



CATERING MENU

905-841-5746

COLD Hors d'oeuvres

Beef on Crostini, with Blue Haze and Garlic Aioli	\$19.95 per dozen
Cherry Tomato and Bocconcini Skewers	\$16.95 per dozen
Fig and Chevre Tarts	\$16.95 per dozen
Greek Barrels, cucumber cylinders stuffed with Greek Salad	\$18.95 per dozen
Asparagus and Prosciutto Skewers	\$20.95 per dozen
Prosciutto and Melon on skewers	\$18.95 per dozen
Seared Scallop, with crispy pancetta on fig mostarda	*market value
Shot Glass Shrimp, with House cocktail sauce, lemon	\$4.50 each
Smoked Salmon Canape, on pumpnickel	\$24.95 per dozen
Spicy Chicken Salad on a Sesame Crisp	\$18.95 per dozen
Stilton and Peach Compote Tart	\$16.95 per dozen
Thai Beef Tenderloin on Cucumber rounds	\$19.95 per dozen
Vietnamese Salad Rolls	\$18.95 per dozen
• With chicken	\$24.95 per dozen
• With shrimp	\$29.95 per dozen

HOT Hors d'oeuvres

Beef Satay, served with chutney	\$16.95 per dozen
Chicken Satay, served with chutney	\$16.95 per dozen
Coconut Shrimp	*market value
Tandoori Chicken Skewers	\$16.95 per dozen
Lamb Chop Lollipops	*market value
Lollipop Chicken Wings, Honey Garlic or Jerk	\$16.95 per dozen
Pulled Pork Quesadillas	\$24.95 per dozen
Mac and Cheese Croquettes, with house ketchup.....	\$15.95 per dozen
Meatballs, Sweet and Sour Beef or Teriyaki Chicken	\$15.95 per dozen
Minced Mushroom Tarts, with gorgonzola or chevre	\$16.95 per dozen
Mini Crab Cakes	\$16.95 per dozen
Mini Grilled Cheese, served with house ketchup.....	\$16.95 per dozen
Mini Lobster Grilled Cheese	\$34.95 per dozen

HOT Hors d'oeuvres (continued)

Mini Pizza triangles	\$15.95 per dozen
• Margherita, Mushroom, Potato-Bacon	
Mini Pizza triangles	\$16.95 per dozen
• Pancetta-Fig, Chicken Pesto; Prosciutto-sundried tomato	
Mini Quiches	\$15.95 per dozen
• asparagus-swiss, brie-leek, Lorraine, feta-spinach	
Mini Reubens, Montreal smoked meat, sauerkraut, swiss cheese ...	\$24.95 per dozen
Mini Sausage Rolls	\$15.95 per dozen
Sweet Potato Pancakes	\$15.95 per dozen
Thai Chicken Pot Stickers	\$15.95 per dozen
Vegetarian Samosa with Mango Chutney	\$16.95 per dozen
Vegetarian Spring Rolls	\$15.95 per dozen
• Gluten Free	\$15.95 per 10 pcs
Walnut Crusted Camembert Fritters	\$18.95 per dozen

Sandwich Platters

Tea Sandwiches, minimum order of 4 dozen	\$17.95 per dozen
• egg, tuna, devilled ham, vegetarian	
Mini Panuzzo Deli Sandwiches	\$22.95 per dozen
• roast beef, ham, turkey	
Breakfast Platter, min. order 4 people (3 pcs per person)	\$8 per person
• Assorted breakfast burritos (egg and bacon, egg and cheddar), mini-bagels with smoked salmon and cream cheese	
Beef Sliders, with mixed greens and house ketchup	\$24.95 per dozen
Chicken Sliders, with Asian slaw	\$24.95 per dozen
Ciabatta Sandwiches, (2 pcs/person) min. order 8 people	\$7 per person
• deli or vegetarian; greens, condiments, cheese	

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Platters

Small serves 8-15; Large serves 15-25

Vegetable	small	\$55
Farm-fresh selection of vegetables, served with 2 dips	large	\$75
Fruit	small	\$55
Artfully arranged selection of the finest fresh fruit	large	\$75
Cheese	small	\$60
Selection of cheeses garnished with grapes and berries	large	\$80
Charcuterie	small	\$70
Selection of pates and cured meats, aged cheese, nuts and preserves	large	\$90
Dips and Spreads Platter, serves 15-20		\$60
Pita and grilled focaccia breads with Hummus, Baba Ganouj and Tzatziki dips, garnished with Kalamata olives and Feta		
Antipasto Platter, serves 10		\$80
Grilled and marinated vegetables, 10 extra-large shrimp, and a selection of cured meats		

Shrimp Platters

Extra-large tiger shrimp served with lemon wedges and cocktail sauce

- 24-pc platter \$80
- 36-pc platter \$120
- 48-pc platter \$160

Platters (continued)

Cold Smoked Salmon Platter, 1 lb	\$85
Hand-sliced cold smoked salmon served with capers, red onion, cream cheese; pumpkinseed or baguette included.	
Hot Smoked Salmon Platter, one side, starting at	\$95
A side of Canadian hot-smoked salmon served with capers, red onion and honey mustard.	
Poached Salmon Platter, one side, starting at	\$95
Beautifully garnished with cucumber scales and served with a mustard dill aioli	
Continental Breakfast, min. order of 4 people (3 pcs per person) ...	\$8 per person
Mini croissants, muffins, scones served with butter and preserves	
Fruit Kabobs	\$35 per dozen
Fresh fruit on skewers served with honey yoghurt dip	
Fiesta Platter, serves 15.....	\$55
House-made guacamole, pico de gallo , queso and freshly fried tortilla chips	

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Salads

Caesar Salad	\$5.25 per person
Romaine lettuce with bacon, homestyle croutons, Parmesan Reggiano, and our House dressing	
Spinach Salad	\$5.75 per person
Baby spinach, berries, candied Pecans, Feta cheese and Strawberry Vinaigrette	
Arugula Salad	\$5.75 per person
Arugula, Grilled Portobello mushrooms, goat cheese and Red Wine Vinaigrette	
Three Leaf Salad	\$3.95 per person
Baby Greens with Oranges, Toasted Almonds and Balsamic Vinaigrette	

Mains

Selections are oven-ready with re-heating recommendations included.

