



## **CATERING MENU**

### **SUNRISE BREAKFAST TABLES**

All selections are served with chilled orange juice, freshly brewed coffee and hot tea

**25 Guest Minimum**

#### **Classic Continental Breakfast**

Seasonal fresh fruit, assorted breakfast breads and pastries

**\$17**

#### **Deluxe Continental Breakfast**

Assortment of yogurts, seasonal fresh fruit, assorted breakfast breads and pastries

**\$19**

#### **Breakfast Burrito Mesa**

Flour tortilla filled with scrambled eggs, bacon or chorizo, potatoes and cheese served with fresh salsa and seasonal fresh fruit

**\$19**

#### **Boxed Breakfast**

Cold smoked salmon bagel with cream cheese, capers, tomatoes & red onion

**\$18**

#### **Mountain View Breakfast**

Seasonal fresh fruit, scrambled eggs, assorted breakfast breads and pastries, sausage & bacon served with breakfast potatoes

**\$23**

#### **Chilaquiles**

Eggs scrambled in ranchero salsa, tortilla chips and cheddar cheese with country sausage, smoked bacon, chorizo potatoes and seasonal fresh fruit

**\$21**



## CATERING MENU

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### **Waffles or Buttermilk Pancakes Combo**

Waffles served with whipped cream, seasonal berries, maple syrup or pancakes served with maple and strawberry syrup, scrambled eggs and your choice of ham, bacon, turkey bacon or sausage

**\$21**

### **French Toast Combo**

Sweetened cream cheese, glazed peaches, whipped cream, toasted almonds, powdered sugar, maple syrup with turkey sausage and scrambled eggs

**\$22**



## **CATERING MENU**

### **BREAKFAST PLATED**

All selections are served with chilled orange juice, freshly brewed coffee and hot tea

**25 Guest Minimum**

#### **Mountain Sunrise**

Scrambled eggs, breakfast potatoes, assorted breads and pastries and your choice of ham, bacon or sausage

**\$20**

#### **Southern Hash Breakfast**

Cajun chicken sausages, breakfast potatoes, scrambled eggs, peppers and onions, assortment of tea breads and muffins

**\$19**

#### **Feta and Spinach Frittata**

With Andouille sausage, eggs, fresh basil over herb fried potatoes

**\$19**

#### **Border Breakfast**

Cheese enchiladas with barbacoa chicken, sour cream, mole sauce, black bean potato hash, and assorted Mexican pastries

**\$20**

#### **Mt. Baldy Breakfast**

Crisp tortillas stuffed with scrambled eggs, chorizo sausage, jack and cheddar cheeses, with sour cream and salsa on the side

**\$20**

#### **Crab Stuffed Brioche**

Sweet roll filled with crab, eggs, chives and drizzled with orange jalapeno hollandaise

**\$20**

#### **Smoked Salmon**

Coriander seasoned focaccia bread, with tomato-grape jam, red wine poached egg and lemon caper cream sauce

**\$22**



## CATERING MENU

### CULINARY LUNCHEON TABLES

All selections include Chef's choice of dessert, iced tea and water

**25 Guest Minimum**

#### **Sandwich and Salad Table**

Mini sandwiches to include pan seared salmon, honey baked ham, oven roasted turkey, Cajun chicken and BBQ tri tip, (choice of 2) with bulgur wheat salad, tomato basil salad, potato salad and crisp potato chips (choice of 2) served with assorted rolls and condiments

**\$25**

#### **Soup, Salad and Potato Bar**

Two seasonal soups – Chef's choice

Fresh salad bar ingredients:

Mixed greens, spinach and romaine lettuces, tomatoes, cucumber, roasted mushrooms, cheese, eggs, croutons and roasted peppers with choice of two dressings:

Ranch, Italian, Caesar and Balsamic dressings.

