



2024 - 2025 CATERING MENUS

Four Points by Sheraton
Mississauga Meadowvale
2501 Argentia Road, Mississauga, ON
L5N 4G8, Ontario

T 905 858 2424

www.marriott.com/YYZVF



BREAKFAST



All Breakfasts and Coffee Breaks are served with freshly brewed
Rainforest® Royal Cup Coffee and select Herbal Teas

Prices based on minimum bookings for 10 attendees

BREAKFAST

The Continental \$20 pp
Chilled Fruit Juices,
Assorted Oven Fresh Danish
Muffins and Croissants
Preserves and Butter

Add: Assorted Yogurts \$3.50 pp
Sliced Fresh Fruit \$3.50 pp

The Mississaugan \$28 pp
Chilled Fruit Juices, Assorted Danish
Muffins and Croissants
Preserves and Butter
Sliced Fresh Fruit, Cage Free Scrambled Eggs
Canadian Bacon and Pork Sausage
Home Fries or Potato Wedges
Assorted Cereals with Milk
Assorted Flavored Yogurts

ADD: Chicken Sausage \$3 pp

TO COMPLEMENT YOUR BREAKFAST

Classic French Toast or Buttermilk Pancakes with Maple
Syrup..... \$5 pp
Steel Cut Oats with Fruits and Nuts \$4 pp
Assorted Bagels and Cream Cheese \$5 pp
Granola and Energy Bars \$4 pp
Spinach and Cheddar Egg Bites or Egg Frittata .. \$6 pp

COFFEE BREAKS

Take a Dip \$15 pp
Freshly Cut Vegetable Crudites with Dips

The Nutritional \$25 pp
Sliced Fresh Fruit & Berries
All Natural Granola Bars
Steel cut Oats with assorted Nuts and Fruits
Brown sugar and Maple Syrup
Assorted Individual Fruit Yogurts

Chocolate Treat \$22 pp
Chocolate Chip Cookies
Chocolate Brownies
Chocolate Milk

The Four Points \$25 pp
Assorted International Cheese and Crackers
Sliced Fresh Fruit and Berries
Chocolate Chip Cookies

Sweet & Salty \$20 pp
Assorted Chocolate Bars
Granola Bars
Assorted Salted
Chips

Dietary Charge: Special meals and requirements maybe prepared at an additional charge.
Taxes (13%) and Gratuities (15%) are extra. Prices and menus subject to change without notice.

A-LA-CARTE

Danish	\$4 ea
Muffins	\$4 ea
Croissants	\$4 ea
Bagels and Cream Cheese	\$5 ea
Assorted French Pastries	\$5 ea
Freshly Baked Banana Bread OR	
Cranberry Loaf (1 loaf is 12 slices)	\$28 loaf
Freshly Baked Assorted Cookies.....	\$34 (Dozen)
All Natural Granola Bars	\$5 ea
Chocolate Brownies.....	\$3 ea
Individual Assorted Fruit Yogurt.....	\$4 ea
Platter with International Cheeses, Fresh Fruit and Crackers (serves 10) -----	\$120 ea
Charcuterie Platter (serves 10).....	\$125 ea
Platter of Sliced Fresh Fruit (serves 10)	\$90 ea
Crudités Platter with Freshly Cut Vegetables with Dip (serves 10)	\$75 ea
Freshly Brewed Coffee (10 Cup Thermos)	\$35 ea
Freshly Brewed Coffee (30 Cup Urn) -----	\$89 ea
Pot of Tea (10 Cup Thermos) -----	\$24 ea
Assorted Soft Drinks-----	\$4 ea
Bottled Water 500ml-----	\$4 ea
Assorted San Pellegrino Sparkling flavours	\$5 ea
Perrier 330ml Sparkling Water-----	\$5 ea
Milk - Individual 2% or 1% Chocolate (250 ml) ----	\$4 ea
Assorted Bottled Juices-----	\$4 ea

Dietary Charge: Special meals and requirements maybe prepared at an additional charge.
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MEETING PACKAGES



MEETING PACKAGE 1

Minimum 12 guests

\$89 per person

Working Lunch

Minimum Meeting Room Rental

Fast & Free Open Network Wi-Fi (Fiber Optic)

