



# CATERING MENU OPTIONS

*Please note if you do not see your favourite menu item, please ask. We specialize in custom menu design and there is no dish we cannot prepare!*

*The below costs do not include GST, PST, or Gratuity (15%).*

Contact us at 204.221.4583 with any questions so we can help you organize your upcoming event!

# BREAKFAST

*Price is per person  
Minimum order of 20 per item*

## Continental Buffet

Chilled juices  
Assorted Danish and Muffins  
Coffee and Tea  
**\$9**  
With Fresh Fruit  
**\$12**

## Game Buffet

Assorted Mini Danish and Muffins  
Fresh Seasonal Fruit tray  
Scrambled Eggs  
Bacon and Sausage  
Hashbrowns  
Coffee and Tea  
**\$17**  
With Carved Ham  
**\$19**

## Chef's Omelette Bar

Assorted Mini Danish and Muffins  
Fresh Seasonal Fruit Tray  
Made to order Omelette Station  
Bacon and Sausage  
Hashbrowns  
Coffee and Tea  
**\$17**  
With Carved Ham  
**\$19**

## A-LA-CARTE

Fresh Cinnamon Buns.....\$3.00  
Assorted Juice Bar.....\$2.50  
Fresh Seasonal Fruit.....\$3.00  
Omelette Station.....\$8.00  
Assorted Cookies (per dozen).....\$12.00  
Bottled Water.....\$2.50  
Pop.....\$2.25  
Coffee.....\$2.25

# BUFFET LUNCHES

*Price is per person  
Minimum of 30 people*

## **Soup and Sandwich Buffet**

Soup of the Day  
Assorted Sandwich and Wrap platter  
Garden Fresh Vegetable Platter  
Dill Pickle Spears  
Coffee and Tea  
**\$17**

## **Sims Buffet**

Fresh rolls with butter  
Soup of the day  
Assorted pickles  
Choice of 1 Salad  
Choice of 1 Pasta  
Southern fried chicken OR sliced roast beef with au jus  
Oven roasted potatoes  
Seasonal medley of vegetables  
Coffee and Tea  
Chef's delectable desserts  
**\$19**

## **Build your own Sandwich Buffet**

Soup of the Day  
Assorted Breads  
Mayonnaise, margarine, mustards  
Shredded lettuce  
Sliced tomatoes  
Sliced onions  
Alfalfa sprouts  
Sliced assorted cheeses  
Chicken salad, Egg salad, Tuna salad  
Assorted deli meat platter  
Fresh garden vegetable platter  
Dill pickle spears  
Coffee and Tea  
**\$17**

## **4Play Buffet**

Fresh rolls with butter  
Soup of the day  
Assorted pickles  
Choice of 2 Salads  
Choice of 1 Pasta  
Choice of southern fried chicken OR herb roasted chicken  
Choice of sliced roast beef with au jus OR rib fingers  
Oven roasted potatoes  
Seasonal medley of vegetables  
Coffee and Tea  
Chef's delectable desserts  
**\$22**

## ..... SELECTIONS FOR **BUFFET LUNCHES**

### **Salads**

Caesar Salad  
Field Green Salad  
Potato Salad  
Coleslaw  
Chilled Pasta Salad

### **Pastas**

#### **Meat Lasagne**

Beef, mushrooms and onions tossed in a rich tomato sauce, sandwiched between layers of tender noodles and topped with mozzarella cheese

#### **3 Cheese Tortellini**

Tortellini tossed with basil pesto cream sauce

#### **Fettuccine Alfredo**

Fettuccini noodles tossed in a creamy garlicky alfredo sauce

#### **Baked Mediterranean Penne**

Penne noodles tossed with red and green peppers, onions, mushrooms and black olives and coated with vodka rose sauce topped with feta cheese and baked to perfection

#### **Spaghetti Bolognese**

Long spaghetti noodles tossed in our infamous meat sauce

### **Desserts**

\*see the dessert page for your choices

# PLATED LUNCHES

*Price is per person  
Minimum order of 20 per item*

## **COLD LUNCHEON ENTREES**

*Includes: choice of Garlic toast or Dinner rolls, and choice of one of the Chef's Delectable Dessert Creation with coffee and Tea.*

### **Chicken Salad and Fresh Fruit**

Creamy chicken salad served on a bed of lettuce in a crisp tortilla bowl. Garnished with fresh fruit, tomato wedges and sliced cucumbers.

