



BOATHOUSE BREAKFAST

Continental \$19/person

Hard Boiled Eggs, Selection of Cold Cuts, Yogurts, Breakfast Parfaits, Selection of Cheeses
Assorted Cereals, Breads, French Pastries, Baked Goods, Dried Fruits, Roasted Nuts
Whole Fruits, Fruit Salad, Sliced Fruits

Hot Breakfast \$28/person

Chive Scrambled Eggs, Hard Boiled Eggs, Apple Raisin French Toast, Herb & Onion Potatoes
Bacon, Breakfast Sausage, Gratinated Tomatoes, Yogurts, Breakfast Parfaits
Breads, French Pastries, Baked Goods, Whole Fruits, Fruit Salad, Sliced Fruits

MEETING BREAKS

All Day Coffee Break \$14/person

Fresh Brewed Coffee, Tea, Ice Water – refreshed as needed throughout the day
Morning Breaks will include assorted Juice and Afternoon Breaks will include assorted Soft Drinks

French Pastries & Baked Goods \$9/person

Croissant, Pain au Chocolate, Pain aux Raisin, Daily Muffin, Daily Loaf Cake

Mini Pancake Brochettes \$8/person

Blueberries, Bourbon Maple Syrup

Mini Breakfast BLT \$10/person

Chive Omelette | Lettuce | Tomato | Bacon | Multigrain Roll

Berry Brochettes \$13/person

Assorted Berries with Chocolate Ganache Dip

Whole Fruit Display \$7/person

Chefs Selection of Whole Fruits

Fresh Sliced Fruit Plate \$10/person

Chefs Selection of Sliced Fruits

Mini Chicken Club \$11/person

Chicken Breast | Lettuce | Tomato | Bacon | Seeded Losange Bred

Cookie Jars \$5/person

Chocolate Chip | Oatmeal Raisin | Vanilla Bean Butter

Mini Popcorn \$5/person

Truffle Popcorn | Butter Popcorn | White Cheddar Popcorn

Mini Bistro Danish \$9/person

Spinach & Feta | Leek & Parmesan | Tomato & Olive

***Please note food items are subject to change, 18% service and 13 HST to be added

LUNCH

BOX LUNCH *\$30/person*

Includes – Water, choice of cookies or brownies, apple, choice of sandwich and insulated tote

Sandwiches: (Choose 2)

- Grilled Chicken Caesar Wrap
- Herbivore's Ciabatta with Grilled Vegetables, Ricotta, Arugula
- French Baguette Sandwich with Roasted Chicken, Brie, Fig & Balsamic, Spinach
- Ham & Cheese Ciabatta with Dijonaise

LUNCH BUFFET

Market Lunch *\$45/person*

Daily Crafted Soup

Salads: (Choose 2)

- Caesar Salad with, Romaine Lettuce, Parmesan, Artisan Herb & Olive Oil Croutons, Egg, House Cesar Dressing, Anchovy
- Simple Green Salad with Mix Greens, Carrot, Cucumber, Tomato, Assorted Dressings (V)
- Superfood Salad with Spinach, Quinoa, Blueberries, Pumpkin Seeds, Kale, Beetroot, Lemon Vinaigrette (V)
- Mediterranean Salad with Mix Greens, Tomato, Cucumber, Red Onion, Feta Cheese, Bell Pepper, Kalamata Olives, Lemon Vinaigrette (V)

Sandwiches: (Choose 3)

- Grilled Chicken Cesar Wrap
- Artisan Grilled Cheese Sandwich with Oka Cheese, Bacon, Caramelized Onion, Grainy Dijon, Multigrain Loaf
- BBQ Pulled Pork Sandwich with Caramelized Onion, Pickled Mustard Seed, Creamy Kale Slaw, Mini Brioche Bun
- French Baguette Sandwich with Roasted Chicken, Brie, Fig & Balsamic, Spinach
- Italian Ciabatta with, Salami, Ham, Ice Berg Lettuce, Tomato, Red Onion, Ementhal Cheese, Dijonaise, Citrus Vinaigrette
- Mediterranean Flatbread with Grilled Halloumi Cheese, Tzatziki, Cucumber, Tomato, Olive Oil (V)
- Herbivore's Ciabatta with Grilled Vegetables, Ricotta, Arugula (V)

