



Corporate Menu

Corporate Menu

All Corporate Events Includes:

- Setup/Takedown
 - All Buffet Equipment
 - Staff as Needed
 - Linen Napkins
 - Plates
 - Cutlery
 - Coffee/Tea Service
 - Water Service
-

Continental Breakfast \$15 per person

- Bagels with Cream Cheese/Jam/Peanut Butter
- Assorted Pastries
 - Croissants
 - Muffins
 - Danish Pastries
- Yogurt with Fruit and Granola
- Fruit Platter
- Juice

Hot Breakfast \$20 per person

- Scrrambled Eggs
- Bacon
- Sausage
- Pancake with Maple Syrup
- Toast with Jam/Peanut Butter
- Fruit Platter
- Juice

Omelett Bar Additional \$5 per person

- Eggs
- Bacon
- Sausage
- Cheese
- Onion
- Bell Pepper
- Spinach
- Tomato

Platters

Price per person, minimum order of 10 per item.

Assorted Dessert Squares \$6

Vegetable Platter with Dip \$8

Salad \$8

Garden Salad

Ceasar Salad

Greek Salad

Spinach Pommegranate Salad

Assortment of Cheese and Crackers \$10

Fruit Platter with Yogurt Dip \$10

Assorted Sandwich Platter (choose 3) \$13

- Grilled Chicken with creamy pesto, goat cheese and blistered cherry tomatoes
- Beef Souvlaki Gyro with red onion, tomato, cucumber, lime and tzatziki
- Roast Beef sandwich with sautéed onion and mushroom, swiss cheese and creamy horseradish
- Italian Cold Cut Sandwich with lettuce, tomato, onion, oil and vinegar sauce
- Mediterranean Wrap with lettuce, tomato, olive, feta and cream sauce

Corporate Cocktail Hour/Appetizer Menu

3 Items - \$20 per person

5 Items - \$30 per person

Prosciutto Goat Cheese Fig Jam Crostini

Smoked Salmon Dill Cream Cheese Crostini

Maple Whipped Brie Crostini

Cajun Cheese Pinwheel with Bacon

Bacon Wrapped Cajun Shrimp

Bacon Stuffed Jalapeno Popper

Pork Belly Burnt Ends

Caprese Salad Skewers

Antipasto Skewer

Bruschetta

Bacon Wrapped Scallop (+\$2)

Corporate Buffet Service Menu

All Buffet Service Includes:

- Setup/Takedown
 - All Buffet Equipment
 - Plates
 - Cutlery
 - Water Service
 - Coffee/Tea Selection
 - Linen Napkins
 - Dinner Rolls with Butter
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Option 1 - \$40 + Entrée Selection(s)

- 1 Salad
 - 1 Starch
 - 1 Vegetable
 - 3 Assorted Desserts
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Option 2 - \$50 + Entrée Selection(s)

- 2 Salad
 - 2 Starch
 - 2 Vegetable
 - 4 Assorted Desserts
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Option 3 - \$70 Signature BBQ Platter

- Coleslaw
- Corn Bread
- Mac and Cheese
- 4 Assorted Desserts

Choose 3 meat options of the following:

- Smoked Chicken
- BBQ Pulled Chickcen
- Pork Ribs
- Burnt Ends
- Brisket
- Sausage
- Beef Ribs
- Pulled Pork

