

THE WATERSIDE INN Holiday Menus 2023

Festive Non-Alcoholic Beverages (minimum 10 guests)

\$6/person

Warm Apple and Cinnamon Cider
White Cranberry Punch
House Spiced Eggnog
Hot Chocolate with Shaved Chocolate, Whipped Cream and Marshmallows

Cocktail Reception - Passed Hors D'oeuvres & Canapés

Cold Canapes \$44/dozen

Smoked Chicken Crostini, Red Pepper Jam, Pesto Aioli
Bruschetta, Herb Spiked Goats Cheese, Chive Oil, Phyllo Cup
Antipasto Skewer with Olive, Bocconcini, Salami, Pepperoncini
Shrimp Cocktail with Caper Cocktail Sauce

Hot Hors D'oeuvres \$51/dozen

Vegetarian Spring Roll, House Sesame Plum Sauce
Mini Greek Spanakopita, Tzatziki Sauce
Hokkaido Shrimp Skewer, Ginger Miso Aioli
Brie and Cremini Mushroom Arancini, Fire Roasted Tomato Sauce
Coconut Shrimp, Thai Dipping Sauce

Gourmet Hors D'oeuvres \$56/dozen

Bacon Wrapped Scallops, Lemon Thyme Aioli
Beef and Lamb Cevapi, Roasted Red Pepper Dip
Lobster and Brie Croquettes, Citrus Aioli
Lemon Zested Crab Cakes, Chipotle Mayo, Micro Cress
Rosemary and Horseradish Beef Skewers, Honey Mustard

Cocktail Reception and/or Buffet Additions - Interactive Chef Manned Stations

Charged as per the price listed plus a \$70/hour/chef fee

280 **Carved Canadian Leg of Lamb** (serves 15)
Seasoned with Garlic and Rosemary, Served with Tzatziki and Pita Bread

310 **Whole Atlantic Salmon Wellington** (serves 30)
Wild Mushroom Duxelle and Baby Spinach, Herb Mustard Cream Sauce

\$MP **"AAA" Roasted New York Strip Loin** (serves 20)
Horseradish, Mustards and Natural Beef Jus, Caramelized Onions, Focaccia

\$MP **Slow Roasted "AAA" Prime Rib of Beef** (serves 30)
Horseradish, Mustards, Cognac Peppercorn Jus, Served with Fresh Baked Mini Yorkshire Pudding

All prices subject to 13% HST and 16% Gratuity (12% Gratuity + 4% Hotel Fee)

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Cocktail Reception - Platter Selections and/or Late Night Table Options

(minimum 15 guests unless otherwise noted)

Holiday Crudités \$13/person

Baby Vegetables, Herbed Garlic Ranch Dip

Phyllo Wrapped Baked Brie \$15/person

served with Strawberry Compote, Toasted Nuts, Crisps and Crackers

Smoked Atlantic Salmon Platter \$17/person

Side of Smoked Salmon served on wooden planks with Pickled Red Onions, Caper Dill Cream Cheese, Lemon Wedges and Sea Salt Crostini

Late Night Sweet Table \$18/person

The Waterside Inn Sweet Treats Table: Fresh Fruit and Berry Presentation, Artisan Cookies, Assorted Coffee Squares, Tarts, Brownies, Assorted Micro Desserts

Nacho Cheese Fondue (minimum 50 guests) \$22/person

Spicy Cheddar Ale Sauce served with Nacho Chips, Jalapeno Peppers, Diced Peppers and Onions, House Made Chili Con Carne, Pico de Gallo, Sour Cream, Guacamole

International Cheese Presentation \$24/person

Chef's Selection of Local & Imported Cheese, Cascade of Fresh Fruit and Berries, Dried Nuts & Fruit, Crispy Flatbreads and Crackers

Add Old World Charcuterie Meats and Condiments \$13/person

Mediterranean Bar \$24/person

Mediterranean Inspired Dips and Spreads, Marinated Vegetables, European Cured & Smoked Meats, Barrelled Aged Goats Feta Cheese, Spiced Olives, House Made Pickles, Antipasto Mushrooms, Vine Ripened Tomatoes, Baby Bocconcini Pearls with Micro Basil

Add Grilled Calamari \$15/person (20 guest minimum)

Add Shrimp (3pcs) \$15/person

Chocolate Fountain (minimum 30 guests) \$30/person

French Dark Chocolate with Array of Fruit and Sweet Treats including Rice Krispy Squares, Marshmallows, and Biscotti

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DIY Holiday Buffet Menus

Customize your holiday buffet menu by choosing your tier and then choosing your options!

