



Direct Energy CENTRE™

CATERING MENU GUIDE
2011 · 2012



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An Exhibition and Convention Centre

100 PRINCES BLVD
TORONTO, ON, M6K 3C3, CANADA
416-263-3522
WWW.DIRECTENERGYCENTRE.COM

GENERAL INFORMATION

PLEASE TAKE THE TIME TO FAMILIARIZE YOURSELF WITH OUR POLICIES.

As Direct Energy Centre's exclusive caterer, Centerplate is renowned for its impeccable, world-class service, truly delectable cuisine and superb selection of menus that can be customized to any Event or special occasion. Whether it's a casual brunch, an elegant sit-down dinner or a reception featuring vibrant international cuisine, Centerplate's culinarians will use only the finest and freshest ingredients to create a truly extraordinary dining experience for you and your guests. From first course to last, Centerplate is committed to providing Craveable Experiences with Raveable Results.

In keeping with attention to every detail, we offer the following information to facilitate your planning. Count on your dedicated Catering Sales Professional to assist you in your pre-planning activities and communicate your goals to our operations team. Together, we will execute all services to your delight and satisfaction.

EXCLUSIVITY

Centerplate maintains the exclusive right to provide all food and beverage in the Direct Energy Centre. All food and beverages, including water, must be purchased from Centerplate.

FOOD AND BEVERAGE PRICING

A good faith estimate of food and beverage prices will be provided six (6) months in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases.

SERVICE CHARGES AND TAX

A 17% service charge will apply to all food, beverage and labour charges. A Service Charge of 17% is added to your bill. 75% of this Service Charge is a House or Administrative Charge used to defray costs of service; and 25% is distributed to Employees involved in the service. You are free, but not obligated, to add an additional gratuity or tip.

Current government taxes apply to all food, beverage, labour charges, equipment rentals and service charges and are subject to applicable tax laws and regulations.

If the customer is an entity claiming exemption from taxation in the province where the facility is located, the customer must deliver to Centerplate satisfactory evidence of such exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay government taxes.

PAYMENT POLICY

A 90% deposit and signed Food and Beverage contract is due 30 days prior to your event, or upon receipt of the preliminary invoice. The balance and any additional charges incurred during the event, (the adjusted remaining balance) is required within 15 days following receipt of the final invoice. Centerplate will begin to accrue 1.5% interest from the date of the invoice if not paid within 15 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the customer.

The remaining balance will be due five (5) business day prior to the start of your event.



GENERAL INFORMATION

For social events (non-convention related), a 25% deposit is required upon signing the contract. An additional deposit of 50% of the total estimated food and beverage is required 45 days in advance of the Event. The remaining balance of payment is required 72 business hours prior to the event by either Cashier's Check or Credit Card. Any additional charges incurred during the function will be due upon completion of the Event.

LINEN SERVICE

Centerplate provides its in house linen for all meal functions with our complements. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your Catering Sales Professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.

HOLIDAY SERVICE

There will be an automatic additional labour fee for food and beverage service or preparatory days on the following Federal holidays: New Year's Day, Family Day, Good Friday, Victoria Day, Canada Day, Civic Day, Labour Day, Thanksgiving, Christmas Day, Boxing Day.

At the time of booking the Event(s), Centerplate will notify the Customer of estimated labour fees based on the information supplied by the Customer.

DELAYED OR EXTENDED SERVICE

On the day of your event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labour charge will apply.

Should your event require extended pre or post service or stand by time, often necessitated by high functions, an additional labour charge will apply.

CONCESSION SERVICE

Centerplate reserves the right to determine which Carts/Outlets are open for business and hours of operation pending the flow of business.

A minimum guarantee in sales is required per Cart/Outlet or customer will be responsible for the difference in sales per Outlet/Cart.

GUARANTEES

The customer shall notify Centerplate, not less than five (5) business days (excluding holidays and weekends) prior to the event, the minimum number of persons the customer guarantees will attend the event (the "Guaranteed Attendance").

There may be applicable charges for events with minimal attendance.

If customer fails to notify Centerplate of the Guaranteed Attendance within the time required, (a) Centerplate shall prepare for and provide services to persons attending the event on the basis of the estimated attendance specified in the BEO's, and (b) such estimated attendance shall be deemed to be the Guaranteed Attendance.

GENERAL INFORMATION

Centerplate will be prepared to serve five percent (5%) above the Guaranteed Attendance, up to a maximum of 30 meals (the Overage).

- If this Overage is used, the Customer will pay for each additional person at the same price per person/per item, plus applicable service charges and sales tax.
- Should additional persons attend the event in excess of the total of the Guaranteed Attendance plus the Overage, Centerplate will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or a la carte items at the same price per person or per item plus the service charge and local taxes.
- Should the guaranteed attendance increase or decrease by 33% or more from the original contracted number of guests, an additional charge of 20% per guaranteed guest may apply.

Your Catering Sales Professional and our Executive Chef will design menus that are logistically and creatively appropriate for large numbers. Additional labour and equipment fees will apply to successfully orchestrate these events.

