

GENERAL INFORMATION

MENUS

Our wide variety of appetizers, entrées and desserts have been designed to offer flexibility in creating a menu. Our Executive Chef and the Catering Team welcomes the opportunity of creating a special menu for you.

When selecting your menu, please remember that for each function the menu must be identical for all guests attending. Special dietary substitutions are available (in limited quantities) and must be arranged well in advance of the function. Guests who are to receive special meals must be identified to the Banquet Manager prior to the service commencing.

For children 5-10 years of age, we feature either a special three-course plated menu or a 50% discount off the price of your buffet. Children under 5 years are complimentary providing the number of children do not exceed ten (10%) percent of the expected number of guests.



Next to select menu items, the carrot symbolizes a vegetarian choice.

GUARANTEED ATTENDANCE

A guaranteed number of guests attending your food and beverage function is required three (3) business days prior to the event. If a guarantee is not received, the Hotel will bill the original expected number or the actual number of guests, whichever is greater.

Please expect an additional labour charge of \$100.00 or room rental charge for all meal functions with fewer than 20 guests guaranteed.

PRICES

Prices are subject to change. All prices quoted are guaranteed for a minimum of sixty (60) days. A fifteen (15%) percent surcharge will apply to all food and beverage prices for bookings which fall on a Canadian statutory holiday.

GRATUITY/TAX

All food and beverage, audio visual, and meeting room rentals are subject to seventeen (17%) percent service gratuity. GST is applied to the balance of your bill.

CANCELLATION POLICY

In the event of cancellation, the customer is subject to a charge of up to one hundred (100%) percent of the total value of the function booked.

START AND FINISH TIMES

Starting and ending times of all functions are to be strictly adhered to. The space is only booked for the time indicated. Set-up and dismantle times are to be specified at the time of booking.

FUNCTION ROOM ASSIGNED

A more suitable function room may be assigned to your group should the number of guests and/or set-up requirements change. Room rental will change accordingly.

BILLING AND PRE-PAYMENT

Please refer to your contract or consult with your catering representative.

FOOD FROM OUTSIDE THE HOTEL

Due to City and Provincial Health regulations, the Hotel does not permit any food to be brought in from the outside. Failure to comply with this policy will result in the additional charges of comparable items from the Mayfield's banquet menus.

TAKING HOME UNCONSUMED FOOD

The hotel does not allow take out containers or unconsumed food to be taken from the venue due to City and Provincial Health regulations.

OFFSITE CATERING

We are pleased to offer offsite catering. An additional per person outside catering fee will also apply to your event. This fee will be quoted once an assessment of your requirements is made.

ALLERGIES AND SPECIAL DIETARY REQUESTS

Please consult with your catering representative if any of your guests have special dietary needs.

SHIPPING, RECEIVING, STORAGE

Please advise your catering representative if we are to expect any shipments on your behalf. Please be advised, handling charges may apply.

AUDIO/VISUAL

PSAV offers audio visual and presentation technology services and solutions to help you create successful meetings, corporate events, trade shows and exhibits. Your equipment requirements may be reserved through our Catering Department or directly with PSAV.

SECURITY

The hotel cannot assume liability or responsibility for damage or loss of personal property or equipment left in the function room. Additional security services can be arranged on your behalf.

SPECIAL SERVICES

Our Catering Team will be happy to work with you in developing reserved seating arrangements, floor plans and registration tables. Music, entertainment, flowers, photographers, staging and lighting, can also be arranged through our Catering Department.

DISPLAY MATERIALS

To avoid damage to wall coverings, we do not allow the use of strong tape, tacks, or any other attachments for any posters, flyers, or written materials to the walls or doors without prior written consent from the hotel. The hotel would be pleased to hang any banners for you.

PLEASE KEEP IN MIND...

Confetti, rice and other such items are not allowed. A minimum charge of \$75.00 will be applied if additional clean up is required.

