

# Banquet Services

## **Deposit, Payment Policy and Guarantees**

A Series of deposits are required to hold any space. The first deposit of \$1695 plus HST is due at the time of booking. A second deposit of \$2500 plus HST is required 9 months prior to the event date. To ensure the availability of menu items, final menu selections and guest guarantees are required 14 days prior to the event.

Payment is due in full 7 days prior to the event and is based on the established guarantee. For host bars, the cost will be based on an estimated consumption.

## **Ballroom Rental**

Room rental fee includes all china, silver and glassware, tables, chairs, dance floor, risers, podium, microphone and easels. We provide standard white, ivory or black linen tablecloths and linen napkins in a variety of colours White or black skirting for head tables, cake, and gift tables. Complimentary Coat Check is available as weather permits beginning October through April based on 100 guests in attendance.

## **Ballroom Rental Rate**

The rental rate is based on a sliding scale contingent upon the actual number of guests guaranteed. There is a minimum guest count required for events, as set out below. The rental rate currently in effect as set out in Schedule A attached to this Agreement. Final rental rate will be determined by the final guest count.

## **Empty Seat Charge**

A fee of \$16.95 per open seat will be charged based on not attaining the minimum capacity per room.

Rental minimum capacities are as follows:

(i) Saturday minimum guests: Skyline--400, Skyline B--250, Skyline A--150, International - 100

## **Ceremonies**

All Ceremonies will incur a setup fee of \$495.00 for setup and teardown. Rehearsals can be accommodated based on availability and must be booked in advance. For Outdoor Terrace ceremonies we have speakers, and a wireless microphone available for a \$175.00 rental fee.

## **Bartender**

We offer one Bartender per 100-125 guests in attendance. Should you require an additional bartender, a labour fee of \$30.00 per hour will apply with a minimum 3 hour charge.

## **Special Menu Options**

We proudly cater to all guests with dietary and or allergy restrictions. We also have options and pricing available for guests under 10 years of age.

## **Outside Food**

We are a full service catering facility and do not allow outside food or food vendors. If you have a special request please speak with a Client Service Representative.

## **Pastry Table and Cake Cutting**

As an enhancement to dessert service, you may bring in homemade plattered & labeled pastries to be served buffet style. We will provide cutlery, china, paper napkins & service utensils for the buffet for \$1.50 per guest. The client is responsible to platter & label all pastries and provide takeout containers for the pastry table. We are pleased to provide the service of cutting your cake for \$1.50 per slice. This includes china, cutlery & paper napkins. **We are not responsible for platters or items left behind at the end of the event.**

### **Group and Private Menu Tasting**

Throughout the year we offer a group event; for a fee which provides an opportunity to taste a variety of food dishes we offer. Private tastings can also be arranged and are subject to additional fees based on menu requests. Please speak with a Client Service Representative for details about our menu tasting options.

### **Insurance**

Functions with alcohol require liability insurance in the amount of \$2 Million Dollars naming St Clair College as the additional insured. The insurance slip is required 7 days prior to the event.

### **Hours**

The facility hours of operation are Monday to Friday 7am-1am, Saturday 9am-1am and Sunday 9am-5pm. Security fees are applicable for additional hours outside of the regular hours of operation.

### **Vendor Insurance**

All vendors hired by the client or its subcontractors must provide a certificate liability insurance with at least \$2 Million Dollars naming St. Clair College as the additional insured. The insurance slip must be provided 7 days prior to the function.

### **Vendor Set up and Teardown**

Requests for any vendors to be in the building outside of regular hours will incur a \$35.00/hour fee.

### **Bands and DJ's**

All bands are requested to start no earlier than 9pm as to not disrupt other events at the College. All bands and DJ's requiring the freight elevator must be set up prior to 11am on the day of the event.

### **SOCAN Fees and Re Sound**

Functions involving musical entertainment will be charged a mandatory flat fee payable to SOCAN and Re-Sound. Both organizations have established a fee system for all events providing copyrighted music. Charges are based on the maximum occupancy of a rented room and not the number of guests in attendance. Fees range from \$31.31 to \$266.21 and are subject to change.

### **Video Presentation**

Skyline Room A and B are equipped with a ceiling mounted projector and screen that can be rented for video presentations at rates starting at \$175.00.

### **Lobby Furniture**

The common area furniture may be arranged to accommodate any additional space needs that are required but cannot be removed from the area it is in.

### **Decorations**

Affixing to any walls, ceilings, furniture, or fixtures with tape/fasteners/hooks of any kind is prohibited. All pipe and drape placed in the room and found to be covering any exit or fire apparatus must be clearly labeled with the appropriate signage (exit signs must be illuminated). Latex balloons/gloves are not permitted in the college. Should you wish to have balloons at your event they must be made of materials that do not contain latex.

