



## ***Breakfast***

*Served buffet style – minimum 20 persons*

### ***The Continental***

*\$7.69 / person*

Selection of Chilled Fruit Juices  
Freshly baked Croissants, Muffins and Danish Pastries  
Fresh Cut Fruit Salad  
Fruit Preserves and Sweet Butter  
House Coffee, Regular & Decaffeinated, Selected Teas

### ***Healthy Alternative***

*\$10.89 / person*

Selection of Chilled Fruit Juices  
Basket of Grain Breads and Low Fat Muffins  
Low Fat Plain Yogurt with Bran Cereals  
Cottage Cheese with Seasonal Fresh Fruit Slices  
Granola Bar  
Fruit Preserves and Sweet Butter  
House Coffee, Regular & Decaffeinated, Selected Teas

### ***Sunshine Coast***

*\$13.99/ person*

Selection of Chilled Fruit Juices  
Selection of Fine Mini Breakfast Pastries  
Scrambled Eggs with Fresh Herbs  
Home Fried Potatoes  
Maple Cured Bacon and Turkey Sausages  
Seasonal Fresh Fruit Slices  
Assortment of Yogurt  
Fruit Preserves and Sweet Butter  
House Coffee, Regular & Decaffeinated, Selected Teas

### ***Presidential Choice***

*\$16.39/person*

Selection of Chilled Fruit Juices  
Selection of Fine Mini Breakfast Pastries  
Seasonal Fresh Fruit Slices  
Dry Cereal & Muesli with Milk  
Assortment of Low Fat Yogurt  
Scrambled Eggs with Fresh Herbs  
Maple Cured Bacon and Turkey Sausages  
Blueberry Pancakes, Maple Syrup  
Home Fried Potatoes  
Fruit Preserves and Sweet Butter  
House Coffee, Regular & Decaffeinated, Selected Teas



## ***Breakfast A La Carte***

### ***Baked Goods***

Freshly Baked Croissants	<i>\$2.19 / each</i>
Assorted Danish Pastries	<i>\$2.19 / each</i>
Assorted Muffins	<i>\$1.99 / each</i>
Bagels Cream Cheese	<i>\$2.99 / each</i>
Fruit & Fibre Loaf Slices (Banana, Three Berry & Carrot)	<i>\$2.09 / slice</i>

*Minimum order of two dozen each applies to the following items:*

Freshly Baked Croissants (Mini)	<i>\$1.69 / each</i>
Assorted Danish Pastries (Mini)	<i>\$1.69 / each</i>
Assorted Muffins (Mini)	<i>\$1.69 / each</i>
Assorted Mini Breakfast Breads	<i>\$1.99 / each</i>

### ***Beverages***

House Coffee Regular or Decaffeinated Coffee	<i>\$1.99 / person</i>
Selection of Premium & Herbal Teas	<i>\$1.89 / person</i>
Assorted Bottled / Can Juices	<i>\$2.49 / each</i>
Assorted Soft Drinks (Diet & Regular)	<i>\$2.49 / can</i>
Perrier Water (330ml)	<i>\$3.39 / bottle</i>

### ***Fruits***

Seasonal Fresh Fruit Slices	<i>\$4.59 / person</i>
Fruit Kebobs	<i>\$4.59 / person</i>
Fresh Whole Fruit Piece	<i>\$1.69 / each</i>
Assorted Individual Fruit Yogurts	<i>\$2.39 / each</i>
Fresh Fruit Salad	<i>\$4.09 / person</i>



## *Coffee Breaks*

### ***Welcome Break***

*\$5.89 / person*

Assorted Chilled Fruit Juices  
Croissants, Muffins, Danish Pastries  
Fruit Preserves and Butter  
Gourmet Coffee, Decaffeinated Coffee and Tea

### ***Morning Break***

*\$3.59 / person*

Assorted Chilled Fruit Juices  
Gourmet Coffee, Decaffeinated Coffee and Tea

### ***Afternoon Break***

*\$4.69 / person*

Assorted Cold Beverages  
Gourmet Coffee, Decaffeinated Coffee and Tea  
Tray of Assorted Cookies or Whole Fruit Pieces

### ***Health Break***

*\$5.99 / person*

Granola Bars  
Fresh Fruit Slices with Honey Yogurt Sauce  
Perrier Water



## ***Meals On The Go***

***Minimum 25 persons***

### ***Breakfast Box***

***\$7.99 each***

Choice of Jumbo muffin or large fruit Danish or croissant with butter and jam.  
Meal includes 1 canned juice, 1 piece of whole fruit and 1 nutri grain bar.

