



# BANQUET MENU



C Banquets | 300 City Centre Drive 12 Floor  
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## BREAKFAST

## BRUNCH

## BUFFETS

## PLATED MENU

### CLASSIC CONTINENTAL

flavoured muffins with butter

chilled assorted juices

house blend regular and decaffeinated coffee and a selection of teas

### PREMIUM CONTINENTAL

fresh bakery basket of croissants, danishes and muffins  
served with butter and preserves

fresh fruit platter

chilled assorted juices

house blend regular and decaffeinated coffee and a selection of teas

### HOT BREAKFAST BUFFET

assortment of bagels, white and whole wheat toast, flavoured muffins  
served with butter, cream cheese and preserves

scrambled eggs

crispy bacon and sausage

home fries

fresh fruit platter

chilled assorted juices

house blend regular and decaffeinated coffee and a selection of teas



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#### HIGH TEA

combination of meat and vegetarian quartered sandwiches and wraps  
variety of savoury pastries  
an array of miniature quiche  
garden salad  
assortment of Italian pastries  
chilled assorted juices  
house blend and decaffeinated coffee and a selection of teas

#### SUNDAY BRUNCH

smoked salmon rosettes garnished with accoutrement  
roasted chicken supreme  
spinach and cheese cannelloni  
traditional picnic potato salad  
garden salad  
sliced baguettes  
fresh fruit platter  
house blend and decaffeinated coffee and a selection of teas



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#### CARIBBEAN

rice with red kidney beans  
48 hour marinated jerk pork or chicken  
house made pickled coleslaw  
garden salad  
seasonal vegetables  
sliced baguette  
table of house made trifles topped with berries  
house blend and decaffeinated coffee and a selection of teas

#### ITALIAN

breaded chicken cutlets topped with mozzarella and tomato sauce  
pasta primavera with a rosé sauce  
house made Caesar salad with seasoned croutons  
seasonal vegetables  
roasted Yukon gold potatoes  
three bean minestrone with pastina made in house  
sliced baguette  
assortment of Italian pastries  
house blend and decaffeinated coffee and a selection of teas



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### MEXICAN

rice, olives, black bean and corn stuffed poblanos topped with mozzarella  
roasted chicken marinated Veracruz style with ginger, garlic, and grilled chilies  
thyme scented steamed rice  
seasonal vegetables  
garden salad  
cinnamon sugar churros  
house blend and decaffeinated coffee and a selection of teas

### THE ATLANTIC

roasted salmon brushed with Dijon mustard topped with seasoned breadcrumbs  
seasonal vegetables  
roasted Yukon gold potatoes  
garden salad  
sliced baguettes  
assorted Italian pastries  
house blend and decaffeinated coffee and a selection of teas

### LATE WINTER HARVEST

roasted bell pepper and tomato soup  
marinated wine and thyme roasted chicken  
garlic mashed potatoes  
seasonal vegetables  
baby kale salad with red wine and onion vinaigrette  
sliced baguettes  
table of miniature cheesecakes in three assorted flavours  
house blend and decaffeinated coffee and a selection of teas



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#### THE FARMER'S FEAST

Ontario farmed striploin in a wine and beef herbed gravy  
baked potatoes with side of sour cream and green onion  
seasonal vegetables  
house made Caesar salad with seasoned croutons  
sliced baguette  
fresh fruit platter  
house blend and decaffeinated coffee and a selection of teas

#### THE TRADEMARK

dark soy and garlic marinated roast chicken  
vegetable and ricotta stuffed baked pasta shells  
seasonal vegetables  
roasted Yukon gold potatoes  
garden salad  
sliced baguette  
assortment of bite size dessert squares  
house blend and decaffeinated coffee and a selection of teas



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ENTRÉES

CLASSIC

chicken supreme  
AAA striploin  
salmon

STERLING

stuffed chicken supreme  
prime rib steak  
red snapper or rainbow trout

SIGNATURE

half Cornish hen  
rack of lamb  
lobster tail (4oz) & tenderloin (6oz)  
tenderloin (10oz)

All entrées include choice of soup or salad, potatoes, vegetables, dessert, house blend and decaffeinated coffee and a selection of teas. Enhance your guests experience with one of our pasta dishes.

