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# EVARIO

EVENTS CENTRE

DISCOVER . CONNECT . CELEBRATE

**EVENTS**  
**&**  
**CATERING MENU**



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# EVARIO

Based on the Latin word “Vario” which means diverse or variety, Evario Events Centre is Edmonton’s premier events location offering an array of versatile function spaces. Each resplendent event space is enamoured with an unique atmosphere, state of the art technology integration. Paired with exceptional catering from a wide selection of creative designer menus and impeccable intuitive hospitality of the Evario events team makes for a truly unforgettable experience.

Evario Events Centre offers an incredible setting of 20000 Sq Ft of flexible event space up to 1200 guests, from board meetings to grand celebrations, it provides a world class venue where meaningful engagements happen leaving an everlasting impression.

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A vibrant breakfast scene featuring a stack of golden-brown pancakes on a white plate, topped with fresh strawberries and blueberries. To the left is a glass of dark coffee with a thick white foam. To the right is a glass of bright orange juice. In the foreground, a yogurt parfait in a glass jar is topped with strawberries and blueberries. A small sprig of mint and a few more berries are scattered on the grey surface. Two gold spoons lie in the foreground. The background is softly blurred, showing more of the breakfast items. The word "BREAKFAST" is centered in a bold, black, serif font within a semi-transparent yellow rectangular box.

**BREAKFAST**

# Breakfast Buffet

Prices do not include 20% service charge or 5% taxes

## Classic Continental \$25

- Assorted breakfast juices
- Seasonal fresh cut fruits and berries
- Oven fresh breakfast pastries
- Freshly baked assorted muffins
- Assorted fruit yogurt
- Butter, margarine and fruit preserves

## Health & Wellness \$32

- 100% pure orange juice V8 juice shooters
- Seasonal fresh cut fruits and berries with honey mint yogurt dip
- House specialty granola
- Freshly baked all bran muffins
- Corn & green peas egg succotash
- Steel cut oatmeal (raisins, almonds, cranberries, Demerara sugar)

## The Canadian \$35

- Assorted breakfast juices
- Oven fresh breakfast pastries

## The Canadian - Cont...

- Seasonal fresh cut fruits and berries
- Free-range scrambled eggs topped with old aged cheddar and scallions
- Alberta pork sausages
- Crispy finest double smoked bacon
- Kennebec hash brown tossed with green onions
- Butter, margarine and fruit preserves
- Freshly brewed Lavazza coffee and gourmet Tazo tea selections

## Chef Attended Omelette Station \$12

(Attendance for maximum of 1.5 hours)  
Pricing is per person. Minimum 35 People  
Custom Made Omelette: Smoked ham, Applewood bacon, button mushrooms, spinach, tomatoes, bell peppers, onions, cheddar cheese blend

## Evario Signature \$45

- 100% pure orange juice
- Assorted fruit smoothie shooters
- Assorted yogurt parfait
- Fruit kebabs with honey mint and basil yogurt dip
- Freshly baked pain au chocolate, butter croissants, mini muffins
- Egg Benedict - English muffin with Canadian back bacon and hollandaise sauce
- Sautéed mushrooms with grape tomatoes, spinach
- Alberta chorizo sausages
- Kennebec hashbrown with rosemary herb butter
- Breakfast grain breads with organic butters and fruit preserves
- Freshly brewed Lavazza coffee and gourmet Tazo tea selections

Minimum of 20 people. Pricing is per person. Additional \$ 8 per person will apply if minimum is not met.  
To ensure all buffets selections provide best culinary experiences to our guest, buffets are on display for maximum of 1.5 hours



# Plated Breakfast

All plated breakfasts are served with fresh orange juice, assorted breakfast bakery basket with butter, margarine, fruit preserves and freshly brewed Lavazza coffee and gourmet Tazo tea selections

Minimum of 20 people. Pricing is per person. Additional \$8 per person will apply if minimum is not met

## Evario Egg Benedict \$33

Two poached eggs, smoked Canadian baby back bacon served on English muffin with hollandaise sauce, fingerling potatoes, sweet onion, topped with fine chopped Italian parsley and smoked Hungarian paprika

## Denver Omelette \$30

classic American style Omelette with ham, peppers, onions, cheddar cheese served with Kennebec hash brown and smoked crisp bacon

## AAA Alberta Beef Steak & Eggs \$40

Medium rare 5 OZ sirloin steak served with poached eggs, hollandaise, bacon, hash brown & pea shoots

# Themed Break

All Themed breaks are served with freshly brewed Lavazza coffee and gourmet Tazo tea selections

Minimum of 15 people. Pricing is per person. Additional \$6 per person will apply if minimum is not met.

## Cookie Jar \$14

Freshly baked oatmeal & raisins cookie, chocolate chip cookie, peanut butter cookie

## Chips and Dips \$15

Hummus & pita chips, Tzatziki with vegetable crudités, mini pretzels with mustard duo, nacho corn chips, salsa and sour cream

## Revitalize \$20

Individual energy bars, house made granola mix with dried fruits, honey yogurt, mango and mixed berry smoothie, sliced seasonal fruits with grapes and berries

## Morning Glory \$17

Chef's selection of mini fruit danish, assorted fruit yogurt, sliced seasonal fruits with grapes and berries, healthy individual granola bars

# A la Carte Break

## British Hi Tea \$35

Fresh scones, selection of signature finger sandwiches (2 per person), selection of mini quiche, mini tarts, raspberry Pannacotta, served with gourmet tea selections

## SNACKS

## PRICE per person

Whole Fruits	\$ 3.00
Assorted Fruit Yogurt	\$ 3.00
Bread Loaf-Banana or Lemon or Cranberry	\$ 6.00
Assorted Granola & Cereal Bars	\$ 6.00
Selection of Assorted Breakfast Pastries	\$ 7.00
Bagels with Cream Cheese & Fruit Preserves	\$ 6.00
Fresh Cut Seasonal Fruits & Berries	\$ 8.00
Freshly Baked Assorted Cookies (min 2 Dozens)	\$ 36/Dz
Italian Bomboloni with Nutella	\$ 3.00
Belgian Waffle, Wild Berry compote, Maple Syrup	\$5.00

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# LUNCH





# Lunch Buffet

All buffet lunches are served with freshly brewed Lavazza coffee and gourmet Tazo tea selections

