



# CATERING MENU



Executive Chef James Saunders and his culinary team deliver award winning cuisine tailored to the specific needs of each event. Combining modern flavours and traditional fare, each dish is thoughtfully prepared with only the finest ingredients and meticulous attention to detail. Our Club Sommelier, Corey Ladouceur will gladly suggest wine pairings to accompany any menu adding yet another personal touch to your special occasion.

**BREAKFAST BUFFET**

**The Continental**..... 18.50  
 Chilled Orange or Cranberry Juice  
 Platter of Seasonal Fruits  
 Fresh Baked Muffins, Butter Croissants and Danish Pastries  
 Fruit Preserves and Butter  
 Coffee, Decaffeinated Coffee and Tea

**The Health Club** ..... 20.75  
 Chilled Orange or Cranberry Juice  
 Low Fat Muffins  
 Sliced Fresh Seasonal Fruits and Berries  
 Granola with Natural Yoghurt and Strawberries  
 Selection of Fat Free Fruit Yoghurt  
 Toasted Nuts and Dried Fruits  
 Butter and Fruit Preserves  
 Coffee, Decaffeinated Coffee and Herbal Tea Selection

**The Early Birdie** ..... 22.50  
*(minimum 25 persons or \$2.50 pp surcharge will apply)*  
 Chilled Orange or Cranberry Juice  
 Platter of Seasonal Fruits  
 Farmhouse Scrambled Eggs  
 Country Sausage, Maple Smoked Bacon and Sautéed Potatoes  
 Fresh Baked Muffins, Butter Croissants and Danish Pastries  
 Fruit Preserves and Dairy Butter  
 Coffee, Decaffeinated Coffee and Tea

**A LA CARTE**

Danish Pastry..... 3.00  
 Croissant ..... 3.00  
 Muffin (assorted flavours)..... 3.00  
 Loaves - Banana, Lemon Poppyseed, Blueberry and Carrot (2 slices per person) ..... 3.95  
 Brownie - Lemon or Caramel Blondie Square (select one) ..... 3.00  
 Assorted French Pastry (minimum order of 4 dozen) ..... 39.00 doz  
 Bagel with Cream Cheese..... 4.00  
 Fresh Baked Chocolate Chip or Oatmeal Raisin Cookies (per dozen) ..... 34.00  
 Sliced Fresh Fruit and Berry Tray ..... 9.75  
 Whole Fresh Fruit (per piece)..... 2.00  
 Yoghurt (plain or fruit flavoured) ..... 3.25



**BRUNCH BUFFET**

.....	41.95
Continental	
Chilled Fruit Juices, Fresh Baked Muffins, Croissants and Fruit Danishes selection of Fresh Farmhouse Breads with Fruit Preserves and Butter	
Selection of Fresh Salads	
Caesar, Tomato and Bocconcini, Grilled Provencal Vegetables	
Organic Greens with Maple Vinaigrette	
Mediterranean Seven Grain, Wild Rice with Toasted Pecans and Sun kissed Cranberries	
Deli Platter	
Pastrami, Smoked Ham, Salami and Prosciutto served with Imported Mustards and Pickles	
From The Grill	
Scrambled Eggs, Maple Smoked Bacon, Farmer's Sausage, Blueberry Pancakes with Maple Syrup, Eggs Benedict, Home Fried Potatoes	
Sweet Treats	
Platter of Sliced Seasonal Fruits and Berries, Mini Fruit Tarts	
Chocolate Dipped Strawberries,	
Warm Chocolate and Banana Bread Pudding with Crème Anglaise	
Coffee, Decaffeinated Coffee and Tea	

