



Inn | Bistro | Pub | Catering

2025

[www.clocktowercatering.ca](http://www.clocktowercatering.ca)

519-200-8492



### **Information and Policies**

Clock Tower Catering will accommodate same day orders; notice is required on specific items and hot dishes.

### **Delivery and Information Charges**

We provide free delivery on orders over \$500. For orders under \$500 a \$25 will be charged. Delivery service beyond regular delivery areas will be priced accordingly. All deliveries will be set up at each location by our team of specialists.

### **Presentation**

Our standard packaging for corporate orders is black plastic platter ware, paper plates, plastic cutlery, and wicker baskets. Other arrangements for dishes, and glass ware can be arranged. Extra charges may apply.

### **Payment Terms**

Clock Tower Catering accepts cash, debit, cheque, Master Card, Visa and American Express, Etransfer a 4 % surcharged will be added to all credit card payments.

### **Deposits**

Events more than \$300 require a 50% deposit upon confirmation of the event. The Balance is due on the day of the event. Deposits are non-refundable.

### **Cancellation and Changes**

24-hour advance notices required. For events of 100 people or more 72-hour notice is required. The client may be held responsible for unrecoverable charges and deposits.

### **Taxes and Gratuities**

All cost subject to applicable sales tax and a 18% gratuity charge.

### **Staffing**

Service staff will be provided at an additional cost of 18.00 dollars per hour per employee. Plus HST.

## Morning Meetings

Specializing in offsite catering Clock Tower Catering strives to provide a complete and nutritional menu to clients and staff increasing efficiency and morale in the workplace. Our corporate menu has been designed to appeal to a variety of tastes and makes ordering meals fast and efficient.

We invite you to enjoy the finest of ingredients and tastiest of menu items for all your company events. We can also plan that special event and customize a menu to meet the needs of the group and goals of the company. Our event planners have the experience to create something special for your staff and your guests and create value for you and your company.

### **COMBINATION BREAKFASTS:**

8-person minimum

#### **Continental Breakfast**

Freshly baked miniature muffins, croissants, fruit filled Danish, loaf cakes, bagels, sliced seasonal fruit, orange juice and coffee or tea. Served with butter, cream cheese and preserves.

**\$ 17.00 per person**

#### **Express**

Homemade breakfast pastry or bagel with cream cheese and preserves, orange juice and fresh coffee or tea.

**\$ 11.00 per person**

### **HEALTHIER CHOICES:**

#### **Sliced Seasonal Fruit Platter**

Small	Serves 10 – 15 people	<b>\$46.00 per platter</b>
Medium	Serves 16 – 20 people	<b>\$63.00 per platter</b>
Large	Serves 21 – 30 people	<b>\$85.00 per platter</b>

#### **Fresh Fruit Salad**

**\$ 6.00 per person**

#### **Yogurt & Granola with Fresh Berries**

Vanilla yogurt with fresh banana – layered with blueberries, blackberries and strawberries and topped with crunchy granola (12oz serving)

**\$ 8.00 per person**

#### **Fresh Seasonal Fruit Skewers**

**\$32.00 per dozen**

## STARTERS:

### **Crisp Vegetable Platter**

English cucumber, cherry tomatoes, broccoli, cauliflower, peppers, celery, carrots, and mushrooms with creamy garlic parmesan dip

Small	Serves 10 – 15 people	<b>\$41.00 per platter</b>
Medium	Serves 16 – 20 people	<b>\$60.00 per platter</b>
Large	Serves 21 – 30 people	<b>\$85.00 per platter</b>

### **Cheese & Fruit Platter**

A delicious assortment of imported and domestic cheese served with fresh seasonal fruit and a selection of crispy crackers and breads, garnished with fresh herbs.

Small	Serves 10 – 15 people	<b>\$45.00 per platter</b>
Medium	Serves 16 – 20 people	<b>\$68.00 per platter</b>
Large	Serves 21 – 30 people	<b>\$95.00 per platter</b>

### **Finger Sandwiches**

A selection of deli meats and salads served on the freshest gourmet rolls and bread.

