

YORKVILLE CONFERENCE CENTRE

CATERING MENU

Spring/Summer 2016

Three Star Menu \$27.50

One Three Star breakfast selection with fruit and chilled juice \$ 9.75
One sandwich \$ 16.75
One salad or cold side dishes
One dessert selection
One snack selection \$ 5.00
Chilled soft drink

Four Star Menu \$32.75

One Four Star breakfast selection with fruit and chilled juice \$ 10.50
Any hot lunch selection for \$2 more
One room temperature entrée \$ 27
(add \$6 per guest for second choice – 1.5 total entrees per guest)
Two salad or cold side dishes
One dessert selection

OR

Select one hot lunch option from the five star menu for only \$2 more per person.

One snack selection \$ 5.00
Chilled soft drink

Five Star Menu \$45

One Five Star breakfast selection with fruit and chilled juice \$ 12.00
One hot entrée selection \$ 28.75
(add \$6 per guest for second choice – 1.5 total entrees per guest)
Two hot side dishes
One salad or cool side
One dessert selection
One snack selection \$ 5.00
Chilled soft drink

***THREE STAR* Breakfast - Quick Start**

\$ 9.75 per person

Breakfast is accompanied by one chilled juice per person

CONTINENTAL

A display of buttery croissants and fruit filled Danish served with creamery butter and preserves
Fresh fruit platter with berries

MUFFINS & BREADS

Jumbo muffins and thick slices of breakfast breads served with creamery butter and preserves
Fruit salad with mint

SWISS MORNING

Balkan yoghurt parfait with seasonal berry compote and oven roasted granola
Fresh fruit skewers

SCONES

Apple cinnamon, white chocolate, cranberry & mixed berry scones with creamery butter, clotted cream & preserves
Fresh fruit platters with berries

BAGEL BASKET

Assortment of freshly baked Gryfe's Bagels
Plain & smoked salmon cream cheeses
creamery butter, preserves & peanut butter
Fruit skewers

***FOUR STAR* Breakfast - Bistro Morning**

\$ 10.50 per person

Breakfast is accompanied by one chilled juice per person

EUROPEAN CONTINENTAL

Morning scones, jumbo muffins, breakfast breads, fruit danish and butter croissants
Chef's selection of miniature quiche
Individual low fat yoghurt
Fresh Fruit Platter

MINI QUICHE

An assortment of delicious quiche, may include:
Sundried tomato & chevre
Artichoke, spinach & leek

Gruyere & mushroom
Thyme, bacon & caramelized onion
Roasted pepper & feta
served with fruit skewers

LIGHT START

Date & raisin bars and chewy nut & fruit breakfast cookies
Individual low fat yoghurts
Fresh fruit platter

BISTRO EGG STRUDEI

Flakey pastry stuffed with fresh scrambled eggs and a selection of assorted toppings such as:

Leek & Parmesan
Spinach & Feta
Blistered Tomato & Goat Cheese
Mushroom & Swiss
served with fruit salad with mint

MINIATURE BAGEL SANDWICHES

Chef's selection of the following: Egg salad
Tomato & arugula
Bacon & aged cheddar Cucumber & cream cheese Ham & Swiss
served with fruit skewers

***FIVE STAR* Breakfast - Quick Start**

\$ 12.00 per person

Breakfast is accompanied by one chilled juice per person

CLASSIC BREAKFAST

Buttery Scrambled Eggs lightly seasoned with herbs
Crisp bacon or sausage or back bacon
Assorted Sliced Bagels served with butter and jam
Fruit platter with berries or Fruit skewers with maple yoghurt or Fruit salad with mint

WAFFLES

Belgian sugar waffles
served with powdered sugar, maple syrup and seasonal fruit compote
Home style herb & olive oil roasted new potatoes
Turkey Sausage
Fruit platter with berries or Fruit skewers with maple yoghurt or Fruit salad with mint

Refined start breakfast options continue on the next page...

FRITTATA

Delicious individual frittatas may include:

Sautéed peppers & onion, Herbs & parmesan, Sundried tomato & feta
served with home style herb & olive oil roasted new potatoes

Bacon

Fresh fruit platter

BRIOCHE FRENCH TOAST

served with pancake syrup, berry compote & chunky applesauce

Home style herb & olive oil roasted new potatoes

Back bacon

Fruit salad with mint

BREAKFAST BURRITOS

Potato, black bean & corn, Spinach & mushroom, Chorizo & mozzarella home style herb &
olive oil roasted new potatoes

Breakfast Sausage

Fresh fruit platter

FLUFFY OMELETTES

Delicious individual omelettes may include:

Plain with herbs, Caramelized onions & chevre, Ham & swiss

Home style herb & olive oil roasted new potatoes

Back bacon

Fruit skewers

SMOKED SALMON

Served Room Temperature/Cool

Smoked salmon with dill, capers, purple onion and cucumber Basket of bagels with creamery
butter, herbed & plain cream cheese Accompanied by your choice of fruit

