



ESTATES • OF  
SUNNYBROOK

# *Menu Selections*

# Menu Selections

## Breakfast Selections – Served Buffet Style

### THE CONTINENTAL

\$ 16.50/ PER GUEST

Seasonal fruit salad  
French butter croissants, chocolate croissants,  
raisin Danish pastries, scones, assorted muffins  
Sweet butter, individual preserves  
Fresh orange juice  
*Illy* coffee and tea

### THE FLORIDA

\$ 17.00/PER GUEST

Seasonal fruit salad  
Warm bagels, low fat cream cheese, smoked salmon  
cream cheese, butter, preserves  
Fresh orange juice  
*Illy* coffee and tea

### THE KILGOUR

\$ 17.50/PER GUEST

Seasonal fruit salad  
Individual fruit flavoured yogurt  
House-made granola  
Assorted coffee cakes  
Fresh orange juice  
*Illy* coffee and tea

### THE RIVERSIDE

\$ 24.50/PER GUEST

Omelettes with choice of fillings  
(filling selection must be made in advance/one selection per group)  
Smoked ham, Italian sausage  
Asparagus, sautéed mushrooms, green onions, tomatoes, roasted peppers  
Aged white cheddar, goat cheese, Swiss cheese  
Potato latkes with apple butter  
Smoked side bacon  
Seasonal fruit salad  
Butter croissants, sweet butter  
Fresh orange juice  
*Illy* coffee and tea

# Menu Selections

## THE BAYVIEW

\$ 22.00/PER GUEST

Seasonal fresh fruit  
Butter croissant, fruit Danish, and assorted muffins  
Farm-fresh scrambled eggs  
Smoked bacon, and grilled farmer sausage  
Home fried potatoes  
Grilled tomatoes  
*Illy* coffee, tea and assorted juices

## THE VALLEYANNA

\$ 21.00/PER GUEST

Seasonal Fresh Fruit  
Large butter croissants filled with cheddar cheese and scrambled eggs  
Cheese croissants filled with spinach, smoked salmon and scrambled eggs  
Potato Lyonnaise  
*Illy* coffee, tea and assorted juices

## Enhancements to Your Breakfast Selection

(Prices listed are per serving/per guest)

Seasonal fruit salad	\$ 4.75
Fresh fruit skewers with maple yogurt dip	\$ 3.50
Individual fruit yogurt cups	\$ 3.50
Croissants & Danish pastries	\$ 3.25
Assorted large muffins	\$ 3.55
Scones with fruit preserves and sweet butter	\$ 4.50
Warm bagels with cream cheese	\$ 4.50
Two eggs, scrambled	\$ 3.25
Poached eggs on English muffin	\$ 6.50
Sliced smoked salmon	\$ 8.00
Smoked side bacon	\$ 3.25
Grilled Canadian back bacon	\$ 5.00
Chicken sausage patties	\$ 4.00

# Menu Selections

## Conference Breaks

### BEVERAGES

(Unless otherwise indicated, prices listed are per serving/per guest)

Selection of teas, regular and decaffeinated coffee	\$ 2.85
Assorted juices – orange, apple, cranberry, pineapple, grapefruit, tomato	\$ 14.00 /LITRE
House-made lemonade	\$ 14.00/LITRE
House-made iced tea	\$ 13.00 /LITRE
San Pellegrino sparkling water	\$ 7.25/750 ML OR \$3.85/250 ML
Bottled spring water	\$ 1.75/500 ML
Perrier	\$ 7.25/750 ML
Evian	\$ 7.50/LITRE
Assorted soft drinks (Pepsi, Diet Pepsi, ginger ale, 7-Up)	\$ 2.95
Assorted sparkling juices	\$ 3.85
<i>Illy</i> espresso	\$ 3.45
<i>Illy</i> cappuccino	\$ 4.35

### SWEET SNACKS

(Unless otherwise indicated, prices listed are per serving/per guest)

Fresh fruit and yogurt smoothies	\$ 4.50
Seasonal fruit platter	\$ 4.25
Fresh fruit skewer with maple yogurt dip	\$ 3.50
Selection of freshly baked coffee cakes: lemon poppy seed, banana, apple cinnamon, cranberry apricot	\$ 3.00 /SLICE
Freshly baked cookies: double chocolate, oatmeal raisin, peanut butter, chocolate chip, white chocolate macadamia nut	\$ 16.50/DOZEN
Mini butter tarts	\$ 3.00/PIECE
Granola bars	\$ 4.00/PIECE