Baked potatoes served with butter, sour cream, bacon, cheese, chives, salsa, fresh fruit salad, fresh rolls and butter

**\$27**

#### **Chef's Gourmet Deli**

Roasted turkey, lean roast beef, ham, Italian salami, tuna salad, chicken almond salad and grilled vegetables (choice of 3) Swiss, provolone and cheddar cheeses, leaf lettuce, ripe tomatoes, thinly sliced red onion, breads and rolls, pickle spears, condiments served with your choice garden crudité's tray, pasta salad or red potato salad and kettle potato chips

**\$27**

#### **South of the Border Luncheon**

Skillet Soft Tacos

Chicken barbacoa, carne asada or carnitas with pinto beans, Spanish rice, flour tortillas, shredded lettuce, diced onions, shredded cheese, and sour cream.

Baja Style Caesar salad and black bean corn salad served with tortilla chips and fresh salsa

**\$27 – 1 protein / \$31 – 2 proteins / \$34 – 3 proteins**

#### **A Slice of Italy**

Chicken prosciutto, Italian meatballs or spicy Italian sausages served with penne or spaghetti pasta. Choice of two sauces: roasted tomato basil, marinara, creamy basil pesto or asiago cheese sauce, served with Caesar salad and herb focaccia bread

**\$27**



## CATERING MENU

### HOT PLATED LUNCHEON

All selections come with house salad and your choice of dessert  
fresh rolls and butter, iced tea, water and coffee

**25 Guest Minimum**

#### **Pan Seared Pesto Chicken Breast**

With sweet tomato relish, rosemary roasted red potatoes and seasonal vegetables

**\$29**

#### **Lemon Herb Roasted Chicken**

With sage mashed potatoes and grilled seasonal vegetables

**\$30**

#### **Southern Fried Chicken**

Herb seasoned breast of chicken, red beans and rice, Louisiana cream corn  
served with warm spinach salad, sweet potato-chive biscuits and honey butter

**\$30**

#### **Santa Maria BBQ Tri Tip**

Grilled seasoned Tri Tip with twice baked potato, seasonal vegetables,  
rosemary cornbread and butter

**\$31**

#### **Grilled Salmon Filet**

With citrus-curry coconut sauce, steamed white rice, mango relish and sautéed ginger vegetables

**\$32**

#### **Pan Roasted Pork Loin with Basil Minestrone**

Thyme marinated and pan seared over vegetable pesto minestrone pasta and spinach

**\$34**

#### **Lobster Mac and Cheese**

With asiago cheese sauce, wild mushrooms, crisp applewood bacon and truffle oil

**\$35**

#### **Grilled Petite Filet**

With roasted oyster mushrooms, bleu cheese sauce, roasted Yukon gold potatoes and fresh vegetables

**\$36**



## **CATERING MENU**

### **COLD PLATED LUNCHEON**

All selections come with your choice of dessert  
fresh rolls and butter, iced tea, water and coffee

**25 Guest Minimum**

#### **Grilled Chicken Caesar Salad**

Herb grilled chicken breast, grilled romaine lettuce heart, roasted roma-feta tomato,  
parmesan cheese and Caesar dressing

**\$21**

#### **Chicken Caesar Salad Wrap**

Grilled chicken breast, sliced granny smith apples and toasted almonds rolled in a tomato flour  
tortilla with chipotle Caesar dressing and parmesan cheese,  
served with fresh fruit salad

**\$21**

#### **Chilled Smoked Salmon with Caper Remoulade**

Toasted baguette slices, grilled vegetables and mesclun lettuce mix with  
Dijon vinaigrette

**\$22**

#### **Southwest Chicken Salad**

Grilled chicken breast, roasted corn, black beans, diced tomatoes, jack and cheddar cheese and scallions  
garnished with tri-color tortilla strips on top of lettuce greens served with chipotle Caesar dressing

**\$23**

#### **Traditional Cobb Salad**

Grilled chicken breast served on a bed of crisp mixed greens with bacon, blue cheese, tomatoes, avocado,  
hardboiled egg and scallions served with blue cheese or ranch dressing

