



Catering Package 2025

Celebrations

Minimum 30 Guests

Assorted Cheese Platter with Imported and Domestic Cheeses, Crackers, Dried Fruits and Nuts

\$12 per person

Charcuterie Platter with an assortment of Deli and Dried Cured Meats with Nuts, Crackers and Baguette

\$16 per person

Antipasti Platter is a deluxe platter with an assortment of Meats, Cheeses, Dried Fruits, Crackers, Fresh Fruit & Vegetables, Olives, Pickles, Chocolate, Dips and Baguette

\$20 per person

Vegetable Platter with an assortment of fresh Vegetables with Ranch Dip

\$7.50 per person

Relish Platter with an assortment of Pickles, Olives, and Pickled Vegetables

\$7 per person

Loaded Deviled Eggs - 2 per guest

\$5 per person

Tea Sandwich Platter with an assortment of Egg Salad, Ham and Cheese, Smoked Meat, Turkey, and Tuna, served with appropriate garnish

\$13 per person

Deluxe Open-Faced Sandwiches: An assortment of shaved Prime Rib, Egg Salad, Smoked Salmon, Smoke Meat, and Tuna, served with appropriate garnish

\$18 per person

House made Sausage Rolls with Scottish Mustard

\$45 per dozen

Prosciutto wrapped Chicken Skewers with Sweet Chili Sauce

\$47 per dozen

Crostini with Bruschetta & Feta

\$40 per dozen

Crostini with Creamed Mushrooms

\$40 per dozen

Dessert Platter & Coffee Station - an assortment of Squares and Coffee Station

\$7.50 per person

Coffee Station - Includes Coffee, Tea selection, Sugars, Milk & Cream

\$3.50 per person

Add bottled Water \$2 per person

Platters

Assorted Cheese Platter with Imported and Domestic Cheeses, Crackers, Dried Fruits and Nuts

\$12 per person

Vegetable Platter with an assortment of fresh Vegetables with Ranch Dip

\$7.50 per person

Loaded Deviled Eggs - 2 per guest

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Relish Platter with an assortment of Pickles, Olives, and Pickled Vegetables

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Charcuterie Platter with an assortment of Deli and Dried Cured Meats with Nuts, Crackers and Baguette

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\$20 per person

Equinelle Golf Club

Tea Sandwich Platter with an assortment of Egg Salad, Ham and Cheese, Smoked Meat, Turkey, and Tuna, served with appropriate garnish

\$13 per person

Deluxe Open-Faced Sandwiches: An assortment of shaved Prime Rib, Egg Salad, Smoked Salmon, Smoked Meat, and Tuna, served with appropriate garnish

\$18 per person

Dessert Platter & Coffee Station - an assortment of Squares and Coffee Station.

\$7.50 per person

Coffee Station - Includes Coffee, Tea selection, Sugars, Milk & Cream.

\$3.50 per person

Add bottled Water \$2 per person

Passed Appetizers

Minimum 3 dozen per selection

Crostini with Bruschetta & Feta \$40
Crostini with Creamed Mushrooms \$40
Loaded Deviled Eggs \$42

Spinach Spanakopita with Tzatziki Dip \$42

House made Sausage Rolls with Scottish Mustard \$45

Shrimp Cocktail with Cream Cheese and Cocktail Sauce \$45

Stone Crab Claw with Seafood Sauce \$45

Petite Vegetable Samosas with Mango Chutney \$45

Personal Vegetable Cup with Ranch Dip \$45

Crostini with Crab Salad \$45

Crostini with Brie & Prosciutto with Honey \$45

Chicken Satay with Peanut Sauce \$45

Vegetable Spring Rolls with Plum Sauce \$45

Equinelle Golf Club

Mini Yorkshires with Curried Chicken \$47

Mini Yorkshires with Braised Beef and Blue Cheese \$47

Prosciutto Wrapped Chicken Skewers with Sweet Chili Sauce \$47

Crostini with Tuna Tataki & Wasabi Mayo with Pickled Radish \$47

Crostini with Smoked Salmon, Creamed Cheese, Capers and Lemon \$47

Tempura Shrimp with Sesame Dip \$47

Bacon wrapped Scallops with Cocktail Sauce \$47

Plated Dinner

Includes Roll and Butter & appropriate condiments

Please make 1 selection.

