



CATERING MENUS 2010





The Delta Toronto Airport West has approximately 15,000 square feet of meeting and function space, two ballrooms, and 21 meeting rooms. At Delta we understand that no one meeting is the same. Let our team of qualified professionals assist in helping you plan that seamless event.

"We can make it happen!"

GENERAL INFORMATION

Food and Beverage

All Food and Beverage must be provided by Delta Toronto Airport West. Any outside food requests must be authorized by the Catering office in advance.

Attendance Numbers

Final attendance numbers must be guaranteed three business days in advance. Your guaranteed numbers or attendance will be charged, whichever is greater.

Special Meals and Vegetarian Requests

Please note that for our vegetarian guests we will design a special meal for their needs and will ensure that our soups and salads for them are vegetarian. For these guests with allergies we will do our best to ensure that their specific needs are taken care of. Some items we use come from external suppliers and we have no control over cross contamination issues. This is particularly important for our guests with nut allergies. For those guests who have inhalation or contact allergies we must remind them that we cannot guarantee that their event will be 100% nut free.

Our Kitchen is your Kitchen. Should you wish for an item not found on our menu, please let us know and our culinary team will do their best to accommodate your special requests.



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BREAKFAST MENUS

CLASSIC CONTINENTAL

Chilled Tropicana Juices
(Orange, Grapefruit and Pressed Apple)
Freshly Baked Muffins, Danish Pastries and Butter Croissants
Preserves and Butter
Tropical Peeled and Sliced Melons, Golden Pineapples and Blueberries
Fresh Sun Ripe Strawberries and Seedless Grapes
Freshly Brewed Special Blend & Decaffeinated Coffee, Selection of Specialty Teas

AIRPORT CONTINENTAL

Chilled Tropicana Juices
(Orange, Grapefruit and Pressed Apple)
Freshly Baked Breakfast Breads (Lemon Poppy seed, Banana and Carrot)
Preserves and Butter
Tropical Peeled and Sliced Melons, Golden Pineapples and Blueberries
Fresh Sun Ripe Strawberries and Seedless Grapes
Selection of Low Fat Fruit Yogourt
Freshly Brewed Special Blend & Decaffeinated Coffee, Selection of Specialty Teas

THE CANADIAN CLASSIC

(Plated service for under 10 people)
Chilled Tropicana Juices
(Orange, Grapefruit and Pressed Apple)
Tropical Peeled and Sliced Melons, Golden Pineapples and Blueberries
Fresh Sun Ripe Strawberries and Seedless Grapes
Fluffy Scrambled Eggs, Home Fried Potatoes
Black Forest Ham, Maple Cured Bacon & Ontario Pork Sausage
Freshly Baked Muffins, Danish Pastries, Butter Croissants & Toast
Preserves & Butter
Freshly Brewed Special Blend & Decaffeinated Coffee, Selection of Specialty Teas



HEALTHY START

Chilled Tropicana Juices
(Orange, Grapefruit and Pressed Apple)
Grapefruit and Orange Sections, Bowl of Fresh Berries
Selection of Natural and Fruit Yogurt
with All Natural Granola
served with 1% Milk & Skimmed Milk
Hot Oatmeal
with Brown Sugar and Warm Milk
Multigrain Toast
Freshly Brewed Special Blend & Decaffeinated Coffee
Selection of Specialty Teas or Milk

DELTA EXECUTIVE

Chilled Tropicana Juices
(Orange, Grapefruit and Pressed Apple)
Tropical Peeled and Sliced Melons
Golden Pineapples and Blueberries
Fresh Sun Ripe Strawberries and Seedless Grapes
Individual Dry Cereals
Fluffy Scrambled Eggs with Cheddar Cheese and Chives
Cinnamon Apple Pancakes with Canadian Maple Syrup
Home Fried Potatoes
Black Forest Ham, Maple Cured Bacon & Ontario Pork Sausage
Freshly Baked Muffins, Danish Pastries, Butter Croissants & Toast
Preserves and Butter
Freshly Brewed Special Blend & Decaffeinated Coffee
Selection of Specialty Teas or Milk

THE MAESTRO EXECUTIVE

Chilled Tropicana Juices
(Orange, Grapefruit and Pressed Apple)
BircherMuesli (Fresh Granola, Yogurt and Berries)
Omelette Station with Shrimp, Smoked Salmon, Peppers, Mushrooms and Cheese
Grilled Black Forest Ham, Pan Roasted Red Skin Potatoes
Freshly Baked Mini Muffins, Multigrain Toast & Mini Croissants
Preserves & Butter
Freshly Brewed Special Blend & Decaffeinated Coffee
Selection of Specialty Teas

BREAKFAST ENHANCEMENTS

Individual Dry Cereals with Milk	French Toast with Fresh Berry Compote & Maple Syrup
Eggs Benedict	Cheese or Western Omelette
Smoked Salmon Benedict	Half Ruby Red Grapefruit
Cinnamon Apple Pancakes with Maple Syrup	Selection of Fat Free Fruit Yogurt



