



# DEERHURST

RESORT  
MUSKOKA



## BANQUET MENUS

# MEET OUR CULINARY TEAM

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## EXECUTIVE CHEF, RORY GOLDEN



Executive Chef Rory Golden leads a loyal brigade of over 60 chefs, cooks and staff at Deerhurst Resort, overseeing four restaurants, conference and event dining for up to 1,000 people, golf course refreshments, plus off-site catering gigs.

And yes, he personally prepared meals for Barack Obama, Angela Merkel, Nicolas Sarkozy, and other world leaders when Deerhurst hosted the 36<sup>th</sup> annual G8 Summit.

The resort currently works with over 20 local food suppliers. For Golden, going local from farm to fork before it became fashionable is about more than just flavour, or having a positive economic impact on your backyard.

“One of the quickest ways we can show someone what our great destination, Muskoka, is all about is on a plate. We all have to eat. And great food is something we can all share, wherever we come from. If you see the same ingredients and products every place you go, you lose that sense of place,” he says.

“Muskoka shops and farmer’s markets offer a whole flavour profile you maybe wouldn’t expect, like Muskoka Roastery coffee blends (his favourite is the strong Spirit of the Wilderness), Belly super premium ice cream (made by a former protégée,) heirloom veggies and all kinds of fantastic bakeries.

Golden also connects food with smart environmental stewardship, foraging for, pickling and preserving wild ingredients like cat tails for a crunchy salad (they taste like a cross between cucumber and hearts of palm), ramps (wild leeks great with lamb or in pasta), and sumac (for sauces). And all the green waste from Deerhurst’s kitchens is composted on -site.

Building from the resort’s existing take -away and golf course dining containers, Golden also sourced and ordered 250,000 pieces of biodegradable plate ware for the G8 including sturdy flatware sets made from a corn by -product, and “more cups than you can imagine.” As of 2018 the resort also uses paper straws – and only when requested.

# MEET OUR CULINARY TEAM

## (CONTINUED)

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### CHEFS DE CUISINE, HAYLEY NESS AND GUSZTAV GULMAR



A passion for the culinary arts, fresh local ingredients and custom lifestyle cuisine has been a driving force behind **Hayley Ness's** 20-plus year career in the culinary industry. In fact, early on in her career, Hayley completed her Natural Health Practitioner Certification so that she could understand and incorporate the knowledge of nutrition and dietary needs into her practice as a chef. In addition to that, she holds 5-Star Culinary Certification from The Plaza Hotel in New York City where she was brought in as Sous Chef to help reopen the hotel after a multi-million dollar renovation.

Hayley has also had many professional accomplishments throughout her career including representing The Fairmont Royal York in the *Rising Chef Challenge*, *Taste of Toronto* and *Culinary Star of the of the Month*.

Hayley's keen knowledge of the culinary industry and high-level experience at top venues including Royal York Hotel in Toronto, Plaza Hotel in New York City, The Four Seasons Centre for the Arts, The Sony Centre, Evergreen Brickworks and Hilton Hotels and Resorts, has made Chef Hayley a natural fit as Deerhurst's Sous Chef.

Modern cooking and presentation is something that **Gusztav Gulmar** is passionate about. Having completed his culinary education in both Europe and Canada, Gusztav pulls inspiration from around the world while still maintaining a focus on using locally sourced products in an upscale manner.

With over 18 years of experience in professional kitchens, Gusztav has taken on many roles in the culinary industry including Chef de Partie at Fripp Island Resort in South Carolina and various other positions at venues including Norwegian Cruise Line, Beau Rivage Casino Resort and Proof of the Pudding in Atlanta Georgia.

Since 2003 Gusztav has worked under Rory Golden which has allowed him to understand both the business and cooking side of the resort, in addition to assisting in the G8 Summit held at Deerhurst. His contributions to creating the ultimate Muskoka dining experience at Deerhurst exemplify his unique take on food and make him well-suited for the role of Chef de Partie at Deerhurst Resort.

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# BREAKFAST

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All breakfasts and brunch include: Freshly Brewed Coffee, Decaffeinated Coffee and Teas

**THE CONTINENTAL** \$18.00 per person (A minimum charge for 15 guests is required)

- Juice Station - Orange, Apple, Ruby Red Grapefruit, Cranberry Juice
- Assorted Pastries - Fruit Filled Danish Pastries, Butter Croissants, Muffins
- Toast Station - White, Brown, 12 Grain and Rye Breads, Honey, Fruit Preserves, Marmalade
- Build your own Yogurt Parfait - Country Style Granola with Berry Compote and Yogurt
- Sliced Fresh Seasonal Fruit

**ECLIPSE BREAKFAST BUFFET** \$23.00 per adult

Available in Eclipse Dining Room, Monday to Saturday 7:30 am to 11 am, Sunday until 9:00 am

- Juice Station - Orange, Apple, Ruby Red Grapefruit, Cranberry Juice
- Cold buffet - Assorted Breakfast Pastries, Selection of Cereals, Honey Roasted Granola, Oatmeal, Fresh Cut Fruit, Cottage Cheese, Chilled Hard Boiled Eggs, Low Fat Yogurt, Cheese Platter, Honey, Fruit Preserves, Marmalade.
- Hot Buffet - Egg Selection of the Day, Daily Selection of French Toast, Pancakes or Waffles with Muskoka Maple Syrup, Breakfast Potato of the Day, Bacon, Sausages, Baked Beans, Farm Fresh Eggs and Omelettes made to order by our breakfast chefs.

