



CONTINENTAL BREAKFAST #1 \$9
Includes fresh muffins and scones, fresh fruit, coffee, tea & juice

CONTINENTAL BREAKFAST #2 \$14
Includes bacon-thyme quiche, fresh muffins and scones homemade granola & yogurt, fresh fruit, coffee, tea & juice

BREAKFAST BUFFET \$20
Includes bacon-thyme quiche, bacon, potato pancakes, French toast, fresh muffins and scones homemade granola & yogurt, fresh fruit, coffee, tea & juice

FOR MEETINGS (per person charge)

Coffee & Tea Only \$2

Muffins & Scones \$2

Fresh Fruit \$4

LUNCH

SANDWICHES \$5/each
Sandwich Choices (hummus & veggie focaccia; sweet potato chipotle wrap; maple-pecan chicken wrap; tarragon-chicken wrap; roast beef and red onion focaccia; Thai marinated chicken wrap; pork tzatziki wrap)

SALADS \$4/each

Roasted Beets w/ goat cheese, walnuts & spinach

Orzo w/ sundried tomatoes, walnuts and parsley purée

Mixed greens w/ lemon-thyme, fried chickpeas and julienned carrots

Baby Spinach with Cranberries and Almonds

Green bean, white bean and tomato salad w/ basil

ASSORTED VEGGIE PLATTER (SM) \$18 or (LRG) \$32

FRUIT PLATTER (SM) \$24 or (LRG) \$45

CHEESE & CRACKERS (SM) \$40 or (LRG) \$76

BUFFET & PLATTER STYLE MEALS

1 salad, 1 starch, 1 main & 1 vegetable	\$26
2 salads, 1 starch, 1 main & 1 vegetable	\$28
2 salads, 2 starches, 1 main, 1 vegetable	\$30
2 salads, 2 starches, 2 mains, 2 vegetables	\$34

* Denotes choices with an additional cost

Cookie & brownie platters	\$2/pp
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Salad choices

<i>Roasted Beets w/ goat cheese, walnuts & spinach</i>	
<i>Baby Spinach with Cranberries and Almonds</i>	
<i>Orzo w/ sundried tomatoes, walnuts and parsley purée</i>	
<i>Mixed greens w/ lemon-thyme, fried chickpeas and julienned carrots</i>	
<i>Green bean, white bean and tomato salad w/ basil</i>	
<i>Black bean, cucumber and tomato salad w/ cumin-lime dressing</i>	
<i>Romaine w/ parmesan vinaigrette, focaccia croutons and bacon</i>	
* <i>Shaved fennel salad w/ parmesan, frisée and lemon.....</i>	\$1

Mains

<i>Lemon-thyme roasted chicken</i>	
<i>Braised chicken w/ tomato, bacon & mushroom</i>	
<i>Chicken fricassé with peas & mushrooms</i>	
<i>Red wine braised grass fed beef short ribs</i>	
<i>Stuffed pork loin</i>	
<i>Herb butter roasted wild caught salmon</i>	
<i>Seared pickerel w/ cilantro-pepper sauce</i>	
* <i>Tomato confit w/ grilled zucchini stuffed chicken breast.....</i>	\$3
* <i>Braised spring lamb w/ carrots, onions and asparagus.....</i>	\$3
* <i>Coffee crusted beef tenderloin</i>	\$4

Starch choices

<i>Parsnip & potato purée</i>	
<i>Potato pave (thinly sliced potatoes layered w/ cream, parmesan & thyme)</i>	
<i>Rosemary roasted red skin potatoes</i>	
<i>Penne w/ roasted sweet potatoes, portabello mushrooms and kale</i>	
<i>Penne w/ spicy Italian sausage, tomato, peppers and spinach</i>	
<i>Farfalle w/ pesto</i>	
<i>Penne w/ tomato-basil sauce</i>	
* <i>Bacon roasted fingerling potatoes.....</i>	\$2
* <i>Spatzle w/ spinach, mushrooms, cream and nutmeg.....</i>	\$2
* <i>Homemade fettucine w/ carrots, peas, asparagus, mint & parmesan</i>	\$2
* <i>Sweet Potato Gnocchi w/ spinach & sage.....</i>	\$3
* <i>Parisienne Style gnocchi w/ mushrooms, zucchini & sage.....</i>	\$3

