

THE
HOTHOUSE

RESTAURANT AND BAR

Est. 1994

*Private & Corporate
Catering*



**MARKET SQUARE, 35 CHURCH STREET,
TORONTO, M5E 1T3**

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The HotHouse Restaurant & Bar has earned an outstanding reputation, known for its commitment and dedication to providing only the best food, wine and service to Toronto for over 20 years. Enjoy HotHouse Hospitality & Catering at your next meeting or event!

HOW FAR IN ADVANCE SHOULD I ORDER?

We will do our best to accommodate last minute requests. Generally we ask for a minimum of two business days (48 hours) notice. A minimum order of \$200 is required to for off-site catering services. There is no minimum for pick up orders.

DO YOU PROVIDE DELIVERY & STAFFING?

Delivery, staffing, rental and setup charges for catering can be arranged through our Events Manager, based on your requirements. We are happy to offer disposable cutlery, plates, serving utensils and napkins for your event. *(Additional charges may apply)*

HOW DO I CONFIRM?

We will draw up a Catering Agreement outlining the details of your order/event for your approval. We ask for a signed copy of the agreement and credit card details to confirm the booking. No deposit is required.

WHEN IS FINAL GUEST COUNT REQUIRED?

We ask 48 hours advance notice for final guest count. Please note that unless we are notified of a guest count revision, the number originally contracted will be assumed as the guarantee.

CAN YOU ACCOMMODATE SPECIAL REQUESTS & ALLERGIES?

Of course! We make it easy to offer tasty and comforting dishes – like gluten-free pizzas & pastas, dairy-free & vegan items and more. *(Additional costs to menus may apply for gluten free options)*

EXPERIENCE HOTHOUSE HOSPITALITY

We take the stress out of planning and hosting!
We are happy to create a custom menu based on your budget and preferences. Our Chefs, Event Manager and staff are here to ensure your event is a memorable success.

Breakfast

MINIMUM ORDER 25 GUESTS

CLASSIC

Assortment of Mini Muffins, Croissants
Breakfast Breads, Sweet Butter and Preserves
5 / per Guest

HOTHOUSE BREAKFAST

Scrambled Eggs, Crisp Bacon, Roasted
Potatoes, Croissants, Scones, Cinnamon
Danishes and Fresh Fruit
13 / per Guest

EXECUTIVE

Assorted Bagels with Cream Cheese
Cold Smoked Salmon, Chives,
Capers and Onions
Fresh Scones, Croissants and Fresh Fruit
15 / per Guest

ADDITIONS :

HotHouse Premium Fruit Cocktail 4 /per Guest
Yogurt, Granola & Fresh Berries (*gluten-free*) 5 /per Guest
Assorted Juices: Orange, Cranberry, Grapefruit 3 /Per Guest

Ask about our Fresh Squeezed Juices!

Lunch

MINIMUM ORDER 25 GUESTS

SANDWICH & SALADS

Choose Two Sandwiches:

- Moroccan Chicken Sandwich –
- Cured Italian Meats with Arugula and Provolone Cheese –
- Smoked Salmon Wrap –
- Carved Roast Beef Sandwich with Horseradish Aioli –
- Grilled Vegetable Sandwich and Chevre –

Choose Two Salads:

- Caesar – Greek Pasta Salad – Potato and Chive Salad – HotHouse Salad –

13 / Per Guest

PASTA LUNCHEON

appetizer and choice of two pastas and two salads

Choose One Appetizer:

- Our Signature Cappriccio Bread – Hummus and Pita – Bruschetta and Crostini –

Choose Two Pastas:

- Baked Lasagna Al Forno – HotHouse Penne – Pollo Pesto Orecchiette –
- Grilled Vegetable Penne – Cheese Cappelletti –

Choose Two Salads:

- Caesar – Greek Salad – Spinach Salad – Bistro Salad –

18 / Per Guest

Add Dessert of Assorted Squares and Cookies 3 / Per Guest

***Prefer Hot Sandwiches... More Variety... Pizza?
No problem – ask about our custom catering!***

Dinner

MINIMUM ORDER 25 GUESTS

Includes local artisan whole grain breads, rolls & buns

SALADS (SELECT TWO)

- HotHouse Salad, Caesar Salad, Greek Salad, Bistro Salad

MAINS (SELECT TWO)

- Grilled Atlantic salmon with a lemon dill butter, served with wild rice pilaf and daily vegetables
- Chicken breast in a cremini mushroom and Marsala wine sauce, served with leek and chive mashed potatoes and daily vegetables
- Jambalaya with tiger shrimp, blackened chicken breast, spicy Italian sausage, bell peppers, red onion, chili peppers and tomatoes on wild rice pilaf
 - Pork tenderloin with pommery mustard and white wine sauce, served with leek and chive mashed potatoes and daily vegetables
- Pasta Melanzana with Italian eggplant, cherry tomatoes, oregano, basil, garlic, olive oil, chillies, tomato basil sauce with tagliatelle (*vegetarian*)
- Cappelletti stuffed with ricotta, mozzarella and Romano cheeses, and baked with a rosé sauce and mozzarella (*vegetarian*)

DESSERT

- Decadent brownies and an assorted fresh fruit platter

26 /per guest



Platters

| Small 10-15 guests | Large 25-30 guests |

Artisan Cheese Board

Assorted Cheeses such as Beemster Dutch, Saint Agur Blue, Triple Crème Brie and Chevre with Crostini, Breads, Crackers, Dried Fruits and Nuts (*optional*)

Sm | 70 Lg | 130

Antipasto Platter

Assorted cured Italian Meats, Grilled Vegetables and Marinated Olives with Crostini

Sm | 75 Lg | 140

Crudité

Assorted Seasonal Vegetables with House Made Hummus & Creamy Garlic Dips

Sm | 35 Lg | 60

Fresh Fruit Platter

Assorted Fresh Cut Fruit
seasonal when possible

Sm | 45 Lg | 80

Assorted Dip Trio

(Choose 3)

Chevre and Tapenade, Tomato Choka, Eggplant Choka, Hummus, Tzatziki, Crab and Artichoke with Assorted Breads

Sm | 55 Lg | 95

Canadian Cold Smoked Salmon Platter

Canadian Cold Smoked Salmon with Capers, Pickled Red Onions, Chevre Cream Cheese, Lemon Wedges, Breadsticks, Pumpernickel Bread

Sm | 60 Lg | 105

Sweet Platter

Assorted Squares and Cookies

Sm | 40 Lg | 60

A La Carte

LASAGNA

Available in Meat or Vegetarian

Serves 18-22 guests

120

CHEESE CAPPELETTI

Serves 18-22 guests

*Stuffed with ricotta, mozzarella and Romano cheeses,
and baked with a rosé sauce and mozzarella*

85

HOTHOUSE BBQ CHICKEN

Serves 18-22 guests

Chicken legs and thighs grilled with our signature BBQ sauce

95

ASSORTED PIZZAS

Meat and Vegetarian

Serves 10 guests

80

ASSORTED SANDWICHES

Meat and Vegetarian

Serves 10 guests (CHOOSE 3)

- Moroccan Chicken Sandwich –
- Cured Italian Meats with Arugula and Provolone Cheese –
- Smoked Salmon Wrap –
- Carved Roast Beef Sandwich with Horseradish Aioli –
- Grilled Vegetable Sandwich & Chevre –

70

ASSORTED SALADS

Choose one or two

Serves 10 guests

- Greek – Potato & Chive – HotHouse – Caesar

40





Hours of Operation

Mon-Thu: 11:00 am-11:00 pm

Fri: 11:00 am-12:00 am

Sat: 10:00 am-12:00 am

Sun: 9:30 am-11:00 pm

Contact Us

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