**\$24**



## CATERING MENU

### BOXED LUNCHES

For orders of 25 or less please select one meat option only. For orders of 25 or more please select three meat options

Choice of deli-style ham, turkey, roast beef, tuna salad, almond-chicken salad or vegetarian, accompanied with cheese, lettuce and tomato on assorted breads and served with a bag of potato chips, whole fresh fruit and cookies. Each box comes with mayonnaise and mustard packet, napkin, plastic ware, bottled water or canned soda

**\$23**



CATERING • CONCESSIONS • SPECIAL EVENTS

## CATERING MENU

### CHEF'S DINNER TABLES

All selections include Chef's choice of dessert, iced tea, water and coffee  
**25 Guest Minimum**

#### Ensenada to Baja

Cheese enchilada served with a choice of chicken barbacoa, chicken mole, chili verde, pulled pork carnitas, carne asada or Mahi Mahi with flour tortillas, picante slaw, diced onions, shredded cheese, and sour cream. Baja style Caesar salad, black bean-corn salad, tortilla chips with fresh salsa verde, pico de gallo, pinto beans and Spanish rice

**\$32 – 1 protein / \$34 – 2 proteins / \$36 – 3 proteins**

#### Asian Pacific Tastes

Grilled chicken with black bean mango salsa, Mongolian-style grilled beef short ribs with leek-carrot au gratin, wasabi mashed potatoes, crisp vegetable sushi with Thai peanut dip, panko fried chicken wings with orange-chili plum sauce and Hawaiian sweet rolls

**\$34**

#### The Spanish Table

Traditional seafood and chicken paella, black bean vegetable paella, roasted garlic-rosemary leg of lamb with pan juices, Spanish tortilla of panned potatoes and herbs, Spanish chorizo simmered in red wine with crusty bread, garlic roasted roma tomatoes and grilled asparagus wrapped with Serrano ham served with lemon aioli

**\$34**

#### This Side of Italy

Baked ziti with a bolognese sauce and chicken marsala with creamy risotto served with seasonal vegetable, platter of country olives, buffalo mozzarella and fresh tomato basil, vegetable antipasti of roasted mushrooms and grilled vegetables, grilled ciabatta bread and your choice of Caesar or house salad

**\$34**



## CATERING MENU

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### **New Orleans Style**

Creole jambalaya with shrimp, chicken, sausage and braised curry pork with red beans and rice, pan seared shrimp with lemon chili butter, Louisiana creamed corn, fried plantains, spinach salad with warm bacon dressing and toasted French bread

**\$34**

### **Ontario Dinner Table**

Your choice of two:

Grilled Santa Maria tri tip, grilled chicken breast with pesto cream sauce, pan seared salmon filet with lemon caper cream sauce or pork loin with fruit salsa served with whipped potatoes, mixed seasonal vegetables and our house salad with ranch and balsamic dressing, rolls and butter

**\$36**

### **Inland Empire BBQ**

Grilled chicken with chili BBQ sauce and BBQ pork ribs served with macaroni and cheese, buttered corn on the cob and coleslaw, served with red pepper cornbread and butter

**\$36**



## CATERING MENU

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### DINNER PLATED

**25 Guests Minimum**

All selections come with house salad and your choice of dessert  
fresh rolls and butter, iced tea, water and coffee

#### **Roasted Stuffed Trout with Shrimp Volute Sauce**

With spinach and opal basil, macadamia nut toasted rice and grilled vegetable ratatouille  
**\$35**

#### **Hill Side Mixed Grill**

Petit New York steak with red wine demi glaze and ginger-port marinated chicken breast with roasted  
Yukon gold potatoes and seasonal vegetables  
**\$39**

#### **Pancetta and Herb Roasted Prime Rib**

Slow roasted prime rib with brown butter mashed potatoes, grilled asparagus and pan juices  
**\$39**

#### **Grilled Filet Mignon**

Grilled to perfection topped with a gorgonzola butter sauce, garlic mashed potatoes  
and grilled asparagus  
**\$39**

