



the  
oswego  
hotel

## Group Menu Options

### Plated Set Menu

\$45 per person

#### First Course

(select 1 option)

Roasted Tomato & Sweet Pepper Bisque

Artisan Greens

marinated artichoke, pickled onion, olives, goat cheese, sundried tomato vinaigrette

#### Main Course

(select 1 option)

Salmon Fillet

pan seared, wild, with maple butter, pea shoot salad

Chicken Supreme

stuffed with wild mushrooms, pan roasted, jus naturale

Beef Short Ribs

bathed in red wine, slowly roasted, au jus

Risotto (V)

roasted butternut squash, shaved parmesan, pickled pumpkin (Vegan upon request)

*\*\*\*All entrees are served with potato pave, roasted carrot and caraway puree and seasonal vegetables*

#### Third Course

(select 1 option)

Bread Pudding

roasted apple cinnamon croissant bread pudding, parsnip puree, vanilla bean & thyme semifreddo

London Fog Crème Brûlée

earl grey shortbread, blueberry coulis

### Plated Set Menu

\$55 per person

#### First Course

(select 1 option)

Roasted Carrot & Sweet Potato Bisque

Artisan Greens

marinated artichoke, olives, pickled onion, goat cheese, sundried tomato vinaigrette

#### Main Course

(select 1 option)

Fraser Valley Duck Breast

roasted celeriac & apple strudel, maple balsamic jus, spiced nuts

Black Cod

fresh & wild, miso & soy marinated, pan seared

Beef Tenderloin

AAA filet, chimichurri

Risotto (V)

roasted butternut squash, shaved parmesan, pickled pumpkin (Vegan upon request)

*\*\*\*All entrees are served with potato pave, roasted carrot and caraway puree and seasonal vegetables*

#### Third Course

(select 1 option)

Chocolate Mousse

raspberry coulis, espresso shortbread

Baileys Cheesecake

chocolate ganache, shaved chocolate, fresh raspberry

*Subject to seasonality, applicable taxes, and 18% gratuity*



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### THE URBAN MEETING

Minimum of 8 guests | \$40 per person

Coffee & Tea Service  
Cucumber & Mint Infused Still Water  
Business Luncheon

### BUSINESS LUNCHEON

Minimum of 8 guests | \$40 per person

Feature Soup  
Artisan Fall Greens  
Variety of Wraps or Sandwiches  
Baked Cookies

### CONTINENTAL BREAKFAST

Minimum of 8 guests | Add \$12 per person

Coffee, Tea, Orange & Apple Juice, Milk  
Fresh Baked Pastries  
Sliced Fruits & Berries with Honey Yogurt  
Honey Almond Granola & Plain Greek Yogurt

### THE COSMO MEETING

Minimum of 8 guests | \$53 per person

Coffee & Tea Service  
Cucumber & Mint Infused Still Water  
Continental Breakfast  
Short & Sweet Break  
Business Luncheon

### ENHANCEMENTS

Add to any breakfast or lunch | \$ per person

Sliced Fruits & Berries with Honey Yogurt - \$6  
Charcuterie & Cheese - \$10  
Lemon Rosemary Nuts - \$3  
Fresh Baked Cookies - \$5  
Happy Planet Smoothies - \$6  
Muffins & Pastries - \$6  
Grilled Vegetable Platter - \$5  
Raw Vegetable Platter with Beet Hummus - \$5

Please advise us of any and all dietary restrictions and allergies\*

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## HOT BUFFET LUNCHEON

Upgrade from Business Luncheon \$15 per person

Grilled Vegetable Platter

Beetroot & Goat Cheese Salad

Feature Soup

Spiced Slow Roasted Chicken

or

Miso & Soy Marinated Salmon

or

6 Hour Braised Boneless Beef Rib

Braised Lentils

Sliced Fruits & Berries with Honey Yogurt or

Chef Selected Sweets

## SHORT & SWEET BREAK

Add \$9 per person

Fresh Baked Pastries & Muffins

Coffee & Tea Refresh

Happy Planet Smoothies

## MOVIE THEATRE BREAK

Add \$10 per person

Pop Corn (any flavor)

Licorice Twizzlers

Chocolate Almonds

M & M's

Lemon Rosemary Nuts

## HEALTH BREAK

Add \$13 per person

Strawberry Banana Greek Yogurt Smoothies

Raw Vegetable Platter with Beet Hummus

Peanut Butter Protein Balls

Lemon Rosemary Nuts

Sliced Fruit & Berries with Honey Yogurt

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## Canapés

(minimum 2 dozen per selection)

### Ahi Tuna Tartar

compressed apple, ginger soy, wonton chip

\$35/Dozen

### Marinated Shrimp

and avocado rice paper rolls, Vietnamese sauce

\$28/Dozen

### Marinated Bocconcini

and tomato skewers

\$18/Dozen

### Red Thai Curry Chicken Skewers

\$25/Dozen

### Prosciutto Wrapped Melon

balsamic reduction

\$23/Dozen

### Mini Baked Potato

sour cream, bacon, chive

\$18/Dozen

### Beef Sliders

cheddar cheese, bacon, roasted garlic aioli, brioche

\$35/Dozen

### Coconut Prawns

mango jalapeño coulis

\$32/Dozen

### Fresh Local Shucked Oysters

mignonette, lemon

\$35/Dozen

### Mini Fish & Chips

caper aioli

\$26/Dozen

### Marinated Portabello Sliders

goat cheese, brioche, roasted garlic aioli

\$26/Dozen

### Tomato Bruschetta

crostini

\$18/Dozen

## PLATTERS

Minimum of 6 guests | \$ per person

### Roasted Vegetable Platter \$5

garden herbs, balsamic, olive oil

### Seasonal Fresh Fruit & Berries \$6

honey thyme Greek yogurt

### Tasting Platter \$11

Local charcuterie, artisan cheese, cured salmon, olives, pickles, crostini's, preserves

### Pastry Platter \$6

Torte, Cakes & Mousse

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