Additional choices will result in extra charges per person.

To Start

Tomato Basil Soup with a Prosciutto Chip \$13

Curried Parsnip and Apple Soup \$13

Wedge Salad Served with Blue Cheese Dressing \$13

Spinach Salad Served with a Dijon Vinaigrette \$14

Heritage Greens Salad Served with Poppy Seed Dressing \$13

Smoked Salmon \$20

Plated Dinner

Main Entree

All entrees include starch and vegetables

Herb encrusted Roasted Chicken Supreme stuffed with Boursin \$44

Brined Chicken Supreme garnished with Summer Truffle Sauce \$45

Maple Pecan Salmon \$47

Chicken Marsala \$46

Equinelle Golf Club

Braised Boneless Short Ribs \$47

AAA Beef Tenderloin served medium rare with a Red Wine Demi and Bearnaise \$60

AAA Ribeye served medium rare. Served with Horseradish Demi \$53

Plated Dessert

New York Cheesecake with Berries and Cream \$14

Chocolate Caramel Cake with Chantilly Cream \$14

Personal Cheese Plate \$15

Gluten Free/Vegan Carrot Cake \$15

Classic Buffet

Entree Choice \$60

Entree Choices \$70

*All entrees include starch and vegetables

Rolls and Butter Included

Salads

~ Choose Two ~

Heritage Greens

Deconstructed Caesar Salad Greek Salad

Pasta Salad Roasted Vegetable Salad

Broccoli, Bacon & Cheddar with Pecans Thai Noodle

Cous Cous

Chef's Recommended Salad

Entrees

Chicken Marsala Chicken Provencal Chicken Paprika

Herb Roasted Chicken Supreme Butter Chicken

Braised Boneless Short Rib (add \$5 per person) Beef Bourguignon

Salmon Fillet with Fresh Dill Sauce

Beef Ragu and Bechamel Lasagna

Classic Buffet

Dessert

-INCLUDED-

Assorted Squares

**For additional dessert items, prices subject to market changes.

**Dessert includes a Coffee Station

-OR-

Upgrade

An assortment of Cheesecakes, Bruleés, Cakes, and Tortes \$20

Late Night Snacks

Minimum 30 People

Poutine Bar –\$15 per person

Fries, Curds, Gravy

Taco Bar - \$22 per person

6" Tortilla shells ready for toppings such as Spicy Meat Sauce, Spicy Chicken Grated Cheddar, Sour Cream, shredded Lettuce, and Salsa

Nacho Bar – \$22 per person

Corn Tortilla Chips (pre-portioned in individual bowls)

Topping Bar: Spicy Meat Sauce, Chili Con Queso, Sour Cream, Salsa, Grated Cheddar, Sliced Black Olives, and Green Onion

Pizza Bar - \$20 per person

Meat Pizza-Pepperoni Pizza-Cheese Pizza-Vegetarian Pizza

Sliders - Minimum 3 dozen; 1 choice

Cheeseburger Sliders-\$250

Smoked Meat Sliders-\$225

Crispy Chicken Sliders-\$245

Wings - 10lb order (9 per pound) Served with assorted Sauces

\$265 per10lbs

Soft Pretzels - 50 pieces \$160

Served with Mustard

Hummus and Bruschetta Dips \$7.50 per person

Room Rental Rates

Rideau Room \$2200

Salon A \$1600

Salon B \$800

Library \$700

Fireside Grill \$800

Ceremony Fee \$700

Prices subject applicable taxes, gratuities & Fees