



TED ROGERS
SCHOOL OF
HOSPITALITY
AND TOURISM
MANAGEMENT

CATERING MENU

SPRING/SUMMER 2022

**Toronto
Metropolitan
University**

**TED
ROGERS
SCHOOL**
Hospitality
& Tourism
Management

FEAST ON
CERTIFIED
**WE'RE
OFFICIALLY
FEAST ON
CERTIFIED!**

 **CULINARY**
 **& CATERING**
 **DEPARTMENT**
Ted Rogers School of Management



WELCOME TO TRSHTM CATERING

WELCOME TO THE NEW AND IMPROVED TRSHTM CATERING DEPARTMENT.

Through our multiple catering options, students and staff enjoy a multitude of meal services, all of which are run and organized by our Catering Team.

The «raison d'être» of our catering program is to provide an experiential learning facility to our Hospitality and Tourism

Management students. The program provides them the opportunity to work in both front and back of the house, learn administrative skills, hone their customer service skills, and to develop the experience necessary to launch their career.



MEET OUR MANAGEMENT TEAM



TOMMY MCHUGH
EXECUTIVE CHEF

Chef Tommy McHugh was born in Toronto and has spent his entire life in the Hospitality industry. From a very young age, Chef McHugh would work at his father's cafes, installing a deep love and appreciation for the Hospitality industry. In January 2020 he joined Ryerson University as the Executive Chef at Ted Rogers School of Management. Chef Tommy studied at George Brown College, Toronto. His passion for cooking led him to train in London, England where he started his cooking career. For over six and a half years, he was trained by some of the world's most respected chefs. Starting at the Le Soufflé-Intercontinental Hotel Hyde Park Corner, under the legendary Chef Peter Kromberg. After this, his career took him to The Ivy, (#8 best restaurant in the world), J.Sheekey fish restaurant (#1 fish restaurant in the U.K), Anton Mosimann's Belfy Club (HRH Prince Charles royal caterer). Chef Tommy has also worked for Joel Robuchon who was voted best chef of the 20th century and awarded with the most Michelin stars in the world. This was followed by working at the Capital Hotel (best boutique hotel in the UK) in Knightsbridge London, which was helmed by master Chef Eric Chavot who held two-star Michelin.

Chef Tommy's approach to cooking is keeping it simple, fresh, classic with exceptional taste and flavour, while being true to his passion for sustainable cooking and living. Chef Tommy feels a deep responsibility and is extremely passionate about continuing and evolving our Industry by teaching the next generation and passing on his knowledge, experiences, and training. Chef McHugh strongly believes in educating and empowering our students at the Ted Rogers School of Management as they are the future of our industry and help them reach and surpass their professional goals and aspirations.

MEET OUR MANAGEMENT TEAM



EVELINA KALANTZI
SUPERVISOR, FOOD
SERVICES
OPERATIONS

Evelina is a Hospitality and Tourism Management Alumni at TRSM. While a full-time student, Evelina started working for TRS Catering in 2016 as a part-time Administration Assistant. Eventually being promoted to her current position as F&B Supervisor after graduating from TRSM.

Evelina's goal is to make everyone feel part of an inclusive team, passing forward her international experience and knowledge in Hospitality and Tourism, along with her passion and values to her staff and guests.



CHRIS GALOS
SOUS CHEF

Chris Galos was born in Essex County Ontario where he developed an appreciation for locally grown foods while working summers on various farms in the area. After attending Fanshawe College he returned to Essex County where he worked in various award winning establishments before moving to Toronto in 2016. In Toronto he worked for several great chefs like Andrew Carter, Craig Harding and our very own Chef Tommy McHugh. In February of 2020 Chris joined the team at Ted Rogers School of Management. He loves to pass on his knowledge of locally grown products to our staff and guests.

POLICIES OVERVIEW

PRE-EVENT PLANNING

- Contact Facilities to book your room.
- 2 business days' notice for coffee, tea, drinks and pastries
- 3 business days' notice for cold items
- 5 business days' notice for hot buffets items
- 10 business days' notice for any orders with 100 or more guests, VIP status, or for any order that falls on a weekend/statutory holiday
- If there is a last minute request kindly contact our catering department and we will try our best to accommodate.

PLACING AN ORDER

- Contact our Catering Coordinator to set up a meeting to discuss your event. (ekalantzi@ryerson.ca)
- For the meeting kindly have the following ready; the date, the number of guests, room, dietary restrictions, and an approximate budget.

CATERING REQUESTS FROM EXTERNAL SUPPLIERS

- For designated catering rooms, external catering is prohibited.
- For any other external catering requests please reach out to our Catering department for review. Final approval will be received by Chef Tommy.

