



HOTEL X TORONTO CATERING MENUS

CONTENTS

BREAKFAST	1-5
COLD LUNCH BUFFET	6
HOT LUNCH BUFFET	7-8
PLATED LUNCH MENU	9-10
LUNCH BOX	11
COFFEE BREAKS	12
A LA CARTE BREAK	13
DINNER MENU PLATED	14-16
BUFFET DINNER	17-19
HORS D'OEUVRES	20-21
STATIONS	22-24
LIVE ACTION STATIONS	25-29
BBQ PACKAGES	30-32
MOVIE NIGHT	33

BREAKFAST

FULL BREAKFAST BUFFET MENU

38.00 PER PERSON - MINIMUM 20 GUESTS

Freshly baked bread basket including: sourdough, English muffin, multigrain, whole wheat and white

Selection of pastries including: butter croissants and fruit danish, savoury breads and fruit muffins

Artisan butter, marmalade, local fruit preserves and honey

Seasonal fresh cut fruit and berries **GF, V, VG**

Greek yogurt, natural and flavoured **GF, VG**

Selection of cereal including: All Bran, Corn Flakes, Froot Loops, Rice Krispies

Variety of milk Including: 2%, skim, whole and soy

Selection of cheese, dried fruits, nuts, fig jam and house made crisps **GF, VG**

Cage-free scrambled eggs with snipped chives **GF**

Herb roasted potatoes **GF, V, VG**

Farmer's fresh pork breakfast sausage

Applewood smoked bacon **GF**

Barbecue baked beans with molasses **GF**

Sautéed forest mushrooms **GF, V, VG**

Fresh orange and grapefruit juice

Freshly brewed coffee and a selection of traditional teas

BREAKFAST

CONTINENTAL

28.00 PER PERSON - MINIMUM 20 GUESTS

Freshly baked bread basket including: sourdough, English muffin, multigrain, whole wheat and white
House baked selection of pastries including: butter croissants and fruit danish, savoury breads, fruit muffins
Artisan butter, marmalade, local fruit preserves and honey
Seasonal fresh cut fruit and berries **GF, V, VG**
Organic Greek yogurt, natural and flavoured **GF, VG**
Fresh orange and grapefruit juice
Freshly brewed coffee and a selection of traditional teas

BASIC CONTINENTAL

23.00 PER PERSON - MINIMUM 20 GUESTS

Individual organic Greek yogurt, natural and flavored yogurts **GF, VG**
Granola and honey **GF, VG**
Dried apricots, cranberries, almonds and raisins **GF, V, VG**
Seasonal fresh sliced fruit **GF, V, VG**
Homemade muffins **VG**
Bagels with cream cheese and local fruit preserves
UPGRADE \$4.75 per person: add smoked salmon
Fresh orange and grapefruit juice
Freshly brewed coffee and a selection of traditional teas

BREAKFAST

BREAKFAST BOX

22.00 PER PERSON

Seasonal whole fruit **GF, V, VG**

Natural or flavoured Greek yogurt **GF, VG**

Granola bar

Natural spring water

Sandwich (choice of one) ***can have GF bread***

- Applewood smoked bacon, lettuce and tomato with roasted garlic aioli on whole wheat bread
- Vine ripe tomato and fresh Mozzarella di Bufala with pesto and arugula on a ciabatta bun
- Black forest ham and swiss cheese with Dijonnaise mustard on a multigrain baguette
- Sundried tomato chicken, roasted peppers and rocket on a ciabatta bun

CHEF ATTENDED STATIONS

ADDITIONAL 110.00 CHEF'S FEE PER STATION, INCLUDES 1 CHEF PER HOUR PER STATION

CARVED PEAMEAL BACON 10.00

Canadian bacon, baked bun, vine tomatoes, smoked ketchup, aged cheddar cheese, caramelized onions

CARVED HONEY HAM 10.00 **GF**

Slow roasted ham, house baked bun, dijon mustard, grain mustard

OMELETS 12.00 **GF**

Cage free eggs, egg whites, ham, bell peppers, Spanish onion, aged cheddar cheese, mushrooms, spinach, tomatoes

BELGIAN WAFFLES 10.50 **VG**

Fresh "Belgian" style waffles made fresh and served warm with Canadian maple Syrup, preserves, Nutella and sliced bananas

ALL CANADIAN PANCAKES 10.50 **VG**

Choice of regular, chocolate chip, or blueberry buttermilk pancakes made fresh served with Canadian maple syrup, icing sugar and berry compote

BREAKFAST

BREAKFAST ENHANCEMENTS

COLD ITEMS

- Flax seed banana bread 35.00 per dozen **VG**
- Montreal style bagels with cream cheese or peanut butter 45.00 per dozen **VG**
- Natural and flavoured Greek yogurt 2.00 per person **GF, VG**
- Whole seasonal fruit 2.00 per person **V**
- Granola parfait made with Greek vanilla yogurt, granola, fresh summer berries 5.00 per person **GF, VG**
- Selection of cheese, dried fruits, nuts, fig jam and house made crisps 8.00 per person **VG**
- Salmon platter with lemon, cream cheese, dill, red onions, capers 9.00 per person **GF**
- Protein or vitamin pack smoothies 5.00 per person

HOT ITEMS

- Barbecue baked beans with molasses 4.50 per person **GF**
- Traditional eggs benedict, thick cut peameal bacon, chive hollandaise 6.00 per person
- European style chicken breakfast sausage 5.00 per person
- Applewood smoked bacon 3.00 per person
- Smoked chicken bacon 4.00 per person
- Steel-cut oatmeal with sun dried cranberries, apple and brown sugar 3.75 per person **VG**
- Banana bread French toast, maple syrup 6.00 per person
- Buttermilk pancakes, mixed berries, maple butter, maple syrup 6.00 per person **VG**
- Belgium Waffles, brown sugar butter, whipped cream, Maple syrup 7.50 per person **VG**
- Turkey Sausage 5.00 per person
- Hard Boiled Eggs 2.00 per person **GF**
- Peameal bacon 5.00 per person
- Roasted breakfast potatoes 4.00 per person **GF, V, VG**

