


BANQUET + CATERING MENU



Fuse

BY DAYTONA'S

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BREAKFAST BUFFETS

CONTINENTAL

\$14

chefs' selection of fresh baked
muffins
cinnamon buns
strudels & danish
bagels with cream cheese
assorted chilled juices
fresh brewed coffee and tea

ON THE GO

\$15

breakfast sandwich
(egg, cheddar, bacon or sausage,
grilled english muffin)
served with home fries
assorted chilled juices
fresh brewed coffee and tea

TRADITIONAL BREAKFAST BUFFET

\$16

assorted muffins and pastries
scrambled eggs
sausages and bacon
home fries
fresh brewed coffee and tea, assorted chilled juices

PREMIUM BREAKFAST

\$18

assorted muffins and pastries
fruit and yogurt parfait
scrambled eggs
sausage and bacon
home fries
blueberry pancakes
fresh brewed coffee and tea, assorted chilled juices

additional breakfast items (per person)

chilled 2% milk \$3	assorted cookies \$2
chilled chocolate milk \$3	yogurt parfait \$4
bottle pop or water \$3	fresh sliced fruit \$5
cold cereal \$2	whole fresh fruit \$3
baked croissants and scones \$3	

PLATED LUNCH

served with your choice of fries, soup, caesar salad or garden salad with tomato vinaigrette

FRIED CHICKEN SANDWICH

\$18

buttermilk fried chicken breast, smoked mayo, lettuce, tomato, aged white cheddar, kaiser

DAYTONA BURGER

\$18

maltese burger patty, peameal bacon, cheddar + swiss cheese, garlic mayo, lettuce, tomato, crispy onion, kaiser

BLACKENED SALMON CLUB

\$18

six ounce salmon filet with house blackened seasoning, cheddar, guacamole, bacon, shredded greens, tomato, ancho chipotle mayo, naan bread

PULLED PORK

\$17

slow roasted pork shoulder, chipotle bbq, smoked mayo, coleslaw, pepper jack cheese, kaiser

PARM CRUSTED CHICKEN BAGUETTE

\$18

parmesan crusted chicken breast, roasted red pepper sauce, mozzarella, arugula, garlic mayo, ciabatta baguette, grilled tomato

please see our restaurant menu for a wide variety of plated lunch options

lunch additions

soup or salad \$4
dessert tray \$3

assorted cookies \$2
fresh sliced fruit \$5

LUNCH BUFFETS

SANDWICH + WRAP BUFFET

\$21

vegetable and dip platter
mixed greens with tomato vinaigrette
choice of soup
assorted sandwiches and wraps
chefs' selection of pastries
fresh brewed coffee and tea

BEEF ON A BUN

\$23

vegetable and dip platter
mixed greens with tomato vinaigrette
choice of soup or roasted potato wedges
slow roasted beef on a bun
assorted pastries, fresh brewed coffee and tea

TACO BAR

\$23

chicken, beef, or fish tacos, pico de gallo, shredded greens, roasted corn, guacamole, sour cream, tomatillo ranch, salsa, corn + flour tortilla – served with choice of soup, salad or patatas bravas and assorted dessert squares.

PULLED PORK

\$23

vegetable and dip platter
mixed greens with tomato vinaigrette
choice of soup or roasted potato wedges
braised pulled pork in chipotle bbq sauce
assorted pastries, fresh brewed coffee and tea

SOUP + SALAD BAR

\$23

vegetable and dip platter
romaine lettuce, mixed heritage greens
assorted house made dressings
roasted chicken and salmon
marinated vegetables
artisan cheeses
fresh rolls
choice of soup
assorted pastry squares, fresh brewed coffee, and tea

PLATED DINNER CHOICES

*dinner entrées include your choice of soup or salad, vegetable, starch of your choice
dinner rolls, dessert of choice, fresh brewed coffee, and tea*

