



## BREAKFAST MENUS

# BREAKFAST

Ease into your morning with menu options that start your event on the right track. From home-style breakfasts to baked-from-scratch muffins or diet conscious alternatives, all breakfasts include Lavazza coffee, tea and juice.

## CLASSIC CONTINENTAL 38

- Assorted muffins
- Assorted croissants
- Assorted Danish pastries
- Individual Greek-style yogurt
- Sliced fruit, berries
- Butter, honey and preserves

## CHELSEA CONTINENTAL BUFFET 41

- Assorted muffins
- Butter croissants
- Mini bagels
- Norwegian smoked salmon
- Virginia ham
- Turkey kielbasa
- Emmental cheese
- Canadian cheddar
- English cucumber, tomato
- Individual Greek-style yogurt
- Sliced fruit, berries
- Cream cheese, capers, onion, butter, honey and preserves

## HEALTHY START BUFFET 39

- Wheat toasting loaves
- Gluten free toasting bread
- Whole grain cereals with skim milk
- Overnight oat and chia seed pudding with oat milk, seasonal berries, Chelsea honey drizzle
- Hard boiled eggs
- Individual Greek-style yogurts
- Sliced fruit, berries, cottage cheese
- Butter, honey and preserves

Add Freshly squeezed juice 6

## GRAB N GO BUFFET 39

Easy to grab packaged breakfast items for on the go

- Selection of bacon, sausage and veggie muffin sandwiches
- Individual Greek-style yogurts
- Cereal bars
- Whole apples, bananas and oranges
- Bottled Tropicana juices

## CLASSIC CANADIAN BUFFET BREAKFAST 42

- Assorted muffins
- Assorted croissants
- Assorted Danish pastries
- Scrambled eggs
- Hash brown potatoes
- Smoked bacon
- Whole grain cereals, milk
- Sliced fruit, berries
- Butter, honey and preserves

## CHELSEA CANADIAN BREAKFAST BUFFET 46

- Cinnamon brioche French toast
- Double smoked bacon
- Roasted roma tomatoes
- White and wheat pullman toasting loaves
- Sliced fruit, berries
- Butter, honey, syrup and preserves

### Eggs, select one:

- Free range scrambled eggs
- Scrambled eggs with chives and cheddar cheese
- Vegetarian scrambled eggs

### Potato, select one:

- Home fries with onion and peppers
- Hash brown patties
- Tater tots
- Sautéed red skin potatoes with peppers, onion and paprika - GF

### Meat, select one:

- Pork sausage links
- Turkey sausage GF/Halal

Upgrade to Peameal bacon 2

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# BREAKFAST

## CHELSEA DELUXE BUFFET BREAKFAST

51

- Assorted mini muffins
- Assorted mini croissants
- Assorted mini Danish pastries
- Assorted mini donuts
- Roasted roma tomatoes
- Crispy double-smoked bacon
- Traditional oatmeal with raisins and almonds
- White and wheat pullman toasting loaves
- Individual Greek-style yogurt
- Sliced fruit, berries
- Butter, honey, syrup and preserves

### Eggs, select one:

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- Vegetarian scrambled eggs

### Potatoes, select one:

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- Hash brown patties
- Tater tots
- Sautéed red skin potatoes with peppers, onion and paprika

### Meat, select one:

- Pork sausage links
- Turkey sausage GF/Halal

### Sweet Treat, select one:

- Belgian waffle
- Buttermilk pancakes
- Cinnamon brioche French toast

## CHELSEA BREAKFAST BOWL

37

- Scrambled Eggs
- Hash brown potato patty
- Sausage links or twice cooked bacon
- Grilled tomato
- Sautéed mushrooms
- Buttered English muffin

*Add butter or chocolate croissant*

5

*Add sliced fruit*

6

## SUPERIOR BREAKFAST BOWL

39

- Butter croissants, assorted mini muffins
- Arugula salad
- Fresh fruits and berries
- Classic eggs benedict with peameal bacon or smoked salmon
- Red skin skillet potatoes

*Upgrade to smoked salmon*

2



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## BREAK MENU



# BREAKS

Delight your attendees with a mid-morning or afternoon break that provides a quick “pick me up” during your meeting. All breaks include Lavazza coffee and specialty tea.

