



KIMPTON  
SAINT·GEORGE

MEETINGS &  
EVENTS MENU



# BREAKFAST

COFFEE, TEA & FRESH FRUIT JUICES INCLUDED

## BREAKFAST

# BUFFET BREAKFAST

### CONTINENTAL BREAKFAST

\$33 / PERSON

- Assorted Pastries + Breads
- Seasonal Fresh Fruit
- Butter + Preserves
- Cottage Cheese

### HOT BREAKFAST BUFFET

\$40 / PERSON

MINIMUM OF 12 PEOPLE

- Assorted Breads
- Buttermilk Pancakes  
chantilly cream, maple syrup
- Scrambled Eggs
- Poached Eggs
- Bacon (substitute with turkey  
bacon for \$2/person)
- Sausage (substitute with turkey  
sausage for \$2/person)
- Potatoes

### ENHANCE YOUR BREAKFAST

PER PERSON

- Bagel \$3.50
- Scone \$3.50
- Prosciutto di Parma \$8.50
- Smoked Salmon \$8.50
- Yoghurt Parfait \$5.50
- Fresh Berry Bowl \$6.50
- Oatmeal \$4

Menu items and pricing subject to change. All food and beverage charges shall be subject to a 13% HST, 18% gratuity, and 2% administration fee. Please advise catering of any food allergies prior to events.

## BREAKFAST

# PLATED BREAKFAST

\$40/PERSON • PRE-SELECTION OF MENU IS REQUIRED

### FRESH PASTRIES WITH BUTTER + PRESERVES

#### YOUR CHOICE OF:

- Buttermilk Pancakes  
chantilly cream, maple syrup
- Smoked-Salmon Scrambled Eggs  
horseradish crème fraîche, capers, dill,  
crisp potatoes, bread
- Brisket Hash  
slow-cooked brisket, two poached eggs,  
hollandaise, dill pickles, crisp potatoes,  
bread
- Classic Breakfast  
scrambled eggs, bacon, sausage,  
grilled tomato, crisp potatoes, bread

### ENHANCE YOUR BREAKFAST PER PERSON

- Bagel \$3.50
- Scone \$3.50
- Prosciutto di Parma \$8.50
- Smoked Salmon \$8.50
- Yoghurt Parfait \$5.50
- Fresh Berry Bowl \$6.50
- Oatmeal \$4

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# BREAKS

COFFEE & TEA INCLUDED

## BREAKS

# BREAK PACKAGES

### MORNING

\$24 / PERSON

CHOICE OF THREE

- Pastry Baskets with Butter & Preserves
- Selection of Bagels with Cream Cheese & Preserves
- Fresh Fruit
- Greek Yoghurt with Honey
- Oatmeal-Date Squares
- Lemon-Poppyseed Loaves
- Coffee Cake

### AFTERNOON & EVENING

\$24 / PERSON

CHOICE OF THREE

- Veggies & Dip
- Fresh Fruit
- House Potato Chips
- Cookie Platter
- Nanaimo Bars
- Muffins

### ENHANCE YOUR BREAK

PER PERSON / PER DOZEN

- Cookie Platter \$18/Dozen
- Freshly Squeezed Juice \$4/Person
- Soft Drink \$5/Person
- Bottled Sparkling & Still Water \$7/Person
- Coffee & Tea Station (four hours) \$15/Person
- All-Day Coffee & Tea Station (eight hours) \$22/Person

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LUNCH

LUNCH

# BOX LUNCH

\$44/PERSON • PRE-SELECTION OF MENU IS REQUIRED

SANDWICH

CHOICE OF ONE

- Beyond Burger  
green goddess, pickled red onion,  
feta, avocado
- Oven-Roasted Turkey Sandwich  
lettuce, tomato, avocado, lemon mayo
- Prime Rib  
shaved roast beef, caramelized onions,  
crispy onions, cheddar, horseradish
- Pastrami Reuben  
smoked pastrami, Swiss cheese,  
sauerkraut, Russian dressing

*Includes a Water or Soft Drink, Vegetable Crudités,  
Ranch Sauce, Potato Chips & Seasonal Fruit Tart*

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and 2% administration fee. Please advise catering of any food allergies prior to events.

