

Hors d'oeuvres Offerings

Minimum of 4 dozen per selection

Cold Selections

Bocconcini and Tomato Bruschetta (V)	\$24.00 Dozen
Potato Blinis with Olive Tapenade (V, VG)	\$24.00 Dozen
Parmesan Rosemary Short Breads with Oven Roasted Tomatoes (V)	\$24.00 Dozen
Caprese Brochette (V, GF)	\$28.00 Dozen
Grilled Mediterranean Bruschetta with Balsamic Drizzle (V, VG)	\$28.00 Dozen
Double Smoked Bacon and Mushroom Ragout on Savoury Short Bread	\$28.00 Dozen
House Smoked Salmon with Avocado Yogurt Puree on Toast Points	\$28.00 Dozen
Cucumber Rounds with Smoked Salmon Mousse & Capers (GF)	\$28.00 Dozen
Garlic Poached Shrimp with Avocado on a Salted Corn Crisp (GF)	\$28.00 Dozen
Prosciutto Wrapped Figs with Sundried Tomatoes and Artichoke Infused Cream Cheese (GF)	\$38.00 Dozen
Beef Carpaccio with Arugula Aioli and Red Onion Marmalade	\$38.00 Dozen
Shrimp and Scallop Ceviche Garnished with Red Pepper and Garlic Citrus Vinaigrette (GF)	\$38.00 Dozen
Mini Pita Bites with Pulled Pork and Sweet Carrot Slaw	\$38.00 Dozen

Hot Selections

Saffron Arancini served with a Roasted Tomato Sauce (V)	\$28.00 Dozen
Cantonese Style Vegetable Spring Rolls with a Sweet Chili Sauce (V, VG)	\$28.00 Dozen
Cauliflower Fritters with Roasted Onion and Tomato Aioli (V, GF)	\$28.00 Dozen
Beef Kafta with Lebanese Garlic Sauce (GF)	\$28.00 Dozen
Asian Baked Chicken Lollipops glazed with Orange Szechuan Sauce	\$28.00 Dozen
Chicken and Roasted Corn Cakes with Yogurt Sauce	\$28.00 Dozen
Mini Crab and Halibut Cakes with Citrus Aioli	\$28.00 Dozen
Baked Brie in Pastry Cups with Spicy Red Pepper Jelly (V)	\$28.00 Dozen
Tandoori Chicken Spiedini with Mango Chutney Glaze (GF)	\$28.00 Dozen
Vegetable Samosas with Cucumber Raita (V, VG)	\$30.00 Dozen
Cajun Chicken Fritters with Creole Dip (GF)	\$30.00 Dozen
Stuffed Dates with Goat Cheese and Chorizo (GF)	\$30.00 Dozen
Wild Mushroom Tart with Pecorino Cheese (V)	\$30.00 Dozen
Honey and Chili Lime Chicken Satays (GF)	\$30.00 Dozen
Beef Brochette with Teriyaki Glaze	\$38.00 Dozen
Shrimp Tempura with Sweet Chili Sauce	\$38.00 Dozen
Pan Seared Sea Scallops with Citrus Beurre Blanc and Onion Crisps	\$38.00 Dozen
Braised Veal Vol-au-vent with Crème Fraîche	\$38.00 Dozen

