



# *Banquet Menu*



## 2008



Nottawasaga Inn Resort  
6015 Highway 89, Alliston, ON L9R 1A4

Alliston Area: (705) 435-5501 Toronto Direct: (416) 364-5068 Toll Free: 1-800-669-5501

# Breakfast



## **The Continental**

Assorted chilled fruit juices  
Selection of freshly baked pastries  
with jams, jellies and creamery butter  
Fresh sliced seasonal fruit  
Coffee and tea  
9.95

## **Morning Smile Buffet**

Assorted chilled fruit juices  
Sliced fresh seasonal fruit  
Choice of cereals and granola  
Scrambled egg casserole with sweet peppers  
Canadian side bacon and farmers country sausage  
French toast with cinnamon and syrup  
Selection of freshly baked pastries including:  
*bagels and cream cheese, jams, jellies and creamery butter*  
Country style home fries  
Coffee and tea  
*60 person minimum*  
13.95

## **Enhance Your Morning Smile Buffet** *with the following custom prepared specialties*

Individually prepared waffles with syrup  
and assorted fruit toppings  
or  
Carved roast of Canadian back bacon  
2.95

Eggs Benedict  
3.50



# Served Luncheon

*(your choice of salad, main entrée and dessert)*



Bakery fresh assorted rolls  
Creamery butter  
Coffee and tea  
*included with all lunches*

## Choice of Salad

Select market greens with honey sesame dressing  
Medley of field greens with Italian balsamic vinaigrette  
Classic Caesar salad with herbed croutons

## Choice of Entrée

Pan-seared 6 oz. boneless chicken breast  
with creamy mushroom sauce on a bed of rice and seasonal vegetables  
19.95

Oriental stir-fry  
with beef or chicken on a bed of rice  
18.95

Seared Atlantic salmon  
with citrus coriander cream  
21.95

Penne pasta with smoked chicken and snow peas  
in a sun-dried tomato Chardonnay cream sauce  
18.95

Rigatoni pasta with blackened chicken  
and tri-coloured peppers in a zesty tomato sauce  
18.95

Cannelloni filled with spinach and ricotta cheese  
topped with mozzarella and fresh tarragon cream sauce  
18.95

## Choice of Dessert

Swiss apple pie  
Tiramisu  
Mango mousse cake  
Chocolate mousse cake  
Cherry cheesecake  
Lemon meringue pie



*Prices are per person and subject to PST, GST and 15% gratuity*

# Buffet - Style Luncheons



## Buffet-Style Deli Luncheon

Tossed seasonal greens with assorted home-made dressings  
Creamy carrot coleslaw salad  
Relish and crudités tray with dip  
Assorted Scandinavian open-faced sandwiches on French baguette:  
*Sliced roast beef with horseradish mayonnaise*  
*Black Forest ham, Gruyère cheese and cranberry relish*  
*Breast of turkey with tomato and cucumber*  
*Smoked salmon with cream cheese and capers*  
*Montreal smoked meat, Dijon mustard and Emmenthal cheese*  
Assorted brownies and squares  
Coffee and tea  
*2 sandwiches per person – 10 person minimum*  
18.95

## Assorted Sandwich Wraps

Market field greens with assorted home-made dressings  
Creamy potato salad with gherkins  
Seven bean salad with Bermuda onions and cider vinaigrette  
Assorted sandwich wraps on soft flour tortillas  
with grilled chicken, seasoned beef and vegetarian options  
Nachos and salsa  
Assorted brownies and squares  
Coffee and tea  
*1 wrap per person – 10 person minimum*  
18.95

## Hot & Cold Lunch Buffet

Tossed field greens and market salad selections  
Chef's choice of three hot entrées including:  
*Fresh pasta, seasonal country vegetable and potato or rice*  
Baked fresh rolls and creamery butter  
Assorted dessert display  
Coffee and tea  
*80 person minimum*  
21.95



# Banquet Dinner Creations



## Choice of Soup

*all soups served en croûte*

- Baked butternut squash with maple syrup
- Cream of spinach with shredded Asiago cheese
- Original tomato gin
- Cream of carrot and onion soup
- Leek and potato soup
- Cream of broccoli with Irish cheddar cheese
- Smoked tomato bouillon with wild rice and vegetable brunoise

## Signature Upgrades

- Wild mushroom soup with bourbon
  - Oxtail consommé with aged sherry
  - Shrimp bisque with fine Cognac
- +2.95

## Choice of Salad

- Crown of market fresh greens - A Nottawasaga Specialty  
drizzled with your choice of dressing:  
*basil vinaigrette, Italian balsamic vinaigrette, countryside buttermilk,  
red pepper vinaigrette, raspberry vinaigrette*
- Classic Caesar salad with herbed croutons
- Spinach and romaine salad with pine nut and tri-colour peppers,  
drizzled with orange and white balsamic vinaigrette
- Heart of palm and watercress salad with red pepper vinaigrette

