



# OSSAWIPPI EXPRESS

FINE DINING CARS

ORILLIA, ONTARIO

Let us plan & serve your special events

Boardroom luncheons  
Weddings, Anniversaries, Receptions  
Office parties, Christmas Parties  
Family gatherings Christenings, graduations

## Catering Menus 2008

210 Mississaga Street East  
Orillia, Ontario  
L3V 7L8

Contact: Terry McNaughton / Owner  
Or

Chris Buurs /Chef  
Tel: 705 329-0001  
Fax: 705 329-1528

## **Policies and Regulations**

*\*Floor length Table cloths, overlays or table runners, skirting, candles, flowers, balloons and room decorating can be arranged at additional costs.*

*\* Wedding and Anniversary Cakes can be arranged starting at \$ 195.00*

*\* Cost of dinner per person may be adjusted if Wedding, Birthday a special occasion cake is used for dessert.*

*\* A \$15.00 per bottle Corkage Fee will be charged for wine supplied by organizers. Upon approval of the AGCO. (Alcohol Gaming Commission of Ontario*

- *Deposits—40% Deposit required upon confirmation.*
- *\* Full payment Due day of Event*
- *A 3% **Administration fee** will apply to final bills when paid by any **credit card** ( **Sorry we do not accept American Express**)*
- *Final Number counts required 48 hrs. Prior to the event.*
- *\* one complimentary meal for bus groups 40 or more*

*\* Cancellation 90 days prior full refund of Deposit.  
30-90 days prior 60% of deposit  
30 days or less no refund.*

*\* Liquor License available until **one am**.*

*\*Transportation administration and or consultation fees may apply.*

*\*Set-up and or Clean-up fees may apply in some occasion*

*\*These prices do not include the tablecloths, napkins, china, silverware, waterglass, general set up and clean-up,*

*These prices do not include the tablecloths, napkins, china, silverware, waterglass, general set up and clean-up,*

***Taxes, gratuity, transportation and consultation fees and some labour not included.***

*\* Our Professional Bartenders are available for a cost of \$ 20.00 per hour.*

*Prices are Subject to change and, without notice; however the Ossawippi will guarantee the Meal prices sixty (60) days prior to the function. All food and beverage is subject to a 15% service charge, 7% G.S.T. and 5 % P.S.T. All Alcoholic beverages are subject to 15% service charge, 7% G.S.T. and 10% liquor Tax.*

