



salads
fish
beef
pasta
desserts
beverages
sandwiches

occasions



lunch

breakfast breaks LUNCH
reception dinner beverage
technology info



strawberry fields salad

chilled spring mix, grilled chicken breast, candied pecans, crumbled maytag bleu cheese, sliced strawberries, mandarin oranges, raspberry vinaigrette dressing
warm rolls and butter
ultimate chocolate cake
coffee, decaffeinated coffee, teas

entrée salads

caesar salad *(prices vary)*

romaine lettuce, parmesan garlic croutons, caesar dressing, shaved parmesan cheese, topped with your choice:

grilled chicken or
grilled shrimp or
fillet of salmon

warm rolls and butter
raspberry swirl cheesecake
coffee, decaffeinated coffee, teas

southwest chicken salad

chilled spring mix, lime & tequila marinated grilled chicken, sliced red onions, grape tomatoes, hard cooked eggs, shredded monterey jack and cheddar cheeses, chipotle avocado ranch dressing

warm rolls and butter
sombbrero torte
coffee, decaffeinated coffee, teas

asian chicken salad

asian greens, grilled breast of chicken, cashews, crisp wontons, pan asian dressing

warm rolls and butter
black forest cake
coffee, decaffeinated coffee, teas

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all salad & sandwich entrées are served with coffee, decaffeinated coffee and hot or iced tea

sandwiches

ontarian sandwich platter

freshly prepared on artisan breads
soup of the day
tossed crispy garden greens
asian cabbage, carrot and sweet bell pepper slaw
thai basil peppercorn vinaigrette
dill pickle spears with jumbo olives and condiments
assortment of deli style sandwiches:
whole grain vegetarian sandwich with havarti cheese
egg salad on country rye
roast angus sirloin on soft kaiser
tuna salad tortilla wraps
smoked ham, cheese, salami and olive relish
smoked turkey on olive baguette
bite size brownies and fresh fruit tarts
coffee, decaffeinated coffee, teas

deluxe scandinavian open faced sandwiches

soup of the day
potato salad with sour cream chives and mustard tossed
house garden greens balsamic vinaigrette
roma tomato salad with bocconcini cheese and lemon oil
open sandwich selection:
roast shaved sirloin on french bread with horseradish and pickle
smoked salmon on rye with capers and red onions
shaved turkey, roasted pepper and balsamic onion relish
gaspe shrimp, boston lettuce, basil and peppercorn
smoked ham, swiss cheese, melon and stuffed olive
mini french pastries, fresh fruit platter
coffee, decaffeinated coffee, teas

less than 15 persons, a surcharge of \$4.00 per person will apply

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ask your catering contact about turning any of our sandwich or salad entrées into a “boxed lunch to go”

boxed sandwiches

the beefeater

shaved deli roast beef on a french baguette, cheddar cheese, horseradish mayonnaise, mustard
individual bags of potato chips
cookie
choice of soft drink or bottled spring water

the ham-mer

sliced honey glazed ham on a fresh baguette, swiss cheese, mayonnaise and mustard
individual bags of potato chips
cookie
choice of soft drink or bottled spring water

the “tom”

turkey, applewood smoked bacon, lettuce, tomato and mayonnaise, swiss cheese, multi-grain roll
potato chips
white chocolate macadamia cookie
choice of soft drink or bottled spring water

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chicken primavera

caesar salad: romaine lettuce, shaved parmesan, parmesan garlic croutons, caesar dressing

penne pasta with herb chicken breast tossed with peppers, zucchini, diced portobello mushrooms, diced roma tomatoes in a parmesan alfredo sauce

italian cream layer cake

coffee, decaffeinated coffee, teas

of air

chicken mediterranean

wedge salad: wedge of iceberg lettuce, diced tomato, chopped applewood bacon, bleu cheese dressing

boneless breast of grilled chicken, sun-dried tomato pesto, roasted red & yellow peppers, fresh mozzarella cheese

fresh vegetables and rosti potatoes

raspberry swirl cheesecake

coffee, decaffeinated coffee, teas

chicken tuscan

greek salad: romaine lettuce, kalamata olives, roasted red peppers, julienne red onions, feta cheese, tossed in a red wine vinaigrette dressing

boneless chicken breast coated with herb bread crumbs, pan seared, topped with fresh mozzarella and marinara sauce

penne pomodoro

tiramisu torte with kahlua crème

coffee, decaffeinated coffee, teas

chicken cardinale

mixed field green salad: grape tomato, julienne cucumbers, choice of dressing

boneless breast of chicken coated in panko breadcrumbs with lemon pepper seasoning, pan sauteed topped with julienne of sweet red & yellow peppers in a lemon beurre blanc