CANCELLATION

- For Cancellations kindly let our department know 5 business days before your event.

GENERAL POLICIES

Our goal is to provide the highest quality experience for our internal guests at the Ted Rogers School of Management, Toronto Metropolitan University, as well as for our external guests. The Culinary and Catering Department is the exclusive food and beverage provider for the Ted Rogers School of Management building. Off-Campus caterers are not permitted access to university-controlled premises except when explicit permission is received in advance from TRS Catering. Such restricted access not only includes events where remuneration for the catering services is to occur, but it also includes events where no monies will be exchanged as in a sponsored event. Any exceptions to this policy will be determined on a case-by-case basis jointly between the University and University Food Services taking into consideration existing contracts, collective agreements, health regulations, and other University policies.

FOOD SAFETY

In today's climate, personal and community health is key. We, in TRS Catering take this matter very seriously and will do our best to make you and your guests feel comfortable. If you have any questions regarding our services please do not hesitate to contact one of our Catering Coordinators. Please note all catering events come with a sanitizer station.

PRE-EVENT PLANNING

To ensure the best possible service, our catering representative is available to assist you with the details of your event, including menu planning, decorative centerpieces, linen & set-up. Due to the high demand for our services, ideally, we would suggest that you contact our catering representative three to four weeks prior to your event to make catering arrangements. If the event you wish to cater is less than the ideal timeframe mentioned, please be understanding that we will do our best to accommodate, but not all options may be available. We appreciate any prior knowledge of your upcoming event and are happy to arrange catering even months in advance. A general rule to follow is after you have received confirmation from the Facilities and Special Events office on your room booking, **contact our catering team** to advise us of your event. We can discuss menu options and provide you with a quotation.

Preferred general timeline for ordering are as follows:

- 2 business days' notice for coffee, tea, drinks and pastries
- 3 business days' notice for cold items
- 5 business days' notice for hot buffet items
- 10 business days' notice for any orders with 100 or more guests, VIP status, or for any order that falls on a weekend/statutory holiday

GENERAL POLICIES

Should you not find a menu option suitable for your group, our Catering Coordinators will be more than happy to assist you in composing a menu designed to meet your individual tastes and budget.

Our catering office contact information is:

Email: trs.catering@ryerson.ca

Evelina Kalantzi

Phone: 416 9795000 ext.553293

Email: ekalantzi@ryerson.ca

Our business hours are 8:30 am - 5:00 pm. Our office hours are Monday - Friday between the hours of 8:30 am - 4:00 pm. We are located on the 7th floor of the Ted Rogers School of Management, Room TRS1-127

PLACING AN ORDER

When contacting TRS Catering, a meeting or call will be set up to discuss your catering needs. Prior to the meeting the following information is required: The date and time of your event including the start and end times, contact name, organization, department, phone number, and method of payment (credit card, internal requisition or billing address if applicable), Location - the room you reserved with Facilities and Special Events office. Type of function and service style (breakfast, lunch, dinner, buffet or waiter service, etc.) Estimated number of guests - to be confirmed by email or in writing (minimum 3 business days prior to the event) Menu - including special dietary requirements such as vegan or allergies, bar requirements Special Arrangements - crockery/plate service, linens, decorative centerpieces, etc.

CATERING REQUESTS FROM EXTERNAL SUPPLIERS

Catering requests from external suppliers need to be reviewed and approved by the Catering Supervisor. An "Outside Catering Request Form" will be sent to you to fill out and return to the Catering Department explaining the reason for outsourcing catering as well as indicating all items purchased. Attached to the form you should also provide an invoice from the supplier for backup. If the Catering department can not price-match or accommodate your needs, external catering can be accepted.

In regards to sponsorships, an invoice must be sent to the Catering Department indicating full sponsorship prior to your event.

GENERAL POLICIES

QUOTATION / CONTRACT

After the meeting you had with one of our Catering Coordinators a quotation/contract will be prepared and sent to you via email upon receipt of the order based on the information provided. Please review the file to ensure it meets the requirements of your events. If you require any changes, or have additional information, please advise us and a revised quotation/contract will be prepared for your review.

CONFIRMATION

A signed contract with payment information must be returned to TRS catering as soon as possible. Failure to provide a signed contract before the event, will result in the event being cancelled, and not catered for. The timeframe for the returned contract is up to the discretion of the events manager, who will reach out before the event is cancelled to try and confirm contract and payment. If the events manager cannot get the finalized contract returned and signed, within a fair and workable timeframe, then the event will be cancelled, and you will be notified via email.

