



*Brunch & Lunch  
Package  
2020*





# *Welcome!*

*The Credit Valley Golf and Country Club invites you to experience one of the most spectacular settings in Ontario. Our Clubhouse and outdoor facilities are second to none with incredible views of our gardens and the Credit River Valley. Our Catering Team, Executive Chef and all of the staff at Credit Valley are dedicated to working with you to provide the impeccable service and exquisite food that you deserve for your event. The team looks forward to working with you on every detail and making your special event a memorable experience.*



*All photos in this package are courtesy of Avenue Photo, [avenue-photo.com](http://avenue-photo.com) | [@avephoto](https://www.instagram.com/avephoto)*

# Room Capacities and Set Up Fees

## Room Capacities

	Theatre Style	Meeting Style	Reception	Dinner Only	Dinner & Dance
Boardroom	50	30	50	45	-
Al Balding Room	45	30	40	40	-
The Willows	30	24	30	32	-
Formal Lounge	130	50	150	100	60
Creditview Room	130	50	150	100	60
Ballroom	250	160	250	220	220

## Room Set Up Fees\*

Room	Price
Boardroom	\$250.00
Al Balding Room	\$200.00
The Willows	\$200.00
Half the Ballroom (Formal Lounge or Creditview Room)	\$500.00
Ballroom	\$1000.00

### What Is Included in Room Set Up:

Linen for tables in white or ivory

2 candles per guest table in elegant candleholders

Table numbers for tables, if required

All flatware, china and stemware

Free parking for guests

Complimentary coat check (unattended)

All set-up and breakdown along with continued service through the duration of the function

*\*For Saturday events, Ballroom price increases to \$1850.00 and a minimum of \$14,000 spend on Food and Beverage must be met between May 1<sup>st</sup> and October 31<sup>st</sup>.*

## *Audio Visual Equipment and Accessories*

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Podium Microphone*	Complimentary
Handheld Microphone*	\$20.00
Lapel Microphone*	\$150.00
Screen Only (does not include any projector cables)	\$50.00
LCD Projector Only	\$100.00
Screen/Projector Combination (small meeting rooms)	\$150.00
Screen/Projector (Ballroom)	\$250.00 each
Adapter	\$25.00
Riser Platform (4' x 6')	\$30.00 each
Music (please check with Catering for Socan/Re:Sound fees)	

**\*Microphones are not available in the smaller meeting rooms: Boardroom, Al Balding Room and the Willows.  
Check with the Catering Department for the number of microphones available.**

**The Club is not responsible for the compatibility of our equipment with guest equipment. Our LCD projectors are VGA and HDMI compatible. For security reasons, the Catering office computers are not available for guest use.**



# *Function Information*

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## Booking Information

Deposit - A deposit of \$20.00 per estimated number of guests expected is required to confirm all bookings. Your deposit can be made by cheque made payable to The Credit Valley Golf and Country Club or by cash. This deposit is non-refundable and will be credited towards the total charges of your event at The Credit Valley Golf and Country Club (the Club).

## Cancellation Policy

In the event of a cancellation, the function deposit will be lost and not refunded. The deposit is non-transferable to another individual or to another date.

## Menu Selections

Please note that no outside food or beverage of any kind is permitted on the premises, with the exception of a cake for showers or anniversaries. In compliance with Health Department regulations, no leftover food and beverage prepared by the Club will be permitted to be taken off premises. Menus should be confirmed no later than 10 days prior to your event.

## Attendance Guarantee

The guaranteed numbers of attendees is required 10 days prior to your event and will not be decreased after this date for billing purposes. The number used for your final billing will be the guaranteed number or the actual number of people in attendance; whichever is greater.

## Function Estimates & Final Payment

Upon the Club receiving your guaranteed numbers, you will then be provided with a final estimate of your expenditure prior to your event. The Club must receive payment in this amount 7 days prior to the event. An itemized invoice will be forwarded within three business days following your event with the remaining balance. If there is a credit, a refund will be forwarded to you within 7 business days.

## Damages & Lost Items

The Club reserves the right to oversee and control all private functions held on the premises. Convenors are responsible for their guests and their actions. Any damages to the premises will be charged accordingly. A cleaning fee will apply if confetti is used on the premises, or helium balloons are released in the Ballroom (intentionally or unintentionally).

