



**Conference and Event Menu Index**

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## **Breakfast**

(All items on this page are **included** in the conference meal package)

### **Daily Breakfast Buffet**

(served daily in the Fireside Room for groups of 20 or more people, unless other arrangements are made)

Assorted Fruit Juices  
Freshly Baked Croissants & Muffins, Bagels & Breakfast Breads  
Preserves, Honey, Butter & Cream Cheese  
  
Pancakes or French Toast with Maple Syrup  
Chef's Choice of Daily Eggs  
Turkey or Maple Pork Sausage and Bacon  
New Potato Hash  
  
Sliced Seasonal Fruits & Berries  
Assorted Individual Low-Fat Fruit Yogurt & Cottage Cheese  
Cold Cereals with Milk  
Hot Oatmeal with Brown Sugar and Maple Syrup  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Assorted Tea

### **Optional Breakfasts**

(may be used as working breakfast at your meeting room)

#### **Continental Breakfast**

Assorted Fruit Juices  
Assortment of Freshly Baked Croissants, Danish Pastries,  
Muffins and Bagels  
Home-Style Granola  
Cream Cheese, Preserves & Honey  
Fresh Seasonal Fruits and Berries  
Assorted Yogurt  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Assorted Tea

#### **European Breakfast**

Assorted Fruit Juices  
Almond Croissants or other Sweet Breakfast Pastries  
French Baguette  
Selection of Cheeses  
Deli Style Meats  
Whole Fruit  
Low-Fat Natural & Fruit Yogurts  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Assorted Tea



### Optional Breakfast Menus

(All items at an **additional surcharge** per person, as shown, above the conference meal package)

#### Spa Breakfast

Assorted Fruit Juices  
Cranberry, Bran Raisin, Carrot & Oat Muffins  
Low-Fat Vanilla Yogurt Granola Parfaits  
Fruit Skewers with Mango Coulis  
Oatmeal with Brown Sugar and Maple Syrup  
Bagels with Smoked Salmon and Cream Cheese  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Assorted Tea  
**\$6**

#### The Muskokan Breakfast

Assorted Fruit Juices  
Seasonal Berries  
Milford Bay Smoked Trout  
Poached Egg on Multi-Grain Muskoka Rye Bread  
Canadian Back Bacon  
Grilled Herbed Tomato with Roasted Mushrooms  
Hearty Cranberry Apple Breakfast Bread  
Preserves, Honey & Butter  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Assorted Tea  
**\$5**

*Please check with your Planner for full menu pricing if you are not on the conference meal package*



**Additional breakfast suggestions to compliment your breakfast menu:**  
(All items at an **additional surcharge** per person, as shown, above the conference meal package)

Omelette Station – attended by a Chef  
Choice of Peppers, Grated Cheddar, Mushrooms, Onions, Tomatoes, Ham

**\$8**

Granola Parfaits  
Colourful layers of Fruit, Vanilla Yogurt, & Granola  
Served in a parfait glass

**\$8**

Fruit Crêpes  
Filled with Fresh Peaches or Berries & topped with Fruit Sauce

**\$9**

Eggs Benedict  
Poached Egg served on an English Muffin with Canadian Bacon & Hollandaise Sauce

**\$10**

Atlantic Smoked Salmon  
with Mini Bagels with Cream Cheese

**\$11**

Smoothie Bar – attended by Service Staff  
Choice of Strawberry, Banana, Mango, Blueberry, Choice of Milk, Maple Syrup & Spices

**\$7**

*Please check with your Planner for full menu pricing if you are  
not on the conference meal package*

**Plated Sit-Down Lunch Menus**  
(Included in the conference menu package)

**Menu #1**

Cream of White Onion & Cider Soup  
Baked Atlantic Salmon with Citrus Risotto  
Medley of Vegetables  
Milk Chocolate Mousse with Bailey's Irish Cream

**Menu #2**

Cream of Tomato and Basil Soup  
Marinated Cornish Hen with Caramelized Onion Rosti  
Roasted Root Vegetables with Honey Glaze  
Espresso Spiced Fudge Cake

**Menu #3**

Sweet Corn and Double Smoked Bacon Chowder  
Breaded Chevre Goats Cheese Lightly Fried with Field Greens  
Roasted Beets and Red Pepper Black Olive & Garlic Dressing  
Crème Brûlée with Mango Rum

**Menu #4**

Hearts of Romaine with Crisp Pancetta,  
Fresh Romano Cheese with Creamy Caesar Dressing  
Poached then Grilled Breast of Chicken  
Potato Hash with Bacon, Onion & Sautéed Baby Carrots  
Granny Smith Apple Strudel with Vanilla Crème Anglaise

**Menu #5**

Vine-Ripened Tomato & Bocconcini Salad  
with Mixed Greens & Basil Vinaigrette  
Pan-Fried Rainbow Trout with Herb Oil  
Fried Rissole Potato, Ratatouille of Vegetables  
Fresh Fruit Flan with Blueberry Coulis

**Menu #6**

Cream of Broccoli Soup with Aged Cheddar  
Linguini with Chorizo Sausage, Wild Mushrooms  
and Tomato Provencal Sauce  
Coconut Crème Brûlée

