Breakfast
All pricing is per person.

The Continental $14.95
- Chilled orange and cranberry juices
- Freshly baked danish, muffins, and croissants
- Premium jams and butter
- Blue Dragon coffee, decaffeinated coffee and a selection of teas

The Deluxe Continental $17.25
- Chilled orange and cranberry juices
- Freshly baked mini muffins
- Breakfast breads and scones
- Premium jams and butter
- Individual fruit yogurts
- Sliced fresh fruit
- Blue Dragon coffee, decaffeinated coffee and a selection of teas

Wellness Breakfast $18.75
- Chilled orange and cranberry juices
- Hot oatmeal
- Chia pudding finished with marinated berries
- Sliced fresh fruit
- Whole grain muffin
- Premium jams and butter
- Blue Dragon coffee, decaffeinated coffee and a selection of teas

Bagel Bar $15.50
- Chilled orange and cranberry juices
- Freshly baked muffins
- Assorted bagels (plain, whole wheat and sesame seed) served with housemade plain, strawberry, chive & smoked salmon cream cheese
- Premium jams and butter
- Blue Dragon coffee, decaffeinated coffee and a selection of teas
Breakfast On The Go $19.50
(min 20 persons)

- Freshly baked danish, muffins, and croissants
- Premium jams and butter
- Individual low fat yogurt
- Seasonal whole fruit
- Breakfast sandwich on a toasted buttered english muffin layered with an fried egg, sausage patty and cheddar cheese
- Blue Dragon coffee, decaffeinated coffee and a selection of teas

Chestnut Breakfast $20.50
(min 20 persons)

- Chilled orange and cranberry juice
- Freshly baked danish, muffins, and croissants
- Premium fruit preserves and butter
- Scrambled eggs
- Home fried potatoes with sautéed onions
- Bacon and sausages
- Blue Dragon coffee, decaffeinated coffee and a selection of teas

Breakfast enhancement selections
All pricing is per person.

- Individual low fat fruit yogurt 3.25
- Chocolate croissants 4.25
- Hot oatmeal or cream of wheat 4.00
- Freshly baked scones 4.00
- Home baked breakfast breads 4.25
- Whole fruit 3.00
- Assorted sliced fruit 3.00
- Fresh fruit kabobs 5.75
- Hard boiled eggs 3.00
- Greek yogurt parfait with granola and berries 6.25
- Canadian back bacon 4.50
- Cinnamon buns 4.50
- French toast 4.95
- Lemon ricotta pancake 4.95
- Crustless mushroom and onion quiche 7.95
- Eggs benedict 9.95
Specialty breaks

All pricing is per person.

Mom’s Treat $8.50

Jumbo cookies: Chocolate chip, oatmeal and raisin, and double chocolate
Blue Dragon coffee, decaffeinated coffee and a selection of teas
250 ml 2% white and 2% chocolate milk or soft drinks

Cupcake Break $12.25

(min 20 persons)

Cupcakes: vanilla with lemon icing, chocolate with Chocolate icing, red velvet with cream cheese icing
Sliced fresh fruit
Blue Dragon coffee, decaffeinated coffee and a selection of teas

Chestnut Break $13.25

(min 20 persons)

Assorted squares
Rice krispie squares
Mixed nuts
Assorted fruit smoothies
Assorted bottled fruit juices
Blue Dragon coffee, decaffeinated coffee and a selection of teas

Mediterranean Vegetable Break $12.75

(min 20 persons)

Fresh cut vegetables with tzatziki dip
Assorted olives
Assorted pita breads and crackers
Plain hummus, white bean dip and baba ganoush
Assorted soft drinks and juice
Blue Dragon coffee, decaffeinated coffee and a selection of teas
Get Fit $15.50
(min 20 persons)

- Whole fresh seasonal fruit
- Fruit and nut granola bars
- Quinoa and dried fruit bars
- Assorted individual yogurts
- Coconut water
- Blue Dragon coffee, decaffeinated coffee and a selection of teas

Cheese and Fruit Break $16.50
(min 20 persons)

- Selection of canadian cheese garnished with dried and fresh fruits
- Assorted crackers and fresh baguette
- Fresh fruit kabobs with yogurt dipping sauce
- Blue Dragon coffee, decaffeinated coffee and a selection of teas

Chip and Dip $14.50
(min 20 persons)

- Coloured corn tortillas
- Garlic pita chips
- Pico de gallo
- Jalapeno tomato salsa
- Guacamole
- Assorted soft drinks and juice
- Blue Dragon coffee, decaffeinated coffee and a selection of teas

