



CATERING MENUS



The Old Mill
Tea Garden

BRUNCH

\$65 per person

Pastries

Mini Croissants, Danishes, Cinnamon Rolls and Gluten-Free Mini Muffins
Chef's Selection of Assorted Scones
Waffles with Whipped Cream and Maple Syrup
Variety of Preserves, Honey and Butter

Salad

Diced Cucumber, Cherry Tomatoes, Avocado, and Fresh Basil with Crumbled Goat Cheese and Balsamic Vinaigrette

Platters

Miniature Charcuterie Board with Capicola, Salami, Kielbasa, Prosciutto, White Cheddar, Brie,
Blue Cheese, Parmesan Shavings, Fig Jam & Olive Tapenade
Antipasto Platter with Grilled and Roasted Vegetables, Sundried Tomatoes, Marinated Olives,
Pepperoncini, Cantaloupe Wedges with Crusty Baguettes - V

Hot Selection

Scrambled Eggs with Chives - GF / Contains Dairy
Smoked Bacon - GF
Pork Breakfast Sausages - Contains Gluten
Seared Chicken Breast in White Wine Shallot Velouté - GF
Lemon Scented Vegetable Medley - GF, NF, V
Roasted Rosemary Mini Red Potatoes - GF

Dessert

Sliced Seasonal Fruit and Berries
Miniature Fruit and Berry Tarts

Beverages

Chilled Orange, Apple, and Cranberry Juices
Regular and Decaffeinated Coffee, Selection of Teas

Add-Ons | \$10 Per Person

Assorted Whole Fruit
Oatmeal with Brown Sugar
Waffles, Maple Syrup and Whipped Cream
Buttermilk Pancakes with Maple Syrup and Whipped Cream
Frosted French Toast (Dusted with Icing Sugar) and Maple Syrup
Classic Eggs Benedict with Peameal Bacon and Hollandise Sauce on an English Muffin

Omlette Station | \$17 Per Person

\$90 per hour for Chef labour

Made to Order Savoury Filling Options; Sautéed Mushrooms, Roasted Peppers, Green Onions,
Cheddar Cheese, Smoked Ham & Diced Tomatoes

SELF-SERVE HOT LUNCH

Option 1 - \$70 per person | Includes Three Starters, Two Entrées, One Vegetable, One Starch & Two Desserts

Option 2 - \$75 per person | Includes Four Starters, Three Entrées, One Vegetable, One Starch & Three Desserts

Accompanied with Assorted Dinner Rolls, Butter, Coffee and Tea Station

Starter Selections

Roasted Tomato Bisque with Croutons and Parmesan Cheese

Sweet Potato Bisque with Creme Fraiche

Cream of Broccoli Soup with Shredded Cheddar

Rosemary Cauliflower Puree

Caramelized Butternut Squash Soup with Chive Crème Fraiche

Chicken and Vegetable Noodle Soup

Classic Caesar Salad with Croutons, Parmesan Cheese and Caesar Dressing

California Baby Greens with Cherry Tomatoes, Shaved Cucumber, Carrots and White Balsamic Vinaigrette

Creamy Potato Salad with Green Peas, Chopped Pickles, Caramelized Onions and Scallions
with a Creamy Lemon Mayonnaise

Greek Salad with Cucumbers, Cherry Tomatoes, Sweet Peppers, Marinated Olives and
Feta Cheese with a Greek Vinaigrette

Cracked Wheatberry Salad with Cider Vinaigrette

Pasta Salad with Fusilli, Red Onion, Sliced Olives, Sweet Peppers, Crumbled Goat Cheese
with a Sundried Tomato and Herb Vinaigrette

Lentil Salad with Sundried Tomatoes, Diced Cucumber, Carrots, Sweet Peppers, Parsley,
Cilantro, Red Onion in a Lemon Vinaigrette

Entrée Selections

Slow Roasted Chicken Breast in White Wine Shallot Veloute

Honey Garlic Grilled Boneless Chicken Thighs

White Wine Poached Snapper Fillets with Beurre Blanc

Maple Ginger Salmon with Mango Salsa

Marinated Flank Steak with Chimichurri

Grilled Pork Loin with Pineapple Salsa

Butternut Squash Ravioli in a Rosé Sauce

Bean, Kale and Roasted Garlic Bauletti with Tomato Basil Sauce (V)

Vegan Penne Primavera

Entrée Enhancement | \$20 Per Person

Slow Braised Goat Curry

SELF-SERVE HOT LUNCH

Option 1 - \$70 per person | Includes Three Starters, Two Entrées, One Vegetable, One Starch & Two Desserts

Option 2 - \$75 per person | Includes Four Starters, Three Entrées, One Vegetable, One Starch & Three Desserts

