

Banquet Collections

188 University Avenue

Toronto, ON M5H 0A3

(1 647) 788-8888

shangri-la.com/toronto

BREAKFAST COLLECTIONS

Breakfast Buffets per person

Continental 28.00

Freshly Squeezed Orange, Grapefruit, Apple Juice

French Inspired Breakfast Pastries

Selection of Toasts & Breads, Ontario Butter, Fruit Preserves

Sliced Fruit Platter

JJ Bean Organic & Decaffeinated Coffee

Selection of Dilmah Teas

Healthy Lifestyle (minimum 20 guests) 36.00

Freshly Squeezed Orange, Grapefruit, Carrot Juice

Whole Wheat, Multigrain & Rye Toast, Ontario Butter, Fruit Preserves

Sliced Fruit Platter

Bircher Muesli, Berries, Toasted Almonds

Baked Frittata, Wilted Spinach, Roasted Forest Mushroom, Goats Cheese

JJ Bean Organic & Decaffeinated Coffee

Selection of Dilmah Teas

Farmers (minimum 20 guests) 38.00

Freshly Squeezed Orange, Grapefruit, Apple Juice

French Inspired Breakfast Pastries

Selection of Toasts & Breads, Ontario Butter, Fruit Preserves

Sliced Fruit Platter

House Made Granola, Vanilla Yogurt

Scrambled Eggs, Chives

Organic Pork Sausages

Double Smoked Bacon

Golden Breakfast Potatoes

JJ Bean Organic & Decaffeinated Coffee

Selection of Dilmah Teas

Asian (minimum 20 guests) 42.00

Freshly Squeezed Orange, Grapefruit, Mango Juice

Tropical Fruit Platter

Toasted Coconut Granola, Mango, Yogurt

Marinated Cucumber & Sesame Salad

Light Miso Soup, Green Onion, Tofu

Chinese Donut, Soya Milk

Steamed Dim Sum, Har Gow (Shrimp), **Siu Mai (Pork)** & **Vegetable**, Traditional Condiments

Steamed Seasonal Fish, Light Soya Sauce

Chinese Congee, Traditional Garnishes

Vietnamese-Style Coffee

Selection of Chinese Teas

Prices are subject to change. A taxable 18% service gratuity and relevant taxes will apply.

Enhancements per person

Baked Beans, Black-Strapped Molasses 4.50

Double Smoked Bacon 5.50

Organic Pork Sausages 5.50

Turkey Sausages 5.50

Tomato Gratin, Rosemary Crust 3.50

Golden Breakfast Potatoes 4.25

Buttermilk Pancakes, Organic Maple Syrup, Berries, Whipped Cream 6.00

Brioche French Toast, Organic Maple Syrup, Berries, Whipped Cream 6.00

ACTION Stations (minimum 20 guests)

Egg & Omelette 14.00

Eggs to your preference: Scrambled, Fried or Omelette

Black Forest Ham, Caramelized Onions, Roasted Peppers, Tomatoes, Mushrooms, Cheddar Cheese

Eggs Benedict 15.00

(Choice of one)

Soft Poached Egg on a Toasted English Muffin

Traditional: Canadian Back Bacon, Hollandaise Sauce

West Coast: Smoked Salmon, Hollandaise Sauce

Florentine: Sautéed Spinach, Hollandaise Sauce

Pancakes 10.75

Buttermilk or Whole Wheat Pancakes

Strawberries, Chocolate Chips, **Toasted Almonds**, Organic Maple Syrup, Ontario Butter

Brioche French Toast 10.75

Caramelized Apples, Cinnamon Sugar, Organic Maple Syrup, Whipped Cream

Charcuterie & Cheese 17.00

Selection of Toronto's Finest Cured Meats

Local & Imported Farm House Cheeses

Toasted Nuts, Marinated Olives, Dijon Mustard, Apricot Preserve

Artisan Breads, Ontario Butter

Oatmeal 9.00

Steel Cut Oats, Apple Slices, Brown Sugar, Cinnamon, Raisins, **Toasted Walnuts**, Heavy Cream, Organic Maple Syrup

Fresh Power Boost Smoothie Bar 12.00

Freshly Made Fruit Smoothies

Selection of Fruit & Berries, Fruit Juices, Low Fat Milk, Whole Milk, Low Fat Yogurt

Additional \$125.00 Chef's Fee per Station required

Fee includes 1 Chef, per every 50 guests

Prices listed above based on addition to breakfast buffet.

Prices are subject to change. A taxable 18% service gratuity and relevant taxes will apply.

