

CORPORATE GATERING MENU



WELCOME



Elevate your celebration at the CN Tower, home to the city's most awe-inspiring views and venues. Toronto's iconic landmark offers guests an unforgettable experience in one of the Tower's spectacular event spaces, including the fully renovated Main Observation Level, located at 346 m / 1,136 ft, and the award-winning Canadian-inspired cuisine of 360 Restaurant. Here, our focus is on showcasing delicious, sustainably sourced Canadian food that reflects the diversity of the Canadian terroir. 360's fresh, vibrant and local flavours guarantee a meal that is every bit as jaw-dropping as the view. From intimate gatherings and private dining events to weddings and holiday parties, the CN Tower provides the perfect backdrop for any occasion. You don't need a reason to celebrate or an agenda for your next gathering — let our one-of-a-kind view speak for itself.

To book your next event, contact

events@cntower.ca

www.cntower.ca/events

OUR SPACES



Main Observation Level

This revamped event space offers 360-degree views on top of the world and can be divided into smaller sections or left fully open to accommodate up to 700 guests. The venue, located 114 storeys above ground, comes complete with a sound system and video screens, making it the perfect location for launches, announcements, or any excuse to dance the night away while overlooking the twinkling lights of the city. If you're looking for a one-of-a-kind spot for your next meeting or party, the Main Observation Level can't be topped.



360 The Restaurant at the CN Tower

This isn't dinner with any view, this is dinner with the best view in the city. Take a spin at 360 Restaurant, offering spectacular revolving views of the city right from your table. Toronto's tallest dining destination is the ideal location for business lunches or sumptuous sit-down dinners, boasting the world's highest wine cellar. A celebration of all things Canadian, 360 Restaurant's fresh, locally sourced menu guarantees that your event will be the toast of the town. Seating capacity of up to 400.



Meeting Rooms and Maple Leaf Cinema

Entertain guests at our meeting and event space located at the base of the Tower with 102 square metres of flexible space adjacent to a stunning 140 seat cinema. The Aspen, Birch and Cedar meeting rooms are fully equipped for audiovisual presentations and a variety of room layouts can accommodate up to 90 people for everything from meetings, breakout sessions to working lunches. Sink back into stadium-style seating at the Maple Leaf Cinema and enjoy state-of-the-art technology for your next town hall meeting or private movie screening.

Catering for all event spaces is provided by the culinary team from 360 Restaurant.

BREAKFAST



BREAKFAST HORS D'OEUVRES

\$54 per dozen.

Minimum order of 3 dozen of each type.

COLD BREAKFAST BITES

Fresh fruit skewers, yoghurt passion fruit and wild honey dip

Buffalo curds, berries, apricot and roasted almond parfait

Granola, dried berries, almond, soya, or cow milk

Mixed fruits, vanilla yoghurt, honey cups

Creamy coconut rice pudding, pistachio, apple-cinnamon syrup

Classic BLT on focaccia bread

Ham, honey mustard on mini croissant

Smoked salmon, lemon cream cheese whip, brioche slider

HOT BREAKFAST BITES

Yukon hash potato cake, quail's egg, hollandaise sauce

Potato latkes, tomato and avocado dipping

Zucchini and sausage frittatas

Roasted tomato and Sauvagine cheese quiche

Egg and melted heritage cheese on chive biscuit

Peameal bacon and cheddar cheese on a mini bagel

Turkey sausage patty, avocado on brioche buns

Bacon, fried egg, slice tomato, mini bap

BREAKFAST STATIONS

All prices are per station. Chef Attendant required at a fee of \$150. One chef per 100 guests. Minimum number of persons per station is 25.

B.E.L.T.A

One of our chefs will prepare pan-fried maple bacon, fried eggs, crispy lettuce, sliced tomatoes and fresh avocado sandwich to order on your choice of bagels or English muffins

per
person \$15

Steam Buns

Bamboo steam bao buns assembled to your preference of cucumber, carrots, bell peppers, pan-fried quail egg, bacon, ham, sweet red beans, sliced avocados, green onions, sesame seeds

per
person \$15

Omelette

Free-run hen eggs omelette made to order with your choice of double-smoked bacon bits, diced Gasper ham, Fogo baby shrimp, cheddar cheese, mushrooms, peppers, diced onions, tomatoes, fresh chives and parsley

per
person \$15

Waffles

Freshly made waffles with strawberries, blackberries, wild berry compote, yoghurts, whipped cream, maple syrup, wild honey, chocolate sauce

per
person \$15

BREAKFAST BUFFET CHOICES

Minimum 25 guests.

