

# Event Menu



## La Place Rendez-Vous

1201 IDYLWILD DRIVE | FORT FRANCES | ONTARIO | P9A 3M3  
Contact: Jolene Stahn, Event Manager | [events@rendezvoushotel.com](mailto:events@rendezvoushotel.com) | 807.274.9811 x199

Meeting & event space accommodates up to 250 people. Complimentary services when renting the space include: hall setup, white tablecloths & napkins, bar tending staff, AV equipment, satellite radio for background music.

# Event Menu



Continental & deluxe continental minimum 10 people. The Canadian buffet minimum 20 people.

## BUFFET

### CONTINENTAL

Muffins, croissants and danishes, fruit preserves and butter, freshly brewed coffee and tea. . . . . 7.75

### DELUXE CONTINENTAL

Muffins, croissants and danishes, fruit yogurt and granola, seasonal sliced fresh fruit, fruit preserves and butter, freshly brewed coffee and tea . . . . . 11.00

### CANADIAN BUFFET

Fresh local scrambled eggs, pan fried potatoes, bacon and sausages, breakfast biscuits, croissants and danishes, freshly brewed coffee and tea. . . . . 12.75

### ADDITIONAL ITEMS

per person

- Toast station with butter and fruit preserves . . 3.00
- Assorted cold cereal . . . . . 4.00
- Buttermilk pancakes with syrup and butter . . . . . 2.25
- French toast with syrup and butter . . . . . 3.50
- Bagels and cream cheese . . . . . 3.50
- Hot oatmeal with cinnamon . . . . . 2.50
- Sliced seasonal fruit . . . . . 2.95

Up to 40 people

## PLATED

### CANADIAN

Fresh local scrambled eggs, pan fried potatoes, choice of - bacon, ham or sausage, toast with fruit preserves, freshly brewed coffee and tea. . . . . 10.50

### LOGGER'S

Buttermilk pancake with syrup and butter, choice of - bacon, ham or sausage, scrambled eggs, freshly brewed coffee, and tea . . . . . 11.25

## REFRESHMENT BREAK

### BEVERAGES

- Freshly brewed coffee (regular or decaffeinated), traditional tea
- 8 cup pot. . . . . 15.00
- 12 cup pot . . . . . 22.00
- per 60 oz. pitcher
- Fruit juice . . . . . 16.25
- Sweetened ice tea . . . . . 16.25
- 1% milk . . . . . 16.25
- per drink
- Individual fruit juices, 300 ml . . . . . 2.25
- Assorted soft drinks, 591 ml . . . . . 2.50
- Bottled water, 591 ml . . . . . 2.50

### BAKED GOODS

per person

- Muffins, croissants and pastries . . . . . 3.50
- Fresh baked bannock with butter and fruit preserves . . . . . 3.50

per dozen

- Gourmet cookies. . . . . 18.50
- Assorted doughnuts . . . . . 18.00
- Assorted mini snack cakes . . . . . 13.00
- Assorted dessert squares, per two dozen . . . . . 21.00

### MATINEE BREAK

Fresh popped popcorn, nachos and salsa, mini chocolate bars, assorted soft drinks per person . . . . . 7.00

### SNACKS

- Homemade rice krispie squares, per dozen . . . . . 13.00
- Freshly popped popcorn, (serves 4-5 people) . . . . . 4.50
- Granola bars (assorted), each . . . . . 2.00
- Mini chocolate bars (assorted), per person . . . . . 2.50
- Seasonal whole fresh fruit, each . . . . . 1.75
- Individual fruit yogurt, each . . . . . 2.00

# Event Menu

## APPETIZERS & PLATTERS

### COLD APPETIZERS

per dozen

California vegetable tortilla roll	10.75
Mexican tortilla roll	14.25
Bruschetta with piped cream cheese	18.50
Smoked gouda and grapes	11.50
Smoked salmon with cream cheese and capers on pumpernickel	26.00
Fantail prawns with seafood sauce	24.75
Smoked turkey crustini with cream cheese, walnuts and cranberry sauce	23.00
Smoked turkey mousse	23.00

### PLATTERS

Seasonal fresh fruit	27.50
Fresh vegetable tray with dip	27.50
Deli cold cut	46.00
Assorted domestic cheese	41.00
Fresh fruit, cheese and cracker tray (serves 10-15 people)	49.00
Pickled platter (serves 35-40 people)	59.00

per dozen

Assorted fancy sandwiches	21.00
Shrimp platter with cocktail sauce	19.50
Homemade hummus with pitas and vegetables	32.00

### WARM APPETIZERS

per dozen

Chicken wings (roaster size)	18.75
Crab and cream cheese wontons	12.50
Meatballs in house made sauce (Italian, Swedish, Aurora Borealis)	21.00
Bacon wrapped water chestnuts	17.25
Blackberry BBQ pork skewers	23.00
Asian spring rolls with plum sauce	23.25
Camembert and cranberry puffs	28.25
Bacon wrapped scallops	26.50
Deep fried coconut shrimp	24.50
Quesa cheese sticks	10.00
Deep fried pickles	12.00
Mozza sticks with marinara sauce	18.00
Bacon wrapped dates	17.25



minimum 30 people. price per person

### DELI PLATTER

Assorted deli meats, assorted cheeses, lettuce, tomato, pickles, onions, condiments, fresh rolls . . . . . 7.25

