



**THE SUPERIOR INN**

HOTEL & CONFERENCE CENTRE

*Gichigami*

## CORPORATE CATERING MENU

## BREAKFAST SPREADS

All breakfast buffets Include coffee and tea, orange juice, apple juice

### THE CONTINENTAL \$18

Mixed Berry Yogurt Parfait – Vanilla yogurt, mixed berries, almond granola, coconut

Baked Breads – Blueberry, bran, carrot muffins, croissants, fruit filled danish

Bagels – Cream cheese, seasonal jam, honey butter

Fresh Fruit Platter – Assorted Seasonal Fruit

### BREAKFAST SANDWICHES \$21

BLT – egg, bacon, tomato, lettuce on English muffin

E&C – egg, tomato, cheese on English muffin

Served with hashbrowns, and fresh fruit platter

### CLASSIC BREAKFAST \$22

Scrambled eggs, sausage, bacon, hashbrowns, toast

Served with butter, seasonal jam, peanut butter

### AVOCADO TOAST BAR \$22

Bagels, toast, assorted cheese slices, tomato, avocado, hard boiled eggs

### BOXED KICK START \$16

Laughing Cow Cheese, Grapes, Strawberries, Hard Boiled Egg, Yogurt, Crackers

Individually boxed

## MID-DAY SNACKS

Served with coffee and tea

### BREAD BAR \$12

Butter croissants, Danish, cinnamon buns, loaf of the day

### FRUIT AND CHEESE CUP \$8

Red and green grapes, cubed cheese

### FRESH COOKIES (PER DOZEN) \$22

House made chocolate chip, oatmeal raisin, macadamia nut white chocolate

### VEGGIES AND DIP CUP \$7

Assorted crisp vegetables with house made vegetable dip

### BANNOCK \$8

Fried and served with jam and butter



## SNACK JARS

### INDIVIDUAL YOGURT PARFAIT \$7

Mixed berries, vanilla yogurt, almond granola, coconut

### CANDY MIX \$6

Gummy bears, swedish berries, jube jubes

### NUT MIX \$7

Peanuts, Pecans, Cashew, Almonds



# LUNCH SPREADS

Served with coffee and tea

## SANDWICH BUFFET \$24

3 sandwiches | 2 salads | 2 desserts & Fruit Platter

**Egg Salad** - egg, Dijon, celery, mayo, lettuce, brioche bun

**Tuna Salad Wrap** - tuna, mayo, celery, scallions, lettuce, whole wheat wrap

**Roast Beef** - roasted striploin, white cheddar, lettuce, tomato, Dijon mustard, Ciabatta Bun

**Turkey** - oven roasted Turkey, Swiss, Lettuce, Tomato, Mayo on Whole Wheat Bread

**Grilled Chicken Wrap** - grilled chicken breast, lettuce, cheddar, tomato, garlic aioli, whole wheat wrap

**Ultimate Vegan Sandwich** - Grilled seasonal vegetables, hummus, arugula on a ciabatta bun

## BOXED LUNCH \$20

1 Sandwich | 1 Side Salad | Homemade Cookie

**Egg Salad** - egg, Dijon, celery, mayo, lettuce, brioche bun

**Tuna Salad Wrap** - tuna, mayo, celery, scallions, lettuce, whole wheat wrap

**Roast Beef** - roasted striploin, white cheddar, lettuce, tomato, Dijon mustard, Ciabatta Bun

**Turkey** - oven roasted Turkey, Swiss, Lettuce, Tomato, Mayo on Whole Wheat Bread

**Grilled Chicken Wrap** - grilled chicken breast, lettuce, cheddar, tomato, garlic aioli, whole wheat wrap

**Ultimate Vegan Sandwich** - Grilled seasonal vegetables, hummus, arugula on a ciabatta bun

## WARM SANDWICH BUFFET \$26

2 sandwiches | 2 salads | 2 desserts & Fruit Platter

**Steak Sandwich** - 5 oz striploin, roasted red peppers, grainy Dijon, horseradish aioli, arugula and balsamic reduction

**Warm Caprese Chicken Sandwich** - grilled chicken breast, mozzarella, basil pesto, tomato, arugula and balsamic reduction

