

ROYAL STOUFFVILLE

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







HORS D'OEUVRES

PASSED

\$25 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 12 and are available only for lunch

Vegetable Crudités

Crisp Fresh Garden Vegetables with Assorted Dips 38

Cheese

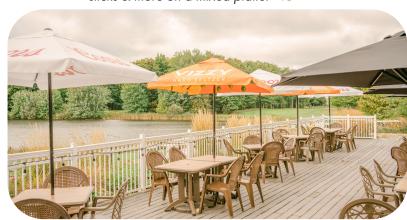
Assortment of Cheese, crackers, olives & pickles 40

Antipasto

Assorted Deli Meats Roasted Seasonal Vegetables Drizzled with a House Blend of Herbs & Balsamic Vinegar 50

Finger Food

Assortment of spring rolls, onion rings, mozzarella sticks & more on a mixed platter 45



BREAKFAST BUFFETS

Priced per person.

Continental

Coffee & Tea, Orange Juice, Muffins, Bagels, Toast & Danishes with Butter & Preserves 17

Full Breakfast

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

Add Ons

Quiche Tarts, Pancakes, Yogurt Parfait 10

Sunrise

Fresh Brewed Coffee & Tea Assortment of Fruit Muffins 15

Minimum group of 25.





LUNCH & TOURNAMENTS

ON THE DECK

5 oz. Beef Burger, Italian Sausage or Jumbo Hot Dog, Sautéed Onions & Mushrooms, Condiments & Toppings, Choice of Potato or Pasta Salad, Choice of a Soft Drink or a Bottle of Water 20pp

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 24pp

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 17pp

MEETINGS & MORE

Platters of Wraps and Sandwiches, Homemade Soup, Choice of Salad, Coffee & Tea Station & Sweet Table

25pp









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 Atlantic Salmon 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 \$55

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)

Sirloin of Beef

With seasoned potatoes and glazed carrots

New York Cheesecake

With vanilla whipped cream and strawberry coulis

Tiramisu

With a fruit platter

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.

