

# DESSERTS

vegetarian = \*

## plated desserts

### flourless chocolate cake\* 8

served warm with fresh berries, vanilla ice cream and raspberry coulis

### lemon tart\* 8

chocolate sorbet

### strawberry shortcake\* 8

flaky biscuits filled with fresh ontario strawberries and whipped cream

### chocolate mousse\* 8

fresh berries and whipped cream

### fruit & berries\* 7

with lemon-mint sorbet and an almond tuile

### pavlova\* 8

meringue cloud filled with fresh berries, passion fruit coulis and whipped cream

### ice cream filled profiteroles\* 8

with chocolate sauce

## cakes\*

### medium 8" 50

serves 8-10

### large 10" 70

serves 12-16

chocolate layer cake

mocha cake

carrot cake with cream cheese icing

lemon cake

fraisier (strawberry cake)

### sweet table\* 11 pp

a selection of cakes and tarts

fresh fruit platters

iced bowl with ice creams & sorbets

**GLADSTONE**  
HOTEL

# BREAKFAST

**vegetarian = \***

## **morning coffee service\* 5pp**

fair trade organic coffee and teas  
orange and cranberry juice

## **continental 13pp**

a basket of fresh baked pastries and hearty breads  
butter, honey and preserves  
fresh fruit platter  
gladstone granola and yogurt  
a selection of cheeses  
sliced ham and porchetta  
includes morning coffee service with assorted juices

## **baker's break\* 9pp**

a basket of fresh baked muffins, croissants, pains au  
chocolat, scones  
butter, honey and preserves  
includes morning coffee service and juice

## **breakfast buffet 15pp,**

scrambled eggs  
grilled peameal and streaky bacon  
home fried potatoes  
baked beans  
fresh fruit platter  
a basket of hearty breads, toast and croissants  
butter, honey, preserves  
includes morning coffee service

## **fresh fruit platter\* 60**

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# PLATTERS

platters serve approx. 15 people

**vegetarian = \***

## tropical chip dip\* 60

taro, yucca, yam and plantain chips with guacamole

## mediterranean flatbreads\* 60

selection of fresh baked flatbreads with spinach, artichoke and asiago dip

## antipasto 80

niagara prosciutto, salami, grilled vegetables, pickles, marinated olives and fresh mozzarella served with a basket of fresh bread

## sandwich platter 90

a selection of hearty sandwiches on a variety of breads

## house baked foccacia\* 40

**choose from:**

**neapolitan:** tomato, basil and parmesan

**basilica:** pesto, roasted red peppers and goat cheese

**bianca:** artichoke, potato, asiago, rosemary and roast garlic cream

**fresh herb:** extra virgin olive oil, garlic and parmesan

## garden nachos\* 50

corn tortilla chips topped with pickled jalapeno, goat cheese cheddar and tomatillo-corn salsa

## cruditées & dip\* 60

## cheese & crackers\* 80

## seasonal fruit platter\* 60

## popcorn\* 25

fresh hot air popped corn tossed with real melted butter

**choose from:**

nacho-chili spiced

curry coriander

garlic and parmesan

caramel corn

## retro platter 85

bite size pogos

bbq meatballs

devilled eggs

cucumber cups with dilled cream cheese

## mini burgers 80

two bite all natural Ontario beef burgers

with mustard, tomato and pickle

## grilled cheese points\* 60

grilled cheddar and jarlsberg cheese sandwich

## french fry boxes\* 80

cartons of hand-cut french fried potatoes dusted with kosher salt and gladstone spice

## sweet tooth candy shots\* 60

filled with gummies, sour candies and chocolates

## assorted house baked tarts & squares\* 60

## cupcake platter\* 60

chocolate and carrot cupcakes

## homemade cookie tray\* 40

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# PLATED LUNCHESES

including bread basket, butter, coffee and tea  
min 20p

**vegetarian = \***

## **lunch a** 27pp

**tomato consommé**  
tiny cheese filled raviolis and basil

## **near north salad**

grilled maple cured trout, mixed greens, steamed  
fingerling potatoes, grapes and rosemary roasted  
walnuts with lemon zest vinaigrette

## **strawberry shortcake\***

flaky biscuits filled with fresh ontario strawberries and  
whipped cream

## **lunch b** 28pp

**wild mushroom potage\***  
with crisp sage leaves and truffle essence

## **cumin roasted chicken breast**

stuffed with goat cheese, finished with a maple-cider  
glaze, served on a spinach salad with crisp wild rice  
and corn fritters

## **lemon tart\***

chocolate sorbet

## **lunch c** 29pp

### **tomato & arugula salad\***

shaved asiago cheese, Niagara wine vinegar and extra  
virgin olive oil

### **grilled beef filet**

warm new potato salad, skewered grilled vegetables  
and fresh horseradish cream

### **chocolate mousse\***

fresh berries and whipped cream

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# BUSINESS LUNCHESES

including coffee and tea  
min 20p

**vegetarian = \***

## **chef's choice seasonal buffet** 23 pp

a selection of hot and cold dishes based on fresh seasonal ingredients including meat and vegetarian selections, bread basket, coffee and tea

