



# ROYAL CANADIAN GEOGRAPHIC



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## **THE GREAT CANADIAN BREAKFAST**

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Prices for Each Option are EXCLUSIVE of 18% Admin Fees & 13% HST.

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### **EAST COAST EARLY MORNING**

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*Minimum Order of 15 Guests*

#### **BREAKFAST PASTRIES**

*Muffins (Bran, Lemon Cranberry), Danishes, Croissants, Butter & Preserves*

#### **FRESH FRUIT**

*Seasonal Assortment of Fresh Fruit*

**\$13.95 PP**

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### **WEST COAST WRAP IT UP**

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*Minimum Order of 20 Guests*

#### **BREAKFAST WRAPS**

*Flour Tortilla Wraps Filled with Fluffy Scrambled Eggs, Cheese, and Bacon. Vegetarian (Grilled Vegetables, Substituting for Bacon) and Gluten Free Options Available Upon Request.*

*\* Based on 1.5 Wraps Per Guest \**

#### **YOGURT PARFAITS**

*Vanilla Yogurt, Granola, and Fresh Berries*

#### **BREAKFAST PASTRIES**

*Muffins (Bran, Lemon Cranberry), Danishes, Croissants, Butter & Preserves*

#### **FRESH FRUIT**

*Seasonal Assortment of Fresh Fruit*

**\$18.95 PP**



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## ARCTIC ALARM SNOOZER

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*Minimum Order of 20 Guests*

### **HOT BREAKFAST MUFFINS & POTATO PANCAKES**

*Warm Breakfast Muffin featuring Egg, Spinach, Onion, Red Pepper, and Zucchini. Accompanied by Rustic Potato Pancakes.*

### **YOGURT PARFAITS**

*Vanilla Yogurt, Granola, and Fresh Berries*

### **CHEESE & VEGGIES**

*A Delectable Assortment of Imported & Domestic Cheeses, Accompanied by Fresh & Crisp Vegetables*

### **BREAKFAST PASTRIES**

*Muffins (Bran, Lemon Cranberry), Danishes, Croissants, Butter & Preserves*

### **FRESH FRUIT**

*Seasonal Assortment of Fresh Fruit*

### **COFFEE, TEA, ASSORTED BOTTLED JUICES**

**\$19.95 PP**

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## HEARTY HEARTLAND

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*Minimum Order of 20 Guests*

### **HOT BREAKFAST BUFFET**

*Eggs Magda (Scrambled Eggs with Cheese and Chives), Bacon, Farmer's Sausage, and Potatoe's O'Brien.*

### **YOGURT PARFAITS**

*Vanilla Yogurt, Granola, and Fresh Berries*

### **BREAKFAST PASTRIES**

*Muffins (Bran, Lemon Cranberry), Danishes, Croissants, Butter & Preserves*

### **FRESH FRUIT**

*Seasonal Assortment of Fresh Fruit*

### **COFFEE, TEA, ASSORTED BOTTLED JUICES**

**\$22.95 PP**



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## OTTAWA "ALL IN"

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*Minimum Order of 20 Guests*

### **SCRAMBLED EGGS & POTATO PANGAKES**

*Warm and Fluffy Scrambled Eggs Paired with Rustic Potatoes*

### **BREAKFAST PASTRIES & BAKED GOODS**

*Including Freshly Baked Banana Bread, Bagels & Cream Cheese, Croissants, and Muffins.*

### **SMOKED SALMON**

*Fresh Cold Smoked Salmon, with Dill Cream Cheese and Capers*

### **YOGURT PARFAITS**

*Vanilla Yogurt, Granola, and Fresh Berries*

### **FRESH FRUIT**

*Seasonal Assortment of Fresh Fruit*

**\$24.95 PP**



# ROYAL CANADIAN GEOGRAPHIC

## THE GREAT CANADIAN BREAK

Prices are EXCLUSIVE of 18% Admin Fees & 13% HST. Minimum Order of 15 Guests.

