



ENTERTAINING

GOOD MORNINGS

REFRESHMENTS

FRESH BREWED COFFEE/STEEPED TEA

1L carafe

FRESHLY SQUEEZED FRUIT JUICE

per person

SAN BENEDETTO

750ml

SAN PELLEGRINO

750ml

HOME MADE + FRESH BAKED

ASSORTED PASTRIES

doz | ea

SCONES OR CROISSANTS

doz | ea

DANISHES

doz | ea

ASSORTED COOKIES

doz | ea

MINI BUTTER TARTS

doz | 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
per 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
per person

MORNING GLORY

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

WORKING LUNCH

DELI SANDWICH PLATTER

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

COLD WORKING LUNCH

1 sandwich per person + salad + sweets
per person

HOT WORKING LUNCH

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

SANDWICH CHOICES

(choice of four)

- tender medium rare roast beef
with creamy horseradish
- grilled mediterranean vegetables
with basil spread
- smoked turkey breast
pommery mustard + brie cheese
- maple glazed virginia ham
with spice chutney + swiss cheese
- chopped chicken
with tarragon aioli & cranberry
- creamy egg salad with chives
- classic deli italian
with roasted peppers

SALADS & SWEETS

SALADS

(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
- KALE CAESAR SALAD
- TENDER SPINACH
with blue cheese & apple walnut dressing
- MARINATED HEIRLOOM TOMATOES
with grilled eggplant + bocconcini cheese
- ORGANIC QUINOA
with pistachios & lemon vinaigrette

SWEETS

(choice of two)

- fresh seasonal fruit skewers
- assorted homemade cookies
- mini pecan tarts
- vanilla crème brûlée
- french macarons with chocolate ganache

DISPLAYS

VEGETABLE CRUDITE

carrots, celery, peppers
tomatoes, broccoli, cucumbers
kalamata olives, roasted artichokes
served with stilton dip
per person

CHEESE DISPLAY

imported + domestic cheeses
+ gourmet crackers

FRESH SHUCKED OYSTERS

served with
traditional sauces + garnishes
(minimum order 2 dozen)

JUMBO SHRIMP

succulent jumbo shrimp
served with
traditional cocktail sauce

ATLANTIC SMOKED SALMON

marinated red sweet onions,
capers, herbed cream cheese
served with fresh rye bread

ASSORTED SUSHI + SASHIMI BOAT

per piece

ANTIPASTO PLATTER

cured meats
array of roasted + grilled vegetables
pickles + olives
per person

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 crostini's
half or full wheel

DIPS + SPREADS

served with crispy tortilla bites

BRUSCHETTA

HERBED GOAT CHEESE

HUMMUS

OLIVE TAPENADE

RED PEPPER + CREAM CHEESE

PER DOZEN HORS D'OEUVRES

COLD

SMOKED CHICKEN SALAD arugula + pesto

FRESHLY SHUCKED OYSTER in the half-shell market price

TENDERLOIN BEEF TARTAR traditional

SMOKED SALMON caviar crème fraîche

AHI TUNA + PLANTAIN ceviche

VIETNAMESE SALAD ROLLS fresh mint

OLIVE TAPENADE CRISPS garlic chips

CALIFORNIA ROLL wasabi dip

CHILLED SHRIMP brandy sauce

FOIE GRAS PARFAIT

HOT

MINI CRAB CAKES chive aioli

RATATOUILLE TARTS garden basil

JERKED CHICKEN SKEWERS pineapple glaze

SCOTCH QUAIL EGGS mango chutney

SPRING ROLLS crispy sesame chicken

LEMON SHRIMP garlic sauce

GRUYER CHEESE CROQUETTES

MARITIME LOBSTER + BACON

SPICED TIGER PRAWNS red pepper dipping sauce

SEARED SCALLOPS caper chutney

A LA CARTE

SOUP

ROASTED HEIRLOOM CARROT
brown butter croutons

RED ONION BISQUE
balsamic glazed

CREAMLESS TOMATO BASIL + FENNEL

YUKON GOLD POTATO BISQUE
with rosemary crumble

STRACCIATELLA
with egg ribbons + parmigiana reggiano

OUR FAMOUS LOBSTER BISQUE
with crème fraîche
crème fraîche

ENTRÉE

BREAST OF CHICKEN SUPREME
with charred onion + mushroom sauce

FRESH MARITIME LOBSTER
with russian salad

MINUTES OF ROASTED SALMON
with edamame pesto + cannellini beans

CARVED AAA BEEF TENDERLOIN
8oz, peppercorn sauce

ROAST ONTARIO PORK
carved over simmered apple sauce

CARVED LOIN OF VEAL
with golden raisin sauce

RICOTTA CHEESE RAVIOLI
with sunflower seed streusel

RACK OF LAMB
herb crusted with mustard sauce

SALAD

ROASTED BEETS
goats cheese croquettes
with arugula, meyer lemon dressing

BUTTER LETTUCE
blue cheese, roasted pear
maple dressing

KALE CLASSIC CAESAR
with classic dressing, bacon
parmesan curls, croutons

FIELD TOMATO
bocconcini cheese coup

**HAMILTON CLUB
MIXED ARTISNAL GREENS**
with house vinaigrette

APPETIZER

DUNGENESS CRAB CAKE
green goddess dressing

BEEF CARPACCIO
au poivre, grainy mustard sauce

SHELL PASTA
with ratatouille + parmesan curls

PROSCIUTTO WRAPPED SHRIMP
with grapefruit + avocado

AHI TUNA
avocado, purée grapefruit, plantain chips

DESSERT

THE FAMOUS HAMILTON CLUB BUTTERTART
with vanilla bean ice cream

BOURBON PECAN PIE
with vanilla custard

TRIO OF SORBET
with fresh berries

CINNAMON CHEESE CAKE
with apple compote

CHOCOLATE BANANA TRIFLE
with caramel sauce

GLUTEN FREE CHOCOLATE CAKE
with vanilla frosting + raspberries

DESSERT PLATTER
assorted mini tarts + squares

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
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

CARRYERY

ROASTED THOM TURKEY

with traditional accompaniments

ATLANTIC SALMON

marinated + grilled

bermuda onion, capers + lemon

WHOLE SMOKED COUNTRY HAM

spicy-sweet russian mustard + rolls

BEEF TENDERLOIN

roasted, served with

pinot noir demi-glace

horseradish cream + rolls

SLOW ROASTED

ALBERTA AAA PRIME RIB

yorkshire pudding au jus

creamed horseradish, mustards