All the buffet menus are served with freshly baked rolls, butter, coffee, tea and the Waterside Inn Sweet Table.

Base Tier (minimum 15 guests) **\$51/person**

Choose 1 Soup, 1 Salad, 2 Sides, 1 Main Course

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### **Second Tier** (minimum 25 guests) **\$67/person**

Choose 1 Soup, 2 Salads, 2 Sides, 2 Main Courses

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Third Tier (minimum of 25 guests) **\$80/person**

Choose 1 Soup, 3 Salads, 1 Platter, 2 Sides, 2 Main Courses

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### **Top Tier** (minimum 50 guests) **\$94/person**

Choose 1 Soup, 3 Salads, 2 Platters, 2 Sides, 3 Main Courses

***\*Top Tier also includes an upgraded dessert buffet featuring a chocolate fountain***

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## Holiday Buffet Menu Selections

### **Soups**

Roasted Butternut Squash, Cinnamon, Maple Cream

Smoked Tomato and Vodka, Crumbled Feta

Green Pea and Asparagus

Manhattan Clam Chowder

### **Salads**

Roasted Vegetable Salad, Fall Greens, Chili Cauliflower, Maple Squash, Sweet Corn, Peppers, Black Beans, Cumin Carrots, Sun Dried Cranberries, Champagne Tarragon Vinaigrette

Winter Baby Salad Greens with Shaved Root Vegetables and Roasted Shallot Dressing

Cabbage Slaw, Sundried Cranberries, Apples, Celery, Toasted Walnuts, Honey Sage Dressing

Vanilla Poached Beets with Goat Cheese, Mandarin Oranges and Pomegranate Seeds

Balsamic Roasted Mushrooms, Grilled Red Onion, Tomato, Basil, Champagne Vinaigrette

Panzanella Salad with Tomatoes, Toasted Italian Bread, Cucumbers, Onions, Olives, Bocconcini, Basil Red Wine Vinaigrette

Citrus Poached Quinoa, Sundried Tomatoes, Artichokes, Grilled Zucchini, Arugula, Shallot White Wine Vinaigrette

### **Platters**

Mediterranean Antipasto Platter including Grilled Vegetables, Old World Cured Meats and Assorted Condiments

Smoked Atlantic Salmon Platter, Lemon Drill Cream Cheese, Capers, Sea Salt Crostini

Teriyaki Ginger Baked Atlantic Salmon, Smoked Sea Salt Crostini

Tiger Shrimp, Caper Cocktail Sauce

# THE WATERSIDE INN Holiday Menus 2023

## **Holiday Buffet Menu Selections continued**

### **Mains**

Top Sirloin Roast Beef, Mushroom Gravy, Pearl Onions

Grilled Atlantic Salmon, Ginger Bok Choy, Saffron Cream

Grilled Lamb Kofta Kebabs, Garlic Mint Yogurt Dip, Pickled Onions

Cranberry and Brie Stuffed Chicken Supreme, Natural Pan Jus

Asian Roasted Chicken, Yuzu Teriyaki Glaze

Apple Braised Pork Back Ribs, Tim's Own Homemade BBQ sauce

### **Sides**

Roasted Garlic Mashed Potatoes

Lemon Scented Parisienne Potatoes

Vegetable Rice Pilaf

Four Cheese Baked Penne Pasta, Roasted Red Peppers, Kalamata Olives, Artichokes, Tomato A La Vodka Sauce

Mac 'n' Cheese, Roasted Shallots, Panko Crust

Honey Roasted Winter Root Vegetables

Roasted Mediterranean Vegetables, Balsamic Glaze

Herb Buttered Vegetable Medley

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## **Plated A La Carte Menu Selection (minimum 20 guests)**

### **SOUP KETTLE \$14**

- Roasted Butternut Squash, Cinnamon, Maple Cream
- Smoked Tomato and Vodka, Crumbled Feta
- Wild Mushroom, Roasted Garlic, Parmesan
- Broccoli and Cheddar Soup, Toasted Panko and Shallots

