

Where Guests Become Friends



2019 Catering Menu

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Prices exclusive of applicable gratuity and taxes. Prices are subject to change without notice. Please advise of any dietary requirements 3 business days prior to event.

BREAKFAST

Continental Breakfast - \$21 per person (Minimum 10 people) Add Seasonal Sliced Fruit - \$4.50 per person

Selection of Fruit Juices Toast, Bagels, Croissants, Assorted Muffins, Danishes & Cinnamon Rolls Selection of Cereal & Milk Fresh Brewed Coffee & Tea Selection

The V.I.P. Breakfast - \$28 per person (Minimum 10 people)

Selection of Fruit Juices Scrambled Eggs, Bacon, Sausages & Hash Browns Assorted Muffins, Croissants & Toast Seasonal Sliced Fruit Single Serving Yogurts Selection of Cereal & Milk Fresh Brewed Coffee & Tea Selection

Healthy Start - \$20 per person (Minimum 10 people)

Orange Juice & Grapefruit Juice Selection of Cereal & Milk Individual Granola Bars & Rice Crispy Bars Seasonal Sliced Fruit Whole Wheat & Rye Toast Honey, Fresh Preserves & Butter Fresh Brewed Coffee, Tea Selection & Milk

Eggs Royal - \$30 per person (Minimum 10 people)

Selection of Fruit Juices Toasted English Muffins with Medium Pouched Egg, Smoked Salmon and Hollandaise Sauce Hash Browns Seasonal Sliced Fruit Selection of Cereal & Milk and Single Serve Yogurts Fresh Brewed Coffee & Tea Selection & Milk













REFRESHMENT BREAKS

BEVERAGES:

Fresh Brewed Coffee	\$3.50 per person
(Decaffeinated available upon request)	
Selection of Herbal Teas	\$3.50 per person
Urn of Fresh Brewed Coffee (50 Cups)	\$120.00 per urn
Urn of Tea with Herbal Selection (50 Cups)	\$120.00 per urn
Assorted Soft Drinks (Based on Consumption)	\$2.75 each
Bottled Spring Water (Based on Consumption)	\$2.75 each
Perrier Water (Based on Consumption)	\$3.50 each
Assorted Bottled Juices (Based on Consumption)	\$3.50 each
Chilled Assorted Juices – Orange, Apple or Cranberry (48 oz)	\$24.00 per jug
2% Milk or Chocolate Milk (48oz)	\$17.00 per jug

LIGHT SNACKS:

Fresh Baked Cookies	\$2.25 each
Fresh Baked Cookies (Dozen)	\$25.00 per dozen
Whole Fresh Fruit	\$3.00 per piece
Cheese and Fruit platter – (Serves 10)	\$45.00 per tray
Assorted Muffins, Croissants and Danishes	\$3.50 each
Cinnamon Rolls	\$3.95 each
Bagel & Cream Cheese	\$3.75 each
Add Smoked Salmon	\$4.00 each
Homemade Banana, Apple, Carrot or Zucchini Bread (8 Pieces/Loaf)	\$20.00 per loaf
Individual Fruit Yogurt	3.00 each
Brownies or Nanaimo Bars	\$2.75 each
Individual Potato Chips	\$2.75 each
Individual Rice Crispy Bars	\$2.75 each
Individual Granola Bars	\$3.00 each





THEMED BREAKS

(Minimum of 10 people)

SAY "CHEESE" - \$18.00 PER PERSON

Seasonal Sliced Fresh Fruit Assorted Cheese Display & Crackers Assorted Fruit Juices, Soft Drinks & Bottled Water Fresh Brewed Coffee, Tea Selection

The COOKIE Platter - \$15 PER PERSON

Biscotti, Chocolate Chip, Sugar and Raisin Cookie Assorted Fruit Juice, Soft Drinks & Bottled Water Fresh Brewed Coffee and Tea Selection

SPORTS FAN - \$16.00 PER PERSON

Assorted Nuts & Pretzels Assorted Individual Potato Chips Fresh Popped Popcorn Baked Nachos with Cheese Served with Salsa and Sour Cream Assorted Fruit Juices, Soft Drinks & Bottled Water

CHOCOHOLICS - \$17.00 PER PERSON

Chocolate Brownies, Nanaimo Bars Chocolate Chip Cookies, Chocolate Silk Pie Assorted Chocolate Bars—Mars, Twix, M&M & Snickers Chocolate Milk – 2% Milk Available Upon Request Hot Chocolate Assorted Fruit Juices, Soft Drinks & Bottled Water

