

# Breakfast Selections

## — Continental Breakfast —

(minimum 10 persons)

Assorted Muffins, Cinnamon buns, Danishes and Cheese Biscuits

Served with a fresh fruit bowl

coffee and tea included

**\$11.95 per person**

## — Hot Breakfast Meals —

(maximum 15 persons)

Breakfast Wrap & Fruit

**\$14.95 per person**

Breakfast Croissant & Fruit

**\$12.95 per person**

French Toasted Cinnamon Buns & Fruit

**\$13.95 per person**

New York Bagel & fruit

**\$12.95 per person**

(coffee and tea not included for these 4 meals. One pot of coffee \$10.00)

## — Hot Breakfast Buffet —

(minimum 15 persons)

Eggs Benedict or Scrambled Eggs with cheese, Breakfast Sausages or Farmer Sausage,  
Waffles and Pancakes or French Toast, Hash browns, Muffins and Danishes, Fresh Fruit Bowl

coffee and tea included

**\$15.95 per person**

## — Breakfast Enhancement Options —

Add any one of the following for an additional \$2.00 per person

Assorted Juices / Gourmet Oatmeal / Yogurt & Granola

Fruit Platter

S: \$29.95 M: \$41.95 L: \$69.95

Assorted Muffin Platter

S: \$24.95 M: \$35.95 L: \$49.95

Platters - (small 10-15) (Medium 25-30) (Large 35-40)

*prices do not include applicable taxes or gratuities*

*prices subject to change*

# Hot Luncheon Selections

## — Italian Lunch —

(minimum 15 persons)

### Choice of one Pasta entrée:

Baked Meat or Vegetarian Lasagne,  
Spaghetti & Meatballs,

Baked Homemade Macaroni & Cheese,

Chicken Penne with Sundried Tomato Sauce,

Farmers Fettuccine

### Choice of Salad:

Caesar or Tossed Green Salad

Includes garlic bread, coffee and tea

**\$16.95 per person**

**Add additional Pasta entrée  
for only \$2.00 per person**

## — Greek Lunch —

(minimum 15 persons)

Greek Marinated Grilled Chicken Breast

Rice Pilaf & Greek Salad

Pita Bread & Tzatziki Dressing

Coffee & Tea

**\$17.95 per person**

## — Indian Cuisine —

(minimum 15 persons)

Butter Chicken or Chilli Paneer (Vegetarian)  
& Jasmine Rice

Vegetable Pakora & Naan Bread

Coffee & Tea

**\$18.95 per person**

## — Farmer Lunch —

(minimum 15 Persons)

Farmer Sausage & Perogies

Fresh Hot Steamed Vegetables

Dinner Rolls

Coffee & Tea

**\$17.95 per person**

## — Country Picnic Lunch —

(minimum 15 persons)

Country Fried Chicken (legs & thighs)

Baked Homemade Macaroni & Cheese

Potato Salad or Coleslaw

Coffee & tea

**\$15.95 per person**

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# Luncheon Selections

## LUNCH COMBINATIONS

(minimum 10 persons)

Assorted Sandwiches & Wraps and  
Soup (beef vegetable, farmer borscht, or beet borscht)  
(substitute creamy farmer or clam chowder soup  
for additional **\$1.00 per person**)  
or Salad (Tossed Green or Caesar)  
Coffee & tea  
**\$12.95 per person**

## LIGHT LUNCH OPTION

(minimum 10 persons)

Meat & Cheese platter, pickle  
tray, veggies & dip,  
fresh fruit platter and assorted  
breads and crackers  
Coffee & tea  
**\$15.95 per person**

## HOT LUNCH BUFFET

(minimum 20 persons)

### Choice of one Hot Entrée:

Sweet & Sour Meatballs, Teriyaki Chicken, Turkey Schnitzel,  
Country Fried Chicken, Carved Smoked Ham,

### Choice of Rice or Potato:

Rice Pilaf, Basmati Rice, Mashed Potatoes,  
Roasted Potatoes, Scalloped Potatoes

### Choice of Two Hot Vegetables:

Broccoli & Cauliflower with Cheese Sauce, Mixed Peas & Carrots,  
Glazed Carrots, Teriyaki Stir-fry Vegetables, Corn

### Choice of Two Salads:

Caesar, Tossed Green, Greek, Potato, Mandarin Orange Thai Noodle,  
Pasta, Ambrosia, Coleslaw, Marinated Mixed vegetable,  
Creamy Bacon Broccoli Salad

Includes dinner rolls, coffee and tea

**\$17.95 per person**

## LUNCH ENHANCEMENT OPTIONS

Add any of the following to your lunch  
(prices are per person)

Additional Hot Entrée **\$3.00**

Soup or Salad **\$2.00**

Assorted pastries **\$2.00**

Fresh fruit platter **\$3.00**

Veggies & Dip **\$3.00**

Cheese & Crackers **\$4.00**

Fruit Juices or Canned Pop **\$2.00**

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# Dinner Buffet Selections

## — Italian Buffet —

(minimum 20 persons)

### CHOICE OF TWO PASTA ENTRÉE'S

Baked meat Lasagne, Vegetarian Lasagne, Chicken Penne with Sundried Tomato Sauce,  
Seafood Fettuccine, Farmer's Fettuccine,  
Homemade Baked Macaroni & Cheese, Spaghetti & Meatballs

### CHOICE OF ONE SALAD:

Caesar Salad or Tossed Salad

Includes garlic bread, pastry tray, coffee & tea.

**\$18.95 per person**

Groups of 30 guests or more may order three pasta entrée's.