**WORKING BREAKFAST** \$27.50 per person (A minimum charge for 25 guests is required)

- Juice Station - Orange, Apple, Cranberry Juice
- Fresh Fruit Salad with Seasonal Berries
- Assorted Breakfast Pastries - Butter, Margarine
- Toast Station - White, Brown, Rye Bread, Honey, Fruit Preserves, Marmalade
- Maple Cured Bacon and Farmer's Pork Sausage
- Chef's Choice Baked Egg Frittata
- Home Fried New Potatoes - Sea Salt, Herbs, Olive Oil

Please choose one of the following for the **Working Breakfast** (add \$5.00 per person per any additional selection):

- Pancakes with Pure Deerhurst Maple Syrup - Whipped Butter, Blueberry Vanilla Compote
- French Toast with Pure Deerhurst Maple Syrup - Berry Compote, Whipped Cream
- Cheese Omelettes - Fresh Cut Chives

## BREAKS & SNACKS

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### MORNING BREAK – ONE HOUR COFFEE BREAK SERVICE

*(Must be for guaranteed number in group not a portion of group)*

- Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee, Specialty Teas \$5.95 per person
- Add one (1) morning snack \$10.95 per person

### AFTERNOON BREAK – ONE HOUR COFFEE BREAK SERVICE

*(Must be for guaranteed number in group, not a portion of group)*

- Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee, Specialty Teas \$5.95 per person
- Add one (1) afternoon snack \$10.95 per person

### CONTINUOUS COFFEE BREAKS

*(Must be for guaranteed number in group, not a portion of group)*

Included: Dark Roast Coffee, Decaffeinated Coffee, Specialty Teas, Bottled Water, Whole Fruit and Snack Specialty.

- Half Day Coffee Break includes one (1) snack (4 hours) \$11.50 per person
- Full Day Coffee Break includes two (2) snacks (8am – 5pm) \$23.00 per person

### MORNING SNACKS OPTIONS:

- 1- Individual Fruit Yogurts
- 2- Granola Bars
- 3- Fruit Salad with Fresh Berries
- 4- Mini bagels with Cream Cheese
- 5- Assorted Morning Pastries
- 6- Hot Cinnamon Buns with frosting

### AFTERNOON SNACKS OPTIONS:

- 1- Biscotti
- 2- Pretzels dipped in chocolate
- 3- Vegetables Crudités with Hummus Dips and Naan Bread
- 4- Assorted Cookies
- 5- Individual Bags of Chips
- 6- Nachos and Salsa

# BREAKS & SNACKS

## CONTINUED

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### THEME BREAKS \$18.00 per person (Minimum charge of 10 guests is required)

All theme coffee breaks are available for a one-hour service and include: Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee and Specialty Teas.

#### ICE CREAM BREAK

- Individual sherbet cups
- Ice cream sandwiches
- Individual Ice cream cups
- Root Beer or Orange soda

#### SPORTS SNACK BREAK

- Nachos and Salsa
- Louisiana Cajun Nut Mix
- Individual Bags of Popcorn and Potato Chips
- Soft Pretzels with mustard

#### BEVERAGES

- |  |                   |
|--|-------------------|
| • Soft Drinks - 355 ml can                         | \$3.50 each       |
| • Hot Apple Cider - non-alcoholic, bottomless cup  | \$4.75 per person |
| • Hot Chocolate - Whipped Cream bottomless cup     | \$4.75 per person |
| • Tropicana Juice - 355 ml bottle, orange or apple | \$4.75 each       |
| • Gatorade - 591 ml bottle                         | \$4.95 each       |
| • Milk 1% or Chocolate Milk - 250 ml               | \$3.25 each       |
| • Bottled Water - 500 ml bottle                    | \$3.25 each       |
| • Eski Still or Sparkling Water - 500 ml glass     | \$4.25 each       |

#### CHOCOLATE, CHOCOLATE, CHOCOLATE!

- Hot Chocolate
- Chocolate Fudge Brownies
- Chocolate Dipped Chocolate Chip Cookies
- Warm Chocolate Fondue – Melon, Pineapple, Strawberries, Marshmallows

#### DEERHURST SUGAR SHACK BREAK

- Maple-Bacon Spiked Popcorn
- Maple Sugar Cookies
- Assorted Butter Tarts
- Maple Pecan Danishes



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# LUNCH

## ECLIPSE LUNCH BUFFETS \$34.95 per person

Daily lunches are available in Eclipse Dining Room with minimum of 35 persons required. (**Private function** requires 25 minimum – add \$7.00 per person. **Outdoor Events**; if being held outdoors and a chef is requested to barbecue at your event – add \$120.00.)