CEO - \$19.00 PER PERSON

Green and Strawberry Smoothies Fresh Fruit Brochettes Individual Trail Mix Vitamin Water Assorted Fruit Juices, Fresh Brewed Coffee & Tea Selection



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WORKING BUFFET LUNCHES



(Minimum of 15 people)

An Additional \$5.00 per person for Working Dinners (Minimum 15 persons) An Additional \$3.00 per person for Groups of 10-14 people

Make Your Own Sandwich - \$37.00 per person

Mixed Greens Salad with Choice of Dressing, Coleslaw, Potato Salad, Turkey, Roast Beef, Ham & Cheese, Corned Beef Salami, Egg & Tuna Salad, Whole Wheat, Pumpernickel, Multi-Grain, White Mini Buns & Condiments, Chef's Choice of Dessert Fresh Brewed Coffee, Tea Selection & Assorted Soft Drinks



Oriental Café - \$38.00 per person

Oriental Chicken Noodle Soup, Mixed Greens Salad with Asian Sesame Dressing, Asian Coleslaw, Vegetable Spring rol Kung Pao Chicken, Shrimp Stir-Fried Egg Noodles, Vegetable Stir-Fry, Served with Scented Steamed Rice, Chef's Choice of Dessert Fresh Brewed Coffee, Tea Selection & Assorted Soft Drinks

Little Italy - \$39.00 per person

Italian Wedding Soup, Traditional Caesar Salad with Herbed Croutons Garlic Bread, Penne Shrimp Basil Pesto Linguini Chicken Alfredo, Chef's Choice of Dessert Fresh Brewed Coffee, Tea Selection & Assorted Soft Drinks

The Olympia - \$41.00 per person

Traditional Greek Salad (Olives, Cucumbers, Tomatoes, Feta & Onions), Mixed Greens Salad with Choice of Dressing, Hummus & Pita Bread, Marinated Chicken Breast Souvlaki Style, Lamb & Beef Gyros, Served with Greek Style Rice, Potatoes & Tzatziki Sauce, Chef's Choice of Dessert, Fresh Brewed Coffee, Tea Selection & Assorted Soft Drinks

The Canadian Deli - \$39.00 per person

Soup Du Jour,

Mixed Greens Salad with Choice of Dressing, Potato Salad, Pasta Salad, Turkey, Roast Beef, Ham & Cheese, Corned Beef Salami, Egg & Tuna Salad, Whole Wheat, Sourdough, Marble Rye, White Bread Cheese Display, Chef's Choice of Dessert, Fresh Brewed Coffee, Tea Selection & Assorted Soft Drinks

Taste of the Middle East - \$39.00 per person

Moroccan 9 Vegetable Soup, Falafel (Chic Peas), Fattoush Salad, Chicken Shawarma & Garlic Sauce , Served with Yellow Basmati rice, Pita Bread, Chef's Choice of Dessert Fresh Brewed Coffee, Tea Selection & Assorted Soft Drinks



California - \$40.00 per person

California Greens Salad, California Quinoa Salad, Assorted Pizzas, Chicken Wings with Chipotle Sauce, Chef's Choice of Dessert Fresh Brewed Coffee, Tea Selection & Assorted Soft Drinks

Baja - \$40.00 per person

Chicken Corn Chowder, Mixed Greens Salad, Corn Salad, Baked Nachos with Cheese, Salsa, Guacamole & Sour Cream, Chicken Enchiladas with Spanish Rice & Refried Beans Chef's Choice of Dessert, Fresh Brewed Coffee, Tea Selection & Assorted Soft Drinks



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LUNCH A LA CARTE

(Minimum of 15 people) (Choice of Salad or Soup, Entrée & Dessert)

Entrées:

Chicken Katsu- \$36.00 Crispy and Crunchy Japanese Fried Chicken Served with Sushi Rice and Shredded Raw Cabbage with Katsu Sauce

Teriyaki Salmon - \$34.00 Grilled Teriyaki Salmon With Grilled Asparagus Spears and Braised Cabbage on a Bed of Seasoned Rice.