Complimentary Parking

Local Phone Calls

Flipchart with Markers

Continental Breakfast

Chilled Fruit Juice

Oven fresh assorted Muffins, Croissants and Danishes,

Assorted Yogurts

Sliced Fresh Fruits

Freshly brewed Rainforest® Royal Cup Coffee and select Herbal Teas

ADD TO YOUR BREAKFAST

French toast or pancakes
Served with Maple Syrup

\$5 pp

Assorted Breakfast Cereals with Milk

\$5 pp

Morning Break

Freshly Brewed Royal Cup Coffee, select Herbal Teas

Add to your Breaks

Granola bars OR sliced fruit
OR Assorted fruit yogurts

\$6 pp

Fresh Crudites with dip

Pasta Salad with Olives and Sun-Dried Tomatoes

Tossed Green Salad with Assorted Dressings.

Assorted Sandwiches and Wraps on a selection of Bread with assorted accompaniments (*vegetarian options included*)

Chefs Selection of Pastries

Freshly brewed Rainforest® Royal Cup Coffee and select Herbal Teas

Afternoon Break

Freshly brewed Coffee and select herbal teas

Assorted freshly baked cookies OR chips OR churros OR chocolate brownies - option to substitute*

ENHANCE YOUR BREAKS FOR AN ADDITIONAL \$10 PP

Chocolate Treat

Chocolate Chip Cookies , Chocolate Dipped Strawberries, Chocolate Biscotti , Chocolate Milk

The Refresher

Fresh Fruit Skewers with Flavored Yogurt Dip, Assorted Cookies

Hi-Tea Break

Selection of Mini Pastries, Spinach and Ricotta Quiche, Shortbread Cookies

Sugar Rush

Churros, Gummies , Petit Fours & M&Ms

Audio Visual

Screen..... \$80 per day

LCD Projector.....\$175 per day

All other AV requirements may be discussed further.

Dietary Charge: Special meals and requirements maybe prepared at an additional charge.
Taxes (13%) and Gratuities (15%) are extra. Prices and menus subject to change without notice.

MEETING PACKAGE 2

Minimum 15 guests

\$99 per person

Minimum Meeting Room Rental

Fast & Free Open Network Wi-Fi (Fiber Optic)

Complimentary Parking

Local Phone Calls

Flipchart with Markers

Continental Breakfast

Chilled Fruit Juice

Oven fresh assorted Muffins, Croissants and Danishes,

Assorted Yogurts

Sliced Fresh Fruits

Freshly brewed Rainforest® Royal Cup Coffee
and select Herbal Teas

ADD TO YOUR BREAKFAST

French toast or pancakes or waffles \$5 pp

Assorted Breakfast Cereals with Milk \$5 pp

Morning Break

Freshly brewed Coffee and select herbal teas \$5 pp

Add to your Breaks

Granola bars OR sliced fruit
OR Assorted fruit yogurts \$6 pp

Working Lunch

The seasonal hot buffet lunch of the day. Please refer to the seasonal menus included in this document.

Afternoon Break

Freshly Brewed Rainforest ® Royal Cup Coffee and select Herbal Teas

Assorted freshly baked cookies OR chips OR chocolate bars OR chocolate brownies - option to substitute*

ENHANCE YOUR BREAKS FOR AN ADDITIONAL \$10 PP

Chocolate Treat

Chocolate Chip Cookies , Chocolate Dipped Strawberries,
Chocolate Biscotti , Chocolate Milk

The Refresher

Fresh Fruit Skewers with Flavored Yogurt Dip, Assorted Cookies

Hi-Tea Break

Selection of Mini Pastries, Spinach and Ricotta Quiche,
Shortbread Cookies

Sugar Rush

Churros, Gummies, Petit Fours & M&M's

Audio Visual

Screen..... \$80 per day

LCD Projector.....\$175 per day

All other AV requirements may be discussed further

Dietary Charge: Special meals and requirements maybe prepared at an additional charge.
Taxes (13%) and Gratuities (15%) are extra. Prices and menus subject to change without notice.

