, pitchers of water, bottled fruit juices

**\$8 (per person)**

## The Morning Deluxe

Choose any THREE: Mini croissants, Mini muffins, Mini danishes, Lemon loaf, Banana bread, Cinnamon buns, Fresh seasonal sliced fruit, Seasonal whole fruits  
Freshly brewed coffee, decaffeinated coffee, assorted teas, pitchers of water, bottled fruit juices

**\$10 (per person)**

## The Morning Superior

Freshly brewed Starbucks Verona blend coffee, Starbucks Verona blend decaffeinated coffee, assorted teas, selection of Tazo teas, assorted soft drinks, pitchers of water

Baked mini croissants, mini muffins, mini danishes, sliced fresh fruits, yogurt bar with fruit and granola toppings

**\$15 (per person)**

## Fresh Start

DYI Yogurt Parfait Bar (Individual Yogurt Cups with Toppings)

Fresh seasonal sliced fruit

Homemade chocolate dipped granola bars

Fresh fruit flavoured water

Freshly brewed coffee, decaffeinated coffee, assorted teas, pitchers of water, bottled fruit juices

**\$16 (per person)**

## The Afternoon Essential

Freshly baked cookies

Freshly brewed coffee, decaffeinated coffee, assorted teas, pitchers of water, bottled fruit juices

**\$8 (per person)**

## The Afternoon Deluxe

Freshly bakes cookies, crudités

Freshly brewed coffee, decaffeinated coffee, assorted teas, pitchers of water, bottled fruit juices

**\$10 (per person)**

## The Afternoon Superior

Freshly brewed Starbucks Verona blend coffee, Starbucks Verona blend decaffeinated coffee, assorted teas, selection of Tazo teas, assorted soft drinks, pitchers of water

Freshly baked cookies, domestic cheese board served with crackers and dried fruits, crudités and dip

**\$15 (per person)**

## Cupcake Explosion

Assortment of mini cupcakes

Freshly brewed coffee, decaffeinated coffee, assorted teas, pitchers of water, bottled fruit juices

**\$9 (per person)**

**Chips and Dip**

Assorted kettle cooked potato chips  
 Ranch, red pepper & sweet Thai chili dip  
 Freshly brewed coffee, decaffeinated coffee, assorted teas, pitchers of water, bottled fruit juices

**\$7 (per person)**

**It's Hip to be Square**

Assortment of decadent squares:  
 Brownies, rice krispies, lemon bars, crumbles, date squares, whole fruit  
 Chocolate milk, skim milk, 2% milk  
 Freshly brewed coffee, decaffeinated coffee, assorted teas, pitchers of water, assorted soft drinks

**\$10 (per person)**

**Wake Up Break**

Coffee cake, assorted loaf cakes, chocolate covered espresso beans,  
 Canned energy drinks, Powerade  
 Freshly brewed coffee, decaffeinated coffee, assorted teas, pitchers of water, assorted soft drinks

**\$15 (per person)**

**Late Afternoon Sweet Tooth**

Red and black licorice, malt balls, juice berries, assortment individual candy bars, tootsie rolls, plain M&Ms, peanut M&Ms, sour gummies, assorted jelly beans, wine gums  
 Root beer floats  
 Freshly brewed coffee, decaffeinated coffee, assorted teas, pitchers of water, assorted soft drinks

