



PANTAGES

HOTEL TORONTO CENTRE



URBAN CHIC

CATERING AND EVENTS MENU 2009

THE THIRD FLOOR

EVENTS | SPACE | MEETINGS

200 Victoria Street, Toronto, Ontario M5B 1V8
Telephone 416.362.1777 Fax 416.368.8217
www.pantageshotel.com

Menu Selection

To guarantee the availability of your selected food and beverage items, please submit your selections to your Conference Services Manager or Catering Sales Manager four weeks prior to your function date. All prices listed are current and subject to change beyond two months.

Guaranteed Attendance

In order to make your event a success, guarantees must be submitted via facsimile, or email, by 9:00am local time, three business days prior to the event. For events occurring on Tuesday, guarantees are due the previous Friday by 9:00am. At the event, if the number of guests served is greater than the guarantee, you (the client) are responsible for the total number of guests served. If your attendance increases, the contracted menu items may not be available for the additional guests added within 24 hours of the event.

Food and Beverage

Food and Beverage is not permitted to come from outside of the hotel. Banquet buffets offer limited quantities of food and are based on one serving per guest. Food on buffets can only be left for a maximum of two hours due to food safety regulations. All meeting rooms will be setup as contracted. Should you change a set-up, an additional charge of \$2.00 per person will apply.

Beverage

Alcoholic beverages will be served in accordance with Ontario Liquor Control Board regulations. If less than \$400.00 in net consumption per bar occurs, the cost of each bartender and cashier (Cash Bar) will be \$30.00 per hour (minimum four hours). Hours of alcoholic beverage service are 11:30 am to 1:00am, Monday to Sunday. All entertainment should cease at 1:00am in order to clear the function room by 1:45am. No alcohol is permitted to be brought into any function room from any outside sources, which includes all donated liquor.

Credit

Credit Application must be completed and approved by our credit department four weeks prior to the event. Payment is due seven days in advance of the event by certified cheque or credit card unless prior credit arrangements have been made and granted approval.

Security

The hotel will not assume any responsibility for damages or loss to any merchandise or articles left or sent to the hotel prior to, during or following your banquet or meeting. For security of exhibits, merchandise or articles set-up for display prior to or during the event, an outside security company must be contracted. Your Conference Services Manager or Catering Sales Manager will arrange at charge if required.

Service Charges

All menu prices do not include applicable taxes and service charges as outlined below;

Food	8% PST*	5% GST**	16% Gratuities
Beverage	10% PST*	5% GST**	16% Gratuities

*PST – Provincial Sales Tax **GST – Goods and Services Tax

Audio Visual Services

AV Canada is our in-house audio visual services provider. If an alternative audio visual company is preferred, an outside vendor fee of \$250.00 per room, per day, will be applicable.

Telephone and Line Requirements

House phones are permanent in function rooms. Additional house phones, direct inward dial, data, local and long distance capable phones can be installed throughout the hotel up at an additional fee and will include labor. Contact you hotel representative to place your order. Please note advance notice is required and installment may take up to 2-3 weeks.

Additional Services

The Pantages Hotel Toronto Centre shall supply the client with space and permanent lighting within that space. All other needs can be provided at additional charges as outlined below. Please contact your hotel representative for any other services you may require.

Lock change	\$150.00 per room
Additional keys	\$ 3.00 each
Piano tuner	\$125.00 each
Banner hanging	From \$50.00(advance authorization required)

All prices are subject to applicable taxes and a 16% gratuity charge will apply. Any further requirements or assistance must be approved in advance by the Director of Sales and Marketing or the General Manager.

Shipping of Conference Materials

All materials shipped to the hotel, should be addressed as follows;

Pantages Hotel Toronto Centre: 200 Victoria Street
Toronto, Ontario. M5B 1V8
Attention: Banquet Department

Organization Name
Contact Name
Date of Event
Main Function Room
Box # _____ of _____ Boxes
Additional Details



Additional Services

Due to the Hotel's limited storage capability, it must restrict complimentary storage to a maximum of 5 - 2'6" x 2'6" boxes for the function, and to no more than two business days prior to the function and no more than two business days following the last day. Any boxes above and beyond this may be subject to a rental fee for a function room to be used as a storage room.

International Shipments

The services of a customs brokerage firm are strongly recommended for any cross-border shipments. A customs broker can easily eliminate such problems as materials withheld by Canada Customs & Immigration at the border because of improper documentation. If the Hotel is called upon to help clear a shipment through Customs on a client's behalf, a 15% surcharge will apply. Client or Group organizer is responsible for all brokerage fees, custom duties if applicable and any other related expenses.

International Shipments

Valet Parking is \$33.00 / 24 hours with unlimited in & out privileges. If requested, the Hotel can arrange billing to a Master Account for Valet Parking only.