Breakfast Box (minimum 10 guests) 36.00

Fruit *(Choice of One)*

Green Apple

Red Apple

Banana

Orange

Yogurt *(Choice of One)*

Natural Yogurt

Fruit Flavoured Yogurt

Viennoiserie *(Choice of One)*

Butter Croissant

Chocolate Croissant

Fruit Danish

House Made Oatmeal Berry Granola Bars

Blueberry Muffin

Carrot Muffin

Sandwich *(Choice of One)*

Regular or Whole Wheat Bagel, Cream Cheese, Fruit Preserve

Smoked Salmon Bagel, Butter Lettuce, Citrus Cream Cheese

Ham & Brie Cheese Croissant, Grainy Mustard Mayonnaise

Scrambled Egg, Tortilla Wrap, Crisp Bacon, Cheddar Cheese, Fine Herbs, Crushed Potato

Bottled Juice *(Choice of One)*

Orange

Grapefruit

Apple

Tomato

Carrot

Plated breakfast per person

38.00

Pastry Basket, French Inspired Breakfast Pastries, Ontario Butter, Fruit Preserves

Freshly Squeezed Orange, Grapefruit, Apple Juice

JJ Bean Organic & Decaffeinated Coffee

Selection of Dilmah Teas

First Course *(Choice of One)*

Grapefruit Segments, Cottage Cheese

Bircher Muesli, Berries, Toasted Almonds

Marinated Fruit Salad, Milk Jam

House Made Granola, Berries, Vanilla Yogurt

Second Course *(Choice of One)*

Free Range Egg Omelette, Mushrooms, Cheddar Cheese, Golden Breakfast Potatoes, Tomato Gratin, Double Smoked Bacon or Organic Pork Sausage

Egg White Omelette, Spinach, Tomato Gratin, Marinated Fruit Salad

Egg Frittata, Roasted Peppers, Onions, Parmesan Cheese, Golden Breakfast Potatoes, Tomato Gratin, Double Smoked Bacon or Organic Pork Sausage

Eggs Benedict, Soft Poached Egg, Back Bacon, Toasted English Muffin, Hollandaise Sauce,

Golden Breakfast Potatoes, Tomato Gratin

Eggs Florentine, Soft Poached Egg, Sautéed Spinach, Toasted English Muffin, Hollandaise Sauce, Golden Breakfast Potatoes, Tomato Gratin

Brioche French Toast, Caramelized Apples, Cinnamon Sugar, Organic Maple Syrup,

Whipped Cream

Congee Porridge, Chicken or Seafood, Chinese Donut, Green Onion, Shredded Lettuce, Peanuts, Soya Sauce

Quiche Lorraine, Ham, Cheese, Onion, Garden Greens, Lemon Vinaigrette

Prices are subject to change. A taxable 18% service gratuity and relevant taxes will apply.

BREAK COLLECTIONS

À LA CARTE MEETING BREAKS

Beverages

JJ Bean Organic & Decaffeinated Coffee, Selection of Dilmah Teas 5.75 per person

All Day Coffee & Tea 16.00 per person

Selection of Juices 5.00 per serving

Selection of Regular & Diet Sodas 5.00 per serving

Eska Still & Sparkling Water 5.00 per serving

All Day Q Water Refreshments – Still & Sparkling 5.00 per person

Bakery

Selection of Danish Pastries 42.00 per dozen

Lemon Poppy Seed Loaf 36.00 per dozen

Selection of Freshly Baked Muffins 36.00 per dozen

House Made Granola Bars 36.00 per dozen

Banana Bread 36.00 per dozen

Classic Carrot Cake 36.00 per dozen

House Made Scones, Clotted Cream, Fruit Compote 42.00 per dozen

Fruits & Dairy

Grapefruit Segments, Cottage Cheese 4.75 per serving

Yogurt & Berry Parfaits 42.00 per dozen

Tropical Fruit Salad Parfaits 48.00 per dozen

Sliced Fruit Platter 10.50 per person

Selection of Whole Fruit 4.25 per piece

Exotic Fruit Salad 12.50 per person

Sweet

Selection of Cookies 36.00 per dozen

Double Chocolate Nut Brownies 42.00 per dozen

Citrus Lemon Bars 52.00 per dozen

Selection of Macarons 52.00 per dozen

Petit Chocolate Tarts 52.00 per dozen

Selection of Petit Fours 58.00 per dozen

Mini Cheesecake 52.00 per dozen

Selection of Cupcakes 54.00 per dozen

Caramel Popcorn (minimum 12) 6.50 per serving

Savoury

Pita Crisps, Trio of Dips 9.50 per person

Selection of Finger Sandwiches (3 pieces) Can be without pork 18.00 per person

Cheese & Onion Mini Quiche 42.00 per dozen

Vegetable Crudités, Herb Dip 12.50 per person

Artisan Cheese Display, Baguettes, Crackers, Dried Fruit 18.00 per person

Charcuterie, Cured Meats, Toasted Nuts, Marinated Olives & Pickles 22.00 per person

Smoked Salmon & Cream Cheese Mini Bagels 56.00 per dozen

Crispy Puff Pastry Cheese Straws, Herbs 48.00 per dozen

Spiced Nuts (serves 4 guests) 18.00 per bowl

Traditional Buttered Popcorn 5.00 per serving

Toasted Sesame or Rosemary Popcorn 6.00 per serving

Prices are subject to change. A taxable 18% service gratuity and relevant taxes will apply.

