



Banquet Selections



2010



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

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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
or
Buttermilk pancakes
Selection of breakfast pastries including:
bagels and cream cheese, jams, jellies and creamery butter
Country style home fries
Coffee and tea
60 person minimum
14.95

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
3.50

Eggs Benedict
3.95



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 mandarin oranges and raspberry vinaigrette
Medley of field greens with cherry tomatoes and carrot julienne and basil vinaigrette
Classic Caesar salad with herbed croutons

Choice of Entrée

Grilled breast of chicken with sautéed leeks,
in a garlic cream sauce with roasted potatoes
20.95

Braised beef bourguignonne with crispy bacon
and onions on buttered egg noodles
20.95

Pan-seared haddock with a cilantro and fire-roasted
tomato ragout, on a bed of steamed rice
21.95

Tri-colour penne pasta with
a roasted red pepper cream sauce and jerk chicken
18.95

Cheese tortellini with roasted peppers and onions
in an artichoke cream sauce
18.95

Garlic shrimp and linguini with lemon,
coriander and caper cream sauce
21.95

Choice of Dessert

Double chocolate eruption
Pecan pie
Tiramisu
Mango mousse cake
Swiss apple flan



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Buffet-Style Luncheons



Buffet-Style Deli Luncheon

Tossed seasonal greens with assorted home-made dressings
Creamy carrot coleslaw salad
Tri-color rotini salad with grilled vegetables
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
Lime and guacamole infused penne pasta salad
with roasted corn, black beans and red peppers
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



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Dinner Creations

Banquet Dinner Creations



Choice of Soup

all soups are served "en croûte"

- Baked butternut squash with maple syrup
- Cream of asparagus with slivered almonds
 - Tomato and fennel bisque
 - Beef barley and vegetable
 - Chicken vegetable with orzo
- Cream of broccoli with Irish cheddar cheese
- Sweet potato and gorgonzola bisque with fresh mint
- Smoked tomato bouillon with wild rice and vegetable brunoise

Signature Upgrades

- Wild mushroom soup with bourbon
 - Roasted root vegetable soup with brie
 - Shrimp bisque with fine Cognac
- +2.95

Choice of Salad

- Petit salad greens, mandarins and candied pecans with maple shallot vinaigrette
- Field greens with cherry tomatoes, julienne carrots and feta cheese with tomato vinaigrette
- Crown salad with a basil, balsamic, raspberry or honey-lime vinaigrette
- Classic Caesar salad with herbed croutons
- Spinach and romaine with red onions and Asiago cheese in a 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
 - Mediterranean-style penne pasta in a zesty tomato fusion and basil oil
 - Meat 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
 - Jumbo ravioli with Portobello mushrooms in a sherry cream sauce
- +3.95



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Main Entrées

Choice of Main Entrée



Pan-seared breast of chicken and three onion ragout in a Champagne beurre blanc, oven-roasted potatoes and market fresh vegetables
35.95

Roasted chicken supreme topped with apple stuffing, home-grown sage, oven-roasted potatoes and fresh vegetables
35.95

Stuffed pork tenderloin with mushrooms, topped with bacon and onions in a brandied cream sauce with white and wild rice
35.95

Pan-seared Atlantic salmon, crusted with pistachios in a lemon Appleton cream sauce, herb risotto and seasonal vegetables
36.95

Pesto-marinated chicken supreme with blackened scallops presented in a lemon Chardonnay sauce, garlic mashed potatoes and seasonal vegetables
37.95

Premium cut prime rib of Canadian beef au jus natural with garlic mashed potatoes and market vegetables
37.95

Garlic tiger shrimp and seared breast of chicken in a roasted red pepper cream sauce served with bliss potatoes and market vegetables
37.95

Roasted chicken supreme with caramelized pear and smoked provolone in a cognac and pink peppercorn reduction, rosemary sweet potato tower and seasonal vegetables
37.95

