



LUNCH

www.thejunctionhamilton.ca
154 James Street South, Hamilton, ON

THE JUNCTION
Events & Catering by Mattson



ALBION FALLS

\$26 per person

Seated or Buffet

Appetizer

Wild mushroom parsnip soup, roasted garlic,
white truffle essence

Assorted artisan breads, butter, olive oil

Entrée

Host's choice of one of the following

Crispy-skinned chicken supreme, wild mushroom
Pernod sauce

Pan-roasted Atlantic salmon, lemon, capers,
parsley cream reduction

Roasted red-skinned baby potatoes

Chef's market vegetables

Dessert

Fresh fruit

Assorted dessert squares, mini pastries

Taxes and gratuities are not included.

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TEWS FALLS

\$29 per person

Seated or Buffet

Appetizer

Caesar salad, heritage blend salad, pasta salad

Assorted artisan breads, butter, olive oil

Entrée

Host's choice of one of the following

Veal, beef & pork lasagna

Broccoli, cauliflower & aged white cheddar quiche

Lamb shepherd's pie

Crispy-skinned chicken supreme, mashed potatoes,
chef's market vegetables, sweet pepper demi

Pan-roasted Atlantic salmon, caramelized leek,
tarragon cream reduction, roasted fingerling
potatoes, chef's market vegetables

Dessert

Banana bread pudding, rum butter sauce,
fresh berries

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SHERMAN FALLS

Pasta Luncheon

\$22 per person

Seated or Buffet

Appetizer

Organic heritage salad or Caesar salad
Assorted artisan breads, butter, olive oil

Entrée

Host's choice of one of the following

Rosemary chicken, fusilli, baby spinach, red onion,
gorgonzola cream sauce

Beef & veal stuffed cannelloni, plum tomato ragù,
mozzarella gratin, Parmesan-Reggiano

Grilled vegetable lasagna, ricotta, three-cheese blend

Baby shrimp, farfalle pasta, julienned peppers,
zucchini, basil pesto creamy marinara

Mushroom ravioli, sweet peas, toasted pine nuts,
Parmesan, truffle cream sauce

Butternut squash ravioli, roasted vegetables, baby
spinach, leeks, goat's cheese sauce

Dessert

Assorted dessert squares, mini pastries

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LUNCH

Sandwich Platters

Gourmet ... \$13 *(per person)*

Chicken salad, Montréal smoked meat, turkey bacon, capicola & cheese, roasted vegetable, roasted prime rib on a selection of artisan breads, croissants and wraps

Your choice of

Caesar salad and organic heritage salad

One salad and daily soup

Executive ... add \$5 *(per person)*

Fresh seasonal fruit, crudités, assorted dessert squares, pastries

Boxed Lunch ... \$18 *(per person)*

Choose any artisan sandwich from the “Gourmet”

Organic heritage salad or Caesar salad

Apple, fresh-baked cookie and bottled water

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HORS D'OEUVRES

Each selection priced by the dozen

Honey, lime & Sriracha chicken satays, roasted garlic aioli	\$26
Marinated beef satays, hoisin soy demi	\$26
Maryland Blue crab cakes, red onion marmalade	\$32
Chicken shawarma bites, curry aioli	\$25
Ahi tuna tartare on Yukon Gold chips, caviar	\$34
Wildflower Mascarpone bruschetta, heirloom tomatoes, balsamic syrup	\$22
Deep-fried cauliflower, sesame & sweet chilli glaze	\$22
Lamb spiedini, double-smoked bacon jam	\$31
Six-hour braised beef short rib slider, caramelized onions, micro arugula, smoked jalapeño mayo	\$30
Asian steak mini tacos on fried wontons, citrus ginger slaw	\$26
Crispy pork belly, chipotle glaze, bacon jam	\$27
Wild mushroom tomato crisps, balsamic syrup, Parmigiano-Reggiano	\$22
Pork and veal meatballs, whisky barbeque glaze	\$24
Mini beef Wellingtons, truffle merlot demi	\$29
Honey fire-roasted prawns, mango pepper salsa	\$32
Jerk ahi tuna, crisp potato, parsnip purée, ginger slaw	\$34
Ricotta gnocchetti, lamb and mint bolognese	\$27
Smoked salmon, asparagus, chive sour cream, red onion, fried capers	\$25
Grilled duck spiedini, pickled jalapeños, mango glaze	\$28
Mini croque monsieur, tomato gazpacho shooters	\$28
Mini sweet potato skins, lime crème fraîche, pancetta, gorgonzola	\$26

*Minimum two dozen per item
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VEGETARIAN & VEGAN

Wild mushroom, spinach & goat's cheese phyllo, pesto butter sauce

Grilled vegetable risotto

Eggplant Parmesan

Roasted vegetables baked in puff pastry with tomato ragù

Grilled Portobello mushroom, creamed spinach, ricotta, caramelized garlic

Grilled Portobello mushroom, creamed spinach, ricotta, caramelized garlic

Roasted butternut squash stuffed with curried chickpeas (V)

Barbequed tofu, sweet peppers, onions, wild mushrooms (V)

Roasted vegetables stir-fry, sticky rice, sweet chilli hoisin glaze (V)

STARCHES

Buttered mashed potatoes

Rosemary & garlic mashed potatoes

Rice pilaf with herbs

Israeli couscous with citrus, butter & herbs

Roasted fingerling potatoes

Sweet potato Yukon croquettes

Parsley chili Parisienne potatoes

VEGETABLES

Roasted Harvest Blend - carrot, turnips, red onion, butternut squash

Chef's Market Blend - broccoli, zucchini, red pepper, red onion

Flower Blend - broccoli, cauliflower

Garden Blend - green beans, asparagus, baby carrots

Pappardelle Blend - green and yellow zucchini, heirloom carrots

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