



TED ROGERS  
SCHOOL OF  
HOSPITALITY  
AND TOURISM  
MANAGEMENT

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# STUDENT ASSOCIATION CATERING MENU (S.A.M.) 2022

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**Ryerson**  
University

**TED  
ROGERS**  
**SCHOOL**  
Hospitality  
& Tourism  
Management

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



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# 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.

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# 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.

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# 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.



**CHRISTINE BALAONG**  
**ASSISTANT**  
**SUPERVISOR, FOOD**  
**SERVICES**  
**OPERATIONS**

Christine Balaong is a third year Hospitality and Tourism Management coop student studying at TRSM. Christine has always strived to be involved at Ryerson University and is currently this year's Director of Events for HTMentoring. Growing up she developed a passion for food and service from her grandmother who would cater and host events for friends and family. Christine has worked in both the hospitality and retail industries for the past 5 years and strives to continue to grow new skills to ensure customer satisfaction is attained at a professional level.

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# 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](mailto: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 request please reach out to our Catering department for review. Final approval will be received by Chef Tommy.

## CANCELATION

- For Cancellations kindly let our department know 5 business days prior to your event.
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# GENERAL POLICIES

Our goal is to provide the highest quality experience for our internal guests at the Ted Rogers School of Management, Ryerson 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, 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 center pieces, 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 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

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# 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:

Christina Balaong

Email: trs.catering@ryerson.ca

Evelina Kalantzi

Phone: 416 9795000 ext.553293

Email: ekalantzi@ryerson.ca

Our business hours are 8:00 am - 6:00 pm. Our office hours are Monday - Friday between the hours of 8:00 am - 4:30 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 center pieces, 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 must also provide an invoice from the supplier.

If items are within our menu, external catering is not allowed. If the Catering department cannot price-match within reason or accommodate your specific needs, external catering can be accepted.

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

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# 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 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 on.

### **EXTERNAL GUESTS**

Any fees related to the event will be billed through AMEX, VISA, 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.

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# 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 and communicated during the initial meeting with one of our Catering Coordinators. Standard staffing rates are \$15/hour/staff . Any front of house and back of house staffing required on a Saturday or Sunday event, are subject to an additional \$30per 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 centre pieces, etc.)

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# 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 are able to 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 prior to 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 served at TRS Catering is 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

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# 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
Tableclothes, white - 54" x 54"	\$5.00
Tableclothes, white - 81" x 81"	\$7.00
Tableclothes, white - 120" x 54"	\$7.00
Tableclothes, black - 120" x 54"	\$8.00
Tableclothes, 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 \$2.00 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.

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# 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 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. Setting you up for success is our belief

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# 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" \$2.50

Light roast coffee, with bright, nutty, caramel notes

## REGULAR DRIP DECAF COFFEE - "SIMMER DOWN" \$2.50

Medium roast coffee, balanced, hints of cocoa

## DAIRY SUBSTITUTIONS \$1.00 ADD-ON PER PORTION

Oat milk or almond milk

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# 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 - \$2.50

ENGLISH BREAKFAST - \$2.50

ORANGE PEKOE \$2.50

TREETOP LEMON - \$2.50

FOREST VALLEY GREEN TEA - \$2.50

SUNKISSED GINGER TEA - \$2.50

WILD HARVEST CHAMOMILE TEA - \$2.50

DAIRY SUBSTITUTIONS \$1.00 ADD-ON PER PORTION

Oat milk or almond milk

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# 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



## SOFT DRINKS - \$1.00

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

COCA-COLA

DIET COCA-COLA

GINGER ALE

SPRITE

ROOT BEER

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# SMOOTHIES

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

## MANGO - \$5.00

Mango, banana, orange juice, ginger, yoghurt, hemp hearts, agave syrup, lemon juice.

## GREEN - \$5.00

Spinach, kiwi, banana, green apple, orange juice, yoghurt, chia seeds, apple juice.

## BERRY - \$5.00

Blueberries, blackberries, kale, pomegranate juice, yoghurt, hemp hearts, orange juice.

## STRAWBERRY & BANANA - \$5.00

Strawberries, banana, milk, yoghurt, chia seeds, blackberries, agave syrup, lemon juice.

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# BREAKFAST

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# BREAKFAST À LA CARTE

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

## MIXED BAKED GOODS - \$3.00

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

## PETIT- CROISSANT - \$3.00

2 x Petit-croissant, freshly baked and served with butter

## "ALL DAY BREAKFAST SANDWICH" - \$4.00

Toasted potato bun, baked egg patty, American cheddar cheese, piquillo pepper relish.

