

THE WATERFRONT

GROUP MENU



Breakfast Menus

Front Nine Breakfast Buffet

Breakfast Pastries and Muffins

Vanilla Yogurt Fruit Parfait

Home Fries

Sausage or Bacon

Choice of 1 Egg Dish

Broccoli and Cheddar Quiche

Scrambled Eggs with Ricotta and Spinach

Western Baked Omelette

Ham and Cheese Baked Omelette

Coffee, Tea or Juice

\$30

Chef Served Omelette Bar.....Add \$100

Add Ons – Price Per Person

Bacon, Breakfast Sausage, Peameal Bacon or Baked Ham.....\$3

Egg Dish.....\$2

Banana Bread and Croissants.....\$4

Blueberry Pancakes or Banana French Toast.....\$3

Lunch Menus

Sandwich Wedge Buffet

Caesar Salad

House Salad with Assorted Dressings

Deli Sandwich Board...Build Your Own

Egg, Chicken and Salmon Salad

Assorted Sandwich Breads & Vegetarian Flour Tortilla Wraps

Assorted Tarts, Squares, Cookies

Coffee, Tea or Fountain Drink

\$42

Minimum of 30 people required for Buffets

Prices are Per Person

Taxes and Gratuities will be added to Price

Front Nine Lunch

Assorted Rolls and Butter

Choice of One Salad

Caesar Salad

Mixed Baby Greens with Grape Tomatoes, Cucumber and Red Onion

Tomato and Fresh Mozzarella with Basil and Balsamic Reduction

Choice of One Starch

Roast Garlic Mashed Potatoes with Chives

Mini Potato Salad with Grain Mustard Dressing

Herb Roasted Potatoes

Rice Pilaf

Chef Choice Seasonal Vegetables

Choice of One Entree

Herb Roasted Chicken Breast

Spinach and Tomato Stuffed Sole Basil Butter

Chicken or Beef Pot Pie

Choice of One Dessert from Dessert Menu

Coffee, Tea or Fountain Drink

\$55.00

Choice of Two Entrees \$10 extra per person

Back Nine Lunch

Assorted Rolls and Butter

Choice of One Salad

Pasta Salad with Grilled Artichokes, Feta and Olives

Tomato and Fresh Mozzarella with Basil and Balsamic Reduction

Baby Greens Salad with Grape Tomatoes, Cucumbers and Grilled Onion Vinaigrette

Caesar Salad

Choice of One Starch

Roast Garlic Mash Potatoes with Chives

Roast Mini Potatoes with Herbed Butter

Fried Wild Rice with Wild Mushrooms

Boulangier Potatoes with Rosemary and Thyme

Chef Choice Seasonal Vegetables

Choice of One Entree

Maple Glazed Salmon

Slow Roasted Beef au Jus

Grilled Chicken Breast with Sundried Tomato Pesto or Amaretto Honey

Beef or Vegetable Lasagna

Choice of One Dessert from Dessert Menu

Coffee, Tea or Fountain Drink

\$70.00

Choice of Two Entrees \$10 extra per person

Prices are Per Person

Taxes and Gratuities will be added to Price

Dinner Menus

Front Nine Dinner

Assorted Rolls and Butter

Choice of One Salad

Baby Field Greens with Tomato, Cucumber and Rice Wine Vinaigrette

Caesar Salad

Tomato and Fresh Mozzarella with Basil and Balsamic Reduction

Choice of One Starch

Scallop Potatoes

Roast Garlic Mashed Potato with Chives

Roasted Mini Red Potatoes with Herbed Butter

Rice Pilaf

Chef Choice Seasonal Vegetables

Choice of One Entree

Roast Chicken Supreme

Maple Glazed Salmon

Shaved Roast Beef au Jus

Choice of One Dessert from Dessert Menu

Coffee, Tea or Fountain Drink

\$80

Choice of Two Entrees \$10 extra per person

Back Nine Dinner

Assorted Rolls and Butter

Choice of One Salad

Baby Arugula, Goat's Cheese and Beet Salad

Tomato and Fresh Mozzarella with Basil and Balsamic Reduction

Baby Greens Salad with Grape Tomatoes, Cucumbers and Rice Wine Vinaigrette

Choice of One Starch

Roast Garlic Mash Potatoes with Chives

Roasted Mini Potatoes with Herbed Butter

Fried Wild Rice with Wild Mushrooms

Boulangier Potatoes with Rosemary and Thyme

Chef Choice Seasonal Vegetables

Choice of One Entree

Slow Roasted Prime Rib au Jus

Maple Glazed Salmon or Salmon Roulade with Basil Cream

Brie and Prosciutto Stuffed Chicken Supreme or Sundried Tomato Pesto

Choice of One Dessert from Dessert Menu

Coffee, Tea or Fountain Drink

\$100

Choice of Two Entrees \$10 extra per person

Prices are Per Person

Taxes and Gratuities will be added to Price

Reception Menus

Cold Hors d'Oeuvres

Arugula, Prosciutto and Mascarpone on a Garlic Crostini
Smoked Salmon Cucumber and Cream Cheese with Pumpernickel
Tomato and Bocconcini Kabobs
Cucumber Vegetable Boats
Avocado Tomato Crostini
\$25 per Dozen

Hot Hors d'Oeuvres

Crab and Goat's Cheese in Phyllo Pastry
Teriyaki Beef and Chicken Skewers
Warmed Brie Fritters with Raspberry
Battered Chicken Balls with Amaretto Honey
Vegetable Spring Rolls
Sausage Wraps with Maple Mustard
Pulled Pork in Puff Pastry Bowl
\$25 per Dozen

Prices are Per Dozen
Minimum Two Dozen per Selection

Flatbreads

BBQ Chicken (BBQ Sauce, Grilled Chicken, Red Peppers, Onion, Mozzarella Cheese)
Grilled Vegetable & Pesto (Basil Pesto, Grilled Vegetables, Mozzarella Cheese, Fresh Basil, Balsamic)
Chorizo (Chorizo Sausage, Pomodoro Sauce, Red Onion, Roasted Corn, Mozzarella Cheese)
Margherita (Grape Tomatoes, Tomato Sauce, Bocconcini Cheese, Mozzarella Cheese, Fresh Basil)
Truffled Mushroom & Potato Bacon
(Truffle Cream Sauce, Double Smoked Bacon, New Potatoes, Mozzarella Cheese, Arugula, Truffle Oil)
Meat Lovers (Pepperoni, Sausage, Prosciutto, Bacon Pomodoro Sauce, Mozzarella Cheese)
\$22 Each

Platters – 25 people

Nacho Corn Chips with Fresh Guacamole.....	\$40
Grilled Flatbreads or Assorted Pizzas.....	\$45
Canadian Cheese Platter.....	\$120
Vegetables and Dip.....	\$40
Fresh Fruit Platter.....	\$60
Antipasto Platter.....	\$100
Assorted Finger Sandwiches and Wraps.....	\$25 per Dozen
Brownies, Cookies & Pastries.....	\$18 per Dozen

Taxes and Gratuities will be added to Price