



CANADA RECEPTIONS

Prices below are in effect as of April 1, 2017 to July 31, 2018.

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

Build your own culinary experience based on destination of your choice.

*Available as Chef attended station. Additional charges will apply.

YVR – Vancouver

Fish tacos and Asian coconut curry soup (20 portions) Soft fish tacos with pepper slaw & coriander dressing	\$240.00
Dim sum bar, Chinese noodle boxes (20 portions)	\$360.00

YYJ – Victoria

NF GF LF Smoked Pacific salmon* (20 portions) Wakame & spun vegetable salad	\$260.00
NF GF Steamed B.C. mussels (20 portions) Okanagan chardonnay chive cream	\$160.00
NF GF LF Roasted halibut fillet* (20 portions) Asian pesto topping, warm vegetable ribbon salad	\$340.00

B.C. Dessert Enhancement

V Nanaimo mousse cake, lumberjack cookies, green tea opera, apfelkuchen	\$10.00
--	----------------

YYC – Calgary

NF GF LF	Individual rustic potato salad (30 portions) Grain mustard, cracklings	\$120.00
NF	Western chili, shredded aged cheddar, buttermilk biscuits (30 portions)	\$120.00
NF	House smoked AAA beef brisket (20 portions) Mini pretzel buns, chipotle mayo, crispy onions, cracked pepper jus, bourbon BBQ sauce	\$295.00
	or	
NF LF	Dry aged artisan beef (30 portions) Aged in house utilizing our state of the art curing cabinets	\$695.00

YQR – Regina

V LF	Wheat berry salad (30 portions) Rustic grain salad, fresh berries, fresh cilantro, mint dressing	\$120.00
NF	Cheddar cheese and chive perogies with kielbasa (20 portions)	\$180.00
NF GF LF	Pile of bones ribs (25 portions) Smoked back ribs, whiskey BBQ sauce	\$350.00
NF	Mile high Regina pizza (20 portions) Slow smoked meats, peppers, onions, mushrooms, sweet vine tomato sauce, fresh mozzarella	\$120.00

Flatlander Dessert Enhancement

NF	S'mores in a jar, prairie popcorn, hot chocolate tarts, maple bacon cupcake	\$10.00
-----------------	---	----------------

YQA – Muskoka

NF	Build your own Muskoka salad bar (20 portions)	\$180.00
NF	MTCC brined & smoked Ontario Tom turkey (30 portions) Cranberry thyme scones, sage onion gravy	\$360.00
	Cottage Burger Bar (30 portions) Three bite CAB chuck burgers, soft brioche bun with rustic toppings	\$290.00

YYZ – Toronto

	Local Niagara charcuterie and artisan cheeses (30 portions) Cured and smoked artisan meats and specialty cheeses, compotes, spreads and breads	\$480.00
	Little Italy* (40 portions) Italian inspired mini bowls:	\$560.00
V NF GF	Garlic herb risotto, seven mushroom sauté, gorgonzola cubes	Minimum 40 portions per item
NF GF LF	Tuscan seafood ragout, braised lemon saffron potatoes, cavolo, red pepper confit	
NF	Veal meatballs, goat cheese polenta, vine tomato soffrito, baby spinach, chiseled parmesan, basil olive oil	
	Modern street food Mini selection of ever changing ethnic & contemporary taste bites	\$84.00 / dz

Ontario Dessert Enhancement

V Ice wine panna cotta, Ace beer ganache tart, house made baklava, maple fudge	\$10.00
---	----------------

YQB – Quebec City

V NF GF LF Mini mason jar salads	\$84.00 / dz
NF GF Build your own poutine Fresh cheese curds, rustic fries, herbs, rich veal gravy	\$9.00 / person
NF GF LF Braised pork shank Chef attended station Crispy pork shank, sliced French baguette, trio of sauces, natural reductions	\$17.00 / person Minimum 50 orders
V NF GF LF Rustic vegetarian pea soup crock (20 portions)	\$80.00

YUL – Montreal

NF Aged cheddar mac & cheese, duck confit, herb crust (20 portions)	\$180.00
NF LF Tourtière inspired pot pie (20 portions)	\$160.00
NF Montreal smoked meat station (20 portions) Shaved beef, mustard, dill pickles & mini pretzel buns	\$240.00

Quebec Dessert Enhancement

V Tarte au sucre, Chômeur pudding, Jos Louis cake, pets de soeurs, nun's puffs	\$10.00
---	----------------

YHZ – Halifax

NF Atlantic seafood chowder pot (50 portions) Warm butter rolls	\$250.00
NF GF Seared Bay of Fundy salmon & Grand Bank swordfish (20 portions) Seasonal market vegetables, red pepper salsa, herb cream	\$360.00
NF Beef donair à la Halifax (20 portions)	\$240.00

YYG – Charlottetown PEI

NF East Coast clam bake (20 portions) PEI mussels, clams, cob corn, spicy sausage & potatoes	\$260.00
NF GF LF Shucked oysters Traditional garnishes	\$86.00 / dz
NF East coast seafood rolls (20 portions) Nova Scotia lobster, shrimp, red pepper & celery slaw, chive mayo	\$320.00

Maritimes Dessert Enhancement

V Wild blueberry tarts, bumbleberry trifle, oatmeal date squares, cranberry buckle	\$10.00
---	----------------