



Marigolds & Onions

CATERING & EVENT PRODUCTION

Is pleased to present ...

Private Suites Menu Package 2018



2018 Rogers Cup presented by National Bank
August 4th to 12th, 2018

For more information and to place your order call David Yip



Table of Contents

General Ordering Information.....	3
Food & Beverage Cards	3
M&O Contact Information	3
Service Staff	4
Floral Arrangements	5
Beverage Service	6
Wine List	7
Wine Descriptors	8

MENUS

All Inclusive Packages.....	11
The Serve.....	12
The Return.....	13
The Match Point.....	14
The Centre Court.....	15
The Advantage.....	16
The Ace.....	17
The Deuce.....	18
À la Carte Menu.....	19

General Menu Information

We are pleased to attach for your review, a menu selection created exclusively for guests in the Private Suites at the Rogers Cup Tennis Tournament presented by National Bank.

MENU CONFIRMATION & PAYMENT INFORMATION

In order to help us serve you better and provide the menu you wish for your guests, please confirm your order no later than **Thursday July 12th, 2018**. Any orders not confirmed and paid for in full as of **Thursday July 12th, 2018** may be subject to a 10% late fee.

When ordering, please be sure to indicate any dietary requests or restrictions you may have. In the case of food allergies, please note: although we take every precaution to ensure we identify ingredients that may cause allergic reactions, there is always a risk of contamination. Guests concerned with food allergies need to be aware of this risk. In keeping with health and food safety regulations, food will be served for a **2-hour period**. Food for Matinee sessions will be in the suite no later than 11:00am, and 6:00 pm for the evening sessions.

A valid credit card must be provided, along with a completed credit card authorization form no later than **Thursday July 12th, 2018**. The credit card authorization form will be used for a one-time transaction to finalize your bill at the conclusion of the session.

Please note: billing for each suite will reflect either the maximum capacity of the suite or the number of tickets sold per session; whichever is greater. **Should we determine your suite has more guests than originally booked for, your credit card will be charged to reflect the additional number of guests in your suite.**

Service Charge:

A 15% service charge on Food and Beverage will apply.

FOOD & BEVERAGE CARDS

Marigolds and Onions food and beverage cards are available for purchase in \$10.00 denominations. These cards are valid for the duration of the event and can be used at all retail food and beverage outlets operated by Marigolds and Onions. Food & beverage cards are not redeemable for cash, are non-refundable and are only valid in the year in which they were purchased.

GREEN POLICY

Marigolds and Onions Catering & Event Production continually demonstrates our commitment to the environment by following the 3 R's (reuse, reduce and recycle). Our goal is to minimize waste & pollution while engaging in the use of local, fresh, seasonal products. We believe our continued efforts will contribute to the sustainability of our environment. We are pleased to supply green certified, biodegradable tableware, flatware and glassware in your suite.

CONTACT INFORMATION

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Service Staff

In addition to food, Marigolds and Onions will supply service staff to each Private Suite at the following rates:

Service Staff Rates

Supervisor	\$44.98/ hour
Server	\$35.00/ hour

Staff Levels

Below are the minimum staffing requirements for each suite

Single Suite

1 Supervisor, 1 hour set-up, actual event time & 1 hour clean-up

Double Suite

1 Supervisor, 1 hour set-up, actual event time & 1 hour clean-up

1 Server, 1 hour set-up, actual event time & 1 hour clean-up

Triple Suites

1 Supervisor, 1 hour set-up, actual event time & 1 hour clean-up

2 Servers, 1 hour set-up, actual event time & 1 hour clean-up





Floral Arrangements

To enhance your guest's experience, the following arrangements have been especially designed for the Private Suites and are available to you at the costs specified. The cruiser arrangements are a great accent to the tall cocktail tables and the buffet arrangement can be used to beautify your food table.