The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the facility in which the event will be held.

SECURITY

At the discretion of the Direct Energy Centre, in order to maintain adequate security measures, the customer may be required to provide security for certain functions. Security personnel will be at the customer's sole expense. Please consult the Direct Energy Centre's Event Manager for details.

BREAKFAST

CONTINENTAL BREAKFAST

- B1 CONTINENTAL BREAKFAST** **\$17.00**
Assorted Fruit Juices, Freshly Baked Breakfast Pastries, Muffins and Bagels
Served with Butter, Preserves and Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
- B2 PREMIUM CONTINENTAL BREAKFAST** **\$21.00**
Assorted Fruit Juices, Freshly Baked Breakfast Pastries, Muffins and Bagels
Served with Butter, Preserves and Cream Cheese
Sliced Seasonal Fruit and Berries
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

ENHANCE YOUR CONTINENTAL BREAKFAST

- B3 BUTTERMILK BISCUIT SANDWICH** **\$9.00**
Scrambled Egg, Pork Sausage, Cheddar Cheese
- B4 ENGLISH MUFFIN BREAKFAST SANDWICH** **\$9.00**
Scrambled Egg, Back Bacon, Cheddar Cheese
- B5 FLAKY CROISSANT SANDWICH** **\$9.00**
Scrambled Egg, Smoked Ham, Cheddar Cheese
- B6 BREAKFAST BURRITO** **\$10.00**
Warm Flour Tortilla filled with Scrambled Eggs, Bacon, Cheddar Cheese and Tomato
- B7 BREAKFAST BAGEL** **\$9.00**
Scrambled Eggs, Smoked Salmon and Asparagus

For additional enhancements, please see our A La Carte section of the menu.

BREAKFAST

- B8 EYE OPENER BUFFET** **\$23.00**
Scrambled Eggs
Home Fries, Sausage and Bacon
Assorted Fruit Juices and Whole Fruit
Fresh Baked Pastries, Muffins and Bagels
Butter, Fruit Preserves, Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
- B9 BASES ARE LOADED BUFFET** **\$35.00**
Scrambled Omega-3 Eggs
Thick Sliced French Toast with Warm Maple Syrup, Berry Compote and Whipped Butter
Yukon Gold Home Fries
Turkey Breakfast Sausage, Turkey Bacon
Assorted Ontario Fruit Juices and Sliced Fruit
Apple and Cheese Blintzes, Assorted Scones and Muffins, Cinnamon Buns
Butter, Fruit Preserves, Flavoured Cream Cheese, Devon Cream, Cherry Tomato Ketchup
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

Breakfast Buffets have a minimum order of 50 guests.

ENHANCE YOUR BREAKFAST BUFFET

- B10 INDIVIDUAL CHEESE OMELETS** **\$9.00**
Two-Egg Omelet with Cheddar or Oka Cheese
- B11 GOURMET BELGIAN WAFFLES** **\$9.00**
Thick Belgian Waffles
Maple Syrup, Whipped Cream, Honey Butter
Fresh Seasonal Berries
- B12 EGG AND OMELET STATION*** **\$10.00**
Prepared to order, with Double-Smoked Bacon or Ham, Cheddar,
Oka, Sauteed Sweet Peppers, Scallions and Mushrooms
(Egg Substitute Available Upon Request)
- B13 CREPES AND PANCAKES STATION*** **\$16.00**
Cheese Crepes, Buttermilk Pancakes
Maple Syrup, Berry Compote
Devon Cream, Whipped Cream, Cinnamon Butter

**Minimum of 50 guests.*

**Requires a \$150.00++ fee per uniformed chef.*

For additional enhancements, please see our A La Carte section of the menu.

BREAKFAST

PLATED BREAKFAST

All plated breakfasts are served with Fresh Fruit, Freshly Baked Breakfast Pastries, Butter, Preserves, Fresh Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas.

- | | |
|--|----------------|
| B14 TRADITIONAL | \$23.00 |
| Two Omega-3 Eggs - Choice of Scrambled, Poached or Fried
Choice of two: Breakfast Sausage, Back Bacon or Strip Bacon
Home Fried Potatoes | |
| B15 HEARTY CARB START | \$23.00 |
| Buttermilk Pancakes and French Toast
Served with Maple Syrup and Berry Compote
Breakfast Sausages and Turkey Bacon | |
| B16 THE UNEXPECTED | \$18.00 |
| Smoked Salmon
Grilled Ontario Asparagus
Boiled Omega-3 Egg
Served with Cream Cheese, Shaved Bermuda Onion and Pita Points | |
| B17 MEDITERRANEAN VIEW | \$13.00 |
| Grilled Smoked Ham
Roasted Cluster Tomato
Feta Cheese
Roasted Garlic Pita | |