CHICKEN KIEV

\$40

café de paris butter stuffed chicken breast

CHICKEN CHEVRE

\$40

goat cheese, shallot, and pancetta stuffed chicken breast served with a
roasted red pepper cream sauce

PESTO CHICKEN

\$40

pesto marinated and roasted chicken supreme topped with feta cheese
compound butter

HONEY AND HERB ROASTED PORK LOIN

\$38

pork loin stuffed with apples and cranberries, served with calvados jus

BLACKENED PORK TENDERLOIN

\$40

seared pork tenderloin rubbed with house blackened spices, served with pineapple salsa and port wine reduction

PROSCIUTTO + HAVARTI
STUFFED CHICKEN

\$42

stuffed chicken breast fried golden brown, finished with a gorgonzola + white wine cream sauce, fresh basil

PICKEREL

\$40

cracker crusted pickerel, pan seared and served with a lemon and caper butter sauce

TOGARASHI SALMON

\$42

six ounce salmon fillet costed in togarashi spice, served with a miso beurre blanc, and herbs

LEMON AND DILL SALMON

\$42

center cut salmon fillet served with a lemon, dill and white wine cream sauce, fried sage, and charred lemon

ROASTED STRIPLOIN

\$45

AAA sirloin served with chimichurri, confit garlic, and shallots

PRIME RIB

\$48

canadian AAA slow roasted prime rib with a red wine and herb demi-glace and yorkshire pudding

GRILLED VEGETABLE PENNE

\$34

(V)

fire grilled seasonal vegetables tossed in our house pomodoro sauce

ROASTED ZUCCHINI CAPRESE

\$34

(V)

roasted zucchini topped with tomatoes, fresh basil, mozzarella cheese, finished with a balsamic reduction served with garlic mashed potatoes

RATATOUILLE RISOTTO

\$35

(V)

creamy risotto with tomato, bell peppers, onions, eggplant, and zucchini

EGGPLANT PARMESAN

\$35

(V)

grilled eggplant, marinara, mozzarella, basil, served on a bed of rice pilaf

SOUP SELECTIONS

cream of tomato with a pesto drizzle

charred sweet corn chowder

loaded potato

cream of field mushroom

beef barley

pesto chicken

roasted red pepper and basil

SALAD SELECTIONS

TOMATO AND BOCCONCINI SALAD

romaine lettuce with shallots, basil, pecorino romano, balsamic glaze

PANZANELLA SALAD

roma tomato, basil, shaved carrot, and cucumber, torn fresh mozzarella, red wine vinaigrette, toasted focaccia

SUMMER SALAD

romaine, orange segment, avocado, strawberry, candied pecans, and honey dill dressing

FIG AND FENNEL SALAD

arugula, pomegranate, charred lemon vinaigrette, feta cheese, walnuts

MARKET GREENS

spring greens, carrot, cucumber, grape tomato, house made tomato vinaigrette

CAESAR SALAD

romaine, house caesar dressing, bacon lardons, pecorino romano, garlic croutons

VEGETABLE SELECTIONS

honey and dill roasted baby carrots
seasonal vegetables with garlic butter and herbs
roasted brussel sprouts with blue cheese, balsamic and honey pepper bacon
green beans with onions and almonds
grilled peppers, zucchini, and onions

STARCH SELECTIONS

garlic mashed
whipped goat cheese yukon gold potatoes
garlic and herb roasted potatoes
steamed baby red potatoes with butter + herbs
rice pilaf

DESSERT SELECTIONS

PEACH CRUMBLE

TIRAMISU

STRAWBERRY SHORTCAKE

NEW YORK CHEESECAKE

CRÈME BRÛLÉE

we are happy to customize menus to suit our client's needs, requests, and budgets

DINNER BUFFETS

CLASSIC BUFFET

\$38

vegetable and dip platter, assorted fresh dinner rolls

SALADS

fresh mixed greens with tomato vinaigrette
caesar salad with herb & garlic croutons