Accompanied with Assorted Dinner Rolls, Butter, Coffee and Tea Station

Continued

Vegetable Selections

Fire Roasted Grilled Vegetable

Butter and Roasted Shallot Green Beans

Honey Glazed Carrots

Lemon and Parmesan Zucchini and Peppers

Broccoli and Cauliflower Casserole

Starch Selections

Roasted Garlic Mashed Potatoes

Roasted Trio Potatoes

Roasted Sweet Potatoes

Basmati Rice with Cardamom

Saffron Rice with Dried Fruit

Spiced Pearl Cous Cous with Shallots and Peppers

Dessert Selections

Individual New York Cheesecake

Choice of Sour Cherry, Mixed Berry or Blueberry

Gluten-Free Chocolate Espresso Cake with Raspberry Coulis

Strawberry Shortcake

Belgian Chocolate Mousse

Tiramisu

Vegan Panna Cotta

Vegan Strawberry Mousse

Sliced Seasonal Fruit and Berries



SELF-SERVE HOT DINNER

Option 1 - \$75 per person | Includes Three Starters, Two Entrées, One Vegetable, One Starch & Two Desserts

Option 2 - \$80 per person | Includes Four Starters, Three Entrées, One Vegetable, One Starch & Three Desserts

Accompanied with Assorted Dinner Rolls, Butter, Coffee and Tea Station

Starter Selections

Roasted Tomato Bisque with Croutons and Parmesan Cheese

Cream of Broccoli Soup with Shredded Cheddar

Rosemary Cauliflower Puree

Caramelized Butternut Squash Soup with Chive Crème Fraîche

Chicken and Vegetable Noodle Soup

Beef and Barley Soup

Classic Caesar Salad with Croutons, Parmesan Cheese and Caesar Dressing

Baby Kale Salad with Fresh Strawberries, Roasted Almonds and Goat Cheese Crumble with Dark Balsamic Vinaigrette

Arugula, Treviso, and Frisée Salad with Toasted Almonds, Blueberries, Crumbled Goat Cheese
and Maple Shallot Vinaigrette

Greek Salad with Cucumbers, Cherry Tomatoes, Sweet Peppers, Marinated Olives and Feta Cheese with a Greek Vinaigrette

Cracked Wheatberry Salad with Cider Vinaigrette

German Potato Salad with Mini Potatoes, Bacon, Scallions, Dill in a Dijon Dressing

Antipasto Salad with Grilled Zucchini, Peppers, Artichoke Hearts, Sundried Tomatoes
with Olive Oil and Balsamic Dressing

Entrée Selections

Marinated Flank Steak with Chimichurri

Slow Roasted Chicken Breast in White Wine Shallot Velouté

Portuguese Style Roasted Chicken Legs and Thighs

White Wine Poached Snapper Fillets with Beurre Blanc

Maple Ginger Salmon with Mango Salsa

Grilled Pork Loin with Pineapple Salsa

Butternut Squash Ravioli in a Rosé Sauce

Mushroom Agnolotti in a Truffle Cream

Bean, Kale and Roasted Garlic Bauletti with Tomato Basil Sauce - V

Vegan Penne Primavera

Entrée Enhancements | \$35 Per Person

Slow Braised Goat Curry

Pan Seared Lamb Sirloin with Rosemary Reduction

Soy and Chili Seafood Medley

Poached Shrimps, Scallops, Squid and Mussels Tossed with a Soy Chili Ginger Sauce Garnished with Scallions

SELF-SERVE HOT DINNER

Option 1 - \$75 per person | Includes Three Starters, Two Entrées, One Vegetable, One Starch & Two Desserts

Option 2 - \$80 per person | Includes Four Starters, Three Entrées, One Vegetable, One Starch & Three Desserts

Accompanied with Assorted Dinner Rolls, Butter, Coffee and Tea Station

Continued

Vegetable Selections

Fire Roasted Grilled Vegetables
Assorted Market Vegetable Medley
Butter and Roasted Shallot Green Beans
Honey Glazed Carrots
Lemon and Parmesan Zucchini and Peppers
Broccoli and Cauliflower Casserole
Roasted Garlic Buttered Brussel Sprouts

Starch Selections

Roasted Garlic Mashed Potatoes
Roasted Sweet Potatoes
Roasted Trio Potatoes
Basmati Rice with Cardamom
Saffron Rice with Dried Fruit
Spiced Pearl Cous-Cous with Shallots and Peppers
Red and Gold Quinoa with Caramelized Onions, Blistered Tomatoes and Sage

Desserts

Individual NY Cheesecake
Choice of Sour Cherry, Mixed Berry or Blueberry
Gluten-Free Chocolate Espresso Cake with Raspberry Coulis
Strawberry Shortcake
Belgian Chocolate Mousse
Tiramisu
Vegan Panna Cotta
Vegan Strawberry Mousse
Sliced Seasonal Fruit and Berries

