

79 Jones Street Oakville Ontario L6L 3E6

Bar Service

Cash Bar Available

Wine Un-corking $15.00 per bottle

We will bring in your choice of wine for tables and add $15.00 to cost

Drinks can be bought as per consumption OR

3 hour Open Bar Basic $15.00pp

3 hour Open Bar Premium $20.00pp

4 Hour Open Bar Basic $20.00pp

4 Hour Open Bar Premium $25.00pp

5 Hour Open Bar Basic $25.00pp

5 Hour Open Bar Premium $35.00pp

6 hour Open Bar Basic $35.00pp

6 hour Open Bar Premium $45.00pp

7 Hour Open Bar Basic $40.00pp

7 Hour Open Bar Premium $50.00pp

10% GRATUITY ADDED



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**CELEBRATION OF LIFE MENU**

SMOKED HAM, SALAMI, ROAST TURKEY, TUNA, EGG SALAD, CORNED BEEF, VEGETARIAN SANDWICHES, SERVED ON ARTISAN BREAD, BUNS, WRAPS AND RYE BREAD

FRESH CRUDITIES WITH DIP

ASSORTED CHEESE WEDGE BOARDS – SMOKED CHEDDAR, BRICK, JALAPENO, CHEDDAR, CREAM, CHEESE WITH PEPPER JELLY, SERVED WITH CRACKERS AND CRUSTINIS

PICKLES & OLIVES

FRUIT STAND WITH GRAPES, MELON AND PINEAPPLE

ASSORTED SQUARES, COOKIES AND MINI CUPCAKES

TEA AND COFFEE

$ 14.00 PER PERSON & TAX (GRATUITIES INCLUDED)

INCLUDES CHINA PLATES, TABLECLOTHS, DISPOSABLE CUPS, AND SERVICE



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**CHICKEN & RIB MENU**

½ RACK OF BABY BACK RIBS WITH SMOKEY BBQ SAUCE GLAZE

CHICKEN BREAST, DRUMMIES & THIGHS WITH OUR HOMEMADE BBQ SAUCE

BAKED POTATO WITH SOUR CREAM AND BUTTER

TOSSED GREEN SALAD

ARTISAN DINNER ROLLS WITH BUTTER

TEA / COFFEE

$ 24.00 PER PERSON & TAX (GRATUITIES INCLUDED)

INCLUDES DELIVERY, CHINA PLATES, STAINLESS CUTLERY AND DISPOSABLE CUPS, NAPKINS, AND SERVICE



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**HALAL MENU**

HALAL STEAK KEBABS WITH GREEN PEPPERS, ONIONS, IN CHILI, TOMATOES AND PAPRIKA

HALAL CHICKEN TIKKA OR HALAL BUTTER CHICKEN

VEGETABLE FRIED RICE – BASMATI RICE WITH FRIED PEPPERS, CARROTS, ONIONS

MIXED VEGETABLES – CARROTS, GREEN PEAS, CHICK PEAS, RED CHILI WITH TOMATOES, GARLIC AND GINGER

GREEN SALAD - SPINACH, LETTUCE WITH CUCUMBERS , CELERY, PEPPER ONIONS AND AVOCADO WITH YOGURT DRESSING

NAAN BREAD

TEA AND COFFEE

$ 30.00 PER PERSON & TAX (GRATUITIES INCLUDED)

INCLUDES CHINA PLATES, TABLECLOTHS, DISPOSABLE CUPS, AND SERVICE



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**HORS D’OEUVRES BUFFET MENU**

BACON WRAPPED SCALLOPS

MINI SAMOSAS WITH CHUTNEY

PINEAPPLE CHICKEN BITES

BRUSHETTA

SHRIMP (LARGE) SEAFOOD SAUCE FOR DIPPING

SPANAKOPITA

STUFFED JALAPENO PEPPERS

BBQ MEATBALLS

CHICKEN SATAYS WITH SWEET DIPPING SAUCE

VEGETARIAN SPRING ROLLS WITH PLUM SAUCE

ASSORTED CHEESE WEDGES ON BOARD SERVED WITH CRACKERS & CROSTINIS

ASSORTED FRUIT STAND

VEGETABLE CRUDITES WITH DIP

12 -15 ITEMS PER PERSON

INCLUDES TABLE LINENS, BUFFET DECORATIONS, CHAFING PANS, ALL STAFF, CHINA COCKTAIL PLATES AND PAPER COCKTAIL NAPKINS.

