

Banquet Menu

Breakfast

Breakfast 1

Muffins, fresh fruit platter, yogurt and orange and apple juice

\$5.95

Breakfast 2

Scrambled eggs, bacon, sausage and ham, fried potatoes, croissants, orange and apple juice, muffins, jams

\$14.95

Healthy Breakfast

Cold Cereal 2-3 assorted selections, hard boiled eggs, cottage cheese, plain yogurt with fresh fruits and honey, croissants jams, orange and apple juice

\$10.95

Brunch

Assorted pastries, scrambled eggs, bacon, sausage, and ham, fried potatoes, waffles with syrup and fruit coulis, fresh fruit platter, tray of tomatoes and cucumbers, cottage cheese, assorted marinades, fresh fruits salad, croissants

\$17.95

- Add \$3 for staff with coffee, tea and herbal tea service (minimum of \$200)
- Add \$1 for dishes
- Add 10% for gratuity for all meals
- Add 13% for taxes for all meals
- Delivery charges may be applied



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Banquet Menu

Sandwich

Buffet #1

Assorted Sandwiches (egg, ham, pork and chicken) Appetizers – Celery and carrot sticks with homemade dip- Olives and pickles. Choice of one salad (coleslaw, macaroni or orzo) Soft cheese with grapes and cake (chocolate or vanilla)

\$11.50

Buffet #2

Assorted Sandwiches (egg, ham, pork and chicken) Appetizers – Celery and carrot sticks with homemade dip- Olives and pickles. Choice of two salads (coleslaw, macaroni, potato or orzo) Soft cheese with grapes and cake (chocolate or vanilla)

\$12.50

Buffet #3

Assorted Sandwiches and assorted wraps (egg, ham, pork and chicken) Appetizers – Celery and carrot sticks with homemade dip- Olives and pickles. Choice of two salads (coleslaw, macaroni, potato or orzo) Soft cheese with grapes and cake (chocolate or vanilla)

\$13.50

Buffet #4

Cold meats assorted (ham, pastrami, turkey and roast beef) Accompanied with mustard and mayonnaise, variety of rolls, Assorted Appetizers – Olives and pickles, Celery and carrot sticks with homemade dip. Tray of pâté and homemade creton, rolls of cream cheese wraps with roasted vegetables, Choice of two salads, soft cheese and fine cheese with grapes, pastries.

\$18.50

Buffet #5 Luxury

Tray of sandwiches on baguette, assorted breads, croissants, pita and ciabatta with 3 choices of toppings (egg salad, ham, pork, tarragon chicken, tuna salad with red onions, humus with alfalfa) Choice of 3 salads (Spring Green, potato, strawberries spinach with poppy seed vinaigrette, orzo, broccoli, penne with vegetables with sun dried tomatoes, carrots and raisins, marinated mushrooms) Vegetable tray with homemade dip, mild cheese tray (oka, havarti and brie) with raisins, assorted marinades, tray of terrine, pastries.

\$21.50

- Substitute cake for pastries \$1.00
- Add one salad \$1.00 per person
- Add two salads \$1.50 per person Choice of salad: (green, macaroni, pasta, orzo, potato, broccoli, mushrooms & bean)
- Add baked beans \$1.25
- Add soup \$3.50

- Additional delivery costs may be added in remote region
- Add \$3 for staff with coffee, tea and tisane service (minimum \$200)
- Add \$10% for gratuity for all meals
- Add \$13% for taxes for all meals

Banquet Menu

Meals served at the table

All meals include a chef's salad, choice of potato or rice, fresh seasonal vegetable, rolls with butter, dessert of your choice, tea and coffee.

Main Course

Stuffed chicken breast with sauce	\$30
Supreme chicken breast with sauce	\$28
Chicken brochette	\$29
Chicken à la King with flaky pastry	\$24
Quarter roasted chicken	\$22
Beef bourguignon	\$24
Turkey white and dark meat with stuffing	\$26
Canadian meal (ragout, turkey, meat pie)	\$30
Lasagna	\$24
Pork brochette	\$29
Pork filet with Sauce	\$34
Beef filet with sauce (5-6 oz)	\$40
Prime rib (7-8 oz)	\$38
Salmon filet (4-5 oz)	\$32

Desserts

Individual strawberry shortcake
Cream puffs with caramel sauce
White cake with caramel sauce
Black forest cake
Apple crisp
Crepe with fresh fruits and cream

- Add \$3 for staff and coffee, tea and herbal tea. (minimum of \$200)
- Add \$3 for dishes
- Add \$1 for wine glasses
- Add \$1 for ice water service
- Add \$3.5 for a homemade soup
- Add 10% for gratuity for all dishes
- Add 13% for taxes for all dish

Banquet Menu

Roast Beef, Chicken & Ribs, and Hot Italian style Buffet

All buffet include salads and trays

Roast Beef

\$30

Beef station with au-jus and horse radish.
Beef cut in front of you by our chef served
according to your desired cooking.
Choice of rice or potato. Fresh vegetables
tossed in a honey and butter.

Choice of a second hot dish

- Roasted BBQ chicken
- Lasagna
- Chicken a la King
- Supreme chicken breast with sauce

**Roasted Bbq. Chicken
with roasted Pork rib Buffet**
(both buffet include)

\$36

Hot Italian Style

**\$24 (one choice)
\$30 (two choices)**

Caesar salad, green salad, garlic bread,
vegetable tray with homemade dip, mild
cheese tray, assorted marinades.

Main meal choice: homemade lasagna with
meat sauce, spaghetti with Italian meatballs,
penne Alfredo with chicken, chicken
parmigiana, tray of pastries.

Other hot dishes available for buffet

Sliced turkey, baked beans, beef bourguignon,
chicken pot pie or turkey, macaroni with meat
sauce and cheese, sweet and sour meatball.

Salads

Green, Potato, Macaroni, Coleslaw

Trays

Vegetable tray with homemade dip, soft
cheese and grapes, Olives and pickles, Rolls
and butte, Assorted desserts

- Add \$3 for staff and coffee, tea and herbal
tea. (minimum of \$200)
- Add \$1 for dishes
- Add \$1 for wine glasses

- Add \$1 for ice water service
- Add \$3.5 for a homemade soup
- Add 10% for gratuity for all dishes
- Add 13% for taxes for all dishes