



CATERING MENU

Effective 1 April 2025 - 31 March 2026

JUNO CATERING

Terms of Agreement

EVENT BOOKING

All bookings must be arranged through the Mess Manager / Function Coordinator. Please contact the Mess Manager / Function Coordinator for a Facility Request Form, which must be completed and returned for approval by the appropriate authority.

A Mess is a facility used by serving members to foster morale, well-being, and a sense of community. One privilege of membership is the ability to host/sponsor private functions (ex: weddings, anniversaries, holiday parties, etc.), or in support of another association to which the Mess member belongs (ex: Rotary Club, Naval Officers' Association, etc.) and which has a traditional association with the Military Community. The host/sponsor must be present at the function.

The use of outside provisions other than those provided by Juno Catering is prohibited, with the exception of a special occasion cake (ex: wedding or birthday cake). Questions may be directed to the Mess Manager, Function Coordinator, or President of the Mess Committee.

MENUS

We strive to meet your needs with a diverse menu package. However, should you require a customization, our Chef would be delighted to create one to meet your needs. Please note, to deviate from the selections in this package will incur price adjustments. Menu selections are due no later than 14 days prior to the event. All allergies must be clearly identified with the Function Coordinator.

DIETARY CONCERNS

We are happy to accommodate dietary concerns identified in advance to the best of our ability. There may be additional fees for significant dietary considerations or for gluten-free substitutions due to extra labour or food costs.

Please note that our facility is not Gluten Free, Nut Free, Soy Free, etc.

ATTENDANCE COUNTS

All final guaranteed attendance counts are due to the catering department no later than 14 days prior to the scheduled event. In the event that Juno Catering does not receive a final attendance count, the estimated or actual number of guests served (the higher number) will be used for billing purposes. A final invoice will be sent to the event OPI within 5 business days. Payment in full is due prior to the event.

PRICING

Prices are based on full table/buffet service where service is indicated. All events are subject to applicable taxes and service charges. Prices quoted may be changed due to changes in the collective agreement wage rates, increased food costs, or for unforeseen circumstances. Off-site catering may incur additional charges.

*All prices are subject to a 10% Administration Charge and applicable 14% HST.
Guest counts must be confirmed no later than 14 days prior to event. Payment in full is due prior to the event.*

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BREAKFAST MENU

Plated Service

FAIR WINDS & FOLLOWING SEAS \$15.00

Scrambled Eggs with Chives

Bacon & Sausage

Home Fried Potatoes

Fresh Fruit Skewer

Coffee & Tea

READY AYE READY \$22.50

Traditional Eggs Benedict

(toasted english muffin, poached eggs, ham, hollandaise sauce)

Baked Tomato

Home Fried Potatoes

Fresh Fruit Skewer

Coffee & Tea

VALOUR START \$17.00

Breakfast Wrap

(tortilla, scrambled egg, spicy sausage, green onion, peppers, cheddar cheese)

Sour Cream & Salsa

Home Fried Potatoes

Fresh Fruit Skewer

Coffee & Tea

UPGRADE YOUR BREAKFAST

Assorted Chilled Juices \$2.00

(apple, orange, cranberry)

Plattered Breakfast Pastries \$3.25

(muffins, danishes)

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BREAKFAST MENU

Buffet Service | Minimum 25 people (add \$3.00/person for groups under 25)

BUFFET \$20.75

Scrambled Eggs with Chives

Bacon & Breakfast Sausage

Home Fried Potatoes

Muffins & Danishes

Fresh Fruit Display

Coffee & Tea

Assorted Chilled Juices
(apple, orange, cranberry)

UPGRADE YOUR BUFFET

Pancakes with Maple Syrup \$3.00

French Toast with Maple Syrup \$3.25

Eggs Benedict \$6.75

Baked Navy Beans \$1.25

Assorted Cereals with Milk \$2.50

Assorted Yogurts \$1.75

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COFFEE BREAKS

Buffet Service | Minimum 10 people

Coffee Breaks are served on a clothed table with glass and flatware.

COFFEE SERVICE \$3.25

Coffee & Tea
Water Service

MORNING COFFEE BREAK \$8.75

Coffee & Tea
Water Service
Assorted Pastries and Sweets
Fresh Fruit

AFTERNOON COFFEE BREAK \$10.50

Coffee & Tea
Water Service
Vegetables & Dip
Cheese & Pepperoni
Assorted Crackers

Additional delivery or service fee may be incurred for functions outside of Juno Tower.