### SAVOURY SNACKS

(Unless otherwise indicated, prices listed are per serving/per guest)

Selection of Canadian cheeses, crackers, seedless grapes	\$ 9.00
Market selection of local, Québec farmhouse and European cheese	\$ 14.00
Tortilla chips, guacamole, salsa	\$ 18.00/BOWL
Deluxe mixed nuts	\$ 28.00/LB
Salted pretzel twists	\$ 8.00/BOWL
White cheddar popcorn	\$ 8.00/BOWL
Kettle style potato chips, sour cream chive dip	\$ 11.00/BOWL

# Menu Selections

## Conference lunches - Buffet style

(Prices listed are per guest – minimum 6)

\*Add to any Conference Lunch or Dinner: Soup of the day \$ 4.00

### MEDLEY OF SANDWICHES

\$ 27.00

Tossed salad, house vinaigrette

Assorted sandwiches

- Roasted turkey breast on country grain, Emmenthal, arugula, dijonnaise
- Roast beef on garlic toasted baguette, provolone, horseradish cream, lettuce, tomato
- Albacore tuna salad, buckwheat seedlings, brioche
- Sautéed salmon cakes on sesame roll, shrimp rémoulade, chard sprouts
- Devilled egg salad on butter croissant
- Vegetarian tortilla wrap, chickpea hummus, Japanese eggplant, baby zucchini, roasted peppers, organic sprouts

Kosher style dill pickles

Kettle style potato chips

Chef's choice daily dessert

Fresh fruit platter

### FAJITA FIESTA

\$ 25.00

Tossed salad, lemon herb vinaigrette

Assemble your own fajita from the following:

- Warm flour tortillas
- Ancho pepper rubbed flatiron steak
- Cilantro Black bean rice
- Charred sweet peppers and onions
- Grated pepper Jack cheese
- Sour cream, guacamole, tomato coriander salsa, lime wedges, hot sauce

Dark chocolate brownies

### MEDITERRANEAN MIX

\$ 35.00

Romaine salad, Caesar dressing

Provençal herb & lemon roasted chicken breast, balsamic glazed grilled peppers

Grilled cold water ocean trout, artichoke and green olive tapenade

Ancient grain salad, feta cheese, mint

Assorted vegetable antipasto platter

Chef's choice daily dessert

Fresh fruit platter

# Menu Selections

## **CHINESE STIR-FRY**

\$ 30.00

Tossed salad, cucumber, daikon radish, orange sesame vinaigrette  
Spring rolls, plum dip  
Grilled beef tenderloin skewers, toasted peanuts, ginger, garlic,  
*Ketjap Manis* (sautéed lemon chili chicken)  
Wok stir-fried vegetables  
Basmati rice  
Chef's choice daily dessert  
Fresh fruit platter

## **BUFFET SELECTION OF OPEN-FACE SANDWICHES**

\$ 29.00

Tossed baby greens, honey wasabi vinaigrette  
Deluxe open face sandwiches on artisanal breads  
Smoked chicken and mango salad on multigrain  
Roast turkey breast Dijon mayonnaise on whole wheat  
Albacore tuna salad with capers on pumpernickel  
Smoked salmon and herb cream cheese on dark rye  
Rare roast beef, horse radish mayonnaise on crisp baguette  
Egg salad, butter lettuce on 11-grain loaf  
Roasted vegetables on mini butter croissant  
Iced crudités herb sour cream dip  
Fresh fruit platter  
Assorted mini pastries and squares

## **GRILLED ATLANTIC SALMON BUFFET**

\$ 35.00

Bread basket with artisanal rolls, sweet butter  
PEI potato salad, Pommery mustard dressing  
Micro green salad, tomato balsamic vinaigrette  
Herb marinated grilled Atlantic salmon, pesto drizzle (hot)  
Steamed autumn vegetables with sea salt  
Red potatoes with dill butter  
Warm bread pudding, rum caramel sauce