## Gourmet Sandwich \$38

- Chef's Inspired soup creation
- Mesclun young green with tomatoes, cucumber with house dressing
- Potato salad with scallions and yellow mustard dressing
- Pickles and olives
- Roasted shaved beef with Monterey jack, horseradish Dijon mayo and sliced onion on French baguette
- Egg salad with leafy greens, scallions and chunky tomatoes in mixed baby buns
- Grilled Italian vegetables and artichoke wrapped with grated mozzarella in 12" regular and whole wheat wraps
- Italian salami, shaved ham and Canadian cheese with tangy roasted red pepper and walnut spread in herb focaccia
- Chef's selection of pastries & squares

## Albertan \$42

- Gourmet dinner rolls with butter
- Chef's inspired soup creation
- Artisan farm greens with grape tomatoes, pepper, cucumber and baby radish with house dressing
- Garbanzo bean salad with roasted Italian peppers, artichoke, onion with Italian dressing
- 3 hours slow cooked chicken breast with pesto cream chardonnay sauce, Rosemary roasted potatoes
- Seasonal vegetables
- Chef's selection of assorted pastries

Add Beef for \$7/ person

- AAA Alberta slow roast beef with rosemary au jus

## When in Rome \$45

- Assorted dinner rolls and organic unsalted butter
- Tuscan style Minestrone soup
- Vine tomato and bocconcini salad with arugula and drizzled with Modena balsamic Gastrique
- Tricolor fusilli pasta salad with sun dried tomatoes, olives, bell pepper, and first press olive oil
- Chicken Milanese with spicy tomato sauce
- Butternut squash ravioli with mushroom cream sauce
- Vegetable caponata
- Espresso crème brûlée

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# Lunch Buffet

All buffet lunches are served with freshly brewed Lavazza coffee and gourmet Tazo tea selections

## Mexican Fiesta \$45

- Assorted dinner rolls & organic unsalted butter
- Vegetable chili con carne
- Mexican corn and bean salad
- Artisan farm organic greens with house dressings
- Grilled fajita chicken Marinated Alberta taco beef Mexican rice pilaf
- Condiments - caramelized onions, shredded lettuce, fresh flour tortillas & corn shells, grated Monterey jack cheese, salsa and sour cream
- Mexican churros with cinnamon sugar, caramel sauce

## The Mediterranean \$45

- Assorted dinner rolls and pita bread with organic unsalted butter
- Homemade Beiruty - chickpea puree, pickle cucumber, parsley, walnuts, tomato
- Levantine Shorbet Adas - Lebanese red Lentil soup
- Moutabel - grilled eggplant, tahini sauce, labneh, lemon juice, pomegranate
- Pickles, olives and Raw vegetable platter
- Labenh with zaatar and olive oil
- Chicken Shawarma - Roasted thin slices of marinated chicken lemon herb garlic butter
- Eggplant Kofta- minced lamb, onion, tomato sauce, charbroiled eggplant
- Bukhari Arabic rice
- Umm Ali - Baked middle eastern bread pudding
- Mint Fresh Fruit Salad

## Build Your Lunch \$44

### Soup (choose one)

- Heritage carrot and ginger soup
- Tuscan minestrone soup
- Roasted tomato and cilantro bisque
- Curry lentil and coconut soup

### Salad (Choose 2)

- Caesar Salad Baby romaine lettuce, crispy bacon, parmesan cheese, herb garlic croutons, and homemade Caesar dressing
- Quinoa organic baby green, house-made lemon vinaigrette
- Tomato red onion salad, feta cheese, micro green, herb lemon vinaigrette
- Grape tomato bocconcini salad with arugula and drizzled with Modena balsamic
- Farm fresh Salad Assorted organic greens, tomatoes, cucumbers, and bell peppers, balsamic dressings

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# Lunch Buffet

All buffet lunches are served with freshly brewed Lavazza coffee and gourmet Tazo tea selections

## Build Your Lunch- Cont...

- Tricolor fusilli pasta salad with sun-dried tomatoes, olives, bell peppers, and first press olive oil
- Horiatiki Salad - Cubes of field cucumber, onion, tomato, Kalamata olives pepper and crumbled feta with oregano vinaigrette
- Tomato salad with toast bead, anchovy, capers
- Spicy oriental potato salad

### Starch (choose 1)

- Rice pilaf
- Garlic mashed potato
- Country-style roasted potato

### Vegetable (choose one)

- Mix vegetable medley
- Stir-fry vegetable
- Ginger honey root vegetable
- Herb extra virgin olive oil, yellow & green beans

### Entrée (choose 2)

- Red Thai coconut chicken curry with bean sprout
- Coq au vin chicken, mushroom, pearl onion braised in red wine
- Alberta beef Bourguignonne
- Pan sear chicken with wild mushroom champagne herb cream jus
- Penne spicy Pomodoro, grated parmesan cheese
- Butter chicken, creamy tomato sauce
- Four cheese tortellini with sundried tomato creamy sauce
- Pan sear Atlantic salmon with lemon capers beurre blanc
- Fish Veracruz, aromatic tomato, red onion, chili flakes, Kalamata
- Moroccan style lamb meat ball cooked in tomato gravy, first press extras virgin olive, cilantro

### Dessert (choose 2)

- Espresso crème Brule
- Caramel sticky toffee pudding cake
- Tiramisu
- Fresh fruit platter
- Alfonso mango mousse cup
- Vanilla bourbon panacotta
- Chocolate fudge brownie
- Chocolate silk truffle bar

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# Plated Lunch

All plated Lunches are served with assorted bread rolls, whipped butter and freshly brewed Lavazza coffee and gourmet Tazo tea selections

## Soup (choose one)

- Heritage carrot and ginger soup
- Tuscan minestrone soup
- Roasted tomato and cilantro bisque
- Chicken Noodle soup

## Salad (Choose one)

- Farm field greens with shaved carrot, citrus segment, red peppers, tomatoes with mixed berry dressing
- Caesar salad with baby romaine, crispy bacon, parmesan cheese, croutons and Caesar dressing
- Cherry tomatoes and fresh mozzarella salad with arugula drizzled with Modena balsamic Gastrique

## Entrée (choose one)

8oz pan served chicken breast \$42  
Sundried tomato, herb, extra virgin olive oil, chef's selection of vegetable and starch