HEALTHY

per person \$26

Spinach frittata
Chia and oats porridge
Butternut squash hash
Avocados, heirloom tomatoes on toast
Zucchini, banana, blueberry muffins
Carrot and quinoa, cranberry and pistachio cookies
Berries, seasonal fruits, selection of dried fruits
Wild honey and yoghurt
Kale, banana, avocado, green apple, orange, celery, green grape blend
Carrot, celery, cucumber, ginger, apple, turmeric vitamin mix
Beet, lime, cucumber, ginger detox
Tea and coffee

FROM THE OVEN

per person \$20

Artisanal sliced bread mix, bagels, buttermilk biscuits
Mini croissants, freshly baked muffins, banana bread
Chocolate twists, danishes, cookies
Fruit preserves, marmalade, jams, honey, cream cheese, butter
Coffee and tea

FROM THE STOVE

per person \$24

Creamy grits and baked beans
Choice of cheese, shrimp, Tasso ham, green onion, tomatoes, diced pepper
Crispy bacon, breakfast sausages
Mixed breadbasket
Warm cookies, danishes, mini pastries
Seasonal fruit and berries
Coffee and tea

FROM THE SKILLET

per person \$24

Scrambled eggs or tofu

Served with your choice of:

Cheese, tomatoes, bell peppers, onion, mushroom, avocado, scallion, fresh herbs, spicy masala, pickles, sriracha sauce

Includes:

Crispy bacon, breakfast sausages
Hash brown, sliced bread, mini croissants
Warm muffins, danishes, mini pastries
Seasonal fruit and berries
Coffee and tea

FROM THE GRIDDLE

per person \$26

Pancakes and French toast

Served with:

Berries, mixed fruits, Nutella, peanut butter, caramel, maple syrup
Scrambled eggs, crispy bacon, breakfast sausages
Sweet potato hash, slice bread, mini croissants
Warm cookies, danishes, mini pastries
Seasonal fruit and berries
Coffee and tea

DRINKS

per each item per person \$5

Freshly brewed Lavazza coffee
Variety of Pluck teas
Orange, apple, cranberry, coconut juice
Almond milk, banana and strawberry smoothie
Kale, green apple, orange, celery, green grape blend
Carrot, celery, cucumber, ginger, apple, turmeric vitamin mix
Beet, lime, cucumber, ginger detox

LUNCH



LUNCH MENU IDEAS

Customers who are looking to have a lunch function have three menus to choose from:

01

Quick lunch bites

This is ideal for functions (such as news conferences or product reveals) that require a quick, light stand-up meal.

02

Lunch mini bowls or boxes

Perfect for meetings and workshops, or as an afternoon snack before your big dinner.

03

Lunch buffet

Clients who want to have lunch buffet can choose from our "sample lunch menus" or they can build their own buffet tables by choosing items from "Lunch Buffet Choices." Custom menus are also available on request.

QUICK LUNCH BITES

This is ideal for functions (such as news conferences or product reveals) that require a quick, light stand-up meal.

FINGER BITES Minimum order 3 dozen per type per dozen \$60

- Savoury lentil donuts, green chili coconut chutney
- Vegetarian samosa, tamarind and date sauce
- Creamed ricotta, cherry tomatoes on focaccia crisp with wild honey
- Dungeness crab and Fogo shrimp cake, cilantro mayo drizzle
- Salt cod fritters, tartar sauce
- Butter chicken croute
- Mini grilled chicken pizza
- Pork terrine, caramelized red onion jam
- Mini sausage rolls, ketchup mayo dip
- Albacore tuna, bell peppers, cucumber cups, ginger sesame sauce

MINI SANDWICH BITES Minimum order 3 dozen per type per dozen \$60

- Cucumber, dill cream cheese, white bread
- Grilled vegetables, roasted red pepper hummus, mini pita
- Grilled Canadian cheddar, pickle, rye
- Traditional egg salad, mini roll
- Baby Fogo shrimp salad, cocktail sauce, brioche
- House-smoked salmon, pickled shallots, whipped horseradish cream cheese, mini bagel
- Black forest ham, swiss cheese, honey mustard, mini croissant
- Grilled chicken breast, herb pesto spread, tortilla roll
- Roasted prime rib shavings, baby arugula, horseradish cream, sourdough
- Maple-smoked bacon, brie, tomato, blueberry spread, grilled white bread

SWEETS Minimum order 3 dozen per type per dozen \$60

- House-made Nanaimo bars
- S'mores in a jar
- Orange meringue pie
- Crème brûlée
- Portuguese egg custard
- Coffee sponge, espresso crème frosting
- Mini red velvet cheesecake
- Raspberry tiramisu glass
- Cinnamon sugar dust donut
- Seasonal fresh fruit cups, vanilla yoghurt, wild honey

HOT BEVERAGES per person \$5

- Coffee and tea

COLD BEVERAGES Based on consumption per each item per person \$5

- Orange, cranberry or apple juice
- Bottled water
- Green power smoothies
- Mixed berry smoothie
- Watermelon strawberry smoothie
- Homemade Lassi
- Non-alcoholic sangria

MINI BOWLS/BOXES

Perfect for meetings and workshops, or as an afternoon snack before your big dinner.
\$10 per bowl. Recommend 3 bowls per adult. Minimum 25 persons.

