

CATERING MENU



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MEET CHEF TONY FERNANDES

A versatile, passionate, award-winning Executive Chef and Food & Beverage Director, with comprehensive experience in Kitchen, Banquet, and A La Carte operations for domestic and international hotels, resorts, and restaurants.

A culinary innovator known for producing top quality, creative products, contributing to revenue growth while simultaneously reducing Food & Beverage, and labour costs.

Proven ability to lead successful Multi-Outlet Fine Dining and High-Volume operations, while committed to creating memorable dining experiences for all guests. Thriving in high pressure environments, with a passion for food and flawless service.

Experience and education brings about a convergence of European, Middle Eastern, Southeast Asian, and North American Cuisine.



WORKSHOP MEETING PACKAGE

\$95

All served with freshly baked rolls, butter, assorted soft drinks and freshly brewed premium coffee, decaffeinated coffee and specialty teas. Minimum of 15 people. For less than 15, **add \$3 per person.**

THE EXECUTIVE CONTINENTAL BREAKFAST

Freshly Baked Danish, Muffins and Croissants, Assorted Fruit Preserves, Margarine, Butter and Peanut Butter
Individual Flavored Yogurts
Wild Berry, Yogurt and Granola Parfait
Sliced Fresh Fruit with Seasonal Berries
A Selection of Chilled Juices

MID MORNING COFFEE BREAK

Seasonal Whole Fruit
Mini Two-Bite Brownies and Granola Bars
Freshly Brewed Premium Coffee, Decaffeinated Coffee and Specialty Teas.

WORKING LUNCH BUFFET

From our daily working lunch schedule

AFTERNOON COFFEE BREAK

Fresh Baked Cookies
Seasonal Sliced Fruit, chilled Orange, Apple and Cranberry Juice.
Freshly Brewed Premium Coffee, Decaffeinated Coffee and Specialty Teas

MEETING INCLUSIONS

Meeting room rental
Complimentary writing pads, pens and candy
Pitchers of ice water and glasses
One flipchart with accessories
Wireless high speed internet for all attendees

Pricing is based per person.
Subject to 15% gratuity and 13% HST.
Prices are subject to change.

CATERING MENU

SYMPOSIUM MEETING PACKAGE

\$105

All served with freshly baked rolls, butter, assorted soft drinks and freshly brewed premium coffee, decaffeinated coffee and specialty teas. Minimum of 15 people. For less than 15, **add \$3 per person.**

THE CANADIAN BREAKFAST

Scrambled Eggs
Pork Bacon and Sausages
Savory Diced Breakfast Potatoes
Freshly Baked Danish, Muffins and Croissants, Assorted Fruit Preserves, Margarine, Butter and Peanut Butter
French Toast with Syrup
Baked Beans
Kellogg's Cereals with 2% Milk and Skim Milk
Individual Flavored Yogurts
Sliced Fresh Fruit with Seasonal Berries
A Selection of Chilled Juices

MID MORNING COFFEE BREAK

Seasonal Whole Fruit
Blondies and Assorted Coffee Cakes
Freshly Brewed Premium Coffee, Decaffeinated Coffee and Specialty Teas.

WORKING LUNCH BUFFET

From our daily working lunch schedule

AFTERNOON COFFEE BREAK

Fresh Baked Cookies
Seasonal Sliced Fruit, chilled Orange, Apple and Cranberry Juice.
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CATERING MENU



BREAKFAST

All breakfast buffets will be served with freshly brewed premium coffee, decaffeinated coffee and specialty teas.

THE EXECUTIVE CONTINENTAL

\$22

Serves a minimum of 15 people. Less than 15, add \$3 per person

Freshly baked Danish, muffins and croissants, assorted fruit preserves, margarine, butter and peanut butter
Individual flavored yogurts
Wild berry, yogurt and granola parfait
Sliced fresh fruit with seasonal berries
A Selection of chilled juices

THE CANADIAN

\$31

Serves a minimum of 15 people. Less than 15, add \$3 per person.