Cruiser Table Arrangement



Arrangement #1 **\$53.00**

Buffet Table Arrangements



Arrangement # 2 **\$79.50**



Arrangement # 3 **\$106.00**

Upgrade to Rentals :

Full Rentals: \$25.50 per guest (does not include champagne flutes)

Includes Dessert Plate, Dinner Plate, Glassware, Fork, Knife, Dessert Fork and Linen Napkin

Glassware Only: \$9.50 per guest (does not include champagne flutes)



Beverage Service

All In Bar Package

House Wine & Beer, Soft Bar (pop, juice, water, coffee and tea) \$33.87 flat rate per person
Soft Bar (pop, juice, water, coffee and tea) \$14.79 flat rate per person

Customized alcoholic beverage menus are available.

Bar Pricing Structure

Soft Bar Only	\$9.54 deposit per person
Matinee Alcohol Service	\$15.90 deposit per person
Evening Alcohol Service	\$23.32 deposit per person
Spirits Rail	\$14.84 deposit per person

If you choose to customize your beverage package:

Alcohol deposits will be adjusted on the final bill to reflect actual beverage consumption for all alcoholic and non-alcoholic beverages. These items will be billed by the bottle; the only exception will be for spirits which will be charged by the quarter of the bottle (e.g. if only ¼ of bottle was consumed that amount will be charged to your bill). Applicable HST of 13% will be added to your final bill. Alcohol will be served from 11:00am.

Non-Alcoholic Beverages

Assorted Soft Drinks (355ml)	\$3.54 per can
Assorted Juices (450ml)	\$5.80 per bottle
Nestle Pure Life Water	\$3.48 per bottle
Perrier Sparkling Water (Original, Grapefruit & I'Orange)	\$5.31 per bottle
Coffee	\$2.93 per guest
Tea	\$2.93 per guest

Beer

Peroni (500 ml)	\$12.38 per can
Pilsner Urquell (500 ml)	\$10.98 per can
Grolsch (500 ml)	\$10.98 per can
Tyskie (500ml)	\$10.98 per can

Prosecco

Zonin Prosecco Brut 1821 DOC	\$70.80 per bottle
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Spirits

Bulldog Premium Gin (750ml)	\$169.60 per bottle
Appleton Estate V/X Signature Blend Rum (750ml)	\$137.80 per bottle
Forty Creek Barrel Select Canadian Whisky (750ml)	\$137.80 per bottle
Skyy Vodka (750ml)	\$137.80 per bottle



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Wine List

REDS by the Bottle

Woodbridge by Robert Mondavi Cabernet Sauvignon (House Red Wine)	\$38.72
Ravenswood Zinfandel	\$50.88
The Dreaming Tree Crush-Red Blend, North Coast	\$50.88
Robert Mondavi Private Selection Cabernet Sauvignon	\$50.88
Josh Cabernet Sauvignon	\$52.21
Rodney Strong Sonoma County Merlot	\$61.95
Meiomi Pinot Noir	\$63.72
Robert Mondavi Napa Valley Cabernet Sauvignon	\$83.19



ROSÉ by the Bottle

Woodbridge by Robert Mondavi White Zinfandel	\$36.28
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WHITES by the Bottle

Woodbridge by Robert Mondavi Pinot Grigio (House White Wine)	\$38.72
Clos du Bois Chardonnay	\$44.69
The Dreaming Tree Chardonnay	\$46.68
Robert Mondavi Private Selection Chardonnay	\$48.01
Robert Mondavi Private Selection Sauvignon Blanc	\$48.01
Josh Chardonnay	\$49.34
Rodney Strong Charlotte's Home Sauvignon Blanc	\$54.87

Wine Descriptors

RED WINES

Woodbridge by Robert Mondavi Cabernet Sauvignon

Aromas of dried cherries and notes of rich cedar highlight Cabernet Sauvignon. Deep flavours of blackberry lend a nice balance, with a sweet, toasty finish. The approachable Cabernet Sauvignon pairs nicely with a variety of foods including grilled steaks, barbeque chicken or spaghetti.

The Dreaming Tree Crush

A blend of the North Coast's finest varieties, this wine has some great raspberry jam and vanilla oak characters on the nose, juicy mixed berry flavours, and full-but-soft and approachable tannins.