## PERK-U-LATOR

**Essential** - Lavazza coffee, specialty tea 6.50

**Essential Plus** - Lavazza coffee, specialty tea,  
Tropicana juices AM /soft drinks PM 11.50

**The Muffin Man** - Three flavours of our baked from  
scratch muffins (carrot, blueberry bran, choc/ban) 15

**Loaf Me Tender** - minimum 2 flavours - carrot crumble loaf,  
banana loaf, lemon loaf, vegan pumpkin chocolate chip 15

**Fruity Frenzy** - Sliced fruit, melons, berries 16

**Perfect Parfait** - Build your own yogurt parfait with mixed berries,  
granola, almonds, sunflower seeds, cranberries, sultanas 18

**Overnight Oats Jars** - Chia and Hemp Pudding, overnight oats,  
toasted coconut, banana bread and raisins 18

**Crunch and Munch** - Wholesome fruit and nutrigain cereal bars  
(apple, strawberry and blueberry) 14

**Hol-eee-Cow-Fun** assortment of mini donuts 16

**Bagel with Schmears** - Cream cheese topping,  
Greek topping (feta/ olives), smoked salmon topping 18

## TWILIGHT PERK-U LATOR

All breaks include soft drinks

**Cookies and Cream Bliss** - Chefs selection of fresh bakery cookies,  
minimum of two varieties served with white and chocolate milk 18

**Fruity Frenzy** - Sliced fruit, melons, berries 18

**Canadian Kitchen** - Hand made assorted butter tarts 18

**Sweet Treat** - Cupcakes - vanilla, chocolate, red velvet,  
jelly roll, peanut butter cup, lemon 18

**S'mores Bliss Brownie Bite** 18

**Mediterranean Mosaic** - Garlic hummus, red pepper hummus  
and parsley hummus with crisp pita chips 18

**Great White North** - Traditional, cappuccino, Irish cream and  
caramel silk Nanaimo bars 18

**South Of The Border** 18  
- Chocolate and caramel stuffed churrrrrros

**Let's Twist Again** - Assorted pretzels served with Ontario  
mustards, chocolate and caramel dips 18

**Custard and Coffee** - Portuguese egg custard tarts 18

**Individual bags of chips** - classic, all dressed, doritos 15

**Individual bags of Popcorn** - white cheddar, light butter and salt,  
sweet and salty, dill pickle 15

## PERK-U-LATOR PLUS

All breaks include soft drinks

**Meze Mingle Delight** 21

- Lemonade
- Prosciutto, salami, ham and parmesan salad
- Roasted artichokes and cipollini onions
- Cured Italian tomatoes
- Antipasto vegetables
- Black and green olives
- Hummus and pita chips

**Nutritional Kick** 21

- Tomato juice, V8 juice
- Crudités, hummus trio
- Baked pita chips
- Melon trio
- Honey, cottage cheese
- Cereal bar

**Chocolate Explosion** 21

- Chocolate milkshake
- Chocolate brownie assortment
- Chocolate macaroon squares
- Artisan chocolate chip cookies

**Downtown Deli** 23

- 2% milk, chocolate milk
- Virginia ham, turkey, pastrami, salami
- Rye bread
- Mustards
- Dill pickle spears
- Mini cookies

**Essential Elegance** 21

- Sparkling cranberry punch
- Quebec artisan cheeses
- Whole grain crisps
- Sliced fruits, local honey, toasted walnuts

**Wimbledon Delight** 21

- Iced tea
- Cream scones
- Macerated strawberries
- Devonshire cream
- Mini cookies

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# BREAKS

## IMMERSIVE ESCAPE

All breaks include soft drinks

### Kernel's Carnival

21

Allow your guests to fill their snack bag at our popcorn cart – four great flavours to choose from.

