

Barbeque Menu

All options include soft drinks and bottled water for the duration of the meal service
To view menu selections or upgrades please see our a la carte section

Menu #1

- 100% All Beef Hamburger & Veggie Burger
- 7" Debrezini Sausage or ¼ lbs Shopsy's Hot dog
- California Pesto Pasta Salad
- Spring Mixed Salad
- Seasonal Melon Platter

Menu #4

- Marinated Chicken Breast
- 6 oz Striploin Steak
- Sautéed Mushrooms, Onions & Roasted Red Peppers
- Choice of any 2 Salads from selection A or B
- Assorted Dinner Rolls and Butter
- Choice of any 2 Desserts
- Includes HP and BBQ Sauces

Menu #2

- 100 % All Beef Hamburger & Veggie Burger
- Marinated Boneless Chicken Breast
- 7" Debrezini Sausage
- Choice of 2 Salads from Selection A
- Seasonal Melon Platter

Menu #5

- Marinated Chicken Breast
- Baby Back Ribs basted with BBQ Sauce
- Buttered Corn on the Cob
- Choice of any 2 Salad from selections A or B
- Assorted Dinner Rolls and Butter
- Choice of any 2 Desserts

Menu #3

- Chicken and Pork kebabs
- Grilled Veggie Platter
- Greek Salad
- Red Skin Potato Salad
- Freshly Cut Fruit Platter
- Includes tzatziki sauce & pitas

Menu #6

- Any 2 of the following Entrees:
Marinated Chicken Breast, Salmon Fillet, 6 oz Striploin Steaks,
Baby Back Ribs, Shrimp Skewer
- Sautéed Mushrooms, Onions & Roasted Red Peppers
- Corn on the Cob or Grilled Veggie Platter
- Choice of any 2 Salads from selection A or B
- Assorted Dinner Rolls
- Choice of any 2 Desserts

All barbeque menus include disposable plates, cutlery, paper napkins and condiments as needed
Minimum charges may apply for delivery and staffing fees
Tax and gratuity not included

A la Carte Menu

Some item availability is subject to location

Salad Selection A

Spring Mixed Greens in our homemade herbed vinaigrette

Greek Salad with Kalamata olives

Caesar Salad with gourmet garlic dressing

California Pesto Pasta Salad

Creamy Red Skin Potato Salad

Corn and Bean Salad

Creamy Coleslaw

Salad Selection B

Traditional Greek Village Salad

Tomatoes, cucumbers, peppers, onions, feta cheese and Kalamata olives in our authentic Greek dressing

Caprese Salad Platter

Roma tomatoes, bocconcini and fresh basil, drizzled with olive oil and balsamic on a bed of baby greens

Cold Seafood Pasta Salad

Tri-coloured fusilli with salmon and shrimp in a creamy roasted red pepper dressing

Grilled Veggie Platter

A colourful arrangement of grilled zucchini, portobello mushrooms, baby asparagus, and roasted peppers

Appetizers Platters

Crudités and Dip

An array of colourful fresh cut vegetables & delectable dips

Napa Valley Platter

A collection of fresh grapes & domestic cheeses accompanied by a selection of crackers

Bruschetta

Garlic crostini topped with fresh herbed roma tomatoes

Nachos and Salsa

Assorted Party Snack Bowls

Pretzels, chocolate candies, nuts, caramel corn

Desserts

Seasonal Melon Platter

Freshly Cut Assorted Fruit Platter

Cookies, Brownies and Berries

Assorted Mini Cakes and Squares

Ice Cream Cones & Sandwiches

Premium Desserts

*Gourmet Ben and Jerry's Ice Cream Bar
Specialty Cakes and Gourmet Cheesecakes*

Additional Side Items

Corn On The Cob

Vegetarian Portobello Mushroom Burgers

Additional Salads / Additional Meat / Additional Dessert

Breakfast Buffets

Continental Breakfast

An Assortment of Freshly Baked Muffins, Croissants, & Scones

Whole Fresh Fruits

Assorted Juices and Bottled Water

Coffee and Tea Selection

Hot Breakfast Buffet

Buttermilk Pancakes or Thick Cut French Toast

Scrambled Eggs

Crispy Bacon, Breakfast Sausages, and Country Ham

Seasoned Home Fries

Fresh Fruit Salad or Platter

Assorted Breads, Butters and Jam

Coffee and Tea Selection

Assorted Juices and Bottled Water

Breakfast Additions

Peameal Bacon, Striploin Steaks, English Bangers, Smoked Salmon Platter,
Bagels and Cream Cheese, Bakers Basket, Cookies and Brownies,
Baked Spanish Omelette, Hard Boiled Eggs, Individual Yogurts

