

CORPORATE CATERING MENU

JUNE 2025



LA TOUR
CN
TOWER

WELCOME



Elevate your celebration at the CN Tower, home to the city's most awe-inspiring views and venues. Toronto's iconic landmark offers guests an unforgettable experience in one of the Tower's spectacular event spaces, including the fully renovated Main Observation Level, located at 346 m / 1,136 ft, and the award-winning Canadian-inspired cuisine of 360 Restaurant. Here, our focus is on showcasing delicious, sustainably sourced Canadian food that reflects the diversity of the Canadian terroir. 360's fresh, vibrant and local flavours guarantee a meal that is every bit as jaw-dropping as the view. From intimate gatherings and private dining events to weddings and holiday parties, the CN Tower provides the perfect backdrop for any occasion. You don't need a reason to celebrate or an agenda for your next gathering—let our one-of-a-kind view speak for itself.

To book your next event, contact

events@cntower.ca

www.cntower.ca/events

OUR SPACES



Main Observation Level

This revamped event space offers 360-degree views on top of the world and can be divided into smaller sections or left fully open to accommodate up to 700 guests. The venue, located 114 storeys above ground, comes complete with a sound system and video screens, making it the perfect location for launches, announcements, or any excuse to dance the night away while overlooking the twinkling lights of the city. If you're looking for a one-of-a-kind spot for your next meeting or party, the Main Observation Level can't be topped.



360 The Restaurant at the CN Tower

This isn't dinner with any view, this is dinner with the best view in the city. Take a spin at 360 Restaurant, offering spectacular revolving views of the city right from your table. Toronto's tallest dining destination is the ideal location for business lunches or sumptuous sit-down dinners, boasting the world's highest wine cellar. A celebration of all things Canadian, 360 Restaurant's fresh, locally sourced menu guarantees that your event will be the toast of the town. Seating capacity of up to 400.



Meeting Rooms and Maple Leaf Cinema

Entertain guests at our meeting and event space located at the base of the Tower with 102 square metres of flexible space adjacent to a stunning 140 seat cinema. The Aspen, Birch and Cedar meeting rooms are fully equipped for audiovisual presentations and a variety of room layouts can accommodate up to 90 people for everything from meetings, breakout sessions to working lunches. Sink back into stadium-style seating at the Maple Leaf Cinema and enjoy state-of-the-art technology for your next town hall meeting or private movie screening.

Catering for all event spaces is provided by the culinary team from 360 Restaurant.

BREAKFAST



BREAKFAST HORS D'OEUVRES

\$72 per dozen.

Minimum order of 3 dozen of each type.

COLD BREAKFAST BITES

Fresh fruit skewers, yoghurt passion fruit and wild honey dip

Buffalo curds, berries, and apricot parfait

Granola, dried berries, soya, or cow milk

Mixed fruits, vanilla yoghurt, honey cups

Creamy coconut rice pudding, apple-cinnamon syrup

Classic BLT on focaccia bread

Ham, honey mustard on mini croissant

Smoked salmon, lemon cream cheese whip, brioche slider

HOT BREAKFAST BITES

Yukon hash potato cake, quail's egg, hollandaise sauce

Potato latkes, tomato and avocado dipping

Zucchini and sausage frittatas

Roasted tomato and Sauvagine cheese quiche

Egg and melted heritage cheese on chive biscuit

Peameal bacon and cheddar cheese on a mini bagel

Turkey sausage patty, avocado on brioche buns

Bacon, fried egg, slice tomato, mini bap

BREAKFAST STATIONS

All prices are per station. Chef Attendant required at a fee of \$150.
One chef per 100 guests. Minimum number of persons per station is 25.

B.E.L.T.A

One of our chefs will prepare pan-fried maple bacon, fried eggs, crispy lettuce, sliced tomatoes and fresh avocado sandwich to order on your choice of bagels or English muffins

per
person \$15

Omelette

Free-run hen eggs omelette made to order with your choice of double-smoked bacon bits, diced Gasper ham, Fogo baby shrimp, cheddar cheese, mushrooms, peppers, diced onions, tomatoes, fresh chives and parsley

per
person \$15

Waffles

Freshly made waffles with strawberries, blackberries, wild berry compote, yoghurts, whipped cream, maple syrup, wild honey, chocolate sauce

per
person \$15

BREAKFAST BUFFET CHOICES

Minimum 25 guests.

