



Party Packages

fennell@yeoldesquire.ca • 905-388-7770

Snack Buffet \$30

Garden Salad and Sicilian Pasta Salad
Assorted Pizzas
Chicken Wings
Nacho Platter
Spring Rolls
Fresh Cut Fries

Substitutions may be possible
for an up-charge

Dinner Buffet

(Prices are Per Person)

2 Entrees

\$50

3 Entrees

\$70

4 Entrees

\$85

(Roasted Potatoes, vegetables and buns included)

Starters

- Caesar Salad
- Garden Salad
- Home made soup

Vegetarian Entrees

- Penne Pasta with tomato basil sauce
- Veggie Lasagna with Alfredo sauce,
- Veggie Curry with rice and Naan bread
- Spinach and Cheese Manicotti with tomato basil sauce
- Butternut Squash Ravioli with Hunter sauce

Meat Entrees

- Shaved Prime Rib with horseradish
- Chicken Supreme with roasted red peppers
- Meaty Lasagna with tomato basil sauce
- Chicken Parmigiana
- Meat Ball Marinara
- Swedish Meatballs
- Veal Parmigiana
- Beef Cabbage Rolls
- Southern Style Chicken
- Mini Steak Yorkshire Pudding topped with mashed potatoes

Luncheon Buffet

\$37

Garden salad, Caesar
Sicilian pasta salad, Deviled eggs,
Relish tray, assorted veggies,
assorted sandwiches,
Homemade soup,
Assorted mini muffins and danishes

Breakfast Buffet

(Minimum 20 Guests)
(available every day until 11:00 am)

\$30

Bacon, ham, breakfast sausage
Beans, Home fries, toast, slices tomatoes
Scrambled eggs,
Assorted mini muffins and danishes
Coffee/tea/juice

Appy Buffet

\$37

Spring rolls, potato skins
Deep fried pickles,
mac n cheese bites
Fries, Garlic bread, Wings

Ala Carte Platters

\$140 each

Potato Skins (50 pieces)
(Vegetarian option available)
Baked potato skins with three cheese blend, fresh crumbled bacon, and green onions, served with sour cream

Chicken Spring Rolls (70 pieces)
(Vegetarian option available)
Crispy fried, served with plum sauce

Garlic Bread (70 pieces)
Toasted baguette smothered in garlic butter, add cheese \$15

Deep Fried Pickles (45 pieces)
Breaded and deep fried served with ranch dressing

Burger Sliders (30 pieces)
Mini beef burgers on a mini brioche bun with lettuce and tomato and onion on the side. cheese/bacon for 75¢ per burger

Sandwiches (45 pieces)
Variety of cold cuts on rustic ciabatta loaf topped with assorted sauces

Chicken Satays (50 pieces)
Tender seasoned chicken on skewers, topped with peppers, served with Tzatziki

Mini Steak Yorkshire Bowls (40 Pieces)
Warm Yorkshire pudding bowl stuffed with slow braised hand-cut steak simmered in a red wine sauce topped with mashed potatoes

Nachos (40 ppl)
Create your own Nachos with a mix of nacho cheese, lettuce, pico, salsa, jalapeños, black olives and sour cream.

Veggie Platter (30 ppl)
Mix of carrots, cucumbers, broccoli, cauliflower, and cherry tomatoes, served with ranch or blue cheese dips

Mac N Cheese Bites (70 pieces)
Golden fried Mac N Cheese in a crunchy batter, served with a bbq mayo

Meatball Marinara (75 pieces)
Juicy beef meatballs in a tangy marinara sauce

Award Winning Wings

(Non breaded)

Add carrots, celery
& blue cheese

50 for \$140

(approx. 7 lbs, one sauces)

100 for \$250

(approx. 15 lbs, two sauces)

200 for \$430

(approx. 30 lbs, three sauces)

\$40

(50 Pieces Total)

