



ENTERTAINING

GOOD MORNINGS

REFRESHMENTS

FRESH BREWED COFFEE/STEEPED TEA

carafe 11/1L

FRESHLY SQUEEZED FRUIT JUICE

5.00 per person

BOTTLED WATER

4.50/750ml

SAN PELLEGRINO

4.50/750ml

HOME MADE & FRESH BAKED

ASSORTED PASTRIES

24/doz | 2/ea

SCONES or CROISSANTS

23/doz | 2/ea

DANISHES

24/doz | 2/ea

ASSORTED COOKIES

16/doz | 1.35/ea

MINI BUTTER TARTS

18/doz | 1.75/ea

BUFFET BREAKFAST

CONTINENTAL BREAKFAST

freshly squeezed orange juice
selection of sliced ripe fruit & berries
basket of breakfast pastries
sweet butter & fruit preserves
coffee, tea
16/person

A HEALTHY START

freshly squeezed orange juice
selection of sliced ripe fruit & berries
low fat carrot muffins & banana bread
with apple, cinnamon spread
individual yogurt parfait
with homemade granola
coffee, tea
18/person

MORNING GLORY

freshly squeezed orange, grapefruit & carrot juice
selection of sliced ripe fruit & berries
egg white fritatta with spinach & peppers
smoked turkey bacon
chicken & apple sausage
coffee, tea
20/person

DELUXE BREAKFAST

freshly squeezed orange juice
cheddar cheese & chive scrambled eggs
maple smoked bacon, country sausage
herb crusted tomato & skillet potatoes
bakery basket
sweet butter & fruit preserves
coffee, tea
21/person

PLATED BREAKFAST

HOT PLATED BREAKFAST

scrambled eggs, skillet potatoes
bacon, sausage, toast
fresh fruit juice, coffee, tea
14/person

BRIOCHE FRENCH TOAST

pecan, orange butter
country sausage
ontario maple syrup
fresh fruit juice, coffee, tea
12/person

CLASSIC EGGS BENEDICT

over ontario peameal bacon
hollandaise sauce
skillet potatoes
fresh fruit juice, coffee, tea
14/person

EXECUTIVE BREAKFAST

smoked salmon & chive scrambled eggs
herb crusted tomato & skillet potatoes
bakery basket
sweet butter & fruit preserves
fresh fruit juice, coffee, tea
15/person

FRESH FRUIT

selection of sliced ripe fruit & berries
5/person

WORKING LUNCH

DELI SANDWICH PLATTER

1 + 1/2 sandwiches per person + sweets
14/person

COLD WORKING LUNCH

1 sandwich per person + salad + sweets
18/person

HOT WORKING LUNCH

1 sandwich per person
+ soup du jour + salad + sweets
22/person

SANDWICH CHOICES

(choice of four)

- tender medium rare roast beef with creamy horseradish
- grilled mediterranean vegetables with basilspread
- smoked turkey breast pommery mustard and brie cheese
- maple glazed virginia ham with spice chutney and swiss cheese
- smoked salmon, chive cream cheese
- chopped chicken with tarragon aioli & cranberry
- sockeye salmon salad with lemon & dill
- creamy egg salad with chives
- classic deli italian with roasted peppers

SALAD CHOICES

(choice of three)

- seasonal greens with vegetable ribbons & house dressing
- sweet potato salad with sherry vinaigrette
- cous cous with dried fruit tossed with lemon & herbs
- classic caesar salad
- tender spinach with blue cheese & apple walnut dressing
- marinated heirloom tomatoes with a pesto vinaigrette
- grilled pineapple with jicama and plantains
- organic quinoa with pistachio & lemon vinaigrette

SWEETS

(choice of two)

- seasonal fruit salad
- assorted homemade cookies
- tiramissou parfait
- vanilla creme brulee
- miniature double chocolate cake

BOX LUNCH TO GO

(choice of salad, fruit, snack, sweet, sandwich, individually boxed)
22/person

SALAD

old fashioned potato salad
mediterranean pasta salad with pesto dressing
strawberry & spinach

