



2009 Catering Menu

Caterers of the Direct Energy Centre and Exhibition Place

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Event Information

- **Service**

To ensure the highest possible standards of service, we will provide personalized service for all of your functions. Centerplate, in conjunction with the Direct Energy Centre Event Services Department, will be happy to work with you in developing seating arrangements and preparing floor plans. Our basic service includes linens, china, flatware and sparkling votive candles. Specialty linens can be provided at an additional cost.

- **Décor**

Ice carving creations, fresh flower displays and cakes may be added to complement your function. Please contact us for further details.

- **Menu Selection**

Our menus are designed to offer flexibility while at the same time taking into consideration today's food trends. Our Menu package is offered only to provide suggestions; our Executive Chef would be pleased to help create a custom menu to suit your individual requirements. In order to guarantee your menu selection, Centerplate requires menu selections a minimum of four weeks prior to your event.

- **Food and Beverage Policy**

All of our function rooms are licensed premises. Only food and beverages provided by Centerplate's Food and Beverage Department may be consumed in the facility. Food items may not be taken off the premises by clients; however, any excess prepared food is donated under regulated conditions to local food charities.

- **Prices**

Prices are subject to change, Centerplate will honour the price at the time of contract. All Food and Beverage services are subject to a 17% service charge. All events are subject to an additional labour charge of \$28.00 per staff per hour (minimum of 4 hours) in addition to the menu items.

Government taxes are applicable as follows:

Food : 5% GST and 8% PST

Alcoholic Beverages: 5% GST and 10% PST

5% GST will be applied to 17% service charge

- **Audio Visual, Sound, Lighting, Power, Signage, Security and Telecommunication**

Our Events Services Department offers a full range of audio visual services including rentals and consulting.

- **Coat Check**

Coat Check is priced at \$3.00 per coat either on a cash or host basis. If revenues do not reach \$450.00 per coat check attendant, a labour fee of \$28.00 per hour (min. 4 hours per attendant) will apply.



Centerplate

- **Host Bar/Cash Bar**

Alcoholic beverages will be served in accordance with the Liquor Control Board of Ontario. If less than \$450.00 net consumption per bar, the cost of each bartender and cashier will be \$28.00 per hour (minimum 4 hours). Alcohol is available:

Service – 11:00 am – 2:00 am

Breakfast Menus

Breakfast Buffet

Early Start 1

Fresh Baked Muffins, Danishes, Croissants and Cinnamon Buns
Butter and Preserves

Colombian coffee, brewed decaffeinated coffee, tea, herbal teas and fruit juices

\$14.00/person

Early Start 2

Fresh Baked Muffins, Danishes, Croissants and Cinnamon Buns
Fresh Sliced Fruit
Butter and Preserves

Colombian coffee, brewed decaffeinated coffee, tea, herbal teas and fruit juices

\$16.50/person

Early Start 3

Swiss Granola with Yogurt and Raisins
Fresh Fruit Salad, Bagels and Cream Cheese

Colombian coffee, brewed decaffeinated coffee, tea, herbal teas and fruit juices

\$18.00/person

The following menus are based on a minimum of 20 guests

Early Start 4

Scrambled Eggs on a Soft Tortilla
Mild Salsa and Monterey Jack Cheese
Fresh Sliced Fruit

Colombian coffee, brewed decaffeinated coffee, tea, herbal teas and fruit juices

\$19.00/person



Prices subject to PST, GST and 17% Service Charge

Early Start 5

English Breakfast Sausage, Scrambled Eggs, Grilled Tomatoes, English Muffins and Preserves

