



ST. CLAIR
CENTRE
FOR THE *Arts*

Off Premise Catering Menu



St Clair College Centre for the Arts
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Off Premise Catering Services

Off Premise Fees

The cost for off premise services are \$375.00 which provides a rental and delivery of service and goods.

Linen Fees

We offer white or Ivory tablecloths at a cost of \$5.00 each and coloured Napkins at .40 each. White or Black skirting is also available at \$15.00 per 6ft or 8ft table.

China, Silver and Glassware

We offer the rental of our china, silver and table glassware at a cost of \$2.50 per setting.

Special Menu Options

St Clair Centre caters to all guests including those wishing vegetarian meals or vegan menu options and guests with dietary or allergy restrictions. We also provide children's menu options for guests under 10 years of age.

Pastry Table

As an enhancement to dessert service, you may supply your own pattered pastries to be served buffet style. We will provide cutlery, china, paper napkins, service utensils and props for the buffet at a cost of \$1.00 per guest.

Cake Cutting

We are pleased to provide the service of cutting your cake at a cost of \$1.50 per person. This includes china, cutlery and paper napkins.

Deposit Policy

A deposit is required to permanently hold any banquet space. The deposit is the room rental charge and is non-refundable.

Guarantees

So that we may ensure the availability of the menu items, final menu selections are required 14 days prior to the event. A final guarantee of guests is required 7 days in advance.

Payment Policy

Payment in full is due 14 days prior to the event and will be based on the established guarantee at that time. The bar will be based on an estimated consumption.

Socan Fees

Functions involving musical entertainment will be charged a mandatory flat fee payable to SOCAN. The Society of Composers, Authors and Music Publishers of Canada have established a fee system for all events providing copyrighted music. Charges are based on the maximum occupancy of a rented room and not the guests in attendance.

1-100	\$41.13	301-500	\$123.38
101-300	\$59.17	Over 501 guests	\$174.79

Hors D'oeuvres Offerings

Cold Selections

Bocconcini and Tomato Crostini	\$20.00 Dozen
Curried Chicken Phyllo Cups	\$20.00 Dozen
Summer Rolls	\$20.00 Dozen
Cherry Tomato with Herbed Chèvre	\$20.00 Dozen
Basil Shrimp Crostini	\$26.00 Dozen
Salmon Gravlox Canapé	\$26.00 Dozen
Assorted Sushi	\$26.00 Dozen
Scallop Ceviche and Cucumber Canapé	\$26.00 Dozen
Prosciutto Wrapped Figs with Gorgonzola & Walnuts (seasonal offering)	\$36.00 Dozen
Beef Carpaccio with an Arugula Aioli and Red Onion Marmalade	\$36.00 Dozen
Sesame Seared Tuna	\$36.00 Dozen
Foie Gras Mousse Canapé	\$36.00 Dozen

Hot Selections

Cevapcici - Cantonese Kabob	\$20.00 Dozen
Swedish or Sweet and Sour Meatballs	\$20.00 Dozen
Falafel	\$20.00 Dozen
Pizza Canapé	\$20.00 Dozen
Vegetable Samosas with Cucumber Raita	\$20.00 Dozen
Cilantro Garlic Chicken Spedini	\$26.00 Dozen
Beef or Chicken Satay with a Peanut Dipping Sauce	\$26.00 Dozen
Pork Medallions with Fig and Red Onion Marmalade	\$26.00 Dozen
Herb Grilled Lamb Chops	\$36.00 Dozen
Pancetta Wrapped Scallops	\$36.00 Dozen
Mini Beef or Chicken Wellingtons	\$36.00 Dozen

Reception Offerings

Reception Stations - Minimum 25 ppl

Barbequed Pizza

Assorted Traditional and Gourmet Pizzas \$5.00 person

Mexican

Traditionally Seasoned Ground Beef, Flour Tortillas, Hand Cut Corn Chips, Shredded Cheese, Lettuce, Tomatoes, Onions, Salsa, Sour Cream and Guacamole \$5.00 person

Classic Antipasto

Prosciutto, Genoa, Provolone, Bocconcini, Olives, Roasted Pepper, Marinated Eggplant, Grilled Zucchini, Marinated Mushrooms, Bean Salad and Rolls \$7.00 person