Menu Selections for Option 1 and 2

Salad

Pomegranate Spinach Salad with an Orange Honey Dressing

Spinach, Goat Cheese, Pomegranate, Toasted Walnuts, Apple, Cucumber

Orzo Salad with a Herb Olive Oil Dressing

Orzo, Spinach, Feta, Blistered Cherry Tomatoes, Zucchini

Garden Salad with Lemon Poppyseed Dressing

Dill Potato Salad

Caesar Salad

Greek Salad

Starch

Candied Mashed Sweet Potato

Seasoned Roasted Potatoes

Mashed Potato with Gravy

Loaded Baked Potato

Wild Rice Medley

Vegetable

Roasted Seasonal Vegetable

Grilled Cajun Corn on the Cob

Creamy Mushroom Cap

Maple Roasted Carrots

Roasted Asparagus +\$2

Pasta +\$8

Penne with Creamy Pesto Sauce

Sausage and Pepper Rigatoni

Gnocchi with Rosé Sauce

Penne Alla Vodka

Mac and Cheese

Shrimp Scampi

Entrées

Chicken

Lemon and Herb Chicken Thigh \$9

Smoked Chicken Thigh \$9

Cajun Chicken Thigh \$9

Pork

Pulled Pork \$7

Smoked Pork Ribs \$11

Pork Chop with Cream Mushroom Sauce \$11

Beef

Braised Beef Rib \$15

Roast Beef with a Peppercorn Sauce \$16

Prime Rib with au jus \$30

Seafood

Grilled Blackened Salmon \$15

Lemon Herb Salmon \$15

Lobster Tail with Cajun Butter \$30

Vegetarian

Sautéed Veggies on Creamy Polenta \$5

Eggplant Curry served on Rice \$5

Wild Rice Stuffed Pepper \$5

Desserts

Cheesecake Squares

Choice of Cherry, Blueberry, Raspberry

Brown Butter Chocolate Chip Cookie

Carrot Cake with Cream Cheese Icing

Red Velvet Cupcake

Biscoff Cupcakes

Apple Crumble

Nanaimo Bars

Date Squares

Brownies

Buttertart

Corporate Plated Service Menu

Plated Service Includes:

- Setup/Takedown
- Service Staff
- Plates
- Cutlery
- Water Service
- Coffee/Tea Selection
- Linen Napkins
- Dinner Rolls with Butter
- 1 Soup or Salad
- 1 Vegetable
- 1 Starch
- 1 Desert

\$55 + Entrée Selection

Optional Pasta Course +\$8

Salad

Pomegranate Spinach Salad with an Orange Honey Dressing

Spinach, Goat Cheese, Pomegranate, Toasted Walnuts, Apple, Cucumber

Orzo Salad with a Herb Olive Oil Dressing

Orzo, Spinach, Feta, Blistered Cherry Tomatoes, Zucchini

Garden Salad with Lemon Poppyseed Dressing

Dill Potato Salad

Caesar Salad

Greek Salad

Starch

Candied Mashed Sweet Potato

Seasoned Roasted Potatoes

Mashed Potato with Gravy

Loaded Baked Potato

Wild Rice Medley

Vegetable

Roasted Seasonal Vegetable

Grilled Cajun Corn on the Cob

Creamy Mushroom Cap

Maple Roasted Carrots

Roasted Asparagus +\$2

Pasta +\$8

Penne with Creamy Pesto Sauce

Sausage and Pepper Rigatoni

Gnocchi with Rosé Sauce

Penne Alla Vodka

Mac and Cheese

Shrimp Scampi

Entrées

Chicken

Lemon and Herb Chicken Thigh \$9

Smoked Chicken Thigh \$9

Cajun Chicken Thigh \$9

Pork

Pulled Pork \$7

Smoked Pork Ribs \$11

Pork Chop with Cream Mushroom Sauce \$11

Beef

Braised Beef Rib \$15

Roast Beef with a Peppercorn Sauce \$16

Prime Rib with au jus \$30

Seafood

Grilled Blackened Salmon \$15

Lemon Herb Salmon \$15

Lobster Tail with Cajun Butter \$30

Vegetarian

Sautéed Veggies on Creamy Polenta \$5

Eggplant Curry served on Rice \$5

Wild Rice Stuffed Pepper \$5

Desserts

Cheesecake

Choice of Cherry, Blueberry, Raspberry, Crème Brûlée

Carrot Cake with Cream Cheese Icing

Apple Crumble with Ice Cream

Warm Brownie with Ice Cream

Chocolate Mousse with Berries

Red Velvet Cake

Biscoff Cake

Tiramisu

Terms and Conditions

- All food and beverage items will have a 18% gratuity fee and a 5% GST charge.
- \$500 non-refundable deposit is required to reserve your booking along with a signed contract.
- Delivery charge may apply depending on location