

## LUNCH BUFFETS

### GOURMET DELI

\$45 per person | a minimum of 50 guests is required

#### Summer Salad V GF

Mixed Field Greens, Cherry Tomatoes, Cucumbers, Shaved Carrots and Radish, Grilled Apple Vinaigrette

#### Classic Caesar Salad VG

Romaine, Parmesan, Herb Croutons, Bacon Bits, House Caesar Dressing

Freshly Baked Chocolate Chip Cookies & Lemon Bars

Premium Coffee and Assorted Traditional & Herbal Tea Station

#### ASSORTED BEVERAGES | \$5 (charged on consumption)

Soft Drinks (Pepsi, Diet Pepsi, 7up, Ginger Ale), Bubly Sparkling Water (Assorted Flavours), Aquafina Water, Perrier Sparkling Water

#### HANDHELDS - Select Three

**Garlic Brined Chicken Sandwich HALAL**  
Roasted Breast, Lettuce, Tomato, Smoked Cheddar, Avocado Aioli

#### Grilled Beef Sandwich

Tomato, Aged Cheddar, Onion Jam, Roasted Garlic & Chive Dijonnaise

#### Open Face Italian Melt

Genoa, Mortadella, Vine Ripe Tomatoes, Mozzarella, Basil Pesto, Confit Garlic Aioli

#### Chicken "Club"

Shaved Breast, Lettuce, Tomato, Smoked Bacon, Brie, Guacamole, Charred Pepper Mayo

#### Ham & Cheese

Smoked Ham Leg, Arugula, Gruyère, Maple Béchamel, Dijon

#### Fried Eggplant Sandwich V

Roasted Red Peppers, Crispy Chickpeas, Shirazi Salad, Smoked Paprika Hummus

#### Open Face Portobello Mushroom "Grilled Cheese" VG

Vine Ripe Tomatoes, Roasted Peppers, Mozzarella, Parmesan, Sundried Tomato Pesto Mayo

## HOT LUNCH BUFFET

\$58 per person | a minimum of 50 guests is required

Artisan Bread Rolls with Creamery Butter  
**VG**

### STARTERS - Select Two

Classic Caesar Salad

Summer Salad **V GF**

Pearl Couscous Salad **V**

Fattoush Salad **V**

Tomato, Cucumber and Shaved Onion  
Salad, Fresh Mint Vinaigrette **V GF**

Shirazi Salad **V GF**

Baby Caprese Salad **VG GF**

### ACCOMPANIMENTS - Select Three

Roasted Cauliflower & Eggplant, Garlic  
Miso Drizzle **V GF**

Smoked Paprika & Thyme Roasted  
Vegetables **V GF**

Market Vegetable Medley **V GF**

Confit Garlic Whipped Potatoes **VG GF**

Roasted Baby Potatoes, Shaved Padano,  
Confit Garlic Oil, Fresh Herbs **VG GF**

Baked Baby Potatoes tossed with Italian  
Herbs, Kalamata Olives, and Sundried  
Tomatoes **V GF**

Lemon Turmeric Rice **V GF**

Lebanese Rice Pilaf **V GF**

**MAIN ATTRACTION - Select Two**  
Dijonnaise Chicken Breast, Caramelized  
Shallot & Tarragon Cream Sauce **GF**  
**HALAL**

Souvlaki Spiced Chicken, Sundried Tomato  
Chermoula **GF DF**

Shish Tawook, Toum Garlic Sauce **GF**

Grilled Chicken Piccata **GF DF HALAL**

Baked Atlantic Salmon, Ginger, Maple,  
Miso Drizzle **DF**

Za'Atar Dusted Salmon, Creamy Lemon  
Tahini Sauce **GF**

Cavatappi Primavera **V**

Pan Seared Gnocchi, Cherry Tomatoes,  
Arugula, Sundried Tomato Cream Sauce **VG**

Assorted Desserts Table  
Premium Coffee and Assorted Traditional &  
Herbal Tea Station

### ASSORTED BEVERAGES | \$5

(charged on consumption)

