



THE WATERSIDE INN

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Event Creations 2020

15 Stavebank Road South
Mississauga, Ontario L5G 2T2
Telephone 905-891-7770 – Fax 905-891-5333

www.watersideinn.ca

BREAKFAST BUFFETS

PRICED PER PERSON - MINIMUM 10 PEOPLE

Classic Continental \$19/PP

Oasis Orange Juice
Hand Cut Fresh Fruit Salad
Individual Cereals with 2% Milk
Assorted Fruit Yogurts
Fresh Baked Butter Croissants
Banana Chocolate Coffee Bread
Butter and Preserves
Freshly Brewed Coffee and Tea

Health & Wellness \$20/PP

Cranberry and Pomegranate Juice
Avocado, Roasted Almonds, Honey Drizzle
Fresh Cut Oranges and Blueberries
High Fiber Cereals
Cranberry Lemon Breakfast Bread
Butter and Preserves
Freshly Brewed Coffee and Tea

Traditional Breakfast \$25/PP

Oasis Orange Juice
House Cut Fresh Fruit Salad
Assorted Toaster Breads and Preserves
Scrambled Eggs and Aged Cheddar
Country Style Breakfast Potatoes
Crispy Bacon and Sausage
Freshly Brewed Coffee and Tea

Market Café \$26/PP

Oasis Orange Juice
Fresh Baked Croissants and Preserves
Scrambled Eggs and Aged Cheddar
Corn Beef Hash with Sautéed Peppers,
Onions, Shredded Yukon Gold Potatoes
and Fresh Cut Herbs
Sautéed Mushrooms, Baby Spinach and
Cherry Tomatoes
Freshly Brewed Coffee and Tea

Waterside Executive \$29/PP

Oasis Orange Juice
Fresh Sliced Seasonal Fruit and Berries
House Made Granola and Fruit Yogurts
Assorted Toaster Breads & Preserves
Butter Croissants, Breakfast Pastries
Shredded Potato Red Pepper Hash
Crispy Bacon & Lean Turkey Sausage
Choice of Egg Frittata:

- Asparagus, Peppers, Brie
- Bacon, Onion, Cheddar
- Smoked Cheddar
- Freshly Brewed Coffee and Tea

A La Carte Breakfast Enhancements

Two Eggs Scrambled	\$4/PP
Bacon or Sausage	\$4/PP
Peameal Bacon or Turkey Sausage	\$4/PP
Crispy Shredded Potato Hash	\$4/PP
Toaster Station and Preserves	\$4/PP
Strawberry Banana Smoothie	\$4/PP
Yogurt Granola Parfaits	\$5/PP
Waffles/Pancakes/French Toast	\$6/PP
Whole Fruit Display (2pcs/pp)	\$6/PP
Eggs Benedict 2 pcs	\$8/PP
Smoked Salmon and Condiments	\$8/PP
Baked Ham and Egg Cups	\$8/PP
Seasonal Fruit and Berries	\$12/PP

BRUNCH BUFFET \$31/PP
PRICED PER PERSON - MINIMUM 15 PEOPLE

Assorted Juices Station
Mini Assorted Muffins and Breakfast Pastries
Toaster Station with Butter, Assorted Preserves, Cream Cheese
Scrambled Ontario Eggs and Fresh Cut Chives
Oven Baked Crispy Bacon and Sausage
Baked Roma Tomatoes with Fresh Cut Herbs and Parmesan Cheese
Classic Caesar Salad
Roasted Fingerling Potatoes with Grilled Red Onion
Fresh Cut Fruit & Berries
Waterside Sweet Table including Mini Crème Brûlée and Chocolate Pot de Crème
Freshly Brewed Coffee and Assorted Tea

Plus Choice Of Main:

\$7/PP Cheese Tortellini, Arrabiatta Tomato Sauce, Fresh Basil, Padano Parmesan

\$9/PP 6oz Pan Seared Chicken Supreme, Rosemary Lemon Glaze, Roasted Vegetables

\$10/PP 6oz Grilled Atlantic Salmon, Honey Mustard and Dill, Vegetable Rice Pilaf

PLATED EXPRESS LUNCH \$21/PP

PRE-SELECTED PLATED LUNCH SERVED IN YOUR MEETING ROOM
PRICED PER PERSON (MAXIMUM 15 PEOPLE)

ALL SANDWICHES ARE SERVED WITH HOUSE MADE KETTLE CHIPS, MINI DESSERT SQUARE AND CHOICE OF SIDE GARDEN SALAD OR SOUP

Choose One Sandwich:

Herb Grilled Chicken, Arugula, Onion Jam, Goat Cheese, Garlic Mayo, Panini Bun

Philly Steak and Cheese, Caramelized Onions and Mushrooms, Dijon Horseradish Mayo Panini Bun