The Club does not assume responsibility for any lost or misplaced items, nor does it assume responsibility for damaged equipment brought into the Club by the convenor or third party contractors.

## Third Party Contractors, Supplies & Entertainment

All personal effects and equipment must be removed from the premises on the same day after the event. We ask that the Club be advised of all entertainment being provided by the host for their event. Please advise us as to the delivery time of any deliveries. Depending on the type of event and the number of people attending, a SOCAN and Re:Sound fee may be applicable if music is played during the event. Please contact the Catering Department for further information.

## Alcohol & Smoking Policy

The Club is the only licensed authority to sell beverages on the premises. All beverages must be purchased through the Club. Therefore, no alcoholic beverages can be brought onto or removed from our licensed premises. The regulations as set out by the Alcohol and Gaming Commission of Ontario (AGCO) will be strictly enforced at all times. The Club reserves the right to refuse alcohol to any member or guest at any time. No alcohol will be served prior to 11:00 am or after 1:00 am as per our policy.

Smoking of cigarettes and vaping are only permitted outdoors in designated areas. Smoking and/or vaping is not permitted on our outdoor patios as per provincial laws. Use of marijuana is strictly prohibited on the property, both indoors and outdoors.

## Dress Code

The Club has a strict dress code in effect. Members or guests of the Club are not permitted to wear distressed, faded or ripped jeans. Short shorts, cut offs, team shirts, tank tops, shirts with slogans or sweat suits are also not permitted on Club property. Hats should be removed when entering the Clubhouse. We request that convenors inform their guests regarding this policy by stating the Club has a business casual dress code.

## Room Capacities and Minimum Spends

Please inquire with our Catering Department on the various rooms available, appropriate charges and minimum spends.

## Service Charge & Taxes

A service charge of 18% is applied to all food and beverage orders. All applicable taxes will be charged to food, beverages and services accordingly and must be paid by the client.



# Brunch Menu

## **THE VALLEY BRUNCH BUFFET** - \$38.75 per person

(Minimum of 25 guests)

Timing of event: Brunch food items to be out no later than 11:30 am

Assorted Danishes, Muffins and Mini Croissants  
Toast and Bagels  
Butter, Fruit Preserves and Cream Cheese  
Scrambled Eggs, Double Smoked Bacon and Country Sausage  
French Toast with Maple Syrup  
Breakfast Potatoes

### **Choose 2 Salads for your Buffet:**

Heirloom Beet (winter) or Tomato (summer) with Buffalo Mozzarella, Basil Purée and Black Olives  
Creamy Organic Potatoes with Mustards, Pickles, Baby Kale and Sage  
Grilled Vegetable Panzanella with Arugula, Olive Oil, Balsamic Toasted Country Bread and Cherry Tomatoes  
Power Grains and Squash with Dried Fruits, Toasted Almonds and Sherry Vinaigrette  
Ratatouille Pasta Salad  
Mushrooms, Walnuts and Farro with White Balsamic, Avocado Oil and Fresh Guacamole  
Greens, Shaved Vegetables and Two Vinaigrettes  
Caesar Salad with Romaine, Radicchio with Croutons, Bacon, Parmesan and Creamy Garlic Dressing  
*Additional salads - add \$4.00 per person*

### **Choose 1 Platter for your Buffet:**

Deli Platter with Prosciutto, Salami, Pastrami and Smoked Turkey, Garnished with Olives and Condiments  
Traditional Shrimp Cocktail (2 pieces per person)  
Smoked Salmon with Red Onion, Capers, Cream Cheese, Rosti Potato and Lemon  
Cold Poached Atlantic Salmon with Green Goddess Dressing and Fresh Arugula - add \$3.25 per person

### **Choose 2 Entrées for your Buffet:**

Beef Stroganoff with Egg Noodles  
Fragrant Chicken Curry (Dark Meat) with Grapes, Chickpeas, Paneer and Spinach  
Lemon Chicken  
Poached Haddock with Salsa Verde, Braised Fennel and Hearts of Palm  
Grilled Atlantic Salmon with Dill, Lemon and Honey Mushrooms  
Swedish Meatballs - Beef and Pork with Cream and Mushrooms  
Beef Stroganoff with Egg Noodles  
Grilled Vegetable Frittata  
Included: Market Fresh Vegetables

