

2015 Hotel Menu Package



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Hotel Menu Package

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Hotel Menu Package

Buffet Breakfasts

Continental

Freshly Baked Croissants – Traditional, Pain Au Chocolate & Cheese
Assorted Gourmet Muffins – Blueberry, Apple, Carrot, Raisin Bran & Cranberry
Breakfast Breads – Banana, Zucchini, Chocolate Chip & Apple Walnut
Accompanied by Fruit Preserves & Sweet Butter
Fresh Cut Seasonal Fruit & Berry Platter

Sweet & Refreshing

Yoghurt Parfaits – Vanilla Yoghurt with Seasonal Berries, Raspberry Coulis & Granola Topping
Two-Bite Muffins – Blueberry, Apple, Carrot, Raisin Bran & Cranberry
Fresh Cut Seasonal Fruit & Berry Platter

Simple & Light

Freshly Baked Assorted Bagels
Cream Cheese – Plain, Dill OR Strawberry
Garnished with Fresh Garden Vegetables
Accompanied by Fruit Preserves & Sweet Butter
Fresh Cut Seasonal Fruit & Berry Platter

Waffles

Fluffy Waffles with Maple Syrup & Mixed Berry Compote
Breakfast Breads – Banana, Zucchini, Chocolate Chip & Apple Walnut
Fresh Cut Seasonal Fruit & Berry Platter

Morning Burrito

Hot Burrito Wrap with Eggs, Cheese, Peppers & Onions
Home Fries with Ketchup
Fresh Cut Seasonal Fruit & Berry Platter

Crunchy Granola

Crunchy Granola with Honey Infused Yoghurt
Assorted Miniature Muffins & Croissants
Accompanied by Fruit Preserves & Sweet Butter
Fresh Cut Seasonal Fruit & Berry Platter

Hotel Menu Package

Buffet Breakfasts Continued

Hot Breakfast

Breakfast Breads – Banana, Zucchini, Chocolate Chip & Apple Walnut
Pancakes, Scrambled Eggs, Bacon OR Sausage
European Home Fried Potatoes
Accompanied by Fruit Preserves & Sweet Butter

Executive Cold Breakfast

Assorted Freshly-Baked Breads & Bagels
Mounds of Chopped Egg, Tuna Salad & Cream Cheese
Smoked Salmon Platter with Thinly Sliced Red Onions, Capers & Lemon Slices

On the Light Side

Low Fat Vanilla Yoghurt OR Cottage Cheese
Muesli Cereal & Fruit Compote
Reduced-Fat Muffins – Oatmeal Raisin, Date, Flaxseed & Cranberry Bran

Quiche Delight

Onion & Cheese, Ham & Cheese, Broccoli & Cheese OR Leek & Chevre (*Served Room Temperature*)
Breakfast Breads – Banana, Zucchini, Chocolate Chip & Apple Walnut
Fresh Cut Seasonal Fruit & Berry Platter

Breakfast Add-Ons

Bacon, Ham or Sausage
Scrambled Eggs
Pancakes OR Waffles
Quiche (*Served Room Temperature*)
Bagel & Cream Cheese
Muffin OR Croissant
Scone OR Danish
Yoghurt
Granola OR Cereal

Hotel Menu Package

Breaks & Snacks

Sweets

- Large Gourmet Cookies OR Handmade Biscotti
(2 Pieces/Guest)
- Assorted Rugalach – Apricot, Raspberry & Chocolate
(2 Pieces/Guest)
- Miniature Pastries, Tartlets & Squares
(2 Pieces/Guest)

Healthy

- Fresh Fruit Skewers with Honey Yoghurt Dip
- Granola Bars OR Mini Muffins
- Vanilla Yoghurt Parfait
With Seasonal Berries, Raspberry Coulis & Granola Topping
- Whole Apples & Granola Bars

Savouries

- New York Style Pretzel
Accompanied with Mustard & Mayonnaise Dipping Sauce
- Salted Popcorn & Potato Chips
- Hand Cut Vegetable Chips – Sweet Potato, Yukon Gold, Taro Root & Plantain
With Salsa, Guacamole & Sour Cream Dips
- Garlic & Whole Wheat Pita Crisps, Flat Bread & Sesame Lavash
With Baba Ghanoush, Roasted Red Pepper & White Bean Hummus Dips
- Miniature Rice Paper Rolls
Filled with Julienne of Asian Vegetables, Sake & Szechwan Peppers
Accompanied with Sweet Chili Dipping Sauce
(2 Pieces/Guest)
- California Rolls with Sesame Seed Crust
Accompanied with Soy Dipping Sauce & Wasabi
(2 Pieces/Guest)

Hotel Menu Package

Displays

Bread Display

Fresh Baked Panini, Herbed Loaves, Multigrain Rolls & Sesame Lavash

Served with Sweet Butter

Crudités Display

Fresh Cut Carrot Sticks, Celery, Peppers, Broccoli, Cherry Tomatoes & Cucumbers

Accompanied by Herbed Sour Cream OR Spinach Dip

Cheese Display

European & Canadian Cheeses in Whole Blocks & Cubes

Accompanied by Assorted Crackers

Garnished with Strawberries & Grapes

Chips & Dips with a Twist Display

Garlic & Whole Wheat Pita Crisps, Sesame Lavash, Blue & Yellow Tortilla Chips

Hand Cut Vegetable Chips –Sweet Potato, Yukon Gold, Taro Root & Plantain

White Bean Hummus, Black Olive Tapenade & Tomato Salsa

Display Add-Ons

Warm Four Cheese & Spinach Dip with Sliced French Bread

Baba Ghanoush or Black Bean Dip

Roasted Red Pepper Tapenade

Maple Parsnip

Hotel Menu Package

Platters

Grilled Vegetable Platter

Eggplant, Zucchini, Marinated Mushrooms, Artichoke Quarters, Red & Green Peppers
With a Balsamic Glaze