**Menu #7**

French Onion Soup with Gruyere Cheese Crouton  
Pork Loin Stuffed with Apple & Gruyere  
Potato Galette, Mixed Vegetables & Apple Cider Jus  
Tiramisu

**Menu #8**

Baby Spinach Salad with Toasted Walnuts, Blue Cheese  
Shallot & Sparkling Wine Dressing  
Grilled 8oz Beef Striploin with Parsley Mash,  
Café de Paris Butter, Caramelized Onions & Broccolini  
Cheesecake with Raspberry Coulis

**Menu #9**

Mixed Green Salad with Artichoke & Balsamic Vinaigrette  
Confit of Duck Leg with Mixed Bean Cassoulet  
with Honey Glazed Root Vegetables  
Lemon Tart

All lunches include Fresh Baked Breads  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Assorted Teas

**Working Lunches**  
(Included in conference meal package)

**Sandwich Lunch Buffet**

Chef's Daily Soup Creation  
Garden Fresh Crudité Platter, with Herb Dip  
Tomato and Fresh Basil Salad with Roasted Garlic Balsamic Dressing  
Penne Pasta Salad, Spicy Chorizo Sausage, Diced Mozzarella and Red Pepper Dressing  
Creamy Egg Salad with Green Onion & Peppers Stuffed into a Sourdough Pita Pocket  
Crusty Panini Bun with Turkey, Lettuce and Mayonnaise  
Onion Kaiser with Sliced Roast Beef, Grain Mustard & Horseradish Cream  
Assortment of Freshly Baked Cookies  
Fruit Salad  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Assorted Tea

**Wraps & Pita Pockets Buffet**

Chef's Daily Soup Creation  
Asian Salad with Napa Cabbage, Mushrooms, Almonds, Mandarin Orange Pieces  
& Ginger Vinaigrette  
Chickpea Salad with Sun-dried Tomatoes, Black Olives, Garlic dressing  
Marinated Grilled Lemon Chicken Wrap  
with Caramelized Onions, Lettuce and Grain Mustard Mayonnaise  
Grilled Vegetables in Spinach Tortilla  
with Avocado, Cream Cheese, Tomato and Lettuce  
Traditional Tuna Salad stuffed in a Whole Wheat Pita Pocket  
Variety of Cookies and Brownies  
Fruit Salad  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Assorted Tea



**Working Lunches continued**  
(Included in conference meal package)

**Mediterranean Lunch Buffet**

Italian Wedding Soup

Vine-Ripened Tomatoes, Feta Cheese, Fresh Basil, Garlic & Olive oil  
Romaine Hearts, Crisp Pancetta, Herb Crostini & Creamy Parmesan Dressing  
Grilled Mediterranean Vegetable Salad with Balsamic & Olive Oil

Slow Roasted Stuffed Bell Peppers topped with Parmesan  
Ricotta Tortellini tossed with Chorizo Sausage, Forest Mushrooms and Pecorino Cream  
Chicken Breast with Buffalo Mozzarella, Prosciutto, Fresh Oregano, Provencal Sauce

Tiramisu and Italian Cookies  
Fruit Salad

Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Assorted Tea

**The Deli Counter Lunch Buffet**

*"Build your own Sandwich"*

Chef's Daily Soup Creation

Market Greens with Choice of Dressing  
Penne Pasta, Red Pepper Pesto, Parmesan Shavings & Black Olives

Selection of Fresh Breads to include:  
Panini Buns, Bagels, Kaiser Buns and Wraps  
Assortment of Sliced Meats and Cheese,  
Chicken Salad or Salmon Salad  
Tomato, Cucumber, Pickles and Lettuce  
Mayonnaise, Mustard and Horseradish  
(Vegetarian items may be added upon request)

Our Pastry Chef's selection of Desserts  
Fruit Salad

Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Assorted Tea



**Lunch Buffet Selection**  
(Included in conference meal package, minimum 25 people)

Chef's Daily Soup Creation

Freshly Baked Taboo Breads or Rolls & Flat Breads

Roasted Mushroom Salad with Red Pepper, Lemon Thyme, Garlic and Aged Balsamic  
Baby Leaf Spinach, Sun-Dried Cranberries, Toasted Pecans & Honey Mustard Vinaigrette  
Roasted Fingerling Potato Salad coated with Chive & Sour cream with Crisp Bacon Lardons

***Please Select One Entrée and One Pasta***

**Entrées**

Baked Salmon with Shaved Fennel Salad & Orange Cream Reduction  
Pan Seared Rainbow Trout with Herb & Citrus Butter  
Marinated Lemon Chicken with Pommery Mustard Demi Sauce  
Breast of Chicken Stuffed with Feta Cheese & Black Olives with a Watercress Chardonnay Cream  
Prosciutto Wrapped Beef Tenderloin with Port Reduction  
Sautéed Tender Beef Tips & Fresh Vegetable Stir Fry with a Teriyaki Ginger Chilli Glaze

**Pastas**

Cheese Ravioli with Provençal Tomato Sauce & Fresh Basil  
Linguini tossed in an Arugula Pesto, Roast Grape Tomatoes & Garlic  
Whole Wheat Fusilli Pasta with Wild Mushrooms, Tomato Concassé and Fresh Herbs

(extra entrée selections may be ordered at an additional per person price)

Buffet Lunch will be served with the Chef's choice of Fresh Seasonal Vegetables and a Potato/Starch

