



Holiday Inn

TORONTO DOWNTOWN CENTRE

2020 Banquet Menus

30 Carlton Street
Toronto, ON M5B 2E9
416-977-6655



Breakfast

Continental Deluxe

\$17.95

(minimum 10 persons)

Assorted Chilled Fruit Juices
Selection of Assorted Croissants, Fruit Danish and Home Baked Muffins
Low-fat Fruit Yogurts
Sliced Seasonal Fruits and Berries
Fresh Brewed Regular and Decaffeinated Coffee and an International Blend of Herbal Teas
Fruit Preserves, Jams, Butter and Honey

Bagel Stop Over

\$19.95

(minimum 10 persons)

Assorted Chilled Fruit Juices
Selection of Home Baked Bagels served with Soft Cream Cheese and Peanut Butter
Sliced Vine-Ripened Tomatoes and Domestic Sliced Cheese
Home Baked Fruit Breads
Chilled Cottage Cheese and Honey
Fresh Brewed Regular and Decaffeinated Coffee and an International Blend of Herbal Teas
Fruit Preserves, Jams, Butter and Honey

Healthy Start

\$19.95

(minimum 10 persons)

Assorted Chilled Fruit Juices
Multigrain, Low-Fat Muffins and Assorted Bagels
Selection of Low-Fat Yogurts
Hot Oatmeal Station with Raw Sugar, Dried Cranberries and Raisins
Sliced Seasonal Fruits and Berries
Fresh Brewed Regular and Decaffeinated Coffee and an International Blend of Herbal Teas
Fruit Preserves, Jams, Butter and Honey

Wake Me Up Breakfast Buffet

\$24.95

(minimum 10 persons)

Assorted Chilled Fruit Juices
Farm Fresh Scrambled Eggs a la Chef's Daily Creation
Smoked Country Bacon and Traditional Breakfast Sausages
Home Fried Potatoes
Assorted Whole and Multigrain Breads
Sliced Seasonal Fruits and Berries
Fresh Brewed Regular and Decaffeinated Coffee and an International Blend of Herbal Teas
Fruit Preserves, Jams, Butter and Honey

A La Carte Breakfast Options

Whole Fresh Fruit	\$3.95 each
Fruit Salad with Berries	\$5.95 per person
Chocolatines	\$3.95 each
Bagels and Cream Cheese	\$3 each
Assorted Cold Cereals with 2% Milk	\$3.95 per person
Muesli	\$3.95 per person
Assorted Croissants and Breakfast Pastries	\$40 per dozen
Home Baked Muffins	\$36 per dozen
Low Fat & Fruit Yogurts with Granola And Honey	\$5.95 per person
Sliced Fresh Fruit with Berries	\$6.95 per person
Scones	\$4.95 per person
Smoked Country Bacon	\$3.95 per person
Pork Breakfast Sausages	\$2.95 per person
Turkey Bacon or Turkey Sausages	\$3.00 per person
Italian Sausage with Onions and Peppers	\$4.95 per person
Grilled Roma Tomatoes	\$2.50 per person
Sautéed Button Mushrooms	\$2.95 per person
Roasted Root Vegetables	\$4.50 per person
Country Style Potatoes	\$2.50 per person
Potato Puffs	\$2.95 per person
Brioche French Toast	\$3.95 per person
Belgian Waffles	\$3.95 per person
Buttermilk Pancakes	\$3.95 per person
Baked Beans	\$2.50 per person
Assorted Breads and Bagels served with Fruit Preserves, Jams and Butter	\$5.95 per person

Ultimate Breakfast Options

Eggs Benedict /Florentine (choose one)	\$4.50 per person
Steamed Vegetables	\$4.50 per person
Berry and Granola Yogurt Parfait	\$4.50 per person
Oatmeal Station	\$5.00 per person