BREAKFAST

PLATED BREAKFAST

MINIMUM 15 GUESTS

HOUSE BAKED PASTRY BASKET PER TABLE INCLUDING SELECTION OF TOAST

- Steel-cut oatmeal mixed with sun dried cranberries, cinnamon spiced apple and brown sugar 9.00 **VG**
- Bircher muesli mixed with granola, pear, apple, banana, oats, honey and toasted almonds 12.00 **GF, V, VG**
- Granola parfait made with low-fat Greek vanilla yogurt, granola, fresh summer berries 10.00
- Seasonal fresh cut fruit and berry plate 10.00 **GF, V, VG**
- Ham and cheese omelette made with cage free eggs, herb roasted potatoes, whole wheat toast 21.00
- Mixed vegetable omelette made with cage free eggs, herb roasted potatoes, whole wheat toast 21.00
- Mixed vegetable egg white omelette with cage free eggs, herb roasted potatoes, whole wheat toast 21.00
- Ham and cheese quiche, herb roasted potatoes, arugula salad 19.00
- Spinach and feta quiche, herb roasted potatoes, arugula salad 19.00
- Eggs benedict with traditional hollandaise and ham, herb roasted potatoes, arugula salad 20.00
- Banana bread French toast, organic mixed berry compote, maple syrup and icing sugar dust 16.00
- Fresh "Belgian" style waffles made fresh and served warm with Canadian maple Syrup, preserves, Nutella and sliced bananas 16.00
- Buttermilk pancakes made fresh and served with Canadian maple syrup, icing sugar and berry compote 16.00 **VG**

COLD LUNCH BUFFET

ARTISANAL TABLE

52.00 PER PERSON. MINIMUM 20 GUESTS

SALADS (CHOICE OF 2 SALADS)

- Organic mesclun salad with pickled vegetables, crispy chickpeas and red wine vinaigrette **GF, V, VG**
- Caesar salad of romaine hearts, Parmigiano, bacon, roasted garlic Caesar dressing, focaccia croutons
- Green and yellow bean salad tossed with heirloom cherry tomatoes, feta cheese, lemon oregano vinaigrette **GF, VG**
- Mediterranean orzo salad with olives, roasted red peppers and edamame beans **VG**

SOUP (CHOICE OF 1 SOUP)

- Honey roasted butternut squash, garden chives and candied thick cut bacon **GF**
- Traditional French onion soup with baked Gruyère cheese croutons

SANDWICHES (CHOICE OF 4 SANDWICHES)

- Roast beef swiss cheese, roasted garlic aioli, baby spinach, multigrain bread
- Tuna salad, baby spinach, multigrain bread
- Vegan quinoa wrap, mixed greens, kalamata olives, tomato, cucumber, basil, sundried tomato hummus **V, VG**
- Farmers style ham & swiss, dijonnaise mustard, baguette
- Grilled vegetables, arugula, smoked goat cheese, pesto on focaccia **VG**
- Mediterranean chicken, tomato pesto, grilled yellow peppers, asiago cheese

DESSERT

- Seasonal sliced fruit platter **GF, V, VG**
- Butter tarts **VG**
- Double baked chocolate brownies **GF, VG**

HOT LUNCH BUFFET

HOT LUNCHES ARE SERVED WITH A SELECTION OF SIGNATURE
HERBED FOCACCIA AND ASSORTED DINNER ROLLS

HEALTHY LIVING

58.00 PER PERSON. MINIMUM 20 GUESTS

STARTERS (CHOICE OF 2 SALADS)

- Quinoa and rocket salad, oven dried cranberries, feta cheese and honey apple vinaigrette **GF, VG**
- Vine ripe tomato and fresh Mozzarella di Bufala salad with garden basil and aged balsamic **GF, VG**
- Feta cheese and grapefruit salad, baby spinach and extra virgin olive oil **GF, VG**
- Roasted Cauliflower Salad, Walnuts, Sundried Tomato, Parsley pesto **GF, VG**

SOUP (CHOICE OF 1 SOUP)

- Summer bounty vegetable and barley soup, roasted garlic focaccia croutons **V, VG**
- Cream of mushroom soup, Portobello chips, truffle essence

ENTRÉES

- Seared lemon and oregano marinated chicken supreme with roasted peppers **GF**
on a bed of spinach
- Fresh grilled east coast salmon fillet with charred broccoli florets **GF**
- Aromatic steamed wholegrain rice pilaf **GF, V, VG**
- Grilled seasonal market vegetables **GF, V, VG**

DESSERT

- Seasonal Sliced Fruit **GF, V, VG**
- Cinnamon spiced plum oatmeal squares **GF, VG**
- Greek yogurt Panna cotta with honey **GF, VG**

HOT LUNCH BUFFET

HOT LUNCHES ARE SERVED WITH A SELECTION OF SIGNATURE
HERBED FOCACCIA AND ASSORTED DINNER ROLLS

GREAT CANADIAN

60.00 PER PERSON. MINIMUM 20 GUESTS

STARTERS (CHOICE OF 2 SALADS)

- Kale and sweet potato salad with toasted pumpkin seeds and apple cider emulsion **GF, V, VG**
- Lentil salad with mixed raw vegetables, goat cheese, arugula, dill vinaigrette **GF, VG**
- New potato and crab salad, baby dill and lemon **GF**
- Organic green salad, pear, walnuts, peach, feta cheese and red wine vinaigrette **GF, VG**

SOUP (CHOICE OF 1 SOUP)

- Creamy potato and double smoked bacon soup, sour cream and chopped chive **GF**
- Vegetarian fire roasted pimento soup flavoured with balsamic vinegar, rosemary focaccia croutons **V, VG**

ENTRÉES

- Mustard crusted beef sirloin, root vegetable confit **GF**
- Pan fried salmon, beetroot and fennel slaw **GF**
- Grilled vegetable medley **GF, V, VG**
- Roasted baby redskin potatoes **GF, V, VG**

DESSERT

- Seasonal sliced fruit **GF, V, VG**
- Butterscotch, cookie crumbled beaver tails **VG**
- Maple cranberry flavoured butter tarts **VG**

PLATED LUNCH MENU

PLATED LUNCHES ARE SERVED WITH A SELECTION OF SIGNATURE
HERBED FOCACCIA AND ASSORTED DINNER ROLLS

SOUP (CHOICE OF 1 SOUP)

- Maple roasted squash soup, candied thick cut bacon, crème fraîche 9.00 **GF**
- Vegetarian fire roasted pimento soup flavoured with balsamic vinegar, rosemary focaccia croutons 9.00 **V, VG**
- Cream of mushroom soup, Portobello chips, truffle essence 10.00 **GF, VG**
- French onion soup, baked Gruyère cheese croutons 9.00

