



# Breakfast

All Breakfasts are Served Buffet Style &  
Include Freshly Brewed Coffee, Tea & Decaffeinated Coffee

## Continental

Chilled Orange, Grapefruit and Cranberry Juices  
Bakery Basket of Danish Pastries, Bagels, Muffins & Croissants  
Maple Almond Granola with Cranberries and Hemp Seeds, Yogurt  
Fruit Preserves, Marmalade, Honey, Cream Cheese and Butter  
Sliced Fresh Fruits

## A Day in the Country

Chilled Orange, Cranberry and Grapefruit Juices  
Fresh Ontario Scrambled Eggs

Choice of Two

Maple Cured Bacon, Country Sausages or Baked Ham

Golden Home Style Potatoes with Fresh Herbs

Bakery Basket of Danish Pastries, Croissants, Muffins, Selection of Breads and Bagels

Cream Cheese, Premium Fruit Preserves, Marmalade, Honey & Butter

Freshly Sliced Seasonal Fruits

## The Kingbridge Breakfast

Chilled Orange, Grapefruit and Cranberry Juices  
Fresh Ontario Scrambled Eggs

Choice of Two

Maple Cured Bacon, Roasted Country Breakfast Sausages or Baked Ham

Choose One

Fresh Cheese Omelettes

or

Eggs Florentine and Eggs Benedict

Home Style Potatoes with Caramelized Onions and Fresh Thyme

Bakery Basket of Danish Pastries, Bagels, Muffins & Butter Croissants

Fruit Preserves, Marmalade, Honey, Cream Cheese and Butter

Sliced Fresh Fruits

For Omelettes prepared in the room, a Station Chef may be added for an additional cost.



# Breakfast

(Continued)

## Breakfast Enhancements

Freshly Sliced Seasonal Fruits

Buttermilk Pancakes or French Toast with Maple Syrup

Belgian Waffles with Maple Syrup and Seasonal Berry Compote

Smoked Atlantic Salmon with Cream Cheese and Bagels

Bagel Bar with Smoked Salmon, Herb and Cinnamon Cream Cheeses

European Deli Meat Display with Rye Bread

Egg and Sautéed Vegetable Crêpes Topped with Swiss Cheese

Eggs Benedict

Canadian Back Bacon

Individual Assorted Yogurts

Hot Oatmeal or Cream of Wheat

Fresh Fruit Cocktail with Dried Cranberries

Banana Bread



# All Day Break Service

Our All Day Break Service offers a continually replenished selection of morning and afternoon refreshments, conveniently served on our community break stations and the selection of food items rotates daily.

*\*\*If your meeting requires a private break within your meeting room a 5.00 per person surcharge will apply.*

## **Morning Break**

Available from 7:30 am to 12:00 pm

Seasonal Sliced Fruit  
Breakfast Bakery Basket to include Assorted Muffins, Bagels, Croissants and Pastries  
Premium Preserves, Cream Cheese, Butter and Margarine  
Trail Mix  
Assorted Individual Yogurts

Freshly Brewed Coffee, Tea, Bottled Water, Soft Drinks and Chilled Fruit Juices

## **Afternoon Break**

Available from 1:00 pm to 5:00 pm

Cornucopia of Fresh Whole Fruit  
Raw Vegetables with Seasonal Dip  
Sweets from the Bakery  
(Selection Varies Daily)  
Savoury Snacks  
(Daily Rotation of Potato Chips or Pretzels)  
Daily Selection from the Candy Jar

Freshly Brewed Coffee, Tea, Bottled Water, and Soft Drinks

All Day Break Service is included in the Complete Meeting Package

\*\* If client wishes to extend the All Day Break to 7:00pm, a \$3.00 surcharge per person applies



# All Day Break Service (Continued)

## Evening Break

Available from 5:00 pm to 9:00 pm

Crudité  
Chips  
Pretzels  
Granola Bars  
Cookies

Freshly Brewed Coffee, Tea, Bottled Water, and Soft Drinks

## Private Break Selection

### High Ropes Break

*Available at our High Ropes Course*

Granola Bars  
Basket of whole Fruit, Potato Chips and Pretzels

Water, Assorted Soft Drinks & Juices

### Frozen Treats

Ice Cream Novelties  
A selection of Ice Cream Novelty Bars and Cones  
Frozen Fruit Sorbet Bars  
Assorted Soft Drinks

