



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

# 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

## CHEF STATIONS/PLATTERS

**Selection of Canadian cheeses** **V** **NF** **GF** (20 portions)..... **\$360**

**Local handcrafted artisan cheese station** **V** **NF** **GF** (20 portions)..... **\$420**

**Seasonal market vegetables** **V** **GF** (20 portions) ..... **\$180**  
CHOICE OF 2 DIPS & SPREADS: edamame hummus, roasted garlic & white navy bean fennel, buttermilk chive, charred red pepper aioli

**Rustic bread display** **V** (20 portions)..... **\$95**  
Selection of spreads, compotes & dips

**Antipasto platter** **V** **NF** **GF** **LF** (20 portions)..... **\$240**  
Grilled & marinated vegetables, kalamata olives

**Charcuterie platter** **NF** **LF** (20 portions) ..... **\$395**  
Assorted salamis, cured meats, pickled vegetables & artisan breads

**Gourmet snack bar** **V** (minimum 20 people) ..... **\$9 per person**  
Fresh kettle chips, chive & sour cream dip, roasted sea salt & Muskoka fireweed honey bar nuts, pretzel rods, wasabi peas

## CHEF STATIONS/PLATTERS (continued)

THE FOLLOWING INCLUDES A CHEF ATTENDANT, TWO (2) HOUR SERVICE  
(MINIMUM ORDERS MAY APPLY)

**House smoked AAA beef brisket** NF (20 portions) .....\$365  
Mini pretzel bun, chipotle mayo, crisp onions, cracked pepper jus, Bourbon BBQ sauce

### Artisan Canadian beef, dry-aged in house

- **DRY-AGED BONE IN PRIME RIB** NF (20 portions) .....\$695  
Garlic sea salt herb rub, slow roasted with fresh leek & smoked cheddar stuffed Yorkshires, natural reductions
- **SOUS VIDE BEEF STRIPLOIN** NF (20 portions) .....\$675  
Olive oil herb marinade - 1000 degree charbroil finish, brioche buns, caramelized onions, garlic chive mayo - MTCC hot horseradish, cabernet jus
- **SEARED BEEF TENDERLOIN** (20 portions) .....\$825  
Herb crust, seven mushroom ragout, soufflé potatoes, mini garlic toast wedges, ripasso jus

**MTCC brined & smoked Ontario Tom turkey** NF (30 portions) .....\$395  
Cranberry thyme scones, maple mustard, sage onion gravy

**Interactive oyster/caviar service by RAW Catering** ..... Market Price  
Roaming hosts serving Canadian oysters and/or caviar with suitable condiments while engaging with the guests

## HORS D'OEUVRES: COLD SELECTIONS | \$60 PER DOZEN

minimum 3 dozen per item

- **Local blue cheese, roasted apple & onion confit, toasted focaccia** V NF
- **Marinated mushroom salad, charred vegetables, goat cheese, toasted brioche** V NF
- **Asian soft spring roll selection & futomaki** NF GF LF
- **Seafood salad, lemon thyme scone, tarragon mayo** NF
- **Grilled asparagus, prosciutto, tomato, Parmesan, Caesar crostini** NF
- **Mini open face Atlantic smoked salmon potato rösti, Boursin cheese** NF
- **Beef carpaccio, Parmesan feather, caramelized onion & truffle crostini** NF
- **Mini capresse tomato salads, fior di latte, basil dressing** V GF
- **Shrimp Caesar, spicy clamato mayo, celery salt** GF LF
- **Fresh figs, prosciutto cracklings, chocolate dipped walnuts, mascarpone cheese, honey drizzle** GF
- **Mini charcuterie skewer, cured salami, olive, charred vegetables, baby mozzarella, gremolata** NF GF

## HORS D'OEUVRES: HOT SELECTIONS | \$62 PER DOZEN

minimum 3 dozen per item

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- **Roasted mushroom, vine tomato & pepper confit, prosciutto, fresco cheese, Italian flatbread** NF
- **Braised short rib, leeks, smoked Gouda micro Yorkie, pepper scallion salsa** NF
- **Mediterranean vegetable phyllo tarts, roasted vegetables, goat cheese, spinach** V NF
- **Indian beef kebabs, curry mayo dip** NF GF
- **Roasted chicken gyros, red onions, preserved tomato, roasted garlic hummus, mini flatbread wrap** NF LF
- **Mini Hogtown peameal slider, red pepper salsa, Jack cheese, herb mayo** NF
- **Vegetarian spring rolls, Thai chili sauce** V NF LF
- **Vegetable samosas, tamarind chutney** V
- **Local smoked duck skewer, five spice orange maple glaze** NF GF LF
- **Choice of gourmet slider on mini soft brioche bun**
  - » Buttermilk fried chicken bite with Creole mayo NF
  - » Tempura pickerel, tarragon tartar sauce, white cheddar NF
  - » Spiced maple bacon cheese burger, caramelized onions, grain mustard aioli NF
- **Choice of dim sum with sauces**
  - » Shrimp har gow NF LF
  - » Shumai NF LF
  - » Vegetarian Pot Stickers V NF LF
- **Asian chicken ball pops, roasted sweet & sour plum sauce** NF LF
- **Vegan tempeh 'fish' taco, spicy slaw, pickled jalapeños, sesame vegan mayo** V NF LF
- **Spicy crab cake, panko herb crust, smoked tomato aioli** NF LF