## Hospitality/Reception

### Assorted Cheese Platters

Small Up to 20 people: \$ 55.00

Med. up to 35 people: \$ 96.25

Large to 50 people: \$ 137.50

### Fresh Vegetable Trays with Dip

Small Up to 20 people: \$ 28.00

Med. up to 35 people: \$ 49.00

Large up to 50 people: \$ 70.00

### Sliced Fresh Fruit Display

Serves up to 50: \$ 137.50

Fresh Fruit Kebabs \$ 2.75 each

Chocolate dipped Strawberries \$ 15.00/dzn

Chocolate Fountain with fruit \$12.50 pp

### Open Faced Sandwiches

Per Dozen \$ 27.00

Traditional afternoon Tea \$29.95pp

Assorted Tea Sandwiches

Per Dozen \$ 20.00

*Smoked fisherman's Platter ...20-30 ppl \$ Market Priced*

*....40-50 ppl \$ Market Priced*

*Oysters on the Half Shell \$4.25 each*

*Cold Poached Salmon (minimum 25 people) ...\$ 6.95 per person*

*Jumbo shrimp with cocktail sauce (100 pieces)...\$ 300.00*

### Hot

*Scallops Wrapped in Bacon...\$ 25.00*

*Chicken Satays...\$ 25.00*

*Beef Satays...\$ 25.00*

*Savoury mustard meatballs...\$15.00*

*Sausage Rolls...\$ 15.00*

*Mini Quiche...\$ 20.00*

*Vegetable Spring Rolls...\$ 20.00*

*Spinach and Cream Cheese wrapped*

*in Phylo Pastry...\$ 20.00*

*Chef's choice Deluxe assorted*

*horsduerves \$ 25.00*

*All ordure's sold by the dozen*

### Cold

*Creamy Pate on Melba Toast\$ 18.00*

*Smoked Salmon and Dill Sour*

*Cream on Rye Bread...\$ 25.00*

*Shrimp and Cocktail Cream Sauce*

*on Herb Bread\$ 25.00*

*Chicken and Cranberry Glaze on Rye Bread...\$ 25.00*

*Cucumber, tomato and Basil Cream Cheese*

*On Pumpernickel Bread...\$ 20.00*

*Smoked Oyster and Cream Cheese on Rye*

*Bread...\$18.00*

*Mini Brochette bread \$ 19.00*

*California rolls \$ 22.00*

*All cold Canapés sold by the dozen*

### Sweets

*Assorted Fruit Tarts (per dozen)...\$ 25.50*

*Assorted Cookies (per dozen)...\$ 10.00*

*Assorted Sweets Trays (three per person)...\$ 6.50 per person*

*Plus Taxes, Gratuity, transportation and consultation fees and necessary rentals not included.*

## **Cash & Complimentary Bar Service**

*The Ossawippi Express Carries a Special  
Liquor license Caterers Endorsement*

*Minimum Sales of \$ 450.00 must be met or labour charges will  
apply as follows:*

*\$ 40.00 minimum for the first 3 hours and \$ 20.00 per hour for  
each additional hour for each staff member.*

*\$ 3.00 per person for bar Glassware and Ice will be charged*

### **Bar Prices**

<i>Spirits</i>	<i>1 oz. Shot-----</i>	<i>-\$ 5.50</i>
<i>Liqueurs</i>	<i>1 oz. Shot-----</i>	<i>-\$ 7.25</i>
<i>Cocktails</i>	<i>1 oz. Shot-----</i>	<i>\$ 7.25</i>
<i>Domestic Beer</i>	<i>12 oz. Bottle-----</i>	<i>-\$ 4.50</i>
<i>Imported Beer</i>	<i>12 oz. Bottle-----</i>	<i>\$ 6.75</i>
<i>House Wine</i>	<i>6 oz. Glass-----</i>	<i>-\$ 7.25</i>

*House Wine by the Bottle - \$ 28.75*

*Ossawippi Express Private Label White: Pelee Island Pinot Grigio*

*Ossawippi Express Private Label Red: Pelee Island Merlot*

*\* A full Selection of wines may be chosen and discussed with  
Management upon booking your event*

<i>Wine Punch</i>	<i>Per Gallon</i>	<i>\$ 55.00</i>
<i>Liquor Punch</i>	<i>Per Gallon</i>	<i>\$ 80.00</i>
<i>Non- Alcoholic Punch</i>	<i>Per Gallon</i>	<i>\$ 25.00</i>
<i>Coffee &amp; Tea (Per Person)</i>		<i>\$ 2.00</i>
<i>Pop &amp; juice</i>		<i>\$ 2.50</i>
<i>Mocktails</i>		<i>\$3.95</i>

*Non Alcoholic Beer and Wine Market Priced, available upon  
request*

## ***Sandwich Buffets***

**#1**

*Ready made Kaiser Sandwiches  
With assorted sandwich fillings  
(Chicken salad, Egg salad, Ham, Tuna Salad,  
Roast Beef)*

