



Catering Menu

(Modified Covid-19)



All plated breakfast menus includes freshly brewed Starbucks® regular, decaffeinated and a selection of Tazo® specialty teas. Based on 75 minutes of continuous service.

#### SUNRISE PLATED BREAKFAST

Fluffy scrambled eggs, garden chives, grated white cheddar, pork sausage links, home fries garnished with red onion and peppers

#### TRADITIONAL PLATED BREAKFAST

Traditional eggs benedict, poached egg, back bacon and meyer lemon and cayenne hollandaise, home fries garnished with red onion and peppers

#### **QUICHE LORRAINE BREAKFAST**

Black forest ham & aged gruyere in a delicate crust, pork sausage links, home fries garnished with red onion and peppers

#### **GRAB & GO BREAKFAST**

Yogurt parfait, cranberry trail mix, breakfast wrap containing scrambled eggs, aged cheddar, peppers & herbs wrapped in a flour tortilla, chilled selection of bottled juice, freshly brewed Starbucks® regular, decaffeinated and a selection of Tazo® specialty teas



# Morning Break

All food and beverage items are packaged for individual consumption. Some of the hot food items will be serviced by one of our associates.

Based on 30 minutes of continuous service

#### **HEALTH BREAK**

Seasonal whole fruit, assorted yogurts 100%, organic granola, freshly brewed Starbucks® regular coffee, decaffeinated and a selection of Tazo® specialty teas

#### **FITNESS FANTASTIC**

Gourmet granola & energy bars, array of garden fresh raw vegetables, yogurt parfaits, trail mix, fresh seasonal berries & freshly brewed Starbucks® regular coffee, decaffeinated and a selection of Tazo® specialty teas

#### **CINNAMON & SPICE**

Apple cider, cinnamon sticks, whole fresh seasonal fruits, sticky mini cinnamon buns, icing carrot spice squares, freshly brewed Starbucks® regular coffee, decaffeinated and a selection of Tazo® specialty teas

#### **DELUXE CONTINENTAL**

Chilled fruit juices, berries whole fresh seasonal fruits, fresh bakery basket of croissants, danishes & muffins, fruit preserves & creamery butter freshly brewed Starbucks® regular coffee, decaffeinated and a selection of Tazo® specialty teas

### **Enhancements**

BOTTLED WATER
PERRIER OR SPARKLING WATER
INDIVIDUAL FRUIT JUICES
INDIVIDUAL FRUIT YOGURTS

GRANOLA YOGURT & BERRY PARFAIT
WHOLE FRESH FRUIT SELECTION
GRANOLA, NUTRI-GRAIN OR POWER BARS
HOME STYLE COOKIES (individually wrapped)



## Afternoon Break

All food and beverage items are packaged for individual consumption. Some of the hot food items will be serviced by one of our associates.

Based on 30 minutes of continuous service

#### **ROYAL NIAGARA TEA**

Fresh oven baked assorted scones, fresh butter & fruit preserves, freshly brewed Starbucks® regular coffee, decaffeinated and a selection of Tazo® specialty teas.

#### WHAT YOU CRAVE

Fresh oven baked cookies: oatmeal cinnamon raisin, double chunky chocolate, white chocolate macadamia, chocolate chip, freshly brewed Starbucks® regular coffee, decaffeinated and a selection of Tazo® specialty teas.

#### **NIAGARA APPLE TREE**

Whole crisp apples, apple turnovers, freshly brewed Starbucks® regular coffee, decaffeinated and a selection of Tazo® specialty teas.

#### **CHOCOLATE DREAM**

Chocolate chip & chocolate fudge cookies, fudge brownie squares, freshly brewed Starbucks® regular coffee, decaffeinated and a selection of Tazo® specialty teas.

