



Plated Breakfast

Rise & Shine - \$16.00 per person

Two Fluffy Pancakes with Syrup, Breakfast Sausage, and Home Fried Potatoes, Served with a glass of Chilled Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, or Tea.

Canadian Breakfast - \$16.00 per person

Country Fresh Scrambled Eggs, Canadian Back Bacon, Red Skinned Home Fried Potatoes, Oven Fresh Croissant, Served with a glass of Chilled Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, or Tea.

Breakfast Buffets (minimum of 35 persons)

The Continental – \$16.00 per person

Juice Station - Orange, Apple, Cranberry Juice, Sliced Fresh Seasonal Fruit, Individual Flavoured Yogurts and Granola, Bread Station - White, Brown, Rye Breads, Fruit Preserves, Assorted Pastries - Fruit Filled Danish Pastries, Butter Croissants & Muffins
Freshly Brewed Coffee, Decaffeinated Coffee & Tea.

Working Breakfast – \$22.00 per person

Juice Station - Orange, Apple, Cranberry Juice, Fresh Fruit Salad with Seasonal Berries
Assorted Breakfast Pastries - Butter, Margarine, Bread Station - White, Brown, Rye Bread, Honey, Fruit Preserves, Marmalade, Maple Cured Bacon and Farmer's Pork Sausage, Chef's Choice Baked Egg
Frittata, Home fries - Herbs, Olive Oil
Freshly Brewed Coffee, Decaffeinated Coffee & Tea.

Please choose one of the following for the Working Breakfast
(Add \$5.00 per person per any additional selection):

Pancakes with Maple Syrup - Whipped Butter, Blueberry Strawberry Compote
French Toast with Maple Syrup –Whipped Cream

Above prices are subject to 18% Administration Fee & 13% Harmonized Sales Tax
Guaranteed numbers for all events are required 96 hours prior to the function date.



Morning Ala Carte

Croissants with Butter & Preserves - \$3.50 each
Oven Fresh Assorted Muffins with Butter & Preserves- \$3.00 each
Fruit & Nut Loaf - \$3.00 each
Bagels & Cream Cheese - \$4.00 each
Granola Bars - \$3.00 each
Individual Yogurt Cups - \$3.00 each
Fresh Fruit Display - \$7.50 per person
Whole Assorted Fresh Fruit - \$3.50 per piece

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee, or Tea (10 cups) - \$35.00 per silex
Urn of Coffee (50 cups) - \$150.00 per urn
Assorted Fruit Juices - \$4.00 per bottle
Assorted Soft Drinks - \$4.00 per can
Bottled Water - \$4.00 per bottle

Breaks

Fresh Refresher – \$11.99 per person

Crudités with Low Fat Dip, Seasonal Whole Fresh Fruit, Bottled Water, Fresh Brewed Coffee, Decaffeinated Coffee, Tea & Herbal Tea

Cookie Jar – \$10.95 per person

Assorted Oven Fresh Cookies, Assorted Soft Drinks, Fresh Brewed Coffee, Decaffeinated Coffee, Tea & Herbal Tea

Above prices are subject to 18% Administration Fee & 13% Harmonized Sales Tax
Guaranteed numbers for all events are required 96 hours prior to the function date.



Plated Lunch (minimum 25 persons)

Taste of Sicily | \$24.00 per person

Salad: Mesclun Greens, Zucchini, Squash, Carrots, Onions Lemon Lime Vinaigrette

Main Entrée: Penne with Marinara Sauce

Dessert: Tiramisu served with Freshly Brewed Coffee, Decaffeinated Coffee & Tea

The Crowd Pleaser | \$30.00 per person

Soup: Fire Roasted Tomato Chipotle

Entrée: Grilled Free Range Chicken Breast, Watercress Sauce, Potato du Jour & Roasted Root Vegetables

Dessert: Raspberry Chocolate Mousse served with Freshly Brewed Coffee, Decaffeinated Coffee & Tea

OMG | \$32.00 per person

Salad: Butter Lettuce, Roasted Pears, Candied Walnuts & Danish Blue with Sweet Onion Vinaigrette

Main Entrée: Grilled Atlantic Salmon, Sundried Tomato & Pesto Risotto Cake & Seasonal Vegetables with Citrus White Wine Beurre Blanc

Dessert: Tiramisu with Chocolate Sauce & Strawberries served with Freshly Brewed Coffee, Decaf & Tea

Buffet Style Lunch (minimum 35 persons)