*Carrot and celery sticks*

**\$ 10.95** per person

*With potato salad and pasta salad* **\$12.95** per person

*With Sweet tray (three per person)*

**\$14.95** per person

**Minimum of 15 people**

**#2**

*Assorted Cold Cuts (Roast Beef, Ham, Turkey,  
Salami)*

*Fresh Bread and Kaisers*

*Butter, mustard, horseradish, mayonnaise*

*Pickles, carrot and celery sticks.*

**\$ 12.95** per person

*With sweets Trays (three pieces per person)*

**\$ 14.95** per person

**Minimum of 15 people**

**# 3**

*Assorted cold cuts (Roast Beef, Ham, Turkey,  
Salami)*

*Potato salad and Pasta Salad*

*Fresh bread and Kaisers*

*Butter, mustard, horseradish, mayonnaise*

*Pickles, carrot and celery sticks*

**\$ 14.95** per person

*With sweets Trays (three pieces per person)*

**\$ 16.95** per person

**Minimum 15 People**

**#4**

*Deluxe cold Buffet*

*Assorted cold cuts (Roast Beef, Ham, Turkey,  
and Salami)*

*Potato Salad, Pasta Salad, Tossed Salad*

*Fresh bread and Kaisers*

*Butter, mustard, horseradish, mayonnaise*

*Pickles, carrot and celery sticks*

*Cheese and fruit tray*

**\$ 18.95** per person

*With sweets tray (three pieces per person)*

**\$ 20.95** per person

**Minimum 15 people**

*The entire above does not include service staff, rentals, transportation and applicable Taxes and Gratuities.*

## ***Lunch Buffets***

***Selection #1--- \$ 16.95 pp. plus taxes and delivery***

*Your choice of:*

*One salad, one entree, vegetable and pickle tray, sweets tray, served with bread and butter, Chefs choice of vegetable and Chefs choice of potato or rice.*

***Selection #2 --- \$ 21.95 pp. plus taxes and delivery***

*You're Choice of Two salads, two entrée, and vegetable and pickle tray, Sweets Tray served with bread and butter Chefs choice of vegetable and Chefs choice of potato or rice.*

**Salad Choices:**

- |   |  |
|---|--|
| <input type="checkbox"/> <i>Pasta Salad</i>               | <input type="checkbox"/> <i>Potato Salad</i>             |
| <input type="checkbox"/> <i>Garden Salad</i>              | <input type="checkbox"/> <i>Tomato and red onion</i>     |
| <input type="checkbox"/> <i>Caesar Salad</i>              | <input type="checkbox"/> <i>Chick pea and Corn Salad</i> |
| <input type="checkbox"/> <i>Marinated vegetable salad</i> |  |

**Entrée Choices:**

- |  |  |
|--|--|
| <input type="checkbox"/> <i>Barbeque Chicken</i>                 | <input type="checkbox"/> <i>Chilli</i>               |
| <input type="checkbox"/> <i>English cut roast beef<br/>pasta</i> | <input type="checkbox"/> <i>Lemon Pepper chicken</i> |
| <input type="checkbox"/> <i>Meat and cheese lasagne</i>          | <input type="checkbox"/> <i>Beef Stew</i>            |
| <input type="checkbox"/> <i>Chicken pot pie</i>                  | <input type="checkbox"/> <i>Vegetable Lasagne</i>    |

*All buffets are for drop off only, if you would like a staff member present labour charges may apply.*

*The entire above does not include service staff, rentals, transportation and applicable Taxes and Gratuities.*

## ***Dinner Buffet***

- Selection #1--- \$ 23.95 pp. plus taxes and delivery***

*Your choice of:*

*One salad, one entree, vegetable and pickle tray, sweets tray, served with bread and butter, Chefs choice of vegetable and Chefs choice of potato or rice.*

- Selection #2 --- \$ 28.95 pp. plus taxes and delivery***

*Your Choice of Two salads, two entrée, and vegetable and pickle tray, Sweets Tray served with bread and butter, Chefs choice of vegetable and Chefs choice of potato or rice.*