MEAT

Chipotle-spiced shredded pork, corn taco, avocado, cilantro and chilli salad
Sliced beef tenderloin, château mini potatoes, asparagus, béarnaise sauce
Tandoori Ontario lamb chop, turmeric basmati, roasted plum tomato, baby cilantro
Chicken drumstick biriyani, raisin, apricot, lime, mint leaf
Hickory-smoked beef brisket, fried sweet potato, purple cabbage slaw
Chicken, zucchini, red onion and pepper kebab, rice pilaf, creamy garlic yoghurt
Crispy pork katsu curry, jasmine rice, black sesame seeds, sliced red radish

FISH & SEAFOOD

Garlic and thyme confit salmon, crab mash potatoes, spinach, caper beurre blanc
Shrimp tempura, rice noodles, seaweed, honey sesame and soya sauce
Roasted cod, braised navy bean, cherry tomatoes, black olive, parsley
Beer-battered halibut bites, Yukon chips, tartar sauce
Grilled albacore tuna, rice noodles, mango, ginger green onion and garlic relish

VEGETARIAN

Root vegetable tagine, eggplant couscous, tzatziki
Crispy vegetarian spring rolls, stir fry sesame and fresh vegetable salad
Chickpea falafel, pickled beets, cilantro tahini
Corn nacho chips, homemade four blend cheese sauce, pico de gallo, creamy guacamole, crispy green onions
Cheese tortellini, braised leek, garlic butter sauce, tomato concassé, fried sage
Vegetarian chili, avocado, tomato, green onion, garlic stick
Stuffed peppers, wild rice, quinoa, black beans chipotle red salsa

SALADS Add chicken, seafood or fish to a salad for \$3 more

Beet panna cotta, walnuts, crispy leaf salad, balsamic reduction
Roasted chickpea, green peas, parsley, mint leaves, radishes, cucumber, lemon shallot vinaigrette
Arugula, beets, halloumi cheese, orange segments, pomegranate, pumpkin seeds, apple cider vinaigrette
Pan-fried purple eggplant chunks, quinoa, grilled zucchini, cherry tomatoes, parsley, lemon maple tahini
Watercress, boiled eggs, cauliflower, lentils, carrot, celery, tamari dressing

LUNCH BUFFET CHOICES

Clients who want to have lunch buffet can choose from our “sample lunch menus” or they can build their own buffet tables by choosing items from “Lunch Buffet Choices.”

Traditional

\$55 per person.
Minimum 25 persons.

Bread

Assorted breadbasket with whipped butter

Salads

Fogo Island shrimp, iceberg lettuce, lemon and dulce dressing

Baby kale and quinoa, roasted cauliflower, dried apricots, triple-crunch mustard vinaigrette

Soups

Garden vegetable minestrone, shaved Parmigiano

Asian chicken soup, carrots, green peas, scallions

Entrées

Rigatoni with zucchini, wild mushrooms and pesto cream

Lemon and garlic marinated baked salmon, mini potatoes, cherry tomatoes, broccoli florets

Paella with chicken, seafood, mixed vegetables

Desserts

Raspberry tiramisu

Seasonal fresh fruit platter, vanilla yoghurt, wild honey

Coffee and Tea

Cold Beverages

\$5 each (charged on consumption)

Orange, apple, or cranberry juice

Bottled water

Wellness

\$49 per person.
Minimum 25 persons.

Carb

Roasted leek and young potatoes

Cajun-spiced corn on the cob

Assorted breadbasket with tapenades and whipped butter

Vitamins

Fresh green leaves, avocado, pan-fried red onion, yellow and red pepper

Chili lime chicken fajita, lemon cilantro dressing

Steamed broccoli florets, caramelized pearl onion, cherry tomatoes

Grilled zucchini eggplant, fennel-roasted garlic cloves and shallots

Proteins

Lemon and honey garlic glazed salmon, plum tomatoes and Thai chili salsa

Grilled Piri Piri chicken breast, cucumber yoghurt, caramelized lemon

Sweets

House-made Nanaimo bars

Seasonal fruit platter with lime yoghurt and honey

Coffee and Tea

Cold Beverages

\$5 each (charged on consumption)

Mixed berries and mint water

Watermelon strawberry smoothie with chia

Working lunch

\$39 per person.
Minimum 25 persons.