HEALTHY

per person \$26

Spinach frittata
Chia and oats porridge
Butternut squash hash
Avocados, heirloom tomatoes on toast
Zucchini, banana, blueberry muffins
Carrot and quinoa, cranberry and pistachio cookies
Berries, seasonal fruits, selection of dried fruits
Wild honey and yoghurt
Apple, cranberry, orange juices
Tea and coffee

FROM THE OVEN

per person \$20

Artisanal sliced bread mix, bagels (gluten-free bread available on request)
Mini croissants, freshly baked muffins, banana bread, danishes
Fresh fruit salad
Fruit preserves, marmalade, jams, honey, cream cheese, butter
Coffee and tea

FROM THE SKILLET

per person \$24

Scrambled eggs or tofu

Served with your choice of:

Cheese, tomatoes, bell peppers, onion, mushroom, avocado, scallion, fresh herbs, spicy masala, pickles, sriracha sauce

Includes:

Crispy bacon, breakfast sausages
Hash brown, sliced bread, mini croissants
Warm muffins, danishes, mini pastries
Seasonal fruit and berries
Coffee and tea

FROM THE GRIDDLE

per person \$26

Pancakes and French toast

Served with:

Berries, mixed fruits, caramel, maple syrup
Scrambled eggs, crispy bacon, breakfast sausages
Sweet potato hash, slice bread, mini croissants
Warm cookies, danishes, mini pastries
Seasonal fruit and berries
Coffee and tea

DRINKS

per each item per person \$5

Freshly brewed Lavazza coffee
Variety of Pluck teas
Orange, apple, cranberry, coconut juice
Almond milk, banana and strawberry smoothie

LUNCH



QUICK LUNCH BITES

This is ideal for functions that require a quick, light stand-up meal.

MINI SANDWICH BITES

per
dozen \$72

Minimum order 3 dozen per type

Cucumber, dill cream cheese, white bread

Grilled vegetables, roasted red pepper hummus, mini pita

Grilled Canadian cheddar, pickle, rye

Traditional egg salad, mini roll

Baby Fogo shrimp salad, cocktail sauce, brioche

House-smoked salmon, pickled shallots, whipped horseradish cream cheese, mini bagel

Black forest ham, swiss cheese, honey mustard, mini croissant

Grilled chicken breast, herb pesto spread, tortilla roll

Roasted prime rib shavings, baby arugula, horseradish cream, sourdough

Maple-smoked bacon, brie, tomato, blueberry spread, grilled white bread

SWEETS

per
dozen \$72

Minimum order 3 dozen per type

House-made Nanaimo bars

S'mores in a jar

Orange meringue pie

Crème brûlée

Portuguese egg custard

Coffee sponge, espresso crème frosting

Mini red velvet cheesecake

Raspberry tiramisu glass

Cinnamon sugar dust donut

Seasonal fresh fruit cups, vanilla yoghurt, wild honey

HOT BEVERAGES

per
person \$5

Coffee and tea

COLD BEVERAGES

Based on consumption

per each item
per person \$5

Orange, cranberry or apple juice

Bottled water

Assorted soft drinks

LUNCH BUFFET CHOICES

Clients who want to have lunch buffet can choose from our “sample lunch menus” or they can build their own buffet tables by choosing items from “Lunch Buffet Choices.”

TRADITIONAL	WELLNESS	WORKING LUNCH
\$55 per person. Minimum 25 persons. Bread Assorted breadbasket with whipped butter Salads Fogo Island shrimp, iceberg lettuce, lemon and dulce dressing Baby kale and quinoa, roasted cauliflower, dried apricots, triple-crunch mustard vinaigrette Soup Garden vegetable minestrone, shaved Parmigiano Entrées Rigatoni with zucchini, wild mushrooms and pesto cream Lemon and garlic marinated baked salmon, mini potatoes, cherry tomatoes, broccoli florets Paella with chicken, seafood, mixed vegetables Desserts Raspberry tiramisu Seasonal fresh fruit platter, vanilla yoghurt, wild honey Coffee and Tea Cold Beverages \$5 each (charged on consumption) Orange, apple, or cranberry juice Bottled water	\$55 per person. Minimum 25 persons. Carb Roasted leek and young potatoes Assorted breadbasket with tapenades and whipped butter Vitamins Fresh green leaves, avocado, pan-fried red onion, yellow and red pepper Chili lime chicken fajita, lemon cilantro dressing Steamed broccoli florets, caramelized pearl onion, cherry tomatoes Grilled zucchini eggplant, fennel-roasted garlic cloves and shallots Proteins Lemon and honey garlic glazed salmon, plum tomatoes and Thai chili salsa Grilled Piri Piri chicken breast, cucumber yoghurt, caramelized lemon Sweets House-made Nanaimo bars Seasonal fruit platter with lime yoghurt and honey Coffee and Tea Cold Beverages \$5 each (charged on consumption) Orange, apple, or cranberry juice Bottled water	\$39 per person. Minimum 25 persons. Salad Chopped romaine, sourdough croutons, parmesan cheese, bacon bits, traditional Caesar dressing Deli Sandwiches Platter Grilled vegetables, egg salad, tuna salad, roast beef and cheddar, ham and Swiss, baked chicken breast on light rye, white, and whole wheat panini breads and assorted wraps Sweets Assorted cookies platter Fresh fruit skewers Coffee and Tea Cold Beverages \$5 each (charged on consumption) Orange, apple, or cranberry juice Bottled water

