

1988 Celebrating 34 Years of Memorable Events 2022

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



2022

Seasonal Reception Menu

Plated Meal One

Mixed Salad Greens with Balsamic Vinaigrette

Grilled Lemon Basil Breast of Chicken

Garlic Mashed Potatoes

Sautéed Zucchini

Assorted Market Rolls

Warm Apple Blossom

Coffee & Tea

\$ 43.95 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

\$49.95 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

\$ 69.95 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

\$ 52.95 per person

Hot & Cold Hors d'oeuvres

From \$9.95 a person

See Attached Hot & Cold Hors d'oeuvres list