Salad

Chopped romaine, sourdough croutons, parmesan cheese, bacon bits, traditional Caesar dressing

Deli Sandwiches Platter

Grilled vegetables, egg salad, tuna salad, roast beef and cheddar, ham and Swiss, baked chicken breast on light rye, white, and whole wheat panini breads and assorted wraps

Sweets

Assorted cookies platter

Fresh fruit skewers

Coffee and Tea

Cold Beverages

\$5 each (charged on consumption)

Orange, apple, or cranberry juice

Bottled water

BUILD YOUR OWN LUNCH BUFFET

Choose items from each category and build your own buffet table.

SALADS

\$8 per salad per person.
Minimum order 25 persons per type.

Baby kale and quinoa, roasted cauliflower, dried apricots, triple crunch mustard vinaigrette

Local heirloom tomatoes, buffalo mozzarella caprese

Fogo Island shrimp, iceberg lettuce, lemon and dulce dressing

Chopped romaine, sourdough croutons, parmesan cheese, bacon bits, traditional Caesar dressing

Grilled chili lime chicken fajita, avocado, pan-fried red onion, yellow and red pepper, fresh green leaves, lemon cilantro dressing

SOUPS

\$7 per soup per person.
Minimum order 25 persons per type.

Garden vegetable minestrone, shaved Parmigiano

East Coast seafood and PEI potato chowder

Asian chicken soup, carrots, green peas, scallions

Beef mulligatawny, red lentils, apple, coconut milk

Pork and rice noodle soup

ENTRÉES

\$16 per entrées per person.
Minimum order 25 persons per type.

Rigatoni with zucchini, wild mushrooms and pesto cream

Chana kulcha (chickpea curried) with chapati

Grilled vegetables, egg salad, tuna salad, roast beef and cheddar, ham and Swiss, baked chicken breast on light rye, white, and whole wheat panini breads and assorted wraps

Twelve-inch pizza with choice of Canadian cheese blend, pepperoni, grilled chicken or mixed vegetables

Lobster 'n' shrimp mac 'n' cheese

Lemon and garlic marinated baked salmon, mini potatoes, cherry tomatoes, broccoli florets

Paella with chicken, seafood, mixed vegetables

Asian dumplings, sweet chili and soy sauces

Old fashioned beef cabbage roll, rice, tomato sauce

Ground pork and sliced Yukon potato lasagna, caramelized onion, béchamel sauce

English Bangers and mash, green peas, gravy

SWEETS

\$8 per sweet choice per person.
Minimum order 25 persons per type.

Crème brûlée

S'mores in a jar

House-made Nanaimo bars

Orange meringue pie

Portuguese egg custard

Coffee sponge, espresso crème frosting

Red velvet cheesecake

Raspberry tiramisu

Orange pecan tart

Seasonal fresh fruit platter, vanilla yoghurt, wild honey

BEVERAGES

\$7 per beverage choice per person.
Minimum order 25 persons per type.

Coffee and tea

Orange, apple, or cranberry juice, bottled water

(charged on consumption)

Green power smoothie, spinach, avocado, banana, apple, almond milk

Mixed berry and mint smoothie

Watermelon strawberry smoothie with chia

Non-alcoholic sangria

BREAK TIME



BREAK TIME

MINI SANDWICHES Minimum order 3 dozen per type

per
dozen \$84

Cucumber, dill cream cheese
Grilled vegetables, roasted red pepper hummus
Grilled Canadian cheddar, pickle
Traditional egg salad
Baby Fogo shrimp salad, cocktail sauce
House-smoked salmon, pickled shallots, whipped horseradish cream cheese
Black forest ham, Swiss cheese, honey mustard
Grilled chicken breast, herb pesto spread
Roasted prime rib shavings, baby arugula, horseradish cream
Maple-smoked bacon, brie, tomato, blueberry spread

SWEET BAR Passed or stationary, minimum 25 people

Okanagan apple crumble tart, cinnamon crème anglaise
Maple walnut tarts, candied orange whipped cream
Lemon curd squares, caramelized sugar
Dark chocolate brownie brochette, white chocolate drizzle
Niagara cherry and chocolate cupcake
Dillon's strawberry gin pavlova, vanilla bean cream
Banana cream pie, shaved white chocolate
Newfoundland shortbread, pressed orange yoghurt, Rosewood smoked honey
New Brunswick wild blueberry crème brûlée
Mrs. George's butter tart, candied walnuts, whipped cream
Québec almond macarons
S'mores in a jar
Fruit mousse, chocolate-dipped cones

Minimum order 2 dozen per type

Based on Chef's pricing \$60 per dozen

RECEPTIONS



COLD HORS D'OEUVRES

\$72 per dozen. Minimum order 2 dozen per type.

