



CATERING MENU



BREAKFAST

CONTINENTAL BUFFET

\$16.95 / person

Served at the Hotel Breakfast Bar from 6am–10am daily

Freshly brewed coffee, tea, assorted juices, pancakes with maple syrup, eggs, sausage OR bacon, assortment of fresh fruit, cereals, yogurt, bagels, muffins, English muffins, fresh breads.

EXECUTIVE BUFFET

Minimum order of 12 servings

Option 1

Scrambled eggs with green onion and cheddar, oven roasted potatoes, bacon OR maple sausage

\$23.95 per person

Option 2

Breakfast sandwich, oven roasted potatoes and fruit salad

\$26.95/per person

Option 3

Deconstructed Breakfast burrito with eggs, cheese, sausage and red peppers. Served with sour cream & salsa, cheesy breakfast potato casserole, fresh fruit salad with yogurt citrus sauce

\$33.95/per person

BREAKFAST ITEMS

Minimum order of 12 servings

Fresh Berries, Granola and Yogurt Sauce.....\$11.95/person

Breakfast Sandwich.....\$12.95/person

Breakfast Burrito.....\$15.95/person

BEVERAGES

Coffee Urns (House/Dark/Decaf.....\$16.95/person

Assorted Teas.....\$2.50/person

Sparkling Water.....\$4.00/person

Bottled Water.....\$3.00/person

Bottled Fruit Juice.....\$3.00/person

Canned Pop.....\$3.00/person





BITES & BOARDS

Gluten and Dairy Free Available Upon Request and Availability

FRUIT TRAY

SM \$75.95 | LG \$95.95

*Assorted seasonal fruits with yogurt dip
Small Serves 10-15 | Large Serves 20-25*

OR

VEGATABLE TRAY

SM \$75.95 | LG \$95.95

*Assorted seasonal vegetables with ranch dip
Small Serves 10-15 | Large Serves 20-25*

SWEET & SAVORY BAKERY TRAY

\$6.95 / person

Assortment of croissants, danish pastries, bite-sized treats and/or sliced loaf cake

CHEESE & FRUIT PLATTER

\$13.95 / person

*A selection of cheeses and variety of fresh grapes
Served with a selection of Crackers*

MEAT & CHEESE PLATTER

\$14.95 / person

*A selection of cheeses with a variety of cured meats
Served with a selection of Crackers*

CHARCUTERIE BOARD

\$16.95 / person

Cured Meats, Olives, Pickles, Jelly, Cheeses, and Crackers

DESSERT TRAY

\$6.95 / person

A selection of assorted cookies and squares

QUICK CRAVINGS

Sweet & Salty Snack Bags.....\$6.95/bag

Assorted Chips.....\$19.95/12 servings

Cinema-Style Popcorn.....\$19.95/12 servings





HANDHELDS

*Include a selection of Chef's Choice of sandwiches on a variety of breads
Gluten and Dairy Free Available Upon Request*

Minimum order of 8 servings

TRADITIONAL SANDWICHES

\$13.95 / person

*Egg Salad Sandwich on Canadian Harvest
Ham Lettuce, Tomato and Cheddar on Sourdough
Tuna Salad Sandwich on Canadian Harvest
Roast Beef, Lettuce, Tomato and Swiss On Sourdough*

ASSORTED GOURMET SANDWICHES

\$16.95 / person

*Harvest Bread with Old Fashion Ham, Brie and Mayonnaise
Sourdough Bread with Roast Beef, Swiss cheese, Hot Peppers and Mayonnaise
Good Hearth Baguette with Oven Roasted Turkey, Provolone Cheese, Lettuce and Sun Dried Tomato Mayonnaise
Pumpernickel Bread with Egg Salad
Italian Panini Bread with Tuna Salad
7 Grain Bread with Smoked Turkey, Cucumber, Cream Cheese and Mayonnaise
Cheese Bun with Salami, Provolone, Tomato, lettuce, and Pesto Mayonnaise
Ancient Grain Bread with Chipotle Chicken Salad Club
Cheese Bun (Vegetarian) with Tomatoes, Cucumber, Lettuce, Green Pepper, Cream Cheese, Avocado*