Assorted Cocktail & Pinwheel Sandwiches Platter

Salmon, Tuna, Egg Salad, Cream Cheese & Lox, Watercress & Cream Cheese,
Cucumber & Dill Cream Cheese
(4 Pieces/Guest)

Miniature Assorted Tortilla Wraps Platter

Grilled Vegetables & Hummus, Smoked Chicken & Mango, Portobello Mushrooms & Eggplant,
Smoked Salmon & Watercress, Chevre & Sundried Tomato, Tuna & Apple, Egg Salad & Black Olive
(3 Pieces/Guest)

Antipasto Platter "A"

Assorted Pickles, Celery, Carrot Batons, Kalamata Olives, Grilled Eggplant,
Zucchini & Portobello Mushrooms with White Balsamic Glaze

Antipasto Platter "B"

Sliced Melon on Frisse, Kalamata Olives, Marinated Artichoke Hearts, Grilled Eggplant,
Sliced Plum Tomatoes, Marinated Mushrooms & Bocconcini Cheese

Executive Antipasto Selection

Prosciutto, Capicola, Salami & Cacciatore Sausage (European Charcuterie)
Sliced Cantaloupe Melon, Bocconcini, Asiago & Provolone Cheeses
Grilled Zucchini & Eggplant, Sliced Plum Tomatoes & Roasted Red Peppers
Olive Oil & Garlic Kalamata Olives, Marinated Artichoke Hearts & Mushrooms

Smoked Salmon Platter

Accompanied by Sliced Cucumber & Tomato
Garnished with Capers, Red Onion, Lemon Slices & Cream Cheese Rosettes

Sushi Platter

California Rolls, Futomaki, Tuna, Whitefish, Salmon, Shrimp & Assorted Vegetable Rolls
Accompanied by Soy Dipping Sauce, Pickled Ginger & Wasabi
(3 Pieces/Guest)

Fresh Cut Fruit Platter

Seasonal Fruit & Berries

Hotel Menu Package

Bento Box Lunch Menus *(Minimum of 15 Guests)*

All Bento Box Lunch Menus include one (1) Salad Option, one (1) Entrée Option, one (1) Vegetable or one (1) Starch Option and one (1) Dessert Option. All Bento Box Lunch Menus are served at room temperature and are garnished with a Fresh Fruit. All dressings are placed on the side in plastic cups with lids, cutlery and napkins.

Bento Box Options

Option 1

Asian Matchstick Salad

With Tamarind Dressing & Hoisin Drizzle

Asian Thai Vegetable Rice Paper Rolls

With Thai Chili Dipping Sauce

Sliced Teriyaki Grilled Chicken Breast

Asian Noodle Salad

Lo Mein Noodles infused with Coconut Milk, Basil, Scallions, Ginger Root & Asian Vegetables Tossed in Roasted Sesame Oil & Coriander Vinaigrette

Option 3

Wild Rice & Cranberry Salad

Wild Rice tossed with Chopped Cilantro, Dried Wild Cranberries & Cashews with Raspberry Vinaigrette

Mini Bread Roll

With Sweet Butter

Honey Baked Teriyaki Salmon

With Teriyaki Sauce

Pasta Salad Primavera

Tri-Color Fusilli Pasta with Julienne of Fresh Garden Vegetables

Option 2

Leafless Greek Salad

Fresh Garden Tomato, Cucumber, Black Olives & Feta Cheese with Creamy Oregano Dressing

Pita Wedges

With Hummus

Sliced Breast of Chicken

With Honey Mustard Glaze

Grilled Vegetables with Quinoa

Option 4

Blackberry Salad

Mixed Baby Greens, Sweet Peppers, Cucumbers, Mango & Blackberries with Honey Balsamic Vinaigrette

Mini Bread Roll

With Sweet Butter

Grilled Herb Salmon

With Brandy Currant Sauce

Dried Fruit & Fresh Herbs Couscous Salad

With Grapefruit Vinaigrette

Dessert Options

Gourmet Cookie, Handmade Biscotti, Pastry Square, Sweet Tartlet OR Chocolate Brownie

Hotel Menu Package

Boxed Lunch Menus *(Minimum of 10 Guests)*

All Lunch-in-a-Box Menus include one (1) Salad Option, one (1) Entrée Option and one (1) Dessert Option. Desserts will be served on platters unless otherwise discussed. All Boxed Lunch Menus are served at room temperature. All dressings are placed on the side in plastic cups with lids, cutlery and napkins

Lunch-in-a-Box Options

Option 1

Mixed Green Side Salad

With Vinaigrette Dressing

Sandwiches *(Pick one (1))*

- Smoked Salmon & Sprouts with Dill Cream Cheese
- Grilled Chicken & Shredded Radicchio with Dijon Mayonnaise
- Roast Beef, Cucumber & Watercress with Honey Mustard
- Smoked Turkey with Cranberry Mayonnaise
- Corned Beef Shredded Romaine & Grainy Mustard
- Grilled Portobello Mushroom & Eggplant with Red Pepper Tapenade
- Egg Salad & Cucumber
- Tuna & Lettuce

