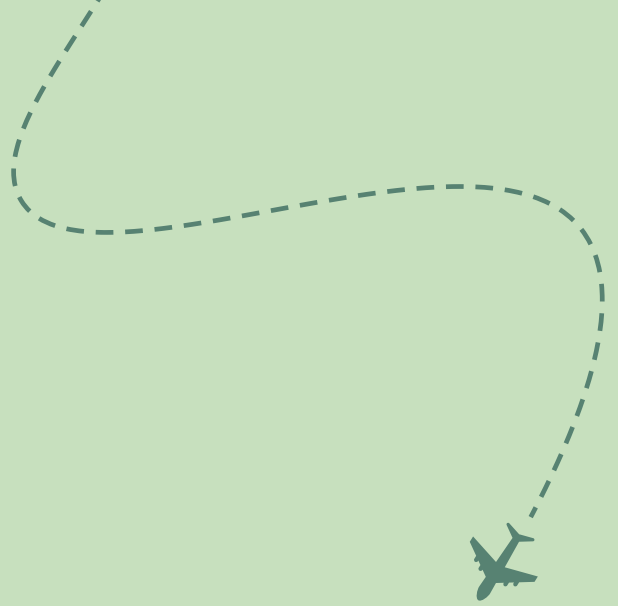


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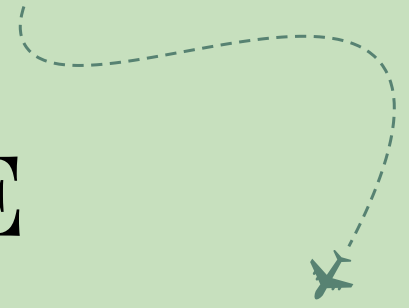
CATERING MENU

# HOLIDAY INN

TORONTO  
AIRPORT EAST



# WELCOME



At Holiday Inn Toronto Airport East, we believe every gathering should be filled with meaningful moments, shared experiences, and great food that brings people together. Whether it's an intimate meeting or a grand celebration, we understand that every occasion is an opportunity to create lasting memories.

For generations, we've been a welcoming destination for travelers, a trusted host for celebrations, and a place where milestones are shared and cherished. From weddings and reunions to corporate events and casual get-togethers, our hotel has been part of countless special moments, each one adding to our story of hospitality and connection.

Our culinary team is passionate about blending tradition with creativity, crafting menus that feel both comforting and inspired. Using quality ingredients and thoughtful preparation, we aim to deliver dishes that not only satisfy but elevate your experience, leaving a lasting impression on every guest.

Whether you're hosting a meeting, celebration, or reunion, we are honoured to be part of your journey. Our dedicated team is here to ensure every detail is thoughtfully handled, so you can focus on what truly matters—connecting with your guests and enjoying every moment.

Thank you for choosing us. We look forward to welcoming you and being a part of your next memorable occasion.



# MEETING PACKAGES

MINIMUM 10 GUESTS PRICES PER PERSON

## PREMIUM PACKAGE – \$120 PER PERSON

### Inclusions

- Main meeting room rental
- Screen & projector
- Wi-Fi access
- Continental breakfast
- All day beverage station
- Lunch buffet
- Afternoon break with snacks

### Continental Breakfast

- Assorted chilled fruit juices
- Specialty teas
- Freshly brewed coffee (decaffeinated available upon request)
- Single-serving yogurts
- Selection of cereals with milk
- Muffins, cinnamon rolls, danishes, bagels
- Butter & preserves

### Lunch Buffet

- Variety of freshly prepared sandwiches, including: Chicken, Turkey, Ham, Roast Beef, Pastrami, Tuna  
(Egg and vegetarian options available)

### Soup (Choose one)

- Corn & crab chowder, Beef barley, Vegetable noodle, Baked bacon potato, Cream of broccoli, Butternut squash, Cream of carrot, Chicken soup, Tomato bisque, Cream of mushroom, Spiced chickpea

### Salad (Choose one)

- Greek Salad, Edamame Slaw, Coleslaw, Quinoa & Black Bean Salad, Caesar Salad, Bean & Veggie Salad, Mixed Greens, Pasta & Vegetable Salad, Classic Potato Salad, Waldorf Salad, Kale Salad, Couscous Salad, Beet Salad

### Dessert

- Chef's choice

### Afternoon Break

- Freshly brewed coffee, Selection of fresh baked cookies, Assorted soft drinks



**PLEASE SPECIFY ANY ALLERGIES AND/OR DIETARY RESTRICTIONS/PREFERENCES**  
ALL PRICES INCUR A 15% SERVICE CHARGE AND 13% TAX. TAXES ARE SUBJECT TO CHANGE WITHOUT NOTICE. MENU ITEMS AND PRICING MAY CHANGE BASED ON AVAILABILITY AND MARKET CONDITIONS.