BREAKS

(Minimum 10 Persons)

GOOD MORNING BREAK

Freshly Baked Muffins, Danish Pastries and Butter Croissants
Preserves and Butter
Tropicana Orange Juice & Pressed Apple Juice
Freshly Brewed Special Blend & Decaffeinated Coffee
Selection of Specialty Teas

THE EYE OPENER BREAK

Home-style Banana and Carrot Breads
Preserves and Butter
Assorted Natural and Fruit Yogurts
Freshly Brewed Special Blend & Decaffeinated Coffee
Selection of Specialty Teas

THE COOKIE PLATTER

Oatmeal Raisin, Chocolate Chip
White Chocolate Macadamia Nut
White Chocolate Cranberry Cookies
Individual White & Chocolate Milk
Freshly Brewed Special Blend & Decaffeinated Coffee
Selection of Specialty Teas

BAGEL BREAK

Assorted Toasted Bagels
Cream Cheese & Smoked
Pacific Salmon with Chives
Tropicana Orange Juice, Pressed Apple Juice
Freshly Brewed Special Blend & Decaffeinated Coffee
Selection of Specialty Teas

THE HEALTH BREAK

Red and Green Seedless Grapes
California Strawberries
Selection of Low Fat Fruit Yogurt
Assorted High Fibre Mini Muffins
Bottled Spring Water
Tropicana Orange Juice, Pressed Apple Juice
Freshly Brewed Special Blend & Decaffeinated Coffee
Selection of Specialty Teas



AFTERNOON BREAKS

Afternoon Breaks include Freshly Brewed Special Blend & Decaffeinated Coffee, Selection of Specialty Teas, Soft Drinks, Individual Juices and Chef's Treat of the Day

CHEF'S TREAT OF THE DAY (Winter 2010 – January – March Inclusive)

Monday	Individual Coffee Cakes with Chocolate and Mini Berry Brule
Tuesday	Selection of Mini Mousses and Tarts with Berries
Wednesday	Assortment of Fresh Baked Cookies, Oatmeal Raisin, White Chocolate Macadamia Nut, Chocolate Chip, and White Chocolate-Cranberry Cookies
Thursday	Bread Pudding with Rum Sauce /Chocolate Dipped Strawberries
Friday	Cocktail Fruit Tarts and Fresh Baked Scones with butter and preserves
Saturday	Cinema Candy Bars and Individual Bags of Potato Chips
Sunday	Individual Berry Tarts and Chocolate Éclairs

CHEF'S TREAT OF THE DAY (Spring 2010 – April – June Inclusive)

Monday	Fresh Baked Cheese Scones, Sun-dried Mango Scones and Mini Crème Brule
Tuesday	Cocktail Fruit Tarts, and Individual Coffee Cakes with Chocolate Sauce and icing sugar
Wednesday	Assortment Chocolate Delights: Chocolate Éclairs, Chocolate Chip Cookies, Chocolate Truffles & Chocolate Espresso Beans
Thursday	Assortment of Fresh Baked Cookies, Oatmeal Raisin, White Chocolate Macadamia Nut, Chocolate chip, and White Chocolate-Cranberry Cookies
Friday	Mini Cheese Cakes and Chocolate dipped Biscotti
Saturday	Butter Tarts and Chocolate Brownies
Sunday	Mini French Pastries and Watermelon Slices



BUILD YOUR OWN BREAKS

FROM THE BAKERY

Freshly Baked Homemade Cookies:
(Oatmeal Raisin, Chocolate Chip, White Chocolate Macadamia Nut, White Chocolate Cranberry)

Baker's Basket of Muffins, Danish Pastries and Butter Croissants

Baker's Basket of Freshly Baked Homemade Scones
(Raisin, Cheese, Sun-dried Mango or Sun-Dried Cranberry)

Bagels and Cream Cheese

Assorted French Pastries

Individual Mini Cheese Cakes

Individual Mini Coffee Cakes

Assorted Breakfast Breads:
(Cranberry, Banana, Lemon Poppy seed, Zucchini, Walnut, or Carrot)

Granola Bars

Assorted Brownies & Squares

Butter Tarts

CHILLED TREATS

Selection of Natural and Low Fat Fruit Yogurt

Selection of International Cheeses, Fresh Fruit, and Biscuits

Seasonal Sliced Fresh Fruit with Berries

CINEMA STYLE SNACKS

Individual Bags of Potato Chips, Pretzels, Popcorn

Basket of Tortillas Chips with Three Pepper Tomato Salsa

Individual Assorted Chocolate Bars

BEVERAGES

10 Cup Thermos Coffee

25 Cups (Half Urn) Coffee

50 Cup Urn Coffee

Iced Coffees, Cappuccino, Caramel

Pot of Tea (6 Cup Thermos)

