

## 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.*

## 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

## 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

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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