

GREAT WOLF BREAKFAST SELECTIONS

BREAKFAST BUFFETS

An array of hot and cold breakfast buffets sure to please all your guests

Minimum of 20 people

All prices include Coffee, Tea and assorted Juices

(Add assorted Sodas for additional \$1.95 each, based on consumption)

BIG TIMBER BUFFET

Sliced Seasonal Fruits
Assorted Fruit Yogurts with Granola
Assorted Dry Cereals and Milk
Fluffy Scrambled Eggs
Hickory Smoked Bacon
Sausage Links
Oven-roasted Breakfast Potatoes
Selection of Breakfast Pastries
Muffins and Croissants

\$16.99 per person

Plus One Selection = \$16.99 per person

Plus Two Selections = \$17.99 per person

Plus Three Selections = \$19.99 per person

COMPLETE YOUR BIG TIMBER BUFFET

Belgian Waffles with Maple Syrup and Fruit Topping
Stuffed French Toast with Niagara Peaches & Maple Syrup
Lodge Frittata, Asparagus, Red Pepper, Onion and Swiss
Oatmeal Bar with raisins, apples, cinnamon, raisins and brown sugar
Breakfast Quiche choose from Lorraine, Broccoli & Cheddar or Three Cheese
Maple Glazed Smoked Ham
(Add \$25.00 for Chef Carved)
Chef Prepared Omelet Station
(Add \$2.95 per person)

Prices Subject to Applicable Taxes and 15% Service Charge

CONTINENTAL BREAKFASTS

*All prices include Coffee, Tea and assorted Juices
(Add assorted Sodas for additional \$1.95 each, based on consumption)*

THE GREAT CONTINENTAL

Seasonal Sliced Fruit Display
Assorted Fruit Yogurt Parfaits with Forest Floor Granola
Bagel Bar with Assorted Cream Cheeses
Assorted Breakfast Pastries and Muffins
\$10.99 per person

CUB CONTINENTAL

Assorted Whole Fruit
Array of Breakfast Pastries and Muffins
\$7.99 per person

***Turn the Cub Continental into a
“Build your own” PAPA BEAR’S CROISSANT CONTINENTAL
to make your guest’s breakfast extra special***

Flaky Croissants
Fluffy Scrambled Eggs
Hickory Smoked Bacon
Sharp Aged Cheddar Cheese
\$3.99 per person

Prices Subject to Applicable Taxes and 15% Service Charge

PLATED BREAKFASTS

*All of the following selections are served with the following:
Baskets of assorted Pastries, Muffins, Croissants, Jams and Butter
Orange Juice, Coffee and Hot Tea
(Add assorted Sodas for additional \$1.95 each, based on consumption)*

GREAT WOLF CLASSIC

Fluffy Scrambled Eggs, Hickory Smoked
Bacon and Sausage Links served with
Oven-roasted Breakfast Potatoes
to round out your meal.
\$15.99 per person

EGGS BENEDICT

Treat your guests like royalty with a
Toasted English Muffin topped with
Poached Eggs, Canadian Bacon and a rich
Hollandaise Sauce served with
Oven-roasted Breakfast Potatoes
\$17.99 per person

STEAK AND EGGS

A hearty meal of Char-Grilled Steak,
Fluffy Scrambled Eggs and
Oven-roasted Breakfast Potatoes
\$17.99 per person

FRESH SEASONAL FRUIT PLATE

For a refreshing lighter breakfast served
with Fruit Yogurt
\$11.99 per person

NIAGARA STUFFED FRENCH TOAST

Texas Toast stuffed with Niagara Peaches and Blueberries dipped in our own blend of
Cinnamon and Vanilla Egg Batter Griddled Golden Brown and served with Maple Syrup,
Oven-roasted Breakfast Potatoes and
Your choice of Bacon, Sausage or Ham — Choose One
\$16.99 per person

Prices Subject to Applicable Taxes and 15% Service Charge

LUNCH BUFFETS

Minimum 30 people 1 hour Service

All buffet lunches include Iced Tea & Lemonade

(Add assorted Sodas for additional \$1.95 each, based on consumption)

A Day at the Deli

A selection of pre made sandwiches.

Enjoy the following kinds below.

