

Conference Room Catering

Morning Nutrition Breaks

Break 1

- Assorted Muffins and Pastries
- Coffee & Tea Service
- \$5.50 per person

Break 2

- Assorted Muffins and Pastries
- Fresh Fruit
- Coffee & Tea Service
- \$9.75 per person

Break 3

- Assorted Muffins and Pastries
- Fresh Fruit
- Individual Fruit Yogurts
- Coffee & Tea Service
- \$11.50 per person

Break 4

- Assorted Bagels and Flavored Cream Cheeses and Jams
- Fresh Fruit
- Coffee & Tea Service
- \$9.50 per person

Break 5

- House Made Maple Crunch Almond & Dried Cranberry Granola
- Vanilla Greek Yogurt
- Fresh Fruit
- Coffee and Tea Service
- 11.50 per person

Add Apple, Orange, or Cranberry Juices for \$2.50 more per person to any above Breaks

Luncheon/Dinner Breaks

Deli Break

- Selection of Sandwiches on Bakery Bread & Wraps
- Chef's Soup of the Day or Garden Salad
- Platter of Cookies & Squares
- Coffee & Tea Service
- Cold Beverages (pop and/or juice)
- \$19.50 per person

Salad & Grill Lunch

- Garden Green Salad with Selected Vegetables
- Grilled Herb Yogurt Chicken Breast topped with Tomato Bruschetta
- or Grilled Lemon and Herb Salmon Filet topped With Tomato Bruschetta
- Steamed Rice
- Fresh Fruit
- Coffee & Tea Service
- Cold Beverages (pop and/or juice)
- *Sub the chicken or salmon for vegan falafel patty*
- \$27.00 per person

Italian Comfort

- Classic Meat Lasagna or Vegetarian Lasagna with Spinach and Roasted Peppers
- Classic Caesar Salad
- Garlic Baguette
- Platter of Cookies and Squares
- Coffee & Tea Service
- Cold Beverages (pop and/or juice)
- \$26.00 per person

Home Style Supper

- Chicken & Vegetable Pot Pie with Biscuit Crust
- Garden Salad
- Whole Wheat Rolls
- Platter of Cookies and Squares
- Coffee and Tea Service
- Cold Beverages (pop and/or juice)
- \$26.00 per person

Traditional Roast Lunch

- Slow Roasted Beef with Gravy
- Or
- Roasted Turkey with Gravy, Stuffing and Cranberry
- Or
- BBQ Roast Pork with Gravy
- Creamy Mashed Potatoes
- Selection of Steamed Vegetables
- Whole Wheat Rolls
- Sticky Toffee Pudding Cake
- Coffee and Tea Service
- Cold Beverages
- 28.00 per person

Meeting Package 1

Nutrition Break

- Selection of Muffins and Pasties
- Coffee & Tea Service

Deli Luncheon

- Selection of Sandwiches on Bakery Bread & Wraps
- Chef's Soup of the Day or Garden Salad
- Platter of Cookies & Squares
- Coffee & Tea Service
- Chilled Beverages

Afternoon Coffee Break

- Selection of Cookies
- Coffee & Tea Service

\$29.00 per person



Meeting Package 2

Nutrition Break

- Selection of Muffins and Pastries
- Coffee & Tea Service

Homestyle Luncheon

- Lasagna or Chicken Pot Pie
- Selection of Salads
- Platter of Cookies & Squares
- Coffee & Tea Service
- Chilled Beverages

Afternoon Coffee Break

- Selection of Cookies
- Coffee & Tea Service

\$34.00 per person

Meeting Package 3

Morning Nutrition Break

- Selection of Muffins and Pastries
- Coffee & Tea Service

Hot Buffet Luncheon

- Selection of Salads
- Roast Beef or Roast Turkey or BBQ Roast Pork Loin with Gravy
- Mashed Potatoes & Steamed Vegetables
- Selection of Desserts

Afternoon Coffee Break

- Selection of Cookies
- Coffee & Tea Service

\$36.00 per person

Plated Breakfast

- Scrambled Egg
- Bacon, Sausage
- Potato Hash Browns
- Buttered Toast
- Coffee & Tea
- Orange & Apple Juice

\$17.00 per person

A La Carte Catering

Bottled Juice

•	Coffee & Tea Service	\$2.50 per person (bottomless)
•	Muffins	\$30.00 per dozen
•	Pastries	\$30.00 per dozen
•	Cookies	\$18.00 per dozen
•	Croissants/Danish	\$36.00 per dozen
•	Fresh Fruit Salad	\$4.50 per person
•	Cheese, Grape & Cracker Platter	\$4.50 per person
•	Vegetable & Dip Platter	\$3.00 per person
•	Fresh Sliced Fruit Platter	\$4.00 per person
•	Deli Sandwich	\$7.50 per unit
•	Bottled Water & Pop	\$2.75 each

\$2.50 each



Cocktail Reception Catering Menu

•	Cheese, Grape & Cracker Platter		
	Small Platter (15-20	people)	\$75.00
	Medium Platter (20-	35 people)	\$120.00
	Large Platter (60-70	people)	\$230.00
•	Fresh Sliced Fruit Platter		
	Small Platter (10-15	people)	\$40.00
	Medium Platter (20-	25 people)	\$80.00
	Large Platter (45-50	people)	\$150.00
•	Vegetable & Dip Platter		
	Small Platter (10-15	people)	\$30.00
	Medium Platter (20-	25 people)	\$60.00
	Large Platter (45-50	people)	\$120.00
•	Cocktail Sandwiches		
	Small Platter (10-15	people)	\$50.00
	Medium Platter (20-	25 people)	\$90.00
	Large Platter (45-50	people)	\$140.00
•	Squares & Cookies Platter		
	Small Platter (10-15	people)	\$30.00
	Medium Platter (20-	25 people)	\$60.00
	Large Platter (45-50	people)	\$115.00
•	Steamed PEI Mussels with Lemon & Bu	ıtter	\$10.00/pound
•	Mini Quiche		\$15.00/dozen
•	Bacon Wrapped Scallops		\$36.00/dozen
•	Seafood Chowder Station		\$8.00/person
•	Shrimp Cocktail with Seafood Sauce &	Lemon	\$36.00/dozen
•	Caramelized Onion & Goat Cheese Tar	ts	\$18.00/dozen
•	Crab Cakes with Homemade Tartar Sa	uce	\$48.00/dozen
•	Cheese & Bacon Stuffed Mushroom Ca	aps	\$15.00/dozen
•	Tomato & Basil Bruschetta		\$18.00/dozen
•	Chicken Wings		quote when ordered

Beverages (Prices are per person)

•	Tropical Fruit or Cranberry Punch	\$2.50
	Drink Ticket Prices	
•	House Wine by the Glass	\$7.50
•	Domestic Shots	\$6.00
•	Premium Shots	\$7.00
•	Domestic Bottled Beer	\$6.00
•	Premium Bottled Beer	\$7.50
•	Cocktails	\$7.50

GST + PST APPLICABLE 15% GRATUITY ADDED BEFORE TAX

GST + PST Applicable to above prices

15% Gratuity added to Catering Order

We can adjust price based on need. So if morning or afternoon break isn't required please ask for updated price. Also if you want to substitute breaks we can provide updated pricing also. We have a red seal chef on Staff so any custom option is available so please ask if you are looking for options not included in this Document.