**Minimum of (25) guests.*

A LA CARTE

C1	COFFEE (cup) Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas	\$3.50
C2	ASSORTED BOTTLED FRUIT JUICES	\$4.00
C3	ASSORTED JUICES (litre) Apple, Orange, Pink Grapefruit, Cranberry	\$25.00
C4	LEMONADE (litre)	\$16.00
C5	FRESHLY BREWED ICED TEA (litre)	\$16.00
C6	DASANI BOTTLED WATER	\$4.00
C7	SPARKLING MINERAL WATER	\$4.50
C8	ASSORTED BOTTLED SOFT DRINKS	\$4.50
C9	INDIVIDUAL BOTTLES OF ASSORTED FRUITOPIA	\$4.00
C10	INDIVIDUAL ASSORTED CARTONS OF MILK	\$2.50
C11	SLICED SEASONAL FRUIT AND BERRIES Served with Maple Syrup Sheep Milk Yogurt	\$8.50
C12	WHOLE FRESH FRUIT	\$3.25
C13	ASSORTED YOGURT	\$3.50
C14	ASSORTED INDIVIDUAL CEREALS AND MILK	\$2.90

A LA CARTE

C15 MUFFINS (dozen)	\$45.00
Cranberry Lemon, Blueberry, Golden Raisin, Banana, Carrot	
C16 BAGELS (dozen)	\$60.00
Plain, Blueberry, Cinnamon Served with Plain and Flavoured Cream Cheese	
C17 DANISH (dozen)	\$45.00
Assorted Fruit, Cheese	
C18 BREAKFAST BREADS (loaf)	\$37.00
Banana, Carrot, Date	
C19 SCONES (dozen)	\$55.00
Assorted Fruit, Cheese Served with Devon Cream, Preserves and Butter	
C20 CROISSANTS (dozen)	\$45.00
Chocolate or Cheese Stuffed	
C21 ASSORTED HEALTHY BREAKFAST PASTRIES (dozen)	\$36.00
Apple Blintzes and Devon Cream, Low-Fat Muffins and Breakfast Loaves	
C22 ASSORTED PREMIUM FRUIT AND NUT BARS	\$3.50
Assorted Granola Bars, Assorted Fruit Sticks	
C23 FRESH BAKED COOKIES (dozen)	\$30.00
Oatmeal Raisin, Chocolate Chip, White Chocolate Macadamia, Peanut Butter, Apple	
C24 RICE KRISPY TREATS (dozen)	\$45.00
Regular or Chocolate Drizzle	
C25 BROWNIES (dozen)	\$36.00
Assorted Squares	
C26 HALF SHEET CAKE* (40 slices)	\$100.00
Choice of Fruit or Cream Filling	
C27 FULL SHEET CAKE* (80 slices)	\$200.00
Choice of Fruit or Cream Filling	
C28 FLORENTINES (dozen)	\$36.00
C29 CHEESECAKE LOLLIPOPS (dozen)	\$36.00
C30 INDIVIDUAL TRAIL MIX (dozen)	\$36.00

**Custom artwork available upon request.
Please speak to your Catering Sales Representative.*

A LA CARTE

C31 CHOCOLATE DIPPED BISCOTTI (dozen)	\$37.00
Pistachio and White Chocolate, Hazelnut and Dark Chocolate, Almond and Milk Chocolate	
C32 TURTLE NUT CLUSTERS (dozen)	\$36.00
C33 MINIATURE FRUIT CRUMBLES (dozen)	\$35.00
C34 INDIVIDUAL BAGS OF CHIPS AND SNACKS	\$2.25
C35 TORTILLA CHIPS (per person)	\$5.00
Served with Salsa and Guacamole	
C36 POTATO CHIPS AND DIP (per person)	\$3.75
Please select <u>one</u> from the following options:	
· Creamy Cucumber and Fresh Dill	
· Three-Onion	
· Sun-Dried Tomato, Herb and Sour Cream	
C37 PRETZEL TWISTS (pound)	\$28.00
C38 MIXED NUTS (pound)	\$30.00
C39 SNACK MIX (pound)	\$28.00
Traditional or Spicy	
C40 GIANT SOFT PRETZELS	\$3.75
Served with a choice of Mustard or Nacho Cheese Sauce	
C41 QUAKER CHEWY GRANOLA BARS	\$3.75
C42 KELLOGG'S NUTRI GRAIN BAR	\$3.75
C43 FULL SIZE ASSORTED CANDY BARS	\$3.00
C44 ICE CREAM NOVELTIES	\$4.50
C45 PREMIUM ICE CREAM NOVELTIES	\$5.75
C46 FRESHLY POPPED POPCORN (per bag)	\$5.00
<i>200 person minimum</i>	

BREAK SERVICE

- C47 DEATH BY CHOCOLATE BREAK*** **\$17.00**
Chocolate Dipped Oreo Cookies, Pretzel Rods, Strawberries and Peanuts
Double Fudge Brownies and Double Chocolate Chip Cookies
Served with Assorted Milks, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas
- C48 HARVEST BREAK*** **\$16.00**
Grilled Local Vegetable Antipasto Display
Herb Marinated Olives and Roasted Peppers
Gourmet Cheese Board with Regional Favorites
Five-Bean Dip and Warm Blue Cheese Spinach Dip
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas
- C49 BALL PARK BREAK*** **\$13.50**
Gourmet Soft Pretzels with Mustard, Mini Hot Dogs
Individual Bags of Dry Roasted Peanuts and Popcorn
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas
- C50 SUMMER BREEZE*** **\$12.50**
Roasted Tomato Bruschetta and Bagel Points
Prosciutto-Wrapped Grilled Ontario Asparagus
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas
- C51 THE WEATHER OUTSIDE IS FRIGHTFUL*** **\$13.50**
Chocolate Fondue, Cut Fruit and Toasted Pound Cake Fingers
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