Honey Glazed Ham, Roasted Turkey,
Genoa Salami, Cappicola and Corned Beef

Accompaniments

Cheddar, Swiss, Provolone, Lettuce, Tomato, Red
Onion, Pickles, Mayonnaise, Mustard,
Dijon Mustard

Chefs Soup Du Jour

Salads & Such

(Choose Two)

- Mixed Garden Greens with Assorted Dressings
& Toppings
- Varietal Tomato Salad with Balsamic, Sea Salt,
& Sonoma Valley Olive Oil
- Fingerling Potato Salad with Kalamata Olives,
Tomatoes, Capers & Dijon Vinaigrette
- Crisp Napa Cabbage Slaw with Delicious Apple,
& Spiced Texas Pecans
- Caesar Salad Station with Crisp Romaine Hearts &
Homemade Caesar Dressing
- Cucumber Salad with Tomatoes, Kalamata
Olives, Red onions, Feta Cheese

Delicious Desserts

(Choose One)

Banana Bread Pudding
Brownies & Cookies
Assorted Cookies
Seasonal Crisp & Cobblers
Chocolate Cake
Cheesecake

\$15.99 per person

Great Buffalo Buffet

Salads

(Choose Two)

- Mixed Garden Greens with Assorted Dressings
& Toppings
- Varietal Tomato & Cucumber Salad with
Balsamic Olive Oil Vinaigrette
- Potato Salad served Traditional Style
- Crisp Napa Cabbage Slaw
- Mediterranean Pasta Salad

Entrees

(Choose Two)

- Home style Southern Fried Chicken
- Prosciutto Wrapped Chicken Breast with
Balsamic cabernet Reduction
- Sliced Flank Steak Marinated in Honey
and Chilies
- Slow Baked Haddock with Citrus Beurre Blanc
- Baked Lasagna (Meat or Vegetarian)
- Barbecue Pork Loin with Straw Onions
- Pan Seared Salmon with Cilantro Lime Butter

Vegetables & Sides

(Choose Two)

Honey Glazed Carrots
Broccoli Casserole
Grilled Zucchini & Squash
Farmers Market Vegetable Basket
Garlic Mashed Potatoes
Wild Rice Pilaf
Parsley Butter Potatoes
Oven Roasted Rosemary Potatoes
Old Fashioned Macaroni & Cheese
Penne with Marinara

Desserts

(Choose Two)

Seasonal Crisps & Cobblers
Triple Chocolate Cake
Fudge Brownies
Assorted Cookies
Banana Bread Pudding with Bourbon Sauce

\$19.99 per person

Prices Subject to Applicable Taxes and 15% Service Charge

LUNCH BUFFETS

*Minimum of 30 people - 1-Hour Service
All Buffets include Iced tea & Lemonade
(Assorted Sodas for additional \$1.95 each, based on consumption)
(Ask About Adding a Domestic Beer Station)*

Great Wolf Pizza Buffet

Tossed Salad with Assorted Toppings
And Dressings
Assorted Great Wolf Pizzas (1-2 toppings)
Garlic Bread, Bread Sticks with Marinara
Sauce
Penne with Marinara
Fettuccine Alfredo
Cookies & Brownies
\$15.99 per person

Mama Mia

Caesar Salad with shredded Parmesan
and homemade Croutons
Roma Tomatoes, Fresh Mozzarella and
Red Onion topped with Balsamic
Vinaigrette
Penne Pasta with house Red Sauce
and Alfredo Sauce
Italian Sausage with Peppers and Onions
Chicken Parmesan
Garlic Bread Sticks
Classic Tiramisu
\$18.99 per person

Campfire Barbecue

Red Bliss Potato Salad
Creamy Cole Slaw
Sliced Honey & Chili Flank Steak
Grilled BBQ Chicken
Grilled Seasonal Vegetables
Corn
Baked Beans
Baked Potato Bar
Fresh Baked Rolls
\$18.99 per person

Northwood's Fiesta

Chicken Tortilla soup
Fajita Chicken with Peppers and Onions
Fajita Beef with Peppers and Onions
Spanish rice
Beans
Soft Taco Shells
Tortilla chips with Salsa
Baked Apple Empanadas
\$16.99 per person

A Day in the Park

Hamburgers
Hot Dogs
Marinated Grilled Chicken
Lettuce, Tomatoes, Onion, Pickles, Mayo,
Mustard, and Ketchup
Cheddar, Provolone & Swiss
Potato Salad
Baked Beans
Chips and Dip
Watermelon Wedges
Cookies and Brownies
\$18.99 per person