GUARANTEES

The final required guarantee is up to the discretion of the events manager, as per above. Include the number of guests before your event: this number represents the minimum number of guests for invoicing purposes. Final charges will be billed based on consumption and the guaranteed number of attendees following the completion of your event with payment due upon receipt of the statement. The client undertakes the responsibility to pay the quoted rates for the number guaranteed or in attendance, whichever is greater. We are prepared to serve 5% above the guaranteed number of people attending the meal function.

PAYMENT

INTERNAL GUESTS

Kindly provide the Cost Center the Catering Invoice will be charged.

EXTERNAL GUESTS

Any fees related to the event will be billed through AMEX, VISA, and MASTER CARD. The 50% deposit of the estimated catering is due with the signed contract. The catering deposit is refundable up to 5 business days before the event. The payment will get processed through e-ply. The Catering Supervisor or Catering Coordinator will send the customer their invoice and e-ply link. Once the customer inputs their credit card information in the e-ply link, kindly send back the receipt of the payment.

GENERAL POLICIES

Note: TRSHTM Catering is fully compliant and does not keep any Credit Card information. Credit Card information cannot be handed over the phone or by email only through the e-ply link provided by the Catering Supervisor or Catering Coordinator

STAFFING GUIDELINES

Staffing will be agreed upon and communicated during the initial meeting with one of our Catering Coordinators. Standard staffing rates are \$20/hour/staff. Any front-of-house and back-of-house staffing required on a Saturday or Sunday event, is subject to an additional \$25 per hour charge, per TRSM Catering staff member.

Additional Event Staffing Requirements:

Full open Bar: One (1) Bartender & one (1) Bar-back - per fifty (50) guests

Plated Meals: One (1) wait staff & one (1) runner per twenty (20) guests

Receptions: Two (2) wait staff per twenty-five to thirty (25-30) guests

Buffet/Paper service: One (1) wait staff per twenty (20) guests

DELIVERY AND SET-UP FOR NON-STAFFED EVENTS

Delivery time for food and beverages is at least 15 minutes prior to the start of your event and all items will be unpacked and set-up to create a visually appealing display.

For all non-staffed events you have full responsibility for cleaning up the room and returning all kitchen equipment. Failure to do so there will be a charge of \$50.

CANCELLATION POLICY

If you must cancel a previously planned event, please contact your Catering Representative as soon as possible to avoid late cancellation charges. Late fees assessments are based on the following scale:

More than 5 business days prior to you event

All charges will be waived with the exception of item(s) ordered expressly for the event that we are unable to cancel with our vendors. (e.g., Kosher meals, specialty desserts, specialty linen, carving station, decorative center pieces, etc.)

GENERAL POLICIES

1-3 business days

50% of all estimated charges as listed on the quotation may be charged depending on items ordered specifically for events.

Less than 1 business day prior to your event

100% of all estimated charges may be charged depending on items ordered specifically for events.

FOOD ALLERGIES / SPECIAL NEEDS

We are committed to assisting our customers with food allergies and making informed food choices by providing accurate and timely ingredient information to the best of our ability. The TRS Catering team caters to many dietary needs. Just let us know, as we can cater to your diet, whether you are lactose intolerant, vegetarian, celiac, and/or any other restrictions you may have. Kosher meals can be provided upon special request and will be invoiced as a separate line (5 days' notice before your event).

It is the responsibility of the client and their guests to inform the food services department and servers, of any known allergies and special dietary needs in advance whenever possible.

We will gladly work with the client to the best of our ability to satisfy their dietary needs. However, we cannot guarantee that products are completely free of ingredients that may cause an allergic reaction.

Please note that in some cases the food services department may not be able to accommodate specific dietary requests. Please note that Ryerson University is a bottled water-free zone.

*All chicken and beef served at TRS Catering, are Halal

UNCONSUMED FOODS

For the food safety and the well-being of our clients and guests, remaining food or beverages should not leave the premises of a catered event. Unconsumed foods cannot leave the Ted Rogers School of Management building. For any leftover food, the client is assuming full responsibility for the care and administration of safe food handling after it has been catered by the TRS Catering team. In order to ensure food safety, TRS Catering must be the sole supplier of food and drink at an event. For any take-out container requested/used, a charge will be applied to the final invoice

GENERAL POLICIES

BAR

Bar services can be requested with a cost scale mentioned previously in STAFFING GUIDELINES.

Cash Bar is available upon request, however, we only accept card payments (NO CASH). Ticket Bar is also available.

LINEN

All buffet caterings come with the linen on the buffet table.

Napkins, white	\$1.00
Tablecloths, white - 54" x 54"	\$5.00
Tablecloths, white - 81" x 81"	\$7.00
Tablecloths, white - 120" x 54"	\$7.00
Tablecloths, black - 120" x 54"	\$8.00
Tablecloths, white - 120" round	\$15.00

Specialty linens, centrepieces, and printed materials (menus, signs etc.) are available for an additional charge. Please speak with your Catering Representative.