Colombian coffee, brewed decaffeinated coffee, tea, herbal teas and fruit juices

\$23.00/person

Early Start 6

Scrambled Eggs, Bacon, English Breakfast Sausage

Home Fried Potatoes with Green Onions

Fresh Sliced Fruits and Berries

Fresh Baked Croissants, Muffins, Danishes and Cinnamon Rolls

Colombian coffee, brewed decaffeinated coffee, tea, herbal teas and fruit juices

\$24.00/person

Early Start 7

Cinnamon French toast, Buttermilk Pancakes, Maple Syrup

Canadian Peameal Bacon, English Breakfast Sausage

Roasted Potatoes

Individual Cold Cereal

Individual Yogurt

Colombian coffee, brewed decaffeinated coffee, tea, herbal teas and fruit juices

\$26.50/person

Early Start 8

Choice of Western **or** Mushroom **or** Cheese Omelet

Home Fried Potatoes, English Breakfast Sausage and Bacon

Fresh Baked Croissants, Muffins, Danish Pastries with Fruit Preserves and Butter

Fresh Sliced Seasonal Fruit

Columbian coffee, brewed decaffeinated coffee, tea, herbal teas and fruit juices

\$28.00/person



Centerplate

Early Embellishments

Choice of Individual Quiche Lorraine or Spinach & Mushroom

\$11.00/person

Breakfast Biscuit, Scrambled Eggs, Peameal Bacon and Cheese

\$12.00/person

Prices subject to PST, GST and 17% Service Charge

Additional Breakfast à la Carte Items

Muffins – Cranberry, Blueberry, Raisin Bran and Raspberry Yogurt dozen	\$36.00/
Soft Plump Sugared Scones – Served with whipped butter and preserves dozen	\$36.00/
Fresh Baked Bagels – Served with cream cheese dozen	\$48.00/
Oven Baked Croissants – Chocolate, Almond and Regular dozen	\$36.00/
Fresh Baked Danish – Sweet flaky pastry topped with assorted fruit and apricot glaze dozen	\$36.00/
Cinnamon Buns – Soft and fresh dozen	\$36.00/
Seasonal Fresh Fruit on Skewer – Honey–yogurt dipping sauce (2 pp) \$6.50/person	
Sliced Seasonal Fresh Fruit Platter person	\$5.50/
Assorted Dry Cereals with 2% Milk	\$2.75/person
Fruit Yogurt (Assorted Flavors)	\$3.50/each
Whole Fresh Fruit \$2.50/each	
Granola Bars each	\$3.50/



Strudel (Apple Raisin or Pear & Apple) - 12 slices
\$36.00/dozen

Breakfast Bread Loaf - 12 slices
\$30.00/dozen

Coffee Cake Loaf - 12 slices **\$30.00/**
dozen

Assorted Pastries **\$3.00/each**

Beverages

Rich Aromatic Colombian Coffee and Brewed Decaffeinated **\$3.00/**
each

By the 50 cup coffee urn **\$150.00/urn**

By the 100 cup coffee urn **\$300.00/**
urn

Creamy Hot Chocolate **\$3.00/each**

Teas: Orange Pekoe, Herbal **\$3.00/each**

Bottled Iced Tea **\$4.00/each**

Fruit Juices - 550 ml Orange, Apple **\$4.00/**
each

Bottled Soft Drinks - 591 ml Coke, Diet Coke, Sprite, Ginger Ale **\$4.50/**
each

Canned Soft Drinks - 355 ml **\$3.50/each**

Bottled Water - Dasani - 591 ml **\$4.00/**
each

Prices subject to PST, GST and 17% Service Charge

Coffee Break Items

Assorted Cookies **\$24.00/dozen**
(Peanut Butter, Oatmeal & Raisin, Chocolate Chip, Cranberry
Oatmeal)

Bite Size Sweets **\$36.00/dozen**



- (May include Nanaimo Bars, Date Bars, Chocolate Pecan and Brownies)
- Warm Jumbo Pretzels **\$3.75/each**
- Assorted Ice Cream Bars and Popsicles
\$4.50/each
- Assorted Chocolate Bars
\$3.00/each
- Baskets of Dry Snacks (1lb)
\$28.00/basket
- (Potato Chips, Pretzels or Salted Peanuts)
- Deluxe Mixed Nuts **\$30.00/**
basket
- (Serves approximately 10 people)

Coffee Break Menu

Mid Day 1

- Green, Red and Yellow Apples
- Apple Muffins
- Cinnamon Butter
- Apple Juice, Colombian Coffee, Brewed Decaffeinated and Teas
- \$9.50/person**

Mid Day 2

- Tortilla Chips with Salsa, Sour Cream and Guacamole
- Vegetables and Dip
- Fresh Iced Lemon Tea (Pitchers)
- \$10.50/person**