APPETIZERS

- Golden fried calamari, citrus aioli and arugula 18.00
- Smoked gouda and mixed vegetable tart, wilted spinach, balsamic Portobello cap 15.00 **VG**
- Beef carpaccio, shaved Parmigiano Reggiano, hydroponic baby watercress and arugula salad 18.00 **GF**

SALAD

- Farm fresh greens, candied pecans, sundried cranberries, heirloom tomatoes, pickled carrots, balsamic fig vinaigrette 15.00 **GF, V, VG**
- Caesar salad of romaine hearts, Parmigiano, Applewood smoked bacon, roasted garlic Caesar dressing, focaccia croutons 18.00
- Quinoa and baby spinach salad, oven dried cranberries, feta cheese and honey apple vinaigrette 17.00 **GF, VG**

PLATED LUNCH MENU

PLATED LUNCHES ARE SERVED WITH A SELECTION OF SIGNATURE
HERBED FOCACCIA AND ASSORTED DINNER ROLL

ENTRÉES (CHOICE OF 1 ENTRÉE)

- Mediterranean spiced chicken supreme, honey smashed redskin potatoes with baby spinach, sautéed mushrooms, thyme jus 32.00 **GF**
- Cornish hen, roasted boneless hen, broccolini, oven roasted lemon potatoes, lemon oregano emulsion 34.00 **GF**
- Pan fried rainbow trout with lemon infused olive oil, saffron risotto cake, and crispy prosciutto flakes 32.00 **GF**
- Whiskey and maple glazed salmon fillet, sautéed swiss chard, root vegetable medley 32.00 **GF**
- Grilled beef sirloin, celeriac purée, roasted fingerling potatoes, pickled radish salad 44.00 **GF**
- Grilled marinated vegetables, warm Israeli couscous salad, goat cheese, arugula purée 27.00 **GF, V, VG**
- Truffled mushroom medley, seared polenta cake, oven roasted cherry tomato compote 30.00 **GF**

DESSERT (CHOICE OF 1 DESSERT)

- Seasonal sliced fruit 12.00 **GF, V, VG**
- Lemon torched meringue tart, citrus candied peel 13.00 **VG**
- Apple cranberry tart with vanilla bean ice cream 12.00 **VG**
- Classic crème brûlée, chocolate biscotti, Fresh Berries 14.00 **GF, V, VG**
- Passion fruit peach cheesecake, mango cream, caramelized pineapple, hibiscus 14.00 **VG**
- Seasonal fruit cobbler, steel cut oats and vanilla ice cream 13.00 **GF, VG**

LUNCH BOX

LUNCH BOX

26.00 PER PERSON

Apple, Pear Or Banana **GF, V, VG**

Natural **or** Fruit Flavored Yogurt **GF, VG**

Granola bar **GF, VG**

Natural spring water

SANDWICH (CHOICE OF 1 SANDWICH)

- Roast turkey swiss cheese, roasted garlic aioli, baby spinach, multigrain bread
- Tuna salad, baby spinach, multigrain bread
- Vegan quinoa wrap, mixed greens, kalamata olives, tomato, cucumber, basil, sundried tomato hummus **V, VG**
- Farmers style ham & swiss, dijonaise mustard, baguette

COFFEE BREAKS

NATURAL CHOICE

16.00 PER PERSON. MINIMUM 20 GUESTS

Freshly juiced organic carrot, ginger and minted apple shots

Market selected vegetable cruditiés with spiced Greek yogurt and sundried tomato hummus **GF, VG**

Trail mix with toasted cashews, peanuts, coconut, chia seeds and sundried mixed fruits **VG**

Selection of protein bars and wellness inspired loafs

Berry scented natural spring water station

Freshly brewed coffee and a selection of traditional teas

SWEET DELIGHT

22.00 PER PERSON. MINIMUM 20 GUESTS

Selection of freshly baked gourmet cookies **VG**

Individually decorated mini cupcakes **VG**

Assorted macarons **GF, VG**

Almond orange financier **VG**

Mini baked chocolate and fruit tarts **VG**

Selection of candy jars **GF, VG**

Freshly brewed coffee and a selection of traditional teas

HIGH ENERGY

26.00 PER PERSON. MINIMUM 20 GUESTS

Energy bars **GF, VG**

Assorted selection of fruit sushi with berry dipping sauce **GF, VG**

Energy boost shots of gingered beetroot, minted apple, carrot and ginger

Fresh sliced seasonal fruit dipped in Callebaut chocolate **GF, V, VG**

Dark chocolate and toasted almond clusters **GF, V, VG**

Freshly brewed coffee and a selection of traditional teas

A LA CARTE BREAKS

FRESHLY BAKED

- Fresh fruit muffins 36.00 per dozen **VG**
- Danish pastries 42.00 per dozen **VG**
- Protein bars 38.00 per dozen **GF, VG**
- Flaxseed banana bread 34.00 per dozen **VG**
- Sweet and savoury scones with a selection of preserves and cream 42.00 per dozen **VG**

SWEET TEMPTATIONS

- Candy land selection 5.25 per person **GF, V, VG**
- Assorted gourmet cookies 32.00 per dozen **VG**
- Mini Nutella bombe 38.00 per dozen **VG**
- Assorted cheesecake 36.00 per dozen **VG**
- Double baked dark chocolate brownies 40.00 per dozen **GF, VG**

SAVOURY

- Market selected vegetable cruditiés with a trio of dips 10.50 per person **GF, V, VG**
- P&P's signature breads, focaccia, lalagides and pita with a trio of dips 8.50 per person
- Our famous antipasto platter 18.00 per person
- Charcuterie board, pickled vegetables, olives, mustards 17.00 per person
- Cheese board, crackers, fruit preserves 17.00 per person
- Smoked salmon on mini bagels with onion jam and arugula 48.00 per dozen
- Mini Quiche Lorraine 58.00 per dozen
- Mini Florentine 52.00 per dozen
- FlatBread- Tomato, Mozzarella And Basil 20.00 each **VG**
- FlatBread- Mixed Grilled Vegetable, Olives, Basil Pesto And Goat Cheese 25.00 each **VG**

