



2022 Catering Menu

In knowing one of the hallmarks of a successful event is the food and beverage selection, our team has worked diligently to raise the bar with exciting new offerings. Local Ontario flavour and original recipes serve as the basis for our diverse range of items created in-house, including fine pastry and an assortment of house cure sausages and charcuterie. We look forward to working with you as you plan your event, and as always we are happy to customize your menu to suit your needs.

For your reference, our Catering Menu Guidelines have been included in this document to supplement our menu information.

CATERING MENU GUIDELINES

EXCLUSIVITY

The Metro Toronto Convention Centre (MTCC) retains the exclusive right to provide, control and retain all food and beverage services throughout the facility for events.

All food and beverage items must be supplied and prepared by the MTCC Food & Beverage Department. This includes bottled water.

No food, beverage or alcohol will be permitted to be brought into or removed from the MTCC's facility by the licensee or any of the licensee's guests or invitees without the written approval of the Food & Beverage Department; this includes any "food sponsorship" and/or "food vendors" within the premises.

Sample food or beverage products may be distributed within an exhibit area with written authorization. Please contact the Catering department for further information.

MENUS

Menu selections and other details pertinent to your event are required to be submitted to the Food & Beverage Department a minimum of six (6) weeks prior to the first function date. At this time, the set minimum food and beverage spend must be met. The catering representative handling your event will assist you in selecting the proper menu items and arrangements to ensure a successful event.

All menus & pricing are valid up to March 31, 2023. Below any of the minimums outlined in this package, a catering surcharge will apply..

PRICES

Prices provided on our menus are net of 18% administrative charge and 13% Harmonized Sales Tax (HST). 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 are subject to change without notice. Guaranteed prices will be confirmed sixty (60) days prior to the event.

Current menus are available on the MTCC website at www.mtccc.com/food-beverage/menu.

A surcharge of 15% applies to all menu items for functions scheduled on statutory holidays.

AVAILABILITY

The MTCC shall have the right to make substitutions to any order or any item or items, which are not reasonably or readily obtainable on the open market or appears inferior to the quality standards of the MTCC.

GUEST GUARANTEES

A guaranteed number of attendees and /or quantities of food is required for all functions.

Preliminary guest guarantees are required four (4) weeks prior to the first function date.

The minimum guest guarantee must be submitted to your Catering/Event Manager no less than three (3) weeks prior to the first function date.

The final guest guarantee must be submitted to your Catering/Event Manager no less than two (2) weeks prior to the first function date.

If the guarantee is not received, MTCC reserves the right to charge for the number of persons/ quantities specified on the Banquet Event Order (BEO). Cancellations and reductions of the guarantee are subject to full charge within fourteen (14) days of the first day of the event.

The MTCC does not provide for oversets over and above the guaranteed number of guests. The guaranteed attendance or actual number of guests served (whichever is greater) will be charged.

FOOD ALLERGIES AND DIETARY RESTRICTIONS

In the event that any of the guests in the Licensee's group have food allergies or dietary restrictions, Licensees are responsible to inform Licensor of the names of the guests and the nature of their allergies or dietary restrictions so that the necessary precautions can be taken when preparing their food. The Licensor requires an initial allergy & dietary list three (3) weeks prior to the function date. Final allergy & dietary list with the guarantee are required two (2) weeks prior to the function date. Upon request, Licensor undertakes to provide full information regarding the ingredients of any food served to your group.

The Licensor's Catering / Event Manager will confirm the quantity of alternate meals required based on your dietary list. The Licensor will deduct this amount from the guarantee to determine the number of regular meals required.

CORPORATE SOCIAL RESPONSIBILITY

We are committed to not only reducing the environmental impact of our facility and the events we host, but also to help the people who live in our community. As such, as part of our Corporate Social Responsibility program, we have proudly partnered with several local organizations to donate prepared food surpluses (still safe for consumption) and materials leftover from events.

Our ongoing food donation program provides meals and snacks for school children across Toronto as well as several local family and women's shelters. Annual food drives, bake sales and cooking events also raise funds and collect non-perishable goods to give to our local partners. To date, over 125,000kg of food has been donated.