BUILD YOUR OWN LUNCH BUFFET

Choose items from each category and build your own buffet table.

SALADS

\$12 per salad per person.

Minimum order 25 persons per type.

Baby kale and quinoa, roasted cauliflower, dried apricots, triple crunch mustard vinaigrette

Local heirloom tomatoes, buffalo mozzarella caprese

Fogo Island shrimp, iceberg lettuce, lemon and dulce dressing

Chopped romaine, sourdough croutons, parmesan cheese, bacon bits, traditional Caesar dressing

Grilled chili lime chicken fajita, avocado, pan-fried red onion, yellow and red pepper, fresh green leaves, lemon cilantro dressing

SOUPS

\$7 per soup per person.

Minimum order 25 persons per type.

Garden vegetable minestrone, shaved Parmigiano

East Coast seafood and PEI potato chowder

Asian chicken soup, carrots, green peas, scallions

Beef mulligatawny, red lentils, apple, coconut milk

Pork and rice noodle soup

ENTRÉES

\$20 per entrée per person.

Minimum order 25 persons per type.

Rigatoni with zucchini, wild mushrooms and pesto cream

Chana kulcha (chickpea curried) with chapati

Grilled vegetables, egg salad, tuna salad, roast beef and cheddar, ham and Swiss, baked chicken breast on light rye, white, and whole wheat panini breads and assorted wraps

Twelve-inch pizza with choice of Canadian cheese blend, pepperoni, grilled chicken or mixed vegetables

Lobster 'n' shrimp mac 'n' cheese

Lemon and garlic marinated baked salmon, mini potatoes, cherry tomatoes, broccoli florets

Paella with chicken, seafood, mixed vegetables

Asian dumplings, sweet chili and soya sauces

Old fashioned beef cabbage roll, rice, tomato sauce

Ground pork and sliced Yukon potato lasagna, caramelized onion, béchamel sauce

English Bangers and mash, green peas, gravy

SWEETS

\$12 per sweet choice per person.

Minimum order 25 persons per type.

Crème brûlée

S'mores in a jar

House-made Nanaimo bars

Orange meringue pie

Portuguese egg custard

Coffee sponge, espresso crème frosting

Red velvet cheesecake

Raspberry tiramisu

Orange pecan tart

Seasonal fresh fruit platter, vanilla yoghurt, wild honey

BEVERAGES

\$5 per beverage choice per person.

Minimum order 25 persons per type.

Coffee and tea

Orange, apple, or cranberry juice, bottled water
(charged on consumption)

BREAK TIME



BREAK TIME

MINI SANDWICHES

Minimum order 3 dozen per type

per
dozen **\$72**

Cucumber, dill cream cheese
Grilled vegetables, roasted red pepper hummus
Grilled Canadian cheddar, pickle
Traditional egg salad
Baby Fogo shrimp salad
House-smoked salmon, pickled shallots, whipped horseradish cream cheese
Black forest ham, Swiss cheese, honey mustard
Grilled chicken breast, herb pesto spread
Roasted prime rib shavings, baby arugula, horseradish cream
Maple-smoked bacon, brie, tomato, blueberry spread