MEETING PACKAGE 3

Minimum 15 guests

\$109 per person

Minimum Meeting Room Rental

Fast & Free Open Network Wi-Fi (Fiber Optic)

Complimentary Parking

Local Phone Calls

Flipchart with Markers

Hot Breakfast

Fresh Seasonal Sliced fruit

Bacon and Pork Sausage

Home fries

Cage Free Scrambled Eggs

Oven fresh assorted muffins, croissants and Danishes

Preserves and butter

Assorted Chilled fruit juice

Freshly brewed Rainforest® Royal Cup Coffee
and select Herbal Teas

ADD TO YOUR BREAKFAST

French toast or pancakes or waffles \$5 pp

Assorted Breakfast Cereals with Milk \$5 pp

Morning Break

Freshly brewed Rainforest® Royal Cup Coffee
and Select Herbal Teas

Add to your Breaks

Granola bars OR sliced fruit
OR Assorted fruit yogurts

\$6 pp

Working Lunch

The seasonal hot buffet lunch of the day. Please refer to the seasonal menus included in this document.

Afternoon Break

Freshly brewed Rainforest® Royal Cup Coffee and select herbal teas

Assorted freshly baked cookies or chips or Churros
or chocolate brownies - option to substitute*

ENHANCE YOUR BREAKS FOR AN ADDITIONAL \$10 PP

Chocolate Treat

Chocolate chip cookies, chocolate dipped strawberries, chocolate biscotti, chocolate milk

The Refresher

Fresh fruit skewers with fruit yogurt dip, freshly baked cookies

Hi-Tea Break

Selection of Mini Pastries, Spinach and Ricotta Quiche
Shortbread Cookies

Sugar Rush

Churros, Gummies, Petit Fours & M&Ms

Audio Visual

Screen \$80 per day

LCD Projector \$175 per day

All other AV requirements may be discussed further

Dietary Charge: Special meals and requirements maybe prepared at an additional charge.
Taxes (13%) and Gratuities (15%) are extra. Prices and menus subject to change without notice.

WORKING LUNCH



SPRING /SUMMER MENUS

March 18,2025 - June 20,2025

June 21,2025 - September 8, 2025

All Working Lunches are served with Freshly Brewed Rainforest® Royal Cup Coffee and select Herbal Teas

Please note that working lunch Menus are served on the days of the week indicated.

You have the option to select another working lunch day menu at an additional charge of \$8 Per person

Events held on Saturday and Sunday can select any preferred Working lunch menu

Assorted Soft Drinks, Bottled Water, Bottled Fruit Juices can be added to any lunch at \$4.00 each (Charged on consumption)

Monday

Cheese and Broccoli Soup
Tossed Greens with Grilled Pineapple
Jamaican Jerk Chicken
Caribbean Vegetable Medley
Baked Vegetable Mornay with Mushrooms
Rice and Peas
Freshly Baked Rolls with Butter
Chefs Selection of Cakes

Tuesday

Country Vegetable Soup
Caesar Salad with Garlic Croutons
Salmon in a Teriyaki Glaze
Penne in a Creamy Pesto Sauce
Braised Summer Vegetables
Rice Pilaf with Peas
Freshly Baked Rolls with Butter
Chefs Selection of Cakes

Wednesday

Chicken and Wild Rice Soup
Mixed Greens with Citrus Fruit
Smokey BBQ Chicken
Slow Roasted Cauliflower
Penne Alfredo
Freshly Baked Rolls with Butter
Chefs Selection of Cakes

Thursday

Minestrone Soup
Greek Salad
Chicken Izakaya
Vegetable Medley
Fusilli in Rose Sauce
Mushroom Pilaf
Freshly Baked Rolls with Butter
Chefs Choice of Dessert

Friday

Chicken Noodle Soup
Mixed Greens
Vegetable Spring Rolls | Plum Sauce
Chicken in a Thai Red Curry Sauce
Stir Fry Tofu and Peppers in a Soy Ginger Sauce
Jasmine Rice
Freshly Baked Bread Rolls and Butter
Chefs Selection of Cake

Dietary Charge: Special meals and requirements maybe prepared at an additional charge.
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WORKING LUNCH



FALL/WINTER MENUS

September 9, 2024 - December 21, 2024

December 22, 2024 - March 16, 2025

All Working Lunches are served with Freshly Brewed Rainforest® Royal Cup Coffee and select Herbal Teas

Please note that working lunch Menus are served on the days of the week indicated.

