



Catering Menu Contents

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The Fresh Start

Fresh Fruit and Yogurt Parfait Bar

Make your own with a selection of in-season fruit with your choice of vanilla or strawberry yogurt served with house-made granola. Served with a cut fruit tray.

Choice of:

- Vanilla Yogurt
- Strawberry Yogurt

Mini Pastry Assortment

Assortment of freshly baked pastries served with butter and preserves; includes mini butter croissants, cinnamon rolls, and assorted danishes.

Muffin Basket

A freshly baked assortment of muffins with butter & preserves.

Breakfast Omelet Cups



Farm fresh eggs scrambled with your choice of toppings and baked in a muffin cup. Served with home-fried potatoes.

Choice of:

- Herb and Parmesan
- Bacon and Cheddar
- Spinach Feta

Complete Start

Farm fresh scrambled eggs, crisp bacon OR farmer's sausage OR peameal bacon, and home-fried potatoes.

(Minimum 10 guests)

Egg Muffins

Farm fresh fried egg on a bakery fresh English muffin. Served with home-fried potatoes or cut fruit bowl. (1 sandwich per person)

Choice of:

- Bacon & cheddar cheese
- Bell peppers, sweet onion, mushrooms, baby spinach & tomato



Breakfast à la Carte

Muffins with butter

Assorted yogurt

Assorted bagels with butter and preserves

Croissants with butter and preserves



Deli Creations

Deli Style

A selection of sandwiches and wraps on freshly baked breads and buns or wraps with a variety of fillings and toppings. All items can be prepared as either sandwiches or wraps.

Choice of:

- Roast Beef
- Smoked Turkey
- Black Forest Ham
- Genoa Salami
- Egg Salad
- Tuna Salad

Choice of:

- Canadian Cheddar Cheese
- Swiss Cheese
- Provolone
- No Cheese



Add Half Sandwich

Artisan Sandwiches and Wraps

Minimum order 5 guests.

Selection of sandwiches and wraps on freshly baked bread and buns or tortillas, with a variety of fillings. All items can be prepared as either sandwiches or wraps.

Grilled Chicken Club - Grilled chicken breast, bacon, provolone, lettuce, tomatoes, and roasted garlic aioli

Caprese Antipasto - Prosciutto, tomatoes, provolone, and basil pesto

Maple Glazed Tofu - Maple glazed tofu, sauteed mushrooms, roasted red peppers, and arugula

Roast Beef and Brie - In-house roasted beef with horseradish mayo, sauteed mushrooms, and brie

Chicken Salad - Grilled chicken, onion, and celery in a roasted garlic aioli with lettuce



Add Half Sandwich

Add Side Salad- Mixed Green or Caesar Salad

Healthwise Choices

All-Inclusive Lunch Combo

Whole grain wraps with lean deli meats, tuna, egg salad, and fresh garden vegetables.

Fresh-cut vegetable tray with fat-free dip

Fresh fruit platter for dessert

Infused spa water

Add Chef's Soup of the Day (8oz portion)

Add Chef Salad

Assorted Wraps



Fresh Vegetable Platter with Dip



Fresh Fruit Tray



Salad Sensations

Choose from a selection of composed salads

Chef Salad (V) - Fresh seasonal vegetables with romaine lettuce (local when possible) served with assorted house-made salad dressing

The Classic Caesar Salad (V) – Romaine lettuce, croutons, parmesan cheese, and garlic aioli dressing



Greek Salad (V) - Romaine lettuce, bell peppers, cucumber, red onion, tomatoes, black olives, and feta cheese in a lemon herb dressing

Classic Creamy Potato Salad (V) - Roasted red potato salad with mustard vinaigrette

Mediterranean Chickpea (V) – White balsamic-dressed chickpeas with cucumber, cherry tomato, red onion, black olives, red pepper, and feta



Add a Chicken Breast to any salad

Hot Bowls

Choose our chef's daily inspiration, served with crackers. Minimum order 10 guests.

Chef's Soup of the Day - Our daily, from-scratch creation



Hot bowls are served with fresh dinner rolls. Minimum order 10 guests.

Beef Chili - Made from scratch using local fresh ingredients with just the right level of heat

Teriyaki Chicken - Teriyaki baked chicken on rice pilaf with steamed vegetables

Vegetarian Chili (V) - Made from scratch using local fresh ingredients with just the right level of heat

Vegan Teriyaki Bowl (V) - Teriyaki baked soy chicken on rice pilaf with steamed vegetables



Pizzas

Our pizzas are prepared using fresh ingredients (16 inches round).