AM & PM Break Options

Chocolate Fudge Brownies	\$39.95 per dozen
Freshly Baked Cookies	\$31.95 per dozen
Whole Fresh Fruit	\$3.95 each
Fruit Salad with Berries	\$5.95 per person
Assorted Mini Donuts	\$4.95 each
Fruit Skewers with Yogurt Dip	\$6.95 per person
Rice Pudding Cups	\$4.50 each
Assorted Low Fat and Fruit Yogurts	\$2.95 each
Domestic Cheese Platter	\$12.95 per person
Vegetable Crudite with Dip	\$5.95 per person
Individually Packaged Granola Bars	\$3.95 each
Pretzels, Chips and Assorted Nuts	\$16.95 per person
Assorted Fruit Mousse Squares	\$4.95 per person
Churros with Whipped Cream and Chocolate Sauce	\$5.00 per person
Nachos and Salsa with Sour Cream	\$4.00 per person
**add Guacamole	\$2.00 per person

A La Carte Beverage Selections

Regular and Decaf Coffee and Teas	\$3.95 per person
Medium Urn of Coffee (30 cups)	\$69.95
Large Urn of Coffee (50 cups)	\$99.95
Hot Chocolate	\$3.95 per person
Cold 2% and Skim Milk (250 ml)	\$3.95 each
Chocolate Milk (2%, 250 ml)	\$3.95 each
Assorted Bottled Juices (300 ml)	\$3.95 each
Bottled Water	\$3.95 each
Tomato Juice	\$3.95 each
Seasonal Fresh Smoothies	\$5 each
Assorted Soft Drinks	\$3.95 each

Specialty Breaks

The Cookie Jar

\$15.95

(minimum 15 persons)

Fresh Baked Assorted Cookies

Cold 2%, Skim and Chocolate Milk

Hot Chocolate

Fresh Brewed Regular and Decaffeinated Coffee and an

International Blend of Herbal Teas

Stay Fit

\$17.95

(minimum 15 persons)

Yogurt Station served with Granola and Honey

Home Baked Oatmeal Cookies

Sliced Fresh Fruit with Berries

Fresh Vegetable Crudite with Dip

Bottled Water

Fresh Brewed Regular and Decaffeinated Coffee and an

International Blend of Herbal Teas

Cheese, Fruit and More...

\$19.95

(minimum 15 persons)

Canadian & International Cheese Board with Crackers

Trio of Dips with Pita Bread

Sliced Fresh Season Fruits with Berries

Fresh Brewed Regular and Decaffeinated Coffee and an

International Blend of Herbal Teas

English Tea Time

\$19.95

(minimum 15 persons)

Selection of Scones with Fruit Preserves and Butter

Traditional Cocktail Sandwiches

Assortment of Mini French Pastries

Fresh Brewed Regular and Decaffeinated Coffee and an

International Blend of Herbal Teas

Chocolate Delight

(minimum 15 persons)

\$18.95

Truffle Chocolate Brownie Squares

Chocolate Chip and Double Chocolate Cookies

Hot Chocolate

Chocolate Milk

Bottled Water

Fresh Brewed Regular and Decaffeinated Coffee and an

International Blend of Herbal Teas

Lunch Buffets

The Gourmet Sandwich Board \$34.95

(minimum 15 persons)

Chef's Daily Soup from the Kettle (vegetarian and dairy free)

Choice of Two Salads:

Market Salad with Cucumber and Tomatoes in Balsamic Dressing

Chopped Salad - Diced Iceberg, Romaine, Boiled Eggs, Tomatoes, Bacon, Feta Cheese with Ranch Dressing
Quinoa, Spinach and roasted Vegetable Salad

Sandwiches Prepared on Multigrain Bread, Kaiser Buns, Focaccia and Ciabatta:

(Select 4 options)

- Tuna and Caper Salad with Red Onion and Peppers
- Tomato, Bocconcini and Arugula with Basil Pesto
- Smoked Turkey, Swiss cheese, Lettuce, Tomato and Cranberry Mayonnaise
- Smoked Chicken, Roasted Red Peppers, Swiss Cheese, Red Onion and Parsley
- Curry Spiked Egg Salad with Scallions
- Char-grilled Antipasto Vegetables, Feta Cheese and Basil Aioli