### **Gratuities**

We do not automatically add gratuities. If you wish to thank your servers with a gratuity, you may include it with your final payment or present it directly to the Banquet Supervisor on duty.

# Ballroom Rental

Discounted room rental is offered on Friday. Restrictions apply.

## Alumni Skyline Ballroom AB Combined

### Second Floor

1150 Person Capacity

<u>Number of Guests</u>	<u>Rental Cost</u>	<u>Event Capacity</u>	
600-Above	\$1,895.00	Seated with Head Table & Dance Floor	700
550-599	\$2,095.00	Seated without Dance Floor	900
500-549	\$2,295.00	Cocktail Reception	1150
450-499	\$2,395.00		
400-449	\$2,495.00	Saturday Room Minimum	400
350-399	\$2,795.00		
300-349	\$2,995.00		

## Alumni Skyline Ballroom A

500 Person Capacity

<u>Number of Guests</u>	<u>Rental Cost</u>	<u>Event Capacity</u>	
300-Above	\$1,095.00	Seated with Head Table & Dance Floor	230
275-299	\$1,195.00	Seated without Dance Floor	350
250-274	\$1,295.00	Cocktail Reception	500
225-249	\$1,395.00		
200-224	\$1,495.00	Saturday Room Minimum	150
175-199	\$1,595.00		
150-174	\$1,695.00		
125-149	\$1,895.00		
100-124	\$2,195.00		

## Alumni Skyline Ballroom B

650 Person Capacity

<u>Number of Guests</u>	<u>Rental Cost</u>	<u>Event Capacity</u>	
450-Above	\$1,095.00	Seated with Head Table & Dance Floor	320
400-449	\$1,195.00	Seated without Dance Floor	490
350-399	\$1,295.00	Cocktail Reception	650
325-349	\$1,395.00		
300-324	\$1,495.00	Saturday Room Minimum	250
275-299	\$1,595.00		
250-274	\$1,695.00		
225-249	\$1,895.00		
200-224	\$1,995.00		
175-199	\$2,095.00		
150-174	\$2,295.00		

# Ballroom Rental

*Available Saturday Only*

## International Ballroom ABCD and Viewpoint Terrace Fourth Floor

<u>Number of Guests</u>	<u>Rental Cost</u>	<u>Event Capacity</u>	
320	\$1,295.00	Seated with Dance Floor	170
		Seated without Dance Floor	250
		Cocktail Reception	320
		Saturday Room Minimum	100

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## Dieppe Ballroom AB

	<u>Number of Guests</u>	<u>Rental Cost</u>
Dieppe AB	150-300	\$995.00
Dieppe A	50-140	\$495.00
Dieppe B	50-160	\$495.00

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## Toldo Lounge

	<u>Number of Guests</u>	<u>Rental Cost</u>
Toldo Lounge	80	\$495.00

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## Port of Windsor

	<u>Number of Guests</u>	<u>Rental Cost</u>
Port of Windsor	40	\$495.00

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# Host Bar Option One - Liquor and Beer

St. Clair College Centre for the Arts supplies all liquor, wine and beer.

## Host Open Bar

A host open bar is offered at \$12.95 per person and includes all service requirements associated with the bar including bar staff, bar mixes, pop, juices, condiments and glassware.

Your Client Service Representative can assist you with pricing based on your bar selections.

### Standard Alcohol \$2.95 per 1 oz. Drink

Wisers Whisky	Kahlua
Polar Ice Vodka	Bailey's Irish Cream
Ballantines Scotch	McGuinness Peach Liqueur
Lambs White Rum	Sambuca
Captain Morgan Spiced Rum	McGuinness Cherry Whiskey
Beefeater Gin	Amaretto

### Domestic Beer \$2.95 each

Molson Canadian	Coors Light
Sleeman Original	Sleeman Honey Brown
Sleeman Clear	

### Imported Beer \$3.50 each

Heineken	Corona
Sapporo	

### Cider \$4.50 each

Thornbury Premium Apple Cider

### Nespresso Specialty Coffee Enhancement

Espresso \$2.75	Cappuccino \$3.95
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Alternative Beer, Alcohol & Non Alcoholic Beverages can be added to your event for and additional fee. Please Speak with your Client Service Representative for Details.

# Host Bar Option One - Wine Selection

St. Clair College Centre for the Arts supplies all liquor, wine and beer.  
Bar House Wine Offering is the Pelee Island Chardonnay and Merlot.

