

Continental Breakfast

(Minimum 25)

Traditional

Chilled Orange and Apple Juice

Fruit Filled Danishes and Butter Croissants

Chocolate and Fruit Muffins

Sliced Seasonal Fruit and Berries

Served with freshly brewed Citavo Coffee and Higgins & Burke Imported Teas

\$11.95 per person

Premium

Chilled Orange and Apple Juice

Individual Berry and Yogurt Parfait

Baked Cheddar Cheese Scones and Sweet Raisin Loaves

Assortment of Baked Muffins

Served with freshly brewed Citavo Coffee and Higgins & Burke Imported Teas

\$14.95 per person

Plated Breakfast

(Minimum 10)

Served with freshly brewed Citavo Coffee and Higgins & Burke Imported Teas

The Windsor Breakfast

Basket of Assorted Chocolate and Fruit Muffins

Scrambled Eggs, Sausage or Bacon, Breakfast Potatoes

Individual Fresh Fruit Cocktail

\$22.95 per person

Breakfast Buffet

(Minimum 25)

Served with freshly brewed Citavo Coffee and Higgins & Burke Imported Teas

Working Hot Breakfast Sandwich Buffet

Danishes and Muffins with Butter and Preserves

Select any Two of the following:

Poached Egg, Back Bacon and Swiss Cheese in an English Muffin

Fried Egg, Pork Sausage, Tomato and Cheddar in a Bagel

Ham, Cheddar and Grilled Zucchini English Muffin

House Italian Sausage, Spinach and Tomato Frittata, Mozzarella in an English Muffin

Vegetarian Breakfast Burrito

Sliced Seasonal Fruit and Berries

\$19.95 person

Enhance any Sandwich with a Croissant \$2.50 per person

St Clair Breakfast Buffet

Chilled Orange and Apple Juice

Assorted Muffins

Scrambled Eggs

Potato Hash Browns

Bacon & Pork Sausage

\$21.95 person

French Toast Buffet

Assorted Fruit Muffins

Seasonal Fresh Fruit Platter

Fruit Filled Danishes and Butter Croissants

Thick Sliced Baguettes baked in a Cinnamon and Vanilla Infused Egg Dip

Served with a Wild Berry Compote,

Canadian Maple Syrup,

Chocolate Sauce and Vanilla Crème Anglaise

Choice of Bacon or Pork Sausage

\$22.95 person

Executive Breakfast Buffet

Chilled Orange and Apple Juice
Croissants, Fruit Scones and Muffins with Butter and Preserves
Sliced Seasonal Fruit and Berries

Please choose One from each line offering:

Scrambled Egg, Herb Frittata or Cheese Omelettes
Potato Hash Browns, Potato Dianne or Potato Gratin
Pancakes, Waffles or French Toast
Bacon, Pork Sausage or Country Ham

\$22.95 person

Breakfast Enhancements

(Minimum of 50 guests)

Omelette Station

Egg Omelettes
With your choice of:
Black Forest Ham, Cheddar and Swiss Cheeses, Sautéed Spinach
Sautéed Mushrooms, Italian Sausage, Onions and Tomatoes

\$13.95 person

Benedict Station

Poached Eggs Hollandaise
With your choice of:
Canadian Bacon, Black Forest Ham, Italian Sausage, Pulled Chicken with Sautéed Mushrooms,
Smoked Salmon, Asparagus, Baby Spinach and Arugula

\$17.95 person

Enhancements

Scrambled Eggs	\$2.95 person
Bacon	\$3.50 person
Sausage	\$2.75 person

Morning or Afternoon Delights

(Minimum 25)

Milk and Cookies

Assorted Home-Style Cookies:

Chocolate Chip, Double Chocolate, Oatmeal Raisin and M&M

Individual cartons of 2% White and Chocolate Milk

\$6.95 per person

Cheese and Fruit Board

Selection of Imported and Domestic Cheeses with Dried Figs and Grapes

Assorted Crackers and Baked Baguette Crisps

Sliced Fruit and Berries:

Honeydew, Pineapple, Watermelon, Cantaloupe, Grapes and Strawberries

\$14.95 per person

Assorted Cakes and Bars

Carrot Spice Cake with Cream Cheese Icing,

Variety of Nanaimo and Date Bars

In-House Baked Cheesecake

Double Fudge Brownies and Rocky Road Bars

\$9.95 per person

Biscotti Treats

Assorted Cookies

Triple Chocolate, Lemon Almond and Cranberry Biscotti

\$5.95 per person

Morning A La Carte

Freshly brewed Citavo Coffee and Higgins & Burke Imported Teas

\$25.00 per air pot (one air pot serves 10 cups)

Or

\$75.00 per Small Urn (serves 30 cups)

Or

\$150.00 per Large Urn (serves 60 cups)

Hot Chocolate

\$25.00 per air pot (one air pot serves 10 cups)

Morning Bakery Selection

Assortment of Jumbo Baked Muffins	\$2.75 Each
Cheddar Cheese, Cranberry, Blueberry or Savoury Scones	\$4.95 Each
Butter Croissants	\$3.50 Each
Chocolate Croissants	\$3.75 Each
Jumbo Cinnamon Rolls	\$3.95 Each

Bagel Station

Assorted Bagels served with Cream Cheese and Preserves

\$4.95 per piece (minimum 12 pieces)