**\$15 (per person)**

**Coffee Break — A la carte**

Soft drinks (355 mL) \$2.25 (per unit)  
 Bottled water (350 mL) \$2 (per unit)  
 Bottled mineral water (330 mL) \$2.50 (per unit)  
 Coffee (serves 10) \$14 (per thermos)  
 Coffee (serves 20) \$25 (per thermos)  
 Starbucks coffee (serves 10) \$20 (per thermos)  
 Starbucks coffee (serves 20) \$32 (per thermos)  
 Mixed berries yogurt parfaits \$4 (per unit)  
 Freshly baked assorted cookies \$16 (per dozen)  
 Assorted squares and tarts \$19 (per dozen)  
 Assorted mini cupcakes \$20 (per dozen)  
 Assorted cupcakes \$24 (per dozen)  
 Energy granola bars \$3.25 (per unit)  
 Regular and BBQ chips (32 gr) \$2.50 (per unit)  
 Jet Set Pub bar mix (in an 8 oz bowl) \*contains nuts \$9 (per bowl)  
 Crudités and dip platter (serves 10) \$25 (per unit)  
 Artisan regional cheese board served with grapes, dried fruits and crackers (serves 10) \$95 (per board)  
 Canadian sliced and cubed cheeses (serves 10) \$65 (per platter)  
 Milk (200 mL) \$2.50 (per unit)  
 Chocolate milk (200 mL) \$2.75 (per unit)  
 Powerade (591 mL) \$3.50 (per unit)  
 Cinnamon buns \$22 (per dozen)  
 Lemon loaf (serves 12) \$18 (per loaf)  
 Banana loaf (serves 12) \$18 (per loaf)  
 Fruit kabobs served with yogurt dip \$3.50 (per unit)  
 Sliced fresh fruit platter (serves 10) \$35 (per platter)  
 Fresh fruit smoothies (12 oz) \$6 (per unit)



## BOXED LUNCH MENU

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### **Sandwich: 2 per person**

Please select 2 choices:

- Chicken Caesar wrap
- Ham and Swiss cheese sandwich or wrap
- Turkey and cheddar cheese sandwich or wrap
- Egg salad sandwich on white bread (vegetarian option)
- Tuna salad sandwich on brown bread
- Roast beef & havarti sandwich on white bread or brown bread
- Roasted vegetable sandwich (vegetarian option)

### **Salad bowl: 1 per person**

Please select 1 choice:

- Pasta Fresca salad
- Coleslaw
- Veggies & dip

### **Starch & Cheese**

One of each per person

Chips “assorted” (1 bag)

Black diamond cheddar cheese (1 pc)

### **Dessert**

Served with Chef’s choice of dessert

Apple (1 pc)

Banana (1 pc)

### **Beverage**

One of each per person

The following will be available for selection upon pick-up.

- Juice bottles
- Soft drinks including diet option
- Bottled water

**\$22 (per person)**

## JET SET PUB GROUP MENU

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**Hummus platter**

With pita chips and crudités

**\$50 (per platter, serves approximately 10 ppl)**

**Fresh veggie platter**

**\$35 (per platter, serves approximately 10 ppl)**

**Cheese platter trio**

With crackers, bread, fresh and dried fruits

**\$75 (per platter, serves approximately 10 ppl)**

**The Jet-Set Popper Platter**

Cheddar cheese bites and jalapeno poppers

**\$50 (per platter, serves approximately 10 ppl)**

**Classic Chicken Wings**

Choice of ranch, BBQ or hot sauce

**\$95 (per 10 dozen = 120 pieces)**

**Jet-Set beef slider platter**

Sweet pretzel roll, beef patties, red onions, Lettuce, tomato, chipotle/cilantro and mayo

**\$65 (per 20 sliders)**

**Macho Nacho Platter**

Fully loaded

**\$30 (per platter, serves approximately 10 ppl)**

(MINIMUM 20 PEOPLE)

## CHRISTMAS BUFFET (VALID NOV-DEC)

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Includes freshly brewed coffee, decaffeinated coffee, selection of teas, rolls, butter, iced water

**Salad Selection**

Garden salad with house vinaigrette

Traditional Caesar salad

Potato salad with scallions served with crispy bacon

Festive bow tie pasta salad

Crudités with ranch dipping sauce

**Hot Food Selection**

Roast Turkey with sage stuffing and pan drippings

Roast beef au jus

Vegetarian lasagna

Garlic roasted mashed potatoes

Medley of seasonal vegetables

**Assorted Dessert selection**

Apple cranberry crumble (served warm)

Pumpkin pie

Black Forest cake

Assorted baked squares

Fruit salad

**\$32 (per person)**

### ENHANCEMENTS — AN ACCOMPANIMENT TO YOUR CHRISTMAS BUFFET

Cubed cheese and grapes platter

+ \$3 per person

Fried Brussels sprouts

+ \$2 per person

Classic creamy Waldorf salad

+ \$2 per person

Slow cooked clove studded ham

+ \$4 per person

Ginger bread crusted salmon

+ \$6 per person

Substitute the Roast beef au Jus for Prime Rib of

Beef au Jus

+ \$9 per person