**\$ 11.00 per person**

### **Charcuterie Platter**

Fresh cured Genoa salami, prosciutto, marinated artichoke hearts, artisanal cheese, herbed crostini's, wine jelly and pitted Kalamata olives served with an assortment of fresh seasonal fruit and nuts.

**\$ 16.00 per person**

## **BUFFET SALADS:**

In house salad dressings: Raspberry vinaigrette, white balsamic vinaigrette, creamy roasted garlic, Italian herb and lemon dill

**Slegers Organic greens with fresh seasonal vegetables** **\$ 6.00 per person**

### **Spinach Salad**

Fresh baby spinach, crisp bacon, sliced mushroom, red onion, boiled egg, parmesan, and mandarin oranges. **\$ 7.00 per person**

### **Clock Tower Caesar**

Slegers Organic baby romaine lettuce, crumbled bacon, homemade croutons, and shaved parmesan. Served with our lemon Caesar dressing. **\$ 7.00 per person**

### **Greek Salad**

Leaf lettuce, plum tomatoes, red onion, cucumber, feta cheese and Kalamata olives served with Greek oregano dressing **\$ 7.00 per person**

### **Potato Salad**

Russet potatoes, red and green onions, sliced boiled eggs and Julienne carrots tossed in a delicious dill mayo. **\$ 6.00 per person**

### **Pasta Salad**

Fresh pasta with crisp seasonal vegetables and topped with shaved parmesan, spices, and a creamy Italian dressing. **\$6.00 per person**

### **Tex Mex Salad**

Crisp Romaine and Iceberg lettuce, topped with sweet red pepper, red onion, tomato, shredded cheddar, green onion, and crispy tortilla strips. Served with fresh salsa and chipotle ranch dressing. **\$ 6.00 per person**

### **Asian Noodle Salad**

Red cabbage, crisp Romaine lettuce peapods, Julienne carrots, green onion, roasted peanuts, served with a toasted sesame dressing. **Minimum of 10 required** **\$ 7.00 per person**

### **Caprese Fusilli Salad**

Fresh basil, al dente fusilli pasta, bocconcini cheese, grape tomatoes, and baby spinach with a light pesto vinaigrette. **\$ 7.00 per person**

### LUNCH PLATED ENTRÉE SALADS:

#### **Chefs Salad**

Entrée sized mixed greens topped with crisp seasonal vegetables, crumbled bacon, ham, turkey, egg, and shredded cheddar. **\$23.00 per person**

#### **Cobb Salad**

Entrée sized crisp Romaine lettuce, bacon, egg, chicken, avocado, tomatoes, crumbled blue cheese and topped with green onion. Served with ranch dressing. **\$23.00 per person**

#### **Chicken Caesar Salad**

Entrée sized Caesar salad topped with grilled chicken breast. **\$23.00 per person**

### SANDWICH BOARD

#### **Deli Platter**

Custom sandwich creations: A wide selection of thinly sliced Smoked Pork Loin, Genoa Salami, roast Turkey Breast, and Montreal Smoked Meat. Also includes Cheddar, Swiss and Provolone Cheese, complete with bakery fresh bread and rolls. Fresh seasonal veggies, pickles, olives, mustard, and mayo. **\$24.00 per person**

#### **Deli Sandwiches (Vegetarian option available)**

An array of overstuffed deli sandwiches served on white and multigrain bread, whole wheat wraps, ace bakery Kaisers and baguette. 1.5 sandwiches per person. Includes pickles and olives on the side **\$24.00 per person**

#### **Wraps (Vegetarian option available)**

An assortment of fresh wraps stuffed with homemade fillings, egg salad, chicken salad, Albacore white tuna salad and red salmon salad accompanied by fresh lettuce and seasonal produce. Pickles and olives served on the side.

**\$24.00 per person**

**CUSTOM SANDWICHES (MINIMUM 4 PER KIND)**

**Turkey Bacon Club**

**\$15.00 per person**

Locally sourced roast turkey breast, crisp maple smoked bacon, field tomatoes, Swiss cheese, and herbed aioli on fresh focaccia bun.

