

A Sample of a Popular Cocktail Party Choice - based on 100 guests

Setup

A choice of table linen colours to match your logos or attire, creative aviation or seasonal type decor for buffet pods, cocktail dishware, cutlery, & glassware (Royal Dolton), on-site staffing, bartenders & cash bar set-up.

Pass Around Selection

- Colourful displays of bite sized tortilla pinwheel spirals filled with a selection of fruity cream cheese spreads & smoked salmon & capers
- Creatively displayed Jumbo Shrimp trees with Cocktail Sauce
- Mini Spanakopitas (spinach, phyllo, feta) & Dip
- Asian Style Spring Rolls & Plum Sauce
- Chunky Tomato Basil Bruschetta on Toasted Parmesan Cheese Crostini

Stationary Buffet Pods

- Vegetable & Dip Towers, Assorted Cheese Platters(Brie,Gouda,Blue Cheese) garnished with Fresh Fruits, Crackers, & Artisan Baguettes, Mini Pita Chips, Hummus, & Sweet Tzataski, Honey Garlic Meatballs and Chicken Satays
- Bowls of Cubed Fruits ready to be skewered & dipped into a Cascading Hot Chocolate Fountain
- Pass around champagne & Orange Juice Cocktail (*2 x glasses per person*)

Pricing Summary	
Setup <i>(includes museum sur-charge of 5% on food and beverage)</i>	\$750.00
Food	\$2,695.00
Service Charges (15%)	\$404.25
HST	\$577.38
TOTAL	\$4,426.63

\$\$\$ **MyCaterer will match and better any comparable quotes** \$\$\$

A Sample Popular Dinner Buffet Choice based on 100 guests Setup

A choice of table linen colours to match your logos or attire, creative aviation or seasonal type decor for buffet pods, all dishware, glassware & tableware (Royal Dolton), on-site staffing, bartenders & cash bar set-up.

- Mixed Wild Green Salad & Flavoured Vinaigrettes (garnished with ruffle cut English cucumber, yellow zucchini, tomatoes, colourful diced peppers, strawberries, & baby corn)
- Chunky Greek Pasta Salad (cubed peppers, onions, cucumbers, feta cheese, calamata olives, farfalla bow-tie pasta salad, olive oil & oregano flake)
- Grilled Vegetable Platter (marinated eggplants, zucchini, mushrooms, asparagus, & peppers)
- Grilled Breast of Chicken dusted with a cinnamon curry spice in a Peach Chutney Compote
- Separate carving station with Chef slicing to order Top Sirloin of Beef Au Jus
- A Seven Grain Mixed Wild Barley Brown Rice Tossed with Roasted Vegetables
- Artisan Baguettes, Pumpernickel, Cracked Wheat, & White Panini Rolls
- Assorted Cake Tortes, & Fruit Coulis, Dessert Squares & Gourmet Cookies
- Coffee & Tea Service
- 2 x Glasses of House Wine per person

A Sample Popular Plated Dinner Choice

based on 100 guests

Setup

A choice of linen & napkin colours to match your logos or attire, all dishware, glassware, & tableware (Royal Dolton), onsite staffing, bartenders & cash bar set-up

- Cream Of Carrot & Ginger Soup Spiked With A Pear Nectar
- Mixed Wild Green Salad Topped With Caramelized Walnuts & Feta Cheese, Garnished With Ruffle Cut English Cucumber, Yellow Zucchini Wedges, Diced Peppers, Shredded Carrots, Strawberries & Topped With A Maple Raspberry Vinaigrette
- Skewered Grilled Breast Of Chicken Dusted in A Cinnamon Curry Spice & Topped With A Creamy Peach Chutney Compote
- A Seven Grain Wild Barley Brown Rice Tossed With Cubed Roasted Eggplants, Zucchini, Asparagus & Mushrooms
- Assorted Bread Rolls & Flavoured Toasted Pita Chips with a side of Sweet Tzatziki Sauce
- Belgian Chocolate Mousse Cake topped drizzled with a Strawberry Fruit Coulis & Coconut Snow Flake

- Coffee & Tea Service
- 2 x Glasses of House Wine
- *** Vegetarian option of Tofu & Vegetable Kebabs***

Pricing Summary - Plated Dinner or Dinner Buffet	
Setup <i>(includes museum sur-charge of 5% on food and beverage)</i>	\$1,500.00
Food	\$3,395.00
Service Charges (food 15% & alcohol 10%)	\$509.25
HST	\$581.62
TOTAL	\$5,404.25

\$\$\$ **MyCaterer will match and better any comparable quotes** \$\$\$

Sample of an All Day Meeting

Buffet Choice

based on 100 guests

Setup

Linen & décor for buffet, & seated rounds, disposable dishware & on-site server charges.

The Auditorium Conference Day

- 8:00 am – Continental Breakfast with assortment of fruit juices, bottled waters, muffins, danish & croissant & preserves, sliced fresh fruit platter, coffee & tea
- 10:00 am – Coffee, tea, & cold drinks
- 12:00 pm – Combo Luncheon with vegetable & dip baskets, Greek pasta salad, grilled chicken, beef sirloin & vegetarian wraps & Panini style sandwiches filled with dairy & cold cut fillings, assorted dessert squares, cold drinks, coffee & tea
- 3:00 pm – Afternoon break with assorted gourmet cookies & brownies, coffee, tea & cold drinks refresh

Pricing Summary -	
Setup <i>(includes museum sur-charge of 5% on food and beverage)</i>	\$300.00
Food	\$3,789.25
Service Charges (food 15% & alcohol 10%)	\$494.25
HST	\$595.85
TOTAL	\$5,179.35