**The Spicy Italian** - prosciutto, turkey, genoa, provolone, Bomba, arugula, grainy Dijon, on an Italian panini

**Curried Chickpea Wrap** - curried chickpea, hummus, red onion, spinach, arugula, whole wheat wrap



# HOT BUFFET LUNCHES

All buffets come with 2 salads | 2 desserts | fruit platter

## BUILD YOUR OWN FAJITA \$26

1 protein | 2 salads | 2 desserts | fruit platter

Strips of marinated chicken breast or marinated steak with sauteed bell peppers and onions

Served with cheese, salsa, guacamole, sour cream, lettuce and tomato

## PASTA BAR \$26

2 salads | 2 desserts & Fruit Platter

Penne and Meat Balls, Herb and Garlic Roast Chicken

## CLASSIC BUSINESS \$26

2 salads | 2 desserts & Fruit Platter

Southern fried chicken, beef stew, baby carrots, mashed potatoes, dinner rolls

## OPA! \$26

2 salads | 2 desserts & Fruit Platter

Greek marinated chicken, tzatziki, lemon roasted potatoes, grilled vegetables, pita chips and hummus

## CJ'S FAMOUS CHICKEN STRIPS \$26 / \$28

2 salads | 2 desserts & Fruit Platter

3 chicken strips per person, golden French fries or 5 chicken strips per person, golden French fries

## BUILD YOUR OWN BUSINESS BUFFET \$29

2 Hot Items | 2 salads | 2 desserts & Fruit Platter

Fried Chicken, Herb and Garlic Roast Chicken, Butter Chicken, Shepards Pie, Beef Stew, Penne and Meatballs, pickerel, mashed potato, rice

# SALAD SELECTIONS

## GARDEN

Seasonal mixed greens, cucumber, carrot, tomato, balsamic dressing

## CAESAR

Romaine, parmigiano, croutons, bacon bits, Caesar dressing

## GREEK

Cherry tomato, cucumber, bell peppers, kalamata olive, red onion, feta, Greek dressing

## POTATO

Yukon potato, fresh dill, grainy mustard, dill pickles, red onion

## COLESLAW

Cabbage, carrots, green onion, creamy dressing

## BOWTIE CAPRESE

Farfalle, cherry tomato, bocconcini, fresh basil, pesto, arugula, balsamic

## STRAWBERRY SPINACH

Spinach, strawberries, goat cheese, candied pecans



# DESSERTS

## GOURMET SQUARES

Carrot cake with cream cheese frosting, brownies, butter tart square, lemon square, profiteroles

## HOUSE MADE COOKIES

Chocolate chip, double chocolate, oatmeal raisin

## CHEESECAKE

Assorted toppings: strawberry, caramel, blueberry, chocolate

## SLAB CAKE

Strawberry shortcake, tiramisu, lemon cream

¼ slab – 10 to 20 people, ½ slab – 30 to 40 people, full slab – 60 people +





# GRAZING PLATTERS

(serves 15 people)

## PARTY SANDWICHES \$85

Crustless sandwich bread cut in triangles (4 triangles per person)

Tuna Salad, Salmon and Cream Cheese, Roast Beef, Turkey and Swiss, Egg Salad, Cucumber and Cream cheese.

## RUSTIC SANDWICH PLATTER \$85

Roast beef with swiss cheese, roasted turkey and havarti, calabrese with provolone

# PLATTERS

(small serves 15, medium serves 35, large serves 75)

## CHARCUTERIE

Artisanal cured meats, Italian cheeses, grapes, crostini, crackers and olives

Small – \$150 | Medium – \$250 | Large – \$350

## IMPORTED AND DOMESTIC CHEESE

Aged cheddar, smoked gouda, spicy Havarti, swiss, gorgonzola, parmesan, grapes, strawberries, water crackers

Small – \$100 | Medium – \$200 | Large – \$300

## CRUDITES

Seasonal raw vegetables, mixed olives, hummus, ranch dip

Small – \$75 | Medium – \$125 | Large – \$175

## FRUIT PLATTER

Selection of fresh sliced fruit including melons, citrus, grapes, and mixed berries

Small – \$75 | Medium – \$125 | Large – \$175

## CHIPS AND DIPS

Corn chips, guacamole, salsa, Mexican street corn salad, bell peppers

Small – \$30 | Medium – \$50 | Large – \$75

## DELI TRAY

Assorted deli meats

Small – \$55 | Medium – \$125 | Large – \$225



# HOT BEVERAGES

Coffee and Tea

\$4 per person

\$8 per person all day service

Hot Chocolate / Apple Cider

\$4 per person

# COLD BEVERAGES

(Based on consumption – \$3.50 per beverage)

Pop – pepsi, diet pepsi, 7-up, gingerale, brisk iced tea

Juice – apple, orange, cranberry

Water – bottles 500mL

Sparkling water – bubbly assorted flavors

White or chocolate milk

Diabetic juice jug – \$15

# CORPORATE CATERING BY SUPERIOR INN: KEY DETAILS

## KEY INFORMATION AND PLANNING

Base pricing includes transportation of food services to your venue, minimum one (1) cook, and one (1) service staff member, set up and take down of Superior Inn provided Services.