Robert Mondavi Private Selection Cabernet Sauvignon

Deep ruby in color, medium bodied with soft, ripe tannins and a long finish. This wine opens with aromas of black cherries, blackberries, and cassis with hints of cigar box, black pepper, vanilla, toasty oak, and French roast coffee. Enjoy alone or with roasted or grilled meat, hearty pasta, and strong cheeses.

Ravenswood Vintners Blend Zinfandel

Big, bold and brazen enough to call any Zin's buff – with seductive aromas of black cherry, raspberry, blueberry and a splinter of oak. Its fruit flavours, flexible tannins and a lingering finish are all the proof you need.

Meiomi Pinot Noir

A rich garnet colour with a ruby edge, opening with fruit aromas of strawberry, jammy fruit, mocha, and vanilla. Expressive berry and toasty mocha flavors lend complexity and depth on the palate, while well-integrated oak provides structure seldom seen in Pinot Noir.

Robert Mondavi Winery Napa Valley Cabernet Sauvignon

The late Robert Mondavi is considered the godfather of the California wine movement. This classic Cab - with cassis, blackberry and cedar notes - has been made since the winery's founding in 1966. Enjoy alone or with a variety of hearty dishes such as meaty lasagna or filet mignon.



RED WINES cont'd.

Josh Cabernet Sauvignon

The bouquet is rich with dark fruits, cinnamon, clove and subtle oak aromas. The wine is juicy on the palate with bright red cherries and blackberry flavors prominent, accented by delicate vanilla flavors and toasty oak, finishing long with round, soft tannins.

Rodney Strong Sonoma County Merlot

Lush with predominate notes of black plum, black cherry and blueberry with a hint of dried sage. This wine is silky and voluptuous with soft tannins. The luscious dark fruit flavors are enhanced by aging in small French and American oak barrels for a nice baking spice, vanilla and creamy finish.

WHITE WINES

Woodbridge by Robert Mondavi Pinot Grigio

Intense citrus, lime, and fresh peach aromas with a crisp finish. The well-rounded flavors of our Pinot Grigio make for a beautiful pairing with Thai food, poultry, and a variety of cheeses. Enjoy our Pinot Grigio slightly chilled.

Woodbridge by Robert Mondavi Sauvignon Blanc

With crisp, bright, refreshing acidity and tropical aromas, Woodbridge Sauvignon Blanc is a fruit-forward wine that shines both alone and alongside food. A lovely accompaniment to seafood, light chicken dishes and a variety of warm-weather dishes such as fresh spring salads and appetizers.

Clos du Bois Chardonnay

Brilliant silver straw yellow in colour. Intense aromas of apple blossom, ripe pear, and sweet lemon drop are complemented by toasty oak, spice, and cream. The silky texture of the wine is overlaid with bright, juicy flavours of ripe apple and pear. The finish is long and fresh.

Robert Mondavi Private Selection Chardonnay

Rich and creamy with a balanced acidity and finish. The wine offers aromas of key lime pie, honeysuckle, grilled pineapple, crème brûlée, toasted coconut, and vanilla bean with flavours of baked apples, poached pears, pineapple, lime, baking spices, and toasty oak.



WHITE WINES cont'd.

The Dreaming Tree Chardonnay

Golden straw in colour, with baked pear and peach flavours that jump out of the glass. Toasty and rich up front, finishing crisp and elegant. This well-balanced, medium-bodied wine is easy to enjoy and will bring a taste of the Central Coast right to your home.

Josh Chardonnay

Balanced with aromas of tropical fruits and citrus married with subtle oak notes. The palate is bright and fresh, with lingering flavors of juicy yellow peaches, lemon oil and crème brûlée. The wine shows great, soft texture and finishes long.

Rodney Strong Charlotte's Home Sauvignon Blanc

A fresh, bright and crisp wine with balance, richness and aromatic complexity. The Alexander Valley fruit provides backbone, while the ocean-cooled Russian River Valley fruit offers citrus notes of grapefruit and lime blossoms, with a slightly herbaceous quality. The warmer Dry Creek Valley fruit gives the wine a rip honeydew melon and tropical character.