### **Dessert Table:**

Assorted Fruit Pies, Squares and Tarts  
Sliced Fresh Fruit Display  
Coffee and Herbal Teas



## **WILLOWS BRUNCH BUFFET - \$29.95 per person**

(Minimum of 25 guests)

Timing of event: Brunch food items to be out no later than 11:30 am

Assorted Danishes, Muffins and Mini Croissants

Toast and Bagels

Butter, Fruit Preserves and Cream Cheese

Scrambled Eggs, Double Smoked Bacon and Country Sausage

Breakfast Potatoes

### **Choose 2 Salads for your Buffet:**

Heirloom Beet (winter) or Tomato (summer) with Buffalo Mozzarella, Basil Purée and Black Olives

Creamy Organic Potatoes with Mustards, Pickles, Baby Kale and Sage

Grilled Vegetable Panzanella, with Arugula, Olive Oil, Balsamic Toasted Country Bread and Cherry Tomatoes

Power Grains and Squash with Dried Fruits, Toasted Almonds and Sherry Vinaigrette

Ratatouille Pasta Salad

Mushrooms, Walnuts and Farro with White Balsamic, Avocado Oil and Fresh Guacamole

Greens, Shaved Vegetables and Two Vinaigrettes

Caesar Salad with Romaine, Radicchio, Croutons, Bacon, Parmesan and Creamy Garlic Dressing

*Additional salads - add \$4.00 per person*

### **Choose 1 Platter for your Buffet:**

Deli Platter and Smoked Salmon with Prosciutto, Salami, Pastrami and Smoked Turkey, Garnished with Olives and Condiments

Cold Poached Salmon with Green Goddess Dressing and Fresh Arugula - add \$3.25 per person

Traditional Shrimp Cocktail (2 pieces per person)

Sliced Fresh Fruit Display

Coffee and Herbal Teas



### **Additional Brunch Items:**

Eggs Florentine - \$4.00 per person

Quiche Lorraine - \$4.00 per person

Buttermilk Pancakes with Maple Syrup  
and Fruit Toppings - \$3.50 per person

Canadian Bacon - \$3.00 per person

Turkey Bacon - \$3.75 per person

Smoked Salmon, Red Onion, Capers and Lemon Slices  
with Pumpnickel Crackers - \$3.25 per person

Fruit Yogurt Cups - \$1.50 per cup

Yogurt Parfait with Fresh Fruit, Compote and Specialty House  
Granola - \$4.00 per person

Squares - \$24.00 per dozen

Assorted Pies - \$4.00 per person

Assorted Cakes - \$5.25 per person

### **Additional Stations:**

**Omelette Station with Chef** - \$6.00 per person

(Minimum of 25 guests)

Ham, Bacon, Cheddar Cheese, Caramelized Onion, Green Onion,  
Bell Pepper and Mushrooms

**Antipasto Table** - \$15.95 per person

(Minimum of 25 guests)

A Rustic Presentation of Artisan Cheese, Charcuterie, Grilled  
Vegetables, Pickles, Bread and Condiments

**Seafood Station** - \$44.95 per person

(Minimum of 25 guests)

A Bistro Style Presentation of Fresh Seafood, Shucked Oysters,  
King Crab, Smoked Fish, Tuna Crudo, Chilled Lobster, Cocktail  
Sauce, Fresh Lemon and House Hot Sauces (GF\*)

*\*GF indicates gluten free item*



# Lunch Menus

## **CV SOUP & SALAD BAR - \$30.95**

(Minimum of 14 guests. No substitutions permitted.)

All lunches are served with Assorted Rolls and 'Joy Sticks' with Butter and Dessert.

Served with Coffee and Herbal Teas.

Priced per person.

