



LORD ELGIN

**BREAKFAST MENU**

Please note the below breakfast menus are serve buffet style for a minimum of 10 people. You may ask to have the options plated should you be less than 10 people.

**THE BAGEL BREAK**

*Chilled Fruit Juices*  
*Fresh Bagels with Assorted Cream Cheese*  
*Coffee, Tea and Decaf*  
*Assorted Low Fat Yogurt*  
**\$ 9.50**

**THE CAFE**

*Chilled Fruit Juices*  
*Cinnamon Scones and Mini Muffin Loaves*  
*Sliced Seasonal Fruit*  
*Coffee, Tea and Decaf*  
**\$11.50**

**THE CONTINENTAL**

*Chilled Fruit Juices*  
*Bakers Basket of Danish, Croissant and Muffins*  
*Butter and Preserves*  
*Assorted Cereal with 2% Milk*  
*Sliced Fresh Fruit*  
*Coffee, Tea and Decaf*  
**\$13.00**

**THE RISE & SHINE**

*Yogurt Fruit Frappés*  
*Sliced Fresh Fruit*  
*Canadian Cheese Platter*  
*Cinnamon French Toast with Maple Syrup*  
*Crisp Bacon or Sausage*  
*Potato Latkes*  
*Coffee, Tea and Decaf*  
**\$ 13.50 / per person**

**THE HEALTH CLUB BREAKFAST**

*Orange or Grapefruit Juice*  
*Low Fat Yogurt*  
*Granola with Sun Dried Fruit*  
*Sliced Seasonal Fresh Fruit*  
*Coffee, Tea and Decaf*  
**\$ 13.50**

**FULL BREAKFAST BUFFET**

*Chilled Fruit Juices*  
*Scrambled Eggs*  
*Bacon, Sausage and Ham (Choice of Two)*  
*Home Fries*  
*Bakers Basket of Croissants, Danish and Muffins*  
*Butter & Preserves*  
*Assorted Cereal with 2% Milk*  
*Low Fat Yogurt*  
*Sliced Fresh Fruit*  
*Coffee, Tea and Decaf*  
**\$ 16.00**

**ENGLISH BREAKFAST BUFFET**

*Chilled Orange, Grapefruit & Cranberry Juice*  
*Cheddar Scones with Butter & Preserves*  
*Seasonal Fruit Salad*  
*Grilled Peameal Bacon and Scrambled Eggs on*  
*Toasted English Muffins with Hollandaise Sauce*  
*Coffee, Tea and Decaf*  
**\$ 16.00**

**A LA CARTE SELECTIONS**

Prices Indicated Are Per Person

<i>Add Sliced Fresh Fruit to Any Breakfast</i>	\$3.00
<i>Smoked Salmon</i>	\$5.00
<i>Individual Yogurts</i>	\$3.00
<i>Assorted Cereal</i>	\$3.00
<i>Bagels and Cream Cheese</i>	\$4.00
<i>Deli Cold Cut Platter</i>	\$4.25
<i>Domestic Cheese Tray</i>	\$5.95

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**COFFEE BREAK PACKAGES**

**The Rapido**

*Chilled Fruit Juices  
Assorted Soft Drinks  
Coffee, Tea & Decaf  
Gourmet Cookies*  
**\$ 7.00 / per person**

**Vitamin "C"**

*Chilled Citrus Juices  
Coffee, Tea & Decaf  
Sliced Seasonal Fruit*  
**\$ 8.00 / per person**

**Mini Continental**

*Coffee, Tea & Decaf  
Muffins & Danish with Butter & Preserves  
Sliced Seasonal Fruit*  
**\$ 8.00 / per person**

**Health Break**

*Chilled Fruit Juices  
Coffee, Tea & Decaf  
Whole Fresh Fruit, Low Fat Yogurt, Granola Bars*  
**\$ 8.00 / per person**

**Summertime Cooler**

*Ice Cold Lemonade, Refreshing Iced Tea  
Assorted Ice Cream Bars*  
**\$ 8.00 / per person**

**The Rap Up**

*Chilled Fruit Juices  
Coffee, Tea & Decaf  
A Selection of Cheese & Crackers  
Vegetable Crudités with Herb Dip*  
**\$9.50 / person**