Assorted Soft Drinks (355ml Cans)

Perrier Mineral Water

Bottled Spring Water

Selection of Yogurt Smoothies

Assorted Individual Juices, (300 ml)

Milk, Individual 2% or 1% Chocolate, (250 ml)



BUFFET LUNCHES (COLD)

(Minimum 15 Persons)

Monday

THE JUNIOR SUBMARINE SANDWICH BAR

Assorted Deli Six Inch Subs including: Black Forest Ham, Genoa Salami, Roast Beef, Monterey Jack Cheese, and Pastrami on Whole Wheat and Multigrain Bread
Garnishes to include Sliced Red Onions, Sliced Black Olives, Sliced Peppers, Pickles and our own Submarine Sauce
Red Skin Potato Salad Marinated with Fresh Herbs and Rice Wine Vinaigrette
Relish Tray with a Trio of Homemade Dips
Baby Spinach Salad with Strawberries and Raspberry Vinaigrette
Mandarin Orange Crème Brûlée and Homemade Cookies
Freshly Brewed Special Blend & Decaffeinated Coffee
Selection of Specialty Teas

Tuesday

AIRPORT DELI SANDWICH BUFFET

Chef's Daily Soup
Seasonal Greens with Strawberry Vinaigrette
Marinated Mushroom with Red Onions
Sliced Roast Beef on a Kaiser with Mayonnaise,
Smoked Turkey on Multigrain Bread
Black Forest Ham with Dijon Mustard and
Swiss Cheese on a Panini Bun, Tuna Salad with Red
Onion and Ground Pepper on a Parisienne Stick,
Egg Salad and Green Onions on a Croissant,
Grilled Vegetables and Goat Cheese on Focaccia Bread
Kosher Dill Pickles
Assorted Country Squares and Fresh Fruit Tarts
Freshly Brewed Special Blend & Decaffeinated Coffee
Selection of Specialty Teas

Thursday

BUILD YOUR OWN SANDWICH BUFFET

Chef's Daily Soup
Marinated Green Cabbage Salad
Creamy Potato Salad with Pickled Gherkins
and Boiled Eggs
Sliced Kosher Dill Pickles
Build Your Own Sandwiches
with Mini Kaisers, Multigrain Breads and assorted Fresh
Baked Rolls,
Roast Sirloin of Beef, Smoked Ontario Turkey,
Black Forest Ham, Genoa Salami
and Montreal Smoked Pastrami,
Sliced Cheddar and Swiss Cheese,
Lettuce, Tomatoes and Deli Style Condiments
Assorted Brownies & Butter Tarts
Freshly Brewed Special Blend & Decaffeinated Coffee
Selection of Specialty Teas

Wednesday

ALL WRAPPED UP

Assorted Tortilla Wraps
*(Smoked Salmon and Cream Cheese,
Cajun Chicken and Monterey Jack Cheese,
Tuna Salad with Fresh Chives,
Grilled Vegetables with Pesto)*
Baby Spinach Salad with Sliced Mushrooms,
Red Onions and a Strawberry Vinaigrette
Tri-coloured Rotini with Feta, Olives and Tomatoes
Freshly Baked Apple Tarts, Platter of Fresh
Strawberries and Grapes
Freshly Brewed Special Blend & Decaffeinated Coffee
Selection of Specialty Teas

Friday

OPEN FACED DELI

Chef's Daily Soup
Fresh Baby Greens with Choice of Homemade
Dressings
Marinated Grilled Vegetables
Marinated Potato Salad with Bacon Bits and Scallions
Open Faced Sandwiches on Pumpnickel,
Whole Wheat and assorted Multigrain Breads
*(Smoked Chicken Breast, Slow Roasted Top Sirloin of Beef,
Cream Cheese with Fresh Herbs & Shrimp
Black Forest Ham with Fresh Asparagus Tips and Dijon
Mustard, Smoked Salmon with Red Onions)*
Cocktail French Pastries and Butter Tarts
Freshly Brewed Special Blend & Decaffeinated Coffee
Selection of Specialty Teas



Saturday and Sundays
CREATE YOUR OWN WORKING LUNCH

Choice of 3 of the following:

Chef's Homemade Soup Selection, Chicken Noodle Soup
Caesar Salad, Crisp Seasonal Green Salad with Homemade Dressings
Marinated Potato Salad, Creamy Pasta Salad with Peppers and Onions,
Marinated Red Beet Salad, Assorted Grilled Vegetables

Choice of 1 of the following:

Platter of Assorted Deli Meats including;
Black Forest Ham, Pastrami, Roast Top Sirloin of Beef, Genoa Salami and Smoked Turkey
Served with Freshly Baked Rolls and Butter

Or

Open Faced Sandwiches on Pumpnickel, Whole Wheat and Assorted Multigrain Breads
*(Smoked Chicken Breast, Slow Roasted Top Sirloin of Beef,
Cream Cheese with Fresh Herbs & Shrimp
Black Forest Ham with Fresh Asparagus Tips and Dijon Mustard,
Smoked Salmon with Red Onions)*

