

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

# LUNCH

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

## LUNCH\*

**SELECT 1 FIRST COURSE, 1 SECOND COURSE & 1 DESSERT |**

\*All plated lunches 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.
- **Baby greens** **V** **NF** **GF**  
Herbs & sprouts, roasted apples, shaved beets, crumbled local goat cheese, sangria vinaigrette
- **Vine tomato salad** **V** **NF** **GF**  
Fior di latte, crushed basil EVOO, white balsamic dressing
- **Trio of lettuces wedges** **NF** **GF**  
Chicories, fresh fig, caramelized onion, pancetta cracklings, local blue cheese, Minus 8 vinaigrette



## LUNCH\* (continued)

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

### SECOND COURSE

- **Roast chicken orecchiette** <sup>NF</sup> ..... **\$50**  
Charred peppers, baby spinach, grape tomatoes, braised garlic Parmesan cream
- **Braised Ontario beef** <sup>NF GF</sup> ..... **\$59**  
Seared mushrooms, spinach, charred red pepper & tomato, goat cheese & fresh herb polenta, natural reductions
- **Corn-fed Ontario chicken** <sup>NF GF</sup> ..... **\$52**  
Smoked Gouda Provençal crust, crushed potato, Tuscan kale, seasonal vegetables, caramelized onion jus
- **Roasted Ontario chicken** <sup>NF GF</sup> ..... **\$54**  
Leek & goat cheese stuffing, leek mashed potatoes, seasonal vegetables, wilted greens, preserved vine tomato, thyme jus
- **Seared Atlantic salmon** <sup>NF GF</sup> ..... **\$56**  
East Coast seafood risotto, braised tomato fennel ragout, lemon infused basil olive oil
- **Short rib rigatoni** <sup>NF</sup> ..... **\$51**  
Seared mushrooms, spinach, charred red pepper & tomato, crumbled goat cheese & fresh herbs
- **Fire roasted beef brochette** <sup>NF GF</sup> ..... **\$56**  
Sous vide beef, chimichurri marinade, charred pepper confit, garlic spun potato, roasted squash, cabernet reduction
- **Seared lentil cake** <sup>V</sup> ..... **\$50**  
Fior di latte gratinee, eggplant caponata, Tuscan kale, charred red pepper, cannellini bean & vine tomato stew

### DESSERT

- **Decadent fudge cake** <sup>V NF</sup>  
Cinnamon de leche Chantilly, bananas
- **Soleil Levant** <sup>V</sup>  
Coconut dacquoise, exotic crémeux, coconut cream
- **Satsuma orange tart** <sup>V</sup>  
White chocolate Chantilly, fresh raspberry
- **Baileys cheesecake** <sup>V NF</sup>  
Citrus salsa
- **Black currant & violet mousse tart** <sup>V</sup>  
Raspberry ganache, pinot noir foam

## SET BUFFETS\*

MINIMUM 40 PEOPLE / \$5 SURCHARGE PER PERSON |

\*All lunch buffets served with rustic breads, freshly brewed Starbucks coffee & Tea Squared specialty teas

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### PACIFIC RIM | \$53 PER PERSON

**Thai coconut curry soup**

**Vegetable chow mein noodle salad**, white shoyu sesame dressing V LF

**Asian greens & shredded vegetable salad**, mango & red chili dressing V GF LF

**Vegetarian spring & maki rolls**, wasabi & soy V LF

**Seared salmon**, ginger scallion salsa NF GF LF

**Five spice braised beef**, charred peppers & baby bok choy NF GF LF

**Spicy kung pao stirfry** V NF LF

**Sticky rice**, Pacific mushroom sauté V NF LF

**Red bean mochi** V NF

**3D gelée cake** V NF GF

**Matcha green tea pot de crème** V NF GF

### GASTRO PUB | \$52 PER PERSON

**Muskoka cream ale & kale cheddar soup** NF

**Local greens**, roasted orchard fruits, smoked Gouda cheese, cider vinaigrette V NF

**Heirloom vegetable coleslaw**, tarragon dressing V NF GF LF

**Individual braised beef cottage pot pie cups** NF

**Rustic bangers & leek crushed potato**, caramelized onion gravy NF LF

**Housemade buttermilk fried chicken nuggets**, Bourbon BBQ sauce NF

**Roasted russet potato wedge poutine** NF GF

**Shoofly pie** V NF

**Banana pudding** V NF

**Mississippi mud cake** V NF

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MINIMUM 40 PEOPLE / \$5 SURCHARGE PER PERSON |

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### TUSCAN | \$53 PER PERSON

**Rustic white bean & sundried tomato soup** V NF GF LF

**Italian greens**, herbs, chicories, olives, focaccia croutons, crisp pancetta, Parmesan shards, roasted garlic, capers, lemon vinaigrette NF