#### **Surf N Turf**

Grilled pancetta wrapped beef filet and pan seared jumbo shrimp with lemon chili butter, mashed  
potatoes and fresh vegetables  
**\$42**

#### **Grilled Filet Mignon and Crab Stuffed Lobster Tail**

Mini baked red potatoes, seasonal vegetables and orange-jalapeno hollandaise  
**\$62**



## **CATERING MENU**

### **ELEGANT SALAD UPGRADES**

**\$3**

#### **Thyme Roasted Pear Salad**

Mescaline greens, gorgonzola cheese, balsamic glaze and a pecan crisp, with a Riesling vinaigrette

#### **Wedge Salad**

A wedge of ice berg lettuce served with blue cheese, applewood bacon bits, scallions and diced tomatoes served with a blue cheese or ranch dressing

#### **Baby Romaine Caesar Salad**

Baby red and green romaine leaves, shaved parmesan cheese and a toasted cheesy crostini with Caesar dressing

#### **The "O" Salad**

Baby spinach, crumbled blue cheese, applewood bacon and toasted walnuts with balsamic vinaigrette

#### **Empire Salad**

Baby spring mix lettuce with gorgonzola cheese, candied pecans dried cranberries and cucumbers served with a raspberry vinaigrette

**OR**

#### **Empire Salad Wrapped to Stand Up**

**\$5**



## **CATERING MENU**

### **DESSERTS**

Plated dessert choices - please select one

#### **Tiramisu Cake**

Light and delicious

#### **Chocolate Cake**

Classic chocolate layers

#### **New York Style Cheesecake**

With raspberry sauce

#### **Carrot Cake**

With cream cheese frosting

#### **Cappuccino Cake**

A favorite of coffee lovers

#### **Lemon Raspberry Cake**

With lemon cream and raspberry marmalade

#### **Raspberry or Chocolate Swirl Cheesecake**

Creamy cheesecake with either raspberry marmalade or chocolate ganache swirled

#### **Upgrade to "Deviant Delight"**

**Chef's award winning dessert**

**\$5**

A deviant chocolate cake layered under chocolate mousse cake with melting of salted caramel pecans and decadent chocolate ganache, garnished with merlot caviar.



## CATERING MENU

### ELEGANT DESSERT CHOICES

Upgraded dessert selections incur an additional charge of  
**\$3.50**

#### **Chocolate Grand Marnier Cake**

Cake flavored with real Grand Marnier Liqueur, this sophisticated treat is covered in a smooth chocolate ganache

#### **Chocolate Fantasy Cake**

A real chocolate lover's delight, this chocolate cake is layered with dark-chocolate filling and topped with chocolate icing and dark-chocolate wafers

#### **White Chocolate Espresso**

An energetic burst of sophisticated coffee and the finest chocolate in the succulent filling add pizzazz to this wondrous brownie

#### **Classic Crème Brule**

Baked vanilla cream custard with fresh berries and whipped cream

#### **Chocolate Bread Pudding**

Baked with chocolate pieces, layered with caramel and topped with whipped cream and powdered sugar

#### **Cassata (Italian Cheese Cake)**

Sugar filled with ricotta cream cheese, dark chocolate chips and dusted with cinnamon and powdered sugar

#### **Nutella Cake**

A rich chocolate praline cake layered in a chocolate genoise topped with toasted hazelnut and Nutella spread

#### **Grandmothers Cake**

Sugar dough tart filled with pastry cream custard flavored with a hint of lemon and topped with pine nuts and powdered sugar

#### **Ricotta Berry Tart**

Creamy ricotta filling with berries and glazed with orange marmalade in sugar dough



## **CATERING MENU**

### **RECEPTIONS**

The suggested menu is for a **25-guest minimum**.