You have the option to select another working lunch day menu at an additional charge of \$8 Per person

Events held on Saturday and Sunday can select any preferred Working lunch menu

Assorted Soft Drinks, Bottled Water, Bottled Fruit Juices can be added to any lunch at \$4.00 each (Charged on consumption)

Monday

Chicken and Wild Rice Soup
Tossed Greens with Grilled Pineapple
Jamaican Jerk Chicken
Caribbean Vegetable Medley
Baked Vegetable Mornay with Mushrooms
Rice and Peas
Freshly Baked Rolls with Butter
Chefs Selection of Cakes

Tuesday

Butternut Squash Soup
Cranberry Apple Quinoa Salad
Beef Bourguignon
Penne Alfredo
Garlic Mashed Potatoes
Balsamic Scented Braised Vegetables
Freshly Baked Dinner Rolls with Butter
Chefs Selection of Cakes

Wednesday

Vegetable Chili Soup
Garden Mixed Greens
Hummus Dip with Pita Bread
Roasted Beef Top Sirloin with a Tomato Herb Salsa
Vegetable Lasagna
Rosemary Infused Red Skin Potatoes
Freshly Baked Bread Rolls and Butter
Chefs Choice of Dessert

Thursday

Tomato Basil Bisque
Caesar Salad with Garlic Croutons
Chicken Izakaya with Teriyaki Glaze
Cheese stuffed Ravioli with San Marzano Tomato Sauce
Mushroom Pilaf
Buttered Vegetables
Freshly Baked Rolls with Butter
Chefs Choice of Dessert

Friday

Lentil and Vegetable Soup
Chickpea and Mixed Vegetable Salad
Grated Cucumber Yogurt
House Made Butter Chicken
Mixed Vegetables with Bell Peppers and
Asian Spice Cumin Infused Basmati Rice
Freshly Baked Rolls with Butter
Vermicelli Safron Infused Milk with Pistachio and
Slivers of blanched Almond

Dietary Charge: Special meals and requirements maybe prepared at an additional charge.

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LUNCH + DINNER



LUNCH



LUNCH BUFFET

\$59 pp

Minimum requirement of 35 people
(CA\$ 5pp upcharge applied if less than 35 guests)

Salads

Panzanella Salad with Crispy Romaine, Tomatoes, Olives, Fresh Mozzarella, Herb Croutons and Tomato Dressing

California Greens with Citrus Fruit, Walnuts, Red Onions and Assorted Dressings

Pasta Salad with Feta and Sundried Tomatoes

Main Courses (Choice of Two)

Your selections will be accompanied by your choice of Seasoned Roasted Potatoes **OR** White Rice **OR** Wild Rice and a Medley of Buttered Vegetables. Also includes Freshly Baked Bread Rolls.

Korean Gochujang Grilled Chicken

Roast Top Sirloin of Beef with Peppercorn Jus

Salmon in a Lemon Caper Sauce

Meat Lasagna

Wild Mushroom Ravioli in a Pesto Cream Sauce

Desserts

Assorted Tarts and Pastries

Sliced Fresh Fruit Platter

Beverages

Freshly brewed Royal Cup Coffee and select Herbal Teas

Assorted Soft Drinks

FULL-SERVICE LUNCH BUFFET

\$69 pp

Minimum requirement of 40 people
(CA\$ 5pp upcharge applied if less than 40 guests)

Salads

Mixed Greens, Citrus Segments, Mango Vinaigrette Dressing

Grilled Vegetable Platter with Zucchini, Eggplant, Medley of Peppers, Portobello Mushrooms

Crisp Hearts of Romaine with Caesar Dressing, Shards of Asiago Cheese

Five Bean Salad

Main Courses (Choice of any Three)

Your selections will be accompanied by your choice of Seasoned Roasted Potatoes **OR** White Rice **OR** Wild Rice and a Medley of Buttered Vegetables. Also includes Freshly Baked Bread Rolls.

Korean Gochujang Grilled Chicken

Roast Top Sirloin of Beef in Peppercorn Jus

Salmon in a Lemon Caper Sauce

Goat Cheese Ravioli with a Chive Cream Sauce and Walnuts

Desserts

Chef's Choice of Assorted Pastries and Cakes

Sliced Fresh Fruit Platter

Beverages

Freshly Brewed Royal Cup Coffee and Select Herbal Teas

Assorted Soft Drinks

Dietary Charge: Special meals and requirements may be prepared at an additional charge.
Taxes (13%) and Gratuities (15%) are extra. Prices and menus subject to change without notice.