**TO COMPLEMENT YOUR BREAK**

<i>Thermos of Coffee, Tea or Decaf (serves 10 cups)</i>	\$23.00
<i>Herbal Tea (serves 10 cups)</i>	\$23.00
<i>Fruit Juice (60 ounce pitcher)</i>	\$18.00
<i>Fruit Juice Bottles</i>	\$3.00
<i>Soft Drinks</i>	\$3.00
<i>Perrier Water</i>	\$4.00
<i>Pastries, Muffins &amp; Croissants</i>	\$24.00 Doz. \$13.00 ½ Doz.
<i>Bagels &amp; Cream Cheese</i>	\$4.00
<i>Nutri Grain Bars</i>	\$3.00
<i>Individual Yogurt</i>	\$3.00
<i>Assorted Gourmet Cookies</i>	\$22.00 Doz.
<i>Domestic Cheese &amp; Crackers</i>	\$7.00 Per Person
<i>Assorted French Pastries</i>	\$37.00 Doz
<i>Whole Fresh Fruit</i>	\$2.25 Per Piece
<i>Ice Cream Bars</i>	\$4.50
<i>Decadent Chocolate Brownies</i>	\$3.00

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### **WORKING LUNCHES**

**All working lunches include a selection of soft drinks, coffee and tea.**

#### **MENU #1**

*Soup of the Day*  
*Crisp Vegetable Crudités with Herb Dip*  
*Assorted Deli Sandwiches: Kaisers, Pumpernickel and*  
*Marble Rye with Turkey, Black Forest Ham, Roast Beef,*  
*Egg Salad, Tuna Salad & Grilled Vegetable Fillings*  
*Assorted Dessert Squares*  
**\$ 18.50 / per person**

#### **MENU #2**

*Santa Fe Caesar Salad*  
*Chicken Fajitas*  
*Salsa, Guacamole, Shredded Cheese & Sour Cream*  
*Mexican Rice*  
*Apple Caramel Cake*  
**\$ 19.00 /per person**

#### **MENU #3**

*Minestrone Soup*  
*Crisp Vegetable Crudités with Herb Dip*  
*Deli Style Focaccia Sandwiches*  
*Chocolate Banana Cake*  
**\$ 19.00 / per person**

#### **MENU # 4**

*Garlic Bread & Caesar Salad*  
*Traditional or Vegetarian Lasagna*  
*Sacher Cake*  
**\$ 19.25 / per person**

#### **MENU #5**

*Garden Salad & Pasta Salad*  
*Assorted Flavored Flour Tortilla Wraps with*  
*Mediterranean, Chicken Caesar & Oriental Beef Fillings*  
*Lemon Coconut & Chocolate Squares*  
**\$ 21.00 / per person**

#### **MENU #6**

*Potato Salad & Garden Salad*  
*Hot Roast Beef Sliced on Fresh Baguette*  
*With Horseradish & Dipping Sauce*  
*Chocolate Truffle Cake*  
**\$21.00 / per person**

#### **MENU #7**

*Tomato, Cucumber and Fresh Dill Salad*  
*Garden Salad*  
*Beef Stroganoff with Seasoned Egg Noodles*  
*Vegetable Medley*  
*Double Lemon Tart*  
**\$ 21.00 / per person**

#### **MENU #8**

*Oriental Carrot Salad, Garden Salad*  
*Asian Style Chicken Stir-Fry*  
*Steamed White Rice*  
*Vegetarian Spring Rolls*  
*Fortune & Canadian Cookies*  
**\$ 21.00 / per person**

#### **MENU #9**

*Caesar Salad, Toasted Bruchetta*  
*Chicken Florentine in Parsley Butter Sauce*  
*Vegetable Medley*  
*Rosemary Wedge Potatoes*  
*Tiramisu Cake*  
**\$ 21.00 / per person**

#### **MENU #10**

*Fresh Vegetables with Tatziki Dip*  
*Greek Salad*  
*Pita Wedges*  
*Pork Souvlaki*  
*Rice Pilaf Oreganotte*  
*Baklava Assortment*  
**\$ 21.00 / per person**

#### **MENU #11**

*~Artisans Luncheon~*  
*Grilled Vegetable Pasta Salad*  
*Rosemary Focaccia and Pork*  
*Olive Boule and Roast Beef*  
*Sunflower Loaf with Chicken*  
*Marble Rye and Cipicola Sandwiches with a Variety of*  
*Cheeses and Condiments*  
*Date & Fruit Squares*  
**\$ 22.50 / per person**

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**PLATED LUNCHEONS**

**Luncheons require a minimum of twenty (20) people**

Luncheons are served with freshly baked rolls & butter & coffee or tea.