### Polar Plunge

21

Stroll up to our ice cream cart and cool off with a mini tube of Gelato Fresco's most popular flavours. Your choice of five – lemon sorbet, mango sorbet, strawberry sorbet, raspberry sorbet, devil's chocolate and vanilla caramel, milanese vanilla or seasonal flavours

### Munchie Madness:

21

Dress your own Dorito chip bag with salsa, jalapeno queso, onions, tomatoes, olives, banana peppers, sour cream

*Essential afternoon breaks include Lavazza coffee, specialty tea and assorted soft drinks.*



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## LUNCH MENUS

# LUNCH

Our lunch menus provide groups with a selection of items to keep attendees energized. From lunch on the run, to customizable buffets all lunch options include Lavazza coffee and tea.

## DAILY LUNCHEON BUFFET 52

*Ask your catering manager for the daily lunch menu*

## MAKE IT MY WAY LUNCHEON BUFFET 57

## CHELSEA DELI 50

- Soup of the day
- Tossed salad of seasonally garnished greens
- Chef's selection of two crafted salads
- Selection of deluxe deli sandwiches
  - Chimichurri carne asada - thinly sliced roast beef, chimichurri sauce, arbol mayo, fried onions, arugula on potato bread
  - Ham and swiss on brioche bun - cured Virginia ham, swiss cheese, lettuce, tomato, honey mustard mayo
  - Chipotle tuna salad on multigrain - chipotle spiced tuna salad, celery, red onion, lettuce on multigrain bread
  - Turkey club wrap with bacon and tomato - turkey, smoked bacon, tomato, lettuce, emmental cheese, sriracha mayo in a flour tortilla
  - Chicken salad sandwich - diced roast chicken breast, celery, peppers, herbs, hint of tabasco and mayonnaise on a croissant bun
  - Roasted sweet potato and chickpeas in spinach wrap - roasted sweet potato, chickpeas, lettuce, tomato, red onion, olive tapenade in spinach wrap
- Relish tray; pickles, beets, olives, balsamic onions
- Deli style potato and terra chips
- Butter tarts and Nanaimo bars
- Lavazza coffee and specialty tea

## CHELSEA SPA LUNCH (minimum 30 guests) 50

- Selection of artisan rolls, creamery butter
- Chef's selection of two soups
- Potato salad
- Tri coloured quinoa salad
- Sweet potato and pear salad
- Greens Bar Includes:
  - Mixed super greens blend, crisp romaine, baby spinach, arugula, iceberg
  - Selection of vegetables: carrot, cucumber, grape tomato, radish, corn, croutons, olives, banana peppers
  - Selection of seeds and fruits: flax, sunflower; toasted pumpkin, cranberry, apricots, mandarin orange
  - Selection of dressings: balsamic, ranch, Italian, Greek, Niagara region peach chardonnay, baco noir balsamic
  - Selection of proteins: tofu, edamame beans, chickpeas, hard boiled eggs, feta cheese
- Mini desserts - apple crumble cake and chocolate brownies
- Whole fruit
- Lavazza coffee and specialty tea

- Add chilled salmon 12*
- Add chilled chicken breast 9*
- Add charcuterie board 19*

## GRAB AND GO LUNCH (OFFSITE) 52

Includes selection of bottled beverages and fresh whole fruit.

### Selection of sandwiches:

- Egg salad
- Tuna salad
- Pulled pesto chicken and roasted red pepper
- Ham and swiss
- Roasted mushroom and feta

### Individually packaged salads, select one:

- Chef's selection of our daily crafted shaker salad
- Crudités of carrot, celery and tomato with hummus dip

### Dessert, select one:

- Cereal bar
- Local artisan cookie

*Includes selection of bottled beverages*



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# LUNCH

## CHELSEA BOWLS (Minimum 10 and Maximum 80 guests)

*Includes coffee/tea, bread rolls, and sweet butter*

### Salmon Power Bowl

- Baked atlantic salmon
- Spinach and chevre salad with cranberry
- Tri coloured quinoa pilaf
- Steamed broccoli with garlic oil
- Warm dinner rolls
- Sliced avocado
- Maple mustard sauce
- Wild berry macaroon bar

### Mediterranean Chicken Bowl

- Grilled chicken skewer with lemon and oregano
- Danforth Greek salad with feta and olives
- Bejewelled rice pilaf
- Blistered cherry tomatoes
- Warm Pita
- Tzatziki sauce
- Date square

