



***Holiday Inn***

*Kingston - Waterfront*

## *2011 Catering Menu*



*The Best Place to Meet!*

2 Princess Street  
Kingston, Ontario  
K7L 1A2

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# BREAKFAST

FOR GROUPS OF LESS THEN 20 WE SUGGEST YOU JOIN US IN DOX RESTAURANT AND ENJOY ONE OF MANY DELICIOUS MENU ITEMS.

## The Full Canadian Buffet

Bacon & Sausage  
Farm Fresh Scrambled Eggs  
Home Fried Potatoes  
An Assortment of Breakfast Pastries  
Sliced Seasonal Fresh Fruit  
Assorted Cereal with Chilled Milk  
Freshly Brewed Coffee & Tea  
Assorted Fruit Juice

**\$13.95 per person**

(Full Canadian also available as a plated breakfast)

## The Bakery Breakfast

An Assortment of Breakfast Pastries with Butter & Preserves  
Complimented with Sliced Seasonal Fresh Fruit  
Freshly Brewed Coffee, Tea, & Assorted Fruit Juice.


**\$9.95 per person**

## The Healthy Canadian Buffet

Sliced Seasonal Fresh Fruit  
Variety of Fruit Yogurts  
Selection of Granola & Cereals  
Chilled Skim Milk  
Mini Muffins  
Assortment of Bagels  
Becel Margarine, Preserves & Cream Cheese  
Freshly Brewed Coffee, Tea & Assorted Fruit Juice

**\$12.95 Per person**

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*Updated 11/05/10*



# TAKE A BREAK

## The "Inn" Choice

Individual Fruit Yogurt  
Mini Coffee Cakes and Assorted Breakfast Loaves  
Orange, Apple & Cranberry Juice

**\$8.95 per person**

## The Executive Break

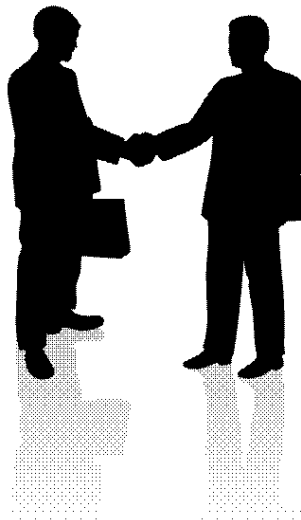
International Cheese & Crackers  
Sliced Seasonal Fresh Fruit  
Vegetable Crudités with Ranch Dip

**\$10.95 per person**


## Cookies & Milk

An Array of Freshly Baked Cookies Served Warm from the Oven  
Sprinkled with Icing Sugar  
Served with Pitchers of Ice Cold White & Chocolate Milk

**\$6.95 per person**



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# REFRESHMENTS AND SNACKS

## HOT BEVERAGES

Regular Coffee, Decaffeinated Coffee or Tea	(Per person)	\$ 1.95
Hot Chocolate	(Per Person)	\$ 1.95

## COLD BEVERAGES

Chilled Milk	(50 oz)	\$ 16.95
Chilled Juice or Soft Drinks	(50 oz)	\$ 16.95
Iced Tea with Lemon	(50 oz)	\$ 16.95
Lemonade	(50 oz)	\$ 16.95

## INDIVIDUAL COLD BEVERAGES

Bottled Juice (Orange, Apple, Grapefruit)	(Each)	\$ 2.25
Assorted Soft Drinks	(Each)	\$ 2.25
Bottle Spring Water	(Each)	\$ 2.25
Bottle Sparkling Water	(Each)	\$ 3.50

