



**2021-2022**

# **Corporate & Private Event Menus**

Canadian Warplane Heritage Museum Catering



# Corporate & Private Event Breakfast Options

Breakfast options are available with room rental fees and served on a stationary food table, with china dishware. There is a minimum of 15 Guests required.

## Pre-Flight Coffee Break

\$6 per guest

Assorted selection on muffins, pastries, and baked goods. (VG)

Served with Water, Coffee, and an Assortment of Teas.



## Continental Crew Breakfast

\$12 per guest

Assorted selection on muffins, pastries, and baked goods. (VG)

Freshly carved Fruit Display (VG, V, DF, GF)

Cheese and Cracker Display (VG)

Fruit and Yogurt Parfaits (VG)

Served with Water, Juice, Coffee, and an Assortment of Teas



## Pilots' Breakfast

\$18 per guest

Scrambled Eggs (GF, DF)

Home Fries (GF, DF, V, VG)

Bacon, Sausage, or Ham (Your choice of two options) (GF, DF)

Toasting Station, including Assorted Bagels, Breads, and Baked Goods (VG)

Freshly carved Fruit Display (V, VG, DF, GF)

Served with Water, Juice, Coffee, and an Assortment of Teas

**VG:** Vegetarian   **V:** Vegan   **DF:** Dairy Free   **GF:** Gluten Free



# Corporate & Private Event Lunch Options

Lunch options are available with room rental fees and served on a stationary food table, with china dishware. There is a minimum of 15 Guests required. Certain items may be altered to accommodate dietary restrictions.

## Stearman Sandwich Buffet

\$18 per guest

### Sandwiches

Assorted Deli Sandwiches and Wraps\*  
Including an Assortment of Grilled Chicken, Cold Cuts, Vegan/Vegetarian

### Sides

Assorted Pickle Platter or Vegetable and Dip Platter (V, VG, DF, GF)

### Dessert

Freshly Carved Fruit Display (V, VG, DF, GF)

### Beverages

Served with Water, Soft Drinks, Coffee and an Assortment of Teas



## Harvard Salad & Sandwich Buffet

\$22 per guest

### Salad

Your choice of one of the following:

Garden Salad (V, VG, GF, DF), Caesar Salad , Fennel & Apple Gouda Salad (VG, GF),  
Potato Salad (GF, DF)

### Sandwiches

Assorted Deli Sandwiches and Wraps\*  
Including an Assortment of Grilled Chicken, Cold Cuts, Vegan/Vegetarian

### Sides

Cheese and Cracker Platter (VG),  
Assorted Pickle Platter or Vegetable and Dip Platter (V, VG, DF, GF)

### Dessert

Freshly Carved Fruit Display (V, VG, DF, GF), Decadent Sweets Platter (VG)

### Beverages

Served with Water, Soft Drinks, Coffee and an Assortment of Teas

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\* Gluten Free Bread Available Upon Request



# Corporate & Private Event Lunch Options

## Dakota Soup & Sandwich Buffet

\$18 per guest

### Soup

Includes Assorted Rolls and Butter. Your choice of one of the following:  
Potato Leek (GF, VG), Beef Barley (GF, DF), Chicken and Rice (DF), Broccoli and  
Cheese (VG, GF), Chef's Choice, Beef and Bean Chili

### Sandwiches

Assorted Deli Sandwiches and Wraps\*  
Including an Assortment of Grilled Chicken, Cold Cuts, Vegan/Vegetarian

### Sides

Cheese and Cracker Platter (VG), Assorted Pickle Platter or Vegetable and Dip Platter (V, VG, DF, GF)

### Dessert

Freshly Carved Fruit Display (V, VG, DF, GF), Decadent Sweets Platter (VG)

### Beverages

Served with Water, Soft Drinks, Coffee and an Assortment of Teas



## Layover Lunch

\$24 per guest

### Pasta

Includes a fresh assortment of rolls. Your choice of one of the following:  
House-made Lasagna, Farfalle Chicken Pasta, Fusilli Salsiccia Pasta,  
Penne Primavera (VG), Ravioli, Tortellini, Pierogis

### Salad

Your choice of one of the following:  
Chefs Caesar Salad, House Salad (GF, DF, VG, V), Mediterranean Quinoa Salad (GF, VG),  
Apple, Fennel and Gouda Salad (VG, GF)

### Dessert

Freshly Carved Fruit Display (V, VG, DF, GF), Decadent Sweets Platter (VG)

### Beverages

Served with Water, Soft Drinks, Coffee and an Assortment of Teas

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\* Gluten Free Bread Available Upon Request



# Corporate & Private Event Lunch Options

## Lancaster Lunch

\$30 per guest. Served buffet style.