DINNERWARE

Fine china, glasses, and stainless-steel flatware are available at an additional cost of \$2.00 per guest per meal. A china service will require wait staff as per staffing guide. For non-china events, we provide biodegradable/disposable (compostable and/or recycle) packaging, dinnerware, and cutlery at \$1.50 per set/per guest.

TRS Catering must recover all equipment used in any catered event from the delivery locations. Please notify the catering department of the new location if any equipment is moved. Any catering equipment that is not recovered within 48 hours will be billed to your order. If the equipment is returned, the charge will be credited back to you.

CATERING MENU

OUR STUDENTS ... OUR PURPOSE



The «raison d'être» of our catering program is to provide an experiential learning facility to our Hospitality and Tourism Management students. The program provides them with the opportunity to work in both front and back of the house, learn administrative skills, hone their customer service skills, and develop the experience necessary to launch their career. Setting you up for success is our belief.

COFFEE



We serve "Marley Coffee", "100% Fair-trade certified and a supporter of global reforestation through One Tree Planted. Prices are per person, with 2 cups per serving. All coffee is served with white and brown sugar, milk or cream.

REGULAR DRIP COFFEE - "GET UP STAND UP" \$3.00

Light roast coffee, with bright, nutty, caramel notes

REGULAR DRIP DECAF COFFEE - "SIMMER DOWN" \$3.00

Medium roast coffee, balanced, hints of cocoa

DAIRY SUBSTITUTIONS \$2.00 ADD-ON PER PORTION

Oat milk or almond milk

Menu prices may fluctuate depending on changing costs, availability of ingredients, and any other unforeseen circumstances.

TEA



We serve "Higgins & Burke Tea".

Prices are per person, with 2 cups per serving. All coffee is served with white and brown sugar, milk, or cream.

EARL GREY - \$3.00

ENGLISH BREAKFAST - \$3.00

ORANGE PEKOE \$3.00

TREETOP LEMON - \$3.00

FOREST VALLEY GREEN TEA - \$3.00

SUNKISSED GINGER TEA - \$3.00

WILD HARVEST CHAMOMILE TEA - \$3.00

DAIRY SUBSTITUTIONS \$2.00 ADD-ON PER PORTION

Oat milk or almond milk

Menu prices may fluctuate depending on changing costs, availability of ingredients, and any other unforeseen circumstances.

DRINKS

FILTERED WATER

We serve "Q-Water", a four stage water purification system that is done in-house, making for the best, freshest water you will taste, while doing our part to reduce plastic bottle waste. Prices are per 1 (one) litre glass jugs.

CARBONATED WATER - \$1.00

FLAT WATER - \$1.00

GARNISHES - \$1.00 PER PERSON

Sliced lemon or sliced lime



JUICES - \$2.50

ORANGE JUICE

APPLE JUICE

CRANBERRY JUICE

SOFT DRINKS - \$2.00

soft drinks are served in a 355ml can, glassware and ice can be added

COCA-COLA

DIET COCA-COLA

GINGER ALE

SPRITE

BARQ'S ROOT BEER

NESTEA

Menu prices may fluctuate depending on changing costs, availability of ingredients, and any other unforeseen circumstances.

SMOOTHIES

All our smoothies are made fresh daily, are put into biodegradable cups, and served with paper straws.

MANGO - \$6.00

Mango, banana, orange juice, ginger, yogurt, hemp hearts, agave syrup, and lemon juice

GREEN - \$6.00

Spinach, kiwi, banana, green apple, orange juice, yogurt, chia seeds, and apple juice

BERRY - \$6.00

Blueberries, blackberries, kale, pomegranate juice, yogurt, hemp hearts, orange juice

STRAWBERRY & BANANA - \$6.00

Strawberries, banana, milk, yogurt, chia seeds, blackberries, agave syrup, and lemon juice

Menu prices may fluctuate depending on changing costs, availability of ingredients, and any other unforeseen circumstances.

BREAKFAST À LA CARTE

Breakfast items are per person and may change in item due to availability and timing.

