CATERING MENU





Breakfast and Brunch

CONTINENTAL

Fresh Fruit Platter Serves 10 to 12 W & \$0)U
Mini Pastries per dozen\$3 Mini Butter Croissants Assorted Mini Pastries	33

WARM BREADS

Sticky Buns \$30 12 Cinnamon Rolls with Honey Brown Sugar Glaze
Jalapeno Cheddar Cornbread\$35

OVEN DELIGHTS

Brown Sugar Baked BeansSm \$30 / Lg \$80
Caramelized Onions, Spices ฬ 🐉

Apple Cinnamon	
French Toast Bake	Sm \$30 / Lg \$80
With Ouebec Maple Syrup	_

Savoury Frittata one size, cut into 12 slices	
Roasted Veggie and Feta 🏉 🐉	
Kale and Bacon 🕸	
Goat's Cheese, Red Onion, Salmon, Dill 🕸	.\$65

PACKAGES

1. Fresh Fruit Platter and	
Assorted Mini Pastries	\$85

2. Baked Beans, Cornbread and Frittata.....\$100 Small Brown Sugar Baked Beans, Jalapeno Cheddar Cornbread, Roasted Veggie, Feta Frittata 🏉

3. Croissants, Frittata and	
Fresh Fruit Platter	\$135
Butter Croissants, your choice of Frittata,	
Fresh Fruit Platter	



Platters serve 8 to 10

Crudite	\$60
Fresh Cut Vegetables with Assorted Dips	
Vegan Dips available upon request 🏉 省 🕸	

Fresh Fruit \$70

Sliced Fruit and Berries 🔰 🞉	
Pita and Dips Hummus, Baba Ghanouj, Whipped Feta 🕖	\$60

Assorted Finger Sandwiches and Pinwheels from our
Deli Sandwich selections

Finger Sandwiches\$80

Canadian Cheese	. \$90
Assorted Domestic Cheeses, Grapes, Preserves,	
Crackers 🕖	

Premium Artisanal Cheese\$150	0
Premium Canadian and International Artisanal	
Cheeses, Grapes, Preserves, Crackers	

Charcuterie	\$120
Sliced Salumi. Pickles. Melon. Crackers	

Desserts

Please see our cheese options also!

Sliced Fruit and Berries 🔰 🥉

Baked Sweets

Danou Circoto	
Assorted Mini Cookies and Squares 🕖	
Small (24 pieces, serves 10 to 12)	\$30
Large (40 pieces, serves 16 to 20)	\$45
Fresh Fruit	\$70

Salads and Sandwiches Hot Buffet

SALADS

Small serves 8 to 10, Large serves 18 to 24

Mixed Greens	Sm \$30 / Lg \$80
Spring Mix, Cucumber, Cherry Tor	mato, House Maple
Cider Vinaigrette ฬ 省 🐉	

Classic Coleslaw	Sm \$40 / Lg \$100
Shredded Cabbage and Carrot,	Mayonnaise, Sour
Cream, Herbs. Vegan Option av	ailable upon request 🥖

Lentil Salad	Sm \$40 / Lg \$100
Kale, Olive, Scallion, Lemon,	Olive Oil Dressing 🔰

Potato Salad	Sm \$40 / Lg \$100
Red New Potatoes, Dill and Butt	termilk Dressing,
Smoked Panrika	

Spiced Harvest

Vegetable Salad	. Sm \$40 / Lg \$100
Roasted Root Vegetables, Squash,	Yogurt Dressing,
Sumac, Black Sesame 🏉	

SANDWICHES

Served on sliced bread from Whiskful Thinking, a local, queer-owned bakery, or as wraps

6 Sandwiches, Cut in Ha	lf \$80
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Balsamic Roasted Vegetable and Pesto Goat's Cheese on Focaccia 🥒

Eggplant, Zucchini, Red Onion, Roasted Pepper in Herbed Olive Oil. Vegan Option: Balsamic Roasted Vegetable, Hummus on Whole Wheat Wraps

