

SHOAL CENTRE



CATERING MENU

Welcome to SHOAL Centre Catering and Rental Services

We strive to provide the very best service possible. We achieve this through quality food preparation and presentation as well as friendly, courteous service.

Catering can be supplied for groups of all sizes.

These groups may include business meetings, conferences, weddings and receptions, memorial teas and others. Please note that buffets are provided for a minimum of 25 people and our Dining Room, *The Tides at SHOAL*, can also be booked for early morning breakfast business meetings for up to 50 people. Catering options can be discussed for smaller groups.

Thank you for considering the SHOAL Centre as the location for your special function. We hope the following pages can assist you with rental information, menu selections and prices. If we can be of further assistance, please do not hesitate to call.

Beacon Community Services at SHOAL Centre
10030 Resthaven Drive
Sidney, BC
V8L 3G4
Phone: 260-656-5537
Website: <http://www.beaconcs.ca/pages/shoal.html>



Beacon Community Services at SHOAL Centre Rental Terms of Agreement

A non-refundable deposit is required, and a rental agreement must be signed at the time of booking.

A list of available rooms and prices is attached. Catering costs are in addition to room rental costs.

Liability insurance may be required and is the responsibility of the renting party unless other arrangements have been made.

A refundable damage deposit in the amount of \$300 may be requested at the time of booking. In the event of damage or excess maintenance resulting from the inappropriate use of the facility, the cost will be deducted from the deposit. The renter is responsible for damages incurred to the facility and for providing adequate security.

Due to licensing restrictions, if you plan to serve alcohol you must obtain a liquor license, or we suggest you use a bartending company. No alcohol consumption is permitted outside the building or outside of the room covered by your rental agreement.

The renter agrees to comply with the no smoking ban. The building and immediate outside area are 100% smoke-free.

Room set-up and clean-up will be handled by our custodial staff. You may decorate in advance, subject to room and staff availability. Please use tape only; no staples, tacks or nails. Confetti, rice, sand, sprinkles or similar products are not permitted. No open flame candles are permitted.

If you wish to provide music for your event, all arrangements are left up to you. All music must end and the bar must close by 11pm. You and your guests must vacate the premises by 12 midnight. Any items you wish to save must be taken with you at that time.

Beacon Community Services at SHOAL Centre is not responsible for any lost, stolen or damaged property or injuries. The renter agrees to use the facility at their own risk.

There is plenty of free parking available. All parking signs must be obeyed.

This agreement may be cancelled or withdrawn at any time if the terms are not adhered to.

Catering Terms of Agreement

The Chef will be happy to meet with you to discuss the menu choices, cost, changes or special requests. Please make food allergies known when discussing menu possibilities. Please be advised that catering services and prices are subject to change due to unforeseen market fluctuations and will be discussed with you at the time of booking. Children 6-12 years are half-price, under 6 years are free.

Food and beverage costs are estimated per person. All buffets include cutlery, dishes, glassware, linen and serving utensils. A minimum of 25 people are required for buffet dinners, otherwise there may be an additional charge for staffing and linen.

A “coffee station” will be available for your guests for the entire evening.

Guaranteed numbers for catering purposes must be given to the Chef, and payment received, two weeks prior to the event. At this time, 100% of the food cost must be paid. The booking party will be charged for this number whether or not all of those expected will be present.

All alcohol served on the premises must be purchased through a BC Government liquor outlet and served by a person holding a current Serving it Right certificate. The renter is responsible for obtaining a Liquor Permit which must be displayed at the event.

For health reasons, leftover food cannot leave the premises, nor can food prepared outside of the premises be brought in, with the exception of a cake. All catering must be done by our Chef and catering staff unless permission to do otherwise has been granted. No one other than staff may use the kitchen facilities for the preparation of food.

Substitutions and additions of equipment and supplies, such as tablecloths and wine glasses, both red and white, may be available at an additional cost. See attached page for miscellaneous catering items.

