

Breakfast Buffets

Rise & Shine

Chilled Fruit Juices
Assortment of Breakfast Pastries
(Danish, Muffins, Croissants)
Butter & Preserves
Coffee & Tea
8.95 per person

Morning Glory

Chilled Fruit Juices
Fresh Fruit Platter
Assortment of Breakfast Pastries
(Danish, Muffins, Croissants)
Butter & Preserves
Coffee & Tea
9.95 per person

Healthy Breakfast

Chilled Fruit Juices
Bagels & Cream Cheese
Low Fat Muffins, Granola Bars
Fresh Fruit
Yogurt
Coffee & Tea
9.95 per person

Old Fashioned Country Breakfast

Chilled Fruit Juices
Scrambled Eggs, Bacon, & Sausages
Home Style Potatoes
Pancakes with Syrup
Assorted Muffins
Fresh Fruit Platter
Coffee & Tea
12.99 per person

Additional Beverages

Chilled Juice by the Pitcher..... 15.95
Coffee or Tea per Silex..... 14.95
Iced Tea by the Pitcher..... 12.95

Luncheon Buffets

Italian Feast

Tossed Salad and Caesar Salad
Choice of Pasta Dish
Assorted Breads
Assorted Dessert Tray
Coffee, Tea, & Soft Drinks
18.99 per person

Meat Lovers Lunch

Tossed Salad and Caesar Salad
Roast Top Sirloin of Beef
Choice of Potato or Rice
Warm Vegetables
Assorted Dessert Tray
Coffee, Tea, & Soft Drinks
21.99 per person

Lavish Lunch

Tossed Salad and Caesar Salad
Choice of Pasta Dish & Meat Entrée
Choice of Potato or Rice
Warm Vegetables
Assorted Dessert Tray
Fresh Fruit Platter
Coffee, Tea, & Soft Drinks
24.95 per person

Hot Entrée Selections

Chicken Oriental Stir Fry
Roast Top Sirloin of Beef
Atlantic Salmon with
Lemon Butter
Chicken or Beef Kebobs
Stuffed Supreme Breast
of Chicken with a Creamy
Mushroom Sauce
Penne Pasta with a
Tomato Herb Sauce
Cheese Tortellini with a Tomato Herb Sauce

Prices Subject to taxes & 15% Gratuity

*All Hot Buffets Require a Minimum of 25 people

*All Cold Buffets Require a Minimum of 10 people

Working Lunches

The Classic Working Lunch

Soup du Jour
Tossed Salad with Choice of Dressings
Assorted Deli Sandwiches on a Selection of Breads
Roast Beef, Turkey, Pastrami, Ham and Cheese, Egg Salad,
Tuna Salad
Fresh Fruit and Assorted Dessert Squares
Coffee, Tea, & Soft Drinks
15.99 per person

Fajita Wrap Lunch

Grilled Chicken or Beef Tortilla Wraps with Sautéed Onions
and Peppers
Grated Cheddar Cheese
Diced Tomatoes
Shredded Lettuce
Salsa and Sour Cream
Seasoned Rice
Fresh Fruit and Assorted Dessert Squares
Coffee, Tea, & Soft Drinks
15.99 per person

Sandwich Bar

Vegetable Tray with Dip
Assorted Cold Cut Platter
Roast Beef, Turkey, Pastrami, Ham
Assortment of Cheeses
A Variety of Fresh Breads & Rolls
Fresh Fruit Tray
Assortment of Dessert Squares
Coffee, Tea, & Soft Drinks
16.99 per person

Lots' a Lasagna

Assorted Bread Rolls
Tossed & Caesar Salads
Vegetable Lasagna
Meat Sauce Topping (optional)
Fresh Fruit Tray
Assortment of Dessert Squares
Coffee, Tea, & Soft Drinks
16.99 per person

Cocktail Receptions

Cold Canapés

Smoked Salmon on Toast Points
Shrimp Salad on Toast Rounds
Pate on Gourmet Crackers
Prosciutto Wrapped Melon
Selection of Cheeses on Points
24.95 per dozen

Hot Canapés

Spanakopita
Mini Quiche
Spring Rolls
Traditional Sausage Rolls
Meatballs Tossed in a Light Barbeque Sauce
18.95 per dozen

Hot Deluxe Canapés

Assorted Filo Purses
Scallops Wrapped in Bacon
Breaded Shrimp
Chicken or Beef Satay
24.95 per dozen

Cheese Platters

(25-40 people) 79.00
(40-60 people) 129.00
(60-100 people) 219.00

Shrimp Pyramid

100 pieces
Serves 40-60 guests
265.00

Vegetable & Dip Platter

(25-40 people) 49.00
(40-60 people) 69.00

An Afternoon Treat!

Something Sweet

Fresh Brewed Coffee
A selection of Teas
Freshly Baked Cookies
4.95 per person

Healthier Treats

Basket of Fresh Fruit
Granola Bars
Freshly Baked Assorted Cookies
Assorted Juices, Perrier & Spring Water
7.99 per person

Dinner Buffets

Classic Buffet

Vegetable Tray & Dip
Tossed & Caesar Salads
Potato or Pasta Salad
One Hot Meat Entrée**
Potato or Rice
Mixed Vegetables
Assorted Desserts
26.95 per person

Deluxe Buffet

Vegetable Tray & Dip
Tossed & Caesar Salads
Potato or Pasta Salad
Two Hot Meat Entrées**
Potato or Rice
One Hot Pasta Entrée
Mixed Vegetables
Assorted Desserts
Fruit Platter
28.95 per person

*Vegetarian Options Available Upon Request

**Entrée Selections

Roast Top Sirloin of Beef
Atlantic Salmon with Lemon Butter
Stuffed Supreme Breast of Chicken with a Creamy Mushroom Sauce
Chicken or Beef Kebobs

Plated Dinner Entrées

(Price includes rolls & butter, choice of **one** appetizer, **one** entrée, **one** dessert, coffee and tea)

Choice of Appetizers

Cream of Broccoli Soup
Minestrone Soup
Chicken Rice Soup
Beef Barley Soup
Cheese Stuffed Tortellini with Tomato
Caesar Salad
Tossed Salad
Penne Pasta in Tomato Sauce

Choice of Entrée

(mixed vegetables, choice of potato or rice included)
Atlantic Fresh Salmon with Lemon Butter.....26.95
Stuffed Supreme Chicken in a Mushroom Sauce...24.95
Chicken Parmagiana with Fettuccine.....26.95
Roast Top Sirloin of Beef.....26.95
Roast Prime Rib of Beef.....31.95

Choice of Dessert

Cheesecake
Carrot Cake
Chocolate Torte
Ice Cream Crepes
Pecan Caramel Pie
Tartufo Ice Cream

Hampton's Catering Menu

We take pride in using only the freshest ingredients each day.

Located in the Quality Hotel & Suites

754 Bronte Road

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