## Wild Pacific Salmon \$47

Chardonnay, Dijon, caper berry cream reduction, basmati rice pilaf, steamed broccoli and asparagus

## Drom leg duck confit \$60

Served with orange maple reduction, chef's selection of vegetable & starch

## Arctic Char \$58

8oz pan -sear Arctic Char Served with Béarnaise Sauce

## Alberta AAA 60z flat iron Steak \$52

Gratin crumble stilton, Barolo jus, roasted garlic mashed potatoes, Chef's selection of vegetables

## Alberta beef Short rib Ravioli \$42

Brown butter, grated parmesan cheese, crumble herb bread Provençal

## Veal Cannelloni \$44

House-made veal cannelloni, champagne mushroom cream sauce, pecorino cheese

## Gnocchi \$35

Potato gnocchi tossed in creamy four cheese sauce

## Dessert (choose one)

- Triple Chocolate Mousse - Our decadent yet light chocolate mousse garnished with chocolate swirl
- Espresso Crème Brulee - wild fresh berry & salted chocolate crumb
- New York Cheese Cake - with seasonal berry compote
- Tiramisu - fresh strawberry, chocolate cigar (gluten-free)
- Chocolate Moelleux, vanilla cream Anglaise, fresh wild berries

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Minimum of 20 people. Pricing is per person. Additional \$ 8 per person will apply if minimum is not met.



**DINNER**



# Western Buffet \$69

Buffet includes assortment of gourmet dinner rolls, whipped butter and freshly brewed Lavazza coffee and gourmet Tazo tea selections

## Buffet Inclusions

Rice (choose one) -

- Rice pilaf
- Steamed Rice

Starch (choose one) -

- Herb roasted potatoes
- Garlic mashed potatoes

Seasonal vegetable medley

## Salad - Choose three

- Canadian farm fresh - Mesclun young baby greens with grape tomatoes, red peppers, citrus segments with balsamic vinaigrette
- Classic creamy Caesar salad with croutons
- Traditional potato salad tossed in herbs, Dijon mustard mayonnaise garnished with scallions
- Tricolor fusilli pasta salad with sun dried tomatoes, olives, bell peppers, and first press olive oil

- Indian kachumber salad - cubed field cucumbers, bell peppers, tomatoes tossed in chaat masala vinaigrette
- Fresh young Spinach salad with candied walnuts ,peppers ,cherry tomatoes, mandarin segment and Chef's house dressing

## Entrée - Choose two

Add \$6 per additional Entree)

- Stewed AAA prime Albertan beef cubes simmered in French style red wine garlic sauce accented white pearl onions and sautéed mushroom
- Alberta AAA Roasted Baron Beef served with madeira rosemary au jus
- Three cheese tortellini with roasted red pepper, parmesan, sundried tomato veloute
- Oven baked Pacific salmon fillet with spinach and white wine cream reduction

- Sliced free range chicken breast topped with coconut curry sauce garnished with chopped cilantro
- Free range chicken breast marinated with garden herbs and lemon pepper with a covering of wild mushroom & citrus scented pan au jus
- Alberta pork loin with apple sage and caramelized onion roasted to crisp perfection and served with calvados flavored jus
- Herb & parmesan crusted Basa with tangy salmoriglio Sicilian style sauce

## Desserts

### Selection of Home Made Dessert

- Strawberry shortcake with dark & white chocolate crispy pearls
- Mini assorted European bite cake
- Stracciatella Pannacotta
- Seasonal fresh fruit platter

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# Western Signature Buffet \$89

Western Signature includes assortment of gourmet dinner rolls organic butter, freshly brewed Lavazza coffee and gourmet Tazo tea selections

## Soup - Choose one

- Cream of Lobster Bisque
- Wild forest mushroom bisque
- Roasted coconut butternut squash with spicy toasted pumpkin seed

## Salad

- Canadian Farm Salad - Mesclun young baby greens with grape tomatoes, red peppers and segments of citrus with balsamic vinaigrette
- Quinoa and Arugula Salad - with chevre cheese and house dressing
- Horiatiki Salad - Cubes of field cucumber, onion, tomato, Kalamata olives, pepper and crumbled feta with oregano vinaigrette
- Creamy Caesar Salad - Baby green romaine heart with crispy bacon, Shaved parmigiano reggiano cheese and herb garlic croutons

## Entrée

- AAA Alberta herb crusted petit tender served with rosemary red wine jus
- Grilled Kobe style marinated chicken breast with wild Asian mushrooms jus and drizzled with sesame
- Atlantic cod loin Provencal herb white cream sauce
- Butternut squash ravioli with butter chardonnay and bread crumb Provencal
- Seasonal garden vegetables with white butter, herb melange and house seasoning
- Traditional garlic mashed russet potatoes with chives

## Signature Desserts

- Baked New York cheese cake
- 60% Dark chocolate callebaut mousse cake
- Vanilla burbone pancetta Avalanche chocolate brownie
- Fresh fruit platter with berries

## Add an Entrée - \$6 per person

- Chicken Coq Au Vin with Burgundy
- Portobello Ravioli -Roma Tomatoes, Thyme Cream Sauce, Baby Spinach, Parmigiano-Reggiano
- Roasted Boneless Leg of Lamb with Mint Chutney and lamb jus
- Coconut chicken thai curry, green onion

## Buffet Add-ons

- |   |      |
|---|------|
| • Vegetable crudity, creamy herb dip                              | \$8  |
| • Alberta cheese platter, fig jam, walnut, crackers, garlic bread | \$11 |
| • House made salmon Gravlax with cream cheese & capers            | \$16 |
| • Charcuterie platter   | \$10 |

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# Western Buffet Enhancements

## PLATTERS

Each platter serves 25 people (Approximately)

Vegetable Platter - Bouquet of vegetable crudités with herbed buttermilk ranch dressing	\$150
Devilled Eggs - Gourmet devilled eggs with savor stuffing and brunoised sweet pickle	\$160
Rolled Smoked Salmon Platter Ribbons of cold smoked salmon, organic greens, selection of whipped cream cheese and butter, with lemon wedges, capers and finely sliced red onions	\$200
Dip Platter - Our house made roasted garlic chickpea hummus, creamy artichoke and spinach dip with pita bread and corn chips	\$170
Fruit Platter - Assorted seasonal sliced fruits served with house made mango yogurt dip	\$250
Charcuterie Platter - Sliced Kielbasa, dry cured salami, ham, turkey and roast beef, assorted mini buns, sliced cheese, butter, mayonnaise, mustard and relish	\$270
Alberta Cheese Platter Selection of Alberta farm cheese, served with jam, dried fruit, nuts	\$290

