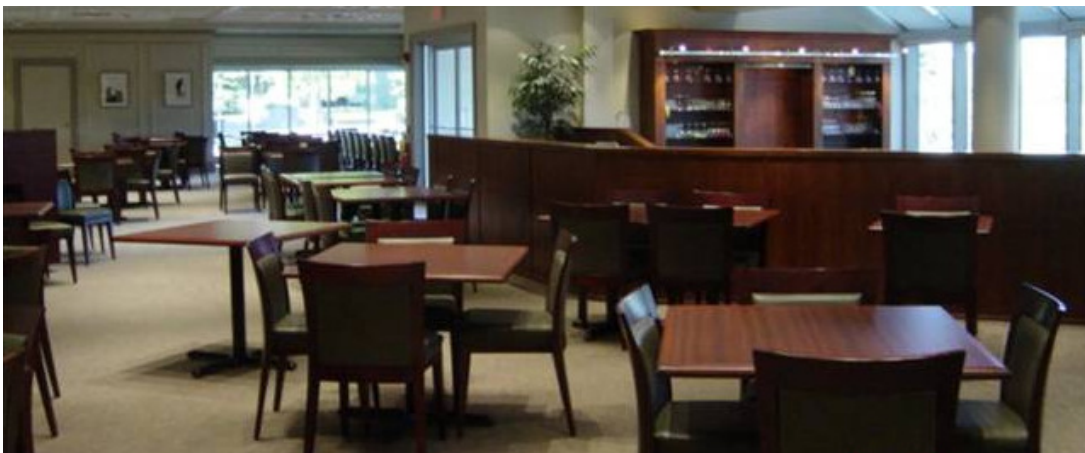


Conference Services Menus 2010



Dining Room Rental may apply;
\$250.00 - up to 5 hours / \$500.00 - over 5 hours
Rental includes: rectangular tables and white linen
Round tables & coloured linen are available at an additional charge.



Prices do not include gratuities or applicable taxes are subject to change.
Please note that we can cater to any dietary requests.

Breakfast Menus

Continental Buffet

Minimum 50 people

\$12.95 per person

Fresh fruit salad
Fresh baked croissant
Assorted pastries and muffins
Chilled juice
Freshly brewed coffee and a selection of tea

Hot Breakfast Buffet

Minimum 70 people

\$16.75 per person

Scrambled eggs
Choice of sausage, ham, bacon or peameal bacon
Home fries
Pancakes with maple syrup
French toast
Fresh fruit salad
Mini pastries and muffins
Chilled juice, freshly brewed coffee and a selection of tea

Omelets, additional \$2.00

Lunch Menu

Lunch Plated #1

\$16.95 per person

Classic Caesar salad

Choice of pasta:

(Meat or vegetable lasagna, penne with chicken in a pesto sauce,
cheese ravioli with roasted pepper, tomato sauce)

Seasonal dessert

Fresh baked breads and butter

Freshly brewed coffee and a selection of tea

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Please note that we can cater to any dietary requests.

Lunch Plated#2

\$23.95 per person

Mixed garden greens, balsamic, maple dressing
or
Classic Caesar salad
Grilled chicken breast with thyme jus
or
Maple glazed pan fried salmon
Seasoned vegetables and starch of the day
Apple tart tatin, bourbon anglaise
Fresh baked breads and butter
Freshly brewed coffee and a selection of tea

Lunch Buffet #1

Minimum of 50 persons

\$16.95 per person

Mixed garden greens, choice of two dressing
A variety of freshly made sandwiches and wraps
Assorted squares
Freshly brewed Georgian coffee and a selection of tea

Lunch Buffet #2

Minimum of 70 persons

\$19.95 per person

Chefs choice soup
Mixed garden greens with a choice of two dressings
Roasted vegetable salad with a balsamic vinegar dressing
Tomato and bocconcini salad with basil olive oil
Chicken Marsala
Penne Sicilian
Medley of vegetables
Roasted red potatoes
Selection of dessert, seasonal fresh fruit
Fresh baked breads and butter
Freshly brewed coffee and a selection of tea

Dinner Buffet Menus

Dinner Buffet #1

Minimum of 70 guests

\$26.95 per person

Fresh baked bread served with butter

Seasonal greens with choice of two dressings

Classic Caesar salad

Grilled vegetable antipasto

Tomato bocconcini salad with red onions and basil

Roast AAA Canadian beef au jus

Chicken cacciatore

Penne Siciliana

Rosemary scented roast potatoes

Seasonal vegetables

Selection of cakes and pies

Freshly brewed coffee and a selection of tea

Dinner Buffet #2

Minimum of 70 guests

\$29.95 per person

Fresh baked bread served with butter

Mixed Greens with choice of dressing

Classic Caesar salad

Mélange of seafood with citrus and fresh herbs

Roast loin of pork with mustard and herb crust, rosemary jus

Maple and ginger glazed salmon

Beef stir fry or beef tips, peppercorn sauce

Rice pilaf

Seasonal vegetables

Selection of cakes and pies

Seasonal fruit platter

Freshly brewed coffee and a selection of tea

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Please note that we can cater to any dietary requests.