# MEETING PACKAGES CONTINUED

MINIMUM 10 GUESTS PRICES PER PERSON

## EXECUTIVE PACKAGE – \$125 PER PERSON

### Inclusions

- Main Meeting Room Rental
- Screen & Projector
- Wi-Fi Access
- Hot Breakfast
- Morning Break (beverages only)
- Lunch Buffet
- Afternoon Break with Snacks

### Hot Breakfast

- Scrambled Eggs
- Hash Browns
- Pancakes
- Bacon
- Breakfast Sausages
- Assorted Chilled Fruit Juices
- Specialty Teas
- Freshly Brewed Coffee (decaffeinated available upon request)
- Single-Serving Yogurts
- Selection of Cereals with Milk
- Muffins, Cinnamon Rolls, Danishes, Bagels
- Seasonal Sliced Fresh Fruit
- Butter & Preserves

### Morning Break

- All day beverage station

### Lunch Buffet (Choose One)

- **Opa Chicken:** *Grilled Chicken/Gyros, Greek-Style Rice, Roasted Potatoes, Tzatziki Sauce, Pita with Feta Cheese*
- **Little Italy:** *Penne with Shrimp & Basil Pesto, Linguine with Chicken Alfredo, Garlic Bread*
- **Tex Mex:** *a selection of fillings wrapped in grilled tortilla shells- Beef, Chicken, Vegetarian, Bean & Cheese*

Served with: *Onion, Tomato, Guacamole, Spanish Rice, Salsa, Sour Cream*

### Dessert

- Chef's choice

### Afternoon Break

- Freshly Brewed Coffee
- Tea Selections & Soft Drinks
- Assorted freshly baked cookies



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# BREAKFAST

ALL OUR BREAKFAST OPTIONS ARE SERVED WITH BUTTER, ASSORTED FRUIT PRESERVES, FRUIT JUICES, FRESHLY BREWED COFFEE (REGULAR/DECAFFEINATED), SPECIALTY TEAS & SELECTION OF CEREAL WITH MILK



## CONTINENTAL (COLD)– \$28

- Single serving fruit yogurt & seasonal sliced fruit
- Freshly baked pastries, sliced coffee cakes & bagels with cream cheese

## CLASSIC (HOT)- \$33

- Sliced seasonal fresh fruit
- Yogurt parfait bar with dried fruits, nuts & berries
- Farm fresh scrambled eggs, breakfast sausage
- Bacon & Crisp Hash Browns
- Freshly baked assorted danish, muffins & croissants



## BAKED CASSEROL (HOT)- \$38

- Cinnamon roll casserole with pecan
- Bacons, Sausage patties and breakfast sausages
- Blueberry and strawberry topping
- Oatmeal dry fruit and brown sugar
- Seasonal sliced fruit & single serving yogurts

## ENHANCEMENTS

### Individual Additions | Custom Pricing

- Belgium waffle, fruit compote & fresh berries | *\$8 per person*
- French toast, fruit compote & fresh berries | *\$8 per person*
- Smoked salmon, cream cheese, capers and diced red onion on Melba toast | *\$9 per person*
- Cheese frittatas | *\$7 per person*

### Hot Oatmeal Station | \$5 per person

- Whole and skim milk
- Berries and dried fruit
- Honey, brown sugar and cinnamon



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# BREAKS

**OUR BEVERAGE COUNTER WILL BE INCLUDED IN THE AM & PM BREAK ARRANGEMENTS (FRUIT JUICES, SOFT DRINKS, WATER, FRESH BREWED COFFEE AND TEA SELECTION)**

## ALL-DAY BEVERAGE STATION- \$15

- Assorted chilled fruit juices
- Soft drinks, waters, fresh brewed coffee and tea selection
- Regular replenishments for the entire duration of set-up

## AM COFFEE BREAK- \$28

- Assorted Flavored Yogurts & Sliced Fresh Fruit Platter
- Melange of Mini Pastries (Croissants, Danishes and Muffins)

## PM COFFEE BREAK- \$23

- Vegetable Crudites & Pita bread
- Hummus (made in house), Spicy Feta Cheese & Baba ghanoush