CHILDREN'S SELF-SERVE MENU

Ages 3 - 11

Brunch

\$35 per child

Self-Serve Hot Lunch

Option 1 | **\$40** per child

Option 2 | **\$45** per child

Self-Serve Hot Dinner

Option 1 | **\$50** per child

Option 2 | **\$55** per child

SERVED LUNCH

Option 1 - \$65 per person | Includes One Starter, One Entrée & One Dessert

Option 2 - \$70 per person | Includes Two Starters, One Entrée & One Dessert

Accompanied with Assorted Dinner Rolls, Butter Balls, Coffee and Tea Station

Starter Selections

Roasted Tomato Bisque with Croutons and Parmesan Cheese

Cream of Broccoli Soup with Shredded Cheddar

Rosemary Cauliflower Puree

Caramelized Butternut Squash Soup with Chive Crème Fraiche

Chicken and Vegetable Noodle Soup

Classic Caesar Salad with Croutons, Parmesan Cheese and Caesar Dressing

California Baby Greens with Cherry Tomatoes, Shaved Cucumber, Carrots
and White Balsamic Vinaigrette

Heritage Lettuce Blend with Cherry Tomatoes, Shaved Cucumber, Grilled Onions,
Feta Cheese, Marinated Olives and Sherry Vinaigrette

Entrée Selections

7 oz Supreme of Chicken with Stewed Tomato and Roasted Pepper Puree

7 oz Grilled Chicken Breast with Brandy Forest Mushroom Reduction

7 oz Atlantic Salmon with Beurre Blanc

7 oz New York Striploin with Roasted Shallot Reduction

Golden Fried Tofu Scallions and Red Chili with Jasmine Rice, Assorted Blend of Vegetables
and Asian Barbeque Sauce

Vegetarian Curry with Stewed Chickpeas, Carrots, Eggplant, Cauliflower, Peppers, Onions and Potatoes
Served with Cardamom Scented Basmati Rice and Naan

Vegetarian Gnocchi with Wilted Spinach, Blistered Tomatoes in a Tomato
and Roasted Pepper Sauce

Mushroom Agnolotti in a Truffle Cream Sauce

Butternut Squash Ravioli in a Rosé Sauce

Bean, Kale and Roasted Garlic Bauletti with Tomato Basil Sauce - V

Sides for the Protein Choices

Honey Glazed Carrots

Roasted Shallots Buttered Green Beans

Roasted Mini Yukon Potatoes

SERVED LUNCH

Option 1 - \$65 per person | Includes One Starter, One Entrée & One Dessert

Option 2 - \$70 per person | Includes Two Starters, One Entrée & One Dessert

Accompanied with Assorted Dinner Rolls, Butter Balls, Coffee and Tea Station

Continued

Desserts

Individual New York Cheesecake

Choice of Sour Cherry, Mixed Berry or Blueberry

Gluten-Free Chocolate Espresso Cake with Raspberry Coulis

Strawberry Shortcake

Belgian Chocolate Mousse

Tiramisu

Vegan Panna Cotta

Vegan Strawberry Mousse

Individual Fruit Cup

Starter Enhancements | \$12 Per Person

Soup

Lobster Bisque Garnished with Crab Meat and Bourbon Crème Fraîche

Salad

Arugula, Treviso and Frisée Salad with Crumbled Goat Cheese and Maple Shallot Vinaigrette

Baby Kale Salad with Fresh Strawberries, Roasted Almonds and Goat Cheese Crumble with Dark Balsamic Vinaigrette

Entrée Enhancements | \$25 Per Person

Duo of 3 oz Chicken Breast with Mushroom Cream Sauce and 3 oz Beef Tenderloin with Red Wine Reduction

Duo of 3 oz Chicken Breast with Forest Mushroom Reduction and 3 oz Pan Roasted Salmon with Lemon Cream Sauce

5 oz Beef Tenderloin with Brandy Green Peppercorn Sauce

SERVED DINNER

Option 1 - \$80 per person | Includes One Starter, One Entrée & One Dessert

Option 2 - \$85 per person | Includes Two Starters, One Entrée & One Dessert

Accompanied with Assorted Dinner Rolls, Butter Balls, Coffee and Tea Station

Starter Selections

Roasted Tomato Bisque with Croutons and Parmesan Cheese

Cream of Broccoli Soup with Shredded Cheddar

Rosemary Cauliflower Puree

Caramelized Butternut Squash Soup with Chive Crème Fraiche

Chicken and Vegetable Noodle Soup

Beef and Barley Soup

Classic Caesar Salad with Croutons, Parmesan Cheese and Caesar Dressing

California Baby Greens with Cherry Tomatoes, Shaved Cucumber, Carrots and White Balsamic Vinaigrette

