



KIMPTON  
SAINT·GEORGE

MEETINGS &  
EVENTS MENU



# BREAKFAST

COFFEE AND TEA INCLUDED

BREAKFAST

# BUFFET BREAKFAST

MINIMUM 12 PEOPLE

## CONTINENTAL BREAKFAST

\$42 / PERSON

- Croissants and Pastries
- Bagel and Cream Cheese
- Butter and Preserves
- Breads and Loaves
- Seasonal Fresh Fruits
- Overnight Oats  
oats, granola mix, berries

## HOT BREAKFAST BUFFET

\$53 / PERSON

- Choice of One
  - Assorted Breads and Loaves  
butter and preserves
  - Buttermilk Pancakes  
chantilly cream, maple syrup,  
berry compote
- Choice of One
  - Scrambled Eggs
  - Egg White Scrambled and Chives + \$3
  - Spinach and Mushrooms Frittata + \$3
- Choice of Two
  - Smoked Bacon
  - Turkey Bacon
  - Breakfast Sausage
  - Turkey Sausage
  - Ham
  - Vegan Breakfast Patty
- Choice of One
  - Herbed Breakfast Potato
  - Sauted Spinach and Garlic

## ENHANCE YOUR BREAKFAST

- Bagel | \$5  
cream cheese
- Almond Croissant | \$6
- Pain au Chocolat | \$6
- Parfait Station | \$8  
granola mix, mixed berries, honey,  
vanilla yogurt
- Overnight Oats | \$7  
almond milk, oats, apples,  
toasted almonds, blueberries
- Seasonal Sliced Fresh Fruit Platter | \$10
- Gluten Free Loaves and Muffins | \$8
- Smoked Salmon Platter | \$15
- Spinach & Mushrooms Frittata | \$6
- Baked Beans | \$4
- Freshly Squeezed Juice | \$7
- Soft Drinks | \$7
- Bottled Sparkling and Still Water  
(750 ml) | \$10/Bottle

*Includes Coffee and Tea*

Menu items and pricing subject to change. All food and beverage charges shall be subject to 20% service charge, 2% administration fee and 13% HST on the total. Please advise catering of any food allergies prior to events.

BREAKFAST

# PLATED BREAKFAST

\$52/PERSON · MINIMUM 12 PEOPLE

**FRESH PASTRIES AND LOAVES  
WITH BUTTER AND PRESERVES**  
YOUR CHOICE OF:

- Brioche French Toast  
maple syrup, warm berry compote,  
powdered sugar
- Avocado Toast with Poached Eggs  
sourdough toast, greens,  
smoked paprika, salt
- Classic Breakfast  
scrambled eggs, bacon, sausage,  
breakfast potatoes, roasted tomato, toast
- Eggs Benedict  
two poached eggs, focaccia bread,  
breakfast potatoes, hollandaise
  - Choice of One
    - Prosciutto
    - Smoked Salmon
    - Sautéed Spinach
- Omelet  
feta, spinach, mushrooms, peppers,  
side salad  
*substitute for egg white omelet*
- Steak and Eggs + \$6  
6 oz flat iron steak , scrambled eggs,  
sauteed mushrooms, potatoes

**ADD-ONS:**

- Fresh Fruit Bowl | \$5
- Smoked Salmon | \$6
- Avocado | \$3
- Side of Bacon or Sausage | \$5

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# BREAKS

COFFEE AND TEA INCLUDED

BREAKS

# BREAK PACKAGES

MINIMUM 12 PEOPLE

## MORNING

\$29/PERSON

CHOICE OF THREE

ADD FOURTH CHOICE +\$7/PERSON

- Fresh fruit Salad
- Greek Yogurt  
with honey and mint
- Seasonal Smoothies
- Double Chocolate Chip Biscotti
- Energy Bars
- Power Ball
- Mini Bagels  
with flavored cream cheese
- French Madeleines
- Peanut Butter Cookies

## AFTERNOON AND EVENING

\$29/PERSON

CHOICE OF THREE

ADD FOURTH CHOICE +\$7/PERSON

- Veggie Crudité  
with hummus or ranch
- Pita Chips  
with smoked paprika hummus
- Energy Balls
- Protein Smoothie Shots
- Mini Cupcakes
- Mini Brownies
- Mini Lemon Tarts
- Fresh Fruit Platter
- Cookie Platter
- House-Made Potato Chips
- Sablé Breton
- Almond Orange Biscotti
- Shortbread Cookie

