



# CONFERENCE SERVICES MENUS

# BREAKFASTS & BREAKS

## *breakfast*

### **THE INN BREAKFAST BUFFET**

Breakfast Pastries, Breads & Preserves | Bagels & Cream Cheese  
Selection of Yogurts | 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  
\$21 per person, Served in Eleven 01 from 7:30am to 11:00am, or Served in a Private Meeting Room,  
Add \$5 per person surcharge

### **BOXED BREAKFAST TO-GO**

Muffin | Breakfast Bar | Yogurt | Whole Fruit & Juice  
\$14 per person

## *breaks*

### **AM BREAK**

Selection of European Pastries & Granola Bars | Whole Fresh Fruit | Fruit Juices  
Freshly Brewed Coffee & Flavoured Teas  
\$11 per person

### **PM BREAK**

Selection of Tempting Treats | Whole Fruit | Soft Drinks | Freshly Brewed Coffee & Flavoured Teas  
\$11 per person

## *specialty breaks*

### **ENGLISH**

Assortment of Regular & Herbal Teas | Scones with Devonshire Cream & Preserves  
Assorted Finger Sandwiches | Seasonal Berries  
\$18 per person

### **POWER**

Granola | Fresh Fruit Platter | Assorted Yogurts | Dried Fruit | Mineral Water  
\$18 per person

### **HEALTH**

Freshly Squeezed Orange Juice | Natural Fruit Muffins | Granola Bars | Whole Fruit  
\$18 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  
\$18 per person

# LUNCH OPTIONS

## *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  
\$32 per person, minimum 20 guests

## *crazy horse group lunch menu*

Please speak with your Conference Services Manager regarding menu options  
\$32 per person, maximum 25 guests, served in Crazy Horse

## *seasonal patio bbq buffet*

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  
\$32 per person, minimum 20 guests

## *boxed lunch*

Deli Sandwich  
Individual Prepared Salad  
Bag of Chips  
Whole Fruit  
Granola Bar  
Juice  
\$32 per person

# LUNCH OPTIONS

## *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  
Chef's Choice Potato or Rice  
Seasonal Freshly Prepared Vegetables  
Creative Dessert Selection  
Freshly Brewed Coffee, Flavoured Tea & Assorted Soft Drinks  
\$32 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  
Chef's Choice of Dessert  
Freshly Brewed Coffee, Flavoured Tea & Assorted Soft Drinks  
\$32 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  
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HEALTHY SANDWICHES & WRAPS  
Egg, Tuna, Grilled Chicken & Vegetables  
Whole Grain & Gluten Free Wraps  
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Assorted Pickles, Antipasto, Olives  
Fresh Fruit Platter  
Honey-Wheat Cookies  
Bottles of Water  
\$38.50 per person

# HORS D'OEUVRES

## *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  
\$46 per dozen

## *deluxe hors d'oeuvres*

Porcini & Parmesan Arancini  
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  
\$60 per dozen

# RECEPTION STATIONS

## *carving stations*

Please choose from one of the following options:

AAA Striploin-Cabernet Jus, Horseradish, Dijon Mustard

Grilled Atlantic Salmon-Pineapple & Mango Salsa/Champagne Dill Sauce

Pork Loin with Wild Mushroom Sauce

Butter & Sage Basted Turkey with Turkey Jus, Apple Stuffing

Maple & Mustard Glazed Ham with Sherry Sauce

Served with Rolls & Butter

\$24 per person, Chef Attendant required--\$25 per hour, minimum 3 hours

## *oyster bar*

Freshly Shucked Malpeque Oysters with Traditional Garnishes & Accompaniments

\$18 per person

## *antipasto station*

Prosciutto, Marinated Eggplant, Hardboiled Egg, Roast Peppers, Salami,

Mozzarella, Tomato & Aged Balsamic Vinegar

\$14 per person

## *potato bar*

Garlic Mashed Potatoes, Red Skin Potato Wedges, Potato Skins, Chives, Sour Cream, Bacon,

Three Cheese Blend, Caramelized Onions & Jus

\$14 per person

## *baked brie in a pastry*

Served with Red Pepper Jelly & Crackers

\$11 per person

## *crudités & dip*

\$8 per person

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

# RECEPTION STATIONS

## *ontario & quebec cheese board*

Served with Fresh Fruit & Assorted Crackers

\$12 per person, minimum 25 guests

## *assorted finger sandwiches*

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

\$10 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

\$10 per person

## *assorted wraps & deli sandwiches*

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

\$11 per person

## *savoury items*

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

\$7 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

\$60 per person, served reception style, minimum 50 people

# BUFFET DINNER OPTIONS

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 & Horseradish  
Maple-Pommery Glazed Ham, Sherry Sauce & 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 BBQ 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

# BUFFET DINNER OPTIONS

## *horseshoe buffet continued*

### **FISH & SEAFOOD**

\*Please Select One

Grilled Atlantic Salmon, Pineapple & Mango Salsa  
Rainbow Trout, Baby Shrimp, Capers & Lemon Butter

### **INCLUDED**

Seasonal Market Vegetables & Rosemary Roasted Potatoes

### **DESSERTS**

Fresh Fruit Salad  
Baked New York Cheesecake  
Cupcakes & Mini Pastries  
Sticky Toffee Pudding with Caramel Sauce  
Homestyle Apple Pie