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TAKE-OUT TRAYS

Event OPIs are responsible for pick-up from Juno Tower Galley by 6:00pm for all Take-Out orders, unless otherwise agreed upon

Assorted Sandwich Tray (10 people) \$40.75

Fresh Garden Vegetables & House Made Dips (25 people) \$44.50

Pepperoni & Cheese (15 people) \$49.75
Served with Honey Mustard dip & crackers

International Dips with Crostinis and Pita Chips (15 people) \$36.75
Hummus, spinach dip, whipped feta dip

Assorted Breakfast Pastries (20 people) \$39.25
Muffins & danishes

Cinnamon Buns (12 people) \$27.25

Fresh Fruit Tray (15 people) \$49.75
Selection of seasonal fresh fruit with yogurt dip

Assorted Cookie Tray (20 people) \$31.75

Assorted Dessert Squares (25 people) \$49.75

Coffee & Tea \$1.75

Bottled Water \$2.00

Assorted Bottled Juices \$2.00
(apple, orange, cranberry)

Assorted Sodas \$2.00

18" Garlic Fingers \$18.75

18" Vegetable Pizza \$22.25

18" Pepperoni Pizza \$22.25

18" Meat Lovers Pizza \$24.25

18" Works Pizza \$24.25

18" Hawaiian Pizza \$22.25

***Paper products (plates and napkins) \$0.75 pp**

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LUNCH MENU

Buffet Service | Minimum 25 people (add \$3.00/person for groups under 25)

THE SANDWICH BOARD \$22.50

Assorted Gourmet Sandwiches
Chef Inspired Soup of the Day
Juno Garden Salad
Tray of Assorted Desserts
Coffee & Tea

WONDERFUL WOK \$28.50

Roast Vegetable Rice Noodle Salad
Egg Rolls with Plum Sauce
Szechwan Beef Stir-Fry
Sweet & Sour Chicken Balls
Fried Rice
Tray of Assorted Desserts
Coffee & Tea

CANADIAN BBQ \$33.00

Cornbread
Brisket Burnt Ends
Grilled Chicken
Coleslaw
Baked Beans
Tray of Assorted Desserts
Coffee & Tea

MARITIME COMFORT \$32.75

Caesar Salad
Creamy Coleslaw
Battered Haddock with Tartar Sauce
French Fries
Smashed Valley Apple Pie
Coffee & Tea

TASTE OF INDIA \$29.75

Butter Chicken
Basmati Rice
Cucumber Salad
Naan
Gulab Jamun
Coffee & Tea

PASTA BAR \$32.75

Pasta (choose 1) : Spaghetti, Fettuccini,
Penne, Vegetable Fusilli
Sauce (choose 2) : Alfredo, Marinara,
Bolognese Sauce
Meats (choose 1) : Grilled Chicken, Meat
Balls, Italian Sausage
Caesar Salad
Garlic Bread
Tray of Assorted Desserts
Coffee & Tea

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ROAD HOUSE MENU #1

Minimum 25 people (add \$3.00/person for groups under 25)

CHOOSE ANY 5 FROM THE LIST BELOW - \$22.50 PER PERSON

Crispy Chicken Bites
(with wing Sauce)

Jalapeño Poppers

Mozzarella Sticks
(with Ranch Dip)

Donair Bites
(with Donair Sauce)

Cauliflower Bites
(with Chipotle Dip)

Fried Pepperoni
(with Honey Mustard Sauce)

Sweet Potato Fries
(with Curry Dip)

Onion Rings

Fried Dill Pickles

Tater Tots

Vegetable Springrolls
(with Plum Sauce)

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ROAD HOUSE MENU #2

Priced per person, unless otherwise stated

POUTINE \$7.50

(minimum 25 people)

Fries, cheese curds, beef gravy

Make it a Pulled Pork Poutine - add \$2.75

Make it a Cheeseburger Poutine - add \$4.75

NACHOS \$7.75

(minimum 25 people)

with Salsa and Sour Cream

BURNT BRISKET ENDS \$10.00

(minimum 25 people)

Served with a sweet BBQ sauce

CAULIFLOWER BITES \$7.00

(minimum 25 people)

Served with buffalo sauce

TATER TOTS \$6.00

(minimum 25 people)

Served with onion dip

BEEF BURGER SLIDERS \$49.75 | PER DOZEN

(minimum 3 dozen)