Regular and Decaffeinated Coffee, Selection of Teas

### Antipasto Break

Marinated Olives  
Prosciutto  
Genoa Salami  
Tomato-Bocconcini with Basil Oil  
Port marinated Cantaloupe  
Flat Breads



# Working Lunches

## **The Sandwich Board**

Daily Soup from the Chef's Kettle

Seasonal Greens with Selection of Dressings

Coleslaw and Potato Salad

Crisp Vegetables and Dip, Selection of Pickles and Marinated Olives

Lean Roast Beef and Grainy Mustard on Sourdough, Grilled Chicken with Sage and Thyme on Seven Grain Loaf, Egg and Red Pepper Salad on Whole Wheat, Grilled Vegetables and Provolone with Guacamole in Spinach Wrap, Tuna Salad in Whole Wheat Wrap

Apple Flan, Cookies and Sliced Fruit

Regular and Decaffeinated Coffee, Selection of Teas

## **Scandinavian**

Daily Soup from the Chef's Kettle

Seasonal Mixed Greens with a Selection of Dressings

Danish Open-Faced Sandwiches (3 per guest)

Served on French Stick and Pumpernickel Bread

Fillings to Include: Smoked Salmon with Onions and Capers,  
Shrimp in a Lemon-Dill Mayonnaise, Pesto Grilled Chicken Breast,  
Roast Sirloin of Alberta Beef with Dijon Mustard and Brie

Fresh Fruit Cocktail and Miniature French Pastries

Regular and Decaffeinated Coffee, Selection of Teas



# Working Lunches

## (Continued)

### Niçoise Bistro

Seasonal Salad Greens, Tomato and Cucumber with Grape Vinaigrette  
Niçoise Salad, Green Beans, Tuna, Hard Boiled Eggs, Potatoes, Tomatoes, Olives

Lean Boneless Chicken Breast on Stewed Tomatoes, Basil and Olive Oil  
Balsamic Roast Vegetables with Fresh Thyme  
Rice Pilaf, Vegetable Brunoise  
Selection of Artisan Breads

Mini French Pastries

Regular and Decaffeinated Coffee, Selection of Teas

### Pacific Rim

Mixed Seasonal Greens with Citrus Coriander Dressing  
Hot and Sour Soup with Bean Curd and Scallions

Asian Chicken Stir Fry in Ginger Teriyaki Sauce with Toasted Almonds  
Vegetable Stir-Fry with Tofu in a Ginger Teriyaki Sauce  
Steamed Jasmine Rice with Cilantro

Fresh Fruit Flan and Assorted Cookies

Regular and Decaffeinated Coffee, Selection of Teas



# Working Lunches

## (Continued)

### Tuscan Treat

Crisp Romaine Leaves with Lemon Parmesan Dressing  
Pasta Salad, Tomato Florentine Salad  
Marinated Olives and Pickles

Baked Meat Lasagna, topped with Mozzarella  
Baked Vegetarian Lasagna, topped with Mozzarella

Selection of Artisan Breads

Tiramisu, Sliced Oranges, Assorted Cookies

Regular and Decaffeinated Coffee, Selection of Teas

### On The Go

Vegetable Crudité

Assorted Sandwiches (1 per box)  
Black Forest Ham and Swiss Cheese, Tuna Salad Wrap, Grilled Vegetables and Provolone,  
Smoked Turkey, Roast Beef

Carrot and Celery Sticks  
Potato Chips  
Individual Natural or Fruit Yogurt  
Cookies and Whole Fruit  
Choice of Soft Drink or Bottled Water

### Pizza Party

Caesar Salad  
Vegetable Crudité with Herbed Dipping Sauce

Assortment of Freshly Baked Pizzas and Your Choice of Toppings Including  
Pepperoni, Green Peppers, Mushrooms, Olives, Pineapple, Ham,  
Bacon, Spinach, Goat Cheese, Broccoli

Variety of Cookies and Brownies

Regular and Decaffeinated Coffee, Selection of Teas



# Lunch Entrée Selections

All entrée selections include  
Your choice of Soup or Salad & Dessert  
Chef's Choice of Seasonal Vegetables  
Freshly Brewed Coffee, Tea, Decaffeinated Coffee  
Freshly Baked Bread and Rolls.

