



EVENT MENU



CORPORATE MEETINGS *Minimum of 20 people*

THE DELUXE \$48

RISE & SHINE

Chilled juices
Muffins & assorted pastries
Seasonal fruit platter
Freshly brewed coffee & tea

MID MORNING COFFEE BREAK

Bottled water
Freshly brewed coffee & tea

BUSINESS LUNCH

Soup of the day **OR** seasonal salad with Chef's choice of dressings

Pasta salad with roasted vegetables, sundried tomato & oregano dressing

DELI STYLE SANDWICHES

A selection of egg salad, tuna salad, ham, roast beef, turkey on white or whole wheat loaf
Dessert squares & fresh baked cookies
Freshly brewed coffee & tea

AFTERNOON COFFEE BREAK

Seasonal fruit platter
Freshly brewed coffee & tea

THE PREMIERE \$60

RISE & SHINE

Chilled juices
Muffins & assorted pastries
Seasonal fruit platter
Freshly brewed coffee & tea

MID MORNING COFFEE BREAK

Mid-morning coffee break
Bottled water

THE EXECUTIVE

Soup of the day
Seasonal green salad with Chef's choice of dressings
Pasta salad with roasted vegetables, sundried tomato & oregano dressing

SANDWICH & WRAP PLATTER

A selection of egg salad, tuna salad, ham & Swiss, roast beef & cheddar, turkey & tomato on focaccia, croissant, white & whole wheat wraps & multigrain loaf
Dessert squares & freshly baked cookies
Freshly brewed coffee & tea

AFTERNOON SWEET & HEALTHY SNACKS

Dessert squares & fresh baked cookies
Seasonal fruit platter
Bottled water & soft drinks
Freshly brewed coffee & tea

THE SIGNATURE \$70

RISE & SHINE

Chilled juices
Muffins & assorted pastries
Seasonal fruit platter
Freshly brewed coffee & tea

MID-MORNING COFFEE BREAK

Domestic cheese platter with dried fruits, nuts, crackers & French baguette
Bottled water & soft drinks
Freshly brewed coffee & tea

THE CLOVELLY

Fresh Baked Dinner Rolls

Select any two salads:

Seasonal greens with dried cranberries, candied pecans, red pepper & crumbled goat cheese
Pasta salad with roasted vegetables, sundried tomato & oregano dressing
Salad of roasted redskins, bacon & Dijon dressing
Mandarin couscous salad with red onion & sweet oranges
Traditional coleslaw
Spicy chickpea salad
Traditional Greek salad
Caesar salad

Select any two entrées:

Stuffed chicken breast with red wine demi-glace
Roasted strip loin served with mushroom demi & white truffle essence
Chicken parmesan finished with rich tomato ragu & parmesan cheese
Baked fillet of cod with dressing & white wine cream sauce
Three cheese tortellini with roasted red peppers, scallions & parmesan cheese

Select any three sides:

Grilled seasonal vegetables in pesto
Vegetable medley of carrots, broccoli & cauliflower
Roasted garlic & rosemary redskins
Rice pilaf
Chive mashed potatoes

Dessert squares & cookies
Bottled water & soft drinks
Freshly brewed coffee & tea

AFTERNOON SWEET TREATS

Fresh baked gourmet cookies
Dessert squares & brownies
Bottled water & soft drinks
Freshly brewed coffee & tea

EVENTMENT

BREAKFAST *Minimum of 20 people unless otherwise noted*

THE RISE & SHINE \$15 (minimum 10 people)

Chilled juices
Croissants, muffins & Danishes
Seasonal fruit platter
Freshly brewed coffee & tea
Add cold cereal \$2

THE GREAT CANADIAN \$22

Chilled juices
Seasonal fruit platter
Fresh scrambled eggs
Crispy bacon, ham & sausage
Seasoned hash browns
Fluffy waffles with warm maple syrup
Mini breakfast pastries
Freshly brewed coffee & tea
Add an omelet station for \$6/person - minimum of 35 people

THE HEALTHY START \$20

Chilled juices
Seasonal fruit platter
Mixed berries & yogurt parfait with whipped cream
Assorted muffins
Cold cereals & milk
Freshly brewed coffee & tea