Heritage Lettuce Blend with Cherry Tomatoes, Shaved Cucumber, Grilled Onions, Feta Cheese,
Marinated Olives and Sherry Vinaigrette

Arugula, Treviso and Frisee Salad with Roasted Butternut Squash, Toasted Pumpkin Seeds, Crumbled Goat
Cheese and Maple Shallot Vinaigrette

Baby Kale Salad with Fresh Strawberries, Roasted Almonds and Goat Cheese Crumble
with Dark Balsamic Vinaigrette

Entrée Selections

8 oz Roasted Supreme of Chicken with Roasted Shallot Herb Cream Sauce

8 oz Apple Cider Brined & Seared Chicken Breast with Rosemary Peppercorn Sauce

8 oz Grilled Salmon with Beurre Blanc

8 oz New York Striploin with Peppercorn Reduction

Golden Fried Tofu Scallions and Red Chili with Jasmine Rice, Assorted Blend of Vegetables and
Asian Barbeque Sauce

Vegetarian Curry with Stewed Chickpeas, Carrots, Eggplant, Cauliflower, Peppers, Onions, and Potatoes
Served with Cardamom Scented Basmati Rice and Naan

Vegetarian Gnocchi with Wilted Spinach, Blistered Tomatoes, in a Tomato and Roasted Pepper Sauce

Mushroom Agnolotti in a Truffle Cream Sauce

Butternut Squash Ravioli in a Rosé Sauce

Bean, Kale and Roasted Garlic Bauletti with Tomato Basil Sauce - V

SERVED DINNER

Option 1 - \$80 per person | Includes One Starter, One Entrée & One Dessert

Option 2 - \$85 per person | Includes Two Starters, One Entrée & One Dessert

Accompanied with Assorted Dinner Rolls, Butter Balls, Coffee and Tea Station

Continued

Sides for the Protein Choices

Honey Glazed Carrots

Roasted Shallots Buttered Green Beans

Roasted Mini Yukon Potatoes

Desserts

Individual New York Cheesecake

Choice of Sour Cherry, Mixed Berry or Blueberry

Gluten-Free Chocolate Espresso Cake with Raspberry Coulis

Strawberry Shortcake

Belgian Chocolate Mousse

Tiramisu

Vegan Panna Cotta

Vegan Strawberry Mousse

Individual Fruit Cup

Starter Enhancements | \$15 Per Person

Soup

Lobster Bisque Garnished with Crab Meat and Bourbon Crème Fraiche

Soup or Salad to Pasta

Served with Chili Flakes on the Table

Penne Pasta with Stewed Vegetable Tomato Sauce and Parmesan Cheese

Butternut Squash Ravioli in a Rosé Sauce and Parmesan Cheese

Mushroom Agnolotti in a Truffle Cream Sauce and Parmesan Cheese

Salad

Traditional Antipasto Plate with Fire Roasted Vegetables, Bocconcini Cheese, Marinated Olives, Artichokes,
Sun Dried Tomatoes, Italian Cured Meats and White Balsamic Dressing

Entrée Enhancements | \$30 Per Person

Duo of 4 oz Chicken Breast with Roasted Shallot Herb Cream Sauce and 4 oz Beef Tenderloin with Red Wine Reduction

Duo of 4 oz Chicken Breast with Cremini Mushroom Sauce and 4 oz Salmon with

Beurre Blanc Garnish and Blistered Tomatoes

8 oz Roasted Prime Rib of Beef with Horseradish Pinot Noir Reduction

8 oz Beef Tenderloin with Peppercorn Reduction

CHILDREN'S SERVED MENU

Ages 3 - 11

\$25 per child

Includes One Entrée & One Dessert

Entrée Selections

Chicken Fingers and Fries

Penne Pasta with Tomato Sauce

Macaroni and Cheese with Canadian
Cheddar

Dessert

Chapman's Nut-Free Vanilla Ice Cream

Side Add-Ons | \$6 Per Child

Classic Caesar Salad

Penne Pasta



COLD CANAPES

Regular

\$145 per tray | 25 pieces

Imported Prosciutto and Melon
Salami Rosette with Cream Cheese
Salmon Nigiri with Soy Sauce
Caprese Cherry Bocconcini Skewer
Thai Chicken Tulip

Deluxe

\$155 per tray | 25 pieces

Air Dried Beef and Gorgonzola Cheese on
a Cheese Frico Crisp
Peking Duck Moo Soo Crepe
Smoked Salmon Rosette with Salmon Roe
Honey Glazed Buffalo Mozzarella and
Pistachio on Charred Beet Root
Vegan Pâté with Hummus and Berries on a
Gluten-Free Toast

