



AMSTERDAM
INN & SUITES

AMSTERDAM INN & SUITES
CATERING



catering services by

EXIT153
RESTAURANT

CATERING DETAILS



Breakfast Plated

all breakfast items include complimentary coffee or tea
maximum 50 people

Classic Eggs Benedict

honey ham, home fries & mustard hollandaise \$22

Smoked Salmon Eggs Benedict

home fries & fresh herb hollandaise \$23

Baked Egg Frittata

vegetarian or ham & cheese \$20

The Traditional

scrambled eggs, bacon, country toast & home fries \$20

Healthy Start

coconut & dried fruit granola, honey yogurt & fruit salad \$18

French Toast

maple syrup, whipped cream & fresh berries \$22

Breakfast Buffets

all buffets include coffee, tea & juice, priced per person
minimum 20 people
for groups under 20, additional \$5 charge per person

Continental Breakfast

assorted juices, coffee & tea
fresh baked pastries
sliced fruit & berries
assorted cheese, cold cuts & accompaniments
\$ 22

The Carleton County Buffet

scrambled eggs with chives & cheddar cheese
bacon & sausage
rosemary home fries
brown sugar baked beans
fresh biscuits
\$ 26

Plated Enhancements additional prices per person

Juice

Orange, apple or cranberry \$4

Morning Pastries

Chef's selection of baked goods \$4

Smoothies

Chefs daily creation \$7

Buffet Enhancements additional prices per person

Hard boiled eggs \$2

Cereal & granola \$3

French Toast \$5

Fresh whole fruit \$2

Sliced fruit \$4

prices are subject to 15% HST & Gratuities

please inform our banquet team upon booking of any allergies or sensitivities

CATERING DETAILS



All Day Breaks

priced per person

Everything Salmon Bagels

assorted bagels with cream cheese, pickled onions, atlantic smoked salmon & capers \$18

The Granola Break

granola & yogurt, assorted bars & fresh fruit \$15

The Country Bakery

warm pastries, house made biscuits, muffins & sweet breads \$16

Fruit & Nut Break

sliced fruit, assorted berries & mixed nuts \$15

From the Garden Platter

assorted vegetables & dips, hummus & crackers \$6

Charcuterie Board

a selection of cheese & cured meats \$9

Fresh Fruit Tray

sliced fruit & berries, whipped cream & yogurt \$8

Cookies & Sweet Tray

a selection of cookies & squares \$6

Fresh coffee & tea \$4

Bottled water \$3.00

Soft drinks \$2.50

Bottled juice \$3.00

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LUNCH PLATED



Plated Lunch

maximum 50 people

Starters

select one for the entire group

Roasted squash & maple soup
Spicy carrot & ginger bisque
Roasted red pepper
Bacon, cheddar & potato chowder
Seafood chowder additional \$5 per person

Classic caesar salad
Crumbled feta greek salad
House salad with fresh berries, goat cheese & house dressing

Mains

select up to two choices for the entire group, one dish per person

Maritime fish & chips \$28
Roasted mushroom linguine (V) \$28
Peanut coconut pad thai (V) \$28
Grilled chicken & mushroom penne \$32
Butter curry chicken \$ 30
Chef's BLT \$ 28
Paneer & roasted vegetable wrap (V) \$25
Spicy chicken club \$28

Desserts

select one dessert for the entire group

Caramel banana sundae
Lemon meringue pie
Dutch apple pie
Chocolate cream puff
Vanilla cheesecake

prices are subject to 15% HST & Gratuities
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LUNCH BUFFET



Buffet Lunch

minimum 20 people

Starters

select one soup and one salad for the entire group

Roasted squash & maple soup
Spicy carrot & ginger bisque
Roasted red pepper
Bacon, cheddar & potato chowder
Seafood chowder additional \$5 per person

Classic caesar salad
Crumbled feta greek salad
House salad with fresh berries, goat cheese & house dressing

Mains

Option 1 - one main for the entire group, \$45 per person
Option 2 - two mains for the entire group, \$48 per person