**Minimum of 50 guests.*

LUNCHES

- L1 TRADITIONAL BOX LUNCH** **\$18.00**
SELECTION OF SANDWICH ON A FRENCH BAGUETTE:
· 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 Chèvre
Served with Individual Bag of Potato Chips and Gourmet Chocolate Chip Cookie
Soft Drink or Bottled Water
- L2 GOURMET WRAP BOX LUNCH** **\$23.00**
SELECTION OF GOURMET WRAP SANDWICH:
· Tuna Salad
· Sockeye Salmon Salad
· Ham and Cheese
· Roast Beef
· Chicken Pesto
· Grilled Vegetables and Goat Cheese
Served with Gourmet Potato Chips, Pasta Salad and Gourmet Brownie
Soft Drink or Bottled Water
- L3 GOURMET SALAD BOX LUNCH** **\$24.00**
SELECTION OF GOURMET SALAD:
· Moroccan-Spiced Chicken and Tahini on Couscous
· Caesar Salad with Roasted Vegetable Confetti, Double-Smoked Bacon and Shredded Parmesan
Served with Gourmet Potato Chips and Gourmet Brownie
Soft Drink or Bottled Water
- L4 DELICATESSEN BOXED LUNCH** **\$24.50**
SELECTION OF DELI SANDWICH:
· Smoked Turkey and Swiss Cheese on Potato Sourdough
· Medium Rare Flank Steak and Tarragon Aioli on Ancient Grain Sourdough
· Calabrese Salami and Provolone on Onion Bun
Served with Couscous, Roasted Vegetables and Hummus or Mixed Beans and Grains
Gourmet Cookie, Soft Drink or Bottled Water

*We recommend adding Whole Fruit to your box lunch!
Ask your Catering Sales Representative for additional information.*

CHILLED PLATED LUNCHES

*Chilled Plated Lunch Entrées include Baked Rolls and Butter, Dessert,
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.*

- L5 PESTO ALLA GENOVESE CHICKEN SALAD** **\$26.00**
Grilled Skinless Chicken Breast
Red Pepper and Green Onion, Frisee and Arugula
Roasted Sweet Potato Macedoine
Basil Pesto Vinaigrette
- L6 AMALFI SEAFOOD SALAD** **\$25.00**
Poached Shrimp, Calamari and Octopus
Green Onion, Bibb Leaves and Radicchio Chiffonade
Cherry Tomato and Fresh Basil Chiffonade
Fresh Lemon Juice and Extra Virgin Olive Oil
- L7 TARRAGON CHICKEN SANDWICH**
Grilled Skinless Chicken Breast on Cheddar Sourdough
Celery and Apple Tarragon Mayonnaise
Baby Greens, Mango Batonettes and Sun-Dried Tomato Julienne
Champagne Vinaigrette
- L8 FLANK STEAK CIABATTA** **\$25.00**
Medium Rare Flank Steak on Ciabatta
Smoked Tomato Relish
Salad of Romaine, Radicchio and Arugula
Onion Rings
- L9 ONTARIO SMOKED TROUT SALAD** **\$19.00**
Ontario Smoked Trout Filet with Horseradish Cream
Mixed Beans, Lentils and Roasted Vegetable Confetti
Salmon Roe

DESSERT OPTIONS

Please select one from the following:

NEWYORK CHEESECAKE

Three-Berry Coulis

CHOCOLATE FLOURLESS CAKE

Ontario Apple and Pear Compote

FRENCH APPLE TORTE

Maple Syrup Chantilly Cream

PLATED LUNCHES

Plated Lunch Entrees include choice of Salad, Baked Rolls and Butter, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.

SALAD OPTIONS

Please select one from the following:

BABY SPINACH SALAD

Tossed Baby Spinach with Grape Tomatoes
Sliced Cucumbers
Hard Boiled Eggs
Candied Pecans and Golden Raisins
Spiced Mustard Vinaigrette

CLASSIC CAESAR SALAD

Chopped Romaine Lettuce
Homestyle Croutons, Shredded Parmesan Cheese
Classic Caesar Dressing

ICEBERG WEDGE SALAD

Wedge of Iceberg Lettuce
Sliced Radishes, Chopped Bacon Bits, Roma Tomatoes
Crumbled Blue Cheese
Choice of Balsamic Vinaigrette or Blue Cheese Dressing

SPRING MIX SALAD

Red and Yellow Pear Tomatoes
Radishes, Carrot Curls and Croutons
Sherry Vinaigrette

