

CATERING MENU



Breakfast and Brunch

CONTINENTAL

- Fresh Fruit Platter** serves 10 to 12 \$60
- Mini Pastries** per dozen \$33
Mini Butter Croissants
Assorted Mini Pastries

WARM BREADS

- Sticky Buns** \$30
12 Cinnamon Rolls with Honey Brown Sugar Glaze
- Jalapeno Cheddar Cornbread** \$35
Cut into 15 slices, brushed with Garlic Butter

OVEN DELIGHTS

Small serves 10 to 12, Large serves 18 to 24

- Brown Sugar Baked Beans** Sm \$30 / Lg \$80
Caramelized Onions, Spices
- Apple Cinnamon French Toast Bake** Sm \$30 / Lg \$80
With Quebec Maple Syrup

- Savoury Frittata** one size, cut into 12 slices
Roasted Veggie and Feta \$40
Kale and Bacon \$55
Goat's Cheese, Red Onion, Salmon, Dill \$65

PACKAGES

Each serve 10 to 12

- 1. Fresh Fruit Platter and Assorted Mini Pastries** \$85
- 2. Baked Beans, Cornbread and Frittata** \$100
Small Brown Sugar Baked Beans, Jalapeno Cheddar Cornbread, Roasted Veggie, and Feta Frittata
- 3. Croissants, Frittata and Fresh Fruit Platter** \$135
Butter Croissants, your choice of Frittata, Fresh Fruit Platter

Snack Platters



Platters serve 10 to 12

- Crudité** \$60
Fresh Cut Vegetables with Assorted Dips
Vegan Dips available upon request
- Fresh Fruit** \$70
Sliced Fruit and Berries
- Pita and Dips** \$60
Hummus, Baba Ghanouj, Whipped Feta
- Finger Sandwiches** \$80
Assorted Finger Sandwiches and Pinwheels from our Deli Sandwich selections
- Canadian Cheese** \$90
Assorted Domestic Cheeses, Grapes, Preserves, Crackers
- Premium Artisanal Cheese** \$150
Premium Canadian and International Artisanal Cheeses, Grapes, Preserves, Crackers
- Charcuterie** \$120
Sliced Salumi, Pickles, Melon, Crackers

Desserts

- Baked Sweets**
Assorted Mini Cookies and Squares
Small (24 pieces, serves 10 to 12) \$30
Large (40 pieces, serves 16 to 20) \$45
- Fresh Fruit** \$70
Sliced Fruit and Berries

Salads and Sandwiches

SALADS

Small serves 10 to 12, Large serves 18 to 24

- Mixed Greens** Sm \$30 / Lg \$80
Spring Mix, Cucumber, Cherry Tomato, House Maple Cider Vinaigrette
- Classic Coleslaw** Sm \$40 / Lg \$100
Shredded Cabbage and Carrot, Mayonnaise, Sour Cream, Herbs. **Vegan Option** available upon request
- Lentil Salad** Sm \$40 / Lg \$100
Kale, Olive, Scallion, Lemon, Olive Oil Dressing
- Potato Salad** Sm \$40 / Lg \$100
Red New Potatoes, Dill and Buttermilk Dressing, Smoked Paprika

- Spiced Harvest Vegetable Salad** Sm \$40 / Lg \$100
Roasted Root Vegetables, Squash, Yogurt Dressing, Sumac, Black Sesame

SANDWICHES

Served on sliced bread from **Whiskful Thinking**, a local, queer-owned bakery, or as wraps

- 6 Sandwiches, Cut in Half** \$80

- Balsamic Roasted Vegetable and Pesto Goat's Cheese on Focaccia**
Eggplant, Zucchini, Red Onion, Roasted Pepper in Herbed Olive Oil. **Vegan Option:** Balsamic Roasted Vegetable, Hummus on Whole Wheat Wraps

- Coronation Chicken Salad on Thick Sliced White Deli Bread**
Mango Chutney, Curry Mayo, Caramelized Onion, Spinach. **Vegan Option:** Coronation Tofu Salad on Thick Sliced White Deli Bread Mango Chutney, Vegan Curry Mayo, Caramelized Onion, Spinach