Mid Day 3

- Fancy Finger Sandwiches which includes Egg Salad and Watercress, Smoked Salmon and Cucumber
- Scones with Fresh Whipped Cream and Berries
- French Pastries
- Chest of Fine Teas
- \$19.00/person**

Mid Day 4

- Farmer's Market Fresh Fruit Stand
- Individual Yogurts
- Granola Bars, Trail Mix
- Chilled Juices
- \$14.00/person**

Prices subject to PST, GST and 17% Service Charge



Lunch Menus

Sandwich Lunches

The sandwich remains the most popular luncheon item and we offer an extensive selection with tasty fillings and combinations. All sandwich luncheons are served with Colombian coffee, brewed decaffeinated and teas.

Open Faced Sandwiches

Sandwiches may include: Smoked Salmon, Roast Beef and Onion Crisps, Black Forest Ham and Havarti, Roasted Chicken and Sundried Tomato Pesto
Black Forest Ham with Pineapple, Grilled Vegetables and Chevre
French Fruit Tarts
(Includes two salads)
\$28.00 /person

California Wraps

May include: Tuna Salad, Sockeye Salmon Salad, Ham and Cheese, Roast Beef, Chicken Pesto, Grilled Vegetables and Goat Cheese
Assorted Sweets and Fresh Baked Cookies
(Includes two salads)
\$26.00/person

Grilled Chicken Pesto Foccacia Sandwich

Three Mushroom Soup
Lemon Curd Tartlets
\$21.00/person

Soup and Sandwich

Soup of the Day
Assorted Sandwiches: Roast Beef, Black Forest Ham, Tuna Salad, and Egg Salad
Grilled Vegetable, Smoked Turkey served on Deli Breads
Assorted Cookies and Mini Sweets
\$23.00/person



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Lunch à la Carte

Soup of the day

Our Chef's Daily Special

\$7.00/person

Old Fashion Sandwiches

Roast Beef, Black Forest Ham, and Tuna Salad
Egg Salad, Vegetarian, Smoked Turkey

\$8.50/person

Deli Sandwiches on Deli Breads and Kaisers

Roast Beef, Black Forest Ham, Tuna Salad, Egg Salad, Vegetarian, Smoked Turkey

\$9.00/person

California Wraps

Tuna Salad, Sockeye Salmon Salad, Ham and Cheese,
Roast Beef, Cajun Chicken, Grilled Vegetables, Feta Cheese

\$9.00/person

Salads à la Carte

\$6.25/person

- Grilled Maple Pear, Oven-roasted Cherry Tomato, Caramelized Walnuts and Asiago on Red Leaf, Baby Arugula and Belgian Endive with Citrus Champagne Vinaigrette
- Roasted Sweet Potato, Caramelized Onion and Roasted Red Pepper on Baby Spinach with Pommery Buttermilk Dressing
- Mixed Lettuce and Cherry Tomato with Fresh Lemon Juice and Extra Virgin Olive Oil
- Warm Herbed Goat Cheese Root Chips, Roasted Beet and Supreme of Orange on Frisee, Fennel and Baby Arugula with Berry Balsamic Vinaigrette
- Greek Village Salad – Tomato, Cucumber, Onion, Peppers, Feta, Olives
- Seven Leaf Greens with Miso Ginger Vinaigrette
- Mixed Lettuces with Raspberry Vinaigrette
- Spinach Salad with Orange Yogurt Dressing
- Caesar Salad – Romaine Hearts, Croutons, Grated Parmesan
- Fennel with Supreme of Orange, Black Olives and Roasted Red Pepper Julienne on Mixed Greens with Raspberry Vinaigrette



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Desserts – Chef’s Special of the Day See Dinner Selections

Plated Lunches

Plated Lunch 1

Warm Roasted Salmon with Miso Vinaigrette
Roasted Garlic Baby Bok Choy, Jasmine Rice
Chocolate Mousse Tart
Rolls and Flat Bread and Sweet Butter
Colombian Coffee, Decaffeinated Coffee and Teas
\$29.75/person

