

MENU 2023



RBC PLACE
LONDON

Slegers Organic Green Salad
with Ontario Chevre, Marinated
Beets, Candied Walnuts and
White Balsamic Herb Vinaigrette

LOCALLY SOURCED INGREDIENTS, EXPERTLY MADE MEALS

Our Executive Chef David Van Eldik and Executive Sous-Chef Kent Phillips are both Certified Chefs de Cuisine (CCC). The CCC designation is the highest professional culinary recognition and accreditation in Canada. It represents the culmination of the highest standards of managerial and administrative responsibilities, culinary skills and dedication to the cooking profession.

The RBC Place London team is committed to supporting our neighbours, our local farmers and our community by sourcing seasonal, regional and sustainable ingredients. We work with suppliers who are committed to purchasing ingredients from within a 100-mile radius, reducing our carbon footprint while supporting local food systems. We are committed to buying local first.

Our culinary team can turn many of your menu selections into vegan, vegetarian, gluten-friendly or dairy-free dishes. Use the symbols in the menus to identify options that are Vegan (V) or Gluten-Friendly (GF). Many of our menu items are made without gluten-containing ingredients. However, these items are made in an environment where gluten is present and cross-contamination may occur despite our best efforts. For this reason, these menu items have been labeled "Gluten-Friendly" instead of "Gluten-Free". Items labeled gluten-free come from a certified Gluten-Free facility. Ask your Event Planner for more information.



Left: Executive Sous-Chef Kent Phillips (CCC), Right: Executive Chef David Van Eldik (CCC)



**RBC PLACE
LONDON**

BREAKFAST

Classic Plated Hot Breakfast

min. 50 guests

This breakfast includes the following:

Individual Apple or Orange Juice

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

Individual Yogurt Parfait with Berries GF

Freshly Baked Pastry Basket with Creamery Butter (Per Table)

Plus select one of the following plated main options:

Cheddar Cheese Omelet with Chives GF, Naturally Smoked Ontario Bacon GF, Country-Style Pork Sausage*, and Diced Breakfast Potatoes GF

or

Farm-Fresh Scrambled Eggs GF, Naturally Smoked Ontario Bacon GF, Country-Style Pork Sausage*, and Diced Home Fried Potatoes with Sautéed Onions V GF

\$34 per person

**Substitute turkey sausage or peameal bacon (GF) for pork sausage at no additional cost.*

Plant-Forward Plated Breakfast

min. 50 guests

Individual Apple or Orange Juice

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas, Soy Milk

Fresh Berries V GF

Banana Chocolate Chip Muffins V GF

Plant-Based Herb Frittata, Beyond Meat Breakfast Sausage Patty, Golden Shredded Potato Hash V GF

\$39 per person

V Vegan GF Gluten-Friendly

Food and beverage charges are subject to an administrative fee (18%) and HST (13%).

BREAKFAST

The Continental

min. 25 guests

Chilled Orange and Apple Juice

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

Basket of Assorted Freshly Baked-in-House Scones, Croissants, Danishes and Signature Muffins
(includes half dozen gluten-free muffins per 100 people **V GF**)

Preserves and Creamery Butter

\$18 per person (Buffet)

\$21 per person (Table Service - rounds of 10)

*Baked goods based on 1.5 pieces per person. Add sliced fresh fruit (**V GF**) or individual yogurt parfaits with house-made granola (**GF**) - ask your Event Planner for details.*



V Vegan **GF** Gluten-Friendly

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BREAKFAST

Buffet Breakfast

min. 50 guests

This buffet includes:

Chilled Apple and Orange Juice

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

Yogurt with House-Made Granola GF

Selection of Sliced Fresh Fruit (local when available) V GF

Basket of Assorted Freshly Baked-in-House Scones, Croissants, Danishes and Signature Muffins
(includes half dozen gluten-free muffins per 100 people V GF)

Preserves and Creamery Butter

Plus select one of the following selections:

Farm-Fresh Scrambled Eggs** GF, Naturally-Smoked Ontario Bacon GF, Country-Style Pork Sausages*
and Diced Home-Fried Potatoes with Sautéed Onions V GF

***Substitute plant-based egg (V GF) for farm-fresh egg for \$6 per person*

**Substitute turkey sausage or peameal bacon (GF) for pork sausage at no additional cost.*

or

Feta and Spinach Quiche, Mediterranean Potato Hash with Peppers, Onions and Fresh Herbs V GF,
and Sliced Peameal Bacon GF

or

Spanish Tortilla Wrap with Egg, Cheddar Cheese, Onions, Sweet Peppers and Elgin County
Mushrooms, Side Salsa Ranchero V GF, Turkey Sausage, and Cabo-Seasoned Potato Wedges V GF