## ENHANCE YOUR BREAK

- Freshly Squeezed Juice | \$7/Glass
- Soft Drink | \$7/Can
- Bottled Sparkling and Still Water  
(750 ml) | \$10/Bottle
- Coffee and Tea Station  
(four hours) | \$25/Person
- All-Day Coffee and Tea Station  
(eight hours) | \$35/Person

*Includes Coffee and Tea*

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LUNCH

LUNCH

# BOX LUNCH

\$52/PERSON · MINIMUM 12 PEOPLE · PRE-SELECTION OF MENU IS REQUIRED

## SANDWICH AND WRAP

GLUTEN FREE BREAD AVAILABLE  
CHOICE OF THREE

- Smoked Turkey Sandwich  
lettuce, tomatoes, avocado, lemon mayo
- Pastrami Reuben  
smoked pastrami, swiss cheese,  
sauerkraut, russian dressing
- Smoked Chicken Sandwich  
lettuce, tomatoes, bacon, basil mayo
- Caprese Sandwich  
fleur di latte, tomato, basil pesto,  
arugula, balsamic glaze
- Smoked Chicken and  
Green Goddess Wrap  
baby spinach, tomatoes, cucumber,  
yogurt dressing, whole wheat tortilla
- Tuna & Avocado Wrap  
tuna salad, avocado, lettuce, cucumber,  
lemon zest, whole wheat tortilla
- Falafel & Tahini Hummus Wrap  
tomatoes, cucumber, lettuce,  
pickled onions, tahini hummus, spinach  
whole wheat tortilla

*Includes a Water or Soft Drink, Vegetable Crudités,  
Ranch Sauce, Potato Chips, Mini Lemon Tart or  
Energy Balls.*

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2% administration fee and 13% HST on the total. Please advise catering of any food allergies prior to events.

## LUNCH

# PLATED LUNCH

\$60/PERSON · MINIMUM 12 PEOPLE · PRE-SELECTION OF MENU IS REQUIRED

### APPETIZER

#### CHOICE OF TWO

- Hummus  
pickled cabbage, crispy chickpeas,  
brown butter, fresh pita
- Caesar Salad  
romaine, double-smoked bacon,  
parmesan cheese, lemon, croutons
- Beets & Feta Cream  
red & golden beets, frisee,  
candied walnuts, red wine vinaigrette
- Seasonal Vegetarian Soup  
(vegan option available)  
fresh seasonal vegetables, herbs,  
and a vegetable broth

### MAIN COURSE

#### CHOICE OF THREE

- Vodka Rigatoni with Mushrooms  
creamy tomato-vodka sauce,  
rigatoni pasta, sautéed mushrooms,  
parmesan, and fresh basil
- Mussels with White Wine & Tarragon  
pei mussels, white wine broth,  
butter and fresh tarragon
- Marinated Cauliflower Steak  
roasted cauliflower steak, crispy shallots,  
leek-potato purée, parmesan
- Roasted Chicken with Fried Rice  
rice stir-fried with seasonal vegetables,  
roasted chicken, scallions, egg, soy,  
sesame, and a touch of ginger
- Fish and Chips  
beer battered haddock, pub chips,  
tartar sauce, lemon
- Steak Frites  
8oz flat iron, fries and garlic butter
- Creamy Mushroom Chicken  
herbed cream sauce, broccolini,  
roasted potatoes

### ENHANCE YOUR LUNCH

#### PER PERSON

#### PRE-SELECTION OF MENU REQUIRED

- Dessert | \$12  
Choice of Two
  - Carrot Cake  
with coconut
  - Cheesecake  
with berry compote
  - Chocolate Mousse

*Includes Coffee and Tea*

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LUNCH

# COLD-BUFFET LUNCH

\$58/PERSON • MINIMUM OF 12 PEOPLE

## CHARCUTERIE STATION

AN INTERNATIONAL SELECTION  
OF ARTISAN MEATS AND CHEESES

Salad Station  
Choice of Two

- Garden Salad  
mixed greens, cherry tomatoes,  
cucumbers, shaved carrots,  
red wine vinegar
- Classic Caesar Salad  
crisp romaine, focaccia croutons,  
parmesan, creamy caesar dressing
- Mediterranean Pasta Salad  
macaroni pasta, olives,  
cherry tomatoes, basil, feta,  
red onion, red wine vinaigrette
- Chickpea & Cucumber Salad  
chickpeas, cucumber, tomatoes,  
herbs, lemon-oregano dressing