### ***Lunch Box***

***\$9.39 each***

One Sandwich (Choice of tuna, egg, ham roast beef or smoked chicken or Lettuce with Tomato, Cucumber and Cream Cheese). Includes celery and carrot stick, 2 homemade cookies, 1 piece of whole fruit and 1 canned soft drink

### ***Lunch Box Deluxe***

***\$15.39 each***

Includes Roll and Butter, Coleslaw or Pasta Salad and One Cold Beverage and a Package of Cheese and Two Small Cookies

Choice of one:

Cold Grilled Chicken Breast with Mango Salsa on a bed of Mixed Greens with Balsamic Dressing

Cold Poached Salmon with Light Wasabi Mayo on a bed of Pasta Salad  
Pasta with Grilled Mixed Vegetable



**Working Lunches**  
*Served buffet style – minimum of 20 persons*

***Deli Platter***

***\$16.59 / person***

Create your own Sandwich with selection of assorted Deli Meats and Fillings;  
 Assorted Breads and Rolls and Condiments  
 Roast Beef, Smoked Turkey, Ham, Pastrami, Tuna Salad, Egg Salad, and Sliced Cheeses  
 Soup of the day or Tossed Green Salad with House Dressing  
 Creamy Coleslaw, Potato Salad  
 Fresh Fruit Slices  
 House Coffee and Tea

***The Express***

***\$13.59 / person***

*(One sandwich per person)*

Soup of The Day or Tossed Green Salad with House Dressing  
 Raw Vegetable Platter with Dip  
 Assorted Sandwiches (Choice of Wrap, Kaiser Rolls or Buns)  
 Garnished with Pickled Onions, Peppers and Olives  
 Roast Beef, Smoked Turkey, Tuna Salad, Egg Salad, Ham and Cheese, Lettuce, Tomato and  
 Cucumber with Cream Cheese  
 Fresh Fruit Salad or Dessert Squares  
 House Coffee and Tea

***The Usual***

***\$13.59 / person***

*(1 1/2 Sandwiches per person)*

Tossed Green Salad with House Dressing  
 Raw Vegetable Platter with Dip  
 Assorted Quarter Cut Sandwiches  
 Garnished with Pickled Onions, Peppers and Olives  
 Roast Beef, Smoked Turkey, Tuna Salad, Egg Salad, Ham and Cheese, Lettuce, Tomato and  
 Cucumber with Cream Cheese  
 Assorted Dessert Squares or Cookies  
 House Coffee and Tea

***The Deluxe***

***\$17.99 / person***

Soup of the day or Tossed Green Salad with House Dressing  
 Pasta Salad with Grilled Vegetables  
 Deluxe Open Face Sandwiches on French Bread *(3 pieces per person)*  
 Choice of five items: Smoked Salmon with Cream Cheese, Smoked Turkey with Cranberry, Roast  
 Beef with Fried Onion, Grilled Chicken with Fresh Mango, Shrimp Salad with Strawberry, Tuna  
 Salad, Egg Salad, Tomato and Cucumber with Cream Cheese  
 Fresh Fruit Slices  
 Assorted French Pastries  
 House Coffee and Tea



## ***Luncheon Menu***

***Minimum seating of 10 persons***

***All Luncheons are appropriately garnished and complemented with Rolls and Butter, Fresh Market Vegetables, Rice or Potatoes. Also includes choice of Appetizer, Dessert, Coffee or Tea***

### ***Soup/ Salad***

***Choose one of the following:***

Chilled Tomato Juice  
Chef's Daily Soup  
Corn Chowder with Chicken  
Cream of Broccoli with Cheddar Cheese Chowder  
Cream of Mushroom Soup  
Spring Mixed Green Salad with House Dressing  
Caesar Salad