**Pan Roasted Supreme of Chicken**  
Wild Mushroom, White Wine and Natural Juices  
Herb Roast Potatoes

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**Grilled Top Sirloin Steak**  
Madagascar Pepper Sauce  
Roast Potatoes

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**Steamed Fillet of Atlantic Salmon**  
Julienne of Leeks and Carrots, White Wine, Parsley Boiled Potatoes

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**Roast Pork Loin with Pommery Mustard, Balsamic Glaze**  
Stewed Fig and Mustard Jus, Mashed Potatoes

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**Pesto Grilled Chicken Scaloppine & Penne**  
Whole Wheat Penne Rigate and Plum Tomato Sauce, Broccoli Florets

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**Cheese and Spinach Cannelloni**  
Duo of Red and White Sauces, Seasonal Vegetables

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**Savoy Cabbage filled with Wild Mushrooms and Barley**  
Baked in Tomato Essence, Medley of Vegetables



# Chilled Luncheon

*(Served Chilled)*

## Poached Atlantic Salmon

New Potato Salad and Marinated French Green Beans, Grated Egg, Kalamata Olives and Plum Tomato

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## Poached Dodine of Chicken Breast

Filled with Julienne of Spring Vegetables, Orzo Pasta with Arugula Pesto, Marinated Grilled Vegetables  
Watercress Aioli

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**Please Select One Soup or Salad and One Dessert to Compliment your Banquet Entrée.**

## Soups

Soup of the Day from the Chef's Kettle  
Vegetable Rosemary with Spatzle  
Roast Sweet Potato and Pear  
Corn Chowder with Sweet Peppers  
Carrot with Maple and Ginger  
Minestrone with Basil Pistou  
Tomato Bisque with Wild Rice

## Salads

Selected Salad Greens, Cucumber, Plum Tomatoes and Balsamic Vinaigrette  
Mixed Salad Greens, Marinated Mushrooms and Herb Vinaigrette  
Romaine Lettuce with Caesar Dressing, Cherry Tomatoes and Herb Croutons  
Romaine Leaves Kalamata Olives, Roma Tomato, Feta Crumble and Oregano Vinaigrette  
Baby Spinach Leafs, Belgian Endive and Citrus Dressing

## Desserts

Swiss Apple Flan with Cinnamon Whipped Cream  
Kingbridge Cheese Cake with Strawberry Sauce  
Raspberry Mousse Charlotte with Mango Coulis  
Crème Caramel with Sour Cherry Compote & Chantilly Cream  
Spiked Lemon Meringue Tart with Strawberry Sauce  
Limoncello Tartufo with Strawberry Coulis



# Barbeque Lunch

## Backyard Barbeque

Tossed Salad Greens with a Variety of Dressings

Luncheon Selection of two compound salads

Barbequed Grain Fed Chicken Breast

Angus Beef Burgers with Condiments

(Sliced Pickle, Tomato, Cheese, Relish, Mustard, Ketchup, Onion, Lettuce)

Corn on the Cob with Red Pepper and Cilantro Butter

Melon Slices, Fruit Pies, Whipped Cream

## Southern Barbeque

Tossed Salad Greens with a Variety of Dressings

Relish Tray

New Potato Salad with Creole Mustard Dressing, Coleslaw, Succotash Salad

Chicken Breast with Rustic Rub and Jack Daniel's BBQ Sauce

Angus Beef Burgers with Condiments

(Sliced Pickle, Tomato, Cheese, Relish, Mustard, Ketchup, Onion, Barbeque Sauce, Chipotle

Mayonnaise, Lettuce)

Corn on the Cob Red Pepper Cilantro Butter

Jalapeño Corn Bread

Melon Slices, Pecan Pie, Peach Flavoured Whipped Cream

## Customize your Barbeque

Substitute or add the below items for an additional fee

Sweet Italian Sausages with Sautéed Peppers and Onions

Hot Italian Sausages with Sautéed Peppers and Onions

Pesto Grilled Chicken Breast

Slow Smoked Ribs

Slow Cooked Pulled Pork with Buns

Grilled Vegetable Skewers

8 oz Striploin Steaks

Jumbo Shrimp Skewers (4 shrimp)

A Station Chef may be added for an additional cost.