VEGETARIAN

Smoked Comfort cream cheese, cherry jam, compressed watermelon

Vegetarian Vietnamese salad rolls, sweet chili sauce V

Cherry tomato bocconcini skewers, fresh basil, vincotto

Traditional bruschetta, garlic toast crostini, pesto V

Vegetarian California rolls, pickled ginger, wasabi, soy sauce V

Avocado crostini, pico de gallo V

Potato salad, crispy potato cup and char-grilled veg skewers, balsamic reduction

Avocado, refried beans on fried corn tacos V

Chilled watermelon mint shooters V

Pesto-marinated char-grilled veg skewers balsamic reduction V

COLD MEAT

Canadian AAA beef tartare, potato crisp, Kozlik's triple crunch mustard

Chicken liver mousse, Okanagan apple relish, toast

Air-dried Alberta beef roulade, arugula, horseradish crème fraîche

Niagara prosciutto-wrapped bocconcini skewer

FISH & SEAFOOD

Cold-smoked Atlantic salmon, bagel, cream cheese, red onion jam

Sesame-crusting seared rare Albacore tuna poke

Fogo Island shrimp, lemon profiterole, coconut cream

Salmon caviar, chive blini, citrus crème fraîche

Hot-smoked Arctic char, buttermilk biscuit, lemon crème fraîche

PEI mussels and shrimp, sea asparagus, buttered crostini

Sweet chili shrimp skewer, honey lime dipping sauce

Shrimp cocktail, remoulade sauce, grape tomato

Mini brioche lobster rolls

HOT HORS D'OEUVRES

\$72 per dozen. Minimum order 3 dozen per type.

VEGETARIAN

Risotto green pea croquettes, strawberry salsa

Ratatouille-filled potato cup

Leek and goat cheese tarts

Falafel burger, cilantro, tomato, pickled onion, tzatziki sauce

Zucchini corn fritters, sriracha vegan aioli V

Vegetable spring rolls, sambal dip V

Carrot, cabbage and spinach pakoras, tamarind chutney V

Vegetable samosas, tamarind sauce

Roasted tomato and Sauvagine cheese quiche

Spinach and feta spanakopita, tzatziki sauce

BC morel and Nosey Goat cheese pizza, arugula and walnut pesto

Herb and panko breaded bocconcini, spicy roast pepper ketchup

FISH & SEAFOOD

Orange-glazed roasted salmon slider, pickled shallots

East Coast Malpeque oyster, creamed spinach, Oka cheese gratin

BC halibut fish and chips, tartar sauce

Salt cod fritter, tartar sauce

Coconut shrimp tempura soy and mirin dip

MEAT

Pineapple-glazed jerk chicken satays

Moroccan lamb meatball, roasted tomato and bell pepper tahini

Beef tenderloin skewer, Back Forty Highland blue cheese, double-smoked bacon

Seared scallop and Seed to Sausage chorizo brochette, green garlic pesto

Duck confit-stuffed baby PEI potato, St. Albert curds, tomato and thyme relish

Braised short rib and potato tart, Niagara apple, horseradish

Buttermilk-fried chicken thigh goujons, pine salt

Grilled Ontario lamb chop lollypop, chimichurri sauce

Popcorn chicken, charred baby corn relish

BBQ sticky pulled pork sliders, crushed peanut and spring onion

Canadian AAA beef slider, Upper Canada Heritage cheese, caramelized onions, mustard aioli

Québec tourtière tart, green tomato relish

Baked new potato cups, whipped potato, bacon bits, chive crème fraîche

ACTION STATIONS

Minimum 50 persons per station. Chef Attendant required, \$40.00 per hour / minimum 4 hours per station.

