



Est.

HOTEL & BANQUET

 DASS

BREAKFAST

BREAKFAST MENU #1 Continental

- ☐ Fresh Baked Butter Croissants
- ☐ Homemade Muffins and Fruit Danishes
- ☐ Bagels & assorted Cream Cheese
- ☐ Chaat Papri
- ☐ Sliced Fruit Platter
- ☐ Freshly brewed Coffee, Tea, Juices & Water

BREAKFAST MENU #2 Continental

- ☐ Homemade Frittatas including;
Zucchini Frittata, Ham & Cheese Frittata, and Mushroom & Caramelized
Onion Frittata Served with Bacon, Sausage, and Home Fries
- ☐ Fresh sliced Fruit Arrangement
- ☐ Individual Yogurts
- ☐ Granola and Honey
- ☐ Dried Apricots, Cranberries, Almonds and Raisins
- ☐ Freshly brewed Coffee, Tea, Juices & Water

BREAKFAST MENU #3

- ☐ Homemade Frittatas including;
Zucchini Frittata, Ham & Cheese Frittata, and Mushroom & Caramelized
Onion Frittata Served with Bacon, Sausage, and Home Fries
- ☐ Fresh sliced Fruit Arrangement
- ☐ Individual Yogurts
- ☐ Granola and Honey
- ☐ Dried Apricots, Cranberries, Almonds and Raisins
- ☐ Freshly brewed Coffee, Tea, Juices & Water

BREAKFAST MENU #4

- ☐ Farm Fresh Scrambled Eggs with Chives
- ☐ Bacon, Sausage, and Home Fries
- ☐ Steal Cut Oats served with Brown Sugar, Fresh Berries, Cranberries,
Almonds and Raisins
- ☐ Fresh sliced Fruit Arrangement
- ☐ Homemade Muffins
- ☐ Freshly brewed Coffee, Tea, Juices & Water



BREAKFAST MENU #5

- ☐ Sliced Tomatoes with Basil, Olive Oil, and Balsamic
- ☐ Farm fresh Scrambled Eggs with Chives
- ☐ Bacon, Sausage, and Home Fries
- ☐ French Toast served with Icing Sugar & Maple Syrup
- ☐ Fresh sliced Fruit Arrangement
- ☐ Homemade Muffins
- ☐ Freshly brewed Coffee, Tea, Juices & Water



BREAKFAST MENU #6

The Cocktail Breakfast

- ☐ Mini Muffins
- ☐ Mini Assorted Filled Croissants
- ☐ Assorted Petite Quiche
- ☐ Smoked Salmon Platter with Mini Bagels, Cream Cheese, Capers & Red Onions
- ☐ Individual Yogurts
- ☐ Fresh sliced Fruit arrangement
- ☐ Freshly brewed Coffee, Tea, Juices & Water

COLD WORKING AND BUFFET LUNCHES

COLD WORKING LUNCH #1

Assorted Deli and Dairy Sandwiches

(SERVED on herbed focaccia, Ace Bakery buns, Italian Panini's and Tortilla wraps.)

- ☐ Ham & Swiss
- ☐ Roast Beef and Crispy Onions
- ☐ Oven Roasted Turkey Breast
- ☐ Gourmet Egg Salad
- ☐ Grilled Vegetables, Pesto, & Goat Cheese served in a Wrap
- ☐ Smoked Salmon with Red Onions, Bib Lettuce & Caper Dill Cream Cheese on in a Wrap

SOUP

- ☐ Chef's choice

SALAD

- ☐ Mixed Greens Salad in a Balsamic Vinaigrette Dressing
- ☐ Grilled Vegetable and Pasta Salad with a Pesto Vinaigrette Dressing

DESSERTS

- ☐ Assorted homemade Tarts
- ☐ Squares
- ☐ Brownies

COLD WORKING LUNCH #2

Assorted Deluxe Wraps & Focaccia Sandwiches

- ☐ BBQ Chicken Breast, Grilled Peppers, Cheddar Cheese & Chipotle Mayo served in Wrap
- ☐ Steak Spiced Beef Tenderloin with Sautéed Mushrooms, Onions, Swiss cheese, & Dijon Horseradish Mayo on Focaccia
- ☐ Grilled Vegetables, Pesto, & Goat Cheese served in a Wrap
- ☐ Smoked Salmon with Red Onions, Bib Lettuce, & Caper Dill Cream Cheese on in a Wrap

