PLATINUM BAR PACKAGE

Chivas Scotch, Woodford Reserve Whiskey, Ketel One Vodka
Captain Morgan Spiced Rum, Mount Gay Silver Rum, Bombay Gin, Herradura Respada Tequila, Triple Sec
Select Merlot, Cabernet Sauvignon, Chardonnay, Pinot Grigio
Budweiser, Bud Light, Yuengling, Corona, Heineken
Assorted sodas, juices and bottled water

UP TO TWO HOURS
PER PERSON

EACH ADDITIONAL HOUR
PER PERSON

PREMIUM BAR PACKAGE

Dewar’s Scotch, Jack Daniels Whiskey, Watershed Vodka,
Captain Morgan Spiced Rum, Bacardi Rum, Watershed Gin, Jose Cuervo Tequila, Triple Sec
Select Merlot, Cabernet Sauvignon, Chardonnay, Pinot Grigio
Budweiser, Bud Light, Yuengling, Corona, Heineken
Assorted sodas, juices and bottled water

UP TO TWO HOURS
PER PERSON

EACH ADDITIONAL HOUR
PER PERSON
WINE AND BEER BAR PACKAGE

Select Merlot, Cabernet Sauvignon, Chardonnay, Pinot Grigio
Budweiser, Bud Light, Yuengling, Corona, Heineken
Assorted sodas, juices and bottled water

UP TO TWO HOURS
PER PERSON

EACH ADDITIONAL HOUR
PER PERSON

SODA AND WATER BAR PACKAGE

Bottled Water
Assorted Sodas

UP TO TWO HOURS
PER PERSON

EACH ADDITIONAL HOUR
PER PERSON

SIGNATURE COFFEE STATION

Freshly brewed Tim Hortons coffee, select teas, Monin flavored syrups, whipped cream
shaved chocolate and rock candy sugar sticks

FIRST HOUR
PER PERSON

EACH ADDITIONAL HOUR
PER PERSON

INTERNATIONAL COFFEE BAR PACKAGE

Freshly brewed Tim Hortons coffee, Kahlua, Grand Marnier, Bailey’s Irish Cream, Amaretto Di Saronno
whipped cream, shaved chocolate, orange peels, cinnamon sticks and rock candy sugar sticks

FIRST HOUR
PER PERSON

EACH ADDITIONAL HOUR
PER PERSON
CONSUMPTION BAR PRICING

Specialty Drinks
Cordials
Cocktails
House Wine
Imported Beer
Domestic Beer
Juices
Pepsi Soft Drinks
Bottled Water

WINE SERVICE

SILVER TIER
Select House Merlot
Cabernet Sauvignon
Chardonnay
Pinot Grigio

GOLD TIER
Simi Cabernet Alexander Valley
Simi Chardonnay Sonoma
Franciscan Merlot
Little black Dress Pinot Grigio

PLATINUM WINES
Emblem Cabernet
Cakebread Chardonnay Napa
Merryvale Merlot
Santa Margherita Pinot Grigio

LIST UPON REQUEST

Cash and Consumption Bars require one bartender per every 100 guests up to four hours and each additional hour. Clear “greenware” disposables for bar. Glassware available for an additional charge.

All food and beverage is subject to a 21% staffing charge and applicable sales tax. Prices subject to change.
HOT

SHRIMP wrapped in applewood smoked bacon

KOREAN SHORT RIB, fried noodles, sweet soy reduction

LOBSTER BISQUE, caviar, crème fraîche

TOMATO SOUP, miniature grilled cheese

CARIBBEAN COCONUT CHICKEN, mango sauce

VEGETABLE SAMOSAS seasoned lightly with Indian spices

MINI CHEESEBURGER SLIDERS, Vermont cheddar, house made ketchup

VIETNAMESE SPRING ROLL, spicy mustard sauce

WILD MUSHROOM TARTLET

TRUFFLED RISOTTO CAKE, warm artichoke tapenade

MAC N CHEESE BALLS, with marinara

CRAB CAKE, remoulade sauce

COCONUT SHRIMP, sambal mayo

FINGERLING POTATO POUTINE

FRIED GREEN TOMATOES, romesco sauce
COLD

COFFEE CRUSTED TENDERLOIN, yucatan tomato chutney

PEPPER-SEARED LINE CAUGHT TUNA, pickled asian slaw

BRUSCHETTA with eggplant, roasted pepper

BRUSCHETTA with fresh mozzarella, basil, tomato

SHRIMP COCKTAIL

CROSTINI with grilled tenderloin, brie, caramelized onion

DEVILED EGG SPOONS

ARGENTINE BEEF SKEWER, chimichurri sauce

CRAB AND AVOCADO SALAD CONE

ROASTED SHRIMP, sweet chili sauce

(please select six items from above)

PER PERSON FOR ONE HOUR

All food and beverage is subject to a 21% staffing charge and applicable sales tax.

