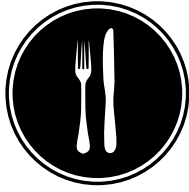


# LUNCH MENU





EWG<sup>1</sup> EWG<sup>2</sup>  
EGLINTON WEST GALLERY  
TORONTO'S PREMIER EVENT VENUES



**CATERTRENDZ**  
CULINARY PRODUCTION



**CATERTRENDZ**<sup>®</sup>  
CULINARY PRODUCTION




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## **CATERTRENDZ CULINARY PRODUCTION** TORONTO'S PREMIER CATERER

we have grown to be a leading social and corporate caterer with a long history of service par excellence. We also excel in off-premise catering, working in many of Toronto's finest venues. Our range is extraordinary — from intimate family dinners to events of all sizes, including large corporate events serving more than 5,000 guests.

T (416) 386 9946 | F (416) 386 1297

**EWG<sup>1</sup> EWG<sup>2</sup>**  
**EGLINTON WEST GALLERY**  
TORONTO'S PREMIER EVENT VENUES

-  [www.facebook.com/eglintonwestgallery](http://www.facebook.com/eglintonwestgallery)
-  [www.eglintonwestgallery.com](http://www.eglintonwestgallery.com)
-  [info@eglintonwestgallery.com](mailto:info@eglintonwestgallery.com)

## **EWG<sup>1</sup> EWG<sup>2</sup>**

The EWG – Eglinton West Gallery (EWG1 and EWG2) is located in midtown Toronto (Eglinton West Neighbourhood). They are unique event venues that offer an urban-industrial loft-style space to host weddings, social events, corporate functions, conferences, fashion shows etc. The 20,000 square foot facility is surrounded by drapery, windows, rustic steel, city brick and industrial age beamed wood ceilings.

The EWG properties are conveniently divided into two separate venues and can seat up to 350 guests as well as accommodate up to 650 guests for stand up cocktail style events. Depending on the function and size of your event, you may choose to utilize one room or move your guests between the venues. Host your upcoming event at the EWG and it is sure to be an unforgettable experience!

2301 Keele St. | T (416) 636 6747  
Toronto, ON M3B 3Z9 | F (416) 386 1297

EGLINTON WEST GALLERY is the hottest new venue in Toronto. Opening in November 2018. this fabulous, open space is everything you are looking for.

- Tiffany Chairs
- Coffee Tables
- Leather Lounge Furniture
- Cruiser Tables
- Linens and Napkins
- Open Concept Event Loft Spaces
- Warehouse Industrial Ceilings
- Acrylic & Reclaimed Wood Bars
- Contemporary Guest/Bridal Suite with Safety Box
- Rustic Ballroom Chandeliers
- Ambient Lighting Throughout Venue
- Full Functional Kitchen Inclusive Of All Dishes, Cutlery, Glassware and Service Ware
- Complete Kosher Kitchen Onsite
- Licensed Beverage Services
- Complimentary Free Parking
- Round and Long Tables
- Fully Handicap Accessible
- On-Site Event Supervisor



## SERVICES

Your event representative will be pleased to assist in arranging special details for your event such as; florals, rentals, décor, sound and lighting, audio and visual, etc...

## EVENT CAPACITY

Our multi-functional space and open layout allows the flexibility to host functions from a small gathering of 50 people to a large scale event for 650 people. Event bookings and arrangements take place at our on-site offices.

## PARKING

There is ample complimentary parking on site. Valet parking is also available for each event and may be arranged through The EWG Event Venue for an additional charge.