## LUNCH

# PLATED LUNCH

\$40/PERSON • PRE-SELECTION OF MENU IS REQUIRED

### APPETIZER

#### CHOICE OF THREE

- Hummus  
red onion, fresh herbs, roasted chickpeas, oregano, peppers, pita
- Caesar Salad  
romaine, double-smoked bacon, Parmesan cheese, lemon, croutons
- Chopped Salad  
lettuce, napa cabbage, carrot, onion, toasted walnuts, cherry tomatoes, avocado, red wine vinaigrette

### MAIN COURSE

#### CHOICE OF THREE

- Prime Rib Sandwich  
caramelized onions, crispy onions, cheddar, horseradish mayo, side salad
- Grilled Salmon  
beurre blanc, seared fingerling potato, asparagus, lemon
- Roast Chicken  
grilled lemon, crushed potatoes, roasted root vegetables
- Eggplant Bolognese  
basil, San Marzano, Parmesan, grilled sourdough
- Spicy Pepperoni Pizza  
mozzarella, black olive, San Marzano, honey, side salad
- Mushroom Pizza  
oyster, cremini, mozzarella, truffle béchamel, cracked black pepper, side salad
- Hawaiian  
bacon, charred pineapple, pickled jalapeños, mozzarella, side salad

### ENHANCE YOUR LUNCH

#### PER PERSON

#### PRE-SELECTION OF MENU REQUIRED

- Soup Course \$8  
Choice of One
  - French Onion  
chives, cheesy baguette, crispy onions
  - Tomato Bisque  
sourdough croutons, Parmesan
  - Smoked-Salmon Chowder  
fennel, celery, onions, Yukon Gold potato
- Dessert \$9  
Choice of Three
  - Pecan Pie  
salted caramel
  - Key-Lime Pie  
chocolate crust, lime chantilly
  - Double-Chocolate Cake  
chocolate icing

*Includes Coffee & Tea*

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## LUNCH

# COLD-BUFFET LUNCH

\$45/PERSON • MINIMUM OF 12 PEOPLE

### CHARCUTERIE STATION

A SELECTION OF MEATS AND  
CHEESES WITH GRILLED BREAD

- Salad Station  
Choice of Two
  - Caesar Salad  
romaine, double-smoked bacon,  
Parmesan cheese, lemon, croutons
  - Mediterranean Bowl  
hummus, roasted chickpeas, olives,  
cucumber, quinoa, tomato, yoghurt  
dressing, olive oil
  - Chop Salad  
lettuce, napa cabbage, carrot, onion,  
toasted walnuts, cherry tomatoes,  
avocado, red wine vinaigrette

### SANDWICH/WRAP STATION

A SELECTION OF SANDWICHES  
SERVED ON PLATTERS  
CHOICE OF TWO

- Oven-Roasted Turkey  
lettuce, tomato, avocado, lemon mayo
- Mediterranean Wrap  
hummus, red onion, cucumber, quinoa,  
tomato, yoghurt, spinach, feta
- Egg Salad  
pickles, celery
- Pastrami Reuben  
smoked pastrami, Swiss cheese,  
sauerkraut, Russian dressing
- Grilled Vegetable  
char-grilled vegetables, goat's cheese,  
fresh basil

### DESSERT

CHOICE OF TWO

- Strawberry-Rhubarb Pie  
vanilla custard
- Pecan Pie  
salted caramel
- Key-Lime Pie  
chocolate crust, lime chantilly
- Double-Chocolate Cake  
chocolate icing

*Includes Coffee & Tea*

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and 2% administration fee. Please advise catering of any food allergies prior to events.