### BEVERAGES

REGULAR & DECAF COFFEE OR TEA ... \$3.50

ASSORTED SOFT DRINKS ... \$3.00

ASSORTED BOTTLED JUICES ... \$3.50

BOTTLED WATER ... \$3.00

PERRIER MINERAL WATER ... \$3.50

### FRUIT

CHOCOLATE DRIZZLED FRUIT KEBABS ... \$3.75

\* (1.5 PP) \*

SEASONAL WHOLE FRUIT ... \$3.25

CHOCOLATE DIPPED STRAWBERRIES ... \$3.25

\* (2 PP) \*

SEASONAL SLICED FRUIT & BERRIES ... \$4.25

### YOGURT

ASSORTED YOGURTS ... \$3.00

YOGURT PARFAIT ... \$5.00

GREEK YOGURT ... \$3.50

BUILD YOUR OWN PARFAIT ... \$6.00

*Yogurt, Artisan Granola, Berries, and Sliced Almonds*

### BREADS & PASTRIES

ASSORTED BAGELS & CREAM CHEESE ... \$3.75

SLICED BREAKFAST BREADS ... \$4.00

*Banana, Lemon-Poppyseed, Carrot*

\* (2 PP) \*

ASSORTED SCONES ... \$3.75

ASSORTED BREAKFAST PASTRIES ... \$4.25

*Muffins, Danishes, Croissants*



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## SWEET PLATTERS

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*Serves 12 People Based on 2 Pieces Per Person*

**COFFEE CAKES ... \$40.00**

*Chocolate, Raspberry, Lemon, Marble*

**HOME STYLE COOKIE PLATTER ... \$39.00**

*Chocolate Chip, Oatmeal, Double Chocolate*

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## SAVOURY PLATTERS

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*Serves 15 People*

**BRUSCHETTA, TOASTED BAGUETTE SLICES ... \$36.00**

**ASSORTED VEGETABLES, HERB & GARLIC DIP ... \$36.00**

**HUMMUS, PITA CHIPS ... \$34.00**

**CORN CHIPS, SALSA, AND SOUR CREAM ... \$36.00**

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## BITE SIZE SANDWICHES

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**MINI WRAPS ... \$60.00**

*Ham, Turkey, Roast Beef, Grilled Vegetable*

*\* 60 Half Wraps \**

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## THEMED BREAKS

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*Prices are EXCLUSIVE of 18% Admin Fees & 13% HST. Minimum Order of 15 Guests.*

**ENGLISH BREAK ... \$15.00**

*Assorted Scones, Cream, Jam, Fresh Strawberries, Brownies*

**THE SOCIAL ... \$14.00**

*Coffee Cake: Choose One of Raspberry/ Lemon/ Marble, Scones, Chocolate Drizzled Fruit Kebabs, Chocolate Covered Almonds*

**GO HEALTHY ... \$12.00**

*Fresh Cut Fruit & Berries, Assorted Yogurts, Trail Mix Granola Bars*

**COOKIE BREAK ... \$12.00**

*Homestyle Chocolate Chocolate Chip, Oatmeal, and Double Chocolate Cookies*

**SWEET BREAK ... \$13.00**

*Assorted Squares, Mini Cupcakes, Chocolate Drizzled Fruit Kebabs*

**THE MEDITERRANEAN ... \$14.00**

*Roasted Garlic Hummus, Tzaziki & Tabouli, Celery & Carrot Sticks, Pita Crisps*

**CAFÉ BREAK ... \$14.00**

*Mini Parfaits, Sliced Banana Bread, Chocolate Dipped Fruit*



# ROYAL CANADIAN GEOGRAPHIC

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## THE GREAT CANADIAN LUNCH

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Choose one of 3 Lunch Options: Cold Lunch Buffet, Hot Lunch Buffet, or Plated Lunch. Prices for Each Option are Indicated Next to the Main Package Items, and are EXCLUSIVE of 18% Admin Fees & 13% HST.

