



DOUBLETREE
by Hilton™

TORONTO AIRPORT WEST

2022 BANQUET MENUS FOR SOCIALS



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GENERAL INFORMATION

DoubleTree by Hilton Toronto Airport West Hotel has approximately 13,500 square feet of meeting and function space, two ballrooms, and 22 meeting rooms.

At the DoubleTree by Hilton Toronto Airport West Hotel we understand that no two meetings are the same. Let our team of qualified professionals assist in helping you plan that seamless event. "We can make it happen!"

Food and Beverage: All Food and Beverage must be provided by the DoubleTree by Hilton Toronto Airport West Hotel.

Attendance Numbers: Final attendance numbers must be guaranteed three business days in advance. Your guaranteed numbers or attendance will be charged, whichever is greater.

Special Meals and Vegetarian Requests: Please note that for our vegetarian guests we are pleased to design meals to meet their needs. For guests with allergies or special dietary needs, we strive to satisfy all requirements.

Dietary Charge: Special meals and requirements requested in advance may be prepared at an additional charge.

For those guests who have inhalation or contact allergies we must remind them that we cannot guarantee that their event will be 100% nut free.

Taxes and Gratuities: Taxes (13%) and Gratuities (15%) are extra on all food and beverage.

Prices and menus subject to change without notice.

Our Kitchen is your Kitchen. Should you wish for an item not found on our menu, please let us know and our culinary team will work to accommodate all special requests. Our Catering Team is looking forward to working with you!

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Updated February 2020

DT BUFFET SPECIALS

THE SOCIAL BUFFET

Minimum requirement of 40 people

\$45.00 per person - Choice of Two Main Courses

Salads (Choice of Three)

- ♦ Panzanella Salad with Crispy Romaine, Tomatoes, Olives, Fresh Mozzarella, Herb Croutons and Tomato Dressing
- ♦ California Mix Greens with Citrus Fruit, Walnuts, Almonds, Cranberries and Assorted Dressings
- ♦ Pasta Salad with Feta and Sundried Tomatoes
- ♦ Mediterranean Couscous Salad

Soup (Choice of One)

- ♦ Roasted Bell pepper and Tomato Bisque
- ♦ Lentil Soup

Main Courses (Choice of Two)

Freshly Baked Bread Rolls with Butter

Your selections will be accompanied by your choice of Seasoned Roasted Potatoes **or** Rice
Served with a Medley of Buttered Vegetables

- ♦ Chicken Cacciatore (Bone-In)
- ♦ Braised Top Sirloin Steak with aged Vietnamese Peppercorn Jus
- ♦ Grilled Salmon with lemon Dill Sauce
- ♦ Lemon Chicken Fricassee with Peppers and Feta
- ♦ Wild Mushroom Ravioli in Creamy Pesto sauce

Desserts

Chef's Selection Buffet cut Cakes: (Any Three)

- ♦ New York Cheesecake, Carrot Cake, Red Velvet, Tiramisu, Chocolate Truffle, Mango Mousse Cake
- ♦ Sliced Seasonal Fresh Fruit Platter

Beverages

Freshly Brewed Starbucks Coffee
Select Herbal Teas
Assorted Soft Drinks

THE FULL-SERVICE BUFFET

Minimum requirement of 40 people

\$54.00 per person - Choice of Three Main Courses

Salads (Choice of Four)

- ♦ Greek Salad
- ♦ Mixed Greens with Toasted Pine Nuts, Citrus Segments and Mango Vinaigrette Dressing
- ♦ Chick Pea, Tomato and Feta Salad
- ♦ Beetroot, Citrus Fruit and Feta Salad
- ♦ Pasta Salad with Feta Cheese and Sun-Dried Tomatoes
- ♦ Mediterranean Couscous Salad

Soup (Choice of One)

- ♦ Butternut Squash Soup
- ♦ Cream of Asparagus Soup

Main Courses (Choice of Three)

Freshly Baked Bread Rolls with Butter

Your selections will be accompanied by your choice of Seasoned Roasted Potatoes **or** Rice
Served with a Medley of Buttered Vegetables