## **egg salad sandwich\*** with watercress

**cold cut hero**  
sliced meats, fontina, roasted peppers and shredded lettuce

## **sandwich lunch** 23 pp

comes with your choice of two salads and two sandwiches

## **sandwiches:**

**rare roast beef**  
horseradish mustard and fresh arugula

**tuna salad sandwich**  
apple and curry

**grilled vegetable sandwich\***  
roasted zucchini, eggplant, sweet peppers, fontina cheese, fresh arugula and zesty olive salsa

**slow roasted porchetta**  
apple, slaw and cheddar

**alt\***  
avocado, lettuce and tomato with chipotle mayo

**grilled chicken club**  
grilled chicken breast, bacon, lettuce, tomato and mayonnaise

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# BUSINESS LUNCHESES

min 20p

**vegetarian = \***

## salads

### potato salad\*

cucumber, egg, artichoke hearts and creamy dijon vinaigrette

### caprese salad\*

tomato, fresh mozzarella and basil drizzled with extra virgin olive oil and niagara wine vinegar

### southern salad\*

fresh market greens, corn, deep fried okra, red pepper and buttermilk dressing

### greek salad\*

tomato, cucumber, feta, black olives, sweet peppers and mixed greens dressed with lemon, olive oil and oregano

### tabouleh salad\*

couscous, tomato, cucumber, parsley, mint, toasted pine nuts, lemon and olive oil

### spinach salad\*

baby spinach leaves, juicy orange slices, roasted beets, red onion, and pumpkin seeds with sherry vinaigrette

### smoked chicken and lentil salad

red pepper, red onion, feta and mint

### gladstone house caesar salad

mixed greens, fresh grated parmesan and tiny croutons

### summer salad\*

mixed greens, sliced carrot, radish, cauliflower, zucchini, snow peas with lemon zest vinaigrette

### mixed greens\*

cherry tomatoes and vinaigrette

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# LUNCH BUFFETS

including bread basket, butter, coffee and tea  
min 20p

**vegetarian = \***

## **chef's choice seasonal buffet** 23pp

a selection of hot and cold dishes based on fresh  
seasonal ingredients  
including meat and vegetarian selections

## **buffet a** 26pp

### **caprese salad\***

tomato, fresh mozzarella, and basil

### **caesar salad**

mixed greens, croutons and parmesan

### **roasted chicken breast**

lemon-sage beurre blanc

### **grilled vegetable penne\***

tomato basil sauce, fresh grated parmesan

### **garlic bread\***

## **buffet b** 26pp

### **green mango salad\***

julienned vegetables in a sweet and sour dressing

### **thai tomato cucumber salad\***

basil, mint, bean sprouts and red onion on a bed of  
mixed greens

### **ping gai bbq chicken**

crisp broiled boneless marinated chicken

### **golden mountain vegetable**

### **stir-fry\***

market fresh vegetables and crisp fried organic tofu in  
a light ginger-soy sauce

### **steamed jasmine rice\***

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# LUNCH BUFFETS

including bread basket, butter, coffee and tea  
min 20p

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## **buffet c** 29pp

### **wheat berry & chevre salad\***

corn, lentil, wheat berry and cucumber salad topped  
with goat cheese

### **mixed greens\***

lemone zest vinaigrette

### **roast beef au jus**

ontario top sirloin baked with herbs and mustard seed

### **crisp yukon gold potato**

### **wedges\***

tossed with kosher salt and gladstone spice

### **mediterranean vegetable**

### **tian\***

baked casserole of roasted eggplant, zucchini and  
tomato with fresh herbs and a garlic crumb topping

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# PLATED DINNERS

including bread basket, butter, coffee and tea  
min 20p

**vegetarian = \***

## **soups**

**wild mushroom potage\* 8**  
crisp sage leaves and truffle essence

**double gazpacho\* 8**  
chilled red and yellow tomato soup topped with basil pesto

**corn chowder\* 8**  
sweet corn, new potatoes, peppers, chives and cream

**asparagus, pea & mint soup\* 8**  
goldfish crackers

**tomato consommé 8**  
tiny ravioli and basil

## **salads | starters**

**mixed greens\* 8**  
tiny croutons, cherry tomatoes and lemon zest vinaigrette

**ruby salad\* 9**  
watermelon, radish, beets, purple cabbage, opal basil and edible flowers drizzled with fresh raspberry vinaigrette

**wheat berry & chevre salad\* 10**  
corn, lentil, wheat berry and cucumber salad topped with warm breaded goat cheese

**smoked trout, apple, endive & arugula salad 12**  
creamy horseradish vinaigrette

**mushroom risotto\* 11**  
exotic cultivated mushrooms topped with truffle oil and shaved asiago

**butterfly dynamite\* 12**  
farfalle pasta tossed with a fresh salsa of rapini, sun-dried tomato, capers, olives and herbs, dusted with fresh grated parmesan