DELUXE BREAKS (minimum 20 guests)*per person*

Health Kick24.00

Carrot Juice & Verjuice Shots

House Made Granola Bars

Greek Yogurt, Honey

Pumpkin, Flax & Sunflower Seeds

Tropical Fruit Platter

JJ Bean Organic & Decaffeinated Coffee

Selection of Dilmah Teas

Caffeine Junkie (New word: ie, Caffeine Boost, Craving..Not Junkie)24.00

Chilled Espresso Shots

Chocolate covered espresso beans

Brown Sugar Coffee Cake

Selection of Biscotti

JJ Bean Organic & Decaffeinated Coffee

Selection of Dilmah Teas

Sweet Tooth28.00

Selection of Candies

Confectioner's Creations

Cotton Candy Tree

Cream Soda & Root Beer

JJ Bean Organic & Decaffeinated Coffee

Selection of Dilmah Teas

Comfort Food30.00

Mini Grilled Cheddar Cheese Sandwiches, Ketchup

Mac 'n' Cheese

Double Chocolate Nut Brownies

Selection of Cookies

JJ Bean Organic & Decaffeinated Coffee

Selection of Dilmah Teas

Afternoon Tea 35.00

House Made Scones, Clotted Cream, Fruit Compote

Selection of Finger Sandwiches (Can be without pork)

Selection of Petit Fours

JJ Bean Organic & Decaffeinated Coffee

Selection of Dilmah Teas

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LUNCH COLLECTIONS

Lunch Buffets per person

Sandwiches & Wraps (minimum 15 guests) 49.00

Salads (*Choice of Two*)

Gathered Mixed Greens, Shaved Garden Vegetables, Frisee, Honey Lime Vinaigrette

Arugula, Asian Pear, Sliced Radish, Toasted Sesame Dressing

Yukon Gold Potato Salad, Chive, Bacon, Corn, Mustard Crème Fraiche Emulsion

Crispy Thai Beef Salad, Shredded Mango, Cucumber, Tomato & Siu Choy, Nam Pla Vinaigrette

Classic Greek, Crisp Romaine, Red Wine & Oregano Dressing, Crumbled Feta & Black Olive

Enhancements 3.75

Poached Prawn Salad, Rice Noodles, Mangoes, Cucumbers, Mint & Thai Sauce

Spiced Crusted Tuna Loin, Potatoes, Olives, Green Beans, Roasted Shallot Dressing

BBQ Duck Salad, Watercress, Orange Segments, Ginger Sesame Dressing

Selection of Sandwiches (*Choice of Three*)

Honey Glazed Ham, Mustard Seeds, Gruyère, Ciabatta

Portuguese Chargrilled Chicken, Cucumber, Mint, Lime Aioli, Bianca Loaf

Korean Beef, Kimchi, Charred Green Onions, Ciabatta

Vietnamese Bahn Mi Sandwich, Marinated Pork, Carrot, Coriander, Cucumber, Baguette

Roasted Chicken Wrap, Avocado Mousse, Semi Dried Tomatoes, Crispy Bacon, Butter Lettuce

“The Deli” Selected Charcuterie Meats, Smoked Cream Cheese, Crisp Lettuce, Paprika, Rye

Grilled Zucchini, White Bean Hummus, Arugula, Rosemary Ciabatta

Egg Mayonnaise, Vadouvan Spices, Watercress, Multigrain

Roasted Portobello Mushroom, Tomato, Parmesan, Arugula, Ciabatta

Smoked Atlantic Salmon, Shaved Red Onion, Lemon Caper Aioli, Rye

Soup (*Choice of One*) 9.50

Caramelized Onion & Potato, Artisan Croutons

Sweet Corn Velouté, Chantilly Cream

Roasted Carrot Puree, Candied Orange Peel, Herb Oil

Wild Forest Mushroom, Crispy Croutons, Parmesan Cheese

Aromatic Chicken Broth, Petit Vegetables, Asian Herbs

Cauliflower Velouté, Whipped Beaufort, Crispy Shallots

Garden Pea, Shaved Parmesan, Lemon Oil (Can be served warm or chilled)