SWEET BAR

Passed or stationary, minimum 25 people

Okanagan apple crumble tart, cinnamon crème anglaise
Maple walnut tarts, candied orange whipped cream
Lemon curd squares, caramelized sugar
Dark chocolate brownie brochette, white chocolate drizzle
Niagara cherry and chocolate cupcake
Dillon's strawberry gin pavlova, vanilla bean cream
Banana cream pie, shaved white chocolate
Newfoundland shortbread, pressed orange yoghurt, Rosewood smoked honey
New Brunswick wild blueberry crème brûlée
Mrs. George's butter tart, candied walnuts, whipped cream
Québec macarons
S'mores in a jar
Fruit mousse, chocolate-dipped cones
Minimum order 2 dozen per type
Based on Chef's pricing \$72 per dozen

RECEPTIONS



COLD HORS D'OEUVRES

\$72 per dozen. Minimum order 2 dozen per type.

VEGETARIAN

Smoked Comfort cream cheese, cherry jam, compressed watermelon

Vegetarian Vietnamese salad rolls, sweet chili sauce V

Cherry tomato bocconcini skewers, fresh basil, vincotto

Traditional bruschetta, garlic toast crostini, herb pesto (nut free) V

Vegetarian California rolls, pickled ginger, wasabi, soy sauce V

Avocado crostini, pico de gallo V

Avocado, refried beans on fried corn tacos V

Chilled watermelon mint shooters V

Herb pesto (nut free) -marinated char-grilled veg skewers balsamic reduction V

COLD MEAT

Canadian AAA beef tartare, potato crisp, Kozlik's triple crunch mustard

Chicken liver mousse, Okanagan apple relish, toast

Air-dried Alberta beef roulade, arugula, horseradish crème fraîche

Niagara prosciutto-wrapped bocconcini skewer

FISH & SEAFOOD

Cold-smoked Atlantic salmon, bagel, cream cheese, red onion jam

Sesame-crustured seared rare Albacore tuna poke

Fogo Island shrimp, lemon profiterole, coconut cream

Salmon caviar, chive blini, citrus crème fraîche

Hot-smoked Arctic char, buttermilk biscuit, lemon crème fraîche

PEI mussels and shrimp, sea asparagus, buttered crostini

Sweet chili shrimp skewer, honey lime dipping sauce

Shrimp cocktail, remoulade sauce, grape tomato

Mini brioche lobster rolls

HOT HORS D'OEUVRES

\$72 per dozen. Minimum order 3 dozen per type.

VEGETARIAN

Risotto green pea croquettes, strawberry salsa

Ratatouille-filled potato cup

Leek and goat cheese tarts

Falafel burger, cilantro, tomato, pickled onion, tzatziki sauce

Zucchini corn fritters, sriracha vegan aioli V

Vegetable spring rolls, sambal dip V

Carrot, cabbage and spinach pakoras, tamarind chutney V

Vegetable samosas, tamarind sauce

Roasted tomato and Sauvagine cheese quiche

Spinach and feta spanakopita, tzatziki sauce

BC morel and Nosey Goat cheese pizza, arugula and herb pesto (nut free)

Herb and panko breaded bocconcini, spicy roast pepper ketchup

FISH & SEAFOOD

Orange-glazed roasted salmon slider, pickled shallots

East Coast Malpeque oyster, creamed spinach, Oka cheese gratin

BC halibut fish and chips, tartar sauce

Salt cod fritter, tartar sauce

Coconut shrimp tempura soy and mirin dip

MEAT

Pineapple-glazed jerk chicken satays

Moroccan lamb meatball, roasted tomato and bell pepper tahini

Beef tenderloin skewer, Back Forty Highland blue cheese, double-smoked bacon

Seared scallop and Seed to Sausage chorizo brochette, green garlic herb pesto (nut free)

Duck confit-stuffed baby PEI potato, St. Albert curds, tomato and thyme relish

Braised short rib and potato tart, Niagara apple, horseradish

Buttermilk-fried chicken thigh goujons, pine salt

Grilled Ontario lamb chop lollypop, chimichurri sauce

Popcorn chicken, charred baby corn relish

BBQ sticky pulled pork sliders, spring onion

Canadian AAA beef slider, Upper Canada Heritage cheese, caramelized onions, mustard aioli

Québec tourtière tart, green tomato relish

Baked new potato cups, whipped potato, bacon bits, chive crème fraîche

ACTION STATIONS

Minimum 50 persons per station. Chef Attendant required, \$40.00 per hour / minimum 4 hours per station.