Breakfast Selections

Quick Breakfast ► \$3.00 per person

- Muffin **or** Danish **or** Scone (with Individual Jam)

Continental Breakfast #1 ► \$6.50 per person

- Muffins Assorted (3 Types)
- Warmed Danish (2 Types)
- Mini Croissants
- Assorted Fresh Fruits (Seasonal Fruit)

Continental Breakfast # 2 ► \$9.50 per person

- Assorted Muffins (3 Types)
- Warmed Fruit-Filled Danish (2 Types)
- Mini Croissants
- Assorted Fresh Fruit Tray (Seasonal Fruit)
- Assorted Cheese Tray (3 Types)
- Shaved Cold Cuts

Cold Breakfast ► \$8.00 per person

- Choice of Two [2] Assorted Juices (Apple, Cranberry, Orange or Tomato)
- Cold Cereal (Bran Flakes or Rice Krispies)
- Muffin of the Day **or** Croissant **or** Cinnamon Bun
- Fresh Fruit Slices (Minimum Two Types)

Hot Breakfast ► \$11.00 per person

- Choice of Two [2] Assorted Juices (Apple, Cranberry, Orange or Tomato)
- Choice of Scrambled Eggs **or** Cheese Omelet **or** Western Omelet
- Hollandaise Sauce **or** Spanish Sauce
- Home Fried Potatoes **or** Hash Browns
- Sausage Patties **or** Smoked Bacon **or** Pure Pork Sausage
- Brown **or** White Toast

All of the above choices include coffee or tea.

Lunch Selections

Please note that sandwich prices are based on one sandwich per person.

Lunch 1 ► \$8.00 per person

- Assorted Sandwiches (Choice of Egg Salad, Ham Salad, Shaved Roast Beef, Shaved Smoked Turkey, Chicken Salad, Salmon Salad, Tuna Salad or Vegetarian)
- Assorted Pastry Tray

Lunch 2 ► \$8.50 per person

- Assorted Sandwiches (Same Selection As Above)
- Assorted Pickle Tray
- Assorted Pastry Tray

Lunch 3 ► \$9.00 per person

- Soup and Sandwich Combination (made from a selection of broth or cream soups and can be discussed with the Chef at time of ordering)
- Assorted Pastry Tray

Lunch 4 ► \$11.00 per person

- Soup (selection can be made from broth or cream and discussed with the Chef at time of ordering)
- Hot Menu selections are (a more detailed list can be discussed with the Chef):
 - ❖ Omelets
 - ❖ Cornish Pasties
 - ❖ Casseroles
 - ❖ Pot Pies
 - ❖ Chicken Wings
- Salad (Choice of Tossed Greens, Coleslaw, Caesar or Four Bean)
- Assorted Pastry Tray

All of the above choices include coffee or tea.

Vegetarian Selections

Please note that these vegetarian selections are available for both lunch and dinner.

Baked Asparagus and Cheese Frittata ► \$10.00 pp

Created by the concept of a light Italian Omelet, this dish features the combination of eggs, light cheddar cheese, chopped green onions, salt and fresh ground pepper as well as fresh asparagus. Please note this is a seasonal dish and is subject to the availability of fresh asparagus. Please do not hesitate to consult with the Chef.

Crepes with Cottage Cheese and Spinach Filling ► \$10.00 pp

This crepe filling consists of minced garlic, steamed fresh spinach, minced mushrooms, julienne of leek, and cottage or ricotta cheese. These crepes are served with a light béchamel sauce and garnished with parmesan cheese.

Curried Vegetables with Rice ► \$10.50 pp

This dish, highlighted by its savory aroma of curry, is comprised of onions, celery, leeks, mushrooms, zucchini, broccoli, carrots, ginger root, garlic, julienne of green pepper and tomato wedges, simmered and served over brown or white rice.

Polenta, Cheddar Cheese and Spinach Bake ► \$10.50 pp

This baked dish features the combination of chicken or vegetable bouillon, corn meal, fresh spinach leaves, ground black pepper, sliced mushrooms, eggs, low fat milk and shredded light cheddar cheese.

Vegetarian Vegetable Lasagna ► \$10.50 pp

The ingredients of this lasagna include diced tomatoes, onions, carrots, broccoli, diced green peppers, red peppers, celery and zucchini. The sauce is a combination of crushed tomatoes and parmesan cheese layered between broad noodles and mozzarella cheese. This entrée is served with a side order of garlic toast.

All of the above choices include a warmed dinner roll and coffee or tea.