## **NEW YORK DELICATESSEN-STYLE BUFFET**

\$ 27.00

Classic caesar salad with toasted croutons and garlic olive oil dressing  
Shaved corned beef served with assorted rye breads and mustards  
Oil & vinegar coleslaw  
New potato salad  
New York-style cheese cake  
Assorted berry compotes

# *Menu Selections*

## **CHEF'S CHOICE DAILY**

**LUNCH**

\$ 37.00/ PER GUEST (MINIMUM 20)

**DINNER**

\$ 40.00/ PER GUEST (MINIMUM 20)

The Chef's menu changes daily but always includes:

Bread basket with sweet butter

Garden green salad, house vinaigrette

Selection of fresh market greens salads

Hot entrées – chicken, salmon, vegetarian

Vegetable and pasta side dishes

Chef's choice daily dessert

# Menu Selections

## Chef's Selections – Plated Lunches

(Prices listed are per guest – minimum 10)

### CARIBBEAN

\$ 30.00

Black bean soup, toasted cumin crème fraiche, tomatillo relish

Dry-rub barbecue chicken breast, grilled pineapple, papaya, mango salad, fried plantain chips

OR

Caribbean curried vegetable and bean stew, steamed rice, fried plantain chips

Vanilla, coconut crème caramel

Coffee and selection of imported teas

### ITALIAN

\$ 28.00

Caesar salad, roasted garlic, Asiago dressing

House-made linguine, basil pesto chicken, grilled fennel, charred peppers, shaved Padano

OR

House-made linguine, basil pesto, roasted eggplant, vine tomato, charred peppers, shaved Padano

Tiramisu with espresso coffee sauce

Coffee and selection of imported teas

### FRENCH

\$ 33.00

French onion soup, Gruyere crouton

Steak frites – grilled flatiron steak, crisp russet potato fries, roasted garlic, chive and black pepper aioli

OR

Free-formed lasagne, sautéed spinach, roasted garlic, basil-stewed tomato, goat cheese

Apple tarte tatin

Coffee and selection of imported teas

### GREEK

\$ 27.00

Mixed salad greens with kalamata olives, cucumber, feta, oregano dressing

Lamb shank risotto, baby spinach and sundried tomato

OR

Eggplant lasagne, stewed tomato and goat cheese

Ricotta honey and phylo bundle

Tea and coffee

# Menu Selections

## **PLATED SALMON LUNCH**

\$ 29.00

Chopped Salad with blue cheese, crisp bacon and butter milk dressing

Steamed Atlantic salmon lemon caper, buttered seasonal vegetables and baby potatoes

**OR**

Spinach ricotta, basil cream sauce, tomato compote

Lemon mousse with blueberry cream

Tea and coffee

**Note:** If you prefer your guests to choose their entrée on site, a surcharge of \$8.00/per guest will apply for groups of 25 or more.

# Menu Selections

## Cocktail Reception – Canapés

### **COLD**

\$ 3.30/PIECE

Thai vegetable salad roll, black bean dip  
Foie gras mousse, crisp ficelle toast, apricot and fig compote  
Serrano ham wrapped asparagus, lemon aioli  
Smoked salmon pinwheel pumpernickel crisp, herb goat cheese  
Oven-dried tomato and bocconcini skewer  
Ginger vegetables, tuna tartar spoon, crisp wonton  
Black cod croquette with dill aioli  
Lobster salad in mini pita

### **HOT**

\$ 3.30/PIECE

Charred rare beef, fried shallot crisps, Roquefort cheese toasts  
Caribbean jerk chicken skewer, passion fruit dip  
Warm goat cheese, sweet onion, butter pastry cups  
Crispy fried vegetable roll, sweet chili dip  
Indian vegetable samosas, coriander yogurt dip  
Moroccan spiced lamb chop, mango chutney  
Prawn tempura, chili aioli  
Angus beef burger, onion, truffle aioli  
Crab cake, dill, caper mayonnaise  
Seared scallop, citrus butter, potato straw

## Cocktail Reception – Additional Cocktail Items

### **SEASONAL VEGETABLE CRUDITÉS**

Roasted red pepper hummus

\$ 3.30/PER GUEST

### **MARKET SELECTION OF LOCAL, QUÉBEC**

#### **FARMHOUSE AND EUROPEAN CHEESE**

Grapes, nuts, assorted bread, crisps, crackers

\$ 12.00/PER GUEST

#### **DELI CHEESE TRAY**

Assorted sliced sandwich cheese, artisanal rolls

\$ 6.00/PER GUEST (MINIMUM 10)