DINNER



FULL-SERVICE DINNER BUFFET \$62 pp

Minimum requirement of 35 people
(CA\$ 5pp upcharge applied if less than 35 guests)

Salads

Mixed Greens, Citrus Segments, Mango Vinaigrette Dressing

Grilled Vegetable Platter with Zucchini, Eggplant, Medley of Peppers, Portobello Mushrooms

Crisp Hearts of Romaine with Caesar Dressing, Shards of Asiago Cheese

Pickled Beetroot, Citrus Fruit and Feta cheese

Five Bean Salad

ADD for CA\$ 5pp: International Cheese and Cold cut Board with Assorted Artesian Cheese with Figs, Grapes and Crackers

Main Courses (Choice of any Two)

Your selections will be accompanied by your choice of Seasoned Roasted Potatoes or White Rice or Wild Rice and a Medley of Buttered Vegetables. Also includes Freshly Baked Bread Rolls.

Roast Top Beef Sirloin, Truffled Jus

Chicken Izakaya with Teriyaki Glaze

Crispy Trout with Chili Caper Butter Sauce

Penne with Creamy Pesto Sauce and Sun-Dried Tomatoes

Grilled Chicken Breasts with Wild Mushroom Ragu

Desserts

Chef's Selection of Cakes

Sliced Fresh Fruit Platter with berries

Assorted French Mini Pastries

Beverages

Freshly brewed Rainforest ® Royal Cup Coffee and select Herbal Teas
Assorted Soft Drinks

GALA DINNER BUFFET

\$72 pp

Minimum requirement of 40 people
(CA\$ 5pp upcharge applied if less than 40 guests)

Salads

Greek Salad with Cucumbers, Tomatoes, Sweet Peppers and Feta Cheese

Crisp Hearts of Romaine with Caesar Dressing and Shards of Asiago Cheese

Caprese Salad topped with Fresh Basil and Pesto

Grilled Vegetable Platter with Zucchini, Eggplant, Medley of Peppers, Portobello Mushrooms

Pickled Beetroot, Feta, Citrus Fruit, Red Onions

Cocktail Shrimps & Smoked Salmon Platter

ADD for CA\$ 5pp: International Cheese and Cold cut Board with Assorted Artesian Cheese with Figs, Grapes and Crackers

Soup (Choice of One)

Tomato Basil Bisque

Cream of Mushroom

Main Courses (Choice of any Three)

Your selections will be accompanied by your choice of Seasoned Roasted Potatoes **OR** White Rice **OR** Wild Rice and a Medley of Buttered Vegetables. Also includes Freshly Baked Bread Rolls.

Grilled Chicken Breast with Wild Mushroom Ragu

Crispy Trout with Chili Caper Butter Sauce

Grilled Teriyaki Salmon

Roast Top Sirloin of Beef in Truffled Jus

Penne with Creamy Pesto Sauce, Sun Dried Tomatoes

Desserts

Platter of Sliced Fresh Fruit and Berries

Chef's choice of assorted Pastries and Cakes

Assorted Mini Tarts

Beverages

Freshly Brewed Royal Cup Coffee and select

Herbal Teas

Assorted Soft Drinks

Dietary Charge: Special meals and requirements maybe prepared at an additional charge.
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DINNER



PLATED MEAL SELECTIONS

Please note that the menu is priced per person and a minimum of 30 people is required.

If you are unable to meet the minimum persons requirement, a surcharge of \$15 per person will apply

Appetizers: Choice of One (Choice applies to the entire group)

Select two for an additional \$8 pp.

California Greens with Toasted Pine Nuts, Citrus Segments in a Mango Vinaigrette Dressing

Baby Spinach Salad with Roasted Almonds, Mushrooms, Cherry Tomatoes, Bacon Bits and Mandarin Segments

Antipasto Platter with Marinated Grilled Vegetables and Portobello Mushrooms

Vine-ripened Tomatoes with Buffalo Mozzarella and Basil Pesto and Micro Greens

Lobster Bisque with Truffle Melba

Wild Mushroom Soup with Goat Cheese Crostini

Main Courses: (Choice of One PLATED MENU Option)

Your selections will be accompanied by your choice of Seasoned Roasted Potatoes **OR** White Rice **OR** Wild Rice and a Medley of Buttered Vegetables. Also includes Freshly Baked Bread Rolls.

