



# **Watermark Beach Resort**



## **2015 Catering Menu**



## **BREAKFAST BUFFETS**

*[minimum 20 guests – below minimum add \$3 pp]*

Served with Oughtred Organic Coffee, Decaffeinated Coffee & an assortment of Tealeaves organic teas.

### **Continental**

Assorted Refreshing Fruit Juices

\*

Oven Baked Croissants or Special House Recipe Fruit Scones served with house made preserves, creamery butter; house made granola, Seasonal Fruit Salad & plain Greek style yoghurt

**\$13 per person**

### **Hearty Hot Breakfast**

Assorted Refreshing Fruit Juices

\*

A range of sliced breads to toast served with assorted house made preserves, peanut butter & creamery butter

\*

Fluffy Scrambled Eggs

\*

Crisp maple smoked bacon & country sausages

\*

Baby Potatoes roasted with seasonal Herbs

**\$17 per person**

### **French Toast Breakfast**

Assorted Refreshing Fruit Juices

\*

Cinnamon Thick Cut French Toast

\*

Seasonal Fruit Compote, Whipped Cream & Maple Syrup

\*

Fluffy Scrambled Eggs

\*

Crisp maple smoked bacon

**\$18 per person**

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## **Watermark Breakfast**

Assorted Refreshing Fruit Juices

\*

A range of sliced breads to toast served with assorted house made preserves, peanut butter & creamery butter

\*

Fresh Seasonal fruit salad

\*

Plain Greek style yogurt & house made granola

\*

Fluffy Scrambled Eggs

\*

Crisp maple smoked bacon & country sausages

\*

Baby Potatoes roasted with seasonal Herbs

**\$21 per person**

## **Park Place Breakfast**

Assorted Chilled Fruit Juices

\*

Fresh baked croissants served with creamery butter and house made preserves

\*

A range of sliced breads to toast served with assorted house made preserves, peanut butter & butter

\*

Fresh fruit salad

\*

Oven Roasted Tomatoes, roasted with Olive oil, Basil & Oregano

\*

Fluffy Scrambled Eggs

\*

Eggs Benedict with Canadian Back Bacon

\*

Crisp maple smoked bacon & succulent country sausage

\*

Oven Roasted Baby Potatoes seasoned with seasonal Herbs

\*

Deli platter of assorted sliced meats & mature cheddar

\*

Plain Greek style yogurt & house made granola

\*

**\$25 per person**



At Watermark Beach Resort, our aim is to make your experience special. Feel free to add items to your breakfast from the list below or even ask us to make a custom menu just for you. We will happily accommodate any allergies and aversions within your group.

### **A La Carte Options**

[priced per person]

Whole Fruit Selection – a tempting array that changes based on the seasons	\$3
Toast Station – with butter, house made preserves & peanut butter	\$3
Bottled Water – chilled and ready to drink	\$3
Fresh Croissant – warmly baked from the oven	\$3
Seasonal Fruit Platter – our selection varies with the seasons	\$4
Bacon [4 slices] – maple cured and cooked to perfection	\$4
Ham [2 slices] – a leaner choice for a classic breakfast	\$4
Breakfast Sausage [2 links] – plump, juicy & delicious	\$4
Yoghurt & Granola – Greek style yoghurt with our house made granola	\$4
Assorted cookies, profiteroles & house made brownies	\$4
Oven Roasted Tomatoes – Roasted with Olive oil, Basil & Oregano	\$4
Traditional Eggs Benedict – topped with our house made Hollandaise sauce	\$5
Frittata – fluffy scrambled eggs baked with Chef’s Inspired fillings	\$5
Fresh Scones – baked in house & served with butter & jam	\$5
Cheese Board – served with assorted nuts, dried fruit, crackers & breads	\$6
Deli Meat Platter – sliced charcuterie and dried fruit, crackers & breads	\$6
Smoked Salmon Platter – served with capers, chives & crème fraîche	\$6
French Toast [2 slices] – served with whipped butter & warm maple syrup	\$6
Maple Glazed Roasted Ham	\$8

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## REFRESHMENT BREAKS

### Energy Break

Freshly blended fruit & yoghurt smoothies to keep your group going  
 A selection of house made granola bars  
 A Sliced Fresh Fruit Platter

**\$13 per person**

### Muffin Break

A tempting array of house baked muffins  
 House made preserved & whipped butter  
 Coffee & Tea Station  
 Assorted ice cold soft drinks

**\$11 per person**

### Healthy Break

A Sliced Fresh Fruit Platter  
 Individual Yoghurts  
 Assorted Chilled Fruit Juices

**\$11 per person**

## BUILD YOUR OWN BREAK

Mix & match various per person priced items below to create the right nutrition break to keep your meeting going strong.