## SNACKS

Assorted Breakfast Pastries	(Each)	\$ 2.50
Assorted Dessert Squares	(Each)	\$ 2.95
Muffins	(Each)	\$ 2.25
Croissants	(Each)	\$ 2.25
Assorted Breakfast Loaves	(Per Loaf)	\$ 9.95
Assorted Freshly Baked Cookies	(Per Dozen)	\$ 12.95
Assorted Bagels with Cream Cheese	(Each)	\$ 3.50
International Cheese & Crackers	(Per Person)	\$ 6.25
Vegetable Crudités with Ranch Dip	(Per Person)	\$ 4.25
Sliced Seasonal Fresh Fruit	(Per Person)	\$ 5.25
Seasonal Whole Fruit	(Each)	\$ 3.25
Variety of Scones	(Each)	\$ 3.25
Granola Bars	(Each)	\$ 1.95
House-Made Kettle Chips with dip	(Per Person)	\$ 2.95
Individual Fruit Yogurt	(Each)	\$ 3.25
Ice Cream Bars	(Each)	\$ 3.95
Mini Chocolate Bars	(Per Dozen)	\$ 9.95

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# WORKING LUNCHES

FOR GROUPS OF LESS THEN 20 WE SUGGEST YOU JOIN US IN DOX RESTAURANT AND ENJOY ONE OF MANY DELICIOUS MENU ITEMS.

## Deli Shoppe

YOUR CHOICE OF:

Mixed Garden Greens or Chef's Soup of the Day

**FRESHLY MADE SANDWICHES AND WRAPS  
TO INCLUDE A SELECTION OF THE FOLLOWING:**

Black Forest Ham & Swiss Cheese  
Smoked Turkey  
Egg Salad and Tuna Salad  
Vegetarian

**SERVED WITH:**

Assorted Pickle Tray  
Kettle Chips made In House  
Variety of Dessert Squares

Freshly Brewed Coffee & Tea

**\$17.95 per person**  
(1 ½ sandwiches per person)

**INCLUDE SOUP & SALAD**  
**\$19.95 per person**

## Pizza Lunch

YOUR CHOICE OF THE FOLLOWING  
FRESHLY BAKED PIZZAS:

(8 SLICES PER PIZZA)

Pepperoni  
Vegetarian  
Meat lovers  
Hawaiian  
Three Cheeses

**SERVED WITH:**

Caesar Salad  
Tiramisu & Biscotti

Freshly Brewed Coffee & Tea

**TWO SLICES PER PERSON**  
**\$12.95 per person**


**ORDER AN ADDITIONAL PIZZA**  
**\$14.95 each**

## Ploughman's Lunch

An Array of Sliced Deli Meats & Cheeses  
Fresh Breads & Rolls  
Chef-Inspired Aioli and Sandwich Condiments  
Chef's Soup of the Day  
Mixed Garden Greens with Assorted Dressings  
Assorted Pickle Tray  
Variety of Dessert Squares  
Freshly Brewed Coffee & Tea

**\$16.95 per person**

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# WORKING LUNCHES CONTINUED...

FOR GROUPS OF LESS THEN 20 WE SUGGEST YOU JOIN US IN DOX RESTAURANT AND ENJOY ONE OF MANY DELICIOUS MENU ITEMS.

## The Italian Lunch

Garlic Butter Rolls  
Caesar Salad  
Tomato & Cucumber Salad  
Classic Italian Meat Lasagna  
Baked Three Cheese Ziti Pasta with  
Spinach, Mushrooms & Roasted Red Peppers  
Tiramisu & Cookies  
Freshly Brewed Coffee & Tea

**\$17.95 per person**

## Picnic Lunch

Chef's Choice of Two Salads  
Mixed Garden Greens with Assorted Dressings  
Cheese and Crudite Board  
Panko & Herb Fried Chicken  
Lemon Pepper Potato Wedges  
Pecan & Lemon Meringue Pie  
Ice Cold Lemonade  
Freshly Brewed Coffee & Tea

**\$19.95 per person**

*An additional \$4.00 per person will apply for all Working Lunches to be served after 3pm.*


## The Gourmet Sandwich Board

*Served with Mixed Greens, Homemade Kettle Chips,  
Fresh Baked Cookies, & Assorted Pastries  
Coffee and Tea*

Please choose two of the following open faced Sandwiches:  
Shaved local sirloin of beef with onion strings and melted provolone  
Grilled Chicken with Tomato and Brie  
Warm Local Lyon's Farm Smoked Turkey & Swiss  
with an onion and apple marmalade  
Grilled Vegetable and Bocconcini Bruschetta

**\$18.95 per person**

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# DINNER BUFFETS

FOR GROUPS OF LESS THEN 40 WE SUGGEST YOU JOIN US IN DOX RESTAURANT AND ENJOY ON OF MANY DELICIOUS MENU ITEMS.