### South Western Bowl

- Flank steak with chimichurri dressing
- Kale salad with corn and black beans, cilantro dressing
- Mexican rice with veg
- Guacamole, pico de gallo
- Tortilla chips
- Shredded cheese
- Lime wedge
- Triple chocolate fudge cake

### Silk Route Bowl

- Grilled teriyaki chicken
- Iceberg salad with edamame beans and carrot
- Steamed jasmine rice
- Sautéed broccoli, bell peppers, and snap peas
- Vegetable spring roll
- Sesame seeds, scallions
- Macaroon madness cake

### Chicken Quinoa Bowl

- Herb grilled chicken
- Romaine with mango, peppers and cucumber with citrus vinaigrette
- Quinoa with grilled vegetables
- Sautéed peppers and onions
- Warm garlic knot
- Citrus edamame beans
- Fresh herbs
- Vanilla caramel swirl cake

### The English Luncheon Bowl

- Beer battered cod fillet
- Tangy coleslaw
- Mushy peas
- Curly fries
- Fresh crusty bread and butter
- Tartar sauce, lemon wedge
- Apple crumble cake

54

### Chinese Flair Bowl

- General Tso's chicken
- Cabbage with chilies and citrus dressing
- Vegetable fried rice
- Sautéed peppers and onions
- Vegetarian egg roll
- Toasted sesame seeds
- Scallion
- Orange citrus cake

### Vegetarian Taco Bowl

- Spicy black beans
- Kale salad with cilantro dressing
- Quinoa with corn and black beans
- Grilled vegetables (bell peppers, zucchini, onions)
- Soft flour tortilla
- Chunky avocado
- Lime crema, lime wedge
- Boston cream cake

## PLATED LUNCHEON SETS

### BRAISED CHICKEN IN MUSHROOM CREAM

55

- Roasted red pepper and tomato bisque
- Baked chicken supreme with thyme and mushroom cream sauce
- Mashed Yukon gold potatoes, seasonal vegetables
- Decadent chocolate cake, raspberry coulis

### SALMON WITH LEMON AND CHIVE CREAM

55

- Corn chowder
- Baked atlantic salmon with lemon and chive cream
- Ancient grain pilaf, seasonal vegetables
- Carrot and almond cake with cream cheese frosting and caramel drizzle

### STUFFED CAPON THIGH

55

- Roasted butternut squash soup with maple drizzle
- Mushroom and mozzarella filled capon thigh with tomato and basil sauce
- Brown rice and quinoa blend with red pepper essence, seasonal vegetables
- Pure chocolate sensation, fresh strawberry

### 6 OZ. FLAT IRON STEAK

55

- Vegetable rosemary soup
- 6oz Alberta AAA flat iron steak with natural jus reduction, roasted cipolini
- Baked potato casserole, seasonal vegetables
- Sticky toffee cake, fresh raspberries

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## DINNER MENUS

# BUFFET DINNER

End your meeting with Dinner menus that delight your guests and leave them feeling satisfied. From buffets to 4-course meals each menu includes Lavazza coffee and tea.

## DIAMOND BUFFET

70

- Assorted dinner rolls, sweet butter
- European blend lettuces, with purple cabbage, tomato wedges and carrots
- Crisp romaine hearts, focaccia croutons, prosciutto crisps, parmesan reggiano shavings
- Green bean and potato salad with onion, hard boiled eggs and olives
- Vegetarian penne pasta
- Country mashed potato
- Rice pilaf
- Locally sourced vegetables
- **One selection from our Classic Entrée features**
- Mini brownies and cupcakes
- Sliced fruit, berries
- Lavazza coffee, specialty tea

## SAPPHIRE BUFFET

89

- White and grain dinner rolls, sweet butter
- Super greens with cucumber, tomato and balsamic dressing
- Crisp romaine hearts, focaccia croutons, prosciutto crisps, parmesan reggiano shavings
- Fine spinach and iceberg leaves, sun kissed tomato, olives, Bermuda onion and artichokes
- Tricolour quinoa salad with parsley, tomato, onion and lemon
- Sweet potato, orange, heirloom carrot, parsnip and red onion salad with honey and cider
- Penne with vegetables in rose cream
- Smashed mini red skin potatoes, olive oil, cracked pepper and herbs
- Ancient grain pilaf, fresh herbs
- Chef's locally sourced vegetables
- **One selection from our Chef-Carved Entrée features**
- **One selection from our Classic Entrée features**
- Assortment of squares, cheesecakes and mini pastries
- Sliced fruit, berries
- Lavazza coffee, specialty tea