**\$14**

### **Chicken Caesar Salad**

Grilled breast of chicken tossed with crisp romaine, croutons, parmesan cheese and our own creamy Caesar dressing. Served with garlic toast.

**\$14**

### **Poached Salmon Plate**

Chilled poached fillet of Atlantic Salmon served on a bed of wild greens with balsamic tarragon vinaigrette. Garnished with sliced red onions, tomato wedges, sliced cucumbers and fresh lemon.

**\$15**

## **HOT LUNCHEON ENTREES**

*Includes: fresh dinner rolls, choice of one Soup or Salad, choice of one side, Chef's choice of Vegetables, and choice of one of Chef's Delectable Dessert Creations, Coffee and Tea*

### **Chicken Parmesan**

Tender boneless breast of chicken baked with marinara sauce and mozzarella cheese

**\$18**

### **Chicken Vol-Au-Vent**

Diced chicken breast with mushrooms, sun-dried tomatoes, sautéed onions and roasted red peppers. Presented in a puff pastry shell with a light garlic cream sauce.

**\$18**

### **Baked Vegetarian Manicotti**

Stuffed with spinach, mushrooms, peppers, onions and ricotta cheese and baked in tomato sauce with mozzarella cheese

**\$18**

### **Quiche Lorraine**

Baked egg tartlet with bacon, scallions and swiss cheese

**\$18**

### **Herb Crusted Salmon**

Baked fillet of Atlantic Salmon served on a bed of braised spinach and onions, topped with julienne carrots, zucchini and red pepper. Served with fresh lemon.

**\$20**

### **Gourmet Patty Melt**

House made burger broiled to perfection, topped with sautéed onions and mozzarella. Served open faced on grilled French bread with thousand island dressing.

**\$18**

## ...SELECTIONS FOR PLATED LUNCHES

### SALADS

#### Caesar Salad

Crisp romaine with croutons and parmesan cheese tossed in our own Caesar dressing. Garnished with fresh lemon

#### Fresh Field Greens

Iceberg lettuce mixed with wild baby greens, topped with carrots, tomato wedges and sliced cucumbers. Served with your choice of dressing.

#### Spinach Salad

Baby spinach with raspberry vinaigrette, topped with toasted almonds and fresh strawberries.

#### New Zealand Salad

Romaine lettuce topped with sliced kiwis and strawberries, served with poppy seed dressing.

#### Mediterranean Salad

Romaine lettuce tossed with red onions, tomatoes, cucumbers, peppers and kalamata olives, coated with balsamic herb vinaigrette and topped with Feta cheese]

### SOUPS

Cream of Mushroom

Beef Barley

Minestrone

Tomato and Red Pepper Bisque

Chicken Noodle

Cream of Carrot and Dill

Cream of Leek with Red Peppers

### SIDES

Scalloped Potatoes

Oven Roasted Potatoes

Garlic Mashed Potatoes

House Cut Fries

Sweet Potato Fries

Rice Pilaf

Fried Rice

White and Wild Rice with Mushrooms

### DESSERTS

\*See Desert Menu for Options

# DINNER BUFFETS

*Price is per person  
Minimum of 30 people*

## **Team Dinner Buffet**

Assorted pickles  
Fresh Dinner Rolls with butter  
Fresh Garden Vegetable Platter  
Choice of 2 Salads  
Choice of 2 Hot Vegetables  
Choice of 1 Potato/Rice  
Choice of 1 Hot Item  
Carved Roast Baron of Beef with gravy and horseradish  
Fresh Fruit  
Assorted Chef's Delectable Dessert Creations  
Coffee and Tea  
**\$29**