\$31 per person

Breakfast Buffet Enhancements

Smoked Salmon and Cream Cheese GF, Capers V GF, Bermuda Onions V GF, Bagels and Toaster

Add \$7 per person

Power Smoothie Bar (3 flavours): Mango-Banana with Chia V GF, Blueberry-Pineapple with Spinach GF
and Red Berry with Yogurt GF

Add \$6 per person

Almond Milk Overnight Oats (3 flavours): Pina Colada V GF, P.B. & J. V GF, Banana Bread V GF

Add \$6 per person

V Vegan GF Gluten-Friendly

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LUNCH

The Garden Market

min. 25 guests

Assorted Salads (choose three)

Mixed Greens **V** **GF**

Quinoa Salad **V** **GF**

Caesar Salad

Chef's Style Potato Salad **GF**

Creamy Home-Style Coleslaw **GF**

Mediterranean Pasta Salad **V**

Trays and Platters

Charcuterie Platter of Salami, Polish Kielbasa and Smoked Meats, Sliced Turkey and Roast Beef

Kaleidoscope of Ontario and Québec Cheeses

Relishes and Pickles **V** **GF**

Fresh Assorted Rolls

Red Pepper Hummus **V** **GF** and Mini Pita Bread

Desserts

Fresh Sliced Seasonal Fruit **V** **GF**

Assorted Mini Cheescakes

Macarons **GF**

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$34 per person

*Gluten-Free Rolls (**GF**) are available by pre-order.*

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LUNCH

The Mediterranean

min. 50 guests

Buffet

Roasted Vegetable Platter Glazed with Balsamic, Grilled Artichoke and Marinated Olives **V GF**

Insalata di Casa with Local Hot House Organic Greens, Roma Tomatoes and House-Made Italian Dressing **V GF**

Insalata di Cesare

Ricotta-Filled Arancini Arrabiata (Fried Risotto Balls with Spicy Marinara Sauce)

Lemon Garlic Chicken Kabob with Cucumber Raita **GF**

Penne Alfredo (Local Mushrooms, White Wine and Cream)

Fresh Seasonal Vegetables **V GF**

Assorted Bakery Rolls and Pita Bread with Butter*

Desserts

Assorted Miniature Baklava

Portuguese Custard Tarts

Fresh Sliced Fruit **V GF**

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$38 per person

Gluten-Free Rolls (GF**) are available by pre-order.*



V Vegan **GF** Gluten-Friendly

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LUNCH

Curry in a Hurry

min. 25 guests

Buffet

Tomato-Cucumber Garden Salad **V GF** with Yogurt Vinaigrette **GF**

Butter Chicken Breast **GF**

Aloo Gobi (Curried Chickpeas, Potato and Cauliflower) **V GF**

Basmati Rice **V GF**

Seasonal Vegetable Medley **V GF**

Naan and Rolls, Creamery Butter

Desserts

Pistachio-Coconut Bread Pudding with Custard Sauce

Assorted Mini-Tarts

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$31 per person

*Add Sliced Fresh Fruit (**V GF**) or Gluten-Friendly Brownies (**GF**).*

*Gluten-Free Rolls (**GF**) are available by pre-order. Ask your Event Planner for details.*

The Express

min. 25 guests

Buffet

Mixed Green Salad with House Vinaigrette **V GF**

BBQ Grilled Chicken Breast **GF** with Brioche Buns

Shredded Lettuce, Dill Pickles, Chipotle Mayo **GF**

Red Skin Potato Chips **V GF**

Campfire-Style Vegan Chili **V GF**

Desserts

Assorted Fresh-Baked Pies

Whole Fruit **V GF**

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$31 per person

*Substitute Whole Fruit with Slice Fresh Fruit (**V GF**) or Gluten-Friendly Brownies (**GF**).*

Ask your Event Planner for details.