#### **Snack Attack**

Pretzels, gourmet potato chips and dip, mixed nuts, tortilla chips, guacamole, fire-roasted tomato salsa and pico de gallo

**\$15**

#### **Dim Sum and Then Some**

Spring rolls, pot stickers, cha su bao pork buns, Asian BBQ short ribs with steamed broccoli, chicken and vegetable shabu shabu with steamed rice

**\$23**

#### **Slider Bar**

Angus beef patty, fried chicken and grilled wild mushroom sliders served with red potato salad, creamy coleslaw, fresh farmed vegetables with ranch dip, potato chips with spinach-onion dip and decadent chocolate fudge brownies

**\$27**

#### **Taste of Tuscany**

Wild mushroom ravioli with asiago cream sauce and lobster ravioli with braised grape tomato basil sauce served with Tuscan bruschetta with cannelloni bean, Provencal bruschetta and deluxe antipasto of cheeses, Italian meats, grilled vegetables and country olives

**\$27**

#### **Mission San Juan**

Carne Asada and Mahi Mahi taco bar with house made guacamole, sour cream, pico de gallo and pickled slaw, mini beef empanadas, chicken barbacoa taquitos and tri color tortilla chips

**\$29**

#### **Catalina Island**

Shrimp cocktail, thyme-infused seared scallops and wild mushrooms, salmon snow cone with wasabi caviar and baked crab cakes with roasted tomato sauce with lemon caper aioli

**\$38**



## CATERING MENU

### Hot Hors D'oeuvres

50 Pieces per Selection

### Southwestern Twisted Chicken Egg Roll

Twisted into a firecracker shape and filled with a blend of spices

**\$87**

### Over Stuffed Red Potatoes

With crème fraiche, chive and dueling caviar

**\$107**

### South of the Border Quesadillas

Smoked chicken, feta cheddar and jack cheese with mango salsa

**\$117**

### Roasted Cremini Mushroom Tarts

Filled with jack and goat cheese, chopped spinach and roasted peppers

**\$142**

### Crisp Artichoke Parmesan Fritter

Skewered artichoke hearts and salami encrusted with parmesan cheese

**\$142**

### Crispy Spring Roll

Chicken, shrimp or vegetarian

**\$142**

### Beef Sliders

Cheddar cheese, bell pepper relish and grilled onions

**\$162**

### Lobster Ravioli Skewer

With shrimp volute sauce

**\$152**

### Hibachi Skewer

Beef or chicken rolled around a colorful array of red, green and yellow peppers, lightly glazed with sweet soy dipping sauce

**\$162**



## CATERING MENU

### **Ontario Pot Pie**

Short rib and potato, rosemary chicken and vegetable or lamb stew with roasted mushroom and leeks in flakey pastry cups baked golden brown

**\$177**

### **Lamb Skewers with Balsamic Glaze**

Pumpkin spiced and roasted sliced into chops and served with mint aioli

**\$202**

### **Braised Duck with Scallion Pancakes**

Shredded duck with dried sweet cherry and Hunan sauce

**\$202**

### **Fire Cracker Shrimp**

Seasoned and fried crisp with buffalo style butter sauce

**\$202**

### **Coconut Shrimp**

Battered and rolled in coconut with chili orange marmalade

**\$202**

### **Chilled Hors D'oeuvres**

50 Pieces per Selection

### **Grilled Asparagus Wrapped with Serrano Ham**

Served with a lemon caper aioli

**\$142**

### **Peppered Goat Cheese Spoons**

California goat cheese with roasted peppers, wild mushrooms and fresh tarragon served on an edible spoon

**\$152**



## CATERING MENU

### **Chilled Lettuce Wraps**

With fillings of grilled vegetable, chili shrimp and hoisin chicken with cellophane noodles, sweet chili glaze and peanut sauce

**\$152**

### **Stuffed Cherry Tomato**

With boursin cheese and herb shrimp

**\$152**

### **Assorted Crostini**

Roasted wild mushrooms, tomato basil and herb goat cheese with roasted garlic atop sliced baguettes

**\$157**

### **Antipasto Skewers**

Artichoke heart, mozzarella cheese, kalamata olive and sun dried tomato with pesto sauce

