



Corporate Catering



1 Loyalist Blvd
Bath, ON, K0H 1G0

Tel: 613-352-5152 ext. 214 or ext. 210

foodandbeverage@loyalistcc.com * www.loyalistcc.com

Breakfast

Minimum 10 guests

Seasonal fruit salad
Assorted flavored yogurt
Freshly baked pastries, croissants, fruit danishes and muffins
Butter & selection of preserves
Orange, apple and cranberry juice
Freshly brewed coffee & selection of teas
\$12.99

Brunch Buffet

Minimum 20 guests

Seasonal fruit salad
Assorted flavored yogurt
Scrambled Eggs
Bacon & Sausages
Hash-browns
Muffins & croissants
Orange, apple and cranberry juice
Freshly brewed coffee & selection of teas
\$17.99

Lunch Buffet

Minimum 30 guests

Freshly Baked Rolls & Butter
Chef's Daily Soup Creation
Mixed Green Salad
Toasted pine nuts, pecorino, fig and balsamic glaze
Mushroom Ravioli with truffle essence
wilted seasonal greens, and Parmigiano-Reggiano
Chili garlic roasted chicken
Eggplant parmigiano
House made meatballs on tomato sauce
Penne arrabiata
Biscotti or Cookies
Freshly brewed coffee & selection of teas
\$99.99

*Prices & Menus are subject to change. HST, gratuity & room rental applicable.
(Room rates negotiable. Please contact us for more information.)*



Plated Meal

Build your own 3-4 course menu
All plated menus include assorted rolls,
Butter, coffee and tea.

Appetizer

Tomato bisque soup
Bocconcini & basil \$5.99

Cream of Asparagus \$5.99

Mixed Greens Salad
roma tomato, cucumber
& balsamic vinaigrette \$6.99

Hearts of romaine
black peppered bacon, brown butter croutons and
creamy caesar dressing \$7.99

Tomato & bocconcini salad
arugula, pickled red onion and
basil vinaigrette \$7.99

Entrée

6oz Oven roasted Atlantic salmon in Lemon dill sauce
seasonal vegetables & Herbed Risotto \$17.99

Quiche Lorraine with steamed asparagus \$11.99

6oz New York strip loin
Mashed Potatoes, seasonal vegetables & jus \$21.99

6oz Grilled beef tenderloin
Scallop potatoes with seasonal vegetables and crispy
onions \$27.99

Chicken supreme with Mushroom gravy
Herbed Risotto & seasonal vegetables \$20.99

Dessert

Lemon Tart Garnished with Fresh Seasonal
Berries \$4.99

Apple Blossom Garnished with Fresh Seasonal
Berries \$5.99

Vanilla Bean Ice Cream
Toasted coconut & chocolate sauce \$5.99

Seasonal cheesecake \$7.99

Please Note:

Pricing is per person, based on one item per course.
To add a choice to a course, there is a choice fee of:
\$2 per soup or salad, \$4 per entrée, \$2 per dessert.

Individual requests (ie. vegetarian meals,
children's portions & allergies) will be
accommodated with no additional fee. All meal
choices must be submitted to catering 10 days
prior to the event.

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Working Lunch

Build your own combo

Your working lunch includes a sandwich and;

Crudit  Platter, Chef's daily soup or Salad

Cookies, coffee & tea.

\$19.99

Choice of Sandwiches:

Smoked Ham & Cheddar Brioche Panini

Oven dried tomato & scallion mayo

Or

Shaved ham, turkey, lettuce, tomato,

Red eye aioli in a flour wrap

Or

Beef Brisket & Brie

Onion marmalade, grainy Dijon mayo

& ciabatta

Dinner Buffet

30 Guest Minimum

Freshly Baked Rolls & Butter

Roasted beet & goat cheese salad

Hearts of romaine, bacon, croutons

& creamy Caesar dressing

Mushroom ravioli with truffle essence

Wilted seasonal greens, and Parmigiano-Reggiano

Oven roasted Atlantic salmon dill cream sauce

Spinach Risotto & seasonal vegetables

Assorted pastries, squares & biscotti

Freshly brewed coffee & selection of teas

\$31.99

Tee Times

Boxed Lunch

Includes choice of sandwich, bag of chips

& whole fruit

\$13.99

Choice of Sandwiches:

Smoked Ham & Crusty Panini Bun

Oven dried tomato & scallion mayo

Or

Ham

Shaved ham, turkey, lettuce, tomato,

Red eye aioli & whole wheat wrap

Or

Beef & Brie

Onion marmalade, grainy Dijon mayo

& ciabatta

BBQ Station

Half Mile Beef Burger or Specialty Sausage

With a bag of chips and bottle of pop

\$10.99

At the 19th

Beef Brisket Buffet

Chef's choice of two salads, mashed potatoes,

Market vegetables & Apple crisp

\$23.99

At the Turn

Please ask our team for selection

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Sweet Selection

Dessert Table
An indulgence of mini
desserts and pastries
\$7.99

Candy Land
Classic confectionery,
licorice, chocolate
bars, candy and
gummies
\$6.99

Sliced Fruit Platter
Fresh seasonal and
Exotic fruit
\$8.99

Chocolate Lovers
Jumbo chocolate chip
cookies, brownies
And macaroons
\$10.99

Hors D'oeuvres

Vegetarian

Spring Roll with Plum Sauce
Mushroom Brie Phyllo Cups
Spanakopita with Tzatziki
Caprese Skewers
Bruschetta on Crostini

Meat

Asparagus wrapped in Prosciutto
Honey Soya Chicken Satays
Mini Latke with Cream cheese & Crispy Prosciutto
Gazpacho Shooters
Roasted Stuffed Figs, blue cheese, bacon, sherry vinegar
Steak tartare spoon, roasted shallots and Evoo
Oyster Shooter, vodka fresh horseradish, fermented hot sauce

Chef's Selection

Not sure what to select? Leave it to chef..
A seasonally inspired selection of three (3) hors d'oeuvres
per person for your group

\$32.99 per dozen

Reception Stations

Minimum 20 orders

Domestic Artisanal Cheese

Fresh & dried fruit, berries, grapes, seasonal chutney,
Nuts and artisan breads
\$13.99

Beef Station

Slow Roasted whole Striploin of Beef
Caramelized onion jus, kozlik's mustard and ciabatta bread
\$22.99

Veggies, Chips & Dip

Chef's Fresh Crudit  Selection
Artisan breads, corn chips & pita
Roasted red pepper, eggplant caviar, hummus
\$11.99

Seafood

Poached shrimp with cocktail sauce,
Smoked salmon platter, red onion, capers and lemon
\$24.99

Antipasto

Tomato & bocconcini skewers with basil and olive oil
Parma prosciutto, cantaloupe and Italian cheeses,
Grilled peppers, artichokes, olives and mushrooms
\$16.99

Sliders & Fries

Beef red eye aioli, pickle & pain au lait
Chicken with sundried tomato pesto,
Falafel, hummus, red onion, tzatziki & romaine hearts
\$9.99

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