## ENHANCEMENTS

### In-House Loaves (8 Slices per loaf) – \$29

Freshly baked selections:

- Banana
- Apple
- Carrot
- Cranberry

### Assorted Specialty Bakes (Dozen) – \$50

Choose from a variety of freshly baked favourites:

- Muffins
- Croissants & Danishes
- Cookies
- Cinnamon Rolls



### Gourmet Platters (Dozen)

- Assorted Cookies – \$36
- Assorted Muffins – \$45
- Bagels with Cream Cheese – \$50

*Custom platters available upon request*

### European Pies Platter (Dozen) – \$75

A curated assortment of traditional European-style pies:

- Three Cheese
- Cheese & Beet Leaves
- Cheese & Potato
- Beef



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# LUNCH BUFFET

**COURSE ONE: CHOICE OF 1 LUNCH OPTION. SERVING  
MINIMUM 10 GUESTS, PRICES ARE PER PERSON**

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## SANDWICH & WRAPS- \$45

A variety of freshly prepared sandwiches, including:

- Chicken
- Turkey
- Ham
- Roast Beef
- Pastrami
- Tuna

Egg and vegetarian options also available.



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## OPA CHICKEN- \$48

- Grilled Chicken/Gyros
- Greek-Style Rice
- Roasted Potatoes
- Tzatziki Sauce
- Pita with Feta Cheese

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## GRILLED SALMON- \$49

- Grilled Salmon Fillet
- Rice Pilaf
- Choice of Marinade: Sesame Teriyaki or Lemon Herb

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## CHICKEN & SALMON- \$55

- Grilled Chicken Breast (5 oz)
- Grilled Atlantic Salmon (4 oz)
- Rice Pilaf

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## LITTLE ITALY- \$48

- Penne with Shrimp & Basil Pesto
- Linguine with Chicken Alfredo
- Garlic Bread

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## TEX-MEX- \$45

A selection of fillings wrapped in grilled tortilla shells:

- Beef
- Chicken
- Vegetarian
- Bean & Cheese

Served with: Onion, Tomato, Guacamole, Spanish Rice, Salsa, Sour Cream



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# LUNCH BUFFET

**COURSE TWO: CHOICE OF 3 SIDES (2 SALADS AND 1 SOUP)**



## SOUP OPTIONS

- Corn & Crab Chowder
- Beef Barley
- Vegetable Noodle
- Baked Bacon Potato
- Cream of Broccoli
- Butternut Squash
- Cream of Carrot
- Chicken Soup
- Tomato Bisque
- Cream of Mushroom
- Spiced Chickpea



## SALAD OPTIONS

- Greek Salad
- Edamame Slaw
- Coleslaw
- Quinoa & Black Bean Salad
- Caesar Salad
- Bean & Veggie Salad
- Mixed Greens
- Pasta & Vegetable Salad
- Classic Potato Salad
- Waldorf Salad
- Kale Salad
- Couscous Salad
- Beet Salad



## COURSE THREE: DESSERTS

- Choice of One Dessert
- Fresh Fruit Platter
- Assorted Dessert Tray

## COURSE FOUR: BEVERAGES

- Freshly brewed coffee (regular & decaffeinated)
- Selection of specialty teas
- Soft drinks

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# DINNER – BUFFET

**ALL BUFFET OPTIONS ARE SERVED WITH FRESHLY BAKED ROLLS, BUTTER, AND FRESHLY BREWED COFFEE & TEA SELECTION. SERVING MINIMUM 50 GUESTS | PRICES ARE PER PERSON**

## DIXON PACKAGE- \$70

### Cold Salad Presentation

- Garden Salad
- Caesar Salad
- Pasta Salad
- Potato Salad
- Shrimp Cocktail

### Hot Items

- Beef Stroganoff
- Ginger & Teriyaki Salmon
- Roasted Air-Chilled Chicken
- Vegetarian Penne with Sundried Tomato Olio Sauce

### Sides

- Roasted Mixed Vegetables
- Roasted Potatoes
- Wild Rice

### Desserts

- Chef's Choice Desserts
- Seasonal Sliced Fruit Platter



## HUMBER PACKAGE- \$79

### Hors d'Oeuvres

- Vegetable Cocktail Samosa
- Thai Chicken Spring Rolls
- Feta & Spinach Pie

### Cold Salad Presentation

- Kale, Cranberry & Sunflower Seed Salad
- Greek Salad
- Pasta Salad
- Arugula & Apple Salad
- Roasted Beet, Onion & Blue Cheese Salad

