



Georgian

**DINING ROOM
CATERING
AND EVENTS**

**> BANQUET
OPTIONS**



➤ RECEPTION AND LATE-NIGHT BUFFET MENU

RECEPTION AND LATE-NIGHT BUFFET

(minimum 60 guests)

Antipasti, charcuterie meats and roasted vegetables

Gourmet cheese platter

Dip and crudités platter

\$21.95 per person

Add a chocolate fountain, fresh fruit and freshly made biscotti \$8.95 per person

Add a glass of wine – five ounces (142 ml)
\$5.95 per glass

CONFERENCE RECEPTION PACKAGE 1

Cheese and wine reception for two hours

(based on 250 guests in the Georgian Dining Room)

Gourmet cheese platter fresh bread and crackers

Two four-ounce (116ml) glasses of house red or white wine

Fruit punch

250 guests \$21.50 per person

100 guests \$23.50 per person

CONFERENCE RECEPTION PACKAGE 2 (TWO TO THREE HOURS)

Cheese and wine at the Summer Suites Lounge or various locations in the college. Georgian Dining Room Catering and Events will provide all permits needed to serve alcohol (at least three week's notice is needed to process the licence);

Gourmet cheese platter; fresh bread and crackers

One five-ounce glass of house red or white wine

\$13.95 per person

Note: *We can provide the gourmet cheese platter, fresh bread and crackers for a fee of \$7.50 per person together with a cash sale beer and wine bar. The bar would include of a choice of two domestic and three premium beer brands as well as red and white house wine. A bartending charge of \$15 per hour will apply (minimum four hours) if alcohol sales total less than \$250.*

GEORGIAN DINING ROOM

➤ DINNER OPTIONS

DINNER BUFFET 1 *(minimum of 70 guests)*

Mélange of greens; selection of garnishes, choice of two dressings

Antipasto platter; grilled vegetables, cured meats, olives, bocconcini

Roast AAA beef carved on the buffet; pan jus, horseradish and mustard

Chicken marsala

Cannelloni with cheese; tomato basil sauce with mushrooms

Roasted rosemary potatoes; fresh vegetable medley

Assorted cakes, fruit platter with berries

\$25 per person

DINNER BUFFET 2 *(minimum of 70 guests)*

Mediterranean-style pasta salad

Spinach salad, tomato, radish and cucumber; balsamic dressing

Medley of marinated seafood; citrus and herbs

Roast prime rib; cabernet jus, horseradish, mustard

Grilled chicken; green curry coconut cream

Poached salmon; white wine sauce

Roasted red-skinned potatoes and fresh vegetables

Assorted cakes and pies

Seasonal fresh fruit

\$30 per person

▶ CUSTOM PLATED MEALS

COMPILE A MENU TO SUIT YOUR GUESTS

Prices include rectangle tables and linens.

We are happy to customize a menu to suit your specific needs.



STARTERS

SOUPS

Roasted butternut squash soup; maple cream, apple compote

Tomato and gin soup, sweet basil

Wild mushroom veloute with truffle oil

Minestrone soup

Thai chicken soup with coconut milk

Curried lentil soup; apricots and cilantro

\$4 per person

SALADS

Baby spinach, candied spiced pecans, figs, goat cheese; balsamic vinaigrette

Caesar salad, house-smoked maple bacon, herb crostini; garlic dressing

Mixed greens, grape tomatoes, artichokes, radish and feta; raspberry dressing

Baby arugula, poached pears and shallot; maple vinaigrette

\$5 per person

PASTA

Spinach and ricotta cannelloni, roasted pepper, tomato sauce

Rigatoni putanesca, capers, anchovies, olives, garlic, tomato

Penne with seafood and spicy tomato sauce

Fusilli with chicken and shrimp, mushrooms chipotle cream

Cheese tortellini, smoked salmon, vodka cream tomato sauce

\$11 per person

STIR-FRY

Beef, chicken or shrimp, with vegetables and egg noodles

\$14 per person



MAINS

POULTRY

Chicken supreme stuffed with goat cheese, sundried cranberries and herbs; riesling jus

\$18 per person

Pan-seared chicken supreme, mushroom ragout

\$17 per person

SEAFOOD

Poached salmon; saffron and chive butter sauce

\$19 per person

Roasted filet of salmon; mild curry sauce

\$19 per person

Pan-fried arctic char; grainy mustard sauce

\$20 per person

Ontario pickerel or whitefish, almond crust; lemon-caper butter (when available)

\$20 per person

MEAT

Grilled strip loin of beef; peppercorn sauce

\$21 per person

Tenderloin of beef; cabernet thyme jus

\$22 per person

Herb-crusted lamb rack; port reduction

\$22 per person

Roasted medallion of pork tenderloin; cider jus

\$20 per person

DESSERTS

Lemongrass crème brûlée, poached pear filled chocolate panache

Dark chocolate truffle cake, chocolate mousse

Apple streusel cake, caramel, maple ice cream

Strawberry and rhubarb streusel, vanilla bean ice cream

Tiramisu, berry compote

New York cheese cake, berry coulis

\$5 per person

CUSTOM PLATED MEALS

COMPILE A MENU TO SUIT YOUR GUESTS

CARVING STATIONS

Roast Ontario prime rib; horseradish and mustard
(serves approximately 15 to 20 people)
\$18 per person

Herbed-roasted Ontario AAA strip loin
(serves approximately 15 to 20 people)
\$15 per person

Slow-roasted Ontario inside round of beef
(serves approximately 20 people)
\$12.95 per person

Slow-roasted jerked pork loin; mango habanero jus
(serves approximately 20 people)
\$12.95 per person

Maple and mustard glazed ham
(serves approximately 40 to 50 people)
\$200

SIDES

Aged cheddar mashed potatoes
Goat cheese scalloped potatoes
Wild mushroom risotto

PLATTERS

CRUDITÉS

Raw vegetable platter; selection of fresh vegetables
Served with hummus, blue cheese dip
\$3 per person

CANADIAN CHEESE PLATTER

Selection of local cheeses
Dried fruit, nuts, bread, crackers
\$5 per person

ANTIPASTO

Grilled vegetables seasoned with basil pesto, assorted
cured meats
Marinated mushrooms, olives, bread
\$5 per person

INDIAN SNACKS

Pakoras, bhajias, assorted vegetables, onions coated in
chickpea batter
Tamarind chutney and coconut cilantro chutney
\$6 per person

DESSERT PLATTER

Selection of assorted cookies, brownies and biscotti,
chocolate-dipped strawberries; apple streusel cake,
caramel, maple ice-cream
Strawberry and rhubarb streusel, vanilla bean ice cream
Tiramisu, berry compote
New York cheese cake, berry coulis
\$5 per person

BEVERAGE SELECTIONS (per person)

Fruit punch	\$2
Regular coffee, assorted teas	\$2
Bottled water	\$1
Fruit juice and/or cans of pop	\$1.50



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Prices do not include gratuities or applicable taxes.
 Prices subject to change. Please note that we can cater to any dietary requests.