### **FROM THE GARDEN \$14**

- Arugula Salad with Artichoke, Olive, Roasted Red Pepper, Pepperoncini, Cherry Tomato, Roasted Garlic Dressing
- Winter Baby Salad Greens with Shaved Root Vegetables, Roasted Shallot Dressing
- Greek Salad, Iceberg Lettuce, Feta, Oregano Vinaigrette

### **MAIN ENTREES**

- \$30** Tri Colour Tortellini, Roasted Garlic Cream Sauce, Mushroom and Leeks, Shaved Parmesan
- \$34** Butternut Squash Risotto, Arborio Rice cooked in a Vegetable Stock, finished with Fresh Cut Herbs and Parmigiano-Reggiano
- \$38** Pan Seared Atlantic Salmon, White Wine Chive Cream Sauce
- \$39** Roasted Chicken Supreme stuffed with Cranberry Brie and Roasted Garlic, Pan Jus
- \$MP** Grilled Thick Cut 9oz Strip Loin, Mushroom Port Jus

### **ENTRÉE SIDES**

(non-vegetarian entrees are served with seasonal vegetables and your choice of side):

- Garlic Herb Roasted Fingerling Potatoes
- Bacon and Herb Mashed Potatoes
- Roasted Garlic and Thyme Mashed Potatoes
- Caramelized Onion and Rosemary Mashed Potatoes
- Butter Crushed New Potatoes
- Scalloped Potatoes (+\$2.00)
- Twice Baked Potatoes (+\$2.00)

### **DESSERT \$15**

- Vanilla Spiked Crème Brûlée, Scattered Sauces, Fresh Berries
- Chocolate Pot de Crème, Cut Berry Salad, Whiskey Caramel Sauce
- Apple Cinnamon Fritter, Vanilla Bean Ice Cream, Whiskey Caramel Sauce, Cookie Tuille

Includes Coffee and Tea

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## **Beverages**

### **HOST BAR – ON CONSUMPTION**

NESTLE PURE LIFE STILL WATER (330 ML) \$3.00  
SOFT DRINKS \$4.00  
ASSORTED FRUIT JUICES \$4.75  
DOMESTIC BEER BOTTLE \$8.00  
IMPORTED BEER BOTTLE \$9.00  
PREMIUM BRANDS 1.25 OZ \$8.50  
HOUSE WINE GLASS \$11.00  
HOUSE WINE BOTTLE \$50.00

The above prices **do not include** the 13% Harmonized Sales Tax and 16% Service Charge. There is no charge for soft drinks used as mixers. Please note if consumption of beverages is less than **\$300.00**, a bartender fee of \$15.00 per hour (minimum of four hours) will be applied.

### **HOST BAR – FLAT RATE**

5 Hour Open Bar - \$40 per person

This includes bar rail, domestic beer, red and white house wine, non-alcoholic beverages.

### **PUNCH BOWLS**

(1 GALLON = 25 GLASSES)

CRANBERRY, APPLE AND 7-UP PUNCH \$80.00  
ORANGE, PEACH, PINEAPPLE, MANGO AND GINGER ALE PUNCH \$80.00  
GUAVA, ORANGE AND PINEAPPLE PUNCH \$80.00  
GUAVA, MANGO AND PASSIONFRUIT PUNCH \$80.00  
GUAVA, MANGO AND PINEAPPLE PUNCH \$80.00  
CHAMPAGNE PUNCH (MIMOSAS OR BELLINIS) \$130.00  
RUM PUNCH \$150.00

### **CASH BAR**

NESTLE PURE LIFE STILL WATER (330 ML) \$4.00  
SOFT DRINKS \$5.25  
ASSORTED BOTTLED FRUIT JUICES \$6.25  
DOMESTIC BEER BOTTLE \$10.50  
IMPORTED BEER BOTTLE \$12.00  
PREMIUM BRANDS 1.25 OZ \$11.25  
HOUSE WINE GLASS \$14.50  
HOUSE WINE BOTTLE \$65.50

The above prices **include** the 13% Harmonized Sales Tax and 16% Service Charge. There is no charge for soft drinks used as mixers. If the consumption of beverages is less than **\$350.00**, a bartender fee of \$15.00 per hour (minimum of four hours) as well as a cashier's fee of \$15.00 per hour (minimum of four hours) will be applied.

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