



Catering Price List

*All Prices are approximate and subject to change based on market conditions.
Prices for 3 and 4 course meals may vary depending on the cost of the main ingredients*

Cocktail reception	1-1.5 hours 4-6 pieces per person	10.95
	2-2.5 hours 8-10 pieces per person	16.95
	Regular per dozen	18.00
	Deluxe (scallops, shrimps, smoke salmon) per dozen	24.00
Buffet Reception	4 cold selections	
	2 hot entrees plus potato or rice and vegetable	
	Assortment of Desserts	29.95
	OR	
	6 cold selections	
	3 hot entrees plus potato or rice and vegetables	
	Dessert	39.95
Plated lunch	3 courses, Soup or Salad, Entree and Dessert	19.95
Sandwich tray	1.5 Sandwiches per person, Marinated and Raw Vegetables, Pastries	9.95
Deluxe Sandwiches	1 per person, soup or salad and pastries	12.95
Cheese tray	Serves 18-20 people	75.00
Plated Dinner	3 courses, Soup or Salad, Entree and Dessert	29.95
	Example breast of chicken, or filet of salmon	
	4 courses, Soup or Salad, Appetizer, Entree and Dessert	39.95
	5 course, Customized and priced accordingly	
Dessert Buffet	Selection of cakes, tarts and classic desserts	12.95
	Minimum of 15 people	
Breakfast	Continental	9.95
	American Style	14.95
	Buffet	16.95
Soft Bar	Assorted non alcoholic beverages, waters, juices and soft drinks	3.00
Staff	Waiter per hour (minimum of 4 hours)	22.00
	Supervisor	28.00
	Chef per hour (minimum of 4 hours)	30.00
Rentals	Average cost per piece of glassware, china and flatware	0.50

All Rentals and Service are extra as is PST and GST