



BREAKFASTS

Continental

Assorted fruit juices, fresh fruit, yogurt, cereal, granola, warm pastries, muffins, bagels, hard boiled eggs, fresh brewed coffee and tea *\$19/person*

Hot Buffet Breakfast

Herbed Scrambled Eggs **or** Vegetable Frittata, French toast, home fries, bacon, sausage, broiled tomatoes, fresh sliced fruit, assorted juices, toast, fresh brewed coffee and tea *\$27/person*

COFFEE BREAKS

Hot Beverage Cart

Fresh brewed coffee and specialty tea *\$6/person*

Cold Beverage Cart

Assorted juices **or** soft drinks and bottled water *\$6/person*

Pastries

Assorted pastries, muffins, croissants *\$8/person*

Cheeses

Artisan cheeses, dried fruits, nuts, apple butter and crostini *\$12/person*

Fruit Plate

Fresh sliced fruits, assorted berries, granola and yogurt drip *\$12/person*

Sweets Bar

An assortment of chocolate treats, squares and cookies *\$12/person*



LUNCH

Platter - Assorted Sandwiches and Wraps

\$20/person

Sandwich Buffet

\$30/person

Our Sandwiches have always been a big hit at any daytime event. Each sandwich is crafted in house. The Sandwich Buffet lunch is served with one soup, two salads, three sandwiches and one dessert.

Soups: (Choose 1)

- Black Bean Soup
- Roasted Tomato and Feta Soup
- Vichyssoise (Cold Soups)

Salads: (Choose 2)

- Organic Green Salad with Balsamic Vinaigrette
- Potato Salad with Dressing
- Greek Lettuce Salad with Olives and Tomato
- Chickpea Salad with Lemon, Parmesan and Red Onions
- Classic Caesar Salad with Double Smoked Bacon and Croutons
- Kale Salad with Carrots, Beets and pecans

Sandwiches: (Choose 3)

- Grilled Veggie Wrap with goat cheese and pesto
- Braised Beef Meatball, Arugula and Mozzarella on Ciabatta
- Prosciutto panini with arugula, roasted red pepper, asiago cheese and violet mustard
- Pulled Chicken and Cheddar Burrito
- Albacore Tuna Salad with Capers, Kale and Lemon on Ciabatta
- Roasted Chicken, Caramelized Onion, Brie and Roasted Garlic Aioli on Baguette
- Chickpea Fritters with Raita, Pickles and Cucumber in a Whole Wheat Wrap
- Smoked Turkey Club on Ciabatta

Desserts: (Choose 1)

- Chef's Selection of assorted Mini Desserts
- Assorted Baked Cookies

Includes Fresh Brewed Coffee and Specialty Teas.

****Items are subject to change**

Themed Meeting Packages

Boathouse Restaurant at Taboo Resort celebrates ethnic diversity. Each unique whole day catering experience includes a distinctive morning break, exciting lunch and delicious afternoon break. **From \$50/person**



RECEPTIONS

Food Stations

Cheeses

Artisan cheeses, dried fruits, nuts, compote and crostini *\$12/person*

Local Charcuterie Board

Local Charcuterie, Deli Meats, Pickles and Mustards *\$14/person*

Crudit 

Fresh cut vegetables, House Ranch Dip *\$6/person*

Slider Station

Mini beef burgers with cheddar and Russian dressing and Pulled Chicken Sliders with Coleslaw *\$18/person*

Classic Dessert Station

A Selection of classic desserts and fresh sliced fruit *\$12/person*

Pre-Dinner Reception (4 pieces per person)

Menu Items TBD *\$18/person*

Dinner Reception (9 pieces per person)

Menu Items TBD (Flamiche, Aumoniere, Mini Croque Monsieurs, Bacon wrapped Dates) *\$38/person*



PLATED DINNER

Three Courses
(Choose 1 soup or salad, 3 mains and 1 desserts) *\$55/person*

Three Courses
(Choose 1 soup or salad or appetizers, 3 mains and 1 desserts) *\$65/person*

Five Courses (Amuse-bouche included)
(Choose 1 soup or salad, 1 appetizers, 3 mains, Cheese Plate and 1 dessert or Truffles) *\$80/person*

