



Holiday Inn
& Suites

OAKVILLE @ BRONTE

2019 Catering Menu



All prices are subject to surcharge of 15% plus 13% HST and are valid for all events.

Please contact your Catering Manager for more details. Menu items may contain nuts and nut by-products. Hotel will not be responsible for the gluten and nuts contained in pre-packaged products. Please advise your Catering Manager of any allergies.



Rise and Shine Breakfast Menu

Continental Breakfast

Freshly Baked Muffins, Danish and Croissants
Freshly Brewed Coffee & Assorted Teas
Seasonal Fruit Display
Assorted Pop, Juice & Water

\$10.95per person

Platinum Breakfast

Farm Fresh Scrambled Eggs, Crispy Bacon,
Pork Sausage & Breakfast Potato
Seasonal Fruit Display
Freshly Baked Muffins, Danish and Croissants
Freshly Brewed Coffee & Assorted Teas
Assorted Pop, Juice & Water

\$15.95per person



TAKE A BREAK

Cookie Monster

Freshly Baked Cookies
Assorted Pop, Juice and Water
Freshly Brewed Coffee & Tea
\$7.95per person

Keep It Healthy

Energy Bars
Fruit Smoothie, Fruit Platter
Assorted Pop, Juice & Water
Freshly Brewed Coffee & Assorted Teas
\$9.95per person

Sugar Rush

Variety of Delicious Cupcakes
Assorted Chocolate Bars
Assorted Pop, Juice & Water
Freshly Brewed Coffee & Assorted Teas
\$11.95per person

Snack Shack

Popcorn, Pub Chips, Ice Cream Cups
Assorted Pop, Juice & Water
Freshly Brewed Coffee & Assorted Teas
\$9.95per person

Snack Attack

Garden Vegetable Crudities
Hummus & Pretzel pack
Assorted Pop, Juice & Water
Freshly Brewed Coffee & Assorted Teas
\$9.95per person



WORKING LUNCH

Build Your Own Pasta

Choose Two Noodles: Penne, Ravioli, Pappardelle or Fusilli

Choose Two Sauces: Marinara, Alfredo, Bolognese or Rose

Choose Two of Our Gourmet Salads, Warm Garlic Bread, Parmesan, Chilies & Pesto, Fresh Fruit Platter, Assorted Pop Juice & Water, Freshly Brewed Coffee & Assorted Teas

\$22.95per person

Build Your Own Sandwich

Selection of Ciabatta Buns, Rye Bread & Whole Wheat Wraps,

Fillings Include: Tuna Salad, Egg Salad, Black Forest Ham, Pastrami, Smoked Turkey, Roasted Pesto

Vegetables, Swiss & Cheddar, Selection of Gourmet Salads

Pickle & Olives Platter, Vegetables Crudités

Freshly Baked Gourmet Cookies,

Freshly Brewed Coffee & Assorted Teas, Assorted Pop Juice

\$23.95per person

Holiday Inn Exclusive

Includes Soup of The Day, Variety of Artisan Sandwiches on Gourmet Breads & Wraps Filled With Baby Greens, Tuna Salad, Egg Salad, Black Forest Ham, Pastrami, Smoked Turkey, Roasted Pesto Vegetables, Swiss & Cheddar. Choose Two of our Salads, Pickle & Olives Platter, Vegetables Crudités

Freshly Baked Cookies

Assorted Pop Juice & Water, Freshly Brewed Coffee & Assorted Teas

\$24.95per person

Indian Flavors

Garden Fresh Salad, Chickpeas Masala, Butter Chicken, Long Grain Basmati Rice, Raita (Yoghurt)

Fresh Cut Fruit

Assorted Pop Juice & Water, Freshly Brewed Coffee & Assorted Teas

\$24.95per person

Taste of Jamaica

Chef Choice House Salad, Jamaican Jerk Chicken, Beef Patties, Traditional Brown Rice Served With Black Beans, Oven Roasted Red Skin Potatoes

Carrot Cake

Assorted Pop Juice & Water

Freshly Brewed Coffee & Assorted Teas

\$24.95per person

Minimum of 10 people

WORKING LUNCH

Canadian Selection

Served with Coleslaw Salad, Poutine Bar with Gravy, Cheese Curd, Spring Onions, Bacon Bites, Sliced Octoberfest Sausage, Fresh Roll, Caramelized Onion, Assorted Pastries
Assorted Pop & Juice Freshly Brewed Coffee & Assorted Teas