# THE SANDWICH SMORGASBORD BUFFET

\$25.00/Guest

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**HERITAGE BLEND GREENS  
WITH LEMON HERB VINAIGRETTE**

**MUSTARD VINAIGRETTE  
NEW POTATO SALAD**

**THREE CABBAGE SLAW**

**GRILLED VEGETABLE PASTA SALAD**

CHOICE OF THREE TYPES OF SANDWICHES/WRAPPS

**BBQ CHICKEN AVOCADO**

Bbq chicken, chipotle mayo, avocado, smoked provolone and pickled onions

**FETA AVOCADO**

Hummus, feta, avocado, onion sprouts, pickled onions, arugula, tomatoes and roasted red pepper mayo

**ROAST TURKEY BRIE**

Roasted Ontario turkey, brie, spiced honey mustard, arugula and caramelized onions

**ALABAMA CHICKEN**

Cajun grilled chicken, spiced hot pepper mayo, pickled cabbage kimchi, jalapeños, hot house tomatoes

**CUBANA**

Smoked ham, centre cut bacon, Swiss cheese, pickles and yellow mustard

**SABICH**

Hummus, hard boiled egg, tomatoes, eggplant, tahini, pickles and cucumbers

**GENOA SALAMI AND  
FRESH ROAST TURKEY**

Garlic aioli, smoked provolone, baby romaine leaves

**CAPRESE**

Ripened red and yellow tomatoes, fresh bocconcini, arugula, olive tapenade and fresh basil pesto

**ALBERTA SLOW ROAST BEEF**

Shaved parmesan, arugula, creamed horseradish, caramelized onions

**ASSORTED WRAPS**

filled with meats, cheese, fresh vegetables and delicious spreads

**AND**

**KOSHER DILLS, ASSORTED MUSTARDS, AND SELECTION OF SPICED OLIVES**

DESSERT

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**ASSORTED COOKIES  
AND SQUARES**

**AND**

**COFFEE AND TEA SERVICE**

Freshly-Brewed Regular and Decaffeinated Coffee and Teas, Cream, Milk, Sugar, Sweetener, and Lemon Slices

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# ITALY MEETS THE MIDDLE EAST BUFFET

\$29.50/Guest

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## **PANZANELLA SALAD**

Ripe tomatoes, bocconcini,  
pesto drizzle

## **CAESAR SALAD**

Sweet chili croutons and homemade  
elephant garlic vinaigrette

## **TRADITIONAL TABOULI SALAD**

## **LAVASH AND CRISPY FLATBREAD**

with lemon herb hummus

## **GRILLED MEDITERRANEAN LEMON HERB CHICKEN**

## **STUFFED CHEESE MANICOTTI**

With ripened vine tomato compote

## **GRILLED MIXED VEGETABLES**

Extra virgin olive oil and pick rock salt  
Roasted baby reds

## **ASSORTED OLIVES, PICKLED VEGETABLES**

## DESSERT

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## **ASSORTED MINI SQUARES AND TARTS**

# **AND**

## **COFFEE AND TEA SERVICE**

Freshly-Brewed Regular and Decaffeinated Coffee and Teas,  
Cream, Milk, Sugar, Sweetener, and Lemon Slices

# ADDITIONAL SALADS

May be added at an extra charge

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## MIXED GREENS

Tomatoes, cucumbers, carrot threads and lemon vinaigrette

## KALE AND GREENS

Kale, mixed greens, diced tomatoes, peppers, cucumbers

## BEAN AND VEGGIE

Baby spinach, mixed beans, tomatoes, peppers and broccoli

## PESTO CAPELLINI

Pesto, capellini noodles, roasted red peppers, feta, parmesan cheese

## BARLEY AND VEGGIES

Roasted rapini, peppers, yams, radicchio and barley

## LENTIL AND GREENS

Coloured lentils, yams, broccoli, swiss chard, and dried cranberries

## PENNE PASTA

Mixed seasoned veggies Parmesan and Asiago cheeses

## SHANGHAI EXPRESS

Sautéed Asian veggies, capellini noodles, light curry and sesame dressing

## QUINOA SALAD

Edamame, spinach, tomatoes, corn and beans

## BEEF SALAD

Roasted beets, celery, fresh pineapple, fresh herbs

## SPINACH SALAD

Baby spinach, spiced pecans, mixed veggies and feta cheese

## COUSCOUS

Couscous, chickpeas, chopped veg, raisins and spices

## SPICED CHICK PEA

Curried chickpeas, spinach, carrots, red pepper flakes

## GREEK SALAD

Mixed greens, Kalimantan olives, feta cheese, tomatoes, onions

# WORKING PLATED LUNCHES

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## WORKING LUNCH #1

\$21.00 /Guest

Chefs inspired sandwich of the season  
Mixed garden greens with house lemon vinaigrette  
Mixed mini sweets and cookies  
Fresh brewed coffee and selection of teas