FRUIT

fruit salad or whole fruit

SNACK

house-made potato chips
house-made root vegetable chips
vegetable crudite

SWEET

home-made chocolate chip cookie
granola bar
fudge brownie

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TAKE A BREAK

LEMON-AID

freshly squeezed lemonade

lemon meringue tarts

lemon + poppy seed cake

lemon bars

9/person

CHOCOLATE KICK

chocolate cookies

chocolate dipped strawberries

hand made chocolate truffles

ice-cold chocolate milk

12/person

STRAWBERRY BLAST

mini strawberry shortcakes

strawberry smoothies

strawberry tarts

chocolate dipped strawberries

10/person

ENERGIZE

healthy granola + power bars

selection of fresh fruit + vegetable juices

fruit kabobs

dried fruit + mixed nuts

12/person

DISPLAYS

VEGETABLE CRUDITE

carrots, celery, peppers, tomatoes

broccoli, cucumbers

kalamata olives

roasted artichokes

served with stilton dip

3.5/person

CHEESE DISPLAY

imported + domestic cheeses

+ gourmet crackers

60

FRESH SHUCKED OYSTERS

served with

traditional sauces + garnishes

(minimum order 2 dozen)

Market Price

JUMBO SHRIMP

succulent jumbo shrimp

served with

traditional cocktail sauce

34/dozen

ATLANTIC SMOKED SALMON

marinated red sweet onions,

capers, herbed cream cheese

served with fresh rye bread

75/side

ASSORTED SUSHI + SASHIMI BOAT

2.25/piece

ANTIPASTO PLATTER

cured meats

array of roasted + grilled vegetables

pickles + olives

4.5/person 3.5/person (vegetarian)

FRENCH BRIE EN CROUTE

brushed with apricot glaze

topped with sun dried fruits

toasted cashew + pistachio nuts

baked in phyllo pastry until

golden brown accompanied with

assorted crostinis

125 - full / 70 - half

DIPS + SPREADS

served with house made crispy tortilla bites

BRUSCHETTA 15

HERBED GOAT CHEESE 20

HUMMUS 15

OLIVE TAPENADE 20

RED PEPPER + CREAM CHEESE 20

PER
DOZEN

HORS D'OEUVRES

COLD

SMOKED CHICKEN SALAD with arugula + pesto	25
DUCK CONFIT on ficelle crisps with apricot compote	26
TENDERLOIN BEEF TARTAR traditional	26
SMOKED SALMON with caviar creme fraiche	24
VIETNAMESE SALAD ROLLS with fresh mint	19
OLIVE TAPENADE CRISPS with garlic chips	18
CALIFORNIA ROLL with wasabi dip	21
CURRIED CHICKEN with papadum and mango	22
PROSCIUTTO + MANGO with spiced honey	18

HOT

RATATOUILLE TARTS with garden basil	17
CHICKEN SATAY with peanut sauce	25
SMOKED CHICKEN QUICHE + brie cheese	28
TRUFFLED ROMANO CHEESE SPANAKOPITA	26
SCOTCH QUAIL EGGS with mango chutney	28
BBQ PORK SPRING ROLLS	26
CREAMY LEEK + BACON TART	19
FOREST MUSHROOM STRUDEL	18

VIP

FOIE GRAS PARFAIT	36
BACON WRAPPED MARITIME LOBSTER	39
SPICED TIGER PRAWNS with red pepper sauce	32
MINI CRAB CAKES with chive aioli	39
AHI TUNA + PLANTAIN ceviche	30
SEARED SCALLOPS with crispy won ton	39
CARVED LAMB CHOP with mustard sauce	36
LEMON SHRIMP with garlic sauce	32
FRESHLY SHUCKED OYSTER in the half-shell	34