Candles with open flame, including votive candles, are not permitted. The use of tacks, tape, nails, screws, bolts or any tools which could mark the floors, walls or ceiling is also prohibited.

MEETING PACKAGE

DELUXE CONTINENTAL BREAKFAST

Chilled Fruit Juices
Fresh Seasonal Fruit
Selection of House Baked Pastries
Butter, Cream Cheese and Fruit Preserves
Freshly Brewed Coffee and Specialty Teas

MORNING BREAK

Freshly Brewed Coffee, Specialty Teas
Assortment of Bottled Juices & Water

MAYFIELD EXPRESS LUNCH

Chef's Soup of the Day
Selection of Deli Style Sandwiches and Wraps with Assorted Deli Meats,
Aged Cheddar, Egg Salad, Vegetarian & Tuna, Assorted Pickles and Relishes
Individual Sweet Creations
Freshly Brewed Coffee and Specialty Teas

OR

THE MAYFIELD LUNCHEON BUFFET

The freshest Ingredients are brought together daily in an exciting display of Taste and Talent
Held in our botaniCa's Restaurant with bottomless coffee and tea

AFTERNOON BREAK

Assorted Soft Drinks & Bottled Water
Individual Sweet Creations

\$ 5 4 . 9 5 PER GUEST
Minimum 10 people

**MEETING PACKAGE INCLUDES COMPLIMENTARY HIGH SPEED INTERNET CONNECTION,
UNLIMITED SPARKLING AND STILL VIVREAU WATER AND MEETING ROOM RENTAL**

Bottled Beverages are based on 1.5 bottles per person. Please ask your Catering Consultant for more details.

BREAKFAST BUFFET

THE CONTINENTAL

Minimum 10 people

Chilled Fruit Juices
Selection of House Baked Pastries
Butter, Cream Cheese and Fruit Preserves
Freshly Brewed Coffee and Specialty Teas

HEALTHY CHOICE

Minimum 10 people

Chilled Fruit Juices
Whole Grain Cereal Selection with Fat Free, 2% Milk or Soy Milk
Whole Wheat Bagels & Multigrain Breads
Harvest Spread, Low Fat Cream Cheese & Fruit Preserves
Freshly Brewed Coffee and Specialty Teas

THE MAYFIELD

For Groups of 25 or more

Chilled Fruit Juices
Scrambled Eggs
Grilled Bacon & Pork Sausages
Breakfast Potatoes
Selection of House Baked Pastries
Freshly Brewed Coffee and Specialty Teas

ENHANCE ANY OF THE ABOVE BREAKFAST SELECTIONS WITH THE FOLLOWING ADDITIONS

Cinnamon French Toast
Pancakes with Syrup and Honey
Assortment of Cold Cereals with Fat Free or 2% Milk
Yogurt Parfaits
Market Fresh Cut Fruit

PLATED BREAKFAST

E G G S B E N E D I C T

Maximum 30 people

Chilled Fruit Juices
English Muffins topped with Back Bacon,
Two Poached Eggs and Glazed with Hollandaise Sauce
Home Fried Potatoes
Selection of House Baked Pastries
Freshly Brewed Coffee and Specialty Teas

T H E E D M O N T O N I A N

Minimum 10 people

Chilled Fruit Juices
Selection of House Baked Pastries
Home Fried Potatoes
Freshly Brewed Coffee and Specialty Teas


Choice of any two of the following items:

Scrambled Eggs
Cinnamon French Toast
Pancakes with Syrup
Breakfast Pork Sausages
Grilled Bacon

LUNCHEON BUFFETS

For Groups of 20 or More


THE EUROPEAN

Freshly Baked Dinner Rolls & Butter
Chefs Soup of the Day
Mixed Green Salad, Assorted Dressings
 Traditional Coleslaw
Perogies with Caramelized Onions
Ukrainian Style Kobasa
Baked Cabbage Rolls in Tomato Sauce
Individual Sweet Creations
Freshly Brewed Coffee and Specialty Teas

