

# BUFFET BREAKFAST MENU

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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

## 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

## 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

## 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

## 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

## 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

## BREAKFAST BUFFET ENHANCEMENTS

Eggs benedict with traditional hollandaise	Turkey sausage with chipotle mustard
Eggs benedict with smoked salmon and traditional hollandaise	Peameal bacon drizzled with maple syrup
Egg and bacon croissant ring	Shaved bone in ham with Dijon mustard
Egg and smoked salmon croissant ring	Smoked salmon platter (2 oz per person) with shaved red onions, capers and cranberry cream cheese
Hard boiled eggs	Oatmeal with cranberries, raisins, brown sugar, milk and toasted almonds
Individual egg white frittatas Spinach, onions and bell peppers <u>or</u> Ham and cheese <u>or</u> Three cheese	Cinnamon raisin French toast with syrup & whipped cream
Farm fresh eggs and omelette station Fresh eggs, egg whites, egg beater, bacon, ham, mushrooms, tomatoes, red onion, bell peppers and cheddar cheese	Blueberry buttermilk pancakes with syrup & whipped cream
Pesto and parmesan roasted tomatoes	Gluten free breads and muffins

## BEVERAGES — À LA CARTE

Assortment of Tazo Teas	Assorted Soft Drinks (355 mL)
Starbucks Pike Place Coffee	Assorted Oasis Smoothies (250 mL)
Fresh fruit smoothies (12 oz)	Assorted Powerade Drinks (591 mL)

# 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

## 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

## 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

# 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

- 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

## Desserts — Please choose 2

- 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

## Main Entrées — Please choose 2

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

# 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

- 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, boccocini 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

### Business Class

(1.5 sandwiches 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

### First Class

(1.5 sandwiches 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

## Heating It Up — Please choose 3

(1.5 warm sandwiches per person)

- 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

## Desserts — Please choose 2

- 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

- 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

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

# 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

## 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)

# PLATED DINNER MENU

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

## Soup or Salad — Please choose 1

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

- Roasted rack of lamb with mustard rub, roasted figs and pomegranate molasses
- Cranberry and bison meat loaf with chipotle mushroom sauce
- Cheese and spinach marinara cannelloni with sautéed julienne vegetables pesto oil

## 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

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

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



# BUFFET DINNER MENU

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

## Salads — Please choose 2

- 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

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

## 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

### 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

### 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

### Carving Station

AAA prime rib of beef  
Savory fresh Atlantic salmon wellington  
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

# RECEPTION HAND-PASSED CANAPÉS MENU

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## Regular Cold

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

## Deluxe Cold

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

## Regular Hot

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

## Deluxe Hot

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

# 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

## Nacho Bar

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

## Wings & Things bar

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

## 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

## 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

## Fried Platter

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

## Sundae Bar

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

## Chocolate Fondue Bar

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

## Flavoured Popcorn Bar

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

## 14" Pizza

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

# WINE & BAR MENU

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## THE REDS

### Per Bottle (750 mL)

Peller Estates VQA, Canada — Cabernet Merlot  
Gato Negro, Chile — Cabernet Sauvignon  
Estrada Creek, California USA — Cabernet Sauvignon  
Kingston Estate, South Australia — Shiraz  
Trapiche Extravaganza, Argentina — Syrah-Malbec-Bonarda  
Ménage á Trois, California USA — Zinfandel-Merlot-Cabernet Sauvignon  
Folonari, Italy — Valpolicella Ripasso  
Errazuriz Max Reserva, Chile — Cabernet Sauvignon

## THE WHITES

### Per Bottle (750 mL)

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

## BUBBLES

### Per Bottle (750 mL)

Blu Giovello, Italy — Prosecco

## ICE WINE

### Per Bottle (375 mL)

Peller Estates VQA, Canada — Vidal Ice Wine

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  
Alcohol-Based Punch  
Sparkling Wine Punch

## BAR

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

Regular brand liquor  
Deluxe brand liquor  
Glass of house wine  
Glass of imported wine  
Domestic beer  
Imported beer  
Soft Drinks, Juices, Bottled Water

# 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

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

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)  
 Appleton White Rum (per 1140 mL bottle)  
 Bailey's (per 1140 mL bottle)  
 Beefeater's Gin (per 1140 mL bottle)  
 Bombay Sapphire Gin (per 1140 mL bottle)  
 Captain Morgan Spiced Rum (per 1140 mL bottle)  
 Chivas Scotch (per 1140 mL bottle)  
 Courvoisier VS Cognac (per 750 mL bottle)  
 Crown Royal (per 1140 mL bottle)  
 Drambuie (per 750 mL bottle)  
 Forty Creek Rye (per 1140 mL bottle)  
 Glenlivet 12 Year Old Scotch Whiskey (per 750 mL bottle)  
 Grey Goose Vodka (per 1140 mL bottle)  
 J & B Scotch (per 1140 mL bottle)  
 Kahlua (per 1140 mL bottle)  
 Skyy Vodka (per 1140 mL bottle)  
 Wiser's Rye Whiskey (per 1140 mL bottle)

### Domestic Beer

Budweiser  
 Bud Light  
 Canadian  
 Coors Light  
 Keith's Pale Ale

### Imported Beer

Corona  
 Heineken  
 Stella Artois

\*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

### 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

**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

### Off the Grill — Enhancements

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

# 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

## Continuous Refreshment Service

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

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

## 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

## 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

## 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

## The Afternoon Essential

Freshly baked cookies

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

## The Afternoon Deluxe

Freshly bakes cookies, crudités

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

## 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

## Cupcake Explosion

Assortment of mini cupcakes

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

**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

**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

**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

**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

**Coffee Break — A la carte**

Soft drinks (355 mL)  
Bottled water (350 mL)  
Bottled mineral water (330 mL)  
Coffee (serves 10)  
Coffee (serves 20)  
Starbucks coffee (serves 10)  
Starbucks coffee (serves 20)  
Mixed berries yogurt parfaits  
Freshly baked assorted cookies  
Assorted squares and tarts  
Assorted mini cupcakes  
Assorted cupcakes  
Energy granola bars  
Regular and BBQ chips (32 gr)  
Jet Set Pub bar mix (in an 8 oz bowl) \*contains nuts  
Crudités and dip platter (serves 10)  
Artisan regional cheese board served with grapes, dried fruits and crackers (serves 10)  
Canadian sliced and cubed cheeses (serves 10)  
Milk (200 mL)  
Chocolate milk (200 mL)  
Powerade (591 mL)  
Cinnamon buns  
Lemon loaf (serves 12)  
Banana loaf (serves 12)  
Fruit kabobs served with yogurt dip  
Sliced fresh fruit platter (serves 10)  
Fresh fruit smoothies (12 oz)



## 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

## JET SET PUB GROUP MENU

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**Hummus platter**

With pita chips and crudités

**Fresh veggie platter**

**Cheese platter trio**

With crackers, bread, fresh and dried fruits

**The Jet-Set Popper Platter**

Cheddar cheese bites and jalapeno poppers

**Classic Chicken Wings**

Choice of ranch, BBQ or hot sauce

**Jet-Set beef slider platter**

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

**Macho Nacho Platter**

Fully loaded

(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

### ENHANCEMENTS — AN ACCOMPANIMENT TO YOUR CHRISTMAS BUFFET

Cubed cheese and grapes platter

Fried Brussels sprouts

Classic creamy Waldorf salad

Slow cooked clove studded ham

Ginger bread crusted salmon

Substitute the Roast beef au Jus for Prime Rib of

Beef au Jus