Additionally, we work to capture any material left over from events that may be used again and donate it to help support community organizations. During recent years, 80,000 kg of material have been donated annually to after school programs for at risk children, family shelters, and Habitat for Humanity. Materials donated include but are not limited to delegate bags, plants, furniture and carpet.

Please reach out to your Catering Manager if you have items that may be donated or if you would like to learn more about this program

EVENT TIMELINES

Understanding that program timelines vary, outlined below are service time parameters based on a 1 to 1.5 hour reception followed by a served meal. It is assumed that meal service would begin within 45 minutes of reception end time.

Service times are based on:

Breakfast 2 hours, starting at 6:00am

Lunch 2 hours

Dinner 3 hours

Timelines falling outside of these parameters will be subject to labour charges.

Should a function start or end time deviate from the pre-approved timeline, additional labour charges will apply.

ALCOHOLIC BEVERAGE SERVICE

The Metro Toronto Convention Centre (MTCC) is dedicated to ensuring a positive experience for our clients and their guests. The MTCC offers a complete selection of beverages to compliment your function. Please note that alcoholic beverages and services are regulated by the Alcohol and Gaming Commission of Ontario (AGCO) and MTCC. The Licensee is responsible for the administration of these regulations.

All events serving alcoholic beverages will be required to sign MTCC's "House Alcohol Policy for Clients".

- Hours of Operation: 11:00am to 1:00am.
- Alcohol is permitted in licensed areas only. Alcohol is not permitted on escalators or in elevators.
- A maximum of 2 alcohol drinks (single pour per drink) will be served to each patron at any one time.
- We reserve the right to limit the quantity of drinks sold.
- Drink ticket sales close 30 minutes prior to bar closing.
- MTCC and contract security guards will be required. The MTCC's Security Manager will provide the necessary ratios.
- For ordering of non-list items, please speak with you Catering/Event Manager.

CHINA OR SUSTAINABLE RECYCLABLE SERVICE

In our continued determination to further our green efforts, sustainable recyclable ware will be used for all meal services (except plated services).

Additional charges will apply to any exhibit hall functions approved by the MTCC to switch to china service.

LINEN SERVICE

The MTCC provides in house white linen for all meal functions. Fees will apply for specialty linens or linens required for meetings. Your Catering/Event Manager can offer suggestions for your consideration and quote corresponding fees.

CANCELLATIONS

Any function cancelled within two (2) weeks of the function date, will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may apply. This is determined on an event basis.

PAYMENT & DEPOSITS

Pre-payment of the FULL ESTIMATED CHARGES is required two (2) weeks prior to the first function date. Any further balance or additional charges incurred will be due one (1) week prior to the first function date. Payment can be made in cash, certified cheque or wire transfer. For additions, a major credit card may be required as guarantee of payment of any replenishment or new orders requested during the event, pending arrangements with our Credit Department. Event pre-payments of less than \$5,000 can be processed by credit card.

RETAIL FOOD SERVICES

The MTCC offers Retail Food Services (RFO) through a selection of vendors operating mobile carts as well as a “built-in” outlet on Level 700. Contact your Catering or Event Manager to discuss your requirements to develop a proposal and hours of operation.

RETAIL FOOD MEAL TICKETS

Meal tickets can be purchased from the MTCC, which may be distributed to event staff, volunteers and delegates for redemption at a MTCC retail food outlet.

SERVICE AREAS

Additional service areas may be necessary to successfully execute a function. Your Catering / Event Manager will provide information on the required size and locations that are to be factored on to your floorplan.

Required location and size for any retail food outlet will be determined and provided by the MTCC depending on the needs for each function.

Above service areas must be included on the floorplan for final building approval. Any draping associated with these areas is the responsibility of the event organizer.

AUDIO VISUAL AND PRODUCTION

- When overhead work is being done, the area is considered a construction zone and hard hats and safety shoes are required.
- Floor supported drapes lines must be sand bagged.
- All service corridors, guest and food service entrances and exits are to remain clear of all obstructions, including floor run cables. Cables must be flown in these areas. Cable mats are NOT permitted.
- Illuminated exit signs are required if permanent signs are obstructed.
- All drape or fabric shall meet the requirements of CAN/ULC-S109, Flame tests of flame-resistant NFPA-701 or equivalent.
- No exit doors or fire hose cabinets are to be obstructed.
- Clear access is to be maintained to exhibit halls, concession stands and restrooms at all times.
- Floor plans are to be submitted six (6) weeks prior to move-in. Floor plans that have extensive production or logistical components will be required earlier in the planning process.
- All special effects/pyrotechnics will require proper permits and approvals. A fire watch and certificate of comprehensive general liability may be required.
- Dismantling of truss to commence one hour after the public has exited the premise in order for banquet and event services staff to clear and remove tables.