**ENHANCEMENTS**

*Add any of the items below to anyone of our breakfast or brunch buffets*

Chef Attended Omelette Station .....	9.95
Fresh Cracked Farmhouse Egg Omelette with Selection of Fillings to Include: Woodland Mushrooms, Smoked Salmon, Baby Spinach, Sweet Peppers, Cheddar Cheese and Smoked Ham	
Conossuier Waffle Station with Maple Syrup and Chantilly Cream.....	6.75
Wild Blueberry Pancakes.....	5.75
French Toast with Maple Syrup .....	5.75
Eggs Benedict with Peameal Bacon or Fresh Smoked Salmon (choose one) .....	8.75
Selection of Fat Free Fruit Yoghurts .....	3.25
Domestic & Imported Cheeses served with Seedless Grapes and Water Biscuit .....	14.75
Fresh Seafood Table .....	17.50
Cocktail Shrimp, Smoked Salmon and Lake Trout, Seafood Salad, Traditional Accompaniments	

*All buffets require a minimum of 25 guests*



All menu items listed are priced per person  
Prices are subject to 13% HST and 18% operations fee  
Pricing is subject to change without notice

**FIRST COURSE**

Roast Tomato and Fennel Soup with Toasted Pine Nuts.....	8.00
Candied Squash and Sweet Potato Soup with Roasted Pine Nuts .....	8.00
Truffled Woodland Mushroom Soup with Roast Garlic Chips .....	8.00
Classic Caesar Salad with Garlic Croûtes, Parmesan Reggiano and Crispy Bacon .....	10.75
St. George’s Harvest Salad .....	11.75
Trio of Romaine, Boston & Radicchio, English Cucumber, Cherry Tomatoes, Bell Peppers, Julienne Carrots and Balsamic Vinaigrette	
Pear, Gorgonzola and Pecan Salad with Baby Spinach Leaves and Cider Dressing .....	12.75
Sliced Hothouse Tomato and Bocconcini Salad with Chopped Shallots, Basil and Balsamic Vinaigrette.....	12.50
Organic Greens with Goat Cheese Croûte .....	12.75
Sun Dried Cranberries, Toasted Pine Nuts and Raspberry Vinaigrette	

**LUNCH ENTREE**

Chicken and Vegetable Crepe Hollandaise .....	20.75
Served with St. George’s Harvest Salad	
Smoked Ham and Swiss Cheese Quiche .....	20.75
Served with Small Garden Salad	
Baked Cranberry Goat Cheese Parcel .....	21.75
With Grilled Provencale Vegetables, Crispy Prosciutto Chips, Pine Nuts, Fresh Fig and Maple Vinaigrette	
Wild Mushroom Agnolotti .....	21.75
In Pesto Sauce with Grilled Prosciutto and Shaved Asiago	
Chicken Supreme laced with Truffle Oil .....	27.50
Onion Soubise Crust, Thyme Rosti and Overnight Tomatoes	
Braised Beef Short Rib (requires a minimum of 20 guests) .....	29.50
Roast Garlic Mash, Asparagus, Cipollini Onions and Smokey Bacon Lardons	
Grilled Teriyaki Salmon.....	32.00
Vegetable Steamed Rice, Vidalia Onion Jam and Sesame Bok Choy	

**DESSERT (\$8.50 each)**

- Spiced Carrot Cake with Wild Blueberry Sauce  
Loaded with Pineapple, Walnut and Cream Cheese Frosting
- Flourless Chocolate Cake  
Cocoa Nib Tuille and Bourbon Sauce
- Lemon Curd and Blueberry Tart  
Topped with Italian Meringue
- Crisp Phyllo Cup with Warm Apple Berry  
Served with Vanilla Spice ice-cream

Please select one Entrée for the entire group. Choice menus of more than one Entree will be subject to a \$10 per person entree selection fee. Entree choices must be predetermined, with the total number of each entree submitted to the Catering Department one week prior to the event. All plated menus include Country Bread Basket and Butter, Coffee, Decaffeinated Coffee and Tea.

All menu items listed are priced per person. Prices are subject to 13% HST and 18% operations fee. Pricing is subject to change without notice.