HOT HORS D'OEUVRES

Chef's Choice

3 pieces each | \$15 per person

4 pieces each | \$20 per person

From the Garden

\$55 per dozen

Spanakopita
Vegetarian Leek and Brie Quiche
Vegetable Spring Rolls
with Plum Sauce
Vegetarian Samosa
with Tamarind Sauce
Vegan Lentil and Corn Croquette
Vegan Falafel Ball
with Hummus Dip

From the Sea

\$80 per dozen

Thai Shrimp with Lemongrass
Hawaiian Shrimp with Roasted
Pineapple and Mango Chutney
Shrimp Spring Rolls with
Cilantro Chili Dip
Bacon Wraps Scallops
Mini Crab Cakes with Sweet
Chili Sauce

From the Land

\$60 per dozen

Mini Chicken Wellington
Buffalo Chicken Bites
Chicken Empanada
Chorizo Puffs
Beef Samosa
Kalbi Beef Skewers
Mini Beef Wellingtons
Savory Lamb Chops with Mint
Pinot Noir Reduction | \$105 per
dozen

À LA CARTE

Cocktail Wraps

\$185 per tray | 36 pieces | Choice of 4 Wraps | Contains Gluten and Dairy

Albacore Tuna Salad with Caramelized Onions, Chopped Pickles, Dill, Mayonnaise, Dijon Mustard and Arugula

Bacon Lettuce Tomato with Avocado and Mayonnaise

Antipasto Wrap with Shaved Prosciutto, Grilled Vegetables, Sundried Tomatoes, Pesto Mayonnaise
and Balsamic Drizzle

Shaved Smoked Chicken with Pickled Carrot and Cucumber, Shredded Iceberg Lettuce and Lemon Aioli

Falafel with Cilantro, Roasted Peppers, Hummus and Tahini Garlic Sauce

Vegan Stir Fry Tofu with Peppers, Onion and Bok Choy tossed in Teriyaki Sauce

Finger Sandwiches

36 pieces per tray | Contains Gluten and Dairy

Cucumber and Cream Cheese | **\$45**

Traditional Egg Salad with Spanish Onions, Scallions, Mayonnaise & Dijon Mustard | **\$60**

Creamy Tuna Salad with Caramelized Onion, Chopped Pickles, Dill, Mayonnaise & Dijon Mustard | **\$60**

Smoked Chicken Salad with Diced Red Grapes, Scallions & Turmeric Scented Aioli | **\$60**

Cold Salads

Serves 25 Guests

Classic Caesar Salad with Croutons, Caesar Dressing and Parmesan Cheese | **\$185**

Old Mill House Salad with Shaved Carrots, Cucumbers, Cherry Tomato with
White Balsamic Vinaigrette - GF, V | **\$160**

Greek Salad with Tomatoes, Cucumber, Red Onions, Peppers, Kalamata Olives, Feta Cheese with
Greek Dressing - GF | **\$95**

Creamy Potato Salad with Mini Red Potatoes, Caramelized Onions, Scallions, Dijon Mustard with
Vegan Mayonnaise - GF, V | **\$75**

Pasta Salad with Roasted Peppers, Kalamata Olives, Scallions with
White Balsamic Pesto Vinaigrette - V | **\$60**

Quinoa Salad with Diced Cucumber, Red Onion, Cherry Tomato, Goat Cheese with
Honey & Lemon Vinaigrette | **\$95**

Tofu Salad with Marinated Tofu, Shredded Cabbage, Carrots, Radishes, Green Onion and
Asian Style Vinaigrette - V, GF | **\$95**

Ratatouille Salad with Eggplant, Zucchini, Tomato and Peppers with
Balsamic Sherry Vinaigrette - V, GF | **\$85**

Marinated Olives with Red Chili Flakes, Garlic & Red Wine Vinaigrette - V, GF | **\$45**

Serves 15 guests

À LA CARTE

Platters

Vegetable Crudité

\$95 per tray | Serves 25 Guests

\$190 per tray | Serves 50 guests

Roasted Garlic Aioli and Hummus Dip

Bruschetta

\$40 per dozen

Diced Tomato, Basil, Onion, Garlic and Virgin Olive Oil on a Toasted Baguette

Traditional Antipasto

\$380 per tray | Serves 25 guests

Grilled and Roasted Vegetables, Bocconcini, Marinated Olives, Baby Artichokes, Sun Dried Tomatoes, Pepperoncini Peppers, Italian Charcuterie with Sliced Baguette

Domestic and Imported Cheeses

\$340 per platter | Serves 25 guests

Canadian Cheddar, Swiss, Oka, Gouda, Havarti, Danish Blue and Brie Cheeses Garnished with Grapes, Berries and Crackers