Our Pastry Chef's Selection of Pastries

Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Assorted Tea



**Taboo BBQ Picnic Lunch**  
(Included in conference meal package)

Crisp Vegetable Crudité with Dip

Orzo Pasta Salad with Roasted Vegetables, Garlic, Onion, Lemon Basil Dressing, Topped with Parmesan  
Boston Bibb Salad with Candied Walnuts, Wild Strawberries, Blue Cheese & Poppyseed Dressing  
English Cucumber Salad with Fresh Dill and Citrus Vinaigrette

***Please select two of the following Entrées:***  
(One of each selected entrée will be provided per person)

Grilled Mild Italian Sausage with Sautéed Onions  
All Beef Hamburgers  
Grilled 6 oz New York Steak  
Grilled Salmon Burgers  
Grilled Marinated Chicken & Vegetable Kebab with a Curry Dipping Sauce  
Vegetable and Portabella Burger\*  
Baskets of Kettle Chips

Served on Freshly Baked Crusty Kaiser, Panini Bun and Appropriate Condiments

Pastry Chef's Choice of Cookies, Squares and Tarts

Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Assorted Teas

\*Vegetarian Option is available upon request with the Chef at the BBQ only, unless otherwise arranged.

**Pre Dinner Hors d'oeuvre Suggestions**  
(Optional items at an additional cost above meal package)

**Premium**

Smoked Salmon with Dilled Cream  
Brie with Apple Chutney & Chive on a Basil Crostini  
Smoked Haddock Mini Quiche  
Parma Ham with Fig & Melon

**\$16** (3 pieces per person)

**\$27** (6 pieces per person)

**Deluxe**

Dungeness Crab & Avocado  
Mini Salmon Brochette with Oyster Sauce  
Marinated Beef Tenderloin with Horseradish  
King Prawn in Phyllo Pastry  
Chicken Goujons with Tomato Chutney

**\$17** (3 pieces per person)

**\$29** (6 pieces per person)

**Superior**

Carved East Coast Lobster Tail Medallion, Mango Relish, Fresh Chopped Coriander  
Hand-made Sushi Rolls of Tuna, Shrimp, Vegetables with Wasabi, Pickled Ginger & Soy  
Five-Spice Duck Breast with Thai Basil, Carrots, Asparagus Wrapped in Rice Paper & Spicy Peanut Drizzle  
Mediterranean Chicken Satay with Garlic Cucumber Dip  
Steamed Shrimp & Pork Shu Mi with Teriyaki Sauce

**\$19** (3 pieces per person)

**\$33** (6 pieces per person)

**Server – Passed Hors D’oeuvres**  
(Optional items at additional cost above conference meal package)

All below Items are Priced per Dozen

**Cold**

Five-spice Duck Spring Roll with Spicy Peanut Drizzle	\$40	
Artichoke filled with Roasted Corn, Kalamata Olives, and Salsa	\$38	
Mini Salmon Kebab with Oyster Sauce	\$36	
California Rolls	\$36	
Chipolatas with Parmesan & Aioli Mustard	\$34	
Woodland Mushroom Tartlet	\$36	
Black Olive, Sun-dried Roma Tomato and Pesto Tapenade	\$34	
Bruschetta, Asparagus, Roma Tomato, Boccocini and Shiitake Mushroom		\$34
Lobster & Mango Salad on Toast Point	\$48	
Grilled Jumbo Scallop with Tomato Concassé		\$46
Seared Albacore Tuna with Napa Slaw and Soy Drizzle	\$46	
Herbed Goat Cheese with Shaved Italian Prosciutto	\$42	
Cherry Tomato with Feta & Olives	\$34	
Seared Beef Carpaccio with Horseradish Cream	\$36	
Matane Shrimp on Cucumber Rounds	\$39	
Watermelon Squares with Feta & Black Olive Shavings	\$35	
Milford Bay Smoked Trout Pate on Melba Rounds	\$40	

**Hot**

Sun-dried Tomato and Goat Cheese Phyllo Cup	\$36
Lemon Chicken Spears with Peach/Ginger Dipping Sauce	\$36
Pesto Grilled Tiger Prawn	\$39
Smoked Salmon and Chive Flan	\$38
Breaded Fanny Bay Oysters	\$42
Vegetable Samosa with Fruit Chutney	\$34
Shu Mi Dumplings (shrimp/pork) with Soy Drizzle	\$38
Mini Crab Cake with Wasabi Mayonnaise	\$38
Grilled Lamb Chop with Roasted Shallots, Garlic Glaze	\$46
Bali High Coconut Shrimp with Cilantro Lime Dipping Sauce	\$39
Spanakopita, Spinach & Feta Cheese in Puff Pastry	\$30
Cheese, Chili & Olive Quesadilla	\$39
Garlic Roasted Escargot in Phyllo Cup	\$38
Vegetable Monsoon Spring Rolls with Plum Sauce	\$34
Beef Meatballs with Honey Mustard Sauce	\$36
Sweet Potato Frites with Chipotle Dip	\$32

**Reception Platters**

(Optional items at an additional cost – not included in meal package)

Whole Side of Smoked Pacific Salmon with Pumpnickel, Onion, Capers, Lemon,  
Cream Cheese & Bagel Chips  
**\$250**