## Chef Attended Live Stations

- AAA Prime rib of beef, red wine jus, horseradish **\$25 per person**
- AAA Roast Alberta baron of beef, red wine jus, horseradish **\$14 per person**
- Maple glazed Alberta pork loin, port wine demi-glace **\$13 per person**
- Boneless roasted leg of lamb, pommery mustard & mint au jus **\$18 per person**

## Live Stations

- **Prawn Flambé \$24**

Large prawns sautéed with shallots in herb garlic butter, Flambe'd with Pernod and finished with parsley cream

- **Vegetable Ratatouille \$16**

A vegetarian classic of sautéed sweet peppers, eggplant and zucchini in Provençale tomato confit and served on crisp balsamic ciabatta crouton

- **Pasta Station \$18**

Selection of one stuffed and barilla pasta, traditional tomato sauce, cream sauce, pesto, Italian cheese blend, olives, tri colour bell peppers, fresh herbs, garlic, mushrooms and focaccia

- **Chaat Station \$16**

Assortment of traditional chaat - Bhel puri, Chana chaat, Sev batata puri, Dahi puri, Aloo chaat, Fruit chaat

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# Plated Dinner

All plated Dinners are served with assorted bread rolls, organic butter and freshly brewed Lavazza coffee and gourmet Tazo tea selections

## Soup (choose one)

- Cream of broccoli, beer and cheese soup with herb oil
- Corn, potatoes and coconut bisque
- Cream of roasted yam and ginger
- Tuscan Style Minestrone Soup

## Salad (Choose one)

- **Caesar Salad** - Romaine hearts, fingerling croutons, shaved Manchego
- **Tomato and Mozzarella Salad** with fresh basil pesto and balsamic reduction
- **Greek Salad** - slices of tomato, cucumber arranged with baby romaine leaf, olives, cubed bell peppers sprinkled with crushed feta and Greek dressing

- **Spinach Salad** - Fresh organic young spinach with candied pecans, sweet peppers, mandarin orange, creamy blue cheese dressing
- **Canadian Farm Salad** - Fresh mesclun young baby greens with grape tomatoes, red pepper, citrus segment with balsamic vinaigrette

## Entrée (choose one)

### Free Range Chicken Supreme \$60

Seared chicken breast with pan gravy

### Alberta AAA Beef Tenderloin \$80

Served with herbed chevre crust and glazed port wine reduction

### AAA Alberta Ribeye \$75

Served medium rare herb, dijon mustard lyonnaise sauce

### Spicy Rub NY Steak \$70

Chipotle demy, mushroom ragout

### Grilled Wild Pacific Salmon \$64

With citrus and white wine herb butter sauce

### Roasted Vegetable Lasagna \$45

Italian herb roasted vegetable with bechamel sauce and shaved parmegiano reggiano cheese

### Braised Lamb Shank \$76

slow cooked with walnut gremolata, thyme jus

### Beef short rib ravioli \$56

Amarone herb butter, grated parmesan cheese

### AAA Sterling Braised Short Rib \$68

Châteauneuf- demi

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# Plated Dinner

## Dessert (choose one)

- **Berry Burst Cake** - Wild berry with vanilla cream, gold glitter glaze and gaufrette cigar
- **Chocolate Truffle Mousse** - Chocolate sponge cake layered with dark chocolate mousse, salted caramel sauce
- **Lemon & Lavender Cheese Cake** - Panatela retro chocolate cigar, mix berry compote, candied lemon
- **Caramel & Apple Crisp** - Vanilla chocolate sauce, wild fresh berries, Maple honey apple chips

## Seafood Lovers - Upgrade your Entree (price per person)

- **Grilled shrimp skewers** - \$9  
Five shrimps
- **Seared scallops** - \$15  
Three large sea scallops

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Minimum of 30 people. Pricing is per person. Additional \$ 8 per person will apply if minimum is not met.

# Dinner Buffet - Indian \$79

Buffet includes assorted poppadum, Indian pickles, condiments, peas pulao, Indian breads, freshly brewed Lavazza coffee and gourmet Tazo tea selections

## Appetizer - choose two

(Add \$6 per additional Appetizer)

- **Kesari Paneer Tikka** - Cottage cheese marinated in hung yogurt, saffron, yellow chili, cardamom, roasted in a clay oven
- **Vegetable Pakora** - Assorted vegetables, potato & chickpea fritters sprinkled with house chaat masala
- **Vegetable Cocktail Samosa** - Traditional baby samosas stuffed with potatoes and peas, fried to perfection
- **Tandoori Murgh Tikka** - Boneless cubes of chicken, kashmiri red chili paste, yogurt, chefs secret blend of Indian spices skewered and roasted in a clay oven
- **Amritsari Machli** - Basa fish fingers flavoured with carom, degi chili dipped in chickpea batter and fried to perfection

- **Mutton Kakori Tikki** - Minced lamb patties with cheese and chef blend of spices

## Salad - Choose two

(Add \$4 per additional Salad)

- **Garden Salad** - Sliced cucumber, tomatoes, carrot, radish, beet root, sliced onions, green chili & lime wedges, sprinkled sea salt
- **Rajma Salad** - Chatpate kidney beans tossed with onions, tomatoes, mint, cilantro, lemon juice and peanut oil vinaigrette
- **Makai Salad** - American corn tossed in tangy tamarind and jaggery emulsion with crunchy peanuts and chopped herbs
- **Kachumber Salad** - Cubes of field cucumber, tomatoes, onions, green peppers, romaine lettuce with mint and cilantro herb vinaigrette

- **Gajar Kismis Salad** - Shredded carrots, iceberg lettuce and golden raisins with roasted cumin, caramelized sugar and toddy vinegar gastrique

## Chaat Platter - Choose One

(Add \$5 per additional Chaat)

- **Traditional Papri Chaat** - Flour crisps with potato cubes, cold chickpea ragout topped with sweet yogurt, tangy tamarind and spicy mint chutney
- **Tawa Aloo Chaat** - Baby potatoes crisp cooked on tawa with blend of sweet yogurt, date chutney and spicy chili sauce topped with crispy sev
- **Dahi Bhalla** - Soft lentil doughnuts topped with sweet yogurt, date chutney, chilli oil and pomegranate seeds

Appetizers will be served for maximum of 45 minutes if requested to be served prior to dinner buffet. If served with buffet dinner it will be on buffet for 1.5 hours

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Minimum of 50 people. Pricing is per person. Additional \$ 8 per person will apply if minimum is not met.



