

POLEY MOUNTAIN CATERING MENUS 2026

BREAKFAST BUFFET

Minimum of 15 People

#1

Freshly Baked Good Morning Muffins & Sliced Sweet Loaves

Whipped Butter & Preserves

Sliced Seasonal Fruit

Individual Fruit Yogurts

Coffee & Specialty Teas

Carafes of Orange & Apple Juice

\$22

#2

Selection of Breakfast Pastries & Bagels

Whipped Butter, Cream Cheese & Preserves

Sliced Seasonal Fruit with Low Fat Cottage Cheese

Hot Oats with Almonds, Sunflower Seeds, Pumpkin Seeds, Maple Syrup &
Brown Sugar

Coffee & Specialty Teas

Carafes of Orange & Apple Juice

\$24

#3

Assortment of Baked breakfast breads and Fresh Muffins

Whipped Butter & Preserves

Sliced Seasonal Fruit

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POLEY MOUNTAIN CATERING MENUS 2026

Farm Fresh Scrambled Eggs

House fried Potato with sautéed Peppers & Onions

Bacon & Country Sausage Links

Buttermilk Pancakes with maple Syrup

Coffee & Specialty Teas

Carafes of Orange & Apple Juice

\$26

Breakfast a La Carte

Minimum of 15 People

Freshly Baked Muffins \$4

Sweet Breakfast Loaves \$4

Butter Croissants \$4

Seasonal Whole Fruit \$4

Assorted House Baked Gourmet Cookies \$34 per Dozen

Assorted Granola Bars \$5

Greek Fruit Yogurt \$4

Sliced fresh Seasonal Fruit and berry's \$13

Perrier Sparkling Bottled Water \$6

Bottled water \$4

Coffee & Specialty Teas \$4

Plated Breakfast

Minimum of 15 People

POLEY MOUNTAIN CATERING MENUS 2026

Served with Fruit Garnish, Basket of Breakfast Breads, Orange Juice, Coffee or Specialty Teas

#1 \$24

Two Eggs Scrambled, Pancakes, Sausage, Hash Browns

#2 \$26

Baked Beans with Sweet Potato, Topped with a Soft Poached Egg, & Grilled Ham Steak and tomato

#3 \$25

Scrambled Eggs with Butter & Chives, Crisp Bacon, and Potato Hash browns

#4 \$29

Poached Eggs with Prosciutto, Avocado, Tomato with a Croissant & Roasted Sweet Potato

#5 Classic Benedict \$28

Poached Eggs with Back Bacon, English muffin Topped Hollandaise Sauce & Hash Brown Potatoes

Morning Break

Minimum of 15 People

The Bakers basket \$10

Assorted Breakfast Muffins, Croissants, Danish Pastries & Breakfast Loaves

Cinnamon Bun Tray \$12

Freshly Baked Cinnamon Buns Topped with Cream cheese icing

Yogurt Parfaits \$7

Granola with Sun-dried Fruits & Vanilla Yogurt

Seasonal Fruit Platter \$13

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Sliced Pineapple, Watermelon, Cantaloupe & Honeydew, Garnished with Field Berries

*Add Low-Fat Yogurt or Cottage Cheese \$2

Bagels & Cream Cheese \$7

An Assortment of Bagels with Plain & Flavored Cream Cheese

Breakfast Wraps \$17

Two scrambled Eggs with Bacon & Cheddar, rolled in a Flour Tortilla, Served with Tomato Salsa

Breaks

All Breaks Come with Coffee & Specialty Teas

#1 \$19

Sour dough Pretzels

Mixed nuts Cashews, Almonds & Peanuts

Salted chips

Buttered Popcorn

#2 \$18

Baked Colour Tortilla Corn Chips

Roasted Red Pepper humus

Guacamole

Pick de Gallo

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#3 \$13

Carrot, Cucumber, Celery, Broccoli, Cauliflower, Tomato, & Sweet Peppers

Hummus and roasted red pepper dip

#4 Cheese Platter \$22

Selection of Canadian & European Cheeses

Sliced Breads & Crackers and grapes and dried fruits

#5 Cured meats and cheeses \$25

Artisanal selection of cured meats and cheeses served with olives Dijon mustard and baguette

#6 \$20

Fresh Sliced Seasonal Fruit

Freshly Baked Scones with cream and preserves

Natural Granola Bars

Mini green Apple Strudels

#7 \$19

Apple and raspberry turnovers

Cheesecake Bites

Individual bags of potato chips

Buffets (Lunch)

Minimum of 20 People

Tuscan

Traditional Italian simple salad with oregano and garlic dressing

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Rotini Pasta Salad with grilled peppers and Mushrooms, tomato vinaigrette