Oysters East Coast oysters shucked to order Accompanied by horseradish, lemon wedges, cocktail sauce, tabasco, mignonette 100 pieces	\$350
Roast Hip of Canadian AAA Beef Whole hip of beef Carved to order Warm rolls, creamy mashed potatoes, mixed grilled vegetables, natural jus Serves approx. 80 people	\$1800
Roast Canadian Prime Rib Farmhouse breads, mustard, pickles, apple-scented horseradish Carved to order Serves approx. 25 people	\$1100
Roast Canadian AAA Beef Tenderloin Farmhouse breads, mustard, pickles, apple-scented horseradish Carved to order Serves approx. 15 people	\$800
Maple-glazed Mennonite Ham Warm rolls, rosemary Dijon mustard, golden raisin jus Carved to order Serves approx. 25 people	\$500
Oven-roasted Ontario Turkey Sage and apple stuffing, orange-scented cranberry sauce, natural halal gravy Serves approx. 20 people	\$450
Tacos And Fajita Taco and soft fajita Pulled chicken, beef strips, cod flakes, refried beans, grilled peppers, green onions, shredded lettuce, cheese, salsa, crispy shallots, cilantro, sour cream and guacamole	per person \$20

ACTION STATIONS CONT.

Creamy Risotto

Creamy arborio rice cooked in vegetable stock

With guest's choice of:

Pumpkin, wild mushroom, bacon, chicken, shrimp, mussels, fine herbs, Parmesan

per
person \$19

Chicken Souvlaki and Falafal Cart

Tender chicken marinated in lemon olive oil and garlic, tomato, shredded romaine, tzatziki, pita bread

Chickpea and fava bean patty, tomato, cucumber, pickled onion, tahini, hummus, parsley, pita bread

per
person \$19

Poutine Bar

Thin Yukon fries, gravy, cheese curds with choice of chicken bits, sauteed mushrooms, pulled pork, baby shrimp, bacon bits, caramelized onions, braised short ribs, plum tomatoes, red onion, chives, parsley

per
person \$16

Dumplings

Pan-fried cheese pierogis with caramelized onions, bacon bits, shredded cheddar, chives, sauerkraut, sour cream, salsa

Bamboo basket steamed pork and shrimp siu mai, pork and bamboo har gao, chicken pot stickers, ginger garlic relish, soya sauce, sweet chilli sauce

per
person \$16

Thai Noodle Stand

Rice and tapioca flour noodles bowl

Choice of: Chunky beef cooked in red curry sauce or young jackfruit and long beans cooked in green curry sauce

Garnish with: Fresh basil, cilantro, lime, crispy shallots

per
person \$19

Canadian Comfort

Grilled cheese, classic Monterey Jack and Swiss cheese

Hand-crafted flatbreads, butter chicken with paneer and mango chutney

Sliders, PEI grass-fed beef with aged cheddar and horseradish mayo

per
person \$19

BUFFET STATIONS

Minimum 25 persons per station.

Jumbo Shrimp Pyramid

Accompanied by cocktail sauce, lemon wedges
100 pcs

\$550

Smoked Atlantic Salmon

Side of Atlantic smoked salmon, pumpernickel bread, shaved red onions, capers
Serves approx. 25 ppl

\$400

Whole Salmon

Warm sliced bread, roasted garlic, Niçoise olives, orange and coriander relish
Serves approx. 25 ppl

\$450

Sushi

Vegetarian, traditional or a combination of both, served with soya sauce, pickled ginger and wasabi
100 pcs—serves approx. 25 ppl

\$550

Artisanal Breads

House-baked and locally sourced fresh breads
Accompanied by smoked eggplant purée, black olive tapenade, creamery butter

per person \$14

Canadian Cheeses

Artisanal cheeses, served with country-style breads, crackers, local fruits, nuts, preserves

per person \$28

Ontario Artisanal Charcuterie

Cured meats
Pâté and terrines
Smoked and air-dried sausages
Accompanied by Kozlik's mustards, house pickles, Thuet's breads

per person \$28

Seafood Display

Oysters
Crab cakes
Seafood sushi platters
House-smoked salmon
Shrimp, marinated mussels
Thuet's bread, cocktail sauce, capers, shaved red onion

per person \$29

BUFFET STATIONS CONT.