WATER STATIONS/WATER SERVICE

Complimentary self service stations are provided in meeting rooms, using coolers and biodegradable cups. One (1) complimentary refresh is provided per day.

NOTE: complimentary water stations are not provided on the show floor for trade consumer shows. If required, charges will be assessed based on specific requirements.

- Water cooler rental - \$85.00 each.
- Water bottles (18 litres) - \$30.00 each.
- General labour rates apply. 4 hour minimum.



BREAKFAST | BREAK | LUNCH | RECEPTIONS | DINNER
DINNER RECEPTIONS | BEVERAGE | WINE

BREAKFAST

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.

**BREAKFAST PACKAGES ARE AVAILABLE FROM
6:00AM – 9:00AM. MAXIMUM 2 HOURS SERVICE TIME.**

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

CONTINENTAL | \$32 PER PERSON 100 GUESTS MINIMUM ORDER

Orange, apple & cranberry juices

(choice of 2 juice selections for 50 people & under)

Breakfast loaves **V** **NF**

- Ontario lavender & wild blueberry
- Cranberry

Skyr lemon curd yogurt cup **V** **NF** **GF**

Honey baked fruit & nut granola clusters **V**

Superfood smoothie bowl **V** **NF** **GF**

Vanilla super seed, green smoothie, mixed berry protein

Whole fruit

Apples, bananas, fresh cut orange wedges

Freshly brewed Starbucks regular/decaffeinated coffee & Tea Squared specialty teas.

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DELUXE CONTINENTAL | \$36 PER PERSON

100 GUESTS MINIMUM ORDER

Freshly squeezed orange, grapefruit & apple raspberry juices

(choice of 2 juice selections for 50 people & under)

Freshly baked 'coffee house' breakfast selections

- Mixed fruit scones V NF
- Assorted croissants V
- Danishes V NF

Selection of smoked & cured meats, Canadian smoked salmon, cheeses, fresh brioche NF

Skyr yogurt cup V

Fresh cut fruit, berry compote, granola

Fresh cut orange wedges

Freshly brewed Starbucks regular/decaffeinated coffee & Tea Squared specialty teas.

CROSS FIT CONTINENTAL | \$38 PER PERSON

100 GUESTS MINIMUM ORDER

Low-fat yogurt power smoothies and superfood juices (select 2 of the following)

- Lactose friendly MTCC matcha smoothie V NF GF LF
- Banana mango power shake V NF GF
- Freshly squeezed orange juice V NF GF LF

Coconut mango chia pudding V NF GF LF

Overnight oats with almonds, chocolate & dried fruits V

Individual fresh berries & seasonal cut fruit shards V NF GF LF

Breakfast protein box

Shaved turkey, hard boiled eggs, Balderson cheese, cherry tomato salad, white bean hummus, herb scone NF

Freshly brewed Starbucks regular/decaffeinated coffee & Tea Squared specialty teas.

HOT BUFFET BREAKFAST | \$42 PER PERSON

100 GUESTS MINIMUM ORDER

Selection of orange, apple & cranberry juices

House baked seasonal strudel and breakfast loaves V NF

Fruit shard platters

Select one (1) of the following:

- Scrambled eggs, fresh herbs V NF GF LF
- Scrambled eggs, Brie & roasted red pepper V NF GF
- Rustic Mediterranean frittata cups V NF GF

Select two (2) of the following:

- Thick cut Ontario bacon NF GF LF
- Canadian back bacon NF GF LF
- Chicken sage sausage NF GF
- Artisan sausages NF GF

Select one (1) of the following:

- Caramelized onion & new potato sauté V NF GF LF
- Smokey cheddar & herb potato cakes V NF GF
- Rustic red skin skillet potatoes V NF GF LF

Freshly brewed Starbucks regular/decaffeinated coffee & Tea Squared specialty teas.