Option 3

Asian Matchstick Salad

Julienned Vegetables, Coriander, Sake & Szechwan Peppers with Tamarind Dressing

Grilled Teriyaki Salmon Fillet

Option 2

Mixed Green Side Salad

With Vinaigrette Dressing

Wraps *(Pick one (1))*

- Smoked Salmon & Sprouts with Dill Cream Cheese
- Grilled Chicken & Shredded Radicchio with Dijon Mayonnaise
- Roast Beef, Cucumber & Watercress with Honey Mustard
- Sliced Smoked Turkey, Lettuce & Tomatoes with Mayonnaise
- Grilled Portobello Mushroom & Eggplant with Red Pepper Tapenade
- Egg Salad & Black Olives
- Tuna & Apples

Option 4

Caesar with a Twist

Romaine Lettuce, Croutons, Sliced Mushrooms & Sundried Tomatoes tossed in a Caesar Vinaigrette & Topped with Baked Parmesan Crisps

Sliced Grilled Chicken Breast

Dessert Options

Fresh Fruit Tartlet, Pecan Tart, Lemon Tart,
Large Gourmet Cookie, Handmade Biscotti OR Brownie Square

Hotel Menu Package

Vegetarian Buffet Lunch Menus

All Vegetarian Buffet Lunch Menus include a Bread Basket, two (2) Salad Options, one (1) Pasta Option and one (1) Dessert Option.

Bread Basket

Freshly-Baked Focaccia, Soft White & Multigrain Rolls & Lavash
Served with Sweet Butter

Salad Options *(Pick one (1) from each grouping)*

Gourmet Salad

Mixed Greens, Julienne of Mango, Strawberries, Sliced Mushrooms, Red & Yellow Peppers, Brown Sugar Chili Croutons with Raspberry Vinaigrette

Caesar with a Twist

Romaine Lettuce, Croutons, Sliced Mushrooms & Sundried Tomatoes, topped with Baked Parmesan Crisps with Caesar Vinaigrette

Mimosa Salad

Mixed Greens with Slivered Almonds & Mandarin Oranges with Creamy Dressing

Tossed Spinach Salad

Candied Pecans, Cherry Tomatoes, Grilled Bosc Pears with Orange Vinaigrette

Wild Rice & Cranberry Salad

Wild Rice tossed with Chopped Cilantro, Dried Wild Cranberries, Cashews & Raspberry Vinaigrette

Wheatberry Salad

Raisins, Cranberries, Fennel, Zucchini, Scallions, Parsley & Apple with Red Wine & Orange Vinaigrette

Cairo Salad

Saffron Couscous with Raisins, Apricots, Grilled Tomatoes with Citrus Cumin Vinaigrette

Israeli Couscous Salad

Toasted Almonds, Apricots with Citrus-Honey Dressing

Pasta Options

Tortellini Pasta

Garnished with Sundried Tomatoes, Sweet Summer Peas & Fresh Basil with Four Cheese Alfredo Sauce Accompanied by Parmesan Cheese

Vegetarian Lasagna *(Minimum order of 9 Guests)*

Layers of Fresh Pasta, Sweet Peppers, Spinach, Tomatoes & Mozzarella with Pink Panna Sauce

Sweet Potato Cannelloni

With Creamy Rosé Sauce
Accompanied by Parmesan Cheese

Penne Pasta

With Four Cheese Alfredo Sauce, garnished with Sundried Tomatoes, Sweet Summer Peas & Fresh Basil accompanied by Parmesan Cheese

Eggplant Parmesan *(Minimum order of 9 Guests)*

Layers of Battered Eggplant Slices & Mounds of Mozzarella with Fresh Tomato Basil Sauce

Penne Pomodoro

With Tomato & Basil Sauce
Accompanied by Parmesan Cheese

Dessert Options

Gourmet Cookie, Handmade Biscotti, Pastry Square, Sweet Tartlet OR Chocolate Brownie

Hotel Menu Package

Standard Buffet Lunch Menus

All Standard Buffet Lunch Menus include a Bread Basket, two (2) Salad Options, one (1) Entrée Option and one (1) Dessert Option.

Bread Basket

Freshly-Baked Focaccia, Soft White & Multigrain Rolls & Lavash
Served with Sweet Butter

Salad Options *(Pick one (1) from each grouping)*

Gourmet Salad

Mixed Greens, Julienne of Mango, Strawberries, Sliced Mushrooms, Red & Yellow Peppers, Brown Sugar Chili Croutons with Raspberry Vinaigrette

Mediterranean Mixed Greens

Mesclun Greens, Chevre & Sundried Tomatoes With Basil Vinaigrette

Blackberry Salad

Mixed Baby Greens, Sweet Peppers, Cucumbers, Julienne of Mango & Blackberries with Honey Balsamic Vinaigrette

Mimosa Salad

Mixed Greens, Slivered Almonds & Mandarin Oranges with Creamy Dressing

Pasta Salad Primavera

Three Color Fusilli Pasta with Julienne of Fresh Garden Vegetables

Penne Pasta Salad

Garnished with Barbecued Roma Tomatoes & Sweet Peppers with Light Yogurt Dressing