Reception Offerings

Reception Tables and Self Serve Stations

Minimum 50 people

Windsor Pizza	\$7.95
Assorted Traditional and Gourmet Pizzas (based on 4 pieces per person)	Person
Three Cheese, Roasted Vegetable, Italian Sausage and Pepperoni, and Chicken Alfredo	
Classic Antipasto	\$6.95
Prosciutto, Genoa Salami, Provolone Cheese, Bocconcini, Olives, Roasted Pepper, Marinated Eggplant, Grilled Zucchini, Marinated Mushrooms and Artichokes, and Rolls	Person
*Seafood Antipasto Enhancement to the Classic Antipasto	\$9.25
Poached Calamari, Shrimp and Scallops Marinated with Italian Vinaigrette and Pickled Vegetables	Person
Asian Station	\$12.95
Singapore Noodles, Shrimp Pad Thai, Mushroom Fried Rice with Barbeque Pork and Vegetable Spring Rolls	Person
Mexican Station	\$11.95
Traditionally seasoned Ground Beef, Soft Flour Tortillas, Hand Cut Corn Chips, Shredded Cheese, Lettuce, Tomatoes, Onions, Salsa, Sour Cream and Guacamole	Person
Indian Station	\$7.75
Samosa Chaat & Pani Puri Station	Person
Crispy Samosas and Pani Puri served with Chaat Masala, fresh Cilantro, Tomatoes, Onions, Potatoes and steamed Chickpeas. Served with a Chutney and Yogurt	
Middle East Station	\$15.95
Specialty array of Shish Kabob, Chicken Kabob, Shish Kafta, Beef and Lamb Gyros, Grape Leaves	Person
Mashed Potato Martinis	\$8.95
Garlic Whipped Potatoes and Red Skin Smashed Potatoes with Caramelized Carrots and Leeks. Topping include Sour Cream, Onion Frites, Cheddar Cheese, Blue Cheese and Chives. Served with Chicken and Beef Jus	Person

Reception Offerings

Reception Items and Platters

Platters serve 25ppl

Cheese Display	\$95.00
An Arrangement of Imported and Domestic Cheeses with Specialty Crackers	Platter
Artisan Cheese Display	\$105.00
Hand Crafted Regional Cheeses with Toasted Baguettes	Platter
Display of Fresh Fruits	\$68.00
Fresh Cut Seasonal Fruit with Berries	Platter
Middle Eastern Dip Platter	\$42.00
In House prepared Hummus, Baba Ganoush and Tabbouleh served with Toasted Pita Chips	Platter
St Clair Dip Trio Platter	\$48.00
In House prepared Roasted Red Pepper Hummus, Artichoke Spinach Dip and Roasted Corn Tomato Salsa. Served with Baked Pita Chips	Platter
Tapenade Platter	\$55.00
A Trio of In-House prepared Olive Tapenade served with an assortment of Artisan Bread. Roasted Tomato Basil, Roasted Garlic with Artichoke and Black Olive Tapenade Spreads	Platter
Fresh Crudit� and Dip	\$65.00
Assortment of Fresh Cut Vegetables and House Ranch Dip	Platter
Charcuterie and Cheese Board	\$12.95
Display of Smoked and Cured Meats and Cheeses Served with Jams and Spreads. Hard Salami, Prosciutto, Smoked Ham, Dry-Cured Chorizo, Genoa Salami, Capicola, Mortadella, Summer Sausage with Mustards and Honey. Creamy Brie, Smoked Gouda and Romano Cheeses with Candies Almonds, Pecans, Fig and Cranberry Jams Assorted Bread Sticks and Artisan Stone Crackers	Person
Italian Cheese and Artisan Bread Platter	\$14.95
A beautifully displayed tour de Italy cheese and bread board. Mini Bocconcini, Provolone, Pecorino, Gorgonzola, Fontina and Parmigiano Reggiano with Grissini and Bread Sticks, Sliced Ciabatta, and baked Rosemary and Black Olive Focaccia. Dips to include Fresh Basil, Roasted Garlic and Sundried Tomato Olive Oils	Person
Chilled Colossal Shrimp	Market
Poached Shrimp 16/20 or 21/25 with Zesty Cocktail Sauce and Lemon Wedges	Value
The Orient Sushi Platter	\$98.00
Japanese Nigiri, Maki and Uramaki Rolls served with Spicy Mayo, Wasabi and Ginger. Four dozen with a selection of Golden Dragon, Vegetable, Shrimp Tempura, Tiger, California and Philadelphia	Platter

Prices Subject to Change and Applicable Taxes.