ROAST BEET AND GOAT CHEESE SALAD

Roasted Ontario Candy Cane
Golden and Purple Beets
Woolwich Dairy Goat Cheese
Sleger's Baby Spinach and Frisee
Niagara Peach Vinaigrette

RAINBOW CARROT SLAW WITH BLUE CHEESE

Ontario Purple, Red, Orange, Yellow and White Carrot Slaw
Blue Cheese and Toasted Walnuts
Sherry Vinaigrette

PLATED LUNCHES

ENTRÉES

Please select one from the following:

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| L10 HARISSA CHICKEN | \$37.00 |
| Harissa-Marinated Supreme of Chicken
Red Quinoa
Roasted Parsnip and Squash | |
| L11 CHICKEN AND GRAINS | \$37.00 |
| Grilled Skinless Chicken Breast
Lentils and Orzo Pasta
Broccoli and Sugar Snap Peas in Black Bean Sauce | |
| L12 DANFORTH LUNCH | \$29.00 |
| Chicken Souvlaki
Greek Potato and Rice
Tzatziki | |
| L13 GRILLED FLANK STEAK | \$32.00 |
| Medium Rare Flank Steak
Three-Onion Two-Pepper Saute
Baked Potato with Sour Cream and Double-Smoked Bacon | |
| L14 BEEF SHORT RIBS | \$44.00 |
| Braised Ontario Short Ribs under Ontario Baco Noir Demi-glace
Scalloped Potatoes
Roasted Garlic Mashed Potatoes | |
| L15 MARMALADE PORK | \$38.00 |
| Orange Marmalade-Glazed Pork Loin
Roasted New Potatoes
Green Beans and Toasted Almonds | |
| L16 CEDAR SALMON | \$27.00 |
| Salmon Filet Roasted in Cedar Paper
Roasted Yellow Pepper Risotto Cake
Roasted Gold, Candy Cane and Purple Beets | |

DESSERT OPTIONS

Please select one from the following:

NEWYORK CHEESECAKE

Three-Berry Coulis

CHOCOLATE FLOURLESS CAKE

Ontario Apple and Pear Compote

FRENCH APPLE TORTE

Maple Syrup Chantilly Cream

DEEP FRIED APPLE WITH A VANILLA ICE CREAM CORE

GRILLED CHOCOLATE CHEESE SANDWICH

Berry Ketchup and Mayanglaise



An Exhibition and Convention Centre

LUNCH BUFFETS

*Included with your Luncheon Buffet are Baked Rolls and Butter, Dessert,
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.*

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| L17 OLD FAITHFUL | \$39.00 |
| Grilled Teriyaki Chicken Breast | |
| Beef Bourguignon | |
| Rice and Vegetable Confetti | |
| Roasted New Potatoes | |
| Seasonal Vegetables | |
| Garden Salad | |
| Gourmet Squares and Cookies | |
| L18 LIGHT AND BRIGHT | \$43.00 |
| Grilled Supreme of Chicken and Romesco Sauce | |
| Baked Filet of Atlantic Salmon | |
| Roasted Pepper Risotto Cakes | |
| Seasonal Vegetables | |
| Greek Village Salad | |
| Individual Desserts and Pastries | |
| L19 DELICATESSEN COUNTER | \$33.00 |
| Ham, Roast Beef, Smoked Turkey, Genoa Salami | |
| Cajun Chicken, Egg Salad, Tuna Salad | |
| Artisan Breads and Rolls, Pickles, Olives and Relishes | |
| Pasta and Roasted Vegetable Salad | |
| Garden Salad | |
| Mustards, Flavoured Mayonnaises, Horseradish and Smoked Tomato Ketchup | |
| Gourmet Squares and Cookies | |

LUNCH BUFFETS

L20 PREMIUM LUNCH BUFFET

\$49.00

The Premium Lunch Buffet offers many combinations of foods to best suit your attendees.

*Included with your Luncheon Buffet are Baked Rolls and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Teas.*

Please select two options from the following salads:

GARDEN SALAD

CLASSIC CAESAR SALAD

GRILLED ONTARIO ASPARAGUS, OLIVE OIL AND LEMON

TOMATO, RED ONION, GRAPEFRUIT, WATERCRESS

FIVE-CARROT SLAW WITH TOASTED WALNUTS

ASSORTED WILD MUSHROOMS WITH ORZO PASTA

Please select two options from the following entrées:

DUCK CONFIT WITH ONTARIO PEACH CHUTNEY

PORK TENDERLOIN CARVERY WITH CALVADOS GLAZE

SEAFOOD TAGINE

GRILLED VEGETABLE WITH CHEVRE STACK

SKIRT STEAK CARVERY

Salsa Verde, Pommery Demiglace, Smoked Tomato and Horseradish Relish

GRILLED SUPREME OF CHICKEN WITH ROMESCO SAUCE

Please select two options from the following side dishes:

ROASTED NEW POTATOES

DAUPHINOISE POTATOES

RICE AND GRAINS

ROASTED GARLIC MARBLE MASH - YUKON GOLD AND SWEET POTATOES

GRILLED ASPARAGUS

SEASONAL VEGETABLES

LUNCH BUFFETS

Please select three options from the following desserts:

NEWYORK CHEESECAKE

Three-Berry Coulis

CHOCOLATE FLOURLESS CAKE

Ontario Apple and Pear Compote

FRENCH APPLE TORTE

Maple Syrup Chantilly Cream

INDIVIDUAL RHUBARD CRUMBLE

DEEP FRIED APPLE WITH A VANILLA ICE CREAM CORE

GRILLED CHOCOLATE CHEESE SANDWICH

Berry Ketchup and Mayanglaise

Minimum of 50 guests.