Penne Firenze

Penne Pasta Salad with grilled Artichokes, marinated Green Tomatoes, Sicilian Eggplant with Smoked Tomato Scallion Dressing

Greek Goddess

Penne Pasta, Tomatoes, Olives, crumbled Feta Cheese & seasoned with Oregano with Light Yogurt Dressing

Entrée Options

BBQ Grilled Chicken Breast

With Tangy Barbeque Sauce

Breast of Spring Chicken

With Rosemary Lemon Glaze

Chicken Souvlaki Skewers

Marinated in Olive Oil & Fresh Herbs
Accompanied by Tzatziki Sauce

Breast of Chicken Slices

With Mango & Pineapple Salsa

Teriyaki Salmon

With Teriyaki Sauce

Grilled Herb Salmon

With Brandy Currant Sauce

Dessert Options

Gourmet Cookie, Handmade Biscotti, Pastry Square,
Sweet Tartlet OR Chocolate Brownie

Hotel Menu Package

Traditional Buffet Lunch Menus

All Traditional Buffet Lunch Menus include a Bread Basket, one (1) Salad Option, one (1) Pasta Option, one (1) Entrée Option, Vegetables, Potatoes and one (1) Dessert Option.

Bread Basket

Freshly-Baked Focaccia, Soft White & Multigrain Rolls & Lavash
Served with Sweet Butter

Salad Options

Gourmet Salad

Mixed Greens, Julienne of Mango, Strawberries, Sliced Mushrooms, Red & Yellow Peppers, Brown Sugar Chili Croutons with Raspberry Vinaigrette

Mimosa Salad

Mixed Greens with Slivered Almonds & Mandarin Oranges with Creamy Dressing

Caesar with a Twist

Romaine Lettuce, Croutons, Sliced Mushrooms & Sundried Tomatoes, topped with Baked Parmesan Crisps with Caesar Vinaigrette

Tossed Spinach Salad

Candied Pecans, Cherry Tomatoes, Grilled Bosc Pears with Orange Vinaigrette

Pasta Options

Penne Napolitana

With Mediterranean Sundried Tomato & Basil Sauce
Accompanied by Parmesan Cheese

Fusilli

With Baked Cherry Tomato & Pesto Sauce
Accompanied by Parmesan Cheese

Sweet Potato Cannelloni

With Creamy Rosé Sauce
Accompanied by Parmesan Cheese

Cheese Tortellini

With Four Cheese Alfredo Sauce
Accompanied by Parmesan Cheese

Entrée Options

Breast of Spring Chicken

With Honey Mustard Glaze

Breast of Spring Chicken

With Rosemary Lemon Glaze

Teriyaki Salmon

With Teriyaki Sauce

Grilled Herb Salmon

With Brandy Currant Sauce

Sautéed Vegetables

Herb Roasted Potatoes

Dessert Options

Gourmet Cookie, Handmade Biscotti, Pastry Square, Sweet Tartlet OR Chocolate Brownie

Hotel Menu Package

Alternative Buffet Lunch Menus

All Alternative Buffet Lunch Menus include a Bread Basket, one (1) Hearty Soup Option, one (1) Salad Option, one (1) Entrée Option and one (1) Dessert Option.

Bread Basket

Freshly-Baked Focaccia, Soft White & Multigrain Rolls & Lavash
Served with Sweet Butter

Hearty Soup Options

Potato & Leek, Hearty Minestrone, Tomato Vegetable,
Cream of Broccoli, Split Pea OR Cream of Spinach

Salad Options

Asian Matchstick Salad

Julienned Vegetables, Coriander, Sake &
Szechwan Peppers with Tamarind Dressing

Thai Noodle Salad

Lo Mein Noodles infused with Coconut Milk, Basil,
Scallions, Ginger Root, Asian Vegetables with
Roasted Sesame Oil & Coriander Vinaigrette

Thai Mango Salad

Julienne of Mango, Sweet Peppers, Fresh
Parsley & Onions with Lime vinaigrette

Bok Choy Salad

Baby Bok Choy, Cucumber, Sesame Seeds, Fresh
Cilantro & Slivered Almonds with Asian
Vinaigrette

Entrée Options

Chicken Sesame Stir Fry

With Bean Sprouts, Cashews, Carrots & Snow Peas

Teriyaki Salmon Stir Fry

With Bean Sprouts, Cashews, Carrots & Snow Peas

Chicken Stir Fry

With Julienne of Fresh Vegetables

Grilled Herb Salmon Stir Fry

With Julienne of Fresh Vegetables

Dessert Options

Gourmet Cookie, Handmade Biscotti, Pastry Square,
Sweet Tartlet OR Chocolate Brownie

Hotel Menu Package

Specialty Buffet Lunch Menus

All Specialty Buffet Lunch Menus include a Bread Basket, two (2) Salad Options, one (1) Pasta Option, one (1) Entrée Option, Vegetables, Potatoes and one (1) Dessert Option.