GF - indicates gluten free item

### **Choose 2 Soups:**

White Gazpacho of Cucumber, Melon and Almond (GF)  
Carrot, Apple and Fennel with Light Curry Spice (GF)  
Tomato and Bell Pepper with Juniper (GF)  
Chilled Pea with Garden Mint (GF)  
Lobster and Shrimp Bisque  
Creamy Potato and Leek with Crisp Bacon and Fried Onions  
Squash Purée with Roasted Garlic, Cumin and Cardamom (GF)  
Velvety Cauliflower with Truffle and Shitake Salsa (GF)  
French Onion with Oka Cheese au Gratin  
Mushroom and Roasted Garlic with Olive Oil Croutons

### **Salad Bar:**

House Mixed Greens and Romaine  
Grilled Chicken  
Cocktail Shrimp  
Tuna Salad  
Tuna Poke  
Smoked Salmon  
Hard Boiled Eggs  
Cheese  
Croutons  
Chopped Bacon  
Cherry Tomatoes  
Olives  
Roasted Nuts  
Cucumbers in Sour Cream  
Potato Salad  
Shaved Cabbage  
Pickled Vegetables  
Roasted Mushrooms  
Avocado  
Sweet Potato  
Grilled Seasonal Vegetables  
Quinoa and other Super Grains  
Berries

### **Dessert:**

**Cookies, Squares and Fresh Fruit Salad**





## **PLATED LUNCHES**

For groups of 12 guests or less, please ask Catering Department for full À la Carte menu.

## **PLATED SALAD LUNCHEONS**

(Minimum of 14 guests. No substitutions permitted.)

All lunches are served with Assorted Rolls and 'Joy Sticks' with Butter and Choice of Dessert.

Served with Coffee and Herbal Teas.

Priced per person.

GF - indicates gluten free item

### **Classic Chicken Caesar Salad - \$22.95**

Grilled Herbed Chicken Breast over Romaine Lettuce, Roasted Garlic Aioli, Double Smoked Bacon, Herbed Croutons and Parmesan Cheese

### **Credit Valley Cobb Salad - \$22.95**

Roasted Chicken over Baby Lettuces, Smoked Bacon, Avocado, Cherry Tomato, Egg and Blue Cheese with Buttermilk Dressing

### **River Bend - \$26.95**

Maple Miso Glazed Salmon over Spicy Greens and Shredded Cabbage with Cherry Tomatoes, Cucumbers, Organic Carrots and Citrus and Sesame Vinaigrette

### **Sweet Spinach - \$26.95**

Sweet Honey Glazed Sliced Chicken over Baby Spinach and Greens, Strawberries, Cranberries, Toasted Honey Glazed Pecans and Goat Cheese with a White Balsamic Vinaigrette

### **Quiche and Salad - \$21.95**

Quiche Lorraine over Baby Arugula with Dried Apricots, Grapes and Sunflower Seed Pesto

or

Quattro Formaggio with Caesar Salad

## **DESSERT (choose 1):**

Vanilla Panna Cotta, Raspberry Sorbet or Chocolate Mousse

Cookies and Fresh Fruit Salad

## **Enhancement:**

Add Soup Appetizer - \$6.00

White Gazpacho of Cucumber, Melon and Almond (GF)

Carrot, Apple and Fennel with Light Curry Spice (GF)

Tomato and Bell Pepper with Juniper (GF)

Chilled Pea with Garden Mint (GF)

Lobster and Shrimp Bisque - \$10.95

Creamy Potato and Leek with Crisp Bacon and Fried Onions

Squash Purée with Roasted Garlic, Cumin and Cardamom (GF)

Velvety Cauliflower with Truffle and Shitake Salsa (GF)

French Onion with Oka Cheese au Gratin

Mushroom and Roasted Garlic with Olive Oil Croutons



## PLATED THREE COURSE LUNCHEONS

(Minimum of 14 guests. No substitutions permitted.)

Please select **one Soup or Salad, one Entrée and one Dessert** for your group.

All lunches are served with Assorted Rolls and 'Joy Sticks' with Butter.

Served with Coffee and Herbal Teas.

Priced per person based on Entrée selection and includes Soup or Salad and Dessert.