Plated Lunch 2

Chilled Teriyaki Salmon Filet, Cherry Tomato Relish
on Mixed Pulse Salad
Individual Lemon Tart
Rolls and Flat Bread and Sweet Butter
Colombian Coffee, Decaffeinated Coffee and Teas
\$29.00/person

Plated Lunch 3

Roasted Tomato Bisque
Grilled Lemon Herb Chicken Breast
Thyme Rice Pilaf, Market Vegetables
Sweet Apple Tart
Rolls and Flat Bread and Sweet Butter
Colombian Coffee, Decaffeinated Coffee and Teas
\$36.00/person

Plated Lunch 4

Roasted Butternut Squash and Maple Apple Soup
Breast of Chicken, Sage and Thyme Glaze
Roasted Potatoes, Market Fresh Vegetables
Traditional Cream Cheese Cake with Berry Coulis
Rolls and Flat Bread and Sweet Butter



Colombian Coffee, Decaffeinated Coffee and Teas
\$37.00/person

Plated Lunch 5

Roasted Sweet Pepper and Sweet Potato Soup
Mustard Glazed Meatloaf
Roasted Garlic Mashed Potatoes
Sauteed mushrooms, Broccoli and Carrot
Fresh Fruit Tarts and Cookies
Colombian Coffee, Decaffeinated Coffee and Teas
\$34.00/person

Prices subject to PST, GST and 17% Service Charge

Plated Lunch 6

Grilled Basil Marinated Bocconcini and Cherry Tomato Skewer
on Mixed Green with Lemon Juice and Extra Virgin Olive Oil
Supreme of Chicken with Romesco Sauce
Yukon Gold and Sweet Potato Duchesse
Selected Vegetables
Individual Crespelle with Fruit Compote and Cocoa Mascarpone
Colombian Coffee, Decaffeinated Coffee and Teas
\$38.00/person



Prices subject to PST, GST and 17% Service Charge



Lunch Buffets

Minimum of 20 Guests

Lunch Buffet 1

Oven Roasted Tomato, Poached Pear and Toasted Almonds
on Baby Lettuces with Fresh Lemon Juice and Olive Oil
New Potatoes with Sautéed Mushrooms and Chives in Pommery Cream
Baked Atlantic Salmon with Dill and Shallot Crust
Teriyaki Glazed Chicken Breast
Baby Bok Choy and Carrots
Warm Black Rice and Mixed Pulse Salad
Grilled Vegetable Strudel with Romesco Sauce
Individual Warm Mixed Berry Crumble
Florentines
Sliced Fresh Fruit
\$39.00/person

Buffet Lunch 2

Baby Spinach, Carrot and Feta with Raspberry Vinaigrette
Mixed Pulse and Vegetable Confetti Salad
Argentinean Rubbed Flank Steak
Coq au vin
Sugar Snap Peas and Roasted Parsnip
Roasted New Potatoes
Vegetable Moussaka
Individual Tiramisu
Pound Cake Fries with Raspberry Ketchup
Fresh Sliced Fruit
\$41.50/person

Prices subject to PST, GST and 17% Service Charge



Dinner Menus

Plated Dinners

Dinner menus are priced as a three course meal. Our Chef would be happy to provide recommendations for pairing your menu selection or feel free to choose your own starter and dessert.

Plated Dinner 1

6 oz AAA Beef Tenderloin Medallion with Barolo Reduction
Roasted Celeriac and Parsnip Duchesse
Seasonal Market Vegetables
\$52.00/person

Plated Dinner 2

6oz Atlantic Salmon Filet with Shallot and Caper Crust
on Basmati Rice with Ratatouille
Seasonal Market Vegetables
\$48.00/person

Plated Dinner 3

4 oz AAA Beef Tenderloin Medallion with Peppercorn Demiglace
4 oz Supreme of Chicken with Thyme Glaze
Roasted New Red Potato Medallions
Seasonal Market Vegetables
\$64.00/person

Plated Dinner 4

Sea Scallops (2) and Tiger Shrimp (2) with Lobster Beurre Blanc
Pork Tenderloin with Sage and Walnut Cream
Yukon Gold and Sweet Potato Pave
Seasonal Market Vegetables
\$58.00/person

