



HORSESHOE
RESORT



HORSESHOE RESORT

Conference Services Menus

BREAKFAST & BREAKS



HORSESHOE
RESORT

BREAKFAST

THE INN BREAKFAST BUFFET

Breakfast Pastries, Breads & Preserves | Bagels & Cream Cheese
Selection of Yogurts & Cottage Cheese | Cereals & Granola | Whole Fresh Fruit | Scrambled Eggs
Crisp Bacon | Maple Sausage | Pancakes | Cajun Home Fries
Apple, Orange & Grapefruit Juices, Freshly Brewed Coffee or Flavoured Teas
\$15 per person, Served in the Inn Dining Room from 7:30am to 11:00am

BOXED BREAKFAST TO-GO

Muffin | Breakfast Bar | Yogurt | Whole Fruit & Juice
\$12 per person

BREAKS

AM BREAK

Selection of European Pastries & Granola Bars | Whole Fresh Fruit | Fruit Juices
Freshly Brewed Coffee & Flavoured Teas
\$8 per person

PM BREAK

Selection of Tempting Treats | Whole Fruit | Soft Drinks | Freshly Brewed Coffee & Flavoured Teas
\$8 per person

SPECIALTY BREAKS

ENGLISH

Assortment of Regular & Herbal Teas | Scones with Devonshire Cream & Preserves
Assorted Finger Sandwiches | Seasonal Berries
\$12 per person

POWER

Granola | Fresh Fruit Platter | Assorted Yogurts | Dried Fruit | Mineral Water
\$12 per person

HEALTH

Freshly Squeezed Orange Juice | Natural Fruit Muffins | Granola Bars Whole Fruit
\$12 per person

CHOCOLATE SENSATION

Chocolate Milk & White Milk | Fresh Baked Chocolate Chip Cookies, & Double Chocolate Chip Cookies
Hot Chocolate & Marshmallows | Milk Chocolate Fondue with Seasonal Fruit & Biscotti
\$12 per person

LUNCH



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SIGNATURE LUNCH BUFFET

Freshly Baked Breads
House Crafted Soup
Chef's Choice of Tossed Salad & Fresh Prepared Salad
Selection of Hot & Cold Dishes
Pickles, Olives & Hot Peppers
House made Dessert Selection & Fresh Fruit
Freshly Brewed Coffee, Flavoured Tea & Assorted Soft Drinks
\$24.50 per person, minimum 20 guests, served in the Inn Dining Room

CRAZY HORSE GROUP LUNCH MENU

Please speak with your Conference Services Manager regarding menu options
\$24.50 per person, maximum 25 guests

SEASONAL PATIO BBQ

6oz Hamburgers, Debreziner Sausage, Chicken Breast & Vegetarian Burgers
Fresh Market Salad, Potato Salad & Crudités.
Whole Fresh Fruit & Dessert Squares
Freshly Brewed Coffee, Flavoured Tea & Assorted Soft Drinks
\$24.50 per person, minimum 20 guests

BOXED LUNCH

Deli Sandwich
Individual Prepared Salad
Bag of Chips
Whole Fruit
Granola Bar
Juice
\$24.50 per person

WORKING LUNCH



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SEASONALLY INSPIRED HOT LUNCH BUFFET

Freshly Baked Artisan Breads
House Crafted Soup
Chef's Choice of Leaf Salad & Fresh Prepared Salad
Inspired Pasta
Chef's Choice of Pork, Beef, Chicken or Fish
Choice of Potato or Rice
Seasonal Freshly Prepared Vegetables
Creative Dessert Selection
Freshly Brewed Coffee, Flavoured Tea & Assorted Soft Drinks
\$24.50 per person

COUNTRY GARDEN BUFFET

Chef Inspired Soup of the Day
Chef's Choice of Leaf Salad & Fresh Crafted Prepared Salad
Fresh Array of Gourmet Sandwiches & Healthy Wraps
Pickles, Olives & Hot Peppers
Cajun Kettle Chips
Cheese Board with Crackers
Dessert Squares or Fresh Fruit Platter
Freshly Brewed Coffee, Flavoured Tea & Assorted Soft Drinks
\$24.50 per person