## **Hat Trick Buffet**

Fresh Dinner Rolls with Butter  
Assorted Pickles  
Fresh Garden Vegetable Platter  
Assorted Cheese with Crackers  
Choice of 3 Salads  
Choice of 1 Vegetable  
Choice of 1 Potato/Rice  
Choice of 1 Hot Item  
Carved Roast Baron of Beef w/ gravy and horseradish  
Fresh Fruit  
Assorted Chef's Delectable Dessert Creations  
Coffee and Tea  
**\$31**

## **The Playoff Buffet**

Fresh Dinner Rolls and Butter  
Assorted Pickles  
Fresh Garden Vegetable Platter  
Assorted Cheese with Crackers  
Choice of 4 Salads  
Choice of 1 Hot Vegetable  
Choice of 1 Potato/Rice  
Choice of 2 Hot Items  
Carved Prime Rib w/ Yorkshire Pudding and Au Jus  
Fresh Fruit  
Assorted Chef's Delectable Dessert Creations  
Coffee and Tea  
**\$34**

## ....SELECTIONS FOR BUFFET DINNERS

### **SALADS**

Caesar Salad  
Field Green Salad  
Potato Salad  
Coleslaw  
Chilled Pasta Salad  
Spinach Salad

### **POTATO/RICE**

Chateau Potatoes  
Baked Potato with fixings  
Scalloped Potatoes  
Oven Roasted Potatoes  
Garlic Mashed Potatoes  
Rice Pilaf  
Fried Rice  
White and Wild Rice with Mushrooms  
Herb risotto

### **VEGETABLES**

Seasonal Vegetable Medley  
Honey Dill Baby Carrots  
Green Beans Almandine  
Broccoli and Cauliflower au Gratin  
Bean and Carrot Medley

### **DESSERTS**

\*See dessert menu for selections

### **HOT ITEMS**

Chicken Parmesan  
Southern Fried Chicken  
Herb Roasted Chicken  
Pork Loin with Pineapple Curry  
BBQ Rib Fingers  
Veal Cutlet with Mushroom or Spanish Sauce  
Meat Lasagne  
3 Cheese Tortellini  
Fettuccine Alfredo  
Baked Mediterranean Penne  
Spaghetti Bolognaise

# PLATED DINNERS

Price is per person  
Minimum order of 30 per item

*Includes: Fresh rolls, choice of one Soup or Salad, choice of one Potato/Rice, and choice of one Vegetable, with the Chef's Delectable Dessert Creations, and Coffee and Tea.*

*Entrees with both soup and salad add \$3 per person*

## Chicken Wellington

Breast of chicken wrapped in puff pastry with mushroom and garlic duxelles. Served with pink peppercorn sauce.

**\$26**

## Chicken Mango

Breast of chicken, grilled to perfection topped with mango salsa

**\$23**

## 4Play Chicken

Lightly breaded breast of chicken stuffed with goat cheese, roasted red peppers and asparagus. Served with grainy Dijon wine sauce.

**\$28**

## Chicken Corydon Bleu

Lightly breaded breast of chicken stuffed with emmenthal swiss cheese and black forest ham. Finished with white wine cream sauce

**\$24**

## Beef Wellington

Filet Mignon wrapped in puff pastry with mushroom and garlic duxelles, masked in Maderia sauce.

**6oz - \$30**

**8oz - \$34**

## Char-Broiled New York

Broiled to perfection, topped with sautéed mushrooms.

**8oz - \$26**

**10oz - \$28**

## Veal Medallions

Tender medallions of milk fed veal, lightly breaded and pan fried with seasonings. Topped with sautéed mushrooms and marsala sauce.

**\$28**

## Roast Prime Rib

Slow roasted Prime Rib with Yorkshire pudding, served with au jus and horseradish

**8oz - \$28**

**10oz - \$30**

**12oz - \$32**

## Herb Crusted Salmon

Baked fillet of Atlantic Salmon served on a bed of braised spinach with onions and garnished with julienne carrots, zucchini and red peppers. Served with fresh lemon.

**\$28**

## Seared Halibut

Seared halibut fillet seasoned with lemon pepper and served with a light white wine veloute and fresh lemon.