GF - indicates gluten free item

### CHOICE OF SALAD OR SOUP

#### SALADS

##### **Simple Greens, Baby Gem Hearts, Endive and Kale (GF)**

choice of Vinaigrette - Balsamic, Berry or Sherry\*

*add Goat Cheese, Fresh Berries or Candied Pecans - \$1.00 each*

##### **Greens and Shaved Vegetables (GF)**

choice of Vinaigrette - Balsamic, Berry or Sherry\*

*add Goat Cheese, Fresh Berries or Candied Pecans - \$1.00 each*

##### **Caesar**

the Club Classic, with Romaine Hearts, Roasted Garlic Aioli, Croutons and Double Smoked Bacon

##### **Cherry Tomato Caprese and Mini Bocconcini (GF)**

with Fresh Basil and Olive Crumbs

##### **Marinated Beets and Feta (GF)**

with Black Olive Crumbs, Crispy Herbs and Butter Lettuce Juice

##### **Organic Carrot (GF)**

with Toasted Quinoa, Hearts of Palm and Tahini Dressing

*\* Vinaigrettes are served on the side to satisfy each guest's desired taste.*

### CHOICE OF MAIN

##### **Lemon Herbed Chicken - \$37.95**

Slow Roasted Boneless Breast with Asparagus, New Potatoes and Lemon Butter Sauce

##### **Grilled Salmon Fillet - \$44.95**

with Wild Rice and Farro Risotto, Salsa Verde and Black Kale

##### **6oz Filet Mignon - \$49.95**

Pan Seared, served with Celery Root Purée, Sautéed Spinach and Black Olive Jus

##### **Wild Mushroom Ravioli - \$31.95**

Ravioli Pasta stuffed with Wild Mushroom and Herbs in a Chardonnay Cream Sauce

***Vegetarian option always available on the day of the event***

### CHOICE OF DESSERT

Vanilla Panna Cotta with Strawberries

Raspberry Sorbet

Chocolate Mousse with Oreo Cookie Crumble

#### SOUPS

White Gazpacho of Cucumber, Melon and Almond (GF)

Carrot, Apple and Fennel with Light Curry Spice (GF)

Tomato and Bell Pepper with Juniper (GF)

Chilled Pea with Garden Mint (GF)

Lobster and Shrimp Bisque

Creamy Potato and Leek with Crisp Bacon and Fried Onions

Squash Purée with Roasted Garlic, Cumin and Cardamom (GF)

Velvety Cauliflower with Truffle and Shitake Salsa (GF)

French Onion with Oka Cheese au Gratin

Mushroom and Roasted Garlic with Olive Oil Croutons

Classic Minestrone





# Lunch Buffets

## **PREMIUM SANDWICH PLATTER BUFFET** - \$32.95 per person (Minimum of 24 guests)

### **Choose 1 Soup for your Buffet:**

Chilled Pea with Garden Mint (GF)  
White Gazpacho of Cucumber, Melon and Almond (GF)  
Carrot, Apple and Fennel Soup with Light Curry Spice  
Tomato and Bell Pepper Soup with Juniper  
Squash Purée with Roasted Garlic, Cumin and Cardamom (GF)  
Velvety Cauliflower with Truffle and Shitake Salsa (GF)  
Mushroom and Roasted Garlic with Olive Oil Croutons

### **Choose 1 Salad for your Buffet:**

Heirloom Beet (winter) or Tomato (summer) with Buffalo Mozzarella, Basil Purée and Black Olives  
Creamy Organic Potatoes with Mustards, Pickles, Baby Kale and Sage  
Grilled Vegetable Panzanella with Arugula, Olive Oil, Balsamic Toasted Country Bread and Cherry Tomatoes  
Power Grains and Squash with Dried Fruits, Toasted Almonds and Sherry Vinaigrette  
Ratatouille Pasta Salad  
Mushrooms, Walnuts and Farro with White Balsamic, Avocado Oil and Fresh Guacamole  
Greens with Shaved Vegetables and Two Vinaigrettes  
Caesar Salad with Romaine, Radicchio, Croutons, Bacon, Parmesan and Creamy Garlic Dressing

*Additional Salads - add \$4.00 per person*

### **4 Specialty Sandwiches (based on 1.5 pieces per person):**

California Chicken Cobb on Focaccia  
Smoked Turkey and Brie with Cranberry Aioli and Arugula  
Tuna Salad Wrap with Sundried Tomatoes, Basil and Watercress  
Grilled Vegetable and Goat Cheese Wrap

