

Catering Menus

Breakfast Buffets

Continental

Chilled Freshly Squeezed Juices (Choice of Orange, Grapefruit or Apple)
Selection of House Baked Pastries and Muffins with Fruit Preserves, Honey and Butter
Fresh Fruit Platter
49th and Parallel Brewed Coffee and Decaffeinated Coffee
Traditional and Herb Teas
\$16.00 Per Person

Full Breakfast

Chilled Freshly Squeezed Juices (Choice of Orange, Grapefruit or Apple)
Fresh Fruit Platter
Selection of House Baked Pastries and Muffins with Fruit Preserves, Honey and Butter
Scrambled Free Range Hen's Eggs with Chives
Crisp Double Smoked Bacon, or Seared Prague Ham
Chicken and Basil Sausages
Home Style Potatoes
49th and Parallel Brewed Coffee and Decaffeinated Coffee
Traditional and Herb Teas
\$22.00 Per Person

Healthy Breakfast

Chilled Freshly Squeezed Juices (Choice of Orange, Grapefruit or Apple)
House Made Granola
French Vanilla Yogurt with Maple Syrup
Selection of Individual Cereals (Rice Crispy, Cornflakes and Raisin Bran)
Fresh Fruit Salad with Mint and Green Tea Syrup
49th and Parallel Brewed Coffee and Decaffeinated Coffee
Traditional and Herb Teas
\$18.00 Per Person

BC Breakfast

Chilled Freshly Squeezed Juices (Choice of Orange, Grapefruit or Apple)
Fresh Fruit Platter
Bagels with Smoked Salmon, Cream Cheese Served with Capers, Cornichon and Free Range Egg Mimosa
49th and Parallel Brewed Coffee and Decaffeinated Coffee
Traditional and Herb Teas
\$18.00 Per Person

Additional Baked Goods and Cereals

Selection of Individual Cereals (Rice Crispy, Cornflakes and Raisin Bran) served with Milk
\$3.00 Per Person

House Made Granola with Steel Cut Oats, Raisins and Maple Syrup served with French Vanilla
Yogurt and Seasonal Sliced Fruit
\$9.00 Per Person

House Baked Pastries and Muffins with Fruit Preserves, Honey and Butter
\$3.00 Per Piece

House Made Candied Ginger Scones with Mascarpone Cream
\$3.50 Per Piece

House Made Mini Banana Loaf
\$3.00 Per Piece

House Made Cookies
\$2.50 Per Piece

Non Alcoholic Beverage

San Pellegrino Sparkling Water (1L)
\$10.00 Per Bottle

San Pellegrino Sparkling Water (250ml)
\$5.00 Per Bottle

Pure Life Still water (230ml)
\$2.00 Per Bottle

Fiji Still Mineral Water (500ml)
\$5.00 Per Bottle

Fiji Still Mineral Water (1L)
\$10.00 Per Bottle

Canned Pop and Assorted Juice
\$3.50 Per Serving

49th and Parallel Brewed Coffee and Decaffeinated Coffee, Traditional and Herb Teas
\$4.00 Per Person

Pitchers of Freshly Squeezed Juices (Choice of Orange, Grapefruit or Apple)
\$18.00 Per Pitcher

Pitchers of Milk 2%, Skimmed or Homogenized or Chocolate Milk (2L)
\$16.00 Per Pitcher

Breaks

House Made Spiced Nuts with Dried Fruits
\$4.50 Per Person

House Made Caramel Corn
\$2.50 Per Person

House Made Cookies
\$2.50 Per Piece

House Made Candied Ginger Scones with Mascarpone Cream
\$3.50 Per Piece

Selection of House Baked Pastries and Muffins with Fruit Preserves, Honey and Butter
\$3.00 Per Piece

Mini Cup Cakes with Cream Cheese Icing
\$3.20 Per Person (2pcs each)

House Made Mini Dessert (Chocolate Brownie, Flourless Chocolate Cake, Carrot Cake and
Lemon Tarts)
\$3.00 Per Piece

Domestic and Imported Cheese Progression with Pickles and Rustic Breads
\$7.00 Per Person

Orange, Basil and Garlic Marinated Olives Served with Rustic Breads
\$6.00 Per Person

Working Lunches

Open Faced Sandwiches

Mixed Leaves with Figs and Goat Cheese

Smoked Salmon with Caramelized Lemon Sauce and Fried Capers

Prague Ham with Tomato Jam and Basil

Triple Cream Brie with Coronation Grape Compote

Roasted Chicken with Celeriac Slaw and Purple Mustard Aioli

Spiced Eggplant with Salsa Verde

49th and Parallel Brewed Coffee and Decaffeinated Coffee, Traditional and Herb Teas

