



HORS D'OEUVRES - GOLD

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	\$5.20
Mixed Greek olive tapenade with roasted red peppers and feta	\$5.20
Thousand Island Shrimp salad in Phyllo Cups	\$5.20
Caprese Salad Skewers with aged Balsamic & Fresh Basil	\$5.20
Scallop ceviche with green apples and fennel	\$6.50
Twice smoked bacon, herbed cream cheese and wilted spinach canapes	\$5.20
Duck confit with apple chutney topped with pork rinds	\$6.50



HORS D'OEUVRES - GOLD

Chicken Mediterranean bites with cherry tomatoes, capers, onions & Feta	\$5.20
Heirloom tomato bruschetta with aged balsamic fresh basil and feta	\$5.20
Fresh yellow fin tuna tataki with enoki mushrooms and wasabi aioli	\$6.50
Smoked salmon, crepes with dill and chive cream	\$6.50
Salmon tartar with mango and Thai chilies	\$6.50
Curry chicken salad with toasted peanuts raisons and cilantro on toasted naan bread	\$5.20



HORS D'OEUVRES - HOT

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

Menu

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
Vegetarian options upon request:	Sour cream	Cheese
Vegetarian ground tofu	Pineapple salsa mild	Pickled onions
Sautéed vegetables	Grilled corn salsa mild	Pickled Jalapeños
Stewed black beans		Red cabbage
	*Choice of Hard or Soft Tacos	

Menu

BOARDS AND PLATTERS (PRICE PER PERSON)

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



COLD BUFFETS (PRICE PER PERSON)

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



HOT BUFFETS (PRICE PER PERSON)

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



HOT BUFFETS (PRICE PER PERSON)

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



À LA CARTE (PRICE PER PERSON)

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



BRUNCH BUFFET (PRICE PER PERSON)

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

Menu

CANAL BOAT CRUISE MENU OPTIONS (FOR GROUPS OF MINIMUM 25 PEOPLE)

Option #1	\$41.00
<ul style="list-style-type: none">• Olive Tapenade• Hummus• Bruschetta <p>*These items will come with a mix of Naan bread and Baguette</p> <ul style="list-style-type: none">• Cheddar cheese plater• Garden salad• Assorted mini mixed sandwiches• Brownies for dessert	
Option #2	\$46.00
<ul style="list-style-type: none">• Spinach and cream cheese w/double smoked bacon• Olive Tapenade• Bruschetta <p>*These items will come with a mix of Naan bread and Baguette</p> <ul style="list-style-type: none">• Cheddar cheese plater• Baby red potato salad• Assorted mini mixed sandwiches• Assorted dessert	
*Price is per person for groups of minimum of 25 people.	



**CANAL BOAT CRUISE MENU OPTIONS
(FOR GROUPS OF MINIMUM 25 PEOPLE)**

Option #3	\$49.40
<ul style="list-style-type: none">• Avocado herbed cream cheese w/smoked salmon• Caprese salad skewers• Bruschetta <p>*These items will come with a mix of Naan bread and Baguette</p> <ul style="list-style-type: none">• Cheddar cheese and mixed cold cuts plater• Pasta salad• Assorted mini mixed sandwiches• Assorted desserts	
<p>*Price is per person for groups of minimum of 25 people.</p>	



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 \$120.00 for 3 hours per server.
- Gratuities will be charged on all menu options

Service fee breakdown

Hors d'oeuvre rates

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

Service buffet rates

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



NOTES = TAXES, GRATUITIES & SERVICE FEES

Service fee breakdown

Service plated rates

- 50ppl = 2 servers
- 50-100ppl = 3-4 servers
- 100-150ppl = 4-5 servers
- 150-200ppl = 6-8 servers

- *Custom canal menu options can be set up based on number of guests and budget**
- *Custom menus are available to accommodate the required budget.**