### Hot Items

- Carved Black Angus Top Sirloin
- Au Jus Grilled Chicken with Wild Mushrooms
- Shrimp Penne with Sundried Tomato Pesto
- Vegetarian Roasted Mushroom Ravioli with Creamy White Wine Sauce

### Sides

- Roasted Vegetable Medley
- Roasted Potatoes

### Desserts

- Chef's Choice Desserts
- Seasonal Sliced Fruit & Cheese Platter

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# DINNER – BUFFET

ALL BUFFET OPTIONS ARE SERVED WITH FRESHLY  
BAKED ROLLS, BUTTER, FRESH BREWED COFFEE & TEA  
SELECTION. SERVING | MINIMUM 50 GUESTS  
PRICES ARE PER PERSON

## CENTENNIAL PACKAGE- \$84

### Hors d'Oeuvres

- Smoked Salmon Crostini
- Coconut Shrimp
- Mini Beef Wellington
- Spicy Shrimp Guacamole on Cucumber
- Bocconcini & Tomato Brochette

### Cold Salad Presentation

- Kale, Cranberry & Sunflower Seed Salad
- Caesar Salad
- Mediterranean Quinoa Salad
- Roasted Beet, Onion & Blue Cheese Salad
- Signature Potato Salad
- Smoked Salmon Platter
- Shrimp Cocktail

### Hot Items

- Carved Black Angus Sirloin with Au Jus
- Roasted Free-Run Chicken
- Grilled Salmon with Fresh Dill Sauce
- Vegetarian Roasted Mushroom Ravioli with Tomato Coulis

### Sides

- Roasted Mixed Vegetables
- Roasted Potatoes
- Quinoa Pilaf
- Rice Pilaf

### Desserts

- Chef's Choice Desserts
- Seasonal Sliced Fruit & Cheese Platter

## ENHANCEMENTS

### Late Night Table – \$10 per person

- Sliced Seasonal Fruit
- Assorted Sweets

### Add-On – \$8 per person

- Assorted Cocktail Sandwiches



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# DINNER – PLATED

**FOUR-COURSE PLATED DINNER INCLUDES ASSORTED ROLLS, BUTTER, RELISH TRAY, FRESHLY BREWED COFFEE & TEA SELECTION. SERVING | MINIMUM 10 GUESTS**

## SOUP SELECTION (CHOICE OF ONE)

- Potato & Leek Soup
- Tomato Basil Soup
- Cream of Broccoli Soup
- Roasted Tomato & Red Pepper Bisque

## SALAD SELECTION (CHOICE OF ONE)

- Mixed Greens with Candied Pecans & Raspberry Vinaigrette
- Traditional Caesar Salad with Herb Croutons & Bacon Bits
- Roasted Beet Salad on Kale with Balsamic Glaze

## ENTRÉE SELECTION (CHOICE OF ONE)

- **Seared Chicken Breast & Shrimp with Mango Salsa (\$72 per person):** Served with buttered mini red potatoes and broccoli almonline
- **Grilled Striploin (\$79 per person):** Served with caramelized onions, roasted garlic mashed potatoes, grilled tomato & asparagus
- **Grilled Atlantic Salmon with Teriyaki Ginger Glaze (\$75 per person):** Served with rice, asparagus spears, and red peppers
- **Surf & Turf (\$98 per person):** Roasted beef tenderloin & seared black cod. Served with garlic mashed potatoes and asparagus spears- *upgrade to lobster tail: +\$10 per person*

## VEGETARIAN SELECTION – \$67 PER PERSON (CHOICE OF ONE)

- Grilled Meatless Chicken Breast with Rice Pilaf & Roasted Vegetables
- Roasted Mushroom Ravioli with Sun-Dried Tomato Sauce & Garlic Bread
- Vegetarian Fried Udon (Japanese-style egg noodles) with Roasted Sesame & Seaweed

## DESSERT SELECTION (CHOICE OF ONE)

- Apple Blossom à la Mode
- New York Cheesecake with Berries
- Tiramisu
- Lemon Lavender Cheesecake



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# INTERACTIVE FOOD STATIONS

**SERVING SIZE DEPENDS ON MEAL TYPE. CAN NOT BE SOLD ALONE, NEEDS TO BE ACCOMPANIED WITH LUNCH, DINNER AND/OR RECEPTION**