# Reception and Hospitality Selections

## Packaged Receptions

All Receptions are priced on a per person, per hour format prior to an organized dinner

### Reception #1

Crisp Vegetables and Herb Dip tray  
Mini Deep Dish Sausage Pizza, Kitchener County Sausage Rolls and Mustard,  
Chicken Fingers with Plum Sauce hot hors d'oeuvres

### Reception #2

Assorted Marinated Pickles and Olives station,  
Southern Style Chicken and Scallion canapé  
Montego Bay Patties, Santa Fe Chicken Purse,  
Vegetable and Lentil Delight hot hors d'oeuvres

### Reception #3

Vegetarian Antipasto of Grilled Peppers, Mushrooms, Zucchini and Eggplant,  
Tomato Bocconcini with Basil Oil, Herbed Chèvre, Marinated Olives,  
Flat Breads and Cracker station,  
Proscuitto Wrapped Melon canapé  
Mini Deep Dish Sausage Pizza, Mushroom Tart canapé,  
Breaded Parmesan Artichoke Hearts hot hors d'oeuvres

### Reception #4

Thai Crab and Spinach Dip with Flat Breads and Pitas stationed,  
Smoked Duck and Spiced Mango canapé,  
Tempura Shrimp, Vegetable Spring Rolls

### Reception #5

Cedar Plank Smoked Salmon Side with Thyme, Apple Relish station,  
Smoked Salmon and Dill on Pumpernickel, Wild Mushroom in Mini Tartlet canapés,  
Bacon Wrapped Scallops, Lobster in Phyllo, Beef Kebob hot hors d'oeuvres



# Reception and Hospitality Selections

## Suggested Additions to Your Receptions

**Jumbo Shrimp Pyramid**  
Lemon Wedges and  
Duo of Cocktail Sauces

50 pieces

**Side of Smoked Salmon**  
Chopped Egg, Red Onion,  
Parsley, Capers, Sour Cream,  
Pumpernickel and Rye Breads

Serves 25 Guests

**Assorted Sushi**  
Maki and Nigiri with Pickled Ginger  
and Wasabi

60 pieces

**Selection of Imported and Regional  
Cheeses**  
Crackers and Grapes

Serves 20 Guests

**Brie Baked in Phyllo Pastry**  
Maple Syrup, Fruit and Nuts

Serves 25 Guests

**English Stilton**  
Cured with Vintage Port  
Crackers, Poached Pear and Grapes

Serves 50 Guests

**Seafood Antipasto**  
Grilled Basil Marinated Tiger Shrimps,  
Scallops, Marinated Calamari and  
Mussels, Tomato Vinaigrette and  
Kalamata Olives, Bread and Crackers

Serves 25 Guests

**Vegetarian Antipasto**  
Grilled Peppers, Mushrooms, Zucchini  
and Eggplant, Tomato Bocconcini with  
Basil Oil, Herbed Chevre, Marinated  
Olives Bread and Crackers

Serves 25 Guests

**Antipasto Selection**  
Sliced Prosciutto with Melon,  
Selection of Salamis,  
Grilled Mushrooms, Shrimps and  
Zucchini, Tomato Bocconcini,  
with Basil Oil, Olives  
Bread and Crackers

Serves 25 Guests

**Mediterranean Dips**  
Hummus, Baba Ganoush,  
Grilled Artichoke Spread  
and Roast Red Pepper Dips  
Flat Breads and Pita Points

Serves 25 Guests



# Reception and Hospitality Selections

## Suggested Additions to Your Receptions

### **Finger Sandwiches**

Ham and Swiss Cheese, Cucumber and  
Dilled Sour Cream, Smoked Turkey,  
Tuna and Green Onion