Freshly Baked Cookies

Individual Bags of Potato Chips

Fresh Brewed Regular and Decaffeinated Coffee and an International Blend of Herbal Teas

Make Your Own Sandwiches \$34.95

(minimum 15 persons)

Chef's Daily Soup from the Kettle (vegetarian and dairy free)

Mesclun of Spring Greens, Sundried Cranberries, Cucumber, and

Carrot Strings with a Light Balsamic Dressing

Tuscan Pasta Salad with Sundried Tomatoes, Olives and a Basil Pesto Marinade

Includes the following:

- Assorted Artisanal Breads
- Sliced Tomato, Cucumber, Greens and Spreads
- Sliced Smoked and Cured Meats
- Char-grilled Vegetables
- Selection of Cheddar and Swiss Cheese
- Curry Spiked Egg Salad with Scallions
- Tuna Salad with Capers, Red Onion and Parsley

Chocolate Truffle Squares

Fresh Brewed Regular and Decaffeinated Coffee and an International Blend of Herbal Teas

Wrap It Up

\$34.95

(minimum 15 persons)

Chef's Daily Soup from the Kettle (vegetarian and dairy free)

Baby Romaine and Spinach Salad with Candied Spiced Pecans,
Strawberries, and Feta, with a Honey Dijon Dressing
Red Bliss Potato Salad with Grain Mustard Dressing

Assorted Flour and Whole Wheat Tortilla Wraps

Selection of :

- Black Forest Ham and Swiss Cheese with Honey Dijon Spread
- Tuna and Caper Salad with Red Onion and Parsley
- Smoked Turkey, Arugula, Red Peppers with Basil Aioli
- Grilled Mediterranean Vegetable Julienne, Feta Cheese and Hummus

Assorted Squares and Chocolate Fudge Brownies

Individual Bags of Potato Chips

Fresh Brewed Regular and Decaffeinated Coffee and an
International Blend of Herbal Teas

Cucina Italiano

\$38.95

(minimum 20 persons)

Chef's Daily Soup from the Kettle (vegetarian and dairy free)

Fresh Baked Rolls and Butter
Traditional Caesar Salad with Parmesan, Garlic Croutons and
Bacon Bits
Antipasto Platter with Smoked Cured Meats

Italian Herb Roasted Chicken with Tomato Garlic Basil Marinara
Sauce

Ricotta and Beef Cannelloni topped with Rose Sauce

Fusilli Pasta with Mushrooms and Onions in Pesto Cream Sauce
Steamed Vegetable Medley

Selection of Italian Pastries

Fresh Brewed Regular and Decaffeinated Coffee and an
International Blend of Herbal Teas

Oh Canada

\$38.95

(minimum 20 persons)

Chef's Daily Soup from the Kettle (vegetarian and dairy free)

Freshly Baked Rolls and Butter

Heritage Green Salad with Shoestring Carrots, Cucumber, and Tomatoes in a Poppy Seed Dressing

Roasted Ontario Chicken Breast with a Mushroom Thyme Sauce
Pan Seared Salmon with a Dill Butter Sauce

Herb Roasted Potatoes or Rice Pilaff (choose one)
Steamed Vegetable Medley

Truffle Chocolate Squares
Fresh Brewed Regular and Decaffeinated Coffee and an International Blend of Herbal Teas

Opa!