Scrambled eggs
Pork bacon and sausages
Savory diced breakfast potatoes
Freshly baked Danish, muffins and croissants, assorted fruit preserves, margarine, butter and peanut butter
French toast with syrup
Baked beans
Kellogg's cereals with 2% milk and skim milk
Individual flavored yogurts
Sliced fresh fruit with seasonal berries
A Selection of chilled juices

THE HEALTHY LIFESTYLE

\$32

Serves a minimum of 15 people. For less than 15, add \$3 per person.

Assorted multigrain bread basket, preserves, margarine
Healthy banana bread
Avocado toast
Wild berry, yogurt and granola parfait
Sliced fresh fruit with seasonal berries
Seasonal fruit smoothies
Cottage cheese
Scrambled egg whites with mushroom & chives
Roasted vegetables (potatoes, Brussel sprout, sweet potatoes, peppers and onion)
Seasonal fruit smoothies
A selection of chilled juices

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BREAKFAST

All breakfast buffets will be served with freshly brewed premium coffee, decaffeinated coffee and specialty teas.

ENHANCE YOUR BREAKFAST WITH

Egg benedict (poached eggs, English muffin, peameal bacon and hollandaise sauce)	\$6
Smoked Atlantic salmon with capers and red onions	\$9
Scrambled eggs with cheddar cheese and chives	\$3
Breakfast wrap with scrambled, cheddar cheese, potatoes and bacon	\$5
Bacon, sausage or grilled ham	\$4
Assorted bagels with cream cheese	\$4
Seasonal fruit smoothies	\$4
Wild berry, yogurt and granola parfait	\$5
Breakfast Kellogg's cereals with 2% milk and skim milk	\$4
Seasonal fresh whole fruit	\$4
Assorted breakfast breads	\$3

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CATERING MENU

COFFEE THEMED BREAKS

All coffee themed breaks are served with freshly brewed premium coffee, decaffeinated coffee and specialty teas.

BAKER'S PANTRY

\$17

Chocolate chip cookies, Oatmeal raisin cookies
Chewy coconut macaroons, moist chocolate brownies, blondies
Chocolate milk, 2% milk

BOUNCE BACK

\$18

Build your own trail mix, Power bars
Coconut water/ Vitamin water/ Assorted soft drinks

TIMEOUT

\$18

Baked nachos with cheese, served with salsa and sour cream
Market fresh vegetables crudités with ranch dip
Assorted nuts and pretzels/ Assorted individual potato chips/ Assorted soft drinks

MORNING INTERLUDE

\$17

Seasonal sliced fresh fruit
Banana bread/ Assorted muffins/ Assorted cookies
Chilled orange, apple and cranberry juice

RECESS

\$18

Assorted tea sandwiches
Mini quiches
Variety of cupcakes/ Lemon tart
Seasonal sliced fruit platter
Chilled orange, apple and cranberry juice

YOGURT CRAZY BREAK

\$17

Assorted flavoured yogurt
House made granola/ Assorted dried fruit and nuts/ Brown sugar
Sliced fresh fruit and berries
Chilled orange, apple and cranberry juice

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CATERING MENU

A LA CARTE BREAK

BUILD YOUR OWN BREAK

Whole Seasonal Fruit	\$4 each
Sliced Seasonal Fruit	\$6 per person
Freshly Baked Danish, Muffins, Croissants	\$4 each
Freshly Baked Scones	\$4 each
Fresh Granola Parfaits	\$5 each
Fruit Smoothies (10 oz.)	\$5 each
Individual Flavoured Yogurts	\$4 each
Granola Bars	\$3 each
Cookies	\$34 per dozen
Moist Chocolate Brownies	\$36 per dozen
Mini French Pastries	\$40 per dozen
Trail Mix	\$5 each
Individual Potato Chips	\$4 each
Assorted Cheese Platter with Seasonal Berries and Crackers	\$12 per person
Baked Nachos with Cheese, served with Salsa and Sour Cream	\$9 per person
Market fresh Vegetables Crudités with Ranch Dip	\$5 per person
Freshly Brewed Premium Coffee and Tea Selection	\$4 per person
Individual chilled juices (Orange, Apple, Cranberry)	\$5 each
Assorted Soft Drinks, Perrier Water, Water	\$4 each
Individual 2% Milk, Chocolate Milk or Soy Milk	\$4 each