15 sandwiches cut in 4 pieces

### **Crisp Vegetables**

Fresh Cut Vegetables  
Herbed Sour Cream Dip

Serves 25 Guests

### **Assorted Mini French Pastries**

Per Dozen

### **Fresh Sliced Fruit and Berries**

Serves 20 Guests

### **Late Night Sweet Table**

Assorted Cakes, Flans, French Pastries  
Cookies, Coffee and Tea

50 Guest Minimum



# Reception and Hospitality Selections

## Carved items

Carver required at 25.00 per hour / 3 hour minimum

**Roast New York Striploin of Beef**  
Mini Kaisers,  
Mustards and Horseradish

Serves 25 Guests

**Cantonese BBQ Pork**  
Asian Dipping Sauces

Serves 25 Guests

**Martini Cured Salmon Gravlax**  
Cured with Vodka and Vermouth,  
Green Olive and Lemon Relish

Serves 20 Guests

**Whole Roast Hip of Beef**  
Mini Kaisers,  
Mustards and Horseradish

Serves approximately  
125 Guests

**Salmon in Puff Pastry**  
Wild Rice, Mushrooms  
and White Wine Dill Sauce

Serves 20 Guests

**Roast Turkey**  
Sage and Red Onion Biscuits,  
Cranberry Chutney

Serves 20 Guests



# Reception and Hospitality Selections

## Canapés

Smoked Salmon on Pumpernickel  
Wild Mushrooms with Rosemary Mini Tart  
Matane Shrimp with Dill and Lemon  
Smoked Duck and Spiced Mango  
Prosciutto Wrapped Melon  
Smoked Trout Mousse in Cherry Tomato  
Southern Style Chicken and Scallion  
Duck Rillettes & Candied Orange Zest on Paris Toast  
Thai Crab Salad in Mini Pita  
Sundried Tomato and Basil Chevre on Crisp Flat Bread

## Hot Hors d' Oeuvres

Vegetable Samosas  
Mushroom Tart  
Mini Deep Dish Sausage Pizza  
Vegetable and Lentil Delite  
Kitchener County Sausage Roll  
Montego Bay Pattie  
Breaded Shrimp with Cocktail Sauce  
Santa Fe Chicken Beggars Purse  
Breaded Parmesan Artichoke Hearts  
Thai Crab Croquettes  
Tempura Shrimp with Sesame Soy Dipping Sauce  
Vegetable Spring Rolls



# Reception and Hospitality Selections

## Something Casual

### **Pizza**

Selection of Three Pizzas Cut by 12

Serves 25 Guests

### **Chicken Fingers**

Plum Dipping Sauce

50 Pieces

### **Chicken Wings**

Tossed in Red Hot Sauce, Carrot and Celery Sticks, Blue Cheese Dip

50 wings

### **Spinach and Crab Dip**

With Flat Breads and Pitas

Serves 25 Guests

### **Baked Nachos**

Cheddar Cheese, Green Onions, Olives, Tomatoes, Cilantro  
Tomato Salsa, Sour Cream

Serves 10 Guests

### **Deluxe Mix Nuts**

1.5 kg Bowl

### **Cajun Bar Snack Mix**

1 kg Bowl

### **Potato Chips**

560 gram Bowl

### **Nachos and Salsa**

400 gram Bowl

### **Nachos and Guacamole**

400 Gram Bowl

### **Salted Peanuts**

1.5 kg Bowl

### **Smarties**

1 kg Bowl

### **Jelly Beans**

1 kg Bowl

### **Jube Jubes**

1 kg Bowl

### **Popcorn**

4 liter Bowl

### **Pop Corn**

Individual Bags

### **Trail Mix**

1.5 kg Bowl



# Working Dinners

## **Pizza Party**

Caesar Salad  
Vegetable Crudit  with Herbed Dipping Sauce

Assortment of Freshly Baked Pizzas and Your Choice of Toppings Including:  
Pepperoni, Green Peppers, Mushrooms, Olives, Pineapple, Ham,  
Bacon, Spinach, Goat Cheese, Broccoli

Variety of Cookies and Brownies

Regular and Decaffeinated Coffee, Selection of Teas

## **Something Cool**

Seasonal Greens with Selected Dressings,  
Pasta Salad, Vegetable Salad

Cold Poached Chicken Breast filled with Julienne of Vegetables, Thyme Mayonnaise  
Selection of Marinated Grilled Vegetables