Included with lunch: Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee and Specialty Teas.

### MONDAY & FRIDAY: 'BURGER BAR' \*Available at the beach for an additional \$5 per person

- Fire Roasted Tomato Chipotle Soup (If outdoors replace with a Nacho Chips & Salsa)
  - Field Green Salad - *Cherry Tomatoes, Cucumber, Red Onion, Carrot, Selection of Vinaigrettes*
  - Dijon Potato Salad – *Bell Peppers, Red Onion, Scallions, Pickle, Grainy Mustard Vinaigrette*
  - Rainbow Coleslaw - *Deerhurst Maple & Apple Cider Vinaigrette*
  - Grilled Chicken Burgers, Charbroiled Ontario Beef Burgers and Vegetarian Burgers – *Served with Brioche burger buns, Sliced Tomatoes, Pickles, Red Onion, Green Leaf Lettuce, Sliced Cheddar Cheese, Ketchup, Mustard, Relish and Mayonnaise*
  - Kettle Chips with Cajun Spice
  - Assorted Dessert Squares and Tarts, Garnished with Berries
- \*Gluten Free Buns Available

### TUESDAY: 'MODERN CLASSICS'

- Tuscan White Bean Puree - *Scallions on the side*
- Local Baby Kale Salad – *Watermelon, Cucumbers, Red Onions, Dried Cranberries, Pepitas, Balsamic and Raspberry Vinaigrettes (Walnuts and Feta Cheese on the side)*
- Lentil & Grain Salad – *Bell Peppers, Red Onion, Grapes, Citrus Chili & Olive Oil Vinaigrette*
- Mango, Mint and Cherry Tomato Salad – *Cucumber, Pickled Red Onion, Lemon Mint Vinaigrette*
- Spice Roasted Chicken Thighs – *Herb jus, Heirloom Cherry Tomatoes, Red and Green Onions*
- Maple Baked Salmon Fillet – *Sautéed Baby Fennel and Cherry Tomatoes, Chives*
- Mini Potato Gratin with Smoked Gouda
- Vegetarian Seven Grain Risotto - *Edamame, Corn, Pepitas, Dried Cranberries, Parmesan*
- Seasonal Vegetable Medley
- Naked Brownies, Chocolate Dipped Cookies – *Garnished with Fresh Berries*

### WEDNESDAY & SATURDAY: 'MUSKOKA COMFORT'

- Maple Roasted Butternut Squash and Apple Soup
- Garden Greens Salad with assorted vinaigrettes
- Citrus Quinoa Salad – *Sweet peppers, Red and Green Onions, Fresh Herbs, Citrus Chili Vinaigrette*
- Braised Beef with Spiced Sausage and Bacon in Red Wine Demi
- Chicken Breast Puttanesca – *Heirloom Cherry Tomatoes, Kalamata Olives, Garlic, Basil, Capers, Red Chili Flakes*
- Vegetarian Tri-colour Cheese Tortellini – *Wild Mushrooms, Basil Pesto, Parmesan Cream Sauce, Italian Parsley*
- Roasted Garlic Red Skin Mashed Potatoes
- Green Beans & Baby Carrots - *Olive Oil and Sea Salt*
- Warm Apple Crumble
- Canadian Cheese platter with Dried and Fresh Fruits, Crackers

### THURSDAY: 'SOUTHERN STYLE' - \*Available at the Beach for an additional \$5 per person

- Spicy Chorizo, Sweet Potato and Corn Chowder - *Fresh Chopped Green Onions all on the side*
- Taco Salad – *Crisp Tortillas, Lettuce, Red Onion, Avocado, Cherry Tomatoes, Corn, Cucumber, Red Onion, Ranch and Balsamic Vinaigrette*
- Black Bean, Edamame and Corn Salad – *Chili Lime Vinaigrette, Bell Peppers, Red Onion and Green Onion*
- Build Your Own Fajita - Warm Soft Tortillas
- Southern Cajun Red Beans & Rice
- Grilled Chili Chicken, Ginger Beef, and Vegetarian option sautéed mushroom with Bell Peppers and Red Onion
- Garnishes - *Diced Tomatoes, Diced Bell Peppers, Diced Red Onion, Green Onions, Shredded Mozzarella and Cheddar Cheese, Jalapenos, Guacamole, Salsa, Pico de Gallo, Sour Cream, Hot Sauce*
- Peach Crumble, Pecan Pie and Chocolate dipped Brownies – *served with Whipped Cream on the side*





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## LUNCH CONTINUED

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### THE DEERHURST DELI \$32.00 per person (Minimum of 10)

\*Available at Sunset Bay Beach for an additional \$5 per person (30 guest minimum).