HEALTHY LIFESTYLE BUFFET

Freshly Baked Artisan Breads
House Crafted Soup
Quinoa & Chickpea Salad with Almonds
Hand Picked Field Greens with Lemon-Oregano Vinaigrette
Baby Spinach Salad with Strawberries & Maple Vinaigrette
CREATE YOUR OWN WRAP STATION
Selection of Fresh Vegetables, Beans & Legumes
Egg, Tuna, Grilled Chicken & Vegetables
Whole Grain & Gluten Free Wraps
Assorted Pickles, Antipasto, Olives
Fresh Fruit Platter
Honey-Wheat Cookies
Bottles of Water
\$30 per person

HORS D'OEUVRES



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PASSED HORS D'OEUVRES

When having a cocktail party, 9 - 10 pieces per person is recommended and when having a pre-dinner reception, 3 - 4 pieces per person is recommended. Please select 6 - 8 varieties from the below options.

SIGNATURE HORS D'OEUVRES

Apple & Brie Grilled Cheese Sandwich with Smoked Honey Mustard
Coconut Shrimp with Margarita Dip
Asian Inspired Vegetarian Spring Rolls with Sweet & Spicy Sauce
Maple-Rosemary Chicken Satay
Meatballs with Spicy BBQ Sauce
Cocktail Sausage Rolls
Smoked Salmon Tartare with Capers & Fresh Dill
Goat Cheese & Truffle Mousse
Prosciutto, Strawberry & Tarragon Canape

\$36 per dozen

DELUXE HORS D'OEUVRES

Porcini & Parmesan Arancine
Charred Lemon Jumbo Prawns with Sriracha Mayo
Sundried Tomato, Spinach & Goat Cheese Quiche
Caprese Skewer-Heirloom Cherry Tomatoes, Basil, Baby Bocconcini
Vegetarian Sushi Roll with Wasabi Mayo
Lobster Salad with Avocado
Toasted Baguette with Duck Rilette & Fig Jam
Herb Grilled Beef Brochette

\$48 per dozen

RECEPTION STATIONS



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CARVING STATIONS

Please choose from the following options

AAA Striploin-Cabernet Jus, Horseradish, Dijon Mustard
Grilled Atlantic Salmon-Pineapple & Mango Salsa/Champagne Dill Sauce
Porkloin with Wild Mushroom Sauce
Butter & Sage Basted Turkey with Turkey Jus, Apple Stuffing Maple & Mustard
Glazed Ham with Sherry Sauce

Served with Rolls & Butter

\$20 per person, Chef Attendant required--\$25 per hour, minimum 3 hours

OYSTER BAR

Freshly Shucked Malpeque Oysters with Traditional Garnishes & Accompaniments

\$15 per person

ANTIPASTO STATION

Prosciutto, Marinated Eggplant, Hardboiled Egg, Roast Peppers, Salami,
Mozzarella, Tomato & Aged Balsamic Vinegar

\$12 per person

POTATO BAR

Garlic Mashed Potatoes, Red Skin Potato Wedges, Potato Skins, Chives, Sour Cream, Bacon,
Three Cheese Blend, Caramelized Onions & Jus

\$12 per person

BAKED BRIE IN A PASTRY

Served with Red Currant Preserve & Crackers

\$9 per person

CRUDITES & DIP

\$5 per person

All of the above items require a minimum of 25 guests, add \$8 per person if under 25 guests

RECEPTION STATIONS



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ONTARIO & QUEBEC CHEESE BOARD

Served with Fresh Fruit & Assorted Crackers

\$9 per person, minimum 25 guests

ASSORTED FINGER SANDWICHES

Smoked Salmon & Cucumber, Black Forest Ham & Aged Cheddar, Roast Beef with Dijon

\$6 per person

MEDITERRANEAN BREADS & DIPS

Selection of Flat Breads, Pitas, Artisan Breads, Rolls & Grilled Naan Bread | Hummus Tahini
Roasted Red Pepper & Goat Cheese Dip | Olive Oil & Aged Balsamic

\$8 per person

ASSORTED WRAPS & DELI SANDWICHES

Smoked Turkey, Black Forest Ham, Roast Beef, Egg Salad, Tuna Salad & Vegetarian

\$7 per person

SAVOURY ITEMS

Party Mix, Potato Chips & Pretzels OR Taco Chips with Salsa & Guacamole

\$4 per person

EXECUTIVE CHEF'S COCKTAIL RECEPTION

Assortment of Artisan Breads, Flat Breads & Pitas, Roasted Garlic Hummus, Red Pepper Goat Cheese &
Ontario Butternut Squash Soup Station

