

## **Breakfast:**

### ***Continental Breakfast***

Coffee and tea service as well as chilled juices with a selection of homemade muffins, croissants, and cinnamon rolls. Served with whipped butter. \$7.95 per person, min 10ppl.

### ***Traditional Breakfast***

Oulton's bacon, Cogmagun breakfast sausage, scrambled eggs, hashbrowns, selection of breads with whipped butter. Coffee, tea and chilled juice. \$12.95/ person, min 10 ppl.

### ***Omelette Bar (on Special request)***

Farm fresh eggs cooked to order with a selection of local fillings - cheese, vegetables, bacon, sausage, ham, shrimp. \$14.95/ ppl or add on to Breakfast for \$7.95/ ppl, min 20 ppl.

***Morning pastry*** \$2.50 per person, min 10 ppl

Add:

***Sliced fresh fruit tray with yogurt*** \$4.50 pp minimum 10 people

***Fruit, yogurt & granola*** \$4.50 pp minimum 10 people

***Sweet loaf tray*** - a selection of our in-house baked sweet breads. 30pc \$45.00

***Cookie Basket*** - a selection of Bakery fresh cookies including chocolate chip, coconut oatmeal, ginger molasses and double chocolate cookies. Minimum order 1 dozen per variety. \$15.00/dozen

## **Nutrition break and coffee service:**

### ***Coffee***

Dark Roast Regular and Decaffeinated Pots (12 cups) \$18.00 or 50 cup coffee urn \$70.00

### ***Tea***

Selection of black and herbal teas (12 cups) \$18.00 or 50 cup tea urn \$70.00

***Bottled spring water*** \$2.00

***Assorted Fruit Juices*** (300mL) \$2.50

***Assorted Soft Drinks*** \$2.50

***2% Milk, White or Chocolate (500 ml)*** \$3.50

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### **Light Fare:**

#### ***Vegetable platter***

Fresh in-season vegetables with selection of dips \$5.00/ ppl minimum 10 ppl

#### ***Cheese and fruit platter***

Selection of cheese with fresh and dried fruit \$7.50/ pp minimum 10 ppl

#### ***Charcuterie and cheese platter***

Selection of mixed cured meat, imported and local cheeses, olives with house made focaccia crisp, sour dough and crackers \$9.95/ pp minimum 10 ppl

### **Deluxe Sandwiches:**

All of our sandwiches are made with our Stone Hearth Bakery bread: white, whole wheat, multi-grain, rye, marble rye, focaccia, sour dough and olive breads. \$6.50 per sandwich minimum 10 per order.

Shaved roast beef, honey Dijon, provolone, tomato, cucumber and artisan greens.

Roasted chicken & bacon, garlic aioli, Havarti cheese, tomato and artisan greens.

Delicatessen cold cuts, basil Dijon, tomato, blue cheese and greens.

Sliced turkey, cranberry mayo, cheddar, cucumber and romaine lettuce.

Black Forest smoked ham and genoa salami, Swiss cheese, tomato, and cucumber.

Roasted veggie wrap with hummus, mushrooms, peppers, onions, zucchini and grape tomatoes.

Apple, brie, caramelized onion, grainy mustard, micro greens & balsamic drizzle.

### **Old Time Favourite Sandwiches**

Sandwich: \$5.50/ person min 10ppl

Tuna Salad: Tuna, mayo and sweet pickle with a touch of green onion.

Egg Salad: Hard boiled eggs, mayo with a touch of green onion.

Chicken Salad: Chicken, mayo, celery with a touch of green onion.

## **Deluxe Soups**

Our Chef prepares soups in-house daily with local seasonal ingredients. All soups are served with fresh rolls or buttermilk biscuits. \$6.50 per person, min 10 people

### ***Creamy potato, leek & parmesan***

Rich and creamy with a perfect balance of potato, leek and parmesan.

### ***Tomato vegetable***

Fresh seasonal vegetables in a delicate slow simmered tomato broth

### ***Coconut curry butternut squash***

Oven roasted squash, coconut milk with a hint of curry and topped with toasted coconut.