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### COLD LUNCH BUFFET

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Choose 1 Soup, 1 Salad, and 1 Sandwich Selection For All Guests. Minimum Order of 20 Guests.

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#### SOUPS

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**ROASTED CAULIFLOWER & APPLE**

**CREAM OF WILD MUSHROOM**

**BUTTERNUT SQUASH**

**MINISTRONE**

**ITALIAN WEDDING**

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#### SALADS

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**CUBED BEET AND GOAT CHEESE**

*Beet and Goat Cheese Salad with Cubed Watermelon, Candied Pecans, and Peppery Arugula*

**BOSTON BIBB**

*Tender Wedges of Bibb Lettuce, Jewelled with a Chiffonade of Fresh Vegetables and Sprouts. Served with a White Balsamic Citrus Dressing.*

**GARDEN**

*Fresh and Crisp Mixed Greens, Garnished with Julienne Vegetables*

**SPINACH & ARUGULA**

*Vibrant Green Spinach, Tossed with Pears, Slivered Almonds, and Mandarin Orange Segments*



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## SANDWICH SELECTIONS

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### **MAKE YOUR OWN SANDWICHES ... \$21.95 PP**

*Smoked Salmon, Grilled Chicken Breast, Freshly Sliced Roast Beef, Grilled Vegetables, Egg Salad. Served with: Dill Mayo, Horseradish, Dijon Mustard, Lettuce, Tomatoes, Dill Pickles, an Assortment of Domestic Cheeses, a Selection of Breads (including Marble Rye, Mini Ciabatta, and Fresh Baguettes). Gluten Free Bread Available Upon Request.*

\* Based upon 2 Sandwiches per person. \*

### **BEST OF BOTH WORLDS ... \$22.95 PP**

*Ultimate Combo of Assorted Fresh Carved Meats, including: Roast Beef, Roasted Chicken, Italian Deli Meats; Chicken Caesar Wraps, Egg Salad Wraps, Grilled Vegetable Wraps. Served with: Dill Mayo, Horseradish, Dijon Mustard, Lettuce, Tomatoes, Dill Pickles, an Assortment of Domestic Cheeses, a Selection of Breads (including Marble Rye, Mini Ciabatta, and Fresh Baguettes). Gluten Free Bread Available Upon Request.*

\* Based upon 3 Sandwiches per person. \*

### **ARTISAN SANDWICHES (COLD) ... \$23.95 PP**

*Shaved Beef (shavings of House Roasted Beef with Cheddar, Pickled Onions, and Pea Shoots on a Fresh Pretzel Roll with Chimichurri Mayo); Molto Italiano (stacks of Capicola, Mortadella, and Genoa Salami topped with Provolone, Grilled Peppers, and Arugula. Finished with a Red Pepper Pesto on Ciabatta); Smoked Salmon (thin Slices of Smoked Salmon, with Caper Cream Cheese, Cucumber, and Red Onion on a Pumpernickel bun); Smashed Chickpea Salad Sandwich (Vegan- Smashed Chickpeas, Dill Pickles, Red Onion, Fresh Dill, and Veganise Mustard served on Multigrain).*

\* Based on 3 Sandwiches per person. \*

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## DESSERT

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### **CHEF'S DAILY DESSERT SELECTION**

*An assortment of Seasonal Fresh Fruit, Squares, and Cakes*

### **COFFEE, TEA**

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# HOT LUNCH BUFFET

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*Choose 1 Soup, 1 Salad, and 1 Buffet Package For All Guests. Minimum Order of 25 Guests*

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## SOUPS

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**ROASTED CAULIFLOWER & APPLE**

**CREAM OF WILD MUSHROOM**

**BUTTERNUT SQUASH**

**MINISTRONE**

**ITALIAN WEDDING**

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## SALADS

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**CUBED BEET AND GOAT CHEESE**

