CONTINENTAL BREAKFAST $9
Includes fresh fruit, mini muffins, mini breakfast breads, croissants, mini scones, fresh preserves and devon cream, coffee, tea & assorted juices

Rise & Shine $13.50
Includes sausages, sundried tomato-egg biscuits, potato pancakes, seasonal waffles, coffee, tea & assorted juices

Worth Waking Up For $17
Includes bacon, potato hash, tomato-chickpea baked skillet, mushroom & goat cheese tart, fresh fruit, mini muffins, mini breakfast breads, croissants, mini scones, coffee, tea & assorted juices

Scones (minimum 1 dozen per flavour)**..... $22/dozen**
Add Devon Cream & Perserves **..... $26/dozen**
Ginger-Lime, Raspberry or Triple Chocoloate

Muffins (minimum 1 dozen per flavour) **..... $20/Dozen**
Apple-Walnut, White Chocolate Cherry or Banana Streusel

Mini Breakfast Breads (minimum 4 loafs per flavour)**..... $3.75/each**
Chocolate-Zucchini or Carrot-Ginger

Savory Tarts (minimum 2 Tarts per flavour**) ..... $16.99 each (Servers 6)**
Roasted Vegetable Tart (V)
Bacon & Leek Tart

PLATTERS

Mini Muffins, Mini Breakfast Breads, Croissants & Mini Scones
Small (8-10 people)**..... $20**
Medium (10-15 people) **..... $30**
Large (15-20 people)**..... $40**

Fruit Platters
Small (8-10 people)**..... $29**
Medium (10-15 people) **..... $42**
Large (15-20 people)**..... $68**

WRAPS/SANDWICHES

Small (8-10 people) 2 Varieties **$55**
Medium (10-15 people) 3 Varieties **$82.50**
Large (15-20 people) 4 Varieties **$99**

Choice of:

- Roasted Sweet Potato & Roasted Kale Wrap (V)
- Roasted Turkey Pesto Wrap
- Maple Chicken Pecan Wrap
- Roast Beef & Horseradish Sandwich
- Ham & Brie Croissant Sandwich

Tea Sandwiches

Small (8-10 people) 2 Varieties **$35**
Medium (10-15 people) 3 Varieties **$52.50**
Large (15-20 people) 5 Varieties **$70**

Choice of:

- Egg Salad
- Tuna Salad
- Chicken Pecan Salad
- Cucumber & Cream Cheese
- Turkey Cranberry
- Salmon Salad ($2 extra per Sandwich)

Salads

Small (8-10 people) **$32.50**
Medium (10-15 people) **$48.50**
Large (15-20 people) **$65**

Choice of:

- Lentil & Roasted Vegetable w/ Spinach (VG)
- Orzo Pesto, Roasted Tomatoes & Feta w/Spring Mix (V)
- Sundried Tomato Tabbouleh Salad w/ Spinach (V)

Lunch Entrees

Small (8-10 people) **$90**
Medium (10-15 people **$135**
Large (15-20 people) **$180**

Choice of:

- Chicken, Sundried Tomato, Goat Cheese & Basil Penne
- Roasted Sweet Potato & Mushrooms Orzo in Creamy Nutmeg Sauce (V)
- Turkey, Root Vegetable Stew w/ Fresh Biscuits
- Chickpea Vegetable Ragout over Rice (VE)
- Braised Beef & Mushroom Linguine

SWEETS

Cookies (minimum 1 dozen per flavour) **$11.99/dozen**

Choice of:

- Pecan & Cherry Oatmeal
- Ginger Molasses
- Chocolate Peanut Butter

Cookies (minimum 2 dozen **$28/dozen**

Cupcakes (minimum 2) **$23/dozen**

Chocolate cupcake with raspberry butter cream

ASSORTED DESSERT PLATTER

Mini cookies, mini brownies, mini cupcakes

Small (10-15 people) **$33**
Large (15-25 people) **$55**

HORS D'OEUVRE

Stationary - All items served cold or at room temperature
(Minimum of 2 dozen per item)

Endive, Fig & Goat Cheese Cups **$24/dozen**
Pomegranate Goat Cheese Truffles **$24/dozen**
Lobster BLT **$38/dozen**
Roasted Beet & Parmesan Crostini **$18/dozen**
Prosciutto Wrapped Asparagus **$24/dozen**
Oven Roasted Tomato & Spinach Tart **$24/dozen**
Apple-Beet Soup Shooters **$24/dozen**