## SANDWICH/WRAP STATION

A SELECTION OF SANDWICHES  
SERVED ON PLATTERS  
CHOICE OF TWO

- Smoked Turkey Sandwich  
lettuce, tomatoes, avocado, lemon mayo
- Pastrami Reuben  
smoked pastrami, swiss cheese,  
sauerkraut, russian dressing
- Smoked Chicken Sandwich  
lettuce, tomatoes, bacon, basil mayo
- Caprese Sandwich  
fleur di latte, tomato, basil pesto,  
arugula, balsamic glazed

- Smoked Chicken and  
Green Goddess Wrap  
baby spinach, tomatoes, cucumber,  
yogurt dressing, whole wheat tortilla
- Tuna and Avocado Wrap  
tuna salad, avocado, lettuce, cucumber,  
lemon zest, whole wheat tortilla
- Falafel and Tahini Hummus Wrap  
tomatoes, cucumber, lettuce,  
pickled onions, tahini hummus,  
spinach whole wheat tortilla

## DESSERT

CHOICE OF TWO

- Double Chocolate Cake
- Carrot Cake
- NY Cheesecake
- Pecan Pie
- Lemon Pie
- Berry and Almond Tart

*Includes Coffee and Tea*

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## LUNCH

# HOT BUFFET LUNCH

\$70/PERSON • MINIMUM OF 12 PEOPLE

### SALAD STATION

#### CHOICE OF ONE

- Garden Salad  
mixed greens, cherry tomatoes, cucumbers, shaved carrots, red wine vinegar
- Classic Caesar Salad  
crisp romaine, focaccia croutons, parmesan, creamy caesar dressing
- Mediterranean Pasta Salad  
macaroni pasta, olives, basil, feta, cherry tomatoes, red onion, red wine vinaigrette
- Chickpea & Cucumber Salad  
chickpeas, cucumber, tomatoes, herbs, lemon-oregano dressing

### PIZETTES

SELECTION OF HOUSE-MADE,  
HAND STRETCHED,  
FRESHLY BAKED  
CHOICE OF TWO

- Ezzos Pepperoni Pizzettes  
tomato sauce, basil, mozzarella, spicy honey, chili flakes
- Margherita Pizzettes  
tomato sauce, fleur di latte, basil, olive oil
- Greek Chicken Pizzettes  
tzatziki, sumac, red onions, feta, olives, parsley, mint
- Bbq Chicken Pizzettes  
smoked bbq sauce, grilled chicken, mozzarella, pickled jalapeno
- Blanca Pizzettes  
zucchini, seasonal squash, ricotta, basil, olive oil
- Banger Sausage Pizzettes  
banger sausage, tomato sauce, peppers, mozzarella, red onion, parsley

### HOT MAINS

#### CHOICE OF TWO

- Tofu and Fenugreek Curry  
marinated tofu, potatoes, fenugreek, and warming spices, saffron rice
- Honey Garlic Chicken  
oven-roasted, sticky glaze, soy, sesame seeds, green onions, basmati rice
- Chicken Piccata  
pan-seared chicken breast, lemon-caper butter sauce, buttered green beans
- Baked Salmon  
citrus herb olive oil, herb potatoes
- Fish and Chips  
beer battered haddock, tartar sauce, lemon, fries
- Bolognese Pasta  
slow-cooked beef ragu, parmesan
- Vegetable Fried Rice  
rice stir-fried with seasonal vegetables, scallions, egg, soy, sesame, and a touch of ginger

### DESSERT

#### CHOICE OF TWO

- Double Chocolate Cake
- Carrot Cake
- NY Cheesecake
- Pecan Pie
- Lemon Pie
- Berry & Almond Tart

*Includes Coffee and Tea*

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DINNER

DINNER

# PLATED DINNER

\$95/PERSON · MINIMUM OF 12 PEOPLE · PRE-SELECTION OF MENU IS REQUIRED



Dinner menus are offered as a minimum of three courses, with a choice of Appetizer or Soup and Salad, Mains, and Desserts. Create a four-course menu including an Appetizer, Soup and Salad, Main, and Dessert for an additional \$15 per person.