Menu Item Examples:

Soups and Salads

- Black Bean Soup
- Organic Green Salad with Balsamic Vinaigrette
- Classic Caesar Salad with Double Smoked Bacon and Croutons

Appetizers

- Buffalo Mozzarella with Grilled Vegetables, Olives and Salsa Verde
- Steak Tartare with House Pickles and Grilled Toasts
- Crab Cakes with Remoulade and Fennel Slaw
- Pan Seared Scallops with Fennel and Carrots

Mains

- Chickpea and Vegetable Channa Masala with Peas and Basmati Rice
- Baked Goat Cheese Polenta with Roasted Mushrooms and Tomato Ragu
- Organic Muskoka Trout with Grilled Tomato, Braised Greens and White Bean Puree
- Chicken Pallard with smoked mac and cheese, braised kale and citrus and caper butter
- Lamb Chops with Brussel Sprouts, Sweet Potato and Carrot Butter
- Braised Beef Short Ribs with Potato Puree and Seasonal Vegetables
- Pan Roasted Striploin with Roasted Fingerling Potatoes, Natural Jus, and Seasonal Vegetables

Desserts

- Grilled Fruit with Cream Fraiche
- Chocolate Flourless Cake with Preserved Citrus
- Seasonal Poached Fruit and Almond Tart with Vanilla Ice Cream
- Carrot Cake with Maple Mascarpone Icing

Coffee and Tea included

MENU ITEMS CHANGE FREQUENTLY IN ORDER TO KEEP INGREDIENTS FRESH AND IN SEASON, PLEASE ASK THE EVENT MANAGER FOR NEW AND EXCITING OPTIONS. CUSTOM MENUS ARE ALSO AVAILABLE

Looking for something different? We can do something as simple as burgers, hot dogs, and fries to elaborate, tasting menus. Boathouse Restaurant at Taboo Muskoka also specializes in customized plated lunches. Please contact our Event Manager and our Chef will tailor a menu to any desired needs.



BUFFET DINNER

Taboo's Tasteful Buffet

\$50/person

Assorted Breads and Rolls
Organic Green Salad with Balsamic Vinaigrette
Lemon and Oregano Dressed Chickpea Salad

Herb Roasted Short Rib
Pan Roasted Chicken Breast with Tomato and Olive Ragout
Roasted Seasonal Vegetables
Roasted Garlic Mashed Potatoes
Vegetarian Option (TBD)

Chef's Selection of Mini Desserts (cookies/tarts/squares)

Muskoka Chic Buffet

\$70/person

Organic Green Salad with Balsamic Vinaigrette
Kale, Nuts and Goat Cheese Salad with Vinaigrette
Selection of breads and spreads

Panko Crusted Muskoka Trout with Braised Fennel and Crème Fraiche
Chili and Garlic Roasted Chicken Breast on Black Bean Dirty Rice
Whole Roasted Top Sirloin with Fingerling Potatoes and Horseradish aioli
Vegetarian Option (TBD)
Garlic and Herb Roasted Vegetables
Lobster & Smoked Mac and Cheese

Chef's Choice Sweet Dessert Station



BBQ BUFFER DINNERS

The Boathouse Burner

\$40/person

Salads:

Classic Caesar Salad
Potato Salad with Bacon Dressing

Mains:

BBQ Chicken
Taboo Burger OR Sausage on a Bun
Grilled Fish

Grilled Zucchini & Peppers (Seasonal Vegetables)

Dessert:

Sweets (Chef's Choice) or S'mores by a Bonfire (Bonfire additional cost)
Coffee, Tea

The Smoke House BBQ

\$58/person

Salads:

Classic Caesar Salad
Smoked Mac & Cheese
Coleslaw

Mains:

BBQ Chicken
BBQ Streak
Grilled Fish

Vegetable:

Grilled Zucchini & Peppers (Seasonal Vegetables)
Garlic and Herb Roasted Potatoes
House Baked Beans

Dessert:

Sweets (Chef's Choice) or S'mores by a Bonfire (Bonfire additional cost)
Coffee, Tea