- ♦ Chicken Supreme stuffed with Spinach and goat cheese in Wild Mushroom Sauce
- ♦ Braised Top Sirloin Steak with aged Vietnamese Peppercorn Jus
- ♦ Pan Seared Sole with Chimichurri Sauce
- ♦ Spinach Ricotta Ravioli in a Creamy Tomato Sauce with Olives and Capers
- ♦ Butter Chicken

Desserts

Chef's Selection Buffet cut Cakes: (Any Three)

- ♦ New York Cheesecake, Carrot Cake, Red Velvet, Tiramisu, Chocolate Truffle, Mango Mousse Cake
- ♦ Sliced Seasonal Fresh Fruit Platter

Beverages

Freshly Brewed Starbucks Coffee
Select Herbal Teas
Assorted Soft Drinks

DT BUFFET SPECIALS

THE DELUXE BUFFET

Minimum requirement of 40 people

\$49.00 per person - Choice of Two Main Courses

Salads (Choice of Four)

- ♦ Mixed Greens with Toasted Pine Nuts, Citrus Segments and Sweet Onion Vinaigrette Dressing
- ♦ Grilled Vegetable Platter with Asparagus, Zucchini and Eggplant
- ♦ Organic Quinoa with Butter Lettuce, Toasted Walnut, Cherry Tomato and Mint Dressing
- ♦ Crisp Hearts of Romaine with Caesar Dressing and
- ♦ Shards of Parmigiano Reggiano
- ♦ Black Bean and Chickpea Salad

Soup (Choice of One)

- ♦ Chicken and Corn Chowder
- ♦ Cream of Broccoli Soup

Main Courses (Choice of Two)

Freshly Baked Bread Rolls with Butter

Your selections will be accompanied by your choice of Seasoned Roasted Potatoes **or** Rice
Served with a Medley of Buttered Vegetables

- ♦ Bourbon Glazed Chicken Supreme with Red Pepper Sauce
- ♦ Grilled New York Steak with Port Reduction
- ♦ Herb Crusted Wild Sole with Fennel and Thyme Buerre Blanc
- ♦ Penne with Creamy Pesto and Sundried Tomato
- ♦ Chicken Teriyaki

Desserts

- ♦ Chef's Selection of Cakes
- ♦ Seasonal Sliced Fresh Fruit Platter
- ♦ Warm Apple Crumble Pie

Beverages

Freshly Brewed Starbucks Coffee
Select Herbal Teas
Assorted Soft Drinks

THE GALA BUFFET

Minimum requirement of 40 people

\$58.00 per person - Choice of Three Main Courses

Salads (Choice of Five)

- ♦ Greek Salad
- ♦ Baby Green Salad with Roasted Almonds, Mushrooms, Cherry Tomatoes, Bacon Bits and Mandarin Segments
- ♦ Caprese Salad with Balsamic Reduction and Pesto
- ♦ Mango and Jicama salad with Fresh Cilantro and Mint
- ♦ Grilled Asparagus and Artichoke Salad
- ♦ Mediterranean Black Lentil Salad

Soup (Choice of One)

- ♦ Lobster Bisque
- ♦ Cream of Mushroom Soup

Main Courses (Choice of Three)

Freshly Baked Bread Rolls with Butter

Your selections will be accompanied by your choice of Seasoned Roasted Potatoes **or** Rice
Served with a Medley of Buttered Vegetables

- ♦ Supreme of Chicken Stuffed with Goat Cheese in a creamy mustard sauce
- ♦ Pan seared haddock with Grand Marnier glaze
- ♦ Slow cooked Braised lamb with Roots vegetable in Tomato Sauce
- ♦ Crispy Pan seared Atlantic Salmon with Lemon Parmesan Sauce
- ♦ Red Wine Braised Beef Short Ribs

Desserts

- ♦ Platter of Seasonal Sliced Fresh Fruit and Berries
- ♦ Chef's selection of assorted Cakes
- ♦ Traditional Pecan Pie

Beverages

Freshly Brewed Starbucks Coffee
Select Herbal Teas
Assorted Soft Drinks

PLATED DINNER

PLATED MEAL SELECTIONS

Please note that the menu is priced per person and a minimum of 35 people is required. Should you not meet the minimum requirement, a surcharge of \$15 per person will apply. Please make your selection of the Appetizers and Dessert for the entire group. Freshly Brewed Starbucks Coffee, Select Teavana Herbal and Assorted Soft Drinks are included in the menu below:

Appetizers (Choice of One)

Select two for an additional \$8 pp.

