

Conference Refreshment Breaks and Receptions Menu

Refreshment Breaks

	Biodegradable	China
Coffee Service by Pot (serves 10)	\$ 18.25	Add \$2.50 per serving
Tea Service by Pot (serves 10)	\$ 18.25	Add \$2.50 per serving
Assorted Soft Drinks	\$ 1.95	
Assorted Bottled Fruit Juice—300ml	\$ 2.20	
Bottled Spring Water—355ml	\$ 2.10	
Infused Water Tower—cucumber, strawberry or lemon (up to 25 servings with recyclable cups—refills not included)	\$25.25	
Water Jugs (up to 8 servings, with recyclable cups—refills not included)	\$5.25	

Added Sweets

Gourmet Cookie Basket: freshly baked cookies including white chocolate macadamia, double chocolate, chocolate chunk, peanut butter and oatmeal—2 per person	\$ 3.60	\$6.10
Cheesecake Corner: New York Cheesecake with chocolate sauce and fruit topping	\$ 6.50	\$ 9.00

Special Breaks

The Daybreak: coffee, tea, juice, mini muffins and gourmet pastries—2 per person	\$ 5.55	\$ 8.05
The Morning Deluxe: coffee, tea, juice, freshly baked banana bread, mini croissants and assorted yogurts—2 per person	\$ 9.80	\$ 12.30
The Bagel Bar: coffee, tea, juice, bagels (cream cheese, butter, preserves) - 1 per person	\$ 7.60	\$ 10.10
Farmers Market: Hot Breakfast Buffet: scrambled eggs, bacon or pork sausages, home fried potatoes, freshly baked mini pastries, fresh fruit platter, tea, coffee and juice	\$ 12.75	\$15.25
The Chocolate Break: coffee, tea, bottled water, chocolate brownies, gourmet chocolate chip cookies and a decadent chocolate raspberry cake—3 per person	\$ 9.20	\$ 11.70
The Cookie Break: coffee, tea, bottled water, chef's selection of gourmet cookies - 2 per person	\$ 6.60	\$ 9.10
The Health Break: coffee, tea, bottled water, seasonal sliced fruits, nutri-grain bars and 1 yogurt parfaits and 3 oz fruit per person	\$ 9.80	\$ 12.30

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Reception Platters

	Biodegradable	China
Garden Crisp Vegetable Dip Platter: A healthy selection of garden vegetables served with their own herb dressing—4 oz per person	\$ 6.35	\$ 8.85
Market Fresh Fruit Platter: Selection of fresh seasonal fruit—5 oz per person	\$ 6.35	\$ 8.85
Add on Fruit Tray —3oz per person (can be added to your existing food order)	\$ 3.85	\$ 6.35
International Cheese Platter: A fine display of domestic and imported cheeses 2.25 oz per person	\$ 6.35	\$ 8.85
Anti Pasto Platter: Thinly sliced mortadella and salami, prosciutto and sliced melon, marinated feta, mozzarella or provolone cheese, roasted red peppers, marinated artichokes, kalamata olives, accompanied with a basket of artisan breads.	\$ 8.20	\$ 10.70
Sushi Platter: The ever popular sushi platter with a selection of Maki, California and vegetable rolls, a variety of fresh fish presented with wasabi, pickled ginger and soya sauce	Market Related	Add \$2.50 per person

Hors D'oeuvres—Hot and Cold

Price per dozen, minimum 5 dozen. Small China plates offered at no additional cost. If passed service or attendants service, additional charges will apply.

Hot	Cold	\$ 20.40/doz
Sausage Puffs	Assorted pin wheels and canapés	
Sweet 'n Sour, Swedish, BBQ or teriyaki meatballs	Ham mousse with asparagus	
Skewers of chicken or beef satays with an Indonesian peanut sauce	Jumbo shrimp served with tangy cocktail sauce	
Tangy BBQ chicken wings with a dipping sauce	Smoked chicken in a mini pita	
Honey chicken wings with a dipping sauce	Pate Maison	
Chicken samosa with mango chutney	Salami rosette with capers	
Spanakopitas	Cream cheese on a cherry tomato	
Crab and Brie in phyllo pastry	Herb goat barquette	
Smoked Salmon in phyllo pastry	Vegetable and feta in a mini pita	
Vegetarian Mini Spring Rolls with spicy dipping sauce	Fresh fruit kebobs (min. order 2 dozen)	
Miniature quiche with assorted fillings		
Feta and sundried tomato in phyllo pastry		
Beef Empanada		
Pork Sui Mai or Vegetable Pot Stickers (Dim Sum)		
Bruschetta		

Other Rentals

Table Cloth Rentals	\$ 6.25 per cloth
Table Skirting Rental (8ft or 13ft length)	\$ 2.50 per foot
Table Cloth Rentals for buffet table(s)	Complimentary
Delivery Charge—Per delivery, applicable to all catered locations	\$ 10.25



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Alcohol/Bar Service

A Bartender will be provided for all alcohol served events. Number of bartenders is determined by group size. The rate is \$100.00 per bartender (minimum 4 hours), \$25.00 for each additional hour of service.