Built Your Own Sandwich Buffet | \$30.00 per person

Chef's Creative Soup of the Day

Salads:

Mixed Gourmet Greens, Assorted Dressings

Classic Caesar with Rustic Homemade Croutons

Rotini Pasta Salad with Broccoli, Cherry Tomatoes, Bell Peppers & Spinach in Herb Dressing

Chef's Selection of Fresh Breads, Rolls & Baguettes

Assortment of Selected Deli Meats and Sliced Cheeses: Turkey, Black Forest Ham, Salami, Havarti, Swiss and Cheddar Cheese, Albacore Tuna Salad, Egg Salad, Chicken Salad

Selection of Condiments: Lettuce, Tomato, Pickle, Onion, Cucumber, Mayonnaise, Grainy & Regular Dijon Mustards

Assorted Dessert Squares, Bars

Freshly Brewed Coffee, Decaf & Tea

Above prices are subject to 18% Administration Fee & 13% Harmonized Sales Tax
Guaranteed numbers for all events are required 96 hours prior to the function date.



Buffet Style Lunch (minimum 35 persons)

Greek Buffet | \$38.00 per person

Grilled Pita with Hummus & Tzatziki
Greek Salad with Goat Feta and Black Olives
Chickpeas, Mixed Vegetables, Sundried Tomato Vinaigrette
Mixed Greens, Assorted Dressings

Chicken & Beef Souvlaki
Spinach & Feta Pies, Tzatziki Dressing
Roasted Peppers, Zucchini & Eggplant
Lemon & Oregano Roasted Potatoes

Assorted Dessert Squares, Bars & Brownies
Freshly Brewed Coffee, Decaf & Tea

Pier Pasta | \$25.00 per person

Grilled Garlic Buttered Rustic Baguette

Mixed Gourmet Greens, Assorted Dressings
Classic Caesar with Homemade Focaccia Croutons

Grilled Chicken Rigatoni with Roasted Bell Peppers and Pesto Alfredo
Penne Primavera in fresh Tomato Sauce
Spinach & Ricotta Cannelloni in a Rose Sauce

Assorted Dessert Squares, Bars & Brownies
Freshly Brewed Coffee, Decaf & Tea

**Minimum of 35 guests for Buffets, if less than 35 guests.
Add \$4.50 per person to the buffet menu price above.**



Plated Dinner

All Plated Dinner come with your Choice of Soup OR Salad

Soup

Cream of Mushroom Soup – Scallion, Crème Fraiche
Leek and Potato Potage - Basil Oil, Crispy Fried Onions
Roasted Plum Tomato Soup - Chopped Fresh Parsley
Potato Apple Bisque- Chili Oil and Tarragon Creme Fraiche
Cream of Asparagus Soup

Salads

Heritage Blend Greens - Baby Greens, Cherry Tomatoes, Goat Cheese, Cucumber, Ostin's Vinaigrette
Caesar Salad - Focaccia Croutons, Freshly Grated Parmesan Cheese, Lemon
Tomato Caprese Salad - Sliced Red and Yellow Tomatoes, Feta, Orzo, Walnuts, Baby Lettuce, Balsamic Vinaigrette
Beet and Goat Cheese Salad - Chevre, Spiced Walnuts, Artisanal Greens, Raspberry Vinaigrette

Enhance your menu by having both soup and salad add \$5.00 to the plated menu price

Pasta Course (enhancement)

Penne with Tomato Sauce -\$ 7.00 per person
Penne Alfredo Sauce -\$ 8.00 per person
Cheese Ravioli with Mushroom cream sauce - \$10.00 per person
Tortellini Gorgonzola
Small stuffed pasta sautéed in gorgonzola and cream cheese sauce – \$10.00 per person
Meat Lasagna - \$14.00 per person
Vegetable Lasagna - \$8.00 per person

Above prices are subject to 18% Administration Fee & 13% Harmonized Sales Tax
Guaranteed numbers for all events are required 96 hours prior to the function date.



Plated Dinner

Vegetable Mille-Feuille: Zucchini, red peppers, Confit Tomatoes, Lavender, Goat Cheese Arancini - \$36.00 per person

Roasted Fillet of Rainbow Trout - Tomato, Fennel Salsa, Lemon Butter Sauce - \$38.00 per person

Seared Chicken Breast Stuffed with Asiago & Basil Dauphinoise Potato - \$44.00 per person

Carved Peppercorn Roasted Beef Striploin Garlic Mashed potato - \$47.00 per person

Pan Seared Halibut Apricot Miso Glaze Sweet Potato Pavé - \$48.00 per person

Duo of Braised Beef Rib and 5oz Supreme of Chicken Herb Roasted Fingerlings with Red Wine Reduction - \$50.00 per person

Grilled AAA Beef Rib Eye Whipped Mascarpone Yukon Potato - \$55.00 per person

All plated meals are served with assorted rolls, butter, fresh seasonal vegetables.