- ◆ California Greens with Toasted Pine Nuts, Citrus Segments in a Mango Vinaigrette Dressing in a Cucumber Ribbon
- ◆ Antipasto Platter with Marinated Grilled Vegetables and Portobello Mushrooms
- ◆ Spinach and Strawberry salad, honey roasted pecans, frisee, grape tomato, sweet onion vinaigrette
- ◆ Caprese Salad
- ◆ Lobster Bisque with Truffle Foam
- ◆ Cream of asparagus, basil crème fraîche
- ◆ Roasted Tomato and Bell pepper Bisque with Garlic Crostini
- ◆ Wild Mushroom soup with truffle Melba

Main Courses (Choice of One Plated Menu Option)

Freshly Baked Bread Rolls with Butter

Your selections will be accompanied by your choice of Seasoned Roasted Potatoes, White and Wild Rice, Truffle Mashed Potatoes served with a Medley of Buttered Vegetables.

Plated Menu 1 | \$71.00 per person

- ◆ Grilled Tenderloin with Pot Gravy
- ◆ Grilled Salmon with Rosemary Potatoes and Grainy Mustard Sauce
- ◆ Stuffed Chicken Supreme with Spinach and Goat Cheese with Creamy Mushroom Sauce

Plated Menu 2 | \$57.00 per person

- ◆ Roast Prime Rib Au Jus
- ◆ Pan Seared Salmon, Grilled Asparagus and Fennel Buerre-Blanc
- ◆ Bourbon Glazed Chicken Supreme with Spinach and Corn Béchamel

Plated Menu 3 | \$49.00 per person

- ◆ Grilled Striploin with Horseradish Sauce
- ◆ Honey and Mustard Glazed Supreme of Chicken with Chimichurri Sauce
- ◆ Pan Seared Lemon Sole Rosettes with Chive Crème

Desserts (Choice of One)

- ◇ Individual Chocolate Truffle Cake
- ◇ New York Style Cheese Cake
- ◇ Red Velvet Cake
- ◇ Tiramisu
- ◇ Pecan Tart
- ◇ Crème Brulee with Berries and Biscotti
- ◇ Apple Crumble with Cinnamon Sugar Dusting
- ◇ Lemon Meringue Tart

SOUTH ASIAN BUFFET



SILVER DINNER BUFFET MENU

Minimum requirement of 50 people

\$49.00 per person

Should you not meet the minimum requirement, a surcharge of \$15 per person will apply. Please make your selection of the main protein for the entire group.

Appetizers

- ◇ Vegetable Samosas
- ◇ Chicken Tikka
- ◇ Vegetable Spring Rolls

Salad Bar

- ◇ Assorted Salad Greens with Assortment of Dressings
- ◇ Slices of Cucumber, Onion, Tomato, Lemon Wedge Platter
- ◇ Kachumber Salad
- ◇ Tomato and Cucumber Raita
- ◇ Chana Chaat
- ◇ Pickles and Papadams

Main Course (Choice of three)

- ◇ Butter Chicken
- ◇ Mutton Rogan josh
- ◇ Aloo Jeera (Potato and Cumin)
- ◇ Palak Paneer (Spinach & Cheese)
- ◇ Dal Tadka

Served with

- ◇ Peas Pulao
- ◇ Assorted Naan and Tandoori Roti

Desserts

- ◇ Gulab Jamuns **OR** Rasmalai
- ◇ Kheer Rice with Saffron
- ◇ Seasonal Sliced Fresh Fruit
- ◇ Fresh Brewed Starbucks Coffee and Select Teavana Herbal Teas

SOUTH ASIAN BUFFET



GOLD DINNER BUFFET MENU

Minimum requirement of 50 people

\$59.00 per person

Should you not meet the minimum requirement, a surcharge of \$15 per person will apply. Please make your selection of the main protein for the entire group.

