

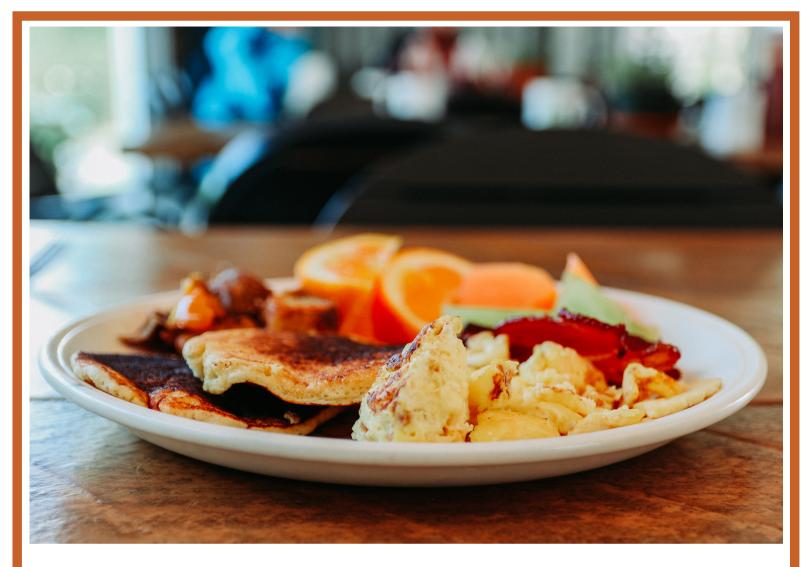
# CORPORATE CATERING SELECTIONS

# 2021

### Menus prepared by Executive Chef Shelli Bosgoed

Long Point Eco-Adventures takes pride in developing meal selections that celebrate local agriculture & the Lake Erie fishing industry. With every dish, it is our goal to share a variety of fresh ingredients harvested right here, in Norfolk County.

18% service charge + 13% HST on all food & beverage charges. 1730 Front Road, St. Williams ON NOE 1P0 | Tel: 877-743-8687 | www.lpfun.ca



As part of your overnight corporate retreat, the following is included:

PLATED FARMER'S BREAKFAST:

2 eggs, cooked to your liking Seasoned homefries Choice of sausage, bacon, or fresh fruit Local buttermilk toast Fresh sliced tomato

A la Carte options available upon request. Additional charges will apply. Please note: With advance notice any dietary requests can be accommodated outside of your menu selections.



# FOR YOUR MEETING BREAKS:

#### HOT BEVERAGE DISPLAY

Beverage service includes: continuous, local 'Tasty Bean' coffee, selection of teas with sugar & honey, sugar & sweetener, 2% milk & cream. Almond milk available upon request. \_\$3.75 / person-

#### COLD BEVERAGE DISPLAY

A la Carte options: orange, apple or grapefruit juice, white or chocolate milk, assortment of flavoured sodas, flat or sparkling water. -\$3.00 / beverage-





#### SWEETS TRAY

Snack service includes: an assortment of sweets & baked goods, including mini butter tarts, brownies, donut holes & European cake bites. -\$3.75 / person-

#### S'MORES KIT

Snack service includes: graham crackers & marshmallows, Aero chocolate bars, sugar candy & roasting sticks to use over the campfire. -\$15 for 4-6 people--\$28 for 8-12 people-









# LUNCH & DINNER SERVICE:

#### **CLASSIC SERVED BUFFET BAR:**

Available during the meeting or in a designated dining area.

#### SUPREME SERVED BUFFET:

Deluxe dinner options for those celebratory moments.

#### **PICNIC STYLE LUNCH:**

Perfect for during the meeting or available to go.