Or

Assorted Tortilla Wraps *(Smoked Salmon and Cream Cheese, Cajun Chicken and Monterey Jack Cheese,
Tuna Salad with Fresh Chives, Grilled Vegetables with Pesto)*

Choice of 2 of the following:

Assorted French Pastries,
Country Style Brownies and Tarts
Assorted Fresh Fruit Tarts
Or Fresh Fruit Cocktail

This working lunch includes
Freshly Brewed Special Blend & Decaffeinated Coffee
Selection of Specialty Teas



BUFFET LUNCHES (HOT)

(Minimum 15 Persons)

Monday

ASIAN FUSION

Assorted Baby Greens with Baby Bok Choy, Chinese Cabbage and Raspberry Vinaigrette
Marinated Potato Salad

Spinach Salad with Mushrooms and Mandarin Oranges in a Mango Balsamic Reduction

Shrimp and Vegetable Stir Fry

Steamed Rice

Szechwan-style Chicken

Sautéed Asian Medley of Fresh Vegetables

Vegetable Monsoon Rolls

Mandarin Cheese Flan, Mango Mousse

Freshly Brewed Special Blend & Decaffeinated Coffee

Selection of Specialty Teas

Tuesday

TASTE OF ONTARIO

Fresh Crisp Greens with Baby Sprouts and Assorted Homemade Vinaigrettes

Farm Fresh Tomatoes Marinated in Chives and Honey Rice Wine Vinaigrette

Creamy Potato Salad with Pickled Cucumbers and Ontario Back Bacon

Roasted Chicken Breast with Ontario Wild Mushrooms

Carrot Batons, Sun-dried Tomatoes and Roasted Red Skin Potatoes

Maple Apple Crumble Tart

Berry Brûlé Tart

Freshly Brewed Special Blend & Decaffeinated Coffee

Selection of Specialty Teas

Wednesday

TASTE OF THE MEDITERRANEAN

Traditional Greek Salad with Cucumber, Tomatoes, Peppers, Olives & Feta Cheese

Assorted Pita Breads and Hummus

Garden Fresh Mesclun Leaves with Homemade Dressings

Ontario Pork and Chicken Souvlaki with Tzatziki Sauce

Oven Baked Rice with Mixed Vegetables

Grilled Red Peppers and Grilled Eggplant

Assorted Pastries and Baklava

Freshly Brewed Special Blend & Decaffeinated Coffee

Selection of Specialty Teas



Thursday

LA MEXICANA

Calabaza Pumpkin Soup
Mixed Garden Fresh Greens with a Gazpacho Vinaigrette
Roasted Corn and Sweet Pepper Salad
Black Bean Rice

Beef Enchiladas

Build Your Own Traditional Chicken Fajitas

With Soft Flour Tortillas, Shredded Lettuce, Diced Onions, Peppers, Olives, Monterey Jack Cheese
Fresh Avocado Slices, Tomato Salsa and Sour Cream
Freshly Baked Pecan Pie, Key Lime Pie
Freshly Brewed Special Blend & Decaffeinated Coffee
Selection of Specialty Teas

Friday

LITTLE ITALY

Chardonnay Caesar Salad, Antipasto Platter

Bolognese Style Meat Lasagna

Vegetarian Penne Pasta with Sun-dried Tomatoes, Artichokes and Wild Mushrooms

Focaccia Garlic Bread
Tiramisu and Assorted Pastries
Freshly Brewed Special Blend & Decaffeinated Coffee
Selection of Specialty Teas

Saturday and Sunday

INTERNATIONAL FLAVOURS

Caesar Salad with Focaccia Croutons
Traditional Greek Salad with Cucumber, Tomatoes, Peppers, Olives & Feta Cheese
German Potato Salad
Hawaiian Chicken Vegetable Stir-fry
Home-style Macaroni and Cheese
English Style Pot Roast of Beef
Rice Pilaf
Medley of International Vegetables
French Pastries, Viennese Strudel
Freshly Brewed Special Blend & Decaffeinated Coffee
Selection of Specialty Teas

THE CHARDONNAY BUFFET

11:30am to 2:00pm in Chardonnay Restaurant

A carvery of aged Roast Top Sirloin of Beef, Seafood, Fresh Salads, Fruits, Cheese,
exciting new entrées and a variety of Cakes & Pastries

Ask your Catering Representative for a schedule of availability



BUFFET LUNCHES FOR SMALL GROUPS

(For Groups under 15 Persons)

