



**Georgian**

**DINING ROOM  
CATERING  
AND EVENTS**

**► CONFERENCE  
SERVICE  
CHOICES**

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Prices include rectangle tables and linens.  
We are happy to customize a menu to suit your specific needs.



[GeorgianCollege.ca/gdr](http://GeorgianCollege.ca/gdr)  
P: 705.722.5142  
E: [gdrevents@georgiancollege.ca](mailto:gdrevents@georgiancollege.ca)

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

## ➤ BREAKFAST OPTIONS

### CONTINENTAL BREAKFAST

Oven-fresh Danish pastries, muffins,  
croissants and breakfast breads  
Butter, honey and preserves  
Sliced fruit – *add \$1.50 per person*  
**\$6.50 per person**

### HEALTHY BREAKFAST

Assortment of individual low-fat yogurts  
Granola, choice of sliced fruit or whole fruit  
Healthy muffins  
**\$6.99 per person**

### QUICK POWER BREAKFAST

Granola bar/power bars, breakfast bread  
and condiments  
Whole fruit  
**\$4.95 per person**

### GDR BREAKFAST

Scrambled eggs, buttermilk pancakes,  
served with maple syrup  
Bacon, corned beef hash, home fries  
Sliced fruit with seasonal berries  
Oven-fresh breakfast breads  
**\$9.95 per person**

### EXECUTIVE BREAKFAST

Poached eggs mornay or scrambled eggs  
Bacon, sausage, hash browns  
French toast, buttermilk pancakes, served  
with maple syrup  
Fresh fruit with seasonal berries  
Omelet – *add \$1.50 per person*  
**\$12.99 per person**



## ➤ LUNCH-IN-A-BAG OPTIONS

### LUNCH BAG 1

Assorted wraps – white or whole wheat  
Vegetables and dip  
Whole fruit, cookies  
Juice box  
**\$8.99 per person**

### LUNCH BAG 2

Baguette (French stick) – various fillings  
Chips  
Vegetables and dip  
Whole fruit, cookies  
Juice box  
**\$8.99 per person**



## ► LUNCH OPTIONS

### QUICK LUNCH

Greek salad with raspberry vinaigrette

Choice of:

Chicken Monterey Jack wrap

Tuna salad, shredded lettuce, spinach tortilla

Grilled vegetables with hummus wrap

Potato chips

Selection of brownies

**\$8.99 per person**

### DELI-STOP LUNCH

Spinach salad, citrus vinaigrette, garlic and herb crostini

Choice of:

Shaved roast beef, horseradish mayonnaise

Smoked turkey, lettuce, roasted red pepper spread

Ham, lettuce and cheese, grainy mustard

Brie cheese, marinated grilled vegetables

Assorted breads

Potato chips

Assorted squares

**\$10.99 per person**

### ITALIAN LUNCH

Minestrone soup

Caesar salad

Spinach and ricotta cheese cannelloni,  
tomato, basil and wild mushroom cream

Tiramisu

**\$12.99 per person**

### ORIENTAL LUNCH

Thai chicken soup

Mixed greens with oriental sesame vinaigrette

Szechuan chicken, bamboo shoots, water  
chestnuts and broccoli

Vegetable stir-fry

Rice pudding with berries

**\$13.99 per person**

### LUNCH BUFFET

Spinach salad, artichokes, tomatoes,  
raspberry vinaigrette

Caesar salad

Grilled chicken with mushrooms, natural jus

Cheese tortellini, roasted red pepper, tomato sauce

Rosemary-roasted potatoes, mélange of  
seasonal vegetables

Fresh fruit platter with seasonal berries

Assorted squares

**\$17.99 per person**



## ► BARBECUE MENUS

### BARBECUE MENU #1

*Minimum 30 guests*

Caesar salad, coleslaw

Grilled six-ounce burger, lemon rosemary chicken breast

Choice of fries or baked potato

**\$13.99 per person**

### BARBECUE MENU #2

*Minimum 30 guests*

Spinach salad, potato salad

Grilled flank steak, caramelized onions

Assorted squares

**\$14.99 per person**

### BARBECUE MENU #3

*Minimum 30 guests*

Caesar salad, grilled vegetables, potato salad

Grilled salmon, slow-cooked back ribs

Assorted brownies

Fruit platter

**\$19.95 per person**



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**

## ➤ RECEPTION AND LATE NIGHT BUFFET MENUS

### 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 (116 ml) 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 weeks; 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.