Reception Items and Platters

Cheese Display

An Arrangement of Imported and Domestic Cheeses with Specialty Crackers \$75.00 tray Serves 25

Middle Eastern Dip Platter

Hummus, Baba Ganoush, Tabouleh with Pita Chips \$60.00 tray Serves 25

Tijuana Platter

Red and Green Salsa, Guacamole and Hand Cut Corn Chips \$68.00 tray Serves 25

Fresh Crudit 

Assortment of Fresh Cut Vegetables and Dip \$58.00 tray Serves 25

Chilled Jumbo Shrimp

\$3.00 each

Crab Claws

Market Price

Selection of Atlantic and Pacific Oysters

Market Price

Crab Legs

Market Price

Carving Stations

All Carving Stations include Condiments. Mini Rolls and Sauces

Ponderosa Hip of AAA Canadian Beef \$5.00/ person

Whole Roasted New York Striploin \$7.00/ person

Peppercorn Crusted Beef Tenderloin \$8.00/ person

Roasted Turkey with Pan Gravy \$5.00/ person

Spiral Sliced Honey Bee Ham with Apple Chutney \$4.00/ person

Sautee Stations

Pasta Bar- Selection of garnishes and choice of Pasta and Sauce \$5.00 person

Peppercorn Beef Tips \$6.00 person

Spicy Garlic Shrimp \$7.00 person

Dessert Stations

Fruit Display of Fresh and Exotic Fruits \$58.00 tray Serves 25

Sweet Table of assorted Finger Pastries and Mousse Cups \$5.00 person

Chocolate Fountain with Fresh Fruit, Pretzel Sticks and Marshmallows \$5.00 person

Dinner Plated

Includes Soup, Salad, Main Course and Dessert
Please Choose one of the following options per course

Soups

Roasted Red Pepper

Fire Roasted Red Peppers Simmered in a Chicken Stock finished with Fresh Cream and Hand Chopped Herbs

Minestrone

Mediterranean Vegetables Slow Simmered in a Chicken Broth with Fresh Herbs

Cream of Asparagus

Oven Roasted Asparagus Pureed with Fresh Cream

Chicken Pastina

Slow Simmered Chicken Broth with Acini di Pepe

Shrimp and Lobster Bisque Soup

A Savoury Lobster Stock Simmered with Herbs, Spices and Finished with Heavy Cream

Salads

Field Greens

Cucumber Wrapped Spring Mix with Grape Tomatoes and a Radish Juliennes

Signature Caesar

Romaine Lettuce with Hand Cut Herbed Croutons, Bacon, Shaved Parmesan Cheese tossed in our own House Caesar Dressing

Harvest Salad

Baby Spinach and Boston Bib tossed in a Riesling Vinaigrette garnished with Candied Almonds, Butternut Squash and Roasted Granny Smith Apples

Orange Sesame Salad

Romaine Lettuce, Julienne Vegetables, Sprouts and Mandarin Oranges tossed in a Orange Sesame Vinaigrette

Greek Salad

Romaine Lettuce with Cucumber Spears, Grape Tomatoes, Bell Peppers, Red Onion Slices, Feta Cheese and Kalamata Olives tossed with a Light Herbed Vinaigrette

Additional Offerings

Manicotti

Fresh Egg Pasta Filled with Ricotta Cheese and Sautéed Spinach with our Own Roma Tomato Blush Sauce

Lasagna

Fresh Egg Pasta Layered with our signature Bolognese, Mozzarella Cheese and Fresh Basil

Cheese Tortellini

Hand Shaped Pasta filled with a Ricotta, Parmesan Cheese and Herbs with Tomato Basil Sauce

As an additional course \$6.00 a person
In substitution of Salad or Soup for \$2.00 a person

Prices Subject to Applicable Taxes and Change.

