

# Great Day Menus



# Nutrition Breaks

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**All Breaks Include Freshly Brewed Coffee, Tea and One Choice From The Following:**

Whole Fresh Fruit  
Sliced Seasonal Fruit  
Crisp Vegetable Crudit  and Dip  
Crisp Tortillas with Hand Cut Pico de Gallo and Guacamole  
Domestic Cheese and Water Crackers  
Freshly Baked Miniature Croissants and Danish  
Belgian Chocolate Banana Bread  
Old School Oven Fresh Cinnamon Sugar Donuts

Alternatively feel free to choose from one of our themed breaks at the indicated surcharge  
Minimum 10 guests:

## **Cookie Monster**

Freshly Baked Cookies  
Freshly Brewed Coffee & Tea

## **Muffin Monster**

Freshly Baked Muffins  
Freshly Brewed Coffee & Tea

## **Loch Ness Monster**

Freshly Baked Cranberry White Chocolate Scones  
Freshly Brewed Coffee & Tea

# Nutrition Breaks continued...

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## **Beach Break**

Sliced Fresh Fruit  
Oatmeal Raisin Cookies  
Bottled Water  
Freshly Brewed Coffee & Tea  
\$4.00 surcharge/person

## **Fit Break**

Sliced Fresh Fruit  
Morning Glory Muffins  
Bottled Water  
Freshly Brewed Coffee & Tea  
\$4.00 surcharge/person

## **Sweet and Salty**

Personal Size Potato Chips  
House Made Dark Chocolate, Fruit and Nut Bark  
Chilled Sodas and Bottled Water  
\$4.00 surcharge/person

## **Surfer Dude**

Chillin' Crisp Veggies and Hummus  
Gnarly Hand Cut Corn Tortillas with Pico de Gallo  
and Guacamole  
Bottled Water  
\$5.00 surcharge/person

# Breakfast



We're pleased to present breakfast in our Dining Room each morning. Your group may enjoy our full hot and cold breakfast buffet (when available), or order from our extensive a la carte menu.

Should you prefer a private setting, we offer the following menu options.

The "Gourmet Country Breakfast" may be presented in our Main Lodge meeting rooms only.

## Continental Buffet

Assortment of Freshly Baked Muffins, Fresh Seasonal Fruit,  
Selected Cheeses, Yogurt, Chilled Fresh Orange Juice,  
Freshly Brewed Coffee & Tea  
(minimum 10 guests)

## White Point's Gourmet Country Breakfast Buffet

Chilled Fresh Orange Juice, Freshly Cut Seasonal Fruit Salad, Oven Fresh  
Croissants and Pastries, Scrambled Eggs with Cheddar and Green Onion,  
Fish Cakes with Green Tomato Chow, Baked Beans, Meadowbrook  
Bacon and Farmer's Sausage, Home Style Potatoes, Freshly Brewed  
Coffee & Tea

\$4 surcharge/person (minimum 40 guests)

*\*not available at Lakeside*



# Soup & Sandwich Working Lunch



Quick and pleasing for groups with a short window for a lunch break. Also a great choice when your group is working through lunch – maybe to save time for a group activity like our White Point Scavenger Hunt. Ask your Event Coordinator for more details.

## Choose a Soup:

Smoky Tomato Bisque (V & GF)  
Thai Chicken and Rice  
Corn Chowder (V)  
Potato, Cheddar, Bacon  
Mushroom-Tarragon Cream  
Seafood Chowder (add \$2 per person) (GF)  
Tomato Basil (Vegan & GF)

## Select a Salad:

Seasonal Greens with Grape Tomatoes and Cucumber, House Vinaigrette  
Tuscan Pasta Salad with Roasted Artichokes, Sun-Dried Tomato, Olive Oil  
Vinaigrette Potato Salad with Grilled Onions, Smoked Ham, Dijon Mayo  
Baby Spinach with Cheddar, Mushrooms and  
Tomato Rustic Greek Salad

## Choose Three:

Tuna Salad with Sun Dried Tomato, Lemon and Feta on Freshly Baked Breads  
Egg Salad with Chives on Freshly Baked Croissants  
Smoked Ham and Swiss with Grain Dijon Aioli on House Baked Breads  
Beef Sirloin with Caramelized Onions, Soy-Ginger Aioli on Crusty Loaves  
Grilled Vegetable Wrap with Feta and Lemon-Greek Yogurt Sauce  
Chicken Salad with Dried Cranberry and Orange Zested Mayo on Croissants  
Grilled Chicken Wrap with Lettuce, Peppers and Guacamole, Sweet Chili Sauce  
Salmon Salad with Dill Caper Mayo, Sliced Cucumbers on House Baked Bread

