



# Hidden Valley Resort Corporate Menus



[www.hvmuskoka.ca](http://www.hvmuskoka.ca) | [sales@hiddenvalleyresort.ca](mailto:sales@hiddenvalleyresort.ca)

# BREAKFAST BUFFETS

(minimum 30 ppl)

V – Vegetarian, VE – Vegan, GF – Gluten Free, DF – Dairy Free

*All Breakfast Menus include Coffee/Tea and assorted Juices*

## The Continental - \$15.95/person

### **Chef's choice Bakery Basket (V)**

*muffins, croissants, Danishes or banana bread (minimum 2 offered)*

### **Toast station (V)**

*assorted breads and spreads*

### **Cold cereal station (V)**

### **Fruit (V, VE, GF, DF)**

*Fresh seasonal selection*

### **Hard Boiled eggs (GF, DF)**

### **Yogurt & Granola (V)**

## Birches Buffet - \$18.50/person

### **Fresh scrambled eggs (GF)**

### **Savory sausage links**

### **Bacon**

### **Home fries (V)**

### **Maple baked beans (V)**

### **Buttermilk pancakes (V)**

### **Toast station (V)**

*assorted breads and spreads*

### **Cold cereal station**

### **Chef's choice Bakery Basket (V)**

*muffins, croissants, Danishes or banana bread (minimum 2 offered)*

### **Fruit**

*Fresh seasonal selection*

### **Yogurt & Granola (V)**

**Valley on the run!**  
**“To-Go”**  
**BREAKFAST & LUNCH**

<b>BREAKFAST - \$15.50/person</b>	<b>LUNCH - \$17.95/person</b>
<ul style="list-style-type: none"><li>• Fruit cup or whole fruit</li><li>• Yogurt</li><li>• Juice or water</li><li>• Granola bar <b>OR</b> bakery item</li><li>• Boiled egg</li></ul>	<ul style="list-style-type: none"><li>• Turkey wraps with cranberry mayo <b>OR</b> ham with dijonnaise <i>(Vegetarian option available upon request)</i></li><li>• Whole fruit or fruit cup</li><li>• Bottle of water</li><li>• Fresh cookies or bag of chips</li></ul>

# COFFEE BREAKS

V – Vegetarian, VE – Vegan, GF – Gluten Free, DF – Dairy Free

All Selections include Coffee/Tea station

<p><b>Sweet &amp; Simple - \$12.50/person</b>  <b>Freshly Baked Muffins, Banana Bread and Croissants (V)</b>  <i>preserves   whipped Butter</i></p>	<p><b>Morning Stretch - \$14.50/person</b>  <b>Freshly Baked Muffins, Banana Bread and Croissants (V)</b>  <i>preserves   whipped Butter</i>  <b>Fresh Fruit (V, VE, GF, DF)</b>  <b>Yogurt &amp; Granola (V)</b></p>
<p><b>Pick-Me-Up - \$12/person</b>  <b>Freshly Baked Cookies &amp; Squares (V)</b>  <b>Fresh Fruit (V, VE, GF, DF)</b></p>	<p><b>Health Break - \$15/person</b>  <b>Assorted Flatbreads (V)</b>  <b>Crudité &amp; Dip (V, VE, GF, DF)</b>  <i>hummus   olive tapenade</i>  <b>Fresh Fruit (V, VE, GF, DF)</b></p>
<p><b>Carnival Eats - \$18/person</b>  <b>Salted soft pretzel (V)</b>  <b>Salted popcorn (V)</b>  <b>Individual potato chips (V)</b>  <i>assorted varieties</i>  <b>Nacho chips (V)</b>  <i>guacamole   salsa</i></p>	<p><b>Chocaholic - \$16/person</b>  <b>Chocolate Truffle Delight</b>  <i>Milk chocolate/white chocolate mousse cake</i>  <b>Chocolate brownies</b>  <b>White chocolate macadamia nut cookies</b>  <b>Hot chocolate</b></p>
<p><b>Ultimate Pizza Party (16" large pizza - 12 slices/pizza)</b>  <i>(12" gluten free crust available - add \$3/pie)</i></p> <p><b>Cheese - \$20/pie (V)</b>  <i>tomato sauce   mozzarella cheese</i></p> <p><b>Pepperoni - \$21/pie</b>  <i>tomato sauce   mozzarella cheese   pepperoni</i></p> <p><b>Vegetarian - \$24/pie (V)</b>  <i>tomato sauce   mushrooms   tomatoes   onions   peppers   mozzarella cheese</i></p> <p><b>Deluxe - \$24/pie</b>  <i>tomato sauce   mushrooms   tomatoes   onions   peppers   pepperoni   mozzarella cheese</i></p> <p><b>Mediterranean - \$24 (V)</b>  <i>tomato sauce   black olives   peppers   red onion   mozzarella cheese   feta cheese</i></p> <p><b>Meat Lovers - \$25/pie</b>  <i>tomato sauce   bacon   pepperoni   sausage   mozzarella cheese</i></p> <p><b>Buffalo Chicken - \$24</b>  <i>tomato sauce   breaded buffalo chicken   blue cheese drizzle   mozzarella cheese</i></p> <p><b>Pen Lake Pizza - \$28/pie (V)</b>  <i>bechamel sauce   spinach   pear   brie cheese</i></p>	

