

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

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Passed Appetizers

Minimum 3 dozen per selection

Crostini with Bruschetta & Feta $40Crostini with Creamed Mushrooms $40Loaded 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

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

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