House Roasted Turkey Club Wrap, Chopped Lettuce, Crispy Bacon, Brie, Avocado Aioli

Lemon Grilled Vegetable Greek Wrap, Fresh Cut Tomato and Cucumber, Olives Peppers, Feta Cheese, Tzatziki Sauce

Beef Steak Tomato, Basil Spiked Bocconcini, Arugula, Herb Mayo, Black Olive Tapenade, Focaccia Bread

SANDWICH BUFFETS

PRICED PER PERSON - MINIMUM 10 PEOPLE

All Sandwich Buffets served with Freshly Brewed Coffee and Assorted Tea Selection

Gourmet Grilled Cheese \$27/PP

Chef's Market Inspired Soup
Chopped Romaine Hearts with Caesar Dressing, Parmesan Cheese, Bacon Crumble
Yukon Gold Frites with Spicy Mayo
Fresh Baked Cookies and Assorted Brownies

Choose One Sandwich:

- Pulled BBQ Chicken, Onion Jam, Jalapeno Havarti, Chipotle Butter
- Beef Steak Tomato, Brie Cheese, Pesto Mayo, Arugula, Black Olive Tapenade
Toasted Brioche
- Bacon, Smoked Cheddar, Crisp Apple Slaw, Garlic Mayo, Light Rye
- Classic Reuben Sandwich, Sauerkraut, Swiss Cheese, Thousand Island Dressing
Marble Rye

Build Your Own Sandwich \$29/PP

Chef's Market Inspired Soup
Egg Salad and Traditional Shaved Deli Platter of AAA Roast Beef & Oven Roasted Turkey
Sliced Cheese served with Assorted Breads
Fresh Cut Tomatoes, Shredded Lettuce, Cucumber and Pickles
Selection of Aioli's and Condiments
Creamy Greek Style Pasta Salad
Five Bean Salad, Tomato, Corn, Red Onion, Avocado, Cilantro Vinaigrette
Chopped Salad with Tomato, Cucumber, Citrus Dressing
House Fried Kettle Chips with Red Pepper Ketchup
Country Style Assorted Cookies

Sandwich Shop \$35/PP

Chef's Market Inspired Soup
Iceberg Chef's Salad with Chipotle Catalina Dressing
Deconstructed Greek Salad, Oregano Vinaigrette
House Made Kettle Chips with Red Pepper Ketchup
Raw Vegetable Selection with Roasted Garlic Asiago Dip
Double Chocolate Fudge Brownie and Fresh Fruit

Choose One Sandwich:

- Chicken Parmesan, Marinara Sauce, Basil Pesto Aioli, Mozzarella Cheese Panini
- Muffuletta- Deli Meat, Provolone, Pickled Vegetable Slaw, Black Olive Tapenade
- Philly Steak and Cheese, Caramelized Onions and Mushrooms, Dijon Horseradish
Mayo, Panini Bun
- Tofu Banh Mi, Fresh Cut Cucumber, Radish, Cilantro, Pickles, Spicy Mayo,
French Baguette

All prices subject to applicable taxes and gratuity
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HOT BUFFETS

PRICED PER PERSON - MINIMUM 10 PEOPLE

All Buffets served with Freshly Brewed Coffee and Assorted Tea Selection

Neighborhood Market \$34/PP

Smoked Cheddar and Port Credit Ale Soup, Garlic Croutons
Chopped Romaine, Bacon Crumble, Caesar Dressing, Parmesan, Garlic Croutons
Grilled Citrus Chicken, Sautéed Leek, Mushroom, Grape Tomato Ragout, Chicken Glaze
Parisienne Potatoes
Selection of Seasonal Vegetables
Sweet Apple Egg Roll, Rolled in Cinnamon Sugar

Southern Comfort \$36/PP

Potato, Bacon, Corn Chowder, Jalapeno Corn Bread
Chopped Salad with Charred Corn, Black Beans, Red Onion, Diced Peppers, Avocado,
Cajun Chipotle Ranch Dressing
Apple Fennel Coleslaw
Traditional Southern Style Baked Beans
Southern Fried Crispy Chicken
Vegetarian Jambalaya with Dirty Rice
Homemade Pecan Tarts and Beignets

Mediterranean Sea \$36/PP

Lemon Chicken Soup with Orzo
Deconstructed Greek Salad- Iceberg Lettuce, Tomato, Red Onion, Kalamata Olives,
Bell Peppers, Feta Cheese, Oregano Vinaigrette
Balsamic Roasted Vegetables and Olives
Spanakopita and Tzatziki
Greek Style Lemon Potatoes
Chicken Souvlaki, Rice Pilaf, Grilled Pita
Baklava and Fresh Fruit