Salad and Vegetables

Baby greens and lettuces, croutons, pumpkin seeds, bacon bits, fresh fruit and berries, cherry tomatoes, olives, home-made vinaigrette
Vegetable crudité platter, includes carrots, celery, English cucumber, zucchini, radishes, mushrooms, peppers, cherry tomatoes, accompanied by green goddess dressing
Grilled and roasted locally farmed mushrooms, asparagus, bell peppers, zucchini, eggplant, with garden herbs and sea salt

per
person \$24

Pasta

Artisanal breadbasket
Butternut squash ravioli, shaved Parmigiano, crumbled Amoretti, brown butter, sage
Gluten free pasta with roasted peppers, grated Romano cheese, spicy tomato cream sauce, basil
Ricotta cannelloni, wilted spinach, tomatoes, basil
Cheese tortellini, Prosciutto, Parmigiano, garden peas, thyme

per
person \$29

India

Kachumber (cucumber) salad
Naan bread and poppadum
Vegetable samosas
Tandoori spiced grilled chicken thigh and legs
Basmati rice pilaf
Black dal and red kidney beans makhana

per
person \$29

BUFFET STATIONS CONT.

China

Asian dumplings, sweet chili and soya sauces
Crispy vegetarian spring rolls, plum sauce
Asian greens, ginger, lemongrass
BBQ pork, stir fried noodles, Hoisin sauce
Ginger-scented mushroom fried rice

per
person \$29

Mediterranean

Flat breads
Tabouli salad, chop parsley, mint, bulgur wheat, roma tomato, lemon
Root vegetable tagine
Ontario lamb shoulder and garbanzo beans stew
Fried purple eggplant and bell peppers, mixed Moroccan couscous
Hummus, garlic sauce, yoghurt

per
person \$29

BUFFET: DESSERTS Minimum 25 people

Fruit Display

Assortment of seasonal fresh fruit
Wild honey
Vanilla yoghurt
Chocolate and caramel dippings

per
person \$14

Baked Wheel of Québec Brie Cheese

Cracked maple-candied pecans, French baguette,
smoked Rosewood honey drizzle
Serves approx. 25 people

\$320

Mini Donuts

Fresh, mini donuts with a variety of fun and funky
toppings, cookies 'n' cream, maple bacon, sea salt
and caramel

per
person \$16

Macaron Pyramid

Assorted French macarons
Chocolate, vanilla, raspberry, lemon, pistachio
and coffee
100 pieces

\$500

Cookies, Squares, Tarts

Chocolate chip and oatmeal cookies
Double fudge brownies
Fruit tarts
Lemon curd squares
Maple butter tarts

per
person \$18

Cakes

Strawberry shortcake
New York cheesecake
Red velvet
German chocolate cake
Angel food cake
Flourless chocolate cake
Carrot cake

per
cake \$90

Mini Cupcakes

S'mores chocolate chip cup
Boston cream pie bites
Black forest
Mini lemon
Salted caramel
Classic vanilla

per
dozen \$72



TORONTO FLAVOURS

Minimum 25 people. \$75 per person per station.

Chinatown

HORS D'OEUVRES

Moon dumpling, sweet chili sauce

Chicken satay skewers

Prawn sambal on a spoon

BUFFET

Crispy vegetarian spring rolls, plum sauce

Asian greens, ginger, lemongrass

BBQ pork, stir-fried noodles, Hoisin sauce

Ginger-scented mushroom fried rice

SWEETS

Ginger and coconut crème caramel

Chocolate and caramel-dipped fortune cookies

Fried sweet potato sesame balls

TORONTO FLAVOURS

CONT

Little Italy

HORS D'OEUVRES

Caprese bruschetta
Mini Italian cold cut pressed sandwich
Baby shrimp and mozzarella arancini

BUFFET

Artisanal breadbasket
Butternut squash ravioli, shaved
Parmigiano, crumbled Amoretti, brown
butter, sage
Gluten free pasta with roasted peppers,
grated Romano cheese, spicy tomato
cream sauce, basil
Ricotta cannelloni, wilted spinach,
tomatoes, basil
Cheese tortellini, prosciutto,
Parmigiano, garden peas, thyme

SWEETS

Classic tiramisu
Double chocolate biscotti
Chocolate torte

Gerrard Street

HORS D'OEUVRES

Vegetable samosas, tamarind sauce
Chicken tikka sticks
Lamb kebab patties

BUFFET

Kachumber (cucumber) salad
Naan bread and poppadum
Vegetable samosas
Butter chicken thigh and legs
Basmati rice pilaf
Black dal and red kidney beans makhana

