CATERING MENU

Dalhousie University Agricultural Campus
September 2019 – August 2020

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How to Order Phone our office at 902-897-1952 or visit our website at dineoncampus.ca/ac to download our fax order form.
OVERVIEW
We consider it an honor and privilege to serve both you and your guests. We take pride in making your event a complete success.

POLICIES

Ordering Lead Time  Please place your order at least two working days prior to your event. We suggest a minimum of six weeks to book a banquet or reception. We will make every effort to accommodate last minute requests, but this lead time is necessary to ensure fresh ingredients and adequate staff is available. Advance orders will receive priority.

Menu Selection  Our team is prepared to assist you with all of your event needs. Should you require a custom menu, please contact us to discuss details. We are pleased to offer seasonal produce and products. Please allow three weeks’ notice to properly make this happen for you. Custom menus will be priced accordingly depending on product availability and labor demands.

Chartwells (Compass Group Canada) Quality Assurance Policy  Safety is our first concern. Our company policy is to ensure safe food handling at all events. Therefore, food remaining after your event cannot be packaged or boxed for carry over or take home purposes. Please contact us for further details.

Catering Hours  Catering is available 7:30am to 5:00pm daily. A delivery charge of $15.00 will be applied to all orders delivered under $30.00 net sales on the Dalhousie University Agricultural Campus. There will be a $25.00 delivery charge for all off campus orders. All catering delivered after 5:00pm & week ends / holidays, under $150.00 net sales, will be subject to a $45.00 delivery fee.

Pricing  China, cutlery, table linens, and white linen napkins are included with complete plated & buffet dinner services. If you require additional linens on your tables they are available for $7.95 per tablecloth. Colored linen napkins are available for $0.99 per napkin. All refreshment breaks and luncheon deliveries will be on compostable serviceware. China service is available at an additional cost of $1.25 per person. If you require additional service personnel the cost will be $20.00 per hour (minimum of 4 hours) per server. All prices quoted are based per person. All canned and bottled beverages will have a $0.10 deposit added per container.
Guaranteed Numbers  Confirmation and guarantee of numbers will be required five business days prior to your event. We will be prepared, in most cases, for 5% above the guaranteed number. You will be financially responsible for your guaranteed number or the actual number of meals served, whichever is greater.

Payment, Taxes & Gratuities  Unless you have made previous billing arrangements, a non-refundable deposit of 50% is required to confirm your function. The remaining payment will be required when the guaranteed numbers are given. The client is responsible for any damages or loss of any equipment left in the facilities prior to, during and following a catered service. Catering prices are in effect until August 31, 2020. Prices do not include applicable taxes. All gratuities are left to the discretion of the client. Please know that any gratuities will be given directly to the staff who serviced your function.

Security  For dances and receptions where bar services are required, there will be an $25.60 per hour (minimum 3 hours) charge for security personnel. We are happy to discuss your estimated billing costs for your event.

Room Rental  Facility costs are as follows: Riverview room $175.00 for a full day or $100.00 for a half day; Jenkins Dining Room $300.00 for a full day or $200.00 for a half day; and Jenkins Lounge $110.00 for full day or $65.00 for half day. An LCD projector is available and included in the room rental prices above. These prices are in effect until Dec. 31, 2020.

Cancellations  Cancellations must be received at least one week prior to a complete service event. Cancellations after this time may be subject to a charge of up to 100% of the estimated price of the catering. For refreshment breaks and cold luncheons we need a minimum of 48 hours of notice to avoid any charges. Cancellations due to extreme winter weather conditions may be made two days prior to the event for receptions, luncheons and banquets and 24 hours prior for refreshment breaks; after this cut off time the function will be subject to a charged up to 100% of the cost of the event.

Equipment  Missing equipment from the catering site, not available for us at the time of clean up, will result in replacement costs added to your function bill. Items taken to a new location that require pick up will be charged a $20.00 pickup fee, or the items can be returned to the Chartwells Office in Jenkins Hall by the client.

WE  Chartwells is entering into an exciting and exclusive partnership with one of Canada’s most successful home grown charities – WE!