THE WESTERNER

Freshly Baked Dinner Rolls & Butter
Assorted Garden Greens, Ranch Dressing
Prairie Vegetable Salad
Potato & Chive Salad
Roast Baron of Alberta Beef, Pan Gravy
Medley of Vegetables
Country Style Roasted Potatoes
Individual Sweet Creations
Freshly Brewed Coffee and Specialty Teas

SHANGHAI EXPRESS

Freshly Baked Dinner Rolls & Butter
Chef's Soup of the day
Mixed Garden Greens, Oriental Dressing
Noodle & Green Onion Salad with Red Chili & Ginger Dressing
Chicken Stir-Fry, Steamed Rice or Noodles
 Vegetable Dumplings Green Onion Cakes with Sweet Chili Sauce
Sliced Seasonal Fruit
Individual Sweet Creations
Freshly Brewed Coffee and Specialty Teas



LUNCHEON BUFFETS

For Groups of 20 or More

SOUTH OF THE BORDER

Freshly Baked Dinner Rolls & Butter
Mixed Green Salad, Assorted Dressings
Rainbow Bean Salad
Sweet Onion, Peppers & Corn Salad
Taco Bar
Flour & Corn Tortillas with the following fillings;
Spiced Chili Beef, Shredded Chicken, Sweet & Hot Peppers,
Red Onion, Tomatoes, Shredded Lettuce,
Grated Jack Cheese, Refried Beans, Sour Cream & Salsa
Individual Sweet Creations
Freshly Brewed Coffee and Specialty Teas

THE MEDITERRANEAN

Freshly Baked Dinner Rolls & Butter
Minestrone Soup
Fresh Roma Tomato & Sweet Onion Salad
Traditional Caesar Salad
Homemade Baked Lasagna, Beef or  Vegetarian (Choose one)
 Mushroom & Four Cheese Tortellini with Grilled Portabella Mushrooms
Individual Sweet Creations
Freshly Brewed Coffee and Specialty Teas

THE CALORIE WATCHER

Freshly Baked Dinner Rolls & Heritage Spread
Mixed Garden Greens, Balsamic Vinaigrette
Italian Salad with Low Calorie Sweet Onion Dressing
Coriander & Prairie Mushroom Salad
Herb Roasted Chicken with Pan Juices
Greek Style Pork Ribs
Bouquet of Fresh Vegetables
Yogurt Fruit Granola Parfait
Individual Low-Calorie Sweet Creations
Freshly Brewed Coffee and Specialty Teas

PLATED LUNCHEON SELECTIONS

All luncheon entrées include Freshly Baked Rolls, Freshly Brewed Coffee, Specialty Teas, your choice of Soup or Salad, and your choice of Dessert

SOUPS & SALADS

Chef's Soup of the Day
Cream of Mushroom

Gathered Greens with Sun-dried Tomato Vinaigrette
Boston Lettuce Salad with Mandarin Kiwi Dressing
Traditional Caesar Salad
Italian Salad, Balsamic Vinaigrette

DESSERTS

Fantasy Cheesecake

A layer of moist Chocolate Cake topped with a Cream Cheese mousse with New York style Cheesecake and Caramel, garnished with white chocolate curls.

Strawberry Shortcake

Alternating layers of refreshing Strawberry Filling,
Vanilla Cream and delicious moist Vanilla Cake

Minted Chocolate Mousse

A delicious combination of Swiss Chocolate and Dairy Cream
with a hint of Mint & Irish Mist Cream

Silk Chocolate Truffle Bar

A 'melt in your mouth' rich creamy chocolate delight
Raspberry Coulis

Fresh Fruit Cup

Delicious Seasonal Fresh Fruit and Berries in
Mint Flavoured Grand Marnier Syrup
(Served Chilled)

PLATED LUNCHEON SELECTIONS

ENTRÉES

Teriyaki Marinated Chicken Breast
Served with Fresh Vegetables & Japanese Rice

Pan Seared Ginger Spiced Salmon
With Maple Butter
Served with Fresh Vegetables & Rice Pilaf