A la carte break selections

<table>
<thead>
<tr>
<th>Food Item</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>Coffee and decaffeinated coffee</td>
<td>3.85 per person</td>
</tr>
<tr>
<td>Selection of teas</td>
<td>3.85 per person</td>
</tr>
<tr>
<td>Assorted fruit juices (Orange, Apple, Grapefruit or Cranberry)</td>
<td>34.00 per 32 oz. pitcher</td>
</tr>
<tr>
<td>Iced tea or Lemonade</td>
<td>25.75 per 32 oz. pitcher</td>
</tr>
<tr>
<td>Assorted milk (skim, 2% and chocolate)</td>
<td>4.00 per 250 ml carton</td>
</tr>
<tr>
<td>Assorted bottled fruit juices</td>
<td>3.85 per bottle</td>
</tr>
<tr>
<td>Assorted canned soft drinks</td>
<td>3.35 per can</td>
</tr>
<tr>
<td>Perrier</td>
<td>4.75 per bottle</td>
</tr>
<tr>
<td>Flavoured sparkling water</td>
<td>4.75 per bottle</td>
</tr>
<tr>
<td>Variety of granola bars</td>
<td>3.00 per piece</td>
</tr>
<tr>
<td>Chocolate bars</td>
<td>2.95 per piece</td>
</tr>
<tr>
<td>Individual low fat fruit yogurt</td>
<td>3.75 per piece</td>
</tr>
<tr>
<td>Jumbo cookies</td>
<td>3.25 per piece</td>
</tr>
<tr>
<td>French pastries</td>
<td>3.75 per piece</td>
</tr>
<tr>
<td>Mixed nuts (serves 8)</td>
<td>20.00 per bowl</td>
</tr>
<tr>
<td>Individual potato chips</td>
<td>2.95 per bag</td>
</tr>
<tr>
<td>Buttered popcorn</td>
<td>9.00 per bag</td>
</tr>
<tr>
<td>Chocolate brownies</td>
<td>4.25 per piece</td>
</tr>
<tr>
<td>Sliced fresh fruit</td>
<td>5.25 per person</td>
</tr>
<tr>
<td>Fresh fruit kabobs with yogurt dipping sauce</td>
<td>5.75 per piece</td>
</tr>
<tr>
<td>Assorted whole fruit</td>
<td>3.50 per piece</td>
</tr>
<tr>
<td>Rice Krispie squares</td>
<td>3.50 per piece</td>
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</table>
Buffet Lunch

The Boardroom  $25.00
All pricing is per person.
All menus require a minimum of 10 persons.

Tureen of chef’s daily soup
Salad of baby greens, cucumbers and grape tomatoes with chef’s selection of house-made dressing
Penne pasta salad tossed with artichokes and sundried tomatoes in a sweet basil oil
Fresh crudités & roasted garlic herb dip

Miniature sandwiches: (2 pieces per person)
White and whole-wheat buns filled with slow cooked pepper crusted roast beef with creamy dijon
Double smoked Ontario turkey with cranberry citrus mayo
Local egg salad with sliced scallions
Roasted zucchini, peppers, onions with arugula, tomatoes, and feta cheese

Oven baked cookies and brownies
Blue Dragon coffee, decaffeinated coffee and a selection of teas
The Corporate  $27.00
All pricing is per person.
All menus require a minimum of 10 persons.

Tureen of chef’s daily soup
Cookstown greens with apple cider vinaigrette
Quinoa salad with dried fruits
Fresh crudités & roasted garlic herb dip

Deli sandwiches: (1½ pieces per person)
on a variety of breads
Black forest ham & provolone cheese
Curry chicken salad, with charred pineapple
Lemon infused tuna salad
Roasted cauliflower salad: cauliflower tossed in vegan mayo, spices and flat parsley

Rice Krispie squares
Brownies
Blue Dragon coffee, decaffeinated coffee and a selection of teas

It’s a Wrap  $29.00
All pricing is per person.
All menus require a minimum of 10 persons.

Tureen of chef’s daily soup
Salad of baby greens, cucumbers and grape tomatoes with chef’s selection of housemade dressings
Greek inspired farro salad

Wraps: (3 pieces per person)
Spinach tortilla with grilled chicken Caesar, sundried tomatoes and parmesan reggiano
Sundried tomato tortilla with roasted turkey, arugula, asiago and cranberry mayo
Whole wheat tortilla tuna salad wrap with spinach, grape tomatoes and lemon aioli
Picnic chickpea salad in a flour tortillas wrap

Assorted fruit tarts
Blue Dragon coffee, decaffeinated coffee and a selection of teas
China Town  $32.00
All pricing is per person. All menus require a minimum of 20 persons.