Fresh Baked Cookies and  
Tarts Freshly Brewed Coffee  
& Tea

(minimum 10 guests)

# Create Your Own Working Lunch

## Choose a Soup:

Smoky Tomato Bisque (V & GF)  
Mushroom-Tarragon Cream  
Thai Chicken and Rice  
Corn Chowder (V)  
Tomato Basil (vegan +GF)  
Potato with Bacon and Cheddar  
Seafood Chowder (add \$2 per person) (GF)

## Select a Salad:

Seasonal Greens with Grape Tomatoes and Cucumber, House Vinaigrette  
Pasta Salad with Tomato, Feta and Kalamata Olives  
Potato Salad with Roasted Onions, Spring Peas, Grain Dijon Mayo  
Spicy Slaw with Green Onion, Chili and Lime  
Rustic Greek Salad  
Curried Pasta Salad with Coconut and Raisins  
BBQ Potato Salad with Grilled Peppers  
Mexican Street Corn Salad with Feta and Lime

## Select an Entrée\*:

Lasagna Bolognese with Ricotta and Parmesan  
Penne Pasta with Pesto Cream, Smoked Chicken, Mushrooms and Peppers  
Baked Haddock with Herb and Parmesan Crust, Tomato Cream, Lemon Rice  
Crispy Chicken Breast with Peppers, Thai Glaze, Mushroom Fried Rice  
BBQ Pulled Chicken Enchiladas, Monterey Jack, Chipotle BBQ  
Sauce, Sour Cream and Scallions  
Shepherd's Pie with Parmesan Garlic Mash and Simmered Angus Beef  
Meadowbrook Meat Loaf, Roasted Garlic Mash and Country Gravy  
Chana Masala (Curried Chickpeas) with Coconut Basmati Rice (V)  
Grilled Chicken with Wild Mushroom Cream, Garlic Mash  
Panko Crusted Sesame Salmon with Mango Salsa, and Lemon Herb Rice  
Maple Curry Chicken with Coconut Basmati Rice

Freshly Baked Rolls and Butter

Chef's Selected Cookies, Squares and Tarts  
Freshly Brewed Coffee & Tea

(minimum 20 guests)

*\*add \$12 per person for a second entrée*

# Themed Working Lunches

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## **Viva Fajita!**

Slow Simmered Texas Chili  
Seasonal Greens  
Crisp Corn Tortillas  
Freshly Cut Pico de Gallo  
Guacamole  
Sour Cream  
Shredded Cheese  
Chili Lime Marinated Chicken, Sautéed Onions and Peppers  
Soft Flour Tortillas

Mexican Chocolate Brownies  
Freshly Brewed Coffee & Tea

(minimum 20 guests)

## **Club Med**

Rustic Greek Salad with Feta and Kalamata Olives  
Seasonal Greens with Olive Oil Vinaigrette  
Freshly Baked Bread  
Hummus and Olives  
Chicken Souvlaki  
Tzatziki Sauce  
Lemon Herb Steamed Rice

Three Nut and Honey Tarts  
Fresh Sliced Fruit  
Freshly Brewed Coffee & Tea

(minimum 20 guests)

# Themed Working Lunches continued...

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## **Beach Front Deli**

Chef's Seasonal Soup Selection  
Creamy Coleslaw  
Seasonal Greens with Grape Tomatoes, Cucumber and House Vinaigrette  
Meadowbrook Ham, Sliced Chicken,  
Tomatoes, Onions, Lettuce, Cheddar Cheese  
Pickles and Condiments  
Egg Salad with Chives  
Selected Breads and Rolls  
  
Fresh Baked Cookies  
Freshly Brewed Coffee & Tea

(minimum 20 guests)

## **Slip 'n Slider**

Seasonal Greens with Grape Tomatoes, Cucumber and House Vinaigrette

### **Choose Two:**

Panko Haddock with Caper Tartar Sauce  
Pulled Pork with Dark Ale BBQ Sauce and Slaw  
Angus Beef with House Sauce, Cheddar and Bacon  
Greek Pork Burgers with Feta and Roasted Garlic Aioli