ultimate chocolate cake

coffee, decaffeinated coffee, teas

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of land

filet mignon

wedge salad: wedge of iceberg lettuce, diced tomato, chopped applewood bacon, bleu cheese dressing

filet mignon, bordelaise sauce

roasted red potatoes

fresh vegetables

new york cheesecake

coffee, decaffeinated coffee, teas

rosemary and black pepper crusted pork loin

mixed field green salad: grape tomato, julienne cucumbers, choice of dressing

rosemary & black pepper crusted sliced pork loin, with wild mushroom marsala sauce

rosemary roasted potatoes and fresh vegetables

gourmet carrot cake

coffee, decaffeinated coffee, teas

roasted new york strip loin

sliced beefsteak tomatoes, sweet onion, crumbled bleu cheese, balsamic vinaigrette

sliced new york strip loin with bordeaux red wine sauce

horseradish mashed potatoes and tomato gratin

julienne of vegetable

ultimate chocolate cake

coffee, decaffeinated coffee, teas

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of sea

grilled fillet of salmon

mixed field green salad: grape tomato, julienne cucumbers, choice of dressing

grilled fillet of salmon, dijon cream sauce

roasted red potatoes with asparagus

lemon mist cake

grilled mediterranean bass

caesar salad: romaine lettuce, shaved parmesan, parmesan garlic croutons, caesar dressing

grilled bass with lemon beurre blanc

spinach, roasted onions and red skin potatoes

raspberry swirl cheesecake

all luncheon entrées come complete with warm rolls and butter, coffee, decaffeinated coffee or teas

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cold lunch buffets

bay street *(minimum 15 people)*

chef's soup of the day

garden salad with dressing selection

cole slaw, spicy potato salad

albacore tuna salad, chicken salad

sliced oven roasted turkey, sliced roast beef,
sliced genoa salami, shaved ham

wheat & rye bread, multi-grain rolls, kaiser rolls
and pretzel rolls

sliced big eye swiss, american and sharp cheddar cheeses

tomatoes, onions, kosher pickles and black olives

lite mayonnaise, specialty mustards: dijonnaise,
horseradish and peppercorn

individual bags of potato chips and pretzels

individual mini desserts: mini cheesecakes, mini pastries,
mini cream puffs, mini éclairs,

chocolate covered strawberries

coffee, decaffeinated coffee, teas

menus based on a minimum number of guests ~ less
then listed minimum number of guests ~ an additional
charge per person will be applied to the menu price.

soup suggestion

chicken noodle, tomato basil,
minestrone, cream of mushroom,
clam chowder, vegetable beef and
many more!

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menus based on a minimum number of guests - less than listed minimum number of guests - an additional charge per person will be applied to the menu price

cold lunch buffets (continued)

deli express (minimum 15 people)

fresh fruit salad, spicy potato salad, cole slaw
roasted breast of turkey, sliced roast beef, shaved ham
sharp cheddar, big eye swiss and american cheeses
wheat & rye bread, multi-grain rolls, kaiser rolls and pretzel rolls
tomatoes and pickles

lite mayonnaise, specialty mustards: dijonnaise, horseradish and peppercorn

individual bags of potato chips and pretzels

individual mini desserts: mini cheesecakes, mini pastries, mini cream puffs, mini éclairs, chocolate covered strawberries
coffee, decaffeinated coffee, teas

wrap & run (minimum 15 people)

tossed garden salad with assorted dressings, spicy potato salad
roasted sliced turkey in a whole wheat wrap with mayonnaise
applewood smoked bacon, shredded lettuce, tomato and swiss cheese

grilled sliced breast of chicken in a sun-dried tomato wrap with pico de gallo, shredded lettuce and monterey jack cheese, pesto mayonnaise and sour cream

shaved lean ham with big eye swiss, shredded lettuce, diced tomatoes and dijonnaise

individual bags of potato chips and pretzels

fudge brownies, s'mores, lemon, and peanut butter bars
coffee, decaffeinated coffee, teas

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cold lunch buffets (cont.)