- Asian mixed greens with sesame vinaigrette
- Oriental noodle salad
- Sesame ginger chicken with Asian vegetables
- Sliced beef in black bean sauce with broccoli
- Braised bean curd and shiitake mushrooms with oriental vegetables
- Jasmine scented oriental rice
- Vegetable spring rolls
- Fortune cookies
- Mini fruit tarts
- Sliced fresh fruit
- Blue Dragon coffee, decaffeinated coffee and a selection of teas

Little Italy Pizza & Pasta  $29.75
All pricing is per person. All menus require a minimum of 30 persons.

- Minestrone soup
- Arugula leaves, vine ripe tomatoes, sliced bocconcini and basil pesto vinaigrette
- Green salad with chef’s assortment of house-made dressings
- Flatbread pizza’s including pepperoni, grilled vegetable & onion
- Butternut ravioli with a light tomato sauce with basil
- Assorted Italian pastries
- Decadent biscotti
- Blue Dragon coffee, decaffeinated coffee and a selection of teas
**The Danforth  $32.50**
All pricing is per person. All menus require a minimum of 30 persons.

- Spinach salad with lemon honey vinaigrette, vine ripened tomatoes, cucumbers, olives, Bermuda onions and feta vegetable crudités served with a roasted garlic dip
- Chicken or beef souvlaki served with house-made tzatziki/pita bread
- Vegetable kebobs
- Greek potatoes
- Lemon rice pilaf

- Seasonal tarts
- Fresh sliced fruit
- Blue Dragon coffee, decaffeinated coffee and a selection of teas

**The Graduate  $33.50**
All pricing is per person. All menus require a minimum of 30 persons.

- Baby mesclun greens, carrots, cucumbers and grape tomatoes with house-made vinaigrette
- Greek pasta salad with artichoke and cucumbers
- Deli carrot slaw with golden raisin

- Chicken piccata with mushroom white wine reduction
- Penne pasta Alfredo with baby spinach and sun-dried tomatoes
- Braised beluga lentils with tomatoes and coriander
- Rice pilaf
- Sautéed seasonal vegetables

- Chocolate brownies
- Assorted squares
- Sliced seasonal fruits
- Blue Dragon coffee, decaffeinated coffee and a selection of teas

- Add: seared salmon with Pico de Gallo $5.95
The Islands $31.50
All pricing is per person. All menus require a minimum of 30 persons.

Callaloo soup
Jicama and apple slaw

Jerk chicken marinated in our special seasoning blend and baked to perfection
Curried black-eye peas cooked with our house blended curry and potatoes
Authentic pea and rice made with kidney beans slow cooked with onions, tomatoes, fresh thyme and rice
Beef patties

Coconut pineapple cream cake
Blue Dragon coffee, decaffeinated coffee and a selection of teas
Create your own sandwich  $28.50
All pricing is per person. All menus require a minimum of 30 persons.

Tureen of chef’s daily soup
Classic Caesar or vegan powerhouse

Sandwiches
Choice of four (4) types of sandwiches from the selection below to create your custom luncheon buffet, based on 1½ sandwich(es) per person.

Roasted cauliflower salad sandwich: cauliflower tossed in vegan mayo, spices and flat parsley on focaccia bread

Steak caramelized onion and chevre: slow-roasted, thinly sliced beef, caramelized local onions; goat cheese and Dijon horseradish on soft artisan baguette

Caprese: vine tomato, marinated bocconcini, fresh basil, pesto aioli on a black olive ciabatta bun.

Tuscan grilled chicken and jalapeno Havarti; herb marinate grilled chicken, jalapeno Havarti and ancho chipotle sauce on a fresh baked ciabatta bun

Picnic chickpea salad sandwich; chickpeas, pickles, red onions, Dijon mustard, vegan mayo and arugula on whole grain bread.

