



BREAKFAST BUFFET OPTIONS

CONTINENTAL BREAKFAST

- · Assortment of Freshly Baked Breakfast Pastries, Muffins & Croissants
- Sliced Seasonal Fresh Fruit
- Assortment of Hard & Soft Cheeses
- Freshly Brewed Coffee & Assorted Teas
- Carafes of Chilled Orange & Cranberry Juice

\$18.95 Per Person Minimum 6 People

HEART SMART

- Granola with Dried Fruit & Nuts
- Natural Yogurt
- Freshly Baked Mini Muffins
- Fresh Seasonal Fruit Salad
- Freshly Brewed Coffee & Assorted Teas
- Carafes of Chilled Orange & Cranberry Juice

\$19.95 Per Person Minimum 6 People

BREAKFAST BUFFET OPTIONS

CUTTEN CLASSIC BREAKFAST

- Canadian Grade A Scrambled Eggs
- Bacon
- Sausage
- Chef's Homestyle Potatoes
- Assortment of Freshly Baked Breakfast Pastries, Muffins & Croissants
- Fresh Seasonal Fruit Salad
- Freshly Brewed Coffee & Assorted Teas
- Carafes of Chilled Orange & Cranberry Juice

\$19.50 Per Person Minimum 20 People

ADDITIONAL ITEMS

• Freshly Baked Gourmet Muffins (Dozen)	\$38.95
• Fruit Danishes (Dozen)	\$34.95
• Freshly Baked Gourmet Cookies (Dozen)	\$30.95
Assorted Mini Squares & Tarts (Dozen)	\$24.95
• Local & Artisan Cheeses with Crackers (Per Person)	\$15.95
• Fresh Fruit Display (Per Person)	\$7.95
• Assorted Fresh Whole Fruit (Per Piece)	\$2.95
Assorted Chocolate Bars & Granola Bars (Each)	\$2.50

THROUGH THE DAY MEETING

ARRIVAL

Sliced Seasonal Fresh Fruit, Assorted Gourmet Muffins & Croissants,
Carafes of Chilled Juice, Freshly Brewed Coffee & Assorted Teas

MID MORNING

- Refreshment of Coffee & Tea
- Assorted Canned Soft Drinks & Perrier

LUNCH

Choice of 1 of the Following Working Lunches:

WORKING BUFFET LUNCH #1

- Cutten Organic Mixed Greens, Radicchio, Frisee & Green Leaf Lettuce with Tomatoes, Cucumbers & Shaved Carrot with Balsamic Vinaigrette
- Mediterranean pasta Salad
- Barbecue Organic Chicken
- University of Guelph Yukon Gold Potato Wedges
- Steamed Elmira Produce Auction Vegetables
- Fresh Fruit Display

WORKING BUFFET LUNCH #2

- Hearts of Romaine Salad
- Seasonal Mixed Vegetable Crudites with Dip
- Crab Croquettes
- Wile Rice Pilaf
- Steamed Elmira Produce Auction Vegetables
- Assorted Mini Sqaures & Tarts

Prices Do Not Include Applicable 20% Service Charge and HST Prices Subject to Change

THROUGH THE DAY MEETING

WORKING BUFFET LUNCH #3

- Assorted Rolls & Whipped Butter
- Peppercorn Ranch Potato Salad
- Elmira Field Greens with Strawberries, Toasted Almonds, Woolwich Chevre & Sundried Cranberries with a Townsend House Honey Poppy Seed Dressing
- Beef and Chicken Kabobs
- Cajun Potato Wedges
- Assorted Mini Sqaures & Tarts

AFTERNOON

- Assorted Freshly Baked Gourmet Cookies
- Refreshment of Coffee & Tea
- Assorted Canned Soft Drinks & Perrier

\$73.00 Per Person Minimum 12 People

SANDWICH BUFFET OPTIONS

SANDWICH BUFFET

- Assorted Pre-Made Sandwiches (1 Per Person)
- Homemade Soup of the Day
- Cutten Organic Mixed Greens, Radicchio, Frisee & Green Leaf Lettuce with Tomatoes, Cucumbers & Shaved Carrot with Balsamic Vinaigrette
- Assorted Mini Sqaures & Tarts
- Freshly Brewed Coffee & Assorted Teas

\$23.50 Per Person

CREATE YOUR OWN SANDWICH BUFFET

- Selection of Breads & Kaisers with Whipped Butter
- Selection of Condiments & Preserves
- Homemade Soup of the Day
- Selection of Cheeses & Cold Cuts
- Canada Grade A Egg Salad
- Albacore Tuna Salad
- Cutten Organic Mixed Greens, Radicchio, Frisee & Green Leaf Lettuce with Tomatoes, Cucumbers & Shaved Carrot with Balsamic Vinaigrette
- Peppercorn Ranch Potato Salad
- Seasonal Fresh Fruit Display
- Assorted Mini Sqaures & Tarts
- Freshly Brewed Coffee & Assorted Teas