Coffee & Tea Station	\$3	Assorted Chilled Fruit Juices	\$3
Assorted Soft Drinks	\$3	Blended Fruit Smoothies	\$6
House made Granola Bars	\$4	Sliced Fresh Fruit Platter	\$4
Assorted Whole Fruits	\$4	Assorted House Baked Scones	\$5
Assorted House Baked Muffins	\$5	Assorted Roasted Nuts & Seeds	\$4
Individual Yoghurts	\$3	House Popped brown butter `Pop-Corn`	\$3



At Watermark Beach Resort, we are proud to be located in such a proverbial land of plenty. Whenever possible, we work with local growers to feature their amazing products in our catering menus. If you would like us to ensure that the menu you have chosen is locally sourced or organic, please let us know.

We also strive to do everything in our power to make your event perfect for you. If you would like to talk to us about creating a custom menu for your occasion, or altering one of our existing menus, please do. We are always happy to do everything we can to make your special event as stress free and as suited to the needs of your group as possible.

## **LUNCH BUFFETS**

[minimum of 20 guests, *below minimum add \$3 pp*]

Served with Oughtred Source Coffee, Decaffeinated Coffee & an assortment of Tealeaves organic teas.

### **Watermark Soup & Sandwich**

Chef's seasonally inspired house made soup  
Tossed Organic greens & vegetable ribbons served with house made dressings  
*Build your own sandwich bar:*  
Sliced artisan breads  
A selection of sliced deli meats & cheeses  
House made mustards and aioli  
Sliced tomatoes, shredded greens  
Chef's selection of treats

**\$19 per person**

### **Burger Bar**

Burger buns and butter  
Tossed Organic greens & vegetable ribbons served with house made dressings  
Roasted baby potato salad with shallots & olive oil  
House made Beef & turkey patties grilled to perfection for your selection  
Sliced assorted cheeses  
Sautéed onions, sliced pickles, sliced tomatoes & shredded lettuce  
Assorted traditional condiments  
Chef's selection of treats

**\$20 per person**

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### **Traditional Hearty Lunch Buffet**

Warm rolls and butter  
Tossed Organic greens & vegetable ribbons served with house made dressings  
Crisp Caesar salad with creamy roasted garlic dressing  
Your choice of mashed or roasted potatoes  
Fresh steamed or roasted seasonal vegetables  
Your choice of roast chicken or meatloaf with gravy  
Chef's selection of treats

**\$25 per person**

### **Mama Mia Lunch Buffet**

Warm rolls served with butter  
Crisp Caesar salad with creamy roasted garlic dressing  
Greek salad tossed in a red wine Feta dressing  
Seasonal vegetable pave  
*Your Choice of Two:*  
*Meat Lasagna*  
*Lemon Roasted Chicken Breast & fresh herbs*  
*Chicken Penne with Sundried Tomato and Kalamata Olive*  
*Roasted Vegetable Penne with Garlic Fresh Herbs & Olive Oil*

Chef's selection of treats

**\$29 per person**

### **Lunch To Go**

#### **Brown Bag Picnic Lunch**

Your choice of:  
Sliced turkey, smoked ham, tuna salad, egg salad or garden vegetable sandwich on  
fresh baked bread  
Whole fruit  
Granola bar  
Your choice of a bottle of water or a juice  
A house baked treat  
Packed to go for your convenience

**\$12 per person**



## **PLATED LUNCHEON**

*[minimum 20 guests - below minimum add \$3 pp]*

Served with Oughtred Source Coffee, Decaffeinated Coffee & an assortment of Tealeaves organic teas.