HIGH TEE \$20 (minimum 10 people)

A selection of delicate finger sandwiches including:
Cucumber on herb cream cheese
Truffled egg & chive
Smoked salmon with dill, shallots & capers
Classic ham & cheese
Ever changing Chef's choice

Fresh homemade scones served with a selection of jams & clotted cream
Chef's choice of house made sweet treats

BREAKS *Minimum of 20 people*

BOOSTER BREAK \$10

Assorted brownies & freshly baked cookies
Seasonal fruit platter
Bottled water & soft drinks
Freshly brewed coffee & tea

THE SWEET TREAT \$8

Freshly baked gourmet cookies
Dessert squares & brownies
Bottled water & soft drinks
Freshly brewed coffee & tea

CHEESY BREAK \$15

Domestic cheese platter with dried fruits, nuts, crackers & French baguette
Fruit & berry display
Bottled water & soft drinks
Freshly brewed coffee & tea

ADDITIONAL SELECTIONS

Freshly brewed coffee & tea \$3
Soft drinks \$3.10
Bottled water 500 ml \$3.10
Assorted bottled juice \$3.10
Perrier 330ml \$4.50
Pitcher of juice \$20 (serves 6 to 8 people)
Dessert squares \$25/dozen
Gourmet freshly baked 2oz cookies \$27/dozen
Muffins / Danish / croissants \$24/dozen, \$16/half dozen
Breakfast loaves \$20 per loaf (8 slices)
Basket of pretzels or potato chips \$14 (serves 6 to 8)
Basket of mixed nuts \$29 (serves 6 to 8)

EVENT MENU

LUNCH BUFFET *Minimum of 20 people*

WORKING LUNCH \$26

Soup of the day
Seasonal green salad with Chef's choice of dressings
Pasta salad with roasted vegetables, sundried tomato & oregano dressing
Fresh crudité's & dip
Deli style sandwiches:
A selection of egg salad, tuna salad, ham & Swiss, roast beef & cheddar, turkey on focaccia, croissant or multigrain loaf
Dessert squares & cookies
Freshly brewed coffee & tea

LITTLE ITALY \$28

Soup of the day
Caesar salad
Meat **OR** vegetarian lasagna
Chicken parmesan finished with rich tomato ragu & parmesan cheese on fettuccine
Homestyle garlic bread
Dessert squares & cookies
Freshly brewed coffee & tea

PLATED LUNCH *Minimum of 20 people*

We are pleased to offer a choice of two entrée options.

APPETIZER

Seasonal greens with dried cranberries, candied pecans & crumbled goat cheese with maple vinaigrette
Hearts of romaine tossed in creamy asiago dressing with bacon, parmesan & crispy croutons
Soup of the day

MAIN COURSE

Three cheese tortellini with roasted red peppers, scallions & parmesan cheese \$26
Chicken cordon bleu with a sweet red wine demi-glace \$30
Blackened Atlantic salmon with house made mango & red pepper slaw \$32
Carved strip loin served with natural pan juices \$35

DESSERT

Chocolate ganache covered cheesecake
Carrot cake with cream cheese
Double chocolate cake
All desserts served with fresh fruit and whipped cream

All meals are served with Chef's choice of seasonal vegetables, potato, a dinner roll, coffee & tea.

THE CLOVELLY \$40

Select any two salads:

Seasonal greens with dried cranberries, candied pecans & crumbled goat cheese
Pasta salad with roasted vegetables, sundried tomato & oregano dressing
Salad of roasted redskins, bacon & Dijon dressing
Mandarin couscous salad with red onion & sweet oranges
Traditional coleslaw
Traditional Greek salad
Caesar salad

Select any two entrées:

Stuffed chicken breast with red wine demi-glace
Roasted strip loin with mushroom demi & white truffle essence
Chicken parmesan with rich tomato ragu & parmesan cheese
Baked fillet of cod with dressing & white wine cream sauce
Three cheese tortellini with roasted red peppers, scallions & parmesan cheese

Select any three sides:

