



## Food for every occasion!

No event is the same, but they all require good food that fits everyone's expectations.

Our culinary team have put together a menu selection that does just that. Whether you're looking to dine within our venue or order for take-out. The Column team is here to assist you.

Take-Out/Delivery - Minimum order of 10 portions per menu item required.

Delivery fees are based on location.

Venue Booking - Please speak with our team to see our room rental fees. Staffing will be required for onsite catering & events.

Contact us by phone or email for your quotation today.

## Hors D'oeuvres

3 per person at \$10; additional charges are based on a per person cost

### Cold

1. Prosciutto melon - DF/GF
2. Tomato Bruschetta - Veg/DF
3. Marinated Red Bell peppers & hot Green Peppers - V/DF/GF
4. Salad Skewers (Greek or Caprese) - Veg/GF
5. Antipasto Bits

additional charges-\$1.50 per selection below.

6. Shucked Oysters (1) - DF/GF
7. Shrimp Cocktails (2) - DF/GF

### Hot

1. Italian Spring Roll with a Balsamic reduction
2. Chicken Lollipop with a choice of sauce - DF
3. Wild Mushroom Bruschetta w/ melted brie - Veg
4. Beef Sliders paired with gourmet toppings
5. Coconut Shrimp - DF
6. Kadaifi Shrimp - DF
7. Spanakopita - Veg
8. Crispy Fried Calamari - DF
9. Popcorn Cauliflower Bits - Veg/DF
10. Dim Sum - selection of:
  - Steamed Shrimp, Pork, Soup or Vegetable Dumplings
  - Deep Fried Shrimp Dumplings
  - Pan Fried Chicken Dumpling

additional charges-\$1.50 per selection below.

11. Pulled Chicken or Pork Slider
12. Southern Chicken Slider
13. Grilled Mini Lamb Chop - DF/GF

## Stations

Pricing may vary based on selection.

1. Coffee & Tea Station with assorted Desserts - \$13.50
2. Charcuterie Farmer Table - \$15.50
3. Stationed Hors D'oeuvres, selection of (4) - \$13.50
4. Pizza Station, selection of (3 Toppings) - \$15.50
5. Poutine Station - \$15.50
6. Slider Table - \$15.50
7. Oyster Bar (3) - \$12.50

*Upgrade your station, add fries, salad or soup for \$3.50 per person.*

## First Course

\$6.50 per selection below.

### Salad

1. Mixed Greens with Cherry Tomatoes, Cucumbers, Peppers & Carrots with Choice of Dressing: Balsamic, Strawberry Balsamic or House Vinaigrette
2. Caesar Salad with Focaccia Crotons & Shaved Parmigiana
3. Greek Salad with Tomatoes, Cucumbers, Red Onions, Kalamata Olives, Feta & Traditional Vinaigrette
4. Spinach, Kale, Pumpkin Seeds, Cranberries, Citrus Segments & Apple Cider Vinaigrette

### Soup

1. Split Pea with Lemon Zest & Mint
2. Minestrone with Beans, Onions, Celery, Carrots, Tomatoes & Pasta
3. Traditional Pasta Fagioli White Bean Soup
4. Cream of Carrot Soup
5. Black Beans Soup with Black Beans, Onion, Carrot, Garlic, & Flavourful Spices
6. Creamy Butternut Squash with Goat Cheese & Chives.

## Second Course

\$8 per selection below.

### Pasta

1. Spaghetti & Meatballs
2. Fettuccine with Wild Mushrooms Pesto Cream Sauce
3. Penne Alla Vodka
4. Pappardelle in Meat Sauce

additional charges-\$2.50 per selection below.

5. Rigatoni with Chicken Pepper Tomato Sauce
6. Spaghetti Seafood, White Wine Garlic Sauce
7. Butternut Squash Ravioli in Sage Brown Butter Lemon Sauce

*Don't see a pasta you like, let us know what you'd prefer.*

## Sandwiches

Sandwiches have the option of customization; additional may apply based on final selection.

**Cold** - \$5.50 per person, assorted platters available.

1. Egg Salad
2. Smoked Salmon with Cucumbers & Dill Cream Cheese
3. Marinated Peppers, Prosciutto on a Buttered Baguette
4. Tuna Salad
5. Classic BLT
6. Cucumber Sandwiches (Vegetarian)
7. Caprese Sandwich (Vegetarian)

**Hot** - \$8.50 per person, assorted platters available.

1. Grilled Chicken Fillet
2. Roast Beef Horseradish Mayo & Sauté Peppers & Onions.
3. Croque Madam, Cheese & Ham Sandwich Topped with A Fried Egg.
4. Skewered Mozzarella with Bagna Cauda Sauce
5. Southern Fried Chicken Sandwich
6. Roasted Vegetables with Feta (Vegetarian)

## Mains

All side dishes have the option of customization, additional charges may apply based on final selection.

### Chicken - \$25.50 per person

1. Chicken Supreme with Creamy Mushroom Sauce with Risotto.
2. Chicken Souvlaki Dinner with Seasoned Rice & Baked Potatoes
3. Roasted Lemon Chicken with Grilled Vegetables & Fingerling Potatoes.

additional charges-\$5 per selection below.

4. Chicken Parmigiana with Roasted Potato & Bell peppers.
5. Rosemary Grilled Chicken with Mash Potatoes & Asparagus.

### Beef/Pork - \$25.50 per person

1. Pork Souvlaki Dinner with Seasoned Rice & Baked Potatoes

additional charges-\$5 per selection below.

2. Filet Mignon with Roasted Potatoes & Seasonal Vegetables.

additional charges-\$10 per selection below.

3. New York Striploin with Mashed Potatoes & Asparagus

additional charges-\$15.50 per selection below.

4. Prime Rib Yorkshire Pudding with Seasonal Vegetables
5. Lamb Shank with Risotto

### Seafood - \$32.50 per person

1. Baked Salmon Fillet with Lemon, Garlic & Dill Served with Rice
2. Walnut Crusted Salmon with Mash Potatoes

additional charges-\$10 per selection below.

3. Lobster Thermidor with Cream Sauce Pasta

### Vegetarian - \$25.50 per person

1. Eggplant Lasagna
2. Vegetarian Wellington
3. Stuffed Bell Pepper with Quinoa (Vegan)
4. Butter Squash Ravalli with your Choice of Sauce.

## Dessert

Alternatives for Dietary needs and restriction are available upon request.

### Dessert & Coffee Services - \$8.50 per person

1. In-House Tiramisu
2. In-House No Bake Cheesecake with A Selection of Toppings.
3. Tartufo, Flavours are Based on Seasonal Selection
4. Chocolate Lava Cake
5. Bread Pudding

## Staffing

Staffing requirements are need to achieve quality service. All staffing will be based on event needs.

- Banquet Captain - \$35 Per Hour, Minimum 5 Hours
- Bartender - \$32 Per Hour, Minimum 5 Hours
- Server - \$30 Per Hour, Minimum 5 Hours

## Audio Visual

We offer a small selection of audio-visual equipment. Multiple Projectors & Screens, Portable Speakers & Microphone for \$250.

*Outside Audio-Visual vendors are permitted at no additional cost.*