Cold Buffets

All buffets include soft drinks and bottled water
To view menu selections or upgrades please see our a la carte section

Menu #1

Choice of 1 Appetizer

Choice of any 2 salads from selection A

An Assorted Sandwich Platter, including *Ham and Cheese, Tuna Salad, Egg Salad, Turkey & Swiss, & Corned Beef* severed on a variety of bread and wraps

Choice of 1 Dessert

Menu #2

Choice of 1 Appetizer

Choice of any 2 salads from selection A or B

A Gourmet Sandwich Collection, including 4 choices of the following;

Shaved beef with caramelized onions and horseradish mayo on ciabatta

Grilled chicken club with crispy bacon, cheddar and tomato on a Vienna loaf

Grilled zucchini, peppers, portobello mushrooms with feta and pesto mayo on foccacia

Smoked salmon, cream cheese, and red onion on a sesame bagel

Corn Beef Brisket with swiss cheese and whole grain mustard on rye

Sweet BBQ Peameal with sharp cheddar and onion on panini

Choice of 1 dessert selection

“The Perfect Companion To Any Sandwich”

Add a deluxe garnish platter with Stuffed Olives, Baby Banana Peppers, Cherry Tomatoes and Crunchy Pickles

Hot Buffet Menu #1

Includes soft drinks, bottled water, coffee and tea service

Please see our appetizer and hors d'oeuvres menus for additions to your meal

- Your choice of 2 salads

Spring mixed greens in our homemade herbed vinaigrette, Greek salad with Kalamata olives, Caesar salad, California pesto pasta salad, Creamy red skin potato salad, Corn and bean salad, Creamy coleslaw

- Your choice of 2 entrées

Marinated chicken breast in a lemon herb sauce

Tuscan herbed ¼ chicken

Smoked beef brisket

BBQ Baby back ribs

Roasted pork loin in a dijon cream sauce

Baked sole fillet in a lemon garlic butter

Mediterranean vegetable pasta

Chicken penne in a pesto cream sauce

Marinated striploin steaks

- Your choice of accompaniment

Oven roasted potatoes, Garlic mashed potatoes, Seasoned rice

- Your choice of vegetables

California garden vegetables, Yellow and green beans with baby carrots

Served with assorted rolls and butter

- Your choice of dessert

Seasonal melon platters, Freshly cut assorted fruit platter, Assorted mini cakes

Ice cream cones & sandwiches, Cookies, brownies and berries

Hot Buffet Menu #2

Includes soft drinks, bottled water, coffee and tea service

Please see our appetizer and hors d'oeuvres menus for additions to your meal

- Your choice of 2 salads

Spring mixed greens in our homemade herbed vinaigrette, Greek salad with Kalamata olives, Caesar salad, California style pesto pasta salad, Creamy red skin potato salad, Corn and bean salad, Creamy coleslaw, Traditional Greek village salad, Caprese salad platter, Cold seafood pasta salad

- Your choice of 2 entrees

*Breast of chicken in a white wine sauce
Blackened fillet of salmon with a lemon drizzle
Wild herb encrusted snapper fillet
Marinated beef tenderloin in a fresh peppercorn bourbon sauce
Centre cut striploin steak in a red wine reduction
Rosemary and garlic braised rack of lamb*

- Your choice of pasta

*Spinach and feta stuffed cannelloni
Portobello ravioli
Mediterranean penne*

- Your choice of accompaniment

Mini red and white roasted potatoes, Yukon gold garlic mash, Wild rice pilaf

- Vegetables

An assortment of seasonal grilled vegetables

Severed with assorted breads and rolls

- Dessert

Deluxe dessert table including fresh fruit platter and an assortment of specialty cakes and gourmet cheesecakes

Full Service Dining

Please see our appetizer and hors d'oeuvres menus for additions to your meal

Menu A

Course #1

Spring mix salad with homemade vinaigrette

Assorted bread basket

Course #2

Chicken breast in a chardonnay sauce, oven roasted potatoes and garden vegetable medley