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CATERING MENU



THEMED WORKING LUNCH

\$42

All served with freshly baked rolls, butter, assorted soft drinks and freshly brewed premium coffee, decaffeinated coffee and specialty teas. Minimum of 15 people. For less than 15, **add \$3 per person.**

MONDAY – MEDITERRANEAN

Lentil Soup
 Greek Salad, Hummus, Baba Ganoush, Tabbouleh, Tzatziki and Grilled Pita Bread
 Greek Chicken Souvlaki with Lemon Rice
 Roasted Mediterranean Vegetables
 Penne, Wilted Spinach, Mushroom, Roasted Red Peppers, Alfredo Sauce, Asiago Cheese
 Tiramisu Squares, Baklava

TUESDAY – TASTE OF THE SOUTHWEST

Texas Black Bean Soup
 Spring Mixed Lettuces with Lemon Garlic Dressing, Chipotle Vinaigrette
 Baja Slaw (cabbage, peppers, onion, cucumber, jicama and spicy citrus dressing)
 Marinated Chicken and Beef Fajitas with Flour Tortillas
 Traditional Fajita Toppings
 Cheese Enchiladas
 Beans and Spanish Rice
 Cinnamon Sugar Churros, Fruit Salad

WEDNESDAY – TUSCAN SUN

Minestrone Soup
 Caesar Salad
 Bocconcini Cheese and Tomatoes with Herb Drizzle Oil
 Crispy Chicken Parmesan
 Salmon Filet with Creamy Artichoke Sauce
 Cheese Tortellini in Creamy Pesto Sauce
 Garlic Bread
 Seasonal Vegetables
 Tiramisu and Cannoli

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Additional lunch options on next page →

CATERING MENU

THEMED WORKING LUNCH (CONT.)

\$42

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THURSDAY – ONTARIO LOCAL

Hearty Local Seasonal Vegetable Broth
Kale, Granny Smith Apples, Cherry Tomatoes, Dried Cranberry, Walnuts, Crumbled Goat Cheese and Cherry Vinaigrette
Ontario Potato salad, Cherry Tomatoes, Olive Oil, Lemon Juice and Fresh Herbs
Ontario Chicken Roast with Rosemary Sauce
Farm Raised Local Baked Trout Fillet Amandine
Maple Roasted Root Vegetables
Wild Rice Pilaf
Maple Ice Wine Cheese Cake
Seasonal Sliced Fresh Fruit Platter

FRIDAY – PASSAGE TO INDIA

Carrot Tomato Soup Tempered with Cumin seeds
Aloo Channa Chaat (Tangy Potatoes and Chickpeas Salad)
Indian Chopped Salad
Vegetable Samosa
Butter Chicken (spiced tomato, butter and cream sauce)
Mutton Roganjosh (signature Kashmiri curry, brown onion, spices and yogurt)
Kadhai Paneer (Indian cottage cheese and peppers cooked in spicy masala)
Pea Pilaf / Naan
Mango Mousse
Fresh Fruit Salad

SATURDAY OR SUNDAY – ASIAN CUISINE

Vegetable Wonton Soup
Noodle Salad (soba noodles, sesame oil, lemon juice, carrot, zucchini, cucumber, peppers, red cabbage and sesame seeds)
Edamame and Kale Salad (chickpeas, orange segments, Asian ginger dressing)
Vegetable Salad (leek, carrot, red peppers, celery, baby corn, soy sauce, honey, sweet chili sauce)
Spring Rolls, Plum Sauce
Japanese Miso Glazed Salmon
Thai Red Chicken Curry
Vegan Tofu Stir Fry with Veggies
Vegetable Fried Rice
Chinese Mango Pudding
Fresh Fruit Salad

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CATERING MENU

WORKING BUFFET LUNCH

All served with freshly baked rolls, butter, assorted soft drinks and freshly brewed premium coffee, decaffeinated coffee and specialty teas.