## NOODLE BAR- \$23

**Noodles** (served in individual takeout-style noodle boxes)

- Egg Noodles
- Soba Noodles

**Broths / Soups** (served in bowls)

- Classic Chicken
- Dashi Broth
- Red Thai Curry

**Toppings**

- Carrots, Green Onions, Mushrooms, Bean Sprouts, Peppers, Peanuts
- Baby Shrimp, Dumplings, Chicken, Tofu



## PASTA BAR- \$24

**Pasta Selection**

- Penne
- Linguine
- Fusilli

**Sauces**

- Marinara
- Alfredo
- Vodka Blush

**Toppings**

- Baby Shrimp, Chicken, Italian Sausage, Shredded Parmesan
- Roasted Red Peppers, Mushrooms, Red Onion, Spinach, Chili Flakes



## POUTINE BAR- \$23

**Base**

- French Fries
- Cheese Curds

**Sauces**

- Red Wine Jus
- Vegetarian Gravy

**Toppings**

- Grilled Chicken
- Pulled Pork
- Green Onions
- Fresh Jalapeños

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# RECEPTION

SERVING | PRICES LISTED ARE PER DOZEN

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## BEEF SLIDERS- \$60

Beef Sliders with choice of toppings

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## CHICKEN KATSU SLIDERS- \$60

Chicken Katsu with Chef's choice of toppings

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## CHICKEN GYOZA- \$35

Japanese-style panfry dumplings served with an asian sesame sauce on the side

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## SESAME BEEF SATAYS- \$65

Asian inspired beef satay served with peanut sauce

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## CHICKEN SATAYS- \$65

Chicken satay served with peanut sauce

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## COCONUT SHRIMP- \$40

Crunchy coconut shrimp with a siracha amylo dip on the side

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## MINI SPRINGROLLS- \$30

Fried Vegetarian spring rolls with plum sauce

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## GOURMET DELI SLIDERS- \$75

Classic mini deli sliders with all the trimmings

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## COCKTAIL SAMOSAS- \$30

Fried vegan Samosa's with tandy tamarind sauce served on side

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## BREADED CHICKEN FILLET- \$40

Chicken breast strips battered & fried in a crispy coating with plum sauce on the side

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## SMOKED SALMON WHEEL- \$45

Cream cheese, smoked salmon, capers, sprouts, shaved red onions & lettuce in mini pita wraps

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## MOZZARELLA STICKS- \$40

Crispy golden brown breaded mozzarella served with a side of tangy marinara sauce

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# SIGNATURE PLATTERS

**SERVES UP TO 15 PERSONS  
KINDLY MAKE YOUR SELECTION**

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## **Cheese Platter \$110**

## **Seasonal Fresh Sliced Fruit Platter \$125**

## **Sandwich Platter \$110**

Assorted cocktail sandwiches (48 pieces):  
Chicken, Turkey, Ham, Roast Beef, Pastrami, Tuna, Egg  
*(Vegetarian options available)*

## **Wraps Platter \$110**

Tortilla wraps stuffed with a variety of fillings (24 pieces):  
Chicken, Turkey, Ham, Roast Beef, Tuna, Egg  
*(Vegetarian options available)*



## **Vegetable & Dip Platter \$115**

Assortment of fresh vegetables served with house-made dips

## **Caprese Platter \$125**

Ripe tomatoes, fresh mozzarella, Kalamata olives, finished with pesto & balsamic glaze

## **Charcuterie Platter \$200**

A curated selection of cured meats and artisanal cheeses, including:

Prosciutto, Calabrese, Genoa Salami, Cheddar, Brie, Jalapeño Havarti, Smoked Provolone, Boursin, Cranberry Goat Cheese

*(Served with candied nuts, berries, jam, olives, grapes, crackers, and focaccia bread)*

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# SIGNATURE PLATTERS CONTINUED

**SERVES UP TO 15 PERSONS  
KINDLY MAKE YOUR SELECTION**

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## **Mediterranean Platter \$200**

A vibrant assortment of Mediterranean favourites:

- Hummus, Spicy Feta, Beet Hummus, Baba Ganoush, Marinated Peppers, Falafel, Pickled Turnips, Kalamata Olives, Charred Cherry Tomatoes, Warm Grilled Greek Pita

## **Flank Steak Platter \$225**

Flank steak cooked to perfection, served with:

- Grilled Mushrooms
- Chimichurri Sauce
- Sliced Baguette



## **Smoked Salmon Platter \$225**

Premium Atlantic smoked salmon served with:

- Baguette
- Cream Cheese, Tomatoes, Capers
- Red Onion & Cucumber

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## **ASSORTED DESSERT TRAY**

**A selection of chef's choice gourmet treats (\$8 per person):**

- cookies,
  - squares
  - tarts
  - cupcakes
- 



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## BAR PRICES

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### HOST BAR (Min \$500)

Recommended when the host provides the drinks.  
You pay only for the amount of liquor consumed not the number of bottles opened.