Prices subject to change.
FONDUE STATION

BRIE AND WILD MUSHROOM FONDUE
- cubes of french bread and focaccia, sliced apple
- roasted rosemary new potatoes, julienne raw red and yellow bell pepper
- blanched broccoli florets, green beans

IRISH CHEDDAR AND STOUT FONDUE
- baby red potatoes, brussel spouts, fried apple chips, cauliflower florets
- caramelized leek fritters, roasted carrots and turnips, grilled lamb
- assorted breads

CHOCOLATE FONDUE
- candied orange peels, almond macaroons, strawberries, seedless red and green grapes, dried apricots, sliced melon, fresh pineapple chunks
- angel food cake, pound cake, pretzel sticks, marshmallows

(please select two from above)

NACHO STATION

HOUSE-MADE NACHO CHIPS
- corn and black bean salsa, roasted tomatillo salsa, avocado salsa, tomato-serrano salsa jalapeños
- chopped black olives, hand ground guacamole, sour cream, melted cheddar cheese
- shredded chicken, roast pork tacquito

ADD SPICY SHRIMP CEVICHE “SHOOTERS” WITH CILANTRO AND TORTILLA CRISPS, PER PERSON

MASHED POTATO MARTINI STATION

MASH OF YUKON GOLD POTATOES WITH CREAMERY BUTTER
- braised shredded short rib, shredded Szechwan duck, smoked pulled pork, scallions, sour cream, crumbled blue cheese, caramelized onions
- shaved parmesan, sautéed mushrooms, frizzled leeks

NOSHING TABLE

BAKED BRIE WHEEL WITH LOCAL HONEY AND CARAMELIZED WALNUTS
- crudités of jicama, haricot vert, carrot and cucumber with lemon crème fraiche
- mousse pate with caper berries, gherkins, cippolini onion, whole grain mustard, sliced baguette and brioche toast
SPANISH PAELLA STATION

PAELLA VALENCIA WITH SPANISH CHORIZO, SHRIMP, CHICKEN, MUSSELS, CLAMS
white bean hummus with flatbreads
corn and potato salad
quinoa salad
black bean salad

BRUSCHETTA STATION

HERBED CROSTINI, GARLIC CROUSTADES, BRIOCHE TOAST POINTS
Sicilian caponata
 roma tomato and basil
white bean puree with truffle oil and parmesan
three olive tapenade
asparagus with lemon, parsley, and sea salt

MEDITERRANEAN STATION

FLATBREADS AND ARTISAN LOAVES WITH GRILLED VEGETABLES
baba ghanoush and hummus, olive bar, lentil mint salad
roasted stuffed peppers filled with pine nuts and spices
classic Greek salad
with tomato, cucumber, bell pepper, onions, oregano, olives and feta

CURED SALMON STATION

TRIO OF GRAVLOX - BRANDY AND DILL, WHISKEY AND PEPPER, AQUAVIT
diced egg yolk and whites, capers, caper berries, cured olives, potato pancake
diced red onion, crème fraîche, and butter fried brioche toast

ADD INTERNATIONAL CHEESES AND CURED MEATS TO ANY STATION, PER PERSON

ALL STATIONARY HORS D’ŒUVRES PER PERSON FOR ONE HOUR
PER PERSON FOR TWO HOURS

All food and beverage is subject to a 21% staffing charge and applicable sales tax.
Prices subject to change.
THE MINI BAR

- MINI CHEESEBURGER with spicy ketchup
- MINI HOT DOGS with special sauce
- MINI GRILLED CHEESE PANINI with tater tots
- house-made potato chips

SLOW FOOD

- 12- HOUR BRAISED GRASS FED SHORT RIBS
  - field mushroom fricassee
  - rustic mashed potatoes
  - sautéed farm greens with smoked salt

CARIBBEAN ISLAND DREAM

- JAMAICAN JERK CHICKEN
  - red beans with rice
  - fried plantains
  - mango kiwi kale salad with spice apple vinaigrette

TACO TRUCK

- PULLED PORK CARNITAS AND PULLED CHICKEN
  - pico de gallo, salsa fresca and guacamole
  - hard taco shells, mini flour and corn tortillas
  - black bean, corn and roasted pineapple salad