**The Stanley Thompson**..... 29.95  
 (Working Lunch)

Country Bread Basket and Butter  
 Freshly Prepared Soup of the Day

Classic Caesar Salad with Shaved Parmesan

Sandwich Platter  
 Chef's Selection of Gourmet Sandwiches

Dessert Selection  
 Home Baked Cookies and Squares  
 Coffee, Decaffeinated Coffee and Tea

**The Open**..... 34.00

Soup  
 Freshly Prepared Soup of the Day  
 Country Bread Basket and Butter

Salads  
 Harvest Salad with Sliced Tomato, Cucumber and Sweet Peppers  
 Baby Spinach with Toasted Pecans, Goat Cheese and Sliced Apple  
 South Western Coleslaw

Sandwich Platter  
 Rare Roast Beef with Grainy Mustard  
 Honey Glazed Ham and Swiss Cheese  
 Smoked Salmon, Caper Cream Cheese and Baby Spinach Pinwheel Wrap  
 Roast Sweet Pepper with Boconcinni and Pesto served Open-faced  
 Tandoori Chicken Salad with Mango Chutney

Dessert Selection  
 Sliced Fresh Seasonal Fruits  
 Double Chocolate Fudge Tarts and Home Baked Cookies  
 Coffee, Decaffeinated Coffee and Tea

*All lunch buffets require a minimum of 25 guests*



**The Founder's** ..... 46.00

Country Bread Basket and Butter

Cold Plates

Shaved Prosciutto, Sundried Tomatoes, Artichokes, Bocconcini, Marinated Button Mushrooms,  
Cheese and Olives served with Herb Baguettes  
Organic Greens with House Made Dressing  
Mediterranean Couscous Salad

Hot Items

Grilled Salmon with Honey Mustard Herb Crust  
Herb Roasted Chicken  
Sweet Potato Agnolotti with Wilted Spinach and Creamy Gorgonzola Sauce  
Chef's Medley of Seasonal Vegetables

Dessert Selection

Sliced Fresh Seasonal Fruits  
Double Chocolate Fudge Tarts and Home Baked Cookies  
Coffee, Decaffeinated Coffee and Tea

**The Royal York** ..... 49.00

Soup

Freshly Prepared Soup of the Day  
Country Bread Basket and Butter

Cold Plates

Organic Greens with House Made Dressing  
Classic Caesar Salad with Shaved Parmesan  
Sliced Hothouse Tomato with Bocconcini and Basil

Hot Items

Roast Tenderloin of Beef  
Carved to order, Served with Selection of Accompaniments including:  
Crusty rolls, Baguettes, Pickled Beets, Pickled Onions, Cornishons, Dijon and Horseradish  
Sweet Potato Agnolotti with Wilted Spinach and Creamy Gorgonzola Sauce  
Garlic Mashed Potato  
Chef's Medley of Seasonal Vegetables

Dessert Selection

Sliced Fresh Seasonal Fruits  
Home Baked Cookies and Squares  
Coffee, Decaffeinated Coffee and Tea

*All lunch buffets require a minimum of 25 guests*



## FIRST COURSE

**Soup** ..... 8.00

- Roast Tomato and Fennel with Toasted Pine Nuts
- Broccoli and Toasted Almonds with Ginger Sour Cream
- Potato, Caramelized Onion and Leek with Fresh Snipped Chives
- Candied Squash and Sweet Potato with Roasted Pine Nuts
- Truffled Woodland Mushroom with Roast Garlic Chips
- Four Cheese Cauliflower With Overnight Pear Chips
- Chilled Gazpacho with Crème Fraiche and Herb Croutons
- Manhattan Clam Chowder
- Creole Sweet Corn and Shrimp With Chive Sour Cream

### Salad

- Classic Caesar Salad with Garlic Croûtes, Parmesan Reggiano and Crispy Bacon ..... 10.75
- St. George's Harvest Salad with Trio of Romaine, Boston & Radicchio ..... 11.75
- English Cucumber, Cherry Tomatoes, Bell Peppers, Julienne Carrots and Balsamic Vinaigrette
- Seedling Salad with Overnite Tomato, Flaked Feta and Sherry Vinaigrette..... 11.25
- Pear, Gorgonzola and Pecan Salad with Baby Spinach Leaves and Cider Dressing..... 12.00
- Crimson Salad (seasonal) ..... 12.25
- Blood Oranges, Baby Beets and Micro Sprouts with Raspberry Chive Dressing
- Sliced Hothouse Tomato and Bocconcini Salad with Chopped Shallots, Basil and Balsamic Vinaigrette..... 12.50
- Organic Greens with Goat Cheese Croûte ..... 12.75
- Sun Dried Cranberries, Toasted Pine Nuts and Raspberry Vinaigrette

