



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

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.

Phone: 289 – 815 – 1234

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Breakfast

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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 Brule

Coffee & Tea

\$68.00

Luxe Signature Buffet Menu Dinner

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

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

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

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

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

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