Charcuterie and Cheese Station

\$700 per tray | Serves 25 guests

Soppressata, Prosciutto, Capocollo and Bresaola, Brie, Blue Cheese, Parmesan and Cheddar Cheese, Olives, Sundried Tomatoes, Roasted Peppers, Tapenade, Herb Butter and Sliced Baguettes

Caprese Platter

\$285 per platter | Serves 25 guests

Buffalo Mozzarella, Roma Tomato, Basil and Balsamic Reduction with Sliced Baguettes

Steamed Teriyaki Glazed Atlantic Salmon

\$325 per platter | Serves 25 guests

Ginger, Leek, Red Peppers and Sweet Chili

Smoked Salmon

\$350 per platter | Serves 25 guests

Pumpernickel, Capers, Pickled Onions and Fresh Herbs

Assorted Sushi and Rolls

\$90 per dozen

Soy Sauce, Pickled Ginger and Wasabi

Jumbo Shrimp Cocktail

\$300 per tray | 100 Pieces

Cocktail Sauce and Lemon Wedges - GF, DF

Chilled Lobster Tray

\$400 per tray | Serves 25 guests

Lemon Wedges and Melted Butter Market Value - GF

Chilled Seafood Selection

\$1000 per tray | Serves 25 guests

Green Shell Mussels, Poached Gulf Shrimp and King Crab Legs

À LA CARTE

Hot Stations

Gourmet Flat Bread Pizza | \$25 | Cut into 5 pieces

Choice of Vegetarian, Margarita, Pepperoni and Cheese, Truffle Mushroom and Fontina, BBQ Chicken and Goat Cheese, Mediterranean Flat Bread or Prosciutto Flat Bread

Sliders (Beef or Vegetarian) | \$90 per dozen

Brioche Buns Ketchup, Mustard and Cheddar Cheese

Classic Grilled Cheese | \$50 per dozen

Cheddar Cheese on a Butter Fried Pullman Loaf

Chicken Wings | \$50 per dozen

Choice of Mild, Honey Garlic or Frank's Hot Sauce with Blue Cheese Dip

Pierogi Station | \$325 | 200 pieces

Cheddar & Potato Stuffed Pierogis, Sour Cream, Crumbled Bacon, Caramelized Onions, Shaved Cheddar Cheese and Green Onions on the Side

French Fry Station | \$65 | Serves 10 guests

Served with Ketchup

Quebec Poutine | \$75 | Serves 20 guests

French Fries with Quebec Cheese Curds and Beef or Vegan Demi-Glace Gravy

Chicken Souvlaki | \$70 | 2 pieces per person | Serves 10 guests

Marinated Chicken, Pita and Tzatziki

Garlic Butter Shrimp - GF | \$80 | Serves 10 guests

Specialty Tables

Small Kozak Table

\$30 per person

Various Kolbasa Smoked and Regular, Hungarian and Summer Salami, Smoked Salmon, Various Cheeses, Garnish with Grapes, Roasted Red Peppers, Pickled Mushroom, Raw Sauerkraut with Onions in Oil, Pickled Mixed Vegetables, Dark and Light Rye Bread, Honey Comb, Raw Garlic with Grainy Mustard Seed

Large Kozak Table

\$50 per person

Various Kolbasa, Smoked and Regular, Hungarian and Salami and Summer, Sliced Salo, Smoked Meat, Smoked Mackerel, Pickled Herring, Various Cheeses Garnished with Olives and Grapes, Sour Pickles (Sliced and Whole), Roasted Peppers, Finely Grated Beet with Horseradish, Pickled Onions, Raw Sauerkraut with Onions in Oil, Pickled Mixed Vegetables, Dark and Light Rye Bread and a Trident Loaf, Honey Comb and Raw Garlic with Grainy Mustard Seed

CHEF-ATTENDED ACTION STATIONS

\$90 per hour for Chef labour

Minimum 30 guests

Roasted Striploin of Beef

\$1325 per side

Red Wine Reduction, Mini Brioche Rolls, Gourmet Pickles, Horseradish,
Kozlik's Triple Crunch Dijon Mustard and Red Chili Flakes

Roasted Prime Rib of Beef

\$1400 per side

Red Wine Reduction, Mini Brioche Rolls, Chimichurri, Gourmet Pickles,
Horseradish, Kozlik's Triple Crunch Dijon Mustard and Red Chili Flakes

Roasted Tomahawk Steak

\$1100 per tomahawk

Roasted Shallot and Garlic Reduction, Mini Brioche Rolls, Chimichurri,
Gourmet Pickles, Pickled Onions,
Kozlik's Triple Crunch Dijon Mustard and Chili Flakes

Pasta Station

\$40 per person

Accompanied with Parmesan Cheese, Red Chili Flakes and Garlic Bread

Fettuccini Alfredo with Baked Chicken and Steamed Broccoli
Mushroom Ravioli with Blistered Tomatoes Wilted Spinach and Truffle
Cream Sauce