PLATED DINNERS

Plated Dinner Entrees include choice of Salad, Chef's Choice of Seasonal Vegetables, Baked Rolls and Butter, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.

SALADS

Please select one from the following:

BABY ICEBERG WEDGE

Slivered Red Onions, Shaved Carrots, Crispy Pancetta Bacon and Herb Speckled Oven-Dried Tomatoes
Choice of Tangy Ranch Dressing or Sweet Balsamic Vinaigrette

CESAR WEDGE SALAD

Romaine Lettuce Wedge with Garlic Herb Croutons, Parmesan Cheese
Classic Caesar Dressing

ROASTED ONTARIO BEET AND GOAT CHEESE

Roasted Ontario Candy Cane, Golden and Purple Beets
Woolwich Dairy Goat Cheese, Slegger's Baby Spinach and Frisee
Niagara Peach Vinaigrette

RAINBOW CARROT SLAW, BLUE CHEESE AND TOASTED WALNUTS

Ontario Purple, Red, Orange, Yellow and White Carrot Slaw, Blue Cheese and Toasted Walnuts
Sherry Vinaigrette

ENTRÉES

Please select one from the following:

- | | | |
|-----------|---|----------------|
| D1 | SOUTHERN FRIED CHICKEN
Crispy Chicken with Shiitake Mushroom Sauce
Roasted Garlic Sweet Potato Mash with Seasonal Vegetables | \$38.00 |
| D2 | SUPER CHICKEN
Double-Smoked Bacon and Sage Sauce
Roasted New Potatoes
Seasonal Vegetables | \$42.00 |
| D3 | TICKLED BEEF SHORT RIBS
Seasonal Vegetables
Dauphinoise Potato | \$44.00 |
| D4 | BEEF STROGANOFF
Egg Papardelle
Seasonal Vegetables | \$33.00 |
| D5 | DELICIOUS DUO
Braised Beef Short Rib and a Crispy Chicken Thigh
Dauphinoise Potatoes
Seasonal Vegetables | \$37.50 |

PLATED DINNERS

ENTRÉES (continued)

- | | | |
|------------|---|----------------|
| D6 | CEDAR-WRAPPED ATLANTIC SALMON FILET WITH LEMON BALM CRUST | \$37.50 |
| | Rice and Grains
Seasonal Vegetables | |
| D7 | ROASTED PISTACHIO HALIBUT | \$48.00 |
| | Raspberry Beurre Blanc
Roasted Tomato Orzo Pasta
Seasonal Vegetables | |
| D8 | 8 OZ. AAA RIB EYE STEAK | \$58.00 |
| | Roasted Garlic Yukon Gold and Sweet Potato Marble Mash
Seasonal Vegetables | |
| D9 | 8 OZ. AAA PORTERHOUSE STEAK | \$65.00 |
| | Smoked Shallot Butter
French Fries
Seasonal Vegetables | |
| D10 | ROASTED CHICKEN LEG AND 4 OZ. AAA RIB EYE STEAK | \$56.00 |
| | Roasted New Potatoes
Seasonal Vegetables | |

DESSERTS

Please select one from the following:

NEW YORK CHEESECAKE

Three-Berry Coulis

CHOCOLATE FLOURLESS CAKE

Ontario Apple and Pear Compote

FRENCH APPLE TORTE

Maple Syrup Chantilly Cream

INDIVIDUAL RHUBARB CRUMBLE

DEEP FRIED APPLE WITH VANILLA ICE CREAM CORE

PEAR POUND CAKE

Poire William Caramel Sauce

RECEPTION

COLD HORS D'OEUVRES

Minimum order of 100 pieces per item. Prices below are for individual pieces.