## RUBY BUFFET

99

- White and grain dinner rolls, flat breads, butter balls, hummus trio
- Marinated roma tomatoes, basil leaves, young mozzarella, balsamic drizzle
- Rocket leaves with dried cranberries and mandarins
- Crisp romaine hearts, focaccia croutons, prosciutto crisps, parmesan reggiano shavings
- Tricolour quinoa salad with parsley, tomato, onion and lemon
- Traditional Greek salad, kalamata olives, fresh oregano, feta cheese
- Couscous tabbouleh with parsley, red onion and tomato in lemon dressing
- Chilled Malpeque oysters with lemon wedges, tabasco and mignonette
- Chilled poached black tiger shrimp, cocktail sauce
- Collection of cured and smoked meats
- Steamed dim sum dumplings, chili sauce, soy sauce
- Chef-carved beef tenderloin thyme jus, horseradish
- Veal scallopini with lemon and capers
- Breaded filet of great lakes pickerel, lemon chervil aioli
- Roasted vegetable rotolo
- Roasted fingerling potatoes, chives and shallots
- Tri colour quinoa and wild rice pilaf
- Locally sourced vegetables
- Chef's international dessert selection
- Mini verrines, mini brownies, mini pastries, tarts, cheesecakes, cookies, squares, cannoli
- Sliced fruit, berries
- Quebec artisan cheeses, whole grain crisps
- Lavazza coffee, specialty tea

### Classic Entrée Features

- Chicken breast, sauce chasseur
- Lemon and flour dusted veal scaloppini with mushroom cream
- Escallop of pork loin, herb crumb, roasted mushroom jus
- Chicken parmesan
- Sliced beef flank with caramelized onions and chimichurri crust
- Atlantic salmon, maple and Ontario mustard crust
- Chicken breast, sundried tomato crème
- Breaded great lakes pickerel with lemon and grainy mustard aioli

### Chef-Carved Entrée Features

(Includes a Carving Chef for two hours)

- Herb and mustard roast prime rib of Alberta beef, natural jus, Yorkshire pudding
- Roast striploin of AAA beef, dijon herb crusting, thyme jus, Yorkshire pudding
- Roast turkey, sage stuffing, onion gravy, cranberry sauce
- Apple and raisin stuffed crown roast of pork with honey mustard gravy
- Cabernet marinated leg of lamb, mint demi glace
- Atlantic salmon wellington with black olive and chive cream
- Roast hip of beef, roasted garlic jus (*minimum 120 guest count required*)



# PLATED DINNER

## PLATED DINNER MENU SETS

Includes Chef's selection of starch, white and grain dinner rolls local seasonal vegetables, Lavazza coffee and specialty teas.

3-Course	70
4-Course	73

### **Appetizer Options - select one for 3-course or two for 4-course**

- Carrot and coriander soup
- Roasted butternut squash and apple soup
- Green lentil soup with vegetables
- Hot and sour soup, tofu
- Mushroom soup
- White bean soup with kale
- Chicken and corn chowder
- Cream of asparagus soup
- Barley and mushroom soup
- Roasted red pepper and sweet potato bisque
- Rocket and endive salad with pomegranate, feta and peach chardonnay dressing
- Fine spinach and iceberg leaves, sun kissed tomato, olives, Bermuda onion and artichokes
- European blend of lettuces with purple cabbage, tomato wedges and carrots
- Heritage greens, heirloom carrots, roasted beets and poached peaches with roasted walnuts
- Rainbow chard and curly endives Ontario radishes, cucumber and chevre cheese
- Caesar salad with crispy bacon and herbed croutons
- Super greens with cucumber, tomato and balsamic dressing
- Baby kale and frisee with atomic bomb tomato, pickled red onion, shaved fennel root