Mini burgers with traditional fixings

PULLED PORK SLIDERS \$47.75 | PER DOZEN

(minimum 3 dozen)

Mini brioche buns, pulled pork, coleslaw

MINI LOBSTER ROLLS \$55 | PER DOZEN

(minimum 3 dozen)

Soft rolls topped with tender lobster

CHICKEN WINGS \$24.00 | PER DOZEN

Pick 2: Mild, Hot, BBQ, honey garlic, ranch, sweet thai chili, or pineapple curry sauces

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RECEPTIONS

Platters (priced per person) | Prices based on 120 minute service

Fresh Vegetables with Dips \$3.50
(variety of garden fresh vegetables with house made dips)

Gourmet Sandwich Platter \$6.75
(1 sandwich/person)

Cheese & Pepperoni \$8.50
(served with honey mustard sauce and assorted crackers)

Connoisseur Cheese Board \$9.25
(imported and domestic cheese display with crackers)
(minimum 25 people)

Crostini Platter with International Dips \$6.00
(hummus, spinach dip, whipped feta dip, etc. with crostini and pita chips)
(minimum 25 people)

Smoked Salmon Board \$9.75
(dill cream cheese, caper dill relish, fresh baguette)
(minimum 25 people)

Charcuterie Display \$8.75
(assorted meats and cheeses with baguette, crackers, and condiments)
(minimum 25 people)

Cocktail Shrimp Display \$8.50
(chilled poached prawns, dipping sauces, fresh lemon)
(minimum 25 people)

Assorted Dessert Squares \$4.25

Fresh Fruit Platter \$4.75
(assortment of seasonal fruit)

Assorted Cookie Tray \$2.00

Coffee & Tea \$1.75

Bottled Water \$2.00

Bottled Juice \$2.00
(apple, orange, cranberry)

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RECEPTIONS

Hors D'Oeuvres (minimum 3 dozen per selection)
Priced per dozen | Prices based on 120 minute service

Pita with Herb Cream Cheese \$19.75
(blend of fresh herbs and cream cheese on Lebanese pita)

Shaved Teriyaki Beef \$23.75
(tender beef in a sweet teriyaki sauce)

Watermelon Feta Spoons \$23.75
(garnished with balsamic, seasonal)

Fried Ravioli \$19.75
(stuffed ravioli served with spicy red sauce)

Asian Lettuce Wraps \$21.00
(rice, tofu, and sticky soy sauce)

Sausage Rolls \$21.00
(savory pork wrapped in flaky crust)

Smoked Salmon Mousse \$34.75
(with essence of lemon in a pastry cup)

Baked Mushroom Cap with Goat Cheese \$26.75
(valley mushrooms, Quebec chervil, rosemary)

Spanakopita \$23.75
(steamed spinach and feta cheese in phyllo pastry)

Bacon Wrapped Scallops \$36.00
(with smoked jalapeno aioli)

Sesame Chicken Satay \$26.75
(sesame coated chicken breast skewers with a hint of curry & a peanut sauce)

Mini Vegetable Springrolls \$25.75
(thai sweet chili sauce)

Mini Quiche \$19.75
(egg and tasty fillings in a flaky crust)

Truffle Mac n' Cheese Fritter \$26.50
(golden fried macaroni and cheese)

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PLATED DINNERS – MENU A

Plated Service. Includes Fresh Rolls & Butter as well as Fresh Brewed Coffee & Tea

STARTERS

(choose one)

Juno Garden Salad with Raspberry Vinaigrette

Traditional Caesar Salad

Roast Cauliflower and Chickpea Soup

Roast Butternut Squash Soup with Apple Maple Relish & Red Pepper Coulis

Forest Mushroom Soup with a hint of Cream and Sherry & Dill Creme Fraiche

**Add a second starter \$5.00 pp*

ENTREES

Chef's Choice of Accompaniments (starch and vegetables)

Roast Turkey with Bread Stuffing, Turkey Gravy & Cranberry Sauce \$44.25

Roast Beef with Yorkshire Pudding and Red Wine Sauce \$45.25

Lemon-Herb Grilled Chicken with a Balsamic Glaze \$43.50

Classic French Beef Bourguignon \$48.00

Double-Smoked Pork Chop with Pineapple Salsa \$42.50

Phyllo wrapped Haddock Loin with asparagus and sweet peas \$42.50

**Choice of two entrées \$5.00*

***Choices due in advance along with seating chart indicating choice*

DESSERT

(choose one)