## LUNCH

# HOT BUFFET LUNCH

\$55/PERSON • MINIMUM OF 12 PEOPLE

### SALAD BAR

A SELECTION OF GREENS,  
DRESSINGS & TOPPINGS TO BUILD  
YOUR OWN SALAD

### DETROIT-STYLE PIZZA

A SELECTION OF HOUSE-MADE,  
FRESHLY BAKED  
DETROIT-STYLE PIZZAS  
CHOICE OF TWO

- Three-Cheese  
tomato sauce, basil
- Ezzos  
pepperoni, tomato sauce, basil,  
three-cheese blend, spiced honey
- Taco  
taco sauce, crispy tortilla, salsa, lettuce,  
olive, sour cream, pickled jalapeño,  
chipotle chicken
- Blanca  
zucchini, summer squash, ricotta, basil,  
olive oil
- Hawaiian  
pineapple, tomato sauce, ham, pickled  
peppers, cheese blend

### HOT ITEM

CHOICE OF TWO

- Butter Chicken Masala Curry  
basmati rice, garlic naan poppadom, raita
- Mac and Cheese  
Gruyère, cheddar, Parmesan, pimento,  
garlic bread
- Bangers and Mash  
English-style sausages, mashed potato,  
peas, onion gravy
- Fish and Chips  
beer-battered haddock, fries, tartare sauce

### DESSERT

CHOICE OF TWO

- Strawberry-Rhubarb Pie  
vanilla custard
- Pecan Pie  
salted caramel
- Key-Lime Pie  
chocolate crust, lime chantilly
- Double-Chocolate Cake  
chocolate icing

*Includes Coffee & Tea*

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DINNER

DINNER

# PLATED DINNER

\$65/PERSON • PRE-SELECTION OF MENU IS REQUIRED



## APPETIZER

### CHOICE OF TWO

- Calamari  
pickled red chilies, Old Bay mayo
- Hummus  
sumac red onions, guindilla peppers,  
house pita
- Tuna Poke Chips  
tōgarashi, lime, crispy wontons
- Tenderloin Tartare Tostada  
ancho chili, roasted red peppers,  
cilantro-lime dressing

## MAIN COURSE

### CHOICE OF THREE

- Maple-Brined Pork Chop  
red pepper relish, herbed baby carrots,  
crushed potatoes

- 8oz NY Strip Loin  
garlic & Parmesan fries, truffle mayo
- Roast Chicken  
grilled lemon, crushed potatoes, roasted  
root vegetables
- Butter Chicken Curry  
basmati rice, garlic naan poppadom, lime
- Spaghetti Eggplant Bolognese  
basil, San Marzano, Parmesan, grilled  
sourdough
- Woodland-Mushroom Risotto  
Parmesan, chives, truffle, crostini
- Salmon  
beurre blanc, seared fingerling potatoes,  
asparagus, lemon
- Branzino  
crushed potatoes, olive caponata

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## DINNER

# PLATED DINNER

\$65/PERSON • PRE-SELECTION OF MENU IS REQUIRED

### DESSERT

#### CHOICE OF TWO

- Classic Cheesecake  
berry compote
- Molten Chocolate Cake  
brown butter caramel
- Warm Apple Crumble  
vanilla ice cream
- Key-Lime Pie  
chocolate crust, lime chantilly

### ENHANCE YOUR DINNER

- Salad Course  
\$12/Person
  - Caesar Salad  
romaine, double-smoked bacon,  
Parmesan cheese, lemon, croutons
  - Arugula  
Bosc pear, goat's cheese coulis, citrus  
vinaigrette, radish
  - Artisanal Mix  
cucumbers, cherry tomatoes, radish,  
red wine vinaigrette
  - Goddess  
green goddess dressing, avocado,  
cucumber, herb mix, pistachios
- Soup Course  
\$8/Person  
Choice of One
  - French Onion  
chives, cheesy baguette,  
crispy onions
  - Tomato Bisque  
sourdough croutons, Parmesan
  - Smoked-Salmon Chowder  
fennel, celery, onions,  
Yukon Gold potato

