



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.



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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.

► BREAKFAST

CONTINENTAL BREAKFAST

Selection of juices
 Freshly baked butter croissants, mini Danish, muffins
 Fruit preserve and butter
 Coffee and tea
\$9.95 per person
Minimum of 30 guests

WELLNESS BREAKFAST

Selection of juices
 Assorted individual yogurt cups, granola, bran muffins
 Seasonal fruit and berries
 Coffee and tea
\$8.95 per person
Minimum of 30 guests

HOT BREAKFAST – OPTION ONE

Assorted breakfast breads, croissants
 Fresh Ontario scrambled eggs
 Home-style potatoes with caramelized onions
 Smoked maple bacon and sausage
 Fruit preserve and butter
 Coffee, tea and juice
\$13.95 per person
Minimum of 50 guests

HOT BREAKFAST – OPTION TWO

Assorted breakfast breads, fresh-baked croissants, muffins
 Chose any one of the following:
 Eggs Florentine, or eggs Benedict, or fresh cheese omelet
 Home fries with caramelized onions
 Maple-smoked bacon and sausage
 Fruit preserve and butter
 Coffee, tea and juice
\$14.95 per person
Minimum of 50 guests



BREAKFAST ENHANCEMENTS

Canadian back bacon	\$1
Individual yogurt cups	\$1.75
Freshly sliced seasonal fruits	\$1.95
Buttermilk pancakes or French toast with maple syrup	\$1.95
Individual assorted yogurt cups and granola	\$2
Scrambled western with salsa on English muffin	\$4
Whole wheat wrap with scrambled eggs, peppers, spinach and bacon	\$4
Breakfast egg sandwiches	\$4

All prices per person

MORNING BREAKS

Assorted muffins	\$1.50
Selection of Danish pastries	\$1.50
Granola bars	\$1.50
Individual yogurt cups	\$1.75
Selection of breakfast breads	\$2
Freshly baked cookies (one dozen)	\$12
Chocolate brownies and squares (one dozen)	\$18

All prices per person unless otherwise stated
Minimum of 30 guests

BEVERAGE

Assorted canned Coca-Cola soft drinks	\$1.50
Assorted Minute Maid fruit juices	\$1.50
Dasani bottled water 500ml	\$2
Perrier sparkling water 300ml	\$2
Coffee and tea	\$2
Vitamin water	\$2.50

All prices per person



> LUNCH

Minimum of 30 guests

LUNCH BOX

Mixed greens, fresh whole fruit, cookie, canned juice or pop

Pick any one:

Roasted vegetable wrap, chickpea, jalapeño hummus

Chicken salad wrap, red onion, cilantro

Roast beef on a bun, horseradish mayonnaise, and caramelized onions

Smoked turkey, multigrain bread, roasted red pepper mayonnaise

\$11.95 per person

> LUNCH BUFFET

Minimum of 30 guests

Choose two salads and one main course

Includes bread, dessert squares, coffee and tea

SALADS

Spinach, radish, feta cheese, strawberries, balsamic vinaigrette

Chickpea salad, peppers, green onions, cilantro

Asian slaw, sweet chili vinaigrette

Mixed greens, cucumber, tomato, olives, citrus dressing

Caesar salad, parmesan curls, ciabatta crostini

Quinoa salad, cucumber, sundried cranberries, almonds

HOT MAINS

Penne arrabiata; olives, capers, garlic, hot peppers, tomato sauce

\$16 per person

Cheese tortellini; chicken, mushroom, leeks, chipotle cream sauce

\$18 per person

Creamy butter chicken; basmati pilaf rice

\$20 per person

Cajun spiced boneless chicken breast; pico de gallo and rosemary new potatoes

\$20 per person

Ginger soy glazed salmon; stir-fried noodles

\$20 per person

Beef loin tips, peppercorn sauce, roast potatoes

\$20 per person

QUICK LUNCH

Mixed greens salad, grainy mustard vinaigrette

Assorted meat and vegetarian sandwiches and wraps

Roast beef, turkey, ham, chicken and grilled vegetables

Kettle chips

Assorted brownies

\$13.95 per person



BBQ MENU – OPTION ONE

Caesar salad, cole slaw

Grilled 6 oz. beef burger or grilled chicken breast

Fries

Assorted squares

\$14.95 per person

BBQ MENU – OPTION TWO

Spinach salad, potato salad

Grilled flank steak, caramelized onions, grilled chicken breast

Kettle chips

Assorted brownies

\$19.95 per person

AFTERNOON BREAKS

Whole fruit **\$1**

Selection of dessert squares or brownies **\$1.50**

Dips and chips, flat bread **\$3**

Vegetable crudité with dips **\$3.50**

Assorted cookies (per dozen) **\$12**

House-baked biscotti (per dozen) **\$12**

All prices per person unless otherwise stated

Minimum of 30 guests

▶ THREE-COURSE PLATED DINNERS

Minimum of 50 guests

All three-course plated dinners include:
Your choice of soup or salad and dessert
One entrée selection
Chef's choice of seasonal vegetables
Freshly baked bread and butter, coffee and tea

SOUPS

Asparagus, pea soup, truffle cream
Wild and field mushroom veloute with Yukon gold potatoes
Tomato gin bisque with focaccia croutons
Creamy butter chicken soup; crispy pappadums

SALADS

Baby arugula and spinach; radish, feta cheese, sun-dried cranberries, raspberry vinaigrette
Asian slaw, sweet chili vinaigrette
Selected mixed greens, English cucumber, tomato, olives, citrus dressing
Caesar salad, parmesan curls, ciabatta crostini smoked bacon
Spinach salad, tender baby spinach, marinated orange, spicy pumpkin seeds, maple dijon vinaigrette

ENTRÉE SELECTION

Stuffed chicken supreme, sun-dried tomato and goat cheese-stuffed Ontario chicken with red wine jus, roasted fingerling potatoes
\$29.95 per person

Seared fillet of Atlantic salmon, Riesling-dill beurre blanc, rice pilaf
\$32.95 per person

Almond-crusted trout fillet, lemon caper sauce, garlic mash
\$32.95 per person

Duo of seared chicken breast and beef tenderloin peppercorn sauce, thyme-roasted red potato
\$34.95 per person

Beef tenderloin with roasted garlic and thyme jus; forked red skin potatoes with grainy mustard and scallions
\$36.95 per person



VEGETARIAN OPTIONS

Quinoa and carrot croquettes with hummus over sautéed spinach and roasted peppers
\$20 per person

Asian vegetable and tofu stir-fry on a bed of basmati rice, crispy noodles
\$20 per person

Baked eggplant parmesan, plum tomato sauce and mushroom risotto
\$20 per person

Cheese cannelloni, tomato, basil sauce
\$20 per person

DESSERT

Vanilla bean crème brûlée with fresh berries, biscotti
Dark chocolate mousse with berry compote
New York-style cheesecake with strawberries
Dark chocolate truffle cake, raspberries
Warm bread pudding with dried Muskoka cranberries, bourbon caramel sauce, maple crunch ice cream
Strawberry shortcake



GEORGIAN DINING ROOM

► DINNER BUFFET

Minimum of 70 guests

OPTION ONE

Served with fresh baked bread, coffee and tea

Garden greens with selection of house-made dressing
 Crisp romaine leaves, garlic parmesan dressing
 Chicken cacciatore
 Beef loin tips; peppercorn sauce
 Penne arrabiata, olives, capers, garlic, hot peppers,
 tomato sauce
 Rice pilaf and steamed vegetable of the day
 Selection of cakes and sliced fruit
\$28.95 per person

OPTION TWO

Served with fresh baked bread, coffee and tea

Caesar salad
 Pasta salad, pesto dressing, cucumbers, tomato,
 feta cheese
 Roast prime rib
 Braised chicken marsala
 Cheese tortellini, Sicilian sauce
 Roasted potatoes, vegetables
 Dessert station
 Fresh fruits
\$34.95 per person

► RECEPTION

HOT HORS D'OEUVRE SELECTION (per dozen)

Onion pakoras with tamarind chutney	\$18
Chicken wonton, with spicy soy dip	\$20
Spanakopita, tzatziki sauce	\$20
Beef satay, peanut sauce	\$22
Firecracker shrimp	\$22
Mushroom risotto balls, filled with mozzarella	\$22
Crab cakes; chipotle mayonnaise	\$24
<i>Minimum of 4 dozen each</i>	