PLATED MENU 1.....\$75pp

Grilled Tenderloin, Roasted Shallots, Red Skin Garlic Mash, Port Wine Reduction

Pan Seared Salmon, Grilled Asparagus, Tomato Provençale, Lemon Caper Sauce

Supreme Chicken stuffed with Goat Cheese and Sun-Dried Tomatoes

Poached Mushroom Ravioli, Saffron Truffle Garlic Cream, Grilled Asparagus, Shaved Grana Padano Cheese

PLATED MENU 2.....\$64pp

Slow Roasted Prime Rib Au Jus

Pan Seared Salmon, Lemon Caper Sauce

Mustard Crusted Breast of Chicken, Honey Mustard Sauce

PLATED MENU 3\$58pp

Grilled Striploin, Port Wine Shallot Jus

Pan Seared Salmon, Lemon Caper Sauce

Chicken Supreme, Tarragon Velouté

Desserts :Choice of One (Choice applies to the entire group)

Belgium Chocolate Truffle

Cake

Red Velvet Cake

New York Cheesecake with Strawberry Coulis

Warm Apple Strudel with Cinnamon Brandy Anglaise

Crème Brûlée, Berries, Italian Biscotti, Strawberry Coulis

Beverages:

Freshly Brewed Royal Cup Coffee and select Herbal Teas

Dietary Charge: Special meals and requirements maybe prepared at an additional charge.
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RECEPTION + BEVERAGES



RECEPTION



HOT HORS D'OEUVRES

Prices are per dozen. Minimum 4 dozen each

Buffalo Style Chicken Wings	\$34
Mini Quiche	\$34
Cajun Spiced Fried Mushrooms	\$32
Mini Beef Kebab	\$32
Chicken Satay with Peanut Sauce	\$32
Chicken Empanadas	\$32
Beef Satay with Peanut Sauce	\$32
Beef Empanadas	\$32
Beef Wellington (Mini)	\$34
Vegetable Spring Rolls	\$30
Tempura Fried Shrimps	\$36
Garlic Shrimps.....	\$36
Crab Cakes (mini)	\$36
BBQ Meat Balls	\$32
Vegetable Samosas	\$30
Scallops in Hot Garlic Sauce	\$38
Batter Fried Calamari Rings.....	\$36
Spanakopita.....	\$30
Mini Chicken Kebab	\$32
Slider Sandwich(dozen)	\$60
Focaccia Fingers, Peppers, Pesto, Mozzarella	\$ 32

Potato Chips*open \$16 per bowl

Peanuts* \$16 per bowl

(*Serves 5 persons)

COLD HORS D'OEUVRES

Prices are per dozen. Minimum 4 dozen each

Roast Beef with Asparagus	\$36
Chipotle Baby Shrimp on Toast	\$38
Smoked Salmon and Cream Cheese on Toast	\$38
Bruschetta with Roasted Tomatoes	\$32
Chicken Salad Tartlets	\$36
Crab Meat on Brioche.....	\$39
Brie Cheese, Fig chutney on Crackers.....	\$34
Prosciutto with Melon	\$35
Shrimp Skewers with Cocktail Sauce	\$42
Chicken and Sun-Dried Tomato Bruschetta	\$36
Prosciutto with Asparagus	\$34

Popcorn * 16 per bowl

Pretzels* \$18 per bowl

Nachos with Salsa* \$20 per bowl

Dietary Charge: Special meals and requirements may be prepared at an additional charge.
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RECEPTION



FOUR POINTS COCKTAIL PACKAGE \$45 pp

ADD IT FOR ONLY CA\$39 pp when booked with your Signature Buffet's or Plated Meal Selections

(Minimum 30 person - 60 minutes duration)

Fresh Crudités with Rosemary Ranch Dip

Pita and Armenian flat bread served with Hummus
and Baba Ghanoush

Chef's Selection of 4 assorted canapés

Domestic and International Cheese Platter

Sliced Fresh Fruit with honey mint yogurt Dip

Assorted mini-French pastries

Add one drink ticket \$9

Add two drink ticket \$16

* Domestic Brands only

PLATTERS

(Minimum 15 persons)

Assorted Sandwich Platter \$12 pp

An assortment of quarter cut cocktail sandwiches
with relishes

Assorted Wrap Platter \$14 pp

Chefs' Selection of Wraps

Open Faced Bread Baser Platter \$16 pp

An assortment of Roast Beef, Smoked Salmon,
Ham, Turkey, Cheese, Tuna, Eggs, Baby Shrimps
with traditional garnishes