### **Salad Choices:**

- |   |  |
|---|--|
| <input type="checkbox"/> <i>Pasta Salad</i>               | <input type="checkbox"/> <i>Potato Salad</i>             |
| <input type="checkbox"/> <i>Garden Salad</i>              | <input type="checkbox"/> <i>Tomato and red onion</i>     |
| <input type="checkbox"/> <i>Caesar Salad</i>              | <input type="checkbox"/> <i>Chick pea and Corn Salad</i> |
| <input type="checkbox"/> <i>Marinated vegetable salad</i> |  |

### **Entrée Choices:**

- |   |  |
|---|--|
| <input type="checkbox"/> <i>Grilled Chicken with Lemon tarragon sauce</i> | <input type="checkbox"/> <i>Baked Ham</i>                      |
| <input type="checkbox"/> <i>English style roast beef</i>                  | <input type="checkbox"/> <i>Lemon Pepper chicken pasta</i>     |
| <input type="checkbox"/> <i>Peppered Beef Penne pasta</i>                 | <input type="checkbox"/> <i>Roast Pork with a Hunter Sauce</i> |
| <input type="checkbox"/> <i>Herb roasted Chicken</i>                      | <input type="checkbox"/> <i>Vegetable Lasagne</i>              |
| <input type="checkbox"/> <i>Seafood Pasta</i>                             |  |
| <i>in a dill /mushroom sauce</i>  | <input type="checkbox"/> <i>Beef Bourguignon</i>               |

*Prime Rib of Beef is available upon request a surcharge of \$7.50 pp will apply*

*All buffets are for drop off only, if you would like a staff member present labour charges may apply The entire above does not include service staff, rentals, transportation and applicable Taxes and Gratuities.*

***Deluxe Dinner Buffet -\$39.95++***

**Includes 2 Entrée Selections, 4 Salads,**

**1 Starch and 1 Vegetable**

**SALADS**

**Please SELECT FOUR items from Salad option:**

*House Salad, Curried Rice Salad, Caesar Salad, Spinach Salad,  
Mediterranean Pasta Salad, Baby Red Potato Salad,  
Tomato & Red onion Salad, Chickpea & Corn Salad*

**Please SELECT ONE item from each following options:**

**ENTRÉE A**

*English cut Roast Beef*

*Meat Lasagne*

*Maple Baked Ham*

*Peppered Beef Pasta*

*Vegetarian Pasta*

**ENTRÉE B**

*BBQ. Roast Chicken*

*Roast Pork loin with Hunter Sauce*

*Chicken Coq au Vin*

*Poached Salmon with Tarragon sauce*

*Sole with Scallop and crab stuffing*

*With a Pesto Sauce*

**STARCH**

*Garlic Mashed Potatoes*

*Baby Roast Potatoes*

*Scallop Potatoes*

*Pasta with Red Sauce*

*Rice Pilaf*

*Tomato infused Rice*

**VEGETABLE**

*Braised Leeks*

*Green Beans Amandine*

*Broccoli and Cauliflower florets'*

*Baked Squash*

*Maple Carrots & Turnip Battons*

*Braised Red Cabbage with apple*

*\* Dessert includes Assorted Pie, Cheesecakes, and Coffee and Tea*

*Prime Rib Available upon request for \$7.50 pp extra.*

*All buffets are for drop off only, if you would like a staff member  
present labour charges may apply.*

***Lunch Plated***

*You must choose the same meal for all guests.*

*You may choose a three course or a four-course meal.*

*A three-course consists of soup or salad, main entrée, dessert, coffee or tea.*

*A four-course meal consists of soup, salad, main entrée, dessert, coffee or tea.*

*Type of soup, salad and dessert can be discussed.*

<u>Menu Choices:</u>	<u>Three course</u>	<u>Four course</u>
<i>English cut Beef au jus (5oz.)</i>	\$21.79	\$24.39
<i>Grilled Breast of Chicken with Lemon Herb(4-5oz)</i>	\$20.49	\$23.09
<i>Quiche and Garden Salad</i>	\$18.60	\$21.20
<i>Lasagne (Meat or Cheese)</i>	\$20.49	\$23.09
<i>Pork Schnitzel with Tomato garlic sauce (4-5oz)</i>	\$19.97	\$22.57
<i>Seafood Crepe</i>	\$21.50	\$24.50