PLATED BREAKFAST | \$46 PER PERSON

100 GUESTS MINIMUM ORDER

Orange juice

Berry yogurt cups V NF GF

Selection of 'coffee house' breakfast pastries V

Warm tomato leek & goat cheese tart NF

Individual gratin potatoes, spinach, mushroom, garnish with red pepper sauté, chicken sage sausages

Freshly brewed Starbucks regular/decaffeinated coffee & Tea Squared specialty teas.

BREAKFAST ENHANCEMENTS

100 GUESTS AND 2 PIECES PER GUEST MINIMUM ORDER

- Muffins** (minimum 2 dozen per selection) **\$48 per dozen**
 - Stone fruit cinnamon crumble V NF
 - Chocolate espresso V NF
- Vegan & gluten friendly Jakeman's maple spice muffins** V NF GF LF (min. 1dz.) **\$48 per dozen**
- Breakfast loaf** V NF (minimum 2 loaves) **\$43 per loaf**
 Rhubarb strawberry & kamut flour
- Scones** V NF (minimum 2 dozen) **\$56 per dozen**
 Red fife scone, Devonshire cream & berry compote
- Artisan bagels** V NF (minimum 2 dozen) **\$60 per dozen**
 Cream cheese, fruit preserves & butter
- Danish pastries** V NF (minimum 2 dozen per selection) **\$62 per dozen**
 - Strawberry cream cheese
 - Blueberry cream cheese
- Fresh baked croissants, butter & preserves** V (minimum 2 dozen per selection) **\$58 per dozen**
 - Plain
 - Chocolate
 - Almond
- Mini breakfast pastries** V (minimum 2 dozen) **\$62 per dozen**
- Whole fruit** (minimum 1 dozen) **\$3.90 each**
- Fresh fruit & berry sangria cups** V NF GF LF (minimum 2 dozen) **\$59 per dozen**
- Individually bottled pure squeezed juices (250ml)** (minimum 2 dozen per selection) **\$7 each**
- Hard boiled egg in shell** V NF GF LF (minimum 2 dozen) **\$36 per dozen**
- Individual oatmeal cup** V LF (minimum 2 dozen) **\$66 per dozen**
- Greek yogurt station** V (minimum 24 guests) **\$11 per person**
 Fresh fruits, berries, muesli, local honey
- Breakfast bundle** (minimum 24 guests) **\$22 per person**
 - Croissants (plain, chocolate & almond) V
 - Danish pastry (strawberry cream cheese & blueberry cream cheese) V NF
 - Juice (choice of 2 juice selections: orange, apple, cranberry)
 - Freshly brewed Starbucks regular/decaffeinated coffee & Tea Squared specialty teas
- On-the-move breakfast with farm fresh eggs** (minimum 2 dozen per selection) **\$14 each**
 - **BREAKFAST PANINI** with charred red peppers, oven dried vine tomato, pancetta, fontina cheese & onion jam NF
 - **BREAKFAST FRITTATA CUPS** zucchini, peppers, tomatoes & mozzarella cheese V NF GF
 - **BREAKFAST MONTE CRISTO** sundried tomato & red pepper foccacia, shaved ham, Swiss cheese, stewed leeks NF
- Breakfast protein box** (minimum 2 dozen) **\$16 each**
 Shaved turkey, hard boiled eggs, Balderson cheese, cherry tomato salad, white bean hummus, herb scone NF

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BREAKFAST | BREAK | LUNCH | RECEPTIONS | DINNER
DINNER RECEPTIONS | BEVERAGE | WINE

BREAK

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**BREAK PACKAGES ARE AVAILABLE FROM
9:30AM – 11:00AM OR 2:00PM – 4:00PM
MAXIMUM 1 HOUR SERVICE TIME.**

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

MID-MORNING BREAK | \$20 PER PERSON 100 GUESTS MINIMUM ORDER

Mixed fruit scones **V** **NF**

Fresh whole fruit

Superfood smoothie bowls **V** **NF** **GF**

Strawberry banana, pineapple kale, blueberry yogurt

Bottled juice

**Freshly brewed Starbucks regular/decaffeinated coffee
& Tea Squared specialty teas.**

ORCHARD BREAK | \$20 PER PERSON 100 GUESTS MINIMUM ORDER

Stonefruit buckle **V** **NF**

Apricot clafoutis **V** **NF**

Apple oat bar **V** **NF**

**Freshly brewed Starbucks regular/decaffeinated coffee
& Tea Squared specialty teas.**

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T-BAR | \$22 PER PERSON

100 GUESTS MINIMUM ORDER

Mini gourmet sandwich selection:

- Chicken salad, apple & celery, tarragon mayo, mini brioche (NF) (LF)
- BLT on rosemary focaccia (NF)

Selection of local tonics & Tea Squared specialty teas

Freshly baked vanilla scones (V) (NF)

Seasonal Frangipane tarts (V)

Irish shortbread (V) (NF)

Freshly brewed Starbucks regular/decaffeinated coffee.

HEALTH BREAK | \$23 PER PERSON

100 GUESTS MINIMUM ORDER

Chewy granola power bars (V)

Brookside dark chocolate covered sundried fruits, acai-blueberry, goji-raspberry (V) (NF) (GF)

Individual crudité, red pepper hummus cup (V) (NF) (GF)

Lactose friendly matcha smoothie (V) (NF) (GF) (LF)

Superfood orchard sangria mocktail (V) (NF) (GF) (LF)

T.O. SNACK BAR | \$23 PER PERSON

100 GUESTS MINIMUM ORDER

Kettle chips, selection of vinegars, salts & dips (V) (NF) (GF)

Mini gourmet hotdogs (NF)

Charred peppers, caramelized onions, tomato chimichurri, artisan mustards, shredded cheese

Gourmet popcorn

(choice of 2 selections for 50 people & under)

- Sea salt & thyme (V) (NF)
- Raspberry & white chocolate (V) (NF)
- Maple pecan (V)

Rocky road squares (V)

Local craft sodas

BREAK ENHANCEMENTS

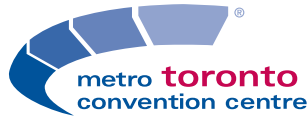
100 GUESTS AND 2 PIECES PER GUEST MINIMUM ORDER

Decadent chocolate brownies & blondies V NF (minimum 2 dozen)	\$50 per dozen
Homestyle cookies V (minimum 2 dozen).....	\$48 per dozen
Chewy homestyle power bars V (minimum 2 dozen)	\$42 per dozen
Granola & cereal bars V (minimum 2 dozen)	\$42 per dozen
Individual yogurt V NF GF (minimum 2 dozen).....	\$58 per dozen
Retro ice creams V (minimum 2 dozen)	\$66 per dozen
Artisan popsicle V NF GF LF (minimum 2 dozen)	\$66 per dozen
Chocolate bars V (minimum 2 dozen)	\$42 per dozen
Individual potato chips & pretzels V NF LF (minimum 2 dozen)	\$42 per dozen
Kettle chips, chive & sour cream dip V NF GF (minimum 24 guests).....	\$5.50 per person
Individual bag of dried fruits & nuts V GF LF (minimum 2 dozen)	\$52 per dozen
Homemade dessert squares (minimum 2 dozen per selection)	\$52 per dozen
- Apple oatmeal V NF	
- Salted caramel & dark chocolate V NF	
- Lemon meringue tart V NF	

BEVERAGES*

Freshly brewed Starbucks regular/decaffeinated coffee	\$95 per gallon (20 servings)
Tea Squared specialty teas	\$95 per gallon (20 servings)
Juice carafe (minimum 2 carafes per selection)	\$40 per carafe
- Orange	
- Grapefruit	
- Apple	
Infused water station	\$48 per 2 gallons
Orange lemon-lime, cucumber mint	
Bottled juices	\$5 each
Chilled soft drinks/iced tea	\$5 each
Still water	\$5 each
Sparkling water	\$5.50 each

*Cold beverages ordered for functions 100 guests or more will be charged on consumption



BREAKFAST | BREAK | LUNCH | RECEPTIONS | DINNER
DINNER RECEPTIONS | BEVERAGE | WINE

LUNCH

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

LUNCH*

100 GUESTS MINIMUM ORDER

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

Ontario Cobb salad **NF**

Local lettuces, roasted apples & grapes, maple spiced crisp bacon, smoked Blue Haze cheese, cranberry focaccia crisps, sangria dressing