Jan 1,2023

Reception Offerings

Carving Stations

All Carving Stations include Artisan Rolls, Sauces and Condiments

Whole Roasted Beef	Minimum 50 people	\$11.95
Ponderosa Hip of AAA Canadian Beef	Minimum 180 people	\$13.95
Whole Roasted New York Style Beef Striploin	Minimum 25 people	\$18.95
Slow Roasted Whole Prime Rib	Minimum 50 people	\$16.95
Mustard Crusted Lamb Roast with Lamb Jus	Minimum 25 people	\$17.95
Cranberry Apple Stuffed Pork Loin with Dijonaise Sauce	Minimum 25 people	\$12.95
Whole Roast Porchetta with Fennel and Arugula Slaw	Minimum 75 people	Market Value

Action Stations

Minimum 50 people

Oyster Bar

Wild Atlantic Oysters with Lemon Wedges, Assorted Hot Sauces, Horseradish, Mignonette and Cocktail Sauce

Market Value

Pasta Station

Choice of Penne or Farfalle Noodles.

Choice of Sauces include Olive Oil and Garlic, Tomato Blush, Tomato Basil and Alfredo.

Garnishes - Parmesan Cheese, Chilies, Caramelized Onions, Sweet Peppers, Spinach, Sautéed Mushrooms, Chicken Breast and Sausage

\$13.95 Person

Risotto

Italian Rice simmered in Chicken or Vegetarian Stock, sautéed to order with your choice of Shrimp, Chicken Breast, Sausage, Sweet Peppers, Caramelized Onions, Parmesan Cheese and finished with Whole Butter

\$10.95 Person

Jumbo Shrimp Flambé

Pan Seared 16/20 Shrimp in Sambuca or Bourbon with choices of Sweet Peppers, Spanish Onion and Garlic

\$24.95 Person

Sweet Reception Offerings

Dessert Stations

Minimum 50 people

Sweet Table

Assortment of Finger Pastries and Mousse Cups

\$8.95 person

Skyline Pastry Table

Strawberry Romanoff Torte, Chocolate Mousse Torte, Cheesecake, Chocolate and Raspberry Mousse,
Assorted Finger Pastries and Mini Tarts

\$12.95 person

Crepes Station

Traditional French Crepes Served with Wild Berry Compote, Banana Caramel Compote,
Cinnamon Apple Raisin, Peaches, Chocolate Sauce and Crème Anglaise

\$9.95 person

Seasonal Fruit Table

Elegantly Displayed Fresh Cut Fruit and Fruit Carving
Tropical Fruit, Kiwi, Watermelon, Cantaloupe, Honey Dew, Pineapple,
Red and Green Seedless Grapes, Strawberries and Assorted Berries

\$14.95 person

Chocolate Fountain

Warm Flowing Chocolate

Served with Pretzel Sticks, Strawberries, Pineapples, Melon,
Mini Rice Krispy Squares, Sponge Cake and Marshmallows

\$12.95 person

Sundae Bar

French Vanilla Ice Cream served in Tulip Glasses

Candy Sprinkles, Chocolate Sauce, Strawberry Coulis, Toasted Almonds, Chocolate Chips,
Crushed Oreos, Crushed M&Ms, Whipped Cream, Maraschino Cherries and Wafer Cones

\$9.95 person

Traditional Pie Bar

Choose five of the following:

Dutch Apple, Sour Cherry, Rhubarb, Ontario Wild Berry, Cinnamon Peach, Boston Cream,
Banana Cream, Coconut Cream and Pumpkin Harvest

\$8.95 person

Dinner Plated - Soup

Includes Rolls and a Trio of Flavoured Butters, Soup, Salad, Main Course, Dessert, Coffee and Tea Service
Please choose one of the following options per course:

Soups

Roasted Red Pepper

Fire Roasted Red Peppers simmered in a Chicken Stock finished with Fresh Cream and Herbs

Butternut Squash and Pumpkin Seed Pesto

Puree of Honey Roasted Butternut Squash and Double Cream garnished with a Pumpkin Seed Pesto

Italian Wedding Soup

Slow simmered Mini Meat Balls in a Chicken Broth garnished with Acini di Pepe and Herbs

Potato Cheddar

Pureed Yukon Gold Potatoes with Aged White Cheddar garnished with a Cheddar Crostini

Chicken and Potato Dumpling

Hand-made Herbed Potato Dumpling served in a Light Chicken Broth and garnished with Fresh Thyme

Three Onion Bisque

Oven Roasted Leeks, Spanish Onion, Chicken Stock and lightly finished with Cream.