Operation is in accordance with the LLBO regulations. Alcohol service ends at 1:00AM.

As a general rule, only disposable ware is used during a licensed event. Glassware service is available for an additional fee.

Bar service in the Seventh Semester, Doris Talon Room, Governor's Boardroom and the Blue Room is always glassware at no additional cost.

Wine List	Per Glass	Per Bottle
Humber House Wines—6oz		
House Red	\$ 8.00	
House White	\$ 8.00	
Domestic Wines (Ontario)		
Jackson Triggs Cabernet Sauvignon	\$6.25	
Jackson Triggs Chardonnay	\$6.25	
Imported Wines (California)		
Robert Mondavi Woodbridge Merlot	\$7.25	
Robert Mondavi Woodbridge Chardonnay	\$7.25	
Liquor and Spirits	Cash or host bar	
Spirits		
Rum—Bacardi	\$ 6.00	
Rye—Canadian Club	\$ 6.00	
Vodka—Smirnoff	\$ 6.00	
Gin—Beefeater	\$ 6.00	
Scotch—Grants	\$ 6.00	
Soft Drinks/Bottled Water	\$ 2.00	
Domestic Beers		
Coors Light	\$ 6.00	
Molson Canadian	\$ 6.00	
Labatt's Blue	\$ 6.00	
Budweiser	\$ 6.00	
Imported Beers	\$ 6.75	

**wine list available upon request*



Working Lunch Buffet # 1 & # 2 options include:
Choice of Vegetables and Dip **or** Garden Salad ,
Choice of gourmet cookies **or** sliced fresh fruit platter,
Coffee, tea and assorted chilled beverages

Lunch Buffet #1

The Traditional

Chef's selection of Albacore tuna, egg salad, Black Forest ham, roast beef, and Canadian cheddar served on fresh whole wheat and white bread

\$11.50

Lunch Buffet #2

The Deli Classic

Chef's selection of Kaisers, Panini rolls, wraps, and multi-grain bread stacked with Black Forest ham, roast beef, roasted chicken, turkey, Albacore tuna plus Canadian Cheddar or Swiss cheese and garnished with lettuce and tomatoes, accompanied by dill pickles, regular and Dijon mustard

\$14.60

Lunch Buffet #3

The Gourmet Sandwich Lunch

Your choice of International Sandwiches made on a variety of gourmet breads including: sourdough, foccacia, flour tortillas and baguettes. Served with your choice of two (2) Salads
Market fresh fruit platter **or** Biscotti – **Select 1**

\$18.35

Sandwich Options (choose 3)

- Roast Beef** – with Emmenthal cheese and horse radish
- Smoked Salmon** – with baby spinach, cream cheese and red onion.
- Rosemary Grilled Chicken** –with spinach and pesto
- Albacore Tuna** – with scallions and lemon
- Black Forest Ham** - with Provolone cheese, Pommery mustard
- Vegetarian—Grilled Portobello Mushroom** - with Arugula and Boconcini.
- Vegetarian—Roasted Eggplant** - with hummus and goat cheese
- Vegetarian—Roasted Red Pepper** – with fresh Basil and Brie
- Vegetarian—Mixed Grilled Veggie** – with Pesto mayo and field

Salad Options (choose 2)

- Fresh Garden Salad** –with Italian, Ranch or Thousand Island dressing.
- Spinach and Mandarin Orange**– with red onions, mushrooms and slivered almonds, served with Poppy Seed dressing.
- Fresh California Greens** –with a raspberry vinaigrette.
- Simply Caesar** – with bacon bits, Parmesan Cheese and home made croutons in a creamy dressing.
- Pasta and Vegetables** – tri-colored Fusilli tossed with cauliflower, broccoli, green onions, red peppers and carrots. with a sun-dried tomato vinaigrette dressing.
- European Potato** - with diced dill pickles, green onions in a Dijon vinaigrette.
- Creamy Coleslaw** – Finely shredded cabbage with house dressing