**Luncheon #1**

*Won Ton Soup  
Thai spiced Chicken on Bok Choy,  
Mixed Vegetables & Cilantro Rice  
Fresh Fruit Cup  
Fortune Cookies*  
**\$23.95**

**Luncheon #4**

*Sweet Potato & Ginger Soup  
Chili & Lime Seared Turkey on  
Garlic Mashed Potatoes with  
Broccoli & Cauliflower Spears  
Assorted Fruit Squares*  
**\$23.95**

**Luncheon #7**

*Melon Coleslaw  
Roast Loin of Pork with Grilled  
Apple & Calvados Sauce on  
Whipped Sweet Potato Mash  
Cheese Cake Square with Fruit  
Coulis*  
**\$25.75**

**Luncheon #2**

*Baby Field Greens with Roasted  
Garlic Vinaigrette  
Maple & Pecan Crusted Salmon on  
a Herb Rosti with Asparagus and  
Mixed Vegetables  
Strawberry Mousse Cake*  
**\$25.50**

**Luncheon #5**

*Spinach & Mandarin Salad with  
Grapefruit Vinaigrette  
Stuffed Sole with a Baby Shrimp  
Sauce  
Julienne Vegetables  
Blueberry Mousse Cake*  
**\$24.50**

**Luncheon #8**

*French Tomato Soup  
Skewered Chicken or Shrimp on a  
Summer Squash Risotto with Dill  
& Tarragon Cream Sauce  
Chocolate Truffle Cake*  
**\$ 25.95**

**Luncheon #3**

*Caesar Salad or Soup of the Day  
Spinach Cannelloni with  
Bolognese Sauce  
Garlic Toasted Baguette  
Tiramisu*  
**\$22.50**

**Luncheon #6**

*Cream of Mushroom Soup with  
Chives  
Roast Sirloin Tip of Beef with  
Madera Sauce  
Rosemary Wedge Potatoes  
Roasted Root Vegetables  
Café Latté Cake*  
**\$26.95**

**Luncheon #9**

*The Vegetarian  
Parsnip & Apple Soup  
Piedomies Peppers on Curried  
Vegetable Rice  
Duo of Sorbet*  
**\$ 25.50**

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**LUNCHEON BUFFET**

(MINIMUM 40 GUESTS)

**\$28.50**

**ROLLS & BUTTER**

**SOUP OF THE DAY**

**CHOICE OF TWO SALADS**

*Roasted Vegetable Pasta with Feta Cheese*  
*Spinach, Mushroom & Romaine with Creamy Lemon Dressing*  
*Mixed Leaf Salad with Italian or Balsamic Dressing*  
*Apply & Melon Coleslaw*

*Additional Salad: \$2.00 per person*

**CHOICE OF TWO ENTREES**

*Grilled Chicken Florentine with Lemon and Leek Sauce*  
*Beef Tenderloin Tip Hunters Stew with shallot Infused Cous Cous*  
*Cheese Tortellini with Sundried Tomato, Zucchini, Green Onion and Oka Cheese Sauce*  
*Baked Salmon with Pesto Sauce*  
*Chicken or Baby Shrimp Stir Fry*  
*Apricot & Plum Stuffed Loin of Pork with Pink Peppercorn Sauce*

*Additional Entrée: \$3.00 per person*

**CHOOSE ONE SIDE**

*Herb Roasted Potatoes*  
*Parisienne Potatoes*  
*Whipped Potatoes*  
*Rice Pilaf*

**SEASONAL VEGETABLE MEDLEY**

**~SWEET TABLE~**

*Assortment of Cakes, Pies and Pastries*  
*i.e. Chocolate Mousse Cake, Strawberry Mousse,*  
*Cheese Cake, Pecan Torte, Country Apple Tart*

**COFFEE, TEA or DECAF**

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**PLATTERS AND EXTRAS**

<i>Jumbo Shrimp Cocktail with Vodka Tomato Sauce (50 pieces)</i>	<b>MARKET PRICE</b>
<i>Antipasto Platter (25 people)</i>	<b>\$92.00</b>
<i>Smoked Salmon Platter (20 people)</i>	<b>\$127.00</b>
<i>Traditional Cocktail Sandwiches (48 peices)</i>	<b>\$55.00</b>
<i>Nachos &amp; Salsa</i>	<b>\$10.00</b>
<i>Pretzels, Chips or Bits &amp; Bites</i>	<b>\$6.00</b>
<i>Vegetable Crudities with Herb Dip</i>	<b>\$4 / person</b>
<i>Canadian Cheese &amp; Crackers Platter</i>	<b>\$7 / person</b>
<i>International Cheese with Baguettes</i>	<b>\$9 / person</b>
<i>Canadian &amp; International Cheese Tray</i>	<b>\$8 / person</b>
<i>Sliced Seasonal Fruit Platter</i>	<b>\$5 / person</b>
<i>Dessert Squares</i>	<b>\$29 / dozen</b>
<i>French Pastry</i>	<b>\$37 / dozen</b>
<i>Gourmet Cookies</i>	<b>\$22 / dozen</b>