The Local Farmers Market \$36/PP

Chef's Market Inspired Soup
Country Field Greens, Shaved Fennel and Apple, Maple Raspberry Vinaigrette
Sliced Tomato and Cucumber Platter with Balsamic Glaze and Basil
Roasted Cajun Potato Wedges
Grilled Chicken with Tim's Homemade BBQ Sauce
Farmer Beans with Garlic Butter
Apple Peach Strudel, Vanilla Crème Anglaise

Mexican Cantina \$36/PP

Tortilla Soup with Cilantro
 Mexican Chopped Salad, Peppers, Onions, Roasted Corn, Black Olives, Avocado,
 Chili Lime Vinaigrette
 Fried Jalapeno Poppers, Chili Cheese Dip
 Cilantro and Tomato Rice
 Churros, Vanilla Lime Anglaise, Chef's Choice Chimichanga
 Fajita Station with Sautéed Peppers and Onions, Warm Flour Tortillas, Jack Cheese,
 Cilantro Sour Cream, Pico de Gallo, Tim's Hot Sauce, Guacamole, Jalapeno
 Pickled Cabbage Slaw

Choose One Main:

- Chipotle Spiced Chicken
- Crispy Fried Tilapia
- Chili Spiked Marinated Shrimp
- Moroccan Pulled Beef

Little Italy \$38/PP

Rustic Minestrone, Hearty Vegetables, Orzo, Warm Focaccia Bread
 Italian Inspired Greens - Chicories, Fennel, Pecorino Cheese, Roasted Red Pepper,
 White Balsamic Vinaigrette
 Cannellini Bean Salad, Grilled Zucchini, Slow Roasted Tomato, Crushed Basil, Olives,
 Marinated Artichokes, Lemon Dressing
 Penne Pasta Al Forno, Wild Mushrooms, Baby Spinach, Roasted Garlic Parmesan Cream
 Sauce, Chopped Tomato and Basil Topping
 Cheese Stuffed AAA Meatballs, Fire Roasted Tomato Sauce, Fresh Cut Basil
 Espresso Cannoli, Tiramisu, Fresh Fruit Display

Shanghai Express \$38/PP

Chicken Coconut Curry Soup, Fresh Cut Cilantro
 Asian Noodle Salad, Carrot, Red Onion, Toasted Cashew, Sesame, Hoisin Teriyaki Dressing
 Iceberg Salad, Radishes, Miso Vinaigrette, Crisped Wontons
 Crispy Vegetable Spring Rolls, Sweet Chili Dipping Sauce
 Lemon Scented Jasmine Rice
 Sweet and Sour Chicken and Vegetables
 Lychee and Mango Brûlée
 Fortune Cookies

Additional Protein Options – priced per person

\$8	Chicken Breast
\$10	Salmon Filet
\$12	Shrimp Skewer
\$12	N.Y. Steak

PATIO BBQ BUFFETS

PRICED PER PERSON

All Buffets served with Freshly Brewed Coffee and Assorted Tea Selection

Chillin' 'n' Grillin' on the Deck \$32/PP

MINIMUM 10 PEOPLE

Mixed Greens, Shaved Vegetables, Balsamic Vinaigrette
Lemony Coleslaw
Gourmet AAA Angus Beef Burgers (*Vegetarian Burgers available upon request*)
Sliced Tomatoes, Canadian Cheddar Cheese, Lettuce, Dill Pickles, Shaved Onions
Tomato Ketchup, Deli Mustard, Pickle Relish
Hand Cut Yukon Gold Fries with Garlic Mayo
Salted Caramel Mini Tarts
Ice Cream Sandwiches

FRIENDS ON THE PATIO \$36/PP

MINIMUM 20 PEOPLE

Assorted Bread Rolls and Butter
Watermelon, Olive and Feta Salad
Tortilla Chips with Guacamole and Salsa
Five Bean Salad, Tomato, Corn, Red Onion, Avocado, Cilantro Vinaigrette
Spinach Salad with Berries, Oranges, Crumbled Goat Cheese, White Balsamic Dressing
Cajun Sweet Potato Wedges
Grilled Salmon Fillet with Charred Pineapple Corn Salsa
White Chocolate Cheesecake, Raspberry Sauce

THE ULTIMATE PATIO PARTY \$42 /PP

MINIMUM 20 PEOPLE

Summer Greens, Spun Vegetables, Cucumbers, Citrus Vinaigrette
Roma Tomato, Baby Bocconcini, Fresh Basil, Balsamic Vinaigrette
Local Ontario Vegetable Platter, Blue Cheese Dip
Loaded Hasselback Yukon Potato
Tri Color Nacho Chips, Guacamole, Pico De Gallo, Sour Cream
"Bonedust" Rubbed and Grilled Flat Iron Steak, Caramelized Onion
Assortment of Mustards and Horseradish
Ontario Watermelon and Fresh Fruit
Gourmet Cookies, Ice Cream Sandwiches and Popsicles