Desserts (*Choice of Two*)

Double Chocolate Nut Brownie, Caramel Sauce

Warm Bread Pudding, Bourbon Anglaise

Citrus Lemon Tart, Raspberry Sauce

Wild Blueberry Streusel Tart, Vanilla Bean Cream

Mini cupcakes, Red Velvet and Chocolate

Tapioca Pearl Pudding, Coconut Milk, Passion Fruit, Mango

Flourless chocolate cake, Toasted cocoa nibs

Sliced Fruit Platter

JJ Bean Organic & Decaffeinated Coffee

Selection of Dilmah Teas

Prices are subject to change. A taxable 18% service gratuity and relevant taxes will apply.

per person

Healthy Lifestyle (minimum 20 guests) 52.00

Selection of Artisan Breads, Olive Oil, Balsamic Vinegar

Starters

Gathered Mixed Greens, Shaved Garden Vegetables, Frisee, Honey Lime Vinaigrette

Shaved Fennel, Watercress, Citrus Segments, Toasted Almonds

Ancient Grain Quinoa Salad, Cranberries, Green Apple, Citrus Vinaigrette

Entrées

Steamed Canadian Halibut, Sesame Soya Glaze, Ginger Garlic Bok Choy (Halibut is seasonal, substitutions may apply in fall/winter months)

Grilled Skinless Chicken Breast, Crushed Basil Dressing

Sides

Garden Vegetables, Olive Oil

Steamed Brown Rice

Desserts

Flourless Chocolate Cake

Chilled Sabayon, Berries

Sliced Fruit Platter

JJ Bean Organic & Decaffeinated Coffee

Selection of Dilmah Teas

Oriental (minimum 20 guests) Choice of Two Entrées: 54.00

Choice of Three Entrées: 63.00

Traditional Chinese Steamed Buns, Milk Jam

Starters

Asian Slaw, Siu Choy, Bean Sprouts, Carrot, Daikon, Sesame Ginger Vinaigrette

Chilled Buckwheat Noodle Salad, Cucumbers, Scallions, Toasted Golden Sesame

Crispy Thai Beef Salad, Shredded Mango, Cucumber, Tomato & Siu Choy, Nam Pla Vinaigrette

Entrées

Imperial Glazed Chicken, Crispy Shallot

Roast Cod Fish, Scallions, Ginger, Sesame Marinade

Crispy Fried Tofu, Black Pepper Jam, Scallion

Sides

Ginger Fried Bok Choy & Broccoli

Fragrant Steamed Jasmine Rice

Desserts

Tropical Coconut Cake, Black Sesame

Tapioca Pearl Pudding, Coconut Milk, Passion Fruit, Mango

JJ Bean Organic & Decaffeinated Coffee

Selection of Dilmah Teas

Prices are subject to change. A taxable 18% service gratuity and relevant taxes will apply.

per person

Canadian (minimum 20 guests) 56.00

Selection of Artisan Breads, Ontario Butter

Starters

Local Heirloom Tomatoes, Fresh Mozzarella Cheese, Crushed Pesto Oil, Balsamic

Seasonal Green Leaves, Baby Tomatoes & Cucumbers, Maple Balsamic Vinaigrette

Yukon Gold Potato Salad, Bacon, Chive & Corn, Mustard Emulsion

Entrées

Slow Cooked British Columbia Steelhead Salmon, Shaved Fennel, Citrus Butter

Seared Ontario Chicken Breast, Squash Puree, Thyme, Apple Brown Butter Vinaigrette

Sides

Thyme Buttered Carrots & Parsnips

Roasted Fingerling Potatoes, Chopped Herbs, Olive Oil

Desserts

Wild Blueberry Streusel Tart, Vanilla Bean Cream

Warm Maple Bread & Butter Pudding, Bourbon Anglaise

JJ Bean Organic & Decaffeinated Coffee

Selection of Dilmah Teas

Enhancement

Canadian Strip Loin, Mustard Glaze, Thyme Scented Beef Jus 8.00

plus \$125.00 Chef's Fee

Mediterranean (minimum 20 guests) Choice of Two Entrées: 56.00

Choice of Three Entrées: 62.00

Selection of Artisan Breads, Ontario Butter

Starters

Artichoke & Asparagus Salad, Tomatoes, Vinaigrette

Orzo Pasta Salad, Garden Vegetables, Crushed Pesto Dressing

Poached Calamari Salad, Roasted Pepper Coulis, Frisée & Baby Greens

Entrées

Chicken Souvlaki, Fragrant Rice, Gremolata

Roasted Cod, Marinated Artichokes & Olives, Tarragon-Lemon Oil

Lamb Shoulder, Caramelized Cauliflower, Oregano, Olive Jus

Sides

Warm Chickpea Sauté, Fennel, Garlic, Parsley, Extra Virgin Olive Oil

Oven Roasted Greek Potatoes, Lemon, Herbs

Desserts

Traditional Baklava

Almond honey Cake, Apricot coulis

JJ Bean Organic & Decaffeinated Coffee

Selection of Dilmah Teas

Prices are subject to change. A taxable 18% service gratuity and relevant taxes will apply.