S O P S

CHILLED served summer only

ENGLISH CUCUMBER + AVOCADO

FIELD TOMATO GASPACHO + HERBED CROUTONS

SPRING PEA SOUP + CRISPY BACON

ASPARAGUS + TARAGON CREME FRAICHE

ROASTED RED PEPPER + FENNEL

8

HOT

CARROT VICHYCOISE + BROWN BUTTER CROUTONS

CAULIFLOWER + APPLE + BACON

DOUBLE CHICKEN CONSOME

CREAMLESS TOMATO + BASIL

WHITE ONION BISQUE + CHIVE CRACKER

VEGETABLE PISTOU + GARDEN FRESH BASIL

8

OUR FAMOUS

LOBSTER BISQUE + CREME FRAICHE

12

S T A R T E R S

APPETIZERS

DUNGENESS CRAB CAKE

green goddess dressing

14

BEEF CARPACCIO

au poivre, violet mustard sauce

16

SMOKED BACON
WRAPPED SHRIMP

tangy sour cream

14

FRESH MARITIME LOBSTER

with russian salad

32

ROASTED BEET + GOATS CHEESE

walnut vinaigrette

10

AHI TUNA TARTAR

saffron rouille, salsify chips

14

TOURCHON OF FOIE GRAS

local apple gelee

16

HOUSE MADE PATE

mustards, pickles, fruit chutney

14

SALADS

ROASTED FENNEL

goat cheese, orange vinaigrette

10

BUTTER LETTUCE

blue cheese, roasted pear, maple dressing

14

CLASSIC CAESAR

romaine, bacon, parmesan, croutons

12

FIELD TOMATO

+ parmesan cheese coupe

12

MIXED GREENS

+ house vinaigrette

9

E N T R É E

BREAST OF CHICKEN SUPREME with leek & red pepper remoulade	24
MEDALION OF ROASTED SALMON with braised fennel & spinach	24
CARVED AAA 8 OZ BEEF TENDERLOIN chef's choice of starch, seasonal vegetables, peppercorn sauce	36
ROAST ONTARIO PORK chef's choice of starch, seasonal vegetables, apple brandy pan jus	19
VENISON LOIN with rosemary bread pudding & salsify puree	32
BACON WRAPPED BREAST OF PHEASANT chef's choice of starch, seasonal vegetables, lavender jus	29
POACHED MARITIME LOBSTER chef's choice of starch, butter braised fennel, orange sauce	38
BREAST OF BROME LAKE DUCKLING chef's choice of starch, seasonal vegetables, sour cherry gastrique	30
RACK OF LAMB herb crusted, mustard sauce, chef's choice of starch, seasonal vegetables	40
ROAST CORNISH HEN over truffel braised savoy cabbage	28

V E G E T A R I A N

ROASTED MUSHROOM RISOTTO with truffle cheese crisps	18
SIMMERED LENTIL SHEPHERD'S PIE	18
EGGPLANT INVOLTINI with a classic, homemade tomato sauce	18

BUFFET

SELECT ONE:

CLASSIC PRIME RIB OF BEEF

au jus, yorkshire pudding, horseradish,
mustard

BRAISED CHICKEN

in a white wine mushroom sauce with fine
herbs

GRILLED SALMON FILET

with cioppino sauce of mussels & clams

+

PASTA

rose sauce, with oven dried tomato garnish
& fresh basil

+

house made bread baskets
domestic & imported cheese platter
soup station, seasonally inspired
hearts of romaine caesar
seasonally inspired salad
greens with dried cherries, pistachios
& orange dressing
seasonal vegetables
chef's selection of:
rice pilaf or garlic & herb roasted potatoes

+

DESSERT

sliced fruit & berry platter
selection of inspired artisanal mini desserts
coffee/tea station

49/person

CARVE

ROASTED THOM TURKEY

with traditional accompaniments

135

ATLANTIC SALMON

marinated + grilled

bermuda onion, capers + lemon

120

WHOLE SMOKED

COUNTRY HAM

spicy-sweet russian mustard

+ rolls

160

BEEF TENDERLOIN

roasted, served with

pinot noir demi glace,

horseradish cream + rolls

260

SLOW ROASTED

ALBERTA AAA PRIME RIB

yorkshire pudding au jus

creamed horseradish, mustards

245

DESSERT

THE FAMOUS HAMILTON CLUB

BUTTERTART

with vanilla bean ice cream

9

MILK CHOCOLATE POT DU CREME

9

SEASONAL SORBET

with sliced fruit

9

CHOCOLATE GANACHE CAKE

with vanilla bean ice cream

9

TART AU CITRON

with blueberry compote

9

WARM BANANA CLAFOUTIS

with caramel sauce

9

CARROT CAKE

with cream cheese frosting + raspberries

9

DESSERT PLATTER

assorted mini tarts + squares

3.5/person