

Banquet Menu Hors D'oeuvres

Mini Pork Sausage

Garlic Escargot in a Small Brioche

Herb and Garlic Cream Cheese Puff Pastry

Pepperoni and Cheese Mini Pizza

Mini Quiche Lorraine

Mini Quiche Florentine

Seafood Filo Bundle

Spanakopita

Lobster Filo Roll

Shrimp Puff

Mini Cocktail

Sausage Roll

Veggie Spring Roll

Crab Cakes

Fig and Goat Cheese Crown

Chicken Florentine Crown

Tempura Shrimp

Mushroom Tart

Mini Beef Wellington

Banquet Menu

Reception Station

Mediterranean Dips With Grilled Pita Points
Tzatziki and Hummus served with Garlic Brushed Grilled Pita

Finger Sandwiches

Atlantic Smoked salmon on Dark Rye Bread with Honey Mustard Glaze
Chicken and Pineapple Salad on White Bread
Roasted Beef with Horseradish Cream Cheese on Whole Wheat Bread
Tomato and Cucumber slices on Poppy Seed Bagel
Danish Camembert with Caramelized Shallots on Croissant

Jumbo Shrimp Pyramid with Traditional Cocktail Sauce

Sushi Station

Assorted Rolls, Sushi and Sashimi Paired with Wasabi, Pickled Ginger and Soy Sauce

Roasted Hip of Beef

Served with miniature Kaiser Rolls, Mustard, Horseradish and Natural Dipping Gravy

Oven Thin Crust Pizza Station

Smoked Salmon - Smoked Salmon, Goat Cheese Capers and Roasted Onions
Classic - Tomato Sauce, Pepperoni, Mushrooms and Cheese
California - Grilled Chicken Breast, Sautéed Spinach and Fire Roasted Peppers
Primavera - Sun Dried Tomato, Caramelized Onions, Grilled Zucchini and Goat Cheese

Vegetable Crudités

Mushrooms, Radishes, Cherry Tomatoes, Carrots Celery, Broccoli and Cauliflower
Choice of one Dip: Hummus, Herb Cream Cheese, Roasted Onions and Sour Cream
Peppercorn Cream and Blue Cheese Dressing

Cheese Station

Artisan Canadian and International Selection of Cheeses with Marinated Olives,
Fresh Fruit, Flatbread and Specialty Crackers

Fresh Fruit Skewers with Honey Lemon Yogurt Dip

Banquet Menu

Plated Luncheon Entrees

Salad

*Greek - Romaine Leaves, Sweet Peppers, Sliced Cucumbers,
Tomatoes, Onions, Kalamata Olives and Feta Cheese*

*Caesar Salad - Traditional Caesar Salad with Herbed Croutons,
Bacon Bits, Parmesan Cheese and Creamy Caesar Dressing*

*Field Greens - Field Greens with Radicchio and Frisee,
Tear Drop Tomatoes, Goat Cheese and Balsamic Vinaigrette*

Entrees

Salmon - \$26.00

With Soy Glaze, Steamed Asian Stir Fried Vegetables and Scented Rice

Pan Fried Sole - \$26.00

Filletts with Lemon Chives Beurre Blanc, Fresh Vegetables and Tomato Herb Risotto

Veal Piccata - \$25.00

Mushrooms and a Port Wine Sauce, Roasted Potatoes and a Fresh Selection of Vegetables

Crusted Pork Loin - 25.00

*Sliced and Served with Apple Avocado Sauce, Accompanied by Rosemary Roasted
Potatoes and a fresh Selection of Vegetables*

Chicken Romano - \$25.00

*Boneless Breast of Chicken Lightly Breaded with Italian Seasoning, Bread Crumbs,
Lemon Parsley Butter and Tri-Coloured Pepper Julienne, Served with Pasta*

Roasted Breast of Chicken - \$24.00

Rubbed with Herb Pesto an Mushroom and Chives Sauce and Roasted Potatoes

Roasted New York Strip Loin - \$28.00

*Well Seasoned and Thinly Sliced and Served with a Rich Burgundy Sauce
Accompanied by Roasted Potatoes and Tomato Gruyere*

Petit Filet Mignon - \$32.00

In a Bordelaise Sauce, Sour Cream, Chive Mashed Potatoes and Fresh Vegetables

Dessert

*Chocolate Truffle, New York Cheesecakes, Almond Fudge, Chocolate Brownie Cheesecake
and Marnier Mousse, Peanut Butter Truffle, Caramel Apple, Ice Cream Crepes and Chudleighs Blossom*

All Luncheons Include Freshly Baked Rolls and Butter

*Prices Subject to H.S.T. and Gratuities
Prices Subject to Change Without Notice*