Bartender, ice and mix provided.

Prices are subject to applicable taxes and service charges.



<b>Liquor - House Brands</b> (1 oz) <i>(Rye, Gin, Vodka, Rum, Scotch)</i>	<b>\$8.50</b>
<b>Liquor - Premium Brands</b> (1 oz)	<b>\$9.50</b>
<b>Liqueurs or Cognacs</b> (1 oz)	<b>\$10.00</b>
<b>Peller Estate</b> - (750ml Bottle)	<b>\$38.00</b>
<b>Domestic Beer</b>	<b>\$8.50</b>
<b>Premium Beer</b>	<b>\$9.50</b>
<b>Coolers</b>	<b>\$8.50</b>
<b>Soft Drinks</b>	<b>\$5.00</b>
<b>Assorted Fruit Juices</b>	<b>\$5.00</b>
<b>Bottled Spring Water</b>	<b>\$5.00</b>
<b>Perrier Mineral Water</b>	<b>\$5.00</b>
<b>Non-Alcoholic Fruit Punch</b> (50 servings)	<b>\$200.00</b>
<b>Alcoholic Fruit Punch</b> (50 servings) - <i>With Host Bar</i>	<b>\$300.00</b>
<b>Alcoholic Fruit Punch</b> (50 servings) - <i>Without Host Bar</i>	<b>\$350.00</b>
<b>Unlimited Soft Drinks</b> - per person (Max. 6 Hours)	<b>\$10.00</b>
<b>Unlimited Soft Drinks &amp; Fruit Juices</b> - per person (Max. 6 Hours)	<b>\$10.00</b>



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### CASH BAR (Min \$500)

Recommended when the guest will be purchasing drinks individually.  
Bartender, cashier, ice and mix provided.

<b>Liquor - House Brands</b> (1 oz) <i>(Rye, Gin, Vodka, Rum, Scotch)</i>	<b>\$8.50</b>
<b>Liquor - Premium Brands</b> (1 oz)	<b>\$9.50</b>
<b>Liqueurs or Cognacs</b> (1 oz)	<b>\$10.00</b>
<b>Red/White House Wine</b> - (6oz Glass)	<b>\$8.50</b>
<b>Domestic Beer</b>	<b>\$8.50</b>
<b>Premium Beer</b>	<b>\$9.50</b>
<b>Coolers</b>	<b>\$8.50</b>
<b>Soft Drinks / Bottled Spring Water</b>	<b>\$5.00</b>
<b>Assorted Fruit Juices / Perrier Mineral Water</b>	<b>\$5.00</b>



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**ALL Prices exclusive of applicable taxes and gratuity.**  
**Prices are subject to change without notice. January 2026**  
**600 Dixon Road . Toronto . ON . M9W 1J1**



# WINE LIST



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## HOUSE WINES

Peller Estates Chardonnay	\$38.00 (750 ml)
Peller Estates Merlot	\$38.00 (750 ml)

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## WHITE WINES

Peller Estates Sauvignon Blanc	\$42.00 (750 ml)
Yellow Tail Chardonnay	\$44.00 (750 ml)
Woodbridge Pinot Grigio	\$44.00 (750 ml)



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## RED WINES

Crush First Red	\$45.00 (750 ml)
Woodbridge Cabernet Sauvignon	\$45.00 (750 ml)
Jacob's Creek Reserve Cabernet Sauvignon	\$52.00 (750 ml)
Yellow Tail Shiraz	\$45.00 (750 ml)
Trius Cabernet Sauvignon	\$44.00 (750 ml)

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## BLUSH WINES

Peller Estates French Cross Blush	\$37.00 (750 ml)
E & J Gallo White Zinfandel	\$37.00 (750 ml)
Woodbridge White Zinfandel	\$37.00 (750 ml)



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## SPARKLING WINES

Freixenet (Cordon Negro Brut)	\$45.00 (750 ml)
Peller Estates French Cross Sparkling White	\$42.00 (750 ml)
Martini & Rossi Asti	\$46.00 (750 ml)
Prosecco Bottega, Italy	\$46.00 (750 ml)

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