Sushi - Shrimp, Tuna and California Rolls (100 pieces)  
**\$390**

Assorted Domestic & Imported Cheese with Crackers, Baguette & Fruit Garnish  
**\$12/person**

Whole Wheel of St. André Cheese with Apples, Grapes, Baguette, & Crackers  
**\$250**

Antipasto Platter: Prosciutto, Genoa Salami, Marinated Eggplant, Artichokes, Kalamata Olives,  
Roasted Red Peppers, Bocconcini with Fresh Basil (serves 30)  
**\$300**

Grilled Vegetable Platter: Marinated & Grilled Vegetables, Asparagus, Portabello Mushroom,  
Eggplant Sweet Peppers, Zucchini & Roma Tomatoes (serves 30)  
**\$210**

Crisp Seasonal Crudités with Dip  
**\$7/person**

Spinach or Artichoke Cheese Dip with Bagel Chips  
**\$7/person**

Assorted Sandwiches or Tea Sandwiches (50 pieces per tray)  
**\$120 tray**

Assorted Sliced Fresh Fruit & Berries  
**\$8/person**

Country Pâté with Cumberland Sauce Baguette & Crackers (serves 30)  
**\$145/terrine**

Baked Brie, Pecan Crust & Baguettes  
1 kg (serves 15) **\$135**  
3 kg (serves 30) **\$390**

Bistro Platter (Chicken Wings, Calamari, Baked Nachos with Cheese, Onion, Peppers and Olives)  
**\$20/person**

Chilled Jumbo Shrimp with Spicy Chili Dipping Sauce (100 pieces)  
**\$340**



### **Dinner À La Carte**

**(Included** in conference meal package; your choice of soup or salad, one entrée and dessert)

#### **Soups**

Roasted Corn Chowder

Chilled Mango Soup with Grilled Scallop

Cream of Pumpkin & Sweet Potato Soup  
Topped with Onion Crisps

Tomato and Fresh Basil Bisque laced with Gordon's Gin  
& Chive Cream

Du Puy Lentil Soup with a Mint Crème Fraîche

Cream of Wild and Tame Mushroom with Truffle Essence

Hot and Sour Soup with Pork or Seafood Dumplings

Cream of Asparagus Soup with Chive Crème Fraîche

#### **Salads**

Boston Bibb Salad with Candied Walnuts, Wild Strawberries, Blue Cheese with White Balsamic Vinaigrette

Tuna Nicoise Salad with Green Beans, Olives, Fingerling Potato, Cherry Tomato & Dijon Emulsion

Roasted Beet Salad with Caramelized Figs, Arugula & White Balsamic Vinaigrette

Baby Spinach, Crisp Smoked Bacon, Sweet Pepper Julienne, Candied Pecans & Champagne Shallot  
Vinaigrette

Sliced Roma Tomato and Mozzarella Salad Marinated in Garlic, Basil and Olive oil  
with Mixed Field Greens, Aged Balsamic Drizzle

Crisp Romaine Hearts with Parmesan Tuile, Ciabatta Croutons, Pancetta & Creamy Caesar Dressing

Mixed Spring Greens, Sliced Cucumber & Grape Tomatoes with a Sun-Dried Tomato Vinaigrette

**Dinner Entrées**

(choice of one entrée per group – additional charges may apply for more than one entrée – please ask your Planner for pre-selection options)

Savoury Herb Crusted Beef Tenderloin  
Yukon Gold Potato Gratin, Béarnaise Sauce

Grilled Veal Chop  
Roast Onion Potato Crêpe, Light Earl Grey Tea Brine Jus, Roast Garlic

Slow Roasted Alberta Striploin of Beef  
Brandy Peppercorn Sauce, Buttermilk Chive Whipped Yukon Gold Potato

Berkshire Pork Tenderloin  
Cranberry Fennel Relish & Gorgonzola Polenta

Char Broiled Rib Eye Steak  
Yukon Gold-Sweet Potato Mash and Merlot Soaked Onion Crisps, Baby Vegetables

Rosemary Crusted Rack of Ontario Lamb  
Potato Parmesan Gratin, Caramel Balsamic Reduction

Baked Filet of Atlantic Salmon  
Citrus Risotto, Wilted Baby Spinach, Spring Onion-Lemongrass Beurre Blanc

Baked "Icy River" Arctic Char  
Turned Root Vegetables, Vanilla Scented Red Skin Potato, Lemon & Thyme Velouté

Pan Seared West Coast Halibut  
Saffron Turned Potato, Roast Asparagus with Shallot & Orange Butter

Peppered Baked Breast of Chicken  
Haricot Vert, Tomato Herb Concassé

Prosciutto Wrapped Chicken Breast  
With Braised Leek & Gruyere, Saffron Potato and Poached Apple

**Duet or Combination Entrée Plates:**

Roast Supreme of Chicken & Beef Medallion  
Pomme Puree, Vanilla Honey Baby Vegetables & Smoked Cherry Reduction

Roasted Filet of Beef & Jumbo Black Tiger Prawn  
Tri-Coloured Fingerling Potatoes and Fig Glaze

Mixed Grill – your choice of 3: Grilled Beef Tenderloin, Lamb, Chicken or Shrimp  
Bordeaux Shallot Reduction, Truffle Scented Pomme Puree

**Vegetarian Entrées**

(substitution options for regular package entrées on previous page)