Fresh Fruit Flan, Cookies

Regular and Decaffeinated Coffee, Selection of Teas



# Barbeque Dinners

## Backyard Barbeque

Tossed Salad Greens with a Variety of Dressings

Crudit  with Herb Dip

Relish Tray

New Potato Salad, Green Beans Vinaigrette, Coleslaw

Barbequed Grain Fed Chicken Breast

Angus Beef Burgers with Condiments

(Pickle, Tomato, Cheese, Relish, Mustard, Ketchup, Onion, Lettuce)

Grilled Corn on the Cob with Red Pepper and Cilantro Butter

Melon Slices, Fruit Pies, Whipped Cream

## Southern Barbeque

Tossed Salad Greens with a Variety of Dressings

Crudit  with Ranch Dip

Relish Tray

Rustic Red Potato Salad Vinaigrette, Succotash Salad, Spicy Coleslaw

### Choose any two of

- Chicken Breast with Rustic Rub and Jack Daniel's BBQ sauce
  - Angus Beef Burgers with Condiments
- Andouille Sausage with Caramelized Onions and Peppers

(Pickle, Tomato, Cheese, Relish, Mustard, Ketchup, Onion, Lettuce, Jack Daniels Barbeque Sauce)

Fire Roasted Corn on the Cob

Jalape  Corn Bread

Melon Slices, Pecan Pie, Peach Flavoured Whipped Cream

## Customize your Barbeque

Substitute or add the below items for an additional fee

Sweet Italian Sausages with Saut ed Peppers and Onions

Hot Italian Sausages with Saut ed Peppers and Onions

Pesto Grilled Chicken Breast

Slow Smoked Ribs

Slow Cooked Pulled Pork with Buns

Grilled Vegetable Skewers

8 oz Striploin Steaks

Jumbo Shrimp Skewers (4 shrimp)

A Station Chef may be added for an additional cost.



# Dinner Entrée Selections

All entrée selections include  
Your choice of Soup or Salad & Dessert  
Chef's Choice of Seasonal Vegetables  
Freshly Brewed Coffee, Tea, and Decaffeinated Coffee  
Freshly Baked Bread and Rolls

**Ballottine of Boneless Half Spring Chicken**  
Filled with Multigrain Rice Hash, Chasseur Sauce

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**Seared Chicken Breast**  
Filled Mushroom Duxelles  
Thyme Jus, Roast New Potato

oooooooo

**Duet of Seared Chicken Breast &  
Scaloppini of Provimi Veal**  
Marsala Wine Sauce, Grilled Polenta

oooooooo

**Roast Ontario Turkey with Sage Dressing**  
Home made Gravy, Cranberry Sauce  
Yukon Gold Potato Puree

oooooooo

**Slow Roast Prime Rib of Alberta Beef**  
With Natural Juices, Horseradish,  
Baked Russet Potato

oooooooo

**Roast AAA Tenderloin of Beef**  
Cabernet-Truffle Jus, Pommes Duchesse

oooooooo

**Roast Striploin of Alberta Beef**  
Madagascar Pepper Sauce, and Herb Roast New Potato



**Duo of Seared Chicken Breast and  
Noisette of Beef Tenderloin**  
Cabernet Jus and Thyme Roast Potato

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**Grilled 10 oz AAA New York Striploin Steak**  
Sautéed Mushrooms and Café de Paris Butter, and Herb Roast New Potato

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**Seared Fillet of Atlantic Salmon**  
Teriyaki-Orange Glaze, Jasmine-Shiitake Rice

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**Oven Baked Halibut**  
Young Leek and Roasted Tomato  
with Tarragon White Wine Sauce  
Lemon Scented Potato Puree

oooooooo

**Seared Medallions of Pork Tenderloin**  
Saffron Braised Cabbage with Apples, Yam & Yukon Gold Potato Puree,  
Stone Ground Mustard Sauce

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**Penne Primavera**  
Penné tossed with Garden Vegetables and Parmesan Velouté

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**Golden Sweet Potato Ravioli**  
With Wilted Baby Spinach, Chick Peas,  
and Moroccan Scented Carrot Broth

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**Asian Vegetable Stir-fry**  
On a Bed of Jasmine Rice, Crispy Noodles

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**Baked Eggplant Parmesan**  
Fire Roasted Roma Tomato Stew, and soft Polenta



Please select one soup or salad and one dessert to compliment your Banquet Entrée.