### Entrée

Your choice of one of the following:

Seared Chicken Breast in Creamy Sundried Tomato Sauce (GF), Oven Roasted Beef Sirloin with Pan Jus (GF, DF), Chicken Parmesan , Herb Roasted Pork Tenderloin with Green Peppercorn Sauce (GF, DF)

### Potatoes

Your choice of one of the following:

Garlic Mashed Potatoes (GF, DF, V, VG), Double Baked Stuffed Potatoes (GF, VG), Herb Roasted Potatoes (VG, V, DF, GF)

### Salad

Your choice of two of the following:

Chef's House Salad (VG, V, DF, GF), Chef's Caesar Salad, Cranberry Almond Salad (V, VG, DF, GF)

### Other Sides

Fresh Assortment of Rolls (VG, DF), California Mixed Vegetables (GF, DF, V, VG)

### Dessert

Decadent Sweets Platter with Gourmet Desserts (VG), Freshly Carved Fruit Display (V, VG, DF, GF)

### Beverages

Served with Water, Soft Drinks, Coffee and an Assortment of Teas

Dinner options available upon request.

\*Prices are subject to change.

\*\*All prices are inclusive of all fees and gratuities.

No outside food or drinks permitted, special consideration given to cultural dishes.

Dietary options available. (Additional fees may apply)

Special dietary needs can be accommodated upon request (Additional fees may apply)





# Corporate & Private Event Platter Menu

This menu provides your guests with a stationary hors d'oeuvres table.

This style of menu is a la carte.

Special dietary needs can be accommodated upon request (Additional fees may apply)

Item	Approximate # of guests served	Price
Small Fruit Tray (VG, V, DF, GF)	15-20	\$50
Large Fruit Tray (VG, V, DF, GF)	25-30	\$70
Small Sweets Tray/Pastry Tray (30 pieces)	15-25	\$40
Large Sweets/Pastry Tray (100 pieces)	25-35	\$65
Small Sandwich Tray (9 sandwiches)	15-20	\$45
Large Sandwich Tray (18 sandwiches)	25-30	\$65
Slab Pizza	Aprox. 60 pieces	\$70
Small Vegetable Platter (VG, V, DF, GF)	15-25	\$35
Large Vegetable Platter (VG, V, DF, GF)	25-30	\$70
Large Cheese & Cracker Platter (VG)	20-25	\$90
Gourmet Cheese & Cracker Platter (VG)	30-35	\$120
Pan of Bruschetta (V, VG, DF)	25-30	\$45
Pan of Chicken Skewers (60 pieces) (GF)	25-30	\$65
Pan of Penne w/ Marinara Sauce (VG, V, DF)	15-20	\$45
Pan of Lasagna (VG)	15-20	\$65
Pan of Meatballs (100 pieces) (DF, GF)	25-30	\$50
Pan of Sausage Rolls (60 pieces)	25-30	\$55
Pan of Spring Rolls (60 pieces)	25-30	\$60
Pan of Stuffed Mushrooms (50 pieces) (VG, DF)	20-25	\$85
Spanakopita (VG)	25-30	\$70
Assorted Mini Quiche ( <i>Choice of 2</i> ) (48 pieces) Lorraine (Bacon and Cheese) Florentine (Spinach and Cheese) (VG) Ham and Cheese	25-30	\$55
Bowl of Shrimp (80 pieces) (DF, GF)	25-30	\$90
Bowl of Spring Salad	20-25	\$40
Bowl of Caesar Salad	20-25	\$55
Bowl of Pasta Salad	20-25	\$35
Coffee, Tea		\$2.50/person
Thermos of Coffee	10 cups	\$15
Urn of Coffee	100 cups	\$125
Beverage Station (Coffee, Tea, Water, Pop, Juice)	Under 100 guests	\$150
Beverage Station (Coffee, Tea, Water, Pop, Juice)	Over 100 guests	\$200

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