V Vegan **GF** Gluten-Friendly

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LUNCH

The Triple S

min. 25 guests

Soup & Salads

Organic Baby Greens, Crisp Vegetables and House-Made Vinaigrette **V GF**

Fusilli Pasta Salad with Sun-Dried Tomato, Olives and Feta

Chef's Daily Inspired Soup* with Crackers

**Soup can be made Gluten-Friendly and/or Vegan upon request*

Sandwiches

Gourmet Egg Salad with Crisp Lettuce on a Butter Croissant

Shaved Roast Beef with Aged Cheddar, Lettuce, and Horseradish Mayo on a Pretzel Bun

Roast Turkey with Spicy Havarti, Lettuce and Cranberry Relish on a Brioche Bun

Grilled Vegetables with Hummus in a Flour Tortilla Wrap **V**

Desserts

Warm Seasonal Fruit Cobbler with Vanilla Custard **GF**

Assorted Fresh-Baked Cookies

Fresh Sliced Fruit **V GF**

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$34 per person

Sandwiches are portioned to 1.25 pieces per guest. Gluten-Free Rolls (GF) are available by pre-order.

Add a crudité platter (V GF) or Gluten-Friendly Brownies (GF). Ask your Event Planner for details.

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LUNCH

Forest City Plant-Forward Buffet

min. 25 guests

Salads

Organic Baby Greens, Crisp Vegetables and House-Made Vinaigrette **V GF**

Garbanzo and Bean Salad with a Fresh Herb and Sherry Vinaigrette **V GF**

Grilled Vegetable Presentation **V GF**

Mains

Plant-Forward Shepherd's Pie: Fresh Vegetables and Lentils stewed, topped with Smashed Potato **V GF**

"Beyond Meat" Meatballs with Penne and Marinara Sauce **V GF**

Jerk Tofu and Brown Rice with Red Cabbage and Roasted Cauliflower **V GF**

Pineapple Salsa **V GF**

Desserts

Warm Seasonal Fruit Cobbler **V GF**

Carrot Cake **V GF**

Scooped Sorbet **V GF**

Fresh-Sliced Fruit **V GF**

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$48 per person

V Vegan **GF** Gluten-Friendly

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LUNCH

York St. Plated Lunch

min. 25 guests

Starter (choose one)

Slegers Greens Baby Lettuce with Toasted Pepitas, Iced Radish, Cucumber Medallions and House-Made Herb Vinaigrette **V GF**

Composed Hearts of Romaine with Pancetta Disk, Shaved Asiago, House-Made Oven-Fired Croutons and Creamy Garlic Dressing

Potato Leek Potage with Crumbled Double-Smoked Bacon **GF**

**Soup can be made vegan upon request*

Tomato Basil Bisque **V GF**

Entrée (choose one)

All entrées are served with Chef's choice of starch and vegetable

Supreme of Local Ontario Lemon-Thyme Chicken with a Charred Tomato Chutney **GF**

Sustainable East Coast Salmon with a Tropical Fruit Salsa **GF**

Polenta Nest with Beluga Lentils Simmered in a Saffron Nage and Served with Red Pepper Sauce **V GF**

Dessert (choose one)

Baton of Carrot Cake with Cream Cheese Icing

Flourless Chocolate Torte with Crème Chantilly and Strawberry Sauce **GF**

New York-Style Cheesecake Slice with Cherry Sauce

Tahitian Vanilla Crème Brûlée and Berries **GF**

Lunch Also Includes:

Assorted Bakery Rolls with Creamery Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$43 per person

*Add Sliced Fresh Fruit Platters (**V GF**). Ask your Event Planner for details.*

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LUNCH

Riverside Boxed Lunch

min. 25 guests

For the attendee on the run...

Boxed lunch includes all of the following individually packaged items:

Jumbo Chocolate Chip Cookie

Carrot and Celery Sticks **V GF** with Ranch Dip **GF**

Bag of Chips **GF**

Apple Slices **V GF**

Granola Bar (Nut Safe)

Choice of Bottled Water, Canned Soft Drink or Juice

Napkin

And a selection of wraps:

Roasted Bruce County Beef Striploin, and Aged Cheddar, Horseradish Aioli on a Soft Tortilla Wrap

Shaved Roasted Turkey Breast, Swiss Gruyère and Cranberry Aioli on a Soft Tortilla Wrap

Roasted Mediterranean Vegetable Medley with Red Pepper Hummus on a Soft Tortilla Wrap **V**

All wraps are available on a gluten-free roll by pre-order only. Selection to be provided in advance.

\$30 per person

RBC Place London makes every effort to minimize our environmental impact and will use minimal and/or biodegradable packaging whenever possible. The boxed lunch is designed for your attendees to pick up and go from a station set inside your event space. Client may wish to have an RBC Place London team member manage the lunch station for an additional charge. Lunch attendants are \$50.00 per attendant. Attendant availability to be confirmed in advance with your Event Planner.