Sliced fruit with berries

Fruit skewers with maple yoghurt

Chopped fruit salas with mint

***THREE STAR* Sandwich lunch**

Gourmet Sandwich Lunch Platters

All sandwich lunches include 3-5 sandwiches selections, one or two cool sides,
one dessert selection
and one chilled beverage per person

\$16.50 per person with one side, \$21.50 per person with two sides

Sandwiches & Wraps

CHICKEN/TURKEY

SANDWICHES

Teriyaki chicken with grilled pineapple, caramelized red onion and sriracha aioli **NEW**
Chicken parmesan with poached tomato salsa & smoked provolone
Southwestern chicken with sautéed onions & peppers and avocado mayonnaise
Pesto chicken with blistered tomatoes, sprouts and lemon pepper aioli

WRAPS

Rotisserie chicken salad wrap with artichokes and roasted garlic white bean puree
Roast turkey wrap with diced tomatoes, shredded romaine and lime mayo **NEW**

BEEF

SANDWICHES

Roast beef with caramelized onions and horseradish cream **NEW**
Corned beef with deli slaw and dijon
Herb & garlic bavette with tarragon cream & heirloom tomato

PORK

SANDWICHES

Black forest ham & brie with baked apples, grain mustard and arugula **NEW**
Provolone & prosciutto panini with arugula and sundried tomato aioli
Black forest ham & brie with apple cranberry chutney
Ham & cheese with tomato, butter lettuce and lemon pepper mayo on an onion bun

WRAPS

Prosciutto, genoa salami, ham, provolone wrap with roasted peppers with pesto aioli

FISH

SANDWICHES

Smoked salmon salad herb cream cheese heirloom tomatoes and capers

Classic tuna salad with chopped celery in avocado mayonnaise

Salmon salad in light citrus mayo with cucumber

VEGETARIAN

SANDWICHES

Curried egg salad with apple & watercress

Chickpea falafel wrap with tzatziki, roasted peppers & spicy tahini sauce

Caprese panini with buffalo mozzarella, arugula, roma tomatoes, basil and tapenade

Herbed cream cheese, matchstick carrot salad, cucumber and alfalfa sprouts

WRAPS

Grilled portobello wrap with chevre, watercress, caramelized onions & honey mustard

Grilled seasonal vegetable wrap with lemon hummus and arugula

Vegetarian Asian wrap with hoisin tofu, crisp julienne vegetables, tamarind noodle salad, watercress & bean sprouts

***THREE & FOUR STAR* Salads & Cool side Dishes**

Breakfast is accompanied by one chilled juice per person

LEAFY GREEN SALADS

Hearty baby greens and spinach with walnuts, cranberry focaccia toasts & crumbled chevrè in blueberry dressing ^{NEW}

Mixed lettuces with edamame, mango, red peppers, pea shoots and wonton crisps in sesame vinaigrette ^{NEW}

Green beans and baby kale with summer peas, yellow peppers, radish and celery in champagne dressing ^{NEW}

Mixed greens with fennel, mandarins & pita crisps in raspberry honey vinaigrette

Summer Cobb salad with watermelon, feta, black olives, beets, baked lavash crisps and pomegranate vinaigrette

Heritage lettuces & kale with baked apple wedges, candied walnuts & chevre crumble in white balsamic vinaigrette

Caesar salad with black pepper croutons, crisp bacon and shaved parmesan in creamy vinaigrette with lemon (bacon optional)

Heritage lettuces & kale with baked apple wedges, candied walnuts & chevre crumble in white balsamic vinaigrette

Caesar salad with black pepper croutons, crisp bacon and shaved parmesan in creamy vinaigrette with lemon (bacon optional)

Butter lettuce & arugula, with sundried tomatoes, roasted red peppers, shaved parmesan & focaccia toasts in balsamic vinaigrette

Greek style salad with peppers, cucumber, tomatoes and pitted black olives in lemon and olive oil on iceberg lettuce and crumbled feta

HEARTY SALADS

Whole wheat penne and chickpeas with radicchio, olives, rapini and toasted sunflower seeds in lemon and olive oil **NEW**

Pearl couscous with chick peas, sundried tomatoes, cucumber & edamames in mint & lemon

Toasted farro with roasted mushrooms, rainbow carrot ribbons & caramelized Brussels sprouts in lemon oil

Barley & roasted butternut squash with sundried tomatoes, arugula and radicchio in red balsamic marinade

Ancient grains salad with celery, leek, peppers, dried apricots & cranberries

Pad Thai noodle salad in sweet & sour marinade with red cabbage, carrot, peppers, baked tofu & pea sprouts

Farfalle pasta in black olive tapenade with roasted zucchini, eggplant, asparagus and peppers

Cheese tortellini with Datterini grape tomatoes, roasted fennel and organic watercress in lemon vinaigrette

Tortiglioni pasta salad in apple balsamic dressing with marinated mushrooms, grilled artichoke hearts, roasted peppers and radicchio

Crisp Eastern vegetables tossed with rice linguini in a sweet & sour Thai lemongrass marinade

Moroccan red roasted potatoes with cauliflower, carrot & chickpeas in a lime honey dressing

Blue potato & quinoa salad with baby kale, celery and red radish in champagne vinaigrette

Creamy potato salad with pickles, chopped egg, celery, scallions & parsley

Grilled vegetables drizzled in aged balsamic & lemon olive oil

Ancient grains salad with celery, leek, peppers, dried apricots & cranberries

***FOUR STAR* Room Temperature Lunch & Hot Lunch**

All room temperature menus include a basket of fresh bread & butter, one dessert selection and one chilled beverage per person.

