



## **Private Catering and Events Menu**

\*For groups of 14 or more we charge a non-refundable deposit of \$10 per person to hold the reservation. Refunds will be given with 72 hours notice.

### **Monday and Sunday – Typically Closed on these days**

There is no charge to use the space, provided the minimum food and beverage expenditures are met. The minimum spend requirement for Sunday or Monday is \$1200.

For parties greater than 14 we do require a down-sized version of our regular menus or one of our Price Fixed Menus. We will provide menus for you and your guests. During the event a server will come around and take individual orders. Any allergies or other dietary requirements can be addressed at this time.

We are extremely flexible in creating menus tailored to specific needs. If you would prefer to design your own menu, you are welcome to do so. We ask you to make a selection off our regular menu of 3 Tapas/Salad, 3 Entrees, and 1 dessert. Guests can choose from that menu when they arrive. Customized menus will be priced accordingly



### **Room Minimums**

<u>Room Capacities</u>	<u>Seated</u>	<u>Standing</u>	<u>Minimum Spend</u>	<u>Minimum Capacity</u>
Honeysuckle	14	n/a	\$200	6
Solarium	24	30	\$600	16
Panabaker	60	80	\$800	28
Bar	20	35	\$1600	30
Main Floor	n/a	100	\$1600	50

### **Room Minimums**

Room minimums are based on food and beverages exclusive of tax and gratuity. If the minimum spend requirement is not met, the difference will be applied as a room rental fee on the final bill.

We offer breakfast business meetings however there is a set up fee of \$150 for events earlier than 10:30.

We do not offer beverage packages. All drinks are charged a la carte.

Gratuities will be added to the final bill, at 20% before tax.

**Solarium - up to 30 people**

For a Presentation with a screen, 21 people is the maximum. This room has natural wood table tops, if you want this room to be dressed with linen table cloths we do charge \$2 per person. Wheelchair accessible.



**Honeysuckle Room - up to 14 people**

For a Presentation a 60" TV with HDMI attachment is available. Maximum 12 people with a Presentation. Not wheelchair accessible.



**Panabaker Room - up to 60 people** For a Presentation with a screen, 60 people are the maximum. Not wheelchair accessible.



**Bar Area - up to 40 people**

A great area for a social. Wheelchair accessible. Available every night, except Friday.



**The Main Floor – up to 80 people**

Great for cocktail parties, Birthdays and Anniversaries. Available every night, except Friday.



## Hors D'oeuvres Functions

Hors d'oeuvres are one or two bite appetizers usually passed around a room while cocktailing. At the Rousseau House, these will be offered on, trays by our service staff.

### Recommendations for host:

A social event up to 1 hour long we recommend 5 pieces per person

A social event 1 to 2 hours long we recommend 8 pieces per person

A gathering of longer than 2 hours we recommend 12 pieces per person

Priced Per Dozen below. (One dozen minimum order per item)

Chef's Choice Platter 48 pieces for \$100 – this can be put on 4 platters to spread out on the table if wanted

<b>Vegetarian</b>		<b>Seafood</b>	
Vegetable Samosas	28	Coconut Shrimp	30
Grilled Cheese	24	Shrimp Cocktail	24
Tomato Bruschetta	21	Smoked Salmon	33
Spring Rolls	33	Oysters Raw or Rockefeller	MP
Stuffed Mushrooms	33	Fried Calamari	18
Crostini with Hummus	21		
<b>Mac and Cheese</b>		<b>Meat</b>	
Mac and Cheese	24	Braised Beef Spring Rolls	42
With Bacon	30	Skewers	
With Lobster	42	Beef	36
		Chicken	30
		Bacon Wrapped Brussels with Maple	24
		Devils on Horseback	24
<b>Sliders</b>		<b>Arancini</b>	
Pulled Pork, Compressed Pineapple	45	Parmesan	18
Beef Burger -Bacon Cheddar	51	Tomato	18
Fried Chicken, Coleslaw	42	Wild Mushroom	18
Quinoa Burger, Avocado,	36		
<b>Deviled Eggs</b>		<b>Fries</b>	
Old School	18	Truffled	18
Truffled	18	Poutine	24

## Platters

Small Platter Feeds 10-15 Guests

Large Platter Feeds 20-25 Guests

### **Cheese** House Preserves and Crackers

Domestic Platter

Small Platter 70

Large Platter 120

Premium Platter

Small Platter 100

Large Platter 150

### **Charcuterie Platter** Local and House Cured Meats, Pickles, Grainy Mustard

Small Platter \$70

Large Platter \$120

### **Vegetable Offerings** Market Vegetables and House Dips

Small Platter \$50

Large Platter \$75

### **Seasonal Fruit and Berries**

Small Platter \$65

Large Platter \$95

## Other Add Ons

Dessert Canapés

\$ 3.50 per piece

Bread for dinner

\$ 3.50 per person

## Cakes

To order a cake, three business days and a deposit via credit card are required.

### **Half Slab Cake - 12x16 for up to 24 people**

\$ 50 vanilla + strawberries

\$ 60 chocolate

### **Full Slab Cake - 16 x 24 for up to 40 people**

\$ 70 vanilla + strawberries

\$ 90 chocolate

#### **Please note:**

There is a \$2.00 per person service fee for groups bringing in their own dessert.