*Beet and Goat Cheese Salad with Cubed Watermelon, Candied Pecans, and Peppery Arugula*

**BOSTON BIBB**

*Tender Wedges of Bibb Lettuce, Jewelled with a Chiffonade of Fresh Vegetables and Sprouts. Served with a White Balsamic Citrus Dressing.*

**GARDEN**

*Fresh and Crisp Mixed Greens, Garnished with Julienne Vegetables*

**SPINACH & ARUGULA**

*Vibrant Green Spinach, Tossed with Pears, Slivered Almonds, and Mandarin Orange Segments*

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## BUFFET LINE

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**SOUTH OF THE BORDER ... \$26.95 PP**

*Corn Chips and Salsa; Garden salad, Home-Style Chili; Flour Tortillas, Sour Cream, Guacamole, Shredded Cheese, Tomatoes, Lettuce; Sautéed bell Peppers & Onions, Mexican Aromatic Rice, Chicken or Beef Fajita Strips. Fruit, Squares, Cakes, Coffee/ Tea.*

**THE MEDITERRANEAN ... \$27.95 PP**

*Hummus, Tzatziki and Pita; Couscous salad, Fatoush salad; Penne Primavera, Rice pilaf, Steamed Vegetables, Greek Chicken Kebabs; Fresh Seasonal Fruit, Baklava, Coffee/ Tea.*

**VIVA ITALIA HOT BUFFET ... \$28.95 PP**

*Tomato & Red Onion salad, Garden salad; Penne Pasta with Artichoke and Black Olive, Steamed Vegetables, Boneless Chicken in Tomato Sauce, Garlic Bread and Rolls; Seasonal Fresh Fruit, Italian Pastries, Coffee/ Tea.*

**THE ATLANTIC ... \$29.95 PP**

*Garden salad, Quinoa salad; Rotini Primavera, Spiced Rice Pilaf, Steamed Vegetables, Atlantic Salmon in a Dill Cream Sauce; Seasonal Fresh Fruit, Squares, Cakes, Coffee/ Tea.*



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## PLATED 3 COURSE LUNCH

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Prices for Each Option are EXCLUSIVE of 18% Admin Fees & 13% HST. Minimum Order of 30 Guests.

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### STARTERS

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Select 1 Soup OR 1 Salad for All Guests.

**ROASTED CAULIFLOWER & APPLE SOUP**

**CREAM OF WILD MUSHROOM SOUP**

**BUTTERNUT SQUASH SOUP**

**BOSTON BIBB SALAD**

**WRAPPED GARDEN SALAD**

**SPINACH & ARUGULA SALAD**

**ROASTED GRAPE GARDEN SALAD**

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### MAINS

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Select 1 Entrée for All Guests. Fresh Rolls, Bread Sticks, and Butter is Included with All Selections.

**COUSCOUS & ROASTED RED PEPPER STUFFED CHICKEN ... \$29.95 PP**

*Mouth Watering Grain-Fed Breast of Chicken, Stuffed with a Blend of Couscous, Roasted Red Peppers, and Spices.*

**PISTACHIO CRUSTED SALMON FILLET ... \$32.95 PP**

*Flakey Salmon, Crusted in Pistachio and Spices. Served with Rice Pilaf and a Lemon Caper Cream Sauce.*

**ROAST STRIPLIN MEDALLION ... \$36.95 PP**

*A Tender Striploin Medallion, Grilled to Perfection and Accompanied by Mashed Potatoes, Fresh Seasonal Vegetables, and Hot Jus.*

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### DESSERT

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Select 1 Dessert for All Guests. Coffee/ Tea is Included with All Selections.