Cajun-style beef striploin with a skewer of tiger shrimp in a lime beurre Blanc, roasted sweet potatoes and seasonal vegetables
38.95

Grilled filet mignon in a Niagara Cabernet-Merlot jus with crispy Leeks, sweet potato and Yukon gold tower and market picked vegetables
43.95

Children's menu available for ages 12 years and under, please inquire
Vegetarian options available, please inquire



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Signature Entrées

Signature Main Entrées

(includes choice of signature upgraded soup and dessert)



Roasted supreme of chicken and charbroiled tenderloin topped with a sherry wine green peppercorn reduction with market vegetables and coconut crusted polenta
44.95

Grilled Provimi veal chop crusted with oregano in a truffle reduction, asparagus, batonnet of root vegetables and parsley potatoes
51.95

New Zealand lamb rack roasted with a tarragon and Pelee Island wine reduction served with a selection of baby vegetables and herb duchesse potatoes
55.95

Chive-crusted filet mignon adorned with a Cuban rock lobster tail in a Pernod sauce served with rösti potatoes and baby vegetables
62.95



Choice of Dessert



Pecan flan with orange-chocolate sauce
Black and white chocolate-layered mousse
Cherry cheesecake
Double fudge temptation
Lemon chiffon cake
Swiss chocolate raspberry torte
Warm apple blossom
Chocolate marble cheesecake

Signature Upgrades

Individual raspberry mousse with chocolate hazelnut ice cream
Lemon tuille basket with Grand Marnier marinated berries and oranges with crème fraîche Romanov
Chocolate Passion warmed and topped with a Drambuie butterscotch sauce and fresh berries
+4.50



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Hot & Cold Buffet

(minimum 80 guests)



Hand-cut crudités with red pepper aioli
Relish tray

Assorted Salads

Market fresh greens
Oven-roasted potato salad with shiitake mushrooms and basil dressing
Creamy broccoli salad with feta cheese and red onions
Pepper and onion salad with mini Bocconcini and artichokes in an oregano vinaigrette
Asian vegetable salad with bokchoy and roasted corn
Tabouleh with fresh parsley and Roma tomatoes

Selection of Cold Cuts

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

Choice of One Pasta Entrée

Rigatoni pasta with tomato bolognese
Cheese-filled tortellini with roasted yellow and red peppers in a basil cream sauce
Tri-colour penne pasta with smoked tomato cream sauce and sautéed mushrooms
Spinach and ricotta stuffed cannelloni in a garlic cream sauce
with sautéed fennel and Bermuda onions

Choice of One Hot Entrée

Beef bourguignonne with button mushrooms and Niagara Cabernet-Merlot wine sauce
Herb-crusted pork loin with bacon and glazed onions
Roast chicken breast Florentine in a basil cream sauce
Salmon darnes with carrots, leeks and Matane shrimp in a Chardonnay beurre blanc
Grilled chicken with artichokes and spiced olives in a roasted tomato and vodka sauce

Choice of One Carved Entrée

Glazed Wellington County smoked ham
Roast loin of Ontario pork
Prime rib of Canadian beef

Choice of One Potato or Rice

Oven roasted potatoes with fresh herbs
Whipped Yukon Gold potatoes with buttermilk
Boiled new potatoes with mint
Coconut scented jasmine rice with green peas and fresh herbs

Seasonal country fresh vegetables

Dessert Display

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

41.95



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Candle Light Buffet

(minimum of 80 guests)



Hand-cut crudités with red pepper aioli
Relish tray

Assorted Salads

Market picked salad greens
Roma tomatoes and artichoke hearts with sweet peppers
Cucumber and sweet pepper salad with dill vinaigrette
Home-style coleslaw with fire-grilled chicken
Lime and guacamole infused penne pasta with roasted corn, black beans and red peppers
Creamy potato salad with scallions and a sun-dried tomato vinaigrette
Iced shrimp with cocktail sauce