ASIAN FLAVORS

- LETTUCE WRAPS
  - rock shrimp and pulled Szechwan duck
  - carrots, bean sprouts, chopped peanuts, thai peanut sauce
  - pad thai
  - stir-fried jasmine rice with crunchy vegetables
  - Asian salad
  - with napa cabbage, shredded carrot, cucumber, green onion, sesame vinaigrette

TUSCAN MARKET

- RIGATONI sausage, garlic, rapini
- CHICKEN FRANCESE lemon and capers
- CAVATAPPI with caramelized vegetable Bolognese and toasted pine nuts
- EGGPLANT PARMESAN with vine-ripened tomatoes
- roman style artichoke salad with roasted peppers and parmesan
MAC & CHEESE BAR

EASY CHEESY
with monterey jack, cheddar, gruyere

NOLA
Andouille sausage, chicken, cajun spices

BEVERLY HILLS HIPPIE
Manchego, caramelized onions, shiitake mushroom with local goat cheese

NEW TV DINNER
local Cheddar, grass fed beef, roasted heirloom tomato

FARMER’S MARKET HERITAGE PORK

SLOW BRAISED PORK
Yuengling sourdough bread sauce
charred peppers
aged local cheese
rocket salad

SOUTHERN FLAVORS

PULLED SMOKED PORK BBQ
blt salad
roasted corn and pepper succotash
cheddar corn spoon bread with honey butter
fresh baked buns

LIGHT SIDE SALAD CONES

FARMERS MARKET crumbled goat cheese

LINE CAUGHT TUNA NICIOSE capers, olives

ALL NATURAL BUFFALO CHICKEN SALAD blue cheese
CARVERY*

CARVED SMOKED BEEF TENDERLOIN
béarnaise and horseradish cream
OR
ROASTED TURKEY
Cranberry chutney

brioche rolls
roasted fingerling potatoes with dijon vinaigrette
arugula salad

*add per person
requires a chef attendant

(PLEASE SELECT THREE OR FOUR STATIONS FROM ABOVE)

per person for three stations for 1.5 hours

per person for three stations for 1.5 hours

DESSERTS & COFFEE (INCLUDED)

BITE-SIZED COOKIES, BROWNIES AND BLONDIES

Freshly brewed Tim Hortons coffee and assorted Tazo teas

PASSED DESSERTS*

MACAROONS, AMBROSIA PARFAIT, RICE KRISPY TREATS

* add per person

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Prices subject to change.
SOUP

THAI CURRY SOUP
carrots, green onion, peas, shiitake mushrooms, radish with wonton crisp

MUSHROOM SOUP
chanterelle mushroom nage

ROASTED TOMATO SOUP
grilled cheese wedges

LENTIL SOUP (VEGAN)

CHICKEN ARTICHOKE
Mushrooms, peppers

POTATO CHORIZO

(please select one from above for the four-course dinner)

SALAD

ARUGULA SALAD
pancetta, egg, truffle vinaigrette

STEAKHOUSE WEDGE
tomatoes, crumbled blue cheese dressing

FARMER’S MARKET SALAD
goat cheese cake, herb citrus vinaigrette

HEARTS OF ROMAINE CAESAR
focaccia crostini, tomato compote, shaved locatelli cheese

BABY GREEN SALAD
crostini with olive tapenade, balsamic vinaigrette

(please select one salad from above)
DINNER ENTRÉES

GRILLED PORK TENDERLOIN OVER SPAETZLE
  napa cabbage with crispy pancetta, dried fruit demi-glace

BLACKENED, GRILLED OR MISO GLAZED SALMON
  basmati fried rice, sautéed zucchini and squash noodles

BRAISED BONELESS BEEF SHORT RIB
  rustic mashed potatoes, roasted root vegetables accented with a turmeric emulsion

CHICKEN PICATTA WITH LEMON BUTTER SAUCE
  baby carrots, fried chervil potatoes

CORIANDER DUSTED CHICKEN WITH PAN JUS
  potato-goat cheese gratin, mashed clementine carrots

FENNEL CRUSTED SEA BASS WITH TOMATO VINAIGRETTE
  parsnip mash, baby carrots

PER PERSON FOR THREE COURSE DINNER
PER PERSON FOR FOUR COURSE DINNER

BISTRO STEAK WITH BEARNAISE
  frites, caramelized brussel sprouts

FARmed STRIPED BASS WITH HEN OF THE WOODS MUSHROOMS
  cauliflower-truffle puree, heirloom carrots

SKILLET SEARED BLUE CRAB CAKE
  warm fingerling harissa potato salad, charred asparagus

