



Nobleton Lakes
SOCIAL MENU
2025



BRUNCH MENU

Assorted Breads, Rolls, and Pastries, served with Preserves
& Butter

Fluffy Scrambled Eggs, Bacon, and Breakfast Sausage

Roasted Chicken

Seasonal Vegetables

Chef's choice Potato

Signature Pasta

Pancakes and Seasonal Fresh Fruit

Coffee, Tea, and Fruit Juices

Mimosa Station - \$5+ per person

Adult's Meals - \$75

Children's Meals - \$35

Taxes & Service 18 % Fee Extra

Room Fee, Set-Up Fee, Tear Down, Linens and
Clean-Up - \$1500 plus tax

BUFFET LUNCH

Carved Prime Rib Buffet
Carved Slow Roasted Prime Rib of Beef Assorted Pickled Relish Tray

Mixed Green Salad

Home-style Pasta Salad

Chefs Inspired Pasta

Medley of Seasonal Vegetable Roasted Potatoes

Assorted Dessert Display includes a variety of Cakes, Pies &
Seasonal Fresh Fruit

Bread & Butter

Coffee

\$75 per person
Taxes & Service 18 % Fee Extra

CHICKEN & PASTA BUFFET

Grilled Chicken

Mixed Green Salad

Chefs Inspired Pasta

Medley of Seasonal Vegetable Roasted Potatoes

Assorted Dessert Display includes a variety of Cakes, Pies &
Seasonal Fresh Fruit

Bread & Butter

Coffee

\$79 per person
Taxes & Service 18 % Fee Extra

A decorative border of various green leaves and small berries surrounds the text. The leaves are in shades of light and medium green, with some showing detailed vein patterns. The berries are small and clustered on thin stems.

PLATED SERVICE

THREE COURSE PLATED MEAL \$89+

Includes: fresh baked artisan bread and soft butter on the table

APPETIZER

Chef's tender field greens (romaine, baby arugula, baby kale and radicchio) with grape tomato, shredded carrots in a cucumber ribbon dressed with honey and aged balsamic vinaigrette

ENTRÉE

CHOICE OF ONE:

Savory herb roasted chicken supreme with garlic and chive mash, seasonal vegetables, and chardonnay volute

Grilled Canadian Salmon Fillet with grape tomato and caper salsa or roasted red pepper coulis or saffron and lemon aioli with wild rice pilaf

Grilled Vegetable Tower with Balsamic Drizzle

Seared Beef Tenderloin (\$15 extra pp) with garlic chive mash, seasonal vegetables, Gorgonzola butter and merlot reduction

DESSERT

Classic Cheesecake with Grand Mariner
Macerated berries

RECEPTION ENHANCEMENTS

HORS D'OEUVRES

Assorted Hot and Cold Hors D'oeuvres - \$17 per person

Vegetable Crudités - \$250 serves 50 guests
Seasonal Garden Vegetables served with Chef's Selection of Dips

Smoked Salmon Platter - \$250 serves 25 guests
Garnished with Capers, Red Onion, Pumpernickel Bread & Lemon Dill Cream Cheese

Mediterranean Dips and Pita Points - \$225 serves 50 guests

Variety of Dips and Breads:

Baked Brie Wheel \$225
Served with Crostini and Berry Compote

Antipasto Platter - \$275 serves 25 guests
Grilled Marinated Vegetables, Selection of Italian Cured Meats, Tomato and Bocconcini
Cheese

Gourmet Cheese Platter - \$250 for 25 guests
Variety of Imported and Domestic Cheese accompanied with Assorted Breads and
Crackers

LATE NIGHT OFFERINGS

Poutine Station - \$13 per person
Fresh Cut Fries, Classic Cheese Curds, Rich Gravy

Pizza Station - \$10 per person

Dessert Table - \$17 per person
French Pastries, Decadent Chocolate Cake and Tarts, Chocolate Dipped Strawberries, and
a Fruit Platter

Chocolate Dipped Strawberries- \$45 per dozen

Slider Station - \$10 per person
Pulled-Pork Sliders, Beef Sliders, or Chicken Sliders with Assorted Toppings &
Condiments

Fruit Platter - \$275 serves 50 guests

Seafood Bar - Market Price
Selection of Shrimp, Mussels, Oysters, Clams, Calamari and Salmon with Traditional
Cocktail Sauce