WE is a movement that empowers people at home, school, or work by offering resources and tools to change the world. We encourage you to visit https://www.we.org/we-movement/ where you can watch the WE Movement video and find out more about WE!

When you purchase any item on our brochure or in our food services that are WE offerings, Chartwells makes a donation to WE on your behalf! Thank you!
## BEVERAGES

| Item                                          | Price  
|-----------------------------------------------|--------
| fair trade coffee                            | $1.85 ea
| fair trade decaf coffee                      | $1.85 ea
| black and fair trade herbal teas             | $1.85 ea
| hot chocolate                                | $1.85 ea
| lemonade & fruit punch                       | $1.39 ea
| soft drinks (355ml)                          | $1.79 ea
| milk (237ml) chocolate, 2% or skim           | $1.65 ea
| cans of juice                                | $1.79 ea
| bottled water 500ml                          | $1.79 ea
| warm apple cider                             | $1.89 ea
| terra beata juice                            | $1.99 ea
| pitchers of filtered water                   | $2.99 ea
| carafe of white milk                         | $6.95 ea
| carafe of chocolate milk                     | $6.99 ea
| pitcher of Juice (orange/ apple/ cranberry)  | $8.99 ea
PLATTERS & CAKES

Regular trays serve approximately 10 to 15 guests and large trays serve approximately 20-25 guests.

**NEW Mediterranean dip platter** (minimum 15 order) $5.99 / person

selection of Mediterranean dips including hummus, tzatziki & bruschetta with house made pita chips and baked tortillas

**fresh from the orchard fruit platter** small $31.75 | large $49.99

assortment of seasonal fruit served with yogurt dip

**local cheese & crisp platter** small $54.99 | large $74.99

selection of local cheeses including That’s Dutchman and Fox Hill served with seasonal fresh fruit

**from the garden veggie platter** small $28.75 | large $42.99

selection of garden vegetables with buttermilk ranch & curry dip

**deli cold meats & cheese platter** small $48.75 | large $62.99

**cheese & cracker platter** small $48.75 | large $62.99

selection of Swiss, cheddar, brie and marble cheese served with crackers

**mexican fiesta grande platter** small $48.75 | large $62.99

layers of all your favorites including salsa & sour cream served with corn chips

**deli meat tray** served with pickles small $34.99 | large $49.99

**fresh seasonal fruit & cheese platter** small $42.99 | large $59.99

selection of cheese served with seasonally selected fresh fruit

**basket of assorted chip snacks** $3.99 ea

**celebration cake**

vanilla cake with your choice of icing color and a custom message

small | serves up to 20 guests $29.99

regular | serves up to 40 guests $39.99

large | serves up to 75 guests $69.99
## BREAK TIME!