Antipasto Station with Cured Meats, Prosciutto, Salami, Marinated Olives,
Artichokes, Roasted Peppers & Marinated Vegetables

Vegetable Crudités & House Crafted Dip

Ontario & Quebec Cheese Board, served with Fruit & Assorted Crackers

Tiger Prawns with Cocktail Sauce & Lemon Wedges | Chilled Seafood Salad with Chilies & Cilantro

Smoked Salmon with Dill Mayo & Toasts | Steamed Mussels with Creemore Springs & Leeks

Fresh Herb Grilled Veggie Kabobs, Grilled Chicken Souvlaki with Tzatziki Sauce

Wild Mushroom Ravioli with Olive Oil, White Wine, Fresh Herbs, Shaved Parmesan

Roasted Beef Striploin, Cabernet Sauce, Mini Rolls, Dijon Mustard & Horseradish

Assortment of Mini Pastries & Cupcakes

\$48 per person, served reception style, minimum 40 people

DINNER BUFFET OPTIONS



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All Buffet options include:

Chef's Inspired Soup

Freshly Baked Breads, Rolls & Butter

Freshly Brewed Coffee & Tea

Assorted Soft Drinks

HORSESHOE BUFFET

LEAF SALADS **Please Select Two*

Caesar Salad with Bacon, Croutons, Parmesan & Lemon

California Field Greens with Mango Vinaigrette

Greek Salad with Tomatoes, Cucumbers, Olives, Feta & Greek Dressing

Spinach & Arugula Salad with Strawberries, Lemon-Herb Vinaigrette & Toasted Almonds

COMPOSED SALADS **Please Select Two*

Orzo Pasta with Sundried Tomatoes, Flat Leaf Parsley Pesto, Artichokes & Lemon

Chilled Seafood Salad with Lime & Chili Vinaigrette

Broccoli & Cheddar Salad with Bacon Ranch Dressing

New Potato Chipotle Salad

Salad Nicoise with New Potatoes, Green Beans, Nicoise Olives, Cherry Tomatoes & Egg

DISPLAY DISHES **Please Select One*

Chilled Shrimp, Cocktail Sauce & Lemon

Smoked & Cured Meats, Prosciutto, Cheese, Baby Pickles & Mustard

Roasted Peppers, Artichokes, Prosciutto, Olives & Cheese

Smoked Salmon, Capers & Lemon

CARVING STATION **Please Select One*

Top Sirloin au Jus, Yorkshire Pudding, Dijon & Horseradish

Maple-Pommery Glazed Ham, Sherry Sauce, Dijon & Grain Mustard

Roast Pork Loin, Wild Mushroom Sauce & Dijon Mustard

CHICKEN & POULTRY **Please Select One*

Roast Chicken with Tropical Island Salsa

Chicken Chasseur, Wild Mushrooms, Bacon, Pearl Onions & White Wine Demi Glace

Horseshoe Barbecue Chicken

Applewood Roasted Chicken Breast Tomato Sauce, Baby Spinach & Swiss Cheese

PASTA **Please Select One*

Fusilli Primavera Spring Vegetables & Alfredo Sauce

Rigatoni, Olive Oil, Roast Garlic, Plum Tomatoes, White Wine & Mushrooms

Penne Carbonara, Bacon, Parmesan & Cream

Orecchiette, Chorizo, Peppers, Baby Spinach, Cherry Tomatoes, Asiago & Olive Oil

DINNER BUFFET OPTIONS



HORSESHOE
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HORSESHOE BUFFET CONTINUED...

FISH & SEAFOOD **Please Select One*

Grilled Atlantic Salmon, Pineapple & Mango Salsa
Rainbow Trout, Baby Shrimp, Capers & Lemon Butter
Seafood Melody, Fresh Fish, Shellfish, White Wine & Lobster Sauce

INCLUDED

Seasonal Market Vegetables & Rosemary Roasted Potatoes

DESSERTS

Fresh Fruit Salad
Baked New York Cheesecake
Cupcakes & Mini Pastries
Sticky Toffee Pudding with Caramel Sauce
Home Style Apple Pie
Freshly Brewed Coffee & Tea
Assorted Soft Drinks

\$53 per person, minimum 50 people, \$5 surcharge if minimum of 50 guests is not met

