



TWO COURSE PLATED OPTIONS \$32.00 per person

Starter + Entrée OR Entrée + Dessert

THREE COURSE PLATED OPTIONS \$39.00 per person

Starter + Entrée + Dessert

Minimum 10 persons - Taxes + gratuities extra

SOUP + SALAD

Chefs Choice Soup of the day

Ta'za Caesar Salad

Romaine Hearts, garlic croutons, parmesan shavings, homemade Caesar dressing with anchovies

House Salad of Seasonal Greens

Choice of dressings

ENTRÉES

Free run Chicken supreme with lemon cream sauce

Stuffed with spinach, garlic and cottage cheese, chefs choice vegetable of the day, choice of starch

Blackened Arctic Char with cherry tomato compote

Louisiana Blackening, warm pepper, onion salad, basmati rice, chef's choice vegetable of the day

Parsley & Garlic Pappardelle pesto cream

Black olives, sundried tomatoes, peppers, mushrooms

"Wellington County" Steaks Premium Ontario grown, Hand selected, corn fed beef steaks Grilled rubbed with Smokey Mountain steak seasoning

8 oz Sirloin "Baseball" steak

"1855 Aberdeen Black Angus" Steak Grilled rubbed with Smokey Mountain steak seasoning

10 oz Ribeye add \$8.00

DESSERT

"Ghirardelli" Triple Chocolate Cheesecake

Creamy chocolate cheesecake, moist brownie base, topped with rich chocolate mousse

Banana Foster Cheesecake

Banana cheesecake, caramel ribbons, white chocolate mousse

ADD: Shareable Platter for \$ 10 per person (Served for 1 hour)

Chicken wings, fried calamari, tempura shrimps, grilled chorizo, harissa halloumi tenders, spring rolls



TWO ENTRÉE BUFFET OPTIONS \$35.00 per person

THREE ENTRÉE BUFFET OPTIONS \$44.00 per person

Minimum 25 persons - Taxes + gratuities extra

SALAD

Mixed Greens with Toasted Pine Nuts, Citrus Segments and Mango Vinaigrette Dressing

Grilled Vegetable Platter with Zucchini, Eggplant

Medley of Peppers and Portobello Mushrooms

Crisp Hearts of Romaine with Caesar Dressing and Shards of Parmigiano Reggiano

Six grain lentil and Jalapeno Salad

ENTRÉES

Your selections will be accompanied by your choice of Seasoned Roasted Potatoes, Rice and Medley of Buttered Vegetables along with Freshly Baked Bread Rolls.

Breast of Chicken Stuffed with Spinach and Leeks in a Roasted Red Pepper Sauce

Braised Top Sirloin of Beef in Vietnamese Peppercorn and carrots

Salmon Wrapped in Sole with a Dill Cream Sauce

Goat Cheese Ravioli with a Chive Cream Sauce and Walnuts


Lemon Chicken Fricassee with Peppers and Feta

DESSERT

Chef's Selection of Cakes

Sliced Fresh Fruit Platter

Country Apple Pie



SILVER SOUTH ASIAN BUFFET

Appetizers

Vegetable Samosas
Chicken Tikka
Vegetable Spring Rolls



Salad bar

Assorted salad greens with assortment of dressings
Slices of Cucumber, Onion, Tomato, Lemon Wedge Platter
Boondi Raita, Tomato and Onion Raita
Roasted Corn and Pepper Salad
Pickles and Papadams

Main Course

Murg Kali Mirch
Mutton Do Pyaza
Aloo Jeera (Potato and Cumin)
Paneer Makhani (Indian Cottage Cheese in Gravy)
Channa Masala (Chick Peas)
Basmati Peas Pulao
Assorted Naan and Tandoori Roti

Dessert

Gulab Jamuns
Rasmalai
Kheer Rice with Saffron

Minimum 50 people - \$39 per person

Taxes (13%) and Gratuities (15%) are extra. Prices and menus subject to change without notice



GOLD SOUTH ASIAN BUFFET

Appetizers

Vegetable Samosa
Chicken Reshmi Kebabs
Sabudana Pakora & Sweet Yogurt dip

Salad bar

Slices of Cucumber, Onion, Tomato, Lemon Wedge Platter with Green Chili
Assorted salad greens with assortment of dressings
Chana Chat, Vegetable Raita, Bondi Raita
Pickles and Papadams

Main course

Butter Chicken
Mutton Rogan Josh
Shrimp Vindaloo
Dal Tadka
Chana Masala
Palak Paneer (Spinach & Cheese)
Aloo Gobi (Potato & Cauliflower)
Kashmiri Saffron Rice Pilau
Naan and Tandoori Roti

Desserts

Mango Mousse
Gulab Jamun
Rasmalai
Carrot Halwa
Fresh Fruit Platters with Berries

Minimum 50 people - \$45 per person

Taxes (13%) and Gratuities (15%) are extra. Prices and menus subject to change without notice.



CARIBBEAN PLATED THREE COURSE

Minimum 40 persons - Taxes + gratuities extra

Starter

Choice of One

Kidney Bean Soup with Sweet Potato and Dumplings
Calabaza Pumpkin Soup with Yams, Beef, Dumplings, and Chayote
Pepperpot Soup with Okra, Callaloo and Scotch Bonnet Pepper

Main Course

Jerk Chicken or Chicken Fricassee	\$38
Chicken Fricassee and Jerk Pork	\$40
Jerk Chicken and Braised Beef	\$40
Jerk Chicken and Steamed Red Snapper	\$42

Rice and Peas, Jamaican Vegetable Medley
Fresh Baked Rolls and Butter

Desserts

Choice of One

Mango Mousse with Mango Coulis and Fresh Berries
Carrot Cake with Bourbon sauce

Fresh Brewed Starbucks Coffee and Select herbal Teas



TWO ENTRÉE BUFFET OPTIONS \$39.00 per person

THREE ENTRÉE BUFFET OPTIONS \$45.00 per person

Minimum 50 persons - Taxes + gratuities extra

Caribbean Buffet

Starter

Freshly Baked Rolls and Butter

Tossed Garden Greens with Julienne Carrots, Red Pepper and Guava Balsamic Reductions

Marinated Pumpkin Salad with Yam and Scallions

Creamy Medley of Potato Salad with Pickled Cucumbers & Roasted Garlic Mayonnaise

Caesar Salad with Shredded Parmesan Cheese and Foccacia Croutons

Hot Selections

Traditional "Jerk" Chicken

Braised Top Sirloin Steak with Carrots and Onions

Chicken Fricassee with Thyme and Scallion Sauce

Escovitch King Fish with Scotched Bonnet Peppers and Onions

Montego Style Curried Goat

Pan Seared Red Snapper with Julienne Peppers

Jamaican Vegetable Medley

Choice of: Rice and Peas, Calabaza Pumpkin Rice or Callaloo Rice

Desserts

Assorted Pastries and Fresh Fruit

Fresh Brewed Starbucks Coffee and Select Tazo herbal Teas

Enhancers

Fruit Cake \$2.50 per person

Cheese Platters \$3.50 per person

Fruit Platters \$3.50 per person