MAESTRO No. 1 COLD

Crisp Organic Greens with Choice of Homemade Dressings
Grilled Medley of Vegetables and Bocconcini Cheese
Open Faced Sandwiches presented on Assorted Mini Buns and Breads
*(Smoked Chicken Breast, Slow Roasted Top Sirloin of Beef, Cream Cheese with Fresh Herbs & Shrimp,
Black Forest Ham with shredded Asiago Cheese and Dijon Mustard, Smoked Salmon with Red Onions)*
Assorted Mini Fresh Fruit Tarts
Freshly Brewed Special Blend & Decaffeinated Coffee
Selection of Specialty Teas

MAESTRO No. 2 HOT

Chardonnay Caesar Salad
Marinated Grilled Asparagus with Red Peppers
Marinated Red Skin Potato Salad
Grilled Chicken Breasts with Mushroom Risotto
Medley of Fresh Vegetables
Freshly Baked Rolls and Butter
Mini Berry Brule
Freshly Brewed Special Blend
& Decaffeinated Coffee
Selection of Specialty Teas



PLATED LUNCHEON SUGGESTIONS

TASTE OF ASIA

Assorted Baby Greens with Chinese Cabbage and Mandarin Oranges
served with Rice Wine Vinaigrette

Chicken vegetable Stir-Fry with Sticky Rice

Individual Mango Passion Mousse
served with Fresh Berries and a Rainbow Coulis

Freshly Brewed Special Blend & Decaffeinated Coffee
Selection of Specialty Teas

BBQ INSPIRATIONS

Crispy Fire-Grilled Asparagus served warm over Crisp Boston Greens
with fresh sliced Capsicum, shredded Asiago Cheese and Apple Balsamic Reduction

Fire-Roasted Chicken Breast basted with Appleton BBQ Sauce
served with Grilled Sweet Potatoes and Sautéed Baby Spinach

Berry Brulé Tart with Grapes and Fresh Fruit Coulis

Freshly Brewed Special Blend & Decaffeinated Coffee
Selection of Specialty Teas

LIGHT AND HEALTHY

Fresh Cut Melon in Sun-dried Cranberry Juice
Garnished with Fresh Sliced Strawberries

Fresh Salmon Filet Pan Seared & topped with a Roasted Red Chili Salsa
Served over Market Greens with a Papaya Balsamic Reduction

Trio of Raspberry, Guava and Mango Sorbet
Garnished with Mint

Freshly Brewed Special Blend & Decaffeinated Coffee
Selection of Specialty Teas



DINNER MENUS

APPETIZER SUGGESTIONS

Plate Style Selections include **Choice of one Appetizer, Soup or Salad**, Entrée, Dessert, Fresh Baked Rolls with Butter, Fresh Brewed Regular or Decaffeinated Coffee, Selection of Specialty Teas or Milk

APPETIZER & SOUP

Chicken Vegetable Consommé with Chanterelles and Scallions

Roasted Red Bell Pepper and Garlic Soup with Chives

Roasted Garlic and Sun Ripened Tomato Soup with Fresh Oregano and Smoked Gouda Cheese

Honey Roasted Vine Ripe Tomatoes with Fresh Basil and Feta

Butternut Squash Soup with Garden Fresh Herbs and Sour Cream

Smoked Salmon and Red Onion Quiche with Swiss Cheese and Capsicum

Louisiana Crab and Spinach Cake drizzled with Brandy Sauce and Red Pepper Coulis

Prosciutto with Cantaloupe and Honeydew Melon

Smoked Chicken, Peppered Mango Salsa, Orange Sections, Strawberry and Mint

Striped Bauletti Pasta Stuffed with Shrimp, served with Shitaki mushrooms and Brandy Basil Cream

Lobster, Shrimp, Boston leaves, Grand Marnier Aioli, Pea Sprouts and Orange Sections (Add \$5)

SALADS

Assorted Garden Fresh Greens with Marinated Carrots, Tomatoes Julienne vegetables, Sun-dried Cranberries, Red Onions, Sunflower Seeds and Choice of Homemade Dressing

Baby Spinach, Fresh Sliced Strawberries, Mandarin Oranges and Sun-dried Mango.
Served with Papaya Balsamic Reduction

Chardonnay Caesar Salad with herbed Focaccia Croutons and Grated Parmesan Cheese

Crisp Boston Leaves with Roma Tomatoes, Sliced Peppers,
Bocconcini Cheese & Apple Balsamic Reduction

Portobello Mushroom Stuffed with Roasted Peppers & Eggplant
served over Assorted Garden Fresh Greens with Balsamic Vinaigrette



ENTREES

FIRE GRILLED CHICKEN SUPREME

Topped with a reduction of Chardonnay Wine, fresh herbs and a wild Mushroom Risotto.