ASSORTED GOURMET WRAPS

\$16.95 / person

*Black Forest Ham with Cheddar Cheese, Lettuce, Tomato and Mustard
Turkey, Bacon, Lettuce and Tomato
Beef, Swiss with Red Onion, Horseradish and Mayonnaise
Grilled Chicken, Lettuce, Tomato, Cucumber, and Garlic Aioli*

ASSORTED EXECUTIVE SANDWICHES

\$20.95 / person

*Grilled Chicken with Mint, Tomato, and Provolone on Italian Bread
Turkey, Bacon, Gorgonzola and Avocado, Lettuce and Tomato on Multi-Grain Baguette
Roasted Red Pepper, Brie, Fresh Basil and Roasted Garlic on Ciabatta
Shrimp and Avocado Salad in a Croissant
Kisses BLT – Bacon, Goat Cheese, Basil and Roma Tomato on Marble Rye
Spicy Grilled Steak, Roasted Red Pepper and Garlic Aioli on Panini Bread
Tomato, Basil and Bocconcini on Pumpernickel*

ASSORTED EXECUTIVE WRAPS & PITAS

\$20.95 / person

*Grilled Thai Salmon with Asian Slaw
Grilled Steak with Roasted Red Pepper and Chipotle Mayo
Grilled Chicken Club with Avocado and Bacon
Grilled Vegetables with Goat Cheese, Roasted Garlic and Fresh Basil
Korean BBQ Pork, Basmati Rice, Kimchi, Sambal Mayo
Vietnamese Beef or Chicken Satay, Pickled Cucumber, Carrots and Cilantro with Chili Sauce
Chicken Shawarma with Garlic Sauce, Pickled Turnip, Onions Lettuce and Tomato
Greek Chicken Pita*

ALL PRICES ARE SUBJECT TO 18% GRATUITY, 5% GST AND \$30.00 DELIVERY FEE





SIDES & SWEETS

Gluten and Dairy Free Available Upon Request

Minimum order of 8 servings

HOMEMADE SOUPS

\$ 9 . 9 5 / p e r s o n

<i>Chili Soup</i>	<i>Spicy Clam Chowder</i>
<i>Cheddar Beer Soup</i>	<i>Thanksgiving Soup</i>
<i>Country Beef Soup</i>	<i>Mulligatawny Soup</i>
<i>Beef Barley Soup</i>	<i>Spicy Bean and Sausage</i>
<i>Taco Soup</i>	<i>Tortilla Soup</i>
<i>Hamburger Soup</i>	<i>Cabbage Roll Soup</i>
<i>Cheeseburger Soup</i>	<i>Azteca Soup GF- V</i>
<i>Rueben Soup</i>	<i>Pizza Soup - V</i>
<i>Potato, Onion, Ham and Cheese Chowder</i>	<i>Chicken Vegetable with Rice - GF</i>
<i>Mexican Meatball with Rice and Cilantro Soup</i>	<i>Cauliflower and Broccoli Cheese Soup - V</i>

SALADS

\$ 7 . 9 5 / p e r s o n

Bacon, Chive and Sour Cream Potato Salad
Garlic Potato Salad
Spinach with Mushroom, Bacon, Egg and Ranch Dressing
Caesar Salad
Mixed Green Salad with House Vinaigrette Dressing

PASTA SALADS

\$ 8 . 9 5 / p e r s o n

Roma Tomato, Basil & Feta Cheese in Basil Mayonnaise
Greek Pasta Salad in Vinaigrette
Shrimp, Red Pepper, Green Onion in Basil Mayonnaise
Tomato, Cucumber, Green Onion & Feta in Dill Mayonnaise
Antipasto Pasta Salad
Chinese Noodle Salad
Artichokes, Olives, Brie, Basil, Roasted Garlic, Tomato in Vinaigrette Dressing
Smoked Salmon, Capers, Red Onion with Lemon Dill Dressing
Roasted Vegetables and Goat Cheese with Herb Vinaigrette
Spicy Thai Noodle Salad with Peanut Dressing