**FULL DAY MEETING PACKAGES**

(Minimum 20 people)

**CONTINENTAL BREAKFAST**

CHILLED FRUIT JUICES  
DANISH, CROISSANTS AND MUFFINS  
SELECTION OF BREAKFAST CEREALS & 2%MILK  
SLICED SEASONAL FRUIT  
BUTTER & PRESERVES  
COFFEE, TEA & DECAF

**MIDMORNING BREAK**

COFFEE & TEA REFRESH

**WORKING LUNCH MENU 1 TO 11**

**AFTERNOON BREAK**

COFFEE, TEA, SOFT DRINKS & COOKIES

**ADD \$20.00 TO LUNCH PRICE**



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## PLATED DINNERS

Dinners include fresh bread, seasonal vegetables and coffee or tea.

Please select one menu from the following

### Dinner #1

*Leek & Corn Chowder  
Vegetable Strudel on an Oyster  
Mushroom Sauce  
Blueberry Yogurt Tart*  
**\$29.95**

### Dinner #4

*Goat Cheese in Phylo on Mesclun  
Mix with Lime Herb Oil  
Stuffed Chicken Supreme with  
Bacon, Mushrooms and  
Caramelized Onions with Sweet Red  
Pepper Coulis  
Grand Marnier Mousse*  
**\$32.95**

### Dinner #7

*Shrimp Chowder with Chive Cream  
Seared Sirloin of Beef with  
Cabernet Sauce on Herbed  
Parisienne Potatoes  
Cappuccino Cheesecake*  
**\$35.50**

### Dinner #2

*Spinach & Mandarin Salad  
Drizzled with Balsamic Caramel  
Potato and Basil Crusted Salmon  
with Cherry Tomato Dressing on  
Saffron & Lemon Rice  
Chocolate Hazelnut Caramel Tart*  
**\$31.95**

### Dinner #5

*White Bean and Elephant Garlic  
Soup with Cheddar Croutons  
Moroccan Roasted Leg of Lamb on  
a Crisp Spinach Rosti  
Jamocha Almond Fudge Cake*  
**\$33.95**

### Dinner #8

*Roasted Red Pepper & Apple  
Bisque  
Herb & Pepper Berry Roasted  
Prime Rib with Rosette Potatoes  
and Thyme Yorkshire Pudding  
Raspberry Cheesecake with Mango  
Coulis*  
**\$36.50**

### Dinner #3

*Sweet Potato & Ginger Cream Soup  
Grilled lemon Paillard of turkey on  
Braised Plum & Red Cabbage and  
Lemon Caper Relish  
Chocolate Pecan Tart*  
**\$31.95**

### Dinner #6

*Asian Vegetable Salad with Toasted  
Sesame Seeds  
Char Grilled Pork Chop Stuffed  
with Apple and Sage with a Maple  
and Meaux Mustard Sauce  
Duchess Potatoes  
Almond & Berry Meringue Cake*  
**\$34.50**

### Vegetarian Options

*Mediterranean Baked Vegetables in  
Phylo Crust  
~  
Date & Almond Cous Cous with  
Curried Vegetable Stew  
~  
Peidornian Peppers on Jasmine  
Lemon Rice  
~  
Forest Mushroom Stew Encrouté  
with Squash Risotto  
~  
Zucchini, Sweet Potato & Herb  
Roasti Stack with Coat Cheese and  
Red Pepper Coulis*  
**\$31.95 each**

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## **DINNER BUFFET**

*(Minimum 50 people)*

*Assortment of Breads and Rolls  
Vegetable Crudités with Artichoke Cream Cheese Dip  
Greek, Garden & Pasta Salad*

**Choose one of the following combinations:**

*Roast Sirloin of Beef with Cabernet Sauce  
Southern Baked Chicken with Mango Chutney  
\$34.95*

*Roast Turkey Breast with Savory Stuffing  
Portobello Mushroom Ravioli with Marinara Sauce  
\$33.95*

*Prime Rib of Beef au Jus  
Herb Grilled Chicken Breast with Artichoke & Leek Sauce  
\$38.95*

*Apricot Stuffed Loin of Pork  
Paupette of Vegetable Stuffed Sole with Dill Cream Sauce  
\$36.95*