#### **DELI MEAT PLATTER**

Assorted cold cuts, shaved roast beef, turkey, pickles, mustards,  
sliced tomatoes, pepper mayonnaise, artisanal rolls

\$ 12.00 PER GUEST (MINIMUM 10)

# Menu Selections

## **MEDITERRANEAN DIPS**

Black olive tapenade, hummus, roasted red pepper goat cheese, artichoke Asiago, cucumber yogurt \$ 6.75/ PER GUEST

## **CARVED SIDE OF APPLEWOOD SMOKED SALMON**

Bread crisps, pumpernickel rounds, potato pancakes, traditional pickle garnishes \$ 160.00 (SERVES 30)

## **ASSORTED 12" THIN CRUST GOURMET PIZZA**

\$ 19.00/EACH

## **YUKON GOLD POTATO AND SWEET POTATO FRIES**

Sea salt, house-made ketchup, malt vinegar \$ 6.00/ PER GUEST

## **POUTINE**

Yukon gold potato fries and cheese curds, assorted gravies, caramelized onions, sour cream, vegetable chili \$ 8.00/PER GUEST (MINIMUM 20)

## **NOODLE BOXES**

Stir-fried Lo Mein noodles, beef, chicken, shrimp, crisp steamed vegetables, served in individual packages with chopsticks \$ 10.00/PER GUEST (MINIMUM 30)

## **NIGIRI AND MAKI SUSHI PLATTER**

Shoyu, gari, wasabi \$ 325.00/PLATTER (80 PIECES)

## **SHRIMP COCKTAIL**

Chilled poached jumbo shrimp, traditional cocktail sauce and lemon \$ 275.00 (50 PIECES)

## **Cocktail Reception – Chef Attended Stations**

### **FRESH SHUCKED OYSTERS**

A variety of market fresh oysters, complementary condiments \$ 6.00/EACH (MINIMUM 50)

### **CARVED LEG OF LAMB**

Herb garlic crust, tzatziki, grilled pita bread \$ 145.00 (SERVES 20)

### **SLOW ROASTED RIB-EYE BEEF**

Artisanal bread & rolls, roast beef jus, whole grain mustard, horseradish \$ 420.00 (SERVES 40)

### **BLACK PEPPER ROASTED BEEF TENDERLOIN**

Red wine shallot reduction, Pommery mustard, grated horseradish, cornichons \$ 320.00 (SERVES 20)

# Menu Selections

## **WHOLE ROASTED TURKEY**

Fresh cranberry sauce, rolls, pan gravy

\$ 265.00 (SERVES 30)

## **MAPLE-GLAZED SMOKED COUNTRY HAM**

Assorted pickles, mustards, country breads

\$ 270.00 (SERVES 50)

## **CEDAR PLANK GRILLED PACIFIC SALMON**

Maple sugar glaze, stone-ground mustard, house-made corn relish

\$ 120.00 (SERVES 12)

## **RISOTTO**

Asparagus, wild mushrooms, smoked chicken, shrimp,  
fresh herbs, tomatoes, Parmesan cheese

\$ 16.00/PER GUEST (MINIMUM 20)

## **CHEF-CARVED PORKETTA (SEASONED ROAST PORK)**

Italian breads, roasted pepper, caramelized onion, arugula

\$ 250.00 (SERVES 30)

## **PASTA**

Penne with Italian sausage, baby spinach, grilled vegetables, olives,  
Parmesan cheese.

