**Royal Oaks Catering Menu**

**Quick Start Breakfast Buffet $23 per person**

Sliced Fruit and yogurt dip

Individual Yogurts

Granola bars

Fresh backed muffins

Danish and Croissant

Assorted Breads with Butters and Fruit Preserves

Orange Juice

Coffee and Tea

# Continental Breakfast Buffet $25

Oatmeal Station

Boiled eggs

Variety of Sliced Cheeses

Sliced Fruit and Yogurt Dips

Fresh Baked Muffins

Danish and Croissants

Assorted Breads with Butters and Fruit Preserves

Orange Juice

Coffee and Tea

**Hot Breakfast Buffet $29 per person**

Scrambled eggs

Choice of two bacon, Ham or Sausage

Breakfast potatoes

Diced Fruit

Fresh bread with Butters and fruit preserves

Orange Juice

Coffee and Tea

**Brunch Buffet $34 per person**

Eggs Benedict

Choice of Bacon or Sausage

Smoked Salmon

Breakfast Potatoes

Tomato Provencal

Assorted cheeses

Diced Fruit

Assorted Breads with Butters and Fruit Preserves

Danish and Croissants

Coffee and Tea

**Break Time**

# #1 $10 per person

Diced Fruit

Fresh Assorted Muffins

Coffee and Tea

# #2 $12 per person

Assorted Danishes

Whole fruit

Individual yogurts

Coffee and Tea

# #3 $15 per person

Homemade chips and onion dip

Vegetable Tray and Ranch dip

Whole Fruit

Assorted cookies

Coffee and Tea

# #4 $14 per person

Sliced Fruit and yogurt dip

Vegetable tray and ranch dip

Assorted muffins

Coffee and tea

# #5 $18 per person

Vegetarian Samosa’s

Fried Naan bread and roasted red pepper dip

Homemade Chips and onion Dip

Sliced and yogurt dip

Vegetable tray and ranch dip

Coffee and tea

**Coffee and Tea Station Only**

**$3.5 per person**

**Lunch Items**

**Soup and Sandwich Buffet**

**$29 per person**

Soup of the Day

Assortment of sandwiches including:

Roast Beef, Honey Ham, Roasted chicken salad,

Egg salad wraps, tuna or salmon wraps and Veggi Wraps

Market Salad with House dressing

Dessert Squares

Coffee and Tea

**Boxed Lunch**

# #2 $15 per person

Sandwich with choice of:

Roast Beef, Ham, Chicken Salad

Or

Wraps with choice of

Buffalo Chicken, Egg salad, Roasted Vegetable

Comes with:

Bag of chips

Granola bar

Bottle of water

# 

# #2 $17 per person

Sandwich with choice of:

Roast Beef, Ham, Chicken Salad

Or

Wraps with choice of

Buffalo Chicken, Egg salad, Roasted Vegetable

Comes with:

Bag of chips

Whole fruit : Apple, Orange or Banana

Muffin

Bottle of water

**Upgrade Sandwich options**

Smoked Meat $3 per person

Lobster Roll $5 per person

**BBQ Lunch $14.50 per person**

Choice of Burger or Hotdog

Chips

Granola bar

Bottled Water

**Upgrade to pulled pork $2 per**

**Burger only**

Beef $9.00

Pulled Pork $11.00

**Diner Buffet**

# #1 $40 per person

Soup of the day

Chicken in lemon cream sauce

Roasted potatoes

Steamed vegetables

Penne tossed in pesto (Upgrade to cheese tortellini for $2 per person)

Garlic Bread

Market Salad

Dessert Squares

Coffee and Tea

# #2 $48 per person

Soup of the day

Roast beef in pan jus

Roasted lemon garlic chicken thigh

Roasted Potatoes

Steamed Veg

Coleslaw

Market salad

Dessert Squares

Coffee and Tea

**Add Maple Glazed Salmon to any Buffet**

**for $4 per person**

# #3 BBQ Buffet $52 per person

BBQ Ribs

Cajun Chicken Drumsticks

Mac n Cheese

Roasted fingerling Potatoes

Three bean Salad

Potato Salad

Coleslaw

Dessert Squares

Coffee and Tea

# #4 Christmas Buffet $52 per person

Roast Beef in pan jus

Roasted Turkey n Gravy

Stuffing

Seafood Casserole

Mashed Potatoes

Steamed Veg Market Salad

Cranberry Sauce

Coleslaw

Dessert Squares

Coffee and Tea

**Switch any Buffet with Roast beef to a carving station for $100 carving fee**

**Out of this world Buffets**

**$48 per person**

**Italian**

Chefs Choice Soup

Beef lasagna

Linguini tossed in pesto

Chicken Cacciatore

Garlic Bread

Marinated vegetable salad

Caesar salad

**Indian**

Mulligatawny

Butter Chicken

Beef Vindaloo

Basmati rice

Warm Naan Bread

Kachumber Salad

Chickpea Salad

**Oriental**

Thai Chicken Soup

Jasmin Scented Rice

Chicken Stir fry

Beef Bulgogi

Bok choy in soy sauce

Fried Wontons

Asian Noodle Salad

**Chefs Carving and Action Stations**

# Pork Loin carving station $10 per person

Served with: Apple Chutney, Grainy mustard and fresh baked rolls

# Prime Rib carving station $24 per person

Served with:

Rosemary and garlic red wine jus, creamy Horseradish, Grainy mustard and fresh baked rolls

**Smoked Salmon Carving Station $18 per person**

Served with Capers, Cream cheese, Lemon wedges and assorted breads and crackers

**Assorted dessert station $8 per person**

Includes a variety of cakes and pastries, mouses , fruit trays and assorted sauces.