Globe Artichoke with Baby Vegetables, Grilled Polenta and Truffle Scented Oil

Mediterranean Vegetable Brochettes on Artichoke Risotto with a Gazpacho dressing

Roast Provencal Vegetable Gateaux with Red Pepper Coulis

Grilled Marinated Vegetables & Feta Cheese wrapped in Phyllo Pastry served with a Tomato Coulis

All menu items include Freshly Baked Bread

**Please contact your Planner prior no later than one week prior to arrival regarding special dietary needs.**

**We will do our best to accommodate special dietary needs if brought to our attention while the group is on-site, but cannot guarantee special food items unless arranged in advance.**



### **Sample of Desserts**

(NOTE: Dessert options may change with the arrival of our new Pastry Chef in spring of 2008)

Tiramisu with Bailey's Irish Cream Sauce

Berry Lattice Pie, Cassis Coulis

White Chocolate Raspberry Mousse Cake, Raspberry Coulis

Lemon Chiffon Cake, Italian Meringue

Empress Cheesecake, Raspberry Coulis

Milk Chocolate Caramel Mousse Torte, Caramel Sauce

Vanilla Ice Cream & Liqueur Scented Seasonal Berries, in a Brandy Snap Tulip

Bourbon Pecan Pie, Vanilla Bean Crème Anglaise

Crème Brulé with Seasonal Fresh Fruit

Rich Sacher Torte, scented with Rum, Layered with Apricot Preserves

Chocolate Truffle Cake, Fruit Coulis

### **Dessert Upgrades**

(Optional items at additional cost)

Pear Baked in Puff Pastry  
Warm Crème Anglaise

Caramel Trio  
A Selection of Caramel Desserts

Chocolate Oblivion  
The Ultimate Chocolate Dessert

**\$5**



**Plated Dinners**  
(Included in conference meal package)

**Selection #1**

Tomato and Fresh Basil Bisque laced with Gordon's Gin with Ciabatta Croutons

Poached then Grilled Supreme of Chicken, French Beans with Smoked Bacon,  
Confit of Fingerling Potatoes, Cabernet Reduction Demi

Milk Chocolate Mousse  
Flavoured with Bailey's Irish Cream

Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Assorted Tea

**Selection #2**

Cream of White Bermuda Onion Soup finished with Apple Cider

West coast Halibut with an Herb Panko Crust, Crushed New Potatoes with Olive Oil,  
Tomato & Citrus Infused Oil

Carrot Hazelnut Cake  
Cinnamon Whipped Cream, Apricot Coulis

Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Assorted Tea

**Plated Dinner Selections**

(An **additional surcharge** per person, as shown, above the conference meal package)

**Selection #3**

Baby Spinach Salad  
Seared Duck Breast, Sour Cherry Vinaigrette

Cream of Flageolet Bean Soup, with White Truffle Oil & Focaccia Crouton

Aqua Libra Sorbet

Grilled Berkshire Pork Chop, Smoked Apple Compote,  
Grilled Asparagus & Calvados Cider Jus

Caramel Trio, Handmade Truffles

Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Assorted Tea

**\$13**

**Selection #4**

Smoked Breast of Chicken with Mixed Greens, Tomato Date Chutney

Cream of Broccoli Soup  
finished with a Parmesan Twist

Blood Orange Sorbet

Roasted Herb Crusted Rack of Lamb with Roasted Shallots  
Pommery Mustard and Rosemary Demi

Chocolate Oblivion, Handmade Truffles

Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Assorted Tea

**\$25**



**Plated Dinner Menus (cont'd)**  
(Additional surcharge per person, as shown, above the conference meal package)

**Selection #5**

Seared Scallops & Prawns  
Shaved Fennel, Saffron Orange Vinaigrette

Wild Game Consommé with a  
Smoked Duck Dumpling

Mixed Field Greens  
Poppy Seed Tuile, Aged White Balsamic Vinaigrette

Grapefruit & Mint Sorbet

Grilled Venison Medallions  
Saskatoon Berry Reduction, Baby Vegetables

Poached Autumn Pear  
Vanilla Crème Anglaise

Handmade Truffles

Freshly Brewed Regular & Decaffeinated Coffee  
Assorted Teas

**\$36**

**Optional Dinner Items to Enhance your Menu**

(All items at an **additional surcharge** per person, as shown, above the conference meal package)

**Appetizers**

Searced Rare Blue Fin Tuna, Tempura Nori Roll,  
Black Tiger Prawns, Local Greens, Asian Pear Vinaigrette  
**\$18**

Duet of Smoked Duck, Proscuitto,  
Maple Date Glaze & Buckwheat noodles  
**\$17**

Baked Chicken & Wild Mushroom Strudel in Phyllo Pastry  
**\$14**

Beef Carpaccio with Enoki Mushrooms  
Truffle Essence, Shaved Parmesan Cheese  
**\$13**

Panko Crusted Dungeness Crab Cakes  
Avocado-Lime Aioli, Frisée Salad, Mango Chipotle Pepper Salsa  
**\$14**

Chicken Liver P té with Herb Crostini and Sun-dried Cherry Compote  
**\$14**

**Palate Cleansers**

Champagne Rosemary Sorbet  
**\$4.00**

Mixed Citrus Sorbet  
**\$4.00**

Frozen Ontario Berries & Ice Wine  
**\$5.00**



### **The Dinner Buffet**

(Included in conference meal package, minimum 50 people)