GLUTEN FREE

- Coconut macarons 32.00 per dozen **GF, VG**
- Mini crème brûlée shots 36.00 per dozen **GF, VG**
- Dark chocolate and espresso bean mousse 38.00 per dozen **GF, VG**
- Selection of fruit sushi with berry dipping sauce and honey yogurt 42.00 per dozen **GF, V, VG**
- Seasonal sliced fruit 3.75 per person **GF, V, VG**
- Whole fruits 2.50 per person **GF, V, VG**

DINNER MENU PLATED

PRE-SELECT: 12.00 ADDITIONAL OF MAIN ENTRÉE
ON-SITE CHOICE: 16.00 ADDITIONAL

STARTERS (CHOICE OF ONE APPETIZER)

HOT APPETIZERS

- Mixed mushroom salad with oven dried tomatoes, aged balsamic vinegar, with grilled polenta cake and chive oil 15.00 **GF, V, VG**
- Smoked gouda and mixed vegetable tart, wilted spinach, Portobello Mushroom 17.00 **VG**
- Squash and ricotta ravioli, double smoked bacon lardons, spinach, goat cheese cream sauce 22.00
- Orecchiette alla Barese, Rapini, Oil Base 18.00

COLD APPETIZERS AND SALAD

- Beef carpaccio, shaved Parmigiano Reggiano, hydroponic baby water cress and fennel salad, olive oil 24.00 **GF**
- Smoked duck breast, grilled endive, frisÉE, beetroot purée and cashews, sweet fig vinaigrette 26.00 **GF**
- Farmed fresh kale salad, heirloom carrots, fresh orange, feta cheese, spiced pecans, cranberry yogurt dressing 18.00 **GF, VG**
- Roasted baby beets, caramelized pear, toasted pumpkin seeds, arugula, smoked goat cheese, raspberry vinaigrette 18.00 **GF, VG**
- Farm fresh greens, candied pecans, sun-dried cranberries, heirloom tomatoes, pickled carrots, balsamic fig vinaigrette 16.00 **GF, V, VG**

SOUPS

- Honey roasted butternut squash, garden chives and candied thick cut bacon 9.00 **GF**
- Roasted corn and black bean soup with coconut milk and cilantro, fried tortilla chips and sour cream 9.00 **VG**
- Traditional French onion soup with baked Gruyère cheese, croutons 10.00
- Creamy potato and double smoked bacon soup, sour cream and chopped chive 10.00 **GF**

DINNER MENU PLATED

PRE-SELECT: 12.00 ADDITIONAL OF MAIN ENTRÉE
ON-SITE CHOICE: 16.00 ADDITIONAL

ENTRÉE (CHOICE OF ONE MAIN ENTRÉE)

FROM THE GARDEN

- Grilled marinated vegetables, warm Israeli couscous salad, goat cheese, arugula purée 27.00 **VG**
- Truffled mushroom medley, seared polenta cake, oven roasted cherry tomato compote 30.00 **GF, V, VG**
- Individually baked cream of leek tart, goat cheese, arugula, charred Portobello mushroom and tomato pesto 25.00 **VG**

FROM THE SEA

- Pan fried arctic char, beetroot and fennel slaw, vegetable medley, apple cider vinaigrette 38.00 **GF**
- Whiskey and maple glazed salmon fillet, sautéed swiss chard, root vegetable medley, potato croquette 32.00
- Pan seared sea bass, scalloped potatoes, garlic rapini, saffron cream sauce 44.00 **GF**
- European sea bream, pan fried green pea risotto cake, wilted kale and lemon infused extra virgin olive oil 44.00
- Pan fried halibut fillet, Canadian lobster croquette, asparagus and edamame bean purée with crustacean sauce 68.00

FROM THE FARM

- Mediterranean spiced chicken supreme, honey smashed redskin potatoes with baby spinach, sautéed mushrooms, mustard jus 32.00 **GF**
- Roasted Cornish hen served, garlic broccolini with lemon potatoes, lemon oregano emulsion 34.00 **GF**
- Grilled veal chop, garlic mashed potatoes, buttered beans and Bordelaise sauce 48.00 **GF**
- Braised beef short rib, parsnip purée, glazed baby carrots, wilted spinach, red wine jus 50.00 **GF**
- Grilled Beef Tenderloin, Buttermilk Mashed Potatoes, sautéed Mushrooms, Seasonal Vegetables, Red wine Jus 58.00 **GF**
- Mint crusted roasted rack of lamb, green beans, Dauphinoise potato and rosemary jus 68.00
- Slow braised lamb shank, white bean and chorizo ragout, crispy onion rings, rosemary jus 70.00

DINNER MENU PLATED

PRE-SELECT: 12.00 ADDITIONAL OF MAIN ENTRÉE
ON-SITE CHOICE: 16.00 ADDITIONAL

ADD ON FOR DUOS:

- Butter poached lobster tail, lemon beurre blanc 20.00 **GF**
- 2 Jumbo shrimp, lemon garlic oil 18.00 **GF**

DESSERT (CHOICE OF 1 DESSERT)

- Seasonal sliced fruit 12.00
- Milk chocolate grand marnier marquise, poached cherries, coulis, Kirsch Ice cream 15.00 **VG**
- Apple cranberry tart, wildflower honey yogurt, cranberry coulis, compressed apple, calvados gelée 14.00 **VG**
- Chefs pastry trio: Mocha pot de crème, tiramisu, Passionfruit peach cheesecake 15.00 **VG**
- Passion fruit peach cheesecake, mango cream, caramelized pineapple, hibiscus meringue 14.00 **VG**
- Belgian chocolate ganache torte, smoked almonds, white chocolate caramel, amaretto Chantilly 15.00 **GF, VG**
- Classic vanilla crème brûlée, pistachio biscotti, Fresh Berries 14.00 **GF, VG (without Biscotti)**
- Carrot and Raisin Cake with Cream Cheese Icing 13.00 **VG**
- Warm Apple Blossom served with Crème Anglaise and garnished with fresh berries and mint leaf 14.00
- Salted Caramel Cheesecake with Chocolate Shavings and Caramel Sauce 14.00 **VG**
- Warm Poached Pear Tartlets served with Crème Anglaise and garnished with Mint Leaf 15.00 **VG**
- Warm Chocolate Lava Cake served with Fresh Berries 13.00 **VG**