Dinner Selections

Beef Dinners

Beef Bourguignon ► \$18.00 pp

- Steamed Buttered Noodles
- Glazed Diced Turnips
- Julienne of Carrot
- Broccoli Salad with Lemon Orange Vinaigrette
- Caramel Fudge Cake

Beef Stroganoff ► \$18.00 pp

- Steamed Buttered Noodles
- Seasoned Green Peas
- Glazed Diced Butternut Squash
- Four Bean Salad
- Cherry Cheesecake

Roast Prime Rib of Beef ► \$23.00 pp

- Yorkshire Pudding with Burgundy Gravy
- Seasoned Oven Roast Potatoes
- Steamed Cauliflower with Cheese Sauce
- Sautéed Green Beans with Bacon
- Spinach and Mushroom Salad with Raspberry Dressing
- Boston Cream Pie with Vanilla Sauce

Beef and Vegetable Stew ► \$16.00 pp

- Steamed Potatoes
- Tea Biscuit
- Italian Vegetable Salad
- Hazelnut Cream Torte

Curried Beef Singapore ► \$19.00 pp

- Steamed Lemon Zested Rice
- Buttered California Mixed Vegetables
- Sautéed Zucchini
- Coleslaw
- Maple Chocolate Cake with Chocolate Drizzle

Roast Baron of Beef au Jus ► \$21.00 pp

- Yorkshire Pudding with Horseradish
- Dilled Julienne of Carrot
- Steamed Broccoli with Lemon Butter
- Green Salad with Maple Balsamic
- Deep Dish Apple Pie

All of the above choices include a warmed dinner roll and coffee or tea.

Dinner Selections (Continued)

Lamb Dinners

Pan Seared Lamb Chops with Mint Gravy ▶ \$21.00 pp

- Steamed Parisienne Potatoes
- Julienne of Carrot Lyon Style
- Oven Roasted Peppered Zucchini
- Spinach and Mandarin Orange Salad
- Apple Crumble with Fresh Cream

Roasted Leg of Lamb with Mint Jelly Sauce ▶ \$21.00 pp

- Seasoned Oven Roast Potatoes
- Steamed Broccoli Florets
- Buttered Corn Niblets
- Green Salad with Lemon Orange Vinaigrette
- Cherry Streusel Cake

Pork Dinners

Garlic Roasted Pork Leg ▶ \$20.00 pp

- Sherry and Red Onion Pan Gravy
- Creamy Whipped Potatoes
- Parmesan Baked Tomato Halves
- Steamed Green Peas
- Greek Salad
- Lemon Cheesecake with Orange Coulis

Brown Sugar Crusted Pork Loin ▶ \$19.00 pp

- Burgundy Pan Gravy
- Mediterranean Oven Roasted Potatoes
- Dilled Glazed Diced Carrots
- Buttered Brussels Soup
- Caesar Salad
- Lemon and Vanilla Cream Tartlet

Cinnamon and Honey Crusted Baked Ham ▶ \$21.00 pp

- Orange and Pineapple Sauce
- SHOAL Scalloped Potatoes
- Glazed Diced Squash
- Green Beans Amandine
- Carrot and Raisin Coleslaw
- Apple and Cranberry Cobbler with Rum Sauce

Lime Marinated BBQ Spareribs ▶ \$19.00 pp

- Franconia Potatoes
- Steamed Buttered Cauliflower
- Sautéed Zucchini and Mushrooms
- Green Salad with Raspberry Vinaigrette
- Iced Chocolate Brownie

All of the above choices include a warmed dinner roll and coffee or tea.

Dinner Selections (Continued)

Pork Dinners (Continued)

Grilled Pork Cutlets with Mushroom Sauce ► \$17.50 pp

- Oven Roasted Parisienne Potatoes
- Buttered Diced Carrots
- Steamed Wax Beans with Chives
- Mexican Coleslaw
- Fruit Trifle

Swiss Style Pork Chops ► \$17.50 pp

- Anna Potatoes
- Broccoli Mornay
- Mexican Style Corn Niblets
- Sesame Chicken Salad
- Lemon Crunch Square

Veal Dinners

Wiener Schnitzel with Lemon Wedge ► \$21.00 pp

- Bratkartoffel (German Fried Potatoes)
- Braised Red Cabbage
- Sautéed Green Beans with Toasted Almonds
- Gemuste Salad (Carrots, Beets, Turnips)
- Apple Strudel with Hot Vanilla Sauce

Veal Scaloppini Marsala ► \$19.00 pp

- Buttered Broad Noodles with Chives
- Braised Asparagus with Feta
- Lemon Glazed Sweet Potato
- Green Salad with Honey Lime Vinaigrette
- Tiramisu

Poultry Dinners

Herbed Oven Roasted Chicken ► \$16.00 pp

- Apple Cranberry Dressing and Pan Gravy
- Garlic Mashed Potatoes
- Buttered Peas and Carrots
- Curried Rice and Shrimp Salad
- Almond Cherry Tartlets

Chicken Kiev (Garlic Butter Stuffed) ► \$18.00 pp

- Steamed Parisienne Potatoes
- Puréed Butternut Squash
- Buttered Sautéed Zucchini
- Waldorf Salad
- Butter Pecan Fudge Cake

All of the above choices include a warmed dinner roll and coffee or tea.