DESSERTS

Assorted Cookies.....\$6.95/person

Assorted Squares.....\$6.95/person





BUFFET LUNCH

GF – Gluten Free Available on request

V- Vegetarian Available on request

DF - Dairy Free Available on request

Minimum order of 8 servings

Includes one choice from the following:

Bread

Multi Grain Buns
Garlic Parmesan Bread
Sourdough Buns
Grilled Pita Bread
Garlic Naan Bread

&

Salad

Caesar Salad
Spinach Salad
Mixed Greens with House
Dressing

CHOOSE ONE HOT ITEM FROM THE FOLLOWING:

CHILIS AND STEWS

\$31.95 / person

Chicken Stew with Biscuits
Country Beef Stew
Mexican Black Bean Turkey Chili with Cilantro Salsa - GF
Chicken and Sausage Jambalaya - GF
Vegetarian Black Bean Chili - GF
Aztec Chicken with Roasted Red and Yellow Peppers - GF
Aztec Vegetables with Roasted Red and Yellow peppers - V

\$35.95 / person

Beef Stroganoff with Egg Noodles
Beef Bourguignon with Garlic Mashed Potatoes

PASTA

\$31.95 / person

Tortellini with Garlic and Roasted Red Pepper Sauce - V
Italian Sausage Ragu with Rotini
Homemade Italian Sausage Cannelloni with a Marinara Sauce
Two-Cheese Baked Penne with Roasted Vegetables - V
Chicken Cacciatore with Pasta
Spinach & cheese Ravioli with Roasted Tomato and Goat Cheese Sauce - V
Baked Orzo with Chicken and Mushrooms in a Garlic Parmesan Sauce
Baked Spaghetti with Italian Sausage and Broccoli Rabe
5 Cheese Macaroni and Cheese - V
Spaghetti Carbonara
Cajun Chicken Fettuccini Alfredo
Grilled Chicken , Red Peppers and Mushrooms with a Pesto Cream Sauce on Linguine
Spicy Vodka Tomato Sauce with Fusilli - V
Spinach and Ricotta Lasagna - GF, V
Traditional Lasagna with Meat Sauce - GF
Vegetarian with Roasted Vegetable and Pesto Lasagna - GF, V
Beyond Meat Traditional Lasagna - GF, V

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BUFFET LUNCH

GF – Gluten Free Available on request

V- Vegetarian Available on request

DF - Dairy Free Available on request

Minimum order of 8 servings

MEAT LOAF

\$ 31.95 / person

Cajun Meatloaf with Garlic Mashed Potatoes
Old Fashioned Meatloaf with Horseradish Gravy and Cheddar Mashed Potatoes
Hot and Smokey Texas Barbecue Meatloaf with Garlic Mashed Potatoes
Turkey Mushroom Basil Meatloaf with Cheddar Mashed Potatoes - GF

CASSEROLES

\$ 31.95 / person

Vegetable Coconut Curry Masala with Basmati - V, DF
Peppercorn Beef Pot Pie
Shepherd's Pie with Cheddar Mashed Potatoes
Turkey Vegetable Cobbler
Chicken Enchilada Casserole
Roasted Vegetable and Goat Cheese Enchilada Casserole- V
Italian Pot Pie with Parmesan Mashed Potatoes
Chipotle Beef Pot Pie
Butter Chicken with Basmati Rice - GF
Butter Vegetables with Basmati Rice - GF,V
Old Fashion Chicken Pot Pie

\$ 35.95 / person

Thanksgiving Casserole

ETHNIC MEALS

\$ 38.95 / person

Minimum Order 12

Greek Meal -Chicken Souvlaki, Rice Greek Roasted Potatoes, Tzatziki, Hummus and Pita -GF

Mexican Fajitas Meal- Chicken or Beef, refried Beans, Mexican Rice, Salsa, Sour Cream, Cheddar Cheese and Tortillas - GF

East European Meal- Cabbage Rolls, Perogies and Bratwurst, Sour Cream and Grainy Mustard

Western Canadian Meal –Braised Beef in a Rich Beef Gravy with Baked Beans, Coleslaw and A Kaiser Roll

Thai Meal – 2 Thai curries, Green, Red and Yellow with Chicken ,Veg and Shrimp with Jasmine Rice - GF,V





