STATIONARY BOARDS & Displays

Serves 30 guests

**Cruditie Board**
Selection of fresh vegetables with house made ranch dip $75

**Mezze Display**
Roasted eggplant, onions, peppers, roasted olives, zucchini & tofu served with hummus, babaganoush & roasted red pepper dip, tzatziki $95

**Toasted Brie Board**
Wheel of double cream brie, Windermere honey, dried fruits, fresh fruits, crackers $85

**Cheese Board**
Selection of domestic & international cheeses with assorted fruit & crackers $120

**Iced Prawns**
Black Tiger shrimp served with cocktail sauce and lemon wedges $125

**Smoked Salmon Display**
Served with Slivered Red Onions, Capers, Dill, Lemon and Tzatziki $120

**Windermere Display**
Assortment of artisanal meats, assorted cheeses and fruits, roasted & pickled vegetables served with hummus, roasted red pepper dip, assorted mustards, crostinis and baked pitas $155

All prices are subject to applicable taxes and 15% service charge. Prices are subject to change.
## HORS D'OEUVRES

$36 per dozen  
Minimum 2 dozen of each selection

### COLD

- **Smoked Salmon Pinwheels**  
  Cucumber relish, dill cream cheese, pickled red onion, dill salt and flour tortilla

- **Shrimp Cocktail Bites**  
  Cucumber medallion, classic cocktail sauce, dill sprig

- **Prosciutto Melon Skewers**  
  Cantaloupe melon, fresh mint leaf

- **Sushi Rolls**  
  Cucumber, avocado, red pepper, spicy aioli & toasted sesame seeds

- **California Sushi Rolls**  
  Crab, cucumber, avocado, peppers; served with soy sauce, wasabi and toasted sesame seeds

- **Crab & Bacon Crostini**  
  House-baked crostini, Atlantic crab, smoked bacon, guacamole, dill sprig

- **Caprese Skewers**  
  Cherry tomatoes, bocconcini, fresh basil, balsamic glaze

- **Crab Canapés**  
  Atlantic crab, cucumber medallion, brie, dill

- **Bruschetta Bites**  
  House-baked crostini, Roma tomato, garlic, shallots, fresh basil, Parmesan & balsamic glaze

### HOT

- **Arancini Balls**  
  Risotto rice balls stuffed with Fontina cheese, tomato ragout, Parmesan

- **Prosciutto Wrapped Asparagus**  
  Oven baked asparagus wrapped in prosciutto, balsamic glaze, maldon salt

- **Coconut Shrimp**  
  Sweet chili Thai sauce

- **Italian Meatballs**  
  House-made Arrabbiata Sauce

- **Chicken Satay Skewers**  
  Peanut sauce

- **Pork Belly Bao Buns**  
  Hoisin BBQ sauce, Asian coleslaw

- **Moroccan Beef Skewers**  
  Ras el Hanout spiced beef, chermoula dipping sauce

- **Vegetable Spring Rolls**  
  Sweet chili sauce & toasted sesame seeds

- **Stuffed Mushroom Caps**  
  Goat cheese, bacon, sausage, scallions, three cheese blend

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FOUR COURSE PLATED DINNER

Your entrée selection includes:
Selection of house made bread
Appetizer, sorbet, entrée & dessert
Hand crafted artisan coffee & premium tea selections

FIRST COURSE - APPETIZER
Choose One

Manor Greens Salad
Cherry tomatoes, cucumber, carrot ribbons, herb vinaigrette

Caesar Salad
Bacon, garlic croutons, Parmesan

Spinach Berry Salad
Ruby grapefruit, lemon poppy seed vinaigrette

Quinoa Salad
Arugula, pickled red onions, tomatoes, feta, white balsamic & honey vinaigrette

Cream of Asparagus Soup
Crème fraîche

Potato & Leek Soup
Crispy leeks

Roasted Red Pepper Soup
Parmesan

SECOND COURSE - SORBET
Choice of one
Served in a chilled champagne saucer with fresh mint garnish