Souvlaki – Chicken Souvlaki - \$32.00 Served on a Bed of Greek Rice and Roasted Potatoes with a Side Greek Yogurt Sauce and Garlic bread

7oz Black Angus Top Sirloin - \$34.00 Roasted Potatoes with Vegetable Medley

Dirty Gourmet Burger - 8oz Prime Rib Burger \$28.00 Double Cheese, Smoked Bacon Grilled Red Peppers, Pickles, Crispy Onions, Lettuce and Served with Fries

Add Soup to your Meal for \$5.00/ person:

Chicken Gumbo Soup Roasted Tomato and Red Pepper Bisque Miso Soup 9 Vegetable Soup

Add Salad to your Meal for \$6.00/ person:

Classic Caesar Salad Chef Salad Traditional Caesar Salad California Avocado Salad

Add Dessert to your Meal for \$6.00/ person:

Apple Pie A La mode Pecan Pie Lemon Meringue

All Entrées include Fresh Brewed Coffee & Tea Selection.

Add a Different Refreshment:

Chilled Assorted Soft Drink—\$2.75 each Chilled Assorted Juices—\$3.00 each Bottled Water—\$2.75 each

Menu Selections Required 72 Hours Before the Function Date





WORKING LUNCH A LA CARTE

(For Groups of 10 or Less)



\$35.00 per person

CHOICE OF ONE ENTRÉE:

Vegetarian Quesadilla served with Side of Garden Salad (3 Types of Cheese and Vegetable Medley in a Grilled Tortilla. Served with Sour Cream & Salsa)

Buffalo Chicken Wrap served with French Fries or Side of Garden Salad (Crunchy Chicken Tenders Coated in Buffalo Hot Sauce with Lettuce, Celery, Tomatoes, Pepper Jack Cheese and Blue Cheese Dressing Served in a Tortilla)

Ham & Turkey BLT Wrap served with French Fries or Side of Garden Salad (Thinly Sliced Honey Ham, Turkey, Smoked Bacon, Lettuce, Tomatoes & Ranch Dressing Served in a Tortilla)

Supreme Burger served with French Fries or Side of Garden Salad (Beef Patty, Cheddar Cheese, Bacon, Lettuce, Tomatoes, BBQ sauce & Onions)

BBQ Chicken Burger served with French Fries or Side of Garden Salad (Grilled Chicken Breast, Bacon, Cheese, Lettuce, Tomatoes & BBQ Sauce)

Club House Sandwich served with French Fries or Side of Garden Salad (Turkey, Lettuce, Tomato & Bacon)

Chicken Tender Melt served with French Fries or Side of Garden Salad (Crispy Chicken Tenders, Bacon, Zesty Pepper Jack Cheese & Tomato on Sourdough Bread)

Grilled Salmon Salad on a Bed of California Mixed Greens (Add \$4.00) (With a Balsamic Vinaigrette Dressing)

Honey Mustard Chicken Crunch Salad on a Bed of Garden Greens (Bite-Sized Chicken Tenders with Red Onions, Red & Green Peppers, Tomatoes, Shredded Cheese, Croutons, Bacon Crisps & Honey Mustard Dressing)

CHOICE OF ONE BEVERAGE INCLUDED:

Fresh Brewed Coffee, Tea or Soft Drink

ADD A DESSERT FOR ONLY \$5.00 PER PERSON Apple Pie, Pecan Pie, Lemon Meringue Pie OR Coconut Cream Pie

*For Groups of 25-40, please add an additional fee of \$3.00/ person.







DINNER BUFFET

(Minimum of 50 people)

Holiday Inn Dinner Buffet - \$60.00

Assorted Rolls and Butter

Salad Presentation

Caprese Salad, Caesar Salad Italian Potato Salad, Mediterranean Quinoa Salad, Tossed Field Greens with Assorted Dressings Tofu Salad Decorated Boiled Shrimps, Smoked Salmon Assorted Condiments

Hot Selection

(Choice of Three)

Carving Station of Roast Striploin Au Jus Beef Stroganoff Baked Cod Loin with Mango Salsa Sliced Chicken Breast Mushroom Ragout Oven Roasted Chicken Oven roast stuffed turkey Teriyaki Salmon Penne with Chicken and Shrimp in a Chipotle Sauce Oven Roasted Turkey with Dressing Fusilli Primavera

Accompaniments

Seasonal Fresh Market Vegetables, Potatoes or Seasoned Rice

Dessert

Selection of Cheese & Crackers Sliced Fresh Fruit Platter Assorted Cakes Fresh Brewed Coffee & Tea Selection ***For groups of 40-49, add an additional \$3.00 per person**

BUFFET ADDITIONS

Forth Hot Selection-add \$3.00 per person

LATE NIGHT SWEET TABLE – Additional \$7.50 per person

Assorted Cocktail Sandwiches Sliced Seasonal Fruit Assorted Pies New York Cheesecake Tiramisu Feature Cake