Banquet Menu Sit Down Menu

***Choice of Two Appetizers
Choice of Two Sides***

#1 Roast Prime Rib of Beef (Black Angus) \$36.00

#2 New York Steak \$35.00

#3 Veal Chop \$37.00

#4 Roasted Cornish Hen \$38.00

#5 Fillet Mignon \$38.00

#6 Double Chicken Breast \$33.00

#7 New York Steak & Chicken Breast \$35.00

#8 Fillet Mignon & Tiger Shrimp \$38.00

#9 Veal Cutlet \$35.00

#10 Veal Cutlet & Chicken Breast \$34.00

***Choice Of Dessert
Coffee & Tea***

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Banquet Menu

Dinner Selections

Include
Choice of Two Appetizers
Choice of Two Sides

Antipasti

An Assortment of Freshly Grilled and Marinated
Eggplant, Zucchini, Red Peppers, Mushrooms
Artichoke Hearts, Gherkins, Olives, Pepperoncini
And Sliced Italian Delicatessen Meats

Soups

Apple Roasted Butternut Squash
Bisque, Nutmeg Crème Fraiche

Yukon Gold Potato and Leek
Stilton Drizzle

Sweet Potato & Gorgonzola Bisque
With Fresh Mint

Oxtail & Beef Consomme
Puff Pastry Dome

Spring Vegetable Broth, Prosciutto
Shaved Parm

Wild & Domestic Mushroom Puree
Shredded Phylo, Goat Cheese

Salad

Micro Greens & Frisee Leaves
Smoked Salmon, Toast, Lemon, Vinaigrette

Baby Organic Greens
With Balsamic Vinaigrette

Classic Caesar Salad
With Herb Croutons & Parmesan Cheese

Fingerling Potato
With Green Bean Salad, Tomatoes and Olives

Romaine Leaves Sweet Peppers, Sliced Cucumber
Tomatoes, Onions, Kalamata Olives & Feta Cheese

Bayfield Greens, Avocado, strawberries
Sliced Cucumber and Vidalia Dressing

Heirloom Tomato, Bocconci Cheese Basil Leaves
Arugula and Balsamic Fini Reduction

Pastas

Rigatoni: Classic Meat Sauce, Asiago Cheese

Penne: Tomato Basil Sauce or Simply Penne Arrabiata

Fettuccine: Mixed Mushrooms, Plum Tomato, Mascarpone Cream Sauce

Butternut Squash Agnoloti: Maple Sage Cream

Wild Mushroom Ravioli: Goat Cheese Cream

Meat or Vegetarian Lasagne

Fusilli: Roasted Chicken, Sweet Peppers Parsley Pecan Pesto

Linguini: Pesto, Garlic, Cherry Tomatoes, Shaved Parmesan

Cheese Stuffed Tortellini: Smothered in a Light Pesto Cream Sauce

Choice of Two Sides

Grilled Asparagus Drizzled with Olive Oil and Sea Salt

Leak & Mushroom Risotto

Roasted Garlic Mash Potatoes

Oven Roasted Red Potatoes

White and Wild Rice Pilaf

Three Cheese Scalloped Potatoes

Steamed Market Vegetables, Wok Fried Asian Greens

Crushed Fingerlings, French Beans, Grape Tomatoes, Pommery Jus

Preserved Lemon, Rosemary & Garlic, Yukon Gold Puree

Banquet Menu

Dinner Buffet (Minimum 50 Guests)

Assortment of Fresh Baked Rolls and Flat Breads with Dairy Butter

Salad

An Eclectic Arrangement of Freshly Made Salads to Suit Anyone's Palate

Fresh Mesculin Greens with Choice of : Ranch, Thousand Island and Balsamic Vinaigrette Dressing
Village Greek with Kalamata Olives and Feta Cheese
Smashed New Potatoes
Roasted Corn and Black Bean
Shredded Cabbage and Apple in our Creamy Homemade Dressing

Pasta

Freshly Made Pasta, Spring Vegetables in a Light Marinara Sauce
Served with Grated Parmagiano

Entrees

Hip of Beef and Herb Crusted Chicken
\$35.00

Roasted Prime Rib and Chicken Supreme
\$37.00

Herb Crusted pork Loin and grilled Breast of Chicken
\$36.00

Served with Seasonal Fresh Vegetables and Oven Roasted Red Potatoes

The Sweet Finishing's Table with Something to Please Everyone
A Array of Freshly Baked Pies, Chudleigh's Apple Blossoms, Assorted Cakes and Pastries
A Healthy Assortment of Freshly Sliced Fruit And Berries
Selection of Domestic and Imported Cheeses