**\$167**

### **Pear and Gorgonzola**

Thinly sliced pear and piped gorgonzola mousse atop sliced baguettes with balsamic glaze

**\$177**

### **Pan Seared Scallop with Cilantro Aioli**

Lemon pepper seared scallops with black bean-corn salad

**\$177**

### **Maple Smoked Duck Tart**

With sweet cherry glaze

**\$177**

### **Salmon Snow Cones**

With Crème Fraiche and wasabi caviar

**\$202**



## **CATERING MENU**

### **CARVERY SELECTIONS**

Carved items include mini sandwich rolls and appropriate condiments. All carved items require an Ontario Convention Center staff carver at **\$75 + tax** for three hours

#### **Roast Breast of Turkey with Cranberry Relish**

**\$177**

Serves 25

#### **Whole Baked Ham**

**\$202**

Serves 50

#### **Grilled Tri-Tip with Pumpkin Spice Rub**

**\$227**

Serves 25

#### **Roasted Herb Pancetta Wrapped Tenderloin of Beef**

**\$252**

Serves 25

#### **Pork Loin with Cherry Jus**

**\$252**

Serves 25

#### **Roasted New York Strip Loin with Horseradish Cream**

**\$302**

Serves 25

#### **Baron of Beef with Merlot Demi Glaze**

**\$677**

Serves 200



## CATERING MENU

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### SPECIALTY PLATTERS

Serve 50 People

#### Farm Fresh Vegetables

Farmer's selection of seasonal fresh vegetables served with ranch dressing  
**\$172**

#### Grilled Farm Vegetable Platter

Herb oil seasoned vegetables grilled and drizzled with balsamic glaze  
**\$177**

#### Fresh Fruit Platter

Seasonal fresh fruit to include honeydew, cantaloupe, pineapple and berries  
**\$227**

#### Deluxe Cheese Platter

A discriminating selection of imported and domestic cheese served with assorted crackers and garnished with fresh fruit  
**\$252**

#### Antipasto Platter

Mediterranean delights including: prosciutto, dry Italian salami, provolone cheese, roasted peppers, eggplant and squash, kalamata olives, pepperoncini and marinated artichoke hearts  
**\$252**



## **CATERING MENU**

### **BREAKS**

A LA CARTE

25 Guest Minimum

#### **Morning Wake Up**

Freshly brewed coffee, hot tea and chilled orange juice

**\$11**

#### **Afternoon Basics**

Assorted soft drinks, bottled water, freshly brewed coffee and hot tea

**\$13**

#### **Mid-Day Pick Me Up**

Assorted mini cookies, whole fresh fruit, assorted soft drinks,  
bottled water, freshly brewed coffee and hot tea

**\$16**

#### **Power Break**

Freshly brewed coffee, hot tea, energy drinks, bottled water,  
granola bars and whole fresh fruit

**\$16**

#### **Sugar Rush**

Assorted mini cookies, freshly baked brownies, candy bars, whole fresh fruit,  
assorted soft drinks, bottled water and iced tea

**\$18**

#### **Siesta**

Tri-color tortilla chips, guacamole, salsa, whole fresh fruit, assorted soft drinks and bottled water

**\$17**

#### **Take Me Out To the Ball Game**

Assorted ice cream bars, cracker jacks, bagged peanuts, popcorn,  
assorted soft drinks and bottled water

**\$ 18**



CATERING • CONCESSIONS • SPECIAL EVENTS

## **CATERING MENU**

### **BREAK ADDITIONS**

Whole fresh fruit \$2/ per piece

Variety of candy bars \$29/dz.

Assorted freshly baked cookies \$29/dz.

Assorted fresh muffins \$34/dz.

Fancy butter cookies \$34/dz.

Mini cheesecake bites \$35/dz.

Assorted breakfast breads and pastries \$35/dz.

Granola bars \$35/dz.

Brownies \$35/dz.

Assorted yogurts \$35/dz.