DELI BOARD

\$37

Soup of the Day

Tuna salad

Egg Salad

Sliced Cheddar, Swiss Cheese and Provolone Cheese

Sliced Black Forest Ham, Genoa Salami, Smoked Turkey Breast, Smoked Montreal Style Smoked Beef

Red Onions, Tomatoes, Pickles, Banana Peppers, Olives, Chiffonade of Lettuce, Mustard, Mayo

Green Salad with 2 types of Dressings

Pasta Salad with Cherry Tomatoes, Cucumber, Kalamata Olives, Onions, Feta and Herb Vinaigrette

Assorted French Pastries

BETWEEN THE BREAD

\$36

Soup of the Day

Smoked Turkey Breast, Provolone Cheese, Tomato, Chipotle Mayo, Kaiser Bun

Roast Beef, Red Onion, Pickle, Arugula Leaves, Horseradish Cream, Multi Grain Bun

Tuna Salad, Rye Bread

Egg Salad, Ciabatta Bun

Cheddar Cheese, Tomato, Lettuce, Cucumber, Mayo, Kaiser Bun

Caesar Salad

Potato Salad

Fresh Fruit Salad

BUILD YOUR OWN SALAD

\$43

Soup of the Day,

Spinach, Romaine Lettuce, Iceberg, Lolla Rossa, Radicchio

Roasted Red Peppers, Cherry Tomatoes, Diced Cucumber, Sliced Red Radish, Grated Carrots, Artichokes,

Cheddar Cheese Diced, Grated Parmesan, Croutons, Roasted Pumpkin Seeds, Walnuts, Dried Cranberries

Lemon Za'atar Vinaigrette, Smoked Peach Vinaigrette, Creamy Caesar Dressing

Choice of Two Proteins, Grilled Chicken, Salmon or 6 oz. Steak

Sliced Fruit Platter

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CATERING MENU

CREATE YOUR OWN BUFFET

\$68

All served with freshly baked rolls, butter, freshly brewed premium coffee, decaffeinated coffee and specialty teas.

CHOICE OF ONE OF THE FOLLOWING SOUPS OR SALADS

Roasted Butternut Squash Soup, Spiced Crème Fraîche

Leek and Potato Soup, Fried Crispy Leeks

Creamy Forest Mushroom Soup, Sautéed Medley of Mushrooms

Tomato Bisque, Drizzle of Herb Pesto

Miso Soup, Green Onions

Caesar Salad

Gathered Greens With Cucumber, Cherry Tomato and Lemon Za'atar Vinaigrette

Quinoa, Arugula and Feta Cheese Salad, Walnuts, Red Onions, Granny Smith Apple and Smoked Peach Vinaigrette

Tomato and Bocconcini Cheese, Reduced Age Balsamic Vinegar and Micro Greens

CHOICE OF ONE OF THE FOLLOWING ENTRÉE (CHOICE OF TWO)

Additional entrée \$ 10.00 per person

Pan Seared Salmon with Citrus Sauce

Fillet of Tilapia with Dill Sauce

Butter Chicken

Thai Chicken Red Curry

Breast of Chicken with Tarragon Cream Sauce

Roast Beef Striploin with Wild Mushroom Sauce

Beef Stroganoff

Slow Braised Short Ribs

Veal Piccata with Capers and Lemon Sauce

Lamb Rogan Josh

Roast Pork Loin with Grainy Mustard Sauce

Pricing is based per person.
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Additional create your own buffet options on next page →

CATERING MENU

CREATE YOUR OWN BUFFET (CONT.)

\$68

All served with freshly baked rolls, butter, freshly brewed premium coffee, decaffeinated coffee and specialty teas.

CHOICE OF ONE OF THE FOLLOWING PASTA

Penne Pasta with Sweet Basil Tomato Sauce with Olives and Feta
Spinach and Cheese Cannelloni with Rose Sauce, Asiago Cheese
Rigatoni and Mushroom with Alfredo Sauce
Cheese Tortellini with Creamy Pesto Sauce

CHOICE OF THE FOLLOWING ONE STARCH AND VEGETABLE

Oven Roasted Redskin Potatoes
Oven Roasted Fingerling Potatoes
Garlic Whipped Potatoes
Pea Pilaff
Vegetable Pilaff
Coconut Rice
Market Fresh Vegetables
Roasted Herb Root Vegetables
Ratatouille

CHOICE OF ONE OF THE FOLLOWING DESSERT

Fresh Fruit Platter
Choice of Chef's Desserts

Pricing is based per person.
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PLATED MENU (THREE COURSE)

All served with freshly baked rolls, butter, freshly brewed premium coffee, decaffeinated coffee and specialty teas.