SOUP

- ☐ Chef's choice

SALAD

- ☐ Mixed Greens with Roasted Pear and Tomato in a Lemon Vinaigrette
- ☐ Hearty Greek Village Salad

DESSERTS

- ☐ Assorted homemade Tarts
- ☐ Squares
- ☐ Brownies

COLD WORKING LUNCH #3

SALAD BAR

Includes: Romaine, Arugula, Frisée and Radicchio Lettuces

- ☐ Focaccia Croutons
- ☐ Assorted Roasted Nuts and Seeds
- ☐ Cucumbers, Grape Tomatoes, Peppers, Red Onions, Broccoli and Celery
- ☐ Assorted Cheeses, including Feta, Chèvre and Blue Cheese
- ☐ Mixed Beans
- ☐ Marinated and Pickled Vegetables
- ☐ 3 Homemade Dressings

Protein: Marinated Tofu, Grilled Chicken Breast, Sliced Grilled Beef Tenderloin and Flaked Tuna

SOUP

- ☐ Chef's choice

DESSERTS

- ☐ Assorted homemade Tarts
- ☐ Squares
- ☐ Brownies

HOT WORKING AND BUFFET LUNCHES

HOT LUNCH #1

MAIN COURSE

- ☐ Chicken Parmesan
- ☐ Escallop of Veal topped with Ham and Cheese
- ☐ Maltagliati Pasta with Slow Oven Roasted Cherry Tomatoes in a Garlic and Olive Oil base (Vegetarian Option)
- ☐ Seasonal Vegetables
- ☐ Chef's choice Potatoes

SALAD

- ☐ Classic Caesar Salad with Heart of Romaine
- ☐ Croutons
- ☐ Parmesan Cheese and Caesar Dressing Cucumber Vine Tomatoes
- ☐ Shaved Fennel with Bermuda Onions in a Citrus Vinaigrette
- Fresh baked Focaccia with whipped Butter and Olive Oil

DESSERTS

- ☐ Traditional Italian Cannoli's

HOT LUNCH #2

MAIN COURSE

- ☐ Cornish Hen
- ☐ Oven roasted Salmon in a Lemon Butter Sauce
- ☐ Basmati Rice
- ☐ Chef's choice Potatoes
- ☐ Seasonal Vegetables

SALAD

- ☐ Mixed Greens with Pears and roasted Tomato in a Lemon Vinaigrette
- ☐ Baby Spinach Salad with Cucumber, Cherry Tomatoes, Radish, Pumpkin Seeds,
- ☐ Sun Dried Cranberries, in a Herb Vinaigrette
- Fresh baked Focaccia with whipped Butter and Olive Oil

DESSERTS

- ☐ Cheesecake with Fruit toppings and fresh sliced Fruit Platters

HOT LUNCH #3

MAIN COURSE

- ☐ Pork and Chicken Souvlaki
- ☐ Tzatziki Sauce
- ☐ Vegetarian Moussaka
- ☐ Basmati Rice
- ☐ Chef's Choice Potatoes
- ☐ Seasonal Vegetables

SALAD

- ☐ Hearty Greek Village Salad
- ☐ Mediterranean Orzo Salad with Olives, Roasted Red Peppers, and Edamame Beans
- Grilled Pita & Lalagides with Hummus

DESSERTS

- ☐ Assorted Pastries & Squares

HOT LUNCH #4

MAIN COURSE

- ☐ Coq Au Vin: Boneless Chicken Breast with Mushrooms and Onions in a White Wine Sauce
- ☐ Beef Bourguignon with Cremini Mushrooms & Pearl Onions
- ☐ Penne in fresh Tomato and Basil Sauce
- ☐ Roasted Garlic Mashed Potatoes
- ☐ Seasonal Vegetables

SALAD

- ☐ Romaine, Radicchio, & Wild Arugula Leaves tossed with Julienne Apples & Artichoke Hearts in a Balsamic Vinaigrette
- ☐ Green & Yellow Bean Salad tossed with Heirloom Cherry Tomatoes, Feta Cheese, in a Lemon and an Oregano Emulsion
- Sliced Baguettes with whipped Butter and Olive Oil

