

2008 Catering Menu

Good Morning

Executive Coffee Break \$3.95/pp

am: coffee, decaf coffee, teas, fruit juices, ice water

pm: coffee, decaf coffee, teas, assorted sodas, ice water

Coffee Breaks

100 cup urn \$125

10 cup urn \$14.50

Sodas or bottled water \$2.25/each

50 cup urn \$65

1.5 litre fruit juice \$14.50

Fresh Baking & Fruit

croissant, Danish or cinnamon bun \$2.25/each

bagels with cheese & jams \$2.95/each

individual yogurts \$2.50/each

fruit platter \$4/person

muffins or cookies \$1.95/each

fruit kebobs & yogurt dip \$2.50/each

assorted pastry platter \$4/person

Breakfast Buffets

Healthy Start Continental \$11.95/pp

Assorted pastries, fruit, yogurt, bread loaves & bagels with toaster, served with juices, coffee/tea

Choice of: hot oatmeal or home made granola & cold cereal

Hot Breakfast Buffet \$12.95/pp

Scrambled eggs, home style hash browns, fruit salad, cold cereal, served with juices, coffee/tea

Choice of: pancakes or French toast - add: whip cream & strawberries or peaches \$1.95/person

Choice of: sausage, bacon or ham

Executive Luncheon Buffets & BBQ's

Corporate Luncheon Buffet \$11.95/pp

Build your own sandwiches with an assortment of sliced meats, spreads, toppings & condiments served with our bread selection & your choice of tossed salad or Chef's soup of the day

Italian Luncheon Buffet \$14.95/pp

Baked lasagna & three cheese cavatappi pasta served with Caesar salad & garlic toast

Stir Fry Luncheon \$13.95/pp

Choice of: butter chicken, lemongrass marinated beef, seafood bouillabaisse or vegetarian.

Served with Chef's rice, garlic toast & tossed salad with dressings

Mexican Luncheon Buffet \$14.95/pp

Chicken enchiladas & build your own tacos served with Mexican melon salad, tortilla chips & salsa, sour cream & guacamole

Backyard Picnic Luncheon \$15.95/pp

Choice of: bbq baby back pork ribs, quarter bbq chicken or buttermilk-fried chicken

choice of: cornbread or buttermilk biscuits, served with potato wedges, corn on the cob, coleslaw

One Pot Loving \$12.95/pp

Choice of: hearty beef stew & tossed salad with our assorted bread selection or banana leaf

steamed pork stew with rice pilaf & spinach salad

Noon Hour BBQ's - *prices pending on one per person* \$10.95/pp

Choice of: six ounce beef burgers or six ounce chicken burgers, served with appropriate condiments & choice of tossed salad or French fries

add to your luncheon:

soup of the day or tossed salad \$2/pp

assorted dessert squares \$8.95/dozen

Lunches To Go...Build Your Own Bagged Lunch \$10.95/pp

Sandwiches & wraps (1.5/pp), whole fruit (1/pp), homemade cookies (2/pp), & bottled water (1/pp)

Sandwiches will be labeled, first come/first served, no special orders please

Extras

Reception Platters

vegetable crudité's & dip \$4/person

cold seafood platter \$5/person

seasonal fruit platter \$4/person

imported & domestic cheese platter \$5/person

Non-Alcohol Fruit Punch

1 litre \$7.50

5 litres \$40.00

10 litres \$80.00

Dinner Buffets & BBQ's

Served after 5:00pm

Evening BBQ's – *prices pending on one per person* \$25.00/pp

Choice of: 8 oz New York steak or pan fried pickerel fillet, served with Caesar salad, garlic toast, chef's vegetable, baked potato & condiments, chef's dessert table & coffee

Add: baby back pork ribs or bbq glazed chicken breast \$4/person

Our buffet offers choice of three salads, one starch and two entrees, accompanied by Chef's seasonal vegetables, bread rolls & butter, Chef's dessert table with fruit salad & coffee or tea

for additional selections, add:

per salad \$1.50/person

per starch \$1/person

per entree \$4/person

per carved item \$4/person

Salads & Platter Choices:

coleslaw, pasta salad, potato salad, tossed salad, marinated vegetable salad, vegetable crudités, Mediterranean salad, roasted beet salad, cheese platter, grilled vegetable salad, antipasto platter

Starch Choices:

herb roast potato, country mashed potato, Chef's rice pilaf

Entrée Choices:

sliced beef with rosemary truffle jus
braised beef with brandied portabella ragu
sliced bison au jus
key west bbq glazed pork loin
pesto rubbed pork loin with 3-pepper relish
honey bourbon baby back ribs
bbq glazed quarter chicken
grilled Tuscan quarter chicken with a rosemary & lemon rub
almond herb crusted chicken breast with a basil curry cream sauce
chicken cacciatore
quartered hen with chestnut pancetta stuffing & juniper berry demi
perogies & chorizo sausage
cabbage rolls
Moroccan vegetarian stew
Thai glazed sesame-crusting salmon
lemon & herb salmon
oven roasted halibut with pico de gallo
seared sea bass with a fennel confit & champagne sauce
whole trout with a warm tomato & tarragon salsa
red snapper with blackened peach salsa & cilantro lime vinaigrette
seared bass with a minted mango fruit salsa

Carved Choices:

roast beef
blueberry stuffed pork loin
maple crusted festive ham

Bar Services

In-House Options

Host Bar: bar total is masterbilled to conference account

Cash Bar: individuals are required to pay upon ordering drinks

Drink Prices: One-Ounce Highballs, House Wines & Domestic Beer
\$4.75/drink, corkage & service included

Off Site Options

Self Sufficient: you may acquire a liquor license through Waskesiu Liquor Store & take care of all your own hospitality needs including service, glassware, mix, etc.

Corkage: the Hawood will supply chilled sodas, clamato, orange & lime juices, fruit garnishes, straws, plastic glasses, bottle openers, ice, ice scoops, bar wipes & garbage bags at a cost of \$6.50/guest

Bartender Service: is available to rent with the purchase of corkage. The bartender will pick up your order from the liquor store, organize your bar & clean it at the end of the evening. They are responsible to serve your guests efficiently & politely. Their honesty is guaranteed by the Hawood \$250.00/bartender