MIXED BAKED GOODS - \$8.00

Petit-croissant, petit-Danish, petit-cinnamon roll, freshly baked and served with butter and jam

PETIT- CROISSANT - \$3.00

1 x Petit-croissant, freshly baked and served with butter and jam

"ALL DAY BREAKFAST SANDWICH" - \$5.00

English Muffin, baked Hen's egg patty, American cheese, poblano pepper relish

"ALL DAY BREAKFAST SANDWICH" W/SAUSAGE - \$7.00

English Muffin, baked Hen's egg patty, American cheese, poblano pepper relish, pork breakfast sausage

BEYOND MEAT "ALL DAY BREAKFAST SANDWICH" - \$8.00

English Muffin, baked Hen's egg patty, American cheese, poblano pepper relish, "Beyond Meat breakfast patty"

SEASONAL FRUIT BOWL- \$7.00

A selection of seasonal fruit, cut into bite-size pieces

PARFAIT- \$7.00

Greek yoghurt, fresh fruit, house-made muesli, Ontario honey

GRANOLA BAR- \$2.50

Menu prices may fluctuate depending on changing costs, availability of ingredients, and any other unforeseen circumstances.

BREAKFAST COMBOS

Breakfast items are per person and may change in item due to availability and timing.

BAKED GOODS BREAKFAST - \$14.00

Petit-croissant, petit-Danish, pain au chocolat, freshly baked and served with butter and jam, coffee, tea, juice, water

CONTINENTAL BREAKFAST

All continental breakfasts come with coffee, tea, juice and water.

"ALL DAY BREAKFAST SANDWICH" - \$11.00

BEYOND MEAT "ALL DAY BREAKFAST SANDWICH" - \$14.00

FRUIT BOWL- \$13.00

GRANOLA & FRUIT PARFAIT- \$11.00

SCRAMBLED EGGS BREAKFAST - \$12.00

Scrambled eggs, home fries, mixed green salad

OMELET BREAKFAST - \$12.00

3 egg Omelet, home fries, mixed green salad

Choice of filling: Spinach or mixed mushrooms or mixed cheese + \$3.00 each

Add-ons

NORWEGIAN SMOKED SALMON - \$12.00

BACON (3 SLICES PER PERSON) - \$5.50

BREAKFAST SAUSAGE PATTY (2 PER PERSON) - \$3.50

BEYOND MEAT SAUSAGE PATTY (1 PER PERSON) - \$4.00

Menu prices may fluctuate depending on changing costs, availability of ingredients, and any other unforeseen circumstances.

SALADS

All our salads are made just before serving, pricing is based per serving. *NOTE: All salads can be served family-style or individual take-out bowls. Any salads served individually portioned are to have a \$1.50 per person surcharge for our biodegradable and compostable containers.*

CAESAR - \$7.00

Romaine lettuce, grated parmesan cheese, herb & garlic croutons, caesar dressing

**Add Bacon - \$3.00 supplement per person*

COBB SALAD - \$7.00

Mixed greens, cucumber, cherry tomatoes, red onions, hard-boiled egg, mozzarella, macerated French vinaigrette

GREEK - \$7.00

Tomatoes, cucumber, red onion, kalamata olives, feta cheese, olive oil, oregano & red wine vinaigrette

AVOCADO MISO MUSHROOM BOWL - \$9.00

Mixed mushrooms, quinoa, miso-tahini dressing topped with Avocado

COLD THAI NOODLE BOWL - \$7.00

Glass noodles, edamame, carrots, red cabbage, cucumber, spring onion, coriander & Thai vinaigrette

PASTA SALAD - \$7.00

Fusilli, French vinaigrette, feta cheese, bell peppers, green olives, red onion, parsley, cherry tomatoes

**Add bocconcini - \$3.00 supplement per person*

Menu prices may fluctuate depending on changing costs, availability of ingredients, and any other unforeseen circumstances.

SALADS

ADD ONS

CHICKEN BREAST - \$9.00 PER PERSON

PULLED CHICKEN - \$5.00 PER PERSON

BAP SALMON - \$11.00 PER PERSON

SMOKED SALMON - \$6.00 PER PERSON

AVOCADO - \$4.50 PER PERSON



Menu prices may fluctuate depending on changing costs, availability of ingredients, and any other unforeseen circumstances.

PIZZA

Each rectangle pizza is 8 square slices & serves an average of 4 people. *If you would like to order a custom pizza, please let our catering team know, and we will create your perfect pizza!*

FOUR CHEESE- \$22.00

Organic San Marzano tomato sauce, mozzarella, cheddar, padano, provolone & fresh basil

PEPPERONI- \$22.00

Organic San Marzano tomato sauce, pepperoni, blended cheese mix & fresh basil

VEGGIE DELUXE \$26.00

Organic San Marzano tomato sauce, blended cheese mix, green peppers, red onions, mixed mushrooms, cherry tomatoes & fresh basil

PIZZA BIANCO \$28.00

Whipped herb ricotta, mozzarella, taleggio, zucchini, truffle honey & fresh basil

Menu prices may fluctuate depending on changing costs, availability of ingredients, and any other unforeseen circumstances.