## Signature Upgrades

*replaces choice of soup or salad*

- Smoked Atlantic salmon with cream cheese, capers, onions and pumpernickel bread
  - Italian antipasto platter with marinated vegetables, prosciutto,  
melon, garlic scented shrimp, olives, sliced tomato and bocconcini cheese
- +6.50

## Choice of Pasta

*replaces choice of soup or salad*

- Mushroom and cheese ravioli in a pesto cream sauce with crispy leeks and carrots
  - Penne a la vodka with bell peppers
  - Mediterranean style penne pasta in a zesty tomato fusion and basil oil
  - Cheese tortellini in sun-dried tomato and fresh basil cream sauce with prosciutto and fresh herbs
- +2.95

## Signature Upgrades

- Cannelloni stuffed with spinach and ricotta cheese in a roasted garlic cream sauce
  - Butternut squash ravioli with a roasted pepper cream sauce
- +3.95



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# Choice of Main Entrée



Grilled breast of chicken teriyaki with jasmine rice and oriental vegetables  
32.95

Supreme of chicken with goat cheese, leeks and mushrooms  
in a cherry brandy sauce with duchesse potato and market picked vegetables  
33.95

Pan-seared pork tenderloin with Danish blue cheese and port wine reduction  
with chive new potatoes  
33.95

Pesto-marinated chicken supreme with blackened scallops  
presented in a lemon Chardonnay sauce, garlic mashed potatoes and seasonal vegetables  
34.95

Premium cut prime rib of Canadian beef au jus natural  
with garlic mashed potatoes and market vegetables  
34.95

Garlic tiger shrimp and seared breast of chicken  
in a roasted red pepper cream sauce served with bliss potatoes and market vegetables  
34.95

Phyllo-wrapped salmon fillet with roasted corn and peppers on a chive beurre blanc  
with steamed mini chateau potatoes and ratatouille  
34.95

Quebec-style free range supreme of chicken with Canadian Brie and watercress  
in a sweet Vermouth reduction, braised vegetable and Dauphinois potato cake  
35.95

Pan-seared sirloin of beef  
with an herb and mustard crust, glazed onions, roast root vegetables and bliss potatoes  
36.95

Grilled filet mignon in a Merlot red wine glaze  
topped with caramelized onions, garlic duchesse potatoes and market vegetables  
40.95

Grilled lamb chop and tiger shrimp sizzled with tarragon and Pelee Island wine reduction,  
served with Portobello filled vegetable and herb duchesse potatoes  
42.95



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# Signature Entree

## Signature Main Entree

*(includes choice of signature upgraded soup and dessert)*



Grilled Provimi veal chop crusted with oregano in a truffle reduction, asparagus, batonnet of root vegetables and parsley potatoes  
48.95

Grilled filet mignon in a Bordelaise sauce with a brochette of garlic scented shrimp and scallop, fondant potato, ribbon of root vegetable and ratatouille-filled artichoke  
53.95

Chive-crusted filet mignon adorned with a Cuban rock lobster tail in a Pernod sauce served with rösti potatoes and baby vegetables  
59.95



## Choice of Dessert



Berry Fantasy Cheesecake  
Black and white chocolate-layered mousse  
Traditional carrot cake  
Double Chocolate Extravaganza  
Chocolate raspberry truffle torte  
Fresh fruit flan with Chantilly cream  
Warm apple blossom  
Chocolate chestnut torte  
Lemon brownie cheesecake

### *Signature Upgrades*

Classic individual baked Alaska  
Lemon tuille basket with Grand Marnier marinated berries and oranges with crème fraîche Romanov  
Heart of white and dark chocolate mousse with berries and an Amaretto crème anglaise  
Chocolate Passion warmed and topped with a Drambuie butterscotch sauce and fresh berries  
Leaning Lemon Cake Tower layered with white chocolate mousse adorned with a medley of fresh berries  
Chocolate raspberry tart with Chambord  
+4.50



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# Hot & Cold Buffet

(minimum 80 guests)

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Crudités with olives and pickles

## Assorted Salads

Market fresh greens  
Roast potato salad with chipotle dressing  
Traditional Greek salad with Kalamata olives and feta cheese  
Thai pasta salad with spring onions and sesame vinaigrette  
Broccoli salad with dried cranberries, toasted coconut and roasted pear vinaigrette  
Peppers and onion salad with mini bocconcini and artichokes in a basil vinaigrette

## Selection of Cold Cuts

Black Forest ham, Italian salami, Montreal smoked meat and sliced turkey

## Choice of One Pasta Entrée

Vegetarian lasagna with mozzarella cheese, zucchini, eggplant and onion  
Mushroom tortellini in a pesto cream sauce with Genoa salami and fresh herbs  
Penne pasta with a vine-ripened tomato cream sauce and fresh vegetables