# Dinner Buffet - Indian

## Vegetable Entree - choose One

(Add \$6 per additional Entree)

- **Aloo Gobi Mutter** - Wedges of Yukon gold potatoes, florets of cauliflower and green peas cooked in onion and tomato masala
- **Subz Miloni Tarkari** - Mixed seasonal vegetables cooked in curried spinach cream sauce
- **Khumani Bhare Kofte** - Cheese dumpling stuffed with dry apricots cooked in Indian spice yogurt gravy
- **Khatte Meethe Baingan** - Fried eggplant simmered in thin yoghurt gravy
- **Bhindi Do Pyaza** - Okra tossed in tomatoes and onions with blend of north Indian spice mix

## Paneer - choose one

(Add \$8 per additional Entree)

- **Paneer Butter Masala** - Cottage cheese cubes cooked in white butter tomato cream sauce
- **Paneer Jalfrezi** - Fingers of pressed cottage cheese tossed with bell peppers, onions and tomatoes in kadai tempering and Mumbai style spiced tangy sauce
- **Palak Paneer** - Indian cottage cheese with pureed spinach cream sauce

## Lentil - choose One

(Add \$6 per additional Lentil)

- **Dal Tadka** - Indian masoor dal tempered with cumin and whole red chili
- **Dal Makhani** - Black gram lentil slow stewed overnight on tandoori oven with tomatoes and finished with cream and butter

- **Dal Evario** - Slow cooked whole black lentils with tomato cream and butter tempered with whole red chilies and coriander seeds

## Non Vegetarian Entree - choose One

(Add \$8 per additional Entree)

- **Butter Chicken** - Morsels of boneless chicken tikka simmered in tomato cream sauce and finished with fenugreek dust
- **Traditional Chicken Curry** - Bone in chicken slowly cooked in traditional Indian curry sauce
- **Rampuri Chicken Korma** - Saffron scented chicken cubes stewed in cashew, almond and onion paste, flavored with green cardamom and garam masala

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# Dinner Buffet - Indian

- **Kadai Chicken** - Boneless free range chicken simmered with bell peppers and onions, tempered with coriander seeds and whole red chili
- **Chicken Tikka Masala** - Tandoori chicken tikka and vegetables tossed in silky onion yogurt sauce
- **Kashmiri Lamb Roganjosh** - Braised baby lamb with flavoured yogurt and kashmiri spice blend
- **Elachi Bhuna Gosht** - Green cardamom flavoured baby lamb pan-fried and cooked in its own juices, finished with fresh cilantro
- **Prawn Malai Curry** - Indowest pacific shrimps and vegetables tempered with mustard seeds, curry leaves and simmered in coconut cream curry sauce

- **Goan Fish Curry** - Fillet of basa fish simmered in goan spices, coconut milk and tamarind paste

## Indian Desserts - choose two

(Add \$5 per additional Dessert)

- **Kesari Kheer** - Saffron flavoured Indian rice pudding with almond, cashew and raisins
- **Pista Rasmalai** - Indian cottage cheese soft dumplings in reduced pista flavored milk
- **Gajar Halwa** - Shredded carrot, khoya and Indian mixed nut fudge
- **Gulab Jamun** - Fried milk dumplings soaked in cardamom flavoured syrup

## Dessert Inclusions

Indian Dinner Buffet includes seasonal cut fruits, assortment of pastries and squares as part of dessert buffet

Prices do not include 20% service charge or 5% taxes

Minimum of 50 people. Pricing is per person. Additional \$ 8 per person will apply if minimum is not met.

# Indulge - Indian Buffet \$99

## Salad

- **Garden Salad** - Platter of sliced cucumber, tomatoes, carrots, radish, beet root, sliced onions, green chili & lime wedges sprinkled with sea salt
- **Rajma Salad** - Chatpate kidney beans tossed with onions, tomatoes, mint, cilantro, lemon juice and peanut oil vinaigrette
- **Makai Salad** - American corn tossed in tangy tamarind and jaggery emulsion with crunchy peanuts and chopped herbs
- **Health Salad** - Bean, fresh lettuce and strawberry tossed with mango and Lime Dressing
- **Kachumber Salad** - Cubes of field cucumber, tomatoes, onions, green peppers and romaine lettuce with mint and cilantro herb vinaigrette

- **Gajar Kismis Salad** - Shredded carrots, iceberg lettuce and golden raisins with roasted cumin, caramelized sugar and toddy vinegar gastrique

## Appetizer - choose Three

(Add \$6 per additional Appetizer)

## Flavors of Hyderabad

- **Hyderabadi mix pakora** - Crispy mixed vegetable are vegetarian Indian fritters that are deep fried and served with chutney
- **Necklace cauliflower 65** - southern classic street sauce, green onions, florets
- **Apollo fish fry** - traditional Hyderabadi spices coated crispy fried prawn
- **Banjara basil chicken tikka** - specialty basil marinated chicken cooked in chargrill

## Taste of Punjab

- **Paneer Tikka Peshawari** - Cottage cheese marination with five grind achaari spices, grilled With Bell Peppers
- **Rajma Ke Kebab** - Kidney beans cutlets (patties) with flavor of spices
- **Macchi Amritsari** - Amritsari masala batter fried fish
- **Bhatti da Chicken** - Grilled Chicken Tikka Marinated In Pomegranate Juice And Black Cardamom
- **Patiala Chicken Tikka** - Boneless chicken marinated, soft cheese and yogurt, cooked In tandoor

## Source of Awadhi

- **Lucknowi Dahi Kebab** - Curd and crumbled paneer, mixed herbs, onions patties which is coated flour and deep fried

Appetizers will be served for maximum of 45 minutes if requested to be served prior to dinner buffet. If served with buffet dinner it will be on buffet for 1.5 hours

Prices do not include 20% service charge or 5% taxes

Minimum of 100 people. Pricing is per person. Additional \$ 8 per person will apply if minimum is not met.