House Made Cookies

\$22.00 Per Person

Traditional Sandwiches

Roasted Beet and Green Bean Salad

Kitchens Seasonal Soup Creation

Egg Salad with Smoked Paprika and Watercress

Tuna Confit with Olive Tapenade

Smoked Ham with Gruyere Cheese and Grainy Mustard

Roasted Turkey with Cranberry Gastrique

Grilled Peppers with Frisée and Fig Jam

Roasted Beef with Horseradish Mascarpone and Pea Shoots

(Served on Multigrain, Ciabatta and Olive Bread)

49th and Parallel Brewed Coffee and Decaffeinated Coffee, Traditional and Herb Teas

House Made Cookies

\$21.00 Per Person

Wraps

Roasted Beet and Green Bean Salad

Kitchens Seasonal Soup Creation

Crispy Chicken Caesar with Croutons

Grilled Vegetables with Salsa Verde

Tomato Bocconcini and Basil

Prawn Cocktail Wrap

49th and Parallel Brewed Coffee and Decaffeinated Coffee, Traditional and Herb Teas

House Made Cookies

\$20.00 Per Person

Choice Lunch Selections (Plated or Buffet)

Salads

Roasted Beet and Green Bean Salad
Mixed Leaves with Figs and Goat Cheese
Tomato Bocconcini with Basil, Black Olive Oil, and Sea Salt
Greek Salad with Crumbled Feta Cheese
Seared Tuna Nicoise Salad
Caesar Salad with Crisp Prosciutto, Fried Capers and Shaved Parmesan
Potato Salad with Sauce Grabciche

Meat and Seafood Main Courses

Grilled Flat Iron Beef with Mushrooms and Onions
Roasted Pork Lion with Braised Red Cabbage and Apple-Calvados Jus
Lamb Navarin with Olives, Anchovy and Mint Jus
Lemon and Rosemary Roasted Game Hen with Tarragon Jus
Pan Seared Salmon with Creamed Leeks
Roasted Snapper with Peperanchinio Sauce
Meat Sauce Lasagna

Pasta

Penne Carbonara with Double Smoked Bacon and Parmesan Cheese
Baked Rigatoni with Tomato Sauce, Spinach and Parmesan
Spaghetti Vongole
Vegetable Lasagna

Potatoes and Grains

Steamed Saffron Rice
Citrus Steamed Cous Cous with Roasted Peppers
Pomme Puree with Truffle Oil
Roasted Potatoes with Caramelized Onions
Daphinoise Potatoes

Vegetables

Sautéed Foraged Mushrooms with Shallots, Garlic and Sherry Vinegar
Spiced Broccoli with Pine Nuts, Raisin and Mint
Mixed Vegetable Panache

Cold Platters

Vegetable Crudities with Sour Cream and Soft Herb Dip
Grilled Vegetables with Marinated Mushrooms
Fresh Fruit Platter

Desserts

Tiramisu Parfait
Raspberry Swirl Cheesecake
Chocolate Cake with Dark Chocolate Mousse
French Apple Tart
Carrot Cake
Selection of Mini Desserts (Lemon Tarts, Carrot Cake, Brownie, Chocolate Truffle Cookies)



Plated Lunch: 3 Course Menu \$35.95

Buffet Lunch \$32.95 per person

10-25 people: Choose 2 Salads, 2 Main Course, 1 Pasta, 1 Potato or Grain, 1 Vegetable, 1 Cold Platter, 1 Dessert

26-50 people: Choose 3 Salads, 2 Main Courses, 1 Pasta, 1 Potato or Grain, 1 Vegetable, 1 Cold Platter, 1 Dessert

51+ people: Choose 4 Salads, 3 Main Courses, 2 Pasta, 1 Potato or Grain, 1 Vegetable, 1 Cold Platter, 2 Desserts

*All Lunch Menus include a selection of Rustic Breads and
49th and Parallel Brewed Coffee and Decaffeinated Coffee, Traditional and Herb Teas*

Choice Dinner Selections (Plated or Buffet)