### NACHO BAR

tortilla chips, cheese sauce, tomato, black olives, green onion, salsa, sour cream . . . . . 6.75  
add guacamole . . . . . 1.00

### POUTINE BAR

Homemade fries, homemade gravy, cheese curds, shredded cheese, bacon and green onions . . . . . 6.75

### S'MORES BAR

Graham crackers, milk chocolate and marshmallows (roasting station provided) . . . . . 3.75

### SANDWICHES AND DAINTIES

Assorted sandwiches: chef's choice may include (egg salad, tuna salad, roast beef, ham and cheese, fresh turkey), assorted dainties, freshly brewed coffee and tea . . . . . 11.50

# Event Menu

## LIGHTER PLATES

served with choice of seasonal vegetable, potato or rice, plus freshly brewed coffee and tea

### MEDITERRANEAN LEMON HERBED CHICKEN

Grilled breast of chicken flavoured with Mediterranean herbs, garlic and lemon in a cream sauce. . . . . 16.25

### FISH AND CHIPS

Crispy battered cod served with tartar sauce, lemon and fries. . . . . 17.00

### CHICKEN BREAST

Grilled breast of chicken served with a piquant honey and Jack Daniel's sauce with almonds and chili flakes. . . . . 17.50

### PORK CUTLET

Breaded fried pork cutlet topped with our own pan gravy . . . . . 15.75

includes freshly brewed coffee and tea

### SOUP AND SANDWICH

Soup du jour and sandwich. . . . . 11.75

### SOUP AND WRAP

Soup du jour and wrap . . . . . 12.25

### SOUPS

Soup du jour . . . . . 2.75  
Wild rice . . . . . 3.75

### SALADS

Seasonal mixed greens with your choice of dressing . . . . . 2.75  
Greek salad with housemade vinaigrette . . . . . 3.75  
Caesar salad with herbed croutons and parmesan cheese . . . . . 3.75

### DESSERT

Berry burst shortcake . . . . . 3.75  
Creamy cheesecake (cherry topping or strawberry coulis) . . . . . 3.25  
Chocolate cake . . . . . 3.75  
Homemade apple crisp . . . . . 3.50  
Creamy cheesecake with turtle topping . . . . . 3.75  
Apple strudel with vanilla sauce . . . 3.25  
Dessert square or gourmet cookie . . 1.75



## BARBECUE

### SUMMER CLASSICS

minimum 20 people

served with fresh garden salad, your choice of one salad and potato, buns, lettuce, tomato, onions, pickles, condiments, coffee and tea

Barbecue burger . . . . . 14.75  
Bratwurst . . . . . 13.25  
Chicken breast . . . . . 14.75

buffet allows one serving of meat per person, to add extra

Bratwursts . . . . . add 4.50  
Burgers . . . . . add 6.00  
Chicken breast . . . . . add 6.00

### CHEF'S SPECIAL

minimum 25 people

served with fresh garden salad, choice of one mixed salad, potato, dinner rolls, butter, coffee and tea

BBQ New York steak (8 oz.) . . . . . 29.25  
BBQ chicken breast . . . . . 21.00  
BBQ ribs 1/2 rack . . . . . 28.00

### SALADS

Country potato  
Marinated mushroom  
Pasta  
Italian tomato  
Marinated vegetable  
Four bean  
Coleslaw

### POTATOES

Oven roasted potato  
Traditional mashed potato  
Garlic mashed potato  
Wedges

### ACCOMPANIMENTS

Baked beans, or corn on the cob (seasonal) per person . . . . . 1.75  
baked beans can be substituted for a mixed salad

Additional accompaniments at extra cost. Second mixed salad can be added for 1.50 per person

# Event Menu

## PLATES

Served with your choice of - soup or salad, fresh seasonal vegetable, starch and dessert, plus dinner rolls and butter, freshly brewed coffee and tea

### CHICKEN SCHNITZEL

Tenderized chicken breast coated in a herb crumb and parmesan breading with your choice of - mushroom marsala glaze, sun-dried tomato prima rosa sauce, or honey dijon sauce . . . . . 24.25

### PORK CUTLETS

Fried, lightly breaded pork cutlet topped with home-style pan gravy . . . . . 22.25

### ROAST TURKEY WITH DRESSING

Roast turkey, sage dressing, pan gravy and cranberry sauce . . . . . 25.25

### BEAR'S PASS CHICKEN

Breaded chicken breast filled with cream cheese, red onion, sun-dried tomato and wild rice . . . . . 27.00

### BEEF TENDERLOIN MADAGASCAR

Herb encrusted AAA graded beef tenderloin flash seared and slow roasted served with a green peppercorn and cream sauce . . . . . 41.00



### ROAST PRIME RIB AU JUS

minimum 20 people  
Herb and dijon mustard encrusted AAA prime rib served with thyme and rosemary infused au jus. . . . . 34.25

