

event **RDV** menu

LA PLACE RENDEZ-VOUS

BREAKFAST



PLATED BREAKFAST

12 GUESTS OR LESS

CROISSANT BREAKFAST SANDWICH

Bacon, Gerber egg, cheddar and chipotle mayo sandwiched in a croissant. Served with pan fries.

HEARTY BREAKFAST

Three scrambled eggs and bacon, served with pan fries and two pieces of rye toast.

BREAKFAST BUFFET

YOGURT BUFFET

Vanilla yogurt, fresh berries, granola, dried cranberries and raisins.

OATMEAL BUFFET

Hot oatmeal, brown sugar, milk, fresh berries and raisins.

NORTHERN BUFFET

Gerber scrambled eggs, pan fries, bacon, sausage and rye toast.

FRITTATA BUFFET

Baked open faced omelet-style breakfast, choose from:

- Classic: mushroom, spinach, tomato, potato, bacon, and cheddar.
- Mediterranean: red pepper, artichokes, spinach, red onion, feta, and tomato.

SPECIAL REQUEST?

Please inform our events department of any dietary requests.
807-274-9811 or events@rendezvoushotel.com

A LA CARTE

PER PERSON

MINI DANISH

DANISH

MUFFIN

with butter

CROISSANT

with butter and preserves

SEASONAL FRUIT

FRESH FRY BREAD

with preserves

PANCAKE

with butter and syrup

FRENCH TOAST

with butter and syrup

DRINKS

COFFEE

8 cup pot.
12 cup pot.

1% MILK

Glass.
60oz pitcher.

JUICE

Bottled.

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LUNCH

BUFFET

PER PERSON. LUNCH BUFFET IS SERVED WITH SIDE SALAD.

BURGER BUFFET

Beef burgers, chicken burgers, **toppings:** cheese, bacon, pickles, tomato, lettuce, mayo, barbecue sauce, ketchup, mustard and relish. Served with crisp coat fries, and gravy.

SANDWICH BUFFET

Deli-style sandwiches. Served with your choice of soup.

WRAP BUFFET

Chicken caesar wraps, Thai chicken wraps, Philly steak wraps. Served with your choice of soup.

DELUXE DELI BUFFET

Assorted deli meats, assorted cheese, egg salad and buns (white and whole wheat). Served with choice of soup.

CHICKEN PARM BUFFET

Panko breaded chicken breast, house marinara, parmesan, mozzarella, and pasta. Served with garlic ciabatta.

LASAGNA BUFFET

Housemade bolognese sauce, layers of fresh noodles, mozzarella, with a middle layer of spinach, ricotta and béchamel. Served with garlic ciabatta.

BEEF STROGANOFF BUFFET

Shaved tender beef sautéed with crimini mushrooms and caramelized onion and finished in a creamy demi-glaze sauce and tossed with egg noodles. Served with garlic bread.

SESAME ORANGE CHICKEN BUFFET

Sesame orange chicken, buttered fluffy basmati rice, seasonal harvested vegetables. Served with a dinner roll.

PORK CUTLET BUFFET

Panko breaded seasoned pork cutlet, house gravy. Served with red skin mashed potatoes with garlic, seasonal harvested vegetables, and a dinner roll.



SALAD OPTIONS

GARDEN SALAD | Seasonal greens with carrot, heirloom tomatoes, cucumber, beet curls with two salad dressings.

CAESAR SALAD | Romaine lettuce, signature caesar dressing, bacon bits, lemon, parmesan.

SOUP OPTIONS

Soup de Jour

Potato Bacon

Roasted Red Pepper with Basil Crema

Vegetable Beef

Vegetable Rice

Wild Rice (Premium)

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DESSERT

DESSERT

PER PERSON

MANGO CHEESECAKE

Mango cheesecake, baked on a ginger spiced graham crust, topped with mousse, coconut flakes and mango drizzle.

CARROT CARAMEL STACK

Carrot cake with cream cheese icing and topped with a sweet blend of double caramel and caramelized hazelnuts.

RED VELVET CAKE

Cream cheese mousse loaded with brownie chunks contrasts red coloured chocolate sponge cake topped with a luxuriously smooth cream cheese icing.

ROCKSLIDE BROWNIE

Light textured brownie topped with butter-luscious caramel, brownie cubes, pecans and drizzled with caramel ganache.

STRAWBERRY SHORTCAKE

Shortcake layered between fresh whipped cream and strawberry preserves.

FRENCH CREAM CHEESECAKE

Cold-set creamy cheesecake with a hint of vanilla and lemon on a graham crumb crust.

GERMAN CHOCOLATE CAKE

Silky smooth custard sandwiched between two layers of dark, chocolate cake topped with coconut, pecans and caramel drizzle.

SAVOURY

PER PERSON

POUTINE BAR

Fresh crisp coat fries, green onion, cheese curds, gravy, bacon chips.

PEROGY BAR

Cheddar and potato perogies, bacon, shredded cheese, sour cream.

MEAT + CHEESE TRAY

Assorted deli meat, assorted cheese, lettuce, tomato, pickles, onions, condiments, rolls.

TEA SANDWICHES

Assorted tea sandwiches.

VEGGIE TRAY

Seasonal vegetables, ranch dip.

CRACKERS + CHEESE TRAY

Assorted crackers and cheese.

RELISH PLATTER

Assorted pickles.

SNACK

SWEET

PER PERSON

SEASONAL FRUIT

Seasonal fruit with dip.

CAKE POPS

Individual assorted cake pops.

DESSERT BARS

Assorted such as Nanaimo bars, brownies, etc.

FRESH BAKED COOKIES

Assorted.