The Oriental Express

Teriyaki Beef and Broccoli
Sweet & Sour Chicken
Asian Stir Fried Vegetables
Spring Rolls
Pork Fried Rice
Steamed Rice
Shanghai Noodle Salad
Minted Fruit Salad with Ginger
\$18.99 per person

Prices Subject to Applicable Taxes and 15% Service Charge

PLATED LUNCHEONS

*All plated lunches include Iced Tea and Lemonade
(Assorted Sodas for additional \$1.95 each)*

All Selections include choice of Salad or Soup and Dessert, Rolls & Butter

Char Grilled Tim-Burger

More than a ¼ pound of Choice Angus Beef topped with Lettuce, Tomato and Red Onion, served on a Toasted Kaiser, Served with Hand Cut Fries
\$14.99 per person

Chicken Parmesan

Sautéed Chicken Breast with our House Tomato Sauce and Mozzarella cheese, Served with side of Fettuccini Alfredo, Fresh Vegetables and Garlic Bread.
\$18.99 per person

Cowboy Flat Iron Steak

Grilled Flat Iron Steak served with Roasted Corn Mashers, Chipotle BBQ & Fried Tobacco Onions
\$18.99 per person

North River Salmon Picatta

Seared filet of Salmon with a Lemon, caper, butter sauce, Wild Rice & Seasonal Vegetable
\$18.99 per person

Grilled Chicken Caesar Salad

Fresh Cut Romaine Hearts tossed with our Caesar dressing topped with Romano cheese and Grilled Chicken
\$11.99 per person

Grilled Marinated Chicken Breast

Rosemary & Olive Oil Marinated Chicken Breast with Natural Jus, Kalamata Olives and Artichokes. Comes with Orzo pasta and seasonal vegetable
\$18.99 per person

Dessert

(Choose One)

Classic Tiramisu,

Carrot Cake

Brownies & Cookies

Cheesecake

Minted Seasonal Fruit Salad with Ginger

LUMBER CAMP LUNCH BOXES

\$11.99 per person

Roasted Chicken Wrap

Fire Roasted Chicken Breast, Grilled Peppers, Lettuce, & Tomato wrapped up in a Flour Tortilla with herbed Cream Cheese Served with Kettle Chips, Freshly Baked Cookie, & Seasonal Wholesome Fruit

The Evergreen

Fire Grilled Vegetables, Swiss cheese, Baby Lettuce, & Roasted Pepper Cream Cheese Wrapped in a Spinach Tortilla Served with Kettle Chips, Freshly Baked Cookie, & Seasonal Wholesome Fruit

Deli Sandwich

(Choose One)

Ham & Swiss, Turkey, & Cheddar, Roast Beef, Provolone or Chicken Salad with your choice of Bread, served with Lettuce and Tomato, Potato Chips, Cookie & Seasonal Wholesome Fruit.

Prices Subject to Applicable Taxes and 15% Service Charge

PLATED DINNERS

All dinners are served with Fresh Rolls, Coffee, and Tea

Dinner Entrée prices on the following page are for 3 course meals.

To add a fourth course, add the price of your starter selection below to the entrée price.

Onion Soup \$4.99 per person

The Classic Baked and gratineed with Gruyere & Parmesan Cheese

Wild Mushroom Soup \$4.99 per person

Signature soup with wild Forest Mushrooms finished with Thyme and Cream

Chefs Soup Du Jour \$4.99 per person

Seasonal Soup Choice based on what is fresh in the Chef's garden

Caprese Salad \$4.99 per person

Fresh Mozzarella, Vine Ripened Tomatoes, & Fresh Basil drizzled with Olive Oil and Balsamic

Shrimp Cocktail \$7.99 per person

Poached Jumbo Shrimp served with Lemons and Cocktail sauce

Salads (Choose One)

Spinach

Baby Spinach, Cherry Tomatoes, Bacon, Sweet Red Onions, and Honey Mustard Vinaigrette

Lodge Salad

Mixed Garden Greens, toasted Walnuts, Tomato, Crumbled Bleu Cheese, & Dried Cherries with our Port Wine Vinaigrette

Gathered Greens

Chef's Garden Greens with Cucumber, Vine-ripened Tomatoes & Shaved Onion served with our Great Wolf House Vinaigrette

The Wedge

Wedge of Iceberg with Blistered Tomatoes, Smokey Bacon, & Bleu Cheese Crumbles served with your choice of dressing