Additional Protein Options – priced per person

\$8	Chicken Breast
\$8	Grilled Italian Sausage
\$10	Salmon Filet
\$12	Shrimp Skewer
\$12	N.Y. Steak

The Social Club Buffet \$48/PP

PRICED PER PERSON - MINIMUM 15 PEOPLE

PLEASE SELECT TWO STARTERS:

- Chef's Market Inspired Soup
- Potato Bacon Corn Chowder, Chopped Scallions
- Crunchy Iceberg & Mixed Greens, Charred Cherry Tomato, English Cucumber, Crispy Bacon, Chipotle Ranch Dressing
- Caesar with Romaine, Fresh Lemon and Garlic Rye Croutons
- Field Greens, Shaved Root Vegetables, Smoked Tomato Vinaigrette
- Village Style Greek Salad, Lemon Oregano Vinaigrette
- Baby Spinach and Frisée Salad, Wild Mushrooms, Roasted Red Pepper, Crispy Onions, Goats Cheese Dressing
- Asian Noodle Salad, Mandarin Orange, Ginger Garlic Dressing, Scallions

PLEASE SELECT TWO SIDES:

- Herb Rice Pilaf, Confetti Vegetables
- Oven Roasted Potatoes tossed in Herbs and Thyme Garlic Butter
- Loaded Hasselback Potato, Chipotle Butter
- Long Cut Cajun Sweet Potato Frites, Jalapeno Mayo
- DeCecco Italian Pasta with Fire Roasted Basil Tomato Sauce and Fresh Cut Herbs
- Chef's Seasonally Inspired Vegetables
- Caramelized Root Vegetables with Honey Thyme Glaze

PLEASE SELECT ONE MAIN (add a second main for an additional \$8/PP):

- Crispy Southern Fried Buttermilk Chicken, Pickled Radish & Spicy Jalapeno
- Lime-Coriander Marinated Chicken, Charred Pineapple Salsa
- Atlantic Salmon, Ginger Bok-Choy
- Cajun Tilapia, Charred Pineapple Salsa, Citrus Butter, Crisp Tortilla Strings
- Braised Pork Ribs, Chipotle Pepper BBQ Sauce
- Seafood Paella, Saffron Rice, Blackened Spiced Vegetables
- Asian Vegetable Stuffed Basa Fillet, Edamame, Yuzu Chili Broth

DESSERT TABLE:

Sliced Seasonal Fruit and Berry Presentation
Waterside Inn Sweet Table
Freshly Brewed Coffee and Assorted Tea Selection

THEMED CONFERENCE BREAKS

PRICED PER PERSON - MINIMUM 10 PEOPLE

All Breaks are served with Freshly Brewed Coffee and Assorted Tea Selection

POPCORN BAR \$7/PP

House Made Popcorn:
Chili & Parmesan,
Buttered & Salted, Cajun Spice,
Smoked Salt & Fresh Herbs

THE BAKERY \$10/PP

Warm Salted Caramel Twist
Lemon Yogurt Coffee Cake
Country Style Cookies
Mini Apple Cinnamon Muffins

STRESS REDUCER \$11/PP

Fresh Mango & Kiwi
Assortment of Energy Bites
Fresh Fruit Skewers, Honey Yogurt Dip
Skin-On Whole Almonds

SALTY SNACKER \$11/PP

Assorted Bagged Chips
Salted Pretzels
Cajun Snack Mix
Tortilla Chips
Salsa, Sour Cream and Guacamole

GARDEN PARTY \$11/PP

Assorted Crudité's and Dips
Terra Vegetable Chips
Crispy Lavash, Roast Garlic Hummus
Garlic Crostini & Bruschetta

CHOCOLATE LOVERS \$12/PP

Mini White Chocolate Cheesecake
House Made Chocolate Truffles
Assorted Chocolate Brownies
Chocolate Dipped Strawberries

BRAIN BOOSTER \$12/PP

Blueberries, Raspberries, Blackberries
Chili Honey Roasted Nuts
Pomegranate Juice Shooters
Mini Assorted Yogurts

POUTINE STATION \$12/pp

Hand Cut Yukon Gold Fries
Cheese Curds
House Made Spiced Gravy
Bacon Bits, Scallions, Sour Cream

