

## COFFEE BREAK

Coffee (regular or decaffeinated).....	\$2.25
per gallon.....	\$36.00
Tea.....	\$2.25
Milk per glass.....	\$2.25
Milk per jug.....	\$12.75
Fruit juices per glass (orange, grapefruit, apple).....	\$3.25
Fruit juices per jug (orange, grapefruit, apple).....	\$17.00
Tomato juice, vegetables or clamato per jug.....	\$15.75
Various soft drinks (300 ml).....	\$2.25
Mineral water (200 ml).....	\$3.25
Mineral water (750 ml).....	\$6.90

**One jug serves approximately 10 glasses/One gallon serves approximately 30 cups**

## SNACKS (service for 10 pers.)

Seasonal fresh fruits in a basket.....	\$32.00
Seasonal sliced fresh fruits on a platter.....	\$42.00
Assorted raw vegetables and dip.....	\$27.00
Basket of chips, peanuts and pretzels.....	\$20.50
Assorted cookies per dozen.....	\$20.50
Assorted tea cakes platter with butter and preserves.....	\$19.00
Assorted french pastries per dozen.....	\$32.00
Fruits, cheese and crackers (3 ounces per pers.).....	\$45.00

*Taxes and gratuities not included  
Prices are subject to change without notice*

## **BREAKFAST BUFFET (10 PERS. AND MORE)**

### **THE HEALTHY**

**Choice of assorted fruit juices:  
Orange, apple & grapefruit**

**Variety of baked goods (2 per person)**

**Butter and preserves**

**Coffee, tea**

**\$7.95/pers.**

### **THE ENGLISH**

**Choice of assorted fruit juices:  
Orange, apple & grapefruit**

**Toast and baked goods**

**Traditional scrambled eggs**

**Bacon & sausages**

**Sautéed home fried potatoes**

**Butter and preserves**

**Coffee, tea**

**\$12.95/pers.**

### **AFTERNOON BUFFET "THE JARDINIER"**

**Assorted soft drinks (300 ml)**

**Variety of home made cookies**

**Selection of afternoon tea cakes**

**Seasonal sliced fresh fruits**

**Coffee, tea**

**\$8.95/pers.**

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## **BREAKFAST BUFFET (30 PERS. AND MORE)**

### **“THE EXECUTIVE”**

*Assorted yoghurts*  
*Variety of baked goods and toast*  
*Assorted cold cereals & Milk*  
*Variety of cakes and tea biscuits*  
*Choice of assorted juices: orange, apple and grapefruit*  
*Platter of fresh cut seasonal fruits*  
*Traditional scrambled eggs*  
*Garnished omelette (prepared at the buffet)*  
*Sausages, bacon and potatoes*  
*Buttermilk pancakes with maple syrup*  
*Butter and preserves*  
*Coffee, tea*  
**\$17.95/pers.**

### **“FEW EXTRAS”**

*Bite size cheddar cheese for 10 pers.*  
**\$21.00**

*Croissants served with preserves and butter*  
**\$20.00 per dozen**

*Assorted muffins*  
*served with butter and preserves*  
**\$20.00 per dozen**

*Cinnamon and raisin danish*  
*served with butter and preserves*  
**\$20.00 per dozen**

*Chocolatine served with preserves and butter*  
**\$20.00 per dozen**

*Assorted yogurts*  
**\$2.25 each**

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## LIGHT LUNCH BUFFET (10 PERS. AND MORE)

SELECTION "A"	SELECTION "B"	SELECTION "C"
<i>Assorted raw vegetables &amp; dip</i>	<i>Assorted raw vegetables &amp; dip</i>	<i>Assorted raw vegetables &amp; dip</i>
<i>Potato or pasta salad</i>	<i>Potato or pasta salad</i>	<i>Potato or pasta salad</i>
<i>Green salad with house dressing</i>	<i>Green salad with house dressing</i>	<i>Green salad with house dressing</i>
<i>Cheddar cheese and crackers</i>	<i>Cheddar cheese and crackers</i>	<i>Cheddar cheese and crackers</i>
<i>Variety of garnished sandwiches on French Baguettes "1½ sand./pers."</i>	<i>Cold cuts platter</i>	<i>Quiche Lorraine</i>
	<i>Pâté platter</i>	<i>Vegetarian Quiche</i>
	<i>French baguette and butter</i>	<i>Assorted french pastries</i>
<i>Assorted french pastries</i>	<i>Assorted french pastries</i>	<i>Coffee, tea</i>
<i>Coffee, tea</i>	<i>Coffee, tea</i>	
<b>\$16.95/pers.</b>	<b>\$18.95/pers.</b>	<b>\$19.95/pers.</b>