## SECOND COURSE

- Seafood Salad with Bitter Greens..... 15.50
- Citrus Olive Dressing
- Antipasto Plate..... 17.50
- Genoa Salami, Capicola and Prosciutto with Marinated Artichokes, Spice Olives and Tomato Bocconcini
- Wild Mushroom Agnolotti..... 16.25
- In Pesto Sauce with Grilled Prosciutto and Shaved Asiago
- Heirloom Tomato Risotto ..... 16.00
- Finished with Parmesan Cheese and Basil Sprouts



**DINNER ENTREE**

**Fish**

Grilled Fillet of Fresh Atlantic Salmon ..... topped with Pecan and Grainy Mustard Crust	37.25
Cornmeal Crusted Salmon Fillet..... Crushed Olive Potato, Grilled Asparagus and Tomato Beurre Blanc	37.25
Pan Seared Atlantic Salmon on Sweet Pea Risotto..... Sauté Sweet Peppers and Gremolata	38.00
Grilled Halibut with Soft Parsley Crust..... Smoked Sweet Corn Puree, Dill Buttered Potatoes and Cumberland Sauce	40.00
Grilled Halibut Topped with Blue Crab and Avocado..... Mediterranean Couscous and Citrus Sauce	41.00

**Meat**

Grainy Mustard Crusted Chicken Supreme with Crushed Pepper Jus ..... Creamy Potato Mash, Maple Roast Carrots, Buttered Asparagus Tips	37.25
Panko Crusted Chicken Supreme with Savory Fig Jus ..... Pomme Fondant and Green Bean Almandine	37.25
Braised Short Rib Of Beef ..... Roast Garlic Mash, Saute Wild Mushrooms, Triple Crunch Shallots	40.00
Slow-Roast Prime Rib of Angus Beef with Yorkshire Pudding..... Creamy Garlic Mash, Roast Gravy and Market Vegetables	42.00
Roast Angus Striploin with Béarnaise Sauce..... Yukon Potato Gratin, Pot Roast Carrots and Woodland Mushrooms	42.00
Oven Roast Aussie Lamb Chops with Panko Beer Mustard Crust ..... Rosemary Roast Potatoes, Bacon Wrapped Beans, Redcurrant Wine Reduction	44.00
Roast 1855 Beef Tenderloin with Dijon Herb Glaze and Braised Shallots..... Maple Roast Sweet Potato, Overnight Tomato, Buttered Asparagus	46.00

Please select one Entrée for the entire group. Choice menus of more than one Entree will be subject to a \$10 per person entree selection fee. Entree choices must be predetermined, with the total number of each entrees submitted to the Catering Department one week prior to the event.

All above Entrées include Country Bread Basket and Butter and Coffee, Decaffeinated Coffee and Tea.

Special Dietary Needs – if someone in your group requires a vegetarian, gluten free, low sodium or other specialized meal, please advise your catering representative in advance and we will provide an alternative selection for these individuals at no additional charge.