Dessert

Passion Fruit Cheesecake

Raspberry Dust, Basil, White Chocolate

Classic Crème Brûlée

Madagascar Vanilla, Biscotti, Hazelnut

Apple Crumble Tart – Caramel Sauce, Whipped Cream, Strawberry

Ice Cream Crepes with Local Fruit compote

Chocolate Pecan Tart – Caramel Sauce, Strawberry, Chantilly Cream



Buffet Style Dinner (minimum 35 persons)

ITALIAN BUFFET - \$38.00

Bakery Fresh Rolls & Butter
Minestrone Soup
Classic Caesar Salad with Shaved Grana Podano, Olive Oil Baked Croutons and Bacon Pancetta, Insalata
Misto with Balsamic Dressing
Braised Veal & Beef Meatballs, Sautéed Penne
Baked 4 Cheese Lasagna
Tiramisu | Fresh Fruit
Freshly Brewed Coffee & Tea

VIP BUFFET - \$52.00

Selection of Rolls with Sweet Butter Smoked Tomato Soup
Seared Halloumi, Glazed Walnuts, Pomegranate Molasses
Garden Salad: Cucumber | Tomato | Red Onion | Bell Peppers | Radish | Assorted Oils & Vinegars
Mango Sesame Shrimp Salad: Edamame | Mango | Avocado | Poached Shrimp | Spinach | Sesame Dressing
NY Striploin Medium Parmesan Fingerling Potatoes
Maple Crusted Arctic Char - Sautéed Spinach & Roasted Beetroot Vegetables
Roasted Mushroom Ravioli - Gorgonzola Cream Sauce
Sliced Seasonal Fruits | Selection of Cakes
Freshly Brewed Coffee & Tea

BACKYARD BBQ BUFFET - \$52.00

Selection of Rolls with Butter

Romaine Caesar Salad, Shaved Parmesan, Garlic Croutons | German Potato Salad, Crisp Prosciutto | Caprese Salad, Vine-ripe Tomatoes, Basil Pesto, Fior di latte Sea Salt + Black Pepper, Balsamic Glaze | Southwestern Coleslaw, Mixed Cabbage, Carrots, Chipotle Dressing
Grilled Seasonal Squash | Sweet Peppers, Red Onions, and Charred Pineapple |
Honey + Butter Poached Corn Cob | Baked Potato Bar | Whipped Butter, Green Onions, Sour Cream, Bacon Bits and Aged Cheddar
Choose Two Mains:
48 Hour-Slow Cooked BBQ Beef Brisket with Chimichurri Sauce | Grilled Salmon, Maple Apricot Glaze, Charred Lemon | Grilled Bone-in Chicken Breasts and Legs, Chipotle BBQ sauce | Grilled Pork Chops, Apple Thyme Glaze

Sliced Watermelon | Mini Cheesecakes | Cream Puffs | Assorted Cakes
Freshly Brewed Coffee & Tea

Above prices are subject to 18% Administration Fee & 13% Harmonized Sales Tax
Guaranteed numbers for all events are required 96 hours prior to the function date.



Beverages

Host Bar (charged, on Consumption at the end of the event)

Standard Bar Rail including - Rye, Rum, Gin, Vodka & Scotch - \$260.00 per 40oz bottle
Premium Rail including - Rye, Rum, Gin, Vodka & Scotch - \$300.00 per 40oz bottle
Upgrade to Ultra-Premium: \$350.00 per Bottle (40oz Bottles)
Domestic Beer (Bud, Bud Light, Landshark Lager) - \$7.50 per bottle
Imported Beers (Corona, Heinekin, Stella Artois) - \$9.00 per bottle
Upgrade to Craft Beer (selection is subject to change & availability) Bottle/Cans; \$9.00
Ostin's VQA Niagara Wine (Red or White 6oz pour)- \$9.00 per glass
Upgrade to Premium Wines (Red or White 6oz pour) \$10.00 per glass
Upgrade to Ultra-Premium Wines (Red or White 6oz pour) \$14.00 per glass
Assorted Soft Drink, Fruit Juice, or Bottled Water - \$4.00 per each