Assorted Breads, Flatbreads & Rolls

Mixed Greens, Blood Orange, Dried Cranberries, Aged Balsamic Vinaigrette  
Traditional Waldorf Salad with Celeriac, Granny Smith Apples and Walnuts  
Whole Wheat Penne Pasta Salad with Artichokes, Wilted Spinach & Feta with White Wine & Garlic Dressing  
Roasted Beet, Arugula & Goat Cheese Salad with White Balsamic Dressing

Garden Fresh Vegetable Tray with Dip  
Domestic & Imported Cheese with Baguette

#### ***Please Select Two Entrées***

Baked Fresh Salmon Filet,  
Chardonnay fennel cream

Pan-Seared Rainbow Trout  
with a Toasted Almond Butter Sauce

Marinated Cornish Hen with a Chorizo Merlot Reduction

Breast of Free-Range Supreme of Chicken  
with Wild Forest Mushrooms, Sweet Chestnuts & Port Wine Jus

Herb Crusted Petit Medallions of Beef  
with Peppered Merlot Reduction

Beef Stroganoff with Tender Tips, Cremini Mushroom & Peppers

Roasted Sliced Leg of Ontario Lamb served with a Cumin Jus

Cheese Tortellini with Pesto Cream, Shaved Romano & Diced Pancetta

Linguini tossed with Grilled Seasonal Vegetables with a Provençal Tomato Sauce

Mediterranean Vegetable Brochette with Gazpacho Sauce

All Entrée Items Served with Chef's Choice of Fresh Market Vegetables and Starch

Pastry Chef's Selection of Desserts

Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Assorted Tea



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### Buffet Food Stations

#### Action Stations – Attended by a Taboo Chef

(Optional items at an additional cost – not included in meal package)

Pasta Action Station – Chef's choice of two pastas and two sauces with guest's choice of accompaniments  
(serves maximum 40)

**\$275**

Stir Fry Action Station: Guests Choice of Steak or Chicken with Assorted Vegetables, Lomein Noodles  
With Soya or Hoisin Sauce in Take-Out Chinese Food Containers (serves minimum of 40)

**\$365**

Sauté Action Station: Tiger Prawns, Sautéed in Olive Oil, Garlic, Shallots, Chives & Sauvignon Blanc (100  
pieces)

**\$425**

Sauté Action Station: Diver Scallops (100 pieces), Sautéed with Shallots, Garlic, Pernod

**\$375**

Potato Station: Potato Martinis with Whipped Yukon Gold Potatoes or Sweet Potato Mash,  
Crispy Shallots, Mushrooms, Sour Cream & Chives + Poutine Bar with Choice of Toppings (minimum 40  
people)

**\$210**

Dim Sum Station: Vegetarian Pot Stickers, Deep Fried Pork or Shrimp Wontons, Chicken or Pork Sui Mei  
(minimum 40 people)

**\$355**

Seafood Station: Chilled Tiger Prawns, Shucked Oysters in the Half Shell, Marinated Mussels,  
Lemon Aioli, Tabasco & Worcestershire (serves 100)

**\$700**

Oyster Bar (100 Pieces)  
Lemons, Cocktail Sauce & Traditional Mignonette

**\$400**

#### Carving Stations:

Roast Striploin of Beef au Jus (serves maximum 30)  
Appropriate Condiments, Dollar Buns

**\$340**

Pommery Mustard & Maple Glazed Country Ham (serves maximum 50)  
Honey Cup Mustard, Mini Multigrain Buns

**\$300**

Whole Roasted Turkey (serves maximum 30)  
Cranberry and sage stuffing

**\$250**

Atlantic Salmon Wellington (serves maximum 12)  
Hollandaise Sauce

**\$175**

Roast Leg of Lamb (serves maximum 25)  
Mint Sauce or cumin jus

**\$275**

Roast Beef Wellington (serves maximum 20)  
Quebec Foie Gras Jus

**\$450**

**Muskoka Themed Dinner Buffet**

(Optional themed menus at an **additional surcharge** per person above food package)

Bannock & Assorted Stone Wheat Rolls

Muskoka Mushroom Soup  
Crisp Crudités Platter with Chive Dip

Artesian Cheese Platter with Assorted Crackers  
Milford Bay Smoked Trout with a Lemon Dill Spread

Roasted Beetroot Salad with Arugula, Goats Cheese, Caramelized Figs in a Balsamic Vinaigrette  
Muskokan Summer Salad with Tomatoes, Cucumber, Red Onion and Peppers in Sherry Vinaigrette  
Asparagus Salad with Shaved Fennel, Romano Parmesan with Blood Orange vinaigrette

Duck Confit with Linden Berry Compote

Milford Bay Trout in a Citrus Brown Butter Sauce

Grilled Venison Medallions with a Red Wine Reduction

Maple Glazed Ham

Baked Oysters Florentine

Wild Rice with Roasted Corn  
Honey Glazed Root Vegetables  
Tri-Coloured Fingerling Potatoes

Baked Wild Rice Pudding  
Maple Crème Brulee  
Wild Blueberry Cobbler  
Rhubarb Pie  
Fresh Seasonal Berries