### **Soups**

Soup of the Day from the Chef's Kettle  
Tomato Gin Bisque with Herb Croutons  
Corn Chowder with Sweet Peppers  
Wild Mushroom & Parsnip with Toasted Pearl Barley  
Curry Roasted Carrot, Apple and Butternut Squash  
Minestrone with Basil Pistou  
Hot & Sour Soup with Tofu & Scallions  
Onion Soup with Gruyère Cheese Crouton

Substitute or add the below items for an additional fee.

Shrimp Bisque with Cognac Cream  
Double Beef Consommé with Shiitake Mushrooms  
Smoked Chicken & Tomato Consommé Baked under Puff Pastry Dome

### **Salads**

Selected Salad Greens, English Cucumber, Roma Tomato with Balsamic Vinaigrette  
Mesclun Greens with Red Pepper Julienne & Lemon Pepper Vinaigrette  
Boston and Radicchio Lettuce with Raspberry-Walnut Vinaigrette  
Baby Spinach, Spiced Walnuts, Sour Cream and Blue Cheese Dressing  
Romaine Hearts and Cherry Tomato, Herb Croutons and Lemon-Caper Parmesan Dressing  
Seasonal Greens with Toasted Almonds, Mandarins and Citrus Coriander Vinaigrette

Substitute or add the below items for an additional fee

Young Arugula, Asparagus and Snow Crab Cocktail  
Baby Spinach Salad with Smoked Duck Breast and Sun-Dried Cranberry  
Thai Shrimp Cakes, Cucumber Noodle, Mesclun Greens with Teriyaki Dressing

### **Desserts**

Tahitian Vanilla Crème Brulée with Fruit Salsa  
Chocolate Pot au Crème with Orange Compote  
Apple & Cherry Strudel with Apple-Cinnamon Cream  
New York Cheese Cake with Strawberry Sauce  
Chocolate Pyramid with Minted Raspberry Coulis and Chantilly Cream  
Chocolate, Vanilla and Strawberry Tartufo  
Black Forest Cake with Cherries and Kirsch

Substitute or add the below items for an additional fee

Berry Brulée Tart with Fruit Coulis and Whipped Cream  
Passion Fruit Charlotte and Fruit Coulis  
Raspberry Tart with Whipped Cream  
Chocolate Tower with Two Fruit Coulis



# Suggested Additions to Your Dinner

## **Antipasto Plate**

Prosciutto, Italian Salamis, Pesto Grilled Tiger Prawn,  
Marinated Peppers and Mushrooms

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## **Mushroom Vol au Vent**

Trio of Mushrooms Cooked with Cream and Chive in Puff Pastry Shell

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## **Medley of Canadian Seafood**

Poached Salmon and Halibut, Northern Crab Claw, Blue Mussel and Matane Shrimp, Marie Rose  
Sauce, Frisé Salad, Lemon and Chive

oooooooo

## **Smoked Atlantic Salmon**

Baby Romaine, Spiced Apple Chutney, Cider Glaze, Pumpernickel Rounds, Mustard Dill Aioli

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## **Strudel of Duck Confit and Dried Cranberries**

Pear Chutney, Port Wine Glaze

oooooooo

## **Cheese Tortellini**

Piquant Tomato Sauce and Parmesan

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# Dinner Buffets

Enhance your Dinner Experience with the Addition of an Interactive Chef at your Buffet

## Classic Dinner Buffet

Minimum of 50 guests

Crisp Seasonal Vegetables and Dip  
Selection of Pickles and Kalamata Olives  
Garden Greens with Various Dressings  
Roma Tomatoes in Balsamic Vinaigrette, Potato Salad with Grainy Mustard  
Marinated Artichoke Hearts, Three Bean Salad and Creamy Coleslaw

### Cold Items

Cured Meats and Cold Cuts, Black Forest Ham,  
Smoked Turkey, and Italian Salamis  
Arrangement of Smoked Trout and Smoked Mackerel with Horseradish and Lemon Cream  
Roast Alberta Beef with selection of Mustards