Fusilli with Parmesan cheese, goat cheese, Italian sausage,  
tiger shrimp, olives, fresh herbs, grilled vegetables, extra virgin  
olive oil, San Marzano tomato sauce, garlic cream

\$ 19.00/PER GUEST

## **GOURMET GRILLED CHEESE SANDWICHES**

Organic, whole grain, artisanal breads with domestic and imported  
farmhouse cheeses plus Serrano ham, Italian salami, smoked bacon,  
arugula, roasted peppers, apples, figs, tomatoes, avocado

\$ 12.00/PER GUEST

## **Cocktail Reception – Themed Stations**

### **MEDITERRANEAN STATION**

\$ 28.00/PER GUEST

Warm fig, prosciutto and Gorgonzola flatbread

Assorted crostini

- Chopped tuna, capers, lemon
- Vine-ripened tomato, basil, garlic, olives
- Peppers, arugula, fontina
- Kalamata olive tapenade, Padano, pancetta crisps

Garlic rosemary grilled lamb skewers, cucumber yogurt dip

Marinated seafood – grilled calamari, shrimp, octopus

Cured meat board, assorted olives, marinated vegetables,  
crumbled Parmesan, assorted breads

# Menu Selections

## **SOUTHERN STATION**

\$ 28.00/PER GUEST

Blue corn, pecan crusted catfish, spicy shrimp rémoulade  
Bourbon molasses glazed pork cocktail ribs  
Carved flatiron steak,  
Warm tortillas, green and red tomato salsa, skillet peppers, lettuce, jack cheese  
Sweet potato cayenne crisps, lime mayo dip  
Annatto chicken skewers, avocado salsa

## **ASIAN STATION**

\$ 30.00/PER GUEST

Tempura vegetables, soya ponzu dip  
Vietnamese duck and vegetable rice paper rolls, hoisin plum dip  
Shrimp spring rolls, sweet chili dip  
Sweet and sour stir fry chicken, baby bok choy, bean sprouts  
Tuna sushi rolls, wasabi, avocado  
Red Thai barbecue beef and ginger skewers  
Banana leaf steamed rice

## **SEAFOOD STATION**

\$ 38.00/PER GUEST

Poached shrimp cocktail, parsley, lemon vinaigrette,  
classic horseradish dip  
Pan fried pickerel, smoked bacon, celery whipped potato  
Sesame seared tuna cake, chive, ginger, crispy green bamboo shoot rice cake  
Market oysters in the half shell, assorted condiments  
Lobster grilled cheese sandwiches

# Menu Selections

## Buffets

### **BREAKFAST BRUNCH BUFFET**

\$ 45.00/PER GUEST (MINIMUM 30)

Artisan bread basket – bagels, tea breads, breakfast pastries,  
sweet butter, preserves

Mixed organic green salad, lemon poppy seed dressing

Vine-ripened tomatoes, basil marinated cherry bocconcini

Omelette station

- Smoked ham, salmon
- Asparagus, diced tomato, mushrooms, spring onions, fresh herbs
- Emmenthal, aged cheddar, mild goat cheese
- Tahitian vanilla French toast, pure maple syrup, blueberry compote
- Potato pancakes, apple butter, crème fraîche

Seasonal fruit salad

Assorted cookies, biscotti, bars and squares

Sorbet, ice cream in chocolate cups

Coffee and selection of imported teas

### **AFTERNOON TEA BUFFET**

\$ 33.00/PER GUEST (MINIMUM 20)

Selection of gourmet and open-faced sandwiches

- Smoked salmon, pickled beet relish pinwheels
  - Cucumber watercress triangles
  - Mini croissant of chicken salad, apples, almonds
  - Smoked Black Forest ham, Gruyere, pommery aioli
  - Shaved roast beef, aged cheddar, arugula, horseradish, pickle
  - Signature Egg salad, sprouts
  - Albacore tuna salad, chives, chive aioli
  - Baby shrimp salad, wasabi, cilantro

Seasonal vegetable crudités, lemon hummus dip

Mini assorted fruit tarts, French pastry and mini cookies

Chocolate dipped strawberries

Assorted biscotti

Coffee and selection of imported teas

# Menu Selections

## **MCLEAN BUFFET**

\$ 43.00/PER GUEST (MINIMUM 20)

Artisan bread basket, sweet butter

Mixed organic greens, house-made vinaigrette and Yukon gold potato salad

Multigrain salad – quinoa, Puy lentils, red wehani, wild rice, feta cheese, mint

Heirloom tomato and cucumber salad, preserved tomato vinaigrette

Provencal herb roasted chicken, caramelized cippolini onion, Cabernet pan jus

Seared salmon, leek confit, red pepper butter, wilted spinach

Basmati rice, toasted almonds, lemon chive butter

Spinach and ricotta filled manicotti, roasted red pepper, and plum tomato coulis

Steamed market vegetables

Seasonal fruit platter

Strawberry rhubarb crumble, vanilla ice cream

Coffee and selection of imported teas

## **VAUGHAN BUFFET**

\$ 55.00/PER GUEST (MINIMUM 40)