Continental

Freshly Squeezed Orange and Grapefruit Juices
 Selection of Assorted Danish, Croissants and Muffins
 Seasonal Fruit Cocktail and Berries
 Individual Cereals and Milk
 Assorted Fruit Yogurt
 Regular and Decaffeinated Illy Coffee
 and Dammann Tea Selections

\$22 Per Person

Executive Continental

Freshly Squeezed Orange and Grapefruit Juices
 Chocolate, Plain, and Honey Almond Croissants
 Plain, Sesame, Rye and Blueberry Bagels
 Smoked Salmon, Cream Cheese,
 and Oven Dried Tomato and Basil Goat Cheese
 Sliced Fruit and Fruit Yogurt
 Regular and Decaffeinated Illy Coffee
 and Dammann Tea Selections

\$26 Per Person

Toronto

Freshly Squeezed Orange and Grapefruit Juices
 Fresh Seasonal Fruit and Berries
 Scrambled Eggs with Bacon
 Apple and Cinnamon Pancakes
 Belgium Waffles with Warm Canadian Maple Syrup,
 Chantilly Cream and Berry Compote
 Regular and Decaffeinated Illy Coffee
 and Dammann Tea Selections

\$29 Per Person

London

Freshly Squeezed Orange and Grapefruit Juices
 Selection of Assorted Danish, Croissants, and Muffins
 Assorted Bagels, Smoked Salmon and Cream Cheese
 Scrambled Eggs and Potato Hash with Smoked Paprika
 Applewood Smoked Bacon and English Bangers
 Apple and Cinnamon Pancakes, Warm Canadian Maple Syrup
 Individual Cereals and Milk
 Sliced Fresh Fruit and Berry Yogurt
 Regular and Decaffeinated Illy Coffee
 and Dammann Tea Selections

\$35 Per Person

Yum...Additions!

*Belgium Waffles with
 Caramel and Pecans*

\$6 Per Person

*Egg Bread French Toast
 with Port Wine Infused Mixed
 Berry Compote*

\$6 Per Person

*Traditional Eggs Benedict
 on English Muffin*

\$6 Per Person

*Traditional Eggs Florentine
 on Crumpet*

\$7 Per Person

*Breakfast Burrito with Egg,
 Sautéed Peppers, and
 Monterrey Jack Cheese,
 served with Salsa*

\$6 Per Person

Fruit and Berry Smoothie

\$35 Per Pitcher

Half Ruby Red Grapefruit

\$4 Per Person

(Prices are based on groups of 10 or more. All Menu Prices are Subject to Applicable Taxes and Gratuities.)

Miami

Freshly Squeezed Orange and Grapefruit Juices
 Exotic Fruit Salad, Ice Wine Sabayon
 Selection of Assorted Danish, Croissants, Muffins and Mini Doughnuts
 Lobster Eggs Benedict, Tarragon Hollandaise
 Banana French Toast, Warm Canadian Maple Syrup
 Henry of Pelham Riesling Infused, Berkshire Pork Sausage
 Caramelized Onion Roesti Potato
 Passion Fruit Smoothie
 Assorted Mixed Berry Yogurt
 Regular and Decaffeinated Illy Coffee,
 and Dammann Tea Selections
 (Minimum 20 people)

\$45 Per Person

Yum...Additions!

*Omelet Station with Ham,
 Grilled Bell Peppers,
 Mushrooms, and Cheese*

\$14 Per Person
 (Minimum of 20 people)

New York

Freshly Squeezed Orange and Grapefruit Juices
 Selection of Assorted Danish, Croissants and Breads
 Seasonal Fresh Fruit Salad
 Assorted Fruit and Berry Yogurt
 Charcuterie Board with Cured Meats and Cheese
 Antipasto Platter with Grilled Vegetables and Aioli
 Mesclun Greens with Passion Fruit Vinaigrette
 Couscous Salad, Pinenuts, Cucumber, Tomato and Mint
 Smoked Salmon Pinwheels with Tarragon Cream Cheese
 Classic Caesar Salad, Croutons, Bacon and Parmesan
 Eggs Benedict with Peameal Bacon
 English Breakfast Sausage and Canadian Bacon
 Bowtie Pasta with Oyster Mushrooms, Roasted Peppers,
 Black Olives, with Olive Oil and Garlic
 Grilled Chicken Breast with Madeira Peppercorn Cream
 Baked Filet of Sole, Brown Butter, Lemon and Pinenuts
 Roasted Baby New Potatoes
 Market Vegetables with Herb Butter
 Assorted Mini Pastries, Flans, Tarts, Chocolate Mousse,
 Gateaux and Cheesecake with Chantilly Cream,
 Fruit Coulis and Mixed Berries
 Regular and Decaffeinated Illy Coffee
 and Dammann Tea Selections
 (Minimum 30 people)

\$55 Per Person

*Gourmet Omelet Station
 with Grilled Chicken,
 Chorizo Sausage, Prosciutto,
 Asparagus, Baby Spinach,
 Roasted Bell Peppers,
 Cremini Mushrooms,
 Sundried Tomato, Scallions,
 Mozzarella, Parmesan, and
 Gruyere Cheese*

\$19 Per Person
 (Minimum of 20 people)

(Prices are based on groups of 10 or more. All Menu Prices are Subject to Applicable Taxes and Gratuities.)