### **Entree Options - select one**

- Charmula shrimps
- Olive tapenade crusted atlantic salmon with chive beurre blanc
- Ontario walleye meuniere with lemon and caper sauce
- Baked chicken supreme stuffed with chef's blend of mushroom and mascarpone cheese
- Coq Au Vin - chicken leg cooked in red wine with shallots, mushroom and herbs
- Pork schnitzel with mushroom and cracked pepper sauce
- Herb and dijon crusted beef striploin, horseradish, roasted shallot jus
- Chimichurri crusted beef flank steak

### **Vegetarian option for vegetarian entre - select one**

- Baked Magi pepper with chick peas, onions, tomato, olives and Moroccan spices with couscous (vegan)
- Charred eggplant and coconut curry with jasmine rice (vegan)
- Capaletti of roasted Ontario squash fortified with winter sage oil, garlic, lemon zest, pine nuts and kale (vegetarian)
- Potato gnocchi cooked in brown butter with chef's mushrooms, kale and parmesan
- Braised fennel and white bean cassoulet

### **Dessert Options - select one:**

- Triple chocolate mousse, fresh raspberries
- Apple pecan tart with caramel drizzle
- Chocolate sensation with whipped cream and fresh strawberry
- Baba au rum
- Crème brulee cheesecake
- Vegan chocolate decadence cake with fresh Ontario berries

### **Enhance your meal with:**

- Seared sable fish nicoise style 10
- Roasted branzino, Mediterranean gremolata 10
- 8 oz. AAA beef tenderloin steak with thyme jus 23
- Butter poached lobster tail with brandy infused mustard cream 19
- Chef's selection of starch and local seasonal vegetables



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## RECEPTION MENU

# RECEPTION

## Topaz Cocktail Reception 39

*Choice of passed chef's canapés and hot hors d'oeuvres, 5 pieces/person*

## Diamond Cocktail Reception 42

- Chef's choice of passed canapés and hot hors d'oeuvres, 5 pieces/person
- Crudités, roasted garlic hummus and ranch
- Quebec artisan cheeses, whole grain crackers
- Lavazza coffee, specialty teas

## Sapphire Cocktail Reception 57

- Host's choice of passed canapés and hot hors d'oeuvres, 3 pieces/person
- Crudités, roasted garlic hummus and ranch
- Collection of smoked and cured meats with mustard, pickles and crispy baguette
- Quebec artisan cheeses, whole grain crackers
- Puff pastry blanketed brie cheese with cranberry compote, candied pecans, maple drizzle, crostini
- Mini cupcakes- six flavours
- Lavazza coffee, specialty teas

## Ruby Cocktail Reception 81

- Host's choice of passed canapés and hot hors d'oeuvres, 3 pieces/person
- Deluxe tower of poached black tiger shrimp, 2 pieces/person
- Norwegian smoked salmon with garnishes
- Large Malpeque oysters served on the half shell with sauces, 2 pieces/person
- Atomic tomato and bocconcini salad with basil chiffonade and aged balsamic drizzle
- Quebec artisan cheeses, whole grain crackers
- Collection of smoked and cured meats with mustard, pickles and crispy baguette
- International meat ball station- rustic tomato and shredded parmesan, teriyaki, BBQ
- Sliced fruit, berries
- Chef's display of international desserts
- Lavazza coffee, specialty teas

## Grand Sweet Table 31

- Warm Belgian waffles with flambéed fruits, chantilly cream and praline pecans
- Mini verrines, mini mousse cakes, tarts, squares, cookies
- Deluxe iced cakes, fruit flans, nut flans, cheesecakes
- Sliced fruit, berries
- Quebec artisan cheeses, whole grain crackers
- Lavazza coffee, specialty teas

## Slider Selections - minimum 5 dozen of any one item 70

- Beef sliders
- Chicken sliders
- Pulled pork sliders
- Mini Philly cheesesteak sliders
- Mushroom and chevre slider with balsamic and onions

### Slider Station Enhancements

French fries with beef gravy	11
Build your own poutine station	13

### Reception Action Stations

*All stations include serving chef*

3 stations	70
4 stations	85

### Wok and Roll Station

- Teriyaki stir fry- chicken
- Teriyaki Stir fry - vegetable
- Steamed jasmine rice
- Vegetarian pad thai noodles
- Scallion, sesame seeds