**Turkey Cranberry**

**\$ 15.00 per person**

Locally sourced roast turkey breast with crisp lettuce, cheddar cheese and a tangy cranberry aioli on sourdough bread

**Italian Pressed**

**\$ 15.00 per person**

Thinly sliced salami, and smoked pork loin with roasted red peppers, provolone cheese and pesto aioli on ciabatta bun

**Grilled Chicken Breast**

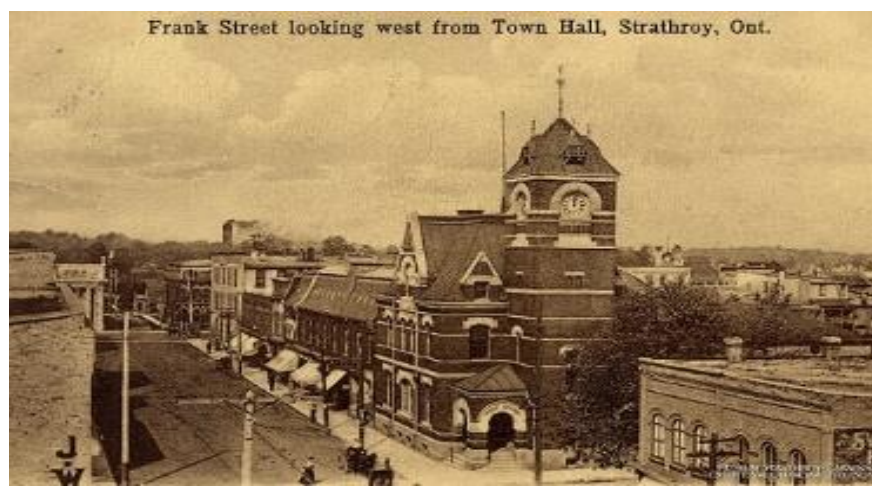
**\$ 15.00 per person**

Pesto marinated chicken breast, grilled and thinly sliced served on Ace bakery baguette with bruschetta tomato and mozzarella cheese

**Grilled Vegetable Stack**

**\$ 15.00 per person**

Portobello mushrooms roasted red peppers, grilled zucchini with leafy greens and sliced tomato on a Locally baked Hamilton Bakery Kaiser.



### HOT LUNCH MENU CHOICES

Please ask about our vegetarian and gluten free options  
Minimum Six (24 hours' notice may be required for some items)

<b>Home Made Lasagna or Veggie Lasagna Roulade</b>	<b>\$21.00 per person</b>
A Clock Tower Favorite. Served with fresh garlic baguette	
<b>Meat Chili or Vegetarian Chili</b>	<b>\$17.00 per person</b>
Served with garlic baguette.	
<b>Beef or Chicken Burrito</b>	<b>\$16.00 per person</b>
With Mexican rice, cheddar cheese, refried beans, pico de gallo and sour cream	
<b>Chicken Parmesan</b>	<b>\$20.00 per person</b>
Panko breaded Italian chicken breast topped with our home made marinara, Mozzarella and fresh parmesan cheese, served with penne marinara.	
<b>Chicken Tortellini Florentine</b>	<b>\$20.00 per person</b>
Cheese tortellini tossed with grilled chicken, our home-made alfredo sauce. And baby spinach. Served with grilled garlic baguette.	
<b>Asian Noodle Stir Fry</b>	<b>\$20.00 per person.</b>
Sliced chicken, Asian inspired vegetables, with a ginger, garlic, and soy sauce glaze	
<b>Clock Tower Quiche</b>	<b>\$17.00 per person</b>
House-made individual quiche in a pastry crust: Quiche Lorraine, Asparagus and Brie, Broccoli and Cheddar, Bacon, and Caramelized Onion	
<b>Bruschetta Chicken</b>	<b>\$20.00 per person</b>
Grilled chicken breast topped with bruschetta tomato and fontina cheese. on a bed of Quinoa pilaf	



## LUNCH SPECIALS

**Lunch Special # 1** **\$26.00 per person**  
Assorted Deli Sandwiches and whole wheat wraps, fresh vegetable crudité, fresh fruit platter and assorted in-house baked cookies.

