



Catering Menu

SPECIALITY PLATTERS

East Coast Seafood

Chilled mussels, smoked salmon, citrus scallops, pickled mackerel & cold water shrimp with cocktail sauce

30 ppl **\$300**

Whole Side Salmon

Choice of char broiled on a cedar plank or gravlax style with dill cream cheese, pickled onions & citrus

15-20 ppl
\$95 / per side

Domestic & Imported Cheese

An assortment of fine local & imported cheese with crackers, bread & preserves

Sm. (10-15ppl) **\$65**
Med. (20-35ppl) **\$95**
Lrg. (36-60ppl) **145**

Charcuterie

Locally sourced cured meats & pâtés with preserves, pickles, breads & crackers

Sm. (10-15ppl) **\$110**
Med. (20-35ppl) **\$160**
Lrg. (36-60ppl) **\$300**

Crisp Vegetables & Dip

A selection of seasonal vegetables with chef inspired dip

Sm. (10-15ppl) **\$45**
Med. (20-35ppl) **\$65**
Lrg. (36-60ppl) **\$85**

Sliced Fruit

Seasonal fruits & berries with yogurt dip

Sm. (10-15ppl) **\$55**
Med. (20-35ppl) **\$85**
Lrg. (36-60ppl) **\$135**

Dips & Chips

Your choice of (2) dips ; Guacamole, hummus, Baba ghanoush & Bruschetta served with corn chips, pita crisps & baguette

Sm. (10-15ppl) **\$50**
Med. (20-35ppl) **\$60**
Lrg. (36-60ppl) **\$70**

Assorted Sweets

Variety of desserts; Lemon tarts with torched meringue, Frosted cupcakes, Maritime squares, Chocolate truffles and Chocolate dip strawberries

Sm. (40 Pcs.) **\$120**
Med. (70 Pcs.) **\$210**
Lrg. (100 Pcs.) **\$300**

HORS D'OEUVRES

(PRICED PER DOZEN, MINIMUM 3 DOZEN PER ORDER)

Hot

Grilled chicken Souvlaki skewers with tzatziki	\$24
Local beef sliders with dijonaise & old white cheddar	\$28
Bacon wrapped scallops	\$38
Coconut shrimp	\$32
Mini quiche with bacon & cheddar	\$20
Wild mushroom tarts	\$20
Crab & corn fritters, orange Verde salsa	\$24
Glazed sweet & sour meatballs	\$23

Cold

Caprese salad skewer, cherry tomato, bocconcini & basil	\$20
Mango salad rolls with basil & pickled ginger	\$24
Deviled eggs infused with beet juice	\$20
Potato latke with smoked salmon & dill cream cheese	\$33
Steak crostini with horseradish cream, chives	\$20
Mozzarella, prosciutto & pickled peach skewers	\$32
Watermelon feta & mint skewers	\$24
Cuban sandwich skewers	\$23



Catering Menu

BREAKFAST BUFFET

(PRICED PER PERSON, MINIMUM 25 PEOPLE)

The Continental **\$12(+)**

House made granola
Seasonal fruit & berries with yogurt
Bakers basket with jams & preserves
Coffee, tea & juice

The Original **\$20(+)**

Scrambled eggs with tomato & scallion
Bacon & sausage
Roasted breakfast potato wedges
Seasonal fruit & berries with yogurt
Bakers basket with jams & preserves
Coffee, tea & juice

The Maritime Breakfast **\$19(+)**

Blueberry pancakes with local maple syrup
Molasses baked beans
Scrambled eggs with bacon & sausages
Bakers basket with jams & preserves
Coffee, tea

BREAK TIME

(PRICED PER PERSON, MINIMUM 25 PEOPLE)

Morning Refresher **\$10.5(+)**

Assorted house-made muffins
danish or croissants
Seasonal fresh fruit tray
Coffee & tea

Afternoon Revival **\$13.5(+)**

Fresh fruit, yogurt & granola
Assorted tea sandwiches
Vegetables & dip
Coffee & tea