A LA CARTE COFFEE BREAK ITEMS

WATERSIDE INN BAKED GOODS

Bagels with Cream Cheese	\$18.00 per dozen
House Made Granola Bars	\$18.00 per dozen
Country Cookies	\$24.00 per dozen
Freshly Baked Lemon Yogurt Coffee Bread	\$24.00 per loaf
Freshly Baked Buttery Croissants	\$30.00 per dozen
Freshly Baked Danishes	\$30.00 per dozen
Freshly Baked Artisan Muffins	\$30.00 per dozen
Assorted Mini Fruit Tarts and Squares	\$30.00 per dozen
Artisan Brownies or Assorted French Macarons	\$36.00 per dozen

SAVOURY, SALTY & SWEET SNACKS

House Popped Popcorn	\$3.00 per person
Individually Bagged Chips and Pretzels	\$3.00 each
Assorted Individual Fruit Yogurt	\$3.00 each
Yogurt and Granola Parfaits	\$5.00 each
Raw Vegetable Bar with Dip	\$5.00 per person (min 10 ppl)
Tortilla Chips with Ranch Dip and Guacamole	\$6.00 per person
Individually Bagged Salted Peanuts	\$6.00 per person
House Fired Kettle Chips, Brie Truffle Fondue	\$7.00 per person
Häagan Dazs Ice Cream Bars	\$8.00 each
Seasonal Fruit and Berries	\$12.00 per person
International Cheese Selection	\$14.00 per person (min 10 ppl)
Fruit Skewers and Mint Dip	\$30.00 per dozen
Chocolate Caramel Tarts	\$38.00 per dozen
Chocolate Covered Strawberries	\$46.00 per dozen

BEVERAGES

Hand Pressed Orange Juice (2 oz)	\$3.50 per person
Nestle Pure Life Still Water (330 ml)	\$2.75 each
Freshly Brewed Coffee and Premium Teas	\$3.00 per person
Assorted Soft Drinks	\$3.00 each
Hot Chocolate with Whipped Cream	\$3.00 per person
Assorted Bottled Fruit Juices	\$4.25 each
San Pellegrino Sparkling Water (250ml) or (750ml)	\$3.75 or \$7.50 each
Assorted "Flow" Flavoured & Non-Flavoured Water (500mL)	\$4.50 each
2% or Skim Milk	\$22.00 per pitcher (60 oz)
Orange, Grapefruit, Apple or Cranberry Juice	\$32.00 per pitcher (60 oz)
Assorted Non-Alcoholic Punches (see last page)	\$50.00 per gallon

COCKTAIL RECEPTION MENU SELECTION

PASSED HORS D'OEUVRES

38/dozen **Cold Canapés**

Antipasto Skewer with Olive, Bocconcini, Grape Tomato, Balsamic, Fresh Basil
Black Olive Bruschetta, Garlic Crostini, Woolwich Goat Cheese
Citrus Poached Tiger Shrimp, Cilantro Lemon Cocktail Sauce, Micro Greens
Mango & Crab Salad, Savory Tart, Micro Sprouts
Herb Whipped Goats Cheese, Plum Chutney, Phyllo Basket
Smoked Salmon Tamaki Cone, Wasabi Cream Cheese, Coriander Cress
Italian Lollipops, Prosciutto, Provolone, Basil Oil
Roasted Vegetable Stuffed Mushroom Caps, Padano Parmesan
Wild Mushroom and Goat Cheese Tart, Yellow Pepper Pesto

44/dozen **Hot Hors D'oeuvres**

Brie and Double Smoked Bacon Arancini
Butter Chicken Lollipop, Raita Dip
Hokkaido Shrimp Skewer, Ginger Miso Aioli
Mini Buttermilk Fried Chicken and Waffles with Maple Hot Sauce
Mini Greek Spanakopita and Tzatziki Sauce
Ginger Beef Skewers, Horseradish Mustard Aioli
Vegetarian Spring Rolls with House Sesame Plum Sauce
Pomegranate Braised Beef Short Rib Phyllo Basket, Goose Berries
Petite Brie Grilled Cheese Sandwich, Green Peppercorn Ketchup

50 /dozen **Gourmet Hors D'oeuvres**

Bacon Wrapped Sea Scallop, Cilantro Chipotle Remoulade
Sage Avocado Chicken Sliders, Red Pepper Mayo, Crispy Onion Strings, Sesame Bun
East Coast Crab Cakes, Togarashi Chili Red Pepper Coulis, Micro Cress
Moroccan Roasted Vegetable Wontons. Honey Mint Dipping Sauce
In House Made Beef Tenderloin Wellington, Sriracha Mustard Dipping Sauce

