

Reception Offerings

Reception Tables and Self Serve Stations

Minimum 50 people

Thin Crust Pizza	\$6.25
Assorted Traditional and Gourmet Pizzas (based on 4 pieces per person) Three Cheese, Roasted Vegetable, Italian Sausage and Pepperoni, Chicken Alfredo	Person
Asian	\$9.95
Singapore Noodles, Shrimp Pad Thai, Mushroom Fried Rice with Barbeque Pork and Vegetable	Person
Mexican	\$8.50
Traditionally seasoned Ground Beef, Flour Tortillas, Hand Cut Corn Chips, Shredded Cheese, Lettuce, Tomatoes, Onions, Salsa, Sour Cream and Guacamole	Person
Classic Antipasto	\$7.00
Prosciutto, Genoa, Provolone, Bocconcini, Olives, Roasted Pepper, Marinated Eggplant, Grilled Zucchini, Marinated Mushrooms, Artichokes and Rolls	Person
Seafood Antipasto	\$8.00
Poached Calamari, Shrimp and Scallops Marinated with Italian Vinaigrette, Pickled Vegetables	Person
Local Market Cheese and Charcuterie Table	\$18.00
A beautifully displayed selection of In House Smoked and Cured Meats, Savory Jams and Artisanal Cheeses. Served with Bread Sticks and Specialty Breads	Person
Mashed Potato Martinis	\$8.75
Garlic Whipped Potatoes and Red Skin Smashed Potatoes with Caramelized Carrots and Leaks. Topping include Sour Cream, Onion Frites, Cheddar Cheese, Blue Cheese, Chives, served with Chicken and Beef Jus	Person
Indian Station	\$7.00
Samosa Chaat & Pani Puri Station	Person
Crispy Samosas topped with Chaat Masala, fresh Cilantro, chopped Tomatoes, Onion, Potato and steamed Chickpeas served with a Chutney and Yogurt	
Caribbean Station	\$12.95
Handmade Jamaican Beef Patties Barbados Pork Skewers with Coconut Rice and Peas Island Jerk Chicken Drumsticks with Mango Radish Slaw and Fried Plantains	Person

Reception Offerings

Reception Items and Platters

Platters serve 25ppl

Cheese Display	\$70.00
An Arrangement of Imported and Domestic Cheeses with Specialty Crackers	Platter
Artisan Cheese Display	\$75.00
Hand Crafted Regional Cheeses with Toasted Baguettes	Platter
Display of Fresh Fruits	\$68.00
Fresh Cut Seasonal Fruit	Platter
Middle Eastern Dip Platter	\$48.00
Hummus, Baba Ganouj and Tabbouleh with toasted Pita Chips	Platter
St Clair Dip Trio	\$45.00
Roasted Red Pepper Hummus, Artichoke Spinach Dip and Roasted Corn Tomato Salsa Served with Baked Pita Chips	Platter
Tapenade Platter	\$35.00
A Trio of House made Tapenade served with an Assortment of Artisan Breads. Roasted Tomato Basil, Roasted Garlic with Artichoke and Black Olive Tapenade Spreads	Platter
Fresh Crudit� and Dip	\$45.00
Assortment of Fresh Cut Vegetables and House Ranch Dip	Platter
Pickled Vegetables	\$58.00
In House Pickled Red Beets, Cauliflower, Jalapenos Peppers, Zucchini, Pearl Onions, Mini Cucumbers, Eggplant, and Mushrooms	Platter

Platters Serves 15ppl

Tea Time Sandwich Platter	\$110.00
An assortment of Salmon Mousse Pin Wheels, Egg Salad, Curried Chicken Salad on Rye Fingers, shaved Roast Beef with Horse Radish Mayonnaise on Mini Brioche, Cucumber Cream Cheese on Whole Wheat Triangles.	Platter
Smoked Seafood Platter	\$105.00
A variety of In House Smoked Salmon, Rainbow Trout, Scallops and Mussels. Served with Toasted Baguettes and Spreads	Platter
Chilled Colossal Shrimp	Market
Poached Tiger Shrimp with Zesty Cocktail Sauce and Lemon Wedges	Value

Reception Offerings

Carving Stations

All Carving Stations include Artisan Rolls, Sauces and Condiments

Whole Roasted Beef	Minimum 50 people	\$8.95
Ponderosa Hip of AAA Canadian Beef	Minimum 180 people	\$12.95
Whole Roasted New York Style Beef Striploin	Minimum 25 people	\$10.95
Slow Roasted Whole Prime Rib	Minimum 50 people	\$14.95
Herb Crusted Whole Beef Tenderloin	Minimum 25 people	\$16.95
Mustard Crusted Lamb Roast with Lamb Jus	Minimum 25 people	\$17.95
Cranberry Apple Stuffed Pork Loin with Dijonaise Sauce	Minimum 25 people	\$16.95
Whole Roast Porchetta with Fennel and Arugula Slaw	Minimum 75 people	MV

Action Stations

Minimum 50 people

Sushi Station	\$9.95
California Roll, Spicy Tuna and Vegetable Roll served with Wasabi, Pickled Ginger, Soy Sauce and Spicy Mayo	Person
Pasta Station	\$10.75
Choice of Penne or Farfalle Noodles	Person
Choice of Sauces include Olive Oil and Garlic, Blush Creole, Tomato Basil and Alfredo	
Garnishes - Parmesan Cheese, Chilies, Caramelized Onions, Sweet Peppers, Sautéed Mushrooms, Chicken Breast and Sausage	
Risotto	\$9.95
Italian Rice simmered in Chicken or Vegetarian Stock, sautéed to order with your choice of Shrimp, Chicken Breast, Sausage, Sweet Peppers, Caramelized Onions, Parmesan Cheese, and Finished with Whole Butter	Person
Beef Tips	\$13.50
Succulent pieces of Aged Beef pan seared with choices of Sweet Peppers, Spanish Onions, Mushrooms and Garlic	Person
Jumbo Shrimp Flambé	\$14.95
Pan Seared, Sambuca or Bourbon with choices of Sweet Peppers, Spanish Onion and Garlic	Person
Savory Crepes Station	\$9.95
House made Savory Crepes with Cream Sauce made to order with your choice of Asparagus Tips, Mushrooms, Roasted Peppers, Caramelized Onions, Pancetta, Chicken Breast, Baby Shrimp, Canadian Swiss and Cheddar	Person

Sweet Reception Offerings

Dessert Stations

Minimum 50 people

Sweet Table

Assortment of Finger Pastries and Mousse Cups
\$9.00 person

Skyline Pastry Table

Strawberry Romanoff Torte, Chocolate Mousse Torte, Cheesecake, Chocolate and Raspberry Mousse
Assorted Finger Pastries and Mini Tarts
\$12.00 person

Crepes Station

Traditional French Crepes Served with Wild Berry Compote, Banana Caramel Compote,
Cinnamon Apple Raisin, Peaches, Chocolate Sauce and Crème Anglaise
\$7.00 person

Seasonal Fruit Table

Fresh Cut Fruit, Elegantly Displayed, with a Fruit Carving
Tropical Fruit, Kiwi, Watermelon, Cantaloupe, Honey Dew, Pineapple,
Red and Green Seedless Grapes, Strawberries and Assorted Berries
\$10.00 person

Chocolate Fountain

Warm Flowing Chocolate
Served with Pretzel Sticks, Strawberries, Pineapples, Melon,
Mini Rice Krispy Squares, Sponge Cake, Marshmallows
\$7.00 person

Sundae Bar

French Vanilla Ice-Cream served in Tulip Glasses
Candy Sprinkles, Chocolate Sauce, Strawberry Coulis, Toasted Almonds, Chocolate Chips
Crème Anglaise, Crushed Oreos, Crushed M&Ms, Whipped Cream and Maraschino Cherries
\$5.00 person

S'mores Bar

Build your own S'mores with Jumbo Marshmallows, Sweet Milk Chocolate, Nutella,
Caramel Sauce, Whip Cream and Graham Cookies
\$7.00 person