Refresh and Revitalize

Regular and Decaffeinated Illy Coffee and Dammann Tea Selections	\$4.25 Per Person (Minimum Order of 10 people)
Hot Chocolate Vanilla Scented Whipped Cream	\$4.25 Per Person (Minimum Order of 10 people)
Pitchers of 2%, Skim, Chocolate or Homogenized Milk	\$19.00 Per Pitcher
Freshly Squeezed Orange and Grapefruit Juice	\$27.00 Per Pitcher
Fresh Fruit Smoothies	\$30.00 Per Pitcher
Assorted Fruit Juices	\$4.25 Each
Assorted Soft Drinks	\$4.25 Each
Evian Bottled Water	\$4.25 Each
Perrier Carbonated Water	\$4.25 Each

Sweet and Savory

Assorted Danish, Croissants, and Muffins	\$38.00 Per Dozen
Assorted Selection of Tea Breads	\$38.00 Per Dozen
Assorted Scones with Flavored Devonshire Cream	\$6.00 Per Person
Assorted Fresh Baked Cookies	\$32.00 Per Dozen
Assorted Squares and Brownies	\$36.00 Per Dozen
Assorted Mini Tarts	\$36.00 Per Dozen
Assorted French Pastries	\$44.00 Per Dozen
Assorted Low Fat and Flavoured Yogurts	\$4.00 Per Container
Assorted Fruit Kebobs, with Caramel and Chocolate Sauce	\$40.00 Per Dozen
Chocolate Covered Strawberries	\$40.00 Per Dozen
Gourmet Mixed Nuts	\$40.00 Per Basket (Serves 12)
Assorted Granola and Health Food Bars	\$48.00 Per Dozen
Kettle Potato Chips or Honey Mustard Pretzels	\$29.00 Per Basket (Serves 12)
Seasonal Fresh Fruit and Berries	\$8.50 Per Person
Seasonal Whole Fruit	\$3.50 Per Piece
Crudités Platter with Assorted Dips	\$6.00 Per Person
Grilled Flat Bread with Hummus and Babaganoush	\$7.00 Per Person
Gourmet International and Domestic Cheeses	\$12.00 Per Person
Selection of Assorted Mini Chocolate Bars	\$5.00 Per Person

(All Menu Prices are Subject to Applicable Taxes and Gratuities.)

Coffee

Mini Cappuccino Pot Au Creme
Coffee Streusel Cake
Cinnamon Raisin Rolls
Espresso Hazelnut Chocolate Biscotti
Hot Chocolate with Vanilla Scented Whipped Cream
Assorted Bottled Waters
Regular and Decaffeinated Illy Coffee,
and Dammann Tea Selections

\$16 Per Person

Cheese

Parmesan Cheese Straws
Cheese Fondue, Kirsch, Fauntina Cheese,
Aged Cheddar Crostini
Imported and Domestic Cheese Platter
Dried Fruits and Port Fig Compote
Dried Fruit and Nuts
Assorted Bottled Waters
Regular and Decaffeinated Illy Coffee,
and Dammann Tea Selections

\$21 Per Person

Strawberry

Chocolate Dipped Strawberries
Strawberry Shortcake
Strawberry Milkshake
Wild Berry Scones, Strawberry Preserves
Assorted Bottled Waters
Regular and Decaffeinated Illy Coffee,
and Dammann Tea Selections

\$16 Per Person

Chocolate

Chocolate Fondue, Chocolate Pound Cake,
with Seasonal Fruits
White Chocolate Truffle Lollipop
Milk and Dark Chocolate Dipped Strawberries
Dark Chocolate Brownie
Assorted Bottled Water
Regular and Decaffeinated Illy Coffee,
and Dammann Tea Selections

\$18 Per Person

Retro

Mini Butter Tarts
Nanaimo Bars and Lemon Squares
Carrot Cup Cakes with Cream
Cheese Frosting
Root Beer Float with
Vanilla Ice Cream
Assorted Bottled Waters
Regular and Decaffeinated Illy
Coffee, and Dammann Tea
Selections

\$16 Per Person

Terra

Root Vegetable Chips with
Caramelized Onion and Goat
Cheese Dip
Fruit Kebobs, Honey Yogurts
Dried Fruit and Nuts
Organic Granola
Health Food Bars
Assorted Fruit Smoothies
Assorted Bottled Waters
Regular and Decaffeinated Illy
Coffee, and Dammann Tea
Selections

\$17 Per Person

(Prices are based on groups of 10 or more. All Menu Prices are Subject to Applicable Taxes and Gratuities.)