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**HOT & COLD LUNCH BUFFET (30 PERS. AND MORE)**

**SELECTION "A"**

**SELECTION "B"**

*Soup of the day*

*Assorted raw vegetables and dip*

*Potato salad*

*Italian pasta salad*

*Green salad with house dressing*

**CHOICE OF HOT MEALS (1 SELECTION):**

*Stuffed chicken with broccoli and cheddar  
cheese*

*Braised sliced beef Goulash*

*Ricotta tortellini with mushrooms and  
pesto Sauce*

*Trout fillet with capers and lemon*

*Fresh vegetables and potatoes*

*Assorted French pastries and Fruit Salad*

*Coffee, tea*

**\$19.95/pers.**

**\$21.95/pers.**

**\*\*\* For any extra hot selection, a \$6.00/pers. to be added.**

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## LUNCH

All our lunch menus “plate service” includes:

**Soup of the day**

or

**Seasonal salad**

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**Pastry of the day or fruit pie**

□□□□

**Bread and butter**

□□□□

**Coffee, tea**

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1. **Vegetable fazzoletti in a creamy porto sauce**.....\$17.95
2. **Pan-fried Tilapia fillet “Dugléré”** .....\$19.95
3. **Rotollo Milanaise with a creamy tomato sauce**.....\$18.95
4. **Grilled lamb cutlet with fried onions & rosemary sauce** .....\$22.95
5. **Poached Salmon fillet with Shrimps and Mushroom sauce**.....\$24.95
6. **Grilled beef mignonette with bordelaise sauce**.....\$26.00
7. **Grilled chicken breast with almond butter** .....\$19.95
8. **Assorted home made quiches (spinach & gouda cheese, “à la provençale”, tomato & basil)**  
.....\$14.50
9. **Stuffed chicken breast with leek & Porto sauce** .....\$20.95

**All our lunch entrees are served with fresh market vegetables  
and a choice of potatoes or rice**

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## DINNER

All our dinner menus “plate service” includes:

*Mixed young lettuce with house dressing*

or

*Traditional Caesar salad*

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*Soup of the day*

□□□□

*Bread and butter*

□□□□

1. *Sautéed chicken breast with julienne of leek and white wine sauce*.....\$22.95
2. *Roasted leg of pork with sweet and sour sauce* .....\$21.95
3. *Salmon fillet on a bed of steamed spinach and lemon butter sauce*.....\$24.95
4. *Roasted leg of lamb with rosemary sauce*.....\$26.95
5. *Veal medallion with a wild mushroom stew* .....\$26.95
6. *Roasted prime rib of beef and its juice* .....\$31.95
7. *Beef medallion with two sauces* .....\$28.95

*Chef's Dessert*

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*Coffee, tea*

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*All our dinner entrees are served with fresh market vegetables  
and a choice of potatoes or rice*

### THE “OPTIONS”

- % *Italian Antipasto* .....\$5.25
- % *Golf shrimp cocktail* .....\$15.00
- % *Smoked salmon* .....\$9.25
- % *Snails stewed in garlic cream* .....\$5.25
- % *Seafood in thin pancake and lobster bisque sauce* .....\$5.25

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## HORS D'OEUVRES

### STANDARD

*Pizza bites*  
*Beef cocktail sausages*  
*Mini vegetarian egg rolls*  
*Croque mini croissant*  
*Mini zucchini and cheese quiches*  
*Chicken cigars*  
*Feta turnover*  
*Vegetables in puff pastry*  
**\$18.00 per dozen**

### INTERNATIONAL

*Dumpling satay chicken*  
*Dim Sum shrimps*  
*Chicken Marocain cigars*  
*Vegetarian samosa*  
*Chicken curry*  
*Vegetarian falafel*  
*Stuffed vine leaves*  
*Spanakopita (spinach & feta cheese)*  
**\$22.00 per dozen**