Appetizers

- ◇ Vegetable Samosa
- ◇ Chicken Reshmi Kebabs
- ◇ Khandvi

Salad Bar

- ◇ Slices of Cucumber, Onion, Tomato, Lemon Wedge Platter with Green Chili
- ◇ Assorted Salad Greens with Assortment of Dressings
- ◇ Quinoa Salad
- ◇ Corn and Chickpea Salad
- ◇ Bondi Raita
- ◇ Pickles and Papadams

Main Course (Choice of four (4))

- ◇ Murgh Kali Mirch
- ◇ Palak Gosht
- ◇ Coconut Fish Curry
- ◇ Chana Masala
- ◇ Matar Paneer (Indian Cottage Cheese with green peas)
- ◇ Aloo Gobi (Potato & Cauliflower)
- ◇ Dal Tadka

Served with

- ◇ Vegetable Pulao
- ◇ Assorted Naan and Tandoori Roti

Desserts

- ◇ Mango Mousse **OR** Carrot Halwa
- ◇ Gulab Jamun **OR** Rasmalai
- ◇ Fresh Fruit Platters with Berries
- ◇ Fresh Brewed Starbucks Coffee and Selection Herbal Teas
- ◇ Assorted Soft Drinks

JAMAICAN BUFFET DINNER



Please note that the menu is priced per person and a minimum of 50 people is required. Should you not meet the minimum requirement, a surcharge of \$15 per person will apply. Please make your selection of the main protein for the entire group.

Freshly Baked Rolls and Butter

Salads:

- ◇ Tossed Garden Greens with Julienne Carrots, Red Pepper and Guava Balsamic Reductions
- ◇ Marinated Pumpkin Salad with Yam and Scallions
- ◇ Creamy Medley of Potato and Peas Salad
- ◇ Corn and Black Bean Salad

Hot Selections

TWO (2) ENTRÉE OPTIONS | \$45.00 per person
THREE (3) ENTRÉE OPTIONS | \$54.00 per person

- ◇ Traditional "Jerk" Chicken
- ◇ Caribbean Style Slow Cook Sirloin Stew with Carrots and Peppers
- ◇ Creamy and Spicy Chicken Rasta Pasta
- ◇ Escovitch Fish with Scotch Bonnet Peppers and Onions
- ◇ Montego Bay Style Curried Goat
- ◇ Shrimp Creole

THE ABOVE SERVED WITH: Jamaican Vegetable Medley
CHOICE OF: Rice and Peas, Trini Fried Rice or Callaloo Rice

Desserts

- ◇ Assorted Pastries
- ◇ Chef's Choice Cakes
- ◇ Seasonal Fresh Sliced Fruit
- ◇ Fresh Brewed Starbucks Coffee and Selection Herbal Teas
- ◇ Assorted Soft Drinks

ENHANCERS

Fruit Cake | **\$6.00 per person**
Cheese Platters | **\$6.00 per person**

PLATED JAMAICAN DINNER MENU



Please note that the menu is priced per person and a minimum of 40 people is required. Should you not meet the minimum requirement, a surcharge of \$15 per person will apply. Please make your selection of the main protein for the entire group.