## Tea Sandwiches

\$30 a dozen minimum order of 3 dozen

1. Smoked Salmon

4. Tuna

6. Chicken Salad

2. Cucumber

5. Ham and Cheese

3. Egg Salad

6. Brocolini and Prosciutto



### Lunch Price Fixed Menu #1

Offered to prearranged parties  
of 14 or more between the  
hours of 11:00 and 3:00

#### Ricotta Gnocchi

Mornay Sauce • Spinach •  
Cured Tomato • Parmesan  
Crumb

Or

#### Soup • Salad • Half Club

Soup of Day • Heritage Greens

Or

#### Waldorf Salad

Chicken • Apple • Pear •  
Cranberries • Walnuts • Blue  
Cheese

\$15.99 per person  
plus taxes and gratuities  
Add Soup or House Salad \$5  
Add Dessert \$5

### Lunch Price Fixed Menu #2

Offered to prearranged parties  
of 14 or more between the  
hours of 11:00 and 3:00

#### Rousseau Burger

Aged Cheddar • Dijon Aioli •  
Pickled Onions • Fries

Or

#### Lobster Mac N' Cheese

Orecchiette Pasta • Toasted  
Crumbs • Aged Cheddar •  
Parsley • Greens

Or

#### Montreal Smoked Meat

Yellow Mustard • Kosher  
Pickles • Rye Bread • Fries

\$18.99 per person  
plus taxes and gratuities  
Add Soup or House Salad \$5  
Add Dessert \$5

### Lunch Price Fixed Menu #3

Offered to prearranged parties  
of 14 or more between the  
hours of 11:00 and 3:00

#### Lobster Mac N' Cheese

Orecchiette Pasta • Toasted  
Crumbs • Aged Cheddar •  
Parsley • Greens

Or

#### Salmon

Beet Risotto • Fennel • Lemon  
Mascarpone

Or

#### Chicken Breast

Braised Lentils • Roasted Baby  
Carrots • Kale • Sumac Yogurt

\$20.99 per person  
plus taxes and gratuities  
Add Soup or House Salad \$5  
Add Dessert \$5



## Dinner Menu #1

for groups of 14 or more

### Soup of the Day

Or

### Mixed Greens

Honey Chardonnay Vinaigrette • Radish



### Chicken Breast

Braised Lentils • Roasted Baby Carrots • Kale •  
Sumac Yogurt

Or

### Ricotta Gnocchi

Mornay Sauce • Spinach • Cured Tomato  
• Parmesan Crumb



### Brûlée

\$29.99 per person  
plus taxes and gratuities



## Dinner Menu #2

for groups of 14 or more

### Soup of the Day

Or

### Mixed Greens

Honey Chardonnay Vinaigrette • Radish



### Chicken Breast

Braised Lentils • Roasted Baby Carrots • Kale •  
Sumac Yogurt

Or

### Salmon

Beet Risotto • Fennel • Lemon Mascarpone

Or

### Ricotta Gnocchi

Mornay Sauce • Spinach • Cured Tomato  
• Parmesan Crumb



### Brûlée

\$36.99 per person  
plus taxes and gratuities



**Dinner Menu #3**  
for groups of 14 or more

Soup of the Day

Or

**Caesar**

Pink Peppercorn Dressing • Parmesan •  
Sourdough Crostini



**Chicken Breast**

Braised Lentils • Roasted Baby Carrots • Kale •  
Sumac Yogurt

Or

**Salmon**

Beet Risotto • Fennel • Lemon Mascarpone

Or

**6oz Striploin**

Brocolini • Mashed Potato • Red Wine Jus



**Brûlée or Cheesecake**

\$42.99 per person  
plus taxes and gratuities



**Dinner Menu #4**  
for groups of 14 or more

Soup of the Day

Or

**Waldorf Salad**

Apple • Pear • Cranberries • Walnuts • Honey  
Chardonnay Dressing • Blue Cheese



**Chicken Breast**

Braised Lentils • Roasted Baby Carrots • Kale •  
Sumac Yogurt

Or

**Salmon**

Beet Risotto • Fennel • Lemon Mascarpone

Or

**Braised Short Rib Bourguignon**

Colcannon Mashed Potato • House Smoked  
Bacon • Cippolini Onions • Mushrooms



**Brûlée or Cheesecake**

\$48.99 per person  
plus taxes and gratuities





**Dinner Menu #5**  
for groups of 14 or more

**French Onion Soup**

Croutons • Swiss Cheese

Or

**Caesar**

Pink Peppercorn Dressing • Parmesan •  
Sourdough Crostini

Or

**Chicken Breast**

Braised Lentils • Roasted Baby Carrots • Kale •  
Sumac Yogurt

Or

**Salmon**

Beet Risotto • Fennel • Lemon Mascarpone

Or

**12oz Striploin**

Brocolini • Mashed Potato • Red Wine Jus

Or

**Brûlée or Cheesecake**

\$54.99 per person  
plus taxes and gratuities



**Dinner Menu #6**  
for groups of 14 or more

**Amuse Bouche**

Or

**Heirloom Beet**

Goat Cheese Panna Cotta • Pistachio • Smoked  
Honey Vinaigrette

Or

**Seared Scallops**

Market Fresh Accompaniments

Or

**Chilean Sea Bass**

Market Fresh Accompaniments

Or

**16oz Dry Aged Bone-in Rib Eye**

Brocolini • Mashed Potato • Red Wine Jus • Pickled  
Cabbage

Or

**New Zealand Rack of Lamb**

Braised Lentils • Roasted Baby Carrots • Sumac  
Yogurt • Red Wine jus

Or

**Tiramisu**

\$75.99 per person  
plus taxes and gratuities