



## **Corporate Event Menus & Packages**

**HYATT PLACE Toronto / Mississauga Centre  
&  
LUXE Convention Centre**

5787 Hurontario Street, Mississauga, ON L4Z 2H7

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## Contact Us

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Hyatt Place Toronto/Mississauga & LUXE Convention Centre is committed to providing their guests with the best, so that they can be their best. Our Sales Team will be dedicated to executing each and every detail so that you can have a successful and memorable event. Our property provides the convenience of in house accommodation and meeting space, for a productive and personal experience.

Contact our Sales Team to inquire more about personalized experiences.

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# Breakfast

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## **GEMS CONTINENTAL BREAKFAST**

Chilled Fruit Juices: Orange, Apple & Cranberry  
Freshly Baked Assorted Danish, Muffins & Croissants  
Fruit Preserve & Butter  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Speciality Teas & Herbal Teas  
**\$18.00**

## **HEALTHY HYATT**

Infused Water Station  
Chef's Choice of Smoothie Shooters (2 Flavors)  
Freshly Baked Low-Fat Muffins & Banana Bread  
Seasonal Sliced Fresh Fruit Platter  
Egg White Frittata **or** Oatmeal Cereal  
Granola Parfait with Yogurt & Chia Seeds  
Fruit Preserve & Butter  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Speciality Teas & Herbal Teas  
**\$24.00**

## **SUNRISE BREAKFAST**

Chilled Fruit Juices: Orange, Apple & Cranberry  
Freshly Baked Assorted Danish, Muffins & Croissants  
Seasonal Sliced Fresh Fruit Platter  
Farm Fresh Scrambled Eggs & Hyatt Home Fried Potatoes  
Crispy Bacon **or** Breakfast Sausage  
Fruit Preserve & Butter  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Speciality Teas & Herbal Teas  
**\$26.00**



## Breakfast Enhancement – Interactive Station

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### OMLETTE STATION

Made to order with choice of fillings:

Bacon, Ham, Onion, Mushroom, Tomato, Peppers, Spinach & Feta or Cheddar Cheese

**OR**

### BURRITO BAR

Scrambled Egg, Spicy Grilled Chorizo, Diced Tomato, Jalapeno Peppers, Sour Cream, Salsa, Tex-Mex Cheese & Scallions wrapped in a soft sheet tortilla (white or whole wheat)

**\$12.00**

### PARFAIT BAR

Greek Yogurt, Low Fat Yogurt, Soya Milk,  
Almond Milk (**Upon request, additional charges apply**)  
Assorted Berries, Assorted Dried Fruits, Banana & Apple  
Walnuts, Almonds & Coconut Flakes  
Granola

**\$12.00**

### BREAKFAST ENHANCEMENT – COLD

Hard Boiled Egg **\$2.50**

Assorted Bagels with Cream Cheese **\$3.50**

Assorted Bagels with Sliced Smoked Turkey, **or** Sliced Salmon **\$4.50**

Assorted Fruit Yogurt with Regular, Non-Fat & Low Fat **\$3.00**

Assorted Individual Cereals served with 2% Milk & Skim Milk **\$3.00**

Choice of One Breakfast Loaf: Banana, Poppy Seed or Zucchini **\$13.00**

Assorted Croissants: Plain **\$3.00** Cheese, Multigrain, Chocolate **\$3.50** Almond **\$4.00**

Oven Fresh Assorted Danish Pastries or Assorted Muffins **\$3.50**

Assorted Scones **\$3.75**

Seasonal Fresh Fruit Platter **\$7.00**

Whole Fresh Fruits (Apples, Bananas & Oranges) **\$4.00**

### BREAKFAST ENHANCEMENT – HOT

Chefs Special Egg Florentine with Spinach and Bechamel **\$9.00**

Belgian Waffles with Chocolate Sauce & Canadian Maple Syrup **\$8.00**

Buttermilk Pancakes with Canadian Maple Syrup **\$8.00**

Cinnamon Sugar-Coated French Toast with Canadian Maple Syrup **\$8.00**

Poached Egg with Hollandaise Sauce **\$7.00**

Turkey Bacon **or** Peameal Bacon **\$5.00**

## Breakout – Signature Selections

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### THE DIP

Vegetable Crudit  with Dipping Sauce  
Hummus & House Dip with Pita Bread & Flat Breads  
Assorted Juices  
**\$13.00**

