



# Private Charter Menu 2019

Subject to taxes and 15% coordination fee.

## **Hot Appetizers**

Priced per dozen. Minimum of 2 dozen per item.

### **Chorizo Crostini \$19**

Chef's own smoked chorizo sausage with Swiss cheese atop a bite-sized crostini

### **Beef Rouladen \$28**

Seared beef rolls, stuffed with match stick vegetables and cream cheese

### **Vegetarian Samosas \$17**

Authentic Indian appetizer packed with traditional herbs and spices, hand-wrapped in a flaky shell

### **Cajun Chicken Satay Skewers \$23**

Skewers of marinated chicken served with a Cajun, pizza or BBQ dipping sauce

### **Mini Beef Wellingtons \$32**

Tender beef sautéed in butter with mushrooms and garlic, wrapped in a flaky pastry

### **Spiced Meatballs \$18**

Beef meatballs with a choice of marinara, Chef's barbeque, pizza or sweet Thai sauce

### **Beet and Brie Puff Pastry \$19**

Fresh Brie cheese and pickled beet chutney wrapped in a warm puffed pastry

### **Smoked Duck & Goat Cheese Canapé \$20**

Chef smoked duck cooked with herbs served with in-house warm apple chips

## **Cold Appetizers**

Priced per dozen. Minimum of 2 dozen per item.

### **Caramelized Peach & Thyme Crostini \$18**

A compote of peaches, caramelized red onions, pink peppercorns and thyme with melted smoked cheddar atop a bite-sized crostini

### **Shrimp Tartlet \$20**

Mini tart shells with a mixture of mayonnaise, lemon, paprika, cayenne and green onion topped with shrimp for picture-perfect look and delightful taste

### **Spanakopita \$18**

Spinach, garlic and Feta cheese in a toasted phyllo cup

### **Caprese Skewer \$18**

Cherry tomato and Bocconcini cheese with balsamic pesto dressing

### **Beef Bresaola Wraps \$22**

Air dried beef wrapped around herb cream cheese

### **Salmon Tartare \$13**

Light and fresh, flavor enhanced with garlic, lemon, herbs with a slight cayenne spice served on toasted crostini



## **Cocktail Reception Platters**

Platters are priced for 25 people. 2-3 pieces per person.

### **Market Fresh Vegetables with Dip \$60**

Seasonal vegetables served with a Caesar, ranch and lemon dill dip

### **Gourmet Charcuterie Platter \$135**

A selection of cured meats with olives, pickled vegetables, red onions, fresh grapes and served with a side of pickled beet chutney

### **Cheese and Cracker Platter \$90**

Old Cheddar, Havarti, Marble, Brie and Swiss cheese accompanied by assorted crackers..

### **Gourmet Cheese & Cracker Platter \$150**

6 varieties of Cheddar cheese, Gouda cheese, Brie cheese, Black Truffle cheese & walnuts accompanied by assorted crackers, grapes and our in-house made fresh cranberry baguette

### **Meat & Cheese Board \$120**

An outstanding variety of specialty cheese accompanied by assorted crackers and grapes

### **Chilled Shrimp Platter (Full size) \$135**

Jumbo shrimp with fresh dill, lemons and served with our homemade cocktail sauce

### **Chilled Shrimp Platter (Half size) \$75**

Jumbo shrimp with fresh dill, lemons and served with our homemade cocktail sauce

### **Deli Wrap and Sandwich Platter \$110**

(half sandwich per person)

A selection of meats and roasted vegetables served on rustic breads, buns and wraps

### **Fresh Fruit Platter \$70**

Seasonal fresh fruit

### **Dessert Bars & Squares \$80**

A selection of Dutch brownies, Nanaimo bars, butter tart bars and carrot cake

### **Fresh Baked Cookies \$28**

A selection of fresh baked cookies



## **Late Night Menu**

Platters are priced for 25 people. 2-3 pieces per person.

### **Beef Sliders \$95**

Custom made AAA Canadian beef patties on a slider roll, accompanied by tomatoes, lettuce, pickles and onions

### **Lamb Sliders \$110**

Locally sourced ground lamb on slider rolls with Tzatziki sauce, accompanied by tomatoes, lettuce, pickles and onions

### **Pulled Pork Sliders \$95**

Seasoned pork shoulder, smoked to perfection, served on a slider roll with Chef's coleslaw.

### **Chili Bar \$85**

Choice of beef or vegetarian chili served with shredded cheese, sour cream, green onions and nacho chips

### **1000 Island Cruise Party Platter \$75**

Assorted made fresh in-house dips. Tapenade, cheese pate and bruschetta dip served with warm nacho chips and fresh baguette

### **Pizza - \$22 per pizza**

10 slices per pizza. Minimum 2 pizzas.