**DESSERT**

**Dessert** ..... 8.50

Spiced Carrot Cake with Wild Blueberry Sauce  
Loaded with Pineapple, Walnut and Cream Cheese Frosting

Callebaut Dark Chocolate Mousse  
Chantilly Cream and Raspberry Confit

Lemon Curd and Blueberry Tart  
Topped with Italian Meringue

Lemon Meringue Mille Feuille

Chocolate Hazelnut Sfoglia

Raspberry Cheesecake  
Topped with Pink Meringue and Oat Crumble

Crème Brule Tart  
Served with Champagne Sorbet

Crisp Phyllo Cup with Warm Apple Berry  
Served with Vanilla Spice ice-cream

Flourless Chocolate Cake  
Cocoa Nib Tuille and Bourbon Sauce

Apple Tarte Tatin  
Rich Vanilla ice-cream

Strawberry Yogurt Sherbet  
Dehydrated Sponge Cake, Macerated Mint Strawberries, Chantilly Cream

**KID'S MEAL**

AVAILABLE FOR CHILDREN 2 TO 10 YEARS OLD ..... 29.95

**Choice of Appetizer**

Assorted Fresh Seasonal Cut Vegetables and Ranch Dip

*or*

Classic Caesar Salad with Shaved Parmesan

**Choice of Entree**

Chicken Fingers and French Fries

*or*

Pasta with Alfredo or Tomato Sauce (select one sauce)

**Dessert**

Vanilla Ice Cream served with a Pirouline Cookie



**St. George's Dinner Buffet** .....68.00

Dinner buffets require a minimum of 45 guests

Country Bread Basket

Salad Selection

Sliced Tomato with Balsamic Reduction and Fresh Basil

Traditional Greek topped with Kalamata Olives and Crumbled Feta Cheese

Medley of Organic Greens with Sliced Sweet Peppers and Cucumber with Raspberry Dressing

Grilled Portobello Mushrooms on Baby Arugula with Pesto Vinaigrette

Cold Platters

Selection of Sliced Smoked and Cured Meats with Imported Mustards and Pickles

Platter of Crisp Garden Vegetables with Spiced Olives, Artichoke and Homemade Dips

Hot Entrees

Roast Prime Rib of Beef served with Onion Gravy, Yorkshire Pudding and Creamed Horseradish

Grilled Fillet of Salmon with a Grainy Mustard Pecan Crust

Sweet Potato Agnolotti with Wilted Spinach and Creamy Gorgonzola Sauce

Rosemary Roast Potatoes

Chef's Medley of Seasonal Vegetables

Desserts

Mini Tarts, Cookies, Squares and Pastries

Selection of Sliced Fruit and Berries

Regular and Decaffeinated Coffee or Tea

**BUFFET ALTERNATIVES**

Feel free to substitute any of the above buffet items with the following

**Salads**

Caesar Salad

Cherry Tomato and Bocconcini

Mediterranean Couscous

Mixed Greens and Smoked Chicken, Avocado and Blue Cheese

Wild Rice with Sundried Cranberries, Pine Nuts and Chives

Baby Spinach with Wild Mushrooms and Goat Cheese

Pickled Beet with Orange Pieces and Green Onion

Greek Penne with Fresh Oregano, Kalamata Olives and Feta

Spicy Mexican 5 Bean with Lemon Sour Cream

**Platters**

Grilled Provencal Vegetables with Pesto

Selection of International Cheese with Water Crackers

Tri Coloured Devilled Eggs

Smoked Fish to include: Mackerel, Lake Trout and Salmon

**Hot Items**

Roast Tenderloin of Beef with Dijon Herb Glaze Madeira Jus

Traditional Beef Wellington Wrapped in Crisp Puff Pastry

Roast Loin of Pork Sweet Mustard Sauce and Calvados Apples

Chicken Supreme on Woodland Mushroom Ragout with Wilted

Baby Spinach



## Hors D' Oeuvres and Canapés

**Cold Canapés** ..... 43.00 per dozen  
 (Minimum order of 2 dozen)

- Smoked Salmon on Caper Cream Cheese Croutes
- Beet Cured Salmon with Sweet Mustard Drizzle on Rye Croute
- Salmon Tartare in Crispy Wonton Cup
- Shrimp Ceviche with Lemon Oil
- Caprese Salad Crostini Balsamic Reduction
- Chilled Gazpacho Shooters
- Prosciutto and Artichoke on Crusty Olive Bread
- Truffled Goat Cheese on Pesto Crostini
- Hearts of Palm with Olives and Cherry Tomatoes
- Tiger Shrimp Cocktail Shooters