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

Banquet Menu

Deluxe Dinner Buffet (Minimum 50 Guests)

Assortment of Fresh Baked Rolls and Flat Breads with Dairy Butter

Salad

An Eclectic Arrangement of Freshly Made Salads to Suit Anyone's Palate

*Fresh Mesculin Greens with Choice of : Ranch, Thousand Island and Balsamic Vinaigrette Dressing
Village Greek with Kalamata Olives and Feta Cheese
Smashed New Potatoes
Roasted Corn and Black Bean
Shredded Cabbage and Apple in our Creamy Homemade Dressing*

Antipasto Bar

*Assortment of Freshly Grilled and Marinated Eggplant, Zucchini, Roasted Red Peppers, Mushrooms
Artichoke Hearts, Gherkins, Olive, Pepperonccin and Sliced Italian Delicatessen Meats.
Make this " Primo Piato " Complete!
Jumbo Shrimp Pyramid
Smoked Salmon and Sushi Platter*

Pasta

*Freshly Made Pasta, Spring Vegetables in a Light Marinara Sauce
Served with Grated Parmagiano*

Select Two Entrees

*Slow Roasted Prime Rib of Beef Au Jus
Roast Herb Crusted Chicken Supreme with Wild Mushroom Sauce
Roast Striploin of Beef with Horseradish and Bordelaise Sauce
Oven Roasted Atlantic Salmon with Butter, Lemon and Capers
Served with Seasonal Fresh Vegetables and Oven Roasted Red Potatoes*

*The Sweet Finishing's Table with Something to Please Everyone
A Array of Freshly Baked Pies, Chudleigh's Apple Blossoms, Assorted Cakes and Pastries
A Healthy Assortment of Freshly Sliced Fruit And Berries
Selection of Domestic and Imported Cheeses*

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

\$51.00

Prices Subject to H.S.T. and Gratuities

Banquet Menu

Plated Dinner Entrees

Assortment of Fresh Baked Rolls and Flat Breads with Dairy Butter

Choice of Two Appetizers

Soups

*Apple Roasted Butternut Squash
Bisque, Nutmeg Crème Fraiche*

*Yukon Gold Potato and Leek
Stilton Drizzle*

*Sweet Potato & Gorgonzola Bisque
With Fresh Mint*

*Wild & Domestic Mushroom Puree
Shredded Phylo, Goat Cheese*

Salads

*Bayfield Greens, Avocado, Strawberries,
Sliced Cucumber and Vidalia Dressing*

*Heirloom Tomato, Bocconcini Cheese, Basil Leaves
Arugula and Balsamic Fini Reduction*

*Classic Caesar Salad
With Herb Croutons & Parmesan Cheese*

*Baby Organic Greens
With Balsamic Vinaigrette*

Pastas

Penne: Tomato Basil Sauce or Simply Penne Arrabiata

Fettuccine: Mixed Mushrooms, Plum Tomato, Mascarpone Cream Sauce

Linguini: Pesto, Garlic, Cherry Tomatoes, Shaved Parmesan

Cheese Stuffed Tortellini: Smothered in a Light Pesto Cream Sauce

Main Entrée

*Roasted Chicken Supreme with
Preserved Lemon, Rosemary and Garlic \$32.00*

Roasted Chicken Breast / AAA Fillet \$36.00

*Roasted Angus Strip loin of Alberta Beef with
Three Peppercorn Sauce \$36.00*

*Grilled Rib Eye with
Bourbon and Horseradish-Scented Jus \$38.00*

*Charbroiled AAA New York Sirloin Steak with
Brandy and Peppercorn-Infused Jus \$36.00*

*Baked Salmon Filet with
Pistachio Lime Sauce \$35.00*

Alberta AAA Fillet \$40.00

*Prime Rib with
Natural Pan Jus \$36.00*

*Grilled Veal Chop with
Wild Mushrooms \$39.00*

*Oven Roasted Ontario Turkey with
Wild Rice Stuffing and Pan Gravy \$38.00*

Served With Seasonal Fresh Vegetables and Oven Roasted Red Potatoes

Choice of Dessert

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

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Mini Pork Sausage

Garlic Escargot in a Small Brioche

Herb and garlic Cream Cheese Puff Pastry

Pepperoni and Cheese Mini Pizza

Mini Quiche Lorraine

Mini Quiche Florentine

Seafood Filo Bundle

Spanakopita

Lobster Filo Roll

Shrimp Puff

Mini Cocktail

Sausage Roll

Veggie Spring Roll

Crab Cakes

Fig and Goat Cheese Crown

Chicken Florentine Crown

Tempura shrimp

Mushroom Tart

Mini Beef Wellington