**The Orchard Lunch – Entrée & Dessert** **\$25 pp**

**The Vineyard Lunch – Appetizer, Entrée & Dessert** **\$29 pp**

### **Appetizer Options (Please select one for the group):**

Chef's seasonally inspired house made soup  
\*

Tossed Organic greens with fresh carrot ribbons in a house made chef's dressing

### **Entrée Options (Please select two items for the group):**

Penne pasta with in house made Bolognese sauce topped with fresh grated Parmesan  
\*

House made spicy chicken curry with fluffy Basmati rice  
\*

A grilled 6oz chicken breast served with roasted potatoes and seasonal vegetables  
\*

Fresh seasonal fish & seasonal vegetables with steamed rice.

### **Dessert Options (Please select one for the group):**

Double Chocolate Bread Pudding with Vanilla Cream  
\*

Chef's house made Profiteroles filled with pastry cream  
\*

Individual fresh seasonal fruit crumble topped with country cream





## RECEPTION ITEMS

### Plates and Platters

[minimum 25 guests]

#### **Crudités**

An attractive display of sliced, raw seasonal vegetables served with  
House made Hummus and creamy dill dip

**\$3 per person**

\*

#### **Antipasto**

Grilled and oven roasted seasonal vegetables served with  
Roasted garlic, house made pickles and house marinated olives with assorted crackers and breads

**\$4 per person**

\*

#### **Artisan Charcuterie Platter**

Sliced European style Charcuterie (deli meats) served with  
House made mustards and pickles and assorted crackers and breads

**\$6 per person**

\*

#### **Artisan Cheese Platter**

Assorted varieties of Cheddar, Swiss, Smoked Gruyere, Brie and regional selections  
Dried fruit and toasted nuts and assorted crackers and breads

**\$6 per person**

\*

#### **Dips & Spreads Platter**

An assortment of dips and spreads made fresh in house and served with a variety of accoutrements.

**\$4 per person**



## Canapés

Guidelines from the Chef:

If you are hosting a reception with dinner to follow please allow for 3-4 pieces per person

If you are hosting a reception with a light meal to follow please allow for 8-12 pieces per person

If you are hosting a reception with no meal to follow please allow for 12-16 pieces per person

### Cold Canapés

Smoked Salmon with capers & red onion on crostini	<b>\$24/dozen</b>
Smoked Salmon Blinis topped with crème fraîche	<b>\$27/dozen</b>
Thai Beef Salad Cucumber Cups	<b>\$24/dozen</b>
Savory Profiteroles filled with goats cheese mousse	<b>\$27/dozen</b>
Bocconcini & tomato skewers with balsamic drizzle	<b>\$24/dozen</b>
Prosciutto Wrapped Melon	<b>\$24/dozen</b>
Prawns in house cocktail sauce "spoons"	<b>\$27/dozen</b>
Country Style Pork Pate on crostini with Dijon mustard	<b>\$26/dozen</b>

### Hot Canapés

Pan Seared Scallops with Roasted Corn and Pepper Salsa	<b>\$28/dozen</b>
Roasted Pork Tenderloin topped with apple mustard	<b>\$25/dozen</b>
Mini Burgers topped w/ red onion marmalade	<b>\$36/dozen</b>
Asparagus & prosciutto rolls (seasonally available)	<b>\$27/dozen</b>
Prawn skewers with garlic & herb butter	<b>\$25/dozen</b>
Spicy Beef meatballs with tzatziki yogurt dip	<b>\$26/dozen</b>
Spanish style paprika rubbed beef kebabs	<b>\$26/dozen</b>
Baked yam topped with goat cheese & pesto	<b>\$24/dozen</b>
Smoked chicken and spinach mini quiche	<b>\$26/dozen</b>



## **DINNER BUFFETS**

[Minimum 30 ppl – below minimum add \$3 pp]

### **BALDY BBQ BUFFET**

Tossed Organic greens & vegetable ribbons with house made dressings  
Potato salad with roasted shallots in an olive oil dressing  
Mediterranean style orzo salad with feta cheese & herb vinaigrette

#### **From The Grill:**

Hand formed steakhouse burger patties, grilled to perfection  
Grilled hearty sausages  
Grilled turkey burger patties