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DINNER

Classic Plated

min. 50 guests

Starters

Baby Spinach and Lake Erie Farms Bibb Lettuce, Local Pea Tenders and Edible Flower Confetti, White Balsamic Cherry Vinaigrette V GF	\$14
Slegers Organic Greens with Ontario Chèvre, Marinated Beets and Candied Walnuts, White Balsamic Herb Vinaigrette GF	\$15
Composed Hearts of Romaine, Pancetta Wheel, Parmesan Crisp, Charred Lemon and Roasted Garlic Vinaigrette	\$17
Ontario Veal Tenderloin Carpaccio, Grilled and Marinated King Oyster Mushrooms Blonde Frisée, Shaved Parmesan, Horseradish Aioli, Baguette Crustini	\$20

Soups

Peaches and Cream Corn Chowder with Sour Cream and Thyme GF	\$10
Butternut Squash Bisque Scented with Rolling Ridge Maple and Smoked Apple GF	\$10
Margret Duck Consommé with Scallion and Confit GF	\$13

(Vegan options are available. Ask your Event Planner for details.)

Entrées

All entrées are served with Chef's choice of starch and vegetable.

Breast of Capon with a Ricotta and Sundried Tomato Filling, Chive Cream Sauce GF	\$36
Roasted Supreme of Chicken with a Tomato Tarragon Jus GF	\$33
Bruce County AAA Centre Cut Filet Mignon (6oz) with Wild Mushroom Ragout GF	\$55 (Halal \$10)
Combination Plate of Peppered Petit Filet-Mignon (4oz) with Niagara Red and Rosemary Reduction and Roasted Chicken Supreme, Red Pepper Chive Sauce	\$57 (Halal \$10)
East Coast Salmon Fillet with Lemon Caper Butter Sauce GF	\$39
Coconut Cornmeal Pedestal with Curried Legume and Vegetable Ragout accompanied by a Panache of Seasonal Vegetables V GF	\$35

Desserts

Death by Chocolate Mousse with Vanilla Anglaise	\$16
Dulce de Leche Cheesecake with Chocolate Sauce	\$16
Flourless Chocolate Torte with Merlot Raspberry Coulis GF	\$16
Niagara Cherry Cheesecake	\$16
Madagascar Vanilla Crème Brûlée with Chocolate Almond Bark GF	\$16
Assorted Miniature Pastries: Macaroons GF, French Pastries, Mini Cheesecakes	\$15

*Three course meals accompanied by bakery fresh rolls and butter, coffee and tea.
Gluten-Free Rolls (GF) are available by pre-order. Add custom menu items to your dinner.
Ask your Event Planner for details.*

V Vegan GF Gluten-Friendly

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DINNER

Classic Buffet

min. 50 guests

Salads

Hearts of Romaine Caesar Salad with Housemade Herb Croutons and Grated Parmesan

Sweet Lettuce Mix, Fresh Vegetables and House Vinaigrette **V GF**

Southwest Potato Salad with Charred Corn, Green Goddess Vinaigrette **GF**

Asian Noodle Salad, Sweet Soy Vinaigrette

Sides (choose two)

Buffet includes seasonal vegetables in addition to side options below.

Smashed New Potatoes **GF**

Roasted Red Jacket Potatoes **V GF**

Basmati Rice **V GF**

Quinoa Pilaf **V GF**

Cheese Tortellini Marinara

Entrées (choose two)

Grass-Fed Ontario Striploin of Beef with Niagara Wine Reduction **GF**

Roasted Chicken Supreme with Tarragon Cream **GF**

Medallions of Black Harbour Salmon, Chive Butter Sauce **GF**

Sage-Rubbed Breast of Ontario Turkey with Gravy **GF**

Jump Fried Rice Noodles, Tofu and Asian Vegetables **V GF**

Dijon and Herb Roasted Pork Loin with Apple Butter **GF**

Desserts

Assorted Cakes

Pies and Flans

Pastry Squares and Tortes

Fresh Sliced Melon **V GF**

Gluten-Friendly Brownies **GF**

Buffet Also Includes:

Assorted Bakery Rolls with Creamery Butter

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$58 per person

Gluten-Free Rolls (GF) are available by pre-order.