Desserts: (Choose 1)

- Warm Apple Crumble With Maple Chantilly
- Warm Fruit Cobbler With Vanilla Bean Chantilly
- Assorted Cookie Jars

Fresh Brewed Coffee and Tea



Dock Lunch \$55 /person

Daily Crafted Soup:

Salads: (Choose 2)

- Dukkah Crusted Chicken Salad | Arugula | Radish | Plums | (Ontario) Blue Cheese | IP8 Beer Vinegar
- Caesar Salad with, Romaine Lettuce, Parmesan, Artisan Herb & Olive Oil Croutons, Egg, House Cesar Dressing Anchovy
- Simple Green Salad with Mix Greens, Carrot, Cucumber, Tomato, Assorted Dressings (V)
- Superfood Salad with Spinach, Quinoa, Blueberries, Pumpkin Seeds, Kale, Beetroot, Lemon Vinaigrette (V)
- Mediterranean Salad with Mix Greens, Tomato, Cucumber, Red Onion, Feta Cheese, Bell Pepper, Kalamata Olives, Lemon Vinaigrette (V)

Hot Mains: (Choose 3)

- Coc au Vin With Mushrooms, Grilled Onion, Beetroot, Braised White Beans
- Grilled Great Lake White Fish with Tomato, Olives, Spinach, Lemon, Olive Oil
- Apple Wood Smoked Chicken with Ancient Grains, Kale, Roasted Beetroot
- BBQ Pulled Pork Quesadillas with Lime Sour Cream, Salsa
- Traditional Beef Lasagna
- Sautéed Seasonal Vegetated with Garlic & Herbs (V)
- Taboo Quiche with 24hr Tomatoes, Spinach, Grilled Zucchini, Onion, Ricotta (V)
- Mac & Cheese With Cavatappi, Four Carefully Selected Cheeses, Sawdust City Spent Grain & Pretzel Crumble (V)

Desserts: (Choose 1)

- Decadent Chocolate Fudge Brownies
- Warm Apple Crumble With Maple Chantilly
- Warm Fruit Cobbler With Vanilla Bean Chantilly
- Mini Vanilla Panna Cotta
- Assorted Cookie Jars

Fresh Brewed Coffee and Tea

RECEPTIONS

Stations/Platters

- Selection of Artisan Cheeses, Dried Fruits, Nuts, Compote, Crostini's *\$14/person*
- Charcuterie Board with Artesian Cured Meats, Deli Meats, Pickles, Mustards *\$14/person*
- Crudit  with, House Ranch Dip *\$7/person*
- BBQ Skillet Nachos with Smoked Pulled Pork, Monterey Jack Cheese, Black Beans, Tomato, Avocado, Chipotle Aioli, Coriander Sour and Pickled Jalapeno (serves 4) *\$18/plater*
- Chicken Wings - Mild | Honey Garlic | Sweet & Spicy Ginger | Slammin Siracha | Sawdust City "Skinny Dipping" Oatmeal Stout BBQ Sauce *\$27/dozen*

BUFFET DINNERS

Adirondack \$60/person

- Selection of breads and spreads

Daily Crafted Soup

Salads: (Choose 2)

- Simple Green Salad with Mix Greens, Carrot, Cucumber, Tomato, Assorted Dressings
- Superfood Salad with Spinach, Quinoa, Blueberries, Pumpkin Seeds, Kale, Beetroot, Minus 8 Icewine Vinegar
- Mediterranean Salad with Mix Greens, Tomato, Cucumber, Red Onion, Feta Cheese, Bell Pepper, Kalamata Olives, Citrus Vinaigrette
- Dukkah Crusted Chicken Salad | Arugula | Radish | Plums | (Ontario) Blue Cheese | IP8 Beer Vinegar
- Caesar Salad with, Romaine Lettuce, Parmesan, Artisan Herb & Olive Oil Croutons, Egg, House Cesar Dressing Anchovy
- Smoked Muskoka Trout Salad with Romaine Lettuce, Tomato, Green Beans, Hot Smoked Trout Flakes Artisan Herb & Olive Oil Croutons, Yoghurt Citrus Dressing
- California Salad with Avocado, Tomato, Cucumber, Mint, Red Onion, Yoghurt Citrus Dressing