Artisan bread basket, sweet butter, extra virgin olive oil

Mini vegetable wrapped salad, lemon poppy seed vinaigrette

Village salad – vine-ripened tomato, cucumber, sweet peppers, kalamata olives,

Greek feta, oregano red wine vinaigrette

Herb marinated mushrooms

Grilled vegetables, basil drizzle, antipasto

Grilled asparagus, smoked chicken risotto fritters, saffron aioli

Slow roasted carved beef striploin, caramelized onion jus, grated horseradish, selection of mustards

Pan fried sole, melted leek hearts, honey mushrooms

Crushed red skin potatoes, sour cream, chives

Pasta, roasted garlic, spinach, diced roma tomatoes

Steamed seasonal vegetables, herb butter

Seasonal fruit platter

Individual fruit cobblers

Your choice of 3 items from the sweet table selections

Coffee and selection of imported teas

# Menu Selections

## TRADITIONAL BUFFET

\$ 90.00/PER GUEST (MINIMUM 50)

Artisan bread basket, sweet butter, extra virgin olive oil, red pepper spread

Artichoke dip, grilled flatbreads

Canadian cheese selection

Charcuterie assortment – cold patés, terrines, sausages, game meats

Antipasto platter – grilled vegetables, marinated olives, portobello mushrooms, tuna stuffed peppers

Romaine heart and grilled radicchio salad, crumbled Roquefort, sherry vinaigrette

Assorted smoked fish platter

Seafood presentation – cold poached tiger shrimp, marinated calamari, mussel and scallop salad

Vine-ripened tomatoes, baby mozzarella, arugula, olive drizzle

Roasted asparagus, Serrano ham, lemon Asiago drizzle

Marinated lingot bean salad, fennel, yellow tomatoes, tarragon vinaigrette

Carved beef tenderloin, Marsala wine, porcini mushroom sauce

Roast young lamb, olives, watercress, tomato garlic vinaigrette

Parmesan crusted chicken cutlet, lemon, caper, sweet pepper butter sauce

Pan seared white fish fillets, leek confit, chive butter

Rosemary roasted medley of vegetables

House-made ravioli, tomato basil sauce, shaved Parmesan cheese

Roasted new potatoes, garlic, crisp pancetta

Seasonal fruit and berries

Your choice of 4 items from the sweet table selections

Selection of ices and ice cream in chocolate cups

Espresso and cappuccino bar

# Menu Selections

## Plated Meals

To offer your guests a choice of main course, please note: a minimum of 20 adult guests is required, a maximum of two meat and one vegetarian main course may be offered, all guests must have the same appetizer and dessert, the host must advise their Catering Representative one week prior to the event of the quantity of each main course required, and the host must provide place cards to be set at each place setting that indicate each guests' meal choice.

## Soups

### FENNEL AND ROMA TOMATO

Roasted garlic, Asiago cheese toasts \$ 8.00

### ROASTED GARLIC AND CAULIFLOWER SOUP

Cheddar cheese straw \$ 8.00

### EAST COAST SEAFOOD CHOWDER

Parsley oil \$ 10.00

### EXOTIC CANADIAN WILD FOREST MUSHROOM BROTH

White asparagus, truffle essence \$ 9.00

### AUTUMN SQUASH SOUP

Maple and glazed apple \$ 8.00

## Salads

### CLASSIC TOSSED SALAD

Mixed greens, julienne vegetables, heirloom tomato, house vinaigrette \$ 8.00

(add 3 grilled shrimp) \$ 8.00

### ROMAINE HEARTS

Fried shallots, rosemary crouton, shaved Asiago, roasted garlic,  
virgin olive oil anchovy vinaigrette \$ 10.00

### ROASTED WOODLAND MUSHROOMS

Arugula, shaved Grana Padano, sherry reduction \$ 12.00

### RED AND WHITE ENDIVE BUNDLE

Poached pear vinaigrette, candied walnuts, Roquefort \$ 12.00

### COOKSTOWN BEET AND WATERCRESS

Heirloom beets, warmed Ontario chevre, watercress seedlings,  
miso vinaigrette \$ 11.00