Cash Bar

Standard Bar Rail including - Rye, Rum, Gin, Vodka or Scotch - \$7.50 per drink
Premium Rail including - Rye, Rum, Gin, Vodka, Scotch, Tequila - \$9.00 per drink
Domestic Beer (Bud, Bud Light, Landshark Lager) - \$7.50 per bottle
Imported Beers (Corona, Heinekin, Stella Artois) - \$9.00 per bottle
Ostin's VQA Niagara Wine (Red or White 6oz pour)- \$9.00 per glass
Upgrade to Premium wines (Red or White 6 oz glass) \$10;00 per glass
Upgrade to Ultra-Premium wines (Red or White 6 oz glass) \$14.00 per glass
Assorted Soft Drink, Fruit Juice, or Bottled Water - \$4.00 per each
Red Bulls; \$6.50 each

If bar sales are less than \$400.00 before tax and gratuity a Bartenders Fee will be added at a rate of \$35.00 per hour minimum of four hours will apply to the Master Account of the event.



Receptions

It is recommended that planners choose 4-6 canapes for a short reception and 8-10 canapes per person for an entire meal period.

Cold Canapes (per dozen)

- Crostini Topped with Artichoke, Parmesan, Olive Tapenade and Roasted Bell Pepper (VG) **\$40**
- Crostini Topped with Fire Grilled Tomato, Goat Cheese, Prosciutto, Baby Kale and Cranberry **\$36**
- Crostini Topped with Hummus, Grilled Zucchini, Grape Tomato, and Bell Pepper (VG) **\$49**
- Focaccia Topped with Smoked Salmon, Lemon Dill Cream Cheese, Red Onion, and Fried Capers **\$39**
- Mini Bocconcini Salad Skewered and Drizzled with Balsamic Glaze (VG) **\$39**
- Mini Taco Asian Marinated Cucumber, Carrot, Herbs, Garlic and Sambal (V) **\$53**
- Sweet and Spicy Chili Lime Marinated Jumbo Prawns (GF, DF) **\$36**
- Spicy Roasted Chickpea and Avocado Cucumber Bites (V, GF) **\$36**
- Balsamic Roasted Vegetable and Organic Green Salad Rolls with Raspberry Vinaigrette (V, GF) **\$40**
- Crostini with Caramelized Apple, Smoked Bacon and Gorgonzola Cheese **\$40**
- Mini Avocado Toast with Grape Tomato, Bocconcini and Balsamic Glaze (VG) **\$84**
- Charcuterie with Assorted Cured Meats, Assorted Cheeses, Crackers, Nuts and Bread Sticks **\$60**

Hot Canapes (per dozen)

- Philly Steak Puff Pastry Roll with Swiss Cheese, Caramelized Onions and Bell Peppers **\$49**
- Rock Crab, Duxelle Mushroom and Herb Cream Cheese Puff Pastry Roll **\$37**
- Caramelized Onion, Grape Tomato, Garlic and Feta Puff Pastry Roll (VG) **\$37**
- Brie, Cranberry and Almond Phyllo (VG) **\$32**
- Chicken and Vegetable Gyoza with Soy Sauce **\$36**
- Vegetarian Spring Rolls with Plum Sauce (VG) **\$47**
- Coconut Crusted Shrimp with Tropical Salsa **\$49**
- Crab Cakes with Roasted Red Pepper Aioli **\$44**
- Parmesan Crusted Chicken Bites with Micro Greens and Drizzled with Marinara Aioli **\$39**
- Vegan Zucchini Boats Stuffed with Greek Plant Protein Crumble and Vegan Cheese (V, GF) **\$49**
- Crab claw and Herbed Cream Cheese Stuffed Cremini Mushrooms (GF) **\$46**
- Whiskey BBQ Chicken Phyllo with Spring Onion and Smoked Cheddar **\$32**
- Spinach, Artichoke and Feta Tartlet (VG) **\$32**
- Mini Samosa with Sweet Plum Sauce (VG) **\$42**
- Cheddar Crab Jalapeno Popper with Dill Ranch **\$28**
- Tempura Mushrooms with Chili Soy Sauce (VG) **\$33**
- Mini All Beef Meatballs **\$35**

Above prices are subject to 18% Administration Fee & 13% Harmonized Sales Tax
Guaranteed numbers for all events are required 96 hours prior to the function date.