Wild Mushroom and Artichoke Bisque

Oven Roasted Wild Mushrooms and Artichoke Hearts simmered in a Chicken Broth, pureed, and finished with Truffle Oil

Lemon Chicken with Spinach and Orzo

Succulent Chicken pieces in a Lemon Broth garnished with Orzo and Spinach

Roasted Corn Chowder

Oven Roasted Sweet Corn with Double Cream served with a Herb Biscuit.

Soup Enhancement

Add \$1.00 for Enhanced Soup Offerings

Shrimp and Lobster Bisque

A savoury Lobster Stock enriched with Heavy Cream garnished with Lobster and Shrimp

Duo Soups *(Two Soups Split in One Bowl)*

Maple Scented Butternut Squash and Roasted Cauliflower

Roasted Purple Beet and Carrot Ginger

Dinner Plated - Salad

Includes Rolls and a Trio of Flavoured Butter, Soup, Salad, Main Course, Dessert, Coffee and Tea Service
Please choose one of the following options per course:

Salads

Field Greens

Cucumber Wrapped Spring Greens with Grape Tomatoes and Radish Julienne
served with a Balsamic Reduction

Mesclun Salad

Arugula and Mesclun topped with Shaved Asiago, Dried Figs, Grape Tomatoes and toasted Pine Nuts.
Served with an Orange Lavender Vinaigrette

Tuscan Kale Salad

Rainbow Kale, Arugula with Julienne Carrot, Shaved Radish and Toasted Sunflowers
Served with a Lemon Poppyseed Vinaigrette

Signature Caesar

Hearts of Romaine Lettuce Wedge with hand-cut Herbed Croutons, Pancetta,
Parmesan Crisp and drizzled with our Classic Caesar dressing

Pear and Goat Cheese Salad

Spring Greens, Poached Bosc Pears, Crumbled Goat Cheese and Candied Walnuts.
Served with a Red Wine Vinaigrette

Spinach and Strawberry Salad

Baby Spinach, Sugared Almonds, Fresh Strawberries, Julienne Sweet Red Pepper and Shaved Red Onion.
Served with our Homemade Strawberry Vinaigrette

Harvest Salad

Baby Spinach and Boston Bib garnished with Candied Almonds,
Butternut Squash, Roasted Granny Smith Apples and tossed in a Riesling Vinaigrette

Roasted Beet and Apple Salad

Oven Roasted Red and Golden Beets, Mandarin Oranges, Baby Greens, Blue Cheese, Toasted Walnuts,
Macerated Red Onion, Sliced Apple and served with a Tangy Orange Vinaigrette

Dinner Plated - Main Course

Includes Rolls and a Trio of Flavoured Butters, Soup, Salad, Main Course, Dessert, Coffee and Tea Service

Please choose one of the following options.

Chicken Princess

Frenched Chicken Breast stuffed with Asparagus, Sundried Tomato, Gruyere Cheese and Prosciutto.

Accompanied with Potato Dauphinoise, Broccolini with a Herb Velouté

\$54.95

Mediterranean Chicken

Chicken Supreme stuffed with Sundried Tomatoes, Artichokes, Roasted Red Peppers, Olives and Feta Cheese

Accompanied with Pesto Potato Duchess and Broccolini, served with Tomato Demi

\$54.95

Chicken Provençal

Frenched Chicken Breast Encrusted with Herbs de Provence and accompanied with

Whipped Garlic Potatoes, Roasted Mediterranean Vegetables with Roasted Fig Jus

\$54.95

Three Cheese Tuscan Chicken

Lightly Breaded Chicken Supreme stuffed with Fresh Field Tomato, blend of Parmesan, Mozzarella and Romano.