## FRUIT BOWL- \$4.00

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

## PARFAIT- \$3.50

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

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# BREAKFAST COMBOS

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

## **BAKED GOODS BREAKFAST - \$9.00**

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

## **CONTINENTAL BREAKFAST**

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

"ALL DAY BREAKFAST SANDWICH" - \$10.00

BEYOND MEAT "ALL DAY BREAKFAST SANDWICH" - \$11.00

FRUIT BOWL- \$10.00

PARFAIT- \$9.50

### *Add-ons*

DIPPING SAUCES - \$1.00

JUICE- \$5.00

SMOOTHIES - \$5.00

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# LUNCH & DINNER

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# SALADS

All our salads are made just before serving, pricing is based on 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 "Eco Plastic" containers, which are biodegradable and compostable.*

## CAESAR - \$3.50

Romaine lettuce, grated parmesan cheese, herb & garlic croutons, caesar dressing. Add-Bacon supplement - \$3.00 per salad.

## MIXED BABY LEAF - \$3.50

Mixed greens, cucumber, cherry tomatoes, pickled red onions, breakfast radish, herb & garlic croutons, macerated French vinaigrette.

## GREEK - \$4.00

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

## ARUGULA - \$3.50

Baby arugula, cherry tomatoes, herb & garlic croutons, roasted red peppers, shaved parmesan, balsamic vinaigrette.

## NEW POTATO & VINAIGRETTE - \$4.00

Steamed new potatoes, dill, cornichons, capers, red onion, dijon mustard, lemon vinaigrette.

## PASTA SALAD - \$5.00

Penne pasta, "Italian vinaigrette", bell peppers, sundried tomatoes, cherry tomatoes, pickled red onions, chopped parsley.

*\*Add boccocini - \$3.00 supplement per person.*

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# BOWLS

All our salads are made just before serving, pricing is based on per serving.

## COBB - \$4.00

Mixed greens, red onions, tomato, old Ontario Cheddar, cucumber, eggs. Add-Bacon supplement - \$1.00 per salad.

## BIBB - \$4.00

Mixed greens, cucumber, cherry tomatoes, pickled red onion, herb & garlic croutons, radish.

## AVOCADO MUSHROOMS MISO BOWL - \$4.00

Quinoa, kale, soy glazed mushrooms, avocado, sesame seed dressing, creamy miso-tahini

## CRISPY CHICKPEA - QUINOA BOWL - \$4.00

Quinoa, kale, cherry tomatoes, cucumber, crispy chickpeas seasoned with chili powder & miso tahini dressing.

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# SOUP

## CREAM OF POTATO - \$5.00

Topped with sour cream and kettle chips

## ROASTED BUTTERNUT SQUASH - \$5.00

Topped with sour cream and spiced pumpkin seeds

## ROASTED TOMATO - \$5.00

Topped with garlic herb croutons

## CHICKEN NOODLE -\$5.00

Chicken broth, orzo pasta, carrots, celery, onion, parsley, pulled chicken.

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# PIZZA - PARTY SIZE

Each rectangle pizza is 12 "x 16" pizza, cut into 10 square slices & serves an average of 5 people.

## CHEESE PIZZA \$12.00

San Marzano tomato sauce, Mozzarella.

## PEPPERONI \$13.00

San Marzano tomato sauce, pepperoni, mozzarella.

## MUSHROOM \$13.00

San Marzano tomato sauce, blended cheese mix, mixed mushrooms, sauteed.

## GARDEN VEGETABLE \$13.00

San Marzano tomato sauce, mozzarella, green peppers, red onions, tomatoes.

## MEAT MEDLEY \$14.00

San Marzano tomato sauce, mozzarella, pepperoni, ham, mixed mushrooms.

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# PANINI & SANDWICH

Each panini is served on a 4" bun, and serves 1 person per sandwich

## PROSCIUTTO \$4.00

Toasted ciabatta, prosciutto, Mozzarella, sliced tomato, mayonaise, arugula lettuce, olive oil, black pepper, Maldon salt, fresh basil .

## TUNA MELT \$4.00

Toasted ciabatta, tuna, lime, cilantro, mayonaise, cheddar cheese, red onion, arugula, black pepper, Maldon salt.

## ROASTED VEGETABLES - \$4.00

Toasted ciabatta, roasted eggplant & red pepper, chipotle mayonnaise, onion Lyonnaise, havarti cheese, arugula lettuce, olive oil, black pepper, Maldon salt.