Chicken Stir Fry
With Fresh Vegetables in an Asian Glaze, Steamed Rice

Roast Pork Loin
Balsamic Soy Marinade
Served with Fresh Vegetables & Garlic Mashed Potato

Prime Ribeye Steak (8 oz. / 240 g)
Cooked to perfection with Mushroom Medley
Roasted Potatoes & Garlic Toast

Wild Mushroom Tortellini
Served with Grilled Chicken, Pernod Cream
Grilled Focaccia

House Made Baked Beef Lasagna
(Vegetarian option available)
Garlic Buttered Toast

Roast Baron of Alberta Beef
Carved thinly and served with Pan Gravy
Fresh Vegetables
Buttermilk & Chive Mashed Potatoes

WORKING LUNCH

MAYFIELD EXPRESS

Chef's Soup of the Day
Selection of Deli Style Sandwiches and Wraps with Assorted Deli Meats,
Aged Cheddar, Egg Salad, Vegetarian & Tuna, Assorted Pickles and Relishes
Individual Sweet Creations
Freshly Brewed Coffee and Specialty Teas

BUILD YOUR OWN "SANDWICH BAR"

Minimum of 20 people

Chef's Soup of the Day
Selection of Montreal Deli Meats
Sliced Tomatoes, Cucumbers and Aged Cheddar, Assorted Pickles and Relishes
Freshly Baked Rolls, Multigrain & Rye Bread, Bagels, Ciabatta & Kaisers
Individual Sweet Creations
Freshly Brewed Coffee and Specialty Teas

MAYFIELD SUB SUPREME

Chef's Soup of the Day
Freshly Baked French Baguettes & Ciabatta filled with Deli Meats, Tuna Salad,
Vegetarian, Egg Salad & Aged Cheddar, Pickles and Relishes
Individual Sweet Creations
Freshly Brewed Coffee and Specialty Teas

ENHANCE ANY OF THE ABOVE LUNCHEON SELECTIONS WITH THE FOLLOWING ADDITIONS

Traditional Caesar Salad, Garlic Croutons
Fresh Pasta Salad
Potato Salad with Fresh Dill
Teriyaki Mushrooms
Mixed Garden Greens, Mandarin Kiwi Dressing

THE GRANDE BUFFET

For Groups of 50 People or More

C O L D S E L E C T I O N S

Freshly Baked Dinner Rolls & Butter
Traditional Caesar Salad
Mixed Garden Greens with a Variety of Dressings & Vinaigrette
Vegetable Crudités with Zesty Dip, Olives & Pickles
Six Seasonal Gourmet Salads
Selection of Individual Deli, Seafood and Vegetarian Creations

ADD: California Rolls, Pickled Ginger & Wasabi

H O T C H A F I N G D I S H S E L E C T I O N S

Breast of Chicken Cordon Bleu
Pan Seared Ginger Spiced Salmon, Maple Butter
Traditional Roast Young Turkey, Sage Dressing, Cranberry Sauce
Beef Stroganoff
Juniper Berry Marinated Roast Pork Loin
Herb Roasted Chicken, Pan Gravy
Medallions of Lamb with Sherry Mint Reduction
Homemade Baked Beef Lasagna (*Vegetarian option available*)
 Wild Mushroom Tortellini Primavera
 Mediterranean Style Soy Beans
Breast of Chicken Florentine
Honey Baked Ham with Raisin & Cinnamon Glaze
Roast Baron of Alberta Beef, Pan Gravy

Hot Selections are paired with Chef's Choice of Seasonal Vegetable and two choices of the following: Rice Pilaf, Potato, Pasta and Potato & Cheddar Perogies

C A R V I N G S T A T I O N

Roast Prime Rib of Alberta Triple A Beef, Okanagan Red Wine Jus, Wasabi Horseradish
(*Additional 5.95 per person*)

B U F F E T D E S S E R T T A B L E

Deep Dish Apple Pie, Hazelnut Truffle Torte, European Cheese Cake, Chocolate Brownie, Rice Pudding,
Chocolate Mousse, Deluxe Cheese Board, Sliced Seasonal Fruit
Freshly Brewed Coffee and Specialty Teas

PLATED DINNER SELECTIONS

All dinner entrée pricing is based on a three-course meal which includes Freshly Baked Dinner Rolls, one choice of Soup or Salad, Seasonal Fresh Vegetables & Starch, Dessert and Freshly Brewed Coffee & Specialty Teas.