Plated Dinner 5

Duck Confit with Cassis Sauce
Pork Tenderloin on Grilled Pepper Pear with Calvados Glaze
Western Lamb Chop and Mashed Potato Lollipop with Red Wine Demi Glace



Seasonal Market Vegetables
\$60.00/person

Prices subject to PST, GST and 17% Service Charge

Plated Salads

Grilled Maple Pear, Oven-roasted Cherry Tomato, Caramelized Walnuts and Asiago on Red Leaf, Baby Arugula and Belgian Endive with Citrus Champagne Vinaigrette

Roasted Sweet Potato, Caramelized Onion and Roasted Red Pepper on Baby Spinach with Pommery Buttermilk Dressing

Grilled Basil Marinated Bocconcini and Cherry Tomato Skewer on Mixed Lettuces with Fresh Lemon Juice and Extra Virgin Olive Oil

Warm Herbed Goat Cheese Root Chips, Roasted Beet and Supreme of Orange on Frisee, Fennel and Baby Arugula with Berry Balsamic Vinaigrette

Individual Plated Desserts

Molten Lava Cake with Minted Crème Anglaise
Chocolate Tower with Fresh Berry Coulis
Mixed Berry Crumble with Tahitian Vanilla Ice Cream
Tiramisu with Fresh Berries
Flavoured Cheese Cake

Dessert Displays

The dessert buffet is the ideal choice for both afternoon and late evening receptions. Our desserts are made using only premium ingredients such as Belgian chocolate, whole cream, butter and premium cream cheeses. Centerplate offers a wide variety of cakes, pastries, finger sweets and individual plated desserts suited to each occasion.

Callebaut Chocolate Fountain with Seasonal Fruit **\$450.00/order (serves 50 people)**

Sliced Seasonal Fresh Fruit– **\$5.50/person**

Miniature Fruit Crumbles – **\$54.00/dozen**



Centerplate

Fruit Tarts – **\$36.00/dozen**

Finger Sweets

(Minimum two dozen/order)

White Chocolate Raspberry Cloud – **\$48.00/dozen**

Chocolate Florentine – **\$48.00/dozen**

Petits Fours – **\$48.00/dozen**

Prices subject to PST, GST and 17% Service Charge

Dinner Buffet

Buffet Dinner 1

Cucumber and Bermuda Onion in Citrus, Dill Yogurt

Baby Lettuces with Basil Vinaigrette

Carved Beef Rib Eye with Barolo Demi Glace

Seared Ahi Tuna with Miso Vinaigrette

Supreme of Chicken with Thyme Glaze

Butternut Squash Agnolotti with Asparagus Alfredo

Dauphinoise Potato

Market Fresh Vegetables

Artisan Breads and Dips

Chocolate Volcano Cakes

Fruit Cheese Cakes

Individual Pastries

Fresh Sliced Fruit

\$65.00/person

Buffet Dinner 2

Greek Village Salad

Grilled Asparagus with Lemon and Olive Oil

Fennel Slaw with Orange and Chives

Carved Angus Beef Strip Loin with Peppercorn Glaze

Shrimp & Scallop Skewer with Sambuca & Cracked Pepper Cream

Duck Confit with Warm Kumquat Relish

Honey Dijon Roasted Virginia Ham

Roasted New Potatoes

Market Fresh Vegetables

Artisan Breads and Dips

Individual Tiramisu

Espresso Crème Brulee



Florentines
French Pastries
White Chocolate Raspberry Clouds
Fresh Sliced Fruit
\$85.00/person

Prices subject to PST, GST and 17% Service Charge

Receptions Canapé Selections

Cold Hors D'œuvres – \$39.00 per dozen

Minimum 3 dozen per order

Mini Pita (Crab Meat Salad)	California Roll
Prosciutto Melon	California Roll, Vegetarian
Prosciutto Rosette	Smoked Salmon or Vegetable Temaki
Salami Rosette, Cream Cheese	Crab Meat Salsa, Sour Cream on Tulip
Shrimp Salsa on Cucumber	Crab Meat Salad on Cherry Tomato & Mango
Smoked Chicken & Cherry Tomato	Crab Meat Crepe Purse
Smoked Trout Fresh Herb Fraiche	Ham Mousse with Asparagus
Smoked Salmon Rosette, Capers	Lobster Crepe Purse
Thai Chicken Tulip	Lobster Salad on Cherry Tomato with Caviar
Cream Cheese on Cherry Tomato	Mini Pita (Lobster Salad)
Goat Cheese Truffle with Grapes on Tulips	Pate Maison
Herb Goat Cheese Crepe Purse	Smoked Salmon Phyllo
Mini Pita (Vegetable & Feta)	Pastrami Salmon with Apple Fennel
Assorted Sushi	Mini Pita (Smoked Chicken)
Assorted Sashimi	Peking Duck Crepe