# Menu Selections

## Plated Meals – Appetizer Plates

### MANDARIN ORANGE GINGER SORBET

Fresh mint \$ 5.00

### PENNE RIGATE PASTA

Vine tomato concassé, roasted eggplant, arugula pesto,  
toasted pinenuts, fresh ricotta \$ 10.00

### HOUSE-MADE RAVIOLI WITH TIGERSHRIMP

Truffled mushroom, basil, Parmesan, san marzano tomato basil sauce \$ 18.00

### BRAISED SHORT RIB RISOTTO

Grilled fennel, roasted red pepper coulis, shaved padano \$ 17.00

### SMOKED SALMON

Applewood smoked salmon, crisp anna potato, caper cream cheese  
and pickled red onion \$ 17.00

## Family Style Appetizer Plates (Served 2 Platters Per Table)

### ANTIPASTO PLATE

\$ 10.00/PER GUEST

Shaved Parma ham, sopressatta, assortment of Italian vegetables,  
marinated olives, bocconcini, fig vin cotto  
(Served individually \$ 12.00 PER GUEST)

### SEAFOOD ANTIPASTO PLATE

\$ 12.00/PER GUEST

Seared scallops, charbroiled octopus, shrimp, assortment of  
Italian vegetables, marinated olives, bocconcini, balsamic reduction  
(Served individually \$ 15.00 PER GUEST)

# Menu Selections

## Plated Meals

### Main Courses – Fish And Seafood (subject to market availability)

#### APPLEWOOD ROASTED ATLANTIC KING SALMON

Caramelized onion and tomato relish, skillet vegetables,  
chive crushed potato \$ 29.00

#### PRINCE EDWARD COUNTY PAN SEARED TROUT FILLET

Wilted kale, mini redskins, dill hollandaise \$ 29.00

#### MISO GLAZED ALASKAN HALIBUT

Wild mushroom tempura, baby pan squash, confit fingerling potato \$ 32.00

#### SOY GLAZED BLACK COD

Stir fried Rice and baby bok choy, saffron hollandaise mini carrot \$ 34.00

#### NORTHERN COLD WATER PICKEREL

Celeriac crushed potato, hickory smoked bacon crisps, market beans \$ 31.00

### Main Courses – Meat And Poultry

#### NATURALLY RAISED PAN SEARED CHICKEN SUPREME

Pinot reduction, bundled steamed vegetable, sautéed spinach,  
fingerling potato confit \$ 29.00

#### STUFFED CHICKEN SUPREME

Fire roasted pepper, ricotta, preserved tomato, creamy herb risotto,  
skillet tossed vegetables \$ 33.00

#### ROAST ONTARIO DRY AGED RIBEYE

Green peppercorn reduction, Stilton potato cake, grilled portobello  
mushroom, ratatouille braised vegetables \$ 32.00

#### LOCALLY RAISED BRAISED BEEF SHORT RIB

Buttermilk chive potato puree, (french) beans, baby beets,  
honey mushrooms, red wine reduction \$ 34.00

#### LOCALLY RAISED BEEF STRIPLOIN STEAK

Pan glazed fingerling potatoes, roasted vegetables,  
cipollini onion reduction \$ 38.00

#### HERB ROASTED ANGUS BEEF TENDERLOIN

Horseradish scented potato purée, roasted young vegetables,  
Canadian forest mushrooms \$ 43.00

# Menu Selections

## **PANKO-CRUSTED RACK OF LAMB & CABERNET-BRAISED SHANK**

Lamb jus, pulled shank risotto, roasted baby vegetables \$ 44.00

## **MEDALLIONS OF GRAIN FED VEAL TENDERLOIN**

Porcini mushroom jus, seasonal root vegetables, fork-mashed Yukon gold potato \$ 46.00

## **Main Courses – Vegetarian**

### **WILD FOREST MUSHROOM TART**

Taleggio, skillet seasonal vegetables \$ 25.00

### **WINTER VEGETABLE RISOTTO**

Herb oil drizzled \$ 20.00

### **HOUSE-MADE TRUFFLED RICOTTA TORTELLINI**

Basil pesto, shaved Reggiano \$ 26.00

### **MANICOTTI DUO**

Spinach ricotta filling, tomato basil coulis and wild mushroom pecorino filling, roasted yellow pepper cream \$ 25.00