<p>Oysters East Coast oysters shucked to order Accompanied by horseradish, lemon wedges, cocktail sauce, tabasco, mignonette 100 pieces</p>	<p>\$350</p>
<p>Roast Hip of Canadian AAA Beef Whole hip of beef Carved to order Warm rolls, creamy mashed potatoes, mixed grilled vegetables, natural jus Serves approx. 80 people</p>	<p>\$1800</p>
<p>Roast Canadian Prime Rib Farmhouse breads, mustard, pickles, apple-scented horseradish Carved to order Serves approx. 25 people</p>	<p>\$1100</p>
<p>Roast Canadian AAA Striploin Farmhouse breads, mustard, pickles, apple-scented horseradish Carved to order Serves approx. 20 people</p>	<p>\$650</p>
<p>Roast Canadian AAA Beef Tenderloin Farmhouse breads, mustard, pickles, apple-scented horseradish Carved to order Serves approx. 15 people</p>	<p>\$800</p>
<p>Maple-glazed Mennonite Ham Warm rolls, rosemary Dijon mustard, golden raisin jus Carved to order Serves approx. 25 people</p>	<p>\$500</p>
<p>Roast Leg Of Ontario Lamb Rosemary-scented baby potatoes, local mustards, tzatziki, black olive tapenade Serves approx. 20 people</p>	<p>\$450</p>
<p>Oven-roasted Ontario Turkey Sage and apple stuffing, orange-scented cranberry sauce, natural halal gravy Serves approx. 20 people</p>	<p>\$450</p>
<p>Roasted Suckling Pig Warm rolls, pickles, apple and cabbage coleslaw Serves approx. 20 people</p>	<p>\$450</p>
<p>Tacos And Fajita Taco and soft fajita Pulled chicken, beef strips, cod flakes, refried beans, grilled peppers, green onions, shredded lettuce, cheese, salsa, crispy shallots, cilantro, sour cream and guacamole</p>	<p>per person \$20</p>

ACTION STATIONS CONT.

Creamy Risotto

Creamy arborio rice cooked in vegetable stock served in martini glasses
with guest's choice of:

Pumpkin, wild mushroom, bacon, chicken, shrimp, mussels, fine herbs, Parmesan

per
person \$19

Soup Bar

Vietnamese pho – rare beef tenderloin, rice noodle, coriander, scallions,
Thai basil, mung sprout, lime, chilli

Seafood chowder – baby shrimp, crab meat, mussels, clams, sweet corn, bacon, biscuit

Vegetarian chili – diced avocado, cilantro, sour cream, grated cheddar, lime,
tortilla chips

per
person \$19

Chicken Souvlaki and Falafel Cart

Tender chicken marinated in lemon olive oil and garlic, tomato, shredded romaine,
tzatziki, pita bread

Chickpea and fava bean patty, tomato, cucumber, pickled onion, tahini, hummus,
parsley, pita bread

per
person \$19

Poutine Bar

Thin Yukon fries, gravy, cheese curds with choice of chicken bits, sauteed mushrooms,
pulled pork, baby shrimp, bacon bits, caramelized onions, braised short ribs, plum
tomatoes, red onion, chives, parsley

per
person \$16

Dumplings

Pan-fried cheese pierogis with caramelized onions, bacon bits, shredded cheddar,
chives, sauerkraut, sour cream, salsa

Bamboo basket steamed pork and shrimp siu mai, pork and bamboo har gao,
chicken pot stickers, ginger garlic relish, soya sauce, sweet chilli sauce

per
person \$16

Thai Noodle Stand

Rice and tapioca flour noodles bowl

Choice of: Chunky beef cooked in red curry sauce or young jackfruit and long
beans cooked in green curry sauce

Garnish with: Fresh basil, cilantro, lime, crispy shallots

per
person \$19

American Comfort

Grilled cheese, classic Monterey Jack and Swiss cheese

Hand-crafted flatbreads, butter chicken with paneer and mango chutney

Sliders, PEI grass-fed beef with aged cheddar and horseradish mayo

per
person \$19

BUFFET STATIONS

Minimum 25 persons per station.

Jumbo Shrimp Pyramid

Accompanied by cocktail sauce, lemon wedges
100 pcs

\$550

Smoked Atlantic Salmon

Side of Atlantic smoked salmon, pumpernickel bread, shaved red onions, capers
Serves approx. 25 ppl

\$400

Whole Salmon

Warm sliced bread, roasted garlic, Niçoise olives, orange and coriander relish
Serves approx. 25 ppl

\$450

Sushi

Vegetarian, traditional or a combination of both, served with soya sauce, pickled ginger and wasabi
100 pcs—serves approx. 25 ppl

\$550

Artisanal Breads

House-baked and locally sourced fresh breads
Accompanied by smoked eggplant purée, black olive tapenade, creamery butter

per person \$14

Canadian Cheeses

Artisanal cheeses, served with country-style breads, crackers, local fruits, nuts, preserves

per person \$28

Ontario Artisanal Charcuterie

Cured meats
Pâté and terrines
Smoked and air-dried sausages
Accompanied by Kozlik's mustards, house pickles, Thuet's breads

per person \$28

Seafood Display

Oysters
Crab cakes
Seafood sushi platters
House-smoked salmon
Shrimp, marinated mussels
Thuet's bread, cocktail sauce, capers, shaved red onion

per person \$29

BUFFET STATIONS CONT.