## White Wine

Pelee Island Winery, Chardonnay VQA, Ontario	\$20.95
Pelee Island Winery, Sauvignon Blanc VQA, Ontario	\$20.95
Pelee Island Winery, Pinot Grigio VQA, Ontario	\$21.95
Jacobs Creek, Chardonnay, Australia	\$23.95

## Red Wine

Pelee Island Winery, Merlot VQA, Ontario	\$21.95
Pelee Island Winery, Cabernet Sauvignon VQA, Ontario	\$22.95
Pelee Island Winery, Pinot Noir VQA, Ontario	\$22.95
Jacobs Creek Shiraz, Australia	\$25.95

## Sparkling

Pelee Island Winery, Lola Secco Sparkling VQA, Ontario	\$20.95
Pelee Island Winery, Lola Rose Sparkling VQA, Ontario	\$20.95

All Special Ordered Sparkling & Still Wines Will be Charged the Retail Cost Plus a Handling fee of \$12.00 per bottle.

Some restrictions may apply.

# Host and Cash Bar Options

Bar pricing for host and cash option includes tax.

## **Standard Bar Liquor**

Wisers Special Whisky, Polar Ice Vodka, Ballantines Scotch , Beefeater Gin,  
Lambs White and Captain Morgan Spiced Rum

\$6.75 each

## **Liqueur**

Kahlua, Baileys Irish Cream, Peach Schnapps, Sambuca, Cherry Whiskey, Amaretto

\$6.75 each

## **Standard Beer Offerings**

Molson Canadian, Coors Light, Sleeman Original, Clear and Honey Brown

\$6.75 each

## **Imported Beer Offerings**

Heineken, Corona, Sapporo

\$7.25 each

## **Wine Offerings**

Pelee Island Merlot and Chardonnay

Glass

\$6.75 per glass

Bottle

\$34.00 per bottle

Pelee Island Secco VQA Sparkling

\$34.00 per bottle

## **Non Alcoholic Beverages**

Pitcher of Fountain Pop \$14.00 each

Individual Fountain Pop \$2.75 each

Bottled Water \$2.50 each

Juice \$3.00 each

Non Alcoholic Beer \$4.00 each

If cash or host bar sales do not exceed \$500.00, a labour charge of \$300.00 will be added.

# Hors d'oeuvres Offerings

Minimum of 4 dozen per selection

## Cold Selections

Bocconcini and Tomato Bruschetta (V)	\$24.00 Dozen
Parmesan Rosemary Short Breads with Oven Roasted Tomatoes (V)	\$24.00 Dozen
Grilled Mediterranean Bruschetta with Balsamic Drizzle (VG)	\$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 Arugula Bruschetta with Mascarpone & Honey	\$38.00 Dozen
Caprese Brochette (V, GF)	\$38.00 Dozen
Beef Carpaccio with Arugula Aioli and Red Onion Marmalade	\$38.00 Dozen
Double Smoked Bacon and Mushroom Ragout on Savoury Short Bread	\$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 (VG)	\$28.00 Dozen
Cauliflower Fritters with Roasted Onion and Tomato Aioli (V)	\$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
Mini Shepherds Pie	\$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
Chicken Yakitori	\$28.00 Dozen
Vegetable Samosas with Cucumber Raita (V)	\$30.00 Dozen
Cajun Chicken Fritters with Creole Dip	\$30.00 Dozen
Baked Mac & Cheese Crisp	\$30.00 Dozen
Wild Mushroom Tart with Pecorino Cheese (V)	\$30.00 Dozen
Honey and Chili Lime Chicken Satays (GF)	\$38.00 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
Yorkshire Bites	\$38.00 Dozen
Pulled Chicken Enchilada Cup	\$38.00 Dozen