- Chef's Soup of the Day (If outdoors replace with a Nacho Chips & Salsa)
- Field Greens Salad - Tomatoes, Cucumber, Red Onion, Carrots, Assorted Dressings
- Farfalle Pasta Salad - Sun Dried Tomatoes, Red Onions, Sweet Pepper, Basil Pesto

### BISTRO STYLE SANDWICHES (1.5 pcs per person)

- Tuna Salad - Lemon Aioli, Celery, Red Onion, Peppers, Spinach
- Shaved Black Forest Ham - Cheddar, Grainy Mustard Aioli, Leaf Lettuce and Caramelized Onion
- Roast Beef - Basil Pesto Aioli, Swiss Cheese, Leaf Lettuce, Tomato
- Chicken Salad - Dijon Aioli, Sundried Cranberries, Green Onion and Baby Lettuce
- Roasted Vegetables - Quinoa, Red Pepper Hummus, Roasted Vegetables & Greens in a Tortilla Wrap
- Assorted Mini Pastries
- Sliced Fresh Fruit

### IT'S A WRAP \$30.00 per person (Minimum of 10) \*

\*Available at Sunset Bay Beach for an additional \$5 per person (30 guest minimum)

- Chef's Green Salad - Tomatoes, Cucumber, Red Onion, Carrots, Assorted Dressings
- Selection of two freshly prepared compound salads
- Grilled Chicken Salad - Cranberries, Spinach and Red Onions, Soft Tortilla
- Smoked Turkey - Cranberry Mayo, Baby Greens, Red Onion and Cheddar Cheese, Soft Tortilla
- Shaved Ham - Honey Mustard, Swiss, Cucumber, Diced Tomato and Baby Greens, Soft Tortilla
- Vegan Wrap - Quinoa, Chickpeas, Roasted vegetables, Tomato, Cucumber, Assorted Sprouts, Soft Tortilla
- Assorted Squares and Tarts
- Kettle Chips
- Sliced Fresh Fruit

### THE ITALIAN PIZZA OVEN \$32.00 per person (Minimum of 10)

- Caesar Salad - Homestyle Croutons, Parmesan
- Selection of Two Freshly Prepared Compound Salads of the Day

### SELECT TWO OF THE FOLLOWING STYLES OF PIZZA:

- Vegetarian - Roasted Vegetables, Mushrooms, Tomato Sauce, Cheddar and Parmesan
- Mediterranean - Grilled Chicken, Basil Pesto, Roasted Red Peppers, Artichokes, Mozzarella & Goat Cheese
- North American - Pepperoni, Mushroom, Green Peppers, Mozzarella and Cheddar Cheese
- Hawaiian - Ham, Pineapple, Bell Peppers, Mozzarella and Cheddar Cheese
  
- Fresh Fruit Platter, Cheese Cake with Berry Compote

### PREMIUM PIZZAS \$3.00 per person surcharge

- Prosciutto - Cherry Tomatoes, Basil, Shaved Parmesan, Fresh Arugula
- Smoked Salmon - Basil pesto, Red Onion, Sautéed Baby Spinach, Parmesan

Outdoor Events; if being held outdoors and a chef is requested to barbecue at your event \$120.00 charge



## LUNCH CONTINUED

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### **LUNCH ON THE RUN** \$26.00 per person (Items are presented in a 'grab and go' bag)

Please choose one of the following sandwich selections:

- Tuna Salad – Lemon Aioli, Celery, Red Onion, Peppers, Spinach
- Shaved Black Forest Ham - Cheddar, Grainy Mustard Aioli, Leaf Lettuce and Caramelized Onion
- Roast Beef - Basil Pesto Aioli, Swiss Cheese, Leaf Lettuce, Tomato
- Chicken Salad - Dijon Aioli, Sundried Cranberries, Green Onion and Baby Lettuce
- Roasted Vegetables - Quinoa, Red Pepper Hummus, Roasted Vegetables & Greens in a Tortilla Wrap
  
- Fresh Cut Vegetables, Ranch Dip.
- Bottled Water
- Individually Wrapped Cheddar Cheese
- Seasonal Whole Fruit
- Individually -Wrapped Sweet Treat

### **THREE -COURSE OR FOUR-COURSE PLATED LUNCH** \$43.00 - \$60.00 per person

Three-course or four -course plated lunch menus can be custom designed to your group's preferences.

# HORS D'OEUVRE

Minimum three dozen of each selection – suggest five pieces per person for a one hour reception prior to dinner.

## COLD

- Ahi Tuna and Avocado Tartar in Crisp Cucumber Cup \$50.00 per dozen
- Spiced Cocktail Shrimp Shooters \$42.00 per dozen
- Salmon Tartar with Pickled Ginger, Red Onion and Lemon Zest in a Chinese Spoon \$40.00 per dozen
- Chicken and Sundried Cranberry Waldorf in Pastry Cup \$35.00 per dozen
- Smoked Salmon with Cream Cheese and Dill on Crostini \$36.00 per dozen
- Smoked Duck Breast with Cranberry Compote and Seedlings on Crostini \$40.00 per dozen
- Sesame Seared Ahi Tuna with Pickled Ginger Slaw in a Chinese Spoon \$45.00 per dozen