ROSÉ

Woodbridge White Zinfandel

Bright, crisp and perfectly refreshing, Woodbridge White Zinfandel is an excellent choice on a warm afternoon. The wine is lightly sweet with clean acidity and intense flavors of watermelon from start to finish. This versatile wine pairs well with a spicy Cajun dish, light appetizers, fruit, and tangy cheeses.

WOODBIDGE
by ROBERT MONDAVI

All Inclusive Packages

Includes...

All In Soft Bar Package

Service Staff

Cruiser Table Arrangement (X1)

Upgrade to Alcoholic Package (House Wine and Beer)

\$21.94 per person

	Single (15 guests)	Double (38 guests)	Triple (54 guests)
The Serve Menu package	\$1491.42	\$3331.65	\$4709.81
Each additional guest	\$66.01	\$66.01	\$66.01
The Return Menu Package	\$1762.07	\$4017.30	\$5536.56
Each additional Guest	\$84.05	\$84.05	\$84.05
The Centre Court Menu package	\$2328.21	\$5451.53	\$7722.28
Each additional guest	\$121.80	\$121.80	\$121.80
The Advantage Menu Package	\$2791.20	\$6624.44	\$9389.04
Each additional Guest	\$152.66	\$152.66	\$152.66
The Ace Menu package	\$2417.40	\$5677.46	\$8043.33
Each additional guest	\$127.74	\$127.74	\$127.74
The Deuce Menu Package	\$2690.81	\$6393.15	\$9061.15
Each additional Guest	\$147.76	\$147.76	\$147.76



The Serve

DAY SESSION

Available Monday through Saturday



Salads

Cranberry Quinoa

A sweet combination of quinoa, tart cranberries and raisins, balanced with the flavour of toasted pumpkin seeds, infused with the natural taste of a honey sesame dressing.

Caesar Salad

Crisp hearts of romaine dressed in a creamy garlic dressing garnished with herb croutons and grated Canadian Parmesan cheese

Sandwiches

Assorted sandwiches and tortilla wraps prepared on a daily selection of rustic, wholegrain breads and rolls, filled with an assortment of the following fillings:

Solid White Albacore Tuna with diced green olives in a citrus mayonnaise

Grilled BBQ Chicken Breast with chipotle aioli and spring mix greens

Peppercorn Encrusted Sterling Silver Roast Beef accented with roasted marinated tomatoes, arugula and creamy horseradish

Farm Fresh Chopped Egg Salad with citrus mayonnaise, fresh sliced cucumber and watermelon radish

Black Forest Ham and Asiago shaved and presented with radicchio, crisp cucumber, Asiago and sweet mustard

Smoked Turkey Breast and Cheese shaved and accented roasted pepper spread and jalapeno Havarti

Roasted Vegetable and Feta roasted sweet peppers, marinated oven dried tomatoes, baby spinach, crumbled feta

Crudités and Dip Display

A selection of fresh cut, locally sourced vegetables to include: cherry tomatoes, carrots, broccoli, cauliflower florets and bell pepper strips attractively arranged and served with fresh made dips

Desserts

Fresh Fruit Tray

Fresh market selection of sliced fruit garnished with seasonal berries

A fresh baked selection of Gourmet Cookies

\$42.61 per Guest





The Return

DAY SESSION

Available Monday through Saturday

Salads

- GF Summer Red Skin Potato Salad**
Ontario grown red skin potatoes, fresh celery, crisp green onion, herbs and spices in a creamy Dijon dressing
- GF Wild Greens**
House greens with tomatoes, cucumbers, onions and green peppers. Extra virgin olive oil and balsamic vinaigrette
- Tri Colour Chick Pea**
A tantalizing medley of three types of chick peas with fresh diced red, yellow and green peppers and red onion. Tossed in a delicious orange vinaigrette sprinkled with fragrant cilantro.
- GF Lemon-Champagne Poached Shrimp Platter**
Served with cocktail sauce



"Create Your Own Sandwich"