Plated lunch per person

65.00

Starter *(Choice of One)*

Soup

Truffled Celeriac Velouté, Toasted Hazelnuts

Roasted Carrot Puree, Candied Orange Peel, Herb Oil

Caramelized Onion & Potato, Smoked Paprika, Pecorino Cheese

Forest Mushroom Velouté, Parmesan Crumble

Roasted Tomato & Fennel

Chilled Pea Soup, Parmesan Foam, Fermented Lemon

Appetizer

Gathered Greens, Shaved Heirloom Vegetables, Baby Herbs, Honey Lime Vinaigrette

Arugula & Roasted Beet Salad, Candied Walnuts, Gorgonzola, Caramelized Honey Vinaigrette

Roasted Salmon, Citrus Quinoa, Butter Lettuce, Warm Carrot Dressing

Chilled Chicken Salad, Beets, Toasted Almonds, Feta Cheese, Honey Vinaigrette

Enhancements 4.50

Poached Prawn Salad, Mango, Cucumber, Mint, Thai Vinaigrette

Togarashi Crusted Ahi Tuna, Cucumber, Avocado, Yuzu Emulsion

Alberta Beef Carpaccio, Shallots, Arugula, Creamy Garlic Aioli

Entrée *(Choice of One)*

Baked Red Snapper, Fingerling Potato Fricassée, Shaved Fennel, Fine Bean, Citrus Butter

Ocean Wise Salmon, Melted Onion Tart, Fine Greens, Sundried Tomato Emulsion

Glazed Beef Short Rib, Pomme Puree, Forest Mushroom, Asparagus & Corn Fricassee, Thyme Scented Jus

Roasted Spring Chicken Breast, Crushed Potato, Stewed Artichoke, Tomato Vinaigrette

Braised Ontario Lamb, Creamy Herb Polenta, Caramelized Cauliflower, Cardamom Scented Jus

Crispy Chinese Tofu, Buckwheat Noodle, Baby Bok Choy, Hon Shimeji Mushrooms, Dashi Butter

Garganelli, Wilted Spinach, Sun Dried Tomato, Crushed Chili, Crispy Prosciutto, Pecorino Romano

Dessert *(Choice of One)*

Tapioca Pearl Pudding, Coconut Milk, Passion Fruit, Mango

Citrus Lemon Tart, Raspberry, Light Basil Cream

Layered Chocolate Mousse, White, Milk & Dark Chocolate, Caramel, Crispy Meringue

Buttermilk Panna Cotta, Cassis Jelly, Blackberries, Citrus Sorbet

Bittersweet Chocolate Praline Bar, Vanilla Whipped Cream

Classic New York Style Cheesecake, Fresh berries

Grand Marnier Crème Brûlée, Citrus Sablé Crumble

All plated lunches include freshly baked Artisan breads & rolls,

JJ Bean Organic & Decaffeinated Coffee and Dilmah Teas.

Prices are subject to change. A taxable 18% service gratuity and relevant taxes will apply.

RECEPTION & DINNER COLLECTIONS

Passed Canapés per dozen

Cold

Albacore Tuna Tartar, Nero di Seppia Cracker, White Soy, Sesame 70.00

Scallop Sashimi, Crispy Rice, Toasted Sesame 72.00

Thai-Style Rice Paper Lobster Roll 72.00

Foie Gras Stuffed Profiterole, Apple Glaze, Hazelnuts 68.00

Smoked Salmon Parfait, Pumpernickel Bread 58.00

BBQ Duck Bun, Spiced Hoisin Dressing 62.00

Prosciutto & Burrata Cheese Skewer, Toasted Pine Nuts 52.00

Classic Bruschetta, Basil, Pecorino Romano, Crostini 48.00

Crystal Prawn Roll, Crisp Greens, Vermicelli 64.00

Chilled Moroccan Carrot Soup, Spiced Oil 46.00

Steelhead Salmon Sashimi, Avocado, Pickled Jalapeno, Sweet Soy 72.00

Olive Caper & Caramelized Onion Tapenade, Toasted Crostini 48.00

Chilled Foie Gras Terrine, Toasted Brioche 68.00

Vietnamese-Style Vegetarian Salad Roll 58.00

Dungeness Crab, Compressed Pineapple, Toasted Coconut 68.00

Hot

Artichoke Pakora, Tamarind Glaze 52.00

Crab Puff, Black Pepper Jam 68.00

Roasted Mushroom Tart, Pecorino Cheese 48.00

Oven Baked Flatbread, Marinated Cherry Tomatoes, Torn Basil, Fresh Mozzarella 56.00