CHOICE OF ONE OF THE FOLLOWING MAIN COURSES

Miso Glazed Salmon, Sesame Asparagus, and Sushi Rice	\$48
Pan Seared Cod Fillet With Garlic and Lemon, Market Fresh Vegetables and Seven Grain Rice	\$45
Blackened Chicken Breast, Southwest Rice, Market Fresh Vegetables and Cajun Cream Sauce	\$45
Stuffed Chicken Breast with Cream Cheese and Vegetables, Market Fresh Vegetables, Fingerling Potatoes and Creamy Herb Sauce	\$48
Chicken Souvlaki, Greek Rice, Roasted Potatoes, Tzatziki Sauce	\$40
Grilled AAA Striploin, Market Fresh Vegetables, Garlic Whipped Potatoes and Mushroom Sauce	\$58 (10 oz) / \$52 (8 oz)
Duo of Grilled Fillet of Beef (4 oz.) and Roasted Chicken Supreme (6 oz.), Garlic Whipped Potatoes, Market Vegetables and Cognac Peppercorn Sauce	\$65
Duo of Grilled Fillet of Beef (4 oz.) and Grilled Garlic Shrimp, Fingerling Potatoes, Market Vegetables and Garlic Butter Sauce	\$68
Gnocchi, Basil Tomato Sauce, Sautéed Wild Mushrooms and Grated Asiago Cheese	\$45
Penne with Bolognese Sauce or Tomato Sauce, Grated Parmesan Cheese	\$38
Stir Fried Tofu and Veggie, Fried Rice and Spring Rolls	\$40
Roasted Vegetable and Goat Cheese Strudel, Garlic Whipped Potatoes and Saffron Sauce	\$45

Pricing is based per person.
 Subject to 15% gratuity and 13% HST.
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Additional plated menu options on next page →

CATERING MENU

PLATED MENU (THREE COURSE) CONT.

All served with freshly baked rolls, butter, freshly brewed premium coffee, decaffeinated coffee and specialty teas.

CHOICE OF ONE OF THE FOLLOWING SOUPS OR SALADS

Roasted Butternut Squash Soup, Spiced Crème Fraiche

Leek And Potato Soup, Fried Crispy Leeks

Creamy Forest Mushroom Soup, Sautéed Medley of Mushrooms

Tomato Bisque, Drizzle of Herb Pesto

Miso Soup, Green Onions

Caesar Salad

Gathered Greens With Cucumber, Cherry Tomato and Lemon Za'atar Vinaigrette

Quinoa, Arugula and Feta Cheese Salad, Walnuts, Red Onions, Granny Smith Apple and Smoked Peach Vinaigrette

Tomato and Bocconcini Cheese, Reduced Age Balsamic Vinegar and Micro Greens

CHOICE OF ONE OF THE FOLLOWING DESSERT

Salted Caramel Pecan New York Cheese Cake

New York Cheese Cake

Lemon Curd & French Meringue Tart

Mango & Passion Fruit Charlotte

Niagara Peach Pie

Gateau Opera Cake

White Chocolate Mousse

Maple Apple Streusel Tart

Flourless Chocolate Cake with Ganache (Gluten Free)

Tiramisu

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Additional plated menu options on next page →

CATERING MENU

PLATED MENU (THREE COURSE) CONT.

All served with freshly baked rolls, butter, freshly brewed premium coffee, decaffeinated coffee and specialty teas.

ENHANCE YOUR PLATED MENU

WITH ONE CHOICE OF APPETIZER

\$9

Vegetarian Antipasto Plate

Grilled and marinated Eggplant and Zucchini, roasted Red Peppers, Mushrooms, Artichokes, Basil Bocconcini and Olives

Antipasto Plate

Prosciutto with Melon, Calabrese Salami, Grilled and marinated Eggplant and Zucchini, roasted Red Peppers, Mushrooms, Artichokes, Basil Bocconcini and Olives

Smoked Salmon Rosette

Caper, Red Onions, Pumpernickel Bread, reduced Dill Cream Sauce, drizzled with reduced Aged Balsamic Vinegar.