## CHICKEN SALAD - \$4.00

Toasted ciabatta, roasted chicken breast, red onion, bell peppers, lemon, mayonnaise, Swiss cheese, green lettuce, sliced tomato, black pepper, Maldon salt.

## HAM & CHEESE - \$4.00

Toasted ciabatta, black forest ham, mayonnaise, Swiss cheese, dijon mustard, black pepper, Maldon salt.

## CUBAN \$4.00

Texas toast, smoked chicken breast, Swiss cheese, ballpark mustard, dill pickled, mayonaise, black pepper.

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# PANINI & SANDWICH COMBOS

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

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

PANINI +DIPPING SAUCE+ SNACK + POP - \$8.00

Any choice of panini, dipping sauce, snack and pop.

PANINI +DIPPING SAUCE + POP - \$6.00

Any choice of panini, dipping sauce and pop.

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# WRAPS

## BUFFALO CHICKEN WRAP - \$4.00

Tortilla wrap, crispy chicken breast, house made Caesar dressing, romaine lettuce.

## FALAFEL WRAP - \$6.00

Flat bread, falafels, tahini, hummus, tomato, pickled turnips, lettuce. Hot sauce served on the side.

## GLUTEN-FREE GRILLED VEG WRAP - \$6.00

Gluten-free wrap, grilled eggplant, onion, zucchini, hummus, pickled turnips, lettuce, hot sauce.

# DIPS

## TRUFFLE EMULSION - \$1.00

## CHIPOTLE MAYO - \$1.00

## MARINARA SAUCE (SUGO) - \$1.00

# PATTIES

## BEEF PATTY - \$2.00

## VEGETARIAN PATTY - \$2.00

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# PASTA

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

## RIGATONI POMODORO - \$5.00

"Al bronzo" rigatoni pasta, San Marzano tomatoes, garlic, basil, olive oil.

## RIGATONI POMODORO & STRACCIATELLA- \$6.00

"Al bronzo" rigatoni pasta, San Marzano tomatoes, garlic, basil, olive oil, finished with Stracciatella di bufala.

## LUMACHE "ALLA VODKA"- \$8.00

"Al bronzo" lumache pasta, Organic San Marzano tomato sauce, cream, chili flakes, vodka.

*(\*This can be made alcohol free if requested)*

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# ENTREES

## ROASTED "HERB DE PROVENCE"

### CHICKEN BREAST - \$9.00

Oven roasted chicken breast, served with herbs and au jus.  
*(Halal chicken is offered with a supplement)*

## ROASTED "HERB DE PROVENCE"

### CHICKEN LEG- \$7.00

Oven roasted chicken leg, served with herbs and au jus.  
*(Halal chicken is offered with a supplement)*

## BEEF BOURGUIGNONNE - \$10.00

Crème fraiche and chives

## GRILLED OR POACHED \*BAP SALMON - \$10.00

Grilled salmon, served with dill and lemon

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

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# STARCH & GRAINS

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

## STEAMED WILD RICE MEDLEY - \$5.00 PER PERSON

Freshly cooked wild rice with herbs and a little butter.

## STEAMED BASMATI RICE - \$5.00 PER PERSON

Freshly cooked basmasti rice with herbs and a little butter.

## STEAMED QUINOA - \$5.00 PER PERSON

Freshly cooked quinoa with herbs and a little butter.

## MASHED POTATOES - \$6.00 PER PERSON

Yukon Gold potato, fresh cream, butter and sea salt.

## ROASTED YUKON GOLD - \$6.00 PER PERSON

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

## FRENCH FRIES - \$4.00 PER PERSON

## ONION RINGS - \$5.00 PER PERSON

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# VEGETABLES

## CARROTS, BUTTER, HONEY & CORIANDER SEEDS - \$6.00 PER PERSON

Steamed carrots, butter, Ontario honey and ground coriander seeds

## PEAS & MINT - \$5.00 PER PERSON

Steamed carrots, butter, Ontario honey and white pepper.

## ROASTED MIXED MUSHROOMS - \$10.00 PER PERSON

Mixed mushrooms, garlic, thyme, rosemary, bay leaves.

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# RECEPTION

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# 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 - \$8.00 PER PERSON

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

## CHARCUTERIE BOARD - \$11.00 PER PERSON

Prosciutto, Saucisson Sec, Hungarian Salami, crostini's, Dijonnaise, cornitions.

## CHEESE & CHARCUTERIE PLATTER - \$18.00 PER PERSON

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

## SEASONAL FRUIT BOARD - \$8.00

Please speak to our catering representative to find out what seasonal fruits are available for your catered event.