Soft Drinks (Pepsi, Diet Pepsi, 7up, Ginger  
Ale), Bubly Sparkling Water (Assorted  
Flavours), Aquafina Water, Perrier Sparkling  
Water

## COCKTAIL COMPANIONS

### THE CASUAL SELECTION

\$13 per person

A minimum of 100 guests is required

Selection of Three **Cold Hors d'Oeuvres**  
**Based on Three Bites per Person**

### COLD HORS D'OEUVRES

#### Whipped Goat Cheese VG

Fig & Onion Jam, Pistachio Cracker

#### Poached Shrimp GF DF

Cilantro Lime Cocktail Sauce

#### Beef Carpaccio

Charred Leeks, Green Peppercorn Aioli,  
Crostini

#### Lobster Salad Profiterole

Pickled Fennel, Tarragon Mayo

#### Mini Phyllo Cups VG

Roasted Garlic & Spinach Dip

#### Tuna Tartare DF

Pickled Ginger, Sweet Soy, Puffed Rice  
Crisp

### THE PERFECT PAIRING

\$24 per person

A minimum of 50 guests is required

Selection of Three **Cold Hors d'Oeuvres**  
Selection of Three **Hot Hors d'Oeuvres**  
**Based on Six Bites per Person**

### HOT HORS D'OEUVRES

#### Sauteed King Oyster Mushrooms V

Gochujang Glaze, Scallions

#### Savoury "Passion Flakie" DF HALAL

Pulled Jerk Chicken, Grilled Pineapple Salsa

#### Palak Paneer Mushroom Caps VG

Celery Root & Chili Purée, Fenugreek Oil

#### Japanese Beef Skewers DF GF

Caramelized Onion & Sweet Tamari Glaze,  
Toasted Sesame Seeds

#### Steak Frites GF

Grilled Beef Tenderloin, Sarladaise Potato,  
Truffle Aioli

#### Tandoori Chicken Skewers GF HALAL

Cilantro Mint Pesto

### THE SOCIAL GATHERING

\$39 per person

A minimum of 100 guests is required

Selection of Three **Cold and Hot Hors d'Oeuvres**

**Based on Four Bites per Person**

One Selection from **Chilled Reception Stations** or **Warm Reception Stations**

### THE ULTIMATE EXPERIENCE

\$54 per person

A minimum of 50 guests is required

Selection of Two **Cold Hors d'Oeuvres**

Selection of Two **Hot Hors d'Oeuvres**

**Based on Four Bites per Person**

One Selection from **Chilled Reception Stations**

One Selection from **Warm Reception Stations**

### COLD HORS D'OEUVRES

#### Whipped Goat Cheese VG

Fig & Onion Jam, Pistachio Cracker

#### Poached Shrimp GF DF

Cilantro Lime Cocktail Sauce

#### Beef Carpaccio

Charred Leeks, Green Peppercorn Aioli, Crostini

#### Lobster Salad Profiterole

Pickled Fennel, Tarragon Mayo

#### Mini Phyllo Cups VG

Roasted Garlic & Spinach Dip

#### Tuna Tartare DF

Pickled Ginger, Sweet Soy, Puffed Rice Crisp

### HOT HORS D'OEUVRES

#### Sauteed King Oyster Mushrooms V

Gochujang Glaze, Scallions

#### Savoury "Passion Flakie" DF HALAL

Pulled Jerk Chicken, Grilled Pineapple Salsa

#### Palak Paneer Mushroom Caps VG

Celery Root & Chili Puree, Fenugreek Oil

#### Japanese Beef Skewers DF GF

Caramelized Onion & Sweet Tamari Glaze, Toasted Sesame Seeds

#### Steak Frites GF

Grilled Beef Tenderloin, Sarladaise Potato, Truffle Aioli

#### Tandoori Chicken Skewers GF HALAL

Cilantro Mint Pesto

## CHILLED RECEPTION STATIONS

### ANTIPASTO DISPLAY

Assortment of Cured Meats, Local and International Cheese, Grilled Broccolini with Fresh Lemon, Marinated Mushrooms, Garlic & Citrus Olives, Sundried Tomatoes in Olive Oil, Whole Grain Mustard