**Lunch Special # 2** **\$26.00 per person**  
Clock Tower meat or vegetarian lasagna roulade, organic baby greens Caesar salad, warm garlic, parmesan baguette and house-made ghirardelli chocolate brownies

**Lunch Special # 3** **\$26.00 per person**  
Cheese tortellini with chicken, spinach and alfredo sauce served with garlic bread, Greek salad, and assorted house-made dessert tray

**Lunch Special # 4**  
Assorted deli sandwiches and whole wheat wraps, Mediterranean pasta salad with assorted in-house baked cookies **\$26.00 per person**

**Lunch Special #5**  
Entrée sized Organic romaine Caesar salad, Organic baby greens salad with grilled chicken or Cobb salad with pretzel roll, butter, and fresh baked cookies **\$26.00 per person**

**Lunch Special # 6**  
Assorted sandwiches and wraps, soup of the day and fresh baked cookies **\$26.00 per person**

**Lunch Special # 7**  
Meat or vegetarian Chili, tri color corn chips with salsa, sour cream, garden salad and fresh baked cookies **\$26.00 per person**



**LUNCH DESSERTS**

**Fresh Baked Cookies**

House-made chocolate chip, peanut butter, Oatmeal, Sweet and Salty, Double Chocolate

**\$6.25 per person**

**Home Made Chocolate Brownies**

Dark chocolate brownies glazed with chocolate ganache

**\$6.50 per person**



**Special Event Catering**

**STATIONARY HORS D' OEUVRE**

15-person minimum

**Assorted Cheese Platter**

A delicious array of imported and domestic cheese accompanied with garlic crostini, flat bread and garnished with fresh fruit and herbs.

**\$14.00 per person**

**Garden Crisp Vegetable Crudit **

Market fresh vegetables beautifully arranged with creamy parmesan herb dip.

**\$9.00 per person**

**Charcuterie**

Locally sourced Trotters cured meats, prosciutto, craft cheese, Kalamata olives, Nix i's wine jelly, fresh apple and pear garnish served with garlic herb crostini.

**\$18.00 per person**

**Mediterranean Platter**

Hummus, baba ghanoush, and tabbouleh served with green olives, capers, red onion, fresh lemon and lime wedges, assorted crisps, flat breads, and pita.

**\$14.00 per person**

**Chips and Dips**

Tri color tortilla chips, herbed pita crisps, bread sticks and crostini served with fresh guacamole, salsa, chipotle cream cheese dip and sour cream.

**\$8.00 per person**

**Brown Sugar Baked Brie**

Ontario produced brie topped with brown sugar and toasted pecans, served hot with garlic crostini.

**\$14.00 per person**

**Forest Mushroom Bake**

Shitake and cremini mushrooms oven roasted with garlic and Spanish onion, blended with cream cheese, sour cream and our secret blend of herbs and spices served with corn chips and crostini.

**\$11.00 per person**

**COLD HORS D' OEURVES**

**2 dozen minimum order**

**Jumbo Shrimp Skewers**

Colossal shrimp poached and chilled, skewered with lemon and grape tomato served with spicy cocktail sauce.

**\$41.00 per person**

**Tomato Basil Filo Cups**

Crisp mini filo cups filled with bruschetta tomato, shaved parmesan, feta, and balsamic glaze.

**\$28.00 per dozen**

**Chevre and Black Olive Tapenade**

Crisp garlic crostini topped with herbed goat cheese, black olive tapenade and fresh herbs.

**\$28.00 per dozen**

**Vegetarian Spring Rolls**

Rice wraps with Asian julienne vegetables served with a Thai dipping sauce.

**\$33.50 per dozen**

**Caprese Skewer's**

Pesto marinated bocconcini with grape tomato and basil leaf.