Sugar Rush **\$9.5(+)**

Freshly baked assorted cookies
House-made biscuits & jam
Coffee & tea

LUNCH TIME

SERVED WITH ASSORTED COOKIES, FRUIT, COFFEE & TEA
(\$24 PER PERSON, MINIMUM 25 PEOPLE)

Soups (Chose 1)	Salads (Chose 1)	Sandwiches (Chose 3)
Carrot Ginger & Coconut Classic Chicken Noodle Mushroom & Herb Smoked Corn Chowder Beef & Barley Roasted Sweet Potato & Squash Seafood Chowder (+\$6 per person)	Mexican Salad Roasted corn, black beans, cilantro, lime, tomato, fried tortilla & avocado Caesar Salad Romaine, scratch dressing, house smoked bacon & parmesan Fattoush Salad Israeli couscous, chickpeas, cucumber, sweet peppers & oregano dressing. Spinach & Arugula Salad Seasonal berries, mushroom, red onion, blueberry dressing & feta. Roasted Beet Salad Beets, orange segments, toasted hazelnut vinaigrette & goat cheese Marinated Potato Salad Grainy mustard, chives, dill, caramelized & pickled onions. Fennel Cabbage Slaw Caraway seeds, citrus vinaigrette, shaved carrot & fresh herbs	Smoked Brisket May Irwin sauce, slaw & pickle on rye BLTC Bacon, lettuce, tomato & cheese with herb mayo on ciabatta Thai Chicken Wrap Ginger garlic chicken, water chestnuts, lime aioli & cilantro Black Forest Ham Shaved ham, grainy mustard, Havarti, lettuce & tomato on sourdough Deli Turkey Sandwich Shaved turkey, lettuce, tomato, bacon & herb may on ciabatta Roast Beef Shaved beef, dijonaise, caramelized onion, lettuce, tomato & pickle on rye Falafel Wrap Crispy chickpea fritters, garlic tahini sauce & Tabouli Grilled Veggie Hummus, marinated grilled veg, havarti, shoots on sourdough Deviled Egg Salad Wrap pickled onion, mayo & lettuce



Royal Oaks
GOLF CLUB

Catering Menu

BOXED LUNCHES

INCLUDES BAKERY COOKIE, WHOLE FRUIT, CHIPS & BEVERAGE

Choose (1) Sandwich from this selection

\$17 per person

Smoked Brisket

May Irwin sauce, slaw & pickle on rye

BLTC

Bacon, lettuce, tomato & cheese with herb mayo on ciabatta

Thai Chicken Wrap

Ginger garlic chicken, water chestnuts, lime aioli & cilantro

Black Forest Ham

Shaved ham, grainy mustard, Havarti, lettuce & tomato on sourdough

Deli Turkey Sandwich

Shaved turkey, lettuce, tomato, bacon & herb may on ciabatta

Roast Beef

Shaved beef, dijonaise, caramelized onion, lettuce, tomato & pickle on rye

Falafel Wrap

Crispy chickpea fritters, garlic tahini sauce & tabouli

Grilled Veggie

Hummus, marinated grilled veg, Havarti, shoots on sourdough

Deviled Egg Salad Wrap

pickled onion, mayo & lettuce

NETWORKING LUNCH BUFFET

(\$28(+) PER PERSON, MINIMUM 25 PEOPLE)

Flavors of Mexico

Chicken & black bean burritos with seasoned rice & jack cheese

Salsa & sour cream

Mexican tortilla salad with cilantro dressing Spicy potato wedges

Cinnamon sugar churros

Coffee & tea

Taste of Greece

Chicken souvlaki skewers with hummus, tzatziki, pickles & pita bread

Greek lemon rice

Fattouch salad with oregano dressing

Honey cake

Coffee & tea

Asian Fusion

Chicken & vegetable stir-fry with teriyaki sauce Steamed rice

Crisp vegetable spring rolls with sweet chili sauce

Lemon tarts with torched meringue

Coffee & tea

Comfort Foods

Braised beef stew

Home-made biscuits

Garden salad with balsamic dressing

Assorted squares

Coffee & tea

Healthy Choices

Crispy cornmeal haddock

Choice of garden salad or Caesar

Brown rice pilaf

Sliced fresh fruit

Coffee & tea



Catering Menu

BUILD YOUR OWN PLATED DINNER

(PRICED PER PERSON)