Quinoa, Arugula and Feta Cheese Salad

Walnuts, Red Onions, Granny Smith Apple mixed with Smoked Peach Vinaigrette

Bocconcini and Tomato Salad

Vine-ripened yellow and red Tomatoes, Mesclun Greens, drizzled with Aged Balsamic, Extra-Virgin Olive Oil and topped with fresh Basil

WITH ONE CHOICE OF PASTA

\$11

Penne Pasta with Fresh Tomato-Basil Sauce

Served with grated Parmesan Cheese and Garlic Bread

Mushroom Ravioli

Pesto Tomato Sauce, Goat Cheese and Garlic Bread

Stuffed Spinach and Ricotta Cheese Cannelloni

Served with Vodka Rose Sauce

Rigatoni Pasta with Smoked Chicken and roasted Red Peppers

Creamy Goat Cheese Sauce, drizzle with Truffle Oil and Garlic Bread

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CATERING MENU



HORS D' OEUVRES

Pricing is based per dozen. All canapés can be served stationed or passed.

HOT HORS D' OEUVRES

Shrimp Breaded Coconut 21-25 ct.	\$38
Shrimp Tempura	\$40
Mini Crab Cakes	\$38
Bacon and Scallop	\$38
Chicken Satay	\$40
Beef Wellington Mini	\$40
Arancini Porcini	\$35
Vegetable Samosa	\$35
Spanakopita	\$35
Assorted Mini Quiche	\$35
Vegetable Spring Rolls	\$35

COLD HORS D' OEUVRES

Smoked Salmon Rosette	\$40
California Rolls, Wasabi Soy Sauce	\$40
Smoked Duck, Orange Chutney on Polenta	\$40
Smoked Chicken on Mini Pita	\$38
Brie Cheese, Strawberry and Caramelised Onion En Croute	\$38
Selection of Assorted Finger Sandwiches	\$38
Herb Goat Cheese Baguette	\$38
Mini Bruschetta	\$35

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CATERING MENU



RECEPTION STATIONS

SAY CHEESE

\$15

Selection of domestic and international Cheeses, Dried Fruits, Assorted Berries, Grapes, Crackers, Flat Bread, Assorted Crostini

MEZZA

\$15

Hummus and Baba Ganoush, Grape Leaves Stuffed with Rice, Tabbouleh, Marinated Olives, Falafel, Pita Bread Flat Bread

ANTIPASTO

\$20

Prosciutto with Melon, Salami, Mortadella, Marinated Seafood, Marinated Artichoke and Mushroom Salad, Assorted Cheese Platter, Marinated Olives, Roasted Peppers, Grilled Zucchini and Eggplant, Fresh Bocconcini and Cherry Tomato Salad, Crostini and Crusty Italian Breads

SMOKED SALMON

\$15

Smoked Salmon, Capers, Onions, Hard Boiled Eggs and Rye Bread

SLIDERS

\$16

Mini gourmet All-Beef and Veggie Burgers, Smoked Pulled Pork with Mini Rolls, Shredded Cheese, Swiss, Roasted Red Peppers, Caramelized Onion Aioli, Arugula, Pickles, and Assorted Mustards and Ketchup

CHOCOLATE FOUNTAIN

\$18

Minimum 30 guests

Rich Melted Milk Chocolate with Diced Melon, Pineapple, Strawberries, Marshmallow, Banana Bread

ASSORTED SWEETS

\$16

Assorted Mini Cakes, Pastries and Cupcakes accompanied by Fresh Fruit Platter

TEX-MEX

\$18

Fajitas, Tacos, and Nachos, with Lime-Tequila Marinated Chicken Strips and Chili Con Carne, Roasted Red Peppers, Onions, Refried Beans, Shredded Lettuce, Cheese, Salsa, Green Onions, Cilantro, Sour Cream, and Guacamole

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CATERING MENU



INTERACTIVE STATIONS

HAND CARVING (CHEF CARVED-TO- ORDER)

Herb and Dijon crusted AAA Beef Striploin (serves approx. 40 people) **\$600**
 With Port Wine Reduction Au Jus, Assorted Mustard, Creamy Horseradish, Mini Rolls