- Devilled Egg Salad on Thick Sliced Challah**
Horseradish Dijonnaise, Smoked Paprika, Fresh Herbs, Cucumber

- Tongol Tuna Salad on Thick Sliced Multigrain Deli Bread**
Tongul Tuna, Olive, Capers, Red Onion, Herb Aioli, Lettuces

- Salumi Trio on Italian Baguette, with Roasted Garlic Aioli**
Speck, Salami, Prosciutto, Tomato, Lettuce, Giardineira

Gluten Free Options per piece

- On a Bed of Greens \$0
- On a Gluten Free Bun \$2

- Large Group Sandwich Package**
per person \$22
For groups in our Grand Ballroom, 75+ guests.
Your package includes 1 sandwich, 1 side, 1 beverage, and dessert per person.
 - Select 3 sandwich types
 - Select 2 Salads
 - Select Assorted Mini Cookies and Sweets, Fruit Salad, or 50/50 mix
 - Select Cold Beverages: Assorted Juices, Assorted Sodas, or 50/50 mix
 - Iced Tap Water

- Vegan**
- Vegetarian**
- Dairy Free**
- Gluten Free**

All catering orders are served with biodegradable tableware and recyclable packaging and cups.

Hot Buffet

ONE-POT MEALS AND BAKED PASTAS

Small serves 10 to 12, Large serves 18 to 24

- Vegan Lentil Ragu** Sm \$40 / Lg \$100
Green Lentils in Spiced Tomato Sauce, Nutritional Yeast, Gluten Free Potato Gnocchi
- Chicken and Dumplings** Sm \$60 / Lg \$150
Braised Chicken Thighs and Vegetables in Broth and Cream, Cornmeal Dumplings
- Mac and Cheese** Sm \$65 / Lg \$160
Classic with Garlic Cream, Smoked Paprika, Aged Cheddar Mornay, Panko Topping
- Chicken Cavatappi** Sm \$65 / Lg \$160
Roasted Chicken, Garlic, Onion, Spinach, Goat's Cheese Cream, Balsamic Glaze

COMES WITH RICE

Steamed Rice included. Wild Rice Blend available at extra charge: Sm+\$8 / Lg+\$20

- Yellow Thai Curry** Sm \$45 / Lg \$110
Root Vegetables, Tofu, and Squash in a Rich Turmeric Coconut Sauce
- Blue Cod Moqueca** Sm \$65 / Lg \$160
Cod Fillets, Onions and Peppers in Spiced Coconut Milk Sauce with Red Palm Oil

- Chicken Tagine** Sm \$85 / Lg \$210
Boneless Chicken and Vegetables braised with Ras-el-Hanout, Lemon, Olives, Dried Apricots

SIDES

Small serves 10 to 12, Large serves 18 to 24

- Brown Sugar Glazed Vegetables** Sm \$35 / Lg \$85
Citrus, Apple Cider Vinegar, Warm Spices, Herbs
- Creamed Kale** Sm \$50 / Lg \$120
Garlic Cream, Aged Cheddar, Smoked Paprika
- Extra Steamed Rice** Sm \$20 / Lg \$50
- Wild Rice Blend** Sm \$24 / Lg \$60

Beverages

All catering orders include complimentary iced water

COLD BEVERAGES

- Assorted Sodas and Juices** \$2 per unit
Diet Soda options available

HOT BEVERAGES

Comes with all accoutrements including dairy-free milk options and sugar alternatives.

- Small Room Hot Beverage Setup**
serves 10 to 20 \$48
2 x 2L coffee carafes
1 x 2L hot water carafe and assorted teas

- Ballroom Room Hot Beverage Setup**
serves 40 to 50 \$160
10L coffee
2 x 2L hot water carafe and assorted teas

- A La Carte 2L Coffee Carafe** \$32

- A La Carte 2L Hot Water Carafe with Tea Setup** \$20