SANDWICHES & WRAPS

CURRIED CHICKEN SALAD SANDWICH - \$6.00

Texas toast, pulled chicken, mayo, curry powder, pickled red onion

DEVILED EGG SALAD SANDWICH- \$6.00

Texas toast, hard-boiled eggs, mayo, smoked paprika, mustard powder, green onion

TUNA & CHEDDAR SANDWICH- \$6.00

Texas toast, tuna, lime, cilantro, mayonnaise, cheddar cheese, red onion, arugula, black pepper, & Maldon salt.

SMOKED SALMON & CUCUMBER SANDWICH - \$10.00

Multigrain bread, Norwegian smoked salmon, herbed cream cheese, cucumber, pickled red onion, everything but the bagel seasoning

"ALL DAY BREAKFAST SANDWICH" - \$5.00

English Muffin, baked Hen's egg patty, American cheese, poblano pepper relish

"ALL DAY BREAKFAST SANDWICH" W/SAUSAGE - \$7.00

English Muffin, baked Hen's egg-patty, American cheese, poblano pepper relish, pork breakfast sausage

BEYOND MEAT "ALL DAY BREAKFAST SANDWICH" - \$8.00

English Muffin, baked Hen's egg patty, American cheese, poblano pepper relish, "Beyond Meat breakfast patty"

Menu prices may fluctuate depending on changing costs, availability of ingredients, and any other unforeseen circumstances.

SANDWICHES & WRAPS

BUFFALO CHICKEN WRAP - \$8.00

Tortilla wrap, buffalo chicken, Franks buffalo sauce, blue cheese dressing, romaine, tomato, fresh pepper

BLT WRAP - \$8.00

Tortilla wrap, bacon, lettuce, tomato, cheddar, garlic aioli, fresh pepper

GRILLED VEGETABLE & PESTO GF WRAP - \$8.00

GF wrap, NUT FREE basil-pesto, grilled zucchini, roasted peppers, onion Lyonnaise, arugula, basil, fresh pepper.

SANDWICH & WRAP COMBOS

DIPPING SAUCE+ SALAD + SNACK + POP - \$12.00

Choice of dipping sauce, chef's choice salad, snack and pop.

**Truffle emulsion \$0.50 supplement*

DIPPING SAUCE+ SNACK + POP - \$5.00

Choice of dipping sauce, chips or house cookies and pop.

**Truffle emulsion \$0.50 supplement*

DIPPING SAUCE + POP - \$3.50

Choice of dipping sauce and pop.

**Truffle emulsion \$0.50 supplement.*

DIPS

TRUFFLE EMULSION - \$3.00

CHIPOTLE MAYO - \$2.00

ROASTED GARLIC - \$2.00

PATTIES

BEEF PATTY - \$3.00

VEGETARIAN PATTY - \$3.00

Menu prices may fluctuate depending on changing costs, availability of ingredients, and any other unforeseen circumstances.

PASTA

*Pasta price is based off of 1 (one) portion per person.
Pasta are served with grated "Grana Padano".*

RIGATONI POMODORO - \$10.00

"Al Bronzo" rigatoni pasta, Organic San Marzano tomatoes, garlic, basil, garlic & herb crumble, olive oil

LUMACONI ALFREDO- \$12.00

Lumachine pasta, bay leaves, vegetable stock, garlic & herb crumble, cream, parsley, fresh pepper

ORECCHIETTE "ROSE"- \$12.00

Orecchiette pasta, chili flakes, bay leaves, basil, cream, garlic & herb crumble, tomato sauce

ADD ONS

GF PASTA- \$3.00 PER PERSON

STRACCIATELLA- \$3.50 PER PERSON

ATLANTIC PRAWNS- \$5.50 PER PERSON

PULLED CHICKEN- \$5.00 PER PERSON

GROUND BEEF- \$5.00 PER PERSON



Menu prices may fluctuate depending on changing costs, availability of ingredients, and any other unforeseen circumstances.

ENTREES

All chicken is Halal.

ROASTED "HERBS DE PROVENCE"

CHICKEN BREAST - \$10.00

Oven-roasted chicken breast served with herbs & au jus

ROASTED "HERBS DE PROVENCE"

CHICKEN LEG- \$8.00

Oven-roasted chicken leg served with herbs & au jus

COQ- AU-VIN - \$12.00

Mirepoix, red wine jus, fresh herbs chicken leg

48 HOUR SOUS VIDE SHORT RIB - \$18.00

Denver cut-short rib, red wine jus, mirepoix

GRILLED OR POACHED *BAP SALMON - \$15.00

Grilled salmon, served with dill and lemon

**("Best Aquaculture Practices", sustainable & responsible fish)*

ROASTED CAULIFLOWER STEAK - \$12.00

Chavot spice, herbed sour cream, pickled red onion, crispy farro.

