



## 2021 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.

## 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.

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 ski 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

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

# 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

## UNWIND

\$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
- Variety of Cupcakes
- Mini Quiches
- 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

## Build your own break.

Whole fruit seasonal	\$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	\$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 each
Baked Nachos with cheese, served with Salsa and Sour Cream	\$9 each
Market Fresh Vegetables Crudités with Ranch Dip	\$5 each
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



## PLATED LUNCH MENU (THREE COURSE)

All plated lunches are served with freshly baked, flat breads, 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 (10oz.)/ \$52 (8oz.)
- 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

## PLATED LUNCH MENU (THREE COURSE) CONT.

All plated lunches are served with freshly baked rolls, flat breads, 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
- Lemon Curd & French Meringue Tart
- Mango & Passion Fruit Charlotte
- Niagara Peach Pie
- Gateau Opera
- White Chocolate Mousse
- Maple Apple Streusel Tart
- Flourless Chocolate Cake with Ganache (Gluten Free)
- Tiramisu



All working lunches are served with fresh 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

### 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

### 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

Additional lunch options on next page →

All working lunches are served with fresh 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.

## 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 Rogan Josh (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

# BUFFET LUNCHES

All buffet lunches are served with fresh 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

# WORKSHOP MEETING PACKAGE \$95

All packages are served with fresh 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
- Daily morning snack
- Freshly brewed premium coffee, decaffeinated coffee and specialty teas.

## WORKING LUNCH BUFFET

- From our daily working lunch schedule

## AFTERNOON COFFEE BREAK

- Fresh baked cookies
- Daily afternoon snack
- Freshly brewed premium coffee, decaffeinated coffee and specialty teas

## MEETING INCLUSIONS

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

## 2021 CATERING MENU

# SYMPOSIUM MEETING PACKAGE \$105

All packages are served with fresh 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 ski milk
- Individual flavored yogurts
- Sliced fresh fruit with seasonal berries
- A Selection of chilled juices

## MID MORNING COFFEE BREAK

- Seasonal whole fruit
- Daily morning snack
- Freshly brewed premium coffee, decaffeinated coffee and specialty teas.

## WORKING LUNCH BUFFET

- From our daily working lunch schedule

## AFTERNOON COFFEE BREAK

- Fresh baked cookies
- Daily afternoon snack
- Freshly brewed premium coffee, decaffeinated coffee and specialty teas

## MEETING INCLUSIONS

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

## MID MORNING BREAK REFRESHMENT SCHEDULE

- Monday – assorted coffee cakes
- Tuesday – Nature Valley Granola bars
- Wednesday – blondies
- Thursday – mini two-bite brownies
- Friday – assorted hollandaise tarts

## MID AFTERNOON BREAK REFRESHMENT SCHEDULE

- Seasonal Sliced Fresh fruit
- Banana Bread
- Assorted Muffins
- Assorted Cookies
- Chilled orange, apple and cranberry juice

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 on Croute | \$38 |
| • Selection of Assorted Finger sandwiches                 | \$38 |
| • Herb Goat Cheese Baguette                               | \$38 |
| • Mini Bruschetta   | \$35 |



# RECEPTION STATIONS

## CHEESE STATION

\$15

Selection of domestic and International cheeses, dried fruits, assorted berries, grapes, crackers, flat bread, assorted crostini

## MEZZA STATION

\$15

Hummus and baba ganoush, grape leaves stuffed with rice, tabbouleh, marinated olives, falafel, pita bread flat bread

## ANTIPASTO STATION

\$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 STATION

\$15

Smoked salmon, capers, onions, hard boiled eggs and rye bread

## SLIDER STATION

\$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 STATION

\$18

Minimum 30 guests

Rich melted milk chocolate with diced melon, pineapple, strawberries, marshmallow, banana bread

## ASSORTED SWEETS STATION

\$16

Assorted mini cakes, pastries, and cupcakes accompanied by fresh fruit platter

## FAJITA STATION

\$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.

## INTERACTIVE CARVING STATION (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

## INTERACTIVE 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, bean sprout, peppers, tofu, baby shrimp, chicken, peanuts

## INTERACTIVE PASTA STATION \$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

## INTERACTIVE POUTINE BAR \$14

- French Fries, cheese curd, red wine Jus, vegetarian Gravy
- Grilled chicken, pulled pork, caramelised onions, tomato, green onion, fresh jalapeno

# DELUXE CROWNE RECEPTION \$38

## COLD FOOD

- Assorted finger sandwiches
- Smoked salmon with its 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

Buffet is served with freshly baked rolls, flat breads, 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 ENTRÉE (CHOISE 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 roganjosh
- Roast pork loin with grainy mustard sauce

Buffet is served with freshly baked rolls, flat breads, 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

# 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:

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

### WHITE WINES:

Pinot Grigio, Crush, VQA Niagara \$39  
Pinot Grigio, Luigi Reghetti, 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 WINE:

Wayne Gretzky, VQA Niagara \$46

### SPARKLING WINE:

Prosecco, La Marca, Veneto - Italy \$58  
Trius Brut, Niagara \$93

## BEVERAGES

Liquor, Premium (per oz.)  
*Canadian Club, J&B Scotch, Smirnoff  
Vodka, Bacardi White Rum  
& Beefeater Gin*

Liquor, Deluxe (per oz.)  
*Crowne Royal, Jonnie Walker Black,  
Gray Goose Vodka & Captain Morgan  
Spiced, Bombay Gin*

Domestic Beer (per bottle)

Imported Beer (per bottle)

Liqueurs and Cognac (per oz.)

Wine Selection (per 5 oz. glass)

House Wine (per bottle)

Soft Drinks and Bottled Water

Juices and Perrier

## HOST BAR

(Excludes applicable taxes  
& gratuities)

\$7.25

\$8.50

\$6.50

\$7.50

\$8.25

\$7.50

\$45.00

\$4.00

\$4.00

## CASH BAR

(Includes applicable taxes  
& gratuities)

\$8.50

\$10.00

\$8.00

\$9.00

\$9.50

\$9.00

\$49.00

\$4.50

\$4.50