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>gourmet muffins</td>
<td>$1.59 ea</td>
</tr>
<tr>
<td>individual yogurt cups</td>
<td>$1.99 ea</td>
</tr>
<tr>
<td>cinnamon buns</td>
<td>$1.89 ea</td>
</tr>
<tr>
<td>warm cinnamon buns</td>
<td>$1.99 ea</td>
</tr>
<tr>
<td>gourmet cookies</td>
<td>$1.10 ea</td>
</tr>
<tr>
<td>whole fresh fruit</td>
<td>$1.10 ea</td>
</tr>
<tr>
<td>banana loaf (minimum order of 12)</td>
<td>$1.65 ea</td>
</tr>
<tr>
<td>butter croissants</td>
<td>$1.69 ea</td>
</tr>
<tr>
<td>dessert squares (2 per guest)</td>
<td>$1.89 ea</td>
</tr>
<tr>
<td>breakfast parfait with granola, fruit &amp; yogurt</td>
<td>$2.99 ea</td>
</tr>
<tr>
<td>fresh fruit cup</td>
<td>$1.99 ea</td>
</tr>
<tr>
<td>fruit sticks</td>
<td>$1.79 ea</td>
</tr>
<tr>
<td>mini muffins (minimum order of 12)</td>
<td>$0.99 ea</td>
</tr>
<tr>
<td>rice krispy squares</td>
<td>$1.45 ea</td>
</tr>
<tr>
<td>cherry &amp; Greek yogurt or chocolate Danish</td>
<td>$2.25 ea</td>
</tr>
<tr>
<td>assorted tea biscuits</td>
<td>$1.65 ea</td>
</tr>
<tr>
<td>creamy butter tarts</td>
<td>$1.99 ea</td>
</tr>
<tr>
<td><strong>NEW</strong> house baked chocolate brownies</td>
<td>$1.85 ea</td>
</tr>
<tr>
<td>jumbo chocolate chip cookies</td>
<td>$2.35 ea</td>
</tr>
<tr>
<td>fruit turnovers</td>
<td>$1.90 ea</td>
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<tr>
<td>homemade granola bars</td>
<td>$1.65 ea</td>
</tr>
<tr>
<td>homemade old fashioned oatcakes</td>
<td>$1.29 ea</td>
</tr>
<tr>
<td>homemade breakfast cookies</td>
<td>$1.29 ea</td>
</tr>
<tr>
<td>blueberry coffee cake (serves 14 guests)</td>
<td>$24.95 ea</td>
</tr>
<tr>
<td>coffee caramel swirl cake (serves 14 guests)</td>
<td>$24.95 ea</td>
</tr>
<tr>
<td>gluten free muffins</td>
<td>$2.59 ea</td>
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<tr>
<td>gluten free brownie</td>
<td>$2.99 ea</td>
</tr>
<tr>
<td>gluten free cookies</td>
<td>$1.29 ea</td>
</tr>
<tr>
<td>warm apple crisp with whipped topping</td>
<td>$2.99 ea</td>
</tr>
<tr>
<td>Individually bagged cookies with print</td>
<td>$1.89 ea</td>
</tr>
<tr>
<td><strong>NEW</strong> no bake oatmeal energy bites (minimum order of 12)</td>
<td>$0.99 ea</td>
</tr>
<tr>
<td>Gluten free rice krispy square</td>
<td>$2.49 ea</td>
</tr>
</tbody>
</table>
BREAKFAST

**Continental** (minimum order of 6)
assorted breakfast pastries
fresh fruit & dip platter
yogurt cups
butter & jam
freshly brewed coffee & tea
pitcher of chilled juice
$8.99 per person

**Cowboy Breakfast Biscuit** (minimum order of 6)
choose from the following:
breakfast biscuit
1) ham, egg & cheese, or
2) bacon, egg & cheese
fresh fruit cup
freshly brewed coffee & tea
pitcher of chilled juice
$9.99 per person

**Aggie Breakfast** (minimum order of 10)
scrambled eggs
crispy bacon
breakfast sausage
hash brown potatoes
mini muffins with butter
fresh fruit cocktail
freshly brewed coffee & tea
pitcher of chilled juice.
$12.50 per person
...add! Pancakes or French Toast with Syrup for $1.55 per person

**Boxed Breakfast**
whole fruit selection
yogurt
muffin served with butter
chilled can of juice
$5.99 per person
SOUP & SANDWICH

Gourmet Sandwiches
• black forest ham, Swiss with mixed greens, tomato and roasted garlic aioli on a ciabatta
• slow roasted roast beef, aged cheddar cheese, mixed greens, tomato with chive aioli on a focaccia bun
• shaved turkey, Swiss cheese with spring mix, cranberry mayo on a demi baguette
• house made hummus grilled garden fresh vegetables and baby spinach served on a whole wheat hoagie roll
$6.99 ea

Deli Style Sandwiches & Wraps
• assortment of egg salad, tuna salad, roasted vegetable medley with hummus, turkey & Swiss, roast beef & cheddar and ham & cheddar on assorted wraps, kaisers and Vienna loaves
$5.99 ea

Classic Tea Style Sandwiches
• mixture of roast beef, ham, turkey, tuna, egg salad, vegetarian
• served on white and whole wheat bread
$3.99 ea

Make it a meal
add a delicious homemade soup to your sandwich or wrap minimum order of 8

soup of the day $2.99 ea
special soup selection $3.89 ea
butternut squash soup $3.99 ea
curried sweet potato soup $3.99 ea
red pepper tomato soup $3.99 ea
beef or vegan chili $3.99 ea
seafood chowder $4.99 ea