ROAST PRIME RIB OF BEEF AU JUS

Tender AAA Canadian Prime Rib prepared to your specifications and served in its own juice with Roasted Parisienne Potatoes

STUFFED BREAST OF CHICKEN SUPREME

A 7 oz. chicken breast stuffed with Cranberries and Brie served with orange sauce. Served with Garlic mashed Potatoes

NEW YORK SIRLOIN STEAK

A Succulent AAA 8 oz./226 gm Alberta centre cut Beef Steak served with Truffle sauce and Baked Potato

MAPLE GLAZED ATLANTIC SALMON

Fresh Atlantic salmon marinated in Ontario maple syrup. Fire Grilled and Served with Sweet Potato Mashed Potatoes

DUO OF CHICKEN AND BEEF TENDERLOIN

Herb crusted chicken breast married with a 5oz AAA Tenderloin steak, topped with a fire grilled Portobello Mushroom under a Merlot reduction. Served with herbed mashed Potatoes

VEAL SCALLOPINE

Tender Veal cutlets sautéed with Sun Dried Tomato Onions, Mushrooms and cream. Served with Linguine noodles.

STUFFED PORK LOIN

With Pear and Bacon stuffing and drizzled with a rich Merlot glaze and roasted Potato wedges

DUO OF ROAST CHICKEN AND SALMON

Cajun roasted Chicken Breast and Salmon Parisienne topped with Red Chili and Onion salsa. Served with Parmesan Crusted Potatoes

DUO OF TENDERLOIN AND JUMBO SHRIMP

Pan seared Garlic Shrimp accompanied by a 5oz Tenderloin Steak with Truffle sauce and Chateaux potatoes



DESSERT SUGGESTIONS

(Choice of One)

ICE CREAM CRÊPE

Vanilla Ice Cream and
Raspberry Compote wrapped
in a crepe drizzled with
Chocolate sauce
Garnished with fresh berries

NEW YORK STYLE BAKED CHEESECAKE

Served with a rainbow of sauces, fresh
Berries and Chocolate pieces

STRAWBERRIES ROMANOFF

Fresh Strawberries with Vanilla
ice cream, fresh whipped cream,
drizzled with Grand Marnier and
Strawberry sauce served in a
tulip wafer

BRANDY SNAP BASKET

Filled with Brandy infused
fresh Berries and cream

CHOCOLATE TRUFFLE MOUSSE

Decorated with a rainbow of sauces and
fresh Berries

MANGO TEAR DROP MOUSSE

With fresh Berries, fresh Fruit
Coulis and Chocolate rum sauce

DESSERT SAMPLER

Mango and Chocolate mousses,
mini New York Cheesecake,
Fruit Coulis and Berries



BUFFET SUGGESTIONS

TRADITIONAL JAMAICAN DINNER BUFFET

(Minimum 60 Persons)

Avocado and Tomato Slices, Tossed Salad
Marinated Shredded Carrot and Raisin Salad
Marinated Green Cabbage Salad
Creamy Potato Salad with Pickled Cucumbers
Marinated Pasta with Peppers, Onions and Cheddar Cheese
Chardonnay Caesar Salad with Shredded Parmesan Cheese and Foccacia Croutons

Hot Selections (Please Select Four)

Traditional “Jerk” Chicken
Boston Beach Style “Jerk” Pork
Montego Style Curried Goat
Hot Peppered Jumbo Shrimp with Scotch Bonnet Peppers and Onions
Escovitch of Red Snapper
Braised Top Sirloin Steak with Carrots and Onions

Rice and Peas, Calabaza Pumpkin Rice or Calaloo Rice
Medley of Jamaican Vegetables
Freshly Baked Rolls & Butter
Fresh Tropical Peeled and Sliced Melons, Jamaican Papayas and Golden Pineapples
Fresh Strawberries and Seedless Grapes
Jamaican Fruit Cake, Assorted Cakes and Pastries
Freshly Brewed Special Blend & Decaffeinated Coffee
Selection of Specialty Teas



THE MARKET BUFFET

(Minimum 40 Persons)

Freshly Baked Rolls & Butter
Grilled Green Asparagus
Marinated Pasta Salad with Peppers and Corn
Seasonal Garden Fresh Greens with Choice of Homemade Dressings
Chardonnay Caesar Salad
Creamy Potato Salad with Gherkins and Boiled Egg

Choice of 3 Entrees:

Roast Top Sirloin of Beef, carved in the room
Penne Pasta with Roasted Vegetables and Tomato Basil Pesto
Grilled Chicken Breast with a Wild Mushroom Sauce
Crispy Salmon with Red Onion and Tomato Salsa
Honey Garlic Glazed Pork Loin

Fresh Seasonal Market Vegetables
Choice of Roast Parisian Potatoes or Rice Pilaf

Assorted Cakes, Pastries and Tarts
Freshly Brewed Special Blend & Decaffeinated Coffee
Selection of Specialty Teas



WEST OF DIXIE

(Minimum 50 Persons)

An Array of Seafood and Smoked Coastal Fish to include
Atlantic Salmon, Mackerel and Trout, Marinated Mussels
Peeled and Deveined Shrimp with Cocktail Sauce
Crudités of Fresh Seasonal Vegetables with a Variety of Dips
Chardonnay Caesar Salad
Fresh Mesclun Leaves with Red Onions, Strawberries and Raspberry Vinaigrette
Marinated Tri-Coloured Pasta Nicoise
Cucumber Salad with Dill
Roasted Sweet Potato Salad with Sunflower Seeds