### YO AMO NACHOS

Homemade Salsa, Tex-Mex Cheese, Jalapeno Peppers, Sour Cream,  
Black Beans & Cilantro with Assorted Nacho Chips  
Assorted Soft Drinks  
**\$15.00**

### REFRESH & REVIVE

Granola Bars & Power Bars  
Single serving Fruit Yogurt & Whole Fruits (Apples, Banana, Oranges)  
Chilled Cranberry or Pomegranate Cocktail Juice  
**\$16.00**

### CHEESE-PLIEZ BOARD

Domestic & Imported Cheese with Grapes & Assorted Crackers with Artisan Breads  
Organic Vegetables Crudit  with Homemade Dipping Sauce  
Seasonal Sliced Fresh Fruits with Berries  
Chilled Cranberry or Pomegranate Cocktail Juice  
**\$22.00**

### THE SMART COOKIE

Oatmeal Raisin, White Chocolate Macadamia & Double Chocolate Chunk  
Almond Biscotti  
White & Chocolate Milk  
Coffee & Tea  
**\$12.00**

### THE HYATT MATINEE

Assorted Popcorn & Assorted Potato Chips  
Assorted Mini Chocolate Bars  
Assorted Soft Drinks  
**\$10.00**

# All Day Meeting Package – The Executive

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Single Day - \$62.00

## **BREAKFAST**

Fruit Juices: Orange, Apple & Cranberry  
Freshly Baked Assorted Danish, Muffins & Croissants  
Fruit Preserve & Butter  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Specialty Teas & Herbal Teas

## **MORNING BREAK**

Chilled Fresh Orange Juice  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Specialty Teas & Herbal Teas

## **LUNCH MENU**

Assorted Breadbasket with Whipped Butter  
Soup of the Day  
Choice of Salad  
Pasta or Rice of the Day

## **SELECTION OF ONE ENTRÉE**

Penne alla Arrabbiata with Mixed Vegetables  
Sheppard's Pie  
Jerk Chicken with Beans and Rice  
Choice of Potato or Vegetables  
Assorted Soft Drinks  
Infused Water

## **DESSERT OF THE DAY**

## **AFTERNOON BREAK**

Assorted Soft Drinks  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Specialty Teas & Herbal Teas

# All Day Meeting Package – The Executive

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## WORKING LUNCH MENUS – Multi Day-1

### SOUP

Lentil Soup with Lemon & Crispy Croutons

### COLD SELECTION

Italian Tossed Greens with Artichoke and Olives (V)

Dressings on the side: Balsamic Glazed Vinaigrette, Sundried Tomato Dressing,  
Chipotle Aioli, Hummus & Grain Mustard

### BREADBASKET

Selection of International Breads with Whipped Butter

### HOT SELECTION

Chicken Souvlaki

Chickpeas & Corn Succotash (Tomato, Green & Red Pepper)

Steamed Broccoli & Rosemary Roasted Potatoes

Vegetable Fried Rice with Spring Onions (V)

### DESSERT

Chefs Choice

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## WORKING LUNCH MENUS – Multi Day 2

### SOUP

Leek & Potato Soup

### COLD SELECTION

Caesar Salad, Parmesan Cheese & Croutons (Bacon Bits on Side)

Dressings on the Side: Balsamic Glazed Vinaigrette, Ranch Dressing,  
Chipotle Aioli & Grainy Mustard

### BREADBASKET

Selection of International Breads

### HOT SELECTION

Beef & Mushroom Fricassee

Penne Pasta Primavera with Garlic Tomato Sauce

Stir Fry of Vegetables & Garlic Roasted Potato with Bell Pepper and Onion

### DESSERT

Chefs Choice

# All Day Meeting Package – The Executive

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## WORKING LUNCH MENU – MULTI DAY 3