Upgrade to a 4 course meal for an additional \$4.25 per person by adding either a soup or salad

S O U P S

Hearty Alberta Beef & Prairie Grains

A superb broth from ingredients of the sun-drenched Prairies



Wild Mushroom Bisque

A delightful blend of gourmet mushrooms, herbs and spices, finished with dairy cream



Roasted Butternut Squash & Maple Cream

A spicy purée of roasted vegetables, finished with Canadian maple syrup



Cream of Asparagus and Roasted Tomato

A combination of young asparagus and ripe tomatoes that tastes just right!

S A L A D S

Gathered Garden Greens

Balsamic Vinaigrette

Baby Spinach & Field Mushrooms

Creamy Citrus Dressing

Traditional Caesar Salad

Crisp Romaine with Garlic Croutons & Parmesan

Mimosa Salad

*Boston Lettuce, Mandarin Oranges, Egg, Tomatoes, Red Grapes
Mandarin Orange & Kiwi Dressing*

Italian Salad

*Roma Tomatoes, Cucumbers, Red Onions, Olives
Sun-dried Tomato Pesto Vinaigrette*

Sorbets


The following flavours are available at 1.95 per person

*Champagne
Passion Fruit
Lemon
Black Berry*

PLATED DINNER SELECTIONS

ENTRÉES

Roasted Breast of Chicken
Wild Mushroom Ragout


 **Roasted Vegetable Phyllo Pouch**
Caramelized Pecans, Red Pepper Coulis

Slow Roasted Baron of Alberta Beef
Mushroom Sauce, Horseradish Cream

Slow Roasted Prime Rib of Alberta Beef
Rosemary Jus, Horseradish Cream

Supreme of Chicken Galliano
*Stuffed with Portabella, Spinach, Sun-dried Tomato, Artichoke,
Roasted Garlic, Feta, Galliano Cream*

Medallions of Pork Tenderloin
Jack Daniels Chipotle jus

 **Baked Vegetarian Lasagna**
*Layers of Roasted Vegetables, Four Cheese and
Spicy Tomato Sauce*

Beef Sirloin Pepper Steak
Four Peppercorn Cream

Ginger Spiced Atlantic Salmon
Maple Butter

Breast of Chicken Cordon Bleu
*Black Forest Ham, Swiss Cheese, Mushroom
Sauce*

Pan-Seared Beef Tenderloin
Four Peppercorn Crust, Okanagan Red Wine Reduction

Duet of Lamb Medallions & Breast of Chicken
*Roasted Boneless Lamb with Minted Demi Glaze and
Boneless Chicken filled with Prosciutto, Provolone & Asparagus, Chantrelle Reduction*

PLATED DINNER SELECTIONS

DESSERTS

Choice of one dessert or two, two to be served alternately

Deep Dish Apple Pie

Sweet Dough Pastry Crust, a layer of Custard, large chunks of Apple, sprinklings of Raisins and Cinnamon topped with a Coconut Streusel & Chantilly Cream

Dulche de leche

This incredible mousse cake starts with a moist chocolate cake layer topped with a rope of Dulce de leche white truffle filling. We then cover it all with a silky chocolate mousse finished with a white chocolate caramel glaze.

