

# 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  
22

#### Sunrise

Fresh Brewed Coffee & Tea  
Assortment of Fruit Muffins 15

#### Add Ons

Quiche Tarts, Pancakes, Yogurt  
Parfait 10

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  
caramelized 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

Cajun  
Shrimp & Citrus Salad

New York Cheesecake  
With vanilla whipped cream and  
strawberry coulis

Tiramisu  
With a fruit platter

Chicken Supreme  
In white wine sauce with roasted  
potatoes and green beans

Pan-Seared Salmon  
Over Rice with sautéed spinach and  
caramelized onions

Penne Pasta  
With seasonal vegetables tossed in  
homemade tomato sauce (V)

Sirloin of Beef  
With seasoned potatoes and glazed  
carrots

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.