Assorted Pizzas

\$20 12" / 10 slices

Cheese or Pepperoni

\$23 Loaded

Meatlovers	pepperoni, ham, sausage
Hawaiian	ham, pineapple, extra cheese
Veggie	mushrooms, green peppers, onions
Greek	Feta cheese, black olives, red onions, tomatoes
BBQ Chicken	mild BBQ base, chicken, onions, mushrooms
Canadian	pepperoni, mushroom, bacon
PMG	pepperoni, mushroom, green pepper

or choose your own 3 toppings

Salads (30 ppl)

Garden Salad | Sicilian Pasta | Caesar Salad

\$70

\$80

\$95

Bulk Beverage Pricing

Non- Alcoholic Beverages

\$4.50 per guest

Includes: coffee, tea, pop (unlimited)

Coffee/Pop \$20 per pitcher (not unlimited)

House Wine

\$35 per bottle

San Tiziano Cabernet Merlot and Serenissima Pinot Grigio
(both from Italy)

Substitutions may be made depending on availability

Booking Guidelines

ALL pricing subject to applicable taxes and a 20% gratuity

Minimum number of guests to book the room is 30 and maximum to 100

\$100 deposit required to guarantee booking and will be deducted off final total

Final guest count and food option to be given 8 days prior to the event

Cancellation of less than 8 days forfeits deposit

Cutlery/plates/napkins/glasses are provided

Tablecloths for food/dessert/prizes/memorial tables are provided

Tables cloths for seating can be provided for \$10 per cloth for white or black, or a wide assortment of colored cloths \$15 per cloth

Guests May bring in cakes/baked goods only. All other food must be provided by Squires

THERE IS NO ROOM RENTAL CHARGE WITH A MINIMUM OF \$600 PURCHASED IN FOOD

A \$25 CLEANING FEE IS APPLIED TO ALL BOOKINGS

DECORATIONS

NO CONFETTI/CONFETTI BALLOONS OF ANY KIND

NO SCOTCH TAPE, ONLY PAINTER'S TAPE TO BE USED

PUSH PINS ARE ALLOWED



Dessert Menu

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Desserts \$12

Based on a minimum order of 15 pieces

All desserts are served with whipped cream
ala mode is +\$2 Per item

Warm Apple Blossom

A divine individual serving of classic apple pie, loaded with filling and wrapped in a flaky pastry, sprinkled with cinnamon, topped with caramel sauce

Rainbow Burst Layer Cake

Six layers of fluffy white cake, each vividly coloured with all-natural ingredients creating the full spectrum of the rainbow! Lovingly wrapped in a white cloud of vanilla buttercream icing, topped with strawberry sauce

So Good Chocolate Cake

Four layers of decadent chocolate cake separated by rich chocolate fudge icing. Finished with a dark chocolate glaze and skirted with fine pieces, topped with chocolate sauce

Lemon Lavender Cake

White chocolate lemon curd cheesecake topped with a lavender cream and white chocolate shard. Finished with tinted white chocolate drizzle, topped with chocolate sauce

Mini Red Velvet Cake

Rich moist dark red cupcake with subtle chocolate flavour notes, topped with chocolate sauce (2 pieces per order)

Mini Tiramisu

An old family recipe consisting of alternating layers of Mascarpone cream and imported Italian lady finger biscuits soaked in espresso, topped with chocolate sauce

Chocolate Truffle Cake

It all starts with a light layer of chocolate cake topped with a creamy chocolate truffle ganache which is then topped with dark chocolate mousse, and a classic chocolate glaze crowned with a decorative chocolate shard, topped with chocolate sauce

Strawberry Short Cake

The crowd pleaser, the quintessential strawberry shortcake made to perfection with real 35% whipped cream and blasted with real strawberries, topped with strawberry sauce

Classic New York Cheesecake

New York style cheesecake made with the finest ingredients resting on a graham crust topped with cherries compote