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LUNCH* (CONTINUED)

SELECT 1 FIRST COURSE, 1 SECOND COURSE & 1 DESSERT

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

SECOND COURSE

Corn-fed Ontario chicken ^{NF}	\$58
Smoked Gouda Provençal crust, crushed potato, Tuscan kale, seasonal vegetables, caramelized onion jus	
Seared Atlantic salmon ^{NF GF}	\$63
East Coast seafood risotto, braised tomato fennel ragout, lemon infused basil olive oil	
Braised Ontario beef ^{NF GF}	\$66
Seared mushrooms, spinach, charred red pepper & tomato, goat cheese & fresh herb polenta, natural reductions	
Beef medallions ^{NF GF}	\$68
Leek & mushroom sauté, roasted garlic spun potato, market vegetables, natural reductions	
Short rib rigatoni ^{NF}	\$68
Seared mushrooms, spinach, charred red pepper & tomato, crumbled goat cheese & fresh herbs	

DESSERT

Campfire S'mores bar ^{V NF}

Cranberry salsa

Ontario craft beer decadent chocolate cake ^{V NF}

Candied apple wood bacon

Warm Ontario apple rhubarb crumble ^{V NF}

SET BUFFETS*

100 GUESTS MINIMUM ORDER

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

PACIFIC RIM | \$59 PER PERSON

100 GUESTS MINIMUM ORDER

Thai coconut curry soup

Vegetable chow mein noodle salad V LF

White shoyu sesame dressing

Asian greens & shredded vegetable salad V GF LF

Mango & red chili dressing

Vegetarian spring & maki rolls V LF

Wasabi & soy

Seared salmon NF GF LF

Ginger scallion salsa

Five spice braised beef NF GF LF

Charred peppers & baby bok choy

Spicy kung pao stirfry V NF LF

Sticky rice V NF LF

Pacific mushroom sauté

Adzuki and tahini cheesecake V NF

Matcha Opera cake V

Jasmine tea pot de cream V NF GF

SET BUFFETS (CONTINUED)

TUSCAN | \$59 PER PERSON

100 GUESTS MINIMUM ORDER

Rustic white bean & sundried tomato soup V NF GF LF

Italian greens NF

Herbs, chicories, olives, focaccia croutons, crisp pancetta, Parmesan shards, roasted garlic, capers, lemon vinaigrette

Green bean & charred vegetable salad V NF GF LF

Sundried olives, herb vinaigrette

Tuscan chicken NF GF

Cavolo, vine tomato, garlic cream

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

Italian inspired mushroom risotto V NF GF

Roasted garlic, baby spinach, aged Parmesan

Roasted Italian squash, peppers & fennel V NF GF LF

Orange ricotta tart V NF

Panforte V

Tiramisu V NF

TASTE OF CANADA | \$64 PER PERSON

100 GUESTS MINIMUM ORDER

Nova Scotia seafood chowder NF

Cheddar cheese biscuits

Artisan cheese board & local charcuterie

Rustic breads, spreads, pickled vegetables

Cookstown greens V NF GF

Roasted grapes, Niagara Gold cheese, shaved heirloom beets, Minus 8 vinaigrette

Roasted local free-run chicken thigh NF GF LF

Seasonal local vegetables, roast fingerling potatoes, natural reductions

Braised Ontario beef NF GF LF

Caramelized cipollini onion & mushroom ragout

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

WORKING LUNCH BUFFET

100 GUESTS MINIMUM ORDER

OPTION #1 | \$46 PER PERSON

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

OPTION #2 | \$47 PER PERSON

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

OPTION #3 | \$49 PER PERSON

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

BOXED LUNCH | \$34 PER PERSON

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

SOUP

Seasonal soup

Ask your catering professional for our current selections

SALADS

Seven grain lentil salad V NF LF

Sundried fruits & currants, cider vinaigrette

Baby greens salad V NF GF

Roasted grapes, smoked Gouda, shaved vegetables, sangria dressing

NOT AVAILABLE FOR BOXED LUNCHES

Vine tomato salad V NF GF LF

Cucumber & heirloom radish, white balsamic dressing

SANDWICHES

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 NF

Cured and smoked meats, charred red pepper, preserved tomato, fior di latte cheese, basil mayo, rustic Italian pan bread