Accompanied with Grilled Polenta, Green Beans Pomodoro and Jus

\$54.95

Chicken Breast Wellington

Pan Seared Chicken Breast with Spinach, wrapped in a Puff Pastry and baked golden brown.

Accompanied by Mini Herbed Potatoes, Ratatouille and Herb Velouté

\$54.95

Manhattan-Glazed Chicken Supreme

Chicken Supreme Marinated with an Orange Bourbon Emulsion, Glazed Baby Stem on Carrot,

Caramelized Onion and Spinach Potato Rösti. Served with a Vermouth Sour Cherry Jus

\$54.95

Citrus Glazed Salmon

Citrus Glazed Atlantic Salmon topped with Tomato, Corn and Avocado Relish

Accompanied with a Rice Cake and Ratatouille stuffed Eggplant Boat

\$58.95

Cajun Salmon

Cajun Crusted Oven Roasted Atlantic Salmon with a Tropical Fruit Salsa

Accompanied with Lemon and Oregano Baby White Skin Potatoes, Ginger Sesame Bok Choy and Carrots

\$58.95

Arctic Char

Soya Glazed Arctic Char with Thyme Roasted Fingerling Potato, Grilled Peppers and Lemon Caper Sauce

\$58.95

Dinner Plated - Main Course

Includes Rolls and a Trio of Flavoured Butter, Soup, Salad, Main Course, Dessert, Coffee and Tea Service

Please choose one of the following options:

Braised Short Ribs

Classic Boneless Braised Short Ribs with Garlic Whipped Potato and French Beans

Served with a Red Wine Jus

\$56.95

Veal Roulade

Slow Roasted Veal Striploin stuffed with Spinach and Cream

Served with a Caramelized Onion Potato Duchess, Candied Root Vegetable and Green Peppercorn Demi Glace

\$55.95

Stuffed Beef Tenderloin Filet

Seared AAA 8oz Beef Tenderloin stuffed with Asiago Cheese

Served with Potato Rosti, Grilled Zucchini, Fire Roasted Peppers and Demi Glace.

\$72.95

Grilled Tenderloin Steak

Thick Cut Aged AAA 8oz Beef Tenderloin topped with Onion Frites

Served with Roast Garlic Duchess Potatoes, French Beans, Herbed Wild Mushrooms and Onion Demi.

\$72.95

Lamb Chops

Seared Four Bone Mustard crusted Lamb Chops

Served with Smashed Red Skin Potatoes, Roasted Garlic Asparagus, and Lamb Jus.

\$74.95

Additional Offerings as a Plate Combination

Chicken Roulade (4oz) \$9.95

Jumbo Citrus Broiled Shrimp (3) - Market Value

Lemon and Herb Basted Lobster Tail - Market Value

Beef Tenderloin Medallion (4 oz.) \$15.95

Additional Offerings Family Style Service (per person)

Veal Florentine \$12.95

Oven Roasted Sliced Beef Striploin \$17.95

Herb Roasted Sliced Beef Tenderloin \$19.95

Dinner Plated - Additional Offerings

Additional Offerings to your Plated Meal

Manicotti

Fresh Egg Pasta filled with Ricotta Cheese and Sautéed Spinach with our own Roma Tomato Blush Sauce
\$6.50

Plated Pasta

Penne or Farfalle Pasta in your choice of Tomato Basil, Mushroom Alfredo or Tomato Blush Sauce
\$6.50

Gnocchi a la Romano

Hand Rolled Potato and Cheese Gnocchi served with your choice of a
Tomato Basil, Mushroom Alfredo or Tomato Blush Sauce
\$7.95

Cheese Tortellini

Hand Formed Egg Pasta stuffed with Italian Cheeses served with a choice of
Tomato Basil, Mushroom Alfredo or Tomato Blush Sauce
Topped with Parmigiano-Reggiano
\$8.95

Vegetable Lasagna

Fresh Egg Pasta layered with Spinach, Mushroom Cream Sauce and Mozzarella Cheese
\$9.95