Butler Passed **(Minimum of 2 dozen per item)**

Wild Rice Cakes & Cilantro & Mint Chutney **$24/dozen**
Ginger Pork Meatballs **$30/dozen**
Mini Grilled Ham & Brie Sandwiches **$18/dozen**
Honey-Garlic Chicken Bites **$18/dozen**
Jambalaya Spring Rolls **$30/dozen**
Mexican Mini Potato Skins **$24/dozen**
Mushroom & Goat Cheese Grilled Flatbreads **$24/dozen**
Corn Fritters **$24/dozen**
Deep Fried Mac & Cheese **$18/dozen**
Mini Bacon Burgers **$30/dozen**
Mini Pulled Pork Po-Boys & Asian Slaw **$30/dozen**
Tempura Vegetable Cone **$24/dozen**

Appetizer Platter

Small (8-10 people) **$35.50**
Medium (10-15 people) **$52.50**
Large (15-20 people) **$75**

- Brie & Berries Platter
- Breads & Spreads Platter
  (Marinated Goat Cheese, Bruschetta & Roasted Garlic & Sun Dried Tomato Dip)
- Grilled Shrimp w/ trio dipping sauces (Extra $2/per person)

PLATED 3 COURSE MENU

Starter Course

Seasonal Soup **$6**
(Corn Chowder, Tomato –Vegetable Bisque, Butter Chicken Soup, Curry Butternut Squash)
Roasted Beet, Goat Cheese & Walnut Salad **$9**
Light Caesar Salad, Bacon, Croutons, Lemon Vinaigrette & Mixed Greens **$8**
Grilled BBQ Shrimp w/ Corncake & Tequila Hollandaise **$14**

Main Course

Grilled Pork Chop topped Apple Chutney w/ Bacon, Butternut Squash, Potatoes and Spinach **$30**
Chicken Crepes w/ Mushrooms & Spinach **$22**
White Bean Ratatouille over Quinoa **$24**
White Wine Braised Chicken w/ Potato Gratin & Broccoli **$25**
Seared Salmon, New Potatoes, Carrots & Asparagus w/ Beurre Blanc **$32**
Beef Tenderloin Fillet w/ Fingerling Potatoes & Soy Butter Reduction **$35**

Dessert Course

Seasonal Crème Brûlée $7
ChocolateTrio $9
(Chocolate Cake, Mini Chocolate Crème Brûlée & Chocolate & Nut Fritter)
Seasonal Crumble w/ Homemade Vanilla Ice Cream $6
Napoleon, Layers of Hazelnut Phylo, Berries, Cream & Raspberry Coulis $7

BUFFET & PLATTER STYLE MEALS

- 1 Starter, 1 Starch, 1 Main & 1 Vegetable ..... **$36/per person**
- 2 Starters, 1 Starch, 1 Main & 1 Vegetable ..... **$38/per person**
- 2 Starters, 2 Starches, 1 Main & 1 Vegetable ..... **$40/per person**
- 2 Starters, 2 Starches, 2 Mains & 2 Vegetables ..... **$44/per person**

Starter Choices

- Soup (Corn Chowder, Tomato –Vegetable Bisque, Butter Chicken Soup, Curry Butternut Squash)
- Roasted Beet, Goat Cheese & Walnut Salad
- Light Caesar Salad, Bacon, Croutons, Lemon Vinaigrette & Mixed Greens
- White Bean & Marinated Vegetable Salad w/ Feta

Starch Choices

- Potato Gratin
- Roasted Potatoes w/ Herb Butter
- Sundried Tomato & Basil Penne
- Roasted Sweet Potato & Mushrooms Orzo in Nutmeg-Cream Sauce
- Basmati, Wild Rice & Mushroom Pilaf
- Creamy-Pesto Penne
- Tomato –Basil Farfalle

Mains Choices

- Herb Stuffed Chicken Breast
- Poached Cod in Tomato-Pepper Sauce
- Chickpea Vegetable Ragout (VE)
- White Wine Braised Chicken
- Blackened Salmon w/ Herb Butter (add $2/per person)
- Coffee Crusted Beef Tenderloin (add $4/per person)

Vegetable Choices

- Glazed Carrots & Spinach
- Mixed Vegetables
- Roasted Cauliflower, Parsnips & Carrots
- Roasted Red Peppers & Green Beans

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