Freshly Baked Rolls and Butter

Salad (Choice of One)

- ◇ Tossed Garden Greens with Julienne Carrots, Red Pepper and Guava Balsamic Reductions
- ◇ Marinated Pumpkin Salad with Yam and Scallions
- ◇ Creamy Medley of Potato and Peas Salad
- ◇ Corn and Black Bean Salad

Main Course

Freshly Baked Rolls and Butter

- Jerk Chicken or Chicken Creole | **\$49.00 per person**
- Jerk Chicken and Shrimp Creole | **\$55.00 per person**
- Jerk Chicken and Braised Beef | **\$55.00 per person**
- Jerk Chicken and Pan Seared Fish | **\$59.00 per person**

SELECTED MAIN COURSE SERVED WITH: Rice and Peas, Jamaican Vegetable Medley

Desserts (Choice of One)

Mango Mousse with Mango Coulis and Fresh Berries
Carrot Cake with Bourbon Sauce
Seasonal Sliced Fresh Fruit
Fresh Brewed Starbucks Coffee and Selection of Herbal Teas

BEVERAGES: BARS

The Liquor License Board of Ontario (LLBO) regulations prohibit the service of alcoholic beverages after 1:00 AM. All entertainment should cease at this time and the function room is to be vacated by 1:45 AM. Catering and Bar services operate according to the LLBO regulations.

HOST BAR

This arrangement is recommended when the Host provides the reception. The following prices are subject to all applicable 13% taxes and a 15% gratuity charge. The Host is only charged on what is consumed. A bartender charge of \$40 per hour will apply if net bar consumption is less than \$400, before taxes (minimum 4 hours).

House Wine | **\$7.00**
Canadian Beer | **\$6.00**
Imported Beer | **\$6.75**
Standard Brands of Liquor | **\$6.50**
Premium Brands of Liquor | **\$7.50**
Premium Liqueur | **\$7.50**
Cognac (VS) | **\$8.50**
Smirnoff Ice | **\$6.00**
Soft Drinks (355 ml), Sparkling (355 ml) and Bottled Water (500 ml) | **\$3.50**
Sparkling Bottled Water (1,000 ml) | **\$6.00**

CASH BAR

This arrangement is recommended when guests will be paying for their own drinks. All liquor drinks are a one-ounce pour and include standard bar mixes. All cash bar prices include applicable taxes of 13%.

House Wine | **\$8.00**
Canadian Beer | **\$7.00**
Imported Beer | **\$7.50**
Standard Brands of Liquor | **\$8.00**
Premium Brands of Liquor | **\$9.00**
Premium Liqueur | **\$9.00**
Cognac (VS) | **\$9.50**
Smirnoff Ice | **\$7.50**
Soft Drinks, Sparkling and Bottled Water | **\$4.00**

COCKTAIL PUNCH FOR RECEPTIONS (Serves 40 People)

Fruit Punch (Non-alcoholic) | **\$85/bowl**
Alcoholic Fruit Punch | **\$110/bowl**
Sparkling Wine Punch | **\$110/bowl**
Sangria | **\$120/bowl**
Eggnog (Seasonal) | **\$100/bowl**
Rum & Eggnog (Seasonal) | **\$120/bowl**

BEVERAGES

The Liquor License Board of Ontario (LLBO) regulations prohibit the service of alcoholic beverages after 1:00 AM. All entertainment should cease at this time and the function room is to be vacated by 1:45 AM. Catering and Bar services operate according to the LLBO regulations.

WHITE

- Chardonnay (Jackson Triggs, Canada) | **\$37.00 per bottle**
- Sauvignon Blanc (Alario, Chile) | **\$44.00 per bottle**
- Pinot Grigio (Mantalto, Italy) | **\$44.00 per bottle**
- Chardonnay (Santa Carolina, Chile) | **\$44.00 per bottle**
- Sauvignon Blanc (Kim Crawford, New Zealand) | **\$60.00 per bottle**

RED

- Cabernet Franc (Jackson Triggs, Canada) | **\$37.00 per bottle**
- Merlot (Mapu, Chile) | **\$44.00 per bottle**
- Black Label Shiraz (McGuigan, Australia) | **\$44.00 per bottle**
- Cabernet Sauvignon (Santa Rita 120, Chile) | **\$44.00 per bottle**
- Malbec (Dona Paula, Argentina) | **\$48.00 per bottle**
- Cabernet Sauvignon (Santa Carolina, Chile) | **\$44.00 per bottle**
- Old Vine Zinfandel (Smoking Loon, USA) | **\$70.00 per bottle**
- Cabernet Sauvignon (Sebastiani Sonoma County, USA) | **\$110.00 per bottle**