\$26.95 Per Person

Minimum 12 People

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ITALIAN PICNIC BUFFET

ITALIAN PICNIC

- Breaded Chicken Parmesan
- Tomato Basil Sauce
- Fresh Italian Kaisers
- Sauteed Bell Peppers, Mushrooms & Onions
- Cutten Organic Mixed Greens, Radicchio, Frisee & Green Leaf Lettuce with Tomatoes, Cucumbers & Shaved Carrot with Balsamic Vinaigrette
- Grilled Vegetable Pesto Pasta Salad
- Seasonal Fresh Fruit Display
- Assorted Mini Sqaures & Tarts
- Freshly Brewed Coffee & Assorted Teas

\$28.95 Per Person Minimum 12 People

BARBECUE BUFFET OPTIONS

BARBECUE #1

- Elmira Produce Auction Garden Greens with Ranch Dressing & Balsamic Vinaigrette
- Elmira's Own Tomato, Cucumber & Pesto Salad
- Creamy Potato & Chive Salad

Choice of 1 Entree:

- All Beef Hamburgers
- 6oz. Chicken Breast
- Debrazini Sausage
- Crusty Buns, Traditional Garnish & Condiments
- Assorted Freshly Baked Cookies
- Assorted Canned Soft Drinks

\$18.95 Per Person Minimum 36 People

BARBECUE #2

- Elmira Produce Auction Garden Greens with Ranch Dressing & Balsamic Vinaigrette
- Elmira's Own Tomato, Cucumber & Pesto Salad
- Creamy Potato & Chive Salad

Choice of 2 Entrees:

- All Beef Hamburgers
- 6oz. Chicken Breast
- Debrazini Sausage
- Crusty Buns, Traditional Garnish & Condiments
- · Assorted Freshly Baked Cookies
- Assorted Canned Soft Drinks

\$19.95 Per Person Minimum 36 People

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LIGHT BUFFET OPTIONS

LIGHT OPTION #1

- Assorted Rolls & Whipped Butter
- Elmira Produce Auction Garden Greens with Ranch Dressing & Balsamic Vinaigrette
- Mediterranean Pasta Salad
- Barbecue Organic Chicken
- University of Guelph Yukon Gold Potato Wedges
- Steamed Elmira Produce Auction Vegetables
- Fresh Fruit Display
- Freshly Brewed Coffee & Assorted Teas

\$27.95 Per Person Minimum 12 People

LIGHT OPTION #2

- Assorted Rolls & Whipped Butter
- Elmira Produce Auction Garden Greens with Ranch Dressing & Balsamic Vinaigrette
- Peppercorn Ranch Potato Salad
- Beef & Chicken Kabobs
- Cajun Potato Wedges
- Assorted Mini Sqaures & Tarts
- Freshly Brewed Coffee & Assorted Teas

\$31.95 Per Person Minimum 12 People

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HOT LUNCHEON BUFFET

• Selection of Fresh Rolls with Whipped Butter

Salads - Choice of 2:

- Cutten Organic Mixed Greens, Radicchio, Frisee & Green Leaf Lettuce with Tomatoes, Cucumbers & Shaved Carrot with Balsamic Vinaigrette
- Peppercorn Ranch Potato Salad
- Chickpea, Coriander & Red Onion Salad
- Moroccan Couscous & Vegetable Salad
- Grilled Vegetable Pesto Pasta Salad
- Seasonal Mixed Vegetable Crudites with Dip

Meat - Choice of 1:

- Beef Bourguignon
- Chicken Cacciatore
- Grilled Lemon Basil Atlantic Salmon

Side Dish - Choic of 1:

- Lasagna Al Forno
- Indonesian Vegetable Stir-Fry with Rice
- Gluten Free Puttanesca
- Chef's Feature Potato
- Steamed Elmira Produce Auction Vegetables
- Assorted Sqaures & Tarts
- Seasonal Fresh Fruit
- Freshly Brewed Coffee & Assorted Teas

\$40.95 Per Person

Minimum 36 People

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SATISFYING BUFFET OPTIONS

SATISFYING OPTION #1

- Assorted Rolls with Whipped Butter
- Italian Caprese Salad
- Classic Caesar Salad with Croutons & Parmesan Cheese
- Cutten Organic Mixed Greens, Radicchio, Frisee & Green Leaf Lettuce with Tomatoes, Cucumbers & Shaved Carrot with Balsamic Vinaigrette
- Penne Bolognese
- Gluten Free Pasta Puttanesca
- Breaded Chicken Parmesan
- Ratatouille Vegetables
- Plated Tiramisu
- Freshly Brewed Coffee & Assorted Teas