V Vegan **GF** Gluten-Friendly

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DINNER

Deluxe Buffet

min. 50 guests

Starters

Ontario Artisan Smoked and Cured Meats, Local and Quebec Cheeses **GF**, Baked Crostini

Caprese Salad of Heirloom Tomato and Bocconcini, Basil Vinaigrette **GF**

Slegers Organic Blend of Greens with Housemade Dressing **V GF**

Fire-Roasted Antipasto Vegetable Platter **V GF**

Cyprus Salad, Fresh Vegetables, Feta, Kalamata Olives, Lemon and Olive Oil **V GF**

Entrées

Bruce County AAA Striploin of Beef with Niagara Wine Demi Glace **GF**

Mushroom Ravioli with Charred Tomato Sauce

Roasted Breast of Ontario Chicken with Asian Lime and Ginger Sauce **GF**

Roasted Local Mini Potatoes **V GF**

Sautéed Fresh Vegetable Medley **V GF**

Basmati and Garbanzo Bean Pilaf **V GF**

Desserts

Fresh Fruit Display of Local and International Fruits **V GF**

Selection of Cakes, Flans and Cheesecakes

Flourless Chocolate Cake **GF**

Assorted French Pastries

Macarons **GF**

Buffet Also Includes:

Assorted Bakery Rolls with Creamery Butter

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$65 per person

*Gluten-Free Rolls (**GF**) are available by pre-order.*

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REFRESHMENTS

Beverages

Locally Roasted Custom-Blend Coffee, Decaffeinated Coffee and Assorted Teas

Carafe/6 Mugs	\$27
Half Urn/20 Mugs	\$85
Full Urn/40 Mugs	\$170

Assorted Soft Drinks, Regular and Diet (355ml can) \$4 each

Assorted Juice (340ml can) \$4 each

Eska Still Water (500ml plastic bottle) \$4 each

San Pellegrino Sparkling Water (250ml glass bottle) \$4 each

Hydration Station \$11 / jug

Lemon Lime, Cucumber Mint, Cranberry Orange \$50 / urn

Break Items

All break items are available as individually packaged items. If you require additional break item selections please speak with your Event Planner for additional item availability and pricing.

Selection of Freshly Baked Seasonal Muffins, Low-Fat Muffins	\$37 / dozen
Gluten-Free Muffins V GF	\$43 / dozen
Bagels Served with Cream Cheese and Assorted Preserves (Separate toaster provided on request)	\$43 / dozen
Assorted Homestyle Cookies (min. 1 dozen)	\$36 / dozen
Novelty Ice Cream Bars assorted and individually packaged (min. 4 dozen)	\$40 / dozen
Nut-free Chocolate Chip Granola Bars	\$25 / dozen
Personal Candy Shots of Jujubes or Jellybeans (min. 4 dozen)	\$36 / dozen
Spiced Cashew Shots (minimum 4 dozen) V GF	\$48 / dozen
Vegan House-Made Trailmix (minimum 4 dozen) V GF	\$48 / dozen
Personal Package of Honey Roasted Peanuts (min. 4 dozen) GF	\$48 / dozen
Individual Bags of Chips Variety Assortment (min. 4 dozen) GF	\$48 / dozen
Individual Bags of Smart Popcorn (min. 4 dozen) GF	\$48 / dozen
Individual Yogurt Parfait with House-Made Granola and Berries (min. 4 dozen) GF	\$72 / dozen
Individual Housemade Fresh Fruit Cup (min. 4 dozen) V GF	\$72 / dozen
Individual Crudit� and Dip Cup (min.1 dozen) GF	\$72 / dozen
Individual Local Picard's Peanuts, Chip Nuts, BBQ, Salted, Dill (min. 4 dozen) GF	\$84 / dozen
Sliced Seasonal Fresh Fruit (serves 40) V GF	\$195 / platter

RBC Place London is committed to sourcing sustainable, biodegradable packaging whenever possible.