Dinner Buffet #3 Minimum of 70 guests

\$35.95 per person

Fresh baked bread served with butter

Classic Caesar salad

Potato Salad

Mélange of seafood

AAA slow roasted Canadian beef, thyme jus, horseradish and mustard

Roasted salmon, ginger and lemongrass nage

Chicken Marsala

Garlic roasted potatoes

Buttered seasonal vegetables

Selection of cakes and pies

Seasonal fruit platter

Domestic cheese tray

Freshly brewed coffee and a selection of tea

Barbeque Menus

BBQ Menu #1 Minimum 30 guests

\$14.95 per person

Mix greens with raspberry vinaigrette, coleslaw

6 oz beef burger, with traditional topping

Marinated grilled chicken breast

Fresh fruit platter, assorted squares

BBQ Menu #2 Minimum 30 guests

\$19.95 per person

Classic Caesar salad, mini red potato salad with peppers, and grainy mustard mayonnaise

Grilled vegetable platter marinated in roasted garlic vinaigrette

A choice of one of the following

Grilled flank steak, grilled salmon and smoked back ribs

Vegetarian option available

Seasonal fruit platters, assorted pastries

Prices do not include gratuities or applicable taxes are subject to change.

Please note that we can cater to any dietary requests.

Custom Plated Dinners

**Please find below a variety of “a la carte” course selections,
Compile a menu to suit your guests.**

Starters

Soups \$5.50

Butternut squash soup, rum & shaved granny smith
Tomato and roasted red pepper soup with basil
Asparagus cream with cilantro and lemongrass
Roasted garlic and potato soup, truffle essence
Chilled gazpacho, garlic crostini and cilantro
Chilled cucumber and ginger soup

Salads \$6.00

Spinach salad, crispy red onions, roasted cherry tomatoes; honey mustard dressing
Red oak leaf and frisee with tear drop tomatoes, cucumber & tangerine segments;
champagne vinaigrette
Classic Caesar with shaved parmesan, crostini & pancetta chips
Spinach, endive and stilton, warm smoked bacon, citrus vinaigrette
Greek salad with artichokes, raspberry vinaigrette

Appetizers \$5.50

- ❖ Grilled Vegetable and Buffalo Mozzarella; balsamic reduction, baby greens
- ❖ Penne Siciliana

Mains

Poultry \$22.50

Roasted supreme of chicken, balsamic jus; chive mash potato, braised leeks
Apricot glazed quail, port reduction; braised white beans, shaved fennel & sweet peppers
Supreme of capon stuffed with goat cheese and sun dried cranberries, thyme jus; citrus flavored couscous, grilled peppers

Seafood \$24.00

Grilled Atlantic salmon, citrus butter sauce; cardamom infused basmati rice, roasted vegetable brunoise
Pan seared Ontario pickerel (subject to availability); lemon grass, green curry sauce, stewed white beans & seasonal vegetable medley
Jumbo scallop & shrimp, grainy mustard beurre blanc, basmati rice pilaf, roasted cherry tomatoes *\$1.50 additional charge*

Meat \$26.00

Roasted rack of lamb; port jus, minted pea & potato mash root vegetables
Grilled tenderloin of beef; roasted tomato and cumin sauce, potato rösti, green beans
Roasted pork tenderloin; cider infused jus, grain mustard mash, green beans, mushroom medley
Grilled AAA strip loin of beef; green peppercorn sauce, gratin of potatoes, grilled peppers

Desserts

\$5.00

Lemongrass and ginger crème brûlée with toasted banana bread and berries
Carrot cake with cream cheese frosting, rum anglaise
Lemon curd & raspberry tart with a maple tulle, berry coulis
Apple tart tatin bourbon anglaise
Warm chocolate torte with macerated berries

All plated selections include fresh baked breads, freshly brewed coffee & tea.

Hors D'œuvres *Minimum 60 persons*

Hot Selection

Escargots with curry cream in mini pastry \$14/dozen
Mini potatoes filled with blue cheese and double smoked bacon \$14/dozen
Vegetable pakoras with coriander and coconut chutney \$14/dozen
Chicken satays with peanut dip \$14/dozen
Jerked chicken bites with mango salsa \$14/dozen
Roasted pear, blue cheese and walnut in phyllo \$14/dozen
Scallop and shrimp hushpuppies with tomato and ginger jam \$15/dozen
Mini crab cakes; chipotle mayonnaise \$15/dozen

Cold Selection

Smoked salmon on flat bread, capers & horseradish cream \$14/dozen
Thai rice paper rolls filled with julienne vegetables; coriander, ponzu dip \$14/dozen
Goat cheese mousse with tomato and basil on crostini \$14/dozen
Salmon rare bit on grilled pineapple with wasabi mayo \$14/dozen
Asparagus and cantaloupe rolled in prosciutto ham \$14/dozen