## APPETIZER

### CHOICE OF TWO

- Calamari  
pickled red chilies, old bay mayo, lemon
- Hummus and Fresh Baked Pita Bread  
brown butter, pickled red onion,  
roasted chickpeas, parsley and sumac
- Salmon Poke Chips  
tōgarashi, lime, crispy wontons  
and scallions

- Steak Tartare  
shallots, cornichons, capers, fine chives,  
parsley, aioli, dijon, crostini
- Beets Tartare  
red and golden beets, capers, shallots,  
cornichons, fine chives, dijon, crostini

## SOUP AND SALAD

### CHOICE OF TWO

- Baby Gem Caesar  
baby gem, double – smoked bacon,  
parmesan cheese, lemon,  
brioche crumble

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## DINNER

# PLATED DINNER

\$95/PERSON • MINIMUM OF 12 PEOPLE • PRE-SELECTION OF MENU IS REQUIRED

- Mediterranean Tomato Salad with Feta Cream  
fresh tomatoes, smooth feta cream, olives, sumac onions, herbs and olive oil
- Arugula and Beet Salad  
red and golden beets, shaved parmesan, arugula, toasted pumpkin seeds, lemon-olive oil vinaigrette.
- Greens with Apple and Pumpkin Seeds  
mixed greens, thin-sliced apple, toasted pumpkin seeds, cider vinaigrette
- Butternut Squash Soup  
squash purée, butter, ginger, nutmeg, crispy sage
- Roasted Cauliflower Soup  
cauliflower puree, garlic, chives, and truffle oil
- French Onion Soup  
caramelized onion, Gruyère cheese and crouton

### MAIN COURSE

#### CHOICE OF THREE

- Braised Bone-in Short Rib  
mashed potato, heirloom carrots, sorrel, jus
- 8oz NY Striploin AAA  
fries, broccolini, beef jus
- Honey Glazed Half Chicken  
green beans, roasted heirloom carrots, house potato salad, thyme jus.
- Braised Curry Lamb Shank  
sri lankan curry sauce, raita, vegetable rice

- Truffle Cream Bucatini with Mushrooms  
fresh bucatini, truffle – parmesan cream, seasonal mushrooms, black pepper, truffle oil
- Asparagus Risotto  
roasted asparagus, shaved parmesan, lemon, black pepper, herb oil
- Grilled Whole Branzino  
caper berries, capers, fresh lemon, extra-virgin olive oil
- Pan-Seared Salmon  
dill velouté, roasted baby potatoes, fresh lemon, grilled asparagus

### DESSERTS

#### CHOICE OF TWO

- Dubai Chocolate Mousse  
with pistachio
- Apple Crumble Tart
- Cheesecake  
with berry compote
- Sticky Toffee Pudding
- Medovik Cake

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DINNER

# BUFFET DINNER

\$110/PERSON • MINIMUM OF 15 PEOPLE • PRE-SELECTION OF MENU IS REQUIRED

## SALAD STATION

### CHOICE OF TWO

- Garden Salad  
mixed greens, cherry tomatoes, cucumbers, shaved carrots, red wine vinegar
- Classic Caesar Salad  
crisp romaine, focaccia croutons, parmesan, creamy caesar dressing
- Mediterranean Salad  
macaroni pasta, olives, basil, feta, cherry tomatoes, red onion, red wine vinaigrette
- Chickpea and Cucumber Salad  
chickpeas, cucumber, tomatoes, herbs, lemon-oregano dressing
- Arugula and Beet Salad  
purple and golden beets, shaved parmesan, toasted pumpkin seeds, honey-thyme vinaigrette

## PIZETTES

SELECTION OF HOUSE-MADE,  
HAND STRETCHED,  
FRESHLY BAKED  
CHOICE OF TWO

- Ezzos Pepperoni  
tomato sauce, basil, mozzarella, spicy honey, chili flakes
- Wild Mushrooms and Truffle Pizzette  
truffle mozzarella, roasted mushrooms, truffle oil, chives, parmesan
- Smoked Chicken and Burrata Pizzette  
mozzarella, roasted garlic, fresh herbs
- Chicken Pesto and Stracciatella Pizzette  
grilled chicken, basil pesto, mozzarella, fresh basil
- Blanca Pizzette  
zucchini, seasonal squash, ricotta, basmil, olive oil

- Arugula & Prosciutto Pizzette  
tomato sauce, mozzarella, chili flakes, balsamic glaze