## Choice of One Hot Entrée

Pan-seared veal medallion with mushroom and onion ragout  
Beef bourguignonne with button mushrooms and Niagara Cabernet-Merlot wine sauce  
Roast pork loin with mango and pineapple chutney  
Roast chicken breast Florentine in a basil cream sauce  
Tilapia fillet with carrots, leeks and Matane shrimp in a Chardonnay beurre blanc  
Grilled chicken with an apricot and onion compote

## Choice of One Carved Entrée

Glazed Wellington County smoked ham  
Roast loin of Ontario pork  
Roast of Canadian beef with a red wine jus

Seasonal country fresh vegetables

## Choice of One Potato or Rice

Oven roasted potatoes with fresh herbs  
Whipped Yukon Gold potatoes with buttermilk  
Boiled new potatoes with mint  
Vegetable studded rice

## Dessert Display

European and French pastries  
Select flans, squares, cakes and tortes  
Fresh sliced fruit

37.95

## Signature Upgrades

Hot & Cold Buffet with carved prime rib of beef  
(replaces choice of carved entrée)

40.95

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# Candlelight Buffet

(minimum 80 guests)



Crudités

## Assorted Salads

Market picked salad greens  
Potato and fennel salad in lemon dill vinaigrette  
Chick pea and roasted corn salad with spinach and grilled chicken  
Casarecce pasta salad, Greek style with an oregano vinaigrette  
Tomato salad with mini bocconcini cheese, julienned peppers and basil vinaigrette  
Romaine leaves with Caesar dressing  
Green bean and yellow zucchini salad with grainy mustard dressing

Decorated salmon medallions  
Country pâté assortment

## Selection of Cold Cuts

Black Forest ham, Italian salami, Montreal smoked meat and sliced turkey  
Carved premium prime rib of Canadian beef

## Choice of Two Hot Entrées

Seared turkey escalopes with cranberry-maple glaze  
Fusilli pasta in a tomato cream fusion with tri-coloured sweet peppers  
Veal medallions cacciatore topped with mozzarella  
Mediterranean style penne rigate in a zesty tomato sauce  
Fillet of sole escovitch with herb butter and julienne of vegetables  
Roast loin of pork crusted with fresh herbs and a raspberry-ginger glaze  
Farfalle pasta in a basil spinach cream sauce

## Choice of One Potato or Rice

Herb roasted château potatoes  
Poached dill parisienne potatoes  
Garlic layered dauphinois potatoes  
Oriental rice

Medley of seasonal country vegetables

## Gourmet International Dessert Display

European and French pastries  
Select cakes, tortes, pies and flans  
Fresh fruit slices  
Imported and domestic cheese board

45.95



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# Special Touches

*(to complement your Dinner)*



Side of smoked Atlantic salmon with capers, onions, pumpernickel, egg and lemon  
*30 persons*  
175.

Brochettes of beef, chicken and shrimp satay with peanut, teriyaki and honey hoisin sauce  
*3 pieces per person*  
10.50

Fresh vegetable crudités display with an assortment of dips  
*50 person minimum*  
3.95

Seasonal sliced fruit platter with low fat honey yogurt  
*10 person minimum*  
3.95

Assorted finger sandwiches including roast beef, egg salad, ham, salami and tuna  
*1½ sandwiches per person-10 person minimum*  
7.95

Canadian and International cheese board with deluxe snack biscuits  
*25 person minimum*  
8.95

Shrimp pyramid frappé with cocktail and Marie Rose sauces  
*100 pieces*  
195.



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# *Temptations*

## **Divine Temptations**

(60 person minimum)



### **Sweet Table**

Assorted French pastries  
Fresh fruit hollandaise  
Fruit topped cheesecake  
Chocolate pecan flan  
Double Chocolate Extravaganza  
White chocolate mousse cake  
Fresh fruit flan  
Assorted mousses  
Domestic cheese board accompanied with fresh fruit  
10.95

### **Deluxe Inspirations**

Chocolate dipped strawberries  
Lemon brownie cheesecake  
Fresh fruit band  
Double chocolate Sachertorte  
Assorted European and French pastries  
Grand Marnier marinated oranges with candied zest  
Seasonal fresh fruit slices  
International and Canadian cheese board with nuts  
14.95



# *Special Receptions*

**For Special Receptions**  
*(five dozen minimum)*



## **Cold Canapés**

Smoked Atlantic salmon with cream cheese  
Salami Cornucopia  
Baby Matane shrimp  
Black Forest ham and cheese spiral  
Liver pâté mousse  
26.95 per dozen