Bread Basket

Freshly-Baked Focaccia, Soft White & Multigrain Rolls & Lavash
Served with Sweet Butter

Salad Options *(Pick one (1) from each grouping)*

Gourmet Salad

Mixed Greens, Julienne of Mango, Strawberries, Sliced Mushrooms, Red & Yellow Peppers, Brown Sugar Chili Croutons with Raspberry Vinaigrette

Thai Noodle Salad

Lo Mein Noodles infused with Coconut Milk, Basil, Sesame Oil, Scallions, Ginger Root, Asian Vegetables, With Roasted Sesame Oil & Coriander Vinaigrette

Caesar with a Twist

Romaine Lettuce, Croutons, Sliced Mushrooms & Sundried Tomatoes with Caesar Vinaigrette & Baked Parmesan Crisps

Leafless Greek Salad

Fresh Garden Tomatoes, Cucumbers, Black Olives & Feta Cheese with Creamy Oregano Dressing

Couscous Salad

Couscous, Dried Fruit & Fresh Herbs with Grapefruit Vinaigrette

Wild Rice & Cranberry Salad

Wild Rice, Chopped Cilantro, Dried Wild Cranberries & Cashews with Raspberry Vinaigrette

Entrée Options

Chicken Florentine

Breast of Chicken Stuffed with Spinach & Feta Cheese
With White Peppercorn Sauce

Apricot Chicken

Filled with Fried Fruit & Rice Pilaf
With Apricot Ginger Glaze

Grilled Salmon Medallions

With Red Pepper Sauce

Herb Roasted Breast of Chicken

With Portobello Mushroom & Pesto Cream Sauce

Chicken Chasseur

Grilled Breast of Chicken
With Red Wine & Mushroom Sauce

Salmon Forestiere

With Wild Mushrooms

Pasta Options

Eggplant Parmesan *(Minimum Order of 9 Guests)*

Layers of Battered Eggplant Slices & Mounds of Mozzarella with Fresh Tomato Basil Sauce

Sweet Potato Cannelloni

With Creamy Rosé Sauce

Sautéed Vegetables

Herb Roasted Potatoes

Dessert Options

Assorted Dessert Squares & Tartlets, Apple Crumble OR Fresh Fruit Tartlets

Hotel Menu Package

Sandwich/Wrap Buffet Lunch Menus

All Sandwich/Wrap Buffet Lunch Menus include two (2) Salad Options, one (1) Sandwich/Wrap Option and one (1) Dessert Option. All Sandwich/Wrap Buffet Lunch Menus are served at room temperature.

Salad Options

Gourmet Salad

Mixed Greens, Julienne of Mango, Strawberries, Sliced Mushrooms, Red & Yellow Peppers, Brown Sugar Chili Croutons with Raspberry Vinaigrette

Blackberry Salad

Mixed Baby Greens, Sweet Peppers, Cumpers, Mangos & Blackberries with Honey Balsamic Vinaigrette

Red & White Quinoa Salad

Tossed with Peppers, Butternut Squash & Green Onions drizzled with Lemon Roasted Garlic Dressing

Caesar with a Twist

Romaine Lettuce, Croutons, Sliced Mushrooms & Sundried Tomatoes with Caesar Vinaigrette & Baked Parmesan Crisps

Cairo Salad

Saffron Couscous with Raisins, Apricots, Grilled Tomatoes with Citrus Cumin Vinaigrette

Wild Rice & Cranberry Salad

Wild Rice, Chopped Cilantro, Dried Wild Cranberries & Cashews with Raspberry Vinaigrette

Sandwich/Wrap Options

Option 1

Assorted Sandwiches on Ciabatta Bread

- Smoked Salmon & Sprouts with Dill Cream Cheese
- Grilled Chicken & Shredded Radicchio with Dijon Mayonnaise
- Roast Beef, Cucumber & Watercress with Honey Mustard
- Smoked Turkey with Cranberry Mayonnaise
- Corned Beef Shredded Romaine & Grainy Mustard
- Grilled Portobello Mushroom & Eggplant with Red Pepper Tapenade
- Egg Salad & Tomato
- Tuna & Cucumber

Option 2

Assorted Wraps

- Smoked Salmon & Sprouts with Dill Cream Cheese
- Grilled Chicken & Shredded Radicchio with Dijon Mayonnaise
- Sliced Smoked Turkey, Lettuce & Tomatoes with Mayonnaise
- Roast Beef, Cucumber & Watercress with Honey Mustard
- Grilled Portobello Mushroom & Eggplant with Red Pepper Tapenade
- Egg Salad & Black Olives
- Tuna & Apples

Dessert Options

Chocolate Pecan Tarts, Lemon Tarts OR Assorted Miniature Pastries

Lunch Add-Ons (\$)

Soup OR Gazpacho
Hot Pasta

Hotel Menu Package

Working Lunch Menus *(Minimum of 15 Guests)*

The Mediterranean

Hummus & Baba Ghanoush with Flatbread
Minestrone Soup with White Beans & Pasta
Caesar Salad – Romaine Lettuce, Croutons, Sliced Mushrooms, Sundried Tomatoes & Grated Parmesan Cheese With Creamy Garlic Dressing
Leafless Greek Salad – Fresh Garden Tomato, Cucumbers, Feta & Olives with Creamy Oregano Dressing
Spinach & Ricotta Cannelloni with Extra Tomato Sauce
Pork Souvlaki with Tzatziki Sauce
Lemon Zest Grilled Chicken Breast – Olives, Tomato Concasse & Fresh Herbs
Baklava – Honey & Pistachios
Lemon Zest Chicken Supreme Option – Olives, Tomato Concasse & Fresh Herbs