**Deluxe Cold Hors D' Oeuvres** ..... 54.00 per dozen  
 (Minimum order of 5 dozen)

- Fresh Shucked Malpeque Oysters with Mignonette
- Peking Duck Crepes
- Jumbo Shrimp Cocktail

**Hot Hors D' Oeuvres** ..... 43.00 per dozen  
 (Minimum order of 2 dozen)

- Oven Roast Fig Filled with Mascarpone with Balsamic Reduction
- Mini Vegetable Spring Rolls with Ginger Soy Sauce
- Asparagus Spears Wrapped in Crisp Prosciutto with Chipotle Dip
- Swedish Meatballs in Spicy Tomato Sauce
- Woodland Mushroom, Chive and Goat Cheese Quiche
- Grilled Chicken Tikka Kebabs with Cucumber Yoghurt
- Brie Almandine with Niagara Fruit Chutney
- Golden Chicken Goujons with Lemon Herb Dip
- Mini Thyme Rosti with Smoked Salmon and Sour Cream
- King Scallops wrapped in Double Smoked Bacon
- Chicken Satays with Chilli Lime Dipping Sauce
- Mini Latke with Blue Cheese and Pecan Pear
- Pizza Squares (Pepperoni or Pistachio Fig)
- Grilled Cheese and Tomato Fingers with Chipotle Dip

**Deluxe Hot Hors D' Oeuvres** ..... 54.00 per dozen  
 (Minimum order of 5 dozen)

- Panko Crusted Crab Cake with Caper Aioli
- Tempura Shrimp with Ginger Soy Sauce
- Rosemary Lamb Chops with Mint Sauce
- Mini Fish and Chips with Tartar Sauce
- Coconut Shrimp with Mango Salsa
- Oysters Angels on Horseback

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## COCKTAIL RECEPTION STATIONS

Reception stations require a minimum of 50 guests

Select stations are Chef Attended at a charge of \$60 per station (approximately 2 hours)

**Satay Station** ..... 4.25 per piece  
 Beef, Chicken and Shrimp cooked to order, served with Peanut, Hoisin and BBQ sauce

### Carving Station

Carved to order, served with a selection of Condiments Including

Crusty Rolls, Baguettes, Pickled Beets, Pickled Onions, Cornishons, Dijon, Horseradish, Mint Sauce

Roasted Tenderloin of Beef..... 25.25 per person

Baked Salmon En Croûte..... 15.95 per person

BBQ Pulled Pork with Caramelized Onions ..... 12.00 per person

**Fresh Shucked Oyster Bar** (minimum 30 people) ..... Market Price  
 Choice of 3 varieties of East Coast Oysters served with Hot Sauces and Mignonette

**Lobster Mac n' Cheese Bar** ..... 14.75 per person  
 Creamy Cheese Sauce with Macaroni Noodles  
 topped with a slice of Fresh East Coast lobster served in a Mini Martini Glass

**Australian Lamb Chops with Grain Mustard Pecan Crust**..... 34.00 per person  
 Grilled Provencale Vegetables with Purple Basil Pesto, Panko Onion Rings and Porcini Jus

**Whole Roast Suckling Pig**.....15.00 per person  
 Ciabatta Buns, Caramelized Calvados Apple Chutney

**Antipasto Station** ..... 18.75 per person  
 Prosciutto, Salami and Spicy Capicola  
 Grilled and Marinated Vegetables in Extra Virgin Olive Oil  
 Artichoke Salad, Roma Tomatoes with Bocconcini Cheese  
 Marinated Seafood Salad  
 Fresh Melon Marinated in Port  
 Baguettes and Focaccia Bread with Mediterranean Dip Sampler