CHOOSE SOUP

roasted red pepper and tomato  
butternut squash  
cream of mushroom  
minestrone

ADD ON - PASTA COURSE

meat lasagna  
cheese and spinach cannelloni  
pasta primavera in a rosé sauce  
squash ravioli with pumpkin seeds  
and tomato sauce

OR SALAD

mixed greens with house dressing  
caprese  
traditional Caesar

DESSERTS

crème brulée with berries  
apple blossom with vanilla ice cream  
cheese cake with berry compote  
assorted Italian pastries

\* Entrees not interchangeable between levels

\* Halal meat options available with price adjustment



## APPETIZERS

## PLATTERS

## STATIONS

### HOT CANAPÉS

- beef sliders
- coconut shrimp
- mini beef wellington
- edamame dumplings
- vegetarian spring rolls
- vegetarian samosas
- truffle mushroom crostini
- thai marinated chicken satay
- beef satay
- spanakopita
- mac & cheese

### COLD CANAPÉS

- caprese skewers
- tomato bruschetta with balsamic
- cocktail shrimp shooters
- double cream brie with preserves on crostini
- smoked salmon crostini





# APPETIZERS PLATTERS STATIONS

## ANTIPASTO PLATTER

zucchini, eggplant, roasted red peppers, marinated olives, pickled vegetables, sliced salami

## DELUXE ANTIPASTO PLATTER

zucchini, eggplant, roasted red peppers, marinated olives, pickled vegetables, sliced salami, sliced prosciutto, mini bocconcini

## FRESH FRUIT PLATTER

assorted fresh fruit

## FRESH VEGETABLE PLATTER

assorted seasonal vegetables with dip

## CHEESE PLATTER

assortment of cheese served with grapes and crackers

## SANDWICH PLATTER

variety of egg, tuna, ham and turkey

## COLD CUT PLATTER

assorted meats served with butter, mayo, and bread



# APPETIZERS PLATTERS STATIONS

Enhance your guests experience with one or more of our unique stations.

## POUTINE

fresh cut fries served with gravy and mozzarella

## COMBO #7

chicken nuggets served with plum sauce  
fresh cut fries served with ketchup

## BBQ BAR

mini hotdogs and sausages served with assortment of fixings

## MINI CUPCAKE

assortment of miniature cupcakes

## DELUXE CHEESECAKE

assortment of cheesecakes

All stations minimum of 50 guests, unless specified otherwise.



APPETIZERS  
PLATTERS  
STATIONS

CHEF ATTENDED

**QUESADILLA**

vegetarian quesadillas served with salsa and sour cream

**MAC & CHEESE**

elbow pasta with mornay sauce topped with bacon crumble, scallions and smokey ketchup

**OYSTER BAR**

fresh seasonal oysters with horseradish sauce

**GRILLED CHEESE**

classic grilled cheese on white bread with cheddar

All stations minimum of 50 guests, unless specified otherwise.



## RECEPTION BAR

### WINE SELECTIONS

#### HOUSE WINE - WHITE

tintern ridge - white  
château des charmes - chardonnay

#### HOUSE WINE - RED

tintern ridge - red  
château des charmes - cab/merlot

#### WHITE WINE - BOTTLE

argento - pinot grigio  
fat bastard - chardonnay  
martini and rossi asti - sparkling  
château des charmes - rosé  
vineland estates - semi dry riesling

#### RED WINE - BOTTLE

goats do roam - blend  
mcguigan black label - shiraz  
vineland estates - cabernet franc

### HOST BAR | CASH BAR

#### NAME BRANDS

luksusova | bacardi white  
beefeater | bombay sapphire  
canadian club | grants

#### PREMIUM BRANDS

sauza silver | forty creek  
bacardi gold | ketel one  
johnnie red

#### ULTRA PREMIUM BRANDS

belvedere | havana club dark  
jose cuervo | johnny black  
chivas regal | hendricks