Lemon Basil  Sour Apple
Fresh Orange  Raspberry Lemonade
Blueberry Lime  Mango

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THIRD COURSE - ENTREE

Choice of two plus one vegetarian
Each entree is served with seasonal vegetables

Braised Boneless Short Rib
$50
Served with garlic mashed potatoes and herbed beef jus

AAA Beef Striploin
$52
Served with roasted red potatoes, sautéed mushrooms and beef jus

Fillet Mignon
$57
Served with chèvre mashed potatoes and bordelaise sauce

Wild Mushroom & Gruyere Risotto
$40
Served with arugula, sweet peas and buttered broccoli florets

Pan Seared Chicken Supreme
$46
Served with roasted red potatoes and roasted chicken jus

Bruschetta Grilled Chicken
$46
Served with tuscan gnocchi and pesto cream sauce

Herb Crusted Salmon Fillet
$48
Served with rice pilaf and béarnaise sauce

Rack of Lamb
$56
Served with potato pave and minted pesto demi glace

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FOURTH COURSE - DESSERT
Choice of one

Lemon Meringue Tart
Blueberry coulis

Bailey’s Crème Brulee
Fresh seasonal berries

Belgian Chocolate Ganache Brownie
Caramel sauce, crème chantilly

Vanilla Cheesecake
Mixed berry coulis, honey comb toffee crumble & crème chantilly

Sticky Toffee Pudding
Soft sponge cake with butter rum toffee sauce, vanilla ice cream

Mixed Fruit Bowl
Fresh seasonal berries

Windermere’s Premium Dessert Table
$9 (based on 2.5 desserts) per person
(With dinner instead of a plated dessert)
Cakes, cheesecakes & pastries, fresh fruit, cookies & sweets

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WINDERMERE DINNER BUFFET

$49 per person
(min. 50 guests)

Selection of house made breads
Choice of One Soup from the Buffet Selections Menu
Cheese Board
Choice of Five Freshly Prepared Salads from the Buffet Selections Menu

Choice of Two Entrées from the Buffet Selections Menu

Accompanied by:
Choice of One Starch from the Buffet Selections Menu
Roasted Seasonal Vegetables

Dessert table:
Assortment of house baked desserts, fruit platter

{ Add Ons }
Roast Beef Carvery Au Jus
$3 per person

Additional Entrée Selection
$6 per person

*For Buffet Selections, please refer to Selections Menu on page 11 & 12

All prices are subject to applicable taxes and 15% service charge.
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BUFFET SELECTIONS

Soup Selections
- Fire Roasted Tomato Parmesan with basil
- Roasted Red Pepper Soup with Parmesan
- Cream of Broccoli Soup with cheddar garnish
- Potato & Leek Soup
- Cream of Wild Mushroom Soup with fresh herbs
- Minestrone Soup
- Cream of Asparagus Soup with creme fraiche
- Chili Corn Lime Soup with chili oil, scallions and creme fraiche

Salad Selections
- Caesar Salad
  Manor Greens with cherry tomatoes, cucumber, carrot ribbons, cherry tomatoes & herb vinaigrette
  Spinach Berry Salad with ruby grapefruit & lemon poppy seed vinaigrette
  Quinoa Salad with arugula, pickled red onions, tomatoes, feta, herb & garlic vinaigrette
  Mediterranean Pasta Salad with Greek dressing
  Red Skin Potato Salad with bacon & hard boiled eggs
  Spring Panzanella Salad with blistered tomatoes & sundried tomato vinaigrette
  Broccoli Salad with ranch buttermilk dressing and cheddar cheese

