



Catering Menu

Continental Breakfast

Croissants, Muffins, Scones, Jalousies,
Crumb Cake \$8.50 per person
Add Yogurt & Fresh Fruit additional \$4 pp

Hot Breakfast

Brioche Banana Fosters French Toast, Eggs,
Bacon, Scones, Croissants \$13.99 per person

Croissant Sandwiches

Ham & Brie, Turkey Goat & Cranberry, Curry
Chicken Salad, Cranberry Chicken Salad,
Smoked Salmon Cucumber Crème Fraiche,
Hummus Avocado, Avocado BLT, Turkey Bacon
Swiss, Pear Brie & Fig

With two salads \$12.50 per person

Salads

Strawberry Pear Pecan, Bacon Goat Cheese,
Chicken Caesar Pesto, Baby Kale Mandarin
Orange, Turkey Waldorf, Pesto Pasta, House

High Tea

Assorted Finger Sandwiches, Assorted Scones,
Mini Pastries

Choose your tea from our extensive list!
\$22.75 per person

Complete Meal

Salad, Pasta, Vegetable, Entrée, Bread
(Number of items depends on number of guests.)

Salads: House, Caesar Pesto, Strawberry Pear
Pecan, Bacon Goat

Pastas: Rigatoni Vodka, Penne Meatballs, Bowtie
Broccoli Garlic & Parmesan Sauce, Fusilli
Primavera, Gnocchi Pesto

Veg.: Glazed Carrots, Garlic Broccoli, Vegetable
Medley

Entrees: Chicken Marsala, Chicken Cordon Bleu,
Lemon Chicken, Earl Grey Chicken, Beef
Bourguignon, Shepherd's Pie, Honey Dijon
Salmon, Garlic Crumbed Tilapia

\$18 per person

Hors d'oeuvres

Spanikopita, Mini Croque Monsieurs, Mini
Quiches, Mini Goat Cheese Tarts, Brie &
Raspberry Jam in Puff Pastry, Pita Points
Hummus & Cucumber. \$35 for 25 pieces

Add ons: Mini Crab Cakes, Smoked Salmon
Toast Points, Jumbo Shrimp Skewers, Baby Lamb
Chops (Call for prices)

Desserts

Trio: Swan Cream Puff, Mini Brownie, Mini
Fruit Tart \$4 per trio

Bread Pudding half tray \$35

Fruit Salad sm. \$15 med \$30 large \$45
Cheese Plate sm. \$25 med \$50 large \$75