## SWEETS PLATTER - \$16.00 PER PERSON

A selection of sweets and candies, spread over a large platter. Items will change and vary depending on availability. A perfect way to end your event!

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# SNACK PLATTERS

## VEGETABLE CRUDITÉ - \$8.00 PER PERSON

mixed seasonal vegetables, blue cheese dressing, hummus

## HUMMUS - \$6.00 PER PERSON

Olive oil, smoked paprika, pita bread

## CHEESE & CRACKERS - \$8.00 PER PERSON

Selection of three cheeses, crackers and crostini's, seasonal fruits

## DELI PLATTER - \$10.00 PER PERSON

Selection of three meats, crostini, pommery mustard, cornations

## FRUIT PLATTER (SEASONAL FRUITS) - \$8.00 PER PERSON

# COLD CANAPÉS

## SMOKED SALMON - \$5.00 PER PERSON

Buckwheat crepe, herbed cream cheese, dill

## BABY ATLANTIC PRAWNS - \$ 5.00 PER PERSON

Marie Rose sauce, crispy mini cups

## DEVEILED EGGS - \$4.00 PER PERSON

Sesame seeds, chiffonade of nori

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# ACTION STATIONS

*All taco stations are served with soft corn tortillas*

## FISH TACO STATION - \$15.00 PER PERSON

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

## VEGETARIAN TACO STATION - \$13.00 PER PERSON

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

## PULLED CHICKEN TACO STATION - \$14.00 PER PERSON

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

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# HOT HORS-D'OEUVRES

Each items is priced per piece. We recommended pieces 2-3 per person.

## BLACK ANGUS SLIDERS - \$2.00

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

## BUFFALO CHICKEN SLIDER - \$2.00

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

## MINI BEER BATTERED FISH - \$2.50

Sea salt, tartar sauce

## ARANCINI BALLS - \$2.00

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

## SAMOSAS - \$2.00

Vegetarian - potato and pea, tamarind dipping sauce.

## THAI VEGETABLE RICE WRAPS - \$1.50

Rice paper, green papaya, cucumber, mint, chilies, Thai basil, fish sauce.

## CHICKPEA FRITTER - \$2.00

Crispy chickpea fritter, served with a espelette pepper yoghurt-emulsion.

## CRISPY DILL PICKEL - \$2.00

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# SWEETS

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# SWEETS

## CHOCOLATE & RASPBERRY BROWNIE - \$6.00 PER PERSON

Tempered chocolate, soft brownie, freeze-dried raspberry, sea salt caramel

## CARROT CAKE - \$6.00 PER PERSON

Carrot sponge, raisins, whipped cream cheese icing.

## CHOCOLATE BUDINO - \$7.00 PER PERSON

Chocolate mousse, honey comb crumble

## CREME CARMEL - \$7.00 PER PERSON

The classic, served on its own (as it should be)

## SEASONAL FRUIT SALAD - \$7.00 PER PERSON

A bowl of seasonal fruit, served clean and simple

## COOKIES - \$5.00 PER PERSON

Freshly baked cookies, 2 pieces per person (ask for flavours available)

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

Individually wrapped cookies, vegan, Kosher.

## GLUTEN-FREE CHOCOLATE CHIP BROWNIE - \$5.00 PER PERSON

Individually wrapped gluten-free chocolate brownies.

## BAG OF CHIPS - \$0.75 PER PERSON

Miss Vickies - Sea Salt

Go Lite Cassava chips

Apple chips

Sun-Chips, Cheddar Flavour

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# ALCOHOL

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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

## RESSAC CABERNET FRANC - 2019

PEARL MORISSETTE ESTATE WINERY

JORDAN STATION - NIAGARA PENINSULA - ONTARIO - VQA

GLASS \$ 13 - BOTTLE \$ 65

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# ALCOHOL- BEER

LONDON PRIDE - \$8.00  
ENGLISH BITTER

SCHNEIDER HELLE WEISSE - \$8.00  
GERMAN WHEAT BEER

JUNCTION CRAFT PILSNER - \$8.00  
TORONTO PILSNER

INNIS & GUNN LAGER- \$8.00  
SCOTISH LAGER

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# LINENS

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# 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
- Tableclothes, white - 54" x 54" - \$5.00
- Table clothes, white - 81" x 81" - \$7.00
- Tableclothes, white - 120" x 54" - \$7.00
- Tableclothes, black - 120" x 54" - \$8.00
- Tableclothes, white - 120" round - \$15.00