the pearson (minimum 50 people)

selection of four salads:

marinated grilled vegetable platter, caesar salad, mixed field green salad with assorted dressings, cole slaw, spicy potato salad

butcher block featuring:

chilled sliced beef tenderloin, roasted herb infused breast of turkey, balsamic glazed breast of chicken, herb crusted pork loin and shaved corned beef

beefsteak tomatoes

big eye swiss, english sharp cheddar, monterey jack and imported sharp provolone

bread: wheat & rye bread, multi-grain rolls, kaiser rolls and pretzel rolls, french baguettes and onion rolls

relishes: kalamata olives, pepperoncinis, kosher pickles, light mayonnaise, horseradish mustard, peppercorn mustard and whole grain mustard

individual mini desserts: mini cheesecakes, mini pastries, mini cream puffs, mini éclairs, chocolate covered strawberries

häagen~dazs ice cream & yogurt bars

coffee, decaffeinated coffee, teas

the executive

(minimum 20, maximum 150 people)

tuna salad, cashew chicken salad, caesar salad, caprese salad

limestone bibb lettuce, olives, grated parmesan, crumbled maytag bleu cheese, marinated peppers, artichokes, sweet onions, shaved carrots, julienne cucumber, radish sprouts and crostinis

roasted chilled beef tenderloin with horseradish mayonnaise on a french baguette

roast breast of turkey with cranberry relish on a multi-grain roll

black forest ham with stone ground mustard on an onion roll

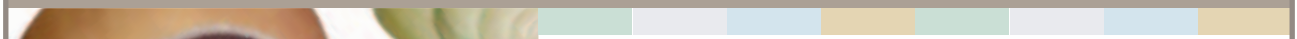
individual mini desserts: mini cheesecakes, mini pastries, mini cream puffs, mini éclairs, chocolate covered strawberries

coffee, decaffeinated coffee, teas

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mini luncheon buffets

the asian express *(minimum 15 people)*

asian green salad with mizuna greens, bamboo shoots, water chestnuts, pea pods, cashews and fried wontons, ginger orange dressing

chow mein noodle salad

chicken stir-fry with asian vegetables in a teriyaki glaze

spring rolls with hot mustard and sesame garlic sauce

steamed scented jasmine rice

assorted rolls and flat breads

fortune cookies, fudge brownies and fresh fruit slices

coffee, decaffeinated coffee, teas

south of the border *(minimum 15 people)*

beef taco bar - shredded monterey & cheddar cheeses, guacamole, sour cream, onions, jalapeno peppers, pico de gallo

three cheese quesadilla

mexican rice

chicken fajitas, roasted peppers & onions, pico de gallo, shredded monterey jack cheese, sour cream and guacamole with flour tortillas

tres leche torte

coffee, decaffeinated coffee, teas

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mini luncheon buffets

little italy *(minimum 15 people)*

vegetable minestrone
 caesar salad, caprese salad
 balsamic grilled vegetables
 bruschetta
 chicken parmesan
 grilled italian sausage
 hard & soft italian breads and oils
 tiramisu with kahlua creme, biscotti and cannolis
 coffee, decaffeinated coffee, teas

california grilled sandwiches *(minimum 15 people)*

chef's soup of the day
 napa valley mesclun lettuce with aged balsamic and avocado
 vine ripened tomatoes with basil and bocconcini cheese
 pasta salad with sun dried tomatoes and artichokes
 marinated jumbo olives and dill pickle spears
 grilled chicken breast on soft kaiser buns with onions,
 spicy havarti and mango relish
 vegetarian wrap with refried beans, monterey jack and
 vegetable julienne
 fresh sliced fruit
 fruit tarts and fudge brownies
 coffee, decaffeinated coffee, teas

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luncheon buffet

the mediterranean *(minimum 25 people)*

caesar salad, herbed pasta salad, field green salad with assorted dressings, sliced tomato with bocconcini and olive oil drizzle

choice of two or three entrees:

- sliced roast strip loin
- roasted pork loin
- meat lasagna
- rigatoni with italian sausage
- pasta primavera
- chicken tuscany
- chicken marsala
- chicken milanese
- salmon piccata
- parmesan crusted swordfish

fresh green beans with roasted shallots and applewood smoked bacon

roasted rosemary fingerling potatoes

individual mini desserts: mini cheesecakes, mini pastries, mini cream puffs, mini éclairs, chocolate covered strawberries

coffee, decaffeinated coffee, teas

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luncheon buffet

italian luncheon buffet *(minimum 25 people)*

marinated tomato & mushrooms
grilled vegetables, tossed greens with balsamic vinaigrette
antipasto platter: salami, pepperoni, capicola, prosciutto, cherry peppers, sweet peppers, artichoke hearts, hard cooked eggs
thin crust pizzas: italian sausage, chicken, caramelized onions, three cheese pizza
mediterranean chicken topped with fresh melted mozzarella, roasted peppers and sun-dried tomato pesto
tiramisu, biscotti, cannoli and italian cream layer cake
coffee, decaffeinated coffee, teas

menus are based on a minimum number of people - if there are less than listed minimum number of people, an additional per person charge will apply

enhancements

enhance your italian buffet with a chef attended made-to-order pasta station. applicable menu and chef fee will apply

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