### **Enhancements**

FRESH BAKED SQUARES (date, butter tart. fudge brownies) (individually wrapped)

INDIVIDUAL BAGS OF POTATO CHIPS (pretzels or bits & bites)

GRANOLA YOGURT & BERRY PARFAIT \*KASHI CRUNCH & NUTS

INDIVIDUAL FRUIT YOGURTS

GLUTEN FREE COOKIES (Individually wrapped)

**GLUTEN FREE CHIPS** 

GLUTEN FREE MUFFINS 1/2 dozen (individually wrapped)

GLUTEN FREE GRANOLA BARS (individually wrapped)



## Plated Lunch

Please select one soup or salad, entree and dessert. All menus are accompanied by Chef's daily starch and seasonal vegetables. Freshly baked rolls and butter along with brewed Starbucks® regular and decaffeinated coffee and a selection of Tazo® specialty teas are also included.

#### **SOUP & SALAD**

Organic baby greens with ontario grape tomatoes, julienne carrot, napa cabbage, grapefruit blush Crisp baby romaine, pancetta, garlic crouton, kalamata olive, creamy garlic dressing Baby organic greens, oven dried tomato, julienne garden vegetables, citrus herb vinaigrette Smoked tomato and lime bisque with chive cream Wild woodland mushroom with scallions Southwestern roasted chicken

#### **ENTREES HOT**

THYME LEMON ROASTED CHICKEN

Sweet peppers, gemelli and a fresh basil rose sauce

#### RICH BEEF TENDERLOIN

In a merlot and smoked bacon stew served on a bed of herbed noodles

#### CHILEAN SPICED RUBBED PORK LOIN

Dried figs and calvados demi glaze

#### ONTARIO ROASTED CHICKEN BREAST

Caramelized vidalia onion port demi

#### **GRILLED SALMON FILET**

Ginger soy reduction, wild rice

#### **GRILLED STRIP LOIN OF BEEF**

Merlot reduction, compound butter

#### SUSTAINABLE PLATED LUNCH OPTION

Harvest vegetable soup with fresh herbs, pan seared salmon, tomato provencal, wild rice pilaf and roasted baby beets



## Plated Lunch...cont.

Please select one soup or salad, entree and dessert. All menus are accompanied by Chef's daily starch and seasonal vegetables. Freshly baked rolls and butter along with brewed Starbucks® regular and decaffeinated coffee and a selection of Tazo® specialty teas are also included.

#### **ENTREES COLD SANDWICH**

THE PERFECT OLD-SCHOOL ITALIAN HOAGIE Sliced Italian cold cuts, provolone cheese, iceberg lettuce, thinly sliced tomato, potato salad & pickle spear

#### **GRILLED CHICKEN WRAP**

Flour tortilla with grilled chicken, mixed bell peppers, red onion, freshly cracked pepper, herbs & spices lemon vinaigrette, greek pasta salad & pickle spear

#### SMOKED TURKEY SANDWICH

Sliced turkey, roasted red pepper, baby spinach, jalapeno monterey jack cheese, mixed green salad & pickle spear

#### **DESSERTS**

CARROT SPICE CAKE
Cream cheese icing

PEANUT BUTTER FUDGE CHEESECAKE

Roasted almonds, brownie bits

DOUBLE CHOCOLATE CAKE

With rich decadent belgian chocolate

### **Enhancements**

INDIVIDUAL FRUIT JUICES
ASSORTED SOFT DRINKS (Cans- selection including diet)
PERRIER OR SPARKLING WATER
SPRING WATER (750 ml)
GLUTEN FREE INDIVIDUAL DESSERT
BERRY CHEESECAKE



## Grab & Go

All Grad & Go food and beverage items are packaged for individual consumption and include the following:

Condiments and utensils, cookies, potato chips, individual fruit yogurt, individually wrapped granola bar and bottled water.

Price includes 1 choice per person.

#### THE PERFECT OLD-SCHOOL ITALIAN HOAGIE

Deli-sliced ham, deli-sliced capicola, deli-sliced provolone cheese, deli-sliced genoa salami, iceberg lettuce, thinly sliced tomato salt, pepper, Italian oregano

#### **GRILLED CHICKEN WRAP**

Flour tortilla, grilled chicken, mixed bell peppers, red onion, freshly cracked pepper, herbs & spices lemon vinaigrette

#### SMOKED TURKEY SANDWICH

Sliced turkey, roasted red pepper, baby spinach, jalapeno monterey jack cheese

#### SPICY GRILLED VEGGIE HUMMUS SANDWICH

Mixed roasted veg, leafy greens, hummus spread, hot peppers

## Add On

INDIVIDUAL FRUIT JUICES

ASSORTED SOFT DRINKS (Cans- selection including diet)



## **Plated Dinner**

Please select one soup, one salad, one entree and one dessert. Additional selections are available under the Enhancement section. Freshly baked rolls and butter along with brewed Starbucks regular and decaffeinated coffee and a selection of Tazo specialty teas are also included.