Menu prices may fluctuate depending on changing costs, availability of ingredients, and any other unforeseen circumstances.

STARCH & GRAINS

Starch & grain price is based off of 1 (one) portion per person.

RISOTTO PRIMAVERA - \$8.00 PER PERSON

Arborio rice, white wine, butter, veg stock, cream, peas, feves, mint, lemon

STEAMED WILD RICE MEDLEY - \$6.00 PER PERSON

Freshly cooked wild rice with herbs & a little butter

SPICED BASMATI RICE - \$5.00 PER PERSON

Freshly cooked basmati rice with herbs & a little butter

STEAMED QUINOA - \$6.00 PER PERSON

Freshly cooked quinoa with herbs & a little butter

CLASSIC MASHED POTATOES - \$6.00 PER PERSON

Yukon Gold potato, fresh cream, butter & sea salt

ADD ON: TRUFFLE OIL, ROASTED GARLIC - Market price

ROASTED SMASHED POTATOES - \$5.00 PER PERSON

Yukon Gold potato, herbs, garlic, fresh pepper and sea salt

FRENCH FRIES - \$5.00 PER PERSON

ONION RINGS - \$6.00 PER PERSON

Menu prices may fluctuate depending on changing costs, availability of ingredients, and any other unforeseen circumstances.

VEGETABLES

STEAMED ASPARAGUS -MARKET PRICE

RATATOUILLE - \$6.00 PER PERSON

STEAMED BRUSSEL SPROUTS - \$6.00 PER PERSON

KOREAN CAULIFLOWER - \$6.00 PER PERSON

SAUTÉED SPINACH - \$6.00 PER PERSON

Menu prices may fluctuate depending on changing costs, availability of ingredients, and any other unforeseen circumstances.

PLATTERS & BOARDS

Each platter is served "family style" if individual containers are requested, are to have a \$1.50 per person surcharge for our "Eco Plastic" containers, which are biodegradable and compostable.

CHEESE BOARD - \$9.00 PER PERSON

Old Canadian Cheddar, Tete de Moine, Tuxford & Tebbut Stilton, crostini's, dried fruit, honeycomb.

CHARCUTERIE BOARD - \$12.00 PER PERSON

Prosciutto, saucisson sec, Hungarian salami, crostini's, dijonnaise, cornichons.

CHEESE & CHARCUTERIE PLATTER - \$20.00 PER PERSON

Old Canadian Cheddar, Tete de Moine, Tuxford & Tebbut Stilton, crostini's, dried fruit, honeycomb, Prosciutto, Saucisson Sec, Hungarian Salami, crostini's, Dijonnaise, cornichons.

VEGETABLE CRUDITÉS - \$8.00

Carrots, celery, peppers, cauliflower, cherry tomatoes, ranch dressing, French vinaigrette.

HUMMUS & TZATZIKI PLATTER - \$9.00 PER PERSON

Pita bread, hummus, black olives, tzatziki, smoked paprika

SEASONAL FRUIT BOARD - \$11.00 PER PERSON

This is based on seasonality and availability.

Menu prices may fluctuate depending on changing costs, availability of ingredients, and any other unforeseen circumstances.

HOT HORS-D'OEUVRES

Each item is priced per piece. We recommended pieces 2-3 per person. Minimum order a dozen per item.

BLACK ANGUS SLIDERS - \$3.25

Grilled Ontario beef, cheddar cheese, sliced tomato, and chipotle mayo.

BUFFALO CHICKEN SLIDER - \$3.25

Crispy chicken breast, Buffalo sauce, green lettuce, sliced tomato, blue cheese dressing.

BUFFALO CAULIFLOWER SLIDER - \$3.50

Prioche bun, blue cheese dressing, cold slaw

CRISPY BAKED ZUCCHINI - \$3.25

Panko-crusted zucchini, Grana Padano, tomato coulis, herbs.

ARANCINI BALLS - \$3.25

Arborio rice, parmesan, herbs, buffalo cheese, roasted tomato coulis.

SAMOSAS - \$2.25

Vegetarian - potato and pea, tamarind dipping sauce.

MISO GLAZED BRUSSEL SPROUTS - \$2.50

SPRING ROLLS - \$2.25

MINI QUICHE - \$3.25

QUICHE LORRAINE

ONTARIO CHEDDAR & SPINACH

POTATOE & LEAK

Menu prices may fluctuate depending on changing costs, availability of ingredients, and any other unforeseen circumstances.



