

BANQUET MENUS

reak fast

MINIMUM 10 PEOPLE

### CONTINENTAL DELUXE

\$19.95 **PER PERSON** 

Assorted chilled fruit juices Selection of assorted croissants, fruit Danish and home baked muffins Low fat fruit yogurt Sliced seasonal fruits and berries Fresh brewed regular and decaffeinated coffee and international blend of herbal teas Fruit preserves, jams, butter and honey

\$21.95 **PER PERSON** 

### BAGEL STOP OVER

Assorted chilled fruit juices Selection of home baked bagels served with soft cream cheese and peanut butter Sliced vine ripened tomatoes and domestic sliced cheeses Home baked fruit breads Chilled cottage cheese and honey Fresh brewed regular and decaffeinated coffee and international blend of herbal teas Fruit preserves, jams, butter and honey

### **HEALTHY START**

Fruit preserves, jams, butter and honey

\$21.95

**PER PERSON** 

Assorted chilled fruit juices Multigrain low-fat muffins and assorted bagels Selection of low-fat yogurts Hot oatmeal station with raw sugar, dried cranberries and raisins Sliced seasonal fruits and berries Fresh brewed regular and decaffeinated coffee and international blend of herbal teas

\$26.95

PER PERSON

### WAKE ME UP BREAKFAST BUFFET

Farm fresh scrambled eggs a la Chef's daily creation Smoked country bacon and traditional breakfast sausages

Home fried potatoes

Assorted chilled fruit juices

Assorted whole and multigrain breads

Sliced seasonal fruits and berries

Fresh brewed regular and decaffeinated coffee and international blend of herbal teas

Fruit preserves, jams, butter and honey

All prices are person and are subject to applicable taxes and service charges



### BANQUET MENUS reakfast

### A LA CARTE BREAKFAST OPTIONS

### Whole fresh fruit

- Fruit salad with berries
- Chocolate croissants
- Bagels and cream cheese
- Assorted cold cereals with 2% milk
- Assorted croissants and breakfast pastries
- Home baked muffins
- Low fat and fruit yogurts with granola and honey
- Sliced fresh fruit with berries
- Assorted fruit breads
- Smoked country bacon
- Pork breakfast sausages
- Home fried potatoes
- Hash brown potatoes
- Brioche French toast
- Belgian waffles
- Buttermilk pancakes
- Baked beans
- Assorted breads and bagels served with fruit preserves, jams and butter

### \$5.95 each

\$7.95 per person

\$42.00 per dozen

\$5.00 each

\$5.95 per person

\$42.00 per dozen

\$38.00 per dozen

\$7.95 per person

\$8.95 per person

\$7.95 per person

\$5.95 per person

\$4.95 per person

\$4.50 per person

\$4.50 per person

\$5.95 per person

\$5.95 per person

\$5.95 per person

\$4.50 per person

\$7.95 per person

### ULTIMATE BREAKFAST OPTIONS

Eggs benedict Breakfast sliders Sauteed vegetables Yogurt parfait Oatmeal station

\$6.50 per person \$6.50 per person \$6.50 per person

\$6.50 per person \$7.00 per person

### AM AND PM BREAK OPTIONS

- Chocolate fudge brownies
- Freshly baked cookies
- Whole fresh fruit
- Fruit salad with berries
- Assorted donuts
- Fruit breads
- Fruit skewers with yogurt dip
- Domestic cheese platter
- Vegetable crudité with dip
- Granola bars
- Pretzels, chips and assorted nuts
- Trio of dips served with pita
- Selection of seasonal delights
- Assorted fruit mousse squares

\$41.95 per dozen

\$33.95 per dozen

\$5.95 each

\$7.95 per person

\$6.95 each

\$7.95 per person

\$8.95 per person

\$14.95 per person

\$7.95 per person

\$5.95 each

\$18.95 per person

\$11.95 per person

\$42 per dozen

\$6.95 per dozen



Toronto, ON, M6E 4P4 416-977-6655 www.holidayinn.com/torontocentre





everages

### A LA CARTE BEVERAGE OPTIONS

Regular and decaf coffee and tea

• Medium urn of coffee (30 cups)

• Large urn of coffee (50 cups)

Hot chocolate

Cold 2% and skim milk (250ml)

• Chocolate milk (2%, 250ml)

