



## HORS D'OEUVRES - COLD

Beef Tartar	\$6.50
Avocado herbed cream cheese with smoked salmon and roasted red pepper on crisp baguette	\$5.20
Gazpacho shots with crab and garlic pesto	\$5.20
Foie gras torchon with pear, Vidal onion and calvados jam topped with toasted pecans	\$6.50
Smoked salmon slaw with celery root, sesame and wasabi aioli served on crispy wontons	\$3.90
Mixed Greek olive tapenade with roasted red peppers and feta	\$3.90
Thousand Island Shrimp salad in Phyllo Cups	\$4.00
Caprese Salad Skewers with aged Balsamic & Fresh Basil	\$6.50
Scallop ceviche with green apples and fennel	\$5.20
Twice smoked bacon, herbed cream cheese and wilted spinach canapes	\$5.20
Duck confit with apple chutney topped with pork rinds	\$5.00



## HORS D'OEUVRES - COLD

Chicken Mediterranean bites with cherry tomatoes, capers, onions & Feta	\$4.55
Heirloom tomato bruschetta with aged balsamic fresh basil and feta	\$4.00
Fresh yellow fin tuna tataki with enoki mushrooms and wasabi aioli	\$5.00
Smoked salmon, crepes with dill and chive cream	\$5.00
Salmon tartar with mango and Thai chilies	\$5.00
Curry chicken salad with toasted peanuts raisons and cilantro on toasted naan bread	\$4.00



## HORS D'OEUVRES - HOT

Boconcini stuffed veal meatballs with chimichurri sauce	\$5.20
Spinach and feta spanakopita	\$3.90
Asian pork stuffed won-tons	\$3.90
Curry chicken satays with peanut sauce	\$3.90
Beef satays with walnut pesto and beer aioli	\$5.20
Stuffed mushrooms with spinach artichokes and cream cheese	\$3.90
Mini stuffed baked potatoes with truffle oil and parm	\$3.90
Lamb kofta with cilantro and tandoori yogurt	\$5.20
Baked peaches wrapped with prosciutto sharp cheese and honey drizzle	\$3.90
Bison sliders with pickled onions and brie	\$6.50
Vietnamese spring rolls with sweet chili sauce (Hot or Cold)	\$3.90
Mini grilled cheese with smoke Gouda, pancetta, green apples and roasted tomato aioli	\$5.20
Risotto balls with duck and wild mushrooms served with chipotle aioli	\$4.00



## TACO BAR

**TACO BAR \*\$9.25/PER TACO**  
**(MINIMUM ORDER OF 150 TACOS)**

**(Will come with the following)**

Fillings	Sauces	Condiments
Grilled teriyaki steak strips	Hot sauce	Lettuce
Garlic chorizo sausage	Pico de gallo	Onions
Chili and lime sliced chicken	Avocado crema	Radish
<b>Vegetarian options upon request:</b>	Sour cream	Cheese
Vegetarian ground tofu	Pineapple salsa mild	Pickled onions
Sautéed vegetables	Grilled corn salsa mild	Pickled Jalapeños
Stewed black beans		Red cabbage
	<b>*Choice of Hard or Soft Tacos</b>	



## BOARDS AND PLATTERS (PRICE PER PERSON)

<b>Harvest chacuterie board</b>	\$16.60
European smoked meats, marinated vegetables, olives, fresh fruit, mixed nuts, artisan breads and assorted cheeses.	
<b>Cheddar platter</b>	\$10.40
Variety of locally sourced cheddar.	
<b>Fruit platter</b>	\$13.00
An assortment of seasonal fresh fruit.	
<b>Vegetable platter</b>	\$10.40
Assorted fresh crisp garden vegetables with house dip	