### CHILLED SHRIMP DISPLAY

Cilantro Lime Cocktail Sauce, Caper Berry Tartar, Lemon Wedges  
(based on 4 pieces per person)

### MAKI & NIGIRI SUSHI

Assorted Hand Rolls and Nigiri, Soy Sauce, Pickled Ginger, and Wasabi  
(based on 3 pieces per person)

### MEZZE STATION

Whipped Garlic & Herb Goat Feta, Tabbouleh, Hummus, Falafel Bites, Stuffed Grape Leaves, Cucumbers, Bell Peppers, Citrus Olives, Grilled Pita Wedges

## WARM RECEPTION STATIONS

### ROASTED VEGETABLE & WHOLE GRAIN STRUDELS

Caramelized Onions and Roasted Vegetables, Wild Rice-Quinoa Blend, wrapped in a Puff Pastry Crust, Served with Lemon-Parmesan Grilled Asparagus, Sundried Tomato Cream Sauce

### FAJITA STATION

Warm Flour Tortillas, Sautéed Peppers and Onions, Cheddar, Pico de Gallo, Guacamole, Scallions, Taco Sauce, Sour Cream, Carne Asada, Chipotle Chicken

### GREEK STATION

Marinated Chicken Skewers, Feta Cheese, Lettuce, Tomato, Cucumber, Red Onion, Tzatziki, Greek Pita Bread

### HERB & CITRUS GRILL

Lemon Garlic Crusted Chicken Thighs, Grilled Artichoke and Sweet Pea “Mac & Cheese”, Shaved Brussel Sprout Salad, Rosemary Demi

### POTATO BAR

Crushed Fingerling Potatoes, Confit Garlic Whipped Potatoes, Pulled Beef Short Rib, Smoked Bacon Lardons, Creamed Spinach & Artichokes, Spicy Queso Sauce, Chives, Sour Cream

## DINNER BUFFET

### THE CLASSIC GATHERING

**\$65** per person  
A minimum of 50 guests  
is required

Artisan Bread Rolls with  
Creamery Butter

Choice of Two **Starters**

Choice of Three  
**Accompaniments**

Choice of Two **Main  
Attractions**

Assorted Desserts Table

Premium Coffee and an  
Assortment of Traditional  
and Herbal Teas

### THE CURATED COLLECTION

**\$75** per person  
A minimum of 75 guests  
is required

Artisan Bread Rolls with  
Creamery Butter

Choice of Two **Starters**

Choice of Three  
**Accompaniments**

Choice of Two **Main  
Attractions** or  
**Flagship Features**

Assorted Desserts Table

Premium Coffee and an  
Assortment of Traditional  
and Herbal Teas

### THE PRESTIGE PACKAGE

**\$90** per person  
A minimum of 100 guests  
is required

Chef's Selection of Hot  
and Cold Tray Passed Hors  
D'oeuvres for your  
Cocktail Hour

Artisan Bread Rolls with  
Creamery Butter

Choice of Two **Starters**

Choice of Four  
**Accompaniments**

Choice of Three **Main  
Attractions** or  
**Flagship Features**

Assorted Desserts Table

Premium Coffee and an  
Assortment of Traditional  
and Herbal Teas

## STARTERS

Cinnamon Roasted Butternut Squash Soup  
**VG GF**

Tomato Basil Soup **VG**

Cream of Wild Mushroom Soup **VG**

Roasted Carrot Bisque **VG GF**

Classic Caesar Salad

Summer Salad **V GF**

Fattoush Salad **V**

Shirazi Salad **V GF**

Heirloom Tomato Caprese Salad **VG GF**

## ACCOMPANIMENTS

Roasted Cauliflower & Eggplant, Garlic  
Miso Drizzle **V GF**

Garlic Roasted Broccoli **V GF**

Market Vegetable Medley **V GF**

Maple Miso Portobellos **V**

Confit Garlic Whipped Potatoes **VG GF**

Roasted Baby Potatoes, Shaved Padano,  
Confit Garlic Oil, Fresh Herbs **VG GF**

Baked Baby Potatoes tossed with Italian  
Herbs, Kalamata Olives, and Sundried  
Tomatoes **V GF**

