



Ashbridge's Bay Yacht Club

Sample Catering Menu

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Breakfast Buffet

Selection of Fruit & Cheese Danish, Bagels, Croissants
Muffins and Breads

With Jams, Marmalades, Honey, Peanut Butter
And Cream Cheese

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Selection of Cranberry, Orange and Apple  
Juice

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Scrambled Egg, Bacon, Sausage & Home Fries
French Toast or Blueberry Pancakes

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Coffee or Tea

**\$18.25** per person

# Coffee Breaks

## Morning Break

Selection of Cranberry, Orange and Apple  
Juice

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Selection of Fruit & Cheese Danish, Croissants

Muffins and Breads

With Jams, Marmalades, Honey,
And Peanut Butter

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Coffee or Tea

**\$10.50** per person

## Afternoon Break

Selection of Cookies, Muffins  
and Cakes

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Seasonal Fruit Platter

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Coffee, Tea or Juice

**\$9.99** per person

## Lunch

Tossed Salad with a Balsamic Dressing

Pasta & Vegetable Salad

Apple & Fennel Slaw

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Assorted Sandwiches and Wraps

Veggies & Dip

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Light Dessert

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Coffee, Tea or Soft Drinks

\$14.99 per person

BBQ Lunch

Tossed Salad with a Balsamic Dressing
Apple & Fennel Slaw
Rustic Potato Salad

Lamb Kofta on Pita	\$16.95
Tandoori Chicken with raita	\$18.25
Pulled Pork on Focaccia	\$17.95
ABYC Burger on a Kaiser	\$16.95

Fresh Fruit Cup
Assorted Soft Drinks

*The above prices include the Salads, Fruit Cup
And Soft Drinks*

Build your own Sandwich

A selection of Deli Meats
A selection of Grilled Vegetables
A selection of Fresh Breads
A selection of Sliced Cheeses
Mayonnaise, Mustard and Horseradish
Tossed Salad with a Balsamic Dressing
Rustic Potato Salad

\$15.50 per person



The following Dinner Menu selections are to be used as a guide for your event.

The individual items can be put in any combination; have a choice of Main Courses, make it a two, three or four course meal , the options are there.

Please don't hesitate to ask for something that isn't in this package



Dinner 1

Roast Tomato & Basil Soup

Rosemary, Garlic Lamb Shank

In a Red Wine Jus, with
Pearl Barley Risotto
And Seasonal Vegetables

Lemon & Blueberry Tart

Dinner 2

White Onion & Cheddar Soup

Roast Rib of Beef & Yorkshire Pudding

In a Rich Demi Glace, with
Roast Garlic Mashed Potato
And Seasonal Vegetables

English Sherry Trifle

Dinner 3

Seafood Salad

Lobster Ravioli

In a Lobster Broth
With Tomato Concasse
And Chives

Chocolate & Raspberry Tartuffo

Dinner 4

Pork & Wild Mushroom Terrine

Stuffed Breast of Chicken

In a Tarragon Cream Sauce
With Saffron Rice
And Seasonal Vegetables

Tiramisu

Dinner 5

Creamy Caesar Salad

Roast Loin of Pork

In a Cider Gravy
With Creamy Champ Potatoes
And Seasonal Vegetables

Maple Bread Pudding

Dinner 6

Watermelon & Feta Salad

Stuffed Fillet of Sole

In a White Wine Saffron sauce
With Wild & Long Grain Rice
And Seasonal Vegetables

White Cocolate Truffle Cake

