

BELMORE CATERING SERVICE

Maximum Room Capacity: Meeting Room 75; Small Hall 100; Large Hall 350 (includes small hall)

DINNER MENU

Appetizer: One or two of:
 Tomato Juice
 Apple Juice

Meat:

<i>Group I</i>	<i>Group II</i>
<input type="checkbox"/> Roast Pork/gravy/applesauce	<input type="checkbox"/> Baked Ham/pineapple sauce
<input type="checkbox"/> Roast Beef/gravy/horseradish	<input type="checkbox"/> Parmesan Chicken Breasts
<input type="checkbox"/> Roast Turkey/dressing/gravy/cranberries	<input type="checkbox"/> Sweet Pickled Pork Loin

Potatoes: One of:
 Mashed
 Scalloped
 Baked
 Roasted Parisienne Potatoes
 Potato Salad
 Oven Rice

Vegetables: One of (seasoned and buttered):
 Green Beans
 Peas
 Mixed
 PE Vegetable Medley
 Yellow Beans
 Corn
 Mashed Turnip &/or Turnip Puff
 Peas & Carrots
 Baby Carrots

A second vegetable may be added at .50¢ per person extra.

Salad: One of:
 Mixed Greens
 Caesar
 Cabbage
 Coleslaw

Relishes: Pickles, carrots and celery

Rolls: Rolls with butter

Beverage: Tea and Coffee

Dessert: Choice of 2:

- _____ Pie (Max. 60 servings)
- _____ Cheese Cake – cherry **or** raspberry **or** blueberry
- _____ Caramel Ice Cream Dessert
- _____ Flaky Cake
- _____ Raspberry Swirl
- _____ Fresh Fruit Topped Cheesecake
- _____ Mississippi Mud
- _____ Chocolate Éclair
- _____ Layered Lemon Dessert
- _____ Pineapple Dessert Cake
- _____ Pumpkin Cheesecake
- _____ Oreo Cookie Ice Cream Dessert

Price: Regular Dinner Menu \$18.00 per plate, plus taxes
- one (1) meat

Combination of two (2) meats
- one (1) from *Group I* and one (1) from *Group II* \$21.00 per plate, plus taxes

Children 5 to 11 Half the Adult Price

The following may be added at a cost of \$1.00 per person extra:

Bean Salad Vegetable Salad Carrot Salad

LUNCHES:

_____ **Menu #1 – Hot** \$15.00 per plate + Taxes

- Scalloped Potatoes
- Oven Rice
- Cold Meats
- Cabbage Salad
- Relishes
- Bread/Buns
- Coffee/Tea

_____ **Menu #2 – Cold** \$7.00 per plate + Taxes

- Cold Meats
- Cheese Slices
- Buns
- Relishes
- Lettuce/Salad Dressing/Onions
- Coffee/Tea

_____ **Menu #3** - \$10.00 per plate + Taxes
Cheese
Fruit
Veggies & Dip
Crackers
Coffee

Late Lunches will be served anytime between 10:00 pm and 11:30 pm and will be left out for 45 minutes **ONLY**. Also includes disposable plates, cutlery, serviettes and cups.

Time of Late Lunch? _____

OTHER LUNCHES:

- (1) Sandwiches & Relishes \$7.00 per person
 - (2) Soup and Sandwiches \$6.00 per person
- Beverages included with the above (Coffee, Tea or Cold Drink)
An additional \$2.00 per person for Finger Desserts/Squares
An additional \$3.00 per person for Cheesecake or Pie
- (3) Muffins & Coffee \$4.00 per person
 - (4) Coffee for 100 guests \$50.00 (includes cups, milk, sugar & stir stix)
 - (5) Cheese Trays and/or Fruit Trays are extra.

NOTE:

1. All meals are served buffet style
2. The hot food will be at its best when served within 20 minutes of the designated pre-arranged time for the meal to be served.
3. The menu selection and approximate number of meals must be communicated to the **Belmore Catering Service** contact one (1) month prior to the event and the final decisions and meal numbers two (2) weeks prior to your event.

Approximate Number _____

4. If there are dietary restrictions or food allergies they must be conveyed at the time of ordering the meal.
5. There must be a 15-minute intermission after the meal and before speeches in order to clear the tables.

- 6. If the **kitchen and/or refrigeration** will be needed to prepare for the night lunch, please **let us know prior to the event.**
- 7. **To comply with the policies which govern us, we will be removing the wine bottles as we are clearing off the tables after the meal.**
- 8. All leftovers (Dinner and/or Late Lunch) are the property of the **Belmore Catering Service.**
- 9. If you are arranging your own tables it is necessary that 6' be left between the tables and a measuring stick is available to assist you.
- 10. Payment is due the day of the event by cheque payable to Belmore Catering Service.**
- 11. Menu and prices are subject to change without notice.

Other sundry questions:

- i) Time of the meal? _____
- ii) Is access required to the handicapped washroom(s)? _____ Yes _____ No
- iii) If you are having wine, are we responsible for putting it on the tables?
 _____ Yes _____ No
 _____ Cork Top _____ Screw Top
- iv) Bar _____ No Sale _____ Cash
- v) The bar will be closed during the meal; what time is it to be reopened? _____
- vi) Number attending the reception? _____

Name of the event: _____

Date of the event: _____

Mailing Address: _____

Telephone Number(s): _____

Signature _____ Date _____

***Please return completed Belmore Catering Service contract to:
 Marianne Aeberhard,
 89892 Belmore Line,***

R. R. #1, Wroxeter, On NOG 2X0 (519-335-3371)