



A LIGHT LUNCH

\$15/person

HORS D'OEUVRES

Crudite Platter

Choice of 2 Salads

Orzo Pasta Salad - Crumbled Feta, Grilled Peppers, Basil & Kalamata Olives

Caesar Salad - Croutons, Parmesan Shavings, & Creamy Garlic Dressing

Arugula Salad - Orange, Pomegranate, Fennel, Asiago & Champagne Vinaigrette

Spinach Salad - Glazed Pecans, Pears, Blue Cheese & Raspberry Vinaigrette

Organic Mixed Green Salad with Red Wine Vinaigrette

Beet Salad - Goat Cheese, Arugula, Toasted Walnuts

Roasted Squash Salad - Braised Radicchio, Pumpkin Seeds & Queso Fresco

MAINS

Assorted Sandwiches

Assorted Wraps

BAR SERVICE

Domestic And Premium Beer	\$5	Premium Liquor	\$6.5
Wine by the Glass	\$6.5	Wine by the Bottle	\$27.5



Arbor Memorial

Prices in effect April 1, 2015



Victoria Greenlawn

Funeral Home & Cemetery by Arbor Memorial

Victoria Greenlawn's reception centre is a licensed establishment which offers full bar services.

We can offer host and cash bar options.



519.969.3939 | 1525 Highway #3 | Oldcastle | Ontario
Mike Burnett - Manager



HORS D'OEUVRES

PREMIUM COLD HORS D'OEUVRES

\$28/dozen

Smoked Salmon Pinwheel on Cumin Crackers
Big Eye Tuna Tartar on Crispy Wonton
Rice Paper Rolls with Avocado, Beet and Carrot
Classic Heirloom Tomato Bruschetta on Crostini

PREMIUM HOT HORS D'OEUVRES

\$35/dozen

Crispy Vegetarian Spring Rolls
Curried Chicken Satay
Wild Mushroom and Caramelized Onion Tart with Goats Cheese
Wagyu Beef Slider with Aged Cheddar
Pork Tenderloin on Crostini with Onion Jam
Korean Style Chicken Wings
Cocoa Dusted Beef Tips
Feta and Spinach in Phyllo

PLATINUM COLD HORS D'OEUVRES

\$35/dozen

Rice Paper Rolls with Avocado, Beet, Carrot and Shrimp
Crispy Roasted Duck on Shrimp Cracker
Chicken Liver Mousse on Toasted Naan Bread
Bigeye Tuna Tataki with Jalapeno Mayo on Cucumber
Beef Carpaccio on Crostini with Horseradish Aioli
Maine Lobster Slider
Assorted Sushi available \$25 per dozen

PLATINUM HOT HORS D'OEUVRES

\$38/dozen

Grilled Lamb Lollipops
Southwest Crab Cakes with Black Bean Salsa
Mini Beef Wellington
Bacon Wrapped Scallops
Brie in Puff Pastry with Peppered Berry Compote
Duck Confit Tostada with Citrus Crema
Panko Crusted Shrimp with Cocktail Sauce
Oven Roasted San Marzano Tomato-Basil & Brie Tart

SILVER RECEPTION

\$32/person

Minimum 25 Guests

HORS D'OEUVRES

Classic Greek Village Salad	Mixed Greens Salad
Caesar Salad	Crudites & Dip

MAINS

Seasonal Vegetable	Roasted Potato
Veal Scallopini with Wild Mushrooms	Herb Roasted Chicken
Pasta with Tomato, Bolognese or Blush Sauce	

DESSERT

Crepes with Fresh Fruit & Whipped Cream	Assorted Pastries
Coffee & Tea Service	

GOLD RECEPTION

\$45/person

Minimum 50 Guests

HORS D'OEUVRES

Artisan Cheese Board

Assorted Breads and Rolls with a Selection of Spreads

Mixed Greens Salad with a Selection of Dressings

Spinach Salad with Toasted Pecans, Apple, Blue Cheese & Champagne Vinaigrette

Mediterranean Bowtie Pasta Salad with Feta, Olives, Tomato & Green Olive Oil

Grilled Vegetable Antipasti with House Cured Meats and Olives

MAINS

Roasted Fingerling Potatoes

Roasted Root Vegetables

Penne in Tomato Sauce

Coq au Vin - Chicken Slow Braised in Red Wine

Seared Salmon - Meyer Lemon, Capers & Green Olive Oil

Roasted Pork Loin - Caramelized Onion & Brown Butter Jus

DESSERT

Assorted Pastries	Coffee and Tea Service
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PLATINUM RECEPTION

\$50/person

Minimum 50 Guests

HORS D'OEUVRES

Mixed Greens Salad	Caesar Salad
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Assorted Breads and Rolls with a Selection of Spreads

Crunchy Thai Salad - Carrot, Daikon, Bean Sprouts, Peppers Cucumber & Peanuts

Baby Potato Salad - Boiled Egg, Grainy Mustard & Green Onion Aioli

Quinoa and Rainbow Beet Salad with Goat Cheese

Artisan Cold Cuts and Smoked Meat with Mustards

MAINS

Seasonal Fresh Vegetables	Potato Gratin
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Cheese Tortellini in Red Pepper & Spinach Blush Sauce

Roasted Chicken Breast with a Wild Mushroom Jus

Seared Salmon - Meyer Lemon, Capers & Green Olive Oil

California Cut Prime Grade Strip Loin

DESSERT

Assorted Pastries

Coffee and Tea Service

ADD A LIVE ACTION STATION

Prime Rib \$12/person	Beef Tenderloin \$14/person
Whole Roasted Turkey \$6/person	Prime Striploin \$10/person
Shellfish Station with Oyster Shucking	MARKET PRICE

Food Catered by:

Wine Produced by:

Toscana
RESTAURANT :: WINE BAR

MUSCEDERE
Vineyards

OUTDOOR RECEPTIONS

OUTDOOR SILVER OPTION

\$40/person

Grilled Prosciutto Wrapped Asparagus
Grilled Vegetable Platters
Pasta Salad
BBQ Chicken & Ribs
Grilled Burgers
Fresh Squeezed Lemonade

Salsas & Dips with Corn Chips
Corn on the Cob
Potato Salad
Coleslaw
Fruit Platters or Kabobs
Peach-Mint Iced Tea

OUTDOOR GOLD OPTION

\$45/person

Salsas and Dips with Corn Chips
Pasta Salad
Coleslaw
Grilled Vegetable Platters
Grilled Prosciutto Wrapped Asparagus
Citrus Marinated Flank Steak Fajita Station
Fresh Squeezed Lemonade
Mojito Station
Dulce de Lecce & Crispy Cinnamon Crisps

Guacamole Station
Potato Salad
Three Bean Salad
Corn on the Cob
Ceviche and Taco Bar
BBQ Chicken
Peach-Mint Iced Tea
Fruit Platters

OUTDOOR PLATINUM OPTION

\$50/person

Salsas and Dips with Corn Chips
Grilled Vegetable Platters
Pasta Salad
Greek Village Salad
Grilled Prosciutto Wrapped Asparagus
Barbecue Shrimp with Garlic Mayo
Citrus Marinated Flank Steak Fajita Station
Pulled Pork on Hawaiian Rolls
Fresh Squeezed Lemonade
Peach or Strawberry Rhubarb Crumble
served in Mason Jars

Guacamole Station
Corn on the Cob
Potato Salad
Coleslaw
Ceviche and Taco Bar
BBQ Chicken & Ribs
Grilled Burgers
Mojito Station
Peach-Mint Iced Tea
Fruit Platters