Course #3

Plated specialty cake or gourmet cheesecake

Coffee and tea service

Menu B

Course#1

Select your salad

Spring mix salad in our homemade vinaigrette

Baby spinach, red onion and mushroom in a raspberry vinaigrette

Greek salad with Kalamata olives

Course #2

Select your entree

Marinated breast of chicken supreme in a white wine cream sauce

Blackened salmon fillet with a lemon drizzle

Prime rib of beef with a red wine reduction

All entrées served with garlic mashed potatoes and fresh grilled vegetables

Assorted bread basket

Course #3

Dessert

Plated specialty cake or gourmet cheesecake

Coffee and tea service

Menu C

Course #1
Select your salad

Baby greens with fresh strawberry, pecan and feta in our homemade vinaigrette
Roma tomatoes, bocconcini and fresh basil, drizzled with olive oil and balsamic on a bed of baby greens
Baby spinach, red onion and mushroom in a raspberry vinaigrette
Greek salad with Kalamata olives

Course #2
Select your pasta

Spinach and feta stuffed cannelloni
Portobello ravioli

Course #3
Select your entrée

Breast of chicken supreme in a chardonnay cream sauce
Centre cut striploin steak with a red wine reduction
Fresh herb encrusted halibut

Entrées accompanied with mini red skin potatoes and fresh grilled vegetables
Assorted bread basket

Course #4
Dessert

Plated specialty cake or gourmet cheesecake
Coffee and tea service

Menu D – Duo Entrees

Course #1

Select your antipasto platter per table

Mediterranean antipasto platter

Seafood antipasto platter

Course #2

Select your salad

Baby greens with fresh strawberry, pecan and feta in our homemade vinaigrette

Roma tomatoes, bocconcini and fresh basil, drizzled with olive oil and balsamic on a bed of baby greens

Traditional Greek village salad

Course #3

Select your 2 entrées

Breast of chicken supreme in a white wine sauce

Blackened fillet of salmon with a lemon drizzle

Fresh herb encrusted halibut

Marinated beef tenderloin in a fresh peppercorn bourbon sauce

Centre cut striploin steaks in a red wine reduction

Rosemary and garlic braised rack of lamb

Sautéed jumbo tiger shrimp

Served with the appropriate accompaniments

Assorted bread basket

Course #4

Select dessert

Plated slice of cake

Deluxe dessert table with fresh fruit platter, an assortment of specialty cakes and gourmet cheesecakes

Coffee and tea service

Hors D'oeuvres

Chilled Cocktail Shrimp with Seafood Sauce

Prosciutto Ham and Cantaloupe Melon

Caramelized Pineapple Skewer

Grilled Chicken Satay

Grilled Beef Satay

Bacon Wrapped Scallop

Vegetarian Spring Rolls

Spinach and Feta in Phyllo

Mini Quesadilla

Bruschetta

Mini Quiche

Crostini

Porchini mushrooms and buffalo mozzarella

Roma tomato, bocconcini and fresh basil

Smoked salmon with cream cheese, red onion and dill

Yellow and red tomato, garlic, sharp asiago, pesto

Beef tenderloin, caramelized onion, white cheddar and rosemary

Antipasto Platters

Mediterranean antipasto platter

Prosciutto ham, hot and mild salami, olives, grilled zucchini, roasted peppers, marinated mushrooms, bocconcini and feta

Seafood antipasto platter

Smoked salmon, cold seafood salad, olives, grilled zucchini, roasted peppers, marinated mushrooms, bocconcini and feta

Customized Late Night Menu Available Upon Request

Bar Service Package

We are able to accommodate special requests, costs may vary from prices listed

Host Bar

Red and White House Wine
Domestic and Imported Beer
Rum, Gin, Rye, & Vodka
Assorted Juices and Soft Drinks
Bottled Water

Premium Bar

Red and White House Wine
Domestic and Imported Beer
Rum, Gin, Rye, Vodka, & Scotch
Assorted Juices and Soft Drinks
Table Water, Perrier and Evian
Table Wine, 1 Bottle of Red and White House Wine
Speciality Welcome Cocktail or Champagne Toast
Choice of 3 Liqueurs

All bar service packages are for a maximum of 7 hours
Prices include all bar staff, disposable glassware and accessories
Prices do not include tax and gratuities