Hot Hors D'œuvres – \$39.00 per dozen

Minimum 3 dozen per order



CenterTemp

Beef Satay
Chicken Empanada
Chorizo
Antipasto Puff
Mushroom & Leek
Sausage Roll
Mini Beef Wellington
Crab & Brie
Cajun Seafood Bundle
Bacon & Scallop
Beef Kabob, Cocktail
Escargot California Dreaming
Crescent Vert with Ricotta & Pesto
Duckling Turnover (Peppercorn & Mango)
Gourmet Mushroom Bundle
Beef Meatball (Thai Style)
Chicken Yakitori

Tempura Shrimp
Shrimp Wonton
Spanakopita
Feta & Sundried Tomato
Roasted Vegetable & Goat Cheese
Samosa (Beef, Chicken or Vegetarian)
Deep Fried Peking Duck Bundle
Chicken Drumette
Crabmeat Cake (Thai Style)
Beef, Chicken or Pork or Shrimp Siu Mai
Deep Fried Chicken Shrimp Wonton
Chicken Wonton
Mini Steam Bun
Pot Sticker (Pork or Vegetarian)
Stuffed Crab Claw Imperial
Shrimp & Crab Pouch
Shrimp on Sugarcane

Receptions Canapé Selections – continued

Hawaiian Shrimp
Szechwan Shrimp
Vegetarian Dim Sum
Vegetarian Wonton
Chicken Spring Roll, Cocktail
Chicken Shrimp Spring Roll, Cocktail or
Regular
Duckling Spring Roll, Cocktail
Shrimp Spring Roll, Cocktail (shrimp only)
Shrimp or Vegetable Spring Roll, Regular

Char Siu (Pork) Skewer
Chicken Kabob, Cocktail
Vegetarian Spring Roll, Cocktail or Regular
Beef Enchilada
Beef, Chicken, Seafood or Vegetarian
Empanada
Chicken or Mushroom Quesadilla
Mini Quiche



Prices subject to PST, GST and 17% Service Charge

Reception Platters and Displays

Poached Shrimp with Mignonette and Cocktail Sauce

Plump tender shrimp – let your guests indulge!

\$420.00/order (100 pieces)

Smoked Atlantic Salmon with Rye Breads and Condiments

\$150.00/side

California & Vegetable Maki Sushi with Pickled Ginger, Wasabi and Soy Sauce

\$3.00/piece (minimum 36 pieces)

Assorted Seafood Maki and Nigiri with Pickled Ginger, Wasabi and Soy Sauce

\$7.00/piece (minimum 48 pieces)

For a special treat inquire into having a professional Sushi Chef on site! (2 pieces per person)

Domestic and International Cheeses

Display of Cheeses served with Baguette and Biscuits and Garnished with Fresh Fruit

\$275.00/display (serves 25 people) or \$11.00 person



Fresh Vegetable Display with Hummus and Ranch Dressing

Crisp vegetables, which may include carrots, celery, bell peppers, cucumber spears, cherry tomatoes and cauliflower.

\$5.25/person

Freshly Shucked Oysters, Rye Bread, Lemon & Sauces

We serve our oysters in a carved ice tray served with fresh horseradish, fennel coleslaw, pear and vodka salsa, mignonette, and cocktail sauce. Terrific with ice-cold Vodka!

Seasonally Priced

Baked Brie

Classical French Brie Wrapped in Puffed Pastry
Red onion Relish, Saffron Garlic Aioli, Kalamata Tapenade
Onion Rolls, Black Olive Rolls, Ciabatta Bread, Grissini

Small Wheel \$140.00 (serves 50 people)

Large Wheel \$215.00 (serves 100 people)

Prices subject to PST, GST and 17% Service Charge

Gourmet Pizzas – Build your own 17” or individual 7” Pizza!