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## DINNER

# BUFFET DINNER

\$85/PERSON • PRE-SELECTION OF MENU IS REQUIRED

### SALAD BAR

A SELECTION OF GREENS,  
DRESSINGS & TOPPINGS TO BUILD  
YOUR OWN SALAD

### DETROIT-STYLE PIZZAS

CHOICE OF TWO

- Three-Cheese  
tomato sauce, basil
- Ezzos  
pepperoni, tomato sauce, basil,  
three-cheese blend, spiced honey
- Taco  
taco sauce, crispy tortilla, salsa, lettuce,  
olive, sour cream, pickled jalapeño,  
chipotle chicken
- Blanca  
zucchini, summer squash, ricotta, basil,  
olive oil
- Hawaiian  
pineapple, tomato sauce, ham, pickled  
peppers, cheese blend

### HOT ITEM

CHOICE OF THREE

- Roast Chicken  
grilled lemon
- Branzino  
olive caponata
- Maple-Brined Pork Chop  
red pepper relish
- Salmon  
beurre blanc
- Lasagne  
vegetable ragu, ricotta

- Butter Chicken Curry  
basmati rice
- Braised Short Ribs  
red-wine jus
- Woodland-Mushroom Risotto  
Parmesan, chives
- Fried Chicken  
honey hot sauce

### SIDE

CHOICE OF THREE

- Pub-Style Fries  
curried ketchup
- Mashed Potatoes  
chives
- Crushed Potatoes  
herb mix, compound garlic butter
- Basmati Rice
- Baby Carrots  
thyme, rosemary
- Roast Asparagus  
blistered tomatoes

### DESSERT

CHOICE OF TWO

- Strawberry-Rhubarb Pie  
vanilla custard
- Pecan Pie  
salted caramel
- Key-Lime Pie  
chocolate crust, lime chantilly
- Double Chocolate Cake  
chocolate icing

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HORS D'OEUVRE

# HORS D'OEUVRE

MINIMUM ONE DOZEN PER CANAPÉ



## VEGETARIAN

\$40/DOZEN

- Bruschetta  
tomato, stracciatella, basil, aged balsamic
- Arancini  
Grana Padano, olive oil, charred tomato
- Hummus  
sumac red onions, guindilla peppers,  
house pita
- Mac and Cheese Bites  
truffle, white cheddar

## FISH & SEAFOOD

\$60/DOZEN

- Tuna Poke Chips  
tōgarashi, lime, crispy wonton chips
- Shrimp Cocktail  
cocktail sauce
- Crab Cake  
rémoulade, red-pepper relish
- Oysters  
mignonette, horseradish

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# HORS D'OEUVRE

MINIMUM ONE DOZEN PER CANAPÉ

## MEAT

\$60 / DOZEN

- Karaage Chicken Skewers  
lemon aioli, scallions, sesame seeds
- Nashville Hot Chicken  
dill pickles, honey, toast points
- Fox Sliders  
cheddar, iceberg, pickles, thousand island dressing
- Tenderloin Tartare Tostada  
ancho chili, roasted red peppers, cilantro-lime dressing

## DESSERT

\$40 / DOZEN

- White Chocolate Mousse  
grated dark chocolate
- Mini Red Velvet Cupcakes  
cream-cheese icing
- Mini Chocolate-Chip Cupcakes  
chocolate icing
- Mini Key-Lime Tart  
lime chantilly
- Mini Traditional Pecan Tart  
Belgian chocolate

## DETROIT-STYLE PIZZAS

\$25 EACH

- Three-Cheese  
tomato sauce, basil
- Ezzos  
pepperoni, tomato sauce, basil, three-cheese blend, spiced honey
- Taco  
taco sauce, crispy tortilla, salsa, lettuce, olive, sour cream, pickled jalapeño, chipotle chicken
- Blanca  
zucchini, summer squash, ricotta, basil, olive oil
- Hawaiian  
pineapple, tomato sauce, ham, pickled peppers, cheese blend

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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