Interactive Cocktail Reception & Chef Manned Stations**Plus \$60/hour chef fee**

- 275 **Carved Canadian Leg of Lamb** (serves 15)
Seasoned with Garlic and Rosemary
Served with Tzatziki and Pita Bread, Mint Sauce
- 285 **Whole Atlantic Salmon Wellington** (serves 30)
Wild Mushroom Duxelle and Baby Spinach
Bearnaise Sauce
- 410 **AAA Roasted New York Strip Loin** (serves 20)
Horseradish, Mustards and Natural Beef Jus
Served with Caramelized Onions and Wild Mushrooms
- 485 **Slow Roasted AAA Prime Rib of Beef** (serves 30)
Horseradish, Mustards and Cognac Peppercorn Jus
Served with Fresh Baked Yorkshire Pudding
- Market **Freshly Shucked Oysters** (minimum 100pcs)
Price Market Fresh Selection of Oysters with Mignonette Sauce, Cocktail
Sauce and Assorted Condiments
- 12/person **Vegetable Curry Station**
Slow Simmered Vegetable Curry, Warm Naan Bread, Rice Pilaf,
Samosas, Cucumber Mint Raita, Cilantro Mint Sauce
- Add Butter Chicken \$6
 - Add Garlic Shrimp \$8
 - Add Ginger Beef \$10
- 14/person **Pasta Bar**
- DeCecco Pasta with Smoked Tomato Sauce or Alfredo
Sauce, Basil Pesto, Sundried Tomatoes, Olives, Torn Chicken,
Peppers, Garlic and Parmesan, Foccacia Toast
- 18/person **Risotto Station** (minimum 25ppl)
Arborio Rice cooked with Shallots, White Wine, Diced Tomatoes,
Roasted Vegetables and finished with Parmesan Cheese and
Butter
- Add Yuzu Chicken \$6
 - Add Garlic Shrimp \$8
 - Add Lobster Meat \$10

Cocktail Reception / Late Night Table - Food Bars (minimum 15 ppl)8/person **Vegetable Crudités with Blue Cheese or House Spiced Ranch Dip**12/person **Self-Serve Poutine**Yukon Gold Fries smothered with House Made Spiced Gravy,
Traditional Cheese Curds, Scallions, Sour Cream

- Add Duck Confit \$6
- Add Chili Lime Ground Beef \$8
- Add Butter Chicken \$8
- **Make it Vegetarian-** Vegan Gravy, Chili Roasted Cauliflower,
Avocado, Chipotle Peppers

16/person **Nacho Cheese Fondue (minimum 50 ppl)**Cheddar Ale Sauce flowing through our tiered fountain, served with
Nacho Chips, Jalapeno Peppers, Diced Peppers and Onions, House
Made Chili, Pico de Gallo, Sour Cream, Guacamole18/person **Soft Taco Bar**Warm Tortilla Shells with Crispy Fried Chicken, Shredded Lettuce,
Shredded Monterey Jack Cheese. Sautéed Mixed Peppers and Onions,
Black Beans, Corn, Jalapeno Peppers, Pickled Cabbage,
Assorted Taco Condiments

- Add Crisped Basa Fillet \$6
- Add Cajun Blackened Chicken \$8
- Add Chipotle Beef \$10

16/person **Chef's Seasonally Inspired Flatbreads**

- Roasted Red Pepper, Cracked Olives, Feta Cheese, Arugula
- Caramelized Onions and BBQ Chicken, Monterey Jack
- Hot House Tomato, Buffalo Mozzarella, Basil Pesto
- Pepperoni, Crumbled Bacon, Mushrooms, Mozzarella

18/person **Mediterranean Bar**Mediterranean Inspired Breads, Dips and Spreads, Marinated Vegetables,
European Cured & Smoked Meats, Barreled Aged Goats Feta Cheese,
Spiced Olives, House Made Pickles, Antipasto Mushrooms, Vine Ripened
Tomatoes, Baby Bocconcini Pearls with Micro Basil

- Add Grilled Calamari \$6
- Add Shrimp (3pcs) \$9

18/person **Pub Buffet on Stavebank**Grilled Chicken Wings (Honey Garlic Sauce or BBQ Sauce),
Frites with Roasted Garlic Mayo and Green Peppercorn Ketchup,
Deep Fried Pickles, Nachos with Condiments

