

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

DINNER RECEPTIONS

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

SAMPLE RECEPTIONS

CURATED TO YOUR EVENT

HIGHLIGHTING THE TORONTO STREET FOOD MARKETS

**Vine tomato, cucumber, mint & za'atar spiced
couscous salad** **V** **NF**

Thai coconut paneer curry **V** **GF**

Asian vegetable noodle salad **V** **NF** **LF**
California rolls, chili lime dressing

Buttermilk chicken **NF**
Spun potatoes, roasted corn salsa, summer slaw

Mac & cheese **V** **NF**
Balderson smoked cheddar, sundried tomato, herb panko crust

Smoked local duck skewers **NF** **GF**
Five spice orange glaze, pomme paille & crispy onions

Beef brochette, garlic chive pepper sauce **NF** **GF** **LF**

SAMPLE RECEPTIONS

CURATED TO YOUR EVENT (continued)

NIAGARA WINE COUNTRY

Artisan bread display V NF

Local cheese boards V NF GF

Local Niagara & house cured charcuterie NF GF LF

Grilled & chilled vegetable antipasto V NF GF LF

Roasted garlic, fennel white bean hummus V NF GF LF

Olive oil braised rosemary lentils V NF GF LF

MUSKOKA: ONTARIO COTTAGE COUNTRY

Build your own Muskoka salad bar

Artisan Canadian beef striploin, dry-aged in house NF

Sea salt & pepper roasted beef, shaved on onion brioche, cracked pepper & thyme jus

MTCC brined & smoked Ontario Tom turkey NF

Cranberry thyme scones, maple mustard, sage onion gravy

Cottage burger bar NF LF

3 bite chuck burgers, soft brioche buns, rustic toppings

Crispy spiced Canadian pickerel bites, chive aioli NF GF LF

CANADIAN SEAFOOD/FISH MARKET

Chilled seafood & Canadian oyster bar NF GF LF

East Coast seafood chowder cups NF GF

P.E.I. lobster & seafood rolls NF

Individual rustic P.E.I. potato salads

Seared Atlantic salmon NF GF

Steamed mussels & clams, new parsley potatoes, tarragon citrus cream

BBQ GRILL SAMPLER STATION

House smoked beef brisket NF

Mini pretzel buns, chipotle mayo, crispy onions, Bourbon BBQ sauce

48-hour sous vide ribs & grilled sausage NF

Smoky BBQ sauce, coleslaw, rye bread

Charred red pepper polenta V NF GF

Heirloom tomato ragout, kale sauté, forest mushrooms & crumbled goat cheese

SAMPLE RECEPTIONS

CURATED TO YOUR EVENT (continued)

ASIAN PACIFIC RIM

Chopped Asian vegetable noodle salad V LF

Hoisin chili dressing in mini takeaway containers

Smoked salmon NF GF LF

Five spice glaze, green onion & pickled ginger salad

Dim sum selection LF

Sweet chili sauce, soy ponzu sesame sauce

Maki rolls V

Chicken ball pop, sweet & sour glaze NF LF

Sous vide Peking duck wraps & garnishes LF

Fortune cookies V NF

LITTLE ITALY STATION

Individual mini Caesar shaker salads V NF

Build your own mini Italian bowls:

- Polenta, risotto, fresh pasta V NF

- Variety of ragouts, Mediterranean inspired toppings, sauces & cheeses V NF

FRENCH CANADIAN

Canadian pea soup, smoked ham & bacon NF LF

Mini Mason jar layered vegetable salads V NF GF LF

Poutine, fresh curds, sea salt & thyme, rich gravy V NF GF

Mini Montreal smoked meat sandwiches NF LF

Kettle chips, kosher dill pickles

DESSERT STATION

BRÛLÉE STATION

Vanilla, lemon, mocha V NF GF

Fresh berries, whipped cream, pearls, chocolate curls

ICE CREAM FLOAT STATION

Root beer, Irish cream, local craft beer V NF

Whipped cream, chocolate curls, cherries

S'MORES STATION

Gluten friendly graham crackers, crème de ganache, gluten friendly chocolate cake V NF GF

Toasted marshmallows, whipped cream, dark chocolate shavings