Mains: (Choose 4)

- Coc au Vin With Mushrooms, Grilled Onion, Beetroot, Braised White Beans
- Grilled Great Lake White Fish with Tomato, Olives, Spinach, Lemon, Olive Oil
- Apple Wood Smoked Chicken with Ancient Grains, Kale, Roasted Beetroot
- Maple Crusted Muskoka Trout with Warm Quinoa Tabbouleh, Cider Beurre Blanc
- Traditional Beef Lasagna
- Braised Pork Shank With Roasted Potatoes, Wilted Red Cabbage
- Coffee & Chocolate Rubbed Beef Short Ribs with Creamy Gorgonzola Polenta, Roasted Brussel Sprouts
- Saut ed Seasonal Vegetated with Garlic & Herbs (V)
- Mac & Cheese With Cavatappi, Three Carefully Selected Cheeses, Sawdust City Spent Grain & Pretzel Crumble (V)
- Grilled Vegetables Tossed in Herbal Butter (V)

Desserts:

- Chef Selection of Fruit Cobbler
- Assorted Cheese Cake Bites
- Butter Tarts

Fresh Brewed Coffee and Tea

***Please note food items are subject to change, 18% service and 13 HST to be added



Muskoka Luxury \$75/person

- Selection of breads and spreads

Daily Crafted Soup

Salads: (Choose 3)

- Simple Green Salad with Mix Greens, Carrot, Cucumber, Tomato, Assorted Dressings
- Superfood Salad with Spinach, Quinoa, Blueberries, Pumpkin Seeds, Kale, Beetroot, Citrus Vinaigrette
- Mediterranean Salad with Mix Greens, Tomato, Cucumber, Red Onion, Feta Cheese, Bell Pepper, Kalamata Olives, Citrus Vinaigrette
- Dukkah Crusted Chicken Salad | Arugula | Radish | Plums | (Ontario) Blue Cheese | IP8 Beer Vinegar
- Caesar Salad with, Romaine Lettuce, Parmesan, Artisan Herb & Olive Oil Croutons, Egg, House Cesar Dressing Anchovy
- Smoked Muskoka Trout Salad with Romaine Lettuce, Tomato, Green Beans, Hot Smoked Trout Flakes, Artisan Herb & Olive Oil Croutons, Yoghurt Citrus Dressing
- Roasted Butternut Squash Salad | Baby Spinach | Goats Cheese | Spiced Pumpkin Seeds
- California Salad with Avocado, Tomato, Cucumber, Mint, Red Onion, Yoghurt Citrus Dressing

Mains: (Choose 4)

- Coc au Vin With Mushrooms, Grilled Onion, Beetroot, Braised White Beans
- Grilled Great Lake White Fish with Tomato, Olives, Spinach, Lemon, Olive Oil
- Maple Glazed Muskoka Trout with Warm Quinoa Tabbouleh, Cider Beurre Blanc
- Coffee & Chocolate Rubbed Beef Short Ribs with Creamy Gorgonzola Polenta, Roasted Brussel Sprouts
- Braised Pork Shank With Roasted Potatoes, Wilted Red Cabbage
- Roasted NY Striploin with Sautéed Mushrooms, Roasted Brussel Sprouts
- Grilled Chicken Breast with Truffle, Cannellini Bean Succotash
- Sautéed Seasonal Vegetated with Garlic & Herbs (V)
- Grilled Vegetables Tossed in Herbal Butter (V)
- Mac & Cheese With Cavatappi, Three Carefully Selected Cheeses, Sawdust City Spent Grain & Pretzel Crumble (V)

Desserts:

- Apple Crumble with Salted Caramel
- Sliced Fresh Fruit Platter
- Assorted Mini Cheese Cake Bites
- Butter Tarts

Fresh Brewed Coffee and Tea