Assorted bottled juices (300ml)

Bottled water

Tomato juice

Seasonal fresh smoothies

Assorted soft drinks

\$3.95 per person

\$69.95

\$99.95

\$3.95 per person

\$3.95 each

\$3.95 each

\$3.95 each

\$3.95 each

\$3.95 each

\$5.00 each

\$3.95 each

Holiday Inn TORONTO DOWNTOWN CENTRE

Prices are subject to applicable taxes and service charges

# BANQUET MENUS Specialty reaks MINIMUM 15 PEOPLE

### THE COOKIE JAR

\$17.95

PER PERSON

Fresh baked assorted cookies
Cold 2%, skim and chocolate milk
Hot chocolate
Fresh brewed regular and decaf coffee and international blend of herbal teas

\$21.95

PER PERSON

### CHEESE, FRUIT AND MORE

Canadian and international cheese board with crackers
Trio of dips with pita bread
Sliced fresh season fruits with berries
Fresh brewed regular and decaf coffee and international
blend of herbal teas

### STAY FIT

\$19.95

PER PERSON

Yogurt station served with granola and honey Home baked oatmeal cookies Sliced fresh fruit with berries Fresh vegetable crudité with dip Bottled water Fresh brewed regular and decaf coffee and international blend of herbal teas

\$21.95

PER PERSON

### ENGLISH TEA TIME

Selection of scones with fruit preserves and butter
Traditional cocktail sandwiches
Assortment of mini-French pastries
Fresh brewed regular and decaf coffee and international
blend of herbal teas

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Holiday Inn

# BANQUET MENUS pecialty reaks MINIMUM 15 PEOPLE

### CHOCOLATE DELIGHT

Truffle chocolate brownie squares

Chocolate chip and double chocolate cookies

Hot chocolate

Chocolate milk

Bottled water

Fresh brewed regular and decaf coffee and international blend of herbal teas

\$20.95

**PER PERSON** 



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\$35.95 PER PERSON

### THE GOURMET SANDWICH BOARD

Chef's soup from the kettle

Your choice of one:

- Market salad with cucumber and tomatoes in balsamic dressing
- Creamy coleslaw

Sandwiches prepared on multigrain bread, croissants, kaiser buns, focaccia and ciabatta (select 4)

- Roast beef with caramelized onion and artisan cheese
- Tomato, bocconcini and arugula with basil pesto
- Genoa salami, ham, tomato, and arugula
- Smoked chicken, roasted red pepper, Swiss cheese, red onion and parsley
- Curry spiked egg salad with scallions
- Char-grilled antipasto vegetables, feta cheese and basil aioli

Freshly baked cookies Individual bags of potato chips Coffee and tea \$35.95 PER PERSON

### MAKE YOUR OWN SANDWICHES

Chef's soup from the kettle

Your choice of one:

- Mesclun of spring greens, sundried cranberries, cucumber, and carrot strings with a light balsamic dressing
- Tuscan pasta salad with sundried tomatoes, olives and a basil pesto marinade

Includes the following:

- Assorted artisanal breads
- Sliced tomato, cucumber, greens, and spreads
- Sliced smoked and cured meats
- Char-grilled vegetables
- Selection of cheddar and Swiss cheese
- Curry spiked egg salad with scallions
- Tuna salad with capers, red onion and parsley

Assorted French pastries
Coffee and tea

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### BANQUET MENUS unch Suffets MINIMUM 10 PEOPLE

\$38.95 PER PERSON

### WRAP IT UP

Chef's soup from the kettle

Your choice of one:

- Baby romaine and spinach salad with candied spiced pecans, strawberries, and feta with a honey Dijon
- Red bliss potato salad with grain mustard dressing

Assorted flour and whole wheat tortilla wraps

Select four (4) fillings:

- Black forest ham and Swiss cheese with honey Dijon
- Tuna and caper salad with red onion and parsley
- Smoked turkey, arugula, red peppers with a basil aioli
- Grilled Mediterranean vegetable julienne, feta cheese and hummus

Assorted squares and chocolate fudge brownies Individual bags of potato chips

\$42.95 PER PERSON

### CUCINA ITALIANO

Chef's soup from the kettle

Fresh baked rolls and butter

Traditional Caesar salad with parmesan, garlic croutons and bacon bits

Antipasto platter with smoked and cured meats

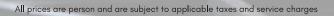
Your choice of one:

- Grilled chicken cacciatore with sweet peppers and
- Ricotta and beef cannelloni topped with rose sauce

Fusilli pasta with mushrooms and onions in an alfredo sauce Steamed vegetable medley

Selection of Italian pastries Coffee and tea

Coffee and tea





# BANQUET MENUS unch uffets MINIMUM 10 PEOPLE

\$42.95 PER PERSON

### OH CANADA

Chef's soup from the kettle

Freshly basked rolls and butter

H<mark>eritage green salad with shoestring carr</mark>ots, cucumber and tomatoes in a poppy seed dressing

Your choice of one:

- Roasted Ontario chicken breast with a mushroom thyme sauce
- Pan-seared salmon with dill butter sauce

Herb roasted potatoes Steamed vegetable medley

Truffle chocolate squares Coffee and tea \$42.95 PER PERSON

### OPA!

Chef's soup from the kettle

Freshly baked rolls and butter

Traditional Greek salad

Your choice of one:

- Marinated chicken souvlaki with lemon and oregano broth
- Pan-fried basa with sun-dried tomatoes and fennel broth

Greek style lemon pepper roasted potatoes Medley of steamed vegetables Saffron rice

Baklava and assorted pastries Coffee and tea



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## BANQUET MENUS unch uffets MINIMUM 10 PEOPLE

\$42.95 PER PERSON

### TEX-MEX

Chef's soup from the kettle

Freshly baked rolls and butter

Bean salad with balsamic, olive oil and fresh dill

Your choice of one:

- Chicken fajitas station with tortillas, salsa, guacamole, sour cream, and shredded cheddar
- Mexican style chili con carne
- Salmon loins with salsa verde

Cumin flavoured Mexican red bean rice Steamed medley of vegetables

Churros with whipped cream and chocolate sauce Coffee and tea \$42.95 PER PERSON

### BURGER BAR

CRed bliss potato salad with grain mustard dressing Creamy coleslaw

Charbroiled AAA Canadian beef burger Grilled Cajun chicken breast Veggie burger

Burger buns

Assorted cold fixings: lettuce, tomatoes, dill pickles, mustard, ketchup, mayo, sliced cheddar and Swiss cheese

Individual bags of potato chips

Mini donuts with whipped cream and fruit toppings Coffee and tea



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\$69.95 PER PERSON



### APPETIZERS

- Fresh baked rolls with creamery butter
- Chef's daily soup from the kettle
- Mesclun of spring greens, arugula, cucumber, tomatoes and carrots with house dressing
- Caesar salad station with crip romaine, parmesan cheese, garlic croutons and classic Caesar dressing
- New potato salad with gherkin, capers, red onion in a vinaigrette
- Tuscan style fusilli pasta salad with kalamata olives and artichokes
- Antipasto board with smoked and sliced meats
- Ontario cheese platter with crackers and grapes

### ENTREES

### Choice of two (2):

- Grilled chicken breast with a wild mushroom madeira sauce
- Butter chicken (boneless chicken in a mild Indian spiced tomato sauce)
- Roast top AAA sirloin with a peppercorn sauce
- Baked Atlantic salmon fillets in a tarragon cream sauce
- Pan roasted sole with a puttanesca sauce
- Portobello and cheese manicotti in a rose sauce
- Vegetable Thai curry with coconut cream and lemon grass
- Chef's selection of fresh seasonal market vegetables, potatoes or rice

### CHEF'S DESSERT TABLE

- Assortment of French pastries and tarts
- · Selection of tortes, cakes and flans
- Fresh tropical sliced fruits
- Variety of cheese cake squares
- Coffee and tea

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### SOUP OR SALAD (CHOICE OF ONE)

- Chef crafted seasonal soup
- Mesclun of spring greens, arugula, cucumber, tomatoes and carrots with a house dressing
- Caesar salad station with crip romaine, parmesan cheese, garlic croutons and classic Caesar dressing
- Baby spinach and arugula with strawberries and cranberries in a poppy seed dressing
- Roma tomato, marinated olives and bocconcini cheese with arugula in a pesto dressing