## HOT

- Mini Beef Wellington \$39.00 per dozen
- Crab Cakes served with Thai Chili Sauce \$36.00 per dozen
- Thai Vegetable Spring Rolls with Plum Sauce \$35.00 per dozen
- Mango Wrapped Spring Rolls with Chili Sauce \$35.00 per dozen
- Vegetarian Samosas with Mango Chutney \$34.00 per dozen
- Spinach, Feta and Dill Phyllo Triangle \$32.00 per dozen
- Shrimp and Vegetable Purses \$41.00 per dozen
- Chicken Tikka Wontons \$38.00 per dozen
- Shrimp Gyoza with Ponzu Sauce \$41.00 per dozen
- Cherry Blossom Seafood Vegetable Dimsum \$38.00 per dozen
- Pork and Korean Kimchi Dumplings \$38.00 per dozen
- Pork and Chicken Potstickers \$38.00 per dozen
- Whole Sea Scallops Wrapped in Bacon \$41.00 per dozen
- Crunchy Coconut Shrimp with Sweet Chili Sauce \$36.00 per dozen

### LET OUR CULINARY TEAM CREATE A RECEPTION PACKAGE FOR YOU!

Includes chef's choice of one cold and three hot hors d'oeuvres (Selection is confirmed day of event.)

\$36.00 per dozen

## CLASSIC APPETIZERS

- Jumbo (21/25) Shrimp - Spicy Cocktail Sauce \$43.00 per dozen
- Smoked Atlantic Salmon - Lemon, Capers, Chopped Egg, Sliced Cucumber, Red Onion, Chive Crème Fraiche, Flatbreads. Serves Approximately 15 Guests \$165.00 per side
- Freshly Shucked East Coast Oysters - Served on the Half Shell, Lemon, Hot Sauce, Mignonette, Cocktail Sauce, Horseradish Priced seasonally
- Selection of Garden Crudités – Ranch, Hummus Dips \$4.50 per person
- Antipasto Platter – Vine-Ripened Tomatoes, Baby Bocconcini, Marinated Artichokes, Kalamata Black Olives, Grilled Vegetables, Prosciutto, Genoa Salami (Minimum of 10 guests required.) \$13.00 per person

# PLATED DINNER

All plated meals are priced to be a three course or four -course meal.

**THREE-COURSE DINNERS** include: Soup or Salad, Entrée and Dessert

**FOUR-COURSE DINNERS** include: Soup, Salad, Entrée and Dessert

To substitute one of our appetizers for a soup or salad, the additional price will be charged to the meal cost.

Included with dinner: Freshly Brewed Dark Roast, Coffee, Decaffeinated Coffee and Specialty Teas

## TABLE STARTERS *(based on 10 people)*

- Selection of Gourmet Spiced Olives with Feta Cheese \$8.00 per person
- Antipasto Platter - *Parma Ham, Melon, Olives, Bocconcini* \$12.00 per person
- Fresh Cut Crudités and Dip \$5.00 per person
- Hummus and Babaghanoush - *Flatbreads* \$5.00 per person

## APPETIZERS

- Mushroom Filled Ravioli - *Baby Spinach, Roasted Garlic, Parmesan Cream, Basil Pesto, Grape Tomatoes* \$7.95 surcharge
- Mediterranean Antipasto - *Prosciutto, Melon, Slow Roasted Sweet Bell Peppers, Zucchini, Kalamata Olives, Cherry Tomatoes, Marinated Bocconcini* \$8.00 surcharge
- Seared Ahi Tuna with Grilled Pineapple and Artisanal Greens - *Sweet Lime Chili Sauce* \$9.25 surcharge
- House Smoked Trout - *Beets, Deerhurst Maple Mustard, Chive Crème Fraiche, Herb Crostini* \$10.00 surcharge

## SOUPS

- Ginger and Carrot Soup - *Chive Oil*
- Cream of Mushroom Soup - *Scallion, Crème Fraiche*
- Leek and Potato Potage - *Basil Oil, Crispy Fried Onions*
- Roasted Plum Tomato Soup - *Chopped Fresh Parsley, Balsamic Syrup*
- Parsnip and Apple Soup - *Tart Apple, Red Onion Chutney*
- Signature Deerhurst Maple Roasted Butternut Squash and Apple Soup - *Red Onion, Pumpkin Leek Chutney*
- Cream of Asparagus Soup - *Lemon Crème Fraiche*
- Lobster Bisque - *Brandy scented avocado Crème Fraiche, Fresh Cut Chives*

## SALADS *(Salads marked with an asterisk (\*) can be pre -set if required)*

- \*Heritage Blend Greens - *Red Oak, Baby Greens, Cherry Tomatoes, Carrot Tangle, Cucumber, Balsamic Vinaigrette*
- Caesar Salad - *Focaccia Croutons, Freshly Grated Parmesan Cheese, Lemon*
- \*Tomato Caprese Salad - *Sliced Red and Yellow Tomatoes, Feta, Orzo Salad, Baby Lettuce, Balsamic Vinaigrette*
- \*Beet And Goat Cheese Salad - *Chevre, Spiced Walnuts, Artisanal Greens, Pepitas, Raspberry Vinaigrette*

# PLATED DINNER

## CONTINUED

### ENTRÉES

All entrées will be served with Chef's selection of starch and three seasonal vegetables, unless noted.