# BUFFET LUNCH & DINNER

(minimum 30 ppl)

V – Vegetarian, VE – Vegan, GF – Gluten Free, DF – Dairy Free

*All Selections include coffee/tea station*

<p><b>The Soup and Salad - \$25.95/person</b> Chef's daily kettle creation with garniture Build your own salad station <i>Caesar or Greens (select 1 option)</i> Choice of 2 Salads <i>Pasta, Bean, Potato, Coleslaw</i> Artisan bread Fruit board Chef's selection of assorted sweets &amp; treats</p>	<p><b>B.Y.O.S. (build your own sandwich) - \$28.95/person</b> Chef's daily kettle creation with garniture Build your own salad station <i>Caesar or Greens (select 1 option)</i> Artisan bread display Duo deli meats, egg salad and 3 spreads Cheese display Fresh fruit board Chef's selection of assorted sweets &amp; treats</p>
<p><b>The Sandwich Bar - \$32.95/person</b> Chef's daily kettle creation with garniture Build your own salad station <i>Caesar or Greens (select 1 option)</i> Crudit� and dip Artisan sandwiches and wraps <i>Egg salad, deli meats and 3 spreads</i> Cheese selection Fresh fruit board Kettle chips Chef's selection of assorted sweets &amp; treats</p>	<p><b>Muskoka Grill - \$34.95/person</b> Build your own salad station <i>Caesar or Greens (select 1 option)</i> Choice of 2 Salads <i>Pasta, Bean, Potato, Coleslaw</i> <b>CHOICE OF 2 MAINS:</b> <i>Grilled beef burgers</i> <i>Italian sausages</i> <i>Vegetarian Burgers</i> <i>Marinated Chicken Breasts</i> (includes Assortment of traditional toppings and condiments) Kettle chips Cheese selection Fresh fruit board <i>Seasonal selection of fruit and berries</i></p>