### SOUP

Roasted Butternut Squash

### COLD SELECTION

Mixed Greens

Watermelon, Beets, Feta & Rocket Leaves

Dressings on the side: Balsamic Glazed Vinaigrette, Raspberry Dressing,  
Chipotle Aioli, Hummus & Grainy Mustard

### BREADBASKET

Selection of International Breads with Whipped Butter

### HOT SELECTION

Plancha Seared Fish of the Day with Lemon Caper Sauce  
Provençale (Tomatoes & Onions) Roasted Zucchini, Broccoli,  
Gratinated Parmesan Potato  
Vegetable or Meat Lasagna in a Red or White Sauce

### DESSERT

Chefs Choice

**Themed lunches can be used in place of Lunch Menu Cycles with Addition of  
\$10 per person**

# All Day Meeting Package – The President

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**Single Day - \$72.00**

## **BREAKFAST**

Chilled Fruit Juices: Orange, Apple & Cranberry  
Freshly Baked Assorted Danish, Muffins & Croissants  
Fruit Preserve & Butter  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Specialty Teas & Herbal Teas

## **MORNING BREAK**

Fresh Orange Juice  
Assorted Dried Mix Fruits & Granola Parfait  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Specialty Teas & Herbal Teas

## **LUNCH MENU**

Breadbaskets with Whipped Butter  
Soup of the Day  
Choice of Salad  
Pasta or Rice of the Day

## **SELECTION OF ONE ENTRÉE**

Garlic Herb & Butter Oven Roasted Chicken  
Miso Glazed Salmon  
Beef and Rice Stuffed Bell Peppers  
Choice of Potato or Vegetables  
Assorted Soft Drinks  
Infused Water

## **DESSERT OF THE DAY**

Chefs Choice

## **AFTERNOON BREAK**

Assorted Soft Drinks  
Assorted Mini European Pastries  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Specialty Teas & Herbal Teas

# All Day Meeting Package – The President

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## WORKING LUNCH MENU – MULTI DAY 1

### SOUP

Minestrone Soup

### COLD SELECTION

Mixed Baby Field Greens (Heritage Blend, Friese, Baby Arugula)  
Dressings on the side: Balsamic Glazed Vinaigrette, Poppyseed Dressing,  
Chipotle Aioli, Hummus & Grainy Mustard

### BREADBASKET

Selection of International Breads with Whipped Butter

### HOT SELECTION

Hunters Chicken  
Saffron Rice in Olive Oil  
Batata Harra  
Stir Fry Vegetables with Tofu

### DESSERTS

Chefs Choice

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## WORKING LUNCH MENU – MULTI DAY 2

### SOUP

Roasted Bell Pepper & Tomato Bisque

### COLD SELECTION

Mediterranean Quinoa Salad  
Mix Greens in a Balsamic Glazed Vinaigrette

### BREADBASKET

Selection of International Breads with Whipped Butter

### HOT SELECTION

Fish of the Day in a Creamy Leek & Lemon Sauce  
Vegetable Cacciatore  
Cumin Scented Roasted Potato with Olive Oil  
Basmati Rice Pulao

### DESSERTS

Chefs Choice

# All Day Meeting Package – The President

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## WORKING LUNCH MENU – MULTI DAY 3

### **SOUP**

Cream of Cauliflower Soup

### **COLD SELECTION**

Booster Salad with Kale, Tomato & Feta, Topped in a Beetroot Balsamic Dressing

### **BREADBASKET**

Selection of International Breads with Whipped Butter

### **HOT SELECTION**

Beef or Chicken in a Chasseur Sauce

Fusilli Pasta in a Creamy Alfredo Sauce

Channa Masala

Mushroom Rice with Shallots

### **DESSERTS**

Chefs Choice

# All Day Meeting Package – The CEO

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## Single Day Package - \$82.00