BUFFET DINNER

BUFFET DINNERS ARE SERVED WITH A SELECTION OF SIGNATURE
HERBED FOCACCIA AND ASSORTED DINNER ROLLS

THE CLASSIC

88.00 PER PERSON. MINIMUM 25 GUESTS

SALAD

Caesar salad of romaine hearts, Parmigiano, bacon, roasted garlic Caesar dressing, focaccia croutons

Greek style potato salad with lemon, capers, extra virgin olive oil, kosher pickles and dill **GF, V, VG**

Garden green salad, house made pickled vegetables, toasted sesame seeds and orange vinaigrette **GF, V, VG**

Quinoa salad, cucumber, olives, tomatoes, arugula pesto, sundried cranberries, feta cheese **GF, VG**

SOUP (CHOICE OF 1 SOUP)

· Cream of broccoli soup, shredded cheddar cheese and roasted garlic ciabatta croutons **VG**

· Mushroom Bisque **GF**

ENTRÉES

Grilled New York striploin, root vegetables and rosemary jus **GF**

Seared rainbow trout, creamed leeks, heirloom tomato relish **GF**

Baked lemon and thyme chicken breast, cabbage slaw **GF**

Maple And Herb Roasted Root Vegetables **GF, VG**

roasted baby red skinned potatoes **GF, V, VG**

DESSERT

Seasonal sliced fruit **GF, V, VG**

Belgian chocolate mousse, Hennessy cream **GF, VG**

Mixed berry cheesecake, fresh strawberry coulis **VG**

Cinnamon spiced apple and cranberry crumble with maple whip cream **GF, VG**

BUFFET DINNER

BUFFET DINNERS ARE SERVED WITH A SELECTION OF SIGNATURE
HERBED FOCACCIA AND ASSORTED DINNER ROLLS

TASTE OF TORONTO

92.00 PER PERSON. MINIMUM 25 GUESTS

SALAD

New potato and crispy bacon salad with grain mustard and smoked paprika **GF**

Baby spinach salad with spiced pecans, dried cranberries, feta cheese and honey apple
vinaigrette **GF, VG**

Pickled forest mushrooms, shredded radicchio and frisÉE salad, sherry dressing **GF, V, VG**

Grilled and Marinated Vegetables, Peppers and Mushrooms **GF, V, VG**

SOUP (CHOICE OF 1 SOUP)

· Roasted squash soup, double smoked bacon lardons, crème fraîche and snipped chives **GF**

· Minestrone soup, pesto, garlic croutons **V, VG**

ENTRÉES

Maple glazed salmon fillet, roasted red pepper and corn salsa **GF**

Mustard crusted prime rib, haricot verts, mushroom jus **GF**

Pan seared chicken breast, truffle cremini cream sauce **GF**

Roasted garlic whipped Yukon gold potatoes **GF, VG**

Steamed seasonal vegetable medley **GF, V, VG**

DESSERT

Seasonal sliced fruit **GF, V, VG**

Maple butter and cranberry tarts

Warm cinnamon spiced bread pudding, maple butterscotch sauce **VG**

Crème brûlée **GF, VG**

BUFFET DINNER

BUFFET DINNERS ARE SERVED WITH A SELECTION OF SIGNATURE
HERBED FOCACCIA AND ASSORTED DINNER ROLLS

COMFORT ZONE

90.00 PER PERSON. MINIMUM 25 GUESTS

SALAD

Roasted wild mushroom salad with oven dried tomatoes and aged balsamic vinegar **GF, V, VG**

Vine ripe tomato and fresh mozzarella salad with garden basil and aged balsamic **GF, VG**

Grilled marinated vegetables, roasted garlic and aged balsamic reduction **GF, V, VG**

Organic green leaf salad, oven dried tomatoes, pickled cucumber, shaved fennel, roasted red peppers with red wine vinaigrette **GF, V, VG**

SOUP

Tuscan cannellini bean soup with roasted fennel, prosciutto and Parmesan cheese, focaccia croutons

Cream of Roasted Red Pepper and Yam, Smoked Chicken, Pickled Onion and Parsley Relish **GF**

ENTRÉES

Roasted lemon scented Cornish hen with sautéed broccolini **GF**

Pan seared seabass with braised fennel **GF**

Apple glazed pork loin, honey roasted parsnips

Steamed seasonal vegetable medley **GF, V, VG**

Roasted potatoes with mixed peppers and onions **GF, V, VG**

DESSERT

Seasonal sliced fruit **GF, V, VG**

Seasonal fruit crumble **GF, VG**

Panna cotta, berries coulis **GF, VG**

Lemon custard flan, toasted pine nuts and candied orange **VG**

HORS D'OEUVRES

*SOLD PER DOZEN

COLD

- Blue cheese with caramelized pear and walnut tart 54.00 **VG**
- Caprese salad lollipop with torn basil and aged balsamic reduction 50.00 **GF, VG**
- Citrus ceviche of bay scallops with avocado mousse in a profiterole 62.00
- Crab salad with mango in a mini phyllo cup 64.00
- Smoked Salmon with mango cucumber slaw 56.00
- Honey and rosemary caramelized pear wrapped with prosciutto 51.00 **GF**
- Lobster and corn salad in a mini phyllo cup 63.00
- Salmon and cream cheese mousse with capers 56.00 **GF**
- Sous vide Watermelon with feta cheese and mint 46.00 **GF, VG**
- Wild mushroom and artichoke bruschetta 52.00 **V, VG**
- Classic beef tartare, grilled crostini, pickles 58.00
- Vietnamese style lobster rice paper rolls 61.00
- Duck confit rillettes with fig jam, grilled crostini and candied orange 58.00
- Chili spiced tuna tartare, sesame and crispy ginger 58.00

HOT

- Chicken brochette with fresh ginger and lime 58.00
- Jerk pork skewers with tropical pineapple salsa 56.00 **GF**
- Mini Baha fish tacos, Asian cabbage and baby cilantro 60.00
- Golden fried risotto arancini stuffed with mozzarella cheese 52.00 **VG**
- Shrimp tempura with wasabi mayonnaise 61.00
- Marinated beef satays with chimichurri sauce 58.00
- Coconut chicken satays with spicy Thai peanut sauce 56.00 **GF**
- Tandoori chicken skewers 56.00 **GF**
- Cured salmon and potato croquettes, dill aioli with fried capers 56.00
- Chicken and tarragon mousse in a wonton wrapper 54.00
- Gourmet mac and cheese fritter 50.00 **VG**
- Mini grilled Cuban sandwich with pickles and smoked pork 60.00
- Crispy vegetarian spring rolls with warm soy dipping sauce 51.00 **VG**
- Smoked paprika dusted mini gouda and mixed vegetable tart 50.00 **VG**