## COLD BUFFETS (PRICE PER PERSON)

<b>Option #1</b>	\$33.80
<ul style="list-style-type: none"><li>• Traditional baby red potato salad with creamy Dijon dressing</li><li>• Crisp green salad with our signature balsamic dressing</li><li>• Pasta salad</li><li>• Vegetable platter with dip</li><li>• Cold cut sandwiches on artisan bread</li><li>• Assorted pasties</li></ul>	
<b>Option #2</b>	\$39.00
<ul style="list-style-type: none"><li>• Caprese pasta salad with heirloom tomatoes, bocconcini cheese, basil pesto and fresh lemon dressing</li><li>• Roasted baby red potato salad with lardons and capers</li><li>• Artisan garden salad with crisp greens, assorted vegetable and our house made dressing</li><li>• Assorted cold cut sandwiches</li><li>• Cheddar cheese platter</li><li>• Assorted pastries</li></ul>	
<b>Option #3</b>	\$44.20
<ul style="list-style-type: none"><li>• Mixed beet salad with local goat cheese, sprouts, heirloom tomatoes and honey Dijon vinaigrette</li><li>• Caprese pasta salad with tomatoes, bocconcini cheese, basil pesto and fresh lemon and herb dressing</li><li>• Fresh kale Cesar salad w/crisp parmesan chips, lardon and crunchy capers in a creamy garlic dressing</li><li>• Assorted artisan sandwiches with mixed meats</li><li>• Cold cut meats and cheese platter</li><li>• Assorted pastries</li></ul>	



## HOT BUFFETS (PRICE PER PERSON)

<b>Option #1</b>	\$52.00
<ul style="list-style-type: none"><li>• Assorted Artisan breads and butter</li><li>• Artisan salad with crisp baby greens, seasonal vegetables, sprouts and Dijon maple vinaigrette</li><li>• Homemade creamy mac and cheese casserole</li><li>• Vichy carrots with fresh mint</li><li>• Smooth garlic and truffle mashed potatoes</li><li>• Chicken Florentine</li><li>• Assorted pastries</li><li>• Coffee and tea</li></ul>	
<b>Option #2</b>	\$54.60
<ul style="list-style-type: none"><li>• Assorted artisan bread with butter</li><li>• Caprese pasta salad with heirloom tomatoes, bocconcini cheese, basil pesto and fresh lemon dressing</li><li>• Spinach and bean sprout salad with toasted peanuts and soy, ginger vinaigrette</li><li>• Baked corn and roasted red pepper casserole with kale artichokes and Brussel sprouts</li><li>• Truffle mashed potatoes with smoked salt</li><li>• Roasted pork loin with pear, panko and chorizo sausage served with curry tarragon sauce</li><li>• Baked chicken thighs in a roasted red pepper sauce</li><li>• Assorted pastries</li><li>• Coffee and tea</li></ul> <p>[Substitute chicken or pork meal for fish alternative (in a creamy dill sauce)]</p>	



## HOT BUFFETS (PRICE PER PERSON)

<b>Option #3</b>	\$71.50
<ul style="list-style-type: none"><li>• Assorted artisan bread with butter</li><li>• Crisp kale salad with prosciutto chips, shaved parmesan and roasted garlic dressing</li><li>• AAA Reserve slow cooked prime rib</li><li>• Au Jus, grainy Dijon mustard and horseradish sides</li><li>• Yorkshire pudding</li><li>• Loaded Monte Carlo twice baked potatoes</li><li>• Bacon wrapped vegetable bundles</li><li>• Assorted pastries</li><li>• Coffee and tea</li></ul>	
<b>Option #4</b>	\$78.00
<ul style="list-style-type: none"><li>• Assorted artisan bread with butter</li><li>• Chateaubriand with sauce chasseur</li><li>• Chicken supreme with wild mushroom and roasted garlic cream sauce</li><li>• Assorted cured meat and cheese platter</li><li>• Baby kale and romaine salad with TGWT dressing, herbed croutons, crispy double smoked bacon shaved parmesan and fried capers.</li><li>• Beet salad with spinach, boursin and honey vinaigrette</li><li>• Assorted roasted vegetable</li><li>• Roasted baby potatoes with truffle oil and parmesan cheese.</li><li>• Assorted pastries</li><li>• Coffee and tea</li></ul>	