Black forest ham, brie & country mustard sandwich

Roasted Mediterranean sandwich

Albacore tuna sandwich

Fresh farm egg salad on ciabatta

Smoked salmon

Roasted beet and bean butter

Sliced fresh fruit

Mini pastries

Blue Dragon coffee, decaffeinated coffee and a selection of teas
Take away salad bag $23.00

Vegan powerhouse salad: broccoli, edamame, carrots, sunflower seeds, walnuts, craisins with baby kale with arugula and radicchio

Not so classic Cobb salad: grilled chicken, hard-boiled eggs, walnuts, beets and goat cheese with romaine lettuce and radicchio

Oven baked cookies
Apple or orange
Bottled juice

Take away sandwich bag $22.00

Deli sandwiches filled with your choice of smoked Ontario turkey, ham and Swiss cheese, tuna, Ontario farm egg salad or roasted Italian vegetables on fresh baked ciabatta

Oven baked cookies
Apple or orange
Bottled juices
Plated Lunch
All pricing is per person

Salmon fillet $38.00
- Miso soup with tofu, nori and scallions
- Teriyaki ginger glazed salmon
- Baby bok choy, garlic fried rice
- Mango mousse with raspberry tart
- Blue Dragon coffee, decaffeinated coffee and a selection of teas

Breast of capon $32.00
- Vegetable orzo soup with parsley oil
- Breast of capon, served with a Pico de Gallo
- Market vegetables, roast local potatoes
- Apple crumble tart with cinnamon whipped cream
- Blue Dragon coffee, decaffeinated coffee and a selection of teas

Penne pasta $28.00
- Traditional minestrone soup, served with aged Romano Cheese
- Penne pasta with lemon and oregano marinated chicken, Black olives, peppers and onions in an organic tomato Basil sauce
- Chocolate cognac fudge cake with mint crème Anglaise
- Blue Dragon coffee, decaffeinated coffee and a selection of teas
Reception

**Canapes** (sold by the dozen)

- Gravlax salmon tartare with black caviar on rosti 36.00
- Herb and goat cheese crepe purse 32.50
- Shrimp and mango Vietnamese rice paper roll 35.25
- Assorted sushi (minimum 5 dozen) 48.00
- Grilled vegetable on pumpkin rosti 31.00
- Smoked duck apple chutney on a sweet potato scone 34.50
- Thai salad bundle/ginger infused soy 32.00
- Cambozola/fig with fresh herbs lollipop 34.50
- Caprese skewers 32.50
- Bruschetta on a black olive crostini 31.50
- Watermelon and feta skewers 32.50
- Peking duckling crepe 32.25

**Hot hors d’oeuvres** (sold by the dozen)

- Thai spiced vegetable spring rolls 31.00
- Spinach, feta and dill triangles 29.50
- Assorted dim sum with dipping sauce 30.25
- Lentil and corn croquette 32.00
- Brie and olive Provençal in phyllo 32.50
- Japanese chicken yakitori with teriyaki glaze 34.50
- Indonesian royal beef satays with peanut sauce 34.50
- Thai shrimp on lemongrass 36.00
- Beef burger (sliders) topped with jalapeno Havarti 37.50
- Chicken empanada 32.00
- Vegetable samosa 30.50
- Crab and brie crescent 32.00
- Arancini with marinara sauce 33.00
- Jerk chicken skewers with pineapple glaze 34.50
- Mini Asian steam buns chicken or vegetarian 33.50
- Crab croquette 36.00
- Mini grilled cheese 35.00
- Chickpea falafel 34.50
A la carte selections

Mixed nuts 19.00 per bowl
Atlantic smoked salmon with capers, red onions and lemon 199.50 serves 25
Served with black bread triangles
Jumbo shrimp with spicy cocktail sauce and lemon 395.00 100 pieces
Seasonal vegetable crudités with herb sour cream dip 4.25 per person
Imported and domestic cheese board with fruit garnish and water crackers 6.25 per person
Oven-roasted striploin of beef with mini kaiser rolls, assorted mustards and horseradish 345.00 serves 30
Roast top sirloin of Canadian Angus beef with mini rolls, assorted mustards and horseradish 310.00 serves 40
Wheel of French brie with fruit garnish and water crackers 185.00 serves 50
Antipasto platter – roasted peppers, grilled zucchini, bocconcini cheese, assorted olives and sliced prosciutto ham 280.00 serves 40
Smoked beef brisket served with creamy coleslaw and ciabatta buns 300.00 serves 25
Reception package $15.00
Based on six pieces per person, priced per hour

- Thai salad bundles
- Caprese skewers
- Spinach, feta and spinach triangles
- Vegetable samosa
- Jerk chicken skewer
- Assorted dim sum

Deluxe sweet table $18.00
per person minimum 30 persons

- Deluxe French pastries
- Seasonal tarts
- Traditional squares
- Freshly baked cookies
- Assorted sliced fruits
- Selection of Canadian cheese garnished with dried and fresh fruits, assorted crackers and fresh baguette