### **BREAKFAST**

Fruit Juices: Orange, Apple & Cranberry  
Freshly Baked Assorted Danish, Muffins & Croissants  
Seasonal Sliced Fresh Fruit Platter  
Farm Fresh Scrambled Eggs & Home Fried Potatoes  
Crispy Bacon or Turkey Bacon & Breakfast Sausage  
Fruit Preserve & Butter  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Specialty Teas & Herbal Teas

### **MORNING BREAK**

Chilled Fresh Orange, Cranberry & Apple Juice  
Assorted Sliced Fruit Breads (Lemon, Banana & Cranberry)  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Specialty Teas & Herbal Teas

### **LUNCH MENU**

Breadbasket with Whipped Butter  
Soup of the Day  
Choice of Salad  
Pasta or Rice of the Day

### **SELECTION OF ONE ENTRÉE**

Thai Vegetable curry  
Chicken Stuffed with Mushroom & Spinach in a Wild Mushroom Sauce  
Baked Salmon With Parmesan Herb Crust  
Choice of Potato or Vegetables  
Assorted Soft Drinks  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Specialty Teas & Herbal Teas

### **DESSERT OF THE DAY**

Chefs Choice

### **AFTERNOON BREAK**

Assorted Decadent Trays or Mini Cake Squares  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Specialty Teas & Herbal Teas

# All Day Meeting Package – The CEO

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## WORKING LUNCH MENU – MULTI DAY 1

### SOUP

Hot & Sour Vegetable Soup

### COLD SELECTION

Roasted Cauliflower & Quinoa Salad with Chermoula Dressing

### BREADBASKET

Selection of International Breads with Whipped Butter

### MAINS

Beef Stroganoff

Vegetable Lasagna in a Red or White Sauce

Herb Pilaf

Colcannon

Chefs Handpicked Seasonal Vegetables

### DESSERTS

Chefs Choice

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## WORKING LUNCH MENU – MULTI DAY 2

### SOUPS

Mulligatawny Soup

### COLD SELECTIONS

Booster Salad

### BREADBASKET

Selection of International Breads with Whipped Butter

### MAINS

Chicken a La King

Penne alla Marinara with Basil & Slow Cooked Tomato **or**

Wild Rice Pilaf with Fine Herbs & Extra Virgin Olive Oil

Maple Glazed Roasted Root Vegetables & Lyonnaise Potatoes

### DESSERTS

Chefs Choice

# All Day Meeting Package – The CEO

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## WORKING LUNCH MENU – MULTI DAY 3

### SOUP

Lemon Chicken Grass or Corn Soup

### COLD SELECTION

Fattouh with Crispy Arabic Bread

### BREADBASKET

Selection of International Breads with Whipped Butter

### MAINS

Grilled Salmon with Confit Fennel & Dill Sage

Scallion Mashed Potatoes

Kabsa Rice

Marinated Grilled Vegetables with Roasted Garlic

Pasta with a Four Cheese Sauce

### DESSERT

Chefs Choice

## Deli Delight

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### LUNCH N GO

Individual Bag of Potato Chips

Black Forest Ham & Brie Cheese, Caramelized Pears on a Whole Wheat Baguette,

Grilled Vegetables with Pesto Mayonnaise on a Multi Grain Bread,

Smoked Turkey on with Caramelized Red Onion on a Whole Wheat Baguette,

Tuna & Apple & Celery on a Panini

Gourmet Cookies

Soft Drinks or Bottled Water

**\$32.00**

# Deli Delight

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## **BETWEEN THE BREAD**

### **SALADS**

Country Style Potato Salad & Greek Salad

### **SOUP**

Chef's Soup of the Day

### **GRAINS**

Smoked Turkey Sandwich, Cranberry Aioli on a Mini Baguette  
Smoked Salmon Wrap with Baby Arugula, Lemon & Dill Cream Sauce  
Portobello Mushroom & Brie Melt on a Focaccia Bun  
House Made Kettle Chips