#### STARCH SIDES

- Red Skinned Mashed Potatoes
- Roasted Mini Potatoes
- Confit Fingerling Potatoes
- Herb Scented Rice
- Individual Yukon Gold Potato Gratin - *\$2.95 per person additional*

#### POULTRY

- Grilled or Pan Seared Supreme of Mustard Glazed Breast of Grain Fed Chicken - *Port Wine Jus*
- Cranberry and Rice Stuffed Ballontine of Chicken - *Mushroom Jus*
- Stuffed Supreme of Chicken - *Muskoka Maple Syrup Soaked Bala Cranberries, Chevre, Baby Spinach, Reduced Demi Glaze*
- Asiago, Spinach and Wild Mushroom Stuffed Supreme of Chicken - *Wild Mushroom Sauce*
- Prosciutto Wrapped Boursin Cheese Stuffed Supreme of Chicken - *Red Wine Reduction Sauce*
- Oven Roasted Turkey Breast with traditional Gravy - *Apple Sage Stuffing, Cranberry Compote*

#### THREE COURSES | FOUR COURSES

*\$55.00 per person | \$59.00 per person*

*\$56.75 per person | \$60.75 per person*

*\$58.75 per person | \$62.75 per person*

*\$58.75 per person | \$62.75 per person*

*\$59.75 per person | \$63.75 per person*

*\$55.75 per person | \$59.75 per person*

#### BEEF

- Carved Peppercorn Roasted Beef Striploin - *Natural Pan Jus*
- Bacon Wrapped Tenderloin of Beef - *Brandy Cream Sauce*
- Sliced Slow Roasted Canadian Tenderloin - *Peppercorn Rub, Herbed Cabernet Sauvignon Reduction*
- Duo of Braised Beef Rib and 5oz Supreme of Chicken - *Cabernet Sauvignon Reduction*
- Duo of Sliced Filet Mignon and Butter Poached Jumbo Shrimp Skewer - *Cabernet Sauvignon Reduction*
- Duo of Sliced Filet Mignon and Butter Poached Half Lobster Tail - *Merlot Jus, Butter Sauce*

*\$58.75 per person | \$62.75 per person*

*\$64.00 per person | \$68.00 per person*

*\$64.00 per person | \$68.00 per person*

*\$62.75 per person | \$66.75 per person*

*\$70.00 per person | \$74.00 per person*

*\$72.00 per person | \$76.00 per person*

#### FISH

- Spice Crusted Salmon Fillet - *Pineapple, Bell Peppers, Red Onion Salsa, Citrus Sauce*
- Roasted Fillet of Rainbow Trout - *Tomato, Fennel Salsa, Lemon Butter Sauce*
- Oven Roasted Pickerel - *Red Pepper Coulis, Chive Oil*

*\$55.75 per person | \$58.75 per person*

*\$55.00 per person | \$58.00 per person*

*\$59.00 per person | \$63.00 per person*

# PLATED DINNER

## CONTINUED

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### DESSERTS

- Turtle Cheesecake – *Caramel Sauce*
- Chocolate Pecan Tart – *Caramel Sauce, Strawberry, Chantilly Cream*
- Baked New York Cheesecake – *Fruit Sauce, Whipped Cream*
- Maple and Espresso Crème Brûlée – *Almond Biscotti*
- Dark and White Chocolate Mousse Tower – *Raspberry Coulis, Chocolate Straw*
- Individual Raspberry Panna Cotta – *Fruit Coulis, Berries*
- Apple Crumble Tart – *Caramel Sauce, Whipped Cream, Strawberry*
- Flourless Chocolate Brownie – *Warm Fudge Sauce, Chocolate Cigar*

### ENTRÉE CHOICES – DIETARY RESTRICTIONS

Please notify in advance how many guests require special meals due to allergies and intolerances.

Allergy dishes will be priced the same as the main entrée selected based on the list of special meals received by the resort. Any last minute or extra undocumented allergy meals not pre-ordered will be charged over and above the guaranteed numbers.

Please choose one of the following per meal:

- Asian Noodle Broth – *Oriental Cut Vegetables (Nut, Dairy, Vegan)*
- Vegetarian Stir Fry with Tofu – *Scented Jasmine Rice (Gluten, Nut, Dairy, Vegan)*
- Pakora Fried Portobello Mushroom Steak – *Warm Quinoa and Bean Salad, Market Vegetables (Gluten, Nut, Dairy, Vegan)*
- Crispy Fried Tofu – *Wild, White and Red Rice Pilaf, Roasted Corn, Toasted Pumpkin Seeds, Snap Peas, Wild Mushrooms, Sundried Cranberries, Market Vegetables (Gluten, Nut, Dairy, Vegan)*
- Warm Heirloom Tomatoes Stuffed with Butternut Squash Succotash – *Pepita Crusted, Quinoa Pilaf, Roasted Red Pepper Sauce (Gluten, Nut, Dairy, Vegan)*
- Gluten Free Penne – *Wild Mushrooms, Roasted Corn, Red Onions, Cherry Tomatoes (Gluten, Nut, Dairy, Vegan)*

# TRADITIONAL DINNER BUFFET

\$60.00 per person (A minimum charge for 50 guests is required.)