Salad and Vegetables

Baby greens and lettuces, croutons, pumpkin seeds, bacon bits, fresh fruit and berries, cherry tomatoes, olives, home-made vinaigrette

Vegetable crudité platter, includes carrots, celery, English cucumber, zucchini, radishes, mushrooms, peppers, cherry tomatoes, accompanied by green goddess dressing

Grilled and roasted locally farmed mushrooms, asparagus, bell peppers, zucchini, eggplant, with garden herbs and sea salt

per
person \$24

Pasta

Artisanal breadbasket

Butternut squash ravioli, shaved Parmigiano, crumbled Amoretti, brown butter, sage

Gluten free pasta with roasted peppers, grated Romano cheese, spicy tomato cream sauce, basil

Ricotta cannelloni, wilted spinach, tomatoes, basil

Cheese tortellini, Prosciutto, Parmigiano, garden peas, thyme

per
person \$29

India

Kachumber (cucumber) salad

Naan bread and poppadum

Vegetable samosas

Tandoori spiced grilled chicken thigh and legs

Basmati rice pilaf

Black dal and red kidney beans makhana

per
person \$29

BUFFET STATIONS CONT.

China

Asian dumplings, sweet chili and soya sauces
 Crispy vegetarian spring rolls, plum sauce
 Asian greens, ginger, lemongrass
 BBQ pork, stir fried noodles, Hoisin sauce
 Ginger-scented mushroom fried rice

per person \$29

Mediterranean

Flat breads
 Tabouli salad, chop parsley, mint, bulgur wheat, roma tomato, lemon
 Root vegetable tagine
 Ontario lamb shoulder and garbanzo beans stew
 Fried purple eggplant and bell peppers, mixed Moroccan couscous
 Hummus, garlic sauce, yoghurt

per person \$29

BUFFET: DESSERTS Minimum 25 people

Fruit Display

Assortment of seasonal fresh fruit
 Wild honey
 Vanilla yoghurt
 Chocolate and caramel dippings

per person \$14

Baked Wheel of Québec Brie Cheese

Cracked maple-candied pecans, French baguette,
 smoked Rosewood honey drizzle
 Serves approx. 25 people

\$320

Chocolate Fondue

Strawberries, watermelon, honeydew, marshmallow

per person \$16

Mini Donuts

Fresh, mini donuts with a variety of fun and funky
 toppings, cookies 'n' cream, maple bacon, sea
 salt and caramel

per person \$16

Macaron Pyramid

Assorted French macarons
 Chocolate, vanilla, raspberry, lemon, pistachio
 and coffee
 100 pieces

\$500

Cookies, Squares, Tarts

Chocolate chip and oatmeal cookies
 Double fudge walnut brownies
 Fruit tarts
 Lemon curd squares
 Maple pecan tarts

per person \$15

Cakes

Strawberry shortcake
 Pumpkin cheesecake
 Red velvet
 German chocolate cake
 Angel food cake
 Flourless chocolate cake
 Carrot cake

per cake \$90

Cupcakes

S'mores chocolate chip cup
 Boston cream pie bites
 Black forest
 Mini lemon
 Salted caramel
 Classic vanilla

per dozen \$72

Pies

Strawberry, blueberry, apple, pecan, strawberry,
 pumpkin, lemon, orange

per pie \$90



TORONTO FLAVOURS

Minimum 25 people.

per person \$89

Chinatown

HORS D'OEUVRES

Moon dumpling, sweet chili sauce

Chicken satay skewers

Prawn sambal on a spoon

BUFFET

Corn and egg soup

Crispy vegetarian spring rolls, plum sauce

Asian greens, ginger, lemongrass

BBQ pork, stir-fried noodles, Hoisin sauce

Ginger-scented mushroom fried rice

SWEETS

Ginger and coconut crème caramel

Chocolate and caramel-dipped fortune cookies

Fried sweet potato sesame balls

TORONTO FLAVOURS CONT

Little Italy

HORS D'OEUVRES

Caprese bruschetta
Mini Italian cold cut pressed sandwich
Baby shrimp and mozzarella arancini

BUFFET

Artisanal breadbasket
Butternut squash ravioli, shaved
Parmigiano, crumbled Amoretti, brown
butter, sage
Gluten free pasta with roasted peppers,
grated Romano cheese, spicy tomato
cream sauce, basil
Ricotta cannelloni, wilted spinach,
tomatoes, basil
Cheese tortellini, prosciutto, Parmigiano,
garden peas, thyme

SWEETS

Classic tiramisu
Double chocolate biscotti
Hazelnut and chocolate torte

Gerrard Street

HORS D'OEUVRES

Vegetable samosas, tamarind sauce
Chicken tikka sticks
Mutton kebab patties

BUFFET

Kachumber (cucumber) salad
Naan bread and poppadum
Vegetable samosas
Tandoori-spiced grilled chicken thigh and
legs
Basmati rice pilaf
Black dal and red kidney beans makhana

