

event RDV menu

LA PLACE RENDEZ-VOUS

STARTERS

HOT APPETIZER

BY THE DOZEN

SPRING ROLL

Crisp, light rice wrapper, cabbage, mushroom, green onion, carrot and spices with paysanne vegetables and Thai sweet chili sauce.

SWEET CHILI CHICKEN SKEWER

Crispy chicken tossed in Thai sweet chili sauce, cucumber and crunchy wonton. Garnished with sesame seed mix and fresh green onion.

MEATBALL BITE

Tender homestyle Italian meatball drizzled with marinara.

BUFFALO TRUMPET CHICKEN QUESADILLA

Tender chicken breast meat, smothered in buffalo wing sauce with a hint of blue cheese, all packed into a mini tortilla trumpet.

MINIATURE BEEF WELLINGTON

Diced beef, mushrooms and shallots inside a flaky, French-style, golden puff pastry.

COCONUT SHRIMP

Fried crisp with the sweet tropical flavour of coconuts, and a sweet and spicy dipping sauce.

BEEF SATAY SKEWERS

Tender morsels of skewered beef marinated in a Soy, Ginger, shallot, garlic, and peanut sauce.



COLD APPETIZER

BY THE DOZEN

CAPRESE SKEWER

Heirloom tomatoes, mozzarella cheese, balsamic reduction, sweet red pepper.

BRUSCHETTA

Bruschetta with feta cheese and balsamic glaze on a crostini.

MINIATURE POWER BOWL

Zesty orange quinoa, cucumber, cherry tomato, carrot, cashew crunch.

PROSCIUTTO WRAPPED ASPARAGUS

Prosciutto wrapped roasted asparagus with roasted garlic aioli.

OYSTERS ON THE HALF SHELL

Fresh Atlantic oysters on the half shell. Served with lemon, Tabasco and a shallot mignonette sauce.

SHRIMP COCKTAIL

Black tiger shrimp, poached in a lemon dill fumet, served chilled with spicy cocktail sauce and tzatziki.



PLATED DINNER

STARTER

SALAD

ADD SALAD TO YOUR ENTRÉE

GARDEN SALAD

Fresh seasonal greens, carrot curls, cucumber and tomato wedge with choice of two dressings.

CAESAR SALAD

Romaine lettuce, Rendez-Vous famous caesar dressing, bacon chips, parmesan, lemon wedge.

GREEK SALAD

Romaine lettuce, sweet pepper mix, cucumber, red onion, tomato, Kalamata olives, feta cheese, Greek dressing.

SOUP

ADD SOUP TO YOUR ENTRÉE

CHEFS CHOICE SOUP

Choose from:

Soup de Jour

Potato Bacon

Roasted Red Pepper with Basil Crema

Vegetable Beef

Vegetable Rice

WILD RICE SOUP

Our popular house specialty. A creamy blend of wild rice, bacon, onion, mushrooms.

PLATED PASTA

Pasta is served with garlic ciabatta loaf.

CHICKEN PARMESAN

Panko breaded chicken breast, house marinara sauce, mozzarella and parmesan served over sauced tri-colour fusilli.

BAKED MANICOTTI

Manicotti shells stuffed with a creamy blend of spinach, ricotta, Romano and parmesan, topped with house marinara sauce.

CLASSIC LASAGNA

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

BEEF STROGANOFF

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

BUFFETS

MAKE ANY ENTRÉE INTO A BUFFET

Choose one pasta, one side, and one vegetable listed above, along with your choice of soup or salad for the ultimate feast for your guests.



PLATED DINNER

PLATED ENTRÉES

Entrées are served with a side and vegetable of your choice along with fresh bread & butter.

PREMIUM

PRIME RIB AU JUS

8 oz. AA roast prime rib of beef, au jus, horseradish, and homemade Yorkshire pudding.

BARBECUE PORK BACK RIBS

Smokey glazed full rack of ribs.

CLASSIC ROAST BEEF DINNER

Canada's finest inside round of beef, cooked to your liking, hand-carved, with horseradish and pan jus.

TRADITIONAL TURKEY DINNER

Butter basted and golden roasted sage and rosemary turkey with pan gravy, dressing, red skin mashed potatoes with garlic, seasonally harvested vegetables, and cranberry sauce.

CRANBERRY, SPINACH & BRIE STUFFED CHICKEN

Tender chicken breast, stuffed with a spiced cranberry compote, brie and spinach filling, lightly breaded and cooked to crispy perfection.

AIRLINE FRIED CHICKEN

Seared and roasted bone-in Ontario chicken breast, served with choice of sauce: maple bacon pan jus, Marsala with shallots and crimini mushrooms, or basil cream sauce.

HONEY MUSTARD BONE-IN HAM

Roasted, spiralized, bone-in ham, house honey mustard sauce, aromatic herbs. Carved right before service.

PORK CUTLET

Panko breaded seasoned pork cutlet, with house gravy.

SESAME ORANGE CHICKEN

Grilled chicken breast with orange sesame sauce and charred lemon garnish.

VEGETABLE

CHOOSE ONE

HONEY DILL GLAZED CARROTS
GARLIC BUTTERED GREEN BEANS
SEASONAL VEGETABLE MEDLEY

SIDE

CHOOSE ONE

BAKED POTATOES
RED SKIN MASHED POTATO WITH
GARLIC
ROASTED BABY POTATOES
BASMATI RICE PILAF

ADD ONS

ADD ANY ITEM BELOW FOR AN
ADDITIONAL COST

CABBAGE ROLLS
COLESLAW
MACARONI AND CHEESE
PASTA SALAD
PEROGIES
POTATO SALAD
SEASONED WEDGES
SWEET POTATOES
WILD RICE PILAF

BUFFETS

MAKE ANY ENTRÉE INTO A BUFFET

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SPECIAL REQUEST?

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

DESSERT + SNACKS

DESSERT

MANGO CHEESECAKE

Tropical flavours with decadent mango cheesecakes, baked on a ginger spiced graham crust and topped with mousse, coconut flakes and mango drizzle.

CARROT CARAMEL STACK

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

STRAWBERRY SHORTCAKE

Shortcake layered between fresh whipped cream and strawberry preserves.

ROCKSLIDE BROWNIE

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

RED VELVET CAKE

Rich cream cheese mousse abundant with chewy brownie chunks contrasts the rich red colour of this chocolate sponge cake topped with a luxuriously smooth cream cheese icing.

FRENCH CREAM CHEESECAKE

Cold-set cheesecake with a hint of lemon on an oatmeal crumb crust.

GERMAN CHOCOLATE CAKE

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

CAKE POPS

Individual assorted cake pops.

DESSERT BARS

Assorted such as Nanaimo bars, brownies, etc.

FRESH BAKED COOKIES

Assorted.

MIDNIGHT LUNCH

MEAT + CHEESE TRAY

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

SLIDER BAR

buns, pickled items, coleslaw, cheese, and choice of barbecue sauce. Choose one of the following meat options:
Pulled brisket. | Pulled chicken.

TACO BAR

Flour tortillas, shredded lettuce, salsa, sour cream, mixed cheese, cilantro, and lime. Choose one of the following meat options:
Grilled chicken. | Classic ground beef taco.

POUTINE BAR

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

PEROGY BAR

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

DUO OF DIP PLATTER

Choose two of the following dips. Chips are dependent on dip chosen. Dip options: beet hummus, edamame hummus, spinach dip, caramelized onion & bacon dip, salsa.