## À LA CARTE (PRICE PER PERSON)

<b>Option #1</b>	\$54.60
<ul style="list-style-type: none"><li>• Assorted bread and whipped butter</li><li>• Cream of potato and leek soup</li><li>• Prosciutto wrapped chicken supreme with a sage cream sauce bacon wrapped vegetable bundles and truffle mashed potatoes.</li><li>• Brownie with Bailey's and chocolate mousse</li><li>• Coffee and tea station</li></ul>	
<b>Option #2</b>	\$71.50
<ul style="list-style-type: none"><li>• Assorted bread and whipped butter</li><li>• Tri color beet salad with honey, sprouts, roasted walnuts and citrus vinaigrette</li><li>• Braised beef short ribs with seared Cipollini onions, wild mushroom served with roasted baby carrots, roasted potato medley and finished with a rich demi-glace.</li><li>• Chocolate truffle mousse cake with vanilla bourbon caramel</li><li>• Coffee and tea station</li></ul>	
<b>Option #3</b>	\$84.50
<ul style="list-style-type: none"><li>• Assorted breads and whipped butter</li><li>• Summer Caprese salad with fresh basil, buffalo mozzarella, heirloom tomatoes and aged balsamic dressing</li><li>• Slow roasted AAA beef tenderloin cut into 6oz portions and served with maple goat cheese sweet potato pure and a side of asparagus</li><li>• Crème brûlée</li><li>• Coffee and tea station</li></ul>	
<p><b>Price breakdown service fee: (minimum 5 hours @ \$20.00 per hour)</b> <b>*Number of serving staff will be determined by the number of people in the group – Gratuities are set @ standard 18%</b></p>	



## BRUNCH BUFFET (PRICE PER PERSON)

<b>Brunch buffet Option 1</b>	\$35.10
<ul style="list-style-type: none"><li>• Egg frittata</li><li>• Baked oatmeal</li><li>• Home fries</li><li>• Bacon</li><li>• Sausage</li><li>• Fruit salad</li><li>• Bread with spreads</li><li>• Assorted juices and milk</li><li>• Coffee and tea</li></ul>	
<b>Brunch buffet Option 2</b>	\$41.60
<ul style="list-style-type: none"><li>• Baked Oatmeal</li><li>• Egg Frittata</li><li>• Home fries</li><li>• Yogurt Parfait</li><li>• Waffles</li><li>• Bacon</li><li>• Ham</li><li>• Sausage</li><li>• Bread with spreads</li><li>• Assorted juices and milk</li><li>• Coffee and tea</li></ul>	
<b>(** Price includes plates, cutlery, cups (coffee), paper napkins, and plastic cups   Linens extra, Plus applicable tax)</b>	



## NOTES = TAXES, GRATUITIES & SERVICE FEES

### **Taxes and gratuities are not included in price.**

- Taxes are set at 13%
- Gratuities are set at 18%
- Service fee will be charged on all hot served items
- Service fee is set at \$22.00/hour for a minimum of 5 hours.
- Gratuities will be charged on all menu options

### **Service fee breakdown**

#### **Hors d'oeuvre rates**

- 30-50ppl = 2 servers
- 50-100ppl = 3 servers
- 100-150ppl = 4 servers
- 150-200ppl = 5 servers

#### **Service buffet rates**

- 30-50ppl = 1 servers
- 50-100ppl= 2 servers
- 100-150ppl= 3 servers
- 150-200ppl= 4-6 servers



## NOTES = TAXES, GRATUITIES & SERVICE FEES

<b>Service fee breakdown</b>
<b>Service plated rates</b>
<ul style="list-style-type: none"><li>• 30-50ppl = 2 servers</li><li>• 50-100ppl = 3-4 servers</li><li>• 100-150ppl = 4-5 servers</li><li>• 150-200ppl = 6-8 servers</li></ul>
<p><b>*Custom canal menu options can be set up based on number of guests and budget</b></p> <p><b>*Custom menus are available to accommodate the required budget.</b></p>