



CORPORATE & SPECIAL EVENT BANQUET PACKAGES

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WWW.LOOKOUTPOINTCC.COM

ROOM RENTAL

MCINNIS HALL

\$300

(30 - 200 people)

BREAKFAST & BRUNCH OPTIONS

Please note, prices are per person.

CONTINENTAL

\$22

A variety of warm fresh baked pastries, a make-your-own toast station with assorted jams and butter, carved fresh fruit, assorted yogurts, coffee, tea, and orange juice.

"ON PAR" HOT BREAKFAST BUFFET

\$23

Scrambled eggs, bacon, sausage, home fries, pancakes and syrup, a make-your-own toast station with assorted jams and butter, carved fresh fruit, coffee, tea, and orange juice.

"CHAMPIONS TEE" HOT BREAKFAST BUFFET

\$28

Made-to-order omelette station with chef, bacon, sausage, home fries, pancakes and syrup, a make-your-own toast station with assorted jams and butter, carved fresh fruit, coffee, tea, and orange juice. *Minimum of 20 guests.*

ELEGANT BRUNCH

\$42

Assorted cold cuts, choice of two salads, buttered mix vegetables, baked penne with red sauce (*add meatballs or sausage pieces for \$5 per person*), herb roasted chicken, made-to-order omelette station with chef, bacon, sausage, home fries, pancakes and syrup, a make-your-own toast station with assorted jams and butter, carved fresh fruit, coffee, tea, and orange juice. *Minimum of 30 guests.*

ELEGANT BRUNCH #2

\$60

Choice of brown sugar ham or roasted turkey with chef carving station, herb roasted chicken, baked penne with red sauce (*add meatballs or sausage pieces for \$5 per person*), assorted cold cuts, garden salad, pasta salad, buttered mix vegetables, scrambled eggs, bacon, sausage, home fries, pancakes and syrup, a make-your-own toast station with assorted jams and butter, carved fresh fruit, coffee, tea, and orange juice. *Minimum of 40 guests.*

LUNCH & DINNER BUFFET OPTIONS

Please note, prices are per person. Minimum of 25 people.

SANDWICH BUFFET

\$23

Platters of assorted sandwiches of ham, turkey and roast beef on freshly baked croissants and wraps, vegetable tray with dip, fresh carved fruit tray, garden salad, pasta salad.

BUILD YOUR OWN GREEK SOUVLAKI PITA BUFFET

\$27

Grilled chicken souvlaki, warmed Greek pita, garnishes of shredded lettuce, diced tomatoes, cucumber, red onions, feta cheese, tzatziki, and black olives. Buffet is served with orzo pasta salad, and a Mediterranean garden salad with a red wine herb vinaigrette.

BUILD YOUR OWN MEXICAN TACO BUFFET

\$25

Slow cooked spiced ground beef, black bean medley, and Mexican rice, served with taco shells, chopped tomatoes, onions, salsa, sour cream, shredded cheeses, a Mexican bean corn salad, and a garden salad with creamy Southwest dressing.

BUILD YOUR OWN SALAD BUFFET WITH PROTEIN CHOICE

\$38

Choose one of the following hot proteins; grilled salmon fillet, grilled chicken breast, or grilled shrimp skewers. Buffet includes mixed greens, romaine, arugula, chick peas, quinoa, cherry tomatoes, cucumber, carrot, red onion, avocado, black beans, corn, olives, dried cranberries, pumpkin seeds, sliced almonds, bacon bits, croutons, crumbled feta, parmesan, and shredded cheddar. Accompanied with balsamic, honey Dijon, Greek, and Caesar dressings.

CHICKEN AND RIBS BUFFET

\$38

Grilled pork ribs and herb roasted chicken, apple cured coleslaw, Caesar salad, roasted potatoes, Mac n Cheese casserole, steamed seasonal vegetables, assorted rolls and butter, and an assorted dessert squares table. Served with coffee and tea.

ITALIAN BUFFET

\$35

Chicken Parmesan smothered in marinara sauce and topped with mozzarella cheese, penne pasta in a pesto cream sauce with roasted red peppers, Caesar salad, garlic bread sticks, bruschetta mix, roasted potatoes, and an assorted dessert squares tables. Served with coffee and tea.

BBQ BEEF KABOB BUFFET

\$36

Marinated beef, bell peppers, mushrooms and red onion skewers, stir-fried vegetables, Basmati rice, garden salad, grilled vegetable pasta salad, dinner rolls, and a dessert squares table. Served with coffee and tea.

LUNCH & DINNER BUFFET OPTIONS CONT.

Please note, prices are per person.

BUILD YOUR OWN DINNER BUFFET WITH CARVERY

Minimum of 50 people.

MAIN OPTION

(Determines price)

Roasted Turkey or Pork Roast / \$52

Prime Rib Roast / \$65

CHOICE OF TWO SALADS

(Choose 2)

Greek Pasta Salad, Creamy Coleslaw, Potato Salad, Garden Salad

VEGETABLE CHOICE

(Choose 1)

Steamed broccoli, cauliflower, and carrots

Sautéed green beans

Veggie stir-fry (cabbage, peppers, onions, bean sprouts)

STARCH CHOICE

(Choose 1)

Garlic mashed potato

Rice pilaf

Lemon and herb roasted mini red potato

SECOND PROTEIN

(Choose 1)

Honey, grainy mustard salmon

Roasted BBQ chicken

BAKED PASTA

Baked penne pasta in a marinara sauce and topped with cheese

FINISHED WITH A DESSERT SQUARES TABLE, COFFEE, AND TEA

PLATTERS

Please note, prices are per person.