...add a fresh baked roll with butter for only $0.99 ea

Individual Boxes

classic lunch
tea style sandwich (choose from options above), cookie, whole fruit & juice
$7.55 ea

deli style lunch
wrap or kaiser (choose from options above), cookie, whole fruit & juice
$9.45 ea
## SALADS

**spinach & mandarin salad**  $3.99 ea  
Fresh spinach with mandarin oranges, red onions, mushrooms served with poppy seed dressing

**traditional Greek salad**  $4.99 ea  
Crisp romaine, red onion, green peppers, tomatoes, cucumbers, olives and feta cheese served with Greek dressing

**classic caesar salad**  $3.89 ea  
Crisp romaine lettuce, croutons, shredded parmesan cheese served with tangy Caesar dressing

**market fresh garden salad**  $3.79 ea  
Garden greens tossed with local harvested seasonal fresh vegetables served with ranch dressing

**country style potato salad**  $1.99 ea  
Served with green onion and fresh herbs

**NEW broccoli crunch salad**  $1.99 ea  
Florets of fresh broccoli tossed with red onion, raisins, sunflower seeds, and bacon bits tossed in our own house made sauce

**vegetable pasta salad**  $1.99 ea

**pesto pasta salad**  $2.09 ea  
Sundried tomato with fresh vegetables and basil

**Kittilsen’s honey country creamy coleslaw**  $1.99 ea

**make it a meal!**
...add a grilled chicken breast to any salad  $3.99 ea
LUNCH BUNDLES

All lunch buffets require a minimum of a six person order.

**Lasagna al Forno**
- classic lasagna with layers of seasoned beef, house made marinara sauce and mozzarella cheese
- caesar salad
- garlic bread
- gourmet cookies (1 per guest)
- coffee and tea
- $13.99/ person

**Butter Chicken**
- julienned chicken breast simmered in our Chef’s house made Indian butter sauce
- scallion basmati rice
- chickpea & vegetable curry
- grilled naan bread
- Assorted sweets (2 per guest)
- coffee & tea
- $15.99/ person

**Chicken Fajita Bar**
- slivers of spiced chicken mixed with sautéed peppers & onions
- assorted flour tortillas
- grated cheese, salsa, sour cream, guacamole
- mexican rice
- chocolate brownies (1 per guest)
- coffee and tea
- $13.99/ person

**Quiche Wedge**
- spinach, swiss & ham quiche
- garden salad
- dinner rolls & butter
- assorted sweets (2 per guest)
- coffee and tea
- $13.99/ person

**Taste of Thai**
- lemon coconut Thai pasta salad
- red curry beef with vegetables served with Thai rice noodles
- fresh fruit salad
- coffee and tea
- $14.99/person
LUNCH BUNDLES

All lunch buffets require a minimum of a six person order.

The Classic Collection
chef’s daily soup selection
traditional style sandwiches
vegetable & dip tray
assorted sweets (1 per guest)
gourmet cookie (1 per guest)
coffee and tea
$11.79/person

The Deluxe Collection
chef’s daily soup selection
deli style sandwiches and wraps
vegetable & dip tray
assorted sweets (1 per guest)
gourmet cookies (1 per guest)
coffee and tea
$13.79/person

Silly Chili
meat or vegetarian chili
caesar salad
fresh baked tea biscuits roll & butter
sweets (2 per guest)
coffee and tea
$12.99/person

Bourguignonno What!
strips of beef simmered in a rich red wine sauce with braised mushrooms & onions
garlic enriched noodles
spinach salad and mandarin salad
dinner rolls & butter
sweets (2 per guest)
coffee and tea
$15.99/ person

Pizza Pleaza
pepperoni pizza and vegetarian pizza – 2 slices per guest
caesar salad
gourmet cookies (1 per person)
cans of pop or juice
$11.25/ person
LUNCH BUNDLES

All lunch buffets require a minimum of a six person order.