### DESSERT (CHOICE OF ONE)

- Tiramisu, whipped cream and chocolate shavings
- Apple blossom with a warm vanilla bean sauce
- Baked New York cheesecake with a wild berry compote
- Raspberry pannacotta, Italian custard with fresh raspberries
- Rich truffle cake, mango coulis and fresh berries
- Coffee and tea

### ENTREE (CHOICE OF ONE)

Chef's selection of fresh seasonal market vegetables, potatoes, rice or pasta, fresh baked rolls and creamery butter

•	Portobello mushroom ravioli in a light basil	\$52.00
	cream sauce	
•	Supreme of chicken stuffed with goat cheese	\$56.00
	and roasted vegetables in a tarragon jus	
•	Lemon thyme supreme of chicken with a shallot	\$56.00
	port wine jus	
•	Grilled Ontario AAA beef striploin in a rosemary	\$56.00
	red wine jus	
•	Roasted pacific wild salmon with a fennel	\$5 <b>6</b> .00
	saffron sauce	
•	Sole paupiettes stuffed with crab in a lemon dill	\$54.00
	sauce	
<b>3</b> /6	Chianti braised lamb shank with a rosemary red	\$58.00
	wine jus	
9.	Grilled angus beef tenderloin and tiger shrimp	<b>\$70</b> .00
	with garlic and parsley butter	



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### BANQUET MENUS eception packages MINIMUM 25 PEOPLE

\$36.95

PER PERSON

### PREMIER

- Selection of hot hors d'oeuvres and cold canapes (five pieces per person)
- Domestic and international cheese board with crackers
- Crisp sliced vegetables with dip

### ELITE

\$43.95

PER PERSON

• Selection of hot hors d'oeuvres and cold canapes (seven pieces per person)

- Assorted cocktail sandwich platter with slider, finger and open-faced sandwiches
- Grilled vegetable and antipasto platter
- Dips trio with pita

### RECEPTION MENU OPTIONS

Domestic and international cheese board with crackers	\$17.95 per person
Grilled vegetable and meat antipasto platter	\$17.95 per person
Assorted cocktail sandwiches (20 pcs)	\$68.00 per platter
Fresh fruit and berry skewers with honey lime	\$14.95 per person
dip	
Sliced fresh and seasonal fruit with berries	\$9.95 per person
Fresh vegetable crudites and dips	\$8.95 per person
Bowl of potato chips, pretzels or Cajun nuts	\$19.95 per bowl
Selection of squares and brownies	\$4 <b>2</b> .95 per dozen
Assortment of mini-French pastries	\$43.95 per dozen
Celebration cake (full slab)	\$98.00
Celebration cake (half slab)	\$68.00

### ENHANCERS

\$47.95

PER PERSON

### PRESIDENTIAL

- Selection of hot hors d'oeuvres and cold canapes (ten pieces per person)
- Domestic and international cheese board with crackers
- Smoked salmon and meat antipasto platter
- Crisp sliced vegetables with dip

Smoked Atlantic salmon with lemon, capers and pickled onions

• Jumbo shrimp pyramid with cocktail sauce

\$275.00

\$375.00

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BANQUET MENUS eception Packages

\$38.95

PER DOZEN

### COLD CANAPES

### MINIMUM ORDER OF 2 DOZEN

- Smoked salmon on crostini with caper and dill
- Lobster salad in mini pitas
- Marinated shrimp and avocado
- Smoked chicken bruschetta
- Paprika dusted quail egg
- Prosciutto and melon
- Goat cheese bruschetta
- Roasted vegetables and feta on a crostini
- Herbed goat cheese in phyllo cups

\$38.95

PER DOZEN

### HOT HORS D'OEUVRES MINIMUM ORDER OF 2 DOZEN

- Korean beef skewers
- · Mini beef wellingtons
- Assorted quiche (Lorraine, Florentine, mushroom)
- Coconut crusted butterfly shrimp
- Crab and brie in phyllo
- Oriental spring rolls
- Vegetable samosa with mint sauce
- Spinach and cheese spanakopita
- Thai chicken tulip
- Moroccan chicken rolls

\$38.95

**PER DOZEN** 

### CHEF'S SIGNATURE DESSERTS

- Assortment of French pastries and tarts
- Chocolate truffle bites
- Fresh fruit and berry skewers
- Selection of mini cheese cakes
- Sliced fresh fruit and berries
- Hot chocolate
- · Coffee and tea

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