HORS D'OEUVRES

*SOLD PER DOZEN

A LA CARTE STATION STYLE OFFERINGS - PLATTERS OR PASSED

- Shanghai noodle box, shredded vegetables with tofu and soy 56 per dozen **VG**
- Deep fried risotto balls, truffle aioli 50 per dozen **VG**
- Aged cheddar grilled cheese with smoked bacon and spiced ketchup 48 per dozen
- Toasted Cuban sandwich, smoked pork, pickles and swiss cheese on baguette 58 per dozen
- MTL Style grilled cheese, hot pastrami and swiss cheese on toasted rye \$55.00/ dozen
- Double smoked bacon and jalapeño mac and cheese 12 per person

STATIONS UNMANNED

MINIMUM OF 50 GUESTS REQUIRED. A CHEF'S FEE 110.00 PER CHEF APPLIES IF REQUESTED TO BE MANNED, PER HOUR (RECOMMENDED ONE CHEF PER FIFTY GUESTS)

NONNA'S VEAL STATION 27.00 PER PERSON

Tender veal cutlet on a fresh bakery bun, topped with Nonna's tomato sauce and a variety of toppings including: hot peppers, sautéed mushrooms, rapini, feta and provolone cheese

CAESAR SALAD STATION 20.00 PER PERSON

Romaine hearts, Parmigiano, Applewood smoked bacon, roasted garlic Caesar dressing, lemon wedges, focaccia croutons

OYSTER BAR MARKET PRICE

Pre-shucked selection of oysters, fresh horseradish, mignonettes, lemon, cocktail sauce (Upgrade to Manned Station with Custom Ice Display)

ANTIPASTO BAR 24.00 PER PERSON

Marinated eggplant, marinated red peppers, grilled zucchini, hot banana peppers, sundried tomatoes, marinated mushrooms, Kalamata olives with pepperoncini, beetroot salad, potato pizza and roasted tomato with reduced balsamic pizza, mixed bean salad, Greek village salad, far east salad with sweet and soya vinaigrette, seafood salad, beer battered codfish with garlic dip, freshly sliced prosciutto bar, carved Parmegiano Padano wheel, oven roasted Italian sausage with red peppers and onions, homemade focaccia and specialty breads

- Add golden fried calamari with lemon aioli - \$7.00 per person
- Jerk chicken - \$25.00 per person

MONTREAL STYLE DELI STATION 22.00 PER PERSON

Montreal Smoked Meat, Corned Beef and Pastrami Sliced for guest and served on assorted Rye Breads with a selection of Mustards (Dijon, Whole grain), dill pickles, and coleslaw

STATIONS UNMANNED

MINIMUM OF 50 GUESTS REQUIRED. A CHEF'S FEE 110.00 PER CHEF APPLIES IF REQUESTED TO BE MANNED, PER HOUR (RECOMMENDED ONE CHEF PER FIFTY GUESTS)

CUBAN SANDWICH STAND 22.00 PER PERSON

Cuban sandwiches served warm at the station; Cuban style roast pork, pickles, mustard and Swiss cheese on Cuban style baguettes, Cajun Kettle chips on the side

SLIDER STATION 30.00 PER PERSON

Mini Beef Sliders served with a variety of Toppings and Condiments for guests to create their desired "Snack" to include: Cheddar Cheese, Swiss Cheese, Honey BBQ Sauce, Wasabi Mayonnaise, Fried Onions, Pickled Cucumbers, Tomatoes, Scallions, Shredded Lettuce and Pommery Mustards. Sliders accompanied by Crisp French Fries and Golden Onion Rings with Ketchup and Mayo for dipping

SEAFOOD BAR (MARKET PRICE)

An assortment of seafood including: Hot Canadian Lobster (1/2 per guest), Hot Crab Legs (1 x 3" piece per guest), Peel & Eat Shrimp (5 per guest), Steamed Mussels (6 per guest), Beer Battered Cod Fish, Scallops & Chorizo

SALAD BAR 18.00 PER PERSON

Romaine and mesclun leaves

- Focaccia croutons
- Marinated tofu
- Assorted roasted nuts and seeds
- Cucumbers, grape tomatoes, peppers, red onions, broccoli and celery
- Feta, chèvre and blue cheese
- Mixed beans
- Marinated and pickled vegetables
- Chef's choice of three dressings

STATIONS UNMANNED

MINIMUM OF 50 GUESTS REQUIRED. A CHEF'S FEE 110.00 PER CHEF APPLIES IF REQUESTED TO BE MANNED, PER HOUR (RECOMMENDED ONE CHEF PER FIFTY GUESTS)

RICE PAPER ROLLS STATION 18.00 PER PERSON

Caesar and Greek Salad rice Paper rolls with quinoa, kale, and pomegranate salad

PROSCIUTTO & PARMIGIANO STATION 25.00 PER PERSON

Freshly sliced Prosciutto, carved Parmigiano wheel, sliced melon balls, large round slices of hot house tomatoes (drizzled with olive oil and reduced balsamic) and homemade focaccia

NEW YORK, NEW YORK STATION 13.00 **VG**

A variety of New York CheeseCakes with selections of different sauces and traditional toppings

CANDY LAND STATION 19.00 **GF, VG**

A Selection of "Classic" Candies displayed and made available for guests to shop from

BISCOTTI STATION 8.00 **VG**

Walnut, Almond and Pistachio Biscotti dipped in white, milk and dark chocolate

CANNOLI STATION 12.00 **VG**

Freshly made Cannoli with a selection of Chocolate or Vanilla Custard and Traditional Sicilian Cannoli for guests to enjoy

JERK CHICKEN STATION 20.00 PER PERSON

Marinated jerk chicken with traditional rice and peas, fried plantain and scallions

LIVE ACTION STATIONS

MANNED

MINIMUM OF 25 GUESTS REQUIRED UNLESS OTHERWISE SPECIFIED.