**\$39**

**European Menu**

(Optional menu at an **additional surcharge** per person above the food package)

Reception  
(3 pieces per person, passed)

Beef Wellington in Puff Pastry Parcel  
Brioche Crouton, Foie Gras Mousse  
Smoked Haddock Mini Quiche

Almond Crusted Breast of Quail with Basil Beignet & Black Olive Tapenade

Roast Prime Rib of Beef, Yorkshire Pudding, Fondant Potatoes and Caramelized Carrots, Red Wine Jus

Platters of Small French Pastries, European Cheeses & Fresh Fruit

**\$45**



**BBQ Dinner Buffet**

(Included in your Conference Package – minimum 30 people)

Freshly Baked Breads, Rolls and Flatbreads

Crisp Vegetable Crudités with Dip

Traditional Potato Salad with Green Onion, Peppers, Gherkins & a Roasted Garlic Dressing

Green Bean & Sweet Corn Salad with a Smoked Bacon & Shallot Vinaigrette

Boston Bibb & Lolla Rosa Salad with Poached Pears, Sunflower Seeds, White Balsamic Vinaigrette

**Please select two of the following Entrees**

(1 portion of each entrée per person will be served)

Grilled 8oz NY Striploin Steak

Grilled 8oz Ribeye Steak

Marinated Pork Chops

BBQ Pork Back Ribs

Garlic & Herb Marinated Chicken Kabobs

Not Too Spicy Jerk Chicken

Ponzu Glazed Salmon Fillet

Citrus Crusted Tuna Steak

Served with Peaches & Cream Corn on the Cob, Maple Butter,  
Seasoned Potato Wedges and Grilled Seasonal Vegetables

Pastry Chefs Choice of Cakes, Pies and Seasonal Fruit

Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Assorted Tea

**BBQ Enhancements – additional charge per person, above the food package**

To Substitute an Entrée, add:

To Add an Entrée, add:

Double Pork Chop	<b>\$7</b>	<b>\$16</b>
12oz T-Bone	<b>\$12</b>	<b>\$20</b>
Swordfish Steak	<b>\$7</b>	<b>\$16</b>
Rock Lobster Tail	<b>Market Price</b>	<b>Market Price</b>
5 Shrimp Skewer	<b>\$10</b>	<b>\$16</b>
King Crab Legs	<b>Market Price</b>	<b>Market Price</b>



**Alcoholic Beverages**

**Banquet Host Bar Price List\***

Domestic Beer (Canadian, Coors Light, Bud, Blue)	\$7.00
Premium Beer (Keith's, Sleeman, Muskoka Cream Ale, Rickards, Steamwhistle)	\$7.00
Imported Beer (Heineken, Corona, Stella, Beck's)	\$7.85
House Wine by Glass (5oz)	\$7.25
Premium Liquor (1oz) (Wisers Rye, Absolut Vodka, Beefeater Gin, Ballentine Scotch & Bacardi Rum)	\$7.00
Coolers (Kegtini Green Apple, Mike's Cranberry, Smirnoff Ice)	\$7.90
Single Malt Scotch (Maximum 12 years)	\$7.75
Martinis (see attached list)	\$10.00
Standard Liqueurs (Kahlua, Bailey's, Frangelico, Amaretto)	\$7.00
Premium Liqueurs (Grand Marnier, Drambuie, Benedictine,	\$7.75
Cognac (Courvosier, Remy Martin)	\$7.75
Aperitifs (2oz) (Dubonnet, Vermouth, Campari, Sherry)	\$6.00
Soft Drinks	\$3.50
Muskoka Springs Bottled Water	\$3.50
Non- alcoholic Punch (25 glasses)	\$75.00 per bowl
Alcoholic Punch (25 glasses)	\$195.00 per bowl

**\* All above prices are quoted per drink and INCLUDE all taxes and service charges**

Listed items above may vary. Specialty orders require a minimum of three weeks notice prior to function date.

Taboo Resort operates according to AGCO Regulations.

**Host Bars**

Minimum Consumption sales is **\$300.00** or a Bartending Fee of **\$150.00** will apply

All prices are subject to change but guaranteed three (3) months prior to functions.



### **Martini Bar Suggestions**

Enhance your bar service with a selection of special Martinis so your guests can sample some unique beverages.

All beverages are billed upon consumption, per drink @ \$10.00 each, including taxes and service charge.

Please choose two of the following:

Classic Gin or Vodka Martini – splash of vermouth, garnished with olives or lemon twist

Cosmopolitan Martini – vodka, Cointreau, cranberry juice, sour mix, garnished with a cranberry

Taboo Sunset Martini – Mandarin Vodka, cranberry juice, splash of 7-up, garnished with an orange slice

Lemon Twist Martini – Lemon Vodka, dry vermouth, sugared rim, garnished with a lemon twist

Grape Passion Martini – vodka, red grape juice, garnished with a sugared grape

### **Dessert Martini Bar**

Please choose two of the following:

Caramilk Martini – vodka, white Crème de Cacao, Butterscotch Schnapps, garnished with a caramel square

Loon Call Martini – vodka, Bailey's, Frangelico, Amaretto, garnished with a chocolate coffee bean

Strawberry Chocolate Martini – Strawberry Vodka, Bailey's, Dark Crème de Cacao, garnished with a Chocolate Dipped Strawberry

Cheesecake Martini – Vanilla Vodka, cranberry juice, Amaretto, garnished with a cherry

Creamsicle Martini – vodka, Triple Sec, orange juice, cream, garnished with an orange slice



**Daily Coffee Breaks**  
(Included in conference meal package)

We offer our corporate guests a continuous daily coffee break, setup directly outside or inside your meeting room. We automatically provide and replenish the following selections each day. If you would like to vary or upgrade the following selections, please discuss your changes with your Conference Planner. Please note: some variations may apply.