# Reception Offerings

## Reception Items and Platters

Platters serve 25ppl

<b>Cheese Display</b>	\$100.00
An Arrangement of Imported and Domestic Cheeses with Specialty Crackers	Platter
<b>Display of Fresh Fruits</b>	\$68.00
Fresh Cut Seasonal Fruit with Berries	Platter
<b>Middle Eastern Dip Platter</b>	\$48.00
In House prepared Hummus, Baba Ghanoush, and Tabbouleh served with Toasted Pita Chips	Platter
<b>St Clair Dip Trio Platter</b>	\$55.00
In House prepared Roasted Red Pepper Hummus, Artichoke Spinach Dip and Roasted Corn Tomato Salsa. Served with Baked Pita Chips	Platter
<b>Tapenade Platter</b>	\$60.00
A Trio of In-House prepared Olive Tapenades served with an assortment of Artisan Bread. Roasted Tomato Basil, Roasted Garlic with Artichoke and Black Olive Tapenade Spreads	Platter
<b>Fresh Crudit� and Dip</b>	\$67.00
Assortment of Fresh Cut Vegetables and House Ranch Dip	Platter
<b>Charcuterie and Cheese Board</b>	\$14.95
Display of Smoked and Cured Meats and Cheeses Served with Jams and Spreads. Hard Salami, Smoked Ham, Dry-Cured Chorizo, Genoa Salami, Capicola, Mortadella, Summer Sausage with Mustards, and Honey. Creamy Brie, Smoked Gouda and Romano Cheeses with Candied Almonds, Pecans, Fig and Cranberry Jams Assorted Bread Sticks and Artisan Stone Crackers	Person
<b>Italian Cheese and Artisan Bread Platter</b>	\$14.95
A Beautifully Displayed Variety of Italian 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
<b>Chilled Colossal Shrimp</b>	Market
Poached Shrimp 16/20 or 21/25 with Zesty Cocktail Sauce and Lemon Wedges	Value
<b>The Orient Sushi Platter</b>	\$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

# 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

### **Italian Wedding**

Slow simmered Mini Meatballs in a Chicken Broth, garnished with Acini di Pepe and Herbs

### **Potato Cheddar**

Pureed Yukon Gold Potatoes with Aged White Cheddar in a Chicken Broth 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

### **Soup Enhancement**

Add \$1.95 for Enhanced Soup Offerings

### **Shrimp and Lobster Bisque**

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

### **Lemon Chicken with Spinach and Orzo**

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

### **Butternut Squash and Pumpkin Seed Pesto**

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

### **Roasted Corn Chowder**

Oven Roasted Sweet Corn, Chicken Broth & Double Cream served with a Herb Biscuit.

### **Roasted Red Pepper**

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

### **Duo Soups (*Two Soups Split in One Bowl*) Add \$3.00**

Maple Scented Butternut Squash, Roasted Cauliflower, Chicken Broth & Double Cream

Roasted Purple Beet and Carrot Ginger, Chicken Broth & Double Cream

# 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 Dressing

### **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 Crostini, Pancetta,  
Parmesan Crisp and drizzled with our Classic Caesar Dressing

### **Spinach and Strawberry Salad**

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

### **Panzanella Salad**

Sweet Butternut Squash, Herb Croutons, Cucumbers, Bell Peppers and Bermuda Onion  
tossed with our House Balsamic Dressing served on a Bed of Spicy Arugula

## Salad Enhancement

Add \$1.95 for Enhanced Salad Offerings

### **Sunburst Salad**

Soaked Dried Cranberries Tossed with Mesclun Mixed Greens, Sliced Roasted Almonds  
and Crumbled Goat Cheese Served with a Raspberry Vinaigrette

### **Pear and Goat Cheese Salad**

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

### **Harvest Salad**

Baby Spinach and Boston Bib garnished with Candied Almonds,  
Dehydrated Butternut Squash & Granny Smith Apple, tossed in a Riesling 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 an Herb Velouté  
\$59.95

### **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  
\$59.95

### **Chicken Provençal**

Frenched Chicken Breast Encrusted with Herbs de Provence and accompanied with  
Whipped Garlic Potatoes, Roasted Mediterranean Vegetables with Roasted Fig Jus  
\$59.95

### **Spinach and Artichoke Chicken Supreme**

Chicken Supreme Stuffed with Baby Spinach, Artichoke and Herbed Cream Cheese  
Accompanied with Sweet Potato Duchess, Yellow and Green Bean Almondine with a Dijon Velouté  
\$59.95

### **Caprese Chicken Supreme**

Chicken Supreme stuffed with Vine Ripe Tomatoes Fresh Basil and Buffalo Mozzarella  
Accompanied with Herbed Risotto and Heirloom Carrot Medley & Tomato Velouté  
\$59.95

### **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  
\$64.95

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### **Citrus Glazed Salmon**

Citrus Glazed Atlantic Salmon topped with Tomato, Corn and Avocado Relish  
Accompanied with a Rice Cake and Ratatouille stuffed Eggplant Boat  
\$59.95

### **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  
\$59.95

### **Shanghai Salmon**

Teriyaki Glazed Atlantic Salmon with an Asian Mix of Vegetables  
Accompanied with Jasmine Rice Pilaf Tower and Steamed Baby Bok Choy Citrus Sauce  
\$59.95

## 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

\$62.95

### **Pepper Crusted Steak**

Grilled Sirloin Steak Served with Buttered Asparagus, Loaded Stuffed Potato and Mushroom Jus