Beijing Style Pork Rib, Sichuan Pepper 64.00

Moroccan Chicken Samosa, Tangerine 58.00

Malaysian Beef Satay, Banana Coconut Dressing 58.00

Oven Baked Flatbread, Mushroom Duxelle, Shaved Asiago, Arugula 52.00

Portuguese Chicken Skewer, Mango Chutney 56.00

Truffle Scented Arancini Fritter, Garlic & Herb Aioli 56.00

Crispy Chicken, Black Vinegar Glaze 58.00

Smoked Bacon, White Bean Purée 52.00

Curried Chicken Phyllo, Coriander 52.00

Braised Short Rib Voulevant, Natural Jus 54.00

Bosk Beef Slider, Smoked Mayonnaise 68.00

Crispy Goat Cheese Fritter, Citrus Peel, Apricot Jam 48.00

Alaskan Black Cod Cake, Sesame Ginger Dressing 64.00

Sweet

Citrus Meringue Tartlet 52.00

Bittersweet Chocolate Praline Bar 52.00

Mini New York Style Cheesecake, Berries 52.00

Double Chocolate Molten Cookie 52.00

Assortment of mini Cupcakes 52.00

Selection of Macarons 52.00

Prices are subject to change. A taxable 18% service gratuity and relevant taxes will apply.

action stations (minimum 50 guests)

Dim Sum 32.00 per person

Steam Baskets of Har Gow (Shrimp), **Siu Mai (Pork)**, & **Vegetable Dim Sum**

Soya Sauce, Hot Mustard, Chili Sauce, Sriracha, XO Sauce, Hoisin, Black Vinegar, Ginger

Peking Barbeque Station 38.00 per person

Authentic Beijing Roast Duck

Scallion Pancakes, Chinese Pickles, Hoisin Sauce, Garlic Crisps

Roast Suckling Pig 36.00 per person

Slow Roasted, Crispy Skin

Sweet & Spicy Slaw, Honey Dijon, Apple Gastrique

The Carvery

Herb Crusted Canadian Tenderloin (15 portions) 325 per tenderloin

Yorkshire Pudding, Dijon Mustard, Horseradish, Natural Jus

or

Mustard Glazed Rack of Lamb (6 chops) 96.00 per rack

Mint Jelly, Rosemary Aioli, Savoury Bread Pudding, Natural Jus

Asian Hawker-Style Fried Noodle 28.00 per person

Pan-Fried Noodles with **Chinese Sausage**, Crispy School Shrimp

Ground Chili Paste, Wild Shoots

The Panini Press 26.00 per person

Bianca Bread, Marinated Chicken, Aged Cheddar Cheese

Garlic Chips, Salted Onions, Smoked Garlic Aioli

Congee Station 26.00 per person

Cantonese Rice Porridge

Peanuts, Scallion, Lettuce, Chinese Donut, Chicken

Oyster Bar 66.00 per dozen

Live-Shucked Selection of Oysters

Horseradish, Variety of Mignonettes, Lemons, Cocktail Sauce, Hot Sauce

Sushi Bar 40.00 per person

Nigiri & Maki (Rolls) – Salmon, Tuna, California, Avocado

Soya Sauce, Wasabi, Ginger

Thai Vegetable Market 24.00 per person

Selection of Asian Vegetables including Green Papayas, Mangoes, Tomatoes, Green Mangoes Cucumbers, Siu Choy, Daikon, Bean Sprouts

Nam Pla Dressing, Sweet Chili & Mint Vinaigrette, Sesame Honey Reduction

Additional \$125.00 Chef's Fee per Station required

Fee includes 1 Chef for 3 Hours, per every 50 guests

Prices are subject to change. A taxable 18% service gratuity and relevant taxes will apply.

