

Whether it is a power lunch for 10, a company dinner for 200, or a special social event, we have a menu to satisfy your needs and your bottom line. Pepperwood's dedicated staff of trained professionals will guarantee the success of your event. Here at Pepperwood we have proven ourselves as a trusted business partner. Pepperwood realizes that every event is a reflection of your image as well as ours. When you need to make an impression, don't gamble with your reputation; allow the experts at Pepperwood Catering & Special Events to put your mind at ease.

Clients have the choice of three rooms: The Shoreline Room, Rotary Lakeshore Room and the Fireside Lounge. The Shoreline Room has a high ceiling and S-shaped bay window facing out onto Lake Ontario. It has a maximum capacity of 225 theatre style or 200 seated at round tables and chairs, but can be divided into two smaller rooms for rentals of 100 people. Each room can be equipped with projector screen, overhead slide projector, TV / VCR's, podium and an amplified sound system which are all available depending on the requirements of your presentation.

- Shoreline Room OR Rotary Lakeshore Room**  
 Half Day, Mon to Fri (4hrs) \$110  
 Full Day (9:00AM to 5:00PM) \$165
- Shoreline Room AND Rotary Lakeshore Room**  
 Half Day, Mon to Fri (4hrs) \$180  
 Full Day, Mon to Fri (9:00am to 5:00pm) \$250  
 Friday (9:00am to 1:30am) \$595  
 Saturday (9:00am to 1:30am) \$750  
 Sunday (12pm to 5:00pm) \$275  
 Sunday (12:00pm to 9:00pm) \$495
- Fireside Lounge**  
 Half Day, Mon to Fri (4hrs) \$85  
 Full Day (9:00am to 5:00pm) \$140  
 Friday or Saturday (9:00am to 1:30am) \$350  
 Sunday (12:00pm to 5:00pm) \$160  
 Sunday (12:00pm to 9:00pm) \$300



**Catering & Special Events**



Phone: 905-632-7096  
[www.pepperwoodcatering.ca](http://www.pepperwoodcatering.ca)

Hors d'oeuvres

- Grilled Chicken / Beef Satays**  
 Grilled skewers of chicken or beef served with Pepperwood Dip  
 \$17.99 per dozen
- Spanakopita**  
 Feta cheese and spinach wrapped in phyllo pastry  
 \$16.99 per dozen
- Bruschetta**  
 Oven baked and topped with sundried tomatoes & pesto  
 \$11.99 per dozen
- Vegetable Spring Rolls**  
 Served with a Thai dipping sauce  
 \$16.99 per dozen
- Swedish Meatballs**  
 Meatballs tossed with sweet chili and tomato sauce  
 \$11.99 per dozen
- Stuffed Cherry Tomatoes**  
 Cherry tomato stuffed with fresh asparagus spear sprinkled with chevre  
 \$11.99 per dozen
- Individual Grilled Lamb chop**  
 \$38.99 per dozen
- Rosemary Skewered Shrimp**  
 \$35.99 per dozen
- Mini Crème Brulee**  
 \$23.99 per dozen
- Smoked Salmon on Potato Pancake**  
 \$19.99 per dozen

Presentation Platters

- Antipasto Platter**  
 \$4.95 per person
- Gourmet Cheeses with Fruit Garnish & Crackers**  
 \$4.95 per person
- Domestic Cheeses with Fruit Garnish & Crackers**  
 \$3.95 per person
- Fresh Fruit Platter**  
 \$2.95 per person
- Selection of Fresh Crudites with Dip**  
 \$1.75 per person
- Smoked Salmon Platter**  
 \$75.00 per side

Plus applicable taxes & 17% service charge

Afternoon Reception

- Assorted Tea Sandwiches**
- Mini Roast Beef Wraps**  
**Mini Grilled & Roasted Vegetable Wraps**
- Crudites Platter with Dip**
- Assorted Decadent Mini Pastries**  
**Fresh Fruit Platter**
- Coffee & Tea Service**  
 \$12.95 per person



Evening Reception

- Roast Beef with Caramelized Onions Wrap Canapes**  
**Grilled & Roasted Vegetable Wrap Canapes**
- Mini Quiche**  
**Vegetable Spring Rolls**  
**Grilled Beef Satay**  
**Chicken Satay with Thai Dipping Sauce**  
**Bruschetta**
- Gourmet Cheese Platter & Crackers with Fresh Fruit Garnish**  
**Smoked Salmon Platter**
- Coffee & Tea Service**  
 \$18.95 per person