**\$22.00 per dozen**

**Cured Salmon Canape**

Mini potato latkes topped with herbed cream cheese and in-house cured salmon gravlax.

**\$36.00 per dozen**

**Pinwheel Assortment**

Whole wheat flour tortilla filled and rolled with herb cream cheese and an assortment of fillings: smoked ham, feta, and spinach, roasted red peppers and goat cheese, smoked salmon.

**\$ 23.00 per dozen**

**Curried Chicken Filo**

Crisp mini filo cups filled with a curry spiced chicken salad garnished with granny smith apples and walnuts,

**\$28.00 per dozen**

**Beef and Asparagus Roulade**

Crisp blanched asparagus wrapped with medium rare beef tenderloin nested on red pepper goat cheese and garlic crostini.

**\$32.00 per dozen**

**HOT HORS D' OEUVE'S**

**2 dozen minimum for on premises heating only.**

**House-made Mini Quiche**

Light tender pastry filled with ham and Swiss cheese, broccoli and cheddar, forest mushrooms, roasted red peppers and feta.

**\$26.00 per dozen**

**Prosciutto Scallops**

Sweet sea scallops wrapped in Parma prosciutto.

**\$96.00 per dozen**

**Filo Pigs in a Blanket**

Mini beef wiener wrapped in buttery filo pastry and served with honey mustard sauce.

**\$26.00 per dozen**

**Spanakopita**

Filo wrapped feta and spinach triangles with Titziki sauce for dipping.

**\$26.00 per dozen**

**Tuscan Goat Cheese Parcels**

Delicate filo purses filled with a goat cheese, roasted pepper, and spinach.

**\$26.00 per dozen**

**Clock Tower Grilled Vegetable Crostini**

Garlic crostini topped with asiago cream, Mediterranean grilled peppers, and zucchini with a sweet balsamic drizzle.

**\$26.00 per dozen**

**Sweet Potato Shrimp Fritters**

Succulent shrimp, sweet potato, and spice Cajun seasoning deep fried and served with a tangy chipotle aioli.

**\$28.00 per dozen**

**Clock Tower Mini Crab Cakes**

Hand shaped Cajun spice crab cakes, panko breaded and deep fried, served with a pesto aioli.

**\$34.00 per dozen**

**Thai Chicken Skewers**

Marinated chicken breast bamboo skewered and served with Thai dipping sauce.

**\$30.00 per dozen**

## DESSERT SPECIALTIES

### **Chocolate Dipped Strawberries**

Fresh Berries hand dipped in Belgium chocolate.

**\$28.00 per dozen**

### **Assorted House-Made Dessert Platter**

A gourmet selection of home-made brownies, cookies, tarts, squares, and fresh berry garnish

**\$11.00 per person**

### **Clock Tower Cheesecakes**

Always made in-house cheesecakes:

Pumpkin, Raspberry, Blueberry, Classic New York, Chocolate Caramel, Spiced Apple

**\$58.00 each**

12-16 pieces per cake

### **Fresh Baked Pies**

In-house baked pies:

Apple, Blueberry, Chocolate, Coconut Cream, Lemon Meringue, Seasonal favorites available during the seasons

**\$25.00 per pie**

8 slices per pie

### **Cakes and Tortes**

Assorted in-house baked and decorated cakes:

Chocolate Almond, Strawberry Short Cake, Peach shortcake, Raspberry Buttercream, Boston Cream, Vanilla Coconut, Rum Bunt Cake, Carrot Cake with cream cheese frosting

**\$52.00 per cake**

12 to 16 slices per cake

### **Slab Cakes**

Available in the same flavors as our cakes and tortes

**\$45.00 per half slab**

**PRIX FIXE MENUS**

Choose from appetizer, soup, salad, main course and plated dessert or dessert station.

Four Courses Starting from **\$95.00 per person.**

**APPETIZERS**

Choose of one:

Cajun Crab Cake with red pepper jelly garnished with Slegers micro greens.

Or

Cheese Tortellini tossed in Florentine garlic cream sauce and topped with marinara and shavings of parmesan cheese.

