



2020 Private Charter Menu

Subject to taxes and 15% coordination fee.

Hot Appetizers

Priced per 25 pieces

Beef Meatballs \$18

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

Smoked Chorizo in a Blanket \$25

Smoked chorizo sausage wrapped in Dijon and puff pastry and served with dipping sauce.

Vegetarian Samosas \$25

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

Blue Cheese and Pear Chutney Canape \$29

Freshly preserved pear and onion chutney with melted blue cheese on a puffy canape.

Chicken Lollipops \$45

Frenched chicken drums grilled to perfection and smothered in Chef's BBQ sauce.

Potato Crisp Philly Cheese Canape \$55

Two-bite beef sandwich with a crispy potato base, shaved beef, onions and smoked cheese.

Balsamic Glazed Beef Roll \$56

Seared beef rolls stuffed with vegetables, herbed and garlic cream cheese, and topped with a honey balsamic glaze.

Cold Appetizers

Priced per 25 pieces

Caprese Skewer \$18

Cherry tomato and Bocconcini cheese with balsamic pesto dressing.

Caramelized Peach & Thyme Crostini \$21

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

Spanakopita \$30

Spinach, garlic and Feta cheese in a toasted phyllo cup.

Beef Bresaola Wraps \$32

Air dried beef wrapped around herb cream cheese.

Shrimp Tartlet \$56

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

Smoked Salmon Canape \$70

Smoked salmon served on a cucumber slice, topped with pickled vegetables and flavoured cream cheese.



Cocktail Reception Platters

Priced per 25 people. 2-3 pieces per person.

Market Fresh Vegetables with Dip \$60

Seasonal vegetables served with hummus, ranch and lemon dill dip.

1000 Islands Cruise Party Platter \$75

Tapenade, cheese pate & bruschetta dip served with warm nacho chips and fresh baguette.

Cheese and Cracker Platter \$95

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

Chilled Shrimp Platter (Half size) \$80

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

Chilled Shrimp Platter (Full size) \$110

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.

Gourmet Charcuterie Platter \$115

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

Meat & Cheese Board \$120

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

Artisanal Local Cheese & Cracker Platter \$140

6 varieties of locally produced Artisanal cheese, accompanied by walnuts, assorted crackers, grapes and baguette.

Dessert Platters

Fresh Baked Cookies \$28

A selection of fresh baked cookies.

Fresh Fruit Platter \$75

Seasonal fresh fruit.

Dessert Bars & Squares \$80

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

Pastries Platter \$90

Raspberry rolls, Madagascar vanilla caramel puffs, praline fingers, chocolate twist and spinach feta pastries.

French Deluxe Pastries Platter \$160

Assorted chocolate, caramel, raspberry and berry pastries.



Chef Stations

Taco Bar \$85

Hard shell tacos, chicken and beef served mild or medium, with cheese, salsa, sour cream, tomato, onion and lettuce.

Chili Bar \$85

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

Beef Sliders \$95

Custom made AAA Canadian beef patties on a slider roll, 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.

Lamb Sliders \$110

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

Late Night Menu

Pizza \$22

10 slices each

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.

Nachos \$38

add chicken \$15



Entrée Menu

Bread Basket

Ciabatta rolls with whipped butter.

• Choice of Salad •

Caesar Salad

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

Smoked Peach Arcadian Salad

Heritage lettuce blend topped with creamy goat feta, blueberries and toasted almonds.
Paired with a smoked peach vinaigrette.

Arcadian Summer Salad

Heritage lettuce blend topped with creamy goat feta, blueberries, strawberries and toasted almonds. Paired with a Balsamic glaze.

• Choice of Entrée •

All entrees are served with seasonal vegetables and a choice of:
herb roasted potatoes, red skinned mashed potatoes, rice pilaf or ancient quinoa blend.

Ontario Rainbow Trout \$28

Boneless rainbow trout filet, pan-fried skin-on for the perfect crunch and topped with a citrus aioli.

Smoked Portobello Mushroom Stack \$27 Vegetarian/Vegan

A large Portobello mushroom full of texture and flavour, smothered in roasted red pepper sauce.

Mediterranean Stuffed Pepper \$24 Vegetarian/Vegan

A blend of smoke-infused tofu, lentil du puy, tomato, eggplant, mushrooms and vegan-Italian sausage. Sautéed and stuffed inside a roasted pepper.

Wild Mushroom Chicken Supreme \$28.50

Fresh 8oz oven-roasted chicken breast topped with our savoury wild mushroom cream sauce.

Blueberry Maple Chicken Supreme \$30

Brie stuffed chicken supreme with savoury apricot chutney, and chef's blueberry maple balsamic reduction.

Beef Bordelaise \$32

Garlic-infused AAA striploin, medium-grilled, and paired with chef's Bordelaise sauce.

Fresh Chilean Salmon \$35

Fresh salmon filet marinated in our very own citrus oil and paired with a Tuscan cream sauce.

Filet Mignon \$50

8oz garlic-infused filet mignon paired with our chef's peppercorn sauce.

• Choice of Dessert •

Subject to availability

Apple Crumble, Lemon Cake, Vanilla Cake or Chocolate Cake.



Buffet Menu

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

Steak BBQ \$30

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/beef/vegetable kabobs, 7 grain rice blend, olives & pickles mix, Tzatziki, dessert bars & squares.

Chicken and Rib \$32

Fresh baked rolls with butter, pasta salad, roasted root vegetable salad, deli coleslaw smoked, BBQ pork ribs, smoked BBQ chicken leg, vegetarian chili, baked potato with sour cream, corn on the cob, carrot cake, Dutch brownies, Nanaimo bars, butter tart squares, coffee & tea.

Captain's Buffet \$41

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.

Surf and Turf \$62

Fresh baked rolls with butter, Caesar salad, garden salad, pasta salad, root vegetable salad, lobster tail, shrimp kabobs, 8 oz. N.Y. striploin steak, vegetable kabobs, roasted potatoes, corn on the cob, dessert bars & squares.



Children's Menu

\$10 per person

Ciabatta rolls with whipped butter.

• **Choice of Appetizer** •

Garden Salad
Pasta Salad
Vegetable Cup

• **Choice of Entrée** •

Chicken Alfredo
Chicken Fingers
Mac & Cheese

• **Choice of Dessert** •

Dessert of the Day
Chocolate Chip Cookie
Fruit