Sweet n’ Sour This & That
Choose one of the following for your group:
1) sweet n’ sour chicken,
2) sweet n’ sour pork, or
3) sweet n’ sour meatballs
served with jasmine rice
fresh baked dinner rolls & butter
garden salad with italian dressing
sweets (2 per guest)
coffee and tea
$13.99/ person

Herb Roasted Chicken
seared 4oz boneless breast of chicken with fresh herbs and mushroom ragout
savory rice pilaf
spinach & mandarin salad with poppy seed dressing
dinner rolls & butter
sweets (2 per guest)
coffee and tea
$14.99/ person

Chicken O’Fillet on a Bun
boneless 4oz breast of chicken served on a fresh baked kaiser
sliced tomatoes, lettuce, cheese, mayo, mustard
mixed green salad with ranch dressing
rice krispie squares (1 per guest)
coffee & tea
$13.79/ person

Agricultural Combo
deli cold plate served with three types of deli meats
home style potato salad
creamy coleslaw
cheese wedge
egg half and pickles on a bed of lettuce
dinner rolls & butter
gourmet cookies (1 per guest)
coffee and tea
$11.99/ person
PIZZA

priced per pizza (16” pie, 8 slices)
Ask us about gluten friendly pizza options

Pepperoni
loaded with pepperoni and cheese
$17.49/ pizza

Vegetarian
topped with an assortment of vegetables and cheese
$17.99/ pizza

Three Cheese
loaded with mozzarella, parmesan and cheddar
$17.49/ pizza

Hawaiian
ham, pineapple, green peppers and cheese
$17.39/ pizza

Deluxe
pepperoni, bacon, peppers, onions, mushrooms and cheese
$18.99/ pizza

Meat Lovers
pepperoni, ham, ground beef, sausage and cheese
$18.99/ pizza

BBQ Chicken
Slivers of seasoned chicken, bbq sauce, peppers, mushrooms and cheese
$17.99/ pizza

Mediterranean Greek Pizza
green peppers, red onion, olives, mozzarella and feta cheese
$18.99/ pizza

Garlic Fingers
served with donair sauce
$17.99/ pizza

Gluten Free 10” Individual Pizzas Available
$9.99/ pizza

Make it a meal!
...ask us about meal bundles with your choice of salad and beverages
BARBECUES

Minimum of 50 guests for full barbeque set up, chef attended. All barbeque services are buffet style with compostable disposable service. Barbeque service is provided on the patio at Jenkins Hall. If you wish to host your event at a specific location please note a barbeque must be provided or opt for your barbeque catering to be delivered ready for service. Due to insurance we cannot lend our BBQ.

The Tailgate Grill
one hamburger & one hot dog per guest
tomatoes, onions, ketchup, mustard and relish
home style potato salad
creamy coleslaw
thick sliced watermelon
chilled lemonade
$12.99/ person

The Barbeque Pit
one grilled chicken breast & one oktoberfest sausage per guest
lettuce, tomatoes, onions and sauerkraut and fresh bun
garden tossed salad with ranch and italian dressing
creamy coleslaw
seasonal fresh fruit salad
chilled lemonade
ketchup, mustard, relish, sauerkraut, mayo, honey mustard
$19.99/ person

Picnic Quarter Cut Chicken
bbq quarter cut chicken
ciaesar salad
home style potato salad
creamy coleslaw
fresh baked dinner rolls & butter
gourmet cookies and fresh assorted melon slices
chilled fruit punch
$18.99/ person

Wild, Wild West
8oz striploin steak served with sautéed mushrooms & onions
spinach & mandarin salad with poppy seed dressing
creamy coleslaw
baked potatoes with butter and sour cream
fresh baked dinner rolls & butter
make your own strawberry shortcake bar with biscuits
chilled fruit punch
$28.99/ person
HORS D’ŒUVRES

priced per dozen & minimum order 3 dozen per selection

Our Recommendation | Quantity Guideline
Pre-Dinner Receptions: 4 to 6 per guest
Cocktail Parties: 10 to 12 per guest

Choose your style of service. Hors d’oeuvres will be served for a two hour reception provided a minimum of 25 dozen are ordered; otherwise hors d’oeuvres will be served buffet style.