Maritime fish & chips
Roasted mushroom linguine (V)
Peanut coconut pad thai (V)
Grilled chicken & mushroom penne
Butter curry chicken
Chef's BLT
Paneer & roasted vegetable wrap (V)
Spicy chicken club

Desserts

select one dessert for the entire group

Caramel banana sundae
Lemon meringue pie
Dutch apple pie
Chocolate cream puff
Vanilla cheesecake

Please note:
for groups under 20, an additional \$5 charge per person will be applied

prices are subject to 15% HST & Gratuities
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DINNER PLATED



Dinner Plated

maximum 50 people

Starters

select one for the entire group
additional starter \$5 per person

Roasted squash & maple soup
Spicy carrot & ginger bisque
Roasted red pepper
Bacon, cheddar & potato chowder
Seafood chowder additional \$5 per person

Classic caesar salad
Crumbled feta greek salad
House salad with fresh berries, goat cheese & house dressing

Mains

select up to two choices for the entire group, one dish per person

Seared salmon with mango salsa \$ 48
Roasted pepper & asparagus penne \$ 40
Pork tenderloin with fruit chutney \$ 42
Roasted chicken, leg & thigh with sundried tomato cream \$ 42
Atlantic seafood ragout with vol au vent pastry \$ 45
Grilled medium ribeye 8 oz with caramelized onions \$ 50
Garlic & herb shrimp satay \$ 45

all mains come with seasonal vegetables and choice of chef featured potato or rice

Desserts

select one dessert for the entire group

Caramel berry cheesecake
Strawberry layered cake -GF
Coconut vanilla cream puff
Decadent chocolate cake
Dutch apple pie

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DINNER BUFFET



Dinner Buffet

minimum 20 people

Starters

select one soup and one salad for the entire group

Roasted squash & maple soup

Spicy carrot & ginger bisque

Roasted red pepper

Bacon, cheddar & potato chowder

Seafood chowder additional \$5 per person

Classic caesar salad

Crumbled feta greek salad

House salad with fresh berries, goat cheese & house dressing

Mains

Option 1 - one main for the entire group, \$55 per person

Option 2 - two mains for the entire group, \$60 per person

Seared salmon with mango salsa

Roasted pepper & asparagus penne

Pork tenderloin with fruit chutney

Roasted chicken, leg & thigh with sundried tomato cream

Atlantic seafood ragout with vol au vent pastry

Grilled medium ribeye 8 oz with caramelized onions, additional \$5 per person

Garlic & herb shrimp satay

all mains come with seasonal vegetables and choice of chef featured potato or rice

Desserts

select one dessert for the entire group

Caramel berry cheesecake

Strawberry layered cake -GF

Coconut vanilla cream puff

Decadant chocolate cake

Dutch apple pie

Please note:

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Canapes

Fresh Farm & Garden Flavors

\$22 per dozen
cheese & chive mini quiche
wild mushroom tart
vegetable spring rolls
roasted pepper stuffed baby potatoes
tomato, basil & bocconcini skewers

International Flavors

\$24 per dozen
spicy mini meatballs
chicken peanut satay
pork wonton
coconut shrimp

Land & Sea Flavors

\$26 per dozen
bacon wrapped scallops
fresh oysters
shrimp cocktail
mini fish cakes

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AMSTERDAM
INN & SUITES

Chef's Executive Menu



catering services by

EXIT153
RESTAURANT

A-LA-CARTE DETAILS



25 people maximum, prices are per person

prices are subject to change for parties over 25 people where a buffet is required

Appetizers

Soup of the day \$7

Seafood Chowder \$14

Greek Salad \$12

Lunch Mains

Chef's BLT \$18

Exit 153 Burger \$22

Maritime Fish & Chips \$ 22

Butter Chicken Bowl \$25

Butter Paneer Bowl (V) \$22

Dinner Mains

Vegetarian Thai red curry on rice \$24

Butter chicken on rice \$24

Exit 153 burger \$22

Chicken mushroom penne \$25

Grilled ribeye 10 oz - market price

Dessert

Lemon meringue pie \$9

Dutch apple pie \$9

Chocolate cream puff \$9

Vanilla cheesecake \$9

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