Grilled seasonal vegetables in pesto
Vegetable medley of carrots, broccoli & cauliflower
Roasted garlic & rosemary redskins
Rice pilaf
Chive mashed potatoes

Fresh baked dinner rolls
Dessert squares & cookies
Bottled water & soft drinks
Freshly brewed coffee & tea

EVENT MENU

PLATTERS & HORS D'OEUVRES

PLATTERS

CRUDITÉS & DIP \$125 (serves 25 people)

An array of local traditional & organic vegetables accompanied by a trio of dips

FRESH FRUIT PLATTER \$150 (serves 25 people)

An attractive presentation of seasonal fresh fruit

DOMESTIC & IMPORTED CHEESE PLATTER \$175 (serves 25 people)

A selection of brie, chèvre, havarti, boursin & medium cheddar accompanied by assorted crackers & garnished with roasted pecans & dried fruit

ANTI PASTO PLATTER \$175 (serves 25 people)

A selection of cured meats, cheese & grilled vegetables

SMOKED SALMON PLATTER \$200 (serves 25 people)

Cold smoked Atlantic salmon with red onion, caper blossoms & grilled herb bread

DELI SANDWICHES \$9 per person (1.5 pieces)

A selection of egg salad, tuna salad, a selection of deli meats on white & whole wheat bread

DELUXE SANDWICH PLATTER \$12 per person (1.5 pieces)

A selection of egg salad, tuna salad, ham & Swiss, roast beef & cheddar, turkey & cranberry on a selection of focaccia, croissant, white & whole wheat wraps & multigrain loaf

CLOVELLY SIGNATURE DIPS \$65 (serves 15 -20 people)

MEXICAN FIVE LAYER

Sour cream, salsa, guacamole, refried beans, mixed cheese with toppings

SPINACH & ARTICHOKE

Sautéed spinach, artichokes, three cheeses

CORN & BACON

Creamed corn, double smoked bacon & cream cheese

ROASTED RED PEPPER

Roasted red pepper, herbs, cream cheese & sour cream

HUMMUS

Traditional olive & chickpeas or spicy with chili oil & thai peppers

Each accompanied with tortilla chips & naan bread

HORS D'OEUVRES

Minimum order of five dozen of each hors d'oeuvres selection

HOT \$28/dozen

BBQ meatballs

Mini mac poppers

Dry spiced chicken wings

Cod nuggets with house tartar sauce

Vegetarian spring rolls with sweet & sour dip

Spicy sausage rolls

Mushroom & goat cheese canapés with white truffle

HOT \$33/dozen

Crab cakes with remoulade sauce

Salt cod fish cakes with house tartar

Mini quiche Lorraine or broccoli & cheese

Bacon wrapped scallops with citrus vinaigrette

Angus BBQ beef sliders with cheese & bacon

Pulled pork slider with country slaw

Cajun shrimp

Chicken flautas with sour cream & salsa

COLD \$28/dozen

Herbed turkey salad flatbreads

Roasted cherry tomato & chèvre pitas

Smoked salmon, dill cream cheese & caper canapés

Grilled shrimp with herbed cream cheese on toasted crostini

Roasted red pepper & hummus rounds

Tomato basil with bocconcini bruschetta

Spinach & prosciutto pinwheels

Buffalo chicken pinwheels

LIVE STATIONS *Minimum of 25 people*

CARVED BEEF STRIPLOIN STATION

Served with au jus, assorted rolls

FLAMBÉ STATION

Choose shrimp, scallops or both. Served with rosé sauce, garlic & herbs, flambéed with iceberg vodka

POTATO MARTINI BAR

Garlic mashed potatoes with an assortment of toppings including, bacon bits, green onion, mixed cheese, sour cream & merlot demi-glace

EVENTMENT

PLATED DINNERS *Minimum of 20 people*

APPETIZER

Seasonal greens with dried cranberries, candied pecans, crumbled goat cheese & red peppers with maple vinaigrette
Caesar salad with house made croutons, double smoked bacon, shredded parmesan cheese & buttermilk dressing
Spinach salad with mandarin segments, strawberries, red peppers, toasted almonds & feta cheese with balsamic dressing
Classic shrimp cocktail with mixed greens, house cocktail sauce & lemon
Soup du jour

MAIN COURSE

We are pleased to offer a choice of two entrée options. When offering choice of two entrées, the higher price prevails for all meals.