- GF The Butcher's Deli Platter**
An assortment of sliced cured meats to include: smoked turkey breast, roast beef, and black forest ham
- GF Dairy Platter**
An assortment of fillings to include: Egg salad, tuna salad, and chicken salad
- GF Accompanied by...**
Sliced dill pickles, shaved mild cheddar cheese, tomatoes, cucumbers, green leaf lettuce, Dijon mustard, citrus mayonnaise and creamed horseradish
- A Selection of Freshly Baked Breads & Rolls**
Served with creamery butter

Desserts

- GF Cheese Platter**
Assorted cheeses served with crackers and Raincoast crisps. (only cheese selection is GF)
- GF Fresh Fruit Tray**
Fresh market selection of sliced fruit garnished with seasonal berries

Marigolds and Onions Home Baked Cookies & Squares

\$58.30 per Guest



Match Point Menu

Available Monday through Saturday

Not available for All Inclusive Package

Cranberry Quinoa

A sweet combination of quinoa, tart cranberries and raisins, balanced with the flavour of toasted pumpkin seeds, infused with the natural taste of a honey sesame dressing.



GF Crudités and Dip Display

A selection of fresh cut locally sourced vegetables to include cherry tomatoes, carrots, broccoli, cauliflower florets, and bell pepper strips attractively arranged and served with fresh made dips

GF Buenos Nachos

Tri colour corn tortillas with salsa picante and locally produced sour cream

Bite Size Jaffa Skewers – choose 2 of the following options

Served with freshly prepared dips and herb flatbreads

Mediterranean spiced chicken skewers

Or

Cumin marinated Atlantic salmon skewers

Or

Sesame and Honey coated Beef skewer

Desserts

GF Cheese Platter

Assorted cheeses served with crackers and Raincoast crisps (only cheese selection is GF)

GF Fresh Fruit Tray

Fresh market selection of sliced fruit garnished with seasonal berries

A Fresh Baked Selection of Gourmet Cookies

\$66.86 per Guest




Centre Court

Available Monday through Saturday

Salads

Wild Rice and Butternut Squash

Wild and white rice, roasted butternut squash and dried cranberries in a light maple vinaigrette.

-  **Summer Red Skin Potato Salad**
Ontario grown red skin potatoes, fresh celery, crisp green onion, herbs and spices in a creamy Dijon dressing

Caesar Salad

Crisp hearts of romaine dressed in a creamy garlic dressing garnished with herb croutons and grated Canadian Parmesan cheese

Cold Entrees – Please Choose 2 of the Following Entree Options

Red Chimichurri Beef

Grilled Flat Iron Beef topped with a traditional Argentinean Chimichurri of garlic, basil, cilantro, chillies and olive oil complimented with marinated garlic tomatoes.

Montreal Steak Spiced Salmon

Roasted filet of salmon marinated with house-made blend of Montreal Steak Spice. Finished with an olive oil, honey and fresh lemon glaze.



Hot and Sour Chicken

Chili and plum sauce glazed roasted breast of chicken. Scented with rosemary, lemon and lime juices.

Selection of Freshly Baked Rolls

Served with red pepper dip and creamery butter

Desserts

-  **Cheese Platter**
Assorted cheeses served with crackers and Raincoast crisps (only cheese selection is GF)
-  **Fresh Fruit Tray**
Fresh market selection of sliced fruit garnished with seasonal berries

Marigolds and Onions Miniature French Pastries and Tarts

\$91.12 per Guest




The Advantage

Available Monday through Saturday

Chef's Selection of Canapés

Salads

-  **M&O Signature Salad**
Arugula and spinach garnished with sundried cranberries, crumbled goat cheese. Dressed in a raspberry vinaigrette
- Cranberry Quinoa**
A sweet combination of quinoa, tart cranberries and raisins, balanced with the flavour of toasted pumpkin seeds, infused with the natural taste of a honey sesame dressing.