SWEETS

Cardamom-scented pistachio rice
pudding
Sweet coconut and mung bean
porridge
Cashew and carrot cake



TORONTO FLAVOURS

CONT

Danforth

HORS D'OEUVRES

Falafel burger, cilantro, tomato, pickled onion, tzatziki sauce
Beef meatball, roasted tomato and bell pepper tahini
Greek seafood tartlets

BUFFET

Flat breads
Greek salad
Greek potatoes, lemon scented rice
Chicken souvlaki
Braised lamb shank
Tzatziki, garlic sauce, yoghurt

SWEETS

Summer berry and Greek yoghurt parfait
Orange and honey cake
Traditional baklava

West Indies

HORS D'OEUVRES

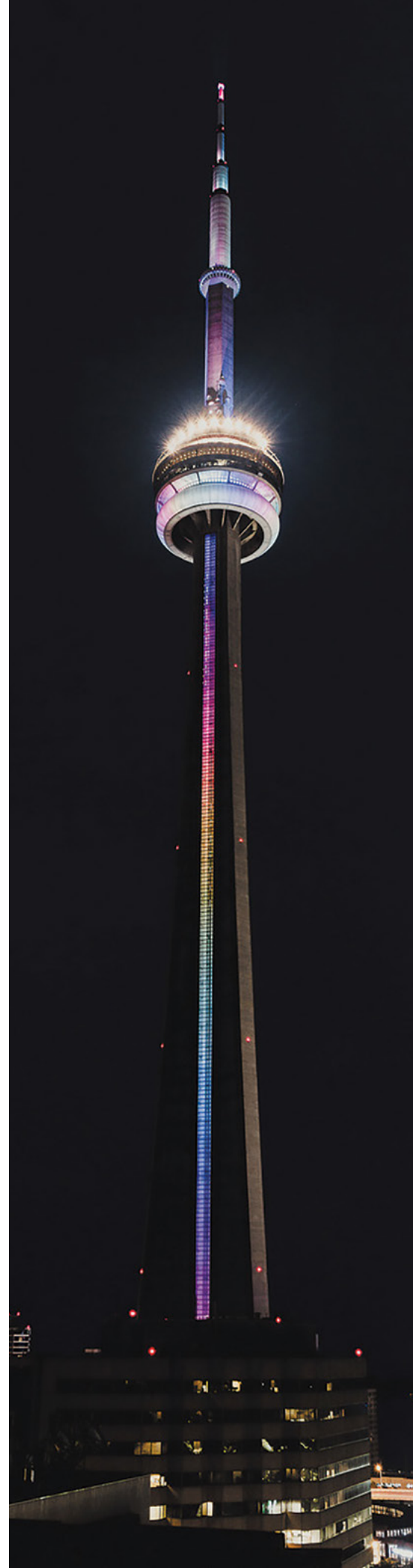
Pineapple-glazed jerk chicken satays
Salted fish fritters
Fried plantain bites

BUFFET

Traditional rice and peas
Kale and collard greens with shredded carrots
Jerked salmon with mango and bell pepper slaw
Curry chicken with chickpeas

SWEETS

Cornmeal pone
Coconut flan
Cassava pudding



PLATED MEALS



PLATED MEALS

3 Courses \$90 per person.

Minimum number of persons is 15 and maximum is 50.

APPETIZERS (CHOICE OF)

The New Farm Greens Salad VG GF

Mountain Oak smoked gouda, pickled strawberries, puffed quinoa, tarragon vinaigrette

Cape d'Or Salmon Gravlax OW

Whipped goat's cheese, Nova Scotia blueberry compote, everything bagel spice, pumpernickel

Heirloom Tomato and Bell Pepper Soup VG

Macerated tomatoes, herb oil, sourdough crouton

MAINS (CHOICE OF)

Cape d'Or Salmon GF OW

Parsnip purée, French beans, summer radishes, salmon caviar, beurre blanc

Maple Chilli Chicken Supreme GF H

Potato pavé, sugar snap peas, pearl onions, horseradish crema, poultry jus

Sundried Tomato and Caper Spaghetti VG

Grilled artichokes, baby bell peppers, basil olive oil, herb gremolata, Verona pecorino

DESSERTS (CHOICE OF)

Summer Berry Panna Cotta GF

Poached rhubarb, sesame tuille, vanilla chantilly

Dark Chocolate and Sour Cherry Torte V GF

Guanaja 70% crémeux, sour cherry compote