Tomato, onion and Basel salad with Aged Balsamic Dressing

Grilled Antipasto Vegetable salad with fresh herbs

Marinated Olives

Rosemary focaccia

Grilled chicken breast with mushrooms and spinach in a pesto cream sauce

Three Cheese lasagna

Roast potatoes with garlic and oregano

Italian oven roast vegetables with olive oil and sage

Tiramisu

Lemon Cookies

Coffee & Specialty Teas

\$32

Market Deli Counter

Chefs' Daily Soup Creation

POLEY MOUNTAIN CATERING MENUS 2026

Greens with ripe tomatoes, sliced cucumber, shredded carrot and sliced red onion with balsamic Dressings on the Side

Creamy Coleslaw

Couscous salad with roast vegetables and fresh herbs

A Variety of Gourmet Sandwiches & Wraps:

Including ham, turkey with cranberry mayo, grilled vegetables with balsamic, tuna and apple, roast beef with horse radish spread

Bags of Potato Chips

Whole Fruit

Country Butter Tarts

Coffee & Specialty Teas

\$31

POLEY MOUNTAIN CATERING MENUS 2026

The Orient

Hot and Sour Soup

Broccoli and cucumber salad

Vermicelli Rice Noodle Salad with Spring Vegetables, Toasted Sesame Dressing

Baby arugula with carrot and rice vinegar dressing

Stir Fry beef with green pepper

Chow main noodles

Sweet and sour chicken balls

Mushroom Fried Rice

Sautéed vegetables with sesame

Coconut square

Mango mousse

Coffee & Specialty Teas

\$34

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Mediterranean

Traditional Greek Salad- Sweet Peppers, Olives, Tomatoes, Red Onion,
Cucumber, Crumbled with Feta, Dressed with Red Wine Vinaigrette
Quinoa tabbouleh salad with chopped, tomatoes, parsley green onion and
Lemon Dressing
Crudités & Dip
Hummus & Baba Ghanoush Dips with Toasted Pita

Grilled garlic herb and lemon Chicken
Spiced beef koftas
Spinach, pepper and cherry tomato penne rigate
Spicy roast potatoes and mixed vegetables

Filled powdered doughnuts

Dark chocolate cake

Coffee & Specialty Teas

\$ 35

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Bombay Fire

Mulligatawny soup with apple and rice

Mixed field greens with ginger and mango dressing

Chickpea Salad with Lemon & yogurt

Kachumber salad (tomato & cucumber with Cilantro mint and lemon)

Cucumber Salad with Minted Yogurt

Chicken tikka masala

Curry beef madras

Aloo jeera (potatoes with cumin)

Saffron rice

Vegetable pakora

Naan bread

Rice pudding with cardamom

Fresh fruit salad with mint

Coffee & Specialty Teas

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\$ 35

Grab & Go

Seasonal whole Fruit (apple orange or banana

Carrot and celery sticks with dip

Bottled water

Choice of One Pre-Selected Sandwich or Wrap:

Chicken Caesar Wrap: Flour Wrap, Grilled Chicken, Parmesan, Creamy Caesar Dressing

Turkey Club Sandwich on Multi Grain Roll

Vine Tomato, Arugula, Hummus & Cucumbers on ciabatta bun

Salted Potato Chips

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Granola Bar

Baked Cookies

\$29

Plated Dinner Selection

Caesar Salad with hearts of romaine, pancetta & Padano tossed in our creamy garlic dressing

Tender masculine leaves with roasted vegetables, pea sprouts & cranberry port wine vinaigrette

Salad of baby spinach fetta roast pine nuts red onion and sherry vinaigrette

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Garden salad with iceberg raw vegetables sundry cranberries with dill honey mustard dressing

Main Courses

Grilled striploin of Beef in a wild mushroom ragout with caramelized shallots
\$47

Pan roasted ricotta and spinach stuffed chicken breast with garlic tomato & fine herb cream sauce \$43

Seared Atlantic salmon with spring onions, in a garlic lemon butter sauce
\$46

Veal Escallops stuffed with dried apricot, dates & prosciutto, pan fried & served with lime & tarragon butter sauce \$47

Pork tenderloin crusted with honey; whole grain mustard, & herbs served with a light apple jus \$43

Roast Prime Rib of Beef with Yorkshire pudding & horseradish jus \$47

All main courses are accompanied with choice of
Mashed potatoes or Baby roast potatoes grilled tomato and fresh vegetables
Salad and dessert choose one of each for entire group