DINNER A LA CARTE

(Minimum of 15 people)

All Dinners Consist of Four Courses and Includes Assorted Rolls and Butter, Relish Tray & Fresh Brewed Coffee and Tea Selection



Choice of One Soup

Crab and Corn Chowder Potato & Leek Soup Tomato Basil Cream of Broccoli Sweet Potato Bisque Roasted Tomato and Red Pepper Bisque

Choice of One Salad

Tossed Garden Salad with Cucumber Garnish & Ranch Dressing Traditional Caesar Salad with Herb Croutons and Bacon Bits California Mixed Greens with Balsamic Vingaigrette Spinach Salad with Candied Pecans, Red Peppers, Slice Mushrooms and Raspberry Vinaigrette

Choice of One Entrée:

<u>Mushrooms Gone Wild:</u> Grilled Chicken Breast with Wild Mushroom Ragout Served with Rice Pilaf & Garlic Seasonal Vegetables Medley **\$51.00**

<u>Mardi Gras:</u> Blackened Chicken, Shrimp and Mango Salsa Served with Buttered Mini Red Potatoes & Broccoli Almandine **\$55.00**

Beef It up: Roast Prime Rib of Beef Au Jus Served with Roasted Potatoes & Grilled Tomato **\$62.00**

From The Sea: Grilled Fillet of Atlantic Salmon with Teriyaki Ginger Glaze Served with Rice, Asparagus Spears and Red Peppers **\$57.00**

<u>Panko:</u> Breaded Chicken Breast Stuffed with Crab and Herbs with a Roasted Red Pepper Sauce on Top. Served with Garlic Mashed Potatoes & Asparagus Spears **\$59.00**

<u>Surf and Turf</u>: Grilled Beef Tenderloin with Peppercorn Sauce & Crusted Herb Cod Served with Roasted Potatoes, Asparagus Spears and Baby Carrots **\$72.00**

Choice of One Dessert:

Crepes a la mode with Berries Trio Cheesecake with Berry Sauce Tiramisu Apple Caramel Cheesecake







COLD RECEPTION SELECTIONS

	S	Μ	L
Servings Per tray	20	40	60
Bruschetta Mix of Diced Tomatoes with Garlic, Extra Virgin Olive Oil & Seasonings	\$55.00	\$95.00	\$130.00
Caesar Salad Romain Hearts, Shredded Parmesan Cheese, Garlic Croutons Tossed in Classic Caesar Dressing	\$60.00	\$100.00	\$125.00
Garden Salad Mix of Crisp Iceberg Lettuce with Red Onion, Tomato & Cucumber	\$50.00	\$80.00	\$110.00
Cheese Display with Assorted Crackers	\$170.00	\$200.00	\$235.00
Selection of Garden Crudités with Herb Dip	\$110.00	\$160.00	\$210.00
Sliced Seasonal Fresh Fruit	\$125.00	\$185.00	\$225.00

Side of Smoked Salmon with Rye Bread & Garnishes	\$150.00
Serves approximately 28 people	
Smoked Salmon Tortilla Pinwheels 25 pieces	\$95.00
Filled with a blend of Cream Cheese and Smoked Salmon	
Shrimp Cocktail 50 pieces	\$105.00
Assorted Cocktail Sandwiches 48 Pieces	\$90.00
Assorted Wraps 30 Pieces	\$95.00