# Indulge - Indian Buffet

- **Vegetable Shami Kebab** - Boiled chickpea, fresh vegetables, careful blend of Indian spices
- **Chicken Cheese Kebab** - Boneless chicken marinated in soft cheese and cream, cooked in tandoor
- **Awadhi Lamb Boti Kebab** - mild spiced chunks of leg of lamb marinated overnight - grilled in the "Tandoor"

## Coastal Cuisine

- **Paneer Koli Wada** - Koli Wada masala batter fried fish finger
- **Mini Aloo Bonda** - mixture of potato deep fried with chickpea flour
- **Peri Peri Fish Fry** - deep fried peri peri masala marinated fish fillet
- **Kolhapuri Tandoori Chicken** - classic tandoori chicken with kolhapuri chilli & spices

## Oriental Delights

- **Sizzling Mushrooms** - Diced mushrooms tossed with spices flavored star anise
- **Cheese Croquets** - Batons of fresh cottage cheese and potatoes fried
- Spring Rolls |Walton wrap deep fried vegetables
- **Red Thai Chili Fish** - finger fish cooked with diced onions, capsicum and red thai paste
- **Chicken Potsticker** - vegetable potsticker
- **Stir Fried Vegetables** - Fresh green vegetables tossed in light soy and garlic
- **Chicken Wings** - Chicken wings marinated and tossed with peppers, onions and soya

- **Chili Chicken (Dry)** - Diced chicken cooked with diced onions, capsicum and chilies
- **Thai Chicken Satay** - Marinated chicken skewers with Thai paste

## Lentils - choose one

- **Dal Tadka** - Indian masoor dal tempered with cumin and whole red chili
- **Dal Punch mal** - five mixtures of lentil Cooked With Tomato, Garlic, Onion, Butter And Cream, tadka with desi ghee
- **Dal Evario** - Slow cooked whole black lentils with tomato cream and butter tempered with whole red chilies and coriander seeds

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Minimum of 100 people. Pricing is per person. Additional \$ 8 per person will apply if minimum is not met.

# Indulge - Entree

## Vegetable Entree

Choose two

## Non Vegetarian Entree

Choose one

## Paneer Entree

Choose one

(Add \$8 per additional Non-Vegetarian Entrée or Paneer Entrée, \$6 for Vegetarian Entrée)

### Taste of Punjab

- **Apricot kofta** - Cheese Dumpling Stuffed With Dry Apricots Cooked In Indian Spice Yogurt Gravy
- **Sarson Ki Saag, Maki Di Roti** - Punjabi Traditional Saag Served With Makki Ki Roti
- **Kadai Paneer** -| Punjabi Style Cottage Cheese Tossed With Onions And Bell Peppers
- **Chargrilled Chicken Masala** - marinated charcoal grill chicken boneless cooked roma tomato & caramelized onion
- **Dhaba Goat Curry** - chef's special mutton curry made In mustard oil and yogurt
- **Murg Kadai Kalimirch** - Succulent pieces of boneless chicken cooked with tomatoes, capsicum, fresh herbs

- **Butter Chicken** - classic hand pulled tandoori chicken in a buttery tomato sauce

### Flavors of Hyderabad

- **Baingan & Mirchi ka Salan** - Peanut And Almond Gravy Hyderabad Style Home Made Recipe
- **Hyderabadi Chicken Dum Biryani** - Screw Pine And Rose Water Flavored Rice And Chicken Cooked In A Sealed Pot
- **Hyderabadi Green Chicken Masala** - boneless Chicken Cooked With Freshly Onion, Tomato & green Gravy
- **Hyderabadi Bhuna Burnt Chili Goat** - hyderabadi goat Cooked With Ground Onion And Tomato Masala, Red Chili, And Coconut

- **Nizami Veg Masala** - Fresh Vegetable Tossed With Nizami gravy &Peppers And Onions
- **Hyderabadi Veg Yakhni Biryani** - Rice And Vegetable Cooked In A Sealed Pot, Scented With Screw Pine And Rose Water

### Source of Awadhi

- **Subz Handi** - vegetables tossed With Peppers And Onions
- **Paneer Khurchan** - Cottage Cheese Tossed With Assorted Peppers , Onions And Tomatoes Finished With Butter
- **Chicken Badami Korma** - mild chicken curry flavored with cardamon, mace and almond paste, specialty from Lucknow
- **Mutton Nihari** - Awadh's Special Mutton Shank In Smooth Nahari Gravy

Prices do not include 20% service charge or 5% taxes

Minimum of 100 people. Pricing is per person. Additional \$ 8 per person will apply if minimum is not met.

# Indulge - Entree

## Oriental Delights

- **Stir Fry Vegetables** - assorted Vegetables In Veg Oyster Sauce
- **Vegetable Manchurian** - Mixed vegetable dumplings cooked in soy sauce, ginger and garlic
- **Chili Paneer** - Diced cottage cheese cooked with diced onions, capsicum and chilies
- **Fried Rice** - finest steam rice tossed with vegetables and Chinese sauce
- **Noodles** - steam noodles tossed with vegetables and soya sauce
- **Red Thai Chicken Curry** - boneless chicken cooked with Thai paste and vegetables
- **Chicken in Hot Garlic Sauce** - Diced chicken tossed with hot garlic sauce
- **Chilly Chicken** - Diced chicken cooked with diced onions, capsicum and chilies
- **Chicken Manchurian** - Chicken dumplings cooked with dark soy and garlic

- **Chili Fish** - fish fillet cooked with diced onions, capsicum and Chinese sauce
- **Mongolians Chicken** - Shredded chicken cooked with Mongolian sauces with spring onion
- **Chicken Sweet & Sour** - Diced chicken cooked with pineapple and vegetables in sweet and sour sauce
- **Green Thai Vegetable Curry** - seasonal vegetable cooked with Thai green paste

## Coastal Cuisine

- **Coastal Aloo gobi masala** - tender baby potato & cauliflower slow cooked with fennel, chilli and Malabar masala blended
- **Vegetable chettinad** - seasonal vegetable cooked with star aniseed, fennel and red chili
- **Fish moilee** - fish cooked in a delicate creamy coconut gravy
- **Madras chicken masala** - flavored with star aniseed, fennel and red chili

