



# MENU



## *Catering Menu*



# WELCOME

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## POLICIES

Orders must be placed 7 BUSINESS days prior to event.

Final numbers are due 4 BUSINESS days prior to event. If a guaranteed number is not provided, the original expected number will be used for preparation and billing.

Special Events & Banquets must place their order thirty days prior to large events.

Cancellations are accepted in writing 7 BUSINESS days prior to event.

\*Special Dietary Substitutes - add \$5 extra per person

*(due to the extra cost, measure, preparation and precautions necessary to ensure safety to consumers)*



# BREAKFAST BUFFETS

## BASIC CONTINENTAL

Muffins, Scones and Danishes accompanied with a variety of different spreads  
Fresh Fruit Salad  
Seattle's Best Coffee & Assorted Teas  
Min. 10 | \$15.00 pp

## DELUXE CONTINENTAL

Build your own yogurt parfait with vanilla yogurt & granola  
Muffins, Scones and Danishes accompanied with a variety of different spreads  
Fresh Fruit Salad  
Seattle's Best Coffee & Assorted Teas  
Min. 10 | \$16.75 pp

## TRADITIONAL HOT BUSINESS BREAKFAST

Muffins, Scones and Danishes accompanied with a variety of different spreads  
Scrambled Eggs & Hashbrowns  
Choose Two: Ham, Bacon or Sausage  
Seasonal Sliced Fresh Fruit  
Seattle's Best Coffee & Assorted Teas  
Min. 20 | \$18.90 pp

## HOT BUSINESS BREAKFAST WRAP OR BAGELS

Choose one of the following: Wrap or Bagels  
Choose your filling: Bacon or Ham  
Includes Cheese and Hashbrowns  
Muffins, Scones and Danishes accompanied with a variety of different spreads  
Seasonal Sliced Fresh Fruit  
Seattle's Best Coffee & Assorted Teas  
Min. 15 | \$20.10 pp

All rates are subject to applicable taxes and 15% gratuities

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## BEVERAGES / ADD ONS

10 Cup Carafe Coffee/Tea Includes Seattle Best & Assorted Higgins & Burke Tea	\$18 per carafe
Chilled Assorted Pop *Coke, D.Coke, Sprite, G. Ale	\$2 per can
Chilled Assorted Juice *Apple & Orange Juice Cans	\$2 per can
Bottled Water 500ml	\$2 per bottle
Bottled Water 330ml	\$1 per bottle
Hot Chocolate	\$2 per pouch

### ADD ONS

Assorted Muffins & Danish Accompanied with butter	\$20 per dozen
Assorted Cookies Mix of chocolate, white chocolate macadamia, double chocolate and oatmeal	\$20 per dozen
Rice Crispy Treats	\$1 per bar
Trail Mix (Honey Sweet)	\$1 per bag
Assorted Bagels Accompanied with assorted spreads	\$2 per

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# THEMED BREAKS

## GOOD MORNING

Assorted Muffins & Danish  
Accompanied with butter

Seattle Best Coffee and Higgins & Burke Assorted Teas  
Min. 10 | \$6.95 pp

## CHOCOLATE COMFORT

Hot Chocolate accompanied with whipping cream  
plus chocolate and caramel scrapers

Rice Crispy Treats  
Assorted Fresh Baked Cookies  
Min. 10 | \$7.45 pp

## REFRESHER

Individual Trail Mix \*Honey Sweet  
Bottled Water  
Fresh Cut Vegetable Platter with Creamy Dip  
Min. 10 | \$8.15 pp

## REVITALIZE

Assorted Fresh Baked Cookies  
Granola Bars  
Chilled assorted Juice cans (apple & Orange)  
Seattle Best Coffee and Higgins & Burke Assorted Teas  
Min. 10 | \$8.65 pp

## SAY CHEESE

International Cubed Cheese Platter with Crackers  
Bottled Water  
Seattle Best Coffee and Higgins & Burke Assorted Teas  
Min. 10 | \$9.15 pp

## IN GOOD HEALTH

Individual Probiotic yogurts  
Fresh Seasonal Fruit Platter  
Assorted Juice Cans (apple & orange)  
Seattle Best Coffee and Higgins & Burke Assorted Teas  
Min. 10 | \$10.65 pp

## SWEET TOOTH

Assorted Dessert Squares  
Assorted Fresh Baked Cookies  
Chilled Assorted Pop  
Min. 10 | \$10.70 pp



# LUNCH BUFFETS

## TRADITIONAL BUSINESS LUNCH

Assorted wraps and sandwiches with a variety of fillings  
Caesar Salad  
Seasonal Sliced Fresh Fruit  
Assorted Desserts & squares  
Seattle's Best Coffee & Assorted Teas  
Min. 10 | \$17.30 pp

## DELUXE BUSINESS LUNCH

Assorted wraps and sandwiches with a variety of fillings  
Tossed green salad with dressing  
Garden fresh vegetables and dip  
Seasonal Sliced Fresh Fruit  
Assorted desserts and squares  
Seattle's Best Coffee & Assorted Teas  
Min. 10 | \$20.10 pp

## SOUP AND SANDWICH LUNCH

Chef's Homemade soup of the day  
Assorted wraps and sandwiches with a variety of fillings  
Caesar Salad  
Spring Platter with sliced red onion, cucumber and tomatoes, served in an olive oil balsamic dressing  
Seasonal Sliced Fresh Fruit  
Assorted Desserts & squares  
Seattle's Best Coffee & Assorted Teas  
Min. 15 | \$23.10 pp

