

Prices and Packages include all necessary festive linen, china, stemware, professional staffing and parking

Venue Charges May Apply

13% HST & 15% Additional Service Charge

Taxes & Gratuities are additional



2018

Seasonal Reception Menu

Plated Meal One

Mixed Salad Greens with Balsamic Vinaigrette
Grilled Lemon Basil Breast of Chicken
Garlic Mashed Potatoes
Fresh Sautéed Baby Carrots
Assorted Market Rolls
Warm Apple Blossom
Coffee & Tea

\$ 41.95 per person

Plated Meal Two

Traditional Caesar Salad
Stuffed Breast of Chicken with Spinach Roasted Red Pepper & Asiago Cheese
Grilled Seasonal Vegetables
Roasted Herb Potatoes
Assorted Market Rolls
Chocolate Yule Log
Coffee & Tea

\$46.95 per person

Plated Meal Three

Penne Pasta Ala Vodka Assorted Market Rolls
Mixed Salad Greens With Balsamic Vinaigrette
Beef Tenderloin With Rainbow Peppercorn Sauce
Almond Potato Croquet Coffee & Tea
Grilled Californian Vegetables
Chocolate Lava Cake
Coffee & Tea \$ 62.95 per person

Plated Meal Four

Roast Ontario Turkey with Gravy Coffee & Tea
Herb Stuffing & Muskoka Cranberry Sauce
Garlic Mashed Potatoes
Medley of Fresh Grilled Vegetables
Mixed Salad Greens With Raspberry Vinaigrette
Assorted Breads & Rolls
Chocolate Mousse Cup with Fresh Fruit & Mango Coulis
Coffee & Tea \$ 44.95 per person

Hot & Cold Hors d'oeuvres

From \$8.95 a person
See Attached Hot & Cold Hors d'oeuvres list