### ***Entrees***

***Choose one of the following:***

Roast Breast of Chicken with Own Jus  
***\$17.99/ person***  
Grilled Atlantic Salmon served with Choron Sauce  
***\$21.99 / person***  
Chicken or Beef Stir Fry flavoured with Ginger served on Jasmine Rice  
***\$17.99 /person***  
Beef Stroganoff served with Fettuccine Noodles  
***\$17.99 / person***  
Pan Fried Fillet of Sole served with a Dill Cream Sauce  
***\$16.99 / person***  
Pasta Primavera  
Choice of Olive Oil, Fresh Herbs or Basil Tomato Sauce  
***\$14.50/ person***

### ***Desserts***

***Choose one of the following:***

Cheesecake with Fruit Coulis  
Waffle Bowl with Ice Cream  
Black Forest Cake  
Fresh Fruit Cup



## ***Luncheon Buffet***

***Minimum of 20 persons***

***\$21.99/Person***

Raw Vegetable Platter with Dip  
Market Vegetables, Potatoes or Rice, Rolls and Butter

***Choice of two of the following salads:***

Mesclun Baby Greens with House Dressing  
Tomato, Artichoke Hearts with Purple Onion  
Roasted Red Skin Potato Salad  
Six Beans Salad  
Pasta Salad with Peppers

### ***Entrees***

***Choice of one of the following vegetarian entree:***

Fussili Pasta & Fresh Vegetable with Tomato Romano Cheese Sauce  
Vegetarian Lasagne  
Poached Potato & Cheese Perogies with Garlic Cream Sauce

***& Choice of one of the following meat entree:***

Grilled Chicken with Choice of one Sauce  
*Teriyaki Glazed Sauce*  
*Chasseur sauces*  
*Au Jus*  
Poached Fillet of Salmon with Choice of one Sauce  
*Hollandaise sauces*  
*Lemon Butter Sauce*  
*Capers-Dill sauce*  
Beef Bourguignon  
Chicken Stir Fry

### ***Desserts***

Fresh Fruit Salad  
Assorted Dessert Squares  
House Coffee and Tea



***Theme Luncheon***  
***Served buffet style – minimum 25 persons***

***Taste Of Italy***

***\$26.99/ person***

Minestrone Soup with Basil Oil or Fagioli Pasta Soup  
Tuscan Grilled Vegetables Platter  
Caesar Salad with Traditional Condiments  
Beef Carpaccio with Shaved Parmesan Cheese  
Assorted Mini Pizza  
Pasta Primavera with Olive Oil and Fresh Herbs  
Chicken Parmesan with Sun Dried Tomato Sauce  
Crusty Italian Dinner Rolls and Focaccia Bread  
Tiramisu  
Fresh Fruit Platter  
House Coffee and Tea

***Taste Of Greece***

***\$25.99 / person***

Greek Salad with Traditional Dressing  
Mediterranean Couscous Salad  
Antipasto Platter  
Tzatziki & Hummus with Mini Pita Breads  
Vegetarian Falafel Patties  
Chicken or Pork Souvlaki  
Rice Pilaf  
Baklava  
Fresh Fruit Platter  
House Coffee and Tea

***Southern Texan***

***\$24.99 / person***

BBQ Ribs  
Grilled Chicken Legs  
Chili  
Hot Dog  
Hamburger  
Corn on the Cob or Baked Beans  
Coleslaw or Potato Salad  
Watermelon  
Ice Tea  
Served with an assortment of condiments





## ***Vegetarian Delight***

***\$24.99 / person***

Seven Grain and Whole Wheat Dinner Roll

Margarine and Cream Cheese

Spinach and Marinated Red Onion, tossed with pine nuts

With Raspberry Vinaigrette

Couscous with Fresh Herbs and Vegetable Salad

Grilled Vegetable Antipasto Platter

Mini Vegetable Falafel

Broccoli and Cheese Quiche

Seasonal Vegetables

Mushroom Risotto

Warm Rice Pudding

Basket of Whole Fruit Display

House Coffee and Tea



## ***Dinner Menu***

*Minimum seating of 24 persons*

*All Dinner are appropriately garnished, complemented with Rolls and Butter,  
Fresh Market Vegetables, Potatoes or Rice.*