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HOT RECEPTION SELECTION

Hip of Beef Serves 75 -100 people Served on a carving station with Mini Kaisers, Beef Au Jus, Horseradish and Mustard	\$725.00/each
Pizza Pizzazz Pizza with Choice of Three Toppings: Pepperoni, Ham, Green or Red Pepper, Onions, Pineapple, Mushrooms, Tomatoes, Black Olives 16" Round 12 Slices Party Size Square 24 Slices	\$32.00/tray \$45.00/tray
Assorted Appetizer Platter Serves 10 people Coconut Shrimp, Mozzarella Sticks, Mini Vegetable Spring Rolls, Chicken Crisps & Buffalo Chicken Crisps	\$110.00/tray
Individual Hors D'ouevres Platter 12 Pieces per order Bocconcini Tomato and Basil Tuna and Egg Salad Stuffed Mini Pitas Dill Shrimp Stuffed English Cucumber	\$55.00/tray \$50.00/tray \$55.00/tray
Individual Hors D'ouevres Platter 25 Pieces per order Mini Vegetarian Spring Rolls with Plum Sauce Bite Size Vegetable Samosas Spinach & Cheese Spanakopita Chicken Pot Sticker—Soy and Ginger Sauce Buffalo Style Chicken Tenders with Blue Cheese Dressing Coconut Sprimp or Breaded Sprimp with Cocktail Sauce	\$65.00/tray \$65.00/tray \$65.00/tray \$75.00/tray \$80.00/tray \$75.00/tray
Coconut Shrimp or Breaded Shrimp with Cocktail Sauce Minimum of 25 Pieces Beef Sliders (Mini Hamburgers with Assorted Toppings) Chicken Sliders (Mini Chicken Burgers with Assorted Toppings) Beef Satay Skewers with Peanut Sauce Chicken Satay Skewers with Peanut Sauce	\$75.00/tray \$5.00/each \$5.00/each \$4.00/each \$4.00/each
Hors D'ouevres Package Minimum 25 people; 4 pieces per person Choice of 3 Selections from the Individual Hors D'ouevres Platter Menu	\$15.00/person



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BAR PRICES

Host Bar

Recommended when the host provides the drinks. You pay only for the amount of liquor consumed not the number of bottles opened. Bartender, ice and mix provided. Prices are subject to applicable taxes and service charges.

Liquor – House Brands (1 oz) (Rye, Gin, Vodka, Rum, Scotch)	\$5.75
Liquor – Premium Brands (1 oz)	\$6.75
Liqueurs or Cognacs (1 oz)	\$8.00
Peller Estate – 750mL Bottle	\$33.00
Domestic Beer	\$5.50
Premium Beer	\$5.95
Coolers	\$5.95
Soft Drinks	\$2.50
Assorted Fruit Juices	\$3.00
Bottled Spring Water	\$2.50
Perrier Mineral Water	\$3.50
Non-Alcoholic Fruit Punch (50 servings)	\$85.00
Alcoholic Fruit Punch (50 servings) – With Host Bar	\$130.00
Alcoholic Fruit Punch (50 servings) – Without Host Bar	\$180.00
Unlimited Soft Drinks – per person (Max. 6 Hours)	\$ 5.00
Unlimited Soft Drinks & Fruit Juices – per person (Max. 6 Hours)	\$ 6.50

<u>Cash Bar</u>

Recommended when the guest will be purchasing drinks individually. Bartender, cashier, ice and mix provided. All applicable taxes are included in the price.

For Cash Bar sales less than \$300.00, a bartender charge of \$15.00 per hour, plus tax applies (Minimum 4 hours)

Liquor – House Brands (1 oz) (Rye, Gin, Vodka, Rum, Scotch)	\$7.00
Liquor – Premium Brands (1 oz)	\$7.95
Liqueurs or Cognacs (1 oz)	\$8.50
House Wine (Red or White) – 6oz Glass	\$7.50
Domestic Beer	\$6.00
Premium Beer	\$7.00
Coolers	\$6.50
Soft Drinks / Bottled Spring Water	\$3.00
Assorted Fruit Juices / Perrier Mineral Water	\$4.00







\$38.00 (750mL)

WINE LIST

HOUSE WINES	
Peller Estates Chardonnay	\$33.00 (750mL)
Peller Estates Merlot	\$33.00 (750mL)
WHITE WINES	
Peller Estates Sauvignon Blanc	\$36.00 (750mL)
Peller Chardonnay	\$38.00 (750mL)
Yellow Tail Chardonnay	\$33.00 (750mL)

RED WINES

Woodbridge Pinot Grigio

Crush First Red	\$39.00 (750mL)
Woodbridge Cabernet Sauvignon	\$39.00 (750mL)
Jacob's Creek Reserve Cabernet Sauvignon	\$45.00 (750mL)
Yellow Tail Shiraz	\$39.00 (750mL)
Trius Cabernet Sauvignon	\$38.00 (750mL)

BLUSH WINES

Peller Estates French Cross Blush	\$32.00 (750mL)
E & J Gallo White Zinfandel	\$32.00 (750mL)
Woodbridge White Zinfandel	\$32.00 (750mL)

SPARKLING WINES

Freixenet (Cordon Negro Brut)	\$39.00 (750mL)
Peller Estates French Cross Sparkling White	\$36.00 (750mL)
Martini & Rossi Asti	\$40.00 (750mL)
Prosecco Bottega, Italy	\$40.00 (750mL)