*Chicken Supreme with Chablis Herb Sauce  
Penne Pasta Pomodoro Basilico  
\$35.95*

*Chicken Scaloppini Provencal  
Sesame Crusted Salmon with Honey, Lime and Soya Sauce  
\$36.95*

*Braised Lamb Shanks with Roasted Garlic, Mint and Chive Sauce  
Pan Seared Rainbow Trout with Red Wine Hollandaise  
\$37.95*

*Seasonal Vegetables  
Herb Roasted Potatoes or Rice Pilaf*

*A grand Finale of Assorted Classic Cakes, Pies  
and  
Sliced Fresh Fruit.*

*Coffee, Tea or Decaf*

**Additions:**     *Deli Cold Cut Platter*             **\$4.25/person**  
                         *Domestic Cheese Tray*             **\$5.95/person**

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## HORS D'OEUVRES

### SUSHI SELECTION

*Maki, Hosomaki, Nigiri*

**\$29.50/dozen**

### COLD CANAPES ~ \$25.95 per dozen

*Beef & Watercress Tortilla Rolls*

*Herb and Cream Cheese Stuffed Cherry Tomatoes*

*Smoked Salmon & Caper Cream Cheese Pinwheels*

*Sundried Tomato & Cheese on Rye Bites*

*Stuffed Mushroom Caps*

### HOT CANAPES ~ \$25.95 per dozen

*Honey Lime and Sesame Salmon Bites*

*Toasted Tomato & Basil Bruschetta*

*Mini Spicy Crab Cakes with Chili Mayo*

*Parmesan Pesto Pin Wheels*

*Bacon Wrapped Dates & Bananas*

*Black Bean Quesadillas with Sour Cream Salsa Dip*

*Teriyaki Beef Skewers*

### SPECIALTY SELECTIONS

#### COLD ~ \$27.95 per dozen

*Savory Pesto Mini Cheesecakes*

*Mango Chicken Salad in Phylo Cups*

*Smoked Salmon Rosettes on Herbed Tea Biscuit*

*Chicken Paté on Melba Rounds*

*Cucumber Rolls with Shrimp or Smoked Salmon*

#### HOT ~ \$27.95 per dozen

*Apple & Mushroom Crostini*

*Tempura Chicken Tenders with Wasabi Mayo*

*Coconut Battered Shrimp with Chili Marmalade*

*Mini Filet of Beef Wellington*

*Escargots with Garlic Butter En Croute*

*Spanokopita Triangles*

*Filo Baked Camembert with Rosemary & Cranberry Gelée*

*Salsa & Cheese Stuffed Olives*

**Minimum order 2 dozen per item.**

**Hors d'oeuvres must be selected at least 14 days prior to the event date to guarantee selections.**

**We recommend 6 to 8 hors d'oeuvres per person  
per hour for receptions.**

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## WINE SELECTION

### WHITE

<i>Stoneleigh, Sauvignon Blanc</i>	\$29.00
<i>Henry of Pelham 'Non Oaked' Chardonnay</i>	\$26.00

### RED

<i>E&amp;J Gallo, Sierra Valley Cabernet Sauvignon</i>	\$26.00
<i>Henry of Pelham Baco Noir</i>	\$28.00
<i>Yellow Tail Shiraz</i>	\$28.50

## HOST BAR

<i>Domestic beer</i>	\$4.75
<i>Wine by the glass</i>	\$5.75
<i>Liquor -1 oz.</i>	\$4.75
<i>Caesars</i>	\$5.50
<i>Soft drinks</i>	\$2.00
<i>Juice</i>	\$2.25
<i>Perrier Water</i>	\$3.00

*Host bar prices are subject to 10% PST,  
7% GST and 15% service charge*

## CASH BAR

<i>Domestic beer</i>	\$5.50
<i>Wine by the glass</i>	\$6.75
<i>Liquor -1 oz.</i>	\$5.50
<i>Caesars</i>	\$5.50
<i>Soft drinks</i>	\$2.50
<i>Juice</i>	\$2.75
<i>Perrier Water</i>	\$3.50

*Cash bar prices include all applicable taxes.*

*Should sales be less than \$100.00 per hour,  
a bartender fee will apply  
\$15.00 /hour, minimum 4 hours.*

## PUNCH

*(serves 40 glasses)*

<i>Fruit punch</i>	\$60.00
<i>Wine punch</i>	\$85.00
<i>Champagne punch</i>	\$95.00
<i>Tropical rum punch</i>	\$100.00
<i>Fountain rental</i>	\$50.00

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