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Desserts

Chocolate fudge cake and cream

NY style cheesecake with marinated strawberry's

Strawberry short cake with red fruit coulis and sweet cream

Flourless chocolate lava cake with gnash and berry's

Soup

Add a soup course for \$8

Wild Mushroom Soup sherry

Butternut squash honey & garlic soup with chopped chives

Leek & potato soup with julienne of chicken

Red lentils & smoked bacon soup with garlic croutons

Apple, celery & Tomato soup with crème fraiche

Chowder of smoked Haddock, leeks, potato & cream

Appetizer selection

Priced Per Dozen

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Cold

French Brie / Strawberry / Black Pepper \$38

Goat Cheese / Crushed Nuts / Aged Balsamic Syrup \$38

Poached Tiger Prawns / Mango Salsa \$43

Smoked Salmon pinwheel \$38

Sirloin of Beef Enoki mushroom teriyaki \$41

Mini Bruschetta \$34

Skewered Cherry Tomatoes / Mini Mozzarella / Basil \$38

Hot

Spicy Beef Skewers / Garlic / Cilantro \$43

Jerk Chicken Satay \$38

Spanakopita \$38

Butterfly Shrimp / sweet chili Glaze \$43

Miniature Beef Wellington \$41

Grilled Chicken Quesadillas / Green Chiles / Monterrey Jack \$41

Vegetable Spring Rolls / Dipping Sauce \$38

POLEY MOUNTAIN CATERING MENUS 2026

Dinner buffet selection

Minimum 30 people

Buffet Dinner #1

Artisan Bread Rolls & Whipped Butter

Crudités & Dips

Green salad leaves with cherry tomato red onion cucumber and lemon vinaigrette

Creamy Coleslaw with Garden Vegetables

Potato salad with green onions

Slow Roasted Sirloin Roast with Au Jus, Creamy Horseradish, Grainy Mustards

Penne Arrabiata– Spicy Tomato Sauce

Market Vegetables Sautéed in Parsley Butter

Baby Roasted Potatoes with Herbs

Chef Dessert Selection– Assorted mini Tarts cake squares & Sliced fruit

\$43

POLEY MOUNTAIN CATERING MENUS 2026

Buffet Dinner #2

Artisan Bread Rolls & Whipped Butter

Crudités & Dips

Water Born Greens with Grape Tomato, cucumber Toasted Almonds & Dressings

Creamy Coleslaw with Garden Vegetables

Potato salad with green onions

Relish Tray of Sweet Gherkins, Garlic Chili Olives, Banana Peppers & Marinated Artichokes

Braised Canadian Angus of beef in a rich wine sauce with julienne of root vegetables

Grilled Chicken breast with mushrooms in a white wine and cream sauce

Fettuccini Alfredo

Market Vegetables Sautéed in Parsley Butter

Steamed baby potatoes with Herbs

Chef Dessert Selection– Assorted Cakes, Pies, sliced fruit and mini Tarts

\$48

POLEY MOUNTAIN CATERING MENUS 2026

Buffet Dinner #3

Artisan Bread Rolls & Whipped Butter

Crudités & Dips

Water cress and arugula with roast beets in cranberry dressing

Creamy Coleslaw with Garden Vegetables

Potato salad with green onions

Couscous salad with fresh herbs and roast vegetables

Premium Deli Smoked & Cured Meats

Roast Turkey Breast, Shaved Pastrami, Sirloin Beef, Genoa Salami, Black Forest
Ham & Spiced Capicola

Domestic Sliced Cheeses- Aged Cheddar, Canadian Swiss, Havarti

Relish Tray of Sweet Gherkins, Garlic Chili Olives, Banana Peppers & Marinated
Artichokes

Roast Sirloin of Angus beef with mushroom demi

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Sautéed Chicken breast with wilted spinach in a cream Swiss cheese and mustard sauce

Maple soy glazed salmon with green onions

Farfalle pasta– With asparagus and walnuts

Basmati Rice Pilaf with Sweet Garden Peas

Market Vegetables tossed in Parsley Butter

Sautéed Potatoes Lyonnaise

Chef Dessert Selection– Assorted Cakes, Pies, Individual Mousses Sliced Fruit, Tarts & Specialty Pastries

\$62

Buffet Dinner #4

Artisan Bread Rolls & Whipped Butter

Crudités & Dips

Baby spinach with toasted pine nuts and caramelized Perl onions in a shallot and port wine vinaigrette

Creamy Coleslaw with Garden Vegetables

Potato salad with green onions

Couscous salad with fresh herbs and roast vegetables

Baby shrimp rice and pineapple salad

Premium Deli Smoked & Cured Meats

Roast Turkey Breast, Shaved Pastrami, Sirloin Beef, Genoa Salami, Black Forest Ham & Spiced Capicola

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Domestic Sliced Cheeses– Aged Cheddar, Canadian Swiss, Havarti

Relish Tray of Sweet Gherkins, Garlic Chili Olives, Banana Peppers & Marinated Artichokes

English cut prime rib Au Jus, with Yorkshire pudding Creamy Horseradish, Grainy Mustards

Dry rub roast pork loin with apple and sultana stuffing

Pan roast Chicken breast with tomato mushroom and white wine demi

Seafood Mornay (salmon mussels' shrimp and halibut in a creamy cheese sauce)

Spinach and ricotta manicotti– With Pomodoro sauce

Mushroom risotto with Padano

Market Vegetables Sautéed in Parsley Butter

Roasted garlic mashed Potatoes with Herbs

Chef Dessert Selection– Assorted Cakes, Pies, Individual Mousses Sliced Fruit, Tarts & Specialty Pastries

\$72