**Bella Valley - \$35.95/person**

**Baked garlic cheese baguette**

**Build your own salad station**

*Caesar or Greens (select 1 option)*

**Farfalle con pollo alfredo**

*(bow tie with chicken alfredo)*

**Cheese tortellini primavera**

*roasted red pepper tomato sauce, feta crumble*

**Marinated olives**

**Chef's selection of assorted sweets & treats**

**Little Italy - \$36.95/person**

**Build your own salad station**

*Caesar or Greens (select 1 option)*

**Choice of 2 Salads**

*Pasta, Bean, Potato, Coleslaw*

**Chicken Parmesan**

*Breaded chicken cutlet, tomato sauce, melted cheese*

**Pasta Pomodoro**

*Noodles in tomato sauce*

**Pizza station (select 2 varieties)**

*Cheese, Pepperoni, Vegetarian, Deluxe*

**Chef's selection of assorted sweets & treats**

**HV Classic Buffet - \$41/person**

**Build your own salad station**

*Caesar or Greens (select 1 option)*

**Choice of 3 Salads**

*Pasta, Bean, Potato, Coleslaw*

**Relish Tray**

*Sweet pickles, olives, marinated vegetables and extreme beans*

**Crudit  and dip**

*Fresh Seasonal Vegetables, roasted red pepper hummus*

**Herb marinated chicken**

**Roasted pork loin, mustard jus**

**Chef's daily potato and seasonal vegetable**

**Chef's selection of assorted sweets & treats**

**Pub Buffet - \$44/person**

**Choice of 2 Salads**

*Pasta, Bean, Potato, Coleslaw*

**Mixed Salad greens and 2 dressings**

*Ranch, Balsamic, Mango Vinaigrette*

**Wing station**

*BBQ, Honey Garlic, Buffalo, Hot sauces*

**Pizza station (select 2 varieties)**

*Cheese, Pepperoni, Vegetarian, Deluxe*

**Poutine bar**

*Hearty beef gravy, Ontario Cheese curds, green onions, bacon bits, sour cream*

**Crock of chili**

**Taco station**

*pulled pork, cheese, onions, tomatoes (salsa? Sour cream?)*

**Chef's selection of assorted sweets & treats**

## The Celebration Buffet

Cheese Board / Crudit  with Hummus (V)

Baby Greens with Apple Vinaigrette (V, VE, GF, DF)

Thai Pasta (V, VE, DF)

Curried Grains (V, VE, GF, DF)

Maple Butternut Squash Soup (V, VE, GF, DF)

### **MAINS** (Choice of 1, 2 or 3 mains)

#### **Roasted Ontario Turkey**

thyme and sage stuffing / Traditional Gravy

#### **Beef Striploin Entrecote**

Mushroom & Red Wine demi

#### **Georgian Bay Trout**

Leek and Cranberry butter sauce

#### **Butternut Squash Ravioli** (V, DF)

Savory heirloom tomato and herbed oil

### **SIDES**

Garlic Whipped Redskin Potatoes (V, GF)

Fresh Seasonal Vegetable Array (V, VE, GF, DF)

### **DESSERT**

Chef's seasonal dessert selections, fresh fruit tray and bite sized sweet treats

Freshly brewed coffee and tea

**Menu with One Main - \$48/person**

**Menu with Two Mains - \$52/person**

**Menu with Three Mains - \$56/person**

# Plated Dinner Selections

V – Vegetarian, VE – Vegan, GF – Gluten Free, DF – Dairy Free

## 3 Course Dinners

(Includes fresh rolls and butter & coffee/tea service with dessert)

### APPETIZER (Choice of 1 option)

#### Valley Greens

topped with crisped onions, heirloom tomatoes and our signature herbed vinaigrette (V, VE)

#### Classic Caesar salad

romaine, fresh bacon bits, parmesan, croutons, house made Caesar dressing

#### Muskoka Mesclun Salad

Topped with creamed goat cheese, candied pecans and mango vinaigrette (V)

#### Butternut Squash Soup (V)

#### Roasted Red Pepper and Tomato soup (V)

#### Cream of Asparagus (V)

### ENTREES (Choice of 2 Proteins, plus choice of 1 Vegetarian option)

Grilled <b>OR</b> Herb marinated breast of chicken, white wine cream jus	43
Boursin and Prosciutto stuffed Chicken Supreme, red wine reduction	46
Braised Pulled Beef Short rib, hearty reduction	46
Grilled New York Steak, mushroom sauce	58
Oven Roasted duo of braised beef rib and chicken supreme	59
Roasted Salmon filet, Maple Beurre Blanc	49
Georgian Bay Rainbow Trout, asparagus and sweet onion salsa	49
Grilled Portobello with BBQ jackfruit, tempura green beans and arugula (V, VE, GF, DF)	42
Butternut Squash Ravioli, savory heirloom tomato and herbed oil (V)	42

### DESSERT (Choice of 1 option)

#### Hidden Valley Signature Crème Brulée Cheesecake

Rich and creamy cheesecake on a traditional graham cracker crust

#### Chocolate Decadence

Chocolate cake topped with layers of white and milk chocolate truffle

#### Apple Caramel Deep Dish Delight

Mouthwatering delicious apple cake



# Passed Hors D'oeuvres | Canapes

V – Vegetarian, VE – Vegan, GF – Gluten Free, DF – Dairy Free

**\$30/dozen**

*Minimum 3 dozen/selection \* Maximum of 4 selections*

## **HOT**

Vegetable Spring Rolls, Plum Sauce (V)