Dress your burger just the way you like it with:  
Ketchup, mustards, flavor infused mayonnaise, relishes,  
BBQ sauce, grilled onions, sliced ripe tomatoes,  
Shredded lettuce & assorted sliced cheeses

Chef's selection of sweet summer treats

**\$29 pp**

### **ANARCHIST MOUNTAIN BBQ**

Assorted rolls served warm with butter  
Tossed Organic greens & vegetable ribbons with house made dressings  
Mediterranean style orzo salad with feta cheese & herb vinaigrette  
Chef's house specialty sesame coleslaw

#### **From the Grill:**

House specialty smoky BBQ glazed grilled chicken pieces topped with fresh tomato salsa  
Char grilled steak topped with fire roasted portabello mushrooms, caramelized onions & pan jus  
Fire roasted corn on the cob basted with spicy chipotle butter  
Grilled vegetable kebabs  
Herbed roasted potatoes

Chef's selection of sweet summer treats

**\$36 pp**



## **The Watermark**

Artisan breads and rolls served warm with butter  
Fresh Organic greens & vegetable ribbons served with house made dressings  
Mediterranean style orzo salad with feta cheese & herb vinaigrette  
Crisp Romaine lettuce tossed with parmesan cheese, croutons & lardons of bacon in a creamy garlic dressing

Roasted or steamed seasonal vegetables  
Oven roasted baby potatoes  
Penne tossed with roasted vegetables & garlic butter  
Grilled chicken breasts topped with a Pan Jus  
Shaved Prime Rib served with au jus and creamy horseradish sauce  
Chef's Selection of house made treats

**\$39 pp**

## **The Lakeshore Drive**

Artisan breads and rolls served warm with butter  
Fresh Organic greens & vegetable ribbons served with house made dressings  
Mediterranean style orzo salad with feta cheese & herb vinaigrette  
Crisp Romaine lettuce with parmesan cheese, croutons & lardons of bacon in a creamy garlic dressing

Roasted or steamed seasonal vegetables  
Oven roasted baby potatoes  
Penne tossed with roasted vegetables & garlic butter  
Roasted leg of lamb  
Stuffed & roasted pork loin  
Chef's Selection of house made treats

**\$39 pp**

## **FAIRVIEW MOUNTAIN BBQ**

Warm rolls served with creamery butter  
Tossed Organic greens & vegetable ribbons with house made dressings  
Mediterranean style orzo salad with feta cheese & herb vinaigrette  
Sweet roasted corn & pepper slaw tossed in a house made cilantro lime vinaigrette  
Potato salad with roasted shallots in an olive oil dressing  
An artisan cheese display featuring local cheeses, dried fruit, nuts & crackers

### **From The Grill:**

Slow braised pork ribs finished on the grill with a smoky BBQ sauce.  
Fire roasted corn on the cob basted with spicy chipotle butter  
House specialty smoky BBQ glazed grilled chicken pieces topped with tomato salsa  
Grilled fillets of seasonal, fresh fish topped with fresh, house made local fruit salsa  
Herbed roasted potatoes

Chef's selection of sweet summer treats

**\$39 pp**



## **KOBAU MOUNTAIN**

Artisan bread and rolls served warm with butter  
Fresh Organic greens & vegetable ribbons served with house made dressings  
Crisp Caesar salad in a creamy roasted garlic dressing with house made croutons & shaved parmesan  
Greek style pasta salad tossed with a Feta cheese & red wine vinaigrette  
Roasted or steamed seasonal vegetables  
Creamy mashed potatoes  
Brown & Wild Rice Pilaf  
Grilled chicken breasts served with Pan Jus  
Roast stuffed pork loin served with an apple cider jus  
Roasted seasonal fish topped with warm tropical fruit salsa  
Chef's Selection of house made treats  
An artisan cheese display featuring local cheeses, dried fruit, nuts & crackers

**\$46 pp**

## **THE PARK PLACE FEAST**

House made cheese & beer bread  
Tossed Organic greens & vegetable ribbons served with house made dressings  
Chef's house specialty sesame miso coleslaw  
Creamy roasted garlic Caesar salad  
Tomato Caprese salad topped with zesty balsamic glaze  
Antipasto platter featuring grilled vegetables, artichoke hearts, roasted garlic and marinated olives  
An artisan cheese display featuring local cheeses, dried fruit, nuts and crackers