\$38.95

(minimum 20 persons)

Chef's Daily Soup from the Kettle (vegetarian and dairy free)

Freshly Baked Rolls and Butter

Traditional Greek Salad

Marinated Chicken Souvlaki with Lemon & Oregano Broth, with Tzatziki Sauce

Sole Paupiettes with Caper Butter Sauce

Greek Style Lemon Pepper Roasted Potatoes
Medley of Steamed Vegetables
Saffron Rice

Baklava and Assorted Pastries
Fresh Brewed Regular and Decaffeinated Coffee and an International Blend of Herbal Teas

Tex-Mex

\$38.95

(minimum 20 persons)

Chef's Daily Soup from the Kettle (vegetarian and dairy free)
Freshly Baked Rolls and Butter
Mexican Chopped Salad

Choice of Two (2):

- Chicken Fajitas Station with Tortillas, Salsa, Guacamole, Sour Cream, and Shredded Cheddar
- Mexican Style Chilli Con Carne
- Dill Crusted Sole

Cumin Flavored Mexican Red Bean Rice
Steamed Medley of Vegetables

Churros with Whipped Cream and Chocolate Sauce
Fresh Brewed Regular and Decaffeinated Coffee and an
International Blend of Herbal Teas

Burger Bar

\$38.95

(minimum 15 persons)

Red Bliss Potato Salad with Grain Mustard Dressing
Creamy Cole Slaw
Market Salad with Cucumber and Tomatoes in Balsamic Dressing

Charbroiled "AAA" Canadian Beef Burgers
Chicken Burgers
Vegan Burgers
Burger Buns
Assorted Cold Fixings: Lettuce, Tomatoes, Dill Pickles, Mustard, Ketchup, Mayonnaise, Sliced Cheddar and Swiss Cheese

Individual Bags of Potato Chips
Mini Donuts with Whipped Cream and Fruit Toppings
& Fruit Salad
Fresh Brewed Regular and Decaffeinated Coffee and an
International Blend of Herbal Teas

Dinner Buffet

\$48.00

(minimum 30 persons)

Fresh Baked Rolls with Creamery Butter
Chef's Daily Soup from the Kettle (vegetarian and dairy free)

Heritage Lettuce Leaves, Cucumber, Tomato with House Dressing
Caesar Salad Station with Crisp Romaine, Parmesan Cheese, Garlic Croutons and Classic Caesar Dressing
Potato Salad with Capers, Red Onion in Grainy Mustard Vinaigrette
Greek Style Pasta Salad with Olives, Oregano and Feta Cheese

Antipasto Platter of Grilled Vegetables, Olives, Cured and Smoked Meats

Entrees - Choice of Two (2):

- Chicken Breast with Red Wine Jus
- BBQ Glazed Chicken Breast
- Slow Roasted Strip Loin of Beef with Au Jus with Horseradish
- Atlantic Salmon Fillets with Lemon Caper Berry Sauce
- Sole Paupiettes with Dill Cream Sauce
- Spinach and Cheese Manicotti in a Basil Rose Sauce
- Penne Pasta with Grilled Vegetables and a Rustic Tomato Sauce

Chef's Selection of Fresh Seasonal Market Vegetables, Roast Potatoes or Rice Pilaff

Chef's Dessert Table:

- Assortment of French Pastries and Flans
- Selection of Bite Sized Mousse
- Sliced Seasonal Fresh Fruits

Fresh Brewed Regular and Decaffeinated Coffee and an International Blend of Herbal Teas

- *Gluten Free Options available on request*

Plated Dinners

(minimum 25 persons)

Soup or Salad (choice of one)

- Chef crafted seasonal soup
- Mesclun of spring greens, arugula, cucumber, tomatoes and carrots with a house dressing
- Caesar salad with crisp romaine, parmesan cheese, garlic croutons and classic Caesar dressing
- Baby spinach and arugula with strawberries & cranberries in a poppy seed dressing
- Roma tomato, marinated olives and bocconcini cheese with arugula in a pesto dressing

Entrée (choice of one)

- Portobello mushroom ravioli in a light basil cream sauce
\$35.00
- Supreme of chicken stuffed with goat cheese and roasted vegetables in a tarragon jus
\$38.00
- Lemon-thyme supreme of chicken with a shallot port wine jus
\$38.00
- Grilled Ontario AAA beef strip-loin in a rosemary red wine jus
\$38.00
- Roasted Pacific wild salmon with a fennel saffron sauce
\$38.00
- Sole Paupiettes stuffed with crab in a lemon dill sauce
\$36.00