## **Deluxe Cold Canapés**

Canadian goat cheese and sun-dried tomato with fresh rosemary  
Prosciutto coronet with melon  
French Brie with caraway  
Goose liver pâté  
Smoked trout en croûte  
28.95 per dozen

## **Hot Hors-d'Oeuvres**

Mini pizza Siciliana  
Leek and mushroom crescent  
Smoked barbequed chicken wings  
Spanakopita with spinach and feta in phyllo  
Swiss cheese and onion quiche  
19.95 per dozen

## **Deluxe Hot Hors-d'Oeuvres**

Coconut breaded shrimp  
Tarragon chicken phyllo bundles  
Spring rolls  
Crab and Brie in phyllo  
Oriental crab claws  
23.95 per dozen



# Classic Buffet Barbeques

*(60 person minimum)*

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*Served hot off the grill from the Gazebo Patio and held in a private banquet room.*

## **Gourmet Hamburger Barbeque**

Fresh market greens  
Creamy coleslaw with raisins and shredded carrots  
Asian noodle salad with peppers and scallions  
Gourmet hamburger  
Assortment of delectable squares and brownies

*available for Lunch only*

13.95

## **Chicken & Ribs Barbeque**

Medley of country greens  
Roast new potato salad with a dill and mustard dressing  
Roma tomato and cucumber salad with artichokes in a basil vinaigrette  
Chicken & Ribs (quarter chicken and barbequed ribs)

Oven roast potato

33.95

## **Salmon Barbeque**

Market picked field greens  
Asian-style cucumber salad with sesame marinade and pickled ginger  
Tri-colour rotini with shaved broccoli and Bermuda onions in a creamy tarragon vinaigrette  
Grilled Atlantic salmon

Oriental rice

32.95

## **Steak Barbeque**

Traditional Caesar salad  
Home-style potato salad with a roasted garlic and pepper dressing topped with parmesan  
Pepper and onion salad with chick peas in a mustard and red wine vinaigrette  
8 oz. New York sirloin steak

Baked potato

33.95

## **Barbeques Include**

Seasonal country vegetable\*  
Bakery fresh assorted rolls and creamery butter\*  
Select dessert assortment\*  
Coffee and tea  
*(\*not included with gourmet hamburger barbeque)*

*Custom menus are available upon request.*

*Banquet room rental and barbeque service charge are extra and priced accordingly.  
Barbeques are also available for groups with less than 60 people as a served meal only.  
Please inquire for further details.*

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***Prices are per person and subject to PST, GST and 15% gratuity***

# Banquet Wine List



## Red Wine

### *Cabernet Sauvignon*

Robert Mondavi Coastal, California .....	52
Wolf Blass Yellow Label, Australia .....	44
Black Opal, Australia .....	40

### *Merlot*

Fetzer Valley Oaks Merlot .....	43
George Duboeuf Merlot, Burgundy, France ...	28

### *Blends*

Hillebrand Trius, VQA Ontario .....	49
Jacob's Creek Shiraz - Cabernet, Australia.....	33
P. De Rothschild Mouton - Cadet, Bordeaux, France .....	36
Rodet Cotes de Rhone, France .....	31
Peller Estates Heritage Select Cabernet-Merlot .....	26
Mommessin Chateauneuf-du-Pape, Rhone, France .....	72
Masi Modello delle Venezie Rosso, Italy.....	32
P. de Rothschild Mouton-Cadet, Bordeaux, France .....	36
Fontanafredda Barbera Briccotondo 2006, Italy .....	49

## Champagne

Freixenet Cordon Negro Brut, Spain (1) .....	33
Mumm Carte Classique, France (3) .....	109
Hillebrand Trius Brut, VQA Ontario (1) .....	48
Dom Perignon, France (1) .....	250

## White Wine

### *Chardonnay*

Hillebrand Trius Lakeshore, VQA, Ontario .....	43
Robert Mondavi Coastal, California .....	47
Henry Lindeman Bin 65, Australia (1) .....	31
Peller Estates Heritage Select, Chardonnay .....	26
Bouchard Pere & Fils Petit-Chablis, Burgundy, France .....	49
Jacob's Creek, Australia (1).....	30

### *Sauvignon Blanc*

Robert Mondavi Woodbridge, California .....	30
P. de Rothschild Mouton-Cadet, Bordeaux, France .....	33

### *Riesling*

Deinhard Green Label, Moselle Germany (2) ..	28
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### *Blends*

Masi Modello Delle Venezie Bianco, Italy.....	29
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### *Gewurztraminer*

Dopff & Irion, Alsace, France .....	43
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### *Zinfandel*

Beringer, California (4) .....	30
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### *Sparkling Wine*

Martini & Rossi Asti, Italy (8) .....	36
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### *Ice Wine*

On availability



*All wines have a sweetness code of (0) unless otherwise specified  
Certain wines are subject to availability. Prices subject to PST, GST and Gratuity.*