**\$28**

## Lobster Tails

Two succulent lobster tails cooked to perfection. Served with clarified butter

**Market Price (Inquire)**

## ....SELECTIONS FOR PLATED DINNERS

### SALADS

#### Caesar Salad

Crisp romaine with croutons and parmesan cheese tossed in our own Caesar dressing. Garnished with fresh lemon

#### Fresh Field Greens

Iceberg lettuce mixed with wild baby greens, topped with carrots, tomato wedges and sliced cucumbers. Served with your choice of dressing.

#### Spinach Salad

Baby spinach with raspberry vinaigrette, topped with toasted almonds and fresh strawberries.

#### New Zealand Salad

Romaine lettuce topped with sliced kiwis and strawberries, served with poppy seed dressing.

#### Mediterranean Salad

Romaine lettuce tossed with red onions, tomatoes, cucumbers, peppers and kalamata olives, coated with balsamic herb vinaigrette and topped with Feta cheese.

### POTATO/RICE

Chateau Potatoes

Baked Potato with fixings

Scalloped Potatoes

Oven Roasted Potatoes

Garlic Mashed Potatoes

Rice Pilaf

Fried Rice

White and Wild Rice with Mushrooms

Herb risotto

### VEGETABLES

Seasonal Vegetable Medley

Honey Dill Baby Carrots

Green Beans Almandine

Broccoli and Cauliflower au Gratin

Bean and Carrot Medley

### DESSERTS

\*See Dessert menu for options

### SOUPS

Cream of Mushroom

Minestrone

Cream of Leek with Red Peppers

Cream of Carrot and Dill

Tomato and red pepper bisque

Beef Barley

Chicken noodle

# \*ADD ONS\*

*Enhance Your Dining Experience by adding one of our Show Piece Stations. Food is prepared in front of you by our Chef.  
Must be an add-on and cannot be purchased without a Platted of Buffet Meal Selection.*

*Price is per person  
Minimum 30 people*

## **Create Your Own Pasta Station**

Includes 4 different pastas, tomato sauce, alfredo sauce and a variety of fresh ingredients

**\$8**

## **Flambéed Seafood Station**

Includes Vodka Tiger Prawns, Sambuca Scallops and P.E.I Mussels Marinara

**\$15**

## **Mashed Potato Bar**

Red skin Mashed Potatoes served in Martini glasses with a variety of fresh toppings

**\$7**

## **Carved Beef Tenderloin Station**

Slow roasted chili rubbed beef tenderloin, includes buns, sautéed mushrooms and garlic, horseradish's and mustards

**\$14**

## **Fresh Crepe Station**

Have as a meal or as dessert

Includes your choice of *one* of the following fillings:

Caramelized Bananas with Orange Sauce

Grand Marnier Strawberries with Whipped Cream

Wild Mushroom Ragout

Chicken Breast in Black Cherry Sauce

**\$9**

## **Cheesecake Station**

Choice of *two* different cheesecakes served in martini glasses with a variety of fresh toppings and sauces

Choice from the following for cheesecake:

New York Cheesecake

Pumpkin cheesecake

Cherry Cheesecake

Chocolate Cheesecake

Lemon Cheesecake

Marble cheesecake

**\$8**

# DESSERTS

\$4.50 PER PERSON

## ALSO SELECTIONS FOR MEALS:

### **Chocolate Guinness Cake**

Rich moist chocolate cake with chocolate ganache center with a hint of Guinness beer, Drizzled with chocolate sauce and whipped cream.

### **Strawberry Shortcake**

Moist sweet biscuit layered between rich strawberry glaze, topped with whipped cream and fresh strawberries

### **Black Forest Cake**

Rich dark chocolate with a layer of whipped cream and cherries, garnished with chocolate shavings

### **Apple Crisp**

Served warm, loads of fresh apples coated with cinnamon sugar and topped with old fashion oatmeal crisp. Served with a scoop of vanilla ice cream.