TACO BAR 30.00 PER PERSON

Chicken, beef, shrimp or sautéed vegetables with hard and soft tortilla, lettuce, tomatoes, sour cream, onion and cilantro

PAD THAI STATION 30.00 PER PERSON

Chicken or shrimp with fried glass noodles, eggs, soft tofu, tamarind, fish sauce, dried shrimp, lime, bean sprouts and toasted peanuts

CHOW MEIN STATION 30.00 PER PERSON

Chicken, shrimp and vegetable chow mein with crispy tofu served in Chinese style boxes with chopsticks

STIR FRY STATION 30.00 PER PERSON

Ginger beef, chilli chicken and crispy tofu with vegetables. Served with Sesame oil and scented jasmine rice. Garnishes include: green onions, cilantro, toasted sesame seeds and chilli pepper sauce

FRESH MADE PASTA/ RISOTTO STATION (CHOICE OF 2) 33.00 PER PERSON

Orecchiette alla Barese, rapini, oil base

Penne in a plum tomato and fresh garden basil sauce ***GF Pasta Available**

Risotto with wild mushrooms, leeks and white truffle oil

Risotto with shrimp, green peas and baby spinach

DIJON RUBBED PRIME RIB BEEF STATION 600.00 (\$110.00/ PER CHEF)

Pan jus, gourmet mustards, spicy horseradish, Yorkshire pudding and mixed bread rolls

LIVE ACTION STATIONS

MANNED

WHOLE ROASTED CIDER BRINED TURKEY STATION 340.00 SERVES 20 GUESTS (\$110.00/ PER CHEF)

Natural turkey gravy, cranberry sauce, smoked mushroom and chorizo stuffing and mixed bread rolls

HERB MARINATED LEG OF LAMB STATION 400.00 SERVES 20 GUESTS (\$110.00/ PER CHEF)

New Zealand roasted lamb, lemon roasted potatoes, root vegetables, selection of mustard and bread rolls

SLOW ROASTED PORCHETTA STATION 400.00 SERVES 30 GUESTS (\$110.00/ PER CHEF)

Oven-roasted porchetta carved and served with hot banana peppers, crispy onion and horseradish aioli, freshly baked buns

ROAST TURKEY BREAST STATION 23.00 PER PERSON

Oven roasted turkey breast, carved at the station with Yukon Gold and Sweet Potato mash. Herbed stuffing and Cranberry sauce

GARLIC MASHED POTATO STATION & LAMB CHOPS STATION 26.00 PER PERSON

Garlic Mashed Potatoes served with Gravy and Fried Crisp Onions with a selection of grated cheese and fresh Bacon Bits topped with French Cut Grilled Marinated Lamb Chops

STEAK & FRIES STATION 31.00 PER PERSON

Grilled Angus beef striploin rubbed with Dijon and herbs and hand carved at the station, served on freshly baked bun, thyme tossed French fries and beef jus

SUSHI BAR MARKET PRICE **GF**

GINGER HOISIN MARINATED BEEF STATION 31.00 PER PERSON

Hoisin marinated sliced beef with roasted corn, red pepper salad with chipotle ginger vinaigrette. Served on crisp rice noodles and garnished with scallions

LIVE ACTION STATIONS

MANNED

POUTINE STATION 21.00 PER PERSON

Poutine made with all fresh ingredients including caramelized onions, shredded beef ribs, tandoori chicken and tzatziki sauce, grilled Portobello mushrooms, Applewood smoked bacon with house made crispy French fries, gravy and cheese curds

SLIDERS STATION 61.00 PER DOZEN (MINIMUM TWO DOZEN PER SELECTION)

Traditional beef and aged cheddar cheese
Panko crusted crab cake, roasted red pepper aioli, and mango straws
Chili spiced meatball with marinara and Parmesan
Smoked beef brisket, shiitake mushroom and swiss cheese
Balsamic marinated grilled Portobello, brie cheese, baby red onion jam

INDIAN STATION 34.00 PER PERSON

Butter Chicken
Spinach and rapini saag with malai paneer (Vegetarian)
Pan roasted aloo gobi (potatoes and cauliflower - vegetarian)
Basmati rice pilaf
Tandoori naan bread
Cucumber mint raita

ASIAN STATION 34.00 PER PERSON

Sesame Crusted Salmon served on a Bed of Green Mango & Papaya Salad with Soya Ginger Citrus Glaze, Nappa Cabbage and Crisp Noodle Salad and Assorted California Rolls (2 types) with traditional accompaniments

GREEK STATION 30.00 PER PERSON

Grilled oregano and lemon chicken skewer, Lemon roasted potatoes, Greek Salad, Grilled pita and tzatziki sauce

LIVE ACTION STATIONS

MANNED

SOUTHERN STATION 30.00 PER PERSON

Buttermilk fried boneless chicken, Creamy white cheddar smoked paprika macaroni and Sautéed collard greens

POT PIE STATION 22.00 PER PERSON

3" Pies served with Arugula and Fennel Salad

Choice of 2 Fillings: Beef Ale and Mushroom Pie; Chicken Pot Pie; Root Vegetable and Lentil Pie

***1 pie per person**

BONELESS BEEF SHORT RIBS STATION 33.00 PER PERSON

Braised beef short ribs with red wine jus, julienne grilled King Oyster mushrooms. Served over a bed of roasted cauliflower and celery root potato purée, garnished with sweet pea tendrils

FISH AND CHIPS STATION 25.00 PER PERSON

Mini battered fried fish and waffle chips, accompanied by tartar sauce and crunchy coleslaw

DIM SUM STATION 30.00 PER PERSON

Chinese Vegetable, Pork, Shrimp and Curried Chicken Dumplings Steamed in authentic Steamer Baskets then Seared to a Golden Crisp served in Chinese Take-a-Way Boxes with Chopsticks. Accompanied by Seasoned Soy Sauce, Hoisin Glaze, Tomato Chilli Dip, Hot Mustard and Plum Compote

BEAVER TAILS STATION 19.00 PER PERSON **VC**

Golden brown beaver tails, lightly dusted with cinnamon and sugar, served with chocolate hazelnut spread and an assortment of berries

LIVE ACTION STATIONS

MANNED

CRÊPE SUZETTE STATION 20.00 PER PERSON (CHOOSE ONE) **VG**

Crêpes made to order in orange caramel sauce with Grand Marnier. Served with vanilla bean ice cream, whipped cream, and toasted almonds

Crêpes made to order with bananas and pecans in rum, served with Nutella and vanilla bean ice cream