Large butter flaky croissants \$36/dz.

Pecan bars \$38/dz.

Assorted bagels & cream cheese \$38/dz.

Individual boxed cereal and milk \$38/dz.

Chocolate filled croissants \$41/dz.

Chocolate dipped strawberries \$43/dz.

Petit fours and chocolate truffles \$43/dz.



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## **CATERING MENU**

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### **Refreshment Breaks**

Please note that special setup requirements may be necessary for items listed below

#### **5 Gallon Water Cooler**

Water dispenser with 5 gallons of water and disposable cups

**\$ 40**

#### **Water Cooler Replenishment**

5 gallons of water and disposable cups

**\$ 30**

#### **Espresso & Cappuccino Service**

Rental of Espresso machine includes supplies and staff to operate and prepare espresso beverages (additional servings at \$4.00 each)

**300 cup service per day \$ 1,650**

**600 cup service per day \$ 2,400**

**900 cup service per day \$ 3,200**

#### **Popcorn Machine**

Rental per show of popcorn maker (limited availability) comes with 1 popcorn snack pack pre-measured popcorn kernels, butter and seasoning to make 250 servings

**\$ 350**



## CATERING MENU

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### BEVERAGES

Low-Fat, Non-Fat, White or Chocolate Milk (8oz)

**\$ 2.25/ea.**

Assorted Soft Drinks (12oz)

**\$ 3.50/ea.**

Bottled Water (20oz)

**\$ 3.50/ea.**

Mineral Water

**\$ 4.00/ea.**

Powerade

**\$ 3.50/ea.**

Assorted Bottled Fruit Juices

**\$ 3.75/ea.**

Energy Drink

**\$ 5.00/ea.**

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### BEVERAGES BY THE GALLON

Each gallon will serve 20 guests

Iced Tea, Lemonade or Fruit Punch

**\$ 40/gl.**

Chilled Orange Juice, Grapefruit Juice, Apple, Cranberry,  
Grape, or Tomato Juice

**\$50/gl.**

International Tea Selection

**\$ 40/gl.**

Freshly Brewed Coffee

**\$ 55/gl.**

**Upgrade to Starbuck's for an additional**

**\$10/gl.**

## SAVOR...Ontario



## CATERING MENU

### BAR SERVICES

Our catering staff is happy to assist you with additional services such as liquor, beer and wine services. The suggested services are for a **75-guest minimum**. Please contact your catering sales manager for a reception with less than the guest minimum.

#### Guarantee

All bars are required to meet a minimum sales guarantee of \$300.00 per bar or a \$125.00 labor fee will be applied per bar.

#### Cash Bar Service

A full service bar featuring premium drinks and beverages available for guests to purchase.

#### Hosted Bar Service

A personalized service with selected bar features of your choice, billed per person/per hour, \$16 per person for the first hour and \$12 per person per hour thereafter or per drink on consumption with a 22% service charge and sales tax applied. An estimated balance of host charges must be pre-paid in advance of your event and any additional host charges applied to the total will be due at the close of the event.

#### Drink Tickets

Guaranteed number of tickets must be pre-paid in advance of your event. Beer & wine only tickets \$8 each and Premium drink tickets \$10 each, a 22% service charge and sales tax will be applied.

# SAVOR...Ontario



## CATERING MENU

### Bar Menu

Premium Drinks _____	\$10.00
Wine (Per Glass) _____	\$8.00
Imported Beer _____	\$6.00
Domestic Beer _____	\$5.00
Soft Drinks _____	\$3.50
Bottled Water _____	\$3.50
Mineral Water _____	\$4.00

### Keg Services

Domestic _____	\$300.00
Imported _____	\$350.00

### Happy Hour at the “O” LOUNGE

A private reception with a full service bar at a \$500.00 minimum, where you and your selected guests can make any hour a happy hour

**All bars require one bartender per service with a four (4) hour minimum.  
Cocktail servers are available upon requests at \$20.00/hr  
with a four (4) minimum.**