ADD PER PERSON

FILET MIGNON WITH MADEIRA PEPPER SAUCE
  truffle potato gratin, yellow wax bean

NEW YORK STRIP STEAK
  roasted red potatoes, butter beans with roasted tomato and tarragon

ADD PER PERSON
DINNER ENTRÉES continued

DUET OF:
NEW YORK STRIP
&
SKILLET SEARED BLUE CRAB CAKE
Warm fingerling harissa potato salad, butter beans with roasted tomato and tarragon

FILET MIGNON WITH MADEIRA PEPPER SAUCE
&
ROASTED SEA BASS WITH TOMATO VINAIGRETTE
rustic mashed potato, baby carrots

ADD PER PERSON

(please select one entrée from above)

DESSERT

CHOCOLATE MOUSSE
fresh whipped cream and fresh berries

SEASONAL BERRY SHORTCAKE
individual baked shortcake, seasonal berries, whipped cream

BOURBON INFUSED BREAD PUDDING
with flavored crème anglaise

APPLE COBBLER
individual baked caramelized apples, cinnamon streusel

RICOTTA CHEESECAKE
graham cracker crust, mission fig reduction, crème anglaise

(please select one dessert from above)

Freshly brewed Tim Hortons coffee and assorted Tazo tea Station
COFFEE SERVICE PER PERSON

All dinners are served with assorted rolls and butter
Includes floor length guest table linens and napkins.
Select color palettes available.
China service

All food and beverage is subject to a 21% staffing charge and applicable sales tax.
Prices subject to change.
ITALIAN

FENNEL-CRUSTED SEA BASS
tomato vinaigrette

CHICKEN FRANCHESE
lemon and capers

PENNE PASTA
tomatoes, basil and garlic

ARUGULA SALAD
pancetta, egg and truffle vinaigrette

FIRE ROASTED PEPPERS
fresh mozzarella and marinated olives

TUSCAN STYLE POTATOES

ASSORTED BREADS AND FOCACCIA

CLASSIC TIRAMISU

ASIAN

VIETNAMESE FLANK STEAK
baby bok choy and shiitake mushrooms

CHINESE FIVE SPICE HONEY ROASTED PORK TENDERLOIN

STIR FRIED JASMINE RICE
crunchy vegetables

PAD THAI

ASIAN SALAD
napa cabbage, shredded carrot, cucumber, green onion and sesame vinaigrette

HUNAN EGGPLANT

ALMOND COOKIES
BUFFET DINNER

SOUTHERN

- BUTTERMILK FRIED CHICKEN
- BRAISED BONELESS BEEF SHORT RIBS
- FRIED CRUMB MACARONI AND CHEESE
- BLT SALAD
- CREAMED SPINACH
- RUSTIC MASHED POTATOES
- CORN BREAD
- STRAWBERRY SHORTCAKE

AMERICANA

- GRILLED CHICKEN, rosemary, garlic
- CARVED ROAST SIRLOIN
- FRIED CRUMB MACARONI AND CHEESE
- CHOPPED ICEBERG SALAD, thousand island dressing
- SAGE AND MUSHROOM STUFFING
- STRING BEAN CASSEROLE
- BUTTERMILK BISCUITS
- APPLE COBBLER
CLASSIC BISTRO

SAUTÉED SEA BASS
lemon and caper sauce

SLOW-BRAISED SHORT RIBS
mustard and caramelized shallot glaze

MARINATED FRENCH GREEN BEANS
crumbled goat cheese, pine nuts and champagne vinaigrette

ASPARAGUS SALAD
horseradish vinaigrette

TRUFFLED POTATO GRATIN

FRENCH BAGUETTE

BREAD PUDDING WITH CRÈME ANGLAISE

MEDITERRANEAN

SALMON
fennel, leeks, tomato

SPANISH TARRAGON CHICKEN

CAVATAPPI WITH CARAMELIZED VEGETABLE BOLOGNESE
tossed pine nuts

TOMATO CUCUMBER FETA SALAD

ROMAN-STYLE ARTICHOKE SALAD
roasted peppers, parmesan

MEDITERRANEAN COUSCOUS AND LENTIL SALAD

GRILLED CIABATTA

SLICED FRUIT AND STRAWBERRIES
balsamic syrup

(please select one buffet)
Freshly brewed Tim Hortons coffee and assorted Tazo teas

ALL BUFFETS PER PERSON

Dinner Buffet dinners require a minimum of 50 guests
Includes floor length guest table linens and napkins.
Select color palettes available.
China service

All food and beverage subject to a 21% staffing charge, applicable sales tax.
Prices subject to change.