Crème Brule Cheesecake

A combination of Cheesecake and Brule on a short bread crust that is truly amazing with a caramelized sugar topping

European Style Cheesecake

*Our Vanilla-enhanced Classic Cheesecake is a wonderful compliment to any meal!
Accompanied with a Berry Compote*

Tiramisu Torte

Espresso drenched Cake Layers enhanced with a mouth watering Mascarpone Cheese Mousse, topped with a dusting of Cocoa Sugar, Strawberry Coulis

Hazelnut Truffle Torte

A delicious blend of Milk Chocolate Mousse, Hazelnuts and Caramel with a melted Chocolate Glaze and Sambucca Cream

SIGNATURE DINING

For Groups of 20 to 100

This menu has been created by our award-winning Executive Chef, Joe Kennedy, from his personal favorites.

From personalized menus, provided on each table, guests will select their choice of entrée and dessert.

Roasted Butternut Squash
Maple Cream Drizzle



Gathered Baby Greens
Roma Tomatoes, Cucumbers, Red Onions, Olives, Artichokes
Sun-dried Tomato Pesto Vinaigrette



Blackberry Sorbet
Fresh Mint Garnish



Medallions of Beef Tenderloin, Four Peppercorn Crust
Okanagan Red Wine Reduction, Chateau Potatoes
Or

Supreme of Chicken Galliano
Stuffed with Portabella, Spinach, Sun-dried Tomato, Artichoke, Roasted Garlic,
Feta Galliano Cream, Whipped Buttermilk Potato
Or

Pan Seared Ginger Spiced Wild Sockeye Salmon
Maple Butter, Mushroom Risotto



Hazelnut Truffle Torte
A delicious blend of Milk Chocolate Mousse, Hazelnuts and Caramel with a
melted Chocolate Glaze and Sambucca Cream
Or



Grand Marnier Crème Brûlée
Delicate egg custard enriched with crème & flavored with Grand Marnier.
Topped with caramelized sugar.




Dinner is accompanied by Freshly Baked Rolls.
Freshly Brewed Coffee and Specialty Teas are served with your Dessert.
A Vegetarian option may be substituted for one of the above entrée selections

COCKTAIL RECEPTIONS

H O T H O R S D ' O E U V R E S

Sautéed Sea Scallops in Cajun Butter
Malaysian Style Chicken Skewers
Baked Kiwi Mussels in Spicy Garlic Herb Butter
Golden Fried Jumbo Shrimp with Piquante Sauce
Seafood Phyllo Pouch


 Crab Cakes with Spicy Habenero Cheese Dip
 Vegetarian Samosa with Mint Chutney
Dry Garlic Pork Ribs, Plum Dipping Sauce
Baked Mushrooms with Spinach & Feta


 Bullseye Barbecue Meat Balls
 Spanakopita, Tzatziki Dip
Hot & Spicy Buffalo Chicken Wings
 Vegetarian Spring Rolls with Soy Ginger Sauce

COCKTAIL RECEPTIONS

C O L D H O R S D ' O E U V R E S

Smoked Salmon, Goat Cheese on Rye Croutons
Fumé Poached Jumbo Shrimp, Piquant Sauce

Mussels on Half Shell, Balsamic Vinaigrette
Lobster & Shrimp Canapé
 Camembert Wedge on Honey Baked Croutons

Prosciutto & Melon
Devilled Eggs
 Tomato & Black Olive Bruschetta

S U S H I B A R

Maki – Traditional Spicy Salmon
Maki – Traditional Crab
Maki – Californian Avocado, Crab & Cucumber
Sushi – Shiitake & Shrimp

COCKTAIL RECEPTIONS

CHEF'S CARVING STATIONS

Roast Baron of Alberta Beef

*Served with Kaiser Rolls, Dijon Mustard, Sweet Red Onions,
Horseradish Cream
(30 person minimum)*

Prime Rib of Alberta Beef

*Served with Kaiser Rolls, Dijon Mustard, Sweet Red Onions,
Horseradish Cream
(30 person minimum)*

Smoked Atlantic Salmon

*Served with Mini Bagels, Rye Bread, Sweet Onion Marmalade,
Cream Cheese, French Capers
(15 person minimum)*