HOT ENTRÉE SELECTION

(choice of two of the following)

lemon pepper pickerel
honey bbq meatballs
herb roasted chicken
slow roasted sirloin w/ red wine demi
blackened pork loin with calvados jus

STARCH

(choice of one of the following)

rice pilaf
herb goat cheese whipped potatoes
garlic mashed potatoes
garlic and herb roasted potatoes

VEGETABLES

(choice of one of the following)

honey and dill glazed baby carrots
garlic vegetable medley
mixed beans and onions with bacon
peaches and cream corn

assorted pastry squares
fresh brewed coffee and tea

DELUXE BUFFET

\$42

vegetable and dip platter, assorted fresh dinner rolls

SALADS

fresh mixed greens with tomato vinaigrette
caesar salad with herb & garlic croutons

HOT ENTRÉE SELECTION

(choice of three of the following)

penne pomodoro
rigatoni with chorizo sausage & peppers
lasagna
honey bbq meatballs
fried chicken with chipotle aioli and honey
roasted salmon with lemon white wine dill cream sauce
herb roasted chicken
slow roasted sirloin w/ red wine demi
blackened pork loin with calvados jus

STARCH

(choice of one of the following)

rice pilaf
herb goat cheese whipped potatoes
garlic mashed potatoes
garlic and herb roasted potatoes

VEGETABLES

(choice of one of the following)

honey and dill glazed baby carrots
garlic vegetable medley
mixed beans and onions with bacon
grilled peppers, zucchini, and onions
peaches and cream corn

assorted pastry squares
fresh brewed coffee and tea

PREMIUM BUFFET

\$45

vegetable and dip platter, assorted fresh dinner rolls

SALADS

(choice of two of the following)

fresh mixed greens with tomato vinaigrette
caesar salad with herb and garlic croutons
creamy potato salad, coleslaw
pasta salad with tomato vinaigrette and herbed goat cheese
marinated greek, tomato and bocconcini

HOT ENTRÉE SELECTION

(choice of three of the following)

aaa canadian roast beef
perogies with bacon and green onions, fried chicken with chipotle aioli
herb roasted chicken, hunter chicken
cheese tortellini alfredo, rigatoni pomodoro,
honey bbq meatballs, blackened pork loin with calvados jus
whiskey peach glazed pork loin, lemon, and dill salmon

STARCH

(choice of one of the following)

rice pilaf, spanish rice, herb goat cheese whipped potatoes,
garlic mashed potatoes, garlic and herb roasted potatoes

VEGETABLES

(choice of one of the following)

honey and dill glazed baby carrots
garlic vegetable medley
brussel sprouts with bacon, blue cheese, and balsamic glaze
roasted root vegetables
mixed beans and onions with bacon
grilled peppers, zucchini, and onions

assorted cakes, pastries, desserts, and cheesecakes
fresh brewed coffee and tea

COCKTAIL RECEPTIONS

DELUXE

\$23

COLD

hummus and pitas
tomato bruschetta

HOT

spring rolls
assorted flatbreads
honey garlic chicken satay
buttermilk fried chicken

PREMIUM

\$30

COLD

tomato bruschetta
thai chicken wontons
mushroom and goat cheese crostini
smoked salmon and zucchini rolls

HOT

buttermilk fried chicken
risotto balls
deep fried shrimp
gourmet flatbreads
thai beef satay

EXECUTIVE

\$36

COLD

thai chicken wontons
smoked salmon and zucchini rolls
stuffed cherry tomatoes with herbed goat cheese
roasted mushroom crostini
olive tapenade crostini
hummus and pitas

HOT

chorizo tostadas
prosciutto wrapped asparagus
spinach and artichoke dip
buttermilk fried chicken
bacon wrapped scallops
honey garlic chicken satay
risotto balls

COCKTAIL APPETIZERS

(prices are per dozen)

COLD APPETIZERS

STUFFED CHERRY TOMATOES

\$21

ripe cherry tomatoes, stuffed with herbed goat cheese

TOMATO BRUSCHETTA

\$22

toasted garlic crostini topped with our signature bruschetta and garnished with feta

THAI CHICKEN WONTONS

\$25

fried wontons, sweet thai chicken, bell peppers, shredded greens

MUSHROOM & GOAT CHEESE CROSTINI

\$22

garlic crostini, roasted crimini mushrooms, shallots & sun-dried tomato, herb whipped goat cheese

HUMMUS AND PITAS

\$25

(serves approximately 20 ppl)

traditional and roasted red pepper hummus, served with pitas

SHRIMP WONTON CUP

\$28

poached shrimp, remoulade, charred lemon, wonton

CAESAR CROSTINI

\$19

garlic and herb crostini topped with dressed romaine, pancetta and finished with a parmesan crisp

SMOKED SALMON AND ZUCCHINI ROLL

\$27

cream cheese, thin slices of smoked salmon, and red onion rolled in a flour tortilla topped with capers

SMOKED SALMON ON PUMPERNICKEL

\$27

slices of fresh pumpernickel with a citrus dill spread topped with smoked salmon

HOT APPETIZERS

CHORIZO TOSTADAS

\$30

chorizo sausage, shredded greens,
lime crema, pico de gallo

CHICKEN SATAY

\$24

glazed chicken skewers served with
honey garlic sauce

VEGETABLE SPRING ROLLS

\$20

fried mini spring rolls served with a
thai basil chili sauce

FRIED CHICKEN

\$25

butter milk chicken fried to golden
brown served with chipotle aioli,
harissa honey drizzle

THAI BEEF SATAY

\$25

marinated flank steak, sweet chili thai
sauce, sesame, scallions

PROSCIUTTO WRAPPED ASPARAGUS

\$22

fresh asparagus wrapped in crispy
bacon and finished with a brown
sugar soy glaze

ARANCINI

\$30

prosciutto & goat cheese risotto balls,
marinara, basil, pecorino romano

BREADED SHRIMP market value

fresh shrimp breaded and golden fried
and served with tangy cocktail sauce

BACON WRAPPED SCALLOPS

market value

fresh sea scallops wrapped in bacon and baked golden brown

ASSORTED COLD PLATTERS

(priced per guest)

VEGETABLES AND DIP

\$4

assorted fresh seasonal vegetables with herb and garlic cream cheese

CHEESE AND CRACKERS

\$5

a variety of domestic cheeses with an assortment of crackers

FRESH SLICED FRUIT

\$5

assorted slices of seasonal fruit

IMPORTED CHEESES

\$7

a variety of imported cheeses with an assortment of crackers

ASSORTED DELI MEATS

\$7

assorted cold cuts (including roast beef, prosciutto, ham, and salami)

SANDWICHES AND WRAPS

\$6

roast beef, turkey, salami, ham and cheese, tuna salad and egg salad

BREADS, DIPS AND SPREADS

\$4

assorted artisan breads, rolls and pitas accompanied by various dips and spreads

SHRIMP COCKTAIL

(market price)

shrimp poached in a court bouillon served chilled with lemon and tangy cocktail sauce

LATE NIGHT SNACKS

FLATBREADS

\$14 per flatbread

assorted gourmet flatbreads

POUTINE BAR

\$12 per person

fresh cut fries, gravy, cheese curds, shredded mozzarella, bacon bits, green onion, chili

TACO BAR

\$15 per person

pulled chicken, carne asada, flour tortilla, pico de gallo, shredded greens, hot sauce, sour cream

NACHO STATION

\$12

house made seasoned tortilla chips with a variety of toppings, warm cheese sauce, sour cream, and salsa

All prices are subject to market availability, 15% gratuity, 13% tax. Final guarantees for numbers must be given 48 hours prior to event date. Cancellations within 24 hours prior to event will incur a 100% loss of final invoice.

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