Wraps

Chef's Daily Soup Selection
 Mesclun Greens with Raspberry Vinaigrette
 Tomatoes and Bocconcini with Lemon Basil Vinaigrette
 Three Selections of Our Chef Crafted Wraps
 Seasonal Fresh Fruit
 Regular and Decaffeinated Illy Coffee
 and Dammann Tea Selections

\$37 Per Person

Deli Board

Chef's Daily Soup Selection
 Assorted Baguettes, Rolls, and Foccacia
 Dijon and Grain Mustard
 Mayonnaise and Sweet Butter
 Mesclun Greens with Balsamic Vinaigrette
 Baby New Potato Salad, Bacon and Tarragon
 Thinly Sliced Black Forest Ham, Genoa Salami
 Roast Beef, Smoked Turkey, Pastrami,
 and Prosciutto
 Sliced Swiss, Aged Cheddar, and Havarti
 Sliced Dill Pickles, Onions, and Tomatoes
 Madagascar Vanilla Crème Brule
 Regular and Decaffeinated Illy Coffee
 and Dammann Tea Selections

\$41 Per Person

Vegetarian

Chef's Daily Soup Selection
 Mesclun Greens with Balsamic Vinaigrette
 Cous Cous Salad, with Cucumber,
 Tomato, and Pinenuts
 Penne with Grilled Vegetables
 and Tomato Basil Sauce
 Garlic Bread with Olive Oil and Parmesan
 Apple, Almond Tart with Crème Anglaise
 Regular and Decaffeinated Illy Coffee
 and Dammann Tea Selections

\$35 Per Person

Wrap Filling Selections

Grilled Chicken with Avocado,
 Tomato, and Chili Mayonnaise

Medium Rare Roast Beef with
 Horseradish and Dijon Mustard

Egg Salad with Grain Mustard
 And Onion Sprouts

Grilled Vegetables with Sun Dried
 Tomato and Goat Cheese

Black Forest Ham with
 Swiss Cheese and Tomato

Smoked Salmon with Dill

Egg Salad with Red Onion

Tuna Salad with Red Onion,
 Celery, and Apple

Smoked Turkey Breast with
 Mozzarella and Honey Dijon Mustard

Breaded Chicken Breast
 with Bacon, Romaine and Parmesan

(Prices are based on groups of 10 or more. All Menu Prices are Subject to Applicable Taxes and Gratuities.)

Oriental

Assorted Dim Sum with Chili Soy Vinaigrette
 Vegetable Spring Rolls with Tamarind Dipping Sauce
 Vegetable Stir Fry
 Fried Rice with Green Onions, Mushrooms
 and Scrambled Eggs
 Sautéed Chicken with Hoisin and Ginger
 Sautéed Shrimp with Sesame, Soy and Chili
 White Chocolate and Coconut Mousse
 and Pineapple Compote
 Regular and Decaffeinated Illy Coffee
 and Dammann Tea Selections

\$41 Per Person

Bollywood

Warm Naan Bread and Poppadums
 Vegetable Samosas with Tandoori Yogurt
 Cucumber and Cumin Salad with Lemon
 Butter Chicken
 Tandoori Salmon, Vegetable Curry
 Cinnamon and Clove Scented Basmati Rice
 Mango and Cinnamon Rice Pudding
 Regular and Decaffeinated Illy Coffee
 and Dammann Tea Selections

\$43 Per Person

Paris

Mesclun Greens with Champagne Vinaigrette
 Salad Nicoise with Fresh Seafood, Baby Potato,
 French Beans, Sliced Eggs, Tarragon Dressing
 Pan Seared Chicken Breast,
 Wild Mushroom Sauce
 Potato Gratin and Ratatouille
 Pissaladiere Tart
 Apple, Almond Tart with Crème Anglaise
 Regular and Decaffeinated Illy Coffee
 and Dammann Tea Selections

\$44 Per Person

Arabian

Lentil Soup with Swiss Chard,
 Roasted Garlic, and
 Smoked Ham Hock
 Tabouleh Salad, Parsley, Mint,
 Tomatoes, Lemon, Olive Oil
 Grilled Pita with Hummus
 and Babaganoush
 Dry Spice Rubbed Sirloin of Beef with
 Parsley, Lemon and Garlic
 Tangine of Vegetables and Potatoes
 Assorted Baklava with
 Almond Crème Anglaise
 Regular and Decaffeinated
 Illy Coffee and Dammann Tea
 Selections

\$45 Per Person

Sicilian

Minestrone Soup
 Caesar Salad
 Antipasto Platter
 Penne Pasta with Mushrooms, Spinach
 and Black Olives in a White Wine and
 Pecorino Cream
 Chicken Parmesan with Mozzarella
 and Tomato Basil Sauce
 Broccoli with Lemon and
 Garlic Butter
 Tiramisu with Tia Maria and Espresso
 Regular and Decaffeinated
 Illy Coffee and Damanni Tea
 Selections

\$48 Per Person

(Prices are based on groups of 10 or more. All Menu Prices are Subject to Applicable Taxes and Gratuities.)