Mini Beef Wellingtons

Vegetable Samosas, sweet chili sauce (V)

Vegetarian Potstickers (V)

Spanakopita (V)

Beef Skewer, maple soy glaze, sesame seeds

Chicken Skewer, Moroccan sauce

## **COLD**

Cranberry Brie spiked tart (house specialty) (V)

Smoked Duck breast, blueberry compote, local greens

Smoked trout mousse crostini, onion crisps

Bocconcini, tomato and basil skewer, balsamic glaze drizzle (V, GF)

Feta bruschetta phyllo cups (V)

Grilled and chilled shrimp, classic cocktail sauce

# Cocktail Reception Stations

V – Vegetarian, VE – Vegan, GF – Gluten Free, DF – Dairy Free

*Minimum order of 30ppl/selection (increase by increments of 10ppl)*

## **Fresh Fruit Display - \$12/person**

Seasonal fruit and berry selection, poppyseed yogurt dip (V, GF)

## **Chef's selection of bite sized sweets and treats - \$15/person (V)**

Cookies, bars, tarts

## **Crudité & Dip - \$10/person (V, VE, GF, DF)**

Fresh Seasonal Vegetables, roasted red pepper hummus

## **Domestic Cheese - \$14/person**

Variety of Canadian cheese, assorted crackers, crostini and breadsticks

## **Charcuterie Board - \$19/person**

Olive oil baguette, assorted chutneys and compotes

## **Relish Tray - \$8/person (V, VE, GF, DF)**

Sweet pickles, olives, marinated vegetables and extreme beans

## **Shrimp Cocktail Platter - \$16**

Featuring classic cocktail sauce and Marie rose sauce

## **Smoked Fish Display - \$19/person**

Georgian Bay trout, salmon peppered mackerel, mini cream cheese bagels, capers, citrus aioli

## **Chef Carved Entrecote de Boeuf - Market Price**

with slider buns, caramelized onions, mustard station

*\*Working Chef rate of \$170\**

# Late Night Stations

V – Vegetarian, VE – Vegan, GF – Gluten Free, DF – Dairy Free

## Poutine Bar - \$50/person

French Fries, hearty beef gravy, Ontario cheese curds

**Add Green Onions** \$1/person

**Add Sour Cream** \$1/person

**Add Bacon** \$4/person

**Add pulled Pork** \$4/person

**Add Buffalo Chicken** \$4/person

## Wings and Things - \$25/person

Chicken Wings | Deep fried pickles | onion rings | nacho chips with guacamole, salsa, sour cream and our signature maple aioli

## Pizza Party (16" large pizza - 12 slices/pizza)

(12" gluten free crust available - add \$3/pie)

**Cheese - \$20/pie (V)**

tomato sauce | mozzarella cheese

**Pepperoni - \$21/pie**

tomato sauce | mozzarella cheese | pepperoni

**Vegetarian - \$24/pie (V)**

tomato sauce | mushrooms | tomatoes | onions | peppers | mozzarella cheese

**Deluxe - \$24/pie**

tomato sauce | mushrooms | tomatoes | onions | peppers | pepperoni | mozzarella cheese

**Mediterranean - \$24 (V)**

tomato sauce | black olives | peppers | red onion | mozzarella cheese | feta cheese

**Meat Lovers - \$25/pie**

tomato sauce | bacon | pepperoni | sausage | mozzarella cheese

**Buffalo Chicken - \$24**

tomato sauce | breaded buffalo chicken | blue cheese drizzle | mozzarella cheese

## Sandwich Board - \$18/person

A wide selection of sandwiches on artisan breads | freshly made kettle chips | garlic aioli

## Fine Print

Prices subject to increase without notice due to fluctuating market pricing

Prices will be guaranteed no less than 90 days prior to event

All food & beverage prices are subject to 18% service fee & HST



Thank you for choosing Hidden Valley Resort.

We are here to make your special day unforgettable!

Contact:

1.800.465.4171 ext. 1242

[sales@hiddenvalleysort.ca](mailto:sales@hiddenvalleysort.ca)