## WORKING LUNCH #2

\$29.50 /Guest

Choice of salad  
Pan seared Atlantic Salmon, seared grape tomato relish  
Spanish rice, grilled asparagus  
Mixed mini sweets  
Fresh brewed coffee and selection of teas

## WORKING LUNCH #3

\$27.50 /Guest

Choice of salad  
Preserved lemon and caperberry grilled chicken  
Grilled Cajun Yukon wedges  
Broccolini and baby carrots  
Mixed mini sweets  
Fresh brewed coffee and selection of teas

## WORKING LUNCH #4

\$29.50 /Guest

Choice of salad  
Asian beef broccoli and peppers  
Jasmine rice  
Mixed mini sweets  
Fresh brewed coffee and selection of teas

# THEMED BREAKS

\$8.75/Guest (Must be combined with a Lunch or Breakfast Menu)

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## MEXICANA

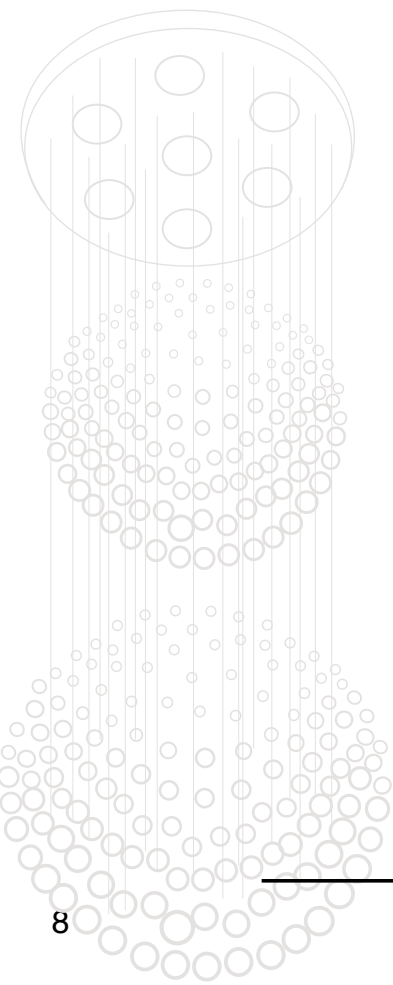
Blue and corn tortilla chips with fresh salsa  
Guacamole  
Warm empanada and cheese quesadillas  
Soft drinks and juices

## BALLPARK

Popcorn, peanuts, chips  
Mini wieners in a blanket with ballpark mustard  
Soft drinks and juices

## YOGA ZEN

Yoghurt station with nuts and fresh fruit compotes  
Fresh sliced fruit selection  
Pictures of flavoured infused waters





# LUNCH ALCOHOL UPGRADES:

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## STANDARD BAR

(Based on 4 hours of service, includes bar staff) \$25.00 per person

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Standard Bar Includes Vodka (Sky, Absolute, Russian Standard), Rye Whiskey (Canadian Club, Gibson's Finest), Irish Whiskey (Jameson's), Rum (Captain Morgan, Lambs, Bacardi White), Gin (Beefeater, Bombay), Scotch Whiskey (Grants, Ballantine), Tequila (El Jimador), Liqueurs (Kahlua, Frangelico, Vermouth, Triple sec, Melon, Blue Curacao, Sambuca), Beer (Budweiser Lite, Alexander Keith's Pale Ale, Canadian), EWG House Red and EWG House White Wine, Assorted Soft Drinks (coca cola products) and Fresh Juice (orange, apple & cranberry juice)

## PREMIUM BAR

(Based on 4 hours of service) \$35.00 per person

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Everything the standard bar has to offer plus the following:

Includes a sparkling wine toast with Prosecco Bottega, Vodka (Grey Goose, Belvedere), Rye Whiskey (Lot#40, Collingwood), Rum (Havana Club Dark, Chairman's Reserve Saint Lucia), Gin (Hendricks, Whitney Nell), Scotch Whiskey (Chivas, Glenlivet 1824, Johnnie Walker Black), Tequila (Tromba, 1800 Silver), Bourbon Whiskey (Makers Mark, Jack Daniels, Woodford Reserve), Cognac (St Remy, Gaston), Liqueurs (Bailey's, Grand Mariner, Drambuie, Jagermeister, Amaretto), Beer (Steam Whistle Pilsner, Heineken, Corona), Wine (20 Bees Premium Cabernet Merlot and 20 Bees Premium Riesling)

## OPEN NON-ALCOHOLIC HOST BAR SELECTIONS

\$8.00 per person

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Assorted Soft Drinks (coca cola products) and Fresh Juice (Orange, apple & cranberry juice), Plus 2 Speciality drinks included

## BAR CHARGES AS CASH OR CONSUMPTION BAR

(Min \$800 spend per bar set up)

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### **Standard Rail Drink - \$7.50**

Vodka (Sky, Absolute) Rye (Canadian Club, Gibson's Finest), Rum (Captain Morgan, Lambs), Gin (Beefeater, Bombay), Scotch (Grants, Ballantine), Tequila (El Jimador)

**Premium Rail Drink - \$9.50 each**

Vodka (Grey Goose, Belvedere), Rye (Lot#40, Collingwood), Rum (Havana Club Dark, Chairman's Reserve Saint Lucia), Gin (Hendricks, Whitney Nell), Scotch (Chivas, Glenlivet 1824), Tequila (Tromba)

**Domestic Beer - \$5.00**

Budweiser Lite, Alexander Keith's Pale Ale, Canadian

**Upgraded Beer - \$7.00**

Steam Whistle Pilsner, Heineken, Corona

**Ontario Craft Beers (priced a la carte)**

Creemore Springs, Mill St. Organic - \$7.00

Boshkung 35 + 118 Cream Ale, Beau's Lug Tread - \$8.00

**House White and Red Wine - \$7.00 per glass**

20 Bees White and Red Wine - \$9.00 per glass

**No Alcoholic Beverages**

Assorted Soft Drinks (coca cola products) and

Fresh Juice (Orange, apple & cranberry juice) - \$4.50

Fresh brewed coffee and tea - \$3.00

**Additional Bartenders - \$34.00 per hour, minimum 5 hours.**

Please consult your sales executive for pre purchased drink tickets and special pricing.

ADDITIONAL BAR UPGRADES

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**Add Ontario Craft Beers** (Creemore Springs, Boshkung 35 + 118 Cream Ale, Mill St. Organic & Beau's Lug Tread) - \$5.00 per person

**Upgrade White Wines**

East Dell Pinot Grigio - \$4.00 per person

Rutherford Morgan Bay Chardonnay - \$5.00 per person

Dan Aykroyd Sauvignon Blanc - \$4.00 per person

**Upgrade Red Wine**

East Dell Black Cabernet - \$4.00 per person

Rutherford Morgan Bay Cabernet - \$5.00 per person

Dan Aykroyd Cabernet Shiraz - \$4.00 per person

Don't see your favourite spirit, beer or wine. Speak to your account executive.

We are known to be creative!

## WINE AND BEER PACKAGE

\$18.00 per person based on 2 hours service

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White Wine (Benchmark White, Santa Carolina Sauvignon Blanc, Vineland Estates Riesling), Red Wine (Benchmark Red, Lucky Goat Reserve, Lindeman's Bin 99 Pinot), Beer (Steam Whistle Pilsner, Budweiser Lite, Alexander Keith's, Stella Artois, Boshkung 35+118 Cream Ale) and Bottled Flat water



\* 13% HST Additional

\*\* 18% Service Charge Additional

\*\*\* Standard linens are included with a minimum spend of \$4,000.00

\*\*\*\* Room Rental Charge will be waived with a minimum food & beverage spend



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