

BREAKFAST | BREAK | À-LA-CARTE | LUNCH | RECEPTIONS
DINNER | DINNER RECEPTIONS | BEVERAGE | WINE

DINNER

Prices subject to 13% HST and 18% administrative charge pursuant to your contractual agreement. An administrative charge (18%) is added to your bill for this catered event/function (or comparable service). 6.65% of the total amount of this charge is used to defray the cost of house expenses and will be maintained by the MTCC. 11.35% of the total amount of this administrative charge is distributed to employees providing the service including servers, bartenders and porters.

Prices subject to change without notice.

V Vegetarian **NF** Nut Friendly **GF** Gluten Friendly **LF** Lactose Friendly

DINNER*

SELECT 1 FIRST COURSE, 1 SECOND COURSE & 1 DESSERT | *All plated dinners are served with rustic breads, freshly brewed Starbucks coffee & Tea Squared specialty teas

FIRST COURSE

- **Seasonal soup**
Ask your catering professional for our current selections.
- **Smoked Atlantic salmon** **NF** **GF** **LF**
Asian pear & pickled ginger salad, edamame hummus, white shoyu sesame dressing
- **Heirloom tomato carpaccio** **V** **NF** **GF**
Local burrata cheese, micro cress, celery vinaigrette
- **Tossed baby greens** **V** **NF** **GF**
Sprouts, herbs, figs & roasted apples, shaved beets, crumbled Woolwich goat cheese, sangria dressing

DINNER* (continued)

SELECT 1 FIRST COURSE, 1 SECOND COURSE & 1 DESSERT | *All plated dinners are served with rustic breads, freshly brewed Starbucks coffee & Tea Squared specialty teas

SECOND COURSE

- **Ontario Rock hen** ^{NF GF} **\$72**
Brie & leek herb stuffing, roasted maitake mushrooms,
soufflé potato, seasonal vegetables, herb jus
- **MTCC dry-aged beef tenderloin** ^{NF} **\$92**
Smoked Blue Haze Provençal crust, crushed garlic potato,
seasonal vegetables, cabernet jus
- **Braised beef short rib** ^{NF GF} **\$89**
Rosemary, caramelized onion Brie potato, red pepper confit,
market vegetables, cracked pepper thyme demi-glace
- **Ontario trio: lamb, beef & stuffed chicken** ^{NF} **\$94**
Crushed field potatoes, Greenbelt vegetables, Niagara VQA jus
- **Seared Jail Island Atlantic salmon** ^{NF GF} **\$88**
Saffron risotto, steamed shellfish in tomato mussel broth,
wilted greens, sofrito salsa
- **Moroccan falafel kebabs** ^{V NF} **\$72**
Haloumi cheese, charred vegetables, toasted cumin cauliflower,
potato tikka masala, grilled scallion

DESSERT

- **Fieldberry cheesecake** ^{V NF GF}
Lemon cream, fresh berries
- **Calamansi apple tart** ^{V NF}
Blackberry compote, cinnamon cream
- **Black forest finger** ^V
Raspberry kirsch confit, chocolate mousse
- **Parisian apple tartin** ^V
Vanilla crèmeux, orange cranberry compote
- **Caramel mousse** ^V
Dark chocolate Chantilly, soft toffee, orange segments
- **Flourless chocolate trio** ^{V NF GF}
Raspberry Chantilly, compressed strawberries