### **GRILLED VEGETABLE TOWER**

Cannellini bean compote \$ 25.00  
(as an appetizer \$15.00)

## **Desserts**

### **MOLTEN CORE CHOCOLATE CAKE**

Praline ice cream, warm white chocolate sauce \$ 11.00

### **GRAND MARNIER CREME BRULEE**

Chocolate dipped biscotti \$ 9.00

### **NIAGARA VIDAL ZABAGLIONE**

Market berries \$ 11.00

### **ESTATES FLOURLESS CHOCOLATE CAKE**

White chocolate crème fraiche, market berries \$ 10.00

### **ARTISANAL IMPORTED & DOMESTIC CHEESE PLATE**

Honey walnuts, quince preserve, assorted crisps, breads \$ 14.00

# Menu Selections

## **MINI CHOCOLATE ESPRESSO CHEESECAKE**

Warm dark chocolate sauce, seasonal berry tuille cup \$ 12.00

## **PUMPKIN SPICED CHEESE CAKE**

Cinnamon creme anglaise \$ 11.00

## **LEMON BRULÉE SHORTBREAD TART**

Blueberry chantilly cream \$ 10.00

## **FRENCH APPLE FLAN**

French vanilla ice cream \$ 10.00

## **CHOCOLATE CREPES**

Banana mousse, warm Belgian chocolate sauce \$ 11.00

## **DESSERT SAMPLER PLATE**

Tiramisu martini, chocolate banana crêpes, white chocolate  
crème brulée spoon \$ 14.00

## **Sweet Table Selections**

### **ESTATES SWEET TABLE**

\$ 22.00/PER GUEST (MINIMUM 50)

Display of seasonal fruits

Ice cream chocolate cups

Assorted french pastry

Your choice of 3 selections from the choices below

*Illy* espresso and cappuccino bar

*Or choose from our a la carte sweet table selections below*

FRESH FRUIT PLATTER \$ 4.25/PER GUEST

ICES AND ICE CREAM SERVED IN CHOCOLATE CUP \$ 5.25/PER GUEST (MINIMUM 30)

CHOCOLATE TRUFFLE CAKE \$ 75.00

CHOCOLATE BANANA CAKE \$ 75.00

FLOURLESS CHOCOLATE MERINGUE CAKE \$ 75.00

WHITE CHOCOLATE MOUSSE CAKE \$ 75.00

TRIPLE CHOCOLATE MOUSSE CAKE \$ 75.00

BELGIAN MILK CHOCOLATE VANILLA CAKE \$ 75.00

CHOCOLATE CARAMEL PECAN PIE \$ 65.00

CAPPUCCINO DACQUOISE \$ 75.00

CARROT WALNUT LAYER CAKE \$ 68.00

# Menu Selections

SOUR CHERRY CHEESECAKE	\$ 75.00
STRAWBERRY CHEESECAKE	\$ 70.00
STRAWBERRY BUTTERCREAM CAKE	\$ 75.00
CARAMEL APPLE BUNDT CAKE	\$ 62.00
LEMON CURD AND ALMOND MERINGUE CAKE	\$ 75.00
TARTE AU CITRON	\$ 65.00
MIXED FRUIT CRUMBLE	\$ 60.00
TIRAMISU WITH MASCARPONE, SHAVED DARK CHOCOLATE	\$ 80.00
WHITE CHOCOLATE CRÈME BRULÉE SPOONS	\$ 36.00/DOZEN
BARs AND SQUARES	\$ 28.00/DOZEN
ASSORTED FRENCH PASTRIES/PETIT FOURS	\$ 33.00/DOZEN
MINI FRUIT TARTS	\$ 28.00/DOZEN
ASSORTED COOKIES AND BISCOTTI	\$ 16.50/DOZEN
CHOCOLATE DIPPED STRAWBERRIES	\$ 28.00/DOZEN
CHOCOLATE FOUNTAIN WITH FRESH FRUIT, MARSHMALLOWS AND POUND CAKE (MINIMUM 50 GUESTS)	\$350.00

**\*Please ask your catering representative for details on additional items such as a “Candy Station” and “Savoury Station,” or work with them to create your own.**