*Quiche and Lasagne are not served with potato or rice or vegetables.*

*All other meals are served with potato or rice and vegetables.*

*All meals come with homemade bread and butter.*

***For a more tailored Menu feel free to ask.***

## ***Plated Dinners***

***You must choose the same meal for all your guests***

*You may choose a three course or a four course meal*

***Three-course:*** *salad, main entrée, dessert, coffee or tea*

***Four-course:*** *soup, salad, main entrée, dessert, coffee or tea*

*(Type of soup, salad and dessert can be discussed)*

**Menu choices:**

	<b><u>Three Course</u></b>	<b><u>/ Four Course</u></b>
<i>Veal Medallions with a Cabernet Hunter Sauce</i>	\$ 44.50	\$46.50
<i>Breast of Guinea Fowl with Dried Apricots and A Port Wine Sauce</i>	\$ 40.50	\$ 42.50
<i>Prime Rib of Beef au Jus (8 oz) –served medium to medium well</i>	\$ 44.50	\$46.50
<i>Stuffed Loin of Pork with a Fresh Thyme Mushroom au Jus</i>	\$39.00	\$40.50
<i>Sesame Crusted Chicken Breast with Orange Glaze and dried Cranberries</i>	\$37.50	\$ 40.00
<i>Poached Atlantic Salmon with Dill Hollandaise Sauce</i>	\$37.50	\$ 40.00

*All Entrée's are served with your choice of (One ) Starch,(One) Vegetable,  
and(One) Dessert option. Assorted Breads or Dinner rolls with Butter will  
also be provided.*

*Prices are quoted per person*

*GST, PST and 15% service charge are extra.*

*For a more Tailored Menu please feel free to ask,*

*Substitute with a Up grade to a shrimp cocktail appetizer, or smoked salmon  
\$ 5.50 extra pp.*

**Plated Dinner Selections**

**Three-course:** *Select one from salad, main entrée and dessert options*

**Four-course:** *Select one from soup, salad, main entrée, and dessert options*

*We welcome suggestions to make your menu more customized, some items will be at the discretion of management and a surcharge may apply in some cases.*

**Soups Choices**

*Cream of Chicken*

*Tomato Parmesan*

*Potato Bacon*

*Carrot Ginger*

*Pumpkin and Brie Soup*

*Lobster Bisque \$ 5.00 surcharge*

**Salad Choices**

*Mediterranean Pasta salad*

*Spinach, with raspberry vinaigrette*

*House salad*

*Tomato Provolone*

*Caesar Salad*

*Garden Salad with Honey yogurt Dressing*

*Garden Salad with Raspberry Vinaigrette*

*Garden Salad with Sun dried Tomato Vinaigrette*

**Starch**

*Garlic Mash Potatoes*

*Baby Roast Potatoes*

*Potatoes Gratin*

*Vegetable Cous cous*

*Rice Pilaf*

*Tomato infused Rice*

**Vegetables**

*Green Beans Amandine*

*Braised Leeks*

*Broccoli /Cauliflower*

*Baked Squash*

*Maple Carrot & Turnip Battons*

*Braised Red Cabbage and apple*

**Dessert Choices**

*Oranges and Cream cake*

*Chocolate mousse in a Phylo Cup*

*Crème Caramel*

*Chocolate Swirl Cheesecake*

*Dutch Apple Pie*

*Strawberry Rhubarb Pie*

**Dessert Choices**

*New York Baked Cheese Cake*

*Strawberry shortcake*

*Chocolate mousse torte*

*Lemon Shortcake*

*Blueberry Yogurt Torte*

*Strawberries in Maple with whipped cream*

*(Available in Season)*