### International Meatball Station

- Traditional meatballs with rustic tomato sauce and parmesan
- Teriyaki meatballs
- Meatballs with smokey BBQ sauce
- Garlic bread, parmesan cheese, scallion and sesame seeds

### Build your own Poutine Station

- Yukon gold fries, cheese curds, beef gravy, ketchup

### Tater Tots Bar

- Crispy tater tots of Yukon gold and sweet potato
- Smokey bacon rashers, shredded cheddar cheese, scallion
- Sour cream, sriracha aioli, sweet chili gastrique, ketchup aioli

*Add: shaved smoked meat*

### Hip Hip Hooray

- Chef-carved hip of beef (min 120 guests) or striploin
- Selection of local mustards and horseradish
- Focaccia buns

### Fajita Fiesta

- Nacho chips
- Chef-carved chicken breast, sautéed onions and peppers
- Tortilla shells
- Lettuce, shredded cheddar, shredded jack cheese, tomato, salsa, guacamole, jalapeno queso

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# RECEPTION

## Roesti Station

- Crispy Yukon gold roesti potato
- Chicken and corn fricassee
- Spinach and mushroom fricassee
- Sour cream, scallion, apple compote

## Viva La Pasta

- Chef's selection of two pastas
- Served with alfredo, san marzano tomato or rose sauce
- Sautéed veg, chicken breast, Italian sausage
- Parmesan cheese, herbs and seasonings

## Fire and Ice

- Serving Chef
- Warm Belgian waffles with flambéed fruits, chantilly cream and praline pecans
- Chocolate fudge and caramel sauce
- Vanilla ice cream
- Citrus zest

## LATE NIGHT CRAVING STATIONS

### Pizza and Wings Bonanza

32

- Selection of meat lovers, vegetarian and cheese pizzas
- Cajun crusted chicken wings
- Hot, BBQ, honey garlic, sweet chili, blue cheese dip

### Chip Truck Experience

28

- Yukon gold fries, cheese curds, smoked meat, bacon/sausage, beef gravy
- beef sliders, chicken sliders
- tomato aioli, mustard, pickle, mayonnaise, cheese, onion, tomato, hot sauce
- 1 hour serving chef

### Taco Shack

28

- Cumin grilled flank steak, pulled chicken, simmered beans
- Soft flour tortilla, coriander, lime, pico di gallo, onion
- Gazpacho shooter, warm chips, guacamole, salsa
- 1 hour serving chef

### Coffee and Cookies

19

- Coffee, tea, coffee shop cookies
- Kitchen sink, peanut butter crunch, ginger/sugar, oatmeal/sultana, chocolate chip

### Waffle Sundae Bar

24

- Vanilla, chocolate, praline caramel crunch ice creams
- Chocolate, strawberry, butterscotch sauces
- Waffle cups, fudge brownies, marshmallows, cherries, whipped cream, salted peanuts, candied pecans
- 1 hour creative chef

### Simply Irresistible

29

- 6 flavours of mini donuts, chocolate and vanilla cream brownies, mini cupcakes
- Mini tarts, mini cookies, mini mousse cakes, squares
- Sliced fruit
- Fresh berries

## ARTISAN SPREAD BOARDS

The Luscious Lox Board: smoked salmon, cream cheese, capers, pickled red onions, herbs, bagel chips 18

Majestic Mediterranean Board - garlic hummus, beet hummus and tzatziki with pita chips 18

Southwest Smash Board - crispy corn chips, refried beans, jalapeno, guacamole, pico de gallo, crema, lime wedges, scallion 18

Deliciously Decadent Board: nutella and cream cheese, strawberry mascarpone, peanut butter and jelly, almond biscotti, cranberry crisps 18