Or

Vegetarian Spring Rolls with Thai dipping sauce

Or

Grilled Vegetable Asiago Crostini

Artisan ciabatta bread topped with artichoke asiago spread and Mediterranean grilled vegetables, drizzled with balsamic reduction.

Or

Cured Salmon

In-house cured salmon nested on top herbed potato latkes with lemon herb cream cheese, capers, diced red onion, hard boiled eggs, and lemon dill dressing.

**SOUPS**

Choose of one:

Cream of Broccoli and Cheddar

Or

Cream of Asparagus

Or

Roasted Red Pepper

Or

Italian Wedding

Or

Beef and Barley

Or

Lentil (gluten free)

Or

Spicy Black Bean (gluten free)

## SALADS

Choose of One:

### Organic Baby Greens

Locally sourced slegers organic greens topped with julienne vegetables and your choice of dressing.

White Balsamic, raspberry, Italian herb and garlic, ranch, creamy lemon dill or Apple cider vinaigrette

Or

### Clock Tower Caesar Salad

Slegers organic baby romaine topped with shavings of parmesan cheese, crisp bacon, garlic herb croutons and our own Caesar salad dressing.

Or

### Capresse Salad

Marinated bocconcini cheese, grape tomatoes and baby spinach tossed in a pesto vinaigrette.

Or

### Baby Spinach Salad

Crisp baby spinach topped with hard boiled egg, crisp bacon, red onion, croutons, and warm bacon dressing.

Or

### Greek Salad

Crisp romaine, roma tomato, sliced cucumber, red onion, feta cheese, Kalamata olives and our own Greek salad dressing

Or

### Mandarin Orange and Pecan Salad

Slegers baby greens topped with mandarin oranges, candied pecans, and julienne vegetables. Drizzled with a spicy Thai vinaigrette.



## **PLATED DINNER ENTREES**

Choose of one:

Roast Strip Loin of Beef

8oz AAA Ontario corn fed beef, slow roasted and served with Yorkshire pudding, natural jus and horseradish.

Or

Chicken Tuscana

7oz Chicken breast supreme filled with Goat's cheese, roasted peppers, spinach, and sundried tomato. Served with a red wine demi glace.

Or

Beef Tenderloin Medallions

6oz Ontario corn fed tenderloin medallions marinated in garlic, peppercorn, and rosemary.

Or

Pecan Crusted Salmon

6oz Fresh Atlantic Salmon topped with a Maple pecan crust, drizzled with a maple apple glaze.

Or

Stuffed Pork Tenderloin

Provolone and spinach stuffed Ontario pork tenderloin with a honey, Dijon mustard sauce

## **Side Selections**

### **Starches**

Garlic Mashed Potato

Cheddar Mashed Potato

Roast Potato Wedges

Scalloped Potato

Rice Pilaf

Quinoa Pilaf

Stuffed Potato Jackets

Roasted Baby Red or Baby New Potatoes

Chateaux Potato

Rosti Potato

### **Vegetable Selection**

Market Vegetable Medley

Roasted Root Vegetable Medley

Honey Butter Carrots

Parmesan Broccoli

Cauliflower Mornay

Green Beans with Bacon Onion and Garlic

## **PLATED DESSERTS**

### Salted Caramel Cheesecake

Velvety chocolate cheesecake garnished with fresh berries, whipped cream, and a salted caramel crunch.

### Cherry Lime Cheesecake

Black cheery cheesecake with hints of lime with fresh berries and black cherry lime coulis

### Filo Wrapped Cheesecake

New York

### Red Velvet Torte

Moist layers of red velvet cake filled with butter cream icing and coated with chocolate gnash, served with fresh berries, raspberry coulis, and whipped cream.

### Chocolate Ice Cream Crepes

French vanilla filled French crepes served with warm nougat sauce, fresh fruit, and whipped cream.

### Cinnamon Berries and Ice Cream

Crisp cinnamon filo bowl filled with French vanilla ice cream and assorted fresh berries.

### Blueberry Apple Crisp

Warm apple and blue berry crisp served in a crisp cinnamon filo bowl with French vanilla ice cream.