**Fire Grilled Fresh Scallops and Jumbo Shrimp
with Artichokes and Surimi**

**Roast Prime Rib of Beef Au Jus
carved in the room**

**Grilled Chicken Breast with Sun-dried Tomato,
Shiitake Mushrooms and Scallions**

Snow Peas, Roasted Chateau Potatoes, Grilled Carrots
Freshly Baked Rolls & Butter

Seasonal Selection of Fresh Sliced Fruit with Berries
Selection of Fine Cheeses with Crackers
Selection of Cakes, Tortes, and Cheese Cakes
Assorted Pastries, Tarts and Fruit Mousses
Freshly Brewed Special Blend & Decaffeinated Coffee
Selection of Specialty Teas



THE CONTINENTAL BUFFET

(Minimum 30 Persons)

Smoked Salmon Side with Red Onions and Capers
Marinated Fire Grilled Peppers and Asparagus
Chardonnay Caesar Salad with Focaccia Herb Croutons
Fresh Spinach Salad with Red Onions & Strawberries
Marinated Tomato and Dill Salad
Marinated Red Skin Potato with Rice Wine and Chives
Marinated Baby White Mushroom Salad with Red Onions and Thyme

Roast Top Sirloin of Beef, carved in the room
Cajun Roasted Chicken Breast
with Green Jalapeno and Tomato Salsa
Grilled Salmon with Caramelized Onions & Roasted Red Peppers
Oven Roasted Parisian Potatoes
Fresh Market Vegetables
Freshly Baked Rolls & Butter

International Cheeses with Crackers
Fresh Tropical Peeled and Sliced Melons and Golden Pineapples
Fresh Strawberries and Seedless Grapes
Assorted Cakes, Pastries, Tarts and Fruit Mousses
Freshly Brewed Special Blend & Decaffeinated Coffee
Selection of Specialty Teas



RECEPTIONS SUGGESTIONS

ASSORTED HOT HORS D'OEUVRES

(Minimum 1 dz. Per Item Ordered)

Golden Breaded Shrimp
with Cocktail Sauce
Jerk Chicken Firecrackers
Tender Breaded Scallops
Feta and Sun-dried Tomato in Phyllo
Ricotta Pesto Crescents
Thai Spiced Vegetable Spring Rolls
served with Plum Sauce

ASSORTED DELUXE HOT HORS D'OEUVRES

(Minimum 1 dz. Per Item Ordered)

Beef Tenderloin on Skewers
Phyllo Wrapped Brie with Crab
Scallops Wrapped in Bacon
Calcutta Vegetable Samosa
Jumbo Shrimp Lightly Battered,
fried and served with
Tempura Sauce
BBQ "Jerk" Chicken Breasts
on Skewers
Mini quiche with
smoked salmon & chives

HIP OF BEEF

Carved in the room
and served with Natural Jus,
Horseradish and Bread Rolls

Market Price

PEELED SHRIMP ON ICE

OPEN FACED SANDWICHES

Smoked Salmon,
Shrimp with Cream Cheese & Herbs,
Roast Beef, Sliced Smoked Chicken,
Tuna Salad, Ham and Asparagus

ASSORTED COCKTAIL SANDWICHES

Roast Beef, Turkey Salad, Pastrami, Ham and
Cheese, Egg Salad,
Tuna Salad prepared on White,
Whole Wheat and Rye Bread
(24 Quarters)

ASSORTED COLD CANAPÉS

Smoked Salmon with Cream Cheese and Red Onions
Jumbo Shrimp with Red Caviar,
Prosciutto Wrapped Asparagus,
Canadian Chevre and Sun-Dried Tomato,
Smoked Duck with Caramelized Onions,
Sweet Thai Curry Lobster Tails,
Carpaccio and Yellow Pepper Radish
(50 Pieces)

INTERNATIONAL CHEESE BOARD

A Selection of International Cheeses
with Grapes, Nuts, Dried Fruit
served with a Selection of Breads and
Crackers

SWEET TABLE

(Minimum 40 Persons)

A Tropical Display With Palm,
Pineapple and Seasonal Whole Fruit
and Berries,
A Selection of Sliced Fresh Fruit,
Cheese Cake,
Assorted Gateaux, Mousse,
Fruit Tarts, Petit Fours,
Chocolate Truffles,
Coffee & Tea

ARRAY OF VEGETABLE CRUDITÉS

Raw Vegetables
with a variety of dips

SIDE OF SMOKED ATLANTIC SALMON

With Cream Cheese, Capers & Onions

SEASONAL SELECTION OF SLICED FRESH FRUIT & BERRIES

POTATO CHIPS 10 oz Basket

CORN TORTILLAS With 3 Pepper Salsa 10 oz Basket

PARTY NUTS 16 oz Basket

PRETZELS



RECEPTION PACKAGE

(40 Persons Minimum)