\$25.95per person

The Marquis

Herb Grilled Chicken Supreme
Garden Vegetables, Garlic Mash Potato
Choose two of Our Gourmet Salads Assorted French Pastries
Assorted Pop Juice & Water
Freshly Brewed Coffee & Assorted Teas

\$28.95per person

Grab & Go Lunch

Freshly Made Assorted Tuna, Vegetables, Ham & Cheese Sandwiches, Whole Fruits, Bag of Chips, Bottled Pop, Juice and Water

\$16.95per person



Minimum of 10 people

SALADS & DIETARY RISTRCTIONS

Salad Selection

House Garden Salad With a Selection of 2 dressings (1 cream based 1 Vinegar based)

German Potato Salad

Summer Salad

Greek Salad

Caprese Salad

Mediterranean Cous Cous salad

Watermelon Mint & Feta

Vegetarian

Rice Noodle Stir-fry Vegetable & Tofu (Vegan)

Eggplant Parmesan

Wild rice and Herb Stuffed pepper

Loaded Portobello Mushroom

Gluten Free

Gluten Free Penne Pasta with Marinara Sauce

Rice Noodle Stir-fry Vegetable & Tofu (Vegan)

Grilled Chicken Caesar

Grilled Chicken Garden Salad

****All Special Meals are pre-plated and labelled for the guests that have been pre-ordered. Last minute changes will be an additional charge for each extra plate****



DINNER BUFFETS

CHEF'S TABLE

Starters

Warm Selection of Breads

Salads

Organic Greens, Caesar with Toppings

Entrée

Roasted Pork Tenderloin

Hand Breaded Chicken Schnitzels

Vegetable Roasted Sweet Potatoes

Steamed Seasonal Vegetables

Dessert Table

Selection of Pastries & Tarts

Carved Fruit Tray

\$34.95 (Over 25 Guests)

\$38.95 (Under 25 Guests)

LAKEVIEW

Starters

Warm Selection of Breads

Salads

Caprese Salad

Caesar Salad

Entrée

Braised Pot Roast Au Jus, Grilled Herbed Chicken

Breast with BBQ Glaze, Chef's Choice Vegetarian

Pasta Of the Day, Loaded Mashed Potatoes,

Steamed Seasonal Vegetables

Dessert Table

Selection of Pastries & Tarts

\$37.95 (Over 25 Guests)

\$40.95 (Under 25 Guests)

ROMA

Antipasto Bar

Marinated Grilled Vegetables, Caprese Platter,
European Meats and Cheese Platters, Bruschetta,
Hummus, and Asiago Dips, Crostini and Crackers,
Mixed Olives and Pickles

Entrée

Prosciutto Wrapped Chicken with
Basil Eggplant Parmesan
Calamari Fritti with Lemon Aioli
Roasted Vegetables
Herb Roasted Red Skin Potatoes.

Dessert Table

Selection of Pastries & Tarts,
Carved Fruit Tray

\$40.95 (Over 25 Guests)

\$45.95 (Under 25 Guests)

THE GRAND

Salads

Warm Selection of Breads

Summer Salad

Watermelon Mint Feta Salad.

Platters

Smoked Salmon

Cold Shrimp Platters

Entrée

Carved Prime Rib Au Jus

Chicken Picatta

Baked Atlantic Salmon

Saffron Rice Pilaf

Loaded Potato & Grilled Vegetable

Dessert Table

Selection of Pastries & Mini Cup Cakes
Carved Fruit Tray

\$49.95 (Over 25 Guests)

\$52.95 (Under 25 Guests)

A LA CARTE RECEPTIONS

Hor d'oeuvres \$20.95/Dozen

Brie & Mushroom Phyllo Rolls
Feta bruschetta
Bruschetta
Artichoke & Olive Phyllo Roses
Mini Lobster Pot Pies
Spanakopita
Smoked Salmon with Dill Cream Cheese
Mini Caesar Cups
Prosciutto Wrapped Bread Sticks
Gazpacho Shooters
Smoothie Shooters
Chefs Choice Palate Cleanser

Chocolate Dipped Fresh Fruits \$19.95/dozen
Chocolate Fountain with Fruit \$7.95/pp
Assorted Pizza (8 Slices) \$11.00/Pizza

