

## BREAKFAST SERVICE {10 guest minimum}

### THE CONTINENTAL BREAKFAST \$6.71

- Seasonal fresh fruit platter, Miniature pastries, scones, cinnamon rolls and +muffins, Coffee, tea, and chilled juice

### THE BUILD YOUR OWN "FRESH START" BREAKFAST \$8.94

- Yogurt (can be substituted for hot oatmeal), Fresh fruit segments, Granola, Bagels with assorted spreads and cream cheese, Assorted chilled fruit juice, Assorted Herbal teas

### THE GOOD MORNING BREAKFAST \$10.93

- Scrambled eggs, Bacon or ham, Breakfast sausage, Home fried potato, Toast and spreads, Coffee, tea and chilled juice

### THE DELUXE GOOD MORNING BREAKFAST \$14.23

- Scrambled eggs, Bacon or ham, Breakfast sausage, Home fried potato, Toast and spreads, Seasonal fresh fruit platter, Miniature pastries, Coffee, tea and chilled juice

## COFFEE BREAK SERVICE {10 guest minimum}

### THE BACK TO BASICS \$3.25

- Coffee and tea, Freshly baked muffins

### THE BACK TO BACK {same room delivery} \$6.50

- Coffee and tea with freshly baked muffins in the morning
- Chilled juice or soft drinks with freshly baked cookies in the afternoon

## A'LA CARTE SELECTIONS {10 guest minimum} priced per guest

- Coffee or tea \$1.44
- Herbal Tea \$1.55
- 2% Milk \$1.49
- Bottled Juice \$1.65
- Canned Pop \$1.65
- V8 Juice \$2.19
- Pitchers of Iced Water w/ glasses \$0.53
- Freshly baked muffin \$1.55
- Bagel with cream cheese \$2.08
- Croissant \$1.60
- Coffee cake \$1.60
- Cinnamon rolls \$1.60
- Assorted large Danish \$1.60
- Cookie platter \$1.76
- Assorted dessert squares \$1.60
- Selection of miniature pastries \$2.08
- Fruit cup \$2.19
- Fruit basket \$1.28
- Granola bars \$1.44

## ALL DAY CONFERENCE SERVICE {15 guest minimum} from \$20.31

### WELCOME

- Coffee, tea, ice water and chilled fruit juice

### COFFEE BREAK

- Coffee and tea, Freshly baked muffins

### CASUAL WORKING LUNCH

- Fresh vegetable platter with ranch dip, A selection of sandwiches, rolls and wraps which may include smoked turkey, egg, tuna, salmon and chicken salad, sliced roast beef, smoked ham and cheese. Assorted dessert squares, Assorted cold beverages

### STRETCH YOUR LEGS AFTERNOON BREAK

- Assorted cold beverages, Freshly baked cookie platter

\*Add a crock of our soup of the day or a classic Caesar salad for \$2.19 more

## WORKING LUNCH {10 guest minimum}

### THE SIMPLE SANDWICH PLATTER \$9.06

- A selection of freshly prepared sandwiches, rolls and wraps which may include smoked turkey, egg, tuna, salmon and chicken salad, sliced roast beef, smoked ham and/or cheese.



### THE CASUAL WORKING LUNCH \$12.35

- Fresh vegetable platter with ranch dip, A selection of freshly prepared sandwiches, rolls and wraps which may include smoked turkey, egg, tuna, salmon and chicken salad, sliced roast beef, smoked ham and/or cheese. Assorted dessert squares, Assorted cold beverages

### THE "WE'VE BEEN WORKING REALLY HARD" LUNCH \$15.77

- Choose either a crock of our hearty soup of the day or a classic Caesar salad, A selection of freshly prepared sandwiches, rolls and wraps which may include smoked turkey, egg, tuna, salmon and chicken salad, sliced roast beef, smoked ham and/or cheese. Delicious carrot cake or rich chocolate torte, Coffee and tea, Assorted cold beverages

\*All sandwich platters are portioned at 1.5 sandwiches per guest

## BARBEQUES {20 person minimum}

\*BBQ Prices include an assortment of cold beverages and a platter of melon wedges.

### CASUAL SUMMER BARBECUE \$19.18

#### Chef's classic salads {select two}

- Garden salad, Caesar salad, Baby greens, Vegetable platter, Pasta salad, Potato salad, Coleslaw

#### Entrée {select two}

- Chicken breast on a bun, Beef burger, Jumbo hot dog, Veggie burger, Spicy Italian sausage

### ULTIMATE BARBECUE \$27.98

- Grilled garlic loaf, Chef's classic salads {select two from classic salad list above}, 6-oz striploin steak, Grilled chili lime chicken breast, Baked potato, Seasonal vegetable medley (or locally grown corn on the cob in season), Cheese platter with crackers, Selection of cream and fruit pie

## PLATED SERVICE {25 person minimum}

\*Our Chef would be pleased to create a personalized menu for your onsite gala event starting at \$41.10 for a 3 course plated meal service including; soup or salad, entree and dessert.