• Beef (minimum order 4 people)

Grilled Beef Tenderloin, with Madeira or Peppercorn Sauce.....	\$30 per person
o Mushroom-stuffed	\$34 per person
Beef Wellington, with Madeira or Peppercorn Sauce	\$35 per person
Aged Striploin Roast	\$20 per person
Served with Yorkshire Pudding and Brandy Peppercorn Sauce	
Slow Braised Beef Brisket, with Sweet Onion Mushroom Jus	\$18 per person
Roast Beef au Jus	\$15 per person
Thinly sliced roast beef with caramelized onions	
Beef Bourguignonne	\$14 per person
Beef Stroganoff	\$16 per person

• Poultry

Stuffed Chicken Supreme	\$16 per person
Choice of stuffing: porcini mushroom & sausage, sundried tomato & ricotta, or spinach & feta	
Chicken Ballotine	\$14 per person
Boneless chicken quarter stuffed with seasoned wild rice	
Sweet Onion Mustard Braised Chicken Breast	\$14 per person
Chicken Cacciatore, Marsala, Marengo	\$13 per person

Mains (continued)

Chicken Curry	\$12 per person
Butter Chicken	\$12 per person
Chicken Chili	\$11 per person
Semi Boneless Cornish Hen, marinated and grilled	\$18 each
Semi Boneless Stuffed Cornish Hen, wild rice and cranberries ...	\$23 each

• Lamb and Pork (minimum order 4 people)

Roasted Leg of Lamb, served with a Port Leek Jus	\$18 per person
Lamb Curry	\$15 per person
Bourbon Glazed Pork Loin Chop, with sweet onion apple chutney .	\$13 per person

• Fish

Grilled Branzino, with lemon and herbs	\$20 each
Grilled Salmon with Mango Slaw	\$20 per person
Salmon Wellington - farmed	\$21 per person
Salmon Wellington – organic	\$34 per person

• Vegetarian (minimum order 4 people)

Eggplant Parmesan	\$12 per person
Vegetarian Curry.....	\$12 per person

• Pasta and Pizza

Vegetarian or Beef Lasagna	\$12 per person
Macaroni and Cheese, plain	\$10 per person
o With Bacon	\$12 per person
o With Lobster and Bacon	\$14 per person
Spaghetti aglio e olio, sautéed garlic, EVOO	\$6 per person
Penne with Tomato Basil Sauce	\$6 per person
Penne with Vodka Sauce	\$8 per person
Pizzas, thin crust, approx. 8”	starting at \$11 per person
Flavours include Fig-Pancetta, Truffle-Mushroom, Margherita, Chicken Pesto, and more	

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Sides

Roasted Red Potatoes	\$3.50 per person
Roasted Fingerling Potatoes	\$3.95 per person
Scalloped Potatoes	\$5.00 per person
Garlic Mashed Potatoes	\$4.25 per person
Buttermilk Mashed Potatoes	\$4.25 per person
Truffle Mashed Potatoes	\$5.00 per person
Wild Rice Pilaf	\$3.50 per person
Lentil Pilaf	\$3.50 per person
Heirloom Glazed Carrots	\$3.95 per person
Roasted Root Vegetables	\$4.25 per person
Green Beans Almondine	\$4.50 per person
Medley of Seasonal Vegetables	\$4.00 per person
Gourmet Medley of Vegetables	\$4.95 per person
Bread Service (dinner rolls, condiments)	starting at \$2.75 per person

Sweets

Assorted Squares	\$21 per dozen
Brownies, pecan butter tart, cheesecake, and more	
o Gluten free assortment	\$24 per dozen
Mini Cupcakes, minimum order 2 dozen per flavour	\$20 per dozen
Chocolate, vanilla, carrot and more	
o Gluten free	\$24 per dozen
Brownie Lollypops	\$25 per dozen
Chocolate-coated brownie on a lollypop stick	
Chocolate Dipped Strawberries	\$20 per dozen

Sweets (continued)

Dena's Cakes, Vanilla, Chocolate, Carrot, Banana Caramel, Lemon Raspberry and more!

- o 6" cakes, serves 6-8 starting at \$25
- o 9" cakes, serves 12 starting at \$60
- o ¼ Slab, serves 20 starting at \$75
- o ½ Slab, serves 40 starting at \$150
- o Full Slab, serves 60 starting at \$225

Trifle, in your bowl or ours starting at \$60
Sherry-soaked sponge cake, custard, raspberry jam, fresh fruit and whipped cream

Tiramisu, in your bowl or ours starting at \$60
Espresso and Kahlua-soaked lady fingers, mascarpone, whipped cream and cocoa

Cheesecakes, New York Style in a variety of flavours

- o 6" cake, serves 6-8 starting at \$30
- o 9" cake, serves 12 starting at \$65

Seasonal Fruit Crisps and Cobblers starting at \$8 per person
Apple, strawberry rhubarb and blueberry-peach (seasonal availability)

Gluten Free available at an additional cost. Please call to inquire.

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