Dinner Selections (Continued)

Poultry Dinners (Continued)

Louisiana Cajun Chicken Breast

► **\$17.00 pp**

- Paprika and Green Onion Buttered Noodles
- Baked Acorn Squash
- Cauliflower Polonaise
- Caesar Salad
- Spice Cake with Mocha Icing

Chicken Cordon Bleu with Red Pepper

Hollandaise ► \$18.00 pp

- Steamed Parisienne Potatoes
- Broccoli Florets with Roasted Walnuts
- Braised Celery and Mushrooms
- Marinated Tomato, Cucumber and Onion Salad
- Baked Lemon Pudding

Roast Cornish Game Hen

► **\$19.00 pp**

- Cilantro Lime Orange Glaze
- Lyonnaise Potatoes
- Steamed Asparagus Spears
- Lemon Zested Julienne of Carrot
- Lime Ginger Coleslaw
- Butter Pecan Fudge Cake

Roast Turkey with Sage and Walnut Stuffing and Pan Gravy

► **\$20.00 pp**

- Buttered Whipped Potatoes
- Steamed California Mixed Vegetables
- Puree of Butternut Squash
- Tossed Green Salad with Apples and Cranberries
- Irish Cream Cheesecake with Rum Sauce

All of the above choices include a warmed dinner roll and coffee or tea.

Dinner Selections (Continued)

Seafood Dinners

Pan Fried Tilapia Filet ► \$16.00 pp

- Orange Lemon Compound Butter
- Steamed Dilled Parisienne Potatoes
- Parmesan Baked Tomato Halves
- Braised Leeks and Celery
- Lime Ginger Coleslaw
- Streusel Cake with Fresh Cream

Baked Basa Filet with Lemon Butter Sauce ► \$16.00 pp

- Herbed Steamed Rice
- Green Beans Paysanne
- Vichy Carrots
- Caesar Salad
- Lemon Cream Tart

Poached Pacific Salmon Filet with White Wine Sauce ► \$18.00 pp

- With White Wine Sauce
- Saffron Rice Pilaf
- Minted Green Peas
- Steamed Buttered Cauliflower Florets
- Waldorf Salad
- Orange and Cream Shortcake

Escalope of Fresh BC Salmon ► \$18.00 pp

- Warmed Papaya Mango Relish
- Roasted Root Vegetables with Nutmeg
- Mixed Greens Salad with French Dressing
- Chocolate Denver Pudding

Breaded Fantail Shrimp with Cocktail Sauce ► \$15.00 pp

- Franconia Potatoes
- Steamed Buttered Wax Beans
- Braised Spinach with Bacon and Onion
- Coleslaw
- Coconut Cream Pie

Curried Prawn Vegetable Stir Fry with Toasted Almonds ► \$16.00 pp

- Orange Zested Rice Pilaf
- Sautéed Mushrooms
- Green Salad with Roasted Red Pepper Vinaigrette
- Cherry Bavarian Cream Tart

Deep Fried Battered Cod with Tartar Sauce ► \$13.00 pp

- French Fries
- Buttered French Green Beans
- Steamed Orange Glazed Carrot Coins
- Coleslaw
- Blueberry Cobbler

All of the above choices include a warmed dinner roll and coffee or tea.

Side Orders

Please note that should you require beverages, such as coffee, tea, milk or juices, when selecting a menu of only side orders, there will be an additional charge of \$1.50.

Assorted Cracker Tray ► \$1.30 pp

An ideal accompaniment to go along with the Assorted Meat and Cheese Tray or the Assorted Cheese Tray and has a minimum of four types of crackers.

Assorted Cracker / Biscuit Tray ► \$1.40 pp

An ideal accompaniment to go along with the Assorted Meat and Cheese Tray or the Assorted Cheese Tray and has a minimum of four types of crackers / biscuits.