Caesar

Classic Salad of Romaine Hearts, Toasted Herbed Croutons, & Grated Parmigianino, Reggiano with Garlic Caesar Dressing

Prices Subject to Applicable Taxes and 15% Service Charge

ENTREES

Prime Rib 8oz Cut

Slowly Roasted Prime Rib Lightly Seasoned served with Rosemary Au Jus
\$34.99 per person

NY Steak 8 oz Cut

Aged Marinated NY Steak Grilled and topped with a Morel Mushroom Demi Glaze
\$29.99 per person

Rainbow Trout

8oz Fresh Trout Pan Roasted and served with a Citrus Beurre Blanc
\$29.99 per person

Beef Filet 6 oz Cut

Steak "Au Poivre" crusted with Cracked Black Pepper served with a Brandy Demi Glaze & Roasted Shallots
\$34.99 per person

Pasta Rustica

Spinach Fettuccine pasta, Cherry Tomatoes, baby Spinach, & Forest Mushrooms tossed in an herb Broth with Basil Pesto
\$24.99 per person

Chicken Fresca

Grilled Marinated Chicken with roasted Hot House Tomatoes, Garlic, Bocconcini Cheese and Fresh Basil
\$28.99 per person

Atlantic Salmon

8oz Pan Seared Atlantic Salmon with a Ginger-Soy Glaze and Sautéed Shiitake Mushrooms
\$29.99 per person

Land & Sea

6 oz Grilled Beef Filet with Herbed Butter and Jumbo Shrimp served with Sauce Béarnaise
\$39.99 per person

Filet & Chicken

6 oz Grilled Beef Filet & Seared Skin on Chicken with Wild Mushroom Sauté and Light Demi Glaze
\$39.99 per person

Rack of Lamb

Dijon Rubbed and Herb Crusted Rack of Lamb served with Rosemary Jus Lie
\$39.99 per person

Vegetarian Risotto

English Peas, Summer Squash, & Fresh Corn Tossed with Creamy Risotto and Finished with Grated Parmigiano Reggiano
\$24.99 per person

****All Plated Entrées are served with our Chef's choice of sides based on local, seasonal & fresh selections***

Prices Subject to Applicable Taxes and 15% Service Charge

DESSERTS

(Choose One)

Seasonal Cobbler

Only the freshest pick served hot and topped with Bourbon Vanilla Sauce

Crème Brulee

The Classic served up just right garnished with fresh seasonal berries

Cheesecake

NY style cheese cake served with fresh mixed berries and Sweet Cream

Dessert Trio

Decadent trio of tastings from our in-lodge Bakery

Strawberry Shortcake

Sponge Cake layered with Fresh Strawberries and Fluffy Cream served with a light Strawberry Puree

Chocolate Lava Cake

Rich chocolate center with moist outer shell served with fresh cream and fruit coulis

The Grand Dessert Buffet

(Minimum 30 Guests) \$6.95 per person

An assortment of delights including fresh sliced fruits, assorted miniature pastries, chocolate cake, chocolate mousse, strawberry mousse and assorted pies

DINNER BUFFETS

*Minimum of 30 people - 1-Hour Service
(Add assorted Sodas for additional \$1.95 each, based on consumption)*

Traditional BBQ

Wedges of Watermelon, Creamy Cole Slaw, Southern Potato Salad, Grilled Corn & Roasted Pepper Salad, Barbecue Baked Beans, Corn on the Cob, Grilled Barbecue Chicken Smoked Pork Ribs, Seasonal Cobbler, Pecan Tarts & Assorted Fruit Tarts, Coffee & Tea
\$32.99 per person

A Taste of Italy

Focaccia & Ciabatta Bread with Olive oil and Balsamic, Caesar Salad, Mandarin and Spinach Salad with Gorgonzola & Smoked Bacon, Antipasto Display, Roasted Chicken with Roasted Garlic and Lemon, Salmon Balsamico with Basil Chiffonade Italian Sausage and Roasted Peppers, Baked Penne Pasta with tomato cream and Four Cheese Grilled Vegetables, Assorted Biscotti, Tiramisu, Coffee & Tea
\$28.99 per person