R1	TRIPLE CREAM BRIE AND DATES	\$4.75
R2	BOURSIN CHEESE MOUSE with Caramelized Onion in Phyllo	\$4.75
R3	ARTICHOKE BOTTOM with Garlic and Herbs on Crisped Toast	\$4.75
R4	SUN-DRIED TOMATO AND BASIL CROSTINI	\$4.75
R5	CURRIED CHICKEN TART with Pine Nuts and Italian Parsley	\$4.00
R6	STUFFED GRAPE LEAVES with Roasted Vegetables and Brown Rice	\$4.00
R7	SMOKED SALMON with Bermuda Onion and Capers on Pumpernickel	\$4.00
R8	ANTIPASTO SKEWER with Artichoke, Tomato, Kalamata Olive and Mozzarella	\$3.50
R9	BAY SHRIMP AND ASPARAGUS CANAPE	\$4.00
R10	PROSCIUTTO BOW-TIE with Sun-Dried Tomato, Basil and Olive	\$5.25
R11	DUCK PROSCIUTTO AND DRIED CHERRY SKEWER	\$4.25
R12	GRILLED ASPARAGUS TIP BUNDLE with Beurre Blanc	\$3.50
R13	SHIITAKE MUSHROOM AND BLUE CHEESE NAPOLEON	\$3.50
R14	ANTIPASTO VEGETABLE STACK AND BALSAMIC REDUCTION	\$3.50
R15	ONTARIO SMOKED TROUT AND HORSERADISH CREPE BUNDLE	\$4.25

RECEPTION

HOT HORS D'OEUVRES

Minimum order of 100 pieces per item. Prices below are for individual pieces.

R16 HIBACHI BEEF SKEWER with Green Onion and Teriyaki Glaze	\$4.00
R17 ASPARAGUS AND ASIAGO CHEESE ROULADE	\$3.75
R18 MEDITERRANEAN CHICKEN KABOB with Figs and Roasted Tomato	\$5.00
R19 SOUTHWEST SPRING ROLL with Black Bean Dip	\$3.50
R20 COCONUT CRUSTED SHRIMP with Mango Cilantro Dip	\$4.00
R21 GOAT CHEESE AND EXOTIC MUSHROOM EGG ROLL	\$3.75
R22 MINI CHEESE AND ROASTED VEGETABLE QUESADILLA with Sweet Chili Cilantro Dip	\$3.50
R23 ORANGE CHICKEN SPRING ROLL	\$3.75
R24 SPINACH AND GOAT CHEESE CROSTINI	\$4.00
R25 ROSEMARY CHICKEN BROCHETTE with Zucchini Relish	\$4.00
R26 LAMB TENDERLOIN WITH BLUEBERRY RELISH on Brioche	\$4.50
R27 SAUTEED GARLIC SHRIMP SKEWER	\$4.00
R28 BEEF TENDERLOIN AND CARAMELIZED ONION CREPE BUNDLES	\$4.25
R29 ZUCCHINI AND PADANO FRITTATA	\$3.50
R30 TANDOORI CHICKEN SKEWER WITH MINTED RAITA	\$3.50

RECEPTION

RECEPTION STATIONS

Prices below are per person.

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| R31 IMPORTED AND DOMESTIC CHEESE DISPLAY | \$11.50 |
| Garnished with Seasonal Fruit, Sliced Baguettes and Assorted Crackers | |
| R32 DISPLAY OF SLICED SEASONAL FRUIT AND BERRIES | \$8.00 |
| Maple Syrup Sheep Milk Yogurt | |
| R33 FRESH VEGETABLE CRUDITE | \$8.00 |
| Mixed Bean Dip
Roasted Pepper and Woolwich Dairy Goat Cheese Dip | |
| R34 PASTA STATION | \$16.00 |
| Penne Rigate, Tri-Colour Fusilli
Choice of two:
· Basil Tomato · Parmesan Cream · Sage and Double-Smoked Bacon in Olive Oil · Putanesca
Served with Ground Beef, Italian Sausage, Chicken, Grilled Vegetables, Sauteed Mushrooms,
Grilled Eggplant, Sauteed Onions, Garlic Shredded Parmesan and Chilies | |
| R35 NACHO STATION | \$8.00 |
| Warm Nacho Chips and Tex Mex Cheese with a choice of four:
· Spicy Ground Beef · Pico di Gallo · Fresh Jalapeno Rings · Black Olives
· Chopped Tomato · Salsa · Guacamole · Sour Cream | |
| R36 BAKED BRIE (Each wheel serves 30 guests) | \$215.00 |
| Imported Brie topped with a choice of sweet or savory fillings
Puff Pastry and baked until golden brown, served warm
Select one topping from below
· Niagara Peach Chutney · Roasted Red Peppers and Onions · Mixed Berry Compote | |
| R37 BRUSCHETTA AND FLAT BREAD STATION | \$8.00 |
| Served with Extra Virgin Olive Oil and a Variety of Toasted Flat Breads
Specialty toppings to include:
· Mixed Bean Dip, Hummus
· Roasted Pepper and Woolwich Dairy Goat Cheese
· Arugula Pesto | |
| R38 SMOKED ATLANTIC SALMON AND GRILLED ONTARIO ASPARAGUS | \$300.00 |
| Shaved Bermuda Onion, Capers, Lemon, Dill, Cream Cheese and Toasted Bagel Points
Grilled Asparagus with Lemon Zest and Olive Oil | |

RECEPTION

RECEPTION STATIONS (continued)

R39 DUE RISOTTI	\$11.00
Roasted Ontario Beet and Lemon Arborio Risotto Smoked Chicken Roasted Seasonal Vegetable Barley Risotto	
R40 SOUP SIP AND SANDWICH	\$8.00
Shooter Glass of Green Pea and Basil Soup or Lentil Soup Grilled Old White Ontario Cheddar Cheese Sandwich with Smoked Tomato Ketchup	
R41 WOK AWAY NOODLES	\$16.00
Egg Noodles, Chicken and Vegetables seasoned with Sesame and Soy Served with an Egg Roll	

**Requires a minimum 50 guests.*

**A \$150.00++ fee per Uniformed Chef required.*

RECEPTION

DESSERT STATIONS

Prices below are per person.