## HOT MAINS

### CHOICE OF THREE

- Roasted Half Chicken  
white wine jus, roasted garlic, herbs
- Coq Au Vin-Style Braised Chicken  
red wine-braised chicken with mushrooms, onions, and lardons
- Salmon  
champagne beurre blanc, leeks, herbs
- Méditerranéan Branzino Fillet  
tomato concassé, olives, capers, herbs
- Wagyu Bolognese  
wagyu beef ragu, rigatoni pasta, parmesan, chilli flakes
- Braised Bone-in Short Ribs  
red wine jus, roasted garlic, fresh thyme
- Cauliflower Piccata  
Roasted cauliflower steaks, lemon-caper butter sauce, white wine
- Tofu and Fenugreek Curry  
marinated tofu, potatoes, fenugreek, and warming spices

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DINNER

# BUFFET DINNER

\$110/PERSON • MINIMUM OF 15 PEOPLE • PRE-SELECTION OF MENU IS REQUIRED

## SIDES

### CHOICE OF TWO

- Roasted Fingerling Potatoes  
garlic, rosemary, olive oil
- Saffron Rice  
saffron, basmati rice
- Black Garlic Mash Potato  
black garlic butter, chives
- Broccolini with Garlic  
extra virgin olive oil, lemon
- Roasted Asparagus with Lemon  
and Parmesan  
shaved parmesan, cracked black pepper

## DESSERTS

### CHOICE OF TWO

- Double Chocolate Cake
- Carrot Cake
- NY Cheesecake
- Pecan Pie
- Lemon Pie
- Peach and Almond Tart

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HORS D'OEUVRES

# HORS D'OEUVRES

MINIMUM ONE DOZEN PER CANAPÉ

## VEGETARIAN

\$ 58 / DOZEN

- Bruschetta  
tomato, stracciatella, basil, aged balsamic
- Mushroom and Truffle Galettes  
puff pastry, truffle, parmesan  
caramelized onions
- Arancini  
parmesan, harissa marinara sauce,  
olive oil
- Truffle Mac and Cheese Bites  
gruyere, parmigiano, black truffle oil
- Beet Tartare  
feta cream, shallots, chives, triple  
crunch mustard, crostini

## FISH AND SEAFOOD

\$ 68 / DOZEN

- Salmon Tartare on Brioche  
hand-cut salmon, lemon, capers,  
chives, dijon crème cheese
- Shrimp and Citrus Ceviche Spoon  
lime, orange, red onion, cilantro,  
mild chili
- Mini Crab Cakes  
old bay seasoning, lemon aioli
- Tempura Shrimp  
cilantro aioli, red chili pickled, lemon
- Tuna Poke  
togarashi, lime, scallions,  
crispy wonton chips

## MEAT

\$ 68 / DOZEN

- Prosciutto and Melon Skewer  
aged prosciutto, cantaloupe, basil oil,  
glazed balsamic
- Fox Sliders  
wagyu sliders, lettuce, cheddar, pickles,  
secret sauce
- Beef Tartare on Brioche  
hand-cut beef, capers, shallot, chives,  
triple crunch dijon, brioche
- Crispy Chicken Slider  
buttermilk-fried chicken, spicy honey,  
coleslaw, lettuce
- Butter Chicken Skewers  
charred yogurt-spiced chicken,  
coriander yogurt

## DESSERT

\$ 60 / DOZEN

- Tiramisu
- Mini Lemon Meringue Tart
- Date Squares
- Red Velvet
- Double Chocolate Strawberry Cake
- Pecan Chocolate Brownie
- Strawberry Shortcake Mini
- Truffles (Coffee/Maple Hazelnut)

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# LATE NIGHT TABLE ADD-ONS

MINIMUM 15 PEOPLE



## TACO STATION

\$30/PERSON

flour tortillas, chipotle chicken, grilled peppers and onions, shredded lettuce, pico de gallo, crema, guacamole, shredded cheese blend, black beans, cilantro

## CHEESE PLATTER

\$20/PERSON

selection of domestic and international cheese accompanied with preserves, mustards, pickled peppers, and olives

## CHARCUTERIE AND CHEESE STATION

\$25/PERSON

selection of cured meats with canadian and international cheese accompanied with preserves, mustards, olives and pickled peppers

## DIPS STATION

\$20/PERSON

hummus, baba ghanoush, tzatziki, fresh veggies, breads and crunch

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K I M P T O N  
SAINT · GEORGE

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280 BLOOR STREET WEST · TORONTO, ON  
M5S 1V8 · CANADA