Mexican Buffet

Chicken Tortilla Soup, Tortilla Chips and Lodge Made Salsas, Jicama Slaw, Chili Lime Shrimp Cocktail, Smoked Chicken Quesadillas with Chipotle Sour Cream, Chicken Enchiladas, Beef & Chicken Fajita Bar with all the Toppings, Beans, Spanish Rice, Baked Berry Empanadas, Churros with Cinnamon Sugar, Coffee & Tea
\$28.99 per person

The Traditional Midwestern Buffet

Mixed Greens with all the Toppings, Creamy Cole Slaw, Grilled Salmon with Citrus Butter Sauce, Slow Roasted Chicken with Fresh Herbs, Thin Sliced Roast Beef in a Red Wine Mushroom Sauce, Molasses Baked Beans, Garden Fresh Green Beans with Mushrooms, Parsley Buttered Red Skin Potatoes, Fresh Baked Dinner Rolls, Cheese Cake with Fruit Topping, Assorted Cookies, Coffee & Tea
\$34.99 per person

The Timber Wolf Cookout

Mixed Greens with all the Fixin's, Potato Salad, Coleslaw, Lodge Favorite Jumbo Beef Ribs, Barbecue Baked Chicken, Corn on the Cob or Seasonal Vegetable, Baked Potato Bar with all the Fixin's, Fresh Baked Dinner Rolls, Strawberry Shortcake, Pecan Pies, Fruit Cobblers, Coffee & Tea
\$32.99 per person

THEMED DINNER BUFFETS

(Banquet room will be themed to your buffet choice)

Minimum of 30 people - 1-Hour Service

Pricing available for children under 10

(Assorted Sodas for additional \$1.95 each, based on consumption)

PIZZA PARTY

A Grand Array of Traditional and Specialty Pizzas, Penne Pasta with Marinara & Penne Alfredo Mixed Greens with all the Fixin's, Garlic Bread, Fresh Seasonal Sliced Fruit, Assorted Cookies Assorted Sodas, Ice Tea, Coffee & Milk
\$25.99 per person

ASIAN TOUR

Pork Stir Fry in a Teriyaki Ginger Sauce, Spicy Chicken with Thai Basil, Naked Shrimp, Sweet and Sour Chicken, Grilled Beef Salad, Hot and Sour Soup or Egg Drop Soup, Steamed Rice and Fried Rice, Egg Rolls, Dessert Tastings, Fortune Cookies, Coffee & Green Tea
\$32.99 per person

GREAT WOLF FIELD AND STREAM

Tossed Salad with all the Fixin's, Dilled Potato Salad, Cole Slaw and Corn Relish, Char Grilled New York Strip Steaks, Pan Seared Atlantic Salmon Citrus Beurre Blanc, Butter Stewed Mushrooms, Braised Green Beans with Bacon, Baked Potato Bar with all the Fixin's, Rolls and Butter, Strawberry Shortcake, Chocolate Fudge Brownies, Coffee & Tea
\$36.99 per person

Themed Bars

Add a themed bar to your event including margaritas, mojitos and martinis or perhaps pitchers of sangria — Price based on selections

BREAKS

REFRESHMENT BREAKS

1-Hour Service

THE CUB

Fresh brewed Coffee, Tea, assorted Sodas, Bottled Water, and Iced Tea
\$3.95 per person

TRAIL MIX

Whole Fresh Fruit
Assorted Fruit Yogurt
Garden Vegetables with Dip
Wolf Munch Mix
(Raisins, M&M's, Peanuts, Pretzels
and Goldfish Crackers)
Assorted Fruit Juices, assorted Sodas
Coffee, Tea & Bottled Water
\$9.95 per person

CHOCO-HOLIC

Double Fudge Brownies
Assorted Candy Bars
Assorted Fresh Baked Cookies
Smore's-Chocolate Fondue
with Marshmallows and
Graham Crackers
Chocolate and White Milk
Coffee, Tea, assorted Sodas
Bottled Water
\$12.99 per person

THE HEART HEALTHY BREAK

Fresh Sliced Fruits
Assorted Fruit Yogurts w/
Granola Topping
Assorted Granola Bars
Bottled Sparkling & Still Water
Assorted Juices & Green Tea
\$9.95 per person

COFFEE AND DONUTS

It's just that - Coffee and Donuts!
\$4.95 per person

COOKIES, COOKIES, COOKIES

Assorted Fresh Baked Cookies, Coffee
Tea, Milk, assorted Sodas
\$6.95 per person

PLAY BALL

Fresh Popped Popcorn
Soft Pretzels with Cheese
and Mustard Sauces
Mixed nuts
Mini Corn Dogs
Assorted Sodas
Bottled Water
\$7.95 per person
(Add Domestic Beer Station
\$4.95 per beer)