SWEETS

Cardamom-scented pistachio rice
pudding
Sweet coconut and mung bean
porridge
Cashew and carrot cake



TORONTO FLAVOURS CONT

Danforth

HORS D'OEUVRES

Falafel burger, cilantro, tomato, pickled onion, tzatziki sauce

Lamb meatball, roasted tomato and bell pepper tahini

Greek seafood tartlets

BUFFET

Flat breads

Tabouli salad, chop parsley, mint, bulgur wheat, roma tomato, lemon

Root vegetable tagine

Chicken souvlaki

Fried purple eggplant and bell peppers, mixed Moroccan couscous

Hummus, garlic sauce, yoghurt

SWEETS

Summer berry and Greek yoghurt parfait

Orange and honey cake

Chocolate and mascarpone baklava

West Indies

HORS D'OEUVRES

Pineapple-glazed jerk chicken satays

Ackee and salted fish fritters

Fried plantain bites

BUFFET

Red bean and beef soup

Traditional rice and peas

Kale and collard greens with shredded carrots

Jerked salmon with mango and bell pepper slaw

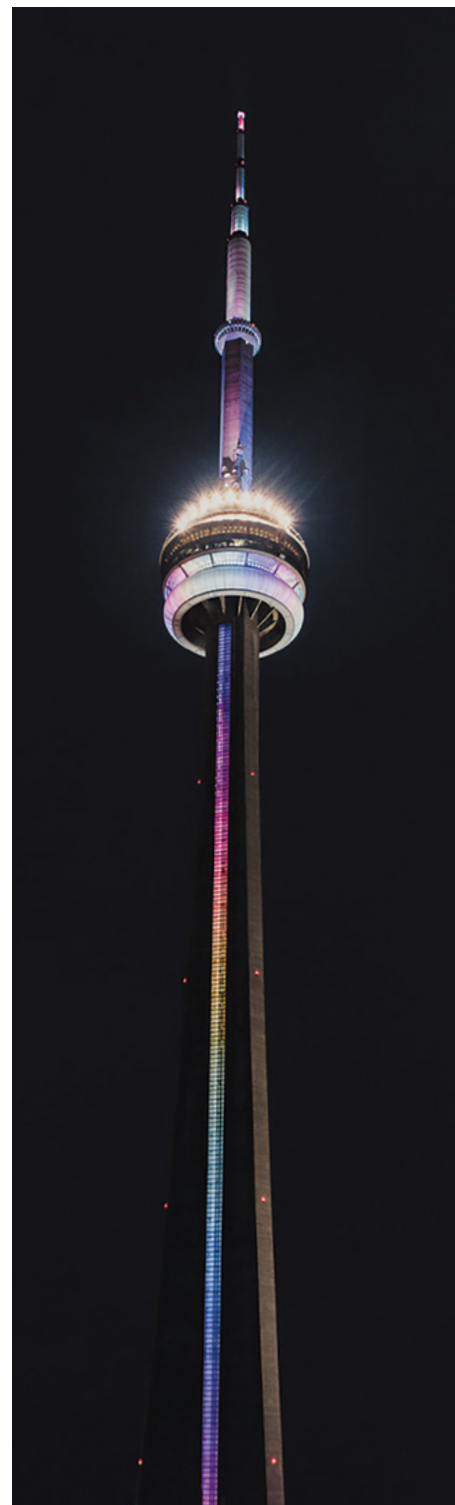
Curry chicken with chickpeas

SWEETS

Cornmeal pone

Coconut flan

Cassava pudding



PLATED MEALS



PLATED MEALS

3 Courses \$90 per person.

Minimum number of persons is 15 and maximum is 50.

APPETIZERS (CHOICE OF)

New Farm Greens Salad VG GF

Radicchio, sunflower seeds, crumbled goat's cheese, Honeycrisp apples, white balsamic vinaigrette

Local Sunchoke and Potato Soup VG

Purple potato, crispy leeks

Seared B.C. Albacore Tuna O GF

Avocado crema, ponzu, fresh chillies

MAINS (CHOICE OF)

Basil Pesto Cavatelli and Ontario Burrata VG

Asparagus, New Farm baby kale, tomato raisins, parmesan

Harissa Chicken Supreme H

White bean and tomato ragoût, broccolini, natural jus

Cape d'Or Salmon O GF

Celeriac and potato purée, asparagus, artichoke lemon caper salsa, citrus butter sauce, watercress

DESSERTS (CHOICE OF)

Chocolate Mousse GF

70% dark chocolate, Québec hazelnuts, local strawberries, hazelnut ganache, dacquoise

Niagara Stone Fruit Tart V H

Apricot, peach, plum, cashew cream, almond brittle