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

Fusilli pasta in a tomato cream fusion with tri-coloured sweet peppers
Veal medallions cacciadore topped with mozzarella
Mediterranean style penne rigate in a zesty tomato sauce
Baked halibut with a tomato-herb butter and julienned vegetables
Roast loin of pork crusted with fresh herbs and a peach and maple glaze
Curried New Zealand lamb topped with crispy leeks and caramelized onions
Farfalle pasta in a basil spinach cream sauce
Grilled breast of chicken with fennel and onions in a roasted pepper cream sauce
Beef tenderloin tips with wild mushrooms and pearl onions

Choice of One Potato or Rice

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

Medley of seasonal country vegetables

Gourmet International Dessert Display

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

50.95



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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
28.95 per dozen

Deluxe Cold Canapés

Smoked salmon pizza on focaccia
Prosciutto coronet with melon
Spiced shrimp with basil oil
Artichoke and Asiago cheese on garlic toast
Peking duck wrap
32.95 per dozen

Hot Hors d'Oeuvres

Jamaican patty
Jerk chicken firecrackers
Spanakopita with spinach and feta in phyllo
Wild mushroom tart
Cheddar and smoked bacon risotto cake
26.95 per dozen

Deluxe Hot Hors d'Oeuvres

Coconut-breaded shrimp
Smoked salmon and green onion quiche
Peppered beef tenderloin on a garlic crustini with horseradish aioli
Cajun spice chicken satays
Snow crab cakes with a red pepper aioli
30.95 per dozen



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Special Touches



Side of smoked Atlantic salmon with capers, onions, pumpernickel, egg and lemon
30 persons
175.00

Brochettes of beef, chicken and shrimp satay with peanut, teriyaki and honey hoisin sauce
3 pieces per person
12.50

Fresh vegetable crudités display with an assortment of dips
50 person minimum
4.25

Seasonal sliced fruit platter with low fat honey yogurt
30 person minimum
7.95

Assorted finger sandwiches including roast beef, egg salad, ham, salami and tuna
1½ sandwiches per person - 30 person minimum
8.95

Canadian and International cheese board with deluxe snack biscuits
30 person minimum
12.95

Shrimp pyramid frappé with cocktail and Marie Rose sauces
100 pieces
195.00



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Divine Temptations

Divine Temptations

(60 person minimum)



Sweet Table

Assorted pastries
Lemon chiffon cake
Fruit-topped cheesecake
Brulee cheesecake
Double fudge temptation
White chocolate mouse cake
Fresh fruit flan
Domestic cheese board garnished with grapes
10.95

Deluxe Inspirations

Chocolate dipped strawberries
Pecan truffle cake
Fresh fruit band
Raspberry lime Charlotte
Double chocolate Sacher torte
Assorted European pastries
Grand Marnier marinated oranges with candied zest
Seasonal fresh fruit slices
International and Canadian cheese board with nuts
14.95



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Classic Barbeques

(60 person minimum)



*Served from the Patio BBQ (weather permitting)
and held in a private banquet room.*

Gourmet Lunch Barbeque

Fresh market greens
German-style cabbage salad with shredded carrots and black olives
Egg noodle salad with scallions and Thai sesame dressing
Gourmet hamburger or sausage
Assortment of delectable squares and brownies
14.95

Chicken & Ribs Barbeque

Medley of country greens
Greek-style pasta salad topped with feta cheese
Roasted potato salad with chipotle dressing
Roma tomato and artichoke salad with sweet peppers
Chicken & Ribs (1 quarter chicken and 2 barbequed ribs)
34.95

Salmon Barbeque

Market picked field greens
Tomato and mushroom salad with grilled zucchini in a basil vinaigrette
Fresh fennel and bell pepper salad with dill-mustard vinaigrette
Bulgar wheat salad with fresh parsley, peas and shrimp in a mint vinaigrette
Grilled Atlantic salmon (one 7oz. portion)
34.95