Assorted Cookie Tray ► \$2.25 pp

Choose from a variety of assorted cookies (3 types) including gingersnaps, shortbread, chocolate chip pecan, chocolate chip, white chocolate macadamia, oatmeal raisin, peanut butter and coconut macaroons.

Vegetable Platter ► \$2.60 pp

Supplied with a dip of your choosing, this platter will include cherry or grape tomatoes, celery sticks, carrot sticks, cauliflower florets and zucchini coins.

Just Plain Fruit ► \$3.00 pp

All on its own, this platter will include assorted melons, orange slices, pineapple spears, assorted grapes and seasonal fruits.

Assorted Pastry Tray ► \$3.25 pp

Included in this tray will be a minimum of four varieties, including but not limited to, SHOAL brownies, butter tart squares, mini lemon tarts, carrot cake, marble pound cake, coconut macaroons, pecan streusel bar, banana walnut loaf, lemon crunch bar, shortbread cookies, peanut butter cookies, oatmeal cookies and white chocolate macadamia cookies.

Assorted Cheese and Cracker Tray ► \$3.75 pp

This tray will consist of three [3] types of cheeses (cheddar, Swiss and havarti) in cubes and slices as well as an assortment of crackers.

Assorted Cheese Tray ► \$3.60 pp

This catering tray on its own will include a combination of both hard and soft cheeses including: Mild Cheddar, Swiss, Havarti, Brie, Camembert and Cheddar Cheese slices and is accompanied by seasonal berries.

Side Orders (Continued)

Please note that should you require beverages, such as coffee, tea, milk or juices, when selecting a menu of only side orders, there will be an additional charge of \$1.10 per person.

Assorted Wraps ► \$3.80 pp

These wraps can be made up as a vegetarian platter or have an assortment of fillings. This tray is garnished with cherry tomatoes.

Combination Fruit and Vegetable Platter ► \$3.80 pp

The ideal platter to meet the needs of light entertainment and will include melon (watermelon, cantaloupe, honeydew) cubes, grapes, seasonal berries, cherry or grape tomatoes, carrot sticks, broccoli and cauliflower florets.

Combination Cheese and Fruit Platter ► \$4.50 pp

This is an ideal party platter that will meet the needs for light entertainment, morning or afternoon business meetings or just a friendly get together. In addition to both sliced and cubed hard and soft cheeses, this platter will consist of an assortment of melons, grapes, citrus fruits and seasonal berries.

Assorted Meat and Cheese Tray ► \$4.75 pp

This tray contains four types of cheeses and three types of cold cuts.

Entertainment Platter ► \$5.00 pp

A platter designed especially for that special function that includes a little bit of everything. This finger food platter will include items like cheese cubes, assorted pickles, diced salami, pepperoni sticks, cubed ham and olives.

Deluxe Meat Tray ► \$5.25 pp

A variety of assorted cold cuts, including: beef, turkey, pastrami, ham, smoked chicken breast, Montreal smoked meat and garlic roasted pork.

Deluxe Sandwich Tray ► \$6.00 pp

This tray will feature a variety of fillings including sliced meats, egg salad, salmon salad and vegetarian. Prepared on whole wheat and / or white bread, croissants and buns. The tray is garnished with pickles and cherry tomatoes.

Miscellaneous Catering and Rental Equipment

Should you find there is a need, the SHOAL Kitchen will be able to provide you with the following items to meet your entertainment essentials. The items and rental fees are as follows:

Additional Table Cloths:

Cream Coloured	53x53	\$2.25
White [Squares]	85x85	\$2.50
White [Banquet]	85x114	\$3.00

Dishes / Glasses:

If returned chipped or broken, all dishes / glasses will be charged out at current replacement.

Dinner Plates	12 inch	\$0.50
Side Plates	6 inch	\$0.35
Soup Bowls	Large	\$0.35
Soup Bowls	Small	\$0.30
Coffee Cup / Saucer	Set	\$0.50
Water Glasses	6 oz.	\$0.30
Water Glasses	4 oz.	\$0.20
Wine Glasses	Red or White	\$0.35
Cutlery Sets (KFS)	Set	\$0.30
Punch Bowl	Large	\$7.00
Punch Bowl	Small	\$5.00

Audio / Visual:

Overhead Projector and Screen	\$15.00
Screen Only	\$5.00
Flip Chart (Markers Not Provided)	\$5.00
TV / VCR / DVD	\$25.00
Piano	\$25.00
Lectern	No Charge
Sound System	\$25.00
with Microphone	add \$5.00