Shooters

Watermelon, ginger and lime \$13/dozen
Mango yogurt with chili oil \$13/dozen
Asparagus and cider cream \$12/dozen
Roasted squash with coconut milk and ginger \$13/dozen

Platter Options

Antipasti, charcuterie meats and roasted vegetables \$7.95/per person
Gourmet cheese platter \$6.95/per person
Fresh seasonal fruit platter \$4.95/per person
Crudités platter \$4.95/per person
Chocolate fountain \$8.95/per person

Conference Packages

Conference Package #1

Hot Breakfast

Scrambled eggs
Choice of sausage, ham, bacon or peameal bacon
Home fries
Pancakes with maple syrup
French toast
Fresh fruit salad
Mini pastries and muffins
Chilled Juice & Freshly brewed coffee and a selection of tea

AM Break

Freshly brewed coffee and tea with assorted cookies

Sandwich Buffet Lunch

Mixed garden greens tossed in choice of dressing
A selection of freshly made sandwiches and wraps
Assorted squares
Freshly brewed coffee and a selection of tea

PM Break

Freshly brewed coffee and tea with assorted squares

Buffet Dinner

Fresh baked bread served with butter
Classic Caesar
Grilled vegetable antipasto
Seasonal greens with choice of two dressings
Roast AAA Canadian beef au jus
Chicken cacciatore
Penne Siciliana
Rosemary scented roast potatoes
Seasonal vegetables
Selection of cakes and pies
Freshly brewed coffee and a selection of tea

\$63.50 per person

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Conference Package #2

Continental Breakfast

Fresh fruit salad
Fresh baked croissant
Assorted pastries and muffins
Chilled Juice
Freshly brewed coffee and a selection of tea

AM Break

Freshly brewed coffee and tea with assorted cookies

Buffet Lunch

Soup of the day
Mixed garden greens tossed in choice of dressing
Tomato and bocconcini salad with basil olive oil
Chicken in a red wine sauce
Penne mushroom Alfredo
Medley of vegetables and basmati rice
Selection of dessert with fresh fruit
Fresh baked breads and butter
Freshly brewed coffee and a selection of tea

PM Break

Freshly brewed coffee and tea with assorted squares

Sit down Dinner Suggestion

You can design your own menu from our full choice plated menu

Sample Dinner

Spinach salad, crispy red onions, roasted cherry tomatoes; honey mustard dressing

Grilled AAA strip loin of beef; green peppercorn sauce, gratin of potatoes, grilled peppers

Lemon curd & raspberry tart with a maple tulle, berry coulis

Fresh bread and butter

\$73.00 per person

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Conference Package #3

Continental Breakfast

Fresh fruit salad
Fresh baked croissant
Assorted pastries and muffins
Chilled Juice
Freshly brewed coffee and a selection of tea

AM Break

Freshly brewed coffee and tea served with assorted cookies

Lunch Plated #1

Caesar salad with crisp prosciutto and herb croutons
Choice of pasta:
(Meat or vegetable lasagne, penne with chicken in a pesto sauce, cheese ravioli with roasted pepper, tomato sauce)
Chefs choice dessert
Fresh baked breads and butter
Freshly brewed Georgian coffee and a selection of tea

PM Break

Freshly brewed coffee and tea served with assorted squares

\$34.50 per person

Conference Package #4

Hot Breakfast

Scrambled eggs
Choice of sausage, ham, bacon or peameal bacon
Home fries
Pancakes with maple syrup
French toast
Fresh fruit salad
Mini pastries and muffins
Chilled Juice & Freshly brewed coffee and a selection of tea

AM Break

Freshly brewed coffee and tea with assorted cookies

Sandwich Buffet Lunch

Mixed garden greens tossed in choice of dressing
A selection of freshly made sandwiches and wraps
Assorted squares
Freshly brewed coffee and a selection of tea

PM Break

Freshly brewed coffee and tea with assorted squares

\$37.50 per person

Conference Package #5

Hot Breakfast

Scrambled eggs
Choice of sausage, ham, bacon or peameal bacon
Home fries
Pancakes with maple syrup
French toast
Fresh fruit salad
Mini pastries and muffins
Chilled Juice & Freshly brewed coffee and a selection of tea

or

Continental Breakfast

Fresh fruit salad
Fresh baked croissant
Assorted pastries and muffins
Chilled Juice
Freshly brewed coffee and a selection of tea

AM Break

Freshly brewed coffee and tea with assorted cookies

Lunch

Quiche Lorraine, spinach salad and raspberry vinaigrette
Seasonal dessert
Freshly brewed coffee and a selection of tea

PM Break

Freshly brewed coffee and tea with assorted squares

Continental Breakfast choice \$35.50 per person

Hot Breakfast choice \$38.50 per person

Feel free to visit our website www.georgianc.on.ca/diningroom
Contact Christine McSorley 705-728-1968 X1413 email: cmcsorley@georgianc.on.ca

*Prices do not include gratuities or applicable taxes are subject to change.
Please note that we can cater to any dietary requests.*