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BUFFET SELECTIONS

Entree Selections
Roast Beef with sautéed cremini mushrooms & beef jus

Marinated Flank Steak with chimichurri

House-rubbed BBQ Chicken with tomato chutney

Grilled Chicken with romesco sauce

Pan Seared Salmon fillet with pineapple salsa

Herb Crusted Salmon with béarnaise sauce

Roasted Pork Loin with brandy and rosemary sauce

Tortellini Romano with rose sauce

Fried Tuscan Gnocchi with heirloom cherry tomatoes & manchego cheese

Moroccan Vegetable Tagine

Starch Selections
Garlic Mashed Potatoes

Roasted Red Skin Potatoes with fresh herbs

Basmati Rice Pilaf

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COCKTAIL RECEPTIONS

A cocktail reception is where the format for the evening is like a cocktail party. Guests mingle throughout the evening while being served passed hors d'oeuvres from servers who are circulating amongst the guests as well as food bars (or stations). Guests still eat a dinner portion of food throughout the evening – it is just served in different ways.

RECEPTION #1
$55 per person

Choice of hot and cold d’oeuvres (5 pieces per person, maximum 5 selections)*

Choice of 4 displays/carveries from the Reception Selections Menu**

Dessert platter - Assortment of house baked desserts, fruit platter

Hand crafted artisan coffee & premium tea selections

RECEPTION #2
$65 per person

Choice of hot and cold d’oeuvres (6 pieces per person, maximum 6 selections)*

Choice of 6 displays/carveries from the Reception Selections Menu**

Dessert platter - Assortment of house baked desserts, fruit platter

Hand crafted artisan coffee & premium tea selections

*For Hors D’oeuvres Selections, please refer to Hors D’oeuvres Menu on page 6
**For Reception Selections, please refer to Selections Menu on page 14

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RECEPTION SELECTIONS

**Displays & Boards:**

**Antipasto Display** - Assorted Deli Meats, Roasted & Stuffed Olives, Bocconcini, Assorted Pickled Vegetables, Hard Boiled Eggs, Bread Sticks & Crostinis

**Mezze Display** - Hummus, Moroccan Salsa, Muhummara, Fresh Pitas, Olives, Tabbouleh, Assorted Grilled Vegetables, Tzatziki, Falafels

**Charcuterie Board** - Assorted Artisanal Meats & Cheeses, Pickled Vegetables, Assorted Mustards, Crackers and Crostinis

**Chilled Mussels** - Steamed P.E.I Mussels with a traditional White Wine & Garlic Marinier served with Lemon and Fresh Herbs

**Brie & Preserves Board** - Toasted Wheel of Brie Cheese served with fresh jams, spreads, preserves and Crackers

**Flatbread Display** - Margherita, Wild Mushroom & Bacon, BBQ Chicken & Roasted Red Pepper

**Sushi Display** - Avocado & Shrimp, California, Spicy Crab served with Wasabi, Pickled Ginger and Soy Sauce

**Mini Taco Board** - Fish & Chicken on toasted Flour Tortillas with Assorted Asian & Spanish coleslaw, Chefs Choice garnishes

**Iced Prawns** - Poached Black Tiger Shrimp served with Traditional cocktail sauce and Lemon

**Crudite Board** - Selection of Fresh Cut Vegetables with a House-made Buttermilk Ranch Dip

**Carveries & Bars:**

**Roast Beef Carvery** - Served with Horseradish Aioli and Beef jJs

**Honey Ham Carvery** - Served with Chef’s Choice Artisanal Mustards and Baked Dinner Rolls

**Mashed Potato Bar** - Grated Cheddar, Scallions, Sour Cream, Bacon, Chorizo, Salsa, Chicken, Parmesan, Butter, Broccoli, Assorted Garnishes

**Poutine Bar** - Fresh Cut Fries, Choice of Gravy (Beef or Miso vegan), Cheese Curds, Scallions, Bacon

[ Add Ons ]