DESSERTS

- ☐ Apple Crumble with Vanilla Ice Cream

HOT LUNCH #5

MAIN COURSE

- ☐ Tandoori Beef Skewers
- ☐ Butter Chicken
(Tender Pieces of Boneless Chicken Breast in a Rich Indian Spiced Creamy Tomato Sauce)
- ☐ Chickpea Curry
(Chickpea Braised in Mild Cilantro & Cumin Curry Sauce) (Vegetarian option)
- ☐ Basmati Rice

SALAD

- ☐ Tomato
- ☐ Radish & Red Onion Salad Spiced Yogurt Potato Salad Butter Brushed Naan Bread

DESSERTS

- ☐ Assorted Pastries & Squares

HOT LUNCH #6

MAIN COURSE

- ☐ Chicken Quesadilla
- ☐ Tortilla Shells Filled with Grilled Chicken, Sautéed Peppers & Onion, Cheddar & Jack Cheese
- ☐ Empanadas with Seasoned Pulled Beef & Cheese with Chimichurri
- ☐ Black Bean Enchiladas
- ☐ Sweet Corn, Black Beans, Cheddar & Jack Cheese with Salsa Rolled in Soft Flour Tortilla (Vegetarian option)

SALAD

- ☐ Tortilla Chips with Salsa, Sour Cream & Guacamole
- ☐ Fiesta Salad with Tomato, Avocado, Cucumber, Red Onion & Peppers in Cilantro & Cumin Vinaigrette

DESSERTS

- ☐ Assorted Pastries & Squares



DINNER MENU



DINNER MENU

- ☐ Mini Soup Sips (Cold)
- ☐ Spicy Bloody Mary with Shrimp
- ☐ Spicy Bloody Mary with fresh Shucked Oysters (Seasonal)
- ☐ Baby Shrimp Cocktail in a Shooter Glass
- ☐ Baby Shrimp with Chipotle Dip in a Shooter Glass
- ☐ BBQ Duck, Thai Basil, Scallion Roll with Oyster Sauce
- ☐ Blue Cheese with Caramelized Pear and Walnut Tart
- ☐ Brie with Red Onion Jam and Caramelized Pear
- ☐ Caprese Salad Lollipop
- ☐ Citrus Ceviche of Bay Scallops with Avocado Mousse in a Profiterole
- ☐ Crab Salad with Salted Mango in a Filo Cup
- ☐ Cured Beef Carpaccio on a White Pizza
- ☐ Dried Figs with Honey Yogurt
- ☐ Fig Souvlaki with Feta and Prosciutto (Seasonal)
- ☐ Gravalax with Mango Cucumber Slaw
- ☐ Honey and Rosemary Caramelized Pear wrapped with Prosciutto
- ☐ Lobster and Corn Salad in a Filo Cup
- ☐ Mini Greek Salad
- ☐ Mini Veggies and Dip in a Shot Glass
- ☐ Pickled Beets with Feta and Orange Supreme
- ☐ Roasted Tomato and Tapenade Pilassadiere
- ☐ Seared Medium Rare Certified Angus Beef Sirloin with Rocket and Fennel
- ☐ Smoked Salmon and Cream Cheese Mousse with Capers
- ☐ Smoked Salmon, Avocado and Grapefruit Ceviche
- ☐ Watermelon and Feta with Mint
- ☐ Wild Mushroom and Grilled Artichoke Bruschetta
- ☐ Goat Cheese, Roasted Pears Canapés
- ☐ Figs, Gorgonzola Braised Bermuda Onion Canapés