Freshly Brewed Coffee & Tea  
Assorted Soft Drinks

\$65 per person, minimum 50 people  
\$10 surcharge if minimum is not met

# BUFFET DINNER OPTIONS

## *homestyle 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  
Homestyle Apple Pie  
Assorted Sweet Treats  
Coffee & Tea  
Assorted Soft Drinks

\$60 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  
Homestyle Apple Pie  
Coffee and Tea  
Assorted Soft Drinks

\$60 per person, minimum 25 people

# BUFFET DINNER OPTIONS

## *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

Homestyle Apple Pie  
Strawberry Rhubarb Pie  
Baked New York Cheesecake  
Coffee and Tea  
Assorted Soft Drinks

\$60 per person, minimum 25 people

## *italian themed buffet*

Freshly Baked Breads  
Antipasto Station with Prosciutto & Cured Meats  
Caesar Salad | Cherry Tomato & Bocconcini Salad with Arugula Pesto | Field Greens with Balsamic Vinaigrette  
Baby Spinach and Kale Salad with Olives, Cherry Tomatoes, Parmesan & Tuscan Dressing  
Rigatoni Bolognese | Mushroom Ravioli with Asparagus and Parmesan  
Chicken Parmesan | Oregano Roasted New Potatoes | Fresh Seasonal Vegetables  
Carved Top Sirloin with Italian Herbs | Pan Roasted Cod with Confit Tomatoes, Basil, Fennel, Olive Oil & Lemon  
Tiramisu | Cannoli | Espresso Cheesecake | Fresh Fruit Platter | Coffee & Tea

\$60 per person, minimum 25 people

## *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  
Crudités with South West Dip  
Horseshoe BBQ Basted Baby Back Ribs | Roasted Chicken with Fiery Salsa & Cilantro  
Pan Roasted Salmon Fillets | Tex Mex Rice | Grilled Medley of Vegetables  
Key Lime Pie | Fruit Salad | Cupcakes

\$60 per person, minimum 25 people

# PLATED DINNER OPTIONS

*select one option from three of the following courses*

## SOUPS

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

\$6 Surcharge

## SINGLE ENTREES

### MEAT ENTREES

All Meat Entrées Served with Fresh Seasonal Vegetable Bundle & Chef Inspired Potato Accompaniment

8 oz House Cut Canadian Prime Rib au Jus & Yorkshire Pudding (\$10 surcharge)  
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 10 oz AAA Striploin Steak with Café de Paris Butter & Cabernet Jus  
Pan Seared 8 oz AAA Beef Tenderloin with Red Wine Jus & Wild Mushrooms (\$10 surcharge)

### VEGETARIAN ENTREES

Wild Rice & Warm Quinoa with Baby Spinach, Roasted Red Pepper Coulis & Harvest Vegetables  
Eggplant Parmesan with Breaded Eggplant, Roasted Garlic Tomato Sauce & Smoked Mozzarella  
Burrito Bowl with Rice, Spiced Peppers & Red Onion, Avocado, Black Bean Salsa, Cilantro, Scallions,  
Chipotle Aioli, Lime, Cherry Tomatoes & Fried Flour Tortilla  
Penne Pasta with Peppers, Roasted Garlic, White Wine, Herbs, Olive Oil & Cherry Tomatoes

# PLATED DINNER OPTIONS

## *plated dinner continued...*

### **DUO ENTREES**

\*Please Select Two

4oz Beef Tenderloin  
Grilled Chicken Breast  
Maple Glazed Atlantic Salmon

\$10 Surcharge

Select up to three single entrees and allow your guests to pre-select their main course, \$5 per person surcharge

### **DESSERTS**

Baked New York Cheesecake with Raspberry Coulis, Mint & Crème Chantilly  
Double Swiss Chocolate & Amaretto Mousse in a Chocolate Cup with Raspberry Coulis  
Horseshoe Valley'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

\$60 per person, 3 Courses Included

## *crazy horse group dinner menu*

Please speak with your Conference Services Manager regarding menu options  
\$60 per person, maximum 25 guests, served in Crazy Horse

## *eleven 01 group dinner menu*

Please speak with your Conference Services Manager regarding menu options  
\$60 per person, maximum 25 guests, served in Eleven 01 Stone Oven Pizza

# SWEET TABLES

## *signature sweets*

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

\$12 per person

## *deluxe sweets*

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

\$17 per person

## *mini sweets*

Selection of Mini Desserts

\$14 per person

## *tuxedo strawberries*

\$44 per dozen

## *cookie station*

An array of assorted House Made Cookies

\$5 per person

## *customized cupcake station*

Assorted flavours and colours are available

\$10 per person

## *fruit platter*

An arrangement of Fresh Seasonal Fruits

\$12 per person

# THEMED MENUS

*enhance your event with a themed dinner  
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 split 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 | Approximately \$80-\$100 per person

Horseshoe Valley Resort  
Group Sales  
705-835-2790 ext. 1279  
sales@horseshoeresort.com

# ADDITIONAL INFORMATION

## TAXES & SERVICE CHARGES

Food and beverage and function services are subject to a taxable 18% service charge. 13% HST applies to all transactions.

## OUTSIDE FOOD AND BEVERAGE

Horseshoe Valley Resort does not permit outside food and beverage. To maintain our high quality food standards, Horseshoe Valley 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 705-835-5443