

## Boardroom Buffet \$16.95

(Choose your own sandwiches & salads)

## Chef's Choice \$14.95

(Chef makes the selections for you)

10 person minimum



**Choose 3 sandwiches for up to 20 guests,  
Choose 4 sandwiches for 21 - 40 guests,  
Choose 5 sandwiches for over 40 guests:**

### Vegan

Channa and curried roasted potato  
Grilled eggplant, tomato marmalade & tapanade  
Hommus and falafel with shredded veggies  
Portabella poor boy - with Dijon & vegan remoulade

### Vegetarian

Aged cheddar & cherry tomato crisps, aioli & sprouts  
Balsamic grilled vegetables with chevre  
Dilled egg salad on croissant  
Grilled asparagus and brie  
Grilled portabella, asiago, pesto, arugula  
Panko crusted eggplant, asiago, smoked tomato  
Tapanade, arugula, feta, roasted red pepper & tomato

### Seafood

Classic tuna salad, minced peppers, scallion, celery  
Shrimp salad with curry & sesame  
Smoked salmon, spinach cream cheese & capers  
Tandoori grilled salmon, tsetsiki  
Tuna salad, sautéed peppers & capers

### Poultry

Cajun chicken, lemon aioli, grilled sweet peppers  
California club, avocado, blue cheese, grilled chicken  
Chunky chicken salad with sweet peppers  
Grilled chicken Caesar  
Grilled chicken with tomato, basil, bocconcini  
Jerk chicken, mango chutney  
Lemon chicken breast, asparagus, chevre  
Moroccan chicken wrap with almond  
Roasted basil chicken, chevre, red pepper aioli  
Roasted turkey, sage potatoes, cranberry, lettuce  
Smoked turkey, aged gouda, red pepper aioli  
Smoked shaved turkey & havarti  
Turkey BLT

### Meat

Beef tenderloin with onion crisps, horseradish aioli  
Black forest ham & swiss with dijon aioli  
Black forest ham with brie & cranberry chutney  
Chipolte pork loin, camembert, Asian pear  
Sesame beef wrap, scallions, noodles, mushrooms  
Sliced Genoa salami, grilled red onion, hot mustard

Sandwiches available a la carte, \$5.95

### Choose 2 salads:

Asian pear, watermelon & greens, with ginger dressing  
Balsamic Caesar, croutons, parmesan, bacon bits  
Barley salad with lemon, veggies and herbs  
Boston salad, julienne veggies, tarragon dressing  
Broccoli salad with raisons and almonds, bacon  
Brown lentil, parsley, capers, and red onion  
Chef's salad, julienne veggies, vinaigrette  
Chinese noodles, shitake, sprouts, & sesame  
French potato, green beans, Dijon tarragon vinaigrette  
Greek potato, feta, peppers, olives, lemon dressing  
Green bean crunch with a bright ginger lime dressing  
Jicama with citrus and cantaloupe  
Leafless Greek salad with lemony oregano dressing  
Lemony tabouleh with fresh parsley  
Lightly curried sweet and snow pea salad with cashews  
Mixed greens with orange, strawberry, & almond  
Nappa, mandarin, pineapple, almond & Asian dressing  
Old-fashioned creamy potato salad  
Pasta prima Vera with low fat tomato basil dressing  
Pesto linguine, julienne vegetables  
Pineapple coleslaw  
Potato and roasted corn salad with herbed buttermilk  
Red & yellow tomatoes with feta, pesto & onion crisps  
Red and white coleslaw, creamy or vinaigrette  
Shredded carrots, lemon, garlic, cumin  
Spinach, bacon, mushrooms, egg, sprouts  
Spinach, veggies, buttermilk dressing, cheese shards  
Tomato, artichoke hearts, lemon & dill  
Tuscan pasta, white beans, asparagus

### Choose 1 dessert:

Assorted finger desserts  
Double chocolate brownies  
Half and half finger desserts and fruit  
Mini assorted squares

### Upgrade dessert – add \$2.50 for these options:

Rich chocolate Muskoka mudslide cake, raspberry sauce  
Hand crafted mini fruit tartlettes with custard filling  
Tropical fruit salad with honey yogurt sauce  
Homemade biscotti and fancy cookies  
Hand made lemon meringue, choc. pecan & butter tarts

**Assorted bottled juices, pop or water - \$1.95**

**Coffee service - \$2.50 per guest**

**Disposable place settings – plates, cutlery package,  
serving utensils - \$.95**



**Cold Menu 1 \$16.95 10 person minimum**

Mustard herb chicken breast on a bed of Boston lettuce and arugula, dijon tarragon drizzle  
Tuscan pasta salad with white beans, pesto and veggies  
Fresh white and whole wheat baguette with herb infused olive oil  
Finger desserts and fruit platter