**Pasta Bar** - Served with Marinara, Alfredo Sauce, Chef’s choice of seasonal vegetables, Chicken, Beef and Bacon

$2 per person

**Oyster Bar** - Featured Oysters shucked to order. Served with Chef’s choice of accompaniments and fresh garnishes

$2 per person

**Stir Fry Bar** - Assorted sautéed vegetables, Pan Seared Chicken and Beef, Teriyaki sauce, served on rice

$2 per person

**Seafood Display** - Crab Legs, Mussels, Prawns, Oysters, Smoked Fish, Clams

$7 per person

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**LATE NIGHT RECEPTION**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Kettle Chips (Serves 15 guests per basket)</strong></td>
<td>Basket of baked chips with light sea salt seasoning</td>
<td>$17</td>
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<tr>
<td><strong>French Fries (Serves 15 guests per basket)</strong></td>
<td>Fresh cut fries tossed in salt and served with ketchup</td>
<td>$40</td>
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<tr>
<td><strong>House-made Donuts (Serves 15 guests per order)</strong></td>
<td>Cinnamon sugar coated donuts with honey buttermilk glaze</td>
<td>$35</td>
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<tr>
<td><strong>Soft Pretzels (Priced per order, each order includes 1.5 pretzels)</strong></td>
<td>Salted pretzels served with grainy Dijon mustard</td>
<td>$4.50</td>
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<tr>
<td><strong>Poutine Bar (Priced per order, each order serves one person)</strong></td>
<td>Fresh cut fries, scallions, bacon, cheese curds and beef gravy</td>
<td></td>
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<tr>
<td><strong>Add-On Chicken or Beef</strong></td>
<td></td>
<td>$3</td>
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<tr>
<td><strong>Soft Taco Bar (Priced per order, each order includes 2 tacos)</strong></td>
<td>Seasoned ground beef, sour cream, shredded lettuce, diced tomatoes,</td>
<td>$6.50</td>
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<tr>
<td></td>
<td>cheddar cheese, queso cheese sauce, scallions,</td>
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<td></td>
<td>served with flour tortillas &amp; nacho chips</td>
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<tr>
<td><strong>Add-On Pork, Fish or Chicken</strong></td>
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<td>$3</td>
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<tr>
<td><strong>Perogi Bar (Priced per order, each order includes 3 perogies)</strong></td>
<td>Potato &amp; cheddar stuffed perogies served with bacon, fried onions,</td>
<td>$6.50</td>
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<tr>
<td></td>
<td>scallions, jalapenos, diced tomatoes and sour cream</td>
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<tr>
<td><strong>Slider Burger Bar (Priced per order, each order includes 2 sliders)</strong></td>
<td>Slider burger buns, beef burger patties, sliced onions &amp; tomatoes</td>
<td>$7.50</td>
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<td></td>
<td>plus traditional condiments</td>
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<tr>
<td><strong>Pizzas (Priced per order, each order includes 2 slices)</strong></td>
<td>Cheese - regular pizza sauce, mozzarella cheddar blend</td>
<td>$4.50</td>
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<tr>
<td></td>
<td>Margherita - fresh tomato sauce, buffalo mozzarella, fresh basil leaves,</td>
<td>$4.50</td>
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<tr>
<td></td>
<td>tomatoes</td>
<td></td>
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<td></td>
<td>Pepperoni - regular pizza sauce, mozzarella cheddar blend, sliced pepperoni</td>
<td>$5.00</td>
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<tr>
<td></td>
<td>Canadian - regular pizza sauce, mozzarella cheddar blend, pepperoni,</td>
<td>$5.00</td>
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<tr>
<td></td>
<td>mushroom, bacon</td>
<td></td>
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<td></td>
<td>Tuscan - mild italian sausage, arugula, roasted red peppers, Parmesan, Olive Oil</td>
<td>$5.00</td>
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<tr>
<td><strong>Grilled Cheese (Priced per order, each order includes 2 quarter slices)</strong></td>
<td>Two varieties: Traditional Three Cheese; as well as Prosciutto, Apple &amp; Gruyere sandwiches</td>
<td>$4.50</td>
</tr>
</tbody>
</table>

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