NEW Chef Reinier’s dutch beef croquettes with BBQ mayo

bacon wrapped scallops $21.99/ dozen
maple curry chicken crostini $19.99/ dozen
duxelle mushroom & cheddar stuffed mushrooms $17.99/ dozen
NEW chicken satay with a sesame cashew sauce $18.99/ dozen
smoked salmon & dill aioli & pickled red onion $21.99/ dozen
NEW vegan black bean cake with spicy BBQ mayo

caramelized onion, mushroom & gruyere tartlets $17.99/ dozen
baby brie on crostini with local blueberry jam & fresh chives $19.79/ dozen
NEW poached jumbo shrimp with grilled pineapple sauce $21.99/ dozen

chicken wings with honey garlic, sweet chili or barbeque sauce $16.99/ dozen
roasted meatballs with a tangy barbeque sauce $14.99/ dozen
mini spring rolls with Thai dipping $14.99/ dozen
NEW roast beef on a herb crostini with chive aioli $19.99/ dozen
assorted mini quiche $15.99/ dozen
mini meat egg rolls with plum dipping $12.99/ dozen
NEW crab cakes with curried mayo $19.99/ dozen
spanakopita bundles with spinach & feta cheese $19.99/ dozen
bruschetta on a crostini with fresh parmesan $15.99/ dozen
NEW vegan bruschetta on a cucumber $16.99/ dozen
PLATED BANQUETS

seasonal vegetable medley, fresh rolls with butter and coffee & tea service included

Appetizers ~choose one of the following

wild mushroom bisque with fresh thyme

maple roasted butternut squash with nutmeg crème fraiche

roasted red pepper bisque garnished with fresh basil

classic caesar salad crisp romaine, garlic croutons, crispy bacon bits, shaved parmesan cheese, fresh lemon & tangy Caesar dressing

portobello mushroom salad
baby greens, grilled portobello mushrooms, cherry tomatoes, provolone cheese & balsamic vinaigrette

quinoa salad with roasted fennel & squash served with a Dijon and red wine vinaigrette

market garden greens salad
crisp lettuce and spring mix, market vegetables including grated carrots, tomatoes, cucumber & a lemon thyme vinaigrette

spinach & mandarin salad
crisp spinach with cucumber dried cranberries and toasted spiced pumpkin seeds served with poppy seed dressing

Main Entrées

herb & Dijon encrusted pork tenderloin
Served with a wild mushroom demi and creamy potato
$26.99/ person

roast beef au jus
slow roasted roast beef with a sage & thyme rub and roasted baby red potatoes
$22.69/ person

whole roasted AAA black angus beef tenderloin
with a red wine and caramelized shallot demi glaze. Served with brown butter mashed potato
$36.99/ person
oven roasted traditional turkey dinner
sage infused bread stuffing served with green beans, creamy chive mashed potatoes and a rich pan gravy
$22.69/ person

stuffed chicken breast supreme
stuffed chicken breast with spinach, sundried tomato & feta, yukon potato pave, fresh seasonal vegetables topped with red pepper coulis
$22.99/ person

herb crusted chicken
pan seared chicken supreme with parsley & roasted garlic, white wine cream sauce, mushroom risotto & seasonal vegetables
$22.99/ person

rosemary ham & Swiss stuffed chicken breast
Garlic scented egg noodles and hollandaise sauce
$22.99 / per person

vegetarian pavé
oven roasted balsamic infused vegetables, fire roasted tomato puree, and baked with parmesan cheese
$20.99/ person

NEW pepper crusted pork loin
stuffed with stirlings apple bread dressing served with seasoned duchess potatoes served with Chef Colleen’s apple cider pan gravy $22.69/ person

vegetable strudel
roasted vegetables served in a puff pastry with a roasted red pepper emulsion
$20.99/ person

NEW wild mushroom lentil
risotto with sautéed wild mushrooms and spiced lentils with fresh herbs
$20.99/ person

local north river fish farm poached striped bass
served with fresh shaved spring onions, bok choy, ginger & honey soya glaze
market price/ person

local sea salt seared sustainable blue salmon loin
Served with local white wine and dill sauce, creamy chive mashed potatoes
market price/ person
PLATED BANQUETS