Luncheon One

Fresh Baked Rolls and Breads
with Creamery Butter

Casesar Salad with Hearts of Romaine,
Garlic Croutons, Double Smoked Bacon
and Fresh Parmesan

Spinach and Ricotta Cannelloni
with Grilled Vegetables and Tomato Vodka
Basil Sauce

Espresso Crème Brulee with Biscotti

Regular and Decaffeinated Illy Coffee
and Dammann Tea Selections

\$38 Per Person

Luncheon Two

Fresh Baked Rolls and Breads
with Creamery Butter

Baby Arugula Salad, Belgium Endive, Toasted
Pecans, Figs, Blue Cheese,
Maple Mustard Dressing

Grilled Salmon Filet with Crispy Pancetta,
Lemon Pinenut Butter Sauce. Sweet Pea and
Parmesan Risotto, Roasted Parsnips

Passion Fruit Sorbet with Mixed Berries

Regular and Decaffeinated Illy Coffee
and Dammann Tea Selections

\$43 Per Person

Luncheon Three

Fresh Baked Rolls and Breads
with Creamery Butter

Wild Mushroom Soup with Goat Cheese Crème
Fraîche, Garlic Croutons and Truffle Oil

Pan Seared Chicken Breast with Blueberry Port Sauce
Fondant Potato, Baby Leaks

Chocolate Almond Truffle Pate with Chantilly Cream

Regular and Decaffeinated Illy Coffee
and Dammann Tea Selections

\$44 Per Person

Luncheon Four

Fresh Baked Rolls and Breads
with Creamery Butter

Poached Shrimp Cocktail with
Confit Tomato and Horseradish

Grilled Flatiron Steak with Stilton
and Peppercorn Cream. Potato
and Goat Cheese Puree, Field
Mushroom and Pearl Onion Ragout

Banana and Ginger Strudel,
Caramel Ice Cream, Toffee Sauce

Regular and Decaffeinated Illy
Coffee and Dammann Tea
Selections

\$46 Per Person

(Prices are based on groups of 10 or more. All Menu Prices are Subject to Applicable Taxes and Gratuities.)

Cold Hors D'Oeuvres

Thai Salad Rolls, Sweet Chili Sauce
Chicken Liver and Cognac Pate, Peach Chutney
Grilled Vegetables and Bocconcini with Olive Oil
Belgium Endive with Blue Cheese, Pecans, and Truffle Honey
Marinated Tomatoes and Goat Cheese Crostini
Rare Roast Beef Crouton, Dijon Cream and Horseradish
Curry Chicken Salad, Mango, Cucumber, and Mint
Smoked Salmon Tartar on Potato Blini with Caviar
Poached Shrimp, Saffron Lemon Aioli
Salmon Gazpacho Ceviche Shooter
Cured Duck Breast, Port Poached Figs
Mozzarella, Asparagus, and Prosciutto Roll
Gorgonzola Mousse, Poached Pear and Walnuts
Barbeque Pork Pita with Apple
Carpaccio of Beef with Asparagus, Parmesan, and Truffle
Foie Gras Terrine, Ice Wine Apple Jam
Big Eye Tuna Tartare, Sesame Soy and Ginger
Beef Tartare, Horseradish Crème Fraîche
Malpeque Oysters, Champagne Shallot Vinaigrette

\$44 Per Dozen

Hot Hors D'Oeuvres

Chicken or Pork Sui Mei, Sesame Chili Sauce
Pan Seared Crab Cake, Smoked Chili and Cilantro Yogurt
Mini Grilled Cheese with Mozzarella, Prosciutto and Pesto
Tomato and Bocconcini Focaccia, Black Olive Tapenade
Vegetable Spring Roll, Hoisin Garlic Dipping Sauce
Potato, Hamhock, and Aged Cheddar Croquette
Wild Mushroom Crostini with Manchego Cheese
Mini Buffalo Broiche Burger with Brie and Onion
Coconut Black Tiger Shrimp, Pineapple and Pepper Relish
Assorted Mini Quiche
Indian Chicken Satay, Cumin Lime Yogurt
Barbeque Chicken Drumette, Blue Cheese Chili Dip
Tomato and Goat Cheese Tart
Vegetarian Samosa, Cucumber and Mint Sour Cream
Double Smoked Bacon Wrapped Scallop

\$44 Per Dozen

(Minimum order of 3 dozen per type. All Menu Prices are Subject to Applicable Taxes and Gratuities.)