- Chianti braised lamb shank with a rosemary red wine jus
\$42.00
- Grilled Angus beef tenderloin and tiger shrimp with garlic & parsley butter
\$45.00

Plated dinner includes: Chef's selection of fresh seasonal market vegetables, potatoes, rice or pasta and fresh baked rolls and creamery butter

Dessert (choice of one)

- Double Chocolate Brownie, Whipped Cream with Glazed Pecans
- Apple blossom with a warm vanilla bean sauce
- Baked New York cheesecake with wild berry compote
- Rich truffle cake, strawberry coulis and fresh berries

Freshly brewed Coffee and International blend of Herbal Teas

Reception Packages

Premier Reception Package \$29.95

(minimum 25 persons)

Selection of Hot Hors D'oeuvres and Cold Canapés (5 pieces per person)

Domestic and International Cheese Board with Crackers
Crisp Sliced Vegetables with Dip

Elite Reception Package \$39.95

(minimum 25 persons)

Selection of Hot Hors D'oeuvres and Cold Canapés (7 pieces per person)

Assorted Cocktail Sandwich Platter with Slider, Finger and Open-Faced Sandwiches
Grilled Vegetable & Antipasto Platter
Dips Trio with Pita

Presidential Reception Package \$42.95

(minimum 25 persons)

Selection of Hot Hors D'oeuvres and Cold Canapés (10 pieces per person)

Domestic and International Cheese Board with Crackers
Smoked Salmon & Meat Antipasto Platter
Crisp Sliced Vegetables with Dip

Reception Menu Options

Domestic and International Cheese Board With Crackers	\$12.95 per person
Grilled Vegetable & Meat Antipasto	\$12.95 per person
Assorted Cocktail Sandwiches (20 pcs)	\$65.00 per platter
Fresh Fruit and Berry Skewers with Honey-Lime Dip	\$10.95 per person
Sliced Fresh Seasonal Fruit and Berries	\$6.95 per person
Fresh Vegetable Crudites and Dips	\$5.95 per person
Bowl of Potato Chips, Pretzels or Cajun Nuts	\$12.95 per bowl
Selection of Squares and Brownies	\$37.95 per dozen
Assortment of Mini French Pastries	\$39.95 per dozen
Celebration Cake – Full Slab	\$95
Celebration Cake – Half Slab	\$65

Enhancers

Smoked Atlantic Salmon with Lemon, Capers and Pickled Onions	\$275
Jumbo Shrimp Pyramid with Cocktail Sauce	\$375

Cold Canapés

\$32.95 per dozen

(minimum order of 2 dozen)

Smoked Salmon on Crostini with Caper & Dill
Lobster Salad in Mini Pitas
Marinated Shrimp and Avocado
Smoked Chicken Bruschetta
Paprika Dusted Quail Egg
Prosciutto and Melon
Goat Cheese Bruschetta
Roasted Vegetables & Feta on a Crostini
Herbed Goat Cheese in Phyllo Cups

Chef's Signature Desserts \$32.95 per person

Assortment of French Pastries and Tarts
Chocolate Truffle Bites
Fresh Fruit and Berry Skewers
Selection of Mini Cheese Cakes
Sliced Fresh Fruit and Berries
Hot Chocolate
Fresh Brewed Regular and Decaffeinated Coffee and an
International Blend of Herbal Teas

Hot Hors D'oeuvres

\$32.95 per dozen

(minimum order of 2 dozen)

Korean Beef Skewers
Mini Beef Wellingtons
Assorted Quiche (Lorraine, Florentine, Mushroom)
Coconut Crusted Butterfly Shrimp
Crab and Brie in Phyllo
Oriental Spring Rolls
Vegetable Samosa with Mint Sauce
Spinach and Cheese Spanakopita
Thai Chicken Tulip
Moroccan Chicken Rolls