International Cheese Platter \$19 pp

An assortment of Imported and Domestic
Cheeses with Crackers

Crudités Platter \$18 pp

Assortment of Fresh Vegetable Sticks| House Dip

Fresh Fruit Platter \$14 pp

An assortment of Sliced Fresh Fruit and Berries

Sweets Platter \$14 pp

An assortment of Cookies, Brownies, Cakes and Pies

Mediterranean Platter \$14 pp

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

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RECEPTION



RECEPTION STATIONS

Chef in Uniform at \$40 per hour. Minimum of 4 hour

Antipasto Station \$250

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

Pepper Crusted AAA Beef Sirloin \$450

(Chef in uniform required)
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)

Salmon and Shrimp Station \$350

Thinly Sliced Smoked Atlantic Salmon,
Cured Salmon, Cold Shrimps with
Seafood Sauce, Lemons, Sour Cream,
Capers, Cream Cheese,
Onion Rings and Dark Rye Bread
(Serves minimum of 20 people)

Belgium Dark Chocolate Fondue) \$300

Fruit Skewers, Marshmallows, Cake Fingers,
Strawberries and Biscotti (Serves minimum
of 20 people)

International and Canadian \$321

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 25 people)

Pad Thai Station \$250

(Chef in uniform required)
Rice noodles, Tangy Tamarind sauce, Peppers, Scallions,
Mushrooms, Sprouted Beans, Bamboo Shoots, Broccoli
Proteins: Shrimps and Chicken.
(Serves minimum of 20 guests)

Dietary Charge: Special meals and requirements may be prepared at an additional charge.
Taxes (13%) and Gratuities (15%) are extra. Prices and menus subject to change without notice

BEVERAGES



HOST BAR

This arrangement is recommended when the Host provides the reception. The following prices are subject to all applicable taxes and a 15% gratuity charge. The Host is only charged on what is consumed.

A bartender charge of \$30 per hour will apply if net bar consumption is less than \$250, before taxes (minimum 4 hours).

The Liquor License Board of Ontario (LLBO) regulations prohibit the service of alcoholic beverages after 1 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.

House Wine.....	\$9
Canadian Beer	\$9
Imported Beer	\$10
Standard Brands of Liquor.....	\$9
Premium Brands of Liquor	\$11
Liqueur	\$11
Cognac (VS)	\$10
Soft Drinks.....	\$4
Sparkling.....	\$5
Bottled Water.....	\$4

COCKTAIL PUNCH FOR RECEPTIONS

Serves 40 People

Fruit Punch (Non-alcoholic).....	\$95
Alcoholic Fruit Punch	\$120
Sparkling Wine Punch	\$120
Sangria (Red or White)	\$130
Eggnog (Seasonal)	\$110
Rum & Eggnog (Seasonal).....	\$140

CASH BAR

This arrangement is recommended when guests pay for their own drinks

All liquor drinks are a one-ounce pour and include standard bar mixes.

All cash bar prices include applicable taxes

House Wine	\$10
Canadian Beer	\$10
Imported Beer	\$12
Standard Brands of Liquor	\$10
Premium Brands of Liquor	\$12
Liqueur	\$12
Cognac (VS)	\$11
Soft Drinks, Bottled Water	\$5
Sparkling	\$6

Dietary Charge: Special meals and requirements may be prepared at an additional charge.
Taxes (13%) and Gratuities (15%) are extra. Prices and menus subject to change without notice.

WINE LIST



WINE LIST



The Liquor License Board of Ontario (LLBO) regulations
prohibit the service of alcoholic beverages after 1 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.

Red Wine

Alamos Malbec Argentina	\$48
Josh Cellars Cabernet Sauvignon California (USA)	\$48
Mirassou Pinot Noir California (USA)	\$48
Replica Cabernet Sauvignon California	\$45
Lindeman Shiraz Australia	\$42
JJ McWilliam Cabernet Merlot Australia	\$42
Santa Carolina Cabernet Sauvignon Chile	\$40

White Wine

Kim Crawford Sauvignon Blanc New Zealand	\$58
Josh Cellars Chardonnay California (USA)	\$45
Santa Julia Reserve Pinot Grigio Argentina	\$45
Santa Carolina Chardonnay Chile	\$40
Inniskillin Reisling Canada	\$38

Dietary Charge: Special meals and requirements maybe prepared at an additional charge.
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