

ROYAL STOUFFVILLE

14248 HIGHWAY 48 | STOUFFVILLE, ON | 905-640-6077







HORS D'OEUVRES

PASSED

\$18 per dozen

Coconut Shrimp

Served with Sweet Chili Sauce

Miniature Meatballs

In a Sweet & Sour Savory Sauce

Mini Quiche

Assorted fillings

Spanakopita

Spinach & Cheese

Mini Grilled Cheese

Assorted fillings

Chicken Satay

With a Peanut Sauce

Goat Cheese Crab Croquette

Crab & Goat cheese in fried batter

Bruschetta

With zesty tomatoes & feta cheese

Spring Rolls

Vegetable filled with Plum Sauce

Stuffed Mini Peppers

Assorted fillings

STATIONARY

All selections serve 25 and are available only for lunch

Vegetable Crudités

Crisp Fresh Garden Vegetables with Assorted Dips 35

Cheese

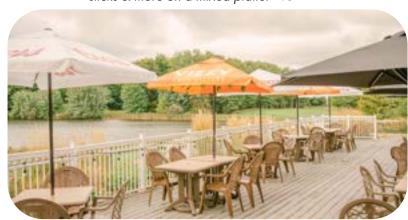
Assortment of Cheese, crackers, olives & pickles 38

Antipasto

Assorted Deli Meats Roasted Seasonal Vegetables Drizzled with a House Blend of Herbs & Balsamic Vinegar 45

Finger Food

Assortment of spring rolls, onion rings, mozzarella sticks & more on a mixed platter 40



BREAKFAST BUFFETS

Priced per person.

Continental

Coffee & Tea, Orange Juice, Muffins, Bagels, Toast & Danishes with Butter & Preserves 14

Full Breakfast

Continental + Scrambled Eggs, Sliced Ribbon Bacon, Maple Link Sausage, Home Fries, Fresh Fruit 18

Add Ons

Quiche Tarts, Pancakes, Yogurt Parfait 6

Sunrise

Fresh Brewed Coffee & Tea Assortment of Fruit Muffins 12

Minimum group of 25.





LUNCH & TOURNAMENTS

ON THE DECK

5 oz. Beef Burger, Italian Sausage or Jumbo Hot Dog, Sautéed Onions & Mushrooms, Condiments & Toppings, Greek Salad or Fries Choice of a Soft Drink or a Bottle of Water 18pp

STEAK OR CHICKEN ON A BUN

Grilled Striploin Steak, or Breast of Chicken, Sautéed Onion & Mushrooms, Pasta Salad or Fries Choice of a Soft Drink or Bottle of Water 23pp

SANDWICH

Black Forest Ham, Oven Roasted Turkey, Smoked Roast Beef, Served on a Kaiser Bun, Garnished with Lettuce, Cheese & Tomato Egg & Tuna Salad Rolled in a Flour Tortilla Shell Choice of Salad Pop or Bottle of Water 16pp

MEETINGS & MORE

Homemade Soup, Platter of Wraps & Sandwiches, Garden Salad & Sweet Table 20pp









STANDARD BUFFET / \$ 48 PERSON

STARTERS

Caesar Salad with Grated Parmesan and Fresh Baked Croutons

Fresh Garden Salad with crisp vegetables & selection of dressings

ENTREES

Chef Carved Sirloin of Beef

BBQ Basted Chicken Supreme

Penne Pasta in a Rosé Sauce

ACCOMPANIMENTS

Roasted Potatoes

Roasted Peppers, Onions & Carrots

Standard Buffet is served with dinner rolls. Includes a Coffee & Tea Station

UPGRADED BUFFET / \$ 58 PERSON

STARTERS (CHOOSE TWO)

Caesar Salad with Shaved Parmesan and Fresh Baked Croutons

Greek Salad with Tomatoes, Red Onions, Kamata Olives & Feta Cheese

Fresh Garden Salad with crisp vegetables & selection of dressings

Homemade Choice of Soup

ENTREES (CHOOSE THREE)

Chef Carved Sirloin of Beef

Chicken or Eggplant Parmesan

Slow Roasted Prime Rib with a Natural Jus

BBQ Basted Chicken Supreme

Penne Pasta in a Rosé Sauce

ACCOMPANIMENTS (CHOOSE TWO)

Au Gratin Potatoes

Pan-roasted Fingerling Potatoes

Jasmine Rice with Green onion & black sesame seed

Green Bean Amandine

Sautéed Broccoli Rabe with Roasted Garlic

Roasted Peppers

Upgraded Buffet is served with dinner rolls & whipped butter. Includes a Coffee & Tea Station, soft drinks & a sweet table

PLATED DINNERS

2 COURSE \$45



House Salad

Mixed Greens with crisp vegetables & balsamic dressing

Classic Caesar Salad

Crisp romaine lettuce, aged Parmesan cheese, and croutons



Chicken Supreme

In white wine sauce with roasted potatoes and green beans

Pan-Seared Salmon

Over Rice with sautéed spinach and caramalized onions

Penne Pasta

With seasonal vegetables tossed in homemade tomato sauce (V)

3 COURSE



House Salad

Mixed Greens with crisp vegetables & balsamic dressing

Classic Caesar Salad

Crisp romaine lettuce, aged Parmesan cheese, and croutons

Cajur

Shrimp & Citrus Salad

Chicken Supreme

In white wine sauce with roasted potatoes and green beans

Pan-Seared Salmon

Over Rice with sautéed spinach and caramalized onions

Penne Pasta

With seasonal vegetables tossed in homemade tomato sauce (V)

Prime Rib Roast

With seasoned potatoes and glazed carrots

strawberry coulis Tiramisu

With a fruit platter

New York Cheesecake

With vanilla whipped cream and

All Plated Dinners are accompanied by Assorted Rolls & whipped butter plus Coffee & Tea

All prices are subject to HST & Gratuity. Final menu selections must be confirmed 10 days before the event. A 50% deposit is required when selections are submitted.