DINNER BUFFET OPTIONS



HORSESHOE
RESORT

HOME STYLE BUFFET

Freshly Baked Breads

Bouquet of Fresh Market Greens with Homemade Vinaigrette

Crisp Crudités & Dip

Herb & Garlic Grilled 8oz Sirloin Steak with Sautéed Mushrooms & Onions

Hickory Barbecue Chicken

Baked Potato with Butter & Sour Cream

Local Peaches & Cream Corn on the Cob (Seasonal)

Fresh Strawberries & Whipped Cream

Home Style Apple Pie

Assorted Sweet Treats

Coffee & Tea

Assorted Soft Drinks

\$48 per person, minimum 25 people

ST. ANDREWS BUFFET

Chef's Soup of the Day

Fresh Market Salad, New Potato & Dill Salad, Coleslaw, Tomato & Basil Salad

Roast Top Sirloin of Beef au Jus

Rosemary Roast Potatoes & Fresh Seasonal Vegetables

Choice of Barbecued Chicken OR Pasta Primavera

Seasonal Fruit with Whipped Cream

Assorted Sweet Treats

Home Style Apple Pie

Coffee and Tea

Assorted Soft Drinks

\$48 per person, minimum 25 people

DINNER BUFFET OPTIONS



HORSESHOE
RESORT

BBQ BUFFET

Freshly Baked Breads
Garden Salad, New Potato & Dill Salad, Coleslaw, Tomato & Basil Salad
Mushrooms a la Greque
Tuscany Pasta Salad

ENTREES **Please Select Two*

Grilled 8 oz. Striploin Steak
Hickory Barbecue Chicken
Atlantic Salmon with Pineapple Salsa
Horseshoe BBQ Baby Back Ribs

Baked Potato with Butter & Sour Cream
Local Peaches & Cream Corn on the Cob (when in season)

Fresh Strawberries & Whipped Cream
Home Style Apple Pie
Strawberry Rhubarb Pie
Baked New York Cheesecake
Coffee and Tea
Assorted Soft Drinks

\$48 per person, minimum 25 people

ITALIAN THEMED BUFFET

Freshly Baked Italian Breads with Virgin Olive Oil & Balsamic Vinegar
Antipasto Station with Prosciutto & Italian Cured Meats
Caesar Salad | Cherry Tomato & Bocconcini Salad with Arugula Pesto | Mediterranean Seafood Salad
Rigatoni Bolognese | Mushroom Ravioli with Asparagus and Parmesan
Chicken Parmesan | Oregano Roasted New Potatoes | Fresh Seasonal Vegetables
Carved Top Sirloin with Italian Herbs | Grilled Vegetable Lasagna
Tiramisu | Cannoli | Espresso Cheesecake | Fresh Fruit Platter | Coffee & Tea

Price \$48

TEX MEX THEMED BUFFET

Nacho Chips, Salsa, Sour Cream & Guacamole
Garden Salad with Mango Vinaigrette | Chipotle Potato Salad | Mexican Tomato Salad | Santa Fe Pasta Salad
Crudité's with South West Dip | Spiced Kettle Chips
Horseshoe BBQ Basted Baby Back Ribs | Roasted Chicken with Fiery Salsa & Cilantro
Pan Roasted Basa Fillets | Tex Mex Rice | Grilled Medley of Vegetables
Key Lime Pie | Cheesecake | Fresh Fruit Salad | Cupcakes

Price \$48

À LA CARTE DINNER



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PLEASE SELECT ONE OPTION FROM THREE OF THE FOLLOWING COURSES

SOUPS

Gazpacho—Chilled Spanish Tomato Soup
Maine Lobster Bisque with Sea Salt & Pepper Croutons & Scallion Oil
Butternut Squash Soup with Maple Cream & Apple Curry Oil
Forest Mushroom Soup with Mushroom Ravioli & Chives
Italian Wedding Soup with Mini Meatballs, Truffle & Ricotta Parcel

SALADS

Selected Heritage Greens with Shaved Fennel, Candied Walnuts, Feta, Orange Segments & White Balsamic
California Field Greens with Mango Vinaigrette, Herb & Goat Cheese Crostini & Toasted Almonds
Caesar Salad with Multigrain Croutons, Pepper Bacon, Grana Padano & Lemon
Grilled Asparagus Salad with Hard Boiled Egg, Chive Vinaigrette, Roasted Red Pepper & Prosciutto
Vine Ripened Tomato Salad with Baby Arugula, Parmesan, Basil Vinaigrette & Aged Balsamic