## The "Inn" Dinner Buffet

Freshly Baked Hot Rolls and Butter  
Mixed Garden Greens with Assorted Dressings  
Vegetable Crudit  with Ranch Dip  
Chef's Inspired Choice of Three Salads  
Assorted Pickle Tray

### Houte Entree

Roast Top Sirloin of Beef Carved to Order  
with Natural Jus & Horseradish

### YOUR CHOICE OF ONE ENTR E:

Whole Roasted Chicken with  
Lemon and Thyme

Classic Chicken Cacciatore

Chipotle Rubbed Loin of Pork  
With Avocado Butter

### YOUR CHOICE OF ONE PASTA ENTR E:

Classic Italian Meat Lasagna

OR

Baked Three Cheese Ziti Pasta with  
Spinach, Mushrooms & Roasted Red Peppers

OR

Tri-Coloured Cheese Tortellini with roasted cashew & basil pesto cream

### SERVED WITH:


Seasonal Vegetables, Rice Pilaf, Roasted Potatoes

### DESSERT TABLE:

Decadent Cakes & Pies  
International Cheese & Crackers  
Sliced Seasonal Fresh Fruit  
Freshly Brewed Coffee & Tea

**\$32.95 per person**

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# DINNER BUFFETS CONTINUED...

## **Platinum Dinner Buffet**

Freshly Baked Hot Rolls and Butter  
Mixed Garden Greens with Assorted Dressings  
Vegetable Crudit  with Ranch Dip  
Chef's Inspired Choice of Three Salads  
Cured Meat Display  
Smoked Salmon Platter  
with Fresh Dill & Red Onions  
Assorted Pickle Tray

### **Haute Entree**

Prime Rib of Beef Carved to Order  
with Natural Jus & Horseradish

### **Your choice of one Chicken entree:**

Whole Roasted Chicken with  
Lemon and Thyme

OR

Classic Chicken Cacciatore

OR

Chipotle Rubbed Loin of Pork  
Avacado Butter

### **Your Choice of one Pasta Entree:**

Classic Italian Meat Lasagna Rolls

OR

Tortellini Punta Nesca

OR

Wild Mushroom Piccatta  
Over Orzo Pasta

### **SERVED WITH:**


Seasonal Vegetables, Rice Pilaf, Roasted Potatoes  
Yorkshire Pudding

### **DESSERT TABLE:**

Decadent Cakes & Pies  
International Cheese & Crackers  
Sliced Seasonal Fresh Fruit  
Freshly Brewed Coffee & Tea

**\$42.95 per person**

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# PLATED DINNER

FOR GROUPS OF LESS THEN 15 WE SUGGEST YOU JOIN US IN DOX RESTAURANT AND ENJOY ON OF MANY DELICIOUS MENU ITEMS.

*Our Four-Course Plated Dinners are served with Freshly Baked Buns and Butter,  
Soup and Salad, one Entrée, one Dessert and Freshly Brewed Coffee & Tea.*

## Your Choice of Soup:

Wild Mushroom and Leek Bisque

Sweet Corn and Jalapeno Veloute

Fire Roasted Tomato

Roasted Butternut Squash

## Your Choice of Salad:

### **The Caesar**

Focaccia Garlic Croutons & Asiago Cheese  
Garlic and Lemon Emulsion

### **Baby Spinach**

Roasted Wild Mushrooms, Danish Blue Cheese  
And Sage Aioli

### **English Cucumber Roll**

Mesculin Greens, Cherry Tomato & Julienned Carrots  
with Honey & Citrus Vinaigrette