DINNER MENU

HORS- HOT

- ☐ Arepas/Pupusa stuffed with Chorizo and Queso
 - ☐ Apricot, Gruyere and Fennel in a Phyllo Pastry
 - ☐ Brochette of Chicken with fresh Ginger and Lime
 - ☐ Chicken and Tarragon Mousse in a Wonton Wrapper
 - ☐ Jerk Pork Skewers with Pineapple Salsa
 - ☐ Mini Baha Fish Tacos
 - ☐ Shrimp and Brie Firecrackers
 - ☐ Risotto Balls with Tomato Sauce
 - ☐ Baked Ricotta Quesadillas
 - ☐ Pistachio, Strawberry and Greek Yogurt Turnover
 - ☐ Shrimp Tempura with Wasabi Mayonnaise
 - ☐ Mini Beef Wellington
 - ☐ Brazilian Marinated Beef Satays with Chimichurri
 - ☐ Chef's Choice Soup Sips (Hot)
 - ☐ Mini New Red Potato Bites
 - ☐ Coconut Chicken Satays with Spicy Thai Sauce
 - ☐ Warm Brie En Croute with Strawberries and Crushed Candied Cashews
 - ☐ Warm Brie en Croute with Mango Chutney and Toasted Almonds
 - ☐ Wild Mushroom and Chianti Braised Red Onion Baklava
 - ☐ Tandoori Chicken Skewers
 - ☐ Roasted Mushroom Caps stuffed with Crab drizzled with a Citrus Remoulade
 - ☐ Roasted Mushroom Caps stuffed with Sausage and Cheddar Cheese
 - ☐ Grilled Polenta Rounds with Gorgonzola and Oven Dried Tomatoes
 - ☐ Chicken Saltimbocca Skewer
 - ☐ Corn Fritter with a Toasted Cumin, Jalapeno and Lime Crème
 - ☐ Piri Piri Shrimp Skewer
 - ☐ Spanakopita
 - ☐ Mini Beef Tacos
 - ☐ Mac And Cheese Fritter
 - ☐ Mini BLT
 - ☐ Mini Pulled Pork Sandwiches with Mango Coleslaw and Fried Onions
 - ☐ Mini Beef Sliders
 - ☐ Mini Chicken Sliders
 - ☐ Mini Grilled Cuban Sandwich
 - ☐ Bacon Wrapped Figs (Seasonal)
- 

FIRST COURSE OPTION

SOUPS

- ☐ Chilled Gazpacho with Baby Shrimp
- ☐ Creamy Wild Mushroom & Tarragon
- ☐ Smoked Tomato Bisque with Hint of Gin
- ☐ Boston Style Clam Chowder
- ☐ Cream of Asparagus
- ☐ Butternut Squash with Pumpkin Seed
- ☐ Traditional Minestrone with Beans & Potatoes
- ☐ Carrot & Parsnips with fresh Orange
- ☐ Curried Cauliflower Puree with diced Potatoes & Coconut Milk
- ☐ Chicken & Chorizo Gumbo
- ☐ Hearty Beef & Barley
- ☐ Miso Soup with Tofu & Seaweed
- ☐ Chinese Chicken & Corn Soup

SALADS

- ☐ Mixed Field Greens tossed in an aged Balsamic Vinaigrette and wrapped in a Cucumber Jacket
- ☐ Village Greek Salad
- ☐ Mixed Field Greens with Roasted Pears and Tomatoes in a Lemon Vinaigrette Dressing
- ☐ Baby Spinach Leaves, Orange Segments and Candied Walnuts on a Ricotta Salata (Goat Cheese) in a Honey Mustard Vinaigrette
- ☐ Organic Greens, Endive and Pear Salad with Crumbled Stilton in a Lem On-Shallot-Honey Vinaigrette
- ☐ Baby Arugula & Fennel Salad with Roasted Beets, Green Beans & Light Feta Cheese in Citrus Vinaigrette
- ☐ Signature Salad: Romaine Hearts, Radicchio, Candied Cashews, Heart of Palm, Berries, Carrots, Sautéed Mushrooms
- ☐ Arugula Salad with Walnuts, Red Onion, Stilton & Sun Dried Cherries in Balsamic Vinaigrette
- ☐ Baby Spinach Salad with Cucumber, Cherry Tomatoes, Radish, Pumpkin Seeds, Sun Dried Cranberries in an Herb Vinaigrette
- ☐ Mixed Green Salad with Cherry Tomatoes, Cucumber & Julienne Vegetables with Citrus Vinaigrette
- ☐ Classic Caesar Salad with Heart of Romaine, Croutons, Parmesan Cheese & Caesar Dressing