Desserts ~choose one of the following

rich chocolate fantasy cake
with walnuts, whipped cream & chocolate shavings

new York style cheese cake
with a choice of strawberry, chocolate, cherry or blueberry & whipped cream

vanilla bean panna cotta
with fresh berries and crème fraiche

chocolate mousse gateau
with fresh mango essence, tropical fruit relish & whipped cream

wild berry new york cheese cake
with wild berry compote and chantilly cream

annapolis valley apple raspberry cream torte
shortbread bottom, layers of raspberry, cream cheese, local apples & topped with sliced almonds

All meals include appetizer, entrée, dessert, fresh baked white and whole wheat dinner rolls, butter, coffee, decaffeinated coffee, tea and ice water. Minimum 35 guests; orders with less than 35 guests will have a $2.00 per person surcharge.

There is an additional $2.00 charge per guest for served dinners requesting more than one entrée item be served. We recommend discussing logistics of serving more than one entrée with our Food Service Manager.

Our culinary and catering experts are pleased to design a menu to accommodate your needs. All special dietary needs will be accommodated as required. Please contact us for a planning meeting.
BUFFET BANQUETS
seasonal vegetables with hot entrée selections, fresh rolls with butter, coffee and tea service is included

Appetizers ~ choose three of the following
spinach & mandarin salad
traditional greek salad
classic caesar salad
market garden salad
red bliss potato salad
pesto pasta salad or traditional vegetable pasta salad
NEW Asian noodle salad
traditional creamy coleslaw
assorted pickles and relish
fresh vegetable & dip tray

Entrées ~ choose one of the following
kittlisen's honey & cilantro seared chicken breast with red pepper coulis
$21.59/ person

traditional turkey with savory stuffing, cranberry sauce & pan gravy
$21.59/ person

roasted atlantic salmon served with a tarragon & dill cream sauce
$26.49/ person

lemon roasted haddock with a black olive and caper chutney
$22.49/ person

garlic rubbed sliced roast beef au jus
$21.59/ person

tuscan-style meat lasagna served garlic bread
$18.99/ person

pineapple & rosemary glazed local ham with caramelized pineapple compote
$21.59/ person

garlic & sage roasted pork loin with a roasted apple demi
$21.59/ person

stirlings apple or cranberry stuffed pork loin with apple sauce
$21.59/ person

selection of deli meats including beef, ham and chicken
$17.99/ person
BUFFET BANQUETS

Accompaniments ~ choose one of the following to accompany the hot entrée selection from above

whipped potatoes or garlic mashed brown butter mashed potatoes herb roasted baby potatoes garlic oven roasted potatoes sweet potato spiced mash scalloped potatoes au gratin baked potatoes with sour cream garlic & lemon infused basmati rice savory rice pilaf or wild rice pilaf fluffy white rice or jasmine rice

Dessert Table ~ choose one of the following

hot crisps selection with whipped topping fresh fruit cup with an assortment of sweets strawberry shortcake with tea biscuits assortment of fresh baked fruit pies blueberry cobbler with whipped topping new york style cheesecake with fruit toppings chef’s table including sweets, cookies, pies and cakes

The price with the corresponding entrée is the price per person for the full buffet. Minimum of 35 guests; less than 35 guests will have a $2.00 surcharge per guest.
BAR SERVICES

Bar Prices
- Domestic beer: $4.56 ea
- House wine: $4.56 ea
- House wine by the 1L carafe: $22.60 per L
- Standard liquor: $4.56 ea
- Coldstream clear local rum & vodka coolers: $4.56 ea
- Soft drinks, juices and bottled water: $1.73 ea

Alcohol Service
- There is no charge for a bar setup with any receptions or banquets providing your net bar sales reach the minimum of $250.00 otherwise there will be an $95.00 charge included on the function invoice per bartender based on four hours of service
- Bar services are included with all functions up to six hours, any additional coverage after this time frame is subject to additional bartender charges of $20.00 per hour per bartender
- Prior to including bar services for your event you must discuss our policies with the Food Service Manager in obtaining the proper liquor license information
- For any groups requesting liquor to be served at an event we must be notified with a minimum of three weeks in advance
- There will be a $4.59 corkage fee added per bottle of wine purchased by the client, plus tax
- Homemade wines are not permitted for service