As us about our wedding cake designs.

Served as dessert with fresh berries and whipped cream.

An extra charge will be applied for designing your perfect wedding cake.

## **Themed Buffet Dinners**

### **Western BBQ Buffet**

Roasted and BBQ Frisa Farms hormone and antibiotic free chicken.  
Slow cooked baby back ribs with apple whiskey BBQ sauce  
Herb seasoned roast potato wedges  
Brown sugar baked beans  
Seasonal vegetable medley or corn on the cob in season  
Fresh baked bread with garlic and sweet butters  
Slegers organic mixed greens with julienne vegetables and assorted in-house prepared dressings.  
Seasonal pasta salad  
In-house prepared fresh baked pies  
**55.00 per person**

### **Hawaiian Buffet**

Pineapple glazed Whole Pig smoked pork loin (carved)  
Mango salsa grilled chicken breast  
Roast mini red potatoes with coarse salt, garlic, and peppercorn.  
Toasted coconut, pineapple rice pilaf  
Island vegetable medley with coconut butter sauce  
Fresh baked bread with garlic and sweet butters  
Mandarin almond Slegers mixed greens with mango dressing  
Island inspired Farfalle pasta salad  
In-house prepared Pineapple upside down cake  
Island fruit tray  
**55.00 per person**

### **Backyard BBQ Buffet**

Ralph Bos Hamburgers with Ace Bakery sesame Kaisers  
Hot Italian sausage on fresh bakery bun  
Jumbo all beef hot dogs on fresh bakery bun  
Mustard, relish, ketchup, diced onion, diced tomato, hot peppers, sauerkraut, sliced cheddar cheese  
Creamy dill and cucumber macaroni salad  
Slegers organic Caesar salad with our in-house prepared Caesar dressing  
In house baked cookies, brownies, and seasonal fruit tarts  
**40.00 per person**

### **Roast Beef Buffet**

Slow roasted AAA inside round of beef hand carved  
Horseradish and Jus  
Yorkshire pudding  
Seasonal vegetable Medley  
Garlic mashed or Cheddar mashed potatoes.  
Fresh baked bread with garlic and sweet butters  
Slegers mixed organic greens with julienne vegetables and assorted dressings.  
Baby new potato salad  
In-house baked assorted cheesecakes  
**60.00 per person**

### **Triple Play Buffet**

Slow roasted AAA inside round of beef  
Rosemary roast turkey breast  
Lemon dill grilled salmon  
Grilled seasonal vegetables  
Roasted baby red and white potatoes  
Fresh baked bread with garlic and sweet butters  
Slegers organic Caesar salad  
Baby spinach salad with strawberries and goat cheese  
Penne pasta salad with fresh garden vegetables and white balsamic vinaigrette  
**75.00 per person**

### **Late Night Snacks**

Served buffet style.

Usually ordered for half the amount of attending guests.

#### **Classic**

Assorted ciabatta baguette sandwiches, fresh fruit platter, vegetable crudité and dip, salsa, and corn chips

**20.00 per person**

#### **Taco Bar**

Spiced beef, seasoned chicken, tex mex shredded cheese, diced tomato, salsa, chopped onions, shredded lettuce and sour cream served with soft- and hard-shell tacos.

Layered Mexican dip with crisp fried corn chips.

**20.00 per person**

#### **Grilled Cheese Bar**

Assorted grilled cheese sandwiches, cheddar, Swiss, provolone, caramelized onion cheddar served with dipping sauces, pickles, and French fries.

**20.00 per person**

#### **Fish and Chip Bar**

Tempura battered fish fingers served with French fries, tartar sauce, lemon, vinegar, and ketchup. Accompanied with small rolls, butter, and vegetable crudité.

**20.00 per person**

#### **Poutine Bar**

Crisp French fries and seasoned potato wedges with gravy, cheese curds, shredded Swiss, cheddar mozzarella blend, ketchup, and vinegars

Accompanied with vegetable crudité and fresh fruit platter.

**20.00 per person**