Roast Young Turkey

*Served with Freshly Baked French Baguettes, Chipotle Mayonnaise, Cranberry Orange Relish
(30 person minimum)*

Baked Spiced Old Fashioned Ham

*Served with Ciabatta Buns, Swiss Cheese, Vegetable Spread & Dijon Mustard
(30 person minimum)*

Jumbo Shrimp Sauté Station

*Flamed with Crown Royale and served with Steamed Rice
(10 dozen minimum)*

TO ENHANCE YOUR RECEPTION

Artichoke & Spinach Dip



*Tortilla Chips & Toasted Croutons
(serves 20 persons)*



Hummus Dip

*Toasted Pita Chips & Crackers
(serves 20 persons)*



Baked Brie Wheel

*Sweet Chili & Redcurrant Jelly, Assorted Crackers & Melba Toast
(serves approximately 50 persons)*

Buffet Dessert Table

*Selection of Tortes, Deep Dish Apple Pie, European Cheese Cake, Squares, Rice Pudding,
Chocolate Mousse, Deluxe Cheese Board, Platter of Seasonal Fresh Fruits*

COCKTAIL RECEPTIONS

ASSORTED PLATTERS & SNACKS

The following platters serve 25 people

Deluxe Cheese Board with Crackers & Assorted Breads
Vegetable Crudite with Zesty Dips
Sliced Montreal Deli Meats, Dinner Rolls & Condiments
Assorted English-Style Finger Sandwiches
Sliced Seasonal Fruit

Milk Chocolate Fondue Station with Fresh Fruit (serves 10)
Basket of Tortilla Chips and Salsa, (serves 10)
Bowl of Pretzels, 1kg, (serves 20)
Bowl of Assorted Nuts, 1kg, (serves 20)

LATE NIGHT SNACKS

The following serve 25 people

Assorted English Style Finger Sandwiches

Finger Sandwiches garnished with Fresh Vegetables & Relish Tray (*3 pieces per person*)
Freshly Brewed Coffee and Specialty Teas

Montreal Deli Meat & Cheese Platter

Freshly Baked Rolls, Assorted Condiments
Vegetable Crudite with Zesty Dips, Relish Tray
Freshly Brewed Coffee and Specialty Teas

Platter of Seasonal Fresh Fruit & Cheese

Fruit Yogurt Dip
Deluxe Cracker Assortment
Freshly Brewed Coffee and Specialty Teas

Hot & Spicy Buffalo Chicken Wings

per dozen

Assorted 10" Pizza

Dry Garlic Pork Ribs

Sweet & Sour Sauce
(serves 25)

REFRESHMENT & COFFEE BREAKS

REFRESHMENTS

Freshly Brewed Coffee (approximately 10 cups)
 Freshly Brewed Decaffeinated Coffee (approximately 10 cups)
 Specialty Teas (approximately 10 cups)

Chilled Whole Milk, Skim or Chocolate
 Fruit Juice (Orange, Apple, Grapefruit or Cranberry)

Selection of Bottled Juices and Canadian Mineral Water
 Assorted Soft Drinks

FRESH FROM OUR OVENS

Danish Pastries	per dozen
Croissants	per dozen
Muffins	per dozen
Cinnamon Buns	per dozen
Cinnamon Twists	per dozen
Bagels	per dozen

Banana Loaf	per loaf
Cranberry Orange Loaf	per loaf
Carrot Cinnamon Loaf	per loaf
Lemon Pudding Loaf	per loaf
(approximately 20 slices per loaf)	

Granola Bars	per dozen
Jumbo Cookies	per dozen
Dessert Squares	per dozen
Rice Krispie Squares	per dozen
Assorted Fruit Yogurts (125g)	per cup
Whole Fresh Fruit (Apples, Oranges, Bananas)	per dozen
Sliced Seasonal Fruit (minimum order for 10 people)	per person
Yogurt Parfait	per person