**Chocolate Fountain Station $8 per person**

# Includes a variety of sliced fruits with a chocolate fountain.

**3 course Plated Dinner Options**

All plated Dinners come with chefs choice Soup or Market Salad with balsamic vinaigrette for your first course and plated dessert for the final course.

**Main course options**

**(All main courses come with choice of mashed , dauphinoise or roasted potatoes and Steamed Seasonal vegetable)**

**(All prices are based per person)**

**-**Chicken Supreme with Mushroom Cream Sauce $48

**-**Chicken Breast with lemon chive White wine cream sauce $47

**-**Pork tenderloin with apple chutney $43

**-**8 Ounce Beef Striploin with peppercorn sauce$57

**-**Premium 6 ounce Beef Tenderloin with peppercorn sauce $57

-Carrot and Beet Spaghettini $41

**-**Roasted Vegetable skillet with roasted red pepper puree $40

**-**Atlantic Salmon Filet with Lemon dill cream sauce $48

**-**Atlantic Salmon Filet with Maple glaze $47

**-**Duck Confit Leg with balsamic blueberry reduction $56

**-** Rosemary and Thyme crusted Lamb Chops $58

**-**Surf and Turf; 6 ounce beef tenderloin with butter poached lobster tail $70

# 1st course Upgrades

Caesar Salad $1.5

Roasted Beet and Pecan Salad $2

Shrimp salad with lemon vinaigrette $4

Truffle mushroom and Parmesan Bisque $2

French Onion soup $4

Seafood chowder $4

**Dessert Choices**

Cheesecake with berry compote

Apple Tart with Cream Anglaise

Chocolate Mouse Tower

**Add to any Main Course**

1. Seared Scallops $6
2. Butter Poached Jumbo Shrimps $6

**Passed Appetizers per Dozen**

# Cold

Tomato and Basil Bruschetta $28

Salmon and Cream cheese Crostini topped with Capers $34

Cucumber cup with smoked salmon mouse $32

Steak Crostini with horseradish butter topped with crispy onion strings $35

Cranberry Goat cheese on a parmesan Crisp $32

Shrimp Cocktail $36

Bite size lobster roll $43

Fresh locally source Oysters $58

# Hot

Bacon Wrapped Scallops $37

Meatballs with sweet and sour sauce $33

Coconut Shrimp with cocktail sauce $37

Stuffed mushrooms (vegan) $31

Crab stuffed Mushrooms $36

Marinated Beef Skewers $34

Marinated Chicken skewers $32

Vegetarian Spring rolls $30

Arancini $35

Mini pulled pork sliders $42

Mini Roast Beef Sliders $44

**Table Appetizer Packages**

**(Based on Tables of 8-10 people)**

**(15 pieces of each item per table)**

**$140 per table**

Chicken wings

Meatballs

Tomato Bruschetta

Homemade Seasoned Potato Chips

Popcorn

**$190 per Table**

Meatballs with sweet and sour sauce

Vegetarian Spring rolls

Cucumber cup with smoked salmon mouse

Coconut Shrimp with cocktail sauce

Homemade Seasoned Potato Chips

Nacho’s and Salsa

**$270 per Table**

Bacon Wrapped Scallops

Coconut Shrimp with cocktail sauce

Steak Crostini

Mini Roast Beef Sliders

Tomato and Basil Bruschetta

Homemade Potato Chips with onion Dip

Spinach Dip with pita chips

**Stationed appetizers and late night snacks**

# Charcuterie Table $26 per person

Includes: assortment of local cheeses and deli meats, crackers. Assorted breads. Grapes, nuts and dried fruit.

# Wings n Things $34 per person

Includes: 4 Wings, 3 Meatballs, 3 Mozza sticks, 2 Jalapeño poppers ,onion rings, warm potato chips and dipping sauces

# Flatbread pizza bar $18 per person

Choose 3 from the following flavors:

Pesto Chicken Peperoni Canadian Vegetarian Bruschetta Pulled Pork Spinach and Artichoke BBQ Chicken

# Nacho Bar $16 per person

Includes: Queso cheese, Sour cream, Salsa, Pico de Galo, Jalapenos, corn salsa, guacamole, seasoned diced chicken and tortilla chips

# Mussel Bar $9 per person

# Chose from:

# Classic- Steamed with garlic butter

White wine, chive and garlic cream sauce

$ 1.5 per person

Celery, Carrot, garlic in a mild curry cream

$ 1.5 per person

Zesty Tomato sauce, peppers, garlic and white wine $1.5 per person

**Table Snacks**

# (all table snacks feed between 6-10 ppl)

Homemade seasoned potato chips

Choice of flavours

-Salt and Vinegar

-All Dressed

-BBQ

-Cajun

$17 per table

Homemade Chips and Onion dip

$20 per Table

Nachos and Salsa

$18 per Table

Popcorn

$14 per Table

Assorted French Pastries

$33 per Table

Cajun Trail Mix

$14 per Table