### **New York Cheesecake**

Traditional creamy cheesecake with your choice of topping, blueberry, strawberry or cherry

### **Shmoo Torte**

Layers of nutty angel-food cake sandwiched with whipped cream, pecans and caramel sauce

### **Apple Pie**

### **Blueberry Pie**

### **Lemon Meringue Pie**

## \*\*\*UPGRADE TO A SPECIALTY DESSERT FOR \$3 PER PERSON

### **Chocolate and Strawberry Terrine (Specialty)**

Layers upon layers of chocolate and strawberry mousse. Topped with whipped cream and fresh strawberries

### **Chocolate Mousse Bomb (Specialty)**

Chocolate cake blended with chocolate fondant cream masked in dark chocolate ganache and drizzled with white chocolate and raspberry coulis

### **Almond Tulip (Specialty)**

Vanilla ice cream topped with fresh fruit and strawberries and drizzled chocolate.

All served in an almond cookie cup.

### **Strawberries Romanoff (Specialty)**

Served with Curacao and whipped cream

# HORS D'OEUVRES

Price is per dozen

Smoked Salmon and Cream cheese in cucumber boats  
\$17

Vegetable Stuffed Mushroom Caps with baby spinach and feta  
\$16

Blackened Shrimp on Tortilla Crisps with a chipotle aioli  
\$23

Pork Tenderloin on Potato Chips with mango salsa  
\$17

Mini BLTs

[Potato skins filled with diced bacon, tomatoes and micro greens and topped with blue cheese aioli]  
15

Tomato and Avocado Bruschetta on a crostini  
\$16

Antipasto Mozzarella Kabobs

[Bocconcini cheese, Cherry tomatoes and Green olives marinated in balsamic and herb vinaigrette]  
\$ 18

Shrimp Cocktail shot glass filled with vodka tomato cocktail and chilled jumbo prawn  
\$26

Chicken Satays with Peanut Sauce  
\$16

Beef Satays with Teriyaki Sauce  
\$16

Sliders

[Mixed pulled pork, pulled chicken and beef brisket]  
\$15

BBQ Rib Fingers  
\$18

Crispy Jumbo Shrimp  
With choice of bistro sauce or cocktail sauce  
\$19

Chicken Wings

[choice of sauce: 4Play BBQ, Sea Salt & Pepper, Volcano, Island Jerk, Teriyaki, lemon pepper, Sweet Chili, Dry Cajun, Honey Garlic, Hot, Italian, Au Natural]  
\$12

Chicken Fingers

With choice of honey dill or plum sauce  
\$13

Stuffed Spuds Potato skins stuffed with cheese, scallions and bacon  
\$17

Vegetable Spring Rolls  
\$16

Caramelized Onion and Bacon Mini Quiche  
\$17

Candied Bacon with Honey Mustard  
\$12

Lasagne Cupcakes: layers upon layers of wonton wrap, marinara sauce, spinach, parmesan and mozzarella cheese topped with ricotta cream cheese mixture and chopped basil  
\$19

# OTHER APPETIZERS

*Served according to specifications below, indicated by each item*

Pizza by the Whole

[Cut into 6 or 8 slices]:

BBQ Chicken \$15

Beef Brisket \$14.5

Mushroom & Pepperoni \$14.5

Our Cheesiest \$15

1lb of Lobster Popcorn Bites served with cocktail sauce

\$15

1lbs of Calamari with Tzatziki sauce

\$15

Quesadillas

[Grilled to perfection and cut into 6 pieces]

Veggie \$9

with taco beef or pulled chicken \$12

Build your Own Nacho Station

All the fixings for making your own nachos, diced peppers, onions, jalapenos, green onions and cheese, served with salsa and sour cream. Price is per person.

Veggie \$6.50

With Taco Beef \$8.50

# SOCIAL PLATTERS

Price Per Person  
Minimum quantities of 20

Fresh Garden Vegetable Platter \$2.95

Assorted Cheese and Cracker Platter \$3.75

Assorted Pickles Tray \$1.95

Assorted Fresh Fruit Platter \$2.95

Assorted Sandwiches Platter \$5.95

Assorted Cold Deli Meats Platter with Buns and Condiments \$3.95

Assorted Delectable Dainty Platter \$2.95