**Cold Menu 2 \$18.95 10 person minimum**

Crunchy parmesan paillard of chicken, with a fresh tomato shallot salsa  
Pasta salad Prima Vera, with fresh steamed spring vegetables, minced vine tomato and pesto  
Mixed salad greens, with crunchy julienne vegetables and vinaigrette dressing  
A selection of fresh baguette & whole grain breads with butter  
Finger desserts and fruit platter

**Cold Menu 3 \$19.95 10 person minimum**

Wildflower honey & whiskey mustard roasted Atlantic salmon  
Brown lentil salad with parsley, capers and red onion  
Savoury cous cous with herbs and a confetti of minced vegetables  
Shredded romaine salad, with julienne vegetables and lemon dressing  
Black olive tapanade served with grilled pita wedges  
Finger desserts and fruit platter

**Cold Menu 4 \$16.95 10 person minimum**

Chinese chicken salad ~ cashews, sprouts, veggies, crisp noodles, sesame chicken on a bed of nappa  
Vermicelli noodles with hoisin dressing, shitake mushrooms and scallion  
A selection of fresh baguette & whole grain breads with butter  
Finger desserts and fruit platter

**Cold Menu 5 \$18.95 10 person minimum**

Herb grilled chicken breast stuffed with spinach & feta, sliced and offered with Dijon mayonnaise  
Bowtie noodles with asparagus & red peppers tossed in a light lemon vinaigrette  
Tomato, cucumber & red onion salad with shallot dressing  
Lemony vegetable crunch  
A selection of fresh baguette & whole grain breads with butter  
Finger desserts and fruit platter

**Assorted bottled juices, pop or water - \$1.95**

**Coffee service - \$2.50 per guest**

**Disposable place settings – plates, cutlery package, serving utensils - \$.95**



**Cold Menu 6 \$18.95 10 person minimum**

Mediterranean chicken with sundried tomatoes, roasted garlic & rosemary, served with red pepper aioli  
Pesto pasta salad with julienne vegetables  
Balsamic Caesar salad with asiago cheese and garlic croutons  
Tomato bruschetta served with crusty Italian bread  
Finger desserts and fruit platter

**Cold Menu 7 \$20.95 10 person minimum**

Sun dried tomato and oregano marinated flank steak grilled and sliced  
Spicy horseradish & béarnaise mayonnaise  
Yukon gold potato and steamed broccoli salad, with herbed sourcream dressing  
White bean salad with leeks and mushrooms, roasted garlic dressing  
Tomato & red onion vinaigrette  
A selection of fresh baguette & whole grain breads with butter  
Finger desserts and fruit platter

**Cold Menu 8 \$19.95 10 person minimum**

Roasted and sliced lean pork loin, with sour cherry and apricot chutney  
New potato salad with shallot vinaigrette and grilled red onions  
Fresh tomato salad with artichokes, cracked pepper and lemon  
A selection of fresh baguette & whole grain breads with butter  
Finger desserts and fruit platter

**Cold Menu 9 \$20.95 10 person minimum**

Thai grilled beef with shallots, herbs & lime  
Cold poached salmon with wasabi cream on a bed of shredded nappa  
Grilled and chilled baby bok choy  
Asian noodles with ginger and miso  
Crisp Indian popadums and a selection of fresh baguette & whole grain breads with butter  
Finger desserts and fruit platter

**Assorted bottled juices, pop or water - \$1.95**

**Coffee service - \$2.50 per guest**

**Disposable place settings – plates, cutlery package, serving utensils - \$.95**



**Hot Menu 1 \$15.95 10 person minimum**

Vegetable spanikopita ~ Broccoli, mushrooms, spinach, feta & sautéed leeks baked in crispy filo pastry  
Rice pilaf, with a hint of sundried tomatoes and fresh dill  
Classic Greek salad, lemony oregano dressing, grape tomatoes, cucumber, green onions, feta and olives  
Grilled pita bread and hommus  
Finger desserts and fresh fruits

**Hot Menu 2 \$15.95 10 person minimum**

Balsamic chicken penne ~ Tuscan white beans, mushrooms, olive oil and a hint of rosemary  
Parmesan and chilies on the side  
Chef's salad with julienne vegetables, white wine vinaigrette  
Tomato bruschetta served with crusty Italian bread  
Finger desserts and fresh fruits

**Hot Menu 3 \$15.95 10 person minimum**

Individual veggie and cheese tulip quiches (2 pp)  
Crunchy broccoli salad with raisins, almonds and bacon  
Sliced tomato salad, with dollops of pesto, crispy onions and feta  
A selection of fresh baguette & whole grain breads with butter  
Finger desserts and fresh fruits

**Hot Menu 4 \$16.95 10 person minimum**

Confetti veggies and three-cheese hand rolled manicotti in tomato basil sauce  
Spring salad greens with slivered vegetables and shallot dressing  
A selection of fresh baguette & whole grain breads with butter  
Finger desserts and fresh fruits