Vegetable choices

- Glazed carrots and asparagus*
- Stuffed zucchini cups*
- Herb butter roasted green beans*
- Sautéed mushrooms and zucchini*
- Hoisin glazed baby bok choy*

HORS D'OEUVRES

Prices are per dozen. Minimum of 2 dozens per item

<i>Pistachio-goat cheese truffles.....</i>	<i>\$18</i>
<i>Vegetarian rice paper rolls.....</i>	<i>\$24</i>
<i>Seasonal savoury tarts.....</i>	<i>\$24</i>
<i>Cucumber and white bean bites.....</i>	<i>\$18</i>
<i>Couscous and cranberry stuffed mini cucumbers.....</i>	<i>\$24</i>
<i>Lemon-chicken satays.....</i>	<i>\$36</i>
<i>Chipotle Meatballs.....</i>	<i>\$24</i>
<i>Mini-chicken-tomatillo tacos.....</i>	<i>\$36</i>
<i>Red curry chicken pastries.....</i>	<i>\$36</i>
<i>Red curry shrimp satays.....</i>	<i>\$36</i>
<i>Rosemary, pearl onion & beef tenderloin skewers.....</i>	<i>\$36</i>
<i>Tempura sweet potato w/ cucumber & avocado salad.....</i>	<i>\$30</i>
<i>Seared lamb loin on a fingerling potato chip.....</i>	<i>\$34</i>
<i>Lobster-cucumber bites.....</i>	<i>\$36</i>
<i>Rosemary chicken stuffed zucchini blossoms.....</i>	<i>\$34</i>
<i>Tempura vegetable cones.....</i>	<i>\$26</i>
<i>Deep fried mac 'n cheese w/ tomato confit.....</i>	<i>\$24</i>
<i>Lamb lollipops w/ mint-macadamia sauce.....</i>	<i>\$36</i>
<i>Thai crab cakes w/ chilli aioli.....</i>	<i>\$32</i>
<i>Potato latkes w/ soy cured salmon.....</i>	<i>\$36</i>

PLATED 3-COURSE MEALS

STARTER COURSE

Carrot-coconut soup	\$6
Lobster crepe w/ shrimp bisque	\$14
Soy cured salmon w/ potato latke	\$12
Marinated red peppers stuffed with tarragon & crab	\$12
Sesame-beef dumplings w/ soy reduction & vegetable salad	\$8
Mixed greens w/ lemon vinaigrette.....	\$7

MAIN COURSE

Chicken crepes w/ sautéed mushrooms, peas & spinach.....	\$18
Sautéed white beans, mushrooms, asparagus & peas on sweet potato pancakes	\$16
Seared cod w/ Israeli couscous, zucchini & tomato	\$22
Wild caught salmon topped w/ herbed butter, served w/ asparagus, peas, new potatoes and basil	\$24
Tomato confit & zucchini stuffed chicken breast w/ king oyster mushrooms, fingerling potatoes and spinach	\$23
Braised chicken w/ mushrooms, bacon, potato pave & zucchini.....	\$20
Braised lamb w/ new potatoes carrots & asparagus	\$26

DESSERT COURSE

Complete your dining experiences with a decadent plated dessert

Crème brulee (served w/ cookies)	\$7
Chocolate brownie & peanut parfait.....	\$6
(chocolate brownie chunks, peanut ice cream, chocolate sauce & peanut praline)	
Mojito (frozen lime-mint cheesecake w/ a warm rum-mint syrup)	\$7
Raspberry Tart with Chocolate Ice Cream	\$7
Flourless chocolate cake (served w/ chantilly cream & berries)	\$7

Customized menus are also available. Please ask us how we can help you personalize your menu for your special event at The Art Gallery of Windsor.

All Prices exclude taxes and gratuity