### **Desserts for your Buffet:**

House Baked Cookies  
Chocolate Brownies  
Strawberry Cheesecake  
  
Fresh Fruit Display  
Coffee and Herbal Teas



**CUSTOMIZED DELUXE LUNCH BUFFET - \$49.95 per person**  
(Minimum of 24 guests)

**Choose 2 Appetizers for your Buffet:**

Chef's Market Fresh Soup  
Heirloom Beet (winter) or Tomato (summer) with Buffalo Mozzarella, Basil Purée and Black Olives  
Creamy Organic Potatoes with Mustards, Pickles, Baby Kale and Sage  
Grilled Vegetable Panzanella with Arugula, Olive Oil, Balsamic Toasted Country Bread and Cherry Tomatoes  
Power Grains and Squash with Dried Fruits, Toasted Almonds and Sherry Vinaigrette  
Ratatouille Pasta Salad  
Mushrooms, Walnuts and Farro with White Balsamic, Avocado Oil and Fresh Guacamole  
Greens with Shaved Vegetables and Two Vinaigrettes  
Caesar Salad with Romaine, Radicchio, Croutons, Bacon, Parmesan and Creamy Garlic Dressing

*Additional Appetizers - add \$4.00 per person*

**Choose 1 Platter for your Buffet:**

Deli Platter with Prosciutto, Salami, Pastrami, Smoked Turkey, Olives, Garnishes and Condiments  
Traditional Shrimp Cocktail (2 pieces per person)  
Artisan Cheese Board

**Choose 2 Entrées for your Buffet:**

Beef Stroganoff with Egg Noodles  
Slow Roasted Chicken (White and Dark Meat)  
Chicken Curry (Dark Meat) with Grapes, Chickpeas, Paneer and Spinach  
Chicken Cacciatore with Stewed Breasts, Bell Peppers and Olives in a Citrus Tomato Sauce  
Lemon Chicken  
Poached Haddock with Salsa Verde, Braised Fennel and Hearts of Palm  
Atlantic Salmon, Grilled with Dill, Lemon and Honey Mushrooms  
Swedish Meatballs with Beef and Pork, Cream and Mushrooms  
Grilled Vegetable Frittata  
Roasted Squash and Mushroom Lasagna

**Choose 1 Starch for your Buffet:**

Fragrant Basmati Rice, Aztec Quinoa with Caramelized Roots and Toasted Hemp Seeds, Penne with Tomato Sauce,  
Roasted Lemon Potatoes with Crispy Herbs, Mashed Potatoes, Sweet Potatoes Glazed with Orange and Ginger

**Choose 1 Vegetable for your Buffet:**

Chef's Market Fresh Vegetables, Japanese Style Steamed Eggplant with Black Bean Sauce, Local Organic Roots  
with Cinnamon and Vanilla Bean, Steamed Greens, Baked Squash Gratin with Brown Butter Rye Bread Crumbs  
and Rosemary, Honey Glazed Heirloom Carrots, Asian Vegetable Stir Fry, Mediterranean Vegetables, Broccoli with  
Sesame Butter

**Choose 3 Desserts for your Buffet:**

Fresh Fruit Pie, Pecan Butter Tart, Pastry Squares, Home Baked Cookies, Flourless Chocolate Cake, Cream Cheese  
Frosting Carrot Cake, Classic Cheesecake, Strawberry Shortcake, Panna Cotta, Tiramisu

**Included: Assorted Rolls and 'Joy Sticks' with Butter**

Coffee and Herbal Teas

**Enhancements:\***

*Add extra Salad to each buffet - \$4.00 per person*  
*Extra Dessert to each buffet - \$4.00 per person*  
*Carved Prime Rib - \$25.90 per person (minimum 20 guests)*  
*Carved Striploin - \$17.25 per person (minimum 20 guests)*  
*Carved Turkey - \$14.50 per person*  
*Seafood Table - see Brunch pricing*

**\*Minimum number for these items must be met. Please inquire with Catering Department.**



## Afternoon Tea

### **AFTERNOON TEA BUFFET** - \$36.95 per person

(Minimum of 20 guests. For smaller guest lists, additional charges will be applied.)