Chilled Shrimp & House Made Cocktail Sauce \$295.00
Garden Vegetable Tray \$95.00
Crostini & Flat Breads & Trio of Dips Hummus, Baba Ganoush, Bruschetta \$99.95
Seasonal Fruit Display \$125.00
Gourmet Homemade Slider Duo Platter with Brie,
Double Smoked Bacon & House Ketchup \$240.00
Smoked Salmon & Pickle Platter \$325.00

Price Per a La Carte Platter Serves 30-40 guests

AFTERNOON TEA

Our finest selection of traditional teas

Seasonal fresh fruit skewers

Crudités and dip

Warm scones with whipped Devonshire cream

Madeleines (*French butter cookies*)

Chocolate dipped strawberries

A variety of finger sandwiches to include:

Egg salad, smoked chicken and mango, cucumber and dill cream Cheese,

Grilled vegetables and pesto goat cheese

Assortment decadent petit fours and mini cupcakes

1- 5 gallon fruit punch included

\$25.95pp

Upgrade your fruit punch to alcoholic for only \$3 per oz



Minimum of 15 people

PLATED DINNER

CHOICE OF SOUP OR SALAD, ONE ENTRÉE AND ONE DESSERT

SOUPS

Butternut squash, Moroccan Tomato, Chicken Consume or Cream of wild Mushroom

SALADS

House garden salad, summer salad, Greek salad, Caprese salad or watermelon mint & feta

ENTREES

ROASTED CHICKEN SUPREME

With roasted garlic jus, seasonal market vegetables and pesto roasted red skin potatoes

\$37.95 pp

BAKED ATLANTIC SALMON

Served in citrus butter sauce seasonal market vegetables wild rice

\$39.50

BRAISED BEEF SHANK

seasonal vegetables, loaded mash potato

\$40.95

SURF & TURF

Braised beef shank, jumbo garlic shrimp seasonal vegetables, roasted garlic mash

\$43.95

DESSERT

Warm chocolate lava cake

Warm apple blossom with vanilla sauce

Espresso crème Brulee

Freshly brewed coffee & assorted teas

Warm selection of dinner rolls and whipped butter



Add extra course or soup or salad 4.95pp, palette cleanser 1.95pp

Minimum of 15 people

WEDDING BRUNCH



WEDDING BRUNCH MENU

Chilled assorted fruit juices

Freshly baked breakfast loaves and croissants, warm selection of fresh breads & whipped butter

Scrambled eggs, country bacon and pork sausage

Summer salad with raspberry vinaigrette and Caprese salad

Herb roasted chicken breast with pesto Cream sauce

Baked citrus white cod with Saffron glaze

Vegetable & risotto stuffed pepper tomato coulis

Herb roasted red skin potatoes

Steamed seasonal vegetables

DESSERT TABLE

Selection of pastries, tarts, and mini cupcakes

In season fresh fruit tray

\$33.95PP (OVER 25 GUESTS)

\$37.95PP (UNDER 25 GUESTS)

Minimum of 15 people

BAR SERVICE

Host Bar

Liquor Premium \$7.00 per oz.
 Liquor Deluxe \$8.00 per oz.
 Domestic Beer \$7.00 per bottle
 Premium Beer \$8.00 per bottle
 Liqueurs \$8.00
 House Wine \$8.00 per glass
 Coolers \$6.00 per bottle
 Assorted Pop & Juice \$3 each



Cash Bar

Liquor Premium 7.00 per oz.
 Liquor Deluxe 8.00 per oz.
 Domestic Beer 7.00 per bottle
 Premium Beer 8.00 per bottle
 Liqueurs 7.00 per oz.
 Domestic House Wine 8.00 per glass
 Coolers 8.00 per bottle
 Assorted Pop, Juice & Bottled Water 2.00 each

Punch Bowls

Each bowl serves approx. 5 gallon
 Non-Alcoholic Fruit Punch 65.00
 Champagne Fruit Punch 110.00
 Alcoholic Fruit Punch 165.00
 Sangria 85.00

Wine Selection

White

Jackson Triggs Chardonnay	35
Inniskillin Pino Grigio	45
Kim Crawford Sauvignon Blanc	65

Red

Jackson Triggs Merlot	40
Ruffino Chianti	55
Kim Crawford Pinot Noir	65

Sparkling

Presidents	45
Cooks	45
Ruffino Prosecco	55



Bar's that do not reach a minimum consumption of \$300 net per bar will have a \$150 service charge