Dinner Plated

Chicken Romano

Frenched Chicken Breast stuffed with Artichokes, Sundried Tomatoes, Provolone and Prosciutto with a Fresh Herb Velouté, Potato Dauphinoise and Seasonal Vegetables
\$34.00

Cornish Game Hen

Herb Roasted Hen, Roast Garlic Fig Jus, Potato Rösti and Ratatouille
\$38.00

Pecan Crusted Chicken

Frenched Chicken Breast rubbed with Maple Dijon and Pecan, Bourbon Peach Compote
Potato Dauphinoise and Seasonal Vegetables
\$34.00

Salmon Cardinal

Atlantic Salmon, Lobster and Shrimp Sauce, Herbed Mini Potatoes
Broiled Asparagus and Grape Tomatoes
\$35.00

Veal Florentine

Slow Roasted Veal Striploin stuffed with Spinach and Cream, Green Peppercorn Demi-Glace
Herbed Mini Potatoes and Roasted Root Vegetables
\$42.00

Filet Mignon

A Seasoned Grilled 8oz Beef Tenderloin Steak with a Chasseur Sauce
Double Baked Potato, Roasted Mushrooms and Baby Carrots
\$48.00

Ontario Lamb

Local Farm Fresh Rack of Lamb served with a Herbed Lamb Demi-Glace
Potato Rösti and Roasted Root Vegetables
\$54.00

Slow Roasted Beef Striploin

Whole Herb Roasted New York Striploin sliced with Robert Sauce,
Double Baked Potato, French Beans and Roasted Mushrooms
\$40.00

Vegetarian Offerings

Szechuan Tofu

Tender Tofu Braised with Spicy Soy, Vegetables and Chinese Mushrooms with Pan Fried Noodles
\$30.00

Grilled Vegetable Tower

Layered Risotto, Eggplant, Onion, Portobello , Roasted Red Pepper, Yellow Zucchini and Spinach with a
Tomato Basil Coulis
\$30.00

Additional Offerings as a Plate Combination

Jumbo Garlic Broiled Shrimp (3 Jumbo) \$9.00

Beef Tenderloin Medallion(4 oz) \$9.00

Dinner Plated

Please Choose one of the following options per course

Desserts

Black Forest Crêpes

Chocolate Crêpes with Montmorency Cherries Crème Anglaise, Chocolate Ganache and Cherry Brandy Sauce

Decadent Chocolate Torte

Warm Chocolate Cake Dusted with Icing Sugar served with Crème Anglaise and Raspberry Coulis

Three Berry Cheese Cake

Black Berry, Strawberry, and Raspberry Layered Cheesecake with Coulis, Whipped Cream and a Fresh Berry Garnish

Apple Pear Tart

Rustic Caramelized Apple and Pear Tart with Maple Yogurt and Caramel Sauce

Grand Marnier Crème Brûlée

Classic Caramelized Custard Flavoured with Grand Marnier

Enhancements

Sweet Table

Assortment of Finger Pastries and Mousse Cups

\$5 per person

Pastry Table

Assortment of Cakes, Tortes and Mousses

\$8 per person

The Candy Shop

Licorice Sticks, Gum Balls

Lollipops, Salt Water Taffy, Gummies, Sours

Smarties, Whoppers, Chocolate Covered Almonds

\$6.00 a person - Minimum 50ppl

Late Night Offerings

Pizza

Cheese, Pepperoni, Hawaiian, Vegetarian, Supreme, Margherita

\$19.95 to \$21.95

Nacho Bar

Hand cut Corn Tortilla Chips, Fresh Salsa, Nacho Cheese Sauce, Guacamole and Sour Cream

\$4.00 a person - Minimum 50ppl

Street Cart

Deli Style Sausages Grilled and Served with an Assortment of Condiments

\$5.00 a person - Minimum 50ppl

Prices Subject to Applicable Taxes and Change.

Family Service

Please Choose one of the following options per course

Antipasto

Classic

Prosciutto, Genoa, Provolone, Bocconcini, Olives, Roasted Pepper, Marinated Eggplant and Grilled Zucchini

Vegetable

Marinated Eggplant, Grilled Zucchini, Artichokes, Grilled Mushroom, Roasted Red Pepper, Olives, Provolone and Bocconcini

Pasta Selections

Penne with Tomato Basil

Penne with Blush Sauce

Poultry Selections

Chicken Parmesan

Roasted Chicken

Jamaican Jerk Chicken

Starches

Herbed Mini Potatoes

Roesti Potatoes

Salads

Garden Salad

Field Greens

Main Course

Roasted Striploin with Mushroom Jus

Veal Florentine

Vegetables

Seasonal Medley

Parisienne Carrots

Desserts

Apple Pear Tart

Decadent Chocolate Torte

Triple Berry Cheesecake

\$39.95 per person

Enhancements

Seafood Antipasto

Lemon and Olive Oil Marinated Calamari, Shrimp,

Scallop with Kalamata Olives

\$3.00 additional per person

Penne Bolognese

\$1.00 additional per person

Caesar Salad

\$1.00 additional per person

Chicken Romano

\$3.00 additional per person

Roasted Beef Tenderloin Chasseur

\$4.00 additional per person

Prices Subject to Applicable Taxes and Change.