APPETIZERS

Butternut Squash Ravioli with Duck Confit, Braised Leeks & Madeira Jus
Wild & Cultivated Mushroom Risotto with Lemon Mascarpone & Flat Leaf Parsley
Chicken & Mushroom Crepe with Basil Cream Sauce

\$5 Surcharge

ENTREES

All entrées served with Fresh Seasonal Vegetable Bundle & Chef Inspired Potato Accompaniment

8 oz House Cut Canadian Prime Rib au Jus & Yorkshire Pudding
Prosciutto & Goat Cheese Stuffed Chicken Supreme with Port & Thyme Jus
Pan Seared Chicken Supreme with Caramelized Pearl Onions, Merlot, Wild Mushrooms & Bacon
Maple Glazed Atlantic Salmon with Citrus Beurre Blanc
Grilled 8 oz AAA Striploin Steak with Café de Paris Butter & Cabernet Jus
Pan Seared 8 oz AAA Beef Tenderloin with Red Wine Jus & Wild Mushrooms (\$8 Surcharge)

DUO ENTREES **Please Select Two*

4oz Beef Tenderloin
Grilled Chicken Breast
Maple Glazed Atlantic Salmon

\$8 Surcharge

À LA CARTE DINNER



HORSESHOE
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À LA CARTE DINNER CONTINUED...

DESSERTS

Baked New York Cheesecake with Raspberry Coulis, Mint & Crème Chantilly
Double Swiss Chocolate & Amaretto Mousse in a Chocolate Cup with Raspberry Coulis
Horseshoe's Signature Sticky Toffee Pudding with Caramel Sauce
Classic Crème Brûlée
Grand Marnier Macerated Fresh Fruit & Berries with Vanilla Ice Cream & Gaufrette Wafer
Triple Chocolate Mousse Torte with Fresh Berries

Coffee and Tea
Assorted Soft Drinks

\$48 per person, 3 Courses Included

SWEET TABLES



HORSESHOE
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SIGNATURE SWEETS

Baked New York Cheesecake
Horseshoe's Signature Sticky Toffee Pudding & Caramel Sauce
Home Style Apple Pie & Strawberry Rhubarb Pie
Fresh Strawberries & Whipped Cream
Selection of Mini Desserts

\$10 per person

DELUXE SWEETS

Baked New York Cheesecake
Horseshoe's Signature Sticky Toffee Pudding & Caramel Sauce
Home Style Apple Pie & Strawberry Rhubarb Pie
Chocolate Mousse in a Chocolate Cup
Fresh Fruit Salad
Fresh Strawberries & Whipped Cream
Selection of Mini Desserts

\$14 per person

MINI SWEETS

Selection of Mini Desserts

\$12 per person

TUXEDO STRAWBERRIES

\$36 per dozen

COOKIE STATION

An array of assorted House Made Cookies

\$4 per person

CUSTOMIZED CUPCAKE STATION

Assorted flavours and colours are available

\$8 per person

FRUIT PLATTER

An arrangement of Fresh Seasonal Fruits

\$8 per person

THEMED MENUS



HORSESHOE
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ENHANCE YOUR EVENT WITH ONE OF OUR THEMED DINNERS

CREATE CULINARY DELIGHTS WITH THE CHEF

A cooking demonstration that focuses on speciality cooking with your group. You will learn cooking techniques and food presentation. Our Chef can choose the cuisine or we can accommodate your requests. Your group will be spilt into teams depending on the size of your group and each course will be prepared and then served to the rest of the group.

Approximately 2 hours | \$80 per person

ADDITIONAL INFORMATION



HORSESHOE
RESORT

TAXES & SERVICE CHARGES

Food and beverage and function services are subject to a taxable 15% service charge. 13% HST applies to all transactions.

OUTSIDE FOOD AND BEVERAGE

Horseshoe Resort does not permit outside food and beverage. To maintain our high quality food standards, Horseshoe Resort reserves the right to make changes and/or substitutions and cost adjustments based on availability of product and current market value. In accordance with health and safety regulations, food and beverage products may not be removed after a function.

SPECIAL MEAL REQUESTS AND FOOD ALLERGIES

Please inform us of guests that have any food allergies and medical dietary restrictions so that the necessary precautions can be taken when preparing their meal. Please be aware that food in our kitchens may contain or may have been in contact with peanuts, nuts, seafood or other possible allergens, therefore we cannot guarantee a 100% allergy free environment.

For more information, please contact our Group Sales Team at 705-835-2790 ext. 1279