V Vegan **GF** Gluten-Friendly

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REFRESHMENTS

Food Stations

min. 25 guests for each food station

AM BREAK

Pain au Chocolat

Assorted Beignets

Fresh Fruit Salad (local when available) **V GF**

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

Lemon-Thyme Water Hydration Station

\$17 per person

MORNING TEA

Lemon Poppyseed Loaf

Chocolate Tea Cake

Sliced Fresh Fruit (local when available) **V GF**

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

Orange-Tarragon Water Hydration Station

\$17 per person

PM PICK ME UP

Assorted Mini Chesecakes

Carrots, Cucumber and Celery with Hummus **V GF**

Whole Apples or Bananas **V GF**

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

Cucumber-Mint Water Hydration Station

\$17 per person

C & C

Fresh Baked Cookies

Jujubes & Jellybeans **GF**

Whole Apples or Bananas **V GF**

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

Pineapple-Rosemary Water Hydration Station

\$17 per person

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RECEPTION

Hot Hors D'Oeuvres

min. 4 dozen per item

Atlantic Salmon Skewer with Lemon Dill Aioli **GF**
Asian Vegetable Spring Rolls with Sweet Chili Dip (stationary only)
Truffle-Kissed Mac and Cheese Bouchée
Mini Beef Wellington with Mushroom Duxelles
Feta and Spinach Spanakopita
Forest Mushroom and Gruyère Tartlet
Vegetable Samosa **V** with Minted Yogurt Dip
Vegetarian Mini Quiche
Szechuan Beef Satay with Spicy Hoisin Sauce (**GF** available)
Brie and Raspberry En Croute
Tandoori Chicken Skewer with Cucumber Raita **GF**

\$37/dozen | stationary \$42/dozen | butlered

Additional vegan options available. Ask your Event Planner for details.

Deluxe Hot Hors D'Oeuvres

min. 4 dozen per item

East Coast Crab Cakes with Chipotle Mayo
Applewood Smoked Cheddar Stuffed Meatball with a Molasses BBQ Sauce **GF**
Duck Confit Tart with Cranberry Chutney
“Bang Bang” Crispy Spiced Chicken Tart
Tempura Shrimp with a Thai Chili Sauce

\$40/dozen | stationary \$46/dozen | butlered

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RECEPTION

Cold Canapés

min. 4 dozen per item

Tomato and Basil Bruschetta on Rustic Crostini or Vegan Cucumber Base **V GF**

Asian-Style Fresh Rolls with Thai Chili Sauce (stationary only) **V GF**

Smoked Duck Breast with a Cranberry Relish in a Waffle Cone

Smoked Salmon Twirl

Louisiana-Style Jumbo Tiger Prawn **GF**

Beef Carpaccio on Crostini with Horseradish Cream and Shaved Daikon Sprouts

Seared Ahi Tuna Tasting Spoon with Mango Salsa **GF**

Ontario Goat Cheese Mousse with Pickled Heirloom Beet

Crab Salad in a Pastry Spoon

Charcuterie Skewer of Bocconcini, Smoked Beef Summer Sausage, Wild Boar Pepperette, Olive

\$40/dozen | stationary | \$46/dozen | butlered

Speciality Items

Chilled Jumbo Shrimp with Lemon and Cocktail Sauce **GF** \$440 (100 pieces)

Charcuterie Platter featuring Assorted Cured and Smoked Artisanal Meats, Prosciutto, Salami di Sopressatta, Liver Pâté, Dried Beef \$330 (serves 40)

Sliced Side of Cold Smoked North Atlantic Salmon with Bagel Chips and Traditional Garnishes \$230 (serves 40)

Greek Spinach and Artichoke Dip with Cream Cheese and Feta, Sliced Baguettes and Pita Chips for Dipping \$186 (serves 40)

Harvest Feast of Fresh and Locally Sourced Crudité **V GF**, accompanied by our Housemade Buttermilk Ranch Dipping Sauce **GF** \$196 (serves 40-50)

Cheese Board featuring the finest Domestic and Imported Cheeses and some International Favourites with Seedless Grapes, Berries, Water Biscuits and French Bread \$350 (serves 40)

Breads and Spreads: Baba Ghanoush **V GF**, Red Pepper Hummus **V GF**, Artichoke and Asiago Dip **GF**, Crispy Pita Chips, Artisan Baguette, and Naan Bread \$250 (serves 40)

Choice of 18" Pizzas (8 large slices)
Three Cheese \$30 (min. 5 of each)
Pepperoni
Canadian (pepperoni, bacon, onion and mushroom)
Grilled Vegetables and Feta

Pretzels, Potato Chips **GF**, or Tortilla Chips with Salsa **GF** \$10/basket

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RECEPTION

Action Food Stations

Appetizer portions are offered for a maximum of two hours and a minimum of 75 guests. Food Stations are meant to enhance your reception in combination with other reception items. Dinner size portions are available. Please ask your Event Planner for pricing.