**caprese salad\* 9**  
tomato, fresh mozzarella and basil

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# PLATED DINNERS

including bread basket, butter, coffee and tea  
min 20p

**vegetarian = \***

## **entrees**

### **piri piri chicken 27**

zesty roast marinated breast served with quinoa-fig  
salad and market fresh vegetables

### **grilled salmon filet 29**

fresh citrus salsa, basmati rice pilaf and sauteed  
summer greens

### **chimichurri beef filet 34**

grilled beef tenderloin steak, salsa verde with crisp  
Yukon gold potato wedges and market fresh seasonal  
vegetables

### **centre-cut pork loin chop 27**

brined, char-grilled and served with a mustard seed  
jus, scalloped potatoes and apple-fennel slaw

### **spinach and basil risotto**

#### **cakes\* 26**

with corn salad, spicy carrot-lime essence and crisp  
carrot 'hay'

### **vegan tofu 'filet mignon'\* 28**

marinated tofu wrapped in grilled zucchini  
served on a portobello mushroom and roasted sweet  
potatoes with miso gravy

### **potato 'cannelloni'\* 26**

mushrooms, leek, spinach and ricotta baked in a  
wrapper of thinly sliced potato served in a light  
tomato thyme cream

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# DINNER BUFFETS

including bread basket, butter, coffee and tea  
min 20p

**vegetarian = \***

## **chef's choice seasonal buffet** 32pp

a selection of hot and cold dishes based on fresh  
seasonal ingredients

Including meat and vegetarian selections

## **buffet a** 35pp

### **potato salad\***

dill pickle, artichoke hearts and creamy dijon  
vinaigrette

### **trio of slaws\***

with wild rice and cranberries

### **baby greens and mixed seedlings\***

with tiny croutons and lemon zest vinaigrette

### **grilled chicken and sausage**

dijon-herb marinated chicken breast and organic  
sausage

### **corn spoon bread\***

baked fresh sweet corn pudding

### **green beans\***

sautéed with tomato and thyme

## **buffet b** 38pp

### **orange, beet, carrot and radish salad\***

with pomegranate molasses, mint oil and toasted  
pumpkin seeds

### **mixed seedling and fresh herb salad\***

with lemon zest vinaigrette

### **zucchini ribbon salad\***

with poppy seed-citrus dressing

### **planked salmon filet**

spice rubbed and roasted on a cedar board  
served with tomato-mint salsa

### **vegetable tagines\***

market fresh vegetables and chick peas in a fragrant  
saffron broth

### **couscous\***

steamed with preserved lemon and apricots

### **grilled barbaree flatbread**

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# DINNER BUFFETS

including bread basket, butter, coffee and tea  
min 20p

**vegetarian = \***

**buffet c** 42pp

sliced tomato, fresh  
mozzarella and basil\*  
drizzled with olive oil and vinegar

wheat berry, corn, lentil and  
cucumber salad\*

gladstone house caesar salad  
mixed greens, fresh grated parmesan and tiny  
croutons

roast ontario leg of lamb  
marinated with yogurt and cumin

rapini\*  
sautéed with lemon zest

roasted yukon gold potato  
wedges\*  
tossed with kosher salt and gladstone spice

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# HORS D'OEUVRES

**\$3 each**

**vegetarian = \***

**Chef's Choice Hors D'oeuvres: A selection of 5 assorted hors d'oeuvres per person from our Executive Chef, Marc Breton \$12.50pp**

**roasted sweet potato, yellow pepper, & haloumi skewer\***  
chili lime glaze

**twice-baked truffled potato**  
smoked bacon, asiago and sage

**caponata profiterole\***  
light choux pastry filled with a relish of eggplant, chocolate, peppers and pine nuts

**mini vegetable yorkshire pudding\***  
oven baked vegetable julienne 'popover'  
mushroom-miso dip

**poached tiger shrimp**  
fresh horseradish cocktail sauce

**seared sea scallop wrapped in prosciutto**  
sherry vinegar-honey glaze

**smoked salmon & avocado tortilla roll**  
cream cheese, lemon, jalapeno and cilantro

**vegetable spring roll\***  
sweet chili dip

**charred beef & asparagus bundle**  
tamari miso glaze

**samosa\***  
curried peas, potato and cauliflower filled pastry tamarind chutney

**lao salad roll\***  
rice paper, fresh raw vegetables, herbs and tofu  
hoisin dip

**california roll\***  
avocado, cucumber and mango sushi rolls  
soy, pickled ginger and wasabi

**sesame tofu falafel ball\***  
tahini sauce

**arancini\***  
crispy crumbed mushroom risotto balls with gouda centres  
tomato vinaigrette

**chicken satay**  
grilled skewers of tender turmeric marinated chicken breast  
thai peanut sauce

**tuna carpaccio on taro chip**  
fresh horseradish and tomato salsa

**cherry tomato, melon and bocconcini skewer\***  
dressed with olive oil, basil, kosher salt and cracked black pepper

**broiled mushroom cap**  
with sausage apple stuffing

**cheddar cracker cup\***  
with beet salsa

**mushroom, leek & corn strudel\***  
crisp baked filo bundles