BUFFET LUNCH

GF - Gluten Free Available on request

V- Vegetarian Available on request

DF - Dairy Free Available on request

Minimum order of 8 servings

DESSERTS

May be added to any hot buffets for an extra
\$8.95 / per person

Peach Blueberry Cobbler

Peach Cobbler

Strawberry Rhubarb Crisp

Four Berry Crisp

Carmel Apple Cinnamon Crisp

Key Lime Pie

Chocolate Banana Bread Pudding with Chantilly Cream

*Pecan Pie Bread Pudding with Carmel and Chantilly
Cream*

Pumpkin Bread Pudding with Chantilly Cream

Bourbon Bread Pudding with Chantilly Cream

Banana Cream Pie

Strawberries with Cold Zabaglione

Vanilla Custard and Berry Pie

Pumpkin Pie

Banana Chocolate Chip Cake with Cream Cheese Icing

Coconut Cream Pie

Cranberry and Apple Crisp

All Desserts include Real
Whipping Cream





EXECUTIVE LUNCH

GF - Gluten Free Available on request

V- Vegetarian Available on request

DF - Dairy Free Available on request

Minimum order of 10 servings

Includes: Option of Potato OR Rice
&
Chef Choice of Salad, Buns and Butter

CHOOSE ONE HOT ITEM FROM THE FOLLOWING:

Chicken

\$38.95 / person

Chicken with Peppercorn Cognac Cream Sauce
Chicken in Tarragon Cream Sauce
Chicken in Creamy Dijon-Sherry Sauce
Chicken Stuffed with Wild Mushrooms in Gorgonzola Cream Sauce
Baked Herb-Crusted Chicken Breasts (low fat)
Chicken Stir-fry - GF
Pesto Crusted Chicken Breast (low fat) - GF
Herb Grilled Chicken Breast Thai Style (low fat) - GF

Pork

\$41.95 / person

Honey-Gingered Pork Tenderloin
Grilled Pork Tenderloin with Fresh Peach and Ginger Sauce
Pork Chop Stuffed with Apple Stuffing in Amaretto Cream Sauce
Pork Tenderloin with Caramelized Shallot and Apple Cider with Cream Sauce - GF

Veal

\$49.95 / person

Veal Medallions with Madeira and Wild Mushroom Sauce
Veal Marsala

Beef

\$41.95 / person
Beef Stir-fry - GF

\$47.95 / person

Grilled Marinated Flank Steaks

\$63.95 / person

Braised Chipotle Beef Short Ribs





INTERNATIONAL

GF – Gluten Free Available on request
V- Vegetarian Available on request
DF - Dairy Free Available on request

Minimum order of 12 servings

TACO BAR

\$ 47.95 / person

Mexican Chopped Salad with Avocado Dressing - GF V
Black bean and Corn Salad with Cilantro Lime Vinaigrette - GF, V
Taco Fillings - Carne Asada, Cajun Shrimp, Green Chili and Chicken - GF
Garnishes Sour Cream Lime and Cilantro Salsa, Cheddar Cheese, Pico De Gallo, Shredded Lettuce,
Guacamole and Pickled Red Onion
Refried Beans - GF, V
Mexican Rice - GF, V
Soft Flour Tortillas - GF
Cookies/Squares

MIDDLE EASTERN FEAST

\$ 47.95 / person

Garlic Naan with Cucumber Raita - V
Mixed Greens with Cucumber, Red Onion, Grape Tomatoes House Dressing
Vegetable Samosas with Tamarind Sauce - DF, V
Butter chicken - GF
Basmati Rice
Vegetable Masala Curry - V, DF
Cookies/Squares

TASTES OF THAILAND

\$ 47.95 / person

Mixed Greens with Cherry Tomatoes, Pickled Carrots and Cucumber with sesame Dressing - GF, DF
Thai Noodle Salad with asparagus, Red Pepper, Mushrooms, Cilantro, Green Onion and Satay Dressing - V
Veg Spring Rolls with Sweet Chili Sauce - DF, V
Grilled Thai Chicken Breast - GF, DF
Thai Rice with Ginger, Garlic, Cilantro, Green Onion and Crushed Chilies - DF, V
Garlic Naan Bread
Cookies/Squares