Stationed Items

Crudités Platter with Baby Carrots, Fine Green Beans, Baby New Potatoes, Celery, Broccoli, Cauliflower, Sweet Peppers, and Asparagus with Rouille Aioli Dip

\$7 Per Person

Grilled Flat Bread and Pita with Tzatziki, Hummus, Babaganoush, and Roasted Red Pepper Rouille

\$8 Per Person

Domestic and Imported Cheese Platter with Assorted Nuts, Dried Fruits, Seedless Grapes, Toasted Gourmet Bread and Crackers

\$12 Per Person

Charcuterie Board with Assorted Pate, Cured Meats and Aged Cheese with Cornichon, Pickled Onions, Chutney and Crusty Bread

\$14 Per Person

Antipasto Platter with Grilled Vegetables, Prosciutto, Genoa Salami, Capicola, Bocconcini, Sun Dried Tomatoes and Black Olives with Remoulade Sauce

\$13 Per Person

Smoked Fish Platter with Capers, Red Onion, Chopped Egg and Herbed Cream Cheese, Toasted Pumpernickel and Bagel Chips

\$15 Per Person

Freshly Shucked Oysters on the Half Shell with Lemon, Garlic and Shallot Mignonette, Cocktail Sauce and Fresh Horseradish

\$4.50 Per Piece (Minimum 3 Dozen)

Assorted Sushi and Sashimi with Pickled Ginger, Wasabi, and Soy

\$4.00 Per Piece (Minimum 3 Dozen)

Poached Jumbo Black Tiger Shrimp with Assorted Dips

\$3.65 Per Piece (Minimum 3 Dozen)

Stations

Yum...Additions!

Bowtie or Penne Pasta Finished at the Station in a Tomato Basil Sauce, Alfredo, or Roasted Garlic and Olive Oil accompanied by your choice of Mushrooms, Red Peppers, Chicken, Baby Shrimp, Olives, Oven Dried Tomatoes, Italian Sausage, with Parmesan and Dried Chili.

Italian Crusty Breads and Truffle Butter
\$16 Per Person (Minimum of 30 people)

Caesar Salad

\$4 Per Person

Bruschetta

\$4 Per Person

Antipasto Platter

\$6 Per Person

Vegetable Phad Thai Station served in Chinese Take-out Boxes

\$9 Per Person, \$12 Per Person (Chicken), \$14 Per Person (Beef) (Minimum of 30 people)

Seafood Station to include Salmon Gravlax Tartar, Scallop Ceviche with Citrus and Chili, Smoked Salmon, Freshly Shucked Oysters, Crab Claws, Marinated Mussels, Jumbo Black Tiger Shrimp with Lemon and Assorted Sauces

\$26 Per Person (Minimum of 30 people)

(Minimum order of 10 people unless otherwise noted. All Menu Prices are Subject to Applicable Taxes and Gratuities.)

The Carvings

Salmon Wellington with Béarnaise Sauce. Served with Mini Brioche, Baguette and Assorted Dinner Rolls with Sweet Butter

\$13 Per Person

Roast Leg of Lamb with Herb and Grain Mustard Stuffing, Peach and Mint Chutney with Rosemary Port Reduction. Served with Mini Brioche, Baguette and Assorted Dinner Rolls with Sweet Butter

\$14 Per Person

Chinese Five Spice and Hoisin Marinated Duck Breast with Fig Jam and Wild Blueberry Sauce. Served with Mini Brioche, Baguette and Assorted Dinner Rolls with Sweet Butter

\$15 Per Person

Roast Beef Tenderloin with Green Peppercorn Sauce, Fresh Horseradish and Dijon Mustard. Served with Mini Brioche, Baguette and Assorted Dinner Rolls with Sweet Butter.

\$19 Per Person

(Minimum order of 30 people unless otherwise noted. All Menu Prices are Subject to Applicable Taxes and Gratuities.)

Buffet One

Fresh Baked Rolls and Baguettes with Creamery Butter
Cauliflower and Blue Cheese Puree
Mesclun Greens, Champagne Vinaigrette
Bowtie Pasta, Sautéed Wild Mushrooms, Spinach, Cherry Tomatoes, Parmesan Cream
Grilled Salmon Filet, Maple Soy Butter
Red Wine Braised Chicken, Pearl Onions, Bacon, Red Wine
Roasted Baby Potatoes with Thyme and Rosemary
Seasonal Fresh Vegetables
French Pastries, Chantilly Cream, Mixed Berries
Regular and Decaffeinated Illy Coffee and Dammann Tea Selections

\$52 Per Person

Buffet Two

Fresh Baked Rolls and Baguettes with Creamery Butter
Potato and Aged Cheddar Soup
Caesar Salad, Shaved Parmesan, Herbed Croutons, Double Smoked Bacon
Pan Seared Atlantic Salmon, Chive Champagne Cream
Pan Seared Chicken Breast, Walnut Brie Stuffing, Veal Port Reduction
Lyonnais Potatoes, Seasonal Vegetables
Bittersweet Chocolate Mousse Torte
Raspberry Puree
Apple Tart, Almond Cream, Amaretto Anglaise
Regular and Decaffeinated Illy Coffee and Dammann Tea Selections

\$57 Per Person

Buffet Three

Fresh Baked Rolls and Baguettes with Creamery Butter
Curry Squash and Apple Bisque
Tomato and Bocconcini, Basil Chiffonnade, Lemon Dijon Vinaigrette
Antipasto Platter, Grilled Vegetables, Buffalo Mozzarella, Olives, Sundried Tomatoes
Ricotta Gnocchi, King Oyster Mushrooms, Sage Butter Sauce
Pan Seared Halibut, Lemon Pinenut Butter Sauce
Grilled Flat Iron Steak, Shallot Reduction, Grain Mustard Sauce
Gratin Potato, Seasonal Vegetables, Herb Butter
Lemon Tart, Raspberry Puree, Fresh Berries
Assorted Mini Pastries
Regular and Decaffeinated Illy Coffee and Dammann Tea Selections