*Also includes choice of Soup or Salad, Dessert, House Coffee and Tea*

### ***Soup***

Butternut Squash with Splinters of Smoked Ham  
 Chicken with Portabello Mushroom and Asian Vegetable  
 Cream Of Mushroom  
 Cream Of Garden Vegetables

Or

### ***Salad***

Boston Bib Lettuce with Purple Onion, Mandarin Oranges and Chopped Egg  
 Hearts of Romaine Lettuce with Caesar Vinaigrette  
 Tomato and Bocconcini with Basil Vinaigrette

### ***Entrees***

Grilled Chicken Breast with Finely Chopped Herbs and Cabernet Reduction	\$28.99
Oven Roasted Salmon Fillet, Miso Glazed	\$29.99
Roasted Triple A Prime Rib of Beef, Au Jus	\$32.99
Roasted Triple A Top Sirloin of Beef Served with Trio Peppercorn Sauce	\$28.99
Penne Pasta with Sun Dried Tomato Tossed with Vodka Tomato Cream Sauce	\$19.90

### ***Desserts***

Cheese Cake  
 Seasonal Fruit Tart  
 Individual Mousse Cakes, choice of;  
 Mango, Passion Fruit, Raspberry, Black or White Chocolate  
 Apple Tarte Tatin  
 Bread and Butter Pudding  
 All Desserts served with Choice of Fruit Coulis or Vanilla Cream Sauces



***Dinner Buffet***  
***Minimum of 25 persons***

***\$32.99 /Person***

Assorted Cold Cut Deli Meats  
Raw Vegetable Display with Dip  
Market Vegetables, Potatoes or Rice, Rolls and Butter

***Choose four of the following salads:***

Field Green Salad with House Dressing  
Roasted Red Skin Potato Salad  
Tomato, Artichoke Hearts with Purple Onion  
Mediterranean Couscous Salad  
Six Beans Salad  
Caesar Salad  
Marinated Mushrooms with Herbs and Red Onion  
Greek Salad

***Entrees***

***Choose one of the following vegetarian entrée:***

Pasta & Mix Vegetable with Tomato and Romano Cheese Sauce  
Vegetarian Lasagne  
Poached Potato & Cheese Perogies with Garlic Cream Sauce

***Choose two of the following meat entrées:***

Stuffed Cornish Hen with Wild Rice  
Grilled Chicken with Soya Sesame Glaze  
Roast Top Sirloin of Beef, Au Jus  
Grilled Fillet of Salmon with Teriyaki Sauce  
Leg of Lamb with Mint Sauce

***Desserts***

International Cheese Platter with Crackers  
Fresh Sliced Fruit Display  
Assorted Cakes and French Pastries  
Coffee and Tea



## *Hospitality and Receptions*

### *Cold Canapés*

*(Minimum order of three dozens each)*

Assorted Sushi with Wasabi and Soya Dip  
 Mini Potato filled with Sour Cream  
 Roll  
 Cherry Tomato Stuffed with Grilled Vegetable  
 Duck Liver Mousse with Grapes

***\$25.99 per dozen***

Crab Meat with Dill  
 Prosciutto Ham with Fresh Melon  
 Shrimp with Dill Cucumber  
 Assorted Sushi  
 California Rolls

### *Hot Hors d'oeuvres*

*Minimum order of three dozens each*

Vegetable Samosa  
 Spinach and Feta in Phyllo  
 Mini Beef Kabob with Ginger Sesame Dip  
 Oriental ADim Sum@ with Spicy Plum Sauce

***\$25.99 per dozen***

Chicken Drumettes  
 Vegetarian Spring Roll  
 Chicken Kabob with Teriyaki Sauce

### *Deluxe Cold canapés*

*Minimum order of three dozens each*

Chicken Stuffed with Braised Leeks  
 Lobster Medallion with Mango Salsa  
 Smoked Salmon Rosette with Caper and Dill  
 Beef Capriccio with shaved Parmesan, Balsamic and Olive Oil

***\$32.49 per dozen***

### *Deluxe Hot Hors d'oeuvres*

*Minimum order of three dozens each*

Stuff Crab Claw  
 Mini Beef Wellington  
 Sea Scallops with Prosciutto  
 Crisp Coconut Shrimp with Sweet Mayo