**Monday Morning:**

Coffee, Tea & Juice  
Assorted Mini-Muffins  
Whole Fruit  
Assorted Individual Yogurt

**Tuesday Morning:**

Coffee, Tea & Juice  
Assorted Breakfast Breads  
Whole Fruit  
Assorted Individual Yogurt

**Wednesday Morning:**

Coffee, Tea & Juice  
Assorted Fruit Turnovers  
Whole Fruit  
Assorted Individual Yogurt

**Thursday Morning:**

Coffee, Tea & Juice  
Assorted Scones & Jam  
Whole Fruit  
Assorted Individual Yogurt

**Friday Morning:**

Coffee, Tea & Juice  
Homemade Fruit and Nut Granola Bars  
Whole Fruit  
Assorted Individual Yogurt

**Saturday Morning:**

Coffee, Tea & Juice  
Cornbread Muffins  
Whole Fruit  
Assorted Individual Yogurt

**Sunday Morning:**

Coffee, Tea & Juice  
Assorted Tarts  
Whole Fruit  
Assorted Individual Yogurt

**Monday Afternoon:**

Coffee, Tea & Soft Drinks  
Date Squares  
Mini Fruit Skewers with Dip

**Tuesday Afternoon:**

Coffee, Tea & Soft Drinks  
Bite-sized Assorted Cookies  
Mini Fruit Skewers with Dip

**Wednesday Afternoon:**

Coffee, Tea & Soft Drinks  
Raw Veggies, Potato Chips & Dips  
Mini Fruit Skewers with Dip

**Thursday Afternoon:**

Coffee, Tea & Soft Drinks  
Two Bite Mini Brownies  
Mini Fruit Skewers with Dip

**Friday Afternoon:**

Coffee, Tea & Soft Drinks  
Rice Crispy Squares  
Mini Fruit Skewers with Dip

**Saturday Afternoon:**

Coffee, Tea & Soft Drinks  
Individual Mini Chocolate Bars  
Mini Fruit Skewers with Dip

**Sunday Afternoon:**

Coffee, Tea & Soft Drinks  
Nanaimo Bars  
Mini Fruit Skewers with Dip

\*\*All baked goods & products may contain nuts



### Themed Breaks

(Optional menus at an **additional surcharge** per person, may be added to your continuous coffee break)

#### The Cookie Monster

Selection of Freshly Baked Cookies:  
Peanut Butter, Chocolate Chip, Oatmeal Raisin, Turtle Milk Chocolate Crunch  
Shortbread  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Assorted Tea  
Flavoured Ice Coffee

**\$9**

#### Spa Break

Fresh Fruit Kabobs  
Strawberries with Mango Fondue  
Frozen Yogurt  
Mini Bagels with Flavoured Cream Cheese  
Ice Tea, Fruit Juice & Mineral Water

**\$12**

#### Java Break

Coffee Bar with Flavoured Coffees  
Ice Coffees & Cappuccino Ice Cream  
Coffee Cake & Bars  
Java Bites  
Coffee Beans  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Assorted Tea

**\$11**

#### Party Snacks

Potato Chips or Pretzels	<b>\$10/basket</b>
Tortilla Chips with Salsa, Guacamole & Sour Cream	<b>\$25/basket</b>
Cocktail Mixed Nuts	<b>\$20/bowl</b>



### Treats & Sweets

(Optional items at an additional cost – prices quoted are per dozen unless otherwise noted)

Assorted Breakfast Breads: Freshly Baked Croissants, Danish Pastries, Muffins, Banana Bread	<b>\$34</b>
Assorted Bagels with Cream Cheese	<b>\$30</b>
Mini Cinnamon Buns	<b>\$33</b>
Chocolate Dipped Biscotti	<b>\$16</b>
Assorted Squares: Pecan, Caramel, Lemon, Berry	<b>\$24</b>
Freshly Baked Cookies	<b>\$16</b>
Giant Cookies	<b>\$30</b>
Chocolate Covered Strawberries	<b>\$26</b>
Assorted Gourmet Ice Cream Bars	<b>\$42</b>
Assorted French Pastries	<b>\$45</b>
Whole Fresh Fruit – priced per piece	<b>\$4</b>
Soft Bavarian Pretzels with Mustard	<b>\$38</b>
Assorted Natural, Fruit & Low Fat Yogurt – priced per item	<b>\$4</b>
Chocolate Truffles	<b>\$36</b>
Fruit Skewers with Yogurt Dip	<b>\$36</b>
Sliced Fresh Seasonal Fruits & Berries – priced per person	<b>\$8</b>
Fruit Loaves	<b>\$26</b>
Butter Tarts	<b>\$27</b>
Date Squares	<b>\$27</b>

\*\*All baked goods & products may contain nuts