Prime Rib or Beef Tenderloin (serves approx. 40 people) **\$650**
 With Red Wine Sauce, Assorted Mustard, Creamy Horseradish, Mini Rolls

Maple-Glazed Ham (serves approx. 50 people) **\$400**
 With Apple Sauce, Assorted Mustard, Mini Rolls

Roast Turkey (serves approx. 50 people) **\$400**
 With Natural Jus, Mini Rolls

NOODLE BAR **\$18**

(served in miniature Chinese box)

Noodles: Egg Noodle and Soba Noodles

Sauces: Teriyaki Sauce, Dashi Broth, Red Curry Thai Sauce

Toppings: Carrot, Green Onions, Mushroom, Beansprout, Peppers, Tofu, Baby Shrimp, Chicken, Peanuts

PASTA BAR **\$18**

Pasta: Penne, Farfalle

Sauce: Marinara, Alfredo, Vodka Blush

Toppings: Baby Shrimp, Chicken, Italian Sausages, Roasted Red Peppers, Mushrooms, Red Onion, Spinach, Shredded Parmesan Cheese and Chilli Flakes

POUTINE BAR **\$14**

French Fries, Cheese Curd, Red Wine Jus, Vegetarian Gravy

Grilled Chicken, Pulled Pork, Caramelised Onions, Tomato, Green Onion, Fresh Jalapeno

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CROWNE COCKTAIL RECEPTION

\$45

1–3 hours, \$10 per person for each additional hour

COLD FOOD

Assorted Finger Sandwiches
Smoked Salmon with Traditional Garnishes
Poached Shrimp with Cocktail Sauce
Assorted Domestic, International Cheese and Crackers
Vegetable Crudities with 2 Dips
Hummus, Baba Ganoush, Sundried Tomato Dip
Pita Bread, Flat Bread, Crostini
Fresh Fruit Platter, Assorted French Pastries

HOT FOOD

Shrimp Tempura with Wasabi Soy Sauce
Chicken Satay with Peanut Sauce
Beef Wellington Mini
Chicken Wings in Hot Sauce
Vegetable Samosa
Assorted Mini Quiche

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BAR & BEVERAGE SELECTIONS

For sales below \$500, a bartender fee of \$30 per hour, per bartender/cashier will apply for a minimum of four hours.
Wine and host bar prices are subject to applicable taxes and gratuities. Cash bar prices include mix, applicable taxes and gratuities.

WINE BY THE BOTTLE

HOUSE WINES: **\$45**

Merlot, Trius, VQA Niagara, Sauvignon Blanc

WHITE WINES:

Pinot Grigio, Crush, VQA Niagara **\$39**

Pinot Grigio, Luigi Righetti, Veneto Italy **\$53**

Sauvignon Blanc, Trius, VQA Niagara **\$45**

Chardonnay, Wayne Gretzky, VQA Niagara **\$46**

RED WINES:

Shiraz, Waltzing Matilda, South Australia **\$55**

Cabernet Sauvignon, Trius VQA, Niagara **\$45**

Pinot Noir, Mirassou, California **\$49**

Merlot, Trius VQA, Niagara **\$45**

Valpolicella, Luigi Righetti, Veneto Italy **\$53**

Malbec, Septima, Mendoza, Argentina **\$55**

Bordeaux, Chateau De Courteillac, France **\$46**

ROSE WINES:

Wayne Gretzky, VQA Niagara

\$46

SPARKLING WINE:

Prosecco, La Marca, Veneto Italy **\$58**

Trius Brut, Niagara **\$93**

BEVERAGES

	HOST BAR (Excludes applicable taxes & gratuities)	CASH BAR (Includes applicable taxes & gratuities)
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Liquor, Standard (per oz.)

\$7.25

\$8.50

Canadian Club,
J&B Scotch, Smirnoff Vodka,
Bacardi White Rum & Beefeater Gin

Liquor, Premium (per oz.)