ITALIAN FEAST

\$ 47.95 / person

Caesar Salad - V
Garlic Parmesan Basil Bread - V
Antipasti Platter with Artichokes, Roasted Red Peppers Mixed Olives and Salami- GF
2 Pasta Sauces – Meat Sauce and Mushroom Alfredo with Spaghetti and Rotini - V
Cookies/Squares

ASIAN EXTRAVAGANZA

\$ 47.95 / person

Veg Spring Rolls with Sweet Chili Sauce - V
Chicken Pan Fried Dumpling with Ginger, Garlic Ponzu Sauce
Ginger Beef
Salt and Pepper Prawns
Veg Fried Rice - V
Cookies/Squares

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INTERNATIONAL

GF – Gluten Free Available on request

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DF - Dairy Free Available on request

Minimum order of 12 servings

SOUTHERN COMFORT

\$ 47.95 / person

Mixed Greens with Cucumber, Radish, Cherry Tomatoes Buttermilk Dressing - V
Country Biscuits - V
Fried Chicken with Homemade Gravy
Creamy Mashed Potatoes - V
Sauté Buttery Spinach - V
Cookies/Squares

SNOW DAY CHILI DAY

\$ 47.95 / person

Caesar Salad - V, GF
Tortilla Chips with Pico de Gallo - V
Texas Beef Chili, with Cheddar Cheese
Turkey Black Bean Chili with Sour Cream Salsa
Jalapeno Cheese Corn Bread - V
Cookies/Squares

- Veg Chili on request -

BUILD YOUR OWN BUDDHA BOWL

\$ 47.95 / person

Thai Rice with Ginger, Garlic, Cilantro, Green Onion and Crushed Chilies - DF, V, GF
Sesame, Garlic and Soya Chicken - DF, GF
Korean Beef - DF, GF
Spicy Garlic Shrimp - DF, GF
Vegetables with Garlic Black Bean Sauce - DF, V, GF
Garnishes, Pickled Asian Vegetables, Scallions, Cilantro, Sairacha, Soya Sauce
Spring Mix Salad with House Dressing
Cookies/Squares

BUILD YOUR OWN BURRITO BOWL

\$ 47.95 / person

Mexican White Rice - GF, V, DF
Beef Carne Asada - GF, DF
Cajun Shrimp - GF, DF
Green Chili Chicken GF, DF
Green Chili Veg for Vegetarians - GF, DF
Black Beans
Mexican Street Corn
Garnishes Sour Cream, Lime and Cilantro Salsa, Cheddar Cheese, Pico De Gallo,
Shredded Lettuce, Guacamole and Pickled Red Onions
Mexican Chopped Salad with Balsamic Dressing - GF, V
Cookies/Squares





BUFFET DINNER

GF – Gluten Free Available on request

V- Vegetarian Available on request

DF - Dairy Free Available on request

Minimum order of 12 servings

M E N U 1

\$ 5 6 . 9 5 / p e r s o n

*Mixed Baby Greens with House Dressing
Pork Tenderloin with Caramelized Shallot and Apple Cider Cream Sauce
Herb Roasted Potatoes
Gingered Baby Carrots
Strawberries with Cold Zabaglione*

M E N U 2

\$ 5 3 . 9 5 / p e r s o n

*Caesar Salad
Roasted Chicken Breast in Tarragon Mushroom Cream Sauce with Hint of Dijon
Rice Pilaf
Steamed Seasonal Vegetables
Peach Cobbler with Fresh Whipping Cream*

M E N U 3

\$ 5 6 . 9 5 / p e r s o n

*Mixed Baby Greens with Balsamic Vinaigrette
Chicken Breast Stuffed with Wild Mushrooms in Gorgonzola Cream Sauce
Rice Pilaf
Gingered Baby Carrots
Carmel Apple Crisp with Fresh Whipped Cream*

M E N U 4

\$ 7 2 . 9 5 / p e r s o n

*Caesar Salad
Prime Rib with Peppercorn Madera Gravy
Garlic Mashed Potato
Roasted Root Vegetable
Chocolate Banana Bread Pudding with Chantilly Cream*