Coronation Chicken Salad on Thick Sliced White Deli Bread 🦨

Mango Chutney, Curry Mayo, Caramelized Onion, Spinach. Vegan Option: Coronation Tofu Salad on Thick Sliced White Deli Bread Mango Chutney, Vegan Curry Mayo, Caramelized Onion, Spinach

Devilled Egg Salad on Thick Sliced Challah 🥒 🦹 Horseradish Dijonnaise, Smoked Paprika, Fresh Herbs,

Classic Tuna Salad on Thick Sliced Multigrain Deli Bread 🦨

Albacore Tuna, Celery, Olives, Capers, Red Onion, Herb Aioli, Lettuce

Salumi Trio on Italian Baguette, with Roasted Garlic Aioli 🕌

Speck, Salami, Prosciutto, Tomato, Lettuce, Giardineira

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Gluten Free Options per piece	
On a Bed of Greens	\$0
On a Gluten Free Bun	\$2

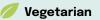
Large Group Sandwich Package

per person \$22
For groups in our Grand Ballroom, 75+ guests.
Your package includes 1 sandwich, 1 side, 1 beverage
and dessert per person.

- · Select 3 sandwich types
- · Select 2 Salads
- · Select Assorted Mini Cookies and Sweets, Fruit Salad, or 50/50 mix
- · Select Cold Beverages: Assorted Dole Juices, Assorted Sodas, or 50/50 mix
- · Iced Tap Water







All catering orders are served with biodegradable tableware.

ONE-POT MEALS AND BAKED PASTAS

Small serves 8 to 10, Large serves 18 to 24

Vegan Lentil Ragu	Sm \$40 / Lg \$100
Green Lentils in Spiced Tomato	Sauce, Nutritional
Yeast, Gluten Free Potato Gnoc	echi 🔰 🯄

Chicken and Dumplings	Sm \$60 / Lg \$150
Braised Chicken Thighs and Veg	etables in Broth and
Cream. Cornmeal Dumplinas	

Mac and Cheese	Sm \$65 / Lg \$160
Classic with Garlic Cream, Smoke	ed Paprika, Aged
Cheddar Mornay Panko Tonnina	

Chicken Cavatappi	Sm \$65	/ Lg \$160
Roasted Chicken, Garlic,	Onion, Spinach, Go	at's Cheese
Cream, Balsamic Glaze		

COMES WITH RICE

Steamed Rice included. Wild Rice Blend available for Sm+\$8 / Lg+\$20

Yellow Thai Curry	Sm \$45 / Lg \$110
Root Vegetables and Squash in	a Rich Turmeric
Coconut Sauce 🔰 💥	

Blue Cod Moqueca	Sm \$65 / Lg \$160
Cod Fillets, Onions and Peppers	s in Spiced Coconut Mill
Sauce with Red Palm Oil 🎳 🦸	

Chicken TagineSm	1 400 / Lg 4210
Boneless Chicken and Vegetables brais	sed with Ras-e
Hanout, Lemon, Olives, Dried Apricots 🌡	r 🔅

SIDES

Small serves 8 to 10, Large serves 20 to 24

Brown Sugar Glazed Vegetables Citrus, Apple Cider Vinegar, Warm	Sm \$35 / Lg \$85 Spices, Herbs W 🎉
Creamed Kale	
Extra Steamed Rice W 🕸	Sm \$20 / Lg \$50
Wild Rice Blend W 🕸	Sm \$24 / Lg \$60

Beverages

All catering orders include complimentary iced water

COLD BEVERAGES

Assorted Sodas	\$2 per unit
Pepsi Products, including diet options	•
Dole Juices	\$2 per unit
100%, Apple, Orange, and Strawberry Kiwi	

HOT BEVERAGES

Small Room Hot Beverage Setup	
serves 10 to 20	\$48
2 x 2L coffee carafes	
1 x 2L hot water carafe and assorted teas	
Ballroom Room Hot Beverage Setup	
serves 40 to 50	160

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serves 40 to 50	.\$160
2 x 2L coffee carafes	
1 x 2L hot water carafe and assorted teas	

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A La Carte 2L Coffee Carafe	\$32

A La Carte 2L Hot Water Carafe	
with Tea Setup	\$3

+ Coffee and Tea Refresh