The Carvery

AAA Canadian Striploin of Beef Served with Au Jus and Creamed Horseradish on Mini Buns

\$15 per person

In-House Slow-Smoked Beef Brisket on a Mini Pretzel Roll with Tennessee Whiskey BBQ Sauce

\$14 per person

Arancini Bar

Italian Stuffed Rice Balls with your Choice of Sauces (Marinara and Alfredo)

\$15 per person

Poutine Station

Shoestring Fries with Melted Cheese Curds and Gravy **GF**

\$9 per person

Add Montréal Style Smoked Meat for \$6 per person

Vegan Gravy and Cheese available. Ask your Event Planner for details.

Mini Beef Slider Station

Grilled Mini Beef Sliders Hand-Pressed In-House from our Signature Combination of Chuck, Brisket and Tri-Tip for Maximum Flavour. Served on Mini Slider Roll with Traditional Condiments of Mustard, Dijon Mustard, Ketchup, Mayonnaise, Sweet Pickle Relish, Hot House Tomatoes and Red Onion

\$12 per person

Cauliflower Taco Bar

Cauliflower Taco Bar with Soft Tortillas and Traditional Taco Accompaniments

\$11 per person

Can be made Vegan upon request.

Fish Taco Bar

Beer Battered Cod Taco Bar with Soft Tortillas, Pickled Red Onion, Lemon Slaw, Caper Aioli

\$15 per person

Add Beef Tacos for \$5 per person

Add Cajun Shrimp Tacos for \$6 per person

Raw Bar

Custom-Designed Offering of Fresh Oysters on a Half Shell, Traditional and Contemporary Garnishes: Jumbo Shrimp Cocktail, Scallop Ceviche and Sushi Rolls

Market Price per person

Chocolate Fondue

Selection of Marshmallows **GF**, Licorice, Oreo Cookies, Pretzels, Fresh Fruit and Berries **V GF**

\$13 per person

V Vegan **GF** Gluten-Friendly

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BEVERAGES

Standard Bar | Host

House Liquor - Canadian Club Rye, Top Shelf Vodka, Bacardi White Rum, Bombay Sapphire Gin, Johnnie Walker Red (1oz)	\$6.75
House Domestic Beer – Blue, Coors Light, Canadian, Bud Light	\$6.75
Signature Beer – Stella Artois, Featured Craft Beer	\$8.50
House Red or White Wine by the Glass (6oz)	\$6.75
Premium Red or White Wine by the Glass (6oz)	\$7.75
Juices – Motts Clamato, Ocean Spray Cranberry, Orange	\$4.00
Soft Drinks – Pepsi, Diet Pepsi, Gingerale, Tonic Water, Soda Water	\$4.00

A \$40.00 per hour labour charge per dedicated bartender (minimum 3 hours) will apply if bar sales are less than \$450.00 per dedicated bartender (excluding taxes and administrative fee) per consecutive 3-hour period.

Standard Bar | Cash

House Brand Liquor - Canadian Club Rye, Top Shelf Vodka, Bacardi White Rum, Bombay Sapphire Gin, Johnnie Walker Red (1oz)	\$8.75
House Domestic Beers – Blue, Coors Light, Canadian, Bud Light	\$8.75
Signature Beer – Stella Artois, Featured Craft Beer	\$10.75
House Red or White Wine by the Glass (6oz)	\$8.75
Premium Red or White Wine by the Glass (6oz)	\$9.75
Juices – Motts Clamato, Ocean Spray Cranberry, Orange	\$4.00
Soft Drinks – Pepsi, Diet Pepsi, Gingerale, Tonic Water, Soda Water	\$4.00

BEVERAGES

Draught Beer

Toboggan Blonde or Amber Ale (approx. 180 glasses)

\$725 / 50L keg

Toboggan Blonde or Amber Ale (30L Keg) (approx. 100 glasses)

\$450

Local Craft Beer

Selection varies by season and availability
By can, minimum order may apply

\$8.50



Signature Martinis

Baby Blue | 1.75oz

\$8.50

Gin and Blue Curacao topped with grapefruit juice and garnished with a fresh lemon twist.

Green Apple | 1.75oz

\$8.50

Vodka and Sour Puss Sour Apple Liqueur garnished with a fresh lime twist.

Chocolate | 1.75oz

\$8.50

Vodka and Dark Creme de Cacao Liqueur garnished with a chocolate stick.

Pink Sky | 1.75oz

\$8.50

Vodka and Peach Schnapps with cranberry juice, fresh lemon wedge and soda with blueberries.