### ***Roasted Sweet Pepper, Corn & Bacon Chowder***

Roasted sweet peppers & corn with potato, onions, double smoked bacon and vegetable broth finished with cream.

### ***Beef Stew with Dumplings***

Seasoned stew beef with fresh garden vegetables, topped with thyme basil dumplings.

### ***Chili***

Seared ground beef, kidney beans, and seasonal vegetables, in a thick spicy chili tomato broth.

### ***Seafood Chowder***

Haddock, scallops, shrimp, potato, onions, dill, fennel, in a rich creamy broth

\$7.95/ person Minimum 10ppl

## **Old Time Favorites**

Soup: \$5.25/ person including 1 roll/ person Min 10 ppl

### **Chicken Noodle soup**

Chicken, carrots, celery and noodles in a rich chicken broth

### **Cream of tomato**

Tomato, basil in a creamy bowl

### **Cream of mushroom**

Button mushroom in a creamy broth

## **Salads**

Full Portion \$ 6.50 pp. Side Portion \$4.00 pp minimum 10 ppl

### ***Mixed Greens***

Artisan greens, cucumber, grape tomatoes, dried cherries, toasted sunflower seeds, feta cheese, and cherry maple balsamic dressing.

### ***Greek Salad***

Cucumbers, tomatoes, sweet peppers, red onion, feta, and honey lemon oregano dressing.

### ***Creamy Dijon Sundried Tomato Penne***

Penne salad with sundried tomato, onions, peppers, mushrooms, cucumbers, tomatoes, with a creamy honey basil Dijon dressing.

### ***Spinach Salad***

Spinach, tomatoes, cucumber, mozzarella, sliced egg, and raspberry pomegranate vinaigrette.

### ***Lentil, chickpea & quinoa salad***

Lentils, chickpeas, quinoa tossed with peppers, onions, garlic, artichokes and parsley with honey lemon vinaigrette.

### ***Smokey Bacon Potato Salad***

Potato salad with onion, peas, and smoked bacon, in a light Dijon mayo with a dash of smoked paprika.

## **Deluxe Hearty Fare**

All Hearty Fare are served with a side, vegetables and basket of fresh house made breads and roll

Minimum order of 10 ppl

### **Lemon Thyme Garlic Baked Chicken**

Lightly herbed chicken topped with grilled pineapple salsa. \$14.00 per person

### **Stuffed pork loin**

Polenta, mushrooms, spinach, & feta cheese stuffed pork with a pork demi jus. \$14.00 per person

### **Roasted Beef**

Slow cooked roast beef with fresh rosemary beef au jus. \$16.00 per person

### **Butter chicken**

Chicken marinated in Greek yogurt simmered in a rich creamy tandoori masala tomato sauce

### **Baked Haddock**

Haddock fillets topped with creamy leeks and lemon dill butter. \$15.00 per person

### **Chicken Champignon Penne**

Grilled sliced chicken, sautéed peppers, mushrooms finished with a brandy cream sauce tossed with penne noodles.  
\$13.00 per person

### **Coconut Curry Vegetable Roast**

Fresh seasonal vegetables, chickpeas, and lentils tossed in a light coconut curry then roasted & served over basmati rice.  
\$14.00 per person

### **Veggie Towers**

Roasted eggplant, portabella mushroom, zucchini, quinoa layered then finished with sweet herbed tomato coulis.  
\$13.00 per person

### **Vegetable Meatloaf**

Mushrooms, zucchini, sweet peppers, onions, garlic, oats, walnuts and herbs made into a loaf, baked and glazed with a bbq balsamic sauce. \$14.00 per person

## **Old Time Favourites**

\$11.00 per person min 10 ppl

### **Lasagna**

Lasagna noodle layers with our rich meat sauce, topped with mozzarella cheese

### **Mac and Cheese**

Macaroni noodle in a creamy, homemade cheese sauce

### **Sweet and Sour Meatball**

Homemade mini meatballs, in a luscious sweet and sour sauce served with jasmine rice