### Hot Items

*(Please Select Two of the following)*

Cheese Tortellini in a Roasted Plum Tomato Sauce  
Roast Turkey with Sage Dressing and Pan Jus  
Szechwan Tofu and Asian Vegetables Stir-Fry  
Poached Salmon, Lemon, Parsley and Caper Butter  
Roast Pork Loin, Stewed Figs and Dates, Reduced Balsamic Jus

All Served with Rice Pilaf, Roast Potatoes and Vegetable of the Day  
Include Coffee, Tea, Decaffeinated and Rolls and Butter

### Dessert Items

Pastry Chef's selection of Cakes, Pastries and Fresh Flans, Sliced Fruit,  
Imported & Regional Cheeses

Selection of Artisan Breads



# Deluxe Dinner Buffet

Minimum 75 guests

## From the Gardemanger Chef

Crisp Seasonal Vegetables and Dip  
Selection of Pickles and Kalmata Olives  
Selected Salad Greens with Roma Tomatoes, English Cucumber and a variety of Dressings  
Crisp Romaine Leaves with Diced Pepper, Olives, Crumbled Feta and Oregano Vinaigrette  
New Potato Salad with Grainy Mustard  
Marinated Mushrooms Vinaigrette  
Asian Spiced Coleslaw  
Multi-Bean and Sweet Pepper Salad  
Tandoori Roast Chicken with Cucumber Raita  
Cured Meats and Cold Cuts, Black Forest Ham,  
Smoked Turkey, and Italian Salamis  
Decorated Display of Smoked Atlantic Fish  
Roast Striploin of Beef with Horseradish and Mustards  
Country Pate with Red Wine and Shallot Marmalade

## From the Saucier

*(Please Select Three of the Following)*

Roast Pork Loin, Stewed Figs and Dates, Reduced Balsamic Jus  
Beef Tenderloin Tips with Sweet Bell Peppers and Madagascar Sauce  
Chicken Fricassee in Sun dried Tomato and Basil Cream  
Roast Turkey with Sage Dressing and Pan Jus  
Atlantic Seafood Ragout in Lobster Sauce  
Poached Atlantic Salmon in a Lemon and Dill Beurre Blanc  
Szechwan Tofu and Asian Vegetables Stir-Fry  
Ricotta Cheese and Spinach Cannelloni in a duo of Tomato and Cream Sauces  
Roast Striploin of Alberta Beef, Red Wine Demiglaze

All Served with Garnished Rice Pilaf, Roast Potatoes and Vegetable of the Day

## From the Pastry Chef

Pastry Chef's selection of Cakes, French Pastries and Fresh Fruit Flans, Crème Brulée  
Imported & Regional Cheeses

Selection of Artisan Breads



# An Evening by the Fire

Use of the Fire Pit area for 3 hours  
Fire logs and technician to maintain the fire  
Small generator and gas to operate  
Tikki torches lining the walkway to the Fire Pit  
Bench seating up to 70 people  
2 Portable Lavatories (standard unit with hand wash)

Optional Items  
Shuttle service to and from

Bales of Hay for extra seating

## **Smores by the Bonfire**

Standard Bonfire Package plus  
Build your own Smores, Marshmallows, Grated Chocolate and Graham Crackers  
Choice of Coffee, Tea and Hot Chocolate or Assorted Soft Drinks  
(Minimum of 15 guests)

## **Fireside Snackers**

Standard Bonfire Package plus  
Build your own Smores, Marshmallows, Grated Chocolate and Graham Crackers  
Assorted Cookies  
Potato Chips and Nachos with Chive Dip and Salsa  
Choice of Coffee, Tea and Hot Chocolate or Assorted Soft Drinks  
(Minimum of 15 guests)

## **Deluxe Bonfire Package**

Standard Bonfire Package plus  
Assorted Cookies  
Potato Chips and Nachos with Chive Dip and Salsa  
Imported and Regional Cheese Display with Crackers  
Choice of Coffee, Tea and Hot Chocolate or Assorted Soft Drinks  
(Minimum of 15 guests)

A Host Bar is available as an additional offering to all of the Bon Fire Packages.  
Alcoholic Beverages must remain in the Fire Pit area.

Use of the Fire Pit is weather dependent  
A decision is made 8 hours prior to start time of event.  
24 hours notice is required or a cancellation fee will apply.