



*inferno's*  
ON ACADEMY  
*Restaurant and Lounge*

## Group Reservation Packages

# Breakfast Menu Options



---

Inferno's on Academy is open at 11:00am Monday – Saturday

We can open as early as 8:00 am for a minimum of 20 guests

(For groups less than 20 a \$5 surcharge per guest will be added)

## Inferno's Continental Buffet     \$16.00 Per Guest (Not Including Taxes or Gratuities)

- Freshly Brewed Coffee, Decaf Coffee and Tea
- Pitchers of Assorted Fruit Juice
- Basket of Croissant, Muffins and Danishes
- Seasonal Fruit Salad

## Hot Breakfast Package     \$20.00 Per Guest (Not Including Taxes or Gratuities)

(Includes Coffee, Decaf Coffee, Tea and Baskets of Freshly Baked Breads and Croissants)

**\*\*Please Select Three\*\***

- Applewood Smoked Cheddar Grilled Cheese with a Fried Egg, Tomato, Bacon and Mayo on Koilech Bread
- Eggs Benedict – Toasted English Muffin, Ham, Poached Egg, Hollandaise
- Quiche Lorraine with Bacon, Ham and Swiss Crepe Stuffed with Prosciutto, Brie and Asparagus Then Topped with a Fig Cream
- Belgium Waffles with Strawberries, Whipped Mascarpone and Maple Syrup
- Omelet with Spinach, Mushrooms, Onions and Goat Cheese
- Cambenzola Stuffed French Toast Topped with Bananas, Walnuts and Maple Caramel

# Group Lunch Package



---

2 Course Group Lunch Menu      \$20.00 Per Guest    (Not Including Beverages, Taxes or Gratuities)

Baskets of Fresh Baked Bread Included

## Soup or Salad (Choice of)

- Broth Soup of the Day
- Cream Soup of the Day
- Mixed Artisan Green Salad with Orange Basil Vinaigrette **GF**
- Mixed Artisan Green Salad with Raspberry Poppy seed Vinaigrette **GF**

Upgrade Soup/Salad Course    add \$2.50 per Guest

- French Onion Soup with Port Soaked Baguette and Swiss Cheese **GF w/Request**
  - Caesar Salad with House Dressing and Croutons Topped with Grated Asiago **GF w/Request**

## Main Course

- Penne Inferno with Sautéed Chicken, Peppers, Onions and Spinach in a Chili Spiked Cream **GF + Vegetarian w/Request**
- Crepe Stuffed with Chicken, Mushrooms and Spinach with a Goat Cheese Cream Served with Potato and Vegetable of the Day
- Quiche Lorraine with Bacon, Ham and Swiss Served with Potato and Vegetable of the Day
- Tortiere served with House Gravy
- Pan Seared Pickerel Topped with a Walnut Pesto and Blistered Tomatoes Served with Potato and Vegetable of the Day **GF w/Request**
- River Heights Reuben with Melted Swiss, Sauerkraut, Russian Dressing and Corned Beef

Dessert    add \$6.00 per Guest

- Crème Brulée **GF**
- Chocolate Mousse **GF**

# Group Dinner Option A



---

3 Course Group Menu      \$32.00 per Guest (Not Including Beverages, Taxes or Gratuities)

Baskets of Fresh Baked Bread Included

## Soup or Salad (Choice of)

- Broth Soup of the Day
- Cream Soup of the Day
- Mixed Artisan Green Salad with Orange Basil Vinaigrette **GF**
- Mixed Artisan Green Salad with Raspberry Poppy seed Vinaigrette **GF**

Upgrade Soup/Salad Course    add \$2.50 per Guest

- French Onion Soup with Port Soaked Baguette and Swiss Cheese **GF w/Request**
  - Caesar Salad with House Dressing and Croutons Topped with Grated Asiago **GF w/Request**

## Main Course (Select Three)

- Penne Inferno with Sautéed Chicken, Peppers, Onions and Spinach in a Chili Spiked Cream **GF + Vegetarian w/Request**
- Linguine and Mussels Provencal; Tomatoes, Onions, Garlic, White Wine and Fine Herbs **GF w/Request**
- Chicken Breast Topped with a Spanish Sauce (Sautéed Peppers and Onions in a Tomato Sauce **GF**
- Cornmeal Crusted Pan Seared Pickerel Topped with Fresh Pesto and Lemon Wedge **GF**
- Grilled Salmon Gratin with a Dijon Cream **GF w/Request**
- Fried Pork Schnitzel with a Mushroom Dill Cream Sauce
- Grilled Marinated Pork Loin Topped With Poached Pears and a Walnut Crumble **GF**
- Soy Lime Ginger Marinated Tofu Steak **GF + Vegetarian**

## Dessert

- Crème Brulée **GF**
- Chocolate Mousse **GF**

Upgrade Dessert Course      add \$3.00 per Guest

- Strawberry Bavarian Cream Pie
- Chocolate Fantasy
- Lemon Hazelnut Slice

# Group Dinner Option B



---

3 Course Group Menu      \$42.00 per Guest (Not Including Beverages, Taxes or Gratuities)

Baskets of Fresh Baked Bread Included

## Starters (Choice of)

- French Onion Soup with Port Soaked Baguette and Swiss Cheese **GF w/Request**
- Caesar Salad with House Dressing and Croutons Topped with Grated Asiago **GF w/Request**

