



# 2021 CORPORATE MENU

## SPRING, SUMMER & FALL

*Menus prepared by Canada House Head Chef – Hanna Jo Clemens*

### MENU OPTIONS:

Killarney Channel Package

Breakfast Options

Meeting Break Options

Lunch Options

Reception Options

Plated Dinner Options



# 2021 CORPORATE MENU

## KILLARNEY CHANNEL PACKAGE

Your group may take advantage of our Killarney Channel – Corporate Day Meeting Package where we will take care of all your conference needs. This package is \$125 per person when applied to a group of 6 or more. Pricing is per day and does not include taxes or gratuities. This package is inclusive of:

### **Hot Breakfast**

Your guests will enjoy a hot breakfast in our dining area

### **Mid-Morning Refreshment**

Coffee, tea, assorted juices, house-made cookies

### **Two Course Lunch or Buffet (Minimum 25 people for Buffet)**

Served in our dining area or as a working lunch (pending room selection)

### **Mid-Afternoon Refreshment**

Coffee, tea, fruit, fresh pastries

### **Three Course Dinner**

Appetizer – soup or salad

Choice of entrée

Dessert with coffee and tea service

### **Breakout Meeting Space**

Complimentary breakout meeting space room for 20

Meeting room available from 8am to 5pm

Complimentary screen, one flipchart, power bars, pads, pens and water



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## BREAKFAST OPTIONS

Available in the meeting room (pending selection) or in a pre-determined dining area.

*\$28 per person (minimum of 25 people required for a buffet)*

### Hot Breakfast

Scrambled Eggs | Bacon | Sausage | Home Fries

Toast with Condiments | Oatmeal with Brown Sugar

Assorted Pastries | Fresh Fruit

### Add-Ons

Yogurt & Granola Parfait - \$5pp

Omelette Station - \$9pp

Pancakes or French Toast - \$5pp

Eggs Benedict - \$7 pp

Smoked Salmon Platter - \$12pp (minimum 10ppl)

Charcuterie & Cheese - \$18pp (minimum 10ppl)

### A La Cart Breakfast

Available in a pre-determined dining area. Please consult your Event Manager to discuss menu options.

*\$25 per person (Maximum of 25 people for a la cart breakfast service)*



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## MEETING BREAK OPTIONS

### Beverage Service

Coffee, decaffeinated coffee, selection of teas with lemon and honey, sugar & sweeteners, cream & milk. Daily-free option available upon request.

**Morning Service:** sparkling water, pitcher of cranberry and orange juice

**Afternoon Service:** sparkling water, coke, diet coke, and ginger ale

### Break Options

For groups of 10 or more

*All prices below are per person*

#### **Energy Break - \$10**

Greek Yogurt  
House-Made Granola  
Fresh Whole Fruit  
Energy Bites

#### **Sweet Break - \$10**

Assorted Danishes  
Banana Bread  
Fresh Fruit Salad

#### **Savoury Break - \$11**

Crudité, Flat Bread, Hummus  
Fresh Fruit Salad  
Hard Boiled Eggs  
Cheddar & Chive Scones

#### **Cheese Break- \$14**

Assorted Canadian Cheese  
Ranch House Preserves  
Dried Fruit & Nuts  
House-Made Baguette

#### **Charcuterie Break - \$14**

Assorted Cured Meat  
Ranch House Preserves  
Dried Fruit & Nuts  
House-Made Baguette



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## MEETING BREAK OPTIONS - CONTINUED

### A La Carte Break Items

Sliced Banana Bread - \$30/dozen

Chocolate Brownies - \$40/dozen

Fresh Fruit Platter - \$8/person

Fresh Fruit Salad - \$8/person

Freshly Baked Cookies - \$40/dozen

Granola Bars - \$35/dozen

Kettle Chips - \$4/bag

Marinated Olives - \$8/person

Mini Croissants - \$35/dozen

Spiced Nuts - \$9/bag

Yogurt Parfait, Berry Compote & Granola - \$7/person

### Beverages

Coffee, tea, assorted cold beverages, water - \$10/person/session

Coffee, tea - \$5.00/person/session



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## LUNCH OPTIONS

### **Boxed Lunch**

Available outside the meeting room or to go

*\$25 per person*

### **Chef's Daily Buffet**

Available in the meeting room or in a designated dining area.