THE BOTTOMLESS POT

ALL DAY BREAK

Pre-Meeting

Chilled assorted Juices
Assorted Pastries and Muffins
Coffee and Tea

Mid-Morning

Fresh Fruit
Granola Bars
Assorted Sodas
Bottled Water

Iced tea

Coffee

Afternoon

Assorted Fresh Baked Cookies
and Brownies
Assorted Sodas
Bottled Water
Iced tea and Coffee
\$17.99 per person

Prices Subject to Applicable Taxes and 15% Service Charge

GREAT WOLF LODGE MAKE-YOUR-BREAK SELECTIONS

Fresh brewed Coffee/Decaf	\$9.50/pot or \$16.00/4.4L
Assorted Bottled Juices	\$3.50 per bottle
Bottled Water	\$2.00 per bottle
Carafe of Iced Tea or Lemonade	\$7.95 each
Hot Tea	\$1.50 per bag
Carafe of Milk	\$7.95 each
Carton Milk	\$1.60 each
Assorted Sodas	\$1.95 per can
Assorted Fruit Yogurts	\$1.95 each
Whole Fruit	\$1.50 each
Cut Fresh Fruit	\$38.00 (Serves 15)
Assorted Donuts	\$16.95 (per dozen)
Danish Pastry	\$19.95 (per dozen)
Assorted Muffins	\$19.95 (per dozen)
Bagels and Cream Cheese	\$19.00 (per dozen)
Assorted Candy Bars	\$1.75 each
Granola Bars	\$1.25 each
Ice Cream Novelties	\$4.00 each
Double Fudge Brownies	\$18.00 (per dozen)
Assorted fresh baked Cookies	\$16.95 (per dozen)
Tortilla Chips with Salsa	\$15.00/bowl
Potato Chips and Onion Dip	\$15.00/bowl
Deluxe Mixed Nuts	\$19.00/per pound

Upgrade to our Premium Blend - Kicking Horse Coffee

Kicking Horse Coffee is Canada's number one Organic Fair Trade coffee.
Choose from Dark, Medium, or Light Roast. Decaffeinated blend also available.

Fresh Ground and Brewed - Any Roast/Decaf

\$12.00/pot or \$21.00/4.4L

Prices Subject to Applicable Taxes and 15% Service Charge

RECEPTIONS / HORS D'OEUVRES

HOT

\$19.95 per dozen

- Meatballs** - Sweet & Sour, Honey Barbecue or Swedish Style with Mushrooms
- Egg Rolls** - Vegetable, Pork or Chicken. Served with Plum and Hot Mustard Sauces
- Chicken Tenders** - BBQ & Honey Dijon Sauces
- Buffalo Style Chicken Wings** - Blue Cheese Dressing and Celery Spears
- Coconut Shrimp** - Orange Horseradish Dipping Sauce
- Petit Crab Cakes** - remoulade sauce
- Oven Roasted Stuffed Mushroom Caps** - Italian Sausage or Parmesan, Crab & Herb Cream Cheese
- Grilled Chicken Sautés** - Coconut Peanut Sauce
- Grilled Beef Sautés** - with Orange Ginger Sauce
- Chef Crafted Quesadillas** - Chipotle Chicken with Cumin Lime Sour Cream
- Country Sausage Rolls** - Red Pepper Sauce
- Miniature quiche** - Broccoli & Cheddar or Lorraine
- Wild Mushroom Tartlet** - Parmesan Cheese baked with Wild Mushroom
- Spanakopita** - Spinach and Feta pockets
- Miniature Simosas** - Vegetarian with Curry Sauce
- Miniature Reuben Sandwiches** - Corned Beef, Sauerkraut & Thousand Island Dressing

COLD

\$19.95 per dozen

- Assorted Tea Sandwiches**
- Assorted Canapés**
- Roma Tomatoes, Mozzarella, Balsamic Syrup**
- Smoked Salmon, Dill Sour Cream, Crostini**
- Baby Shrimp, Dill Cream Cheese on Toast Point**
- Cucumber Rondelles filled with Crab Salad**
- Deviled Eggs**
- Melon, Prosciutto & Gorgonzola**
- Crab Salad in Herb Cup**
- Asparagus Spears wrapped in Prosciutto**
- Peking Duck Crepe** - Ginger Hoisin Dipping Sauce
- Smoked Salmon Pinwheels**