AFTERNOON RECEPTION

\$55 per person

Minimum 20 guests

Cocktail Wraps

Choice of 4 Wraps

Albacore Tuna Salad with Caramelized Onions, Chopped Pickles and Arugula

Bacon Lettuce Tomato with Avocado and Mayonnaise

Jerk Chicken Wrap with Coleslaw and Mayonnaise

Shaved Smoked Turkey with Pickled Carrots and Cucumber, Shredded Iceberg
Lettuce and Cranberry Aioli

Falafel with Cilantro Roasted Red Pepper, Hummus and Tahini Garlic Sauce

Vegan Stir Fry Tofu with Peppers, Red Onions, Bok Choy Tossed in Teriyaki Glaze

Domestic & Imported Cheese Presentation

Cheddar, Swiss, Oka, Gouda, Danish Blue, Brie Cheese,
Garnished with Grapes, Berries and Crackers

Vegetable Crudit 

with Roasted Garlic Dip and Hummus

Fresh Fruit Tray

with Assorted Berries and Grapes

Mini Butter Tarts

Choice of

Plain, Raisin or Pecan

Regular & Decaffeinated Coffee

Selection of Teas

DESSERTS

Chocolate Dipped Strawberries | \$52 per dozen

Choice of Dark Chocolate, Milk Chocolate or
Ruby Pink Chocolate

Macarons | \$45 per dozen

Choice of Chocolate, Pistachio, Coffee, Lemon,
Raspberry or Custom Flavour and Colour

Chocolate Brownies | \$45 per dozen

Assorted French Pastries | \$45 per dozen

Freshly Baked Cookies | \$35 per dozen

Choice of Chocolate Chip Cookies, Oatmeal
Raisin or White Chocolate Macadamia Nut

Gluten-Free Double

Chocolate Cookies | \$40 per dozen

Regular-Sized Cupcakes | \$48 per dozen

Choice of Chocolate, Vanilla or Red Velvet

Mini Cupcakes | \$30 per dozen

Choice of Chocolate, Vanilla, or Red Velvet

Mini Canadian Butter Tarts | \$35 per dozen

Choice of Plain, Raisin, Pecan or Apple Crumble

Lemon Meringue Tarts | \$55 per dozen

Mixed Berry Tartlets | \$55 per dozen

Cake Pops | \$36 per dozen

Choice of Chocolate, Vanilla, Red Velvet or
Funfetti

Mini New York Cheesecake | \$40 per dozen

Choice of White Chocolate, Caramel Pecan,
Chocolate Caramel, Lemon or Blueberry

Mini Eclairs | \$50 per dozen

Choice of Vanilla, Chocolate, Raspberry or
Pistachio

Mini Verrines | \$42 per dozen

Choice of Strawberry Shortcake, Chocolate
Mousse, Tiramisu, Mango Mousse, Salted
Caramel Coconut Panna Cotta, Tres Leches
or Vegan Strawberry Mousse

Sliced Seasonal Fruit and Berries

\$95 per tray | Serves 10 guests

\$330 per tray | Serves 35 guests

\$470 per tray | Serves 50 guests

Chocolate Fountain

\$600 | Serves 50 guests

Comes with Callebaut Milk Chocolate,
Pineapple, Strawberries,
Marshmallows and Rice Krispy Squares

Macaron Tower

\$130 per tower | 30 pieces

\$180 per tower | 50 pieces

Choice of Vanilla, Chocolate, Pistachio,
Coffee or Lemon

Croquembouche

Tower of Custard-Filled Cream Puffs
Choice of Vanilla, Chocolate, Raspberry or
Pistachio

\$220 per tower | 65 pieces

\$400 per tower | 120 pieces

\$570 per tower | 170 pieces

Coffee & Tea Station

\$4.50 per cup

\$158 | 35 cup urn

\$293 | 65 cup urn

\$540 | 120 cup urn



WINE LIST

WHITE WINE

Flat Rock Unplugged Chardonnay, Niagara Peninsula	\$55
Charles Baker B-Side Riesling, Niagara Peninsula	\$55
Geografico Pinot Grigio, Veneto, Italy	\$50
Mount Vernon Sauvignon Blanc, Marlborough, New Zealand	\$60
Domaine Bachelier Chablis, Burgundy, France	\$80
Thirty Bench Chardonnay, Niagara Peninsula	\$50

RED WINE

Vina del Nuevo Mundo El Chivo Cabernet Sauvignon, Central Valley, Chile	\$55
Chateau Veyran Cabernet Sauvignon, Languedoc, France	\$65
Familia Crotta Malbec, Mendoza, Argentina	\$45
Primaia Ser Primo IGT, Toscana, Italy	\$65
Flatrock Pinot Noir, Niagara Peninsula	\$70
Thirty Bench Pinot Noir, Niagara Peninsula	\$50