DINNER COLLECTIONS

Plated Dinner per person

Set Three Course: 85.00

Set Four Course: 105.00

Starter *(Choice of One)*

Soup

Truffled Celeriac Velouté, Toasted Hazelnuts

Roasted Carrot Puree, Candied Orange, Herb Oil

Caramelized Onion & Potato, Smoked Paprika, Pecorino Cheese

Forest Mushroom Velouté, Parmesan Crumble

Roasted Tomato & Fennel

Chilled Pea Soup, Parmesan Foam, Fermented Lemon (Warm or Chilled)

Appetizer

Gathered Greens, Shaved Heirloom Vegetables, Baby Herbs, Honey Lime Vinaigrette

Heirloom Tomatoes, Fresh Mozzarella, Basil Oil, Balsamic, Baby Herbs

Garganelli, Wilted Spinach, Sun Dried Tomato, Crushed Chili, Crispy Prosciutto, Pecorino Romano

Cucumber, Watermelon & Baby Tomato Salad, Feta, Pickled Shallot, Basil

Enhancements

Braised Pork Belly, Yellow Lentil Cassoulet, Tomato Butter, Parsnip Chips 7.50

Confit Duck Leg, Parsnip Puree, Braised Salsify, Blueberry Brown Butter Vinaigrette. 8.50

Seared Alaskan Scallops, Avocado, Pea Tendril Greens, Sesame Miso Dressing 9.50

Citrus Marinated Hamachi Sashimi, Avocado, Japanese Radish, Citrus Ponzu Dressing 12.50

Entrée *(Choice of One)*

Crispy Chinese Tofu, Buckwheat Noodle, Baby Bok Choy, Hon Shimeji Mushrooms, Dashi Butter

Penne Regina, Stewed Tomato, Fried Caper, Kalamata Olive, Basil, Parmigiano Reggiano

Seared Halibut, White Bean & Chorizo Cassoulet, Chive Oil, Carrot Chips (Halibut is seasonal, substitutions may apply during fall/winter months)

Slow Braised Beef Short Rib, Bacon & Chive Croquette, Carrot Puree, Roasted Cremini Mushroom, Pearl Onion & Natural Jus

Lemon Thyme Glazed Chicken Breast, Garganelli, Crushed Tomato, Fried Garlic, Wilted Spinach, Crispy Prosciutto, Pecorino Romano

Seared West Coast Salmon, Pearl Cous Cous, Sundried Tomato Butter, Nero di Seppia Cracker, Celery Leaves

Sake-Miso Glazed Sablefish, Buckwheat Noodle, Baby Bok Choy, Hon Shimeji Mushrooms, Dashi Butter

Enhancements

Ontario Beef Tenderloin, Broccoli Puree, Caramelized Onion Pain Perdu, Braised Radish, Buttered Carrots, Natural Jus 7.50

Herb Crusted Rack of Lamb, Grilled Rapini, Dried Campari Tomato, Polenta Fritters,

Rosemary Jus 12.50

Butter Poached Atlantic Lobster, Roasted Asparagus, Forest Mushrooms, Fingerling Potato, Lobster Emulsion 15.00

Dessert (*Choice of One*)

Tapioca Pearl Pudding, Coconut Milk, Passion Fruit, Mango

Manjari Chocolate Raspberry Bombe, Pistachio Ice Cream

Layered Chocolate Mousse, White, Milk & Dark Chocolate, Caramel, Crispy Meringue

Grand Marnier Crème Brûlée, Citrus Sablé Crumble

Bittersweet Chocolate Praline Bar, Vanilla Whipped Cream

Caramelized White Chocolate Panna Cotta, Coffee Foam, Baileys Ice cream

Blackberry Bavroise, Hazelnut Cake, Cassis Gelee

*All plated dinners include freshly baked Artisan breads & rolls
and JJ Bean Organic & Decaffeinated Coffee and Dilmah Teas*

LATE NIGHT STATIONS (minimum 50 guests) ***per person***

Midnight Sweet Table Choice of Three Items: 16.00

Choice of Five Items: 24.00

Chocolate Caramel Praline Bar

Citrus Meringue Tart

Bittersweet Chocolate Walnut Brownie

Tropical Tapioca Pearl Pudding

Mini Crème Brûlée

Milk Chocolate Tart

Stuffed Profiteroles

Fruit Marshmallows

Cotton Candy Tree

Mini Cheesecake

Fruit & Nut Chocolate Bark

Selection of Cupcakes

Cookie Jar

Savoury Cravings Choice of Three Items: 24.00

Choice of Five Items: 32.00

Grilled Cheese, Spiced House Made Ketchup

Montreal Smoked Meat Sandwiches

Quebec Style Poutine, Cheese Curds, Herbed Gravy

Bosk Beef Slider, Smoked Mayonnaise

Mushroom & Three Cheese Pizza, Arugula

Crispy Chicken, Black Vinegar Glaze

Artichoke & Pancetta Mini Quiche

Prices are subject to change. A taxable 18% service gratuity and relevant taxes will apply.

BEVERAGE COLLECTIONS

CANADIAN WINES *per bottle*

Sparkling Wines

Blue Mountain Brut NV | Okanagan Valley, British Columbia 65.00

Henry of Pelham Cuvée Catharine Brut | Short Hills Bench, Ontario 75.00

Cave Spring “Dolomite” Brut | Niagara, Ontario 75.00

White Wines

Henry of Pelham Riesling 2010 | Short Hills Bench, Ontario 48.00

Peninsula Ridge Reserve Viognier 2011 | Beamsville Bench, Ontario 48.00

Southbrook Triomphe Chardonnay 2007 | Niagara on the Lake, Ontario 55.00

Organized Crime Sauvignon Blanc 2007 | Beamsville Bench, Ontario 55.00

Mission Hill Reserve Pinot Gris 2010 | Okanagan Valley, British Columbia 60.00

Stratus Sauvignon Blanc 2008 | Niagara on the Lake, Ontario 75.00

Red Wines

Lailey Cabernet-Merlot 2010 | Niagara River, Ontario 48.00

Mission Hill Reserve Merlot | Okanagan Valley, British Columbia 60.00

Fielding Estates Pinot Noir 2010 | Beamsville Bench, Ontario 65.00

Lailey Syrah 2009 | Niagara River, Ontario 75.00

Prices are subject to change. A taxable 18% service gratuity and relevant taxes will apply.

INTERNATIONAL WINES *per bottle*

Sparkling & Champagne

Belstar Prosecco Brut NV DOC | Veneto, Italy 55.00

Taittinger Brut NV | Reims, France 150.00

Taittinger Comtes de Champagne Blanc de Blancs 2000 | Reims, France 475.00

White Wines

Rodney Strong Chardonnay 2010 | Sonoma County, California 48.00

Matto Pinot Grigio 2011 | Veneto, Italy 55.00

Nautilus Sauvignon Blanc 2012 | Marlborough, New Zealand 65.00

Domaine Chotard Sancerre 2010 | Loire Valley, France 70.00

Château de Maligny Chablis “Carré de César” 2010 | Burgundy, France 75.00

Elk Cove Pinot Gris 2011 | Willamette Valley, Oregon 75.00

Hanzell Sebella Chardonnay 2011 | Sonoma Valley, California 90.00

Breggo Pinot Gris 2011 | Anderson Valley, California 120.00

Red Wines

Ca’ del Doge Chianti 2010 | Tuscany, Italy 55.00

Lillypilly Shiraz 2008 | Barossa Valley, Australia 55.00

Andeluna Malbec 2010 | Mendoza, Argentina 55.00

Christian Moueix Merlot 2009 | Bordeaux, France 60.00

Viña Calina Cabernet Sauvignon 2010 | Maule Valley, Chile 65.00

McManis Cabernet Sauvignon 2010 | Northern California 65.00

Fattoria di Magliano “Heba” Morellino di Scansano 2009 | Maremma, Italy 75.00

Santa Barbara Syrah 2009 | Santa Ynez, California 75.00

Castello La Leccia Chianti Classico 2008 | Tuscany, Italy 85.00

Nautilus Pinot Noir 2010 | Marlborough, New Zealand 90.00

The Rule Cabernet Sauvignon 2009 | Napa Valley, California 90.00

Merry Edwards Sonoma Coast Pinot Noir 2009 | Sonoma, California 200.00

Prices are subject to change. A taxable 18% service gratuity and relevant taxes will apply.

BAR SELECTION

Apéritifs

Vermouth, Campari, Dubonnet 10.00 per 2 oz

Deluxe Spirits 10.00 per 1.25 oz

Vodka: Absolut

Gin: Beefeater

Whisky / Rye: Jack Daniel's, Collingwood

Blended Scotch: Johnnie Walker Red

Rum: Bacardi

Tequila: el Jimador

Premium Spirits 15.00 per 1.25 oz

Vodka: Grey Goose, Belvedere

Gin: Bombay Sapphire

Whisky / Rye: Maker's Mark, Wiser's Deluxe

Blended Scotch: Johnnie Walker Black

Rum: Havana Club, Bacardi 8

Tequila: Cazadores Reposado

Single Malt Scotches 18.00 per 1.25 oz

Glenmorangie

Bowmore 12 Year

Highland Park 12 Year

Tallisker 10 Year

Beer

Domestic 8.50 per serving

Imported / Microbrewery 9.00 per serving

Digestifs

Liqueurs 11.00 per 1 oz

Port 12.00 per 2 oz

Cognac 14.00 per 1 oz

MINERAL AND JUICE SELECTION

Eska Still & Sparkling Water 5.00 per serving

Selection of Freshly Squeezed Juices & Mixes 30.00 per litre

*Labour fee of \$35.00 per hour (minimum 4 hours) per bartender to apply
if beverage consumption is less than \$750.00, per bar.*

Prices are subject to change. A taxable 18% service gratuity and relevant taxes will apply.