**Seafood Station**.....35.50 per person  
 Gulf Shrimp (3 per person) Poached and Chilled with Lemon and Cocktail Sauce  
 Mussels Marinière (3 per person) Steamed Mussels with White Wine and Fresh Herbs  
 Selection of Seasonal Oysters on the half shell (2 per person)  
 Mignonette and Cocktail Sauce, Lemon and Lime Wedges  
 Smoked Salmon with Cream Cheese, Shaved Red Onion, Capers and Pumpernickel Rounds  
 Crispy Calamari with Chipotle Dip

**Sushi** (minimum order of 15 dozen) ..... 54.00 per dozen  
 Zen 9 Sushi Master Platter to include  
 Salmon, Tuna, Shrimp and Assorted Futomaki, Takamaki, California Roll  
 Pickled Ginger, Wasabi & Soy Sauce,

**Black Tiger Shrimp Display** (100 pieces) ..... 395.00 per order  
 Lemon Wedges and Cocktail Sauce



## AROUND THE WORLD FOOD STATIONS

**Italian Pasta Bar** .....18.95 per person  
Choice of two types of Pasta and two types of Sauces, served with Parmesan Cheese, Rosemary Focaccia and Butter

Pasta Selection	Sauce Selection
Wild Mushroom Agnolotti	Roma Tomato and Basil
Tomato Basil Penne Rigate	Bolognese
Ricotta and Spinach Agnolotti	Rosemary Garlic Cream
Saffron Rigatoni	Pesto

**Indian** ..... 22.00 per person

Butter Chicken Skewers with Mango Chutney and Naan Bread Wedges  
Onion Bhaji with Cucumber Raita  
Shrimp Korma with Poppadums  
Steamed Pilau Rice

**Best of British** ..... 24.00 per person

Mini Beef Wellington with Fresh Creamed Horseradish  
Mini Fish'n'chips in Beer Batter  
Yorkshire Pudding filled with Caramelized Onion and Gravy

**China Town (mini take out boxes)** ..... 22.00 per person

Vegetable Fried Rice  
Dim Sum  
Sweet and Sour Chicken  
Spring Rolls

**Mexican** ..... 18.75 per person

Tacos and Quesadilla  
Avocado and Tomatillo Salsa, Sour Cream and Guacamole  
Glazed Chorizo Sausage  
Dirty Rice

**Greek** ..... 19.75 per person

Greek Salad  
Breaded Calamari  
Souvlaki with tsitiki

**Wall Street Meat** ..... 16.75 per person

Sliders with assorted Toppings  
Mini Hot Dogs  
NY Fries (in newspaper cones)

**Mediterranean Station** .....12.75 per person

Assorted Crisps and Breads with Hummus, Babaganoush, Spinach and Artichoke,  
Roasted Red Pepper, Black Olive Tapenade, Tzatziki and Roasted Garlic with Mushroom



<b>Sweet Temptations</b> .....	13.75 per person
Brownie Chocolate Cheesecake	
Double Lemon Tart, Caramel Latte Cake, Strawberry Shortcake	
Selection of Mini Fruit Tarts	
Platter of Sliced Fresh Cut Seasonal Fruits and Berries	
<b>Sweet Liberty</b> .....	14.75 per person
Fresh Made Doughnuts, New York Cheesecake Balls	
Mini Ice Cream Cones filled with Roasted Marshmallow Ice Cream	
Fresh Fruit and Berries	
<b>Chocoholics Beware</b> .....	17.00 per person
Chocolate Truffle Cake, Black Forest Cake	
Double Decker Chocolate Fudge	
Selection of Mini Chocolate Fudge Tarts, Cookies and Squares	
Chocolate Dipped Strawberries	
White and Dark Chocolate Truffles, Hot Chocolate	
Platter of Sliced Fresh Cut Seasonal Fruits and Berries	
<b>Grand Finale</b> .....	20.75 per person
Royale Truffle Cake	
Blueberry Lemon Buster Cake	
Mini Strawberry, Blackberry and Raspberry Tarts	
Egg Shell Crème Brulee	
Miniature French Pastries - Chocolate Éclairs, Cappuccino Dacquoise, Vanilla Cheesecake and Coffee Custard Profiteroles	
Platter of Tropical Fruits and Fresh Berries	
Selection of International and Domestic Cheeses with Candied Pecans and Water Crackers	