1 st Course (Chose 1)	2 nd Course (Chose 1)	3 rd Course (Chose 1)
Roasted Squash & Sweet Potato Soup Creme fraiche, chives \$6(+) Creme DuBarry Cream of cauliflower with gruyere cheese, truffle oil drizzle \$7(+) Atlantic Seafood Chowder Shrimp, scallops, salmon & mussels, tarragon oil \$7(+) Market Salad Artisan greens, cherry tomatoes, cucumbers, radish, toasted sunflower seeds - maple vinaigrette \$7(+) Caesar Salad Romaine, scratch dressing, house smoked bacon, grana Padano & croutons \$9(+) Wedge Salad Crisp iceberg lettuce, bacon, tomato, blue cheese dressing, crispy fried onions \$10(+) Spinach & Arugula Salad Seasonal berries, mushroom, red onion, blueberry dressing & feta \$9(+) Roasted Beet Salad Beets, orange segments, toasted hazelnut vinaigrette & goat cheese \$9(+) Lyonnais Salad Frieze Duck Confit, Smoked Bacon, Fingerling Potatoes, Poached Egg, with Roasted Garlic Mustard Vinaigrette \$12(+) Seared Scallops(3) Leek & shitake mushroom ragout - white truffle oil \$14(+) Beef Tenderloin Carpaccio Crispy capers, parsley, olive oil, shaved parmesan \$14(+) Burrata with roasted cherry tomatoes, basil oil & grilled sourdough \$9(+) Crab Cake House made remoulade, microgreens \$13(+)	Chicken Supreme Savory-rubbed & seared chicken breast, herb roasted nugget potatoes, charred asparagus chicken jus \$28(+) Seared Salmon Lemon dill cream sauce, Yukon Gold whipped potatoes & French beans \$33(+) Panko-Crusted Haddock Lemon & chive beurre Blanc, scented basmati rice, honey glazed carrots \$30(+) Grilled 8oz New York Striploin Duchess potato, broccoli & cowboy butter \$38(+) Pork Chop Bone-in & grilled, sweet potato puree, boiled tomato & spiced apple chutney \$30(+) Duck Confit crispy leg of duck, mushroom risotto, braised carrots & charred broccolini, red wine cherry jus \$33(+)	Fresh Berry Tart Sweet Dough, English Custard & Passion Fruit Purée \$7(+) Warm NB Apple Crisp With vanilla ice cream \$7(+) Classic NY Cheesecake Seasonal berries & fruit coulis \$8(+) Chocolate Dream Cake(GF) Chantilly cream & raspberry coulis \$7(+) Creme Brulé Vanilla custard, torched & caramelized \$7(+)
EVENING BUFFET (PRICED PER PERSON, MINIMUM 25 PEOPLE)		
	House Favourite \$34(+) Green or Caesar salad Roasted nugget potatoes Seasonal buttered vegetables Savory-Rubbed chicken supreme, chicken jus Rolls & butter Assorted squares Farmhouse Feast \$34(+) Fennel Cabbage Slaw Yukon Gold whipped potatoes Seasonal buttered vegetables Roasted & sliced pork loin with onion & mushroom gravy Rolls & butter NB apple crisp Catch of the day \$36(+) Chilled, Marinated Grilled Vegetables Broiled tomatoes with fresh herbs, garlic & breadcrumbs Vegetable rice pilaf Seared salmon with lemon dill cream sauce Mixed berry cheesecake Rolls & butter	Backyard BBQ \$42(+) Coleslaw ¼ bone-in bbq chicken Smoked & glazed pork ribs Molasses baked beans Mac & cheese Rolls & butter Butter tarts Coffee & tea Classic Holiday Feast Buffet \$39(+) Slow roasted turkey with pan gravy Buttery whipped mashed potatoes Honey glazed carrots with dill Sourdough savoury stuffing Green bean almondine Garden salad with house dressing Cranberry sauce Bakery rolls & butter Locally made squares Coffee & tea