Liqueurs

Bailey's Irish Cream (1oz)

\$8.50

Grand Marnier (1oz)

\$8.50

Drambuie (1oz)

\$8.50

Courvoisier V.S. Cognac (1oz)

\$8.50

Punch

Fruit Punch (non-alcoholic) Serves 10 (1.9L)

\$25

BEVERAGES

Regional Wines | White

750ml bottles

Pillitteri Pinot Grigio VQA, Ontario (0)	\$35
<i>A smooth, dry white wine that is light and refreshing with flavours of citrus and apple.</i>	
Pelee Island Pinot Grigio VQA, Ontario (0)	\$37
<i>Crisp and refreshing with a fruit, flower and mineral aroma. The flavour has a touch of lemon and citrus.</i>	
One Horse Town Pinot Grigio VQA, Ontario (0)	\$46
<i>This complex wine has aromas of peach, grapefruit, minerality, and a hint of floral.</i>	

International Wines | White

750ml bottles

Santa Rita 120 Reserva Sauvignon Blanc, Chile (0)	\$35
<i>Light, lively and refreshing on the palate, with flavours of gooseberry, herbs, chamomile, lemon and passionfruit.</i>	
Pavillion Chenin Blanc Viognier, South Africa (0)	\$38
<i>This wine shows an initial explosion of fruit flavours including melon, kiwi, and pear followed by haunting hints of spice.</i>	
Yellow Tail Pinot Grigio, Australia (0)	\$39
<i>Delightfully fresh, zesty and elegant with lots of super-ripe concentrated fruit. This wine has fragrant aromas of citrus fruits with delicate notes of green apples and pears.</i>	
Woodbridge Chardonnay, California (0)	\$41
<i>A dry, medium-bodied wine with notes of ripe apples, citrus, toast and vanilla; aromas of ripe apple, pear and citrus are joined by hints of spicy vanilla oak.</i>	
Placido Pinot Grigio, Italy (1)	\$42
<i>Fresh and fruity aromas of pears as well as citrus and grapefruit. Full, fresh and flavorful on the palate, with a well-integrated and balanced acidity.</i>	

Champagne and Sparkling Wine

Moet and Chandon Dom Perignon (1) Champagne, France	\$400
Champagne Victoire Brut Prestige, France	\$69
Secco Sparkling (1) Ontario, Canada	\$47
Pillitteri Market Collection, Sparkling Brut (1) Ontario, Canada	\$55

Wine selection required 30 days in advance of the event start date. Wines are subject to availability.

BEVERAGES

Regional Wines | Red

750ml bottles

Pillitteri Cab Nero VQA, Ontario (0)	\$35
<i>A bright red blend that is dry, smooth and easy-drinking, with flavours of cherry and plum and no oak treatment.</i>	
Pelee Island Merlot VQA, Ontario (1)	\$37
<i>Medium ruby colour; dry and light-bodied with crisp acidity and very little tannin; berry fruit flavour with some plum notes.</i>	
One Horse Town Baco Noir VQA, Ontario (1)	\$46
<i>The wine is robust with ripe berry, spice and vanilla aromas. Dry with a medium-full body and supple tannins and a balanced finish with great taste.</i>	

International Wines | Red

750ml bottles

Santa Rita Cavanza Cabernet Sauvignon, Chile (0)	\$35
<i>Deep aromas of smoky oak and prune spread, with floral, cassis and coffee notes. The palate is extra dry, with medium body and ripe tannins. Enjoy prune and cassis flavours, and a hint of coffee.</i>	
Pavillion Shiraz Cabernet, South Africa (0)	\$38
<i>Full of dark red fruit aromas spiced up with subtle toasty vanilla oak tones. The palate is balanced and soft with a juicy dark berry centre.</i>	
Yellow Tail Shiraz, Australia (1)	\$39
<i>Berry and vanilla aromas subdued with earthy soft ripe sweetness in perfect harmony with fine tannins.</i>	
Woodbridge Merlot, California (0)	\$41
<i>Medium ruby colour; raspberry, blueberry and mocha aromas; medium-bodies & dry; ripe red berry, cassis fruit and supple tannins.</i>	
Masi Mondello Delle Venezie, Italy (1)	\$47
<i>Bright ruby-red with good intensity. Good balance of ripe fruit and violets with hints of vanilla. Good acidity, soft and long-finishing.</i>	

Wine selection required 30 days in advance of the event start date. Wines are subject to availability.