VEGETARIAN VERSION AVAILABLE

New Orleans vegetarian muffuletta sandwich

V NF

Vine tomato, eggplant, pickled vegetables, olive salsa, artichokes, mozzarella, rustic grain bun

DESSERT

Fruit shards & cookie V



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DINNER RECEPTIONS | BEVERAGE | WINE

RECEPTIONS

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**RECEPTIONS ARE AVAILABLE FROM
4:00PM – 8:00PM. MAXIMUM 2 HOURS SERVICE TIME.**

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

STATIONARY PRESENTATIONS

MINIMUM 100 PORTIONS TOTAL PER ORDER

Selection of Canadian cheeses **V** **NF** **GF** (20 portions)\$400

**Local handcrafted artisan
cheese station** **V** **NF** **GF** (20 portions)\$500

Seasonal market vegetables **V** **GF** (20 portions)\$200

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)..... \$120

Selection of spreads, compotes & dips

Antipasto platter **V** **NF** **GF** **LF** (20 portions).....\$280

Grilled & marinated vegetables, kalamata olives

Charcuterie platter **NF** **LF** (20 portions).....\$480

Assorted salamis, cured meats, pickled vegetables
& artisan breads

Gourmet snack bar **V** (minimum 20 guests)\$10 per person

Fresh kettle chips, chive & sour cream dip,
roasted sea salt & Muskoka fireweed honey bar nuts,
pretzel rods, wasabi peas

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Below the minimum specified, a catering surcharge will apply per menu, per service.

HORS D'OEUVRES: COLD SELECTIONS | \$68 PER DOZEN

MINIMUM 4 DOZEN PER SELECTION

Local blue cheese, roasted apple & onion confit, toasted focaccia V NF

Mini open face Atlantic smoked salmon lemon scone, 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

Vegan forest mushroom salad, white bean hummus, Wasa grain V NF GF

HORS D'OEUVRES: HOT SELECTIONS | \$68 PER DOZEN

MINIMUM 4 DOZEN PER SELECTION

Braised short rib, leeks, smoked Gouda micro Yorkie, pepper scallion salsa NF

Indian beef kebabs, curry mayo dip NF GF

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

Buttermilk fried chicken bite with Creole mayo on mini brioche bun 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 mini fish & chips, vegan tartar sauce V NF GF LF



BREAKFAST | BREAK | 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*

100 GUESTS MINIMUM ORDER

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

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

- Roasted Ontario chicken thigh** ^{NF GF} **\$80**
 Basil gremolata, garlic herb polenta, braised cipollini onions,
 grilled vegetables, natural reductions
- Ontario chicken breast** ^{NF GF} **\$84**
 Brie & leek herb stuffing, roasted maitake mushrooms,
 soufflé potato, seasonal vegetables, herb jus
- Seared Jail Island Atlantic salmon** ^{NF GF} **\$88**
 Saffron risotto, steamed shellfish in tomato mussel broth,
 wilted greens, sofrito salsa
- Braised beef short rib** ^{NF GF} **\$94**
 Rosemary, caramelized onion Brie potato, red pepper confit,
 market vegetables, cracked pepper thyme demi-glace
- MTCC dry-aged beef tenderloin** ^{NF} **\$98**
 Charred pepper & tomato sofrito, crushed garlic potato,
 seasonal vegetables, cabernet jus

DESSERT

- Trio of Ambrosia apples** ^{V NF}
 Tartin, cinnamon apple mousse, maple cake
- Butter pecan cheesecake** ^V
 Spiced raisin compote
- Flourless chocolate cake** ^{V NF GF}
 White chocolate Chantilly, whipped ganache, berry compote



BREAKFAST | BREAK | LUNCH | RECEPTIONS | DINNER
DINNER RECEPTIONS | BEVERAGE | WINE

DINNER RECEPTIONS

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

SAMPLE RECEPTIONS CURATED TO YOUR EVENT

100 GUESTS MINIMUM ORDER

HIGHLIGHTING THE TORONTO STREET FOOD MARKETS

100 GUESTS MINIMUM ORDER

**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**

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NIAGARA WINE COUNTRY

100 GUESTS MINIMUM ORDER

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

100 GUESTS MINIMUM ORDER

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

100 GUESTS MINIMUM ORDER

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

100 GUESTS MINIMUM ORDER

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

ASIAN PACIFIC RIM

100 GUESTS MINIMUM ORDER

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

100 GUESTS MINIMUM ORDER

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

100 GUESTS MINIMUM ORDER

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

Kettle chips, kosher dill pickles



BREAKFAST | BREAK | LUNCH | RECEPTIONS | DINNER
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BEVERAGE

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Prices subject to change without notice.