Tri Colour Chick Pea

A tantalizing medley of three types of chick peas with fresh diced red, yellow and green peppers and red onion. Tossed in a delicious orange vinaigrette sprinkled with fragrant cilantro

Sushi – Maki Rolls

Served with pickled ginger, wasabi and soy sauce (soy sauce served on side, not GF)

Sweet Potato Roll: Tempura sweet potato and avocado

Dynamite Roll: Tempura Shrimp and avocado

California Roll: Crab and Avocado

Cucumber Roll

Cold Entrees – Please Choose 2 of the Following Entree Options

Moroccan Beef

Roasted AAA Flat Iron Steak topped with traditional earthy Moroccan spices, honey, molasses and house-made ketchup.

Cilantro Pesto Chicken

Cumin marinated breast of chicken, roasted and glazed with a cilantro and roasted garlic pesto.

-  **Seafood Skewer**
Assorted seafood served with capers and fresh tomatoes.

A Selection of Freshly Baked Rolls

Served with red pepper dip and creamery butter

Desserts

-  **Cheese Platter**
Assorted cheese served with crackers and Raincoast crisps (only cheese selection is GF)

-  **Fresh Fruit Tray**
Fresh market selection of sliced fruit garnished with seasonal berries

Marigolds and Onions Miniature French Pastries, French Macaroons and Tarts

\$117.96 per Guest





The Ace

AVAILABLE SUNDAY ONLY

A Selection of Marigolds and Onions Morning Pastries

Includes a selection of butter croissant, fruit Danish, muffins and breakfast loaves. Served with berry preserves and creamery butter



GF Crudités Tray

A selection of fresh cut vegetables to include cherry tomatoes, carrots, celery sticks, green zucchini spears, broccoli, cauliflower florets, and bell pepper strips served with assorted dips

Salads

GF Wild Greens

House greens with tomatoes, cucumbers, onions, green peppers, extra virgin olive oil and balsamic vinaigrette

GF Asparagus Salad

Tender spears of asparagus with crumbled goat cheese and olive oil

GF Summer Red Skin Potato Salad

Hearty red skin potatoes, fresh celery, crisp green onion, herbs and spices in a creamy Dijon mustard dressing

Cold Entrees

Smoked Salmon Platter

Served with caper berries, red onions and lemon wedges

Cilantro Pesto Chicken

Cumin marinated breast of chicken, roasted and glazed with a cilantro and roasted garlic pesto.

Moroccan Beef

Roasted AAA Flat Iron Steak topped with traditional earthy Moroccan spices, honey, molasses and house-made ketchup.

A Selection of Freshly Baked Rolls

Served with red pepper dip and creamery butter

Desserts

GF Cheese Platter

Assorted cheeses served with crackers and Raincoast crisps (only cheese selection is GF)



GF Fresh Fruit Tray

Fresh market selection of sliced fruit garnished with seasonal berries

Marigolds and Onions Assortment of Home Baked Cookies & Squares

\$96.29 per Guest



The Deuce

AVAILABLE SUNDAY ONLY

A Selection of Marigolds and Onions Morning Pastries

Includes a selection of butter croissant, fruit Danish, muffins and breakfast loaves, served with berry preserves and creamery butter

Crudités Tray

A selection of fresh cut vegetables to include cherry tomatoes, carrots, celery sticks, green zucchini spears, broccoli, cauliflower florets, and bell pepper strips served with assorted dips



Salads

M&O Signature Salad

Arugula and spinach garnished with sun-dried cranberries, crumbled goat cheese. Dressed in a raspberry vinaigrette

Cranberry Quinoa

A sweet combination of quinoa, tart cranberries and raisins, balanced with the flavour of toasted pumpkin seeds, infused with the natural taste of a honey sesame dressing.

Caprese Salad

Sliced vine-ripened tomatoes interwoven with fresh Mozzarella cheese, dressed in a basil pesto

Cold Entrees

Lemon-Champagne Poached Shrimp Platter

Served with cocktail sauce

Smoked Salmon Platter

Served with caper berries, red onions and lemon wedges

Red Chimichurri Beef

Grilled Flat Iron Beef topped with a traditional Argentinean Chimichurri of garlic, basil, cilantro, chillies and olive oil complimented with marinated garlic tomatoes.