### PARMESAN PESTO CHICKEN

Chicken breast with pesto parmesan crust . . . . . 24.25

### CHICKEN KIEV

Chicken breast stuffed with a herb butter, breaded and baked to perfection. . . . . 24.00

### PORK CHOP WITH APPLE CHUTNEY

Grilled pork chop served with spiced apple cranberry chutney . . . . . 25.00

## PASTA

Served with homemade focaccia bread and your choice of soup or salad, dessert and freshly brewed coffee and tea

### PENNE AL RAGU

Penne pasta served in a northern Italian tomato meat sauce. . . . . 17.00

### LASAGNA BOLOGNAISE

minimum 18 people  
Layers of pasta, cheese and ground beef with a Tuscan style tomato sauce . . . . . 19.00

### PENNE CHICKEN PARM

Breaded chicken breast with marinara and mozzarella cheese served over penne . . . 19.00

## CHOOSE YOUR SIDES

### SOUPS

Roasted red pepper and parmesan  
Cream of asparagus  
Chicken or turkey noodle  
Beef vegetable  
Polonaise  
Chicken and rice  
Broccoli and cheddar cheese  
Tomato basil  
PREMIUM  
Wild rice . . . . . add 1.50

### SALADS

Fresh garden salad  
PREMIUM  
Caesar . . . . . add 1.50  
Greek . . . . . add 1.50

### VEGETABLES

Honey dill glazed baby carrots  
Steamed broccoli  
Green beans almondine  
Fresh vegetable medley

### STARCHES

Oven roasted potato  
Traditional or garlic mashed potato  
Rice pilaf  
Risotto  
PREMIUM  
Baby roast potato . . . add 1.00  
Greek potato . . . . . add 1.50

### DESSERTS

Chocolate cake with ganache  
Homemade apple crisp  
Creamy cheesecake with choice of cherry topping or strawberry coulis  
Berry burst shortcake  
Warm apple strudel with vanilla sauce  
PREMIUM  
Turtle cheesecake . . . . . add 1.00  
Tiramisu . . . . . add 1.00  
Black forest cake . . . . . add 1.00

# Event Menu

## BUFFETS

All buffets require a minimum of 20 people

### DELI

Buffet includes assorted deli style meats, egg salad, crusty rolls, condiments and soup du jour . . . . . 14.75

### DELUXE DELI

Buffet includes assorted deli style meats, Canadian cheeses, egg salad spread, fresh garden salad and dressings, vegetables and dip, soup, crusty rolls, condiments. . . . . 18.25

### SOUP AND SALAD BAR

Buffet includes mixed seasonal greens, carrots, cucumbers, tomato, hard boiled eggs, roasted turkey, roast beef, tuna, cheese, soup, fresh bread . . . . . 17.00

### WRAP BUFFET

Soup of the day, choice of three wraps (egg salad, BLT, curried chicken salad, crispy chicken caesar, thai beef, club or veggie) . . . . . 14.00  
Substitute a fresh garden salad for soup . . . . . add 1.50

### PASTA

Served with a fresh garden salad and assorted dressings, homemade foccacia bread  
Penne pasta with  
Homemade ragu meat sauce . . . . . 15.50  
Meatballs, 3 per person . . . . . add 3.70  
Lasagna bolognaise . . . . . 16.50

Dessert may be added for an additional cost.  
Includes freshly brewed coffee and tea.



All buffets below include bread, butter, vegetable platter and dip, fresh garden salad, fresh brewed coffee and tea and choices listed below

## ENTREES

Only one carved entree per buffet

1 entrée buffet . . . . . 26.50    2 entrée buffet . . . . . 29.50

- |   |  |  |
|---|--|--|
| Buttermilk fried chicken                          | Honey dijon chicken breast                 | Carved roast beef au jus                 |
| Roast turkey with pan gravy and wildrice stuffing | Herb-roasted bone-in chicken               | Chicken breast in mushroom marsala cream |
| Roast pork loin with spiced apple chutney         | Roast pork loin with caramelized onion jus | Carved maple glazed ham                  |

## PREMIUM

premium carvery . . . . . 31.50  
premium carvery and 1 entrée . . . . . 34.50

Carved slow roast prime rib au jus  
Carved mustard and herb roast striploin with red wine onion jus

### SALADS

choose one

- Country potato
- Mediterranean marinated mushroom
- Pasta
- Italian tomato
- Marinated vegetable
- Watermelon and feta
- Coleslaw

### STARCHES

choose one

- Oven roasted potato
- Traditional mashed potato
- Garlic mashed potato
- Rice pilaf
- Herbed baby roasted potato

### VEGETABLES

choose one

- Honey dill glazed baby carrots
- Fresh vegetable medley
- Green beans almondine
- Steamed broccoli

### DESSERTS

choose one

- Homemade apple crisp
- Carrot cake with cream cheese frosting
- Berry burst shortcake
- Creamy cheesecake (cherry, strawberry coulis or turtle)
- Chocolate cake with ganache and whiped cream
- Tiramisu

Additional accompaniments at extra cost. Second mixed salad can be added for 1.50 per person