**Hot Menu 5 \$18.95 10 person minimum**

Gingered roasted chicken breast with caramelized glaze  
Basmati rice pilaf with minced herbs, sweet peppers, sautéed zucchini and a hint of coconut  
Asian slaw with golden pineapple  
A selection of fresh baguette & whole grain breads with butter  
Finger desserts and fresh fruits

**Assorted bottled juices, pop or water - \$1.95**

**Coffee service - \$2.50 per guest**

**Disposable place settings – plates, cutlery package, serving utensils - \$.95**



**Hot Menu 6 \$17.95 10 person minimum**

Marinated and grilled Caribbean jerk chicken breast  
Ginger whipped sweet potatoes  
Matchstick vegetable salad with cool creamy dressing  
Flatbreads and savoury scones  
Finger desserts and fresh fruits

**Hot Menu 7 \$16.95 10 person minimum**

Hot veal sandwich with roasted tomato sauce and mozzarella cheese  
Served with seared garlic mushrooms, hot banana peppers, caramelized onions  
Basket of big buns ~ white and whole wheat  
New potato and sweet grape tomato salad, rosemary vinaigrette  
Arugula, roasted pepper & black olive salad, creamy lemon dressing  
Home-style cookies and fresh fruits

**Hot Menu 8 \$18.95 10 person minimum**

Herbed grilled boneless breast of chicken with a warm balsamic caper salsa  
Cheese tortellini in a red pepper cream sauce, with fresh sage & mushrooms  
Baby spinach and arugula salad, with julienne veggies and parmesan curls, white wine shallot dressing  
Fresh white and whole wheat baguette with herb infused olive oil  
Finger desserts and fresh fruits

**Hot Menu 9 \$16.95 10 person minimum, 30 person maximum**

Panini grilled sandwich bar:  
~ Reuban on rye with swiss and sauerkraut  
~ Grilled veggie wrap with arugula & brie  
~ Smoked turkey on artisan bun with provolone and roasted peppers  
Chef salad with vinaigrette dressing  
Served with homemade soup (chef's choice)  
Assorted brownie platter and fresh fruits

**Hot Menu 10 \$17.95 10 person minimum**

Chicken Tikka kebobs - marinated in light Indian spices and yogurt  
Brown rice pilaf with a medley of steamed vegetables  
Shredded nappa salad, peppery greens, carrot threads, spiced peanuts and sesame - Thai sweet chili dressing  
Popadums and grilled pita  
Finger desserts and fresh fruits

**Assorted bottled juices, pop or water - \$1.95**

**Coffee service - \$2.50 per guest**

**Disposable place settings – plates, cutlery package, serving utensils - \$.95**



**Hot Menu 11 \$17.95 10 person minimum**

Mediterranean fillet of tilapia whitefish black olive, tomato and fresh parsley salsa  
Vegetable saffron rice paella  
Chef's salad with a mosaic of colourful julienne vegetables  
Fresh white and whole wheat baguette with herb infused olive oil  
Finger desserts and fresh fruits

**Hot Menu 12 \$18.95 10 person minimum**

Breast of chicken stuffed with brie and brandied wild mushrooms, with a light lemony thyme infused jus  
Buttered herb spun potatoes  
Steamed mosaic of vegetables with a scallion reduction  
Arugula salad greens with julienne vegetables and vinaigrette dressing  
A selection of fresh baguette & whole grain breads with butter  
Finger desserts and fresh fruits

**Hot Menu 13 \$19.95 10 person minimum**

Roasted breast of turkey with a thyme infused natural jus  
Pecan and cranberry rice pilaf  
Slow roasted root vegetables caramelized with honey and herbs  
Mixed salad greens with veggies and vinaigrette dressing  
A selection of fresh baguette & whole grain breads with butter  
Finger desserts and fresh fruits

**Hot Menu 14 \$22.95 10 person minimum**

Lemony shallot & dijon grilled breast of chicken, natural jus  
Chili seared salmon (NOT overly spicy) with lemony aioli on the side  
Herb roasted sweet potato and carrot spears  
Mixed soft and crunchy salad greens with citrus segments  
Fresh baked focaccia loaf with pink peppercorns and herbs, butter  
Finger desserts and fresh fruits

**Menu 15 \$29.95 10 person minimum**

Tender beef stroganoff with red wine sauce and baby button mushrooms  
Coulbiac of salmon ~ fresh salmon baked with spinach and peppered chevre in puff pastry  
Buttered poppy seed noodles  
Fresh vegetables with dill & chives  
Chef's salad with balsamic vinaigrette  
A selection of fresh baguette & whole grain breads with butter  
Finger desserts and fresh fruits

**Assorted bottled juices, pop or water - \$1.95**

**Coffee service - \$2.50 per guest**

**Disposable place settings – plates, cutlery package, serving utensils - \$.95**