### **French Garden**

Blanched French Beans, Baby Arugula, Sundried  
Tomatoes & Sherry Vinaigrette

## Your Choice of Entrée:

Slow Roasted Herb & Garlic Striploin of Beef  
with Red Wine Jus, Roasted Garlic Mashed Potatoes  
& Seasonal Vegetable

**\$37-95**

Pernod Poached Salmon  
with Caper Tomato Relish,  
Saffron Rice Pilaf & Seasonal Vegetable

**\$34-95**

Chipotle and Bacon wrapped Pork Loin  
with Roasted Apple Jus,  
Yukon Gold & Sweet Potato Mash & Green Beans

**\$33-95**

Goat Cheese, Basil & Sundried Tomato Stuffed  
Chicken Breast with Natural Pan Jus,  
Nicoise Olive Mash and Asparagus

**\$34-95**

## Your Choice of Dessert:


Warm Pecan Tart with Vanilla Cream

Triple Chocolate Truffle Cake

Individual Cheesecakes  
With Seasonal Berries

Blueberry Custard Tart

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# RECEPTION DISPLAYS

*Based on a minimum of 20 guests.*

## International Cheese Presentation

Garnished with Fresh Fruits and Crackers

**\$7.95 per person**

## Fresh Seasonal Fruit Display

Sliced Fresh Fruit and Berries in Season

Served with Honey Yogurt Dip

**\$5.95 per person**

## Vegetable Crudit 

Fresh Seasonal Vegetables

Creamy Ranch Dip

**\$4.95 per person**

## Assorted Tea Sandwiches

Black Forest Ham, Smoked Turkey,  
Tuna and Egg Salad Sandwiches and Wraps

**\$6.95 per person**

(1½ sandwiches per person)

## Sweet Craving

Gourmet Petit Fours

Assortment of Brownie Squares

**\$4.95 per person**

## Speciality Bread and Dips

Roasted Garlic & Fresh Basil Hummus  
Spinach, Sundried Tomato & Goat Cheese Dip

Crostini & Toasted Garlic Pita Points

**\$5.95 per person**

## Build Your Own Reception

Choose any 2 Reception Displays

**\$9.95 per person**

Choose any 3 Reception Displays

**\$13.95 per person**

Choose any 4 Reception Displays


**\$17.95 per person**

Choose any 5 Reception Displays

**\$21.95 per person**

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# HORS D'OEUVRES

*All Hors D'oeuvres include Complimentary Butler Service.  
Minimum Order of Three Dozen is required.*

## Cold Canapés

Tomato Basil Bruschetta Parfait  
Mini Bocconcini, Basil & Cherry Tomato  
on Skewers  
Smoked Salmon & Dill Cream Cheese Mousse  
Baby Shrimp & Avacado Wontons  
Minted Goat Cheese and Beet napoleons  
Proscuitto and Melon "Sushi Style"  
**\$29.95 per dozen**

## Hot Hors D'oeuvres

Bacon topped Scallop Potato Chip  
Vegetable Spring Rolls with Plum Sauce  
Mini Assorted Quiche  
Local Bison Lolli-pops  
Cheddar and Pommery Mustard Risotto Sticks  
Tomato and Bocconcini Grilled Cheese  
**\$32.95 per dozen**

## CHEF-ATTENDED RECEPTIONS

*A minimum of 50 guests is required per reception.*

### Fondue Reception

Fresh Strawberries  
Dipped in Chocolate by the Chef

### **DIP YOUR OWN FONDUE:**

Sliced Seasonal Fresh Fruit  
Freshly Baked Cookies  
Assorted Brownies  
Milk Chocolate Fondue  
Dark Chocolate Fondue  
**\$12.95 per person**

### Roast Beef Reception

Slow Roasted Top Sirloin au Jus  
Carved to Order  
Fresh Rolls & Buns  
A Variety of Chef-Inspired Aioli & Condiments  
**\$12.95 per person**

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