Smoky Hawaiian Pizza - Bacon, pineapple, and extra cheese

The Classic Pizza - Pepperoni and cheese

Deluxe Pizza - Pepperoni, mushrooms, and green pepper

BBQ Chicken - Grilled chicken, BBQ sauce, red onion, and roasted red peppers

Greek Pizza (V) - Black olives, red onion, tomato, and feta cheese

Vegetarian Pizza (V) - Tomato, mushroom, sweet peppers, and red onion

Cheesy Garlic Fingers - Garlic butter and mozzarella

Smoky Hawaiian Pizza



BBQ Chicken Pizza



Cheesy Garlic Fingers



Flatbreads

*All our flatbreads are prepared fresh and serve 1-2 people.
Minimum order 5 guests.*

Pesto Grilled Chicken Flatbread - Pesto-marinated grilled chicken, sundried tomato, and goat cheese on pesto sauce base

Mediterranean Flatbread (V) - Marinara sauce, kalamata olives, grilled red onion, feta cheese, and baby arugula

Spicy Honey Prosciutto Flatbread - Crispy prosciutto, caramelized onions, garlic butter, and hot honey drizzle

Margherita Flatbread (V) - Tomato, mozzarella, and basil pesto with a garlic cream sauce

Garden Flatbread (V) - Seasonal vegetables, tomato, arugula, spinach, onion, and peppers

Add Side Salad

- Mixed Green
- Baby Arugula and Spinach
- Caesar Salad



Chef's Table - Hot Buffets

Minimum order 10 guests.

Gourmet Baked Mac & Cheese (V)

Gourmet baked macaroni and cheese with crispy bread crumb topping, a blend of cheeses, bechamel sauce, and elbow noodles.

Add

- Roasted Vegetables
- Bacon
- Buffalo Chicken



Baked Beef Lasagna

Our house-made Bolognese sauce layered between tender lasagna sheets with ricotta, and mozzarella. Served with garlic bread.

Baked Lasagna Blanca (V)

House-made bechamel sauce layered between lasagna sheets with sautéed spinach and mushrooms with mozzarella and parmesan cheeses. Served with garlic bread.

Bruschetta Chicken

Grilled chicken baked with Italian-seasoned diced tomato, red onion, and garlic. Served with roasted potato or herb rice pilaf and roasted vegetables.

Fajita Bar

“Make it your way” chicken and/or beef fajitas served with steamed flour tortillas, salsa, sour cream, roasted peppers and onions, salsa, sour cream, and Mexican cilantro rice pilaf.



Mediterranean Baked Cod

Blue cod fillets oven-roasted with tomatoes, olives, garlic, thyme, and capers. Served with roasted potato or seasoned rice and broccoli.

French Onion Chicken

Fresh Canadian chicken, seared and baked with caramelized onions and provolone. Served with roasted or mashed potato and seasonal vegetables.



Eggplant Rolls (V)

Vegan eggplant rolls stuffed with herb cauliflower couscous with sundried tomato, peppers, and garlic. Topped with a tahini sauce.

Roast Beef

Dijon and herb-crusted roast beef with au jus and served with roasted nugget potatoes and sliced honey carrots.

Chili Lime Salmon

Fresh Atlantic salmon fillet marinated with olive oil, lime juice and chili, pan-seared, garnished with scallions. Served with garlic butter rice.



Coq Au Vin

Classic French coq au vin. Chicken pieces browned until golden, then slowly braised in red wine with carrots, onions, and mushrooms. Served with mashed potatoes.

Dijon & Herb-Crusted Steak with Chimichurri

Canadian round steak marinated sous-vide and seared to perfection. Topped with house-made chimichurri sauce. Served with roast potatoes and seasonal vegetables.

Seasonal BBQ Offerings

Hamburgers

Hamburgers made with 100% local Ontario beef served on a Grainharvest bun with fresh garnish

Cheeseburgers

Hamburgers made with 100% Ontario beef served on a Grainharvest bun with fresh garnish and topped with real Canadian cheddar cheese

Vegetarian Burgers

Vegetarian burgers made from local ingredients and served on a Grainharvest bun with fresh garnish

Sausage on a Bun

Mild Italian sausage grilled to perfection on a Grainharvest bun

To Accompany Your BBQ:

Choose from a selection of freshly made salads

- Chef Salad with House Made Dressings
- Caesar Salad
- Chickpea Salad
- Creamy Potato Salad

Kettle Style Potato Chips served with Homemade Onion Dip

Sliced Fresh Fruit Tray

Basket of Seasonal Whole Fruit

Fresh Baked Cookies



Snacks and Desserts

Afternoon Energy Boosters

Savory Dip Platter

Your choice of 2 house made dips, with pita chips and tortilla chips

- Whipped ricotta with honey. Served with seasoned crostini.
- Spinach & artichoke dip
- Chickpea hummus
- Roasted red pepper hummus
- Broiled feta, tomato, and herb. Served with seasoned crostini.