\$8.50

\$10.00

Crowne Royal, Johnnie Walker Black,
Gray Goose Vodka, Bombay Gin
Captain Morgan Spiced
Liqueurs, Cognac

Domestic Beer (per bottle)

\$6.50

\$8.00

Imported Beer (per bottle)

\$7.50

\$9.00

Wine Selection (per 5 oz. glass)

\$7.50

\$9.00

House Wine (per bottle)

\$45.00

\$49.00

Soft Drinks and Bottled Water

\$4.00

\$4.50

Juices and Perrier

\$4.00

\$4.50

BAR OPTION

Add four-hour standard open bar for \$50 per person and additional hour for \$10 per person.

Upgrade to premium open bar for additional \$15 per person and additional hour for \$17 per person.

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CATERING MENU

CATERING TERMS & CONDITIONS

FUNCTION SPACE

Should the number of guests attending your function differ significantly from the original numbers provided, the hotel reserves the right to provide an alternate function space suited to the group size.

The hotel requires at least two (2) business days' notice of any changes to the setup of your function room. If a change is necessary after the deadline, a labour charge of \$150 may apply.

The affixing of anything on the walls, floors or ceilings of the space with nails, staples, tape or any other substance is not permitted unless approval is obtained from the hotel.

The hotel assumes no liability for loss or damage to displays, exhibits or products for any reason.

GUARANTEES & SERVICE CHARGES

A guarantee of attendance must be specified three (3) business days in advance of your first function. This number shall constitute a guarantee, not subject to reduction. If no guarantee is received, the hotel will assume the expected count as outlined on the contract to be the guarantee and will bill accordingly.

ALLERGIES & DIETARY RESTRICTIONS

Special dietary substitutions can be made available upon prior request to a maximum of 10% of the final guarantee.

The exact number of special meals must be specified with the guaranteed attendance at least three (3) business days before the function. All substitutions requested during the service of your function, not previously arranged, will be considered in excess of selected menus and will be billed accordingly.

SHIPPING MATERIALS & BOXES

The Conference Service Department must be notified in advance of any materials being sent to the hotel prior to the group arrival date as storage space is limited. All materials must be clearly labeled with the company name, date of function, name of meeting room and name of on-site contact.

AUDIO VISUAL EQUIPMENT & SERVICES

A complete line of audio-visual equipment is available on-site through Stagevision Inc. A full quotation can be provided upon request.

SOCAN AND RESOUND FEES:

A tariff is charged by law for events that include musical entertainment, live or recorded, and is paid to the Society of Composers, Authors and Music Publishers of Canada (SOCAN) and Re: Sound Music Licensing Company for your right to use music which is copyrighted. These fees will be charged to your master account and paid on your behalf by the hotel to SOCAN and Re: Sound. Prices are subject to change. Copyright Board Tariff No. 8 –

SOCAN Events with Dancing:

1-100 people	\$41.13 plus tax
101-300 people	\$59.17 plus tax
301-500 people	\$123.38 plus tax

Additional terms and conditions on next page →

CATERING TERMS & CONDITIONS (CONT.)

Events without Dancing:

1-100 people	\$20.56 plus tax
101-300 people	\$29.56 plus tax
301-500 people	\$61.69 plus tax
Copyright Board Tariff No. 5 –	

RE: SOUND Events with Dancing:

1-100 people	\$18.51 plus tax
101-300 people	\$26.63 plus tax
301-500 people	\$55.52 plus tax

Events without Dancing:

1-100 people	\$9.25 plus tax
101-300 people	\$13.30 plus tax
301-500 people	\$27.76 plus tax

SAFE FOOD HANDLING PRACTICES

Provincial regulations require that the hotel must supply any food and/or beverage brought into a function room. All food and/or beverages must be consumed on the premises and removal of any food and/or beverages from with function room is not permitted due to safe food handling practices.

SAFE BEVERAGE SERVICE

Crowne Plaza Toronto Airport is committed to providing responsible alcoholic beverage service to its guests. The hotel is responsible for compliance with all bylaws and local regulations outlined by the Liquor Control Board of Ontario Act. As such, alcohol service may be denied to those guests who appear to be intoxicated or under the legal drinking age. The hotel reserves the right to demand identification from anyone requesting or consuming alcohol at an event. The only acceptable forms of identification to confirm legal age are a valid Driver's License, Passport or BYID card. The hotel reserves the right to close the bar or cease alcohol service at any time during a contract event due to unforeseen circumstances.