### ENTRÉE {select one or offer a suggestion}

- Grilled AAA beef tenderloin {surcharge}
- Roasted rack of lamb {surcharge}
- Roasted herbed supreme of chicken
- Pan seared Atlantic salmon
- Roasted AAA striploin of beef
- Classic baked Vegetarian Napoleon

\*Our table service is complimented by an accompanying sauce as well as freshly baked rolls, butter, potato or rice, our Chef's choice of fresh seasonal vegetable, water, coffee and tea.

All menus are completely customizable...simply ask!

Prices quoted are for service on site at Lakehead Orillia per person, unless otherwise noted and exclusive of gratuity or HST



#### ASIAN BUFFET \$16.94

- Vegetable spring rolls, Steamed or fried rice, Mongolian style pork or beef, Stir fried fresh vegetables, General Tao chicken, Lo mein noodles, Fortune cookies

#### ITALIAN BUFFET \$20.24

##### Appetizers

- Freshly baked crusty baguette, Seasonal garden salad with zesty Italian dressing, Antipasto platter {may include}: salami, cappacolla ham, calebrese sausage, artichoke hearts, grilled zucchini, marinated mushrooms, roasted pepper, olives, marinated tomato and bocconcini cheese

##### Entrée {choose one}... accompanied by Chef's choice of fresh vegetable

- Traditional meat lasagne, Hearty vegetable lasagne, Chicken parmesan with pasta marinara, Cheese cannelloni with basil cream sauce, Penne marinara with grilled vegetables, Farfalle with pesto cream sauce and mushroom

##### Dessert

- Tiramisu

#### PULLED PORK BUFFET \$19.18

##### Entrée

- Freshly baked crusty ciabatta rolls, Purple cabbage coleslaw, Chef's choice of fresh vegetable, Rosemary roasted potato, Tender, tangy and saucy pulled pork, Grilled onions and sweet peppers

##### Dessert

- Fruit pie

#### FRESHLY BAKED 16" PIZZA \$18.03 PER PIE {8 CUT}

- Hawaiian, sauce, cheese, pineapple, ham
- Pepperoni, sauce, cheese, pepperoni
- Vegetarian, sauce, cheese, grilled onion, peppers, tomatoes, mushroom
- 3 Cheese, sauce, mozzarella, cheddar, parmesan



#### PLATTER FAVOURITES {10 guest minimum}

- Assorted Canadian cheese platter with crackers \$4.15
- Seasonal fresh fruit platter \$4.15
- Cheese and fruit combination \$5.32
- Fresh vegetable platter served with a creamy ranch dip \$3.14
- Spinach and artichoke dip with pumpernickel bread \$3.68
- Roasted red pepper hummus with pita triangles \$3.94
- Tri coloured tortilla chips with layered Mexican dip \$3.68
- Bruschetta blend with chewy Italian loaf \$3.94
- Spicy Indian inspired onion salad with flatbread \$3.68

#### HORS D'OEUVRES

\$22.00 - \$28.00 per dozen {based on selection}

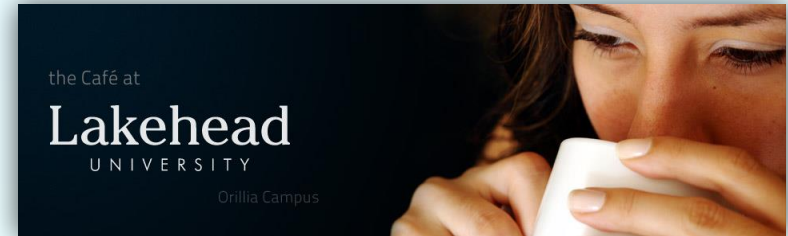
- Miniature crab cakes
- Bacon wrapped scallops
- Tarragon chicken phyllo parcels
- Thai ginger chicken skewers
- Teriyaki beef skewers
- Spanakopita
- Seafood in phyllo pastry
- Beef Wellington in puff pastry
- Breaded coconut shrimp
- Assorted mini quiche (Lorraine, mushroom or spinach)
- Mini vegetable samosas
- Smoked barbecue beef meatballs
- Mini vegetable spring rolls
- Guacamole spring rolls
- Jalapeno stuffed fried ravioli

#### BAR SERVICES

- Bar service must be booked a minimum of 15 working days prior to events at locations not in possession of a permanent liquor license.
- An administrative fee will apply for special occasion permit licensing of unlicensed spaces.
- Bar service is charged at \$25 per bartender per hour {3 hour minimum}
- All of our bartenders have Smart Serve certification.
- Bars are stocked with a variety of domestic and premium beers, wine, scotch, vodka, gin, rum, rye, assorted pop, bottled water and juice.
- All drinks except wine are served in recyclable plastic ware. Full glassware is available at an additional charge.
- Wine selections are available upon request.
- The AGCO regulates that food must be offered when alcohol is served.

TO ORDER FOOD AND BEVERAGE FOR YOUR EVENT PLEASE CONTACT:

Matt Keating @ 705-330-4008 x 3050  
Or madisoncounty@lakeheadu.ca



CATERING SERVICES @



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