\*Alcoholic beverages can be added to any meal at an additional cost.\*



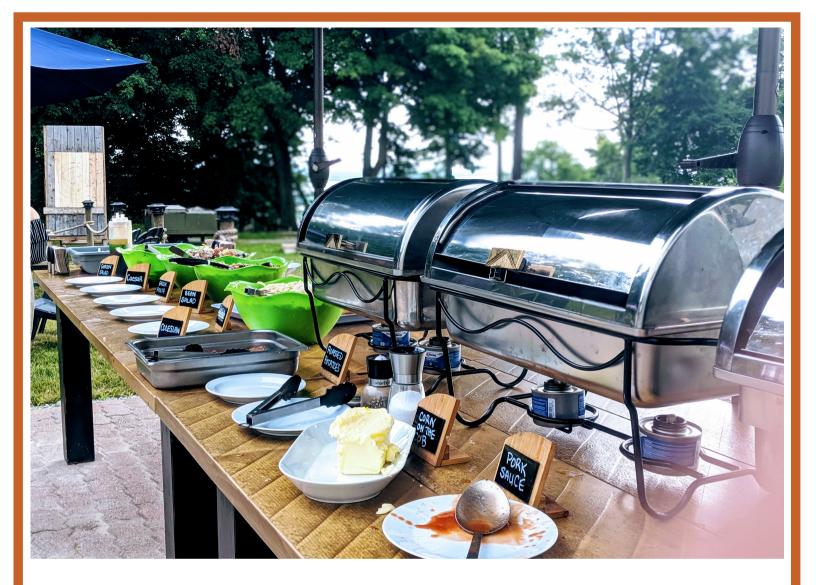
# CLASSIC SERVED BUFFET BAR

SERVED BUFFET SERVICE INCLUDES AN ASSORTMENT OF COLD BEVERAGES

#### **OPTION 1: BUILD-YOUR-OWN BURGER BAR**

Served buffet service includes: house-made 6oz burgers, topping & condiment bar; romaine, tomato, red onion, pickles, bruschetta, cheddar cheese, bacon, ketchup, mustard, relish, fresh buns. Includes (1) choice of accompaniment: fresh cut french fries, fresh garden salad & seasonal vegetables with lemon dijon vinaigrette, or caesar salad with house-made croutons, local bacon bits, parmesan cheese & lemon wedge. -\$27.00 / person-

\*Add gourmet links for \$3.00 / person\*



#### **OPTION 2: PASTA BAR**

Served buffet service includes: choice of (1) pasta; rigatoni, linguine or penne.

Choice of (2) sauces; bolognese, fresh tomato & basil or creamy alfredo. House-made meatballs, grilled chicken, seasonal vegetables & cheesy garlic bread.

-\$26.00 / person-

#### **OPTION 3: QUICHE BAR**

Served buffet service includes: asparagus & brie quiche; bacon, spinach & feta quiche; ham &cheddar quiche. Fresh, seasonal vegetables & garden greens with a lemon dijon vinaigrette. -\$24.00 / person-



# SUPREME SERVED BUFFET

#### **OPTION 1: GRILLED CHICKEN DINNER**

Plated dinner includes: marinated & grilled, premium chicken breast with sticky BBQ sauce, garlic mashed potatoes & red wine gravy. Includes choice of (2) accompaniments: fresh cut fries, fresh garden salad with seasonal vegetables & a lemon dijon vinaigrette, or caesar salad with house-made croutons, local bacon bits, lemon wedge and parmesan.

-\$36 / person-

#### **OPTION 2: GRILLED 6oz RIBEYE**

Plated dinner includes: flavourful 6 oz ribeye, garlic mashed potatoes & red wine gravy. Includes choice of (2) accompaniments: fresh cut fries, fresh garden salad with seasonal vegetables & a lemon dijon vinaigrette, or caesar salad with housemade croutons, local bacon bits, lemon wedge and parmesan.

-\$42 / person-



# CLASSIC PICNIC LUNCH

#### EACH PICNIC LUNCH INCLUDES 1 COLD BEVERAGE

#### **OPTION 1: VEGAN WRAP**

Picnic lunch includes: chickpea puree, grilled vegetables marinated in a balsamic vinaigrette, romaine & fresh bruschetta, wrapped in a flour tortilla. Served with a fresh garden salad, seasonal vegetables & a lemon dijon vinaigrette.

-\$20 / person-

#### **OPTION 2: BRAISED CHICKEN WRAP**

Picnic lunch includes: braised chicken, caramelized onions, fresh bruschetta, pickled red onion, mixed cheese & jalapeno sour cream, wrapped in a flour tortilla. Served with a fresh garden salad, seasonal vegetables & a lemon dijon

vinaigrette.

-\$20 / person-



# A LA CARTE

Join us for a meal on our scenic, two level patio that overlooks the Turkey Point Marsh. Our wait staff will be delighted to provide your group with an intimate dining experience.

Consult your group coordinator for a copy of the restaurant menu, or to book a designated dining area for your group.

Marshview Patio & Bar menu items are available in one of our designated meeting spaces by request.