SECOND COURSE OPTION

PASTA/RISOTTO

- ☐ Risotto with Wild Mushroom and Prosecco
- ☐ Risotto with Shiitake Mushroom, Leeks and White Truffle Oil
- ☐ Beet Risotto
- ☐ Radicchio Risotto with Shrimp
- ☐ Amarone Risotto, Fried Leeks and Bone Marrow
- ☐ Penne in a Plum Tomato and Fresh Garden Basil Sauce
- ☐ Agnolotti stuffed with Ricotta Cheese and Spinach in a Parmegiano Cream Sauce
- ☐ Short Pappardelle Wild Boar Ragout
- ☐ Penne with Wild Mushroom and Sun Dried Pesto
- ☐ Orecchiette alla Barese (Rapini) Oil Base
- ☐ Short Tagliatelle with Brown Butter and Greek Cheese
- ☐ Spinach Ricotta Rotollo in a White Cream Sauce
- ☐ Wild Mushroom Rotollo in a Pesto Cream Sauce
- ☐ Shiitake Mushroom risotto stuffed in a Pasta Bundle served with a Sundried Tomato Pesto sauce

THIRD COURSE OPTION

MAIN ENTRÉE

BEEF

- ☐ Centre Cut AAA Beef Tenderloin
- ☐ Grilled AAA Beef Tenderloin
- ☐ Beef Wellington
- ☐ Chateau Briand
- ☐ Grilled Rib Eye Steak
- ☐ Dry Aged Sirloin Steak

Sauce: Vintage Balsamic Demi Glaze, Port Glaze, Peppercorn Bourbon, Red Wine Reduction, Chantrelle Sauce, Brandy sauce, Marsala Wine and Wild Mushroom, Wild Mushroom and Cream, Herbs

VEAL

- ☐ Veal Rib Eye Steak
- ☐ Natural Farm Veal Chop
- ☐ Bacon Wrapped Veal Striploin

PORK

- ☐ Flash Seared Pork Tenderloin
- ☐ Pork Chop

CHICKEN / HEN

- ☐ Roasted Boneless Cornish Hen
- ☐ Supreme Breast of Chicken stuffed (a variety of stuffing's available)

Sauce: Wild Mushroom and Cream, White Wine and Herb, Saffron and Wild Mushroom, Spinach and Cream

Fish

- ☐ Filet of Halibut
- ☐ Salmon Filet
- ☐ Sea Bass

Sauce: Butter, Lemon Butter, Garlic Butter, Capers and Butter, Dill Cream, Saffron and Mango, Saffron and Cream

SIDE DISH OPTION

POTATOES

- ☐ Goat Cheese and Yukon Gold Potato Cakes with Scallions
- ☐ Horseradish Buttermilk Mashed Potatoes
- ☐ Garlic Mashed Potatoes
- ☐ Scalloped Potatoes
- ☐ Sweet Potato Cakes
- ☐ Roasted Fingerling Potatoes
- ☐ Oven Roasted Lemon Potatoes

VEGETABLE

- ☐ Smashed Peas
- ☐ Heirloom Carrot
- ☐ Asparagus Spears
- ☐ Roasted Peppers (Red, Yellow, or Orange)
- ☐ Green and Yellow beans
- ☐ Baby Bok Choy
- ☐ Rapini

DESSERT OPTION 1 (INDIVIDUAL)

- ☐ Tiramisu
- ☐ Chocolate Decadence Cake with Rum Flavored Sabayon
- ☐ Fresh Fruit Pavlova served with Lemon Cream garnished with fresh Berries
- ☐ Apple Tarte Tatin served with Butterscotch Sauce
- ☐ Carrot and Raisin Cake with Cream Cheese Icing
- ☐ Vanilla or Chocolate Espresso Crème Brûlée garnished with fresh Fruit
- ☐ Mascarpone Cheesecake with Honey Caramel Apples and Almond Praline
- ☐ Traditional Apple Pie with Vanilla Bean Ice Cream
- ☐ Traditional Cheesecake served with a Fruit topping
- ☐ Chocolate Cheesecake
- ☐ Lemon Layer Cake garnished with fresh Berries
- ☐ Bread Pudding served with a Vanilla Custard sauce

DESSERT OPTION 2 (SWEET TABLE)

- ☐ Assorted Pastries & Cheese Cakes