COLD CANAPÉS

**NORWEGIAN SMOKED SALMON -
\$6.00 PER PERSON**

Yukon gold blini, Herbed Crème Fraîche, dill
ADD ON: CAVIAR - MARKET PRICE

**CUCUMBER & ATLANTIC PRAWNS-
\$ 6.00 PER PERSON**

Persian cucumber, Atlantic prawns, mary rose sauce

DEVEILED EGGS - \$4.00 PER PERSON

Ontario hens egg, smoked paprika, crispy nori,
black/white sesame

**CHOUX BALL AND GOATS CHEESE -
\$ 4.00 PER PERSON**

Thyme, rosemary, chive

VEGAN THAI SPRING ROLL - \$3.00 PER PERSON

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ACTION STATIONS

All taco stations are served with soft corn tortillas

PULLED CHICKEN TACO STATION - \$15.00 PER PERSON

Chipotle Pulled chicken, Pico de Gallo, Avocado crema, Pickled red onions, fresh cilantro

FISH TACO STATION - \$16.00 PER PERSON

Battered White Fish, Salsa Verde, lime sour cream, Queso Fresco, lime segments, pickled red cabbage, fresh cilantro

VEGETARIAN TACO STATION - \$14.00 PER PERSON

Black beans, Roasted corn salsa, lime sour cream, Queso Fresco, lime segments, pickled red cabbage, fresh cilantro

BBQ ACTION STATION - \$22.00 PER PERSON

Pork Ribs or Chicken, Memphis Style-BBQ sauce, Corn, Cole Slaw, Cheddar jalapeño biscuit.

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DESSERT

DESSERT SQUARES - \$3.00 PER PERSON

Nanaimo square, Date squares

SUMMER TRIFLE - \$7.00 PER PERSON

TIRAMISU - \$8.00 PER PERSON

STICKY TOFFEE PUDDING - \$8.00 PER PERSON

APPLE & RHUBARB CRUMBLE - \$6.00 PER PERSON

ADD ON: À la mode vanilla ice cream - \$3 per person

CAPPUCCINO CRÈME BRÛLÉE - \$6.00 PER PERSON

SEASONAL FRUIT SALAD - \$8.00 PER PERSON

VEGAN "CHOCOLATE CHIP" COOKIES - \$5.00 PER PERSON

Individually wrapped cookies, vegan, Kosher.

SNACK

BAKED COOKIES (2 PER PERSON) - \$1.50 PER PERSON

CHIPS - \$1.50 PER PERSON

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ALCOHOL- WINE

FLAMMEROLE CHARDONNAY - 2019

PEARL MORISSETTE ESTATE WINERY

JORDAN STATION - NIAGARA PENINSULA - ONTARIO - VQA

GLASS \$ 10 - BOTTLE \$ 50

OXYDE RIESLING - 2019

PEARL MORISSETTE ESTATE WINERY

JORDAN STATION - NIAGARA PENINSULA - ONTARIO - VQA

GLASS \$ 10 - BOTTLE \$ 50

VA-ET-VIENT CF, CS & MERLOT - 2019

PEARL MORISSETTE ESTATE WINERY

JORDAN STATION - NIAGARA PENINSULA - ONTARIO - VQA

GLASS \$ 10 - BOTTLE \$ 50

ROSELANA ROSE BLEND - 2020

PEARL MORISSETTE ESTATE WINERY

JORDAN STATION - NIAGARA PENINSULA - ONTARIO - VQA

GLASS \$ 10 - BOTTLE \$ 50

RESSAC CABERNET FRANC - 2019

PEARL MORISSETTE ESTATE WINERY

JORDAN STATION - NIAGARA PENINSULA - ONTARIO - VQA

GLASS \$ 13 - BOTTLE \$ 65

Menu prices may fluctuate depending on changing costs, availability of ingredients, and any other unforeseen circumstances.

ALCOHOL- BEER

MILL STREET ORGANIC - \$8.00

WELLINGTON BEER- \$8.00

TANKHOUSE ALE - \$8.00

STEAM WHISTLE- \$8.00

BEAU'S RADLER - \$8.00

Menu prices may fluctuate depending on changing costs, availability of ingredients, and any other unforeseen circumstances.

LINENS

Linens are available for events, please speak to a member of the catering team, to help find what you're looking for.

TABLE LINEN SIZES AND PRICING

- Napkins, white - \$1.00
- Tablecloths, white - 54" x 54" - \$5.00
- Tablecloths, white - 81" x 81" - \$7.00
- Tablecloths, white - 120" x 54" - \$7.00
- Tablecloths, black - 120" x 54" - \$8.00
- Tablecloths, white - 120" round - \$15.00