### **Shepherd's Pie**

Ground beef in a tasty mushroom sauce, topped with whipped potatoes

## **Hearty Fare Sides**

### **Rice**

Cinnamon, clove and bay leaf scented Basmati Rice

Sweet potato and parmesan Risotto

### **Potatoes**

Smoked garlic mashed potatoes

Rosemary & thyme roasted mini potatoes

### **Salad**

Mixed greens, spinach or Greek side salad

## **Canapes and Tapas**

Prices are per dozen, minimum 2 dozen per canapé

### **Roast chicken salad**

Roast chicken, pesto mayo nestled in a mini buttermilk biscuit. \$17.00

### **Mini Empanadas**

Pastry turnover with meat or vegetable filling \$18.00

### **Cucumber crowns**

Cucumber crowns filled with choice of zesty veggie tapenade or lemon caper cream cheese and smoked salmon \$ 18.00

### **Stuffed mushroom caps**

Button mushrooms stuffed with sautéed onion, garlic, spinach, basil cream cheese & goat's cheese. \$17.00

### **Spanakopita**

Phyllo stuffed with minced onion, garlic, spinach and feta. \$17.00

### **Caprese skewers**

Skewer with vine cherry tomatos, bocconcini mozzarella, basil leaf & cherry balsamic drizzle. \$17.00

### **Seared shrimp**

Shrimp, lemon aioli arugula on crisp sweet cornbread with vanilla balsamic drizzle. \$20.00

### **Crisp prosciutto**

Prosciutto, smoked Applewood cheddar, sweet potato popover, red wine caramel. \$18.00

### **Bruschetta**

Tomato artichoke bruschetta, with spinach, scallions, garlic, feta, olive oil on crisp herbed focaccia crisps. \$17.00

### **Tenderloin beef and mushroom tart**

Seared tenderloin sautéed mushroom , garlic & onion with a delicate beef broth. \$20.00

### **Turkey tartlets**

Smoked turkey, caramelized onion, cranberry goat cheese tartlets. \$17.00

### **Mini teriyaki beef tacos**

Shredded teriyaki beef, corn salsa, pickled onion, avocado mousse on a toasted mini taco shell. \$18.00

### **Scallops**

Sweet chili maple bacon wrapped scallops. \$25.00

### **Chicken Satay**

Honey curry chicken satay, with Thai peanut dipping sauce. \$21.00

### **Beef Skewer**

Hoisin beef tenderloin with grilled pineapple & Pinot Noir caramel. \$23.00

## **Sweets and Dessert**

All sweets and desserts are made in house.

### **Sweet Trays**

A variety of cookies, cakes, squares, mini cheesecakes, profiteroles, chocolate truffles.

Small tray 30pc \$55.00 Large tray 65pc \$120.25

### **Tiramisu**

Lady Fingers soaked in brandy, Marsala and espresso layered between a delightful mascarpone mousse topped with shaved chocolate and fresh strawberries. \$6.00 per person min 10 people

### **Lemon Chiffon**

Layers of vanilla bean chiffon, lemon curd & Chantilly cream \$50.00/ 10"

### **Strawberry Shortcake**

Vanilla balsamic macerated strawberries and light whipped cream sandwiched between layers of Angel food cake.  
\$5.00 per person min 10 people

### **Opera cake**

Layers of coffee soaked almond sponge, mocha ganache & espresso butter cream.

\$6.00 per person minimum 10 pc

### **Cheesecakes**

8" \$30.00 - \$40.00 10" \$40.00 - \$55.00

New York, Lemon Dream, Coconut Cream Supreme, Blueberry Cassis, Raspberry White Chocolate, Chocolate Swirl, Cherry Amaretto, Cherry Lemon, Chocolate Peanut Butter Paradise, Triple Belgium Chocolate Ecstasy, Chocolate Brownie Truffle, Espresso Macaroon