### **DESSERTS**

Mini Assorted French & Italian Pastries

Assorted Soft Drinks

Freshly Brewed Regular & Decaffeinated Coffee

Selections of Specialty Tea & Herbal Teas

**\$32.00**

## **HEALTHY HYATT WRAPS**

Assorted Cheese Cubes

### **Choice of Three:**

Chicken Caesar in a Roasted Tortilla Wrap , Smoked Salmon,  
Cucumber & Watercress, Honey Mustard Glaze on Spinach Wrap,  
Roast Beef with Horseradish Mayonnaise on a Whole Wheat Wrap,  
Grilled Mixed Vegetables, Avocado with Crisp Greens on a Plain Wrap

Whole Fruit or Fruit Salad

Bottled Juice & Water Station

**\$32.00**

# International Themed Lunches

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## BOLLYWOOD BITES

### SALADS

Channa Chaat

### SOUP

Mulligatawny

### MAINS

Butter Chicken

or

Beef Do Pyaza

Aloo Gobi Masala

Green Peas Pulao

Naan, Raita, Papad & Pickle

### DESSERTS

Gulab Jamun

Assorted Soft Drinks & Masala Chai

**\$35.00**

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## CIAO TUSCANY

### SALADS

Marinated Mix Vegetable with Bocconcini, Tomato & Basil  
Tuscan Bean Salad & Romaine with Olive & Tomato in an Italian Dressing

### SOUP

Toscana Minestrone with a Garlic Crostini

### BREADBASKET

Selection of International Breads or Focaccia with Whipped Butter

### MAINS

Pollo alla Cacciatore (Chicken) or Pesce alla Piccata (Fish/Sole)

Tri color Tortellini with Sundried Tomato & Arugula

Seasonal Vegetables & Rosemary Roasted Potatoes

### DESSERTS

Assorted Italian Pastries

Coffee & Tea

**\$36.00**

# International Themed Lunches

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## **WOK N ROLL HAKKA**

### **SALADS**

Thai Papaya Salad

### **SOUP**

Hot & Sour Chicken Soup

### **MAINS**

Beef Manchurian with Vegetables

or

Chili Chicken with Scallions & Bell Pepper

Vegetable Hakka Noodles & Fried Rice

### **DESSERTS**

Sago Pudding with Coconut & Melon

Assorted Soft Drinks, Coffee & Tea

**\$35.00**

## **CASA MEXICANA**

### **SALADS**

Black Bean & Corn Salad

Mini Taco Bowls with Spicy Salsa, Guacamole & Sour Cream

### **SOUP**

Mexican Tortilla Soup

### **MAINS**

Chicken or Beef Enchiladas

Cilantro & Lime Rice

Cajun Roasted Potato & Vegetable Medley

### **DESSERTS**

Mexican Flan

Assorted Soft Drinks, Coffee & Tea

**\$35.00**

## Pizza & Pasta Buffets

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### ONLY PASTA BUFFET

Soup of the Day

Chef's Choice of Salad

Your choice of any Two Types of Pasta to choose from:  
Tri-Colour Tortellini, Spaghetti, Fusilli, Penne or Rigatoni

Your choice of any Two Types of Sauces to choose from:  
Primavera Sauce, Creamy Alfredo, Meat Sauce or Mini Meatball Sauce,  
Creamy Mushroom Sauce, Herb Pesto Cream Sauce or Rose Sauce

Parmesan Cheese, Crushed Chili Flakes with Garlic Bread

Selections of Assorted Soft Drinks

Freshly Brewed Regular & Decaffeinated Coffee

Specialty Teas & Herbal Teas

**\$35.00**

### MAMA MIA PIZZA BUFFET

Choice of Two:

Pepperoni & Cheese, Margherita, Supreme, Mediterranean Veggie

Chef's Choice of Salad

Selection of Mini Cake Squares

Selection of Assorted Soft Drinks

Freshly Brewed Regular & Decaffeinated Coffee

Specialty Teas & Herbal Teas

**\$39.00**

# Luxe Signature Buffet Menu Dinner

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## LUXE MENU 1

Assorted Dinner Rolls with Whipped Butter

### COLD SELECTION

Cajun Vegetable Salad with Heirloom Tomatoes & Pine Seeds **(N)**

Mozzarella, Compressed Cucumber, Tomato,

Pesto with Aged Balsamic Vinaigrette **(V)**

Roasted Beetroot Salad, Horseradish & Baby Potatoes **(V)**

### FRESH SALAD BAR

Iceberg, Arugula, Romaine **(V)**

French, Balsamic, Thousand Island & Honey Mustard Dressing

Croutons, Olives, Sliced Cucumbers, Sliced Tomatoes

### HOT SELECTION – Choice of Two

Herb Crusted Salmon, Braised Fennel with Slow Roasted Tomatoes

Peri Peri Marinated Chicken with Roasted Corn Salsa

Baked Penne with Roasted Vegetables and Tomato & Cream Sauce **(V)**

Cajun Marinated Char-Grilled Vegetable

Herbed Rice **(V)**

Assorted Soft Drinks

### DESSERTS

Seasonal Sliced Fruit Salad with Orange Juice, Cointreau and Mint

Mini Tiramisu Squares

Flourless Chocolate Cake

Coffee & Tea

**\$62.00**

# Luxe Signature Buffet Menu Dinner

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## LUXE MENU 2

Assorted Dinner Rolls with Whipped Butter

### COLD SELECTION

Kale & Quinoa Salad with Tomato Vinaigrette **(V)**

Minted Beetroot & Yogurt Salad **(V)**

Pasta Salad with Asparagus & Olives **(V)**

### FRESH SALAD BAR

Iceberg, Arugula, Romaine **(V)**

French, Balsamic, Thousand Island & Honey Mustard Dressing

Croutons, Olives, Sliced Cucumbers, Sliced Tomatoes

### HOT SELECTION

Fish Chermoula

Thai Green Chicken Curry **(N)**

Colcannon, Cabbage Velouté, Crispy Bacon Crackling

Steamed Vegetables **(V)**

Jasmine Rice **(V)**

Assorted Soft Drinks

### DESSERTS

Crème Brûlée

Coffee & Tea

**\$68.00**

# Luxe Signature Buffet Menu Dinner

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## LUXE MENU 3

Assorted Dinner Rolls with Whipped Butter

### COLD SELECTION

Wild Rice Salad, Roasted Parsnip & Honey Mustard Dressing (V)

Glass Noodles Salad with Bok Choy & Baby Corn (V)

Fattouh (V)

### FRESH SALAD BAR

Iceberg, Arugula, Romaine (V)

French, Balsamic, Thousand Island & Honey Mustard Dressing

Croutons, Olives, Sliced Cucumbers, Sliced Tomatoes

### HOT SELECTION

Blackened Trout Fillet with Roasted Corn Salsa

Grilled Free-Range Chicken Supreme in a Thyme Jus

Scallion Mashed Potatoes (V)

Broccoli Tossed in Almond Butter (V, N)

Vegetable Fried Rice (V)

Assorted Soft Drinks

### DESSERTS

New York Cheesecake

Coffee & Tea

**\$72.00**

# Plated Dinner Menu

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Our plated dinner is based on three courses. The entree served with seasonal vegetables, plus your choice of one soup and one dessert. Dinner includes a selection of Freshly Baked Rolls, with Whipped Butter, assorted soft drinks, Coffee & an assortment of specialty teas.

## SOUP

Roasted Red Pepper & Tomato  
Cream of Asparagus  
Smoked Ham & Split Pea  
Roasted Butternut Squash  
Chicken Consommé with Vegetables  
Minestrone

## APPETIZER

Mixed Field Greens with Sherry Shallot Dressing  
Traditional Caesar Salad with Parmesan Cheese, Herb Croutons & Caesar Dressing  
(Bacon on the Side)  
Baby Kale, Wheat Berry, Feta & Lemon Vinaigrette  
Poached Beetroot, Arugula, Goat Cheese,  
Candied Walnuts in a Balsamic Glazed Vinaigrette