Upgrade Starter Course add \$8.50

- Lobster Potstickers over Sweet Chili Cream and Drizzled with Saigon Sauce
- Sautéed Prawns in a Garlic and Pernod Cream Sauce **GF w/Request**
- Classic Tomato Bruschetta **Vegetarian**
- Grilled Chicken Satay Skewers Drizzled with a Thai Peanut Sauce **GF w/Request**

## Main Course (Select Three)

- Beef Medallions Topped With Sautéed Mushrooms and a Blue Cheese Cream Sauce **GF w/Request**
- Seafood Linguine with Calamari, Prawns and Mussels in a Spicy Tomato Sauce **GF w/Request**
- Chicken Breast Stuffed with Aged Sharp Cheddar, Pistachios, Bacon, Sautéed Peppers and Onions with a Roasted Red Pepper Sauce
- Blackened Pork Tenderloin with a Corn, Black Bean and Cilantro Salsa **GF w/Request**
- Arctic Char Stuffed with Lobster, Potato and Gruyere Served with a Lemon Verbena Sauce **GF**
- Fried Veal Schnitzel with a Marsala Mushroom Demi-Glace
- Pasta Inferno Deluxe with Chicken, Chorizo, Peppers, Onions and Spinach in a Chili Spiked Cream **GF w/Request**
- Soy Ginger Lime Marinated Tofu Steak **GF + Vegetarian**

## Dessert (Choice of)

- Strawberry Bavarian Cream Pie
- Chocolate Fantasy
- Lemon Hazelnut Tart
- Chocolate Cappuccino Cream Cheesecake
- Crème Brulée **GF**
- Chocolate Mousse **GF**

# Group Dinner Option C *inferno's* ON ACADEMY

---

3 Course Group Menu      \$60.00 per Guest (Not Including Beverages, Taxes or Gratuities)

Baskets of Fresh Baked Bread Included

## Appetizers (Choice of)

- Lobster Potstickers over Sweet Chili Cream and Drizzled with Saigon Sauce
- Sautéed Prawns in a Garlic and Pernod Cream Sauce **GF w/Request**
- Classic Tomato Bruschetta **Vegetarian**
- Grilled Chicken Satay Skewers Drizzled with a Thai Peanut Sauce **GF w/Request**
- Bison Springrolls with a Sweet Chili Dipping Sauce

## Main Course

- Veal Medallions with Caramelized Onions and Fennel Over an Apple Veloute **GF w/Request**
- Halibut with a Citrus Compound Butter Over a Spinach Walnut Pesto Infused Farro **GF w/Request**
- Moroccan Spiced Rack of Lamb over Creamy Spiced Tomato and Chickpeas **GF w/Request**
- 5oz La Petite Mignon Wrapped in Bacon and Served with Cognac Flambéed Mushrooms and Prawns **GF w/Request**
- Soy Ginger Lime Marinated Tofu Steak **GF + Vegetarian**

## Dessert

- Strawberry Bavarian Cream Pie
- Chocolate Fantasy
- Lemon Hazelnut Tart
- Chocolate Cappuccino Cream Cheesecake
- Crème Brulée **GF**
- Chocolate Mousse **GF**

# Hors D'Oeuvres



Hors D'Oeuvres are priced by the dozen

- Grilled Chicken Satay Skewers **\$36.00** GF
- Sautéed Prawns in a Garlic and Pernod Cream Sauce **\$33.00** GF
- Cucumber Canape with Herbed Cream Cheese and Smoked Salmon **\$33.00** GF
- Calamari Tzatziki **\$14.00/Plate** GF w/ Request
- Beet and Goat Cheese Bruschetta **30.00** Vegetarian
- Chicken Bacon and Applewood Smoked Cheddar Bruschetta **\$36.00**
- Tomato Bruschetta with Grated Asiago and Balsamic Drizzle **\$30.00**
- Prosciutto, Brie and Fig Jam Bruschetta **\$36.00**
- Grilled Striploin Blinis with Horseradish Crème Fraiche **\$45.00**
- Smoked Salmon Blinis with Herbed Cream Cheese and Capers **\$36.00**
- Lobster Pot Stickers with a Sweet Chili Cream **\$39.00**
- Bison Spring Rolls with Plum Chili Sauce **\$40.00**
- Crispy Fried Eggplant Parmesan Bites **\$28.00** Vegetarian
- Crispy Zucchini with a Herbed Goat Cheese and Pickled Eggplant **\$28.00** Vegetarian
- Caramelized Onion, Roasted Garlic and Goat Cheese Puff Pastry Tartlets **\$36.00** Vegetarian
- Escargot in Puff Pastry with a Mushroom Jus **\$33.00**
- Crepe Stuffed with Herbed Goat Cheese and Cream Cheese Blend and Diced Vegetables **\$30.00**  
Vegetarian
- Beef Wellington Bites; Beef Tips wrapped in Puff Pastry with a Mushroom Jus **\$51.00**
- Grilled Rack of Lamb Chops **\$50.00** GF

## Desserts

- Mini Chocolate Mousse **\$42.00** GF
- Mini Crème Brûlée **\$42.00** GF
- Mini Crepe Stuffed with Strawberries and Bavarian Cream **\$45.00**
- Mini Crepe Stuffed with Lemon Curd and Blueberries **\$45.00**