Potato, Rosemary, Sun Dried Tomato & Olive Oil

Margherita with Tomato, Fresh Basil & Bocconcini

Italian Sausage, Roasted Pepper, Black Olives, Roasted Garlic, Mozzarella

\$30.00/17” pizza

\$9.50/7” pizza

Interactive Stations

Risotto

Roasted Beet and Lemon

Roasted Yellow Pepper and Gorgonzola

Smoked Chicken

Wild Mushroom and Truffle Oil

Seafood: Shrimp, Scallops and Mussels with Tomato, Scallions and Fennel



\$450.00/order (serves 50 people; choose two styles)

Pasta

Potato Gnocchi Double Smoked Bacon and Sage with Roasted Garlic Olive Oil
Penne with Puttanesca Sauce
Fusilli in Pesto Cream with Grilled Chicken
Rigatoni with Grilled Vegetables in Tomato Sauce

\$400.00/order (serves 50 people; choose two styles)

Mini Osso Buco

Mini Osso Bucco with Sweet Potato Mash and Red Wine Demi Glace

\$600.00/order (serves 100 people)

Seasonal Soup Shooters

Roasted Butternut Squash and Maple Apple with Candied Ginger
Wild Mushroom with Truffle Oil
Gazpacho with Micro Croutons and Olive Oil
Chilled Minted Green Pea

\$450.00/order (serves 100 people; choose two styles)

Salmon En Croute

Atlantic Salmon Filet Stuffed with Spinach and Baked in Puff Pastry
Served with Lemon Beurre Blanc

\$7.50/person (minimum 25 people)

Prices subject to PST, GST and 17% Service Charge

Shanghai Noodles

Vermicelli Egg Noodles with Chicken and Pork in a Garlic Ginger Sauce
Served in walk away bowls with an Egg Roll and chopsticks

\$9.00/person (minimum 30 people)

Dim Sum

Hargow, Char Siu Bau, Siu Mai and Shark Fin Dumpling
Served with Ginger Vinegar and Soy in bamboo steamers

\$39.00/dozen (minimum 30 people)

Rib Eye Beef

Carved and served with fresh baked rolls and condiments

\$950.00/order (80-100 people)



Roast Pepper Crusted Beef Strip Loin

Served with fresh baked rolls, grainy mustard and horseradish

\$1150.00/order (80–100 people)

Asian Peking Beef Station

Succulent Beef Strip loin Peking Style served with Peking Pancakes, Carrots, Onions, Sweet Peppers and Spring Onions

Served with Sambel Olek, Oyster sauce, Sweet Soy Sauce and Hoisin Sauce

\$275.00/order (serves 20 people)

Prices subject to PST, GST and 17% Service Charge



Beverages

Spirits

House Brands (1 ¼ oz)

– \$6.25 per drink

Smirnoff Vodka
Wiser's Rye
Bacardi
Johnnie Walker Red
Jack Daniels
Beefeater Gin
Sauza Gold Tequila

Premium Brands (1 ¼ oz)

– \$7.00 per drink

Absolut Vodka
Crown Royal
Bacardi Gold
Bacardi Black
Johnnie Walker Black
Tangueray Gin

Other Liqueurs

– \$9.00 per drink

Baileys
Sambuca
Grand Marnier
Jagrmeister
Drambuie
Disaronno Amaretto
Kahlua
Goldschlager
Southern Comfort

Beer

Domestic – \$5.75

Canadian
Coors Light
Blue
Budweiser
Bud Light

Premium – \$6.50

Steam Whistle
Mill Street Organic
Alexander Keith's IPA

Imported – \$6.75

Miller Genuine Draft
Corona
Heineken
Stella Artois

White Wines

Premium

Starting at \$44 per bottle; please inquire

extended wine list

House

By the bottle \$33.00
about our

By the glass \$7.50

Red Wines

Premium

Starting at \$48 per bottle; please

extended wine list

House

By the bottle \$41.00

inquire about our By the glass \$7.50



Prices subject to PST, GST and 17% Service Charge