## STARTERS

- Bread Display
- Caesar Salad - *Freshly Grated Asiago Cheese, Focaccia Croutons*
- Our Chef will choose 3 additional seasonally inspired salads to accompany your group's buffet
- Antipasto Platter – *Marinated Vegetables, Cured and Smoked Meats, Gherkin, Olives*

## HOT ENTRÉE ITEMS

Please select two of the following:

- Peppercorn Roasted Striploin of Alberta Beef - *Natural Pan Jus, Assorted Mustards, Horseradish*
- Roasted Ontario Pork Loin - *Espresso Rub, Apple and Belgian Wheat Beer Jus*
- Roasted Rainbow Trout - *Lemon - Chive Beurre Blanc, Tomato, Cucumber, Pickled Ginger Slaw*
- Cedar Plank Barbecue Cured Salmon Fillet – *Fennel and Cherry Tomato Slaw, Pea Tendrils*
- Herb Marinated Grilled Chicken – *Apricot Jus*
- Atlantic Seafood with Saffron Lemon Rice - *Shrimps, Crab, Mussels, Brandied Shellfish Cream*

Starch and seasonal vegetables will be prepared based on your entrée choices

*Additional allergy selection for the entire group - add \$5.00 per person*

## OTHER SELECTIONS TO ENHANCE YOUR BUFFET

- Roasted Ontario Turkey – *Sage Stuffing, Pan Gravy* \$10.50 per person
- Roast Prime Rib of Alberta Beef\* - *Horseradish and Pan Jus* \$12.50 per person  
*Carving chef service included in price*

## DESSERTS

- Fresh Seasonal Berries
- Assorted Cakes and Pies
- Selection of Canadian Cheese - *Grapes, Dried Fruits, Crackers, Flatbreads*



# TASTE OF ONTARIO

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\$79.00 per person (A minimum charge for 50 guests is required.)

## STARTERS

- Bread Display
- Deerhurst Maple Roasted Butternut Squash and Apple Soup – *Cinnamon Crème Fraiche*
- Artisanal Green Salad – *Carrot, Cherry Tomatoes, Red Onion, Cucumber, Assorted Dressings*
- Chef's Selection of Three Freshly Prepared Compound Salads

## CHEF ATTENDED STATION

- Carved Roast Striploin of Ontario Beef – *Herb Jus, Horseradish*

## HOT BUFFET ITEMS

- Oven Roasted Ontario Turkey Breast – *Turkey Jus, Bala Cranberry Chutney*
- Lake Rainbow Trout – *Grilled Lemon, Maple Butter Sauce, Scallions*
- Gourmet Fingerling Potato Poutine – *Thornloe Cheese Curds, Gourmet Gravy, Green Onions*
- Deerhurst Maple Glazed Root Vegetables

## DESSERTS

- Cherry, Pecan and Blueberry Pie
- Strawberry Rhubarb Pie
- Warm Ontario Apple Crumble – *Butterscotch Sauce*



# MUSKOKA CLASSIC GRILL BUFFET

\$69.00 per person (A minimum charge for 50 guests is required.) If being held outdoors, rental charges apply. If a chef is requested to barbecue at your event - \$120.00 charge

## STARTERS

- Garlic Baguette
- Garden Green Salad with assorted vinaigrettes
- Chef's Selection of Three Seasonal Compound Salads

## ENTRÉE ITEMS

Please select two of the following:

- AAA Top Sirloin Steaks Grilled – *Roasted Garlic Jus*
- Aged Alberta New York Steaks – *Red Wine Jus*
- Grilled Cornish Hen – *Hoisin Ginger Garlic Sauce*
- Ontario Turkey Breast - *Apple Cranberry Salsa, Turkey Jus*
- Bacon Wrapped Turkey Tournedos - *Roasted Peach, Bacon, Red Onion Chutney*
- Deerhurst Maple Baked Salmon Fillet - *Fennel Cherry Tomato Slaw, Chives*
- Herb Roasted Barbecue Cut Chicken – *Muskoka Ale Infused Barbecue Sauce*
- Chicken Drumsticks – *Honey Garlic or Barbeque Sauce*
- Spiced Pork Side Ribs - *Deerhurst Spice Blend, Wildflower Honey, Roasted Garlic Sauce*
- BBQ Pork Chops - *Apple Gastrique*
- Lake Trout - *Pineapple and Cherry Tomato Salsa, Citrus Sauce*
- Sautéed Mussels – *Red Thai Curry Sauce with Tomatoes and Scallions*

For those who have advised in advance they are vegetarian, their entrée will be replaced with:

- Grilled Vegetable and Tofu Skewers - *Caramelized Onions*

## SIDES

Please select two of the following:

- Skillet Fired Wild Mushroom and Pearl Onion Sauté
- Baked Potato – *Sour Cream, Bacon, Butter, Scallions*
- Roasted Garlic Mashed Potatoes
- Grilled Medley of Vegetables
- Corn on the Cob (*seasonal*)
- Roasted New Potatoes - *Green Onions*
- Seasoned Wild and Long Grain Rice
- Baby Potato Gratin

