

# Dinner Buffet Menu

*Minimum 25 people*

*Roast Beef Dinner with Au Jus*

\$45 per person

*Traditional Turkey Dinner*

\$40 per person

*Honey Glazed Ham*

\$45 per person

*Dinner Buffet Includes:*

*1 Starch*

Garlic Mashed Potatoes, Roasted Potatoes, or Rice Pilaf

*2 Salads*

House Salad with 3 dressings, Caesar Salad, Marinated Broccoli,  
or Cold Pasta Salad

All buffets include the following: seasonal veg, dinner rolls, condiment tray, assorted  
desserts, coffee & tea

# Plated Menu

Minimum 20 people to a max of 50 people

## *Option 1*

\$59.00 3 Course or \$65.00 4 Course

Squash Puree Soup with Cinnamon Sour Cream Drizzle

Spinach Greens tossed with Citrus Vinaigrette, Candied Pecans, Granny Smith Apples,  
Smoked Applewood Cheddar

Oven Roasted Chicken Breast with Cranberry Orange Chutney  
Mashed Potato Duo  
Nitehawk Honey & Ginger Glazed Carrots

Bread Pudding with Caramel Sauce

## *Option 2*

\$65.00 3 Course or \$70.00 4 Course

Roasted Red Pepper Bisque with Braised Leeks

Mixed Green Salad with Mango Vinaigrette, Candied Almonds, Cherry Tomatoes, Cucumbers,  
Pomegranate Molasses

Coffee & Chipotle Rubbed Roast Beef  
Sweet Potato Mash  
Sautéed Lemon Broccolini

Pear & Apple Crisp with Vanilla Ice Cream

*Ask us about a customized plated dinner*

# Casual Eats

Minimum 30 people

*Option 1*  
*Pasta Buffet*  
\$24.50 per person

Choice of Meat Lasagna, Chicken Alfredo, or Baked Mac & Cheese  
Includes: Caesar Salad, Garlic Toast, Coffee & Tea

*Option 2*  
*BBQ Burgers Bar*  
\$23.50 per person

Sirloin Beef Burgers, cheese, lettuce, tomato  
Includes: Condiment tray, House Salad with 2 dressings, Coffee & Tea

*Option 3*  
*D.I.Y. Soup & Sandwich*  
\$21.50 per person

Daily Soup with Fresh Rolls  
Selection of Fresh Bread, Cheddar Cheese, Havarti Cheese, Swiss Cheese, Sliced Ham,  
Sliced Turkey, Sliced Roast Beef, Tuna Salad  
Includes: Condiment tray, Coffee & Tea

# Cocktail Hour

Minimum 25 people

*Cheese Platter*  
\$10 per person

A variety of cheese served with fresh fruit, dried fruit and mixed nuts

*Meat Platter*  
\$10 per person

A variety of curated meats, pickles, mustards and marmalades

*Croquettes & Dip*  
Serves 25 \$75

Selection of fresh seasonal garden vegetables accompanied with ranch dressing

*Fresh Fruit*  
Serves 25 \$85

Selection of fresh seasonal fruit, served with honey infused Greek yogurt dip

*Breads & Spreads*  
Serves 25 \$225

Seasoned Pita Chips, Naan, Bakery Fresh Baguette, Cheddar & Herb Biscuits, Selection of Crackers  
Roasted Red Pepper Hummus, Spinach Dip

*Mashed Potato Bar*  
\$21 per person

Garlic & Herb Mashed Potatoes  
Carmazlied Onions, Smoked Bacon, Sauteed Mushrooms, Tomato Corn Salsa, Chives, Triple Cheese Blend,  
Sour Cream, Gravy

# Cocktail Hour

Minimum 20 people

## *Self Serve Bar*

price is per dozen. minimum order of 3 dozen per item

## *Served Hot*

Bacon Wrapped Scallops with Maple Drizzle \$44

Vegetable Spring Rolls with Sweet Chili Dip \$24

Lemon & Oregano Pork Satay with Tzatziki \$40

BBQ Meatballs \$22

Sweet & Sour Meatballs \$22

Vegetable Samosa with Plum Sauce \$25

Curried Chicken Skewer with Peanut Sauce \$42

Butter Chicken Skewer with Cumin Lemon Yogurt \$42

Jerk Chicken Slider topped with Mango Chutney \$42

Falafel Patties with Apple Cider Tahini \$25

## *Dessert Bar*

\$15.50 per person

A variety of squares, cookies, pies, pastries and cakes

## *Cosmo Cheesecake Bar*

\$19 per person

NY Style Cheesecake filling served with the following accompaniments: graham crumbs, chocolate crumbs, toffee bits, fresh strawberries, mixed berry compote, caramel sauce, chocolate sauce, whipped cream

# Bar Menu

## Corkage Dinner Wine Only

You provide the dinner wine only and have Nitehawk provide the liquor as a host bar.  
We will open & place your bottles of wine on the dining tables.

\$15 per bottle

## Host Bar

Charged on a per drink basis.  
Nitehawk will provide the liquor, beer, wine, mixes & bartenders.

Import Beer, Coolers, Grain Bin - \$8.00

Domestic Beers - \$7.50

Wine (6oz) - \$9.00

Wine (9oz) - \$12.00

High Balls (1oz) - \$8.00

High Balls (2oz) - \$16.00

## Host Toonie Bar

Your guests pay a Toonie when purchasing our liquor. You subsidize the balance plus 18% service charge and GST on the full price. The bar tab and payment are finalized the following week. A credit card number is required to keep on file.

## Bartender Fee

Nitehawk must supply Bartenders. For groups of 50 - 99 two Bartenders are required. For groups over 100, three Bartenders are required. Bartender fees are \$25/Hr/Bartender, plus 1/2 hour for set up and take down.

Please Note we do not cater to "Dry" Weddings - Cash Bars are available.  
Last Call will be at 12:00 Midnight  
Bar Service ends at 1:00AM