Salads

Roasted Beet and Green Bean Salad
Mixed Leaves with Figs and Goat Cheese
Tomato Bocconcini with Basil, Black Olive Oil, and Sea Salt
Seared Tuna Nicoise Salad
Prawn Cocktail with Marie Rose Sauce
Caesar Salad with Crisp Prosciutto, Fried Capers and Shaved Parmesan
Red Wine Poached Pear with Crumbled Blue Cheese, Watercress and Port Reduction
Panzanella Salad with Gazpacho Dressing

Meat and Seafood Main Courses

Roasted Beef Tenderloin with Horseradish Jus
Roasted Pork Chop with Roasted Apples and Onion Jam
Lamb Rack with Olives, Anchovy and Mint Jus
Game Hen Coq Au Vin with Grand Mere Sauce
Pan Seared Salmon with Creamed Corn and Grilled Prawns
Baked Halibut with Clam and Asparagus Fricassee

Pasta

Penne Carbonara with Double Smoked Bacon and Parmesan Cheese
Baked Rigatoni with Tomato Sauce, Spinach and Parmesan
Pea and Mint Risotto with Mascarpone and Parmesan Cheese
Goats Cheese Tortellini with Roasted Eggplant, Cherry Tomatoes and Wilted Rocket

Potatoes and Grains

Steamed Saffron Rice
Citrus Steamed Cous Cous with Roasted Peppers
Pomme Puree with Truffle Oil
Roasted Potatoes with Caramelized Onions
Dalphinoise Potatoes

Vegetables

Sautéed Foraged Mushrooms with Shallots, Garlic and Sherry Vinegar
Spiced Broccoli with Pine Nuts, Raisin and Mint
Mixed Vegetable Panache

Cold Platters

Vegetable Crudities with Sour Cream and Soft Herb Dip
Grilled Vegetables with Marinated Mushrooms
Fresh Fruit Platter

Desserts

Tiramisu Parfait
Raspberry Swirl Cheesecake
Chocolate Cake with Dark Chocolate Mousse
French Apple Tart
Carrot Cake
Selection of Mini Desserts (Lemon Tarts, Carrot Cake, Brownie, Chocolate Truffle Cookies)



Plated Dinner: 3 Course Menu \$41.95

Buffet Dinner \$39.95 per person

10-25 people: Choose 2 Salads, 2 Main Courses, 1 Pasta, 1 Potato or Grain, 1 Vegetable, 1 Cold Platter, 1 Dessert

26-50 people: Choose 3 Salads, 2 Main Courses, 2 Pasta, 1 Potato or Grain, 1 Vegetable, 1 Cold Platter, 1 Dessert

51+ people: Choose 4 Salads, 3 Main Courses, 2 Pasta, 1 Potato or Grain, 1 Vegetable, 1 Cold Platter, 2 Desserts

*All Dinner Menus include a selection of Rustic Breads and
49th and Parallel Brewed Coffee and Decaffeinated Coffee, Traditional and Herb Teas*

Canapé List

(Minimum order of 2 dozen)

Savory (Cold)

- Smoked Duck Breast with Navel Orange Marmalade.
- Tuna Nicoise.
- Soft Boiled Quails Eggs with Smoked Steelhead Caviar.
- Tuna Tartar with Green Beans and Pumpkin Seed Dressing.
- Smoked Mushroom Pate En Crouete
- Poached Prawns Cocktail
- Duck Rillettes on Crostini with Apricot Chutney
- Goat cheese wrapped in Prosciutto topped with Fig and Balsamic

Savory (Hot)

- Crisp Prawns with Sweet and Sour Squash Veloute
- Yorkshire Pudding and Roast Beef Bites
- Crab Croquettes with Burnt Lemon Sauce.
- Seared Scallops with Cauliflower Puree and Raisin Pistachio Gremoulata
- Mini Steak Frites with Watercress and Béarnaise Sauce.
- Sable Fish Brandade with Sunchoke Gratin
- Mini Merguez Corn Dogs with Hot German Mustard
- Caramelized Onion and Brie Tart
- Lamb Wellington with Mint Chutney
- Caramelized Aubergine and Tomato Jam Pizza
- Chicken Saltimbocca with Prosciutto Parmesan Foam

Sweet

- Mini Lemon-Poppy Seed Cup Cakes
- Coffee Mascarpone Éclair
- Flourless Chocolate Cake
- Lemon Tarts with Crème Fraiche Chantilly
- Goats Cheese Mousse with Hazelnut Torte
- Fudge Brownie with Caramel Sauce
- Earle Grey Chocolates

\$36 per dozen

***Please note that due to seasonal availability, our canapé list may be subject to slight changes.**