\$62 Per Person

Buffet Four

Fresh Baked Rolls and Baguettes with Creamery Butter
Mixed Greens, Truffle Honey Vinaigrette
Tomato and Cucumber Salad, Feta Cheese, Black Olives, Lemon Basil Vinaigrette
Charcuterie Platter, Pate, Cured Meat, Gourmet Cheeses
Grilled Chicken Penne, Porcini Mushrooms, Asparagus
Pan Seared Black Cod, Citrus Butter
Carved New York Striploin, Port Peppercorn Sauce, Horseradish, Dijon Mustard
Roasted Chateaux Potatoes, Green Beans Almandine
Assorted Pastries, Mousse Cake, Mini Tarts
Regular and Decaffeinated Illy Coffee and Dammann Tea Selections

\$65 Per Person

(Prices are based on groups of 30 or more. All Menu Prices are Subject to Applicable Taxes and Gratuities.)



Dinner One

Fresh Baked Rolls and Breads, Creamery Butter

Minestrone Soup, Foie Gras Ravioli

Frisee Salad, Bacon, Pinenuts,
Warm Almond Crusted Goat Cheese,
Lemon Mustard Vinaigrette

Pan Seared Chicken Breast, Truffle Parsnip Puree,
Baby Leeks, Tomato Five Spice Veal Reduction
Banana Bread Pudding, Praline Ice Cream and
Warm Caramel Sauce

Regular and Decaffeinated Illy Coffee
and Dammann Tea Selections

\$52 Per Person

Dinner Two

Fresh Baked Rolls and Breads, Creamery Butter

Lobster Bisque, Chive Crème Fraîche,
Lobster Wonton

Smoked Salmon Roesti, Tarragon Caper
Crème Fraîche, Shaved Red Onion,
Micro Greens

Pan Seared Veal Tenderloin, Wild Mushroom
Port Sauce, Fondant Potato, Creamed Spinach
Cippolini Onions

Warm Lemon Cheesecake, Raspberry and
Mango Puree, Mixed Seasonal Berries

Regular and Decaffeinated Illy Coffee
and Dammann Tea Selections

\$62 Per Person

Dinner Three

Fresh Baked Rolls and Breads, Creamery Butter

Wild Mushroom and Truffle Soup,
Goat Cheese Crème Fraîche, Garlic Croutons
Marinated Quail and Pan Seared Scallop,
Cauliflower Puree, Tomato Jam, Micro Greens

Miso Marinated Black Cod, Mushroom and
Leek Ravioli, Chili Sesame Sauce

Vanilla Crème Brûlée, Biscotti, Berries

Regular and Decaffeinated Illy Coffee
and Dammann Tea Selections

\$65 Per Person

Dinner Four

Fresh Baked Rolls and Breads,
Creamery Butter

Veal and Brandy Consommé,
Morel Mushroom

Tuna Tartar, Sesame, Soy, Crispy Taro Root,
Asian Slaw, Carrot Ginger Vinaigrette

Medallions of Beef Tenderloin, Pear Potato,
Sautéed Field Mushrooms, French Green Beans
Herb Crusted Tomato, Foie Gras Jus

Chocolate Pot de Crème, Passion Fruit Glaze,
Espresso Crème Fraîche, Seasonal Berries

Regular and Decaffeinated Illy Coffee
and Dammann Tea Selections

\$62 Per Person

Dinner Five

Fresh Baked Rolls and Breads,
Creamery Butter

Tomato and Goat Cheese Tart,
Micro Greens, Truffle Lemon Vinaigrette

Alberta Rack of Lamb,
Rosemary Lemon Crust, Rosemary
Madeira Reduction, Potato Croquette,
Ratatouille, Baby Carrots

Dark Chocolate Mousse Cake,
Espresso Anglaise, Blackberries

Regular and Decaffeinated Illy Coffee
and Dammann Tea Selections

\$78 Per Person

(Prices are based on groups of 20 or more. All Menu
Prices are Subject to Applicable Taxes and Gratuities.)

All Wine Selections are priced per bottle. Ask your Catering Sales Manager for Wine pairings to compliment your meal.