## ENHANCEMENTS

<b>Chocolate Truffles</b> .....	42.00 per dozen
<b>Fresh Strawberries Dipped in Bittersweet Chocolate</b> .....	38.00 per dozen
<b>Croquembouche</b> (minimum 100 pieces) .....	2.95 per piece
Raspberry and Vanilla Sauce	
<b>Ice Cream Sundae Station</b> .....	9.75 per person
French Vanilla and double Chocolate Ice Cream	
Strawberry, Butterscotch and Chocolate Sauce and Assorted Toppings	
<b>Chocolate Fountain</b> .....	12.00 per person
Decadent Belgian Chocolate Fondue cascading onto a selection of delectable savouries to include	
Strawberries, Pineapple, Cantaloupe, Honeydew Melon Marshmallows and Rice Krispie Squares	
<b>Selection of Domestic and Imported Cheeses</b> .....	14.75 per person
Seedless Grapes and Water Biscuits	
<b>Sliced Fresh Fruit Platter with Berries</b> .....	9.75 per person



**FUNCTION BAR**

Domestic Beer – Bottle.....	6.50
Imported Beer – Bottle .....	7.50
Wine – House (6 oz glass) .....	8.25
Highballs 1.5 oz (Rye, Rum, Gin, Vodka, Scotch) .....	8.25
Highballs 1.5 oz (Deluxe Brands) .....	8.95
Liqueurs 1.5 oz (Price varies with product)	
Deluxe Premium Brands available upon request	
Soft Drinks.....	2.75
Evian (750ml).....	6.50
Espresso.....	3.25
Juice.....	4.00
San Pellegrino (750 ml).....	6.50
Cappuccino.....	5.00

**WINE LIST**

**Red Wines**

House Ontario Wine .....	33.00
Tin Roof Merlot California.....	43.00
Le Calvane Chianti ‘Quercione’ Toscana .....	44.00
Earthworks Shiraz Barossa Valley.....	46.00
Meridian Cabernet Sauvignon California .....	46.00
Colores del Sol Malbec Reserva Mendoza.....	48.00
EOS Cabernet Sauvignon Central Coast .....	62.00
Opawa Pinot Noir Marlborough New Zealand.....	64.00
Corte Figaretto Amarone della Valpolicella Veneto Italy .....	85.00

**White Wines**

House Ontario Wine.....	33.00
Crush Pinot Grigio Niagara Canada .....	42.00
Thirty Bench Riesling Beamsville.....	40.00
Seven Terraces Sauvignon Blanc Marlborough .....	47.00
McManis Chardonnay California.....	50.00
Domaine Drouhin-Vaudon Chablis Burgundy France.....	52.00
Norman Hardie Chardonnay Prince Edward County.....	70.00

**Sparkling Wines**

Mimosa.....	11.00
Belstar Prosecco.....	43.00
G.H. Mumm Carte Classique Champagne Reims France.....	110.00

**Corkage Policy**

All beverages served at St. George’s must be purchase through the Club with one exception; members may provide their own wines only if the wines are not available to St. Georges through the LCBO or a licensed agency. The Catering Department must approve your selection and a corkage fee of \$30.00 per bottle plus taxes and surcharge will be applied. Commercially produced wines only are permitted.

**Punch Bowls**

Each Punch Bowl serves approximately 60 guests

Plain Fruit Punch (Non Alcoholic) .....	(bowl) 90.00.....	(1/2 bowl) 50.00
Seasonal Punches (Hot Mulled Cider or Rum Eggnog) .....	Market Price	

**Specialty Bars**.....Priced on Request

Martini Bar, Ice Luge, Scotch Bar, After Dinner Aperitif Bar

**Commemorative Casks**..... \$1100.00

Mark the occasion with a traditional handmade 20 litre wooden cask, filled with locally made Rock Cut Baysville Lager. Makes a unique focal point and keepsake. Yields 40 x 500ml glasses of beer.