Homewood Deli

Freshly-Baked Ciabatta & Focaccia Bread
Chef's Kettle Fresh Soup
Organic Mixed Greens with Balsamic Vinaigrette
Creamy Coleslaw
German Potato Salad – Cooked Chopped Potato, Shallots, Grainy Mustard, Crushed Black Pepper, Crispy Chopped Bacon & Olive Oil
Deli Platter – Roast Beef, Black Forest Ham, Salami, Smoked Turkey, Tuna & Egg Salad
Accompanied by Deli Pickles, Sliced Onions, Lettuce, Sliced Tomato, Sprouts, Mayonnaise, Assorted Mustards, Horseradish & Cheese Slices
Tartlets & Fruit Squares

Little Italy

Freshly-Baked Soft & Multigrain Rolls
Traditional Italian Wedding Soup – Meatballs, Baby Spinach, Orzo Pasta & Egg Drop
Italian Mixed Greens with Balsamic Vinaigrette
Tomato & Bocconcini Salad
Antipasto Platter – Prosciutto, Salami, Ham, Smoked Turkey, Roast Beef OR Chefs Choice
Assorted Grilled Vegetables
Fusilli Pasta – Roasted Eggplant & Tomato Sauce
Chicken Parmigianino – Parmesan Cheese & Tomato Sauce
Miniature Cream Horns & Tiramisu Squares

Asian Fusion

Freshly-Baked Roti Flatbread
Dumpling Soup
Asian Thai Vegetable Rice Paper Rolls with Thai Chili Dipping Sauce
Thai Mango Salad – Julienne of Mango, Sweet Peppers, Onions & Fresh Parsley with Lime Vinaigrette
Sliced Teriyaki Chicken Breast
Lo Mein Noodles infused with Asian Vegetables, Scallions, Ginger Root, Coconut Milk & Basil,
Tossed with Roasted Sesame Oil & Coriander Vinaigrette
Coconut Squares

Hotel Menu Package

Plated Lunch Menus *(Minimum of 15 Guests)*

All Plated Lunch Menus include a Bread Basket, one (1) Hearty Soup Option OR one (1) Appetizer Option, one (1) Entrée Option, Sautéed Vegetables, Herb Roasted Potatoes and one (1) Dessert Option. Chef Charge is not included in the listed price.

Miniature Bread Basket *(One (1) per table)*

Freshly-Baked Focaccia, Soft & Multigrain Rolls & Lavash
Served with Sweet Butter

Hearty Soup Options

Potato & Leek, Garden Fresh Minestrone, Butternut Squash & Pear,
Broccoli & Cheddar Cheese OR Red Pepper Bisque

Appetizer Options

- Insalata Caprese with Sliced Plum Tomatoes, Bocconcini Cheese & Onions with Fresh Cracked Black Pepper, Fresh Basil & Balsamic Vinaigrette
- Pear Salad with Mixed Greens, Candied Pecans, Chevre Cheese, Cherry Tomatoes & Grilled Bosc Pears with Honey Lime Vinaigrette
- Caesar Salad with Romaine Lettuce, Herbed Croutons, Mushrooms, Sundried Tomatoes tossed in a Caesar Vinaigrette & topped with Baked Parmesan Crisps

Entrée Options

Roasted Supreme Breast of Chicken
With Mushroom Sauce

Charbroiled (8oz) Angus Striploin
With Pinot Noir Reduction

Vegetable Lasagna *(Minimum order of 9 Guests)*
With Garlic Bread

Grilled Atlantic Salmon
With White Wine Buerre Blanc & Mango Salsa

Sautéed Vegetables

Herb Roasted Potatoes

Dessert Options

Lemon Meringue in Phyllo Nests garnished with Fresh Berries, White Chocolate & Blueberry filled Phyllo Cigars served with a Warm Vanilla Sauce, Apple Crumble Tartlet with Caramel Drizzle & Fresh Berries OR Tiramisu with Fresh Berries & Kahlua Anglaise

Hotel Menu Package

Buffet Dinner Menus

All Buffet Dinner Menus include a Bread Basket, one (1) Hearty Soup Option, two (2) Salad Options, one (1) Pasta Option, one (1) Entrée Option, one (1) Vegetable Option, one (1) Starch Option, one (1) Dessert Option.

Bread Basket

Freshly-Baked Focaccia, Soft White & Multigrain Rolls & Lavash
Served with Sweet Butter

Hearty Soup Options

Butternut Squash & Pear, Smokey Tomato Bisque, Carrot & Ginger, Split Pea,
Wild Mushroom & Leek OR Hearty Minestrone

Salad Options *(Pick one (1) from each grouping)*

Gourmet Salad

Mixed Greens, Julienne of Mango, Strawberries, Sliced Mushrooms, Red & Yellow Peppers, Brown Sugar Chili Croutons with Raspberry Vinaigrette

Blackberry Salad

Mixed Baby Greens, Sweet Peppers, Cucumbers, Mango & Blackberries with Honey Balsamic Vinaigrette

Caesar with a Twist

Romaine Lettuce, Croutons, Sliced Mushrooms & Sundried Tomatoes with Caesar Vinaigrette & Baked Parmesan Crisps

Leafless Greek Salad

Fresh Garden Tomato, Cucumber, Feta & Olives
With Creamy Oregano Dressing

Couscous Salad

Couscous, Dried Fruit & Fresh Herbs with Grapefruit Vinaigrette

Cairo Salad

Saffron Couscous, Raisins, Apricots, Grilled Tomatoes
With Citrus Cumin Vinaigrette