In-House Prepared Specialty Breads

Banana Bread

Lemon Poppy Seed Shortbread

Apple Spice Loaf

Cinnamon and Sugar Coffee Cake

Apple Danish

\$24.00 per loaf (12 slices)

Gluten-Free Baked Items

Gluten-Free Muffins

\$2.75 each

Gluten-Free Chocolate Cake

3.25 Per Piece

Gluten-Free Brownie

3.25 Each

Gluten-Free Bagel

\$3.75 each

All Day A La Carte

Classic Antipasto Platter

Prosciutto, Genoa Salami, Provolone Cheese, Bocconcini
Roasted Red Pepper, Marrinated Eggplant, Grilled Zucchini, Marinated Mushroom, Artichokes
Assorted Rolls

\$6.95 per person (minimum 15)

St. Clair Dip Trio Platter

Roasted Red Pepper Hummus, Artichoke Spinach Dip and Roasted Corn and Tomato Salsa
Served with Baked Pita Chips

\$45.00 per platter (serves 25)

Fresh Crudite & Dip

Assortmanet of Fresh Cut Vegetables & House Ranch Dip

\$65.00 per platter (serves 25)

Display of Fresh Fruit

Fresh Cut Seasonal Fruit

\$68.00 per platter (serves 25)

Savoury Snacks & Confections

Tri-colour Tortilla Chips with Fresh Salsa

\$3.95 per guest (minimum 10)

Dry Roasted Peanuts

\$28.00 per pound

Granola Bars	\$2.75 Each
Energy Bars	\$4.95 Each
Assorted Chocolate Bars	\$2.95 Each
Assorted Chips	\$2.75 Each

Beverages

Apple, Orange and Cranberry Juices	\$2.50 Each
Soft Drinks	\$2.00 Each
Individual 2% Milk (237ml)	\$2.50 Each
Individual Chocolate Milk (237ml)	\$3.50 Each
Spring Water	\$2.00 Each
San Pellegrino (250ml)	\$3.95 Each
Rock Star Energy Drink	\$5.00 Each

Lunch Buffet

Served with freshly brewed Citavo Coffee and Higgins Higgins Imported Teas
(Minimum 25)

Add Soup to any buffet for \$3.50 person

Cold Sandwich Buffet

Mixed Green Salad with Assorted Dressings

Crudités and Relish Platter

Beef and Cheddar on Herbed Schiacciata with Horseradish Mayo

Ham and Swiss on Ciabatta with Red Pepper Cream Cheese

Grilled Mediterranean Vegetable Wrap

Assorted Dates and Squares

\$28.95 person

Grilled Hot Panini Buffet

Vegetable Crudités and Dips

Mixed Green Salad with Assorted Dressings

Your Choice of Four Varieties:

Beef and Cheddar, Ham and Swiss, Honey Chipotle Chicken with Provolone and Spinach

Classic Rueben, Grilled Three Cheese Blend, Tuna Melt, Cajun Salmon, B.L.T.,

Philly Steak and Cheese, Caprese Tomato and Mozzarella, Grilled Vegetables, Feta and Balsamic Aioli

Steak and Gruyere Caramelized Onions and Horseradish Aioli

Assorted Dates and Squares

\$30.95 person

Pasta Lunch Buffet

Penne with Tomato Basil

Mixed Green Salad with Assorted Dressings

Rolls & Butter

Assorted Dates and Squares

\$20.95 person

Upgrade to a Meat Sauce or Blush Sauce for \$1.00

Hot Lunch Buffet

Bakery Fresh Assorted Rolls and Flavoured Butters

Mixed Green Salad with Assorted Dressings

Penne with Tomato Basil

Oven Roasted Chicken

Oven Roasted Potatoes

Green Bean

Assorted Dates and Squares

\$37.95 person

Plated Lunch

(Minimum 10)

Choose One from Each Category

First Course

Roasted Red Pepper Soup

Signature Caesar Salad

Mixed Green Salad with Balsamic Dressing

Second Course

Chicken Provencal

Frenched Chicken Breast Encrusted with Herbs de Provence

Served with Garlic Mash Potatos & Seasonal Vegetable

Braised Short Rib

Classic Boneless Short Rib Topped with a Red Wine Jus

Served with Garlic Mash Potatos & Seasonal Vegetable

Vegetable Tower

Layered Roasted Vegetables, Portobello Mushrooms, Black Beans,
Potato Rosti served on a bed of Quinoa Pilaf and Tomato Sauce. Vegan Entrée

Third Course

Creme Brule

Chocolate Molton Cake

\$49.95 per person

Upgrade to Citrus Glazed Salmon or Cajun Salmon \$54.95

2 Course Meal with Salad or Dessert

\$44.95 per person

Grab and Go Boxed Lunches

(Minimum 10)

Includes Crudités and Dip, Apple or Banana and a Bottle of Water

Choose one from each category:

Salad Selections

Tri-colored Vegetable Fusilli Salad tossed with Herb Vinaigrette

or

Roasted Vegetable and Chick Pea Salad tossed with Lemon Vinaigrette

Sandwich and Wrap Selections

Roasted Vegetable with Cucumbers, Tomato and Hummus in a Spinach Wrap

or

Grilled Chicken Breast with Avocado and Cajun Aioli in a Whole Wheat Wrap

or

Shaved Ham, Turkey or Roast Beef on a Kaiser

Dessert Selections

Jumbo Chocolate Chip Cookie

or

Double Fudge Brownie

or

Spiced Carrot Cake

or

Date Square

\$17.95 person