- **Achari goat masala** - lamb cooked with ginger, red onions, coriander and pickling spices

## Indian Desserts - choose two

(Add \$5 per additional Dessert)

- **Kesari Kheer** - Saffron flavored Indian rice pudding with almond, cashew and raisins
- **Mango Rasmalai** - Indian cottage cheese soft dumplings in reduced pista flavored milk
- **Gajar Halwa** - Shredded carrot, khoya and Indian mixed nut fudge
- **Gulab Jamun** - Fried milk dumplings soaked in cardamom flavored syrup
- **Mango Phirni** - mango flavored Indian rice pudding with rose petals, cashew and raisins
- **Kesari Rasmalai** - crème brulee' with pistachios soil

Prices do not include 20% service charge or 5% taxes

Minimum of 100 people. Pricing is per person. Additional \$ 8 per person will apply if minimum is not met.



# Evario Signature - Indian \$ 1 1 9

## Indian Papad Basket

Lentil, cumin & peppercorn poppadum, Sabudana poppadum, Rice crackers

## Gourmet Indian Bakery

Cheddar cheese and jeera biscuit with chutney butter, Ajwain and pepper brioche with banarasi langra, mango murabba

## Condiments - Chutney & Pickles

Pickled baby onions, Mango pickle, Lemon pickle, Mixed vegetable pickle, Carrot and red pepper shahi jeera jam, Date and tamarind chutney, Raisins and mint chutney

## Salad

- Chilled crisp iceberg lettuce and “khasta roti” bites tossed with garlic flavored yogurt dressing

- Julienne of green garden vegetables topped with sprouts & quail egg and garlic yogurt
- Grated carrots, radish and roasted pine nuts tossed in honey lime dressing
- Cheese stuffed potato patties topped with three homemade dips sprinkle of jackfruit chips
- Burani Raita- yogurt, touch of brunt chili & roasted garlic

## Appetizer

- French toast topped with grilled mushrooms and smoked blue cheese
- Alphonso mango flavor cottage cheese grilled with artichoke & pickle peppers
- Grilled lemon shrimps with saffron aioli / “duck” on satay, drunken in “goan” spices
- Iron roast prime chicken coated with royal cumin & grated bocconcini

- Fried fish coated with semolina, sprinkle of smoked tomato spiced dip
- Chargrilled minced lamb skewers, buttered buns & habanero salsa

## Mains

- Slow simmered black lentils with tomato and cream
- Coastal sauce tossed broccoli, portobello, colorful bell peppers and organic baby asparagus
- Faux Butter parmesan baked spinach & corn crumble with golden pine nut & caramelized onion
- Royal Bengal spices cottage cheese cooked with pink peppers & baguette chips
- Mild chicken gravy flavored with cardamom, mace and almond paste, specialty from Lucknow
- Crisp mud grill bread dusted with carom seeds

Appetizers will be served for maximum of 45 minutes if requested to be served prior to dinner buffet. If served with buffet dinner it will be on buffet for 1.5 hours

Prices do not include 20% service charge or 5% taxes

Minimum of 100 people. Pricing is per person. Additional \$ 8 per person will apply if minimum is not met.

## Mains

- Evario goat curry - curry cut baby goat with bone, cooked with Indian spices on iron griddle
- Hyderabadi dajaj biryani - the finest basmati, condiments and saffron baked in low heat oven with Brazilian boneless chicken
- Assorted Indian breads - Tandoor baked leavened Indian white flour bread, plain, buttered or garlic

## Desserts

- Rose petal jam kulfi with toasted honey nuts
- Kesari rasmalai crème brulee' with pistachios soil
- Carrot halwa fudge tarts with raisins and caramelized cashews
- Fresh cut seasonal fruits and berry display
- Chef's selection of gourmet French pastries
- Freshly brewed Lavazza coffee and gourmet Tazo tea selections

# Buffet Enhancements

## Soup - choose one

(Additional \$6 per person)

- Rasam - Aromatic cumin and lentil broth
- Mulligatawny - Cream of split pigeon peas, blended spice mix, apple and coconut cream
- Vegetable Manchow - Slightly hot and spicy brunoise of indo Chinese vegetable medley with crunchy bites of fried noodles
- Dhaniya Tamatar Shorba - fresh coriander and tomato soup
- Murg Yakhni Shorba - Chicken soup garnished with char grilled malai tikka
- Man chow - slightly hot and spicy brunoise of Indo Chinese vegetable medley with crunchy bites of fried noodles

## Biryani - choose one

(Additional \$8 per person)

- Bawarchi Style Hyderabadi Murgh Biryani - Marinated chicken covered with long grain basmati rice slow steam cooked in its own juices
- Lucknowi Gosht Biryani - Basmati rice cooked with saffron aromatic spices and marinated lamb
- Dum Subz Biryani - Basmati rice cooked with green herbs aromatic spices and seasonal vegetables

Prices do not include 20% service charge or 5% taxes

Minimum of 100 people. Pricing is per person. Additional \$ 8 per person will apply if minimum is not met.



# RECEPTION





# Reception Menu

## COLD

### CANAPES

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Feta cheese, fresh mint and watermelon spikes	\$32
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Phyllo and mango salsa	\$36
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Barquettes of goat cheese and roasted beet	\$34
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Chickpea and roasted red pepper hummus tarts with sliced olives	\$36
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Traditional bruschetta on crostini	\$38
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Smoked rounds with capers & brunoised salmon on pumpernickel shallots	\$43
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Baby shrimp and cucumber mini boats dotted with cocktail sauce	\$41
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Panier of chicken and apple with celery crescent	\$43
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## HOT

### CANAPES

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Spanakopita - Greek spinach and feta in phyllo pastry sheet	\$38
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Arancini with truffle aioli, crispy pancetta crumb	\$39
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Roasted red peppers, spinach and forest mushroom quiche tarts	\$39
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Mini cocktail samosa with date and tamarind chutney	\$36
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Pan-Asian vegetarian spring roll with house made pomegranate and plum sauce	\$32
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Scallops wrapped in double smoked bacon on apricot chutney	\$43
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Crispy coconut coated shrimps with mango mustard dipping sauce	\$42
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Chicken Gyoza with sesame soya aioli	\$32
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## HOT