**TIRAMISU**

**CREME BRULEE**

**CHOCOLATE ROYAL**

**LEMON SHORTCAKE**



# ROYAL CANADIAN GEOGRAPHIC

## RECEPTIONS

### THE GREAT CANADIAN WINE & CHEESE

\$40 Per Person, plus Admin Fees (18%) & HST (13%); Minimum Order of 25 Guests

#### IMPORTED & DOMESTIC CHEESE DISPLAY

*Aged Cheddar, Monterey Jack, Oka, Double Cream Brie, Creamy Goat Cheese Rolled in Toasted Nuts, and Danish Blue Cheese.  
Accompanied by a Sweet Fig Chutney, An Assortment of Gourmet Crisps, and Fresh & Toasted Baguette.*

\* Based on 30z. Per Person \*

#### DUNK & CRUNCH STATION

*Vegetables & Dip, including: Celery, Carrots, Peppers, Blanched Cauliflower, Broccoli, and Green Beans. Accompanied by Lemon Pesto Dip, Garlic Spinach Dip, and Creamy Artichoke & Asiago Dip. Served in a Sourdough Bread Bowl and Accompanied by Crackers, Artisan Breads, Hummus Served with Fresh & Seasoned Baked Pita, and Nachos Served with Salsa, Sour Cream, and Guacamole.*

#### WRAP & ROLL PLATTERS

*Assorted Mini Wraps (Smoked Salmon Pinwheels and Asparagus Roll-Ups), and Vietnamese Salad Rolls (Delicate Rice Paper Rolls, Filled with a Melange of Julienne Vegetables, Served with a Sweet Thai Chili Sauce).*

\* Based on 4 Pieces Per Person \*

### THE GREAT CANADIAN COCKTAIL

\$50 Per Person, plus Admin Fees (18%) & HST (13%); Minimum Order of 25 Guests

*Includes the entire Great Canadian Wine & Cheese Package, plus Butler-Style Passed Hors D'Oeuvres (based on 5 Pieces Per Person), including:*

#### YUKON SOURDOUGH BRUSCHETTA

*Artichoke Bruschetta with Asiago Cheese on Crispy Sourdough Bread*

#### NORTHWEST TERRITORIES TUNA TARTARE

*Fresh Tuna & Citrus Dressing, Served in a Mini Phylo Cup*

#### NUNAVUT COLDWATER SHRIMP

*Lime & Coriander Marinated Jumbo Shrimp Skewer*

#### MINI ALBERTA BISON SLIDERS

*Topped with Melted Oka Cheese & a Creamy Chipotle Slaw*

#### ONTARIO HEIRLOOM BEET TARTARE

*Heirloom Beets, Capers & Red Onion in a Light Dijon Dressing. Served on a Crisp Endive Leaf.*

**NOVA SCOTIA MINI LOBSTER ROLLS**  
*Mini Artisan Croissants Filled with a Creamy Lobster Salad*



**NEWFOUNDLAND FISH & CHIPS CONES**  
*Our Famous Beer Battered Haddock Fingers. Served with Fresh Cut Fries & a Creamy Tartar Sauce.*

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## THE GREAT CANADIAN CELEBRATION

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*\$60 Per Person, plus Admin Fees (18%) & HST (13%); Minimum Order of 40 Guests*

*Includes the entire Great Canadian Cocktail Package, plus a choice of ONE Small Plate Station Listed Below. Should You Wish to Add an Additional Station, the Individual Station Prices Listed Will Apply in Addition to the Package Cost*

**PEI SMASHED POTATO & ALBERTA BEEF TENDERLOIN BAR ... 18.00/PP**

*Creamy Mashed Potatoes Served in a Martini Glass, with Self-Serve Accompaniments: Sour Cream, Cheese, Chives, Bacon, Caramelized & Crispy Onions, Roasted Garlic, and Carved Striploin.*

**MONTREAL SMOKED MEAT CARVERY ... 14.00/PP**

*Hot Smoked Meat, Carved to Order by our Chef. Served with Your Choice of the Following: Mini Rounds of Rye Bread, Kosher Dill Pickles, an Assortment of Mustards, Assorted Pickles, Olives, and Pearl Onions.*