SPARKLING WINE & CHAMPAGNE

Piccini Prosecco DOC, Italy	\$55
Flatrock Riddled Sparkling, Niagara Peninsula	\$90
Veuve Cliquot Ponsardin, Reims, France	\$225

PREMIUM SELECTIONS

Stratus White, Niagara Peninsula	\$110
Stratus Red, Niagara Peninsula	\$125
Domaine Bachelier Chablis 1er Cru Fourneaux, Burgundy, France	\$175
Boroli Langhe Nebbiolo, Toscana, Italy	\$150
Primaia Poggio di Guardia IGT, Toscana, Italy	\$190

NON-ALCOHOLIC

Codorniu Zero Sparkling White Wine, Spain	\$35
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BAR OPTIONS

Host Bar: The Host pays for the total amount of drinks and is calculated on a per consumption basis. Please note that for less than 80 guests, a bartender fee of \$35 per hour will apply (minimum 4 hours). Includes ice, mix, glassware and classic garnishes.

Cash Bar: The Guests purchase their own drinks at the Cash Bar and is calculated on a per consumption basis. Please note that a combined cashier and bartender fee of \$65 per hour will apply. If bar consumption is more than \$750 for lunch or \$1000 for dinner, this fee will be waived. Taxes and gratuities are included in Cash Bar prices. Includes ice, mix, glassware and classic garnishes.

HOST BAR	CASH BAR
Standard Brands \$11 Per Drink Premium Brands \$15 Per Drink Wine Price Per Bottle Domestic Beers \$10 Per Bottle Premium Beers \$11 Per Bottle Non-Alcoholic Beer \$6 Per Bottle Liqueurs \$14 Per Ounce Cognac \$16 Per Ounce Soft Drinks \$5 Per Can Assorted Juices \$14 Per Litre Evian 750ml \$9 Per Bottle Perrier 330ml \$6 Per Bottle San Pellegrino 750ml \$9 Per Bottle Spring Water 500ml \$5 Per Bottle	Standard Brands \$15 Per Drink Wine \$15 Per Glass Domestic Beers \$15 Per Bottle Premium Beers \$17 Per Bottle Non-Alcoholic Beer \$10 Per Bottle Soft Drinks \$6 Per Can Assorted Juices \$8 Per Bottle Perrier 330ml \$8 Per Bottle Spring Water 500ml \$5 Per Bottle

STATIONED BEVERAGES

Plain Punch
 Serves 35 Guests
 \$90 Per Gallon

Spiked Punch
 Serves 35 Guests
 \$130 Per Gallon

Sangria - White or Red
 Serves 25 Guests
 \$160 Per Gallon

BAR BRANDS

Standard Liquor

40 Creek Canadian Whisky
Johnny Walker Red Scotch
Gordon's Gin
Finlandia Vodka
Captain Morgan White Rum
Captain Morgan Dark Rum
Tromba Blanco

Premium Liquor

Crown Royal
Johnny Walker Black Scotch
Tanqueray Gin
Flor de Cana 5 Year Old
Añejo Clásico Rum
Belvedere Vodka
Patron Tequila

Domestic Beer

Alexander Keith's
Bud Light
Labatt Blue
Something in the Water
- Pale Ale

Premium Beer

Mill Street Organic
Rolling Rock
Stella-Artois
Corona
Heinken

Non-Alcoholic Beer

Beck's
Based on Availability

Liqueurs

\$14 per ounce
Drambuie, Grand
Marnier, Cointreau, Tia
Maria, Bailey's,
Amaretto, Sambuca,
Aperol

Add-Ons

Brandy | St. Remy VSOP
\$15 per ounce
Cognac | Hennessy VS
\$16 per ounce
Espresso & Cappuccino
Labor Charges May
Apply
\$6.75 per cup

SPECIALTY COCKTAILS

Aperol Spritz | \$16

3 oz Prosecco, 2 oz Aperol & 1 oz Soda Water
Garnished with Orange Wheel

Lavender Lemonade | \$16

2 oz Finlandia Vodka, 3 oz Lemonade, ½ oz
Honey & 1 oz Water
Garnished with Lavender Sprigs

The Golden Hour | \$18

1 ½ oz Tromba Tequila, 2 oz Orange Juice, 1
oz Lime Juice, ¾ Cointreau & ½ Campari

Pink Champagne Margarita | \$20

1 oz Moët et Chandon Rosé, 2 oz Pink
Lemonade, ½ oz Tromba Tequila, ½ oz
Triple Sec & ¼ oz Lime Juice

NON-ALCOHOLIC

Orange + Elderflower Spritz | \$14

2 oz Orange Juice, 1 oz Sparkling Water
& ¼ Elderflower Syrup



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