COCKTAIL PARTY

GF – Gluten Free Available on request
V- Vegetarian Available on request
DF - Dairy Free Available on request

Minimum order of 20 servings

A self-serve grazing table featuring premium hors d'oeuvres

M E N U 1

\$ 47.95 / person

Beef Satay
Cajun Breaded Artichoke Hearts with Lemon Garlic Mayonnaise
Bacon Wrapped Scallops
Green Chili and Cheese Quesadillas with Salsa
Jamaican Jerk Chicken Skewers
Parmesan Basil Chicken Wings
Shrimp Salad Rolls with Chili Basil Vinaigrette
Tomato Jam with Mozzarella and Basil Served with Crostinis
Seven-Layer Dip with Tostados

M E N U 2

\$ 47.95 / person

Grilled Shrimp with Garlic Aioli
Herb and Cheese Stuffed Mushrooms
Coconut Chicken Satay
Vegetable Samosas with Tamarind Sauce
Pulled Pork with Caroline Slaw Slider
Smoked Salmon and Artichoke Bruschetta
Lemon Garlic Hummus with Grilled Pita
Spicy Queso with Tortilla Chips
Beef Tenderloin Encrusted with Peppercorn, Garlic and Dijon
Served with Horseradish and Red Onion Sauce

M E N U 3

\$ 47.95 / person

Southwest Tequila & Lime Shrimp
Swedish Meatballs with Gravy and hint of Sour Cream
Lemon Garlic Wings
Green Chili and Cheese Quesadillas with Sour Cream Salsa
Sesame Chicken Drumsticks
Jamaican Beef Patties
Crab and Avocado Dip with Tostados
Roasted Red Pepper with Olive Bruschetta
Pita Pinwheels

M E N U 4

\$ 47.95 / person

Thai Spring Rolls with Chile Vinegar
Crispy Potato Skins with Chile and Cheese
Italian Sausage and Tomato Tartlets
Greek Chicken Souvlaki Skewers with Tzatziki Sauce
Sizzling Prawns with Garlic Aioli
Cajun Crab Cakes with Lime and Green Onion Aioli
Smoked Salmon Mousse with Mini Bagels
Creamy Feta and Avocado Dip with Parmesan Breadsticks
Bruschetta with Roasted Garlic and Baguette



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COCKTAIL PARTY

GF – Gluten Free Available on request

V- Vegetarian Available on request

DF - Dairy Free Available on request

Minimum order of 20 servings

M E N U 5

\$ 47.95 / person

Chicken Satay
Coconut Prawns with Lime Sauce
Beef Wrapped with Bacon Marinated in Honey Mustard
Italian Sausage Stuffed Mushrooms
Leek and Cheddar Tartlets
Chicken and Avocado Quesadillas with Sour Cream Salsa
Artichoke Dip with Spicy Pita Chips
Bruschetta Traditional with Baguettes
Santa Fe Cheesecake with Tostados

M E N U 6

\$ 47.95 / person

Vegetable Samosas with Tamarind Sauce
Beef Sliders with Cheddar and Mustard, Garlic Aioli
Mexican Tortilla Rollups with Sour Cream Salsas
Shrimp and Scallop Fondeux with Garlic Crostini
Yakitori Chicken Skewers
Cajun Breaded Chicken Livers with Curry Mayonnaise
Bruschetta with Sundried Tomato Pesto with Baguette
Shrimp Cocktail with Cilantro Salsa
Mediterranean Dip with Spicy Pita Chips

M E N U 7

\$ 47.95 / person

Grilled Jumbo Prawns with Thai Basil Vinaigrette
Lemon, Garlic and Pepper Chicken Wings
Spinach and Feta in Phyllo
Spicy Mexican Meatballs with Salsa Chipotle
Cajun Breaded Chicken Breast with Curry Mayonnaise
Beef Skewers with Caribbean Jerk Sauce
Bruschetta with Artichoke Heart Pesto with Baguette
Smoked Turkey and Cucumber Roll ups
Hummus with Spicy Pita Chips