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# LUNCH BUFFETS

## EXECUTIVE GREEK LUNCH

Chicken Souvlaki

Pita Bread with Tzatziki Sauce served warm

Greek Salad with olives and feta cheese

Basmati Rice Pilaf with carrots, celery and onion

Seasonal Sliced Fresh Fruit

Assorted Desserts and Squares

Seattle's Best Coffee & Assorted Teas

Min. 15 | \$23.10 pp

## HOT SANDWICH LUNCH

Choose one entrée:

English Cut Roast Beef on a hoagie with au jus or

Chicken Melt containing boneless chicken breast, bacon and topped with Swiss cheese

Choose one side dish:

Tangy Coleslaw with raisins or

Traditional Potato Salad

Seasonal Sliced Fresh Fruit

Assorted Desserts and Squares

Seattle's Best Coffee & Assorted Teas

Min. 15 | \$23.10 pp

## ITALIAN PASTA BAR EXECUTIVE LUNCH

Choose one pasta:

Penne, Fettuccini or Rotini Served with Alfredo and Meat Sauce on the side

Hot Garlic Bread

Caesar Salad

Seasonal Sliced Fresh Fruit

Assorted Desserts and Squares

Seattle's Best Coffee & Assorted Teas

Min. 15 | \$23.10 pp

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# LUNCH BUFFETS

## PLATINUM BUSINESS LUNCH

Choose one entrée;

Chicken Medallions served in a white wine mushroom sauce or  
English Cut Roast Beef served in a savory gravy and accompanied with horseradish and mustard

Choose one side dish:

Garlic Mashed Potatoes or Rice Pilaf

Tossed Green Salad with dressing

Spring Platter with sliced red onion, cucumber and tomatoes, served in an olive oil and balsamic dressing

Bakery Rolls with butter

Seasonal Sliced Fresh Fruit

Assorted Desserts and Squares

Seattle's Best Coffee & Assorted Teas

Min. 10 | \$28.95 pp

\*Add \$2.50 per person to substitute any lunch buffet for dinner service



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# DINNER BUFFETS

THE WILLOWBROOK CLASSIC \*choose one entrée & one side dish  
Min. 20 | \$33.24 pp

THE GROVE TRADITIONAL BUFFET \*choose two entrée & one side dish  
Min. 40 | \$38.40 pp

THE BEST WESTERN BUFFET \*choose three entrée & one side dish  
Min. 40 | \$43.70 pp

#### Entrees (Choose):

Baked Ham & Pineapple with mustard and ham sauce  
Baked Pacific Salmon with lemon dill butter sauce  
Pasta Penne with fresh tomato basil sauce, topped with mozzarella and cheddar cheese  
Broiled Chicken Breast Parmesan  
Stuffed Roast Turkey with all the trimmings  
Triple "A" Angus Beef carved at the table, accompanied with au jus, horseradish and mustard

#### Side dish (Choose):

Roast Potatoes in Basil Butter  
Garlic Whipped Potatoes

#### INCLUDED in the menu are the following;

Fresh Assorted Buns and Butter  
Tossed Greens topped with Fresh Cut Veggies and Fruit, served with a assorted dressing  
Creamy Pasta Salad  
Fresh Vegetables with Creamy Ranch Dip  
Spring platter with sliced red onion, cucumber and tomatoes.  
Served in an olive oil and balsamic dressing  
Pickle Platter with an assortment of olives and pickles  
Medley of Fresh Local Vegetables served with a butter sauce  
Basmati Rice Pilaf  
Fresh Seasonal Fruit Platter  
Assorted Dessert Squares  
Freshly Brewed Coffee & Earl Grey Tea

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# APPETIZERS

*Minimum order of 10 guests unless otherwise posted*

	per person
<b>VEGETARIAN</b>	
Fresh Seasonal Fruit - an array of selected fresh fruit in season	\$5.10
Fresh Cut Vegetable - with a creamy ranch dressing	\$5.10
Tomato & Bocconcini Skewers - with balsamic and basil	\$5.46
Mini Samosas - cocktail size served with cranberry chutney	\$5.10
Spanakopita - puff Pastry filled with spinach and feta cheese	\$5.10
Spring Rolls - with plum sauce	\$5.10
<b>SAVORY</b>	
Selection of Pinwheel Sandwiches <i>*Min. 15</i>	\$6.42
Assorted Deli Wraps (mini style) - assortment of filling	\$6.12
Assortment of Deli Sandwiches - a variety of fillings	\$5.46
Chicken Skewers - marinated in a herb seasoning <i>*Min 15</i>	\$5.46
Cocktail Style Beef Meatballs- choose Teriyaki or BBQ	\$5.10
Mini Quiche - mushroom, sundried tomatoes, caramelized onions	\$5.10
<b>SEAFOOD</b>	
Smoked Salmon on French Baguette - cream cheese, dill, red onion & capers	\$8.04
Fresh Water Prawns - with seafood cocktail sauce <i>*Min 15</i>	\$8.04
Seafood Crostini - on a baguette with dill crème	\$7.52
Coconut Prawns - with cocktail sauce	\$8.04
Greek Prawns - served Greek style <i>*Min. 15</i>	\$8.04
Seafood Quiche - selection of seafood with swiss cheese	\$8.04
<b>PLATTERS</b>	
Cheese Platter - assorted cheese with crackers	\$5.10
Deli Meat Platter	\$5.10
Charcuterie Platter - meat, cheese, olives, crackers, grapes & dips <i>*Min. 20</i>	\$6.36

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