\$43.95 Per Person Minium 36 People

SATISFYING OPTION #2

- Assorted Rolls with Whipped Butter
- Caesar Salad with Croutons & Parmesan Cheese
- Cutten Organic Mixed Greens, Radicchio, Frisee & Green Leaf Lettuce with Tomatoes, Cucumbers & Shaved Carrot with Balsamic Vinaigrette
- Carved Roast Prime Rib of Beef with Horseradish & Jus
- Herb Roasted Potatoes
- Herb Crusted Elmira's Own Tomatoes
- Steamed Elmira Produce Auction Vegetables
- Plated Chocolate Cake
- Freshly Brewed Coffee & Assorted Teas

\$45.95 Per Person Minimum 36 People

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SATISFYING BUFFET OPTIONS

SATISFYING OPTION #3

- Assorted Rolls with Whipped Butter
- Mediterranean Salad
- Peppercorn Ranch Potato Salad
- Roasted Free Range Chicken
- Barbecue Pork Back Ribs
- Herb Roasted Potatoes
- Steamed Elmira Produce Auction Vegetables
- Freshly Baked Pies with Whipped Cream
- Freshly Brewed Coffee & Assorted Teas

\$47.95 Per Person Minimum 36 People

SATISFYING OPTION #2

- Ace Bakery Demi Baguettes
- Grilled Vegetable Pesto Pasta Salad
- Baby Spinach & Mushroom Salad
- Grilled Canadian Prime Strip Loin from the Barbecue
- Twice Baked Potatoes
- Herb Roasted Potatoes
- Steamed Elmira Produce Auction Vegetables
- · Lemon Cake with Fresh Fruit
- Freshly Brewed Coffee & Assorted Teas

\$52.95 Per Person Minimum 36 People

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EXTRAVAGANT DINNER BUFFET

- Grain Revolution Artisan Breads & Rolls with Homemade Spreads & Whipped Butter
- Seasonal Crudites & Dip
- Classic Caesar Salad
- Elmira Field Greens with Strawberries, Toasted Almonds, Woolwich County Chevre Cheese, Sundried Cranberries with a Townsend House Honey Poppyseed Dressing
- Candied Red Onion, Chickpea & Scallion Salad
- Antipasto: Guelph's Own Italia Salami Co. Prosciutto, Soppressata, Genoa Salami, Pecorino, Marinated Artichokes, Grilled Peppers & Herbed Olives
- Carved Slow Roasted Canadian Prime Rib of Beef with Horseradish & Jus
- Sustainable Arctic Char with Roasted Red Pepper Beurre Blanc
- Steamed Elmira Seasonal Vegetables
- University of Guelph's Yukon Gold Herb & Garlic Potatoes
- Elmira's Own Tomato Penne with Parmesan Cheese & Extra Virgin Olive Oil
- Flourless Chocolate Torte
- New York Style Cheesecake with Sour Cherry & Caramel Sauces
- Townsend House Honey Lavender Creme Brulee
- Field Berry Mousse
- Profiteroles
- Seasonal Fruit Display
- University of Guelph's Apple Crumble
- Freshly Brewed Coffee & Assorted Teas

\$59.95 Per Person

Minimum 36 People

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PLATED MEAL OPTIONS

All Plated Meals Include a Selection of Assorted Rolls with Whipped Butter and Coffee & Tea Service

DINNER #1 - 2 COURSES

- Mushroom Ravioli with Cremini Mushrooms & Truffle Oil
- Brandy Snap with Pineapple & Melon Fruit Salad with Chantilly Cream

\$27.95 Per Person

DINNER #2- 2 COURSES

- Elmira Field Greens with Strawberries, Toasted Almonds, Woolwich Chevre, Sundried Cranberries with a Townsend House Honey Poppy Seed Dressing
- Prosciutto Wrapped Chicken Breast Served with Roasted Mini Red Skins & Elmira Produce Auction Vegetables

\$29.95 Per Person

DINNER #3- 3 COURSES

- University of Guelph Carrot & Honey Puree with Pickled Ginger
- Chicken Breast Stuffed with Goat's Cheese & Mushrooms Served with Roasted Mini Red Skins & Elmira Produce Auction Vegetables
- Townsend House House Honey Creme Brulee