Pretzel Bites with beer mustard or cheese dip

Kettle Style Potato Chips with homemade onion dip

Whole Fruit - Apples, Oranges, Bananas, and Pears

Assorted Loaf Cakes (sliced) – serves 10

Feta, Tomato, and Herb Dip



Kettle Style Potato Chips



Loaf Cake



Desserts

Fresh baked cookies

Assorted squares, tarts, and pastries

Assorted gourmet tarts, pastries, and scones



Celebration Cakes

Vanilla, Chocolate or Banana Cake

With your choice of:

- Vanilla
- Chocolate
- Cream cheese icing (add \$5.00)

Half slab (20-25 servings)

Full slab (50-60 servings)



Grazing Platters

Charcuterie Board

A rustic display of sliced meats including Prosciutto, Soppressata Sausage, Salami, and dried fruits. Served with crackers & breads.

Domestic Cheese Display with Crackers

A generous mix of popular cheeses like Cheddar, Swiss, and Havarti, and delicate crackers garnished with seasonal fresh and dried fruit.

Small Platter, serves 10-15 people

Large Platter, serves 25-30 people

Fresh Cut Vegetable Crudités with Dips

A variety of crisp fresh veggies for dipping, including carrot and celery sticks, broccoli and cauliflower florets, cucumber, sweet bell peppers, and zucchini. Served with sour cream and dill dip.

Small Tray, serves 10-15 people

Large Tray, serves 25-30 people

Fresh Fruit and Berry Tray

A juicy arrangement of fresh sliced seasonal fruit including cantaloupe, honeydew, pineapple, watermelon, grapes, and strawberries.

Small Tray, serves 10-15 people

Large Tray, serves 25-30 people



Appetizers

Choose from a selection of hot and cold hors d'oeuvres, priced by the dozen.

Pineapple sausage bites with a hazy IPA glaze

Vegetable spring rolls with scallion plum sauce (V)

Bruschetta and feta cheese (V)

Guacamole phyllo cups topped with feta (V)

Cucumber coins with avocado and pomegranate (V)

Pineapple Sausage Bites



Strawberry, Brie, and Basil Skewers



Jerk chicken skewer with roasted garlic aioli

Strawberry, brie, and basil skewers with balsamic drizzle (V)

Mini spanakopita

Fried vegetable gyoza with a soy ginger dip (V)

Cheddar and chive tart (V)

Tortellini skewers, bocconcini, cherry tomato, and marinara

Coconut shrimp with mango cilantro salsa

Fig and goat cheese pinwheels (V)

Fig and Goat Cheese Pinwheels



Red wine braised beef slider, red onion, and arugula

Double-smoked bacon-wrapped chicken parcels

Fried pork and vegetable gyoza with a soy ginger dip

Chipotle chicken slider with a caramelized shallot aioli

Fried Pork and Vegetable Gyoza



Beverages

Hot & Cold Beverages

Fresh Fruit-infused Spa Water (flat rate)

Plant Bean Coffee - 10 cup Carafe

Assorted Varieties of Tea - 5 cup Carafe

Individual Soft Drinks & Juices

Individual Premium Beverages

1.89 L House Made Apple Cider

1.89 L House Made Apple-Cranberry

House Made Hot Chocolate

Alcoholic Beverages

Cave Springs Wine (red or white) – per glass

Cave Springs Wine (red or white) – per bottle

Waterloo Brewing Craft Lager – per tall can

Waterloo Brewing IPA- per tall can

Waterloo Brewing Radler – per tall can

Carlsberg Danish Light – per tall can

Carlsberg Danish Pilsner – per tall can

Seagram Hard Cider – per tall can



Additional Services

Room Set-Up Charges

Pricing will vary based on the requirements of the event. Please inquire for more details.

Reception

Less than 75 guests

More than 75 guests

Seated Meal

Less than 150 guests

More than 150 guests

Linens

Available in black or white.

Tablecloths

120-inch round (seats 8-10)

54 x 120 inch rectangular (six-foot table)

Napkins

Additional Labour

Additional Set Up

IT Support

Additional Cleaning