Crisp Onion Rings and Fries

Freshly Baked Cookies Freshly Brewed Coffee &  
Tea

(minimum 10 guests)

## **Combo #5**

Chilled Singapore Noodle Salad  
Seasonal Greens with Honey Soy Vinaigrette  
Crisp Wontons with Sweet Chili Sauce  
Vegetable Fried Rice  
Flash Fried Chicken Tossed with Sweet Peppers and Ginger Orange Soy Glaze  
Apple-Mango Crisp Tarts Freshly Brewed Coffee & Tea

(minimum 20 guests)



# Themed Working Lunches continued...

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## **Pizza Pizzazzz**

Seasonal Greens with Grape Tomatoes, Cucumber and House Vinaigrette  
or

Caesar Salad with Freshly Grated Parmesan and Herbed Croutons

## **Choose Two:**

BBQ Chicken with Caramelized Onions, Jalapeño and Bell Peppers  
Pepperoni, Italian Sausage, Fennel Seeds, Mozzarella and  
Crushed Tomato Sauce

Greek Vegetarian with Feta, Mozzarella, Olives, Roasted Tomatoes and  
Peppers, Crushed Tomato Sauce

Roasted Mushrooms, Ricotta, Blue Cheese, Mozzarella and Balsamic Glaze  
Goat Cheese and Grilled Vegetables with Crushed Tomato Sauce

Meadowbrook Ham, Pineapple and Sweet Onion, Peppers with  
Mango-Curry Aioli and Mozzarella

Artichoke, Spinach and Roasted Garlic, Grilled Chicken with Mozzarella  
and Roasted Garlic Aioli

Chef's Selected Tarts

Freshly Brewed Coffee & Tea

(minimum 10 guests)

# Boxed Lunches To-Go



Whether packed for the road, going to the golf course, hiking or a day outing, you may find your group requires boxed lunches. We offer the following selections and all are available for order with 24 hrs. notice.

## The Classic

Bottled Water

Grilled Chicken Kaiser with Lettuce, Roasted Red Pepper, Swiss Cheese, Mango Mayo

Freshly Baked Cookies

Personal Sized Potato Chips

## The Picnic

Bottled Water

Seasonal Green Salad

Southwestern Chicken Salad Wrap with Chipotle Mayo, Tomato, Cheddar, Peppers and Lettuce

Whole Fresh Fruit

Freshly Baked Cookies

*Special diet accommodations or vegetarian sandwiches are available upon request.*

# Plated Dinners



Your package includes a choice of either appetizer (beginning) and entrée (middle) OR entree and dessert (conclusion)  
Extra courses may be added for an additional \$8

*All Plated Meals Include Freshly Baked Breads and Creamery Butter, Coffee & Tea*

## **Beginnings...**

Roasted Beet Salad with Shallot Vinaigrette, Toasted Hazelnuts and Goat Cheese (V/GF)

The Wedge Salad, Iceberg, Black Pepper Bacon, Hardboiled Egg, Blue Cheese Vinaigrette, Grape Tomato

Caesar Salad with House-Made Roasted Garlic Dressing, Grana Padano, Bacon and Olive Oil Grilled Baguette

Smoky Tomato Bisque with Chipotle Crema (V/GF)

Roasted Mushroom Ravioli with Wild Mushroom Cream, Caramelized Onion and Crumbled Blue

Toasted Butternut Squash Soup with Acadian Maple Cream (V/GF)

Artisan Greens with Feta, Dried Cranberries, Maple Balsamic Vinaigrette and Toasted Almonds (V/GF)

Caprese Salad, Grape Tomatoes, Fresh Mozzarella, Basil, Olive Oil, Garlic Toasted Panko Crumbs (v)

*Add \$8 if adding any choice from above or dessert as a third course*

## **...Middles...**

Roasted Atlantic Salmon  
With Brown Sugar and Smoked Paprika Crust, Ancho Beurre Blanc (GF)

Grilled Sustainable Blue Salmon  
With Sherry-Thyme and Bacon Cream, Crispy Onions

Roasted Chicken Supreme  
Vermouth Jus (GF)

# Plated Dinners continued

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Grilled Center Cut Beef Tenderloin with Red Wine Reduction and Crispy Fried Onions  
\$18 surcharge per person