\$27.00 per person with one main and two sides,

\$28.75 per person with one main, two hot sides, one cool side

\$32.75 per person with two mains and two sides

(1.5 portions per person for double mains)

Room Temperature Mains

CHICKEN

- Grilled** Tikka grilled chicken with lime, sour cream and cucumber **NEW**
- Grilled** Sweet & sour teriyaki chicken breast with roasted pineapple salsa **NEW**
- Grilled** Honey mustard chicken breast
- Grilled** Thai chicken salad with slivered peppers, carrots, nappa & bean sprouts in lemongrass vinaigrette
- Grilled** Roasted chicken breast with cacciatore compote & shaved parmesan
- Grilled** Butter chicken satays & lime yoghurt
- Grilled** Cuban spiced chicken in adobo with pickled red onion & cilantro sour cream
- Grilled** Louisiana Cajun barbecue chicken with peach chutney
- Grilled** Thai grilled chicken with papaya salsa
- Grilled** Sundried tomato chicken sliced with balsamic crema
- Grilled** Sweet ancho rubbed chicken breast sliced with roasted corn & pepper salsa
- Grilled** Maple mustard chicken breast with chunky apples & sauce on side
- Grilled** Santa Fe chicken with mild peperonata salsa

BEEF

- Beef teppanyaki with baby corn, snow peas, heirloom carrots & bean sprouts **NEW**
- Korean barbecue beef with carrot pepper slaw
- Garlic-herb marinated flank steak and sliced with caramelized onions
- Argentinian style beef brochettes with chimichurri sauce
- Beef tenderloin brochette in orange chipotle barbecue glaze

FISH

- Roasted salmon in pepita pesto with lemon **NEW**
- Pomegranate glazed salmon in quinoa crust with tarragon aioli
- Herb roasted salmon filet with caponata salsa
- Moroccan tandoori baked salmon with spiced Greek style yoghurt

VEGETARIAN

- Harissa spiced tofu and sweet pepper shish kabobs with mint yogurt **NEW**
- Goat cheese & grilled leek tart
- Grilled vegetable brochette in balsamic glaze
- Miso roasted tofu with snow peas, mushroom, zucchini and tomato
- Harissa chickpea square with roasted asparagus, peppers & mushrooms
- Lentil and baby root vegetables wrapped in phyllo with roasted red pepper salsa
- Vegan Southwestern quinoa stuffed peppers
- Crispy tofu with roasted carrots & slivered snow peas
- Miso roasted tofu with snow peas, mushroom, zucchini and tomato

***FOUR OR FIVE STAR* Hot Menus**

All hot lunch or dinner menus include bread & butter, one hot main,
two hot sides and one cold side
Accompanied by your choice of dessert and one chilled beverage per person.

\$28.75 per person, one menu selection

\$6.00 per person with an additional main course selection

BBQ CHICKEN NEW

Assorted rolls & butter
Rotisserie Chicken with jus
Creamy chive mash potatoes
Sautéed carrots, cauliflower and broccoli
Garden green salad with tomatoes, cucumbers and croutons
One dessert selection

MOROCCAN CHICKEN NEW

Assorted rolls & butter
Moroccan spiced chicken in tomato apricot jus
Carrots & cauliflower roasted in harissa butter with olives
Bulgur pilaf with toasted chickpeas, red & yellow peppers and fennel
Spinach, chard & iceberg with radishes & lavash crisps in orange blossom vinaigrette
One dessert selection

JERK CHICKEN NEW

Assorted rolls & butter
Grilled jerk chicken sliced with a sweet & sour mango pepper compote
Chunky stir fried pineapple, peppers & chayote with slivered Bermuda onions
Coconut smashed new potatoes & yams
Mixed heritage lettuces & watercress in avocado lime vinaigrette with tomatoes,
cucumbers & bean sprouts
One dessert selection

COQ AU VIN NEW

Assorted rolls & butter
Coq au vin with sweet peppers & summer squash
Roasted Potatoes
Slivered fennel & peppers in olive oil
Radicchio & spinach with beet ribbons, chevre & sumac crisps in pomegranate vinaigrette
One dessert selection

SOUTH ASIAN BEEF SHORTRIBS NEW

Korean style boneless beef short ribs in hoisin jus
Lemongrass & chili spun yukon gold potatoes
Baby carrots & asparagus in tarragon butter
Butter lettuce with julienned cabbages, sechuan pickled cucumber, water chestnuts
and sesame rice crisps in rice wine & ginger vinaigrette
One dessert selection

BEEF STROGANOFF NEW

Basket of assorted rolls & butter
Beef stroganoