

Reception Offerings

Reception Tables and Self Serve Stations

Minimum 50 people

Thin Crust Pizza	\$7.00
Assorted Traditional and Gourmet Pizzas (based on 4 pieces per person)	Person
Three Cheese, Roasted Vegetable, Italian Sausage and Pepperoni, and Chicken Alfredo	
Classic Antipasto	\$7.00
Prosciutto, Genoa Salami, Provolone Cheese, Bocconcini, Olives, Roasted Pepper, Marinated Eggplant, Grilled Zucchini, Marinated Mushrooms and Artichokes, and Rolls	Person
*Seafood Antipasto Enhancement to the Classic Antipasto	\$8.00
Poached Calamari, Shrimp and Scallops Marinated with Italian Vinaigrette and Pickled Vegetables	Person
Asian Station	\$11.95
Singapore Noodles, Shrimp Pad Thai, Mushroom Fried Rice with Barbeque Pork and Vegetable Spring Rolls	Person
Mexican Station	\$10.95
Traditionally seasoned Ground Beef, Flour Tortillas, Hand Cut Corn Chips, Shredded Cheese, Lettuce, Tomatoes, Onions, Salsa, Sour Cream and Guacamole	Person
Indian Station	\$7.00
Samosa Chaat & Pani Puri Station	Person
Crispy Samosas and Pani Puri served with Chaat Masala, fresh Cilantro, Tomatoes, Onions, Potatoes and steamed Chickpeas. Served with a Chutney and Yogurt	
Middle East Station	\$11.95
Specialty array of Sheesh Kabob, Chicken Kabob, Sheesh Kafta, Beef and Lamb Gyros, Grape Leaves	Person
Mashed Potato Martinis	\$8.00
Garlic Whipped Potatoes and Red Skin Smashed Potatoes with Caramelized Carrots and Leeks. Topping include Sour Cream, Onion Frites, Cheddar Cheese, Blue Cheese and Chives. Served with Chicken and Beef Jus	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 with Berries	Platter
Middle Eastern Dip Platter	\$48.00
Hummus, Baba Ganouj and Tabbouleh served with Toasted Pita Chips	Platter
St Clair Dip Trio Platter	\$46.00
Roasted Red Pepper Hummus, Artichoke Spinach Dip and Roasted Corn Tomato Salsa Served with Baked Pita Chips	Platter
Tapenade Platter	\$36.00
A Trio of In-House prepared Tapenade served with an assortment of Artisan Bread. Roasted Tomato Basil, Roasted Garlic with Artichoke and Black Olive Tapenade Spreads	Platter
Fresh Crudit� and Dip	\$62.00
Assortment of Fresh Cut Vegetables and House Ranch Dip	Platter
Charcuterie and Cheese	\$17.50
Display of Smoked and Cured Meats and Cheeses Served with Jams and Spreads. Hard Salami, Prosciutto, Smoked Ham, Dry-Cured Chorizo, Genoa Salami, Capicola, Mortadella, Summer Sausage with Mustards and Honey. Creamy Brie, Smoked Gouda and Romano Cheeses with Candies Almonds, Pecans, Fig and Cranberry Jams Assorted Bread Sticks and Artisan Stone Crackers	Person
Italian Cheese and Artisan Bread Platter	\$17.50
A beautifully displayed tour de Italy cheese and bread board. Mini Bocconcini, Provolone, Pecorino, Gorgonzola, Fontina and Parmigiano Reggiano with Grissini and Bread Sticks, Sliced Ciabatta, and baked Rosemary and Black Olive Focaccia. Dips to include Fresh Basil, Roasted Garlic and Sundried Tomato Olive Oils	Person
Chilled Colossal Shrimp	Market
Poached Tiger Shrimp with Zesty Cocktail Sauce and Lemon Wedges	Value
The Orient Sushi Platter	\$98.00
Japanese Nigiri, Maki and Uramaki Rolls served with Spicy Mayo, Wasabi and Ginger. Four dozen with a selection of Golden Dragon, Vegetable, Shrimp Tempura, Tiger, California and Philadelphia	Platter

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Carving Stations

All Carving Stations include Artisan Rolls, Sauces and Condiments

Whole Roasted Beef	Minimum 50 people	\$10.95
Ponderosa Hip of AAA Canadian Beef	Minimum 180 people	\$11.95
Whole Roasted New York Style Beef Striploin	Minimum 25 people	\$12.95
Slow Roasted Whole Prime Rib	Minimum 50 people	\$15.95
Herb Crusted Whole Beef Tenderloin	Minimum 25 people	\$18.95
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	Market Value

Action Stations

Minimum 50 people

Oyster Bar

Wild Atlantic Oysters with Lemon Wedges, Assorted Hot Sauces, Horseradish, Mignotte and Cocktail Sauce

Market Value

Pasta Station

Choice of Penne or Farfalle Noodles.

Choice of Sauces include Olive Oil and Garlic, Tomato Blush, Tomato Basil and Alfredo.

Garnishes - Parmesan Cheese, Chilies, Caramelized Onions, Sweet Peppers, Spinach, Sautéed Mushrooms, Chicken Breast and Sausage

\$11.75 Person

Risotto

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

\$9.95 Person

Jumbo Shrimp Flambé

Pan Seared in Sambuca or Bourbon with choices of Sweet Peppers, Spanish Onion and Garlic

\$19.95 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

\$12.95 person

Crepes Station

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

\$8.00 person

Seasonal Fruit Table

Elegantly Displayed Fresh Cut Fruit and Fruit Carving
Tropical Fruit, Kiwi, Watermelon, Cantaloupe, Honey Dew, Pineapple,
Red and Green Seedless Grapes, Strawberries and Assorted Berries

\$12.75 person

Chocolate Fountain

Warm Flowing Chocolate

Served with Pretzel Sticks, Strawberries, Pineapples, Melon,
Mini Rice Krispy Squares, Sponge Cake and Marshmallows

\$9.25 person

Sundae Bar

French Vanilla Ice Cream served in Tulip Glasses

Candy Sprinkles, Chocolate Sauce, Strawberry Coulis, Toasted Almonds, Chocolate Chips,
Crushed Oreos, Crushed M&Ms, Whipped Cream, Maraschino Cherries and Wafer Cones

\$6.95 person

Traditional Pie Bar

Choose five of the following:

Dutch Apple, Sour Cherry, Rhubarb, Ontario Wild Berry, Cinnamon Peach, Boston Cream,
Banana Cream, Coconut Cream and Pumpkin Harvest

\$8.50 person

Gourmet Donut Display

An Assortment of In House Decorated Gourmet Vanilla Donuts.

Honey Glazed, Coconut and Cream, Cinnamon Sugar, Oreo Crumble, Glazed Dark and White Chocolate,
Toasted Almonds, Carmel and Chocolate Drizzle with Candied Pecans, Crushed M&M Candy

\$6.95 person