Plus applicable taxes & 17% service charge

## Bar Pricing

### House Wine

J & B Vidal	\$6.00 / \$28.00
J & B Baco Noir	\$6.00 / \$28.00
(Other selections and prices available upon request)	

### Bottled Beer

Domestic Beer....	\$3.85
Premium Beer....	\$4.75

### Bar Liquor ( 1 oz.)

All bar well brands	\$4.05
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### Non-Alcoholic Beverages

Soft Drinks	\$1.25ea
Fruit Juices	\$1.50ea

*\*\*All of the above prices are subject to applicable taxes and service charge.  
(6% GST and 10% PST on alcohol or 8%PST on non-alcoholic beverages)*

**\*\* Bar Set up fee \$150.00**

**\*\*Cash Bars with sales over \$300 will have set up fee waived**

## The Artisan Dinner

**Pepperwood Bread Basket with Butter  
Caesar Salad (plated)**  
Crisp romaine lettuce, oven roast croutons, bacon bits & creamy garlic dressing

### Entrée (served on platters)

**Penne with Sautéed Peppers & Tomato Sauce  
Rosemary Roasted Chicken  
Seasonal Vegetable Medley  
Herb Mashed Potatoes**

**Assorted Decadent Pastries Platter (one per table)  
Coffee & Tea Service**  
\$25.95 per person

## The Gallery Dinner

**Pepperwood Bread Basket with Butter  
Antipasto Platter (one per table)**  
Grilled vegetable, bocconcini, marinated artichokes, mortadella, spices, olives, and marinated mushrooms  
**California Green Salad**  
Tender mesclun greens tossed with spaghetti vegetables olive oil and aged balsamic vinaigrette

### Entrée (served on platters)

**Tender Beef Bourguignon  
Stuffed Chicken Supreme**  
Stuffed with ham & gruyere w/natural au jus  
**Rosemary Roasted Potatoes  
Seasonal Vegetable Medley**

**Decadent Dessert  
Coffee & Tea Service**  
\$34.95 per person

## The Bistro Dinner

**Pepperwood Bread Basket with Butter  
California Green Salad**  
Crisp iceberg & romaine, peppers, tomatoes, red onions, croutons, & oregano)

**Stuffed Chicken Breast**  
Boneless chicken breast stuffed with mushrooms and wrapped in phyllo  
**Wild Rice Pilaf  
Seasonal Vegetable Medley**

**Lemon Meringue Tart  
Coffee & Tea Service**  
\$26.95 per person

## The Shoreline Dinner

**Pepperwood Bread Basket with Butter  
Pepperwood House Salad**  
Crisp iceberg & romaine, peppers, tomatoes, red onions, croutons, & oregano)

**Prime Rib of Beef**  
AAA Canadian beef roasted and topped au jus  
**Garlic Mashed Potatoes  
Seasonal Vegetable Medley**

**Country Apple Tart**  
Served with whipped cream & cinnamon  
**Coffee & Tea Service**  
\$34.95 per person

## The Ontario Lakeview Buffet

**Pepperwood Bread Basket with Butter  
California Green Salad**  
Tender mesclun greens tossed with spaghetti vegetables olive oil and aged balsamic vinaigrette

**Greek Salad with Feta and Black Olives  
Farfalle Primavera Salad**

**Crudite Platter with Pepperwood Dip**

**Rosemary Roasted Chicken  
Beef Medallions in Bordelaise Sauce**

**Seasonal Vegetables  
Roasted Potatoes**

**Fresh Fruit Platter  
Assorted Decadent Pastries  
Coffee & Tea Service**  
\$34.95 per person

## The Pepperwood Dinner (Marche Style)

**Pepperwood Bread Station**  
Assorted pumpnickel, poppy seed, five grain, & flatbreads with a selection of dips and butters

**Caesar Salad**  
Crisp romaine lettuce, oven roast croutons & creamy dressing

**Pasta Station**  
Penne with sautéed peppers, Italian sausage & tomato sauce  
Penne with sautéed chicken, forest mushroom & creamy alfredo sauce

**Carving Station**  
Roasted Striploin of Beef with au jus  
Seasonal Vegetables

Savoury Garlic Mashed Potatoes  
**Dessert Station**  
Crepes  
with fruit, orange & brandy  
Fresh fruit platter - Decadent chocolate squares  
Coffee & tea service  
\$36.95 per person