CHRISTMAS BUFFET

GF – Gluten Free Available on request

V- Vegetarian Available on request

DF - Dairy Free Available on request

Minimum order of 20 servings

M E N U 1

\$ 7 2 . 9 5 / p e r s o n

Caesar Salad
Prime Rib with Peppercorn Gravy
Garlic Mashed Potato
Vegetable Medley
Buns and Butter
Four Berry Trifle



M E N U 2

\$ 7 7 . 9 5 / p e r s o n

Whole Beef Tenderloin rolled in Garlic Mustard and
Peppercorns with Madeira Demi Glaze
Mixed Greens, Olives and Artichoke Salad and
Provolone Cheese with Lemon Garlic Dressing
Garlic Mashed Potato
Oven Roasted Broccoli
Buns and Butter
Chocolate Pate



M E N U 3

\$ 5 4 . 9 5 / p e r s o n

Roast Turkey with Homemade Turkey Gravy
Sage Stuffing
Creamy Mashed Potatoes
Orange Ginger Carrots
Oven Roasted Brussel Sprouts with Garlic and Soya Glaze
Cranberry Sauce
Buns and Butter
Mixed Baby Greens with house dressing
Bourbon Pecan Bread Pudding with Chantilly Cream



M E N U 4

\$ 5 1 . 9 5 / p e r s o n

Mixed Baby Greens with House Dressing
Baked Mustard Honey Ham
Scalloped Potatoes
Gingered Baby Carrots
Buns and Butter
Chocolate Banana Bread Pudding with Chantilly Cream



D E S S E R T B U F F E T

Additional \$ 1 7 . 9 5 / p e r s o n

Includes Trifle, Key Lime Tarts, Chocolate Pate
Assorted Christmas Squares and Cookies



STAMPEDE MENU

GF – Gluten Free Available on request

V- Vegetarian Available on request

DF - Dairy Free Available on request

Minimum order of 12 servings

MENU 1

\$36.95 / person

*Pulled Pork with Jack Daniels BBQ Sauce on a Kaiser Bun with Spicy Slaw
Bacon, Sour cream, Green Onion Potato Salad
Caesar Salad*

MENU 2

\$36.95 / person

*Slow Roasted Beef with Signature Red Gravy on a Kaiser Bun
Coleslaw in a Vinaigrette
Smoky Baked Beans*



Minimum order of 20 servings

MENU 3

\$35.95 / person

*Homemade 5 oz. Hamburgers and all the trimmings
Tomato, Cucumber Pasta salad with Creamy Feta Dill Dressing
Caesar Salad*

MENU 4

\$35.95 / person

*Texas Beef Chili with Cheddar Cheese
Turkey Black Bean Chili with Sour Cream Salsa
Black Bean Vegetable Chili
Jalapeno Cheese Corn Bread
Caesar Salad*



THE RANCH HAND ENHANCEMENTS

Additional \$17.95 / person

*Corn on the Cobb
Homemade Baked Beans
Key Lime Squares and Goopy Brownies
Sliced Watermelon
Assorted Pop and Water*



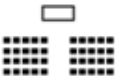
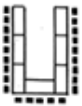
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MEETING ROOM DIMENSIONS

Meeting Rooms	Prices	Dimensions	Square Footage
International	\$375	25 ft wide x 41 ft long	1025 sq. ft.
International A	\$200	25 ft wide x 21 ft long	525 sq. ft.
International B	\$200	25 ft wide x 21 ft long	525 sq. ft.
Heritage Boardroom	\$190	12.5 ft wide x 21.5 ft long	272 sq. ft.

SETUP AND SEATING CAPACITY

Meeting Rooms	Theater 	U-Shape 	Reception Round Tables 	Boardroom 	Classroom 
International	100	30	56	40	40
International A	50	15	24	20	20
International B	50	15	24	20	20
Heritage Boardroom	-	-	-	10	-

Seating capability may need to be adjusted accordingly to accommodate any A/V requirements and/or catering orders

ADDITIONAL AV PRICE LIST

Eight Foot Screen.....	\$75
LCD Projector.....	\$75
T.V./D.V.D/HDMI.....	\$75
Conference Phone.....	\$75
Podium.....	\$20
Flip Chart.....	\$20

Above prices are subject to 18% Service Charge and 5% GST
Subject to change and availability