### **From The Grill:**

Rolled, stuffed leg of lamb  
House specialty smoky BBQ glazed grilled chicken skewers topped with tomato salsa  
Char grilled steak topped with fire roasted Portobello mushrooms & caramelized onions  
Smoky BBQ Pork ribs  
Herbed roasted potatoes  
Seasonal Roasted vegetables  
Grilled asparagus

Chef's selection of sweet summer treats

**\$49 pp**



## PLATED DINNERS

[minimum 30 ppl – below minimum add \$3 pp]

Served with Oughtred Source Coffee, Decaffeinated Coffee & an assortment of Tealeaves organic teas.

<b>White Sands Dinner – Appetizer, Entrée &amp; Dessert</b>	<b>\$39 pp</b>
<b>Lakeside Dinner – Salad, Soup, Entrée &amp; Dessert</b>	<b>\$45 pp</b>
<b>Park Place Dinner – Soup, Salad, Intermezzo, Entrée &amp; Dessert</b>	<b>\$49 pp</b>

### **Appetizer Options (Please select one for the group):**

Chef's seasonally inspired soup created from fresh ingredients

\*

Green salad with pickled beets, toasted almonds, soft goat's cheese, honey Dijon vinaigrette

\*

Crisp Romaine lettuce, lardons of bacon & house made Caesar dressing, topped with crostini and shaved parmesan

### **Entrée Options (Please select two items for the group):**

Oven baked wild caught salmon served with  
Roasted seasonal vegetables, basil polenta & white wine beurre blanc sauce

\*

Pan seared chicken served with  
Roasted seasonal vegetables, creamy mashed potatoes and topped with wild mushroom sauce

\*

Grilled 8oz NY Striploin served with  
Roasted seasonal vegetables, creamy mashed potatoes and topped with port jus

\*

Rolled stuffed pork loin served with roasted seasonal vegetables, creamy basil polenta & topped with apple cider jus

### **Dessert Options (Please select one for the group):**

Seasonal fruit crumble topped with vanilla ice cream

\*

House made Pavlova with fresh seasonal fruit & vanilla crème

\*

Dark chocolate pate served with local fruit compote & vanilla crème



## A LA CARTE MENU

[priced per person]

Fresh tossed organic greens with house made dressings	\$5
Roasted garlic Caesar salad – Romaine lettuce, creamy dressing, bacon & shaved parmesan	\$5
Mediterranean style orzo pasta salad – our Chef’s hearty version of a Greek salad	\$5
German potato salad – an old family recipe that you’re sure to enjoy	\$5
Sesame miso coleslaw – shredded carrots & cabbages tossed in an Asian inspired dressing	\$5
Classic Caprese salad – basil, ripe tomatoes & fresh mozzarella cheese in balsamic dressing	\$5
Mediterranean couscous salad – sun drenched vegetables & Israeli couscous	\$5
Antipasto platter – grilled vegetables, roasted garlic, artichoke hearts & olives	\$6
Grilled vegetables – a summer outdoor dining classic	\$5
Grilled asparagus spears - the perfect taste of summer	\$6
Corn on the cob – sweet corn done on the grill & basted with chipotle butter	\$5
Roasted potatoes – roasted with olive oil & herbs until tender & delicious	\$5
Rice pilaf – seasoned, fluffy rice	\$5
House baked bread	\$5
Penne Pasta & cheese – a creamy house made comfort dish	\$8
BBQ Pork Ribs [1 pp] – slow roasted ribs finished on the BBQ with a sticky sweet glaze	\$8
House made sausage[1 pp]	\$8
BBQ chicken pieces [2 pp] – grilled chicken glazed with smoky BBQ sauce	\$10
Grilled Steak [4oz pp] - served with fire roasted mushrooms & caramelized onions	\$10
Grilled fish – fillet of fresh fish grilled & topped with fresh fruit salsa	\$10
Rolled, stuff roasted leg of lamb – done Greek or Provencal style to your liking	\$14

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