### DELUXE

*Ricotta & pesto mini croissant*  
*Stuffed mushrooms*  
*Seafood "vol-au-vent"*  
*Beef Wellington pockets*  
*Spicy chicken wings*  
*Chicken brochettes*  
*Crab horns*  
*Smoked salmon and cabbage*  
**\$24.00 per dozen**

### SUSHI

*Japanese sweet omelette*  
*Fresh salmon*  
*Cucumber*  
*Marinated radish*  
*Spicy Seafood*  
**\$26.00 per dozen**

### ADDITIONAL SELECTION

% *Fresh Golf shrimp pyramid (150 pieces).....***\$400.00**  
% *Whole smoked salmon with its garnishes (800 gr.).....***\$110.00**  
% *Cocktail sandwiches platter (10 sandwiches).....***\$35.00**  
% *Cheese and fruit platter (for 10 pers.).....***\$60.00**

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## **BUFFET (75 PERS. AND MORE)**

### **HORS D'OEUVRES**

*Assorted raw vegetables and dip*  
*Egg platter with French dressing*  
*Tomato and mozzarella cheese in Italian dressing*  
*Chef's choice of pâtés and terrines*  
*Assorted marinades*

### **SALADS**

*Mixed seasonal greens and house dressing*  
*Potato salad*  
*Rice and sweet corn salad*  
*Tomato, feta and black olive salad*

*Penne and shrimp salad*  
*Artichoke and two pepper salad*  
*Spicy chickpeas*  
*Couscous salad*

### **COLD CUTS**

*Cold cut mirror (ham, roast beef and turkey)*  
*Deli mirror (smoked meat, mortadella and salami)*

#### **1<sup>st</sup> CHOICE**

*Stuffed chicken breast with leek and Porto sauce*  
*Stuffed fazzoletti with veggies and napolitaine sauce*

**\$26.95/pers.**

#### **2<sup>nd</sup> CHOICE**

*Sauteed veal with two peppers "à la strogonoff"*  
*Fish fillet with capers, lemon and parsley butter*  
*Chicken breast with peas and curry sauce*

**\$29.95/pers.**

#### **3<sup>rd</sup> CHOICE**

*Roast hip of beef "au jus"*  
*Chicken breast with mushroom sauce*  
*Seafood Cardinal*

**\$32.95/pers.**

### **DESSERTS**

*Section of French pastries, pies, fruit salad, cakes and mousses*

*Bread and butter*

□□□□

*Coffee, tea*

□□□□

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# COCKTAIL

## BAR SERVICE:

	Open bar (per drink)	Cash bar
<i>House selection</i>	\$4.50	\$5.75
<i>Premium selection</i>	\$5.25	\$7.00
<i>Aperitif</i>	\$3.50	\$4.50
<i>Digestive</i>	\$5.25	\$7.00
<i>Cognac, Grand Marnier</i>	\$6.00	\$8.00
<i>Canadian beer</i>	\$4.25	\$5.50
<i>Imported beer</i>	\$5.95	\$7.85
<i>Soft drink</i>	\$2.25	\$2.75
<i>Mineral water</i>	\$3.25	\$4.00
<i>Wine per glass</i>	\$5.25	\$6.50
<i>Wine per litre</i>	\$27.00	\$34.50
	<i>(Taxes and gratuities not included)</i>	<i>(Taxes and gratuities included)</i>

## COCKTAILS PER GALLON:

<i>The Mimosa (champagne and orange juice)</i> .....	\$95.00
<i>Island Punch (rum or vodka and fruit juice)</i> .....	\$95.00
<i>Sangria (red wine, rum, soda and fruits)</i> .....	\$85.00
<i>House Kir (cassis and champagne)</i> .....	\$85.00
<i>Fruit Juice Punch</i> .....	\$55.00
<b>1 gallon = 32 servings</b>	
<i>(Taxes and gratuities not included)</i>	

## BAR SERVICE PER BOTTLE:

** <i>House selection (40 oz)</i> .....	\$95.00
** <i>Premium selection (40 oz)</i> .....	\$110.00
** <i>Chivas Regal (40 oz)</i> .....	\$145.00
** <i>Johnny Walker (black, 40 oz)</i> .....	\$145.00
** <i>Johnny Walker (red, 40 oz)</i> .....	\$125.00
<i>Aperitif</i> .....	\$45.00
<i>Digestive</i> .....	\$120.00
<i>Cognac, Grand Marnier</i> .....	\$150.00

\*\* Prices includes mixes.

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