HOST BAR*

*Host bar prices are subject to 13% HST & 18% administrative charge pursuant to your contractual agreement.

Featured spirit brands (1 oz.).....	\$10
Local craft beer (473ml)	\$10
Wine by the glass.....	\$10
Sparkling water (300 ml).....	\$5.50
Soft drinks	\$5

HOST BAR MINIMUMS:

Based on a maximum 2 hours service time.

A minimum host bar revenue of \$1,200 net (before HST & administrative charge) per bartender is required. Below this minimum, the difference will be paid by the client in catering surcharge.

GUEST PAID BAR*

*Guest paid bar prices include 18% administrative charge pursuant to your contractual agreement. Prices include soft drinks used as mixes. Prices are subject to 13% HST.

Featured spirit brands (1 oz.)	\$11.80
Local craft beer (473ml)	\$11.80
Wine by the glass	\$11.80
Sparkling water (300 ml)	\$6.50
Soft drinks	\$5.90

GUEST PAID BAR MINIMUMS:

Based on a maximum 2 hours service time.

A minimum guest paid bar sales revenue of \$1,200 net (before HST & administrative charge) per bartender is required. Below this minimum, the difference will be paid by the client in catering surcharge.



BREAKFAST | BREAK | LUNCH | RECEPTIONS | DINNER
DINNER RECEPTIONS | BEVERAGE | WINE

WINE

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Prices subject to change without notice.

CHAMPAGNE & SPARKLING

- Speck Bros. Wine, Lazzara Bianco Secco, Niagara, Canada\$55
- 13th Street Winery, Sparkling Rosé, Niagara, Canada\$65
- NV Perrier-Jouët Winery, Grand Brut Champagne, Épernay, France\$140

WHITE

RIESLING

- Cave Spring Cellars, Riesling Dry, Niagara, Canada\$48

CHARDONNAY

- Peninsula Ridge Estates Winery, Unoaked Chardonnay, Niagara, Canada\$48
- Malivoire Winery, Estate Grown Chardonnay, Niagara, Canada\$55
- Keint-He Winery, Portage Chardonnay, Prince Edward County, Canada\$62
- Le Clos Jordanne, Le Grand Clos 2019 Chardonnay, Niagara, Canada\$90

Menus & pricing are valid up to March 31, 2023.

WHITE (CONTINUED)

SAUVIGNON BLANC

Château des Charmes, Sauvignon Blanc, Niagara, Canada.....	\$48
Henry of Pelham Estate Winery, Fumé Sauvignon Blanc, Niagara, Canada.....	\$55

PINOT GRIGIO

Creekside Estate Winery, Pinot Grigio, Niagara, Canada.....	\$48
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ROSÉ

Henry of Pelham Estate Winery, Rosé, Niagara, Canada.....	\$48
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RED

PINOT NOIR

Henry of Pelham Estate Winery, Pinot Noir, Niagara, Canada.....	\$48
Keint-He Winery, Pinot Noir Portage, Prince Edward County, Canada	\$62

GAMAY PINOT NOIR BLENDS

13th Street Winery, Burger Blend, Gamay Pinot Noir, Niagara, Canada.....	\$48
Westcott Vineyards, Temperance, Gamay Pinot Noir, Niagara, Canada.....	\$55

BACO NOIR

Henry of Pelham Estate Winery, Old Vines Baco Noir, Niagara, Canada.....	\$55
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CABERNET SAUVIGNON

Trius Winery, Cabernet Sauvignon, Niagara, Canada	\$48
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CABERNET MERLOT BLEND

Peninsula Ridge Estates Winery, Cabernet Merlot, Niagara, Canada	\$48
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MERLOT, MALBEC, CABERNET FRANC BLEND

Hidden Bench Estate Winery, 2017 Terroir Caché, Niagara, Canada.....	\$90
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