Wild Rice & Cranberry Salad

Wild Rice, Chopped Cilantro, Dried Wild Cranberries & Cashews with Raspberry Vinaigrette

Toasted Israeli Couscous Salad

Toasted Couscous with Grilled Summer Vegetables

Pasta Options

Fusilli tossed with Baked Cherry Tomato & Pesto
Penne Napolitana with Mediterranean Sundried Tomato Sauce
Linguini Pesto with Sauce of Parmesan, Garlic, Basil & Olive Oil
Accompanied by Parmesan Cheese

Chicken Entrées (8oz)

Stuffed Chicken Breast

Filled with Portobello Mushrooms & Swiss Cheese
With Merlot Thyme Jus

Hazelnut Bread Supreme of Chicken

With Dried Cranberry Sauce

Chicken Parmigianino

With Parmesan Cheese & Tomato Sauce

Apricot Chicken

Filled with Dried Fruit & Rice Pilaf
With Apricot Ginger Glaze

Herb Crusted Grilled Chicken Rolls

Filled with Chevre, Spinach & Roasted Red Peppers

Grilled Chicken Brochette

With Roasted Red Pepper Sauce

Hotel Menu Package

Buffet Dinner Menus Continued

Fish Entrées (8oz)

Blackened Spiced Char Grilled Salmon
With Cognac, White Wine & Mustard Cream Sauce

Honey Baked Teriyaki Salmon
With Teriyaki Salmon

Salmon Forestiere
With Sliced Cremini Mushroom & Mushroom Cream Sauce

Parmesan Herb Tilapia
With Caper Artichoke Chardonnay Sauce

Ratatouille Crusted Cod
With Pesto Cream Sauce

Pan Roasted Salmon
With Lemon, Grilled Fennel & Ginger Butter Sauce

Pork Entrées (8oz)

Grilled Marinated Pork Chops
With Apple Sauce

Pork Medallions
With Mushrooms

BBQ Pork Chops
With Hoisin Sauce

Roasted Pork Loin
With Traditional Apple Stuffing & Currant Sauce

Vegetarian Entrées

Vegetarian Lasagna *(Minimum order of 9 Guests)*
Layers of Fresh Pasta, Sweet Peppers, Tomatoes & Mozzarella with a bed of Pink Panna Sauce
Accompanied by Parmesan Cheese

Portobello Ratatouille
With Julienne of Vegetables & Mushroom Cream Sauce OR Smoked Tomato Sauce

Eggplant Parmesan *(Minimum order of 9 Guests)*
Layers of Battered Eggplant Slices with Mounds of Mozzarella & Fresh Tomato Basil Sauce

Grilled Eggplant & Halloumi Cheese
With Oregano Seasoning & Extra Virgin Olive Oil

Vegetables

Grilled Vegetable Bundles
Sautéed Garden Fresh Vegetable
Sautéed Broccoli & Red Pepper
Green Beans with Caramelized Red Onions, Balsamic & Tarragon

Potatoes

BBQ Sliced Red Potatoes with Fresh Thyme
Mini Roasted Potatoes with Fresh Herbs
Shallot Glazed Grilled Potatoes
Roasted Potato Wedges with Rosemary

Dessert Options

Chocolate Fudge Brownie, Mango & Raspberry Mousse Square,
Miniature Cheesecake, Homemade Biscotti,
Gourmet Cookies OR Tartlets

Hotel Menu Package

Plated Dinner Menus *(Minimum of 25 Guests)*

All Plated Dinner Menus include a Bread Basket, one (1) Appetizer Option, one (1) Entrée Option with Vegetables and Starch and one (1) Dessert Option. Chef Charge is not included in the listed price.

Miniature Bread Basket *(One (1) per table)*

Freshly-Baked Focaccia, Soft & Multigrain Rolls & Lavash
Served with Sweet Butter

Appetizer Options

- Cream of Wild Mushroom garnished with Fresh Chives
- Roasted Butternut Squash with Pear
- Mixed Baby Greens with Blackberries, Sweet Peppers, Cucumbers & Mangos with Honey Balsamic Vinaigrette
- Tomato & Bocconcini Tower with Arugula, Basil Oil, Sea Salt & Balsamic Syrup
- Organic Greens tossed with Roasted Golden Ruby Beets, Orange Segments, Caramelized Walnuts, Dried Cherries & Beet Threads with Chevre Cheese with Orange Chardonnay Vinaigrette
- Grilled Bosc Pears with Mixed Greens, Candied Pecans, Chevre Cheese, Cherry Tomatoes with Honey Lime Vinaigrette

Entrée Options

West Coast Salmon

- Broiled BC Wild Salmon Fillet with Chardonnay Wine Butter Reduction
- Mix of Saffron & Wild Rice
- Fresh Market Vegetables

Roasted Prime Rib Beef

- Certified Black Angus Prime Rib of Beef with Pan Au Jus Fresh Herb
- Garlic Roasted Potatoes
- Fresh Market Vegetables

Trio Medallions

- Beef Tenderloin with Peppercorn Sauce
- Breast of Chicken Mushroom Sauce
- Pistachio & Honey Mustard Rack of Lamb with a Rosemary Sauce
- Puréed Garlic Mashed Potatoes
- Fresh Market Vegetables