## MAIN COURSE

**6 oz Roasted Chicken Breast \$52.00**  
Chive & Shallot Potato Galette, Tarragon Jus  
**6 oz Hunters Chicken \$54.00**  
Lightly Breaded Chicken Breast, Topped with Tomato Sauce,  
Sweet Peppers & Mushrooms  
**6 oz Grilled Striploin \$64.00**  
With Fingerling Potatoes, Black Berry & Fig Pesto Sauce  
**6 oz Roasted Beef Tenderloin \$68.00**  
With Truffle Whipped Potato, Thyme Demi-Glace  
**Tender Boneless Bison Short Ribs \$59.00**  
Buttery Mashed Potatoes, Saskatchewan Berry au Jus  
**Moroccan Arctic Cha \$58.00**  
With Raisins, Cous Cous, Green Olives, Tomato & Lemon Relish  
**6 oz Pan Seared Salmon \$60.00**  
Braised Baby Fennel, Crushed Potatoes with Tarragon, Bisque

## Plated Dinner Menu

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### DUO ENTREES

#### **6 oz Chicken and Salmon Duo \$72.00**

With Creamy Risotto & Café au Lait Sauce

#### **Surf N' Turf \$82.00**

8 oz New York Beef Steak with 2 pieces of Jumbo Prawns,  
with lemon asparagus and mixed greens

### VEGETARIAN MAIN COURSE

#### **Tri-Colored Tortellini \$45.00**

With Pesto Rose Sauce, Young Vegetables

#### **Spinach & Feta Strudel \$45.00**

With Wild Mushroom Sauce

#### **Grilled Broccoli, Cauliflower & Tofu Steak (Vegan) \$45.00**

With Curried Tomato Coulis & Saffron

#### **Polenta Fries \$46.00**

Mediterranean Ratatouille & Coriander Pesto (N)

#### **Potato Gnocchi \$46.00**

Roasted Artichokes, Bell Peppers & Olives

#### **Pumpkin & Barley Risotto \$48.00**

Zucchini & Baked Vine Tomatoes

#### **Baked Eggplant Parmigiana \$48.00**

In a Tomato & Basil Sauce

#### **Vegetarian Lasagna \$48.00**

### DESSERT

Chocolate Truffle Mini Cake

Mini Red Velvet Cake

White and Dark chocolate Bomb

Chocolate Volcano

New York, Key Lime, Chocolate, Caramel or Blueberry Cheesecake

## Hot & Cold Appetizers

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### HOT APPETIZERS

- Spinach & Ricotta Risotto Fritters **\$28.00**
- Vegetable Samosa with Mango Chutney Dipping Sauce **\$28.00**
- Cheddar Stuffed Jalapenos **\$30.00**
- Chicken Spring Roll Served with Sweet Chili Sauce **\$30.00**
- Vegetarian Spring Rolls with Plum Dipping Sauce **\$31.00**
- Spanakopita (Cheese and Spinach) **\$32.00**
- Crispy Chicken Fingers with Plum Sauce **\$32.00**
- Fire Roasted Chicken Skewers served with Chipotle Sauce **\$32.00**
- Shrimp Tempura with Ginger Soya Sauce **\$34.00**
- Sea Scallops Wrapped in Bacon **\$34.00**
- Coconut Breaded Shrimp with Seafood Sauce **\$34.00**
- Crab Cake with Mango Salsa **\$36.00**
- Mini Beef Sliders **\$40.00**

### COLD APPETIZERS

- Chaat Papri **\$ 26.00**
- Tomato and Bocconcini Skewers **\$28.00**
- Bruschetta with Tomato Salsa and Cilantro **\$28.00**
- Mini Quiche Florentine **\$32.00**
- Avocado Goat Cheese Truffles **\$32.00**
- Roasted Shrimp Cocktail **\$32.00**
- Grilled Asparagus Wrapped in Bacon or Prosciutto **\$32.00**
- Antipasto Kabobs **\$34.00**
- California Rolls with Soya Dipping Sauce **\$34.00**
- Toasted Crostini with Creamy Brie Cheese, Sautéed with Portobello Mushrooms and Onions **\$34.00**
- Tequila Lime Shrimp Taco Bites **\$36.00**
- Smoked Salmon on a Toasted Pumpernickel Bread with Cream Cheese **\$36.00**