*\$35 per person (Minimum of 25 people required for a buffet)*

### **Soups (Choice of One Soup)**

Butternut Squash

Sweet Corn Chowder

Potato & Leek

Roasted Tomato

### **Salads (Choice of Two Salads)**

Heritage Greens - shaved radish, carrot, fennel, balsamic vinaigrette

Frisee - goat's cheese, walnut, apples, white balsamic

Austrian Potato Salad - caramelized onions, bacon, cider vinaigrette

Caesar Salad – romaine, bacon croutons, parmesan

Cabbage Slaw – yogurt, green onion



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### Chef's Daily Buffet - Continued

#### Mains (Choice of two mains)

Pan Seared Trout - herbs, citrus greens

Roasted Chicken Breast – puttanesca sauce, oregano

Pork Loin – apple chutney, rosemary

Beef Sirloin – mushroom glaze, thyme

Butternut Squash Ravioli – lemon butter, chives

#### Sides (Choice of two sides)

Herb Roasted Fingerling Potatoes

Honey Roasted Carrots

Maple Glazed Parsnips

Smashed Sweet Potato – thyme & goat's cheese

Roasted Beets – walnuts, lemon vinaigrette

#### Desserts

Chef's Choice of Squares, Tarts & Cookies



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## Plated Lunch Menu

Served in a designated dining area.

Create your custom two course menu by selecting one starter and two mains

*\$30 per person*

## Soups & Salads

Corn Chowder – smoked wild boar, Yukon gold potato, red pepper

Butternut Squash Soup – carrot crumble, chive cream

Roasted Tomato Soup – basil foam, mozzarella di buffalo

Heritage Salad – greens, seasonal fruit, goat's cheese, walnut crumble

Beet Salad – baby arugula, pumpkin seeds, white balsamic vinaigrette

Kale Salad – shaved radish, fennel, confit garlic, lemon buttermilk dressing

## Mains

*all mains served with Chef's choice of seasonal vegetables*

Roasted Chicken Breast

Grilled Top Sirloin of Beef

Pan Seared Rainbow Trout

Wild Mushroom Risotto – manchego cheese, mushroom syrup

Butternut Squash Ravioli – pepita, lemon butter

*For A La Carte options please choose from our dining room menu at the main Lodge.*

*Maximum number for A La Carte lunch is 25 people*





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## RECEPTION OPTIONS

### Canapes

*\$36/dozen (Minimum 1 dozen per type is required)*

### Hot Canapes

Wild Mushroom Arancini with Truffle Oil

Brie Crostini with Charred Red Grapes

Chicken Roulade with Smoked Chili Corn Salsa

Game Tourtiere with Yellow Zucchini Relish

Bacon Wrapped Scallops with Black Sesame Glaze

### Cold Canapes

Smoked Blue Cheese Tartlet with Shaved Icicle Radish

Smoked Trout Gougères with Crème Fraiche & Pickled Red Onion

Honey Glazed Shrimp with Grilled Mango Salsa

Caprese skewers, bocconcini, cherry tomatoes



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## **Reception Food Displays**

If you would like to have a food display for your reception in addition to passed canapes platters are a great option that leave a great impression. Small serves 12, Medium serves 20 and Large serves 30.

We recommend the following;

### **Assorted Artisanal Cheese Platter**

A selection of Canadian and International cheese.

Served with fresh baked bread, honey, dried fruit & nuts.

*Small \$195, Medium \$320, Large \$480*

### **Charcuterie Platter**

An assortment of dry cured meats and terrine.

Served with Ranch House mustard, preserves and fresh bread

*Small \$195, Medium \$320, Large \$480*

### **Seafood Platter**

An assortment of seafood including smoked salmon, scallops, poached shrimp and white anchovies.

Served with citrus, crème fraiche and Ranch House preserves.

*\$35 per person*



# 2021 CORPORATE MENU

## PLATED DINNER OPTIONS

Create a custom menu by selecting one soup or salad, two entrees and one dessert

*\$65 per person*

### Soups

Curried Carrot – tarragon oil, crème fraiche, parsnip chip

Vichyssoise – russet potatoes, leek oil, onion crisp

Roasted Cauliflower – apple, hazelnut crumble, extra virgin olive oil

Butternut Squash Soup – carrot crumble, chive cream

### Salads

Heirloom Tomato – mozzarella di bufala, aged balsamic, basil

Heritage Greens – seasonal fruit, goat's cheese, walnut crumble

Beet – baby arugula, pumpkin seeds, white balsamic vinaigrette

Kale – shaved radish, fennel, confit garlic, lemon buttermilk dressing

### Mains

Roasted Chicken Supreme – creamed polenta, wild mushrooms, braised leek, port reduction

Roasted Beef Striploin – confit potato, braised torpedo onion, purple cabbage

Roasted Pork Loin – Yukon mash, roasted brussel sprouts, apple & peach chutney

Rainbow Trout – baby bok choy, smashed potato, carrots

Salmon – vegetable ratatouille, charred fennel, crispy potato

Wild Mushroom Risotto – manchego cheese, mushroom syrup

Butternut Squash Ravioli – pepita, brown butter



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## Desserts

Caramel Pot de Crème – salted caramel, ginger tuille

Chocolate Pot de Crème – dark chocolate, pickled berries, Chantilly cream

Cheesecake – graham crust, seasonal berries

Mint Chocolate Cake – white chocolate, crème de menthe, cocoa nib

Lemon Tart – meringue shards, zabaglione