$ 20.00 PER PERSON TAX & GRATUITIES INCLUDED



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**STAG & DOE MENU**

HOMEMADE BAKED LASAGNE

BBQ CHICKEN WINGS

SAUTEED ITALIAN SAUSAGE AND PEPPERS

HOMEMADE POTATO SALAD

HOMEMADE COLESLAW

PIZZA BREAD

$ 17.00 PER PERSON & TAX (GRATUITIES INCLUDED)

INCLUDES DELIVERY, ALL DISPOSABLE PLATES, CUTLERY AND NAPKINS



**GOURMET BBQ SERVED DINNER**

COLD HORS D’OEUVRES SERVED UPON ARRIVAL:

ASSORTED CHEESE WEDGE PLATTERS WITH GRAPES AND CRACKERS

FRESH CRUDITES WITH DIP

CREAM CHEESE & PEPPER JELLY

5 LAYER MEXICAN DIP WITH NACHO CHIPS

APPETIZER:

STRAWBERRY ALMOND SALAD OR CHOICE OF SALAD

GOURMET BBQ SERVED DINNER:

6 OZ BBQ ANGUS STRIPLOIN STEAK **AND**

6 OZ BBQ CHICKEN SUPREME

GARLIC MASHED POTATOES, SEASONED ROAST OR BAKED

ASPARAGUS WRAPPED IN PROSCIUTTO OR BBQ VEGETABLE KEBOB

ASSORTED ARTISAN DINNER ROLLS

TEA AND COFFEE

TRIO DESSERT – CHOCOLATE DIPPED STRAWBERRY, CHOCOLATE TIRAMISU MOUSSE CUP WITH BISCOTTI, MINI CARAMEL CHEESECAKE

ALL TABLECLOTHS – FULL LENGTH TO THE FLOOR

SKIRTING ON THE HEAD TABLE AND ENTRANCE TABLE

FULL CHINA SETTINGS INCLUDING WINE GLASSES ON THE TABLES

FULL SERVING STAFF

$ 42.00 & TAX (GRATUITIES INCLUDED)



**WEDDING / SPECIAL OCCASION SERVED DINNER**

COLD HORS D’OEUVRES SERVED UPON ARRIVAL:

ASSORTED CHEESE WEDGE PLATTER WITH GRAPES AND CRACKERS

FRESH CRUDITES WITH DIP

CREAM CHEESE & PEPPER JELLY

5 LAYER MEXICAN DIP WITH NACHO CHIPS

HOT BUFFET:

ANGUS SIRLOIN ROAST OF BEEF SERVED WITH PAN GRAVY AND HORSERADISH

OVEN ROASTED, GARLIC MASHED, OR BAKED, POTATOES

CHOICE OF 2 VEGETABLES;

GLAZED BABY CARROTS, KERNEL CORN, FRESH GREEN BEANS WITH RED PEPPERS, FRESH BROCCOLI & CAULIFLOWER MIX

FRESHLY BAKED ARTISAN DINNER ROLLS

TEA AND COFFEE

CHOICE OF DESSERT:

-TRIO PLATE - CHOCOLATE DIPPED STRAWBERRY, MINI CARAMEL CHEESECAKE, & CHOCOLATE CUP FILLED WITH TIRAMISU MOUSSE AND BISCOTTI

- STRAWBERRY SHORTCAKE (SEASONAL)

- APPLE BLOSSOM TOPPED WITH VANILLA ICE CREAM

- ASSORTED FRUIT PIES TOPPED WITH WHIPPED CREAM

$39.00 & TAX (GRATUITIES INCLUDED)

SUBSTITUTE ROAST BEEF FOR 10 OZ CHICKEN KIEV

FULL CHINA SETTINGS, WINE GLASSES, TABLECLOTHS AND SERVICE INC.



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COLD HORS D’OEUVRES SERVED UPON ARRIVAL:

ASSORTED CHEESE WEDGE PLATTER WITH GRAPES AND CRACKERS

FRESH CRUDITES WITH DIP

CREAM CHEESE & PEPPER JELLY

5 LAYER MEXICAN DIP WITH NACHO CHIPS

HOT BUFFET:

ANGUS SIRLOIN ROAST OF BEEF CARVED AT THE BUFFET SERVED WITH PAN GRAVY AND HORSERADISH

6 OZ. BBQ CHICKEN BREAST SUPREME

OVEN ROASTED, GARLIC MASHED, OR BAKED, POTATOES

CHOICE OF 2 VEGETABLES;

GLAZED BABY CARROTS, KERNEL CORN, FRESH GREEN BEANS WITH RED PEPPERS, FRESH BROCCOLI & CAULIFLOWER MIX

CAESAR SALAD

PASTA PRIMA VERA SALAD

WILD RICE SALAD

FRESHLY BAKED ARTISAN DINNER ROLLS

TEA AND COFFEE

CHOICE OF DESSERT:

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- STRAWBERRY SHORTCAKE (SEASONAL)

- APPLE BLOSSOM TOPPED WITH VANILLA ICE CREAM

- ASSORTED FRUIT PIES TOPPED WITH WHIPPED CREAM

$39.00 & TAX (GRATUITIES INCLUDED)

FULL CHINA SETTINGS, TABLECLOTHS, WINE GLASSES AND SERVICE INCLUDED