ANTIPASTO

\$20

Sliced prosciutto, salami, capicola, white cheddar, goat cheese, provolone cheese, marinated eggplant, zucchini, roasted red peppers, olives, grape garnish and preserves.
Served with assorted breads and crackers.

TASTE OF THE OCEAN

\$25

Smoked salmon with capers and shaved red onions,
jumbo shrimp cocktail with brandy seafood sauce, and calamari fritti with lemon aioli.

FLAT BREAD AND DIP

\$8

Hummus and baba ghanouj dips served with pita points and tri coloured tortilla chips.

SLIDERS

\$55 per dozen, minimum 3 dozen

Beef sliders with aged cheddar, onion jam, and roasted garlic aioli.

VEGETABLES

\$7

Assorted fresh vegetables with two dipping sauces.

FRUIT

\$9

Assorted fresh fruits.

CANAPÉ SERVICE

Choose up to 4 types.

Order by the dozen. Minimum of 3 dozen per any item.

CHICKEN SKEWERS WITH TZATZIKI
\$26

SMOKED SALMON RILLETTE ON
CROSTINI
\$28

BROWN SUGAR HOT CHICKEN WINGS
WITH BLUE CHEESE DIP
\$24

ANTIPASTO KABOB WITH SALAMI,
BOCCONCINI, ONION,
AND ROASTED RED PEPPER
\$24

SESAME SHRIMP FRITTERS
\$25

GLAZED ASIAN BEEF SKEWERS
\$25

SWEET & SOUR MEATBALLS
\$24

CRAB CAKES WITH RED PEPPER
AIOLI
\$26

SHAVED ROAST BEEF ON CROSTINI
\$28

GRILLED LAMB LOLLIPOPS WITH
CHIMICHURRI
\$55

PESTO CHERRY TOMATO AND
BOCCONCINI SKEWERS
\$19

MINI MUSHROOM QUICHE
\$21

ARANCINI (CRISPY RISOTTO BALLS)
\$22

SPRING ROLLS & PLUM SAUCE
\$22

LEMON AND THYME RICOTTA AND
PEACH CROSTINI
\$23

SPINACH AND ARTICHOKE
CROQUETTE
\$24

FALAFEL BITES WITH TZATZIKI
\$22

PLATED LUNCH OPTIONS

Please note, prices are per person.

Available 11:00 am to 3:00 pm

SALAD AND COLD DELI SANDWICH COMBO

\$18

Salad and sandwich are served together on the same plate.

Please choose one salad and one sandwich for the whole group.

SALAD CHOICE

Garden salad, Caesar salad or Greek salad (add \$2)

SANDWICH OPTIONS

Roast turkey, bacon, tomato, lettuce, and avocado with lemon basil aioli
on a multigrain bread

or

Shaved roast beef, Swiss cheese, red onion, and lettuce, with horseradish mayo
on a multigrain bread

or

Smoked ham with aged cheddar, lettuce, tomato, and dijonaise
on a multigrain bread

DESSERT

(Add \$9 per person, choose one for the whole group)

Vanilla swirl cake

Strawberry shortcake

Tiramisu cake

PLATED 3 COURSE LUNCH

Please note, prices are per person.

Please choose one appetizer, one main, and one dessert for the whole group.

APPETIZER CHOICE

- Tomato dill soup
- Clam chowder soup
- Creamy mushroom soup
- Garden salad
- Caesar salad
- Greek salad (add \$2)

MAIN COURSE OPTIONS

6 OZ SALMON FILLET / \$35

Served with rice pilaf, sautéed rapini, and seasoned salsa

TWO TANDOORI CHICKEN SKEWERS / \$35

Served with warm grain salad and tzatziki

PORK SCHNITZEL / \$32

Served with braised cabbage and roasted potatoes

DESSERT

(With coffee and tea)

- Vanilla swirl cake
- Strawberry shortcake
- Tiramisu cake

PLATED 3 COURSE DINNER

*(All 3 course plated dinners include:
Salad, Main Course, Dessert, Coffee, and Tea)*

SALAD CHOICE

(When selecting for groups please select one choice for the entire group)

Caesar Salad or
Chef Salad *with balsamic dressing*

MAIN COURSE OPTIONS

Served with roasted potatoes, buttered green beans
and baby carrots.

Prime Rib / \$55

Slow roasted 8oz. prime rib cut of beef served medium rare with
au jus and horseradish. *(Minimum of 20 orders)*

Striploin / \$48

Grilled baseball cut striploin with horseradish demi glaze.

Herb Roasted Chicken / \$42

8oz herb roast chicken breast with grainy mustard demi glaze.

Dry Seared Salmon / \$42

7oz dry seared salmon fillet with Chardonnay beurre blanc.

DESSERT

(When selecting for groups please select one choice for the entire group)

Vanilla swirl cake

Strawberry shortcake

Tiramisu cake

CONTACT US



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These menus are just a starting point, we can do fully customized event menus to cater to the needs of your unique event.

Please inquire if desired.

Please note that due to food quality issues, we do not allow any uneaten or left over buffet food items to be taken home.

Please also note that all prices are set according to 'market price' at the time of publication and are priced per guest. Due to fluctuating costs, availability and freshness of ingredients, prices may change without notice. We will confirm and guarantee your pricing 30 days prior to your event date.

The meal selections provided are a guideline and may be altered at your request.

All pricing is subject to 18% gratuity and 13% HST.