Conference Lunch Buffet Menu
Biodegradable Service

Hot Lunch Buffet options include a variety of fresh baked rolls and butter

Choice of one salad - Caesar Salad or Garden Salad

Choice of gourmet cookies or sliced fresh fruit platter

Coffee, tea and assorted chilled beverages

Lunch Buffet #4**Mediterranean Quiche**

Homemade Quiches filled with fresh red and green peppers, onions, zucchini, squash and feta cheese, accompanied with Chef's selection of vegetables

\$17.35

Lunch Buffet #5**Herb Roasted Chicken**

Breast of Chicken with fresh herbs, served with rice pilaf and Chef's selection of vegetables

\$18.85

Lunch Buffet #6**Salmon Filet**

Baked Salmon Filet with Dill Sauce, served with Roasted Red Potatoes and Chef's selection of vegetables

\$19.25

Lunch Buffet #7**Specialty Homemade Pasta**

All specials include fresh toasted garlic bread. Choose one of the following selections (select 1):

Baked Lasagna - traditional style (meat or vegetarian)

Cheese Tortellini - tossed in a light rose sauce

Rigatoni - tossed in a sweet sausage and sun-dried tomato sauce

Pasta Primavera - with fresh vegetables in an olive oil and garlic sauce

\$17.35

Salad Bowl Add On: (each bowl can served up to 8 people)

Fresh Garden Salad
Spinach & Mandarin Salad
Fresh California Greens

Simply Caesar
Pasta & Fresh Vegetables

European Potato
Creamy Coleslaw

Your choice for **\$18.60/bowl**



Dinner Buffets include a selection of fresh baked rolls and butter, choice of 2 salads, Chef's choice of vegetables, finished with Chef's creation of fine desserts, served with freshly brewed Second Cup Coffee, Orange Pekoe Tea, and assorted chilled beverages.

Salad Options (Select any 2)

Arugula and Tomato Salad with Balsamic Dressing
Heart of Romaine Caesar Salad
Mesculin Greens with Peppers and Sun-dried Tomato and Herb Dressing
Spinach, Boston Bibb and Radicchio with Portobello Mushrooms with Mandarin Dressing

Pasta Option (Select any 1)

Farfalla – tossed in a rich white wine & mushroom sauce
Penne – with tomato & basil sauce
Rigatoni – tossed in a light rose sauce

Dinner Buffet #1**Baked Salmon**

Baked Salmon served with rice pilaf dressed with a scrumptious dill sauce
\$31.00

Dinner Buffet #2**Roasted Vegetable Parmesan**

Roasted Yellow and Green Zucchini, Green and Red Pepper, Eggplant and baked in a Marinara Sauce, topped with Parmesan Cheese.
\$27.00

Dinner Buffet #3**Chicken Breast Supreme**

Chicken Breast Supreme topped with Tarragon and White Wine Sauce, served with white and wild rice.
\$31.00

Dinner Buffet #4**Primed Rib of Beef (minimum 18 guests)**

Oven Roasted Primed Rib of Beef, served with mashed potatoes
\$37.20



Conference BBQ Menu

Biodegradable or china service
40 person minimum to have Chef cooking

BBQ's are served with Appropriate Buns, Condiments, Freshly Sliced Fruit or Cookies,
Lemonade or Iced Tea.

BBQ Buffet #1**BBQ Style Hamburgers**

BBQ Hamburgers, Veggie Burgers, Hot Dogs, Tossed Green Salad, Potato Salad Vinaigrette, Creamy Coleslaw

\$13.60

BBQ Buffet #2**BBQ Style Chicken Breast**

BBQ Chicken Breast on a bun, Veggie Burgers, Corn on the Cob, Tossed Green Salad, Creamy Coleslaw

\$17.50

BBQ Buffet #3**BBQ Specialist**

BBQ Grilled Beef, Chicken or Vegetable Kebobs, Fresh Pita Bread, Tzatziki Sauce, Corn on the Cob, Fresh Vegetables and Dip, Greek Pasta Salad, Tomato and Cucumber with Basil Vinaigrette

\$21.25

BBQ Buffet #4**The New Yorker Special**

BBQ New York Striploin steak (8oz) and vegetable kebobs, Caesar salad, red jacket potato salad, creamy coleslaw, baked potato with sour cream, corn on the cob, rolls and butter

\$27.25

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