Saffron and Vegetable Rice Pilaf, Sundried  
Fruit, and Toasted Almonds **V GF**

Mediterranean Vegetable Pearl Couscous **V**

### MAIN ATTRACTION

Dijonnaise Chicken Breast, Caramelized Shallot & Tarragon Cream Sauce **GF**

**HALAL**

Spiced Grilled Chicken, Pico de Gallo, Chimichurri **GF DF**

Butter Chicken **GF**

Beef Tenderloin Stroganoff, Wild Mushrooms, Pearl Onions, Dill Demi-Glace, Sour Cream

Ginger Soy Braised Beef Brisket, Shredded Carrots, Scallions **DF**

Baked Atlantic Salmon, Ginger, Maple, Miso Drizzle **DF**

Cavatappi Primavera **V**

Pan Seared Gnocchi, Cherry Tomatoes, Asparagus, Arugula, Sundried Tomato Cream Sauce **VG**

Garlic & Oregano Crusted Salmon, Lemon Feta Cream Sauce **GF**

### FLAGSHIP FEATURES

Beef Striploin, Garlic Mustard and Herb Crust, Red Wine Demi-Glace **GF DF**

Maple Whiskey Braised Beef Short Rib, Café au Lait Demi **GF**

Lamb Kofta, Lemon Tahini

Baked Cod, Oven Roasted Olives, Sundried Tomatoes, Capers, Lemon Infused Olive Oil **GF DF**

Chimichurri Tossed Shrimp **GF DF**

## BEVERAGE LIST

### POP & SPARKLING WATER

Soft Drinks (Pepsi, Diet Pepsi, 7up, Ginger Ale)	\$5
Bubly Sparkling Water (Assorted Flavours)	\$5
Perrier Sparkling Water	\$5
Heineken 0%	\$8

### PUNCH

Alcoholic Punch (40 glasses)	\$200
Non-Alcoholic Punch (40 glasses)	\$120

### BEER

<b>Domestic Bottle</b>	\$11
Alexander Keith's, Coor's Light, Molson Canadian	

<b>Premium/Import Bottle</b>	\$13
Stray Dog Brewing Company Northern Lite Lager, Corona, Heineken, Stella Artois	

### SPIRITS

<b>STANDARD</b>	\$10
Smirnoff Vodka, J&B Scotch, Crown Royal Whisky, Captain Morgan Spiced Rum, Captain Morgan White Rum, Tanqueray Gin, Sauza Silver Tequila	

### COCKTAILS

Cocktails	\$13
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## WINE LIST

### THE WHITES

#### By the Glass (5oz)

Peller Estates, Chardonnay VQA, Canada	\$11
Wayne Gretzky, Pinot Grigio VQA, Canada	\$12.50
Trius, Sauvignon Blanc VQA, Canada	\$13

#### By the Bottle

Peller Estates, Chardonnay VQA, Canada	\$46
Wayne Gretzky, Pinot Grigio VQA, Canada	\$58
Trius, Sauvignon Blanc VQA, Canada	\$60

### THE REDS

#### By the Glass (5oz)

Peller Estates, Cabernet Merlot VQA, Canada	\$11
Wayne Gretzky, Merlot VQA, Canada	\$12.50
Trius, Cabernet Sauvignon VQA, Canada	\$13

#### By the Bottle

Peller Estates, Cabernet Merlot VQA, Canada	\$46
Wayne Gretzky, Merlot VQA, Canada	\$58
Trius, Cabernet Sauvignon VQA, Canada	\$60

### SPARKLING TOAST

Celebrate with a Glass off Sparkling Wine at your Welcome Reception or Dinner Toast.  
Peller Estates, Secco VQA, Canada **\$10** per person