\$35.95 Per Person

DINNER #4- 4 COURSES

- Tomato & Roasted Red Pepper Bisque with Basil Oil
- Cutten Organic Mixed Greens, Radicchio, Frisee and Green Leaf Lettuce with Tomatoes, Cucumbers & Shaved Carrot with Balsamic Vinaigrette
- Arctic Char with Fennel & Roasted Onion Chardonnay Cream Sauce Served with Wild Rice & Barley Pilaf & Elmira Produce Auction Vegetables
- New York Style Cheesecake with Marinated Berries

\$43.95 Per Person

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COCKTAIL RECEPTION OPTIONS

ASSORTED SANDWICHES & WRAPS

Ham & Swiss, Turkey & Provolone, Roast Beef & Cheddar, Tuna Salad, Salmon Salad, Egg Salad and Chicken Salad \$9.95 Per Person

SHRIMP COCKTAIL DISPLAY

Served with a Classic Seafood Sauce & Lemon Wedges \$10.95 Per Person

ANTIPASTO DISPLAY

Assorted Olives, Grilled Vegetables, a Myriad of Guelph's Own Italia Salami Co. Deli Meats, Pickled Eggplant, Spicy Zucchini, Marinated Artichokes with a Selection of Artisan Bread and Rolls \$14.95 Per Person

SEASONAL VEGETABLE CRUDITES

\$5.95 Per Person

SEASONAL FRESH FRUIT DISPLAY

\$7.95 Per Person

ASSORTED SQAURES, TARTS & FRESHLY BAKED COOKIES \$27.95 Per Dozen

LOCAL & ARTISAN CHEESE WITH ASSORTED CRACKERS \$15.95 Per Person

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COCKTAIL RECEPTION OPTIONS

Wandering Hors D'eourves

- \$36.95 Per Dozen
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- Hot
- Grilled Chili Rubbed Beef Satay
- Chicken Satay with Lime & Coriander Teriyaki
- Braised Beef Short Ribs, Yorkshire Pudding
- Chickpea Bhajis with Mint Coriander Dip
- Chicken Tikka Kebabs with Cucumber Dip
- Sweet Pea Arancini and Arancini Mushroom
- Cream Cheese Marinated Chicken Kabobs
- Shrimp Tempura with Wasabi Mayo
- Pumpkin Fritters with Fried Sage
- Onion and Potato Fritters
- Cod Cakes

Cold

- Crab, Coriander & Lime Salad on Cucumber Slices
- Bocconcini Wrapped with Sundried Tomato & Basil
- Cucumber & Wasabi Smoked Salmon Rolls
- Marinated Cucumber with Rose Powder
- Marinated Melons with Pickled Onion
- Cucumber Cream Cheese Finger Sandwiches
- Roast Beef with Horseradish Mayo on Baguette
- Baguette Crisp with Olive Tapanade & Beef Tartare
- Peruvian Ceviche

BEVERAGE OPTIONS

Freshly Brewed Coffee & Tea	\$3.75
Assorted Cans of Coca Cola Soft Drinks	\$1.75
Perrier (330ml)	\$3.75
Flavoured Sparkling San Pellegrino Cans	\$2.75
San Pellegrino Sparkling Water (1 Litre)	\$9.95
Aqua Panna Still Water (1 Litre)	\$9.95
Carafes of Assorted Juice and Pop (1 Litre)	\$11.95
Mixed Fruit Punch (Per Bowl)	\$80.95

ALCOHOLIC	BEVERAGES
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Non-Alcoholic Beverages

Vodka Fruit Punch (Per Bowl)	\$112.95
Standard Bar Rail Shots	\$6.50
Premium Bar Shots	\$7.50
Domestic Beer	\$5.25
Premium Beer	\$5.75
Imported Beer	\$6.25
Coolers	\$6.50
Glass of House Wine	\$6.50

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ROOMS & TECHNOLOGY

ROOM RENTAL FEES

Boardroom (Upstairs)	\$90
Boardroom (Main Level)	\$100
Isabelle White Room	\$125
Dormie Room	\$500
Cutten Hall	\$900
Cutten & Dormie	\$1200

Capital Recovery Allowance	\$3.50 Per Person
Environmental Surcharge	\$3.50 Per Person

Hand-Held Microphone, Podium & Wirepless Internet Access are Included in Your Room Rental

MEETING ACCESSORIES

Additional Hand-Held Microphone	\$50
Lapel Microphone	\$50
LCD Portable Projector	\$75
Mounted Projector & Screen (Cutten Hall Only)	\$90
Portable Outdoor Speakers & Amplifier	\$100
Laptop Speakers & Amplifier	\$50
Projection Screen	\$10
Flip Chart with Markers	\$14
Easel	\$10