- R42 ICE CREAM SOCIAL** **\$15.25**
Premium Vanilla Ice Cream, Assorted Parlor Toppings, Nuts, Cherries, Whipped Cream, Shredded Toasted Coconut, Chopped Assorted Candy Bars and Cookies
Served with Freshly Brewed Coffee and Decaffeinated Coffee
- R43 STRAWBERRY SHORTCAKE STATION** **\$12.75**
Build Your Own Strawberry Shortcake Station to include:
Fresh Strawberries and Mixed Berry Compote
Shortcake Biscuits, Pound Cake, Chocolate Sauce and Whipped Cream
- R44 DEATH BY CHOCOLATE STATION** **\$20.00**
Chocolate Dipped Oreo Cookies, Pretzel Rods, Strawberries and Peanuts
Double Fudge Brownies and Double Chocolate Chip Cookies
Served with Assorted Milks, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

CARVED TO ORDER STATIONS

Prices below are per person.

- R45 ROASTED TURKEY BREAST WITH TRADITIONAL STUFFING* (25 guest minimum)** **\$12.00**
Roasted Garlic Mashed Potato, Gravy and Homemade Cranberry Citrus Sauce
- R46 STEAMSHIP ROUND OF BEEF* (Serves 150 guests)** **\$12.00**
Horseradish Cream, Mustards, Mayonnaise and Artisan Bread
- R47 THREE PEPPERCORN BEEF TENDRLOIN* (100 guest minimum)** **\$20.00**
Peppercorn Sauce, Horseradish Cream, Mustards, Mayonnaise and Roasted Garlic Marble Mash
- R48 CALVADOS GLAZED ROASTED PORK LOIN* (100 guest minimum)** **\$10.00**
Ontario Peach Chutney, Walnut Butter and White Wine Sage Reduction
- R49 SLOW-ROASTED BARON OF BEEF* (100 guest minimum)** **\$16.00**
Horseradish Cream, Mustards, Mayonnaise and Artisan Bread
- R50 BRAISED BEEF SHORT RIBS - PER PERSON* (100 guest minimum)** **\$12.00**
Baco Noir Demi-Glace and Roasted Garlic Marble Mash
- R51 POACHED SALMON - PER PERSON* (100 guest minimum)** **\$16.00**
Salsa Verde, Citrus Beurre Blanc and Lemon Balm Pesto
- R52 SHRIMP DISPLAY - PER PERSON* (100 guest minimum)** **\$14.00**
Poached Shrimp, Cocktail Sauce and Chipotle Tartar Sauce

**A \$150.00++ fee per Uniformed Chef required.*

BEVERAGES

LIQUORS

HOSTED

\$6.25 PER DRINK

Smirnoff, Beefeater, Captain Morgan White, Sauza, Canadian Club, Seagrams, Chivas, Courvoisier, Martini, London & Cinzano, Johnny Walker Red

DELUXE LIQUORS

HOSTED

\$9.00 PER DRINK

Grey Goose, Belvedere, Bombay Sapphire, Hendricks, Bacardi 1873, Crown Royal, Glenfiddich Special Reserve

PREMIUM LIQUOR OPTIONS

Ketel One, Tanqueray, Bacardi White, Jose Cuervo, Wisers, Chivas Regal 18 yr., Courvoisier VS, Johnny Walker Black

DELUXE WINE

HOSTED

\$7.50 PER GLASS

Greyhawk–Cabernet Sauvignon-Merlot, Chardonnay

DOMESTIC BEER

HOSTED

\$6.50 PER BOTTLE

Canadian, Coors Lite

PREMIUM BEER

HOSTED

\$7.00 PER BOTTLE

Steamwhistle

*Imported/Micro Brews available upon request. Prices vary.
Customization of all liquor, beer and wine available upon request.
Please consult with your Catering Sales Representative for pricing.*

BEVERAGES

CHARDONNAY

Greyhawk	\$34.00
Yellowtail	\$55.00

CABERNET

Greyhawk	\$34.00
Yellowtail	\$46.00

MERLOT

Greyhawk	\$33.00
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PINOT NOIR

Greyhawk	\$45.00
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VARIETAL WINES

Jackson Triggs Gewurztraminer	\$43.00
Cavespring	\$45.00

WHITE ZINFANDEL

Sutter Homes	\$36.00
E&J Gallo	\$36.00
Beringer	\$39.00

SPARKLING WINE · CHAMPAGNE

Carmel	\$48.00
Prosecco	\$60.00

Wines are subject to change based upon availability.