### CANAPES

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Hot Chicken wings with ranch dip	\$36
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Chicken tikka skewers with mango gel chutney	\$42
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Meatball slider, cheddar cheese and fried onion	\$39
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## SWEET

### CANAPES

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Mini chocolate beignet	\$42
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Fresh wild berry tartlets	\$36
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Dark chocolate Valrhona truffle	\$48
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Assorted macaroons	\$42
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Mango mousse cup with marbled chocolate cigar	\$46
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Espresso crème brûlée	\$39
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Mini strawberry Pannacotta	\$42
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Fruit skewers with honey yogurt dip	\$32
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Prices do not include 20% service charge or 5% taxes

To ensure all buffets selections provide best culinary experiences to our guest, buffets are on display for maximum of 1.5 hours

# Mid Night Snacks

Pan-Asian Vegetarian Spring Rolls	\$32	per dozen
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Asian vegetables stuffed in phyllo pastry sheet, served with house made pomegranate and plum sauce

Brazilian Chicken Wings	\$36	per dozen
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Choose from BBQ, Sweet chili, teriyaki, tandoori or salt & pepper

Poutine Station	\$12	per person
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Fresh cheese curds, french fries, gravy

## Pizza

Margherita	\$26	each
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BBQ Chicken	\$30	each
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**BEVERAGE**



# BEVERAGE LIST

## HOST BAR

Standard Liquor	\$7 oz
Premium Liquor	\$8 oz
Craft Cocktails	\$9 each
Premium Scotch / Single Malt	\$11 oz
House Wine - 5 oz	\$8
Import Beer / Coolers	\$8 btl
Domestic Beer	\$7 btl
Draft Beer (Available on Request) 14oz	\$8
Soft Beverages - per serving	\$ 4

## NON ALCOHOLIC

Lavazza Coffee/Tazo Tea Selection - per person	\$4
Bottle Juice/Pop/Water - per can/btl	\$4
Elevated Beverage Station - per person	\$8

## CASH BAR

Standard Liquor	\$9 oz
Premium Liquor	\$10 oz
Craft Cocktails	\$11 each
Premium Scotch / Single Malt	\$13 oz
House Wine - 5 oz	\$10
Import Beer / Coolers	\$10 btl
Domestic Beer	\$9 btl
Draft Beer (Available on Request) 14oz	\$ 10
Soft Beverages - per serving	\$5

## CHAMPAGE & SPARKLING WINES

Dibon Cava Brut Reserve, Spain	\$44
Ruggeri Prosecco Italy	\$65
Bollinger Special Cuvee Champagne, France	\$175

## WHITE WINES BOTTLE

Adobe Emiliana, Sauv Blanc/Chardonnay, Central Valley, Chile	\$39
Masi Modello, Pinot Grigio, DOC, Italy	\$44
Callioppe Reisling British Columbia, Canada	\$46
See Ya Later Ranch, Pinot Gris, Okanagan, Canada	\$48
Quails Gate, Chardonnay Okanagan Valley, Canada	\$64

## RED WINES BOTTLE

Adobe Emiliana Syrah - Central Valley, Chile	\$39
Masi Modello, Merlot, Trevenezie IGT, Italy	\$44
Flight of the Condor, Malbec Mendoza, Argentina	\$48
See Ya Later Ranch, Pinot Noir, Okanagan, Canada	\$49
Joel Gott 815 Cabernet Sauvignon, California	\$62

Prices do not include 20% service charge or 5% taxes

The image features a blurred background of a meeting table. In the foreground, there are several clear glasses, one of which has the word "EVARIO" etched on it. There are also papers and a green marker on the table. The image is framed by a decorative pattern of overlapping arches on the left and right sides. A dark grey rounded rectangle is centered over the text.

# MEETINGS

# Meeting Packages

## Half Day Package \$59

### Continental Breakfast

- Assorted breakfast juices
- Seasonal fresh cut fruits and berries
- Oven fresh breakfast pastries  
Assorted fruit yogurt
- Butter, margarine and fruit preserves
- Freshly brewed Lavazza coffee and gourmet Tazo tea selections

### Add an Hot Breakfast Item

(Additional \$6 per person)

- Steel cut oatmeal with raisins, brown sugar, dried nuts
- Free-range scrambled eggs topped with old aged cheddar and scallions

### Morning Break

- Choice of banana, cranberry and lemon loaf (choose 1)
- Freshly brewed Lavazza coffee and gourmet Tazo tea selections

## Mid Day Package \$69

Includes Morning or Afternoon Break and Chef's Special Lunch Menu

## Full Day Package \$ 84

### Continental Breakfast

- Assorted breakfast juices
- Seasonal fresh cut fruits and berries
- Oven fresh breakfast pastries  
Assorted fruit yogurt
- Butter, margarine and fruit preserves
- Freshly brewed Lavazza coffee and gourmet Tazo tea selections

### Morning Break

- Choice of banana, cranberry and lemon loaf (choose 1)
- Freshly brewed Lavazza coffee and gourmet Tazo tea selections

### Lunch

- Chef's Special Menu - menus available on request

### Afternoon Break

- Assorted freshly baked cookies
- Freshly brewed Lavazza coffee and gourmet Tazo tea selections

## Deluxe Package \$ 96

### Deluxe Continental Breakfast

- Assorted breakfast juices
- Seasonal fresh cut fruits and berries
- Oven fresh breakfast pastries  
Assorted fruit yogurt
- Egg Benedict
- Butter, margarine and fruit preserves
- Freshly brewed Lavazza coffee and gourmet Tazo tea selections

### Morning Break

- Fruit kebobs with honey mint and basil yogurt dip
- Italian boboloniNeutella
- Freshly brewed Lavazza coffee and gourmet Tazo tea selection

### Lunch

- Chef's Special Menu - menus available on request

### Afternoon Break

- Assorted granola and cereal bars
- Pretzel with duo of mustards
- Freshly brewed Lavazza coffee and gourmet Tazo tea selections

Prices do not include 20% service charge or 5% taxes

Minimum of 30 people. Pricing is per person. Additional \$ 8 per person will apply if minimum is not met.  
To ensure all buffets selections provide best culinary experiences to our guest, buffets are on display for maximum of 1.5 hours