Late Night Table - Dessert Table Selections

- 7/person **Milk and Cookies**
Freshly Baked Cookies served with White and Chocolate Milk Shooters
(choose three cookie flavours):
- Chocolate Chip
 - Peanut Butter
 - Shortbread
 - Coconut Macarons
 - Double Chocolate Chip
 - Oatmeal Raisin
 - Chocolate Brownie Fudge
 - Gingersnap
- 9/person **Baked Brie Wrapped in Phyllo Pastry**
Served with Red Currant Jam, Toasted Nuts, Crisps and Cheese Crackers
- 9/person **Good Ol' Popcorn Bar** (includes popcorn cart!)
Buttered and Salted, Cajun, Balsamic Vinegar, Pesto and Curry Spices
- 10/person **Mini Donut Bites**
Chocolate and Caramel Sauce, Crushed Peanuts, Crushed Candy, Graham Crumbs, Toasted Coconut Sprinkles, White Chocolate Chips
- 12/person **Late Night Sweet Table**
The Waterside Inn Sweet Treats Table including Fresh Fruit Presentation, Artisan Cookies, House Made Squares, Tarts and Brownies
- 12/person **Sliced Seasonal Fruit and Berry Presentation**
Served with Minted Yogurt and Honey Dip
- 18/person **International Cheese Presentation**
Chef's Selection of Local & Imported Cheese, Cascade of Fresh Fruit and Berries, Dried Nuts & Fruit, Crispy Flatbreads and Crackers
- Add Old World Charcuterie Meats and Condiments \$8
- 24/person **Chocolate Fountain Station** (minimum 25 ppl)
Dark Chocolate, served with Assorted Seasonal Fruit, Pound Cakes, Assorted Mini Cheesecake, Salted Pretzels, Marshmallows

Available By The Dozen (minimum orders may apply):

- 24/dozen Artisan Cookies
- 30/dozen Assorted Mini Fruit Tarts and Squares
- 38/dozen Chocolate Caramel Tarts
- 42/dozen Chocolate Dipped Cheesecake
- 42/dozen House Made Artisan Chocolate Truffles
- 46/dozen Chocolate Covered Strawberries

A la Carte Plated Menu Selection

All meals are served with fresh baked dinner rolls and butter.

From the Soup Kettles

- | | |
|----|--|
| 10 | Roasted Butternut Squash
Cinnamon Maple Sour Cream |
| 10 | Spring Vegetable Minestrone
Selection of Spring Vegetables, Herbs, Vegetable Broth |
| 10 | Vegetable Mulligatawny
Cilantro Crème Fraîche |
| 10 | Thai Curry w/ Coconut
Crisp Wontons |
| 10 | Caramelized Onion, Mozzarella Crouton
Chopped Herbs |
| 10 | Wild Mushroom and Herbs
Gorgonzola Crouton |
| 10 | Smoked Tomato Vodka Bisque
Chopped Herbs |
| 14 | Maritime Lobster Bisque
Brandy Spiked, Chive Oil |

Out of the Garden

- | | |
|----|---|
| 10 | Spring/Summer Baby Salad Greens
Cherry Tomatoes, English Cucumber, Raspberries,
In House Made Raspberry Vinaigrette |
| 10 | Fall/Winter Baby Salad Greens
Shaved Root Vegetables, Roasted Shallot Dressing |
| 12 | Baby Spinach Frisée and Arugula
Roasted Grapes, Mandarin Orange, Crumbled Feta Cheese,
Cajun Spiced Pecans, Honey Sage Vinaigrette |
| 14 | The Chopped Caesar
Crisp Romaine Leaves, Bacon Crumble, Shaved Parmesan,
Pesto Garlic Crouton, Creamy Garlic Dressing |

Appetizers, Pasta & Risotto (Appetizer Size / Entrée Size)

- 14 / 28 **Vegetable Fritter and Haloumi**
Pan Seared Sweet Potato and Vegetable Cake, Red Lentil Curry Sauce, Cucumber Mint Raita, Grilled Naan Bread
- 14 / 28 **Mediterranean Vegetable Purse**
Grilled Assortment of Vegetables, Wrapped in Grilled Zucchini, Red and Yellow Pepper Coulis, Crisp Garlic Pita
- 18 / 32 **Togarashi Chili Scallop and Shrimp**
Served on Garlic Panko Coated Latke, Sweet Pickle Radish Slaw
- 12 / 24 **Garganelli Pasta**
Arrabiata Sauce, Cracked Black Olives, Marinated Artichokes, Roasted Red Pepper, Charred Tomato, Fresh Cut Basil, Shaved Parmesan
- 12 / 24 **Cheese Tortellini**
Leek, Mushroom and Cream Sauce, Fresh Cut Herbs
- 13 / 26 **Roasted Red Pepper and Brie Risotto**
Arborio Rice cooked in a Vegetable Stock, finished with Fresh Cut Herb and Parmigiano-Reggiano
- 13 / 26 **Sweet Pea & Lemon Risotto**
Arborio Rice, Light Saffron Stock infused with Thyme and Lemon, Green Pea Puree and Parmigiano-Reggiano

Fish (prices are based on market availability)

- 32 **Five Spiced Salmon Fillet**
Yuzu Cream, Roasted Fingerling Potatoes, Seasonal Vegetables
- 32 **Pan Seared Tilapia Fillet**
Charred Pineapple Chutney, Citrus Butter Sauce,
Fingerling Potatoes, Seasonal Vegetables
- MP **Pan Roasted Chilean Sea Bass**
Lemon Herb Risotto, Grilled Vegetables, Saffron Beurre Blanc,
Crisped Taro Root