#### **Classic Pepperoni & Cheese**

Pepperoni, Mozzarella cheese and Italian herbs

#### **Three Cheese**

Mozzarella, Cheddar and grated Parmesan

#### **Veggie**

Mozzarella, Parmesan, caramelized onion, peppers, mushrooms and tomatoes



## Private Charter Entrée Menu

### **Bread Basket**

Assorted fresh rolls with herb butter

### Choice of Salad

#### **Caesar Salad**

Romaine lettuce with Caesar dressing, bacon, shaved parmesan cheese and artisan croutons

#### **Arcadian Salad**

Arcadian mixed lettuce with blackberries, goat cheese and pickled red onions drizzled with our original blackberry vinaigrette dressing

#### **Blackberry & Goat Cheese Salad**

Spring mix lettuce, blackberries, crumbled goat cheese and pickled red onions drizzled with our house blackberry vinaigrette

### Choice of Entrée

All entrées served with a medley of seasonal vegetables and choice of herb roasted potatoes, red skin mashed potatoes, rice pilaf or ancient grain quinoa pilaf

#### **Stuffed Chicken Supreme \$29**

Roasted chicken breast stuffed with basil, cranberries and goat cheese, topped with our maple blueberry balsamic reduction

#### **Vegetarian Samosas \$21**

Authentic Indian appetizer packed with traditional herbs and spices, hand-wrapped in a flaky shell, served with cranberry salsa

#### **Roasted Vegetable Stack \$27**

Roasted green peppers, zucchini, red onion, eggplant, cherry tomato, and tofu stacked on a Portobello mushroom, drizzled with a roasted red pepper sauce, served with ancient grain and quinoa pilaf

#### **Rainbow Trout \$25**

Fresh rainbow trout fillet, served with our citrus gastrique

#### **Mediterranean Salmon \$35**

Fresh Ontario boneless salmon fillet topped with citrus aioli butter and baked

#### **AAA Prime Rib \$42**

Slow-roasted carved AAA prime rib served with horseradish and au jus

#### **Filet Mignon \$50**

8oz filets with roasted wild mushrooms smothered in our Chef made Sauce au Poivre

### Choice of Dessert

Desserts subject to availability

#### **Strawberry Shortcake**

Tender shortcake with two layers of strawberries topped with whipped cream

#### **Chocolate Opera Cake**

Delicate layers of Almond cake soaked with raspberry syrup layered with rich coffee cream butter, filled with chocolate ganache.



## Private Charter Buffet Menu

### **Maritime Buffet \$45**

Fresh baked rolls with butter  
Clam's (Spinach and Pernod), Red Thai mussels, Shrimp cocktail, Cheese tray with crackers  
Caprice skewers, Vegetables & dip, Garden fresh mixed root salad, Caprice pasta salad,  
Beet salad, Mixed garden salad with carrot, cucumber, cabbage & tomatoes, Spinach mandarin salad  
1/2 lobster, Basil and Brie stuffed chicken, Oven roasted 'AAA' Ontario corn fed beef striploin  
Layered roasted vegetable stack, Maritime medley, Citrus Ancient grain quinoa  
Assorted Cakes

### **Capitan's Buffet \$40**

Fresh baked rolls with butter  
Arcadian mixed salad, Root vegetable salad, Pasta salad, Heirloom tomato salad, Bean salad  
Chef-carved AAA prime rib of beef with horseradish and au jus  
Roasted chicken breast topped with a maple blueberry balsamic reduction  
Vegetarian ragout, Herb roasted potatoes, Roasted seasonal vegetables medley  
Choice dessert: chocolate layer cake or apple crumble

### **Steak BBQ \$33**

Fresh baked rolls with butter  
Caesar salad, Garden salad, Pasta salad, Root vegetable salad  
8 oz. N.Y. Striploin steak, Vegetable kabobs, Roasted potatoes, Corn on the cob  
Dessert bars & squares

### **Mediterranean Buffet \$30**

Fresh baked rolls with butter  
Greek salad, Heirloom tomato salad, Root vegetable salad  
Chicken kabob, Beef kabob, Vegetable kabob  
7 Grain rice blend, Olives & pickles mix, Tzatziki  
Dessert bars & squares

### **Summer Sizzler BBQ \$20**

Caesar salad, Garden salad, Root vegetable salad, Deli coleslaw  
Beef burgers, Vegetarian burgers, All-beef sausages  
Kaisers, Sausage buns & Pretzel bread  
Lettuce, tomato, onion, pickles, relish, mustard, mayo & ketchup  
Fresh baked cookies



## Private Charter Children's Menu \$10

Fresh baked rolls with butter

### **Appetizer**

Garden Salad  
or  
Pasta Salad  
or  
Vegetable Cup

### **Choice of Entrée**

Chicken Alfredo  
(can be served w/o chicken)  
or  
Chicken Fingers  
or  
Mac & Cheese

### **Dessert**

Chocolate chip cookie  
or  
Apple Crumble