Timing of event: 2:00 pm - 5:00 pm

Warm Assorted Scones (2 pieces per person)

Served with Butter, Whipped Mascarpone Cream and Fruit Preserves

### **Assorted Classic Sandwiches cut in quarters (based on 4 pieces per person):**

Cucumber and Cream Cheese

Hawaiian Chicken Salad with Pineapple

Ham and Swiss Cheese

Open Faced Smoked Salmon and Dill Cream Cheese on Rye

Devilled Eggs (2 pieces per person)

Shrimp Cocktail (2 pieces per person)

Fresh Fruit Cocktail

Chocolate Mousse

Petite Fours (2 pieces per person)

Shortbread Cookies

Selection of Fine Teas

Coffee and Decaf available

## Reception Menu

### **SIMPLY ELEGANT COCKTAIL RECEPTION** - \$39.95 per person

(Minimum of 20 guests. For smaller guest lists, additional charges will be applied.)

Fresh Cut Vegetable Platter with Hummus, Roasted Red Pepper and Tzatziki Dips

Smoked Salmon Platter with Red Onion, Capers, Lemon Slices and Pumpernickel Crackers

### **Passed Hors D'oeuvres (based on 4 pieces per person):**

Vegetable Spring Rolls with Sweet Chili Dipping Sauce

Tomato, Cucumber and Balsamic Marinated Feta Skewers

Coconut Shrimp with Mango Chutney

Chicken and Herb Brochettes

### **Assorted Classic Sandwiches cut in quarters (based on 4 pieces per person):**

Egg Salad, Tuna Salad and Chicken Salad

### **Dessert Table:**

Sliced Fresh Fruit Display

Chocolate Fudge Brownies

Strawberry and Caramel Cheesecake Squares

Mini Vanilla Bean Crème Brûlée

Domestic & Imported Cheese Platter with Garnishes and Assorted Crackers

Coffee and Herbal Teas



# *Beverage Services*

## **NON ALCOHOLIC BEVERAGES**

Coffee/Herbal Tea - \$2.00 per cup

Soft Drinks - \$2.00 per drink

Lemonade/Iced Tea - \$2.50 per drink

Pitcher of Lemonade/Iced Tea (10 glasses) - \$23.00 per pitcher

Bottled Juices - \$2.50 per bottle

Pitcher of Juice (12 glasses) - \$23.00 per pitcher

Bowl of Fruit Punch (50 glasses) - \$95.00 per bowl

Small Bottle of Perrier - \$3.00 per bottle

Small Bottle of Spring Water - \$2.50 per bottle

Espresso/Cappuccino - \$4.00 per drink

## **ALCOHOLIC BEVERAGES**

Smirnoff Vodka, Gordon's Gin, Captain Morgan Rum,  
Seagrams Rye and J&B Scotch - \$6.00 per 1 <sup>1</sup>/<sub>4</sub> oz drink

Bottle House Wine - \$35.00 per bottle

White - Fontamara Pinot Grigio

Red - Fontamara Quattro

Sparkling Wine - \$30.00 per bottle

Mimosas - \$6.00 per flute

Beer - Domestic - \$5.25 per bottle

Beer - Imported - \$6.50 per bottle

**Cash Bar Available - please inquire through the Catering  
Department prior to your event**



## **EXTRA BAR STATIONS**

### **BLOODY CAESAR AND BLOODY MARY STATION -**

\$8.00 per drink

(Minimum of 50 guests)

Custom Bloody Caesar/Mary creations with Bartender

Smirnoff Vodka, Mott's Clamato Juice, Tomato Juice,  
Worcestershire Sauce, Tabasco, Celery Salt Rim

Garnishes: Celery Sticks, Cocktail Shrimp, Bacon Strips,  
Extreme Beans, Dill Pickles, Lemons and Limes

### **MIMOSA/BELLINI STATION - \$7.25 per drink**

(Minimum of 50 guests)

Custom Mimosas/Bellini Creations with Bartender

Sparkling Wine, Orange Juice, Peach Nectar, Muddled  
Raspberries