## — Hot Dinner Buffet —

(minimum 20 persons)

### CHOICE OF ONE HOT ENTRÉE:

Carved Roast Baron of Beef & Yorkshire Pudding, Butter Chicken,  
Turkey Schnitzel, Farmer Sausage & Perogies, Turkey & Trimmings,  
Chicken Cordon Bleu, Carved Smoked Ham, Chicken Teriyaki

### CHOICE OF RICE OR POTATO:

Mashed Potatoes, Scalloped Potato, Roasted Potatoes, Baked Potatoes,  
Rice Pilaf or Basmati Rice

### CHOICE OF TWO HOT VEGETABLES:

Peas & Carrots, Corn, Vegetable Stir-fry, Glazed Carrots,  
Broccoli & Cauliflower with Cheese Sauce

### CHOICE OF TWO SALADS:

Garden Greens, Caesar, Potato, Mandarin Orange Thai Noodle, Greek, Pasta Salad,  
Ambrosia, Coleslaw, Marinated Mixed Vegetable, Creamy Bacon Broccoli

### CHOICE OF ONE DESSERT:

Lemon Layer, Chocolate Layer, Black Forest Cake,  
Boston Cream Pie, Whipped Cheese Cake with fruit topping,  
Assorted Pastries, Cream Pies (chocolate, coconut or pumpkin)  
Strawberry Rhubarb Crumble, Apple Crumble, Seasonal Fruit Pies  
( Substitute Assorted Baked New York Style Cheesecake for an additional \$1.00 per person )  
Includes dinner rolls and coffee and tea.

**\$22.95 per person**

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# Deluxe Dinner Buffet

(minimum 25 persons)

## CHOICE OF ONE MAIN HOT ENTRÉE:

Baron of Beef & Yorkshire Pudding, Carved Smoked Ham, Teriyaki Chicken,  
Cranberry Brie Chicken, Chicken Cordon Bleu, Turkey & Trimmings,  
Marinated Greek Chicken, Poached Salmon with Dill Sauce, Butter Chicken with Naan Bread,  
Farmer Sausage & Perogies

## CHOICE OF ONE SECONDARY HOT ENTRÉE:

Baked Lasagne (meat or vegetarian), Chicken Penne with Sundried Tomato Sauce, Seafood Fettuccine,  
Farmers Fettuccine, Sweet & Sour Meatballs

## CHOICE OF ONE POTATO OR RICE:

Mashed, Roasted, Scalloped, Baked Potato, Rice Pilaf or Basmati Rice

## CHOICE OF TWO HOT VEGETABLES:

Corn, Mixed Peas & Carrots, Glazed Carrots,  
Broccoli & Cauliflower with Cheese Sauce, Vegetable Stir-Fry

## CHOICE OF THREE SALADS:

Garden Greens, Caesar, Potato, Pasta, Mandarin Orange Thai Noodle, Ambrosia, Coleslaw, Greek,  
Marinated Mixed Vegetable, Creamy Bacon Broccoli

## CHOICE OF ONE DESSERT:

Lemon Layer, Chocolate Layer, Black Forest Cake, Boston Cream Pie, Assorted Pastries,  
Whipped Cheesecake with fruit topping, Cream Pies (chocolate, coconut or pumpkin)  
Strawberry Rhubarb or Apple Crumble, Seasonal Fruit Pies  
(Substitute Assorted Baked New York Style Cheesecake for an additional \$1.00 per person)

The deluxe dinner buffet includes a pickle tray, dinner rolls, coffee & tea,  
and a delicious fruit punch

**\$26.95 per person**

## Dinner Enhancement Options

(prices per person)

Additional Main Hot Entrée: **\$4.00**

Additional Secondary Hot Entrée: **\$3.00**

Soup (beet borscht, farmer borscht, Vegetable Beef): **\$2.00**

Creamy Farmer soup or Clam chowder: **\$3.00**

Any Salad Option: **\$2.00**

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# Dessert Buffet

(minimum 20 persons)

— Choose 3 of the following desserts: —

Assorted Cream Pies topped with real whip cream  
(coconut, banana, chocolate & pumpkin)

Hot Fruit Crumbles topped with real whip cream  
(apple or strawberry rhubarb)

Seasonal Fruit Pies

Whipped Cheesecake with fruit topping  
(blueberry, strawberry and cherry)

(substitute assorted Baked New York Style Cheesecake for an additional **\$1.00 per person**)

Black Forest Cake

Assorted Pastries

Boston Cream Pie

Lemon Layer or Chocolate Layer Cake

(Substitute whip cream for Vanilla Ice-cream  
for an additional **\$1.00 per person**)

The dessert buffet includes a fresh fruit platter  
And coffee and Tea

**\$13.95 per person**

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# Beverages

## — Fruit Punch —

(minimum 20 persons)

**\$2.00 per person**

(only with purchase of food)

## — Sparkling Apple Juice —

**\$10.95 per bottle**

## — House Wine —

### Peller Estates Proprietors Reserve

#### WHITE

- Sauvignon Blanc
- Chardonnay

#### RED

- Cabernet Sauvignon
- Merlot

White Zinfandel

**\$21.95 per bottle**

### Copper Moon

#### WHITE

- Sauvignon Blanc

#### RED

- Cabernet Sauvignon

**\$21.95 per bottle**

## — Bar Service —

Bar service available for your event. \$75.00 bar fee includes bartender's fee.

Bar beverages include red and white house wine, beer, cider, coolers and highballs.

Please note we require a \$300.00 drink sales minimum when using the bar service.

Please talk to a banquet coordinator for further information.

No U-Brew beer or wine permitted.

Corkage fee is \$10.00 per bottle.

If you have a special request for a particular type of wine, we would be more than happy to accommodate you.

Please make your request with the banquet coordinator.

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