**WEST COAST PAD THAI STATION ... 12.00/PP**

*Thin Rice Noodles Prepared by Our Chef, Tossed Together with Guests' Choice of Shrimp, Chicken, or Tofu. Accompanied by Green Onions & Garlic in Satay Sauce, and Tossed with Bean Sprouts & Chopped Coriander. Served in a Takeout Box.*

**LITTLE ITALY PASTA STATION ... 14.00/PP**

*Farfalle & Rotini Pasta Served with Your Choice of Alfredo Sauce or Algio e Olio. Garnished with Fresh Parmesan & Crushed Chillies.*

**SWEET TREAT STATION ... 12.00/PP**

*French & Italian Pastries with Chocolate Dipped Fruit Skewers and Dark Chocolate Strawberries.*

# ROYAL CANADIAN GEOGRAPHIC

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## THE GREAT CANADIAN DINNER

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PRICES FOR THE 3-COURSE MEAL, LISTED WITH EACH MAIN DISH BELOW, ARE EXCLUSIVE OF 18% ADMIN FEES & 13% HST

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### STARTERS

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CHOOSE ONE STARTER FOR ALL GUESTS

**Bubble Bowl Heirloom Salad**

*Tender Field Greens, Topped with Spiralized Daikon Radish, Heirloom Carrots, Fresh Watermelon, and Crumbled Canadian Feta Cheese with a Light Champagne Citrus Dressing. Elegantly Served in a Signature Bubble Bowl.*

**The Wrapped DineWell Salad**

*Mixed Greens Wrapped in a Thin Slice of Cucumber, Garnished with a Chiffonade of Fresh Vegetables & a Tomato Wedge. Served with a Raspberry Vinaigrette.*

**Wild Mushroom Bisque**

*Delicate Wild & Domestic Mushrooms, Simmered in a Garlic Scented Broth with Caramelized Onion. Finished with Cream and Topped with a Puff Pastry Cheese Straw.*

**Maple-Infused Butternut Squash Soup**

*Creamy Maple-Infused Butternut Squash Soup, Topped with a Creme Fraiche Swirl and a Dollop of Caramelized Onions.*

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### MAIN COURSE

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CHOOSE ONE FOR ALL GUESTS

**Stuffed Supreme of Chicken**

*Ontario Grain Fed Chicken, Stuffed with Triple Cream Brie & Grilled Asparagus, in Calvados Cream Sauce. Served with Herb Roasted Parisian Potatoes, Roasted Carrot Puree, and Zucchini.*

\$55.00 Per Person

**Salmon Provencal**

*Oven Baked & Topped with a Classic Provencal Crust. Served with a Sauce of Fresh Tomatoes, Herb Provencal, and Shallots. Accompanied by a Wild Rice Pilaf and Green Beans Almandine.*

\$65.00 Per Person

**AAA Alberta Beef Filet**

*Slow Roasted Filet of Beef, with a Cognac & Wild Mushroom Sauce Espagnole. Served with a Parsnip & Potato Mash, Grilled Asparagus, and Red Pepper.*

*\$75.00 Per Person*

**Grilled Vegetable Tower**

*Fresh Grilled Portobello Mushroom, Zucchini, Eggplant, and Red Pepper, Drizzled with a Roasted Red Pepper Coulis and Served with Chickpea & Lentil Couscous, Stemmed Baby Carrots, and Baby Bok Choy.*

*\$55.00 Per Person*

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**DESSERT**

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**CHOOSE ONE FOR ALL GUESTS**

**Silk Truffle Pâté**

*Dark Chocolate Truffle Mousse Cake, Decorated with Fresh Raspberries*

**Canadian Lemon Cheese Cake**

*Decorated with a Coulis Trio & Fresh Blueberries.*

**Old Fashioned Strawberry Shortcake**

*Flakey Tea Biscuits Topped with Layers of Strawberries & Fresh Whipped Cream.*