SUNDAE BAR 19.00 PER PERSON **GF, VG**

Vanilla, strawberry and chocolate ice cream with a selection toppings served with fresh fruit, berries, chocolate and butterscotch sauce

FRUIT PIE BAR 20.00 (1 SLICE PER PERSON) **VG**

Ontario Caramelized Apple Pie with Shavings of Thunder Oak Gouda
Muskoka Wild Blueberry and Cranberry Pie with Oat Crumble Topping
Poached Peas and Almond Alsacienne with Shaved Almonds

NUTELLA BANANA EMPANDADA 17.00 PER PERSON **VG**

All the goodness of Nutella and Bananas baked into an Empanada Shell.
Served with Whipped Cream

A LA CARTE DESSERT STATION STYLE OFFERINGS – PLATTERS OR PASSED

- Seasonal fresh fruit platter \$3.75/person **GF, V, VG**
- Mini cannoli with chocolate and vanilla custard \$38/dozen **VG**
- Mini crème brûlée \$36/dozen **GF, VG**
- Espresso bean tiramisu \$36/ dozen **VG**
- Bittersweet chocolate mousse topped with berry coulis \$38/dozen **GF, VG**
- Mini cheesecake \$36/dozen **VG**
- Mini tropical panna cotta \$38/dozen **GF, VG**
- Mini cupcakes \$36 /dozen **VG**
- Fresh baked cookie jar \$33/dozen **VG**

BBQ PACKAGES

OFFERED ON HIGH PARK TERRACE OR AT THE STANLEY BARRACKS
ADDITIONAL FEES MAY APPLY FOR RENTALS

BBQ LUNCH/DINNER BUFFET TRADITIONAL 39.00

- Grilled boneless skinless chicken breast **GF**
- Grilled beef burgers (vegetarian burgers available upon request)
- All-beef hot dogs served on bakery style buns
- Served with traditional condiments

SALADS AND SIDES

- Mixed field greens with cucumbers and cherry tomatoes tossed in an aged balsamic vinaigrette **GF, V, VG**
- Potato salad **GF, V, VG *Red Skin**
- Garden vegetable pasta salad **V, VG**
- Traditional coleslaw **GF, V, VG**

DESSERT

- Assorted pastries and squares

BBQ LUNCH/DINNER BUFFET MEDITERRANEAN 49.00

- Lemon and oregano marinated chicken souvlaki **GF**
- Hot and sweet Italian sausage
- Grilled beef burgers (vegetarian burgers available upon request)
- Served with traditional condiments, hummus and tzatziki

SALADS AND SIDES

- Greek village salad with crisp lettuce, tomatoes, peppers, cucumber, onion, olives and feta cheese **GF, VG**
- Redskin potato salad **GF, VG**

DESSERT

- Assorted pastries and squares **VG**

BBQ PACKAGES

OFFERED ON HIGH PARK TERRACE OR AT THE STANLEY BARRACKS
ADDITIONAL FEES MAY APPLY FOR RENTALS

BBQ LUNCH/DINNER BUFFET CLASSIC 59.00

- Grilled marinated striploin steak served on a Vienna bun
- Marinated grilled chicken breast with homemade BBQ sauce **GF**
- Hot and sweet Italian sausage
- Served with traditional condiments

SALADS AND SIDES

- Crisp romaine greens tossed in a creamy Caesar dressing topped with freshly grated parmesan cheese, crisp pancetta and croutons
- Cranberry coleslaw **GF, V, VG**

DESSERT

- Assorted pastries and squares

PREMIUM BBQ LUNCH/DINNER ASIAN FUSION 59.00

- Thai chicken satays with peanut sauce
- Grilled jumbo shrimp skewer with a honey garlic glaze
- Five spice encrusted salmon
- Tofu and vegetable skewer (available when pre-requested) **V, VG**

SALADS AND SIDES

- Green mango salad with mint, cilantro and lime **GF, V, VG**
- Mixed greens with peppers, carrots and cherry tomatoes in a sesame soya vinaigrette **VG**

DESSERT

- Assorted pastries and squares **VG**
- Sliced watermelon platter **GF, V, VG**

BBQ PACKAGES

OFFERED ON HIGH PARK TERRACE OR AT THE STANLEY BARRACKS
ADDITIONAL FEES MAY APPLY FOR RENTALS

PREMIUM BBQ LUNCH/DINNER SURF & TURF 69.00

- Top sirloin porcini and sundried tomato burgers
- Harissa marinated grilled chicken breast
- Grilled salmon medallion
- Tofu and vegetable skewers (available when pre-requested) **V, VG**
- Condiments to include lemon herb aioli, garlic aioli, sautéed peppers, provolone cheese

SALADS AND SIDES

- Lemon grain salad with asparagus, almonds and goat cheese **VG**
- Potato salad **GF, V, VG *Red Skin**
- Pasta primavera salad **VG**

DESSERT

- Assorted pastries and squares **VG**
- Sliced watermelon platter **GF, V, VG**

MOVIE NIGHT UNMANNED

MINIMUM OF 50 GUESTS REQUIRED. A CHEF'S FEE 110.00 PER CHEF APPLIES IF REQUESTED TO BE MANNED, PER HOUR (RECOMMENDED ONE CHEF PER FIFTY GUESTS)

NACHOS AND CHEESE 12.00 PER PERSON

Nachos and cheese just like at the movie theatre! A fun and interactive station, as guests get to choose and top their own nachos. Station Includes: Nacho chips and cheese served hot and to order in easy carry trays. Condiment station for guests to top nachos to order **(INCLUDES SALSA, SOUR CREAM, JALAPENO PEPPERS)**

WINGS AND NACHOS 15.00 PER PERSON

3 Different Flavored Chicken Wings, to include Hot, Mild and Honey Garlic, Accompanied by Nachos, Salsa, Crudités and Dip and Pretzels

NEW YORK HOT DOGS 13.00 PER PERSON

Nathan's Mini Beef Hot Dogs served with Choice of Sauerkraut, Crispy Onions, Ketchup, Mustard and Chipotle Aioli

POPCORN 9.00 PER PERSON **GF, VG**

Regular, Caramel, and Cheese popcorn served in mini individual popcorn bags
*add traditional movie style popcorn stand 250.00-manned chef required \$110.00/hr

CANDY LAND 19.00 PER PERSON **GF, VG**

A Selection of "Classic" Candies displayed & made available for guests to shop from