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# RECEPTION

## HORS D'OEUVRES & CANAPES

68/doz

### Hot Selection

- Lentil & corn croquette
- Brie and pumpkin arancini
- Chicken empanada
- Jamaican chicken firecracker
- Mini beef wellington
- Mini piggy in a blanket
- Chicken satay
- Korean short rib skewer
- Southern fried chicken skewer
- Szechuan chicken spring roll
- Chicken quesadilla
- Duck and jalapeno pot pie
- Crab meat croquette
- Chicken samosa
- Northern woods mushroom turnover
- Vegetable spring roll with plum sauce
- Feta sundried tomato phyllo
- Spanakopita
- Vegetable samosa
- Chicken yakitori 🍗
- Falafel Balls 🌱🌱
- Lentil & corn croquette 🌱🌱
- Thai shrimp/lemongrass 🌱
- Wild rice & mushroom croquette 🌱



### Cold Selection

- Beef carpaccio & truffle oil crostini
- Chipotle chicken taco cup
- Gravlax salmon roesti sashimi grade
- Lobster & apple in crepe purse
- Peking duck moo soo crepe
- Prosciutto fig asiago/cheese
- Pâté maison & berries on crostini
- Smoked salmon blini, caviar
- Japanese shrimp salad on cucumber
- Antipasto skewer 🌱
- Bocconcini tomato pesto skewer
- Thyme & tomato goat cheese baguette
- Goat cheese & fig truffle in tulip
- Maple apple walnut & goat cheese crostini
- Wild mushroom goat cheese crostini
- Antipasto skewer 🍗🌱
- Bean salad in taco cup 🌱
- Ratatouille on blinis 🍗🌱
- Seared tuna on cucumber 🌱
- Tabbouleh in taco cup 🌱
- Thai mango wrap 🍗🌱
- Thai salad bundle 🍗🌱
- Porcini & portobello mushroom pâté with hummus & berries on gluten free bread 🍗🌱
- Cottage cheese, squash and caviar crostini 🍗🌱

Vegan 🌱

Gluten Free 🌱

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## BAR MENU

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# BAR

## HOST / CASH BAR

*Prices do not include applicable taxes and gratuities*

Premium brand liquor (see brands below)	9
Deluxe brand liquor (see brands below)	11
House wine (see brands below)	11
Domestic beer (see brands below)	9
Premium & Imported beer (see brands below)	10
Liqueurs	10
Soft drinks (see brands below)	6

## Punch Selection, serves 40 people

Non-alcoholic fruit punch	100
Champagne or wine punch	125
Rum punch	130

## BAR ENHANCEMENTS

### Signature Cocktails 16

Serve a signature cocktail at your event. Please inquire about our seasonal selections

Your Chelsea Event Experts and the hotel's bar manager will gladly consult with you in regards to personalized cocktails for your event (prices will vary depending on selection.)

### Mimosa & Sangria Station 16

Enjoy a classic mimosa prepared with a selection of fresh juices & garnishes paired perfectly with Prosecco & Rose Prosecco. Our mouthwatering sangria is the perfect complement and prepared with brandy soaked fruit, fresh juices and luscious wine.

### Sleemans On Tap 10

Enjoy a selection of any two of the following beer selections for your bar package. Sleeman Original, seasonal unibroue, & Sapporo. These 12oz draft pours will be included as Domestic & Premium options.

## White Wine

Colio Chardonnay, Canada	48
Mission Hill, Pinot Grigio	65
Matua Sauvignon Blanc, New Zealand	57
Rodney Strong Chardonnay, USA	80
Ruffino Pinot Grigio, Italy	55

## Red Wine

Colio Cabernet / Merlot, Canada	48
Mission Hill, Merlot	66
Penfold Kanooga Hill Shiraz, Australia	70
Rodney Strong Merlot, USA	78
Ruffino Chianti, Italy	62

## Rosé

Reif Estate Fortune Rose, Canada	56
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## Sparkling & Champagne

Jackson Triggs Reserve Cuve, Canada	62
Mionetto Prosecco, Italy	72
Mionetto Rose Prosecco, Italy	68
Victoire Champagne, France	130

## Bar Information

- All prices include ice and bar mix.
- Both cash & host bars are subject to the following consumption clause: if consumption is less than \$500.00 excluding taxes & service charge, a fee of \$30.00/hour (min. 4 hours) will apply for the cashier/s and/or bartender/s.