White Wine

	White Blend, Tintern Ridge, Vineland Estate, Niagara, Canada <i>Flavours of Honey Comb, Starfruit and Quince, with a Pleasant Lingering Finish</i>	\$32.00
	Fume Blanc, Palatine Hills, Niagara on the Lake, Canada <i>Grapefruit, Melon, Honeycomb and Light Lychee. Whispers of Spiciness</i>	\$35.00
	Pinot Grigio, Villa Sandi Doc, Italy <i>Pale Straw Colour, Light Flowery Nose; Dry and Fresh with Apple Citrus and Mineral Flavours. Crisp.</i>	\$35.00
	Chardonnay Reserve, Caliterra, Chile <i>Intensely Aromatic, with Notes of Tropical Fruit and Well-Integrated Oak. This wine is Dry, Medium Bodied</i>	\$38.00
	Pinot Grigio, Montecchia delle Venezie, Italy <i>Intense Floral, Pear and Apple Aromas with a Velvety Texture. Gorgeous complexity</i>	\$41.00
	Sauvignon Blanc, Red Truck, Sonoma, California <i>Citrus Fruit Aromas with Crisp Flavors of Lemon Peel, Grapefruit and Orange Blossom</i>	\$45.00
	Chardonnay, Hoo Roo Creek, Australia <i>Burgundy style Chardonnay showing Citrus, Gooseberry and White Fruit. Hint of Butter</i>	\$49.00

Red Wine

	Red Blend, Tintern Ridge, Vineland Estate, Niagara, Canada <i>Fruity Aromas of Cherries and Raspberries Great balance of Tannin for a Very Pleasant Mouth Feel.</i>	\$32.00
	Cabernet Merlot, Palatine Hills, Niagara on the Lake, Canada <i>Flavours of Blackcherry and Cherry, Toasted Oak, Mature Tannins and Vanilla</i>	\$35.00
	Cabernet Sauvignon, Valdivieso, Chile <i>Herbal nose, Red and Black fruit Flavours with Leather and Tobacco. Soft Tannins, Long Finish</i>	\$42.00
	Cabernet Sauvignon Reserve, Caliterra, Chile <i>Sweet Aromas of Dark Fruit, Tobacco and Coffee. This Wine is Dry, Medium-to-Full Bodied</i>	\$42.00
	Petit Syrah, Red Truck, Sonoma, California <i>Lush Flavors of Cassis, Dark Cherries and Plums with a hint of Pepper and Brown Spices</i>	\$45.00
	Cabernet Sauvignon, Lilly Pilly, Australia <i>Ripe, Luscious Fruit, Undertones of Plum allowing the Palate to follow through with Soft Tannins</i>	\$45.00
	Shiraz, Hoo Roo Creek, Australia <i>Big Red Fruit Nose. Flavours of Raspberry, Blackberry and a touch of Spice. Balanced and Complex</i>	\$49.00

Sparkling Wine and Champagne

	Brut, Cordoniu, Spain <i>Pronounced Aromatics for Fresh Pear and Sweet Citrus. Soft Toasty Finish</i>	\$38.00
	Prosecco, Villa Sandi, Italy <i>Clear, Pale Lemon Yellow Colour; Intense Soft Fruit, Mineral and Citrus Notes; Dry yet Round.</i>	\$39.00
	Prosecco, Villa Frattina <i>Fresh Citrus and Apple on the nose. Crisp Bubbles, Long Clean Finish</i>	\$45.00
	Brut, Cuvee Catherine, Henry of Pelham, Canada <i>Aromas of Golden Apple, Honeydew, and a hint of Pear. Crisp and Dry with lingering Apple and Citrus Notes</i>	\$70.00
	Veuve Clicquot, France <i>Notes of White Fruits, Raisins, Vanilla and Brioche. Crisp and Dry, Long Floral Finish</i>	\$160.00

Host Bar Service

When Host Bar Service is less then \$400.00 (Net) and charge of \$30.00 per hour, minimum of 4 hours, will apply for each Bartender, plus GST. Prices excludes Taxes and Gratuities

Domestic Beer	Bottle	\$6.00
Imported Beer	Bottle	\$7.00
Premium Brand Liquor	1.5 oz	\$8.00
Deluxe Liquor	1.5 oz	\$9.00
Liqueurs	1.5 oz	\$8.00
Cognac	1.5 oz	\$10.00
Martini's (House Selection)	2.0 oz	\$10.00
House Red or White Wine	5.0 oz	\$8.00
Sparkling Water	Bottle	\$4.50
Soft Drinks	Glass	\$4.00
Juice	Glass	\$4.00

Cash Bar Service

When Host Bar Service is less then \$400.00 (Net) and charge of \$30.00 per hour, minimum of 4 hours, will apply for each Bartender and Cashier, plus GST. Price includes Taxes and Gratuities

Domestic Beer	Bottle	\$8.00
Imported Beer	Bottle	\$9.25
Premium Brand Liquor	1.5 oz	\$10.50
Deluxe Liquor	1.5 oz	\$12.00
Liqueurs	1.5 oz	\$10.50
Cognac	1.5 oz	\$13.25
Martini's (House Selection)	2.0 oz	\$13.25
House Red or White Wine	5.0 oz	\$8.50
Sparkling Water	Bottle	\$6.00
Soft Drinks	Glass	\$5.25
Juice	Glass	\$5.25

Punch Service

Non Alcoholic Fruit Punch	Gallon	\$60.00
Rum Punch	Gallon	\$110.00
Champagne Punch	Gallon	\$110.00