#### THE SOUP COURSE

Butternut squash, maple spiced cream Roasted tomato bisque, sweety drops Cauliflower & potato, glazed shallots Wild woodland mushroom

#### THE SALAD COURSE

Cucumber-bound baby greens, oven dried tomato, vibrant julienne, sweet shallot dressing Seven assorted mesclun salad leaves, asian slaw, crispy lotus chip, sesame ginger dressing Hearts of romaine, herbed crouton, pancetta, shaved parmesan, creamy garlic dressing

### Mains

#### **CHICKEN**

#### **ROASTED CHICKEN**

Herb roasted chicken breast, cheese ravioli, fire roasted tomato basil sauce

#### OVEN BASTED BREAST OF CHICKEN

Wild mushrooms, herb roasted potatoes

#### SUNDRIED TOMATO AND ASIAGO CHEESE STUFFED CHICKEN BREAST

Cabernet sauvignon reduction, buttermilk mash potato



## Plated Dinner...cont.

Please select one soup, one salad, one entree and one dessert. Additional selections are available under the Enhancement section. Freshly baked rolls and butter along with brewed Starbucks regular and decaffeinated coffee and a selection of Tazo specialty teas are also included.

### Mains

**BEEF** 

GRILLED TENDER LOIN
Grilled 6oz beef tenderloin,
pinot noir demi, white truffle dauphinoise

GRILLED RIBEYE WITH MERLOT REDUCTION Buttermilk mash potato

GRILLED 10 OZ NEW YORK STRIPLOIN STEAK Anchovy herb butter, wild mushrooms, Roasted garlic fingerlings

DUO OF GRILLED BEEF TENDERLOIN & BREAST OF CHICKEN Merlot reduction, garlic mash potato

SUSTAINABLE

Duo of grilled beef tenderloin & pan seared Atlantic salmon beurre blanc, herb roasted potato

### Dessert

FRENCH VANILLA BEAN ICE CREAM Seasonal Niagara fruit in a chocolate tulip

WARM COUNTRY APPLE BLOSSOM Velvety crème anglaise and fresh garden berries

CARROT CHEESECAKE
Caramel duo, whipped cream

#### **FISH**

TILAPIA
Citrus peppercorn tilapia, fire roasted tomato
& pepper, ancient grains

ROASTED ATLANTIC SALMON Shellfish beurre blanc, lobster ravioli



## Plated Dinner...cont.

Please select one soup, one salad, one entree and one dessert. Additional selections are available under the Enhancement section. Freshly baked rolls and butter along with brewed Starbucks regular and decaffeinated coffee and a selection of Tazo specialty teas are also included.

### **Enhancements**

#### ANTIPASTO SELECTION

Prosciutto, bocconcini, chilled melon, marinated vegetables, assorted cold cuts & provolone

#### NORWEGIAN SMOKED SALMON

Separated boiled egg, pickled capers, pumpernickel bread, honey mustard drizzle

#### CHILLED TIGER SHRIMP

Baby greens, boursin crostini and tomato coriander vinaigrette

#### ROTINI PASTA WITH TOMATO BASIL SAUCE

Topped with ratatouille

#### GEMELLI PASTA TOSSED WITH CHERRY TOMATO

Fine capers, slivered garlic, fresh breadcrumbs, olive oil

#### PENNE WITH OUR SIGNATURE TOMATO SAUCE

Topped with sweet Italian sausage and spanish piperade

#### **INTERMEZZO**

Orange, lemon or lime sorbet with vodka

#### BABY MESCLUN WITH WOOLWICH GOAT CHEESE

Dried cranberries & balsamic vinaigrette

#### SHEEPS MILK FETA CHEESE

Baby spinach, kalamata, olive, cherry tomatoes, sundried tomato vinaigrette