PREMIUM ITEMS

\$25.95 per dozen

- Blackened Shrimp** with Cilantro Salsa
- Grilled Lollipop Lamb Chops** with a Roasted Pear and Mint Chutney
- Jumbo Shrimp** with Sweet Chili Sauce
- Rare Tenderloin** - Crispy Shallots & Horseradish Cream
- Assorted Sushi Rolls**— Wasabi & Pickled Ginger

Butler Passed - Server \$15 per hour per attendant

Prices Subject to Applicable Taxes and 15% Service Charge

RECEPTIONS / PLATTERS & STATIONS

PLATTERS

(MINIMUM 30 per platter)

Domestic & International Cheeses

Artfully displayed with fruits, crackers & flat breads
\$6.50 per person

Fresh Sliced Fruit Display

Yogurt dip
\$4.95 per person

Fresh Cut Vegetable Display

herb dip
\$5.50 per person

Antipasto Platter

Roasted vegetables, crumbled goats cheese, assorted meats & olives
\$6.95 per person

Smoked Salmon Platter

Dark rye bread, capers, chopped egg, diced red onion & cream cheese
\$8.95 per person

Jumbo Shrimp Platter

Chili sauce
\$105.00 per 50 pieces

STATIONS

(MINIMUM 30 persons per)

Carving Station

Chef Carved oven roasted Prime Rib, Strip loin, Atlantic Salmon or Tenderloin of Beef with appropriate sauce and accompaniments

Sauté Station

Cajun shrimp & scallops, swordfish, loin of veal or chicken breast

Pasta Station

Penne, rigatoni or farfalle with tomato, rose or alfredo sauce with assorted breads

Seafood Station

Shrimp, scallops, clams and oysters with appropriate sauces and accompaniments

(Stations priced on selection and range between \$6.50 per person to \$22.00 per person)

Prices Subject to Applicable Taxes and 15% Service Charge

Banquet Bar Menu

Host Bar

Liquor ~ Standard Brands	\$5.50
Beer Domestic	\$4.50
Beer Imported	\$4.95
House Wine ~ by the Glass	\$5.50
Margaritas or Daiquiris	\$7.50
Bottled Soda	\$2.50
Bottled Water	\$2.50
Bottled Juice	\$2.50
Perrier	\$3.25

** Host Bar Prices are Plus Taxes and Gratuity**

Cash Bar

Liquor ~ Standard Brands	\$6.50
Beer Domestic	\$5.25
Beer Imported	\$5.85
House Wine ~ by the Glass	\$6.50
Margaritas or Daiquiris	\$8.75
Bottled Soda	\$2.95
Bottled Water	\$2.95
Bottled Juice	\$2.95
Perrier	\$3.75

** Cash Bar Prices are Inclusive of Taxes**

***Minimum bar charge of \$300 or Bartender Fee Will Apply
Bartender Fee \$15.00/hour for a Minimum of 4 Hours***

Prices Subject to Applicable Taxes and 15% Service Charge

Banquet Wine List

Reds

Peller Estates Heritage Merlot	\$33.00
Mike Weir Cabernet Merlot	\$40.00
Henry of Pelham Baco Noir	\$33.00
Hillebrand Harvest Cabernet	\$33.00
Creekside Shiraz	\$40.00
Trius Cabernet Sauvignon	\$54.00
Wolf Blass Yellow Label Cabernet Sauvignon	\$40.00

Blush

Peller Estates French Cross Blush	\$33.00
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Whites

Peller Estates Heritage Chardonnay	\$33.00
Penninsula Ridge Chardonnay	\$33.00
Mike Weir Chardonnay	\$40.00
Henry of Pelham Riesling	\$33.00
Creekside Sauvignon Blanc	\$33.00
Hillebrand Harvest Gewurztraminer	\$33.00
Mezzacorona Pinot Grigio	\$40.00
Wolf Blass Sémillon Sauvignon Blanc	\$40.00

Sparkling

Peller Estates Cristalle	\$77.00
Freixenet Cordon Negro Brut	\$33.00

Dessert

Peller Estates Late Harvest Vidal (375ml)	\$37.00
Peller Founder Series Vidal Ice Wine (200ml)	\$51.00

Prices Subject to Applicable Taxes and 15% Service Charge