\$62.95

### **Manhattan Beef Striploin**

Pan Seared Manhattan cut Beef Striploin Served with Buttered Asparagus, Loaded Stuffed Potato and Mushroom Jus

\$69.95

### **Lamb Chops**

Seared Four Bone Mustard crusted Lamb Chops

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

\$74.95

### **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

\$87.95

### **Additional Offerings as a Plate Combination**

Chicken Roulade (4oz) \$9.95

Jumbo Citrus Broiled Shrimp (3)- Market Price

Lemon and Herb Basted Lobster Tail - Market Price

Beef Tenderloin Medallion (4 oz.) - Market Price

### **Additional Offerings Family Style Service (per person)**

Veal Florentine \$14.95

Oven Roasted Sliced Beef Striploin \$17.95

Herb Roasted Sliced Beef Tenderloin \$21.95

# 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 Grated 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, Puttanesca, 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 & Gluten Free 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**

Mélange of Peppers, Carrots, Green Beans, and Cauliflower  
in a Creamy Onion Tomato Sauce, 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 & Gluten Free 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 Cheesecake topped with our Homemade Chocolate Sauce,  
Caramel Sauce and Candied Pecans

## **Triple Chocolate Mousse**

White Chocolate, Dark Chocolate & Milk Chocolate Mousse Layered on a Brownie Nutella Base  
and Topped with a Buttercream Rosette

## **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 a Maple Yogurt and Caramel Sauce

## **Crème Brûlée**

Choose from an Assortment of Flavoured Brûlée  
Classic Vanilla, Grand Marnier, Chocolate Truffle and Wild Berry

## **Tiramisu Tart**

Housemade Tart Shell with Chocolate Ganache & Mascarpone Cream Cheese Topped with  
a Buttercream Rosette & Tuile Crisp

## **Lemon Panna Cotta**

Lemon Panna Cotta topped with Fresh Raspberries & Orange Segments on a Crème Anglaise  
and Wild Berry Coulis

## 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 Flame Kissed 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

## Choice of Salad

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 (Please Select two Options)

Roasted Herb Chicken

Chicken Saltimbocca

Chicken Parmesan with Tomato Basil Sauce

Sliced Roasted Beef Striploin with Mushroom Jus

Pan Seared Chicken with a Mushroom Marsala Sauce

Sliced Roasted Pork Loin with Apple Demi

Chicken Piccata with Lemon Caper Sauce

Veal Parmesan with Tomato Basil Sauce

Seared Chicken Breast with White Wine Lemon Sauce

Sliced Veal Roast with Mushroom Jus

## Starches & Vegetables (Please Choose One of Each)

Roasted Herb Potatoes

Seasonal Medley

Whipped Potatoes

Honey Glazed Baby Carrots

Rosemary Smashed Red Potatoes

Roasted Maple Root Vegetable

Tomato-Basil Arancini

Green and Yellow Beans Almandine

## Desserts

Chocolate Mousse Served in a Champagne Coupe

Traditional Vanilla Crème Brûlée

\$64.95 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 per person

## Vegetable Offering

Broccolini

\$2.95 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

\$3.95 selection per person

## Beef Offering

Herb Roasted Sliced Beef Tenderloin or Braised Short Rib

\$7.95 selection per person

## Fish Offering

4oz Citrus Glazed Salmon

\$6.95 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

# Sweet Reception Offerings

## Dessert Stations

Minimum 50 people

### **Sweet Table**

Assortment of Finger Pastries and Mousse Cups

\$11.95 Per Person

### **Skyline Pastry Table**

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

\$13.95 Per Person

### **Live Crepes Station**

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

\$10.95 Per 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 Per Person

### **Chocolate Fountain**

Warm Flowing Chocolate

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

\$14.95 Per 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

\$10.95 Per 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

\$ 10.95 Per Person

# Late Night Offerings

**Minimum 50 persons**

## **Windsor Style Pizza**

A King Size 32 Slice Pizza with your option of  
Cheese, Pepperoni, Hawaiian, Vegetarian, Supreme or Margherita  
\$55- \$65

## **Street Cart**

Grilled Deli Style Sausages served with Onions, Peppers, and Assorted Mustards  
\$6.95 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  
\$6.50 per person

## **Nacho Bar**

Hand Cut Corn Tortilla Chips, Fresh Salsa, Nacho Cheese Sauce, Guacamole,  
Seasoned Ground Beef and Sour Cream  
\$7.50 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 (Choose 2)  
Gourmet Mustards, Nacho Cheese, Creamy Jalapeno, Smoked Tomato  
\$6.95 per person



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