



My Museum Menu Samples

Thank you for visiting our sample of costs & menu items page. We have designed this section in addition to our regular menu for our prospective Museum clients ease in planning & budgeting for their events.

Please note that any menu items can easily be modified to suit your tastes & easily interchanged with any items & upon request we can easily accommodate any one of our meals for any vegetarian, gluten free, dairy free & any other allergies.

A Sample Of A Substantial Cocktail Party

Please note that variations from this menu can easily be created.

A choice of basic table linen colors to match your logos or attire, creative aviation or seasonal type decor for buffet pods, cocktail dishware, cutlery, & glassware (Royal Dolton), on-site staffing & smart serve certified Bartenders

A Cash Bar Set-Up (or a based on consumption host bar or combo with tickets etc.)

Pass Around Selection	Stationary Buffets	Carving Station
<ul style="list-style-type: none"> ● Brie cheese atop artisan cranberry wafer with a sliver of strawberry confit; ● Creatively displayed jumbo shrimp trees with dipping sauces; ● Mini spanakopitas (spinach, phyllo, feta cheese); ● Asian style spring rolls & plum sauce; ● Chunky tomato basil Bruschetta on toasted three cheese garlic crostini; ● Prosciutto wrapped melon. 	<ul style="list-style-type: none"> ● Vegetable & dip Towers; ● Assorted cheese platters (Oka, gouda, marble & boursin) garnished with fresh fruits; ● Crackers & artisan baguettes; ● Toasted flavoured pita chips; ● Hummus & sweet tzataski; ● Honey garlic meatballs; ● Marinated juicy chicken skewers. 	<ul style="list-style-type: none"> ● Our on-site Chefs to carve up a choice of top sirloin of beef & Montreal style smoked meat on mini slider buns & flavoured mini cocktail rye breads accompanied with flavoured mustards, dill pickles & olives.

FAQ - What's The Price For This Cocktail Party?

The Most Frequently Asked Questions & A Cost Summary Based On A Multiple Of 100 Guests (\$42.09 pp)

How much for the staffing, bartenders, glassware & equipment?	\$850.00
How much would this cocktail cost us for the food portion?	\$2,500.00
At a 15% service charge:	\$375.00
What would the HST be?	\$484.25
So my total cost is:	\$4,209.25

A Sample Of A Proven Creative Popular Crowd Pleasing Dinner Buffet Choice

A choice of basic table linen colors to match your logos or attire, creative aviation or seasonal type decor for buffet pods, cocktail dishware, cutlery, & glassware (Royal Dolton), on-site staffing & smart serve certified Bartenders

A Cash Bar Set-Up (or a based on consumption host bar or combo with tickets etc.)

- A creatively displayed mixed wild green salad (garnished with ruffle cut English cucumbers, yellow zucchini, tomato slivers, colorful diced peppers, strawberries, & baby corn) accompanied with a choice of vinaigrettes
- Chunky vegetable Greek Orzo pasta salad (cubed peppers, onions, cucumbers, feta cheese, kalamata olives, olive oil & oregano);
- Marinated grilled vegetable platter (brushed eggplants, zucchini, Portobello mushrooms, asparagus, & peppers);
- Tender grilled breasts of chicken sprinkled with a infused mixture of spices (cinnamon, a touch of curry, Montreal & parsley) skewered & layered atop a lite & creamy lime peach chutney compote;
- A separate buffet with our on-site Chefs carving to order(rare, medium or well done) Top Sirloin of Beef accompanied with a choice of Dijon mustard or a sautéed pearl onion & mushroom gravy;
- A very hearty mix of moist seven grain wild barley rice tossed with carrots, green peas, corn niblets, chick & black beans;
- Selection of sliced artisan baguettes, pumpernickel, cracked wheat, pretzel & white mini panini rolls & butter;
- The sweets table buffet including a selection of cakes that include black forest, chocolate raspberry rumble, white chocolate dream, Belgian chocolate mousse, flavoured cheesecakes & a good variety of squares (carrot cake, butter tart, Nanaimo, deep Dutch brownies, chocolate chip, white chip & double fudge), strawberry fruit coulis & chocolate sauce;
- Coffee & tea service;
- 2 x glasses of house wine per person.

FAQ - What's The Price For This Dinner Buffet?

The Most Frequently Asked Questions & A Cost Summary Based On A Multiple Of 100 Guests (\$66.26 pp)

How much for the staffing, bartenders, glassware & equipment?	\$1,500.00
How much would this buffet dinner cost us for the food portion?	\$3,795.00
At a 15% service charge:	\$569.25
What would the HST be?	\$762.35
So my total cost is:	\$6,626.60

A Sample Menu Of A Tried & True Plated Dinner Menu Choice

A choice of basic table linen colors to match your logos or attire, all dishware, glassware & tableware (Royal Dolton), on-site staffing, bartenders & cash bar set-up.

- An artistically composed mixed baby spinach leaf & wild green salad garnished with ruffle cut English cucumber & yellow zucchini wedges, diced colorful peppers, shredded carrots, strawberries & topped with a maple raspberry vinaigrette;
- Roasted & char broiled seasoned breast of chicken stuffed with Oka cheese wrapped in sundried tomato, prosciutto and topped with a lemon lime creamy basil sauce & bruschetta alongside a medley of whole baby carrots, red pepper & asparagus with a side of creamy herbed mashed potato;
- Assorted bread rolls & sliced baguettes;
- Belgian chocolate mousse cake topped & drizzled with a strawberry fruit coulis & toasted shredded coconut snow flake;
- Coffee & tea service;
- 2 x glasses of house wine per person.

FAQ - What's The Price For This Plated Dinner Menu?

The Most Frequently Asked Questions & A Cost Summary Based On A Multiple Of 100 Guests (\$68.52 pp)

How much for the staffing, bartenders, glassware & equipment?	\$1,700.00
How much would this buffet dinner cost us for the food portion?	\$3,795.00
At a 15% service charge:	\$569.25
What would the HST be?	\$788.35
So my total cost is:	\$6,852.60