RECEPTION: HOT HORS D'OEUVRES

HOT HORS D'OEUVRES

Prices are per dozen or pounds, Minimum 4 dozens or 4 pounds each

Buffalo Style Chicken Wings | **\$34.00 per dozen**
Assorted Mini Quiche | **\$34.00 per dozen**
Chicken Pot Stickers | **\$30.00 per dozen**
Mini Coriander Beef Kebab | **\$32.00 per dozen**
Chicken Satay with Peanut Sauce | **\$32.00 per dozen**
Chicken Kebabs | **\$32.00 per dozen**
Chicken Yakitori | **\$32.00 per dozen**
Schezwan Chicken Spring Roll | **\$30.00 per dozen**
Beef Satay with Peanut Sauce | **\$32.00 per dozen**
Vegetable Spring Rolls | **\$30.00 per dozen**
Tempura Fried Shrimp | **\$40.00 per dozen**
Beef Empanada | **\$32.00 per dozen**
Crab Cake | **\$39.00 per dozen**
Chicken Empanada | **\$32.00 per dozen**
Vegetable Samosas | **\$30.00 per dozen**
Scallops in Hot Garlic Sauce | **\$39.00 per dozen**
Batter Fried Calamari Rings | **\$45.00 per Pound**
Spanakopita and Tzatziki | **\$30.00 per dozen**
Beef Wellington and Swiss Cheese | **\$36.00 per dozen**
Pepperoni Pizza Bites | **\$37.00 per dozen**
Slider Sandwich | **\$60.00 per dozen**
Cheese Arancini | **\$30.00 per dozen**
Mediterranean Tartlets | **\$33.00 per dozen**
Vegetable Empanada | **\$32.00 per dozen**

RECEPTION: COLD HORS D'OEUVRES

COLD HORS D'OEUVRES

Prices are per dozen or pounds, Minimum 4 dozens or 4 pounds

- Roast Beef with Asparagus | **\$37.00 per dozen**
- Chipotle Baby Shrimp on Toast | **\$38.00 per dozen**
- Smoked Salmon, Cream Cheese, Dill Leaves and Capers on Toast | **\$37.00 per dozen**
- Salmon Tartar on Cucumber | **\$45.00 per dozen**
- Bruschetta with Roasted Vegetables, Guacamole and Sundried Tomato Pesto | **\$33.00 per dozen**
- Chicken Salad Tartlets | **\$36.00 per dozen**
- Crab Meat on Brioche | **\$39.00 per dozen**
- Brie Cheese with Fig Chutney on Crackers | **\$34.00 per dozen**
- Prosciutto with Asparagus | **\$32.00 per dozen**
- Roasted Peppers and Mozzarella on Pesto Focaccia | **\$34.00 per dozen**
- Prosciutto with Melon | **\$35.00 per dozen**
- Pesto Festa and Roasted Vegetable Skewers | **\$38.00 per dozen**
- Chipotle Chicken Taco Cups | **\$36.00 per dozen**
- Chicken and Sun Dried Tomato Bruschetta | **\$36.00 per dozen**
- Shrimp Skewers with Cocktail Sauce | **\$42.00 per dozen**

- Potato Chips (Per Bowl, serves 5) | **\$18.00 per bowl**
- Pretzels (Per Bowl, serves 5) | **\$18.00 per bowl**
- Nachos with Salsa* (Per Bowl, serves 5) | **\$20.00 per bowl**
- Peanuts* (Per Bowl, serves 5) | **\$18.00 per bowl**
- Bar Mixed Nuts (Per Bowl, serves 5) | **\$30.00 per bowl**
- Popcorn (Per Bowl, serves 5) | **\$18.00 per bowl**

RECEPTION: PACKAGES & PLATTERS

HORS D'OEUVRES PACKAGE

Minimum 40 person – 60 minutes duration | \$12.00 per person

Chef's Choice of Selected Hors D'Oeuvres
Two (2) Vegetarian and Two (2) Non-Vegetarian Options