***\$32.49 per dozen***



## ***Sandwich Platter***

### ***Assortment of Quarter Cut Sandwiches on White and Whole Wheat Breads***

Filled with; Roast Beef, Ham, Smoked Turkey, Tuna Salad, Egg Salad,  
Tomato and Cucumber with Cream Cheese,  
garnished with Relishes and Olives

***\$70.99 per tray (60 pieces)***



### ***Open Face Sandwiches on French Bread***

Filled with; Roast Beef with Dijon Mustard and Gherkins  
Chicken Salad with Diced Celery  
Smoked Salmon with Onion and Capers  
Ham and Swiss Cheese  
Tuna Salad with Alfalfa Sprouts  
Egg Salad with Lettuce and Diced Red Pepper  
garnished with Relishes and Olives

***\$60.99 per tray (20 pieces)***





## *To Complement your Reception*

Smoked Norwegian Salmon with Traditional Garnishes	\$89.99 / side
Jumbo Shrimp Cocktail	\$37.49 / dozen
Assorted Sushi (Minimum order of five dozens)	\$26.99 / dozen
International Cheese Platter Garnished with Grapes and Water Crackers	\$5.80/ Person
Seasonal Fresh Fruit Slices	\$4.59 / Person
Raw Garden Vegetable Platter with Dip	\$3.99 / Person
Seasonal Fresh Fruit Skewer	\$4.59 / piece
Selection of French Pastries and Mini Cakes	\$36.99 / dozen
Chocolate Dipped Strawberry	\$22.00 / dozen
Deluxe Mixed Nuts	\$16.99 /basket
Peanuts	\$9.99 / basket
Pretzels or Potato Chips	\$6.99 / basket
Assorted Cookies	\$13.99/dozen
Assorted Dessert Squares	\$14.99/dozen
Pita Triangles served with Hummus Dip and Roasted Red Pepper Dip	\$2.60/person

### ***Sweet Table***

*Minimum 25 persons*

***\$17.99 / person***

Display of assorted French Pastries and Squares, Apple Strudel, English Trifle,  
Cheese Cake, Swiss Chocolate Cake, Black Forest Cake, Mango Mousse and  
Raspberry Mousse International Cheese Board with Water Crackers  
Seasonal Fresh Fruit Slices  
House Coffee, Regular/ Decaffeinated and Selection of Teas

### **Favourite Cakes & Tortes**

Choice of flavour                      \$45.00 each

### **Slab Cakes**

Full Slab            \$158.99 each  
Half Slab            \$84.99 each  
Quarter Slab       \$58.99 each



## ***Beverage And Wine List***

### ***White Wines***

Ryerson House Label White	\$25.99
Chardonnay, Jackson-Triggs	\$25.99

### ***Red Wines***

Ryerson House Label Red	\$25.99
Cabernet Sauvignon, Jackson-Triggs	\$25.99

### ***Host Bar***

Standard Liquor (11/4oz)	\$5.79
Domestic Beer	\$4.39
Premium Beer	\$4.75
Imported Beer	\$5.09

### ***House Red and White Wine:***

Glass (6oz)	\$5.09
750ml/bottle	\$25.99
Assorted Soft Drinks	\$2.00
Flavoured Juices/bottle	\$2.00
Perrier Water	\$3.39

*The above prices include mixes, ice and bartender(s). If the net bar consumption is less than \$250.00. A bar set-up charge of \$48.00 and minimum three hours  
Bartender charge at \$25.00 per hour and plus HST will apply.*

### ***Cash Bar***

Standard Liquor (11/4oz)	\$6.50
Wine (6oz) per glass	\$5.75
Domestic Beer	\$4.95
Premium Beer	\$5.35
Imported Beer	\$5.75
Soft Drinks	\$2.25
Assorted Juices	\$2.25
Perrier Water	\$3.60

*Cash bar prices include all taxes*

### ***The Punch Table***

Champagne Punch (serves 50)	\$127.99
Fruit Punch (serves 50)	\$69.59
Liquor Punch (serves 40) (26 oz. liquor)	\$100.99