COLD HORS D'OEUVRE SELECTION (per dozen)

House-smoked trout mousse on savory biscotti	\$20
Mushroom, goat cheese bruschetta	\$20
Tomato and bocconcini; cracked pepper crostini, balsamic reduction	\$20
Vegetable, mango; rice paper roll	\$20
Watermelon filled with feta, basil chiffonade	\$20
<i>Minimum of 4 dozen each</i>	

PLATTERS

(per person)

Raw vegetable platter with assorted dips	\$3.50
Assorted flatbread, jalapeno, chickpea hummus, spinach dip	\$4
Dessert platter	\$5
Antipasto platter, cured meats, grilled vegetables, olives	\$5.50
Fresh fruit platter	\$5.50
Gourmet cheese platter	\$5.50
<i>Minimum of 20 guests</i>	



► CONFERENCE SERVICE PACKAGE – OPTION ONE

Minimum of 70 guests

CONTINENTAL BREAKFAST

Selection of juices
Freshly baked butter croissants, mini Danish, muffins
Fruit preserves and butter
Coffee and tea

MORNING BREAK

Assorted muffins, coffee and tea

LUNCH

Mixed green salad, grainy mustard vinaigrette
Assorted meat and vegetarian sandwiches and wraps
Roast beef, turkey, ham, chicken and grilled vegetables
Kettle chips
Assorted brownies

AFTERNOON BREAK

Assorted cookies, coffee and tea
Garden greens with selection of house-made dressing
Crisp romaine leaves, garlic parmesan dressing
Chicken cacciatore
Beef loin tips; peppercorn sauce
Penne arrabiata, olives, capers, garlic, hot peppers, tomato sauce
Rice pilaf and steamed vegetable of the day
Selection of cakes and sliced fruit

\$60 per person



► CONFERENCE SERVICE PACKAGE – OPTION TWO

Minimum of 70 guests

BREAKFAST

Assorted breakfast breads, croissants
Fresh Ontario scrambled eggs
Home-style potatoes with caramelized onions
Smoked maple bacon and sausage
Fruit preserves and butter
Coffee, tea and juice

LUNCH

Spinach; radish, feta cheese.
Strawberries, balsamic vinaigrette
Cheese tortellini; chicken, mushroom, leeks, chipotle cream sauce
Assorted brownies, fruit platter

DINNER

Caesar salad
Pasta salad, pesto dressing, cucumbers, tomato, feta cheese
Roast prime rib
Braised chicken marsala
Cheese tortellini, Sicilian sauce
Roasted potatoes, vegetables
Dessert station
Fresh fruit
Coffee and tea

\$75 per person

➤ BAR SELECTIONS

WINE

Selection of red and white from various countries

Glass 5 oz. (142 ml) **from \$6**

Bottle 750 ml **from \$30**

BEER

Domestic 12 oz. (341 ml)

Blue, Budweiser, Canadian, Coors Light

\$5

Premium domestic 12 oz. (341 ml)

Alexander Keith's, Miller Chill, Rickard's Red

\$5.50

Imported 12 oz. (341 ml)

Corona, Heineken, Guinness

\$6

SPIRITS

Bar spirits 1 oz. (29 ml)

Rum, rye, vodka, scotch, gin

\$5

Premium spirits 1 oz. (29 ml)

Appleton Estate Rum, Crown Royal Whisky, Johnny

Walker Red Label Scotch Whisky, Stolichnaya

Vodka, Tanqueray Dry Gin

\$6

COCKTAILS

1 oz. (29 ml)

Bloody Caesar, Brown Cow, Fuzzy Navel, Whisky Sour

\$5.50

1 1/2 oz. (43 ml)

Cosmopolitan, Singapore Sling, White Russian

\$6

Deluxe cocktails 2 oz. (57 ml)

Black Russian, Long Island Iced Tea, Martini

\$7

LIQUEURS

1 1/2 oz. (43 ml)

Amaretto, Baileys, Dubonnet, Sambuca, Tia Maria

\$5.50

2 oz. (57ml)

Courvoisier, Glenfiddich 12-year

\$6

Don't see your favourite drink? Ask your server and we will do our best to meet your request.