Cider brined boneless pork loin chop with caramelized onion & apple jus \$42
Bone in chicken supreme with Newfoundland savory dressing & red wine demi \$44
Bacon wrapped chicken supreme stuffed with sundried tomato, goat cheese & spinach with a merlot demi-glace \$46
Fresh Atlantic salmon, pan seared with mango slaw \$47
Pan seared 6oz beef tenderloin with mushroom demi-glace & crispy onion \$57
AAA prime rib with grainy mustard jus and Yorkshire pudding \$55

VEGGIE MAINS

Lasanga layered with roasted eggplant, zucchini, cherry tomatoes & spinach in a creamy rosé sauce \$40
Roasted portobello mushroom stuffed with marinated cherry tomatoes & goat cheese \$40

All mains served with Chef's choice of potato & choice of grilled seasonal vegetables or vegetable medley

DESSERT

Homemade apple pie with streusel crumble, whipped cream & caramel sauce
Chocolate & hazelnut pot de crème finished with Bailey's whipped cream
Crème brûlée with whipped cream (assorted flavours available)
Housemade carrot cake with cream cheese icing & whipped cream
New York style cheesecake with wildberry compote
Chocolate trio of chocolate truffle tower, chocolate dipped strawberry & chocolate mousse in a brandy snap cup

To provide a custom menu option that meets the needs of your group, please choose one appetizer option, up to two entrée options & one dessert option. Served with a dinner roll, coffee & tea.

EVENT MENU

BUFFET DINNERS Minimum of 35 people

THE HEARTY BUFFET \$44

Bread basket with butter
Seasonal green salad with dried cranberries, candied pecans, crumbled goat cheese, red pepper with maple vinaigrette
Hearts of romaine tossed in creamy asiago dressing with bacon, parmesan & crispy croutons
Chef's pasta salad **OR** mandarin couscous salad
Three cheese tortellini with roasted red peppers, scallions & parmesan cheese
Chef's choice seasonal vegetables
Rosemary redskins

Select any two of the following entrées:

Stuffed chicken breast with red wine demi-glace
Roasted strip loin with mushroom demi & white truffle essence
Chicken parmesan finished with rich tomato ragu & parmesan cheese
Baked fillet of cod with dressing & white wine cream sauce

BARBECUE BUFFET

Select one entrée:

Marinated boneless pork chop \$28
Bone-in chicken breast \$28
Grilled salmon \$30
10oz strip loin \$40

Barbecue Buffet includes:

Green salad with two dressings, Chef's choice of pasta salad, coleslaw, vegetables, sautéed mushrooms & onions, baked potatoes with toppings on the side, dinner rolls, coffee & tea

DESSERTS

Cookies, Squares & Brownies \$3

Fresh baked gourmet cookies
Dessert squares & brownies

Delectable Dessert Buffet \$15

Chef's favorites including signature miniature desserts of cakes, mousses, pies, custards (2 per person) & a fruit platter with seasonal berries

EVENT MENU

**Menu prices are guaranteed 6 months prior to your event*

BAR MENU

CASH BAR (including tax)

Domestic beer \$6.75

Premium beer \$7.75

House wine by the glass \$8.00

Premium wine by the glass \$11.75

Liqueurs \$8.25

Liquor \$6.76

Coolers & ciders \$8.00

Non-alcoholic beverage \$3.50

Martini (1.5oz) \$10.50

Martini (2 oz) \$12.50

Non-alcoholic beer \$6.75

Cash bar prices are inclusive of taxes

HOST BAR

Domestic beer \$5.65

Premium beer \$6.50

House wine by the glass \$6.75

Premium wine by the glass \$10.00

Liqueurs \$7.08

Liquor \$5.50

Coolers & ciders \$6.63

Non-alcoholic beverage \$3.10

Martini (1.5 oz) \$9.00

Martini (2 oz) \$10.62

Non-alcoholic beer \$5.65

Host bar prices are exclusive of taxes & service charge

EVENT MENU