Meat & Poultry

- 32 **Pan Seared Chicken Supreme**
Thyme Infused Mashed Potatoes, Seasonal Vegetables,
Sherry Mushroom Cream
- 34 **Roasted Stuffed Chicken Supreme**
Stuffed with Vegetable Ratatouille and Feta Cheese,
Scalloped Potatoes, Seasonal Vegetables, Truffle Chicken Jus
- 44 **9 oz AAA Thick Cut Strip Loin**
Pommery Mustard Horseradish Rubbed,
Roasted Garlic Infused Mashed Potatoes, Seasonal Vegetables,
Red Wine Green Peppercorn Jus
- 47 **AAA 10oz Slow Roasted Prime Rib**
Caramelized Onion Mashed Potatoes, Honey Roasted Seasonal
Vegetables, Natural Pan Jus, Fresh Baked Mini Yorkshire Pudding
- 48 **AAA Grilled 6oz Beef Tenderloin**
Butter Crushed New Potatoes, Seasonal Vegetables, Whiskey Jus,
Topped With Smoked Tomato and Sea Salt
- 50 **Chicken and Beef Duo**
Herb Grilled Chicken Supreme, Petite Beef Fillet,
Seasonal Vegetables, Caramelized Onion Mashed Potatoes,
Roasted Garlic Herb Cream Sauce, Wild Mushroom Beef Glaze

Desserts

- 12 **Classic Vanilla Crème Brûlée**
Macerated Berries, Scattered Sauces, Chocolate Stick
- 12 **Apple Cinnamon Fritter and Vanilla Bean Ice Cream**
Gold Flakes, Whiskey Caramel Sauce, Cookie Tuille
- 12 **Vanilla Caramel Tartufo**
Seasonal Berry and Mint Compote
- 14 **Lemon Curd Cheesecake**
Toasted Marshmallow Topping
- 14 **Warm Grand Marnier Lava cake**
Strawberry Mint Compote, Chili Roasted Almond Brittle
- 18 **Dessert Sampler**
White Chocolate Brûlée Spoon, Flourless Chocolate Cake,
Lemon Curd Cheesecake

Kids Menu (Children's Meals include a Starter Salad or Soup and Ice Cream)

- 25 Choose one of the following entrees:
- Crispy Chicken Fingers with House Cut Fries and Veggie Sticks
 - Grilled Cheese Sandwich with House Cut Fries and Veggie Sticks
 - Cheeseburger with House Cut Fries and Veggie Sticks
 - Chef's Choice Pasta with Tomato Sauce or Butter

BEVERAGES

HOST BAR

NESTLE PURE LIFE STILL WATER (330 ML) \$2.75
 SOFT DRINKS \$3.00
 ASSORTED FRUIT JUICES \$4.25
 DOMESTIC BEER BOTTLE \$5.90
 IMPORTED BEER BOTTLE \$7.05
 PREMIUM BRANDS 1.25 OZ \$6.30
 HOUSE WINE GLASS \$9.00

The above prices **do not include** the 13% Harmonized Sales Tax and 16% Service Charge. There is no charge for soft drinks used as mixers. Please note if consumption of beverages is less than \$300.00, a bartender fee of \$15.00 per hour (minimum of four hours) will be applied.

PUNCH BOWLS

(1 GALLON = 25 GLASSES)

CRANBERRY, APPLE AND 7-UP PUNCH \$50.00
 ORANGE, PEACH, PINEAPPLE, MANGO AND GINGER ALE \$50.00
 GUAVA, ORANGE AND PINEAPPLE PUNCH \$50.00
 GUAVA, MANGO AND PASSIONFRUIT PUNCH \$50.00
 GUAVA, MANGO AND PINEAPPLE PUNCH \$50.00
 CHAMPAGNE PUNCH \$110.00
 RUM PUNCH \$120.00

CASH BAR

NESTLE PURE LIFE STILL WATER (330 ML) \$3.50
 SOFT DRINKS \$4.00
 ASSORTED BOTTLED FRUIT JUICES \$5.50
 DOMESTIC BEER BOTTLE \$7.75
 IMPORTED BEER BOTTLE \$9.25
 PREMIUM BRANDS 1.25 OZ \$8.25
 HOUSE WINE GLASS \$11.75

The above prices **include** the 13% Harmonized Sales Tax and 16% Service Charge. There is no charge for soft drinks used as mixers. If the consumption of beverages is less than \$350.00, a bartender fee of \$15.00 per hour (minimum of four hours) as well as a cashier's fee of \$15.00 per hour (minimum of four hours) will be applied.