New York Cheesecake with Strawberry or Blueberry Compote or Chocolate Sauce

Gluten-Free Chocolate Torte with Caramel Sauce

Smashed Valley Apple Pie with Vanilla Ice Cream

Carrot Cake with Whipped Cream Cheese Frosting

Lemon Meringue Pie

Chocolate Mousse and Blueberries

**Dessert Buffet add on \$3.00 pp*

Vegetarian Options available upon request

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PLATED DINNERS – MENU B

Plated Service. Includes Fresh Rolls & Butter as well as Fresh Brewed Coffee & Tea

STARTERS

(choose one)

Baby Spinach Salad with Goat Cheese, Roast Pear, Spiced Pecans, Cranberries & Herb Vinaigrette

Mediterranean Salad with Cherry Tomato, Cucumber, Chickpeas, Feta,
Olives & Sun-dried Tomato Vinaigrette

Tortellini and Kale Soup

Fresh Tomato Bisque with Parmesan Fritter & Pesto Drizzle

Thai Shrimp Soup

**Add a second starter \$7.00 pp*

ENTREES

Chef's Choice of Accompaniments (starch and vegetables)

Chicken Supreme with sausage and cornbread crumb, pan sauce \$50.75

Prime Rib of Beef (cooked medium), red wine sauce with rosemary \$63.75

Maple Dill Salmon \$54.75

Bacon Wrapped Beef Tenderloin (cooked medium) with Béarnaise Sauce - *market price*

Mediterranean Pork Tenderloin with feta cheese, Kalamata olives, and sun dried tomatoes \$49.75

8oz Striploin Steak (cooked medium) with Chimichurri Sauce \$58.75

Chicken Supreme with Lobster Ragout \$59.75

**Choice of two entrées \$7.00*

***Choices due in advance along with seating chart indicating choice*

DESSERT

(choose one)

Salted Caramel Cheesecake with a Mango Coulis

Decadent Chocolate Lava Cake

Blueberry Chiffon Tart

Gluten-Free Chocolate torte with Espresso Glaze

Classic Crème Brule with a Decadent Sugar Crust

**Dessert Buffet add on \$3.00 pp*

Vegetarian Options available upon request

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DINNER BUFFET

Buffet Service | Minimum 50 people (add \$3.00/person for groups under 50)
Includes Assorted Breads & Spreads as well as Fresh Brewed Coffee & Tea

CUSTOMIZE FROM THE LISTS BELOW \$48.50

SALADS

choose any three

Tossed Garden Salad
(crisp mixed greens, garden vegetables,
assortment of dressings)

Caesar Salad
(tender romaine, bacon bits, croutons,
parmesan cheese, creamy garlic dressing)

Citrus Spinach Salad
(baby spinach, red onion, mandarin oranges,
and pecans with a bright citrus dressing)

Potato Salad
(hard cooked egg, vegetables, and mayonnaise
with a hint of Dijon mustard)

Chef's Pasta Salad
(al dente pasta in a creamy dressing)

Creamy Coleslaw
(traditional blend of green cabbage and carrots)

Broccoli Salad
(broccoli florettes, bacon and cheese
in rancher style dressing)

Chopped Mediterranean Salad
(tomatoes, cucumbers, Kalamata olives,
feta cheese, greek dressing)

Chickpea Salad
(chickpeas with green onion, cucumber,
feta with a sun-dried tomato dressing)

ENTREES

choose any two

Vegetarian Options available upon request
Chef's choice of accompaniments (Starch & Vegetables)

Butter Chicken
(tender chicken morsels in an Indian spiced cream sauce)

Lemon Herb Chicken
(grilled chicken breast with thyme and honey glaze)

Roast Turkey with Bread Stuffing
(savory gravy, cranberry sauce)

Roast Beef with Yorkshire Pudding
(slow roast Alberta beef, red wine sauce)

Sweet and Savoury BBQ Chicken
(brined and grilled bone-in chicken)

Fire Grilled Beef Striploin
(whole roast striploin with bacon mushroom sauce)

Roast Pork Loin
(spiced apple salsa)

Maple Dill Salmon
(fresh Atlantic salmon marinated in dill and maple syrup)

Mac and Cheese
(classic comfort food with Canadian cheddar)

ADD A CARVING STATION

Prime Rib of Beef \$11.00
(red wine sauce with rosemary)

Baked Ham \$8.50
(assorted condiments)

DESSERT BUFFET

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