**\*\*Appetizers are sold by the Dozen\*\***

## Live Stations

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### **CARVING STATION**

#### **Choice of One:**

Alberta Prime Rib, Roast Beef Sirloin, Turkey Carving Station  
Assorted Dinner Rolls with Whipped Butter

**\$45.00**

### **TRADITIONAL ARABIC LAMB/BEEF - HALAL AVAILABLE**

Slow Pot Roasted Beef/or  
Lamb with Spiced Saffron Rice

**\$48.00**

### **SMOKED SALMON**

Condiments: Capers, Onions, Cream Cheese,  
Slices of Pumpernickel Bread With Whipped Butter

**\$38.00**

### **BLUE JAY WAY**

Mini Hot Dog with House Made Relish & Condiments  
Mini Individual Burgers (Beef or Veggie) with Ketchup, Mayonnaise,  
& Ontario Swiss Cheese  
Add: Lettuce, Tomato & Onions  
Canada's Favorite Onion Rings  
Root Beer or Assorted Soft Drink

**\$26.00**

### **MONTREAL STYLE POUTINE**

Crispy Fries Drizzled with Warm Gravy & Decadent Cheese Curds

**\$16.00**

### **MAC & CHEESE STATION**

Cheesy Elbow Macaroni Pasta infused with a choice of flavor (choose Two):  
Classic Four Cheese, Butter Chicken, Bacon & Chive, Queso & Cheeseburger  
Assorted Soft Drinks

**\$18.00**

### **INTERACTIVE PASTA STATION**

Penne, Fusilli  
Tomato Sauce, Bolognese, Mushroom Cream Sauce or Rose Sauce  
Grated Parmesan, Extra Virgin Olive Oil, Basil Pesto, Semi Dried Tomatoes & Black Olives

**\$22.00**

### **ICE CREAM STATION**

Three Types of Ice Cream with Roasted Nuts, Berries, Mangoes & Chocolate Sauce (N)

**\$15.00**

## Beverage Selections

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**Liquor Consumption is calculated to the nearest tenth of a bottle. Organizers are invited to delegate one person to verify total beverage consumption with the Banquet Manager upon conclusion of the function.**

### HOST BAR

The Bar is recommended when the host pays for all the drinks that guests consume.

Liquor Premium Brands – 1oz	\$8.00 per drink
Aperitifs & Sherries – 2oz	\$9.00 per drink
Liqueurs & Cognacs – 1oz	\$9.75 per drink
Assorted Domestic Beer	\$7.50 per bottle
Assorted Imported Beer	\$8.50 per bottle
House Wine, Red or White – 6oz	\$8.00 per glass
Bottle of House Wine, Red or White	\$35.00 per bottle
Soft Drinks/Bottled Water	\$4.25 per drink

**Up to 25 – Guests, Bartender Charge of \$25.00 per hour (Minimum of 3 hours)**

**26 Guests and Over – No Bartender Charge**

**\*\*Applicable Taxes and 15% Gratuity are not included in the above pricing\*\***

### CASH BAR

Liquor Premium Brands – 1oz	\$9.00 per drink
Aperitifs & Sherries – 2oz	\$10.00 per drink
Liqueurs & Cognacs – 1oz	\$10.75 per drink
Assorted Domestic Beer	\$8.50 per bottle
Assorted Imported Beer	\$9.50 per bottle
House Wine, Red or White – 6oz	\$9.00 per glass
Soft Drinks/Bottled Water	\$5.25 per drink

**Up to 25 – Guests, Bartender Charge of \$25.00 per hour (Minimum of 3 hours)**

**26 Guests and Over – No Bartender Charge**

**\*\*Applicable Taxes and 15% Gratuity are not included in the above pricing\*\***

**Price are subject to change without notice – Applicable taxes and 15% gratuity are not included**