**Green bean & charred vegetable salad**, sundried olives, herb vinaigrette V NF GF LF

**Tuscan chicken**, cavolo, vine tomato, garlic cream NF GF

**Braised beef 'Peposo' red pepper & Pecorino polenta** NF GF

**Italian inspired mushroom risotto**, roasted garlic, baby spinach, aged Parmesan V NF GF

**Roasted Italian squash, peppers & fennel** V NF GF LF

**Orange ricotta tart** V NF

**Panforte** V

**Sfogliatelle** V NF

### TASTE OF CANADA | \$56 PER PERSON

**Nova Scotia seafood chowder**, cheddar cheese biscuits NF

**Artisan cheese board & local charcuterie**, rustic breads, spreads, pickled vegetables

**Cookstown greens**, roasted grapes, Niagara Gold cheese, shaved heirloom beets, Minus 8 vinaigrette V NF GF

**Roasted local free-run chicken thigh**, seasonal local vegetables, roast fingerling potatoes, natural reductions NF GF LF

**Seared Alberta beef medallions**, caramelized cipollini onion & mushroom ragout NF GF LF

**Greenbelt market vegetables** V NF GF LF

**Crushed smoked cheddar & leek potatoes** V NF GF

**Blueberry oats squares** V NF

**Maple fudge** V NF

**Cranberry & vanilla pudding** V NF

## SET BUFFETS\*

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### IBERIAN PENINSULA | \$56 PER PERSON

**Rustic Spanish vegetable soup** V NF GF LF

**Vegetarian quinoa salad**, green beans, olives, preserved tomato, herb vinagreta V NF GF LF

**Fennel chicory salad**, fresh orange segments, manchego cheese, sherry dressing V NF GF

**Portuguese chicken**, roasted paprika potatoes, smokey tomato ragout NF GF LF

**Spanish seafood caldereta**, saffron risotto, grilled chorizo NF

**Charred Spanish vegetables** V NF GF LF

**Mini custard tarts** V NF

**Strawberry tres leches cupcake** V NF

**Torte de queso** V NF

## WORKING LUNCH

MINIMUM 30 PEOPLE ORDER / \$5 SURCHARGE PER PERSON

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### OPTION #1 | \$44 PER PERSON

- Soup
- Choice of one (1) salad
- Choice of three (3) sandwiches
- Dessert
- Coffee & tea

### OPTION #2 | \$46 PER PERSON

- Soup
- Choice of two (2) salads
- Choice of three (3) sandwiches
- Dessert
- Coffee & tea

### OPTION #3 | \$48 PER PERSON

- Soup
- Choice of two (2) salads
- Choice of four (4) sandwiches
- Dessert
- Coffee & tea

### BOXED LUNCH | \$29 PER PERSON

- Choice of one (1) salad
- Choice of three (3) sandwiches
- Dessert

## WORKING LUNCH (continued)

MINIMUM 30 PEOPLE ORDER / \$5 SURCHARGE PER PERSON

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### SOUP

- **Seasonal soup**  
Ask your catering professional for our current selections.

### SALADS

- **Rustic potato salad** V NF GF LF  
Grain mustard scallion dressing
- **Seven grain lentil salad** V NF LF  
Sundried fruits & currants, cider vinaigrette
- **Baby greens salad**<sup>†</sup> V NF GF  
Roasted grapes, smoked Gouda, shaved vegetables, sangria dressing
- **Vine tomato salad** V NF GF LF  
Cucumber & heirloom radish, white balsamic dressing

### SANDWICHES

- **Beef 'Banh Mi'** NF  
Marinated five spice beef, Asian slaw, ginger coriander lime dressing, sesame mayo, mini French loaf
- **Roast turkey** NF  
Smoked cheddar, rosemary apple compote, micro greens, sage mayo, artisan cranberry bread
- **Ham & cheese** NF  
Shaved black forest ham, Niagara Gold cheese, caramelized onion & spicy sprouts, herb focaccia
- **Roasted chicken** NF  
Chicken salad, apple, celery, tarragon mayo, soft brioche
- **Pressed Italian picnic sandwich**<sup>\*</sup> NF  
Cured and smoked meats, charred red pepper, preserved tomato, fior di latte cheese, basil mayo, rustic Italian pan bread  
**\*VEGETARIAN VERSION AVAILABLE**
- **Seafood salad** NF LF  
Shaved lettuce, citrus chive mayo, potato bread
- **Tex-Mex vegetable pita** V NF  
Charred vegetables, cumin hummus, jalapeño Jack cheese, corn & bean salsa
- **New Orleans vegetarian muffuletta sandwich** V NF  
Vine tomato, eggplant, pickled vegetables, olive salsa, artichokes, mozzarella, rustic grain bun

### DESSERT

- **Fruit shards & cookie** V NF

<sup>†</sup>NOT AVAILABLE FOR BOXED LUNCHES

## WORKING LUNCH (continued)

MINIMUM 30 PEOPLE ORDER / \$5 SURCHARGE PER PERSON

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### SANDWICH & SALAD UPGRADES

- **Smoked Atlantic salmon bagel** <sup>NF</sup> ..... **\$3 each**  
Chive cream cheese, shaved onions, lemon cress
- **Shaved beef tenderloin** <sup>NF</sup> ..... **\$4 each**  
Slow roasted Black Angus, charred red pepper salsa,  
5 year Balderson cheddar on pretzel bun
- **Lobster/shrimp salad sandwich** <sup>NF LF</sup> ..... **\$5 each**  
Low fat tarragon mayo, crunchy celery, peppers & sprouts

### SNACK ENHANCEMENTS

- **Artisan cheese wedges** <sup>V NF GF</sup> ..... **\$2 each**
- **7 layer wonder bar** <sup>V</sup> ..... **\$3.75 each**