Family Style Pasta Service as an Enhancement to a Plated Meal

Your Choice of Pasta

Penne Rigate, Farfalle or Rigatoni

You Choice of Sauce

Tomato Basil, Bolognese, Puttensca, Tomato Blush or Tomato with Sausage
\$7.95

Dinner Plated - Vegetarian Offerings

Vegetable Tower

Layered Roasted Vegetables, Portobello Mushrooms, Black Beans,
Potato Rosti served on a bed of Quinoa Pilaf and Tomato Sauce. (Vegan Entrée)

Moroccan Style Stuffed Pepper

A blend of Roasted Mediterranean Vegetable Tagine and Sundried Raisins
Served on a bed of Couscous. (Vegan Entrée)

Goat Cheese Strudel

Oven Baked Phyllo stuffed with Grilled Eggplant, Zucchini, Onions, Roasted Red Peppers,
Goat Cheese Served with Quinoa Pilaf and a Tomato Coulis

Vegetable Jalfrezi

Melange of Peppers, Carrots, Green Beans, Cauliflower and Tomato
in a Creamy Onion Tomato Sauce and served over Basmati Rice Pilaf. (Vegan Entrée)

Roasted Vegetable and Sundried Tomato Arancini

Hand Rolled Panko Crusted Arborio Rice with a Roasted Vegetable stuffing
and served with a Roasted Red Pepper Coulis

Eggplant Slippers

Baby Eggplant stuffed with Herb Crusted Ratatouille on a bed of simmered Bulgar and Lentil Pilaf.
Served with a Grape Tomato Ragout. (Vegan Entrée)

Field Mushroom and Sweet Potato Napoleon

Wilted Baby Spinach, Truffle Scented Sauté of Mushrooms, Baked Tofu and Sweet Potato
with a Roasted Red Pepper Coulis. (Vegan Entrée)

\$41.00 each

Dinner Plated - Desserts

All desserts are prepared in house by our talented Chefs.

Chocolate Caramel Pecan Cheesecake

New York Style Vanilla Cheese Cake topped with our Homemade Chocolate Sauce, Caramel Sauce and Candied Pecans

Decadent Chocolate Molten Cake

Warm Chocolate Cake served with Crème Anglaise and Fresh Wild Berries

Baked Cheesecake Strudel

New Your Style Vanilla Cheesecake wrapped in Phyllo Pastry with Mango and Wild Berry Coulis

Apple Pear Galette

Rustic Caramelized Apple and Pear Tart with Maple Yogurt and Caramel Sauce

Crème Brule

Choose from as Assortment of Flavoured Brulee
Grand Marnier, Chocolate Truffle and Wild Berry

Peach Cobbler

Poached Ontario Peaches with Cinnamon Sugar
Topped with a Golden Brown Buttermilk Biscuit and Vanilla Ice Cream

Berry Charlotte

Genoise Sponge Cake layered with Raspberry Mousse and Ladyfingers topped with Berries

Dessert Enhancement

Additional \$2.50 per person

Signature Chocolate Mousse Glace

Chocolate Mousse on a Brownie Crust with Coffee Anglaise and Fresh Berries
(customized with an edible logo of your choice)

Raspberry Passion Fruit Tart

Flaky Butter Crust filled with Passion Fruit Nectar and Fresh Raspberries.
Layered over top a Mascarpone Cream Base with a Flamed Meringue Top

Family Service

Includes Rolls and a Trio of Flavoured Butters, Coffee and Tea Service

Please choose one of the following options per course

Antipasto Platters

Vegetable

Marinated Eggplant, Grilled Zucchini, Artichokes, Grilled Mushroom, Roasted Red Pepper, Olives, Provolone and Bocconcini

Italian Classic

Prosciutto, Genoa, Provolone, Bocconcini, Olives, Roasted Pepper, Marinated Eggplant and Grilled Zucchini