Smokey Mustard Chicken

Chili and smoked paprika marinated chicken breast. Roasted and finished with Miele Dijon mustard and fresh coriander.

A Selection of Freshly Baked Rolls

Served with red pepper dip and creamery butter

Desserts

Cheese Platter

Assorted cheeses served with crackers and Raincoast crisps (only cheese selection is GF)

Fresh Fruit Tray

Fresh market selection of sliced fruit garnished with seasonal berries



Marigolds and Onions Miniature French Pastries and Tarts

\$114.54 per Guest



Private Suites À La Carte Menu

The following selection of salads, entrees and snacks can be provided as an add-on to your selected menu. You are also welcome to customize your own menu to better suit your needs by selecting from the items listed below. All a la carte items are based on 10 servings. **Only additions will be accepted on the prix fixe menu options. We are unable to make any substitutions on those menus.**

Appetizer Platters

GF	Grilled Ontario sourced vegetable antipasto	\$139.45
	Assorted cold canapés (30pcs)	\$162.71
GF	Crudités and assorted dips	\$58.05
	Smoked salmon with garnishes	\$169.27
GF	Jumbo shrimp with lemons and cocktail sauce (40pcs)	\$188.96
	Sushi selection of assorted maki rolls and nigiri (30pcs)	\$181.90
	Served with wasabi, pickled ginger and soy sauce	

Snacks

GF	Roasted nuts (walnuts, pecans and almonds)	\$52.92
GF	Nachos, salsa picante & sour cream	\$44.48
	Finger size party sandwiches (40 pcs)	\$89.35
GF	Cheese platter (only cheese selection is GF)	\$124.79
GF	Individual bags of chips	\$37.70
	Pickled Ontario vegetables, hummus and herb flatbreads	\$57.43
GF	Oikos Yogurt, Vanilla (12 pieces)	\$37.17

Sweet Endings

	Gourmet home-style cookies	\$34.00
GF	Fresh cut fruit platter	\$83.18
	Assorted French pastries	\$83.18
GF	Häagen-Dazs ice cream bars –	\$105.33
	Available in boxes of 12 only	





Private Suites À La Carte Menu, cont'd

The following options are based on 10 servings

Salads

Caesar Salad

\$73.42

Crisp hearts of romaine dressed in a creamy garlic dressing garnished with herb croutons and grated Canadian Parmesan cheese



Summer Red Skin Potato Salad

\$73.42

Hearty red skin potatoes, fresh celery, crisp green onion, herbs and spices in a creamy Dijon mustard dressing

Tuscany Bean

\$73.42

A hearty medley of navy bean and barley, mixed with fresh red and green peppers in a sundried tomato vinaigrette.



Wild Greens

\$73.42

House greens with tomatoes, cucumbers, onions, green peppers, extra virgin olive oil and balsamic vinaigrette



Asparagus Salad

\$73.42

Tender spears of asparagus with crumbled goat cheese and olive oil

Tri Colour Chick Pea

\$73.42

A tantalizing medley of three types of chick peas with fresh diced red, yellow and green peppers and red onion. Tossed in a delicious orange vinaigrette sprinkled with fragrant cilantro.

Cranberry Quinoa

\$73.42

A sweet combination of quinoa, tart cranberries and raisins, balanced with the flavour of toasted pumpkin seeds, infused with the natural taste of a honey sesame dressing.

Entrées

Cilantro Pesto Chicken

\$139.45

Cumin marinated breast of chicken, roasted and glazed with a cilantro and roasted garlic pesto.

Moroccan Beef

\$242.20

Roasted AAA Flat Iron Steak topped with traditional earthy Moroccan spices, honey, molasses and house-made ketchup.

Montreal Steak Spiced Salmon

\$205.49

Roasted filet of salmon marinated with house-made blend of Montreal Steak Spice. Finished with an olive oil, honey and fresh lemon glaze.

Maple Tofu Stack

\$60.63

Maple and smoked paprika rubbed tofu steaks layered with candied sweet potato, caramelized onion and mascarpone cheese.

dish is comprised of 5 servings



Indicates a GLUTEN FREE item

