

MEETING PACKAGE

DELUXE CONTINENTAL BREAKFAST

Chilled Fruit Juices
Fresh Seasonal Fruit
Basket of Muffins, Danish, Scones & Croissants
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
Freshly Baked Dessert Squares & Cookies
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
Homestyle Assortments of Cookies & Dessert Squares

\$54.95 per guest
(minimum 10 Guests)

**MEETING PACKAGE INCLUDES COMPLIMENTARY HIGH SPEED INTERNET
CONNECTION, 1 FLIP CHART AND MEETING ROOM RENTAL**

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

January 2010


Prices do not include 16% Gratuity and 5% GST.

Prices Subject to Change

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
Dessert Squares & Rice Pudding
Freshly Brewed Coffee and Specialty Teas
21.95 per person

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
Dessert Squares & Fruit Pie
Freshly Brewed Coffee and Specialty Teas
24.95 per person

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
Fresh Fruit Platter
Dessert Squares & Fortune Cookies
Freshly Brewed Coffee and Specialty Teas
24.95 per person

January 2010

Prices do not include 16% Gratuity and 5% GST

Prices Subject to Change

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
Dessert Squares & Chocolate Mousse
Freshly Brewed Coffee and Specialty Teas

24.95 per person

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

Assorted Cookies & Dessert Squares
Freshly Brewed Coffee and Specialty Teas

24.95 per person

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 Cup

Freshly Brewed Coffee and Specialty Teas
22.95 per person

January 2010

Prices do not include 16% Gratuity and 5% GST

Prices Subject to Change

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)

January 2010

Prices do not include 16% Gratuity and 5% GST

Prices Subject to Change

PLATED LUNCHEON SELECTIONS

ENTRÉES

Teriyaki Marinated Chicken Breast
Served with Fresh Vegetables & Japanese Rice
21.95

Pan Seared Ginger Spiced Salmon
With Maple Butter
Served with Rice Pilaf and Fresh Vegetables
21.95

Chicken Stir Fry
With Fresh Vegetables in an Asian Glaze, Steamed Rice
21.95

Roast Pork Loin
Balsamic Soy Marinade
Served with Fresh Vegetables and Garlic Mashed Potato
21.95

Prime Ribeye Steak (8 oz. / 240 g)
Cooked to perfection with Mushroom Medley
Roasted Potatoes & Garlic Toast
24.95

Wild Mushroom Tortellini
Served with Grilled Chicken, Pernod Cream
Grilled Focaccia
21.95

House made Baked Beef Lasagna
(Vegetarian option available)
Garlic Buttered Toast
21.95

Roast Baron of Alberta Beef
Carved thinly and served with Pan Gravy
Buttermilk & Chive Mashed Potatoes
Fresh Vegetables
21.95

January 2010

Prices do not include 16% Gratuity and 5% GST

Prices Subject to Change

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
Freshly Baked Dessert Squares & Cookies
Freshly Brewed Coffee and Specialty Teas
21.95

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
Freshly Baked Dessert Squares & Cookies
Freshly Brewed Coffee and Specialty Teas
20.95

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
Freshly Baked Dessert Squares & Cookies
Freshly Brewed Coffee and Specialty Teas
21.95

ENHANCE ANY OF THE ABOVE LUNCHEON SELECTIONS WITH THE FOLLOWING ADDITIONS

Each addition 1.95 per person

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

January 2010

Prices do not include 16% Gratuity and 5% GST

Prices Subject to Change

REFRESHMENT & COFFEE BREAKS

REFRESHMENTS

Freshly Brewed Coffee (10 cups)	25.95 per carafe
Freshly Brewed Decaffeinated Coffee (10 cups)	25.95 per carafe
Specialty Teas (10 cups)	25.95 per carafe
15 Minute Coffee Breaks	\$2.95 per person
Chilled Whole Milk, Skim or Chocolate	20.95 per 60 oz pitcher
Fruit Juice (Orange, Apple, Grapefruit or Cranberry)	20.95 per 60 oz pitcher
Selection of Bottled Juices and Canadian Mineral Water	3.25 per bottle
Assorted Soft Drinks	3.00 per can

FRESH FROM OUR OVENS

Danish Pastries	34.95 per dozen
Croissants	34.95 per dozen
Muffins	34.95 per dozen
Cinnamon Buns	34.95 per dozen
Cinnamon Twists	34.95 per dozen
Bagels	34.95 per dozen

Banana Loaf	24.95 per loaf
Cranberry Orange Loaf	24.95 per loaf
Carrot Cinnamon Loaf	24.95 per loaf
Lemon Pudding Loaf	24.95 per loaf
(approximately 20 slices per loaf)	

Granola Bars	24.95 per dozen
Jumbo Cookies	24.95 per dozen
Dessert Squares	24.95 per dozen
Rice Krispie Squares	24.95 per dozen
Assorted Fruit Yogurts (125g)	2.95 per cup
Whole Fresh Fruit (Apples, Oranges, Bananas)	24.95 per dozen
Sliced Seasonal Fruit Tray (minimum order for 10 people)	4.75 per person
Yogurt Fruit Cup	54.00 per dozen

January 2010

Prices do not include 16% Gratuity and 5% GST

Prices Subject to Change