Additional cooks and / or servers can be requested at a cost of \$25 per hour for a minimum of 3 hours.

As cook times are important, please be sure to advise when food services are required. Our staff will arrive one (1) hour prior to the meal start time and provide service for two (2) hours.

Where applicable, disposable plateware, flatware, and paper napkins are included.

All tables required for food preparation and service are included with the base fee. Additional tables, chairs, serving utensils are available for a small fee. Please discuss your needs with our catering team.

Ceramic plateware, stainless flatware, and linens are available for a small fee. Please discuss your needs with our catering team.

Please inform us of any dietary restrictions – surcharge of \$5 per person per restriction may be applied. Additional fee may be required for outside of city limits.

Superior Inn Catering is happy to provide quotes on additional items or style of service. We can customize our full hotel catering guide to accommodate off-site food services from 25 to 500 guests.

Final numbers are due 48 hours prior to the event along with 50% payment. This number will constitute the guarantee, not subject to reduction. The Hotel will set 5% above the guarantee. All charges will be based upon the guarantee, or the actual number of guests served whichever is greater.

Serving ware is available to rent with a \$25 rental fee per chafing dish. This includes pans, sternos, and serving utensils.

Delivery service is offered and accepted based on availability. Any deliveries outside city limits will be accepted and delivery quoted appropriately.

**\*\*Prices subject to applicable taxes, gratuity, and service charge\*\***

## Event Terms and Conditions

**To save your date, it is recommended to sign the contract as soon as possible, your event is not confirmed until a signed contract and deposit have been received.**

It is understood and agreed upon by the parties, that the hotel shall not be liable or responsible in any manner whatsoever for any damages sustained by any party to the Contract or by any other person, firm or Corporation and the Convener agrees and undertakes to indemnify the Hotel against any and all claims and expenses presented by any person, firm or corporation for any loss or damages resulting from:

1. Hotel being unable to perform the services set out in the Contract as a result of any power outages beyond our control, flood, fire, force major or Act of God, or other reason beyond its control in whole or in part.
2. The conduct of any person attending the function, The Convener agrees to reimburse the hotel for any damages done to any part of the hotel equipment which is caused by any person attending the function.
3. Any activities occurring in the function that are of an illegal nature.
4. Additional labour hours will be charged for events held on a statutory holiday
6. Clients must sign and initial each event order at least ten (10) days prior to the start of the event.

## Booking Guidelines

The Superior Inn Hotel requires a minimum of five (5) days for all catering inquiries. Accommodation may be made for inquiries after the five (5) day requirement at the discretion of the caterer. Last minute request are subject to additional charges.

Confirmation of numbers are required three (3) business days prior to the event.

The Superior Inn Hotel & Conference Centre will only guarantee pricing 90 days prior to the event start date; catering menus are subject to change without notice.

Please be advised that additional charges maybe applied to accommodate certain special diets.

Many of our items can be altered to suit an allergy or dietary requirement. Clients must let us know three (3) days prior to the event or otherwise cannot be guaranteed.

## Payment Terms

Payments can be made via cash, credit card, EFT or certified cheque.

If direct billing is required, a credit application must be filled out, and this must be approved by our finance department. Credit applications will need to be received a minimum of 1 month prior to the event for processing.

All down payments and deposits will be applied to your final bill and these payments are non - refundable.

## Cancellation Policy

The Superior Inn Hotel & Conference Centre has reserved facilities and services as outlined in the contract. In the event the client cancels their entire program between the confirmation of letter of agreement and your function dates, a loss of revenue charge will be billed to the client as per the schedule in your signed contract.

Cancellations after the three (3) day cut off are subject to charges

Cancellation within 48 hours: 50% of the confirmed invoice is due

Cancellation within 24 hours: 100% of the confirmed invoice is due

Event Date: \_\_\_\_\_

Name of Function: \_\_\_\_\_

Print Name: \_\_\_\_\_

Signature: \_\_\_\_\_

Date: \_\_\_\_\_