## ► CUSTOM-PLATED MEALS

COMPILE A MENU TO SUIT YOUR GUESTS



### STARTERS

#### SOUPS

Roasted butternut squash soup, maple cream, apple compote

Tomato and gin soup, sweet basil

Wild mushroom velouté 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 shallots, 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, mushroom 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 ganache

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**

Herb-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

Buttered asparagus

Basmati rice pilaf

Baby carrots

Fine beans

Mushroom medley

Steamed patty pan squash



## ➤ HORS D'OEUVRES CHOICES

*Minimum order – four dozen of each.*

*Minimum 60 persons – we suggest four pieces per person per hour*

### HOT SELECTION

Deep-fried chicken wonton, spicy soy sauce  
Chicken and shrimp spring rolls, plum sauce  
Onion pakoras, tamarind chutney (vegetarian)  
Chorizo wrapped in puff pastry  
Beef satays with peanut dip  
Tandoori chicken straws, minted yogurt  
Wild mushroom risotto ball filled with mozzarella (arancini)  
Crab cakes, chipotle mayonnaise  
**\$16 per dozen**

### COLD SELECTION

Kalamata olive tapenade, goat cheese on crostini  
Prosciutto and melon, balsamic reduction  
Smoked salmon-wrapped asparagus; horseradish cream  
Watermelon and feta, crystallized ginger  
Cherry tomato and bocconcini served on crostini with basil and cracked pepper  
**\$15 per dozen**



## ➤ PLATTER MENU

### 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**

### ANTIPASTI

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**

## ► CONFERENCE PACKAGE 1 OPTIONS

Minimum 70 guests

### HOT BREAKFAST

Poached eggs mornay or scrambled eggs  
Bacon, sausage, hash browns  
French toast, buttermilk pancakes served with maple syrup  
Fresh fruit with seasonal berries  
Omelet – add \$1.50 per person

### A.M. BREAK

Muffins and fruit, regular coffee and tea  
Bottled water — add \$1 per person

### SANDWICH BUFFET LUNCH

Spinach salad, citrus vinaigrette, garlic and herb crostini  
Shaved roast beef, horseradish mayonnaise  
Smoked turkey, lettuce, roasted red pepper spread  
Ham, lettuce and cheese, grainy mustard  
Brie cheese, marinated grilled vegetables  
Assorted breads  
Potato chips  
Assorted squares

### P.M. BREAK

Cookies and fruit, regular coffee and tea

### BUFFET DINNER

Mélange of greens, selection of garnishes  
choice of two dressings  
Antipasti 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  
**\$55 per person**



## ► CONFERENCE PACKAGE 2 OPTIONS

### CONTINENTAL BREAKFAST

Oven-fresh Danish pastries, muffins, croissants and breakfast breads  
Butter, honey and preserves  
Sliced fruit – add \$1.50 per person

### A.M. BREAK

Brownies, fruit, regular coffee and tea  
Bottled water – add \$1 per person

### BUFFET LUNCH

Minestrone  
Caesar salad  
Spinach and ricotta cheese cannelloni, tomato basil and wild mushroom cream  
Tiramisu

### P.M. BREAK

Cookies and fruit, regular coffee and tea

### SIT-DOWN DINNER SUGGESTION

Design your own menu from our full choice-plated menu

### SAMPLE THREE-COURSE DINNER

Choose from the list of custom-plated meals:  
Salad (please refer to page 6 for starter options)  
Poultry entrée (please refer to page 6 for entrée options)  
Dessert (please refer to page 6 for dessert options)

**\$50 per person**

# ► CONFERENCE PACKAGE 3 OPTIONS

## HEALTHY BREAKFAST

Assortment of individual low-fat yogurts  
Granola, choice of sliced or whole fruit  
Healthy muffins

## A.M. BREAK

Assorted pastries, fruit, regular coffee and tea  
Bottled water – add \$1 per person

## LUNCH

Thai chicken soup  
Mixed greens with oriental sesame vinaigrette  
Szechwan chicken with bamboo shoots, water chestnuts and broccoli  
Vegetable stir-fry  
Rice pudding with berries

## P.M. BREAK

Brownies, fruit, coffee and tea  
**\$26 per person**

# ► CONFERENCE PACKAGE 4 OPTIONS

## EXECUTIVE BREAKFAST

Poached eggs mornay or scrambled eggs  
Bacon, sausage, hash browns  
French toast, buttermilk pancakes, served with maple syrup  
Fresh fruit with seasonal berries  
Omelet – add \$1.50 per person

## A.M. BREAK

Squares, fruit, regular coffee and tea  
Bottled water – add \$1 per person

## SANDWICH BUFFET LUNCH

Greek salad with raspberry vinaigrette  
Chicken and Monterey Jack wrap  
Tuna salad, shredded lettuce, spinach tortilla  
Grilled vegetables with hummus wrap  
Potato chips  
Selection of brownies

## P.M. BREAK

Cookies and fruit, regular coffee and tea  
**\$23 per person**



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**BEVERAGE SELECTIONS** (per person)

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