Premium sweet table $24.00
per person minimum 50 persons

- Mini fruit tarts
- Red velvet cake
- Strawberry shortcake
- Milk chocolate caramel cake
- Truffle cake
- Bailey’s cheesecake
- Selection of Canadian cheese garnished with dried and fresh fruits, assorted crackers and fresh baguette
- Blue Dragon coffee, decaffeinated coffee and a selection of teas
Buffet dinner
All pricing is per person

The Lakeview Dinner Buffet $54.00
(min. 50 persons)

Freshly baked rolls and butter vegetable crudités with herb dip

Salads
Tossed field greens with assorted dressing
Romaine and radicchio hearts with garlic croutons and grated parmesan
Caprese salad
Red skin potato salad tossed with pickles, Bermuda onion in a Dijon vinaigrette
Pasta salad with charred peppers, roasted pearl onions, sundried tomatoes and chipotle dressing

Cold selections
Poached Atlantic salmon medallions with lemon remoulade
Charcuterie platter with mixed pickles and artisan bread

Hot selections
Pepper-crusted striploin of beef with wild mushroom sauce, mustards and horseradish
Sautéed garlic shrimps with red and green pepper
Penne pasta with black olives, fennel, roasted pepper in a garlic scented olive oil
Market vegetables
Local roasted new potatoes

Sweets
Mini fruit tarts, Swiss apple flan, sacher torte, truffle cake, bailey’s cheese cake, black and white chocolate mousse, fresh fruit platter, assorted imported and domestic cheese board
Blue Dragon coffee, decaffeinated coffee and a selection of teas
The Chestnut Tree Dinner Buffet $46.00
(min. 50 persons)

Freshly baked rolls and butter vegetable crudités with herb dip

Salads

Mixed Cookstown greens, tossed in a creamy sun-dried tomato dressing
Caprese salad
Red skin potato salad tossed with pickles, Bermuda onion in a Dijon vinaigrette

Hot selections

Herb-crusted top sirloin of beef with chimichurri sauce
Seared breast of chicken with pan jus
Penne pasta, roasted eggplants, onions and zucchini in a cream tomato reduction
Local roasted potatoes
Buttered vegetables

Sweets

Assorted cakes and squares
Oven baked cookies
Fresh sliced fruit
Blue Dragon coffee, decaffeinated coffee and a selection of teas
Plated dinner
All pricing is per person

**Chicken capon $42.00**
- Purée of broccoli and aged Ontario cheddar, topped with parsley cream
- Pan seared breast of capon, accompanied with tomato Provençal
- Garlic roasted potatoes, seasonal vegetables
- Vanilla bean cremeux tart

**Prime rib $56.00**
(minimum of 20 guests)
- Cream of woodland mushroom, topped with fresh thyme
- Oven roasted Canadian Angus prime rib of beef au jus and traditional Yorkshire pudding
- Baked potato, roasted root vegetable
- Dulce de leche cheesecake

**Salmon $48.00**
- Roasted tomato soup, with toasted croutons and basil oil drizzle
- Maple glazed Atlantic salmon
- Sweet potato wedges and Swiss chard
- Strawberry and rhubarb mascarpone tart

**Chicken supreme $46.00**
- Southern Italian minestrone, served with pesto and fresh Romano cheese
- Free-range chicken breast stuffed with leeks, rice and spinach served with pan drippings
- Seasonal vegetables
- French apple tart
Plated dinner Enhancements
All pricing is per person

Salads $7.00

Baby romaine leaf, dressed with a creamed basil vinaigrette and topped smoked Canadian bacon bits, croutons and Romano cheese
Spinach and sliced button mushroom salad, tossed with Dijon chive vinaigrette and topped with Bermuda onions
California mini greens, tossed in a honey lime vinaigrette with charred grape tomatoes
Tender Boston Bibb lettuce and watercress, dressed with an orange mint yogurt topped with toasted almonds

Vegetarian entrees $31.50
per person

Sesame and panko crusted tofu with a ginger soya glaze served with jasmine rice and baby bok choy
Creamy risotto with beets and roasted butternut squash
Charred bruschetta penne pasta

Vegan entrees $34.00
per person

Eggplant and mushroom steak served on top of a quinoa black bean corn pilaf
Quinoa and tofu stuffed peppers on a bed of slow simmered tomato sauce
Chana masala served with rice pilaf and grilled naan
<table>
<thead>
<tr>
<th>Non-alcoholic beverages</th>
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<tr>
<td>Assorted teas</td>
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<tr>
<td>Assorted fruit juices (orange, apple and grapefruit)</td>
<td>33.50 32 oz. Pitcher</td>
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<td>Cranberry juice</td>
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