Roast Turkey Breast, Traditional Stuffing, Cabernet Cranberry, Savoury Gravy

Stuffed Chicken with Wild Mushroom and Havarti Fire Roasted Garlic Jus

Center Cut Beef Tenderloin, Peppercorn Crusted Green Peppercorn Sauce  
\$18 surcharge per person

Pan Fried Polenta  
Grana Padano, Oven Dried Tomato, Roasted Cauliflower, Pesto Cream

Roasted Mushroom Ravioli  
Cremini Mushroom and Onion Ragu, Pesto Cream, Broccolini

Entrées include seasonal vegetables and your choice of Gratin Potato, Parmesan Duchesse, Buttermilk Mashed Potatoes

## ...Conclusions

Milk Chocolate and Cointreau Pot du Crème with Double Chocolate Bark (GF)

Tiramisu with Mascarpone Mousse, Espresso and JD Shore Rum Cream

Carrot Cake with Salted Caramel Sauce and Soft Whipped Cream

New York Cheesecake with Red Fruit Coulis and White Chocolate

Jarred Mousse #1 – Layers of Lemon Mousse, Lemon Curd and Raspberry Preserve, Seasonal Berries (GF)

Sharing Platters: Dark Chocolate and Nut Bark, Imported Cheese, Grapes, Artisan Crisps (2 platters per table of 10 guests)

Add \$8 if adding any choice from above or appetizer as a third course



# Buffet Dinners

## All Buffets Include:

Freshly Baked Breads and Rolls  
Chef's Selected Soup of the  
Season Steamed Local Mussels

## Select Three from:

Selected Dry Cured Salami with Gherkins and Pickled Onions  
Seasonal Greens with Grape Tomatoes and Cucumber, House Vinaigrette (V-GF)  
Potato Salad with Roasted Onions, Grain Mustard Mayo, Spring Peas and  
Meadowbrook Ham (GF)  
Vine Tomatoes and Fresh Mozzarella with Pesto Vinaigrette (V/GF)  
Pasta Salad with Roasted Artichokes, Sundried Tomato, Flat Leaf Parsley and  
Olives  
Grilled Vegetable Salad with EVOO and Cracked Pepper (V/GF)  
Greek Salad, Olive Oil Vinaigrette, Crumbled Feta  
(V/GF)  
Curried Chicken Pasta Salad with Coconut and Raisins  
Baby Potato Salad with Pesto Mayo, Green Onion and Parmesan  
Teriyaki Green Beans with Sesame, Chilies and Ginger (V)  
Broccoli Cauliflower Salad with Sunflower Seeds, Raisins and Poppy Seed Vinaigrette  
(V/GF)  
Caesar Salad with Shaved Parmesan, House Made Dressing, Bacon and Herbed  
Croutons

## Entrées, Select Two:

Traditional Cedar Planked Salmon  
Brown Sugar and Smoked Paprika Planked Salmon  
Dijon and Brown Sugar Planked Salmon  
Nova Scotian Haddock and Salmon, Garlic Herb Butter and Lobster  
Cream  
Roasted Turkey Breast with Sage Gravy, Traditional Stuffing  
Roasted Beef Brisket with Chipotle BBQ Glaze  
Braised Beef with Mushroom, Smoked Bacon, Red Wine Jus  
Chicken Korma, Fragrant Almond Curry with Basmati Rice  
Herb Marinated Chicken Breasts with Roasted Garlic Jus  
Haddock Meuniere with Browned Butter Capers and Lemon  
Mushroom Ravioli with Cremini and Wild Mushroom Cream  
Crispy Polenta with Parmesan Gratin, Roasted Tomatoes, Pesto Cream

# Buffet Dinners continued...

## Entrées Continued:

Beef Striploin with House Green Peppercorn Sauce (\$10 per person surcharge)  
Prime Rib of Beef with Roasted Garlic Jus (\$10 per person surcharge)

All buffets include a Seasonal Vegetable Selection and your choice of:

Buttermilk Mashed Potatoes  
or  
Roasted Baby Potatoes with Herbs  
or  
Scalloped Potatoes

## Sweet Conclusions

(an assortment will be provided)

Dark Chocolate Fruit and Nut Bark  
Bread and Butter Pudding with Salted Caramel  
Butter Tarts  
White Chocolate and caramel Cheesecake Cheesecake  
Latte Mousse

Freshly Brewed Coffee & Tea

(minimum 50 guests)

**Additional Entrées, add \$8 Per Person**