## DESSERTS

- Sliced Fresh Fruit Platter
- Freshly Baked Fruit and Pecan Pies - *Whipped Cream*
- Chocolate Dipped Cookies



# DELUXE MUSKOKA GRILL BUFFET

\$78.00 per person (A minimum charge for 50 guests is required.) If being held outdoors, rental charges apply. If a chef is requested to barbecue at your event - \$120.00 charge

## STARTERS

- Garlic Bread
- Rosemary Focaccia Bread - Whipped Butter
- Garden Green Salad with assorted vinaigrettes
- Chef's Selection of Four Seasonal Compound Salads

## ENTRÉE ITEMS

- Carved Alberta Beef Striploin - Au Jus, Horseradish, Mustards
- Maple Glazed Roasted Filet of Trout - Rainbow Cabbage Slaw, Scallions
- Herb Roasted Barbecue Cut Chicken - Muskoka Ale Infused Barbecue Sauce

## SELECT TWO:

- Baked Potato Bar - Grated Cheddar and Mozzarella Cheese, Soft Butter, Sour Cream, Green Onions, Bacon
- Grilled Sweet Potato - Deerhurst Maple Pecan Butter
- Roasted New Potatoes - Green Onions
- Sautéed Green Beans - Almonds, Dried Cranberries
- Skillet Fired Wild Mushroom and Pearl Onion Sauté
- Roasted Garlic Mashed Potatoes
- Grilled Medley of Vegetables
- Corn on the Cob (seasonal)
- Seasoned Wild and Long Grain Rice
- Baby Potato Gratin - Smoked Gouda Cheese

For those who have advised in advance they are vegetarian, their entrée will be replaced with:

- Grilled Vegetable and Tofu Skewers - Caramelized Onions

## DESSERTS

- Assorted Selection of Cakes, Pies and Tortes
- Fresh Seasonal Berries - Chilled Grand Marnier Sabayon
- Grilled Pineapple - Butterscotch Sauce, Whipped Cream

# PUB STYLE DINNER BUFFET

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\$58.00 per person (A minimum charge for 75 guests is required – can be set up as a buffet for a minimum of 50 guests.)

Please note: Pub Style Dinner Buffet Is not available for outdoor events.

## STARTERS

- Chef's Choice of Three Salads

## WING STATION

- Chicken Wings - Honey-Garlic, Mild, Medium, Suicide and Blue Cheese Dipping Sauce

## SLIDER STATION

- Turkey and Beef and Sliders – Cranberry Mayo, Chipotle Ketchup, Roasted Garlic Aioli, Maple Mustard

## POUTINE STATION

- Build-Your-Own-Poutine – Traditional Gravy, Thornloe Cheese Curds, Muskoka Cream Ale Infused BBQ Pulled Pork, Green Onions, Bacon Bits, French Fries (based on dining location French fries may be substituted for fingerling potatoes)

## FISH & CHIPS STATION

- Fish Bites with Sweet Potato Fries – Curry Tartar Sauce

## CHILI STATION

- Beef and Vegetarian Chili – Sour Cream, Naan Bread, Scallions, Shredded Cheese

## TACO STATION

- Build-Your-Own-Pork-Tacos – Muskoka Cream Ale BBQ Pulled Pork, Soft and Hard Taco Shells, Shredded Lettuce, Tomatoes, Hot Sauce, Shredded Cheese, Salsa, Sour Cream, Guacamole

## ICE CREAM STATION

- Assorted Individual Cups of Ice Cream – Assorted Brownies

# CATERING INFORMATION

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## FOOD AND BEVERAGE

- **TAXES AND SERVICE CHARGE**

All pricing is subject to 13% HST. A taxable administration fee will be added to all food and beverage pricing.

- **OUTSIDE FOOD AND BEVERAGE**

Deerhurst Resort reserves the right to supply all food and beverage served within the resort and on resort property. To maintain the high standards the resort has set for food quality, Deerhurst Resort reserves the right to make menu changes/substitutions and cost adjustments based on availability of product and current market conditions.

In accordance with Health and Safety Regulations, leftover food from one event may not be reused at a later event nor food and beverage products be removed from the function space after an event to be consumed at a later time.

- **SPECIAL MEAL REQUESTS/FOOD ALLERGIES**

Please inform us of any guests in your group that have any food allergies, medical dietary sensitivities so that we can take the necessary precautions when preparing their meal. Please be aware that food prepared in our kitchens may contain or have been in contact with peanuts, nuts, seafood or other possible allergens. **Therefore, we cannot guarantee a 100% allergy free environment.**

- We undertake to provide, upon request, full information about the ingredients in any of the items served to your group. Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives.
- Should a request be made onsite for an alternative meal due to personal preference, dietary restriction and/ or allergies, a vegetarian meal will be served and a charge of equivalent to your organized meal will apply in addition to your final guarantee number. The same appetizer and dessert will be served to the guest. If additional appetizer and /or desserts are required, additional charges will apply.