Bar Option One

This bar option offers the savings enjoyed by bringing in your own alcohol (SOP) but affords you the luxury of leaving all the arrangements to us.

Service Bar

The Service Bar Option is offered at \$8.95 per person plus applicable taxes and includes all service requirements including bar staff, bar mixes, condiments and glassware. In addition to the service bar charge, the cost of alcohol will be \$1.25 an ounce for standard liquor and \$1.50 for premium. The cost of beer is charged at \$2.00 for Domestic and \$2.50 for Import.

Wine and Champagne

provide a selection of table wine at a cost of \$10 per bottle and a sparkling champagne at \$7.50 per bottle.

Bartender

We offer 1 bartender per 100 guests in attendance on all host bars and 1 bartender per 75 guests for all cash bars. Should you require an additional bartender a labour fee of \$15.00 an hour would apply.

Minimums

If cash or host bar sales do not exceed \$500.00 in sales then a labour charge of \$150.00 will be billed to the client.

Bar Enhancements

Punch Selections

Fruit Punch	\$45.00 Gallon
Gin, Rye, Rum or Vodka	\$90.00 Gallon
Champagne Punch	\$90.00 Gallon

Service Bar Option Two

Appropriate for cash or host bar.

<u>Standard</u>	<u>Host</u>	<u>Cash</u>	<u>Premium</u>	<u>Host</u>	<u>Cash</u>
Wisers Special Whiskey	\$3.98	\$4.20	Canadian Club Whiskey	\$4.42	\$4.65
Polar Ice Vodka	\$3.98	\$4.20	Absolute Vodka	\$4.42	\$4.65
Ballantines Scotch	\$3.98	\$4.20	J & B Rare Scotch	\$4.42	\$4.65
Lambs White Rum	\$3.98	\$4.20	Havana Club White Rum	\$4.42	\$4.65
Gilbeys Gin	\$3.98	\$4.20	Beefeater Gin	\$4.42	\$4.65
Kahlua	\$3.98	\$4.20	Kahlua	\$3.98	\$4.20
Baileys Irish Cream	\$3.98	\$4.20	Baileys Irish Cream	\$3.98	\$4.20
DeKuyper Peach Liqueur	\$3.98	\$4.20	DeKuyper Peach Liqueur	\$3.98	\$4.20
Sambucca	\$3.98	\$4.20	Sambucca	\$3.98	\$4.20
Cherry Whiskey	\$3.98	\$4.20	Cherry Whiskey	\$3.98	\$4.20
Dry Vermouth	\$3.98	\$4.20	Dry Vermouth	\$3.98	\$4.20
Sweet Vermouth	\$3.98	\$4.20	Sweet Vermouth	\$3.98	\$4.20
<u>Beer Offerings</u>	<u>Host</u>	<u>Cash</u>			
Molson Canadian	\$3.98	\$4.20			
Labatt Blue	\$3.98	\$4.20			
Coors Light	\$3.98	\$4.20			
Heineken	\$4.42	\$4.65			
Corona	\$4.42	\$4.65			
<u>Wine Offerings</u>		<u>Cash Bar</u>	<u>Host</u>	<u>Cash</u>	
		<u>per Glass</u>	<u>Bottle</u>	<u>Bottle</u>	
Colio Lakes and River Cabernet Merlot		\$4.20	\$16.81	19.91	
Colio Lakes and River Chardonnay		\$4.20	\$16.81	19.91	
Colio Viva Spumante Sparkling			\$14.60	\$15.93	
Colio Estate Vineyards Sparkling Lily			\$18.58	\$22.12	
<u>Non Alcoholic Beverages</u>					
Individual Fountain Pop	\$2.14				
Picture of Fountain Pop	\$5.53				
Bottled Water	\$2.14				

If cash or host bar sales do not exceed \$500.00, a labour charge of \$150.00 will be added.
Effective October 1, 2010