Choice of Pasta and Sauces

Pasta

Penne Rigate, Farfalle or Rigatoni

Sauce

Tomato Basil, Bolognese, Puttanesca, Tomato Blush or Tomato with Italian Sausage

Salads

Rainbow Kale, Arugula, Shaved Carrot and Radish, Toasted Sunflowers with Lemon Poppyseed Dressing

House Salad with Balsamic or Raspberry Vinaigrette Dressing

Field Greens with Mandarin and Cranberries served with a Lemon Citrus Dressing

Main Course Poultry

Roasted Herb Chicken

Chicken Parmesan with Tomato Basil Sauce

Pan Seared Chicken with a Mushroom Marsala Sauce

Chicken Picatta with Lemon Caper Sauce

Seared Chicken Breast with White Wine Lemon Sauce

Main Course

Sliced Roasted Beef Striploin with Mushroom Jus

Sliced Roasted Pork Loin with Apple Demi

Veal Parmesan with Tomato Basil Sauce

Sliced Veal Roast with Mushroom Jus

Starches

Roasted Herb Potatoes

Whipped Potatoes

Rosemary Smashed Red Potatoes

Tomato-Basil Arancini

Vegetables

Seasonal Medley

Honey Glazed Baby Carrots

Roasted Maple Root Vegetable

Green and Yellow Beans Almandine

Desserts

Decadent Chocolate Molten Cake

Traditional Vanilla Crème Brule

\$59.95 per person

Family Service

Enhancements Served Platter Style

Antipasto

Seafood Antipasto Salad

Poached Calamari, Shrimp and Scallops Marinated with an Italian Vinaigrette
and Pickled Vegetables

\$6.95 selection per person

Salad

Caesar Salad

\$2.95 selection per person

Vegetable Offering

Broccolini

\$2.95 selection per person

Starch Offering

Potato Dauphinoise

Duchess Potato

\$2.95 selection per person

Poultry Offering

Chicken Princess with Fresh Herb Velouté

Mediterranean Chicken with Tomato Demi Glace

Chicken Breast Wellington with Herb Velouté

\$2.95 selection per person

Beef Offering

Herb Roasted Sliced Beef Tenderloin

\$7.50 per person

Dessert Offering

Choose from any of our plated dessert options

\$2.00 per person for Regular Dessert

\$4.50 per person for Enhanced Dessert

Late Night Offerings

Minimum 50 persons

Windsor Pizza

A King Size 32 Slice Pizza with your option of
Cheese, Pepperoni, Hawaiian, Vegetarian, Supreme and Margherita
\$45-55 each

Street Cart

Grilled Deli Style Sausages served with Onions, Peppers and Assorted Mustards
\$5.95 per person

Poutine

Hand Cut French Fries, Cheese Curds with our House Gravy
\$5.95 per person

Slider Bar (Select One)

Pulled Pork, Pulled Chicken with Coleslaw,
Vegetarian or Mini Beef Burgers with Cheese, Mushrooms, Bacon and Condiments
\$6.25 per person

Nacho Bar

Hand Cut Corn Tortilla Chips, Fresh Salsa, Nacho Cheese Sauce, Guacamole,
Seasoned Ground Beef and Sour Cream
\$6.50 per person

Gourmet Grilled Cheese (Choice of Two)

Gruyere, Spinach and Caramelized Onions, Swiss with Sautéed Mushrooms,
Canadian Cheddar with Crispy Bacon or Mozzarella with Basil Pesto
\$6.95 per person

Shawarma

Marinated and Grilled Beef or Chicken.
Served with fresh Lebanese Pita, Onions, Pickled Turnips, Tomato, Lettuce and Garlic Sauce
\$7.95 per person

Pretzel Station

Jumbo Pretzels with choice of Dips.
Gourmet Mustards, Nacho Cheese, Creamy Jalapeno and Smoked Tomato Dipping Sauces
\$8.95 per person

Mac N' Cheese

Elbow Pasta baked in an Aged Cheddar Cheese Sauce.
Served with choice of any three toppings:
Bacon, Pulled Pork, Pulled Beef, Spicy Sausage, Blue Cheese, Crispy Onions, Broccoli
\$9.75 per person