

STJOSEPH'S

BANQUET & CONFERENCE CENTRE

Corporate Events

MENUS

Continental Breakfast

Freshly Baked Butter Croissants
Variety of Muffins
Whipped Butter & Fruit Preserves
Fresh Chilled Juices
Freshly Brewed Coffee & Tea

Light Breakfast

Variety of Freshly Toasted Bagels
Plain & Herbed Cream Cheese
Whipped Butter & Fruit Preserves
Fresh Fruit
Yogurt Assortment
Granola Bars
Fresh Chilled Juices
Freshly Brewed Coffee & Tea

Hearty Breakfast

Scrambled Eggs
Hash Brown Breakfast Potatoes
Crisp Bacon
Breakfast Sausages
Fluffy Pancakes with Canadian Maple Syrup
Variety of Fresh Toast
Plain & Herbed Cream Cheese
Whipped Butter & Fruit Preserves
Fresh Chilled Juices
Freshly Brewed Coffee & Tea

BREAKS

*PRECEDING OR FOLLOWING
BREAKFAST OR LUNCH MENUS*

Yogurt, Berries
& Granola

Assorted Cookies

International Cheese Platter
with Fresh Fruits
& Crackers



SERVED FAMILY STYLE OR BUFFET:

Menu 1

Vegetable Platters
Pasta Salad
Mini Red-Skin Potato Salad
Assorted Cold Sandwiches & Wraps
Fruit Platters
Variety of Pastries & Sweets
Freshly Brewed Coffee & Tea

Menu 2

Dinner Rolls & Butter
House Salad
Roasted Chicken or Breaded Pork Cutlet
Penne Pasta in Choice of Sauce
Medley of Seasonal Vegetables
Variety of Pastries & Sweets
Freshly Brewed Coffee & Tea

Menu 3

Dinner Rolls & Butter
House Salad
Brandy Glazed Salmon or Pork Marsala
Roasted Wedge Potatoes
Medley of Seasonal Vegetables
Variety of Pastries & Sweets
Freshly Brewed Coffee & Tea

Menu 4

Dinner Rolls & Butter
Butternut Squash Soup
House Salad
Breaded Chicken Cutlet
Roast Beef au Jus
Garlic Mashed Potatoes
Medley of Seasonal Vegetables
Variety of Pastries & Sweets
Freshly Brewed Coffee & Tea

Hors d'Oeuvres Reception

STATIONARY OR PASSED | 2 HR SERVICE

5-6 CHEF'S CHOICE HORS D'OEUVRES PER PERSON

Miniature Quiche Assortment
Potato Shrimp Nests
Bruschetta
Chicken or Beef Satay

Mini Egg Rolls
Party Cocktail Rounds
Vegetable Hummus Crudité
Cocktail Meatballs



Dinner Rolls & Butter

First Course

Choice of One Salad

Caesar Salad with Creamy Dressing & Crunchy Garlic Croutons
Greek Salad with Feta Cheese, Olives & Oregano Dressing
House Salad with Chef's Signature Dressing

Second Course

Choice of One Main Entrée

Chicken Kyiv (Herb Garlic Butter Filling) with Garlic Mashed Potatoes & Medley of Seasonal Vegetables
Pork Medallion in Mushroom Sauce with Roasted Wedge Potatoes & Medley of Seasonal Vegetables
Strip Loin Roast Beef au Jus with Red Skin Potatoes & Medley of Seasonal Vegetables
Brandy Glazed Salmon Fillet with Vegetable Rice Pilaf & Medley of Seasonal Vegetables

Third Course

Choice of One Dessert | Served with Freshly Brewed Coffee & Tea

Assorted European Cheesecake Apple Blossom Tiramisu

ADDITIONAL SELECTIONS:

PRECEDING OR FOLLOWING DINNER MENUS

Passed Hors d'Oeuvres (1 hr service)

Antipasto Platter (1 per table)

Stationary Deluxe Antipasto Station (1 hr service)



Dinner Rolls & Butter

First Course

Choice of One Salad

Caesar Salad with Creamy Dressing & Crunchy Garlic Croutons
Spinach Salad with Fresh Fruits
House Salad with House Vinaigrette Dressing

Second Course

Choice of One Soup or Pasta

Butternut Squash Soup Penne with Tomato & Basil Sauce
Roasted Tomato & Pepper Soup Gnocchi with Creamy Alfredo Sauce

Third Course

Choice of One Main Entrée

Chicken Cacciatore with Roasted Wedge Potatoes & Medley of Seasonal Vegetables
Roast Pork Tenderloin in Marsala Sauce with Red Skin Potatoes & Medley of Seasonal Vegetables
Herb-Crusted Beef Tenderloin with Garlic Mashed Potatoes & Medley of Seasonal Vegetables
Mango Chutney Tilapia with Vegetable Rice Pilaf & Medley of Seasonal Vegetables

Fourth Course

Choice of One Dessert | Served with Freshly Brewed Coffee & Tea

Carrot Cake with a Rich Cream Frosting Molten Lava Cake Ice Cream Crêpe with Fresh Berries

ADDITIONAL SELECTIONS:

PRECEDING OR FOLLOWING DINNER MENUS

Passed Hors d'Oeuvres (1 hr service)

Antipasto Platter (1 per table)

Stationary Deluxe Antipasto Station (1 hr service)

Cocktail Hour

Chef's Choice Passed Hors d'Oeuvres (1 hr service)

Dinner Rolls & Butter or Garlic Bread

First Course

Choice of One Salad

Organic Spring Mix Salad with Fresh Fruit
Cucumber Wrapped House Salad with Goat Cheese & Walnuts
House Salad with Pomegranate Seeds & Feta Cheese

Second Course

Choice of One Soup

Roasted Pepper & Tomato Butternut Squash Soup Italian Wedding Soup

Third Course

Choice of One Pre-Entrée

Ricotta Stuffed Cannelloni with Garlic Alfredo Sauce Agnolotti with Vodka Sauce
Cheese Tortellini with Rosé Sauce Cheese & Spinach Ravioli with Lemon Garlic Butter
Penne with Tomato Basil Sauce Gnocchi with Creamy Alfredo Sauce

Fourth Course


Choice of One Main Entrée

Stuffed Chicken Supreme with Hasselback Potatoes & Medley of Seasonal Vegetables
Pork Chops with Duchess Potatoes & Medley of Seasonal Vegetables
Bacon Wrapped AAA Fillet Mignon with Garlic Mashed Potatoes & Roasted Asparagus
Garlic Lemon Butter Lobster Tail with Herbed Potato Slices & Roasted Root Vegetables

Fifth Course

Choice of One Dessert | Served with Freshly Brewed Coffee & Tea

Crème Brûlée Fruit Shaped Ice Cream Raspberry Chocolate Mousse



ENHANCE YOUR MENU BY ADDING A LATE-NIGHT BUFFET! INQUIRE FOR MORE DETAILS