Platter of Vegetable Crudités and a Variety of Dips
Golden Breaded Shrimp with Cocktail Sauce
Jerk Chicken Firecrackers
Feta and Sun-dried Tomato in Phyllo
Ricotta Pesto Crescents
Thai Spiced Vegetable Spring Rolls with plum Sauce
International Cheese Platter with Biscuits
Fresh Tropical Peeled and Sliced Melons, and Golden Pineapples
Fresh Strawberries and Seedless Grapes
Honey Garlic Chicken Wings
Potato Chips, Pretzels, Party Nuts
Freshly Brewed Special Blend & Decaffeinated Coffee
Selection of Specialty Teas

DELUXE RECEPTION PACKAGE

(100 Persons Minimum)

Beef Tenderloin on Skewers
Phyllo Wrapped Brie with Crab
Scallops Wrapped in Bacon
Calcutta Vegetable Samosa
Jumbo Shrimp Lightly Battered, fried and served with Tempura sauce
BBQ Jerk Chicken Breast on Skewers
Assorted Cold Canapés (*Including: Smoked Salmon with Cream Cheese and Red Onions
Jumbo Shrimp with Red Caviar, Prosciutto Wrapped Asparagus
Canadian Chevre and Sun-Dried Tomato, Smoked Duck with Caramelized Onions,
Sweet Thai Curry Lobster Tails, Carpaccio and Yellow Pepper Radish*)
International Cheese Platter
Decorated Salmon Bellevue
Peeled Shrimp on Ice
Tropical Display with Palm, Pineapple, Seasonal Whole Fruit Grapes and Strawberries
Fresh Tropical Peeled and Sliced Melons, and Golden Pineapples
Fresh Strawberries and Seedless Grapes
Assorted Cocktail Pastries and Tarts
Chocolate Fountain with Fresh Fruit on Skewers and Biscotti
Potato Chips, Pretzels, Party Nuts
Freshly Brewed Special Blend & Decaffeinated Coffee
Selection of Specialty Teas



WINES SELECTIONS

RED

Jackson Triggs, Proprietor's Edition Cab-Franc/Cab-Sauvignon VQA, Niagara, CANADA
Jackson Triggs, Okanagan Estate Merlot VQA, BC, CANADA
Inniskillin, Pinot Noir VQA, Niagara, CANADA
Robert Mondavi, Woodbridge Cabernet Sauvignon, USA
Concho y Toro, cabernet Sauvignon, United States
Lindemans, Cawarra Shiraz-Cabernet Sauvignon, AUSTRALIA
Robert Mondavi, Private Selection Cabernet Sauvignon, United States
Hardy's, Nottage Hill Shiraz, Australia
Ruffina, Chianti, Italy
Santa Carolina, Merlot, CHILE
Rosemount Estate, Diamond Blended Shiraz-Cabernet, AUSTRALIA

ROSE

Robert Mondavi, Woodbridge White Zinfandel, 2005 USA

WHITE

Jackson Triggs, Proprietor's Edition Chardonnay VQA, Niagara, CANADA
Pillitteri Estates, Unoaked Chardonnay VQA, Niagara, CANADA
Inniskillin, Pinot Grigio VQA, Niagara, CANADA
Jackson Triggs, Okanagan Estate Sauvignon Blanc VQA, BC, CANADA
Fetzer, Valley Oaks Chardonnay, USA
R.H. Phillips, Sauvignon Blanc, USA
J Lohr Estates, Riverstone Chardonnay, United States
Rosemount Estate, Diamond Blended Sauvignon Blanc, AUSTRALIA
Kim Crawford, Marlborough, Sauvignon Blanc, NEW ZEALAND
Robert Mondavi, Private Selection Sauvignon Blanc, United States
Lindemans, Bin 65 Chardonnay, Australia
Santa Carolina, Chardonnay Reserve, CHILE
Wolf Blass, Yellow Label Sauvignon Blanc

DESSERT

Pillitteri Estates, Vidal Ice Wine, 200ml, Niagara, CANADA

CHAMPAGNE & SPARKLING

Mumm's, Carte Classique Extra Dry, FRANCE
Bright's President Dry, CANADA
Henkell Trocken, GERMANY



BAR SELECTIONS

HOST BAR

Premium Brands
Deluxe Brands
Domestic Beer
Imported Beer
Premium Liqueurs
Cognac V.S.
Cognac V.S.O.P.
Aperitifs & Sherries
Glass of Wine
Soft Drinks

PUNCHES

(Serves Approximately 25 Persons)

Tropical Fruit Punch
Alcoholic Fruit Punch
Champagne Fruit Punch

CASH BAR

Premium Brands
Domestic Beer
Imported Beer
Liqueurs
Glass of Wine
Soft Drinks