DT COCKTAIL PACKAGE

Minimum 30 person – 90 minutes duration | \$39.00 per person

Fresh Crudités with Rosemary Ranch Dip
Bread Rolls and Pita Bread Served with hummus and Baba Ganoush
Chef's Selection of 4 types of assorted canapés
Domestic and International artisan Cheese Platter
Seasonal Fresh Fruit Skewers
Chef's Assortment of Bite Size Desserts

PLATTERS

Minimum 15 persons

Assorted Sandwich Platter | \$9.00 per person

An Assortment of quarter cut Cocktail Sandwiches

Assorted Wrap Platter | \$9.00 per person

An Assortment of Chef's choice wraps

Open Faced Bread Baser Platter | \$15.00 per person

An Assortment of Roast Beef, Smoked Salmon, Ham, Turkey,
Cheese, Eggs and Baby Shrimps with Traditional Garnishes

International Cheese Platter | \$15.00 per person

An Assortment of Imported and Domestic Cheeses with Crackers

Crudités Platter | \$9.00 per person

An Assortment of Fresh Vegetable Sticks with House Dip

Fresh Fruit Platter | \$12.00 per person

An Assortment of Sliced Fresh Fruit and Berries

Sweets Platter | \$12.00 per person

NY Style Cheesecake Bites, Tiramisu, Mouse and Cream Brulee

Mediterranean Platter | \$12.00 per person

Hummus and Baba Ghanoush with Flat Bread, Celery Sticks, Marinated Olives and Pickles

RECEPTION: STATION

RECEPTION MENUS

Chef in Uniform at \$40 per hour. Minimum of 4 hours, Served for 2 hours.

Antipasto Station

Prosciutto, Genoa Salami, Marinated Vegetables, Grilled Artichokes, Marinated Olives, Fresh Bocconcini, Dips, Baguettes, Kaiser Rolls and Flat Breads **(Serves minimum of 20 people) | \$179.00 each**

Oyster Station

Freshly Shucked Oysters with Champagne Vinegar, Lemon Wedges, Red Wine Shallot Vinegar and Tabasco Sauce **(Serves minimum of 30 people) | \$350.00 each**

Pepper Crusted AAA Beef Sirloin

Aged AAA Beef Sirloin Rubbed with Herbs, Cracked Pepper and Mustard Served with Grainy Mustard, Horseradish, Red Wine Shallot Jus and Kaiser Rolls **(Serves minimum of 20 people) | \$450.00 each**

Salmon and Shrimp Station

Thinly Sliced Smoked Atlantic Salmon, Cured Salmon, Cold Shrimps with Seafood Sauce, Lemons, Sour Cream, Capers, Cream Cheese, Onion Rings and Bagels **(Serves minimum of 20 people) | \$350.00 each**

Belgium Dark Chocolate Fondue

Fresh Fruit Skewers, Marshmallows, Cake Fingers, Strawberries and Biscotti **(Serves minimum of 20 people) | \$300.00 each**

International and Canadian Cheese Board

Selection of International and Canadian Cheese – Brie, Swiss, Oka, Gouda, Cheddar, Dana Blue, Havarti and Goat Cheeses Garnished with Figs, Grapes, Strawberries, Melba and Assorted Crackers **(Serves minimum of 20 people) | \$169 each**

Pad Thai Station

(Serves minimum of 20 people) | \$280 each

Rice noodles, Tangy Tamarind sauce, Peppers, Spring Onions, Mushrooms, Bean sprouts, Bamboo shoots, Broccoli, Proteins: Shrimps and Chicken

Risotto Station

(Serves minimum of 20 people) | \$280 each

Arborio Rice, Sundried Tomatoes, Olives, Peppers, Mushrooms, Asparagus, Broccoli
Cream, Tomato, Pesto Sauces
Proteins: Shrimps and Chicken

Pasta Station

(Serves minimum of 20 people) | \$280 each

Selection of Three Pastas, Sundried Tomatoes, Olives, Peppers, Mushrooms, Asparagus, Broccoli
Cream, Tomato, Pesto Sauces
Proteins: Shrimps and Chicken