Steak Barbeque

Traditional Caesar salad
Mini red potato salad with spring onions and garlic-mustard dressing
Creamy broccoli and cheddar salad with crispy bacon
Mediterranean pasta salad with oregano vinaigrette
New York sirloin steak (one 8oz. portion)
34.95

Optional skewer of beef, chicken or shrimp added to any BBQ dinner
(one choice only per group, one skewer per person)
4.25

Barbeques Include

Seasonal country vegetable*
Choice of oven roast potato, vegetable rice pilaf or baked potato*
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.*



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Served Barbeque

(for less than 60 persons)



Salad and dessert are pre-plated and served to each guest. Barbecued item is picked up at the barbeque by the guest and vegetables and potato/rice are available, inside the banquet room, in chafing dishes.

Classic Caesar salad

or

Market picked greens

New York Sirloin Steak (one 8 oz. portion)

or

Chicken & Ribs (1 quarter chicken and 2 barbecued ribs)

or

Grilled Atlantic Salmon (one 7 oz. portion)

Marble cheesecake

or

Pecan truffle

or

Lemon chiffon cake

Served with:

Seasonal country vegetables

Oven-roast potato or baked potato or vegetable rice pilaf

Bakery-fresh rolls and butter

Coffee and tea

34.95

*Group may choose one salad and one dessert selection to accompany the main entrée.
The entire group must have the same menu selection*

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Wine List

Banquet Wine List



Red Wine

Cabernet-Merlot, Peller Estates, Niagara, VQA	26
Venezie Rosso, Masi "Modello", Veneto, Italy, IGT.....	32
Shiraz-Cabernet, Jacob's Creek, SE Australia	33
Garnacha, Castillo de Monséran, Cariñena, Spain	28
Malbec-Corvina, Masi "Tupungato Passo Doble", Argentina	36
Cabernet-Merlot, Santa Carolina, Chile	28
Merlot-Malbec, Trapiche "Astica Cuyo", Argentina	27
Bordeau Rouge, Philippe de Rothschild "Mouton Cadet", France.....	37
Shiraz-Cabernet, Wolfblass "Yellow Label", Australia.....	44
Cabernet-Sauvignon, Beringer "Classic Collection", California.....	30
Carmenère, Errazuriz Estate, Chile	36
Merlot, Hillebrand "Trius", Niagara-on-the- Lake, VQA	37
Pinot Noir, Wyndham Estate "Bin 333", Australia	39
Meritage, Hillebrand "Artist Series", Niagara, VQA.....	32
Amarone, Masi "Costasera", Veneto, Italy, DOC.....	96

White Wine

Chardonnay, Peller Estates, Niagara, VQA.....	26
Venezie Bianco, Masi "Modello", Veneto, Italy, IGT.....	30
Chardonnay, Jacob's Creek, SE Australia.....	30
Viura, Castillo de Monséran, Cariñena, Spain.....	28
Pinot Grigio, Masi "Masianco", Veneto, Italy IGT	40
Chardonnay, Santa Carolina, Chile	28
Sauvignon Blanc-Semillón, Trapiche "Astica", Argentina	27
Bordeaux Blanc, Philippe de Rothschild "Mouton Cadet", France	35
Chardonnay, Lindemans "Bin 65", Australia.....	30
Pinot Grigio, Beringer "California Collection", California	30
Sauvignon Blanc, Errazuriz Estate, Chile.....	32
Riesling Dry, Hillebrand "Trius", Niagara-on-the-Lake, VQA	35
Zinfandel, Beringer "California Collection", California.....	30
Unoaked Chardonnay, Hillebrand "Artist Series", Niagara, VQA.....	28

Champagne/Sparkling Wine

Cordon Negro Brut, Freixenet, Spain	36
Trius Brut, Hillebrand , Niagara, VQA.....	59
Asti Spumante, Martini & Rossi, Piedmont, Italy	36
Carte Classique, Mumm, Champagne, France	129
Dom Perignon, Moet et Chandon, Champagne, France	279



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