Dessert Options

Tiramisu

Miniature Lemon & Raspberry Tiramisu in Dark Chocolate Cup

Blueberry Cheesecake

Garnished with Whipped Cream & Fresh Blueberries

Seared Beef Tenderloin

- Certified Black Angus Tenderloin Centre Cut with Wine Merchant Sauce
- Scalloped Potatoes
- Fresh Market Vegetables

Oven Roasted Supreme Breast of Chicken

- Filled with Asiago Cheese & Roasted Red Peppers in a Mushroom Leek Sauce
- Sautéed Sliced Potatoes
- Fresh Market Vegetables

Striploin & Tiger Shrimp

- Certified Black Angus New York Steak (8 oz) with Shiitake Mushroom Merlot Reduction complimented with Shrimp Scampi Lemon Wine Sauce
- Whipped Potatoes
- Fresh Vegetable Medley

Molten Lava Cake

Belgium Chocolate Espresso Molten Lava Cake Dusted with Powdered Sugar

Peach & Mango Panna Cotta

A Classic Italian Dessert with Crispy Nougat & Fresh Berries

Hotel Menu Package

Hors D'oeuvres

All Hot Hors D'oeuvres items require a Chef(s) on-site to prepare and heat the food. Depending on the selection of the Hors D'oeuvres, *Encore* may be able to send Re-Heating or Heating Instructions instead of sending a Chef(s) as long as the Hotel is comfortable re-heating the Hot Hors D'oeuvres. If Re-Heating or Heating Instructions are requested, *Encore* will not be responsible for over or undercooked food items.

Cold Hors D'oeuvres

California Rolls

With Soy Dipping Sauce, Pickled Ginger & Wasabi

Smoked Salmon Rosette

On Chickpea Pancake with Mustard Oil

Mini Rice Paper Rolls

Filled with a Julienne of Asian Vegetables, Shredded Coriander, Sake & Szechwan Peppers with Hoisin Sauce

Marinated Eggplant & Grilled Pepper

On a Crostini garnished with Goat Feta Cheese & Strawberry Salsa

Mini Bocconcini & Tomato Skewers

With Balsamic Drizzle

Beef Tenderloin Canapés

On Pumpnickel with Spicy Mustard & Horseradish

White & Black Sesame Crusted Ahi Tuna

With Wasabi Aioli on a Fried Wonton

Sesame-Soya Glazed Steak & Asparagus Rolls

Hot Hors D'oeuvres

Thai Vegetable Spring Rolls

With Plum OR Hoisin Sauce

Braised Asparagus & Brie Fondue

In a Phyllo Purse

Panko Crusted Brie

With Merlot Peppercorn Jelly in a Bamboo Boat

Sweet Potato & Zucchini Fritters

With Apricot Puree

Coconut Shrimp Skewers

With Cumberland Sauce

Mini Quiche Tartlets

Broccoli & Cheese, Onion & Cheese OR Leek Chevre Tarts

Crab & Brie Triangles

In a Phyllo Pastry

Sicilian Rolls

Filled with Mozzarella, Basil & Roasted Red Peppers with a Smokey Tomato Sauce

Sesame Chicken Satay

With Garlic Sauce

Beef Satay

With Sesame Peanut Dipping Sauce

Beef Tenderloin Lollipops

With Porcini & Mustard Crust

Vegetable Samosas

With Sweet & Spicy Dipping Sauce

Feta Spanakopita

Spinach & Feta Cheese in Phyllo Pastry

Goat Cheese & Sundried Tomatoes

Wrapped in a Phyllo Pastry with Peanut Dipping Sauce

Miniature Vegetable Pakoras

With Fresh Vegetables with a Tamarind Sauce

Chicken Drumettes

With a Honey Garlic Rub

Hotel Menu Package

À La Carte Menu

Soup

Vegetables

Rice

Striploin Entrée

Tenderloin Entrée

Salmon Entrée

Black Cod Entrée

Vegetarian Entrée

Traditional Pastas

Sweet Potato Cannelloni – Creamy Rosé Sauce

Cheese Tortellini – Gorgonzola, Fontina & Parmigianino Cheese Sauce

Penne Napolitano – Mediterranean Sundried Tomato Sauce

Fusilli – Baked Cherry Tomatoes & Pesto Sauce

Inspirational Pastas

Penne with Feta, Ricotta, Arugula & Parmesan Cheese – Red Pepper & Sundried Tomato Sauce

Oven Roasted Quenelles of Root Vegetables & Bocconcini Cheese

White Ricotta Tortellini with Snow Peas & Yellow Bell Peppers – Oven Dried Tomatoes & Basil Purée

Penne Giardinare with Sautéed Red Peppers – Sundried Tomato Sauce

Penne Rigato with Eggplant, Broccoli Florets, Scallions, Carrots & Mushrooms – Fresh Tomato Sauce

Linguini with Clams – Sundried Tomato Sauce

Rotini with Smoked Salmon & Sundried Tomatoes – Swiss, Provolone, Cheddar & Parmesan Cheeses

Fusilli Puttanesca with Extra Virgin Olive Oil, Cracked Garlic Cloves, Capers, Tomato Concasse, Pitted

Black Olives, Anchovies, Basil & Chilies

Cheese Rotollo with Tomatoes, Cheese & Vegetables – Mediterranean Tomato Sauce

Salad

Potatoes

Chicken Entrée

Pork Entrée

Lamb Chops Entrée *(3 Pieces Per Guest)*

Shrimp Skewer *(2 Skewers Per Guest)*

Halibut Entrée