

## Catering Menu

Last Update – March 1, 2017

Thank you for considering our catering services. We have provided a list of different catering options currently available. We are by no means limited to those items listed below. We would be happy to provide a quote.

### ***Buffet Options***

1 MEAT BUFFET - \$18.95      2 MEAT BUFFET - \$19.95

All of our buffets include the following options:

#### **SALAD BAR**

Rolls- whole wheat, multi-grain, pumpernickel, and white, beans, cottage cheese, carrot sticks, celery sticks and radishes, pickles, olives, tossed salad with a selection of three or four dressings, potato salad, macaroni salad, coleslaw, and all necessary condiments. Substitutions are welcome.

#### **VEGETABLE SELECTION**

A choice of any two of the following: Prince Edward medley (a colourful combination of whole green beans, whole yellow beans and baby carrots), garden blend (a tasty mixture of broccoli, cauliflower, and sliced carrots), peaches & cream corn, baby carrots, glazed carrot sticks, Parisienne carrots, Brussels sprouts with onion cream, asparagus spears with hollandaise, green beans almondine, or any other vegetable of your choice.

#### **POTATO SELECTION**

A choice of any two of the following: Mashed, Oven Roasted, Scalloped, Au Gratin, Rice Pilaf, Noodles Parmesan, Baked Potato, Garlic Whipped Potato, Infused Rice, or Penne & Tomato Sauce.

#### **ENTREE SELECTION**

You may make your selection(s) from the following choices: Roast Beef, Ham, Roast Chicken, Turkey, Lasagna, Chicken Scallopini, Chicken Kiev, Baked Herbed Chicken, Crab Bake, Chicken Asiago or Salmon Loin with Lemon Dill Sauce.

#### **DESSERTS**

Our selection includes: Cherry Cheesecake, Mixed Fresh Fruit, Chocolate Mousse, Chocolate Cream Pie, Coconut Cream Pie, Dutch Apple Pie, Cherry Pie, Blueberry Pie, Lemon Meringue Pie, Pecan Pie, Mississippi Mud Pie, Rice Pudding, and Bread Pudding with our Oaks' Caramel Sauce.

All meals include coffee and tea. Meals are subject to 13% hst and 10% gratuity.

# ***Plate Service Meal Options***

## **Standard Four Course Plate Meal**

1st Course: Relish Trays and bread baskets.

2nd Course: Garden Salad with a variety of dressings served on the side.

3rd Course: Main Entrée with a choice of potato and vegetable

Entrée selection:

**Chicken Kiev** – \$17.95 a breast of chicken stuffed with parsley and garlic butter

**Chicken Scallopini** – \$17.95 - a lightly dusted breast of chicken, seared and finished in the oven in a light chicken sauce

**Roast Beef** – **\$17.95** served well done, our beef is tender, moist and delicious

**Turkey** – **\$17.95** - traditional turkey dinner, served with stuffing and cranberries, mashed and vegetables.

**Chicken Asiago** – **\$17.95** - grilled breast of chicken topped with spinach, tomato sauce and Asiago cheese.

**Chicken Portabella** – **\$17.95** - grilled breast of chicken topped with a sautéed portabella mushroom, and mozzarella cheese.

**Chicken Cordon Bleu** - **\$18.95** – breaded breast of chicken filled with ham and Swiss cheese

**Chicken Wellington** - **\$18.95** – a breast of chicken, sautéed mushrooms and caramelized onions, wrapped in puff pastry, finished with a drizzle of Alfredo sauce.

**Roast Beef and Chicken Combo** - **\$19.95** – our two most popular entrees, served together, or separately. An option is to plate one entrée with the potato and vegetable, serving the second entrée on platters, in a country-style fashion.

4th Course: Dessert

Our selection includes: Cherry Cheesecake, Mixed Fresh Fruit, Chocolate Mousse, Chocolate Cream Pie, Coconut Cream Pie, Dutch Apple Pie, Cherry Pie, Blueberry Pie, Lemon Meringue Pie, Pecan Pie, Mississippi Mud Pie, Rice Pudding, and Bread Pudding with our homemade caramel sauce.

All meals include coffee and tea. Meals are subject to 13% hst and 15% gratuity.

## Plate Service Additions and Substitutions

Substitute a **vegetable and dip** platter for the standard relish tray for .50 per person.

Individual **antipasto plates** are a great way to start the meal. We include: summer sausage, mild cheddar cheese, havarti cheese, colossal olives, celery sticks, carrot sticks, warm pita triangles and spinach dip. The antipasto plate would replace the relish tray, and is usually served first. There is an additional cost of \$2.00 per person.

Add a **soup course**. Soup is normally served ahead of the salad. We offer an almost endless number of soup choices. The most popular soups are: Italian Wedding, Roasted Red Pepper, Broccoli and Cheddar, and Beef Barley (assuming your entrée is not beef). Adding soup is an additional \$1.00 per person.

You may wish to add a **pasta dish**. Pasta is served between the salad course and the main course. Our most popular pasta dish is penne primavera, topped with a like sprinkling of grated parmesan. Adding a pasta is \$1.50 per person. We also offer farfalle parmesan, and fettuccine Alfredo.

Our standard salad is a garden salad, but we have several options for you to choose from:

**Caesar salad** with croutons, fresh bacon (not bacon bits), Romaine lettuce and Caesar dressing. The Caesar salads can be served mixed or we can serve the dressing separately at the table. No additional cost.

**Summer salad** with iceberg lettuce, mixed greens, blueberries, cherry tomatoes, cucumber, red onion and mandarin oranges with a balsamic vinaigrette served on the side. \$1.00 extra per person.