


BANQUET + CATERING MENU



Fuse

BY DAYTONA'S

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BREAKFAST BUFFETS

TRADITIONAL BREAKFAST BUFFET

\$20

assorted muffins and pastries
scrambled eggs
sausages and bacon
home fries

PREMIUM BREAKFAST

\$23

assorted muffins and pastries
fruit and yogurt parfait
scrambled eggs
sausage and bacon
home fries
blueberry pancakes

additional breakfast items (per person)

coffee/tea \$3

assorted juice \$3

bottle pop or water \$3

fresh sliced fruit \$6

LUNCH BUFFETS

SANDWICH + WRAP BUFFET

\$25

vegetable and dip platter
choice of two sides:
mixed greens with tomato vinaigrette
caesar salad
greek salad
roasted potato wedges

assorted sandwiches and wraps
dessert squares

BEEF ON A BUN

\$27

vegetable and dip platter
slow roasted beef on a bun
dessert squares

choice of two sides:
mixed greens with tomato vinaigrette
caesar salad
greek salad
roasted potato wedges

FRIED CHICKEN SANDWICH

\$27

vegetable and dip platter
buttermilk fried chicken, kaiser, smoked mayo, lettuce, tomato, garlic mayo
dessert squares

choice of two sides:
mixed greens with tomato vinaigrette
caesar salad
greek salad
roasted potato wedges

PULLED PORK

\$27

vegetable and dip platter
braised pulled pork in chipotle bbq sauce
dessert squares

choice of two sides:
mixed greens with tomato vinaigrette
caesar salad
greek salad
roasted potato wedges

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
all plated dinner options are only offered in our private event space Fuse*

two protein options may be offered but please select one side for all guests

CHICKEN CHEVRE

\$45

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

GARLIC + ROSEMARY PORKLOIN

\$45

garlic and rosemary roasted porkloin, dijon herb cream sauce

CHICKEN PARMESAN

\$46

buttermilk fried chicken, marinara, mozzarella, parmesan, basil

LEMON AND DILL SALMON

\$46

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

PRIME RIB

\$57

canadian AAA slow roasted prime rib with a red wine and herb demi-glace
**minimum 15 guests*

GRILLED VEGETABLE PENNE

\$38

(V)

fire grilled seasonal vegetables tossed in our house pomodoro sauce

EGGPLANT PARMESAN

\$38

(V)

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

SOUP SELECTIONS

roasted butternut squash
roasted cauliflower + thyme
cream of field mushroom
roasted red pepper and basil

SALAD SELECTIONS

PANZANELLA SALAD

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

MARKET GREENS

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

HONEY CITRUS

arugula, goat cheese, candied walnuts, oranges, dried cranberry, citrus vinaigrette

CAESAR SALAD

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

VEGETABLE SELECTIONS

honey and dill roasted carrots
seasonal vegetables with garlic butter and herbs
green beans with onions and almonds
grilled peppers, mushrooms, and onions

STARCH SELECTIONS

garlic mashed
garlic and herb roasted potatoes
twice baked potato
brown butter sage rice

DESSERT SELECTIONS

PAVLOVA

(macerated berries, coulis)

LEMON TART

(sugared blueberries, coulis)

NEW YORK CHEESECAKE

CRÈME BRÛLÉE

DELUXE BUFFET

\$48

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
pasta salad with tomato vinaigrette and herbed goat cheese
marinated greek, honey citrus + arugula

HOT ENTRÉE SELECTION

(choice of three of the following)

penne pomodoro
rigatoni with chorizo sausage & peppers
honey bbq meatballs
fried chicken with chipotle aioli and honey
roasted salmon with lemon white wine dill cream sauce
herb roasted chicken
garlic + rosemary porkloin w. sauce
slow roasted sirloin w/ red wine demi

STARCH

(choice of one of the following)

brown butter sage 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 carrots
garlic vegetable medley
mixed beans and onions with bacon
grilled peppers, mushrooms, and onions
roasted brussel sprouts with bacon, blue cheese, and balsamic glaze

assorted pastry squares

COCKTAIL RECEPTIONS

PREMIUM

\$34

20 pieces/order

COLD

tomato bruschetta
thai chicken wontons
mushroom and goat cheese crostini
smoked salmon on rye

HOT

buttermilk fried chicken
risotto balls
spring rolls
assorted flatbreads
thai beef satay

EXECUTIVE

\$45

25 pieces/order

COLD

thai chicken wontons
smoked salmon on rye
roasted mushroom crostini
tomato bruschetta
caesar crostini
whipped feta, roasted tomato, naan bread

HOT

spinach and artichoke dip
thai beef satay
spring rolls
buttermilk fried chicken
tempura shrimp

assorted flatbreads
risotto balls

COCKTAIL APPETIZERS

(prices are per dozen)

COLD APPETIZERS

TOMATO BRUSCHETTA

\$26

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

SMOKED SALMON ON RYE

\$27

Smoked salmon, pumpernickel rye, dill cream cheese, fried capers

THAI CHICKEN WONTONS

\$30

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

CAESAR CROSTINI

\$26

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

MUSHROOM & GOAT CHEESE CROSTINI

\$26

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

HOT APPETIZERS

VEGETABLE SPRING ROLLS

\$24

fried mini spring rolls served with
sweet + sour sauce

ARANCINI

\$36

goat cheese risotto balls, marinara,
basil, pecorino romano

THAI BEEF SATAY

\$30

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

FRIED CHICKEN

\$30

buttermilk chicken fried to golden
brown served with chipotle aioli, honey
drizzle

TEMPURA SHRIMP

\$36

tempura battered torpedo shrimp,
spicy mayo

ASSORTED COLD PLATTERS

(priced per guest)

VEGETABLES AND DIP

\$6

assorted fresh seasonal vegetables with herb and garlic cream cheese

CHEESE AND CRACKERS

\$8

a variety of domestic cheeses with an assortment of crackers

FRESH SLICED FRUIT

\$7

assorted slices of seasonal fruit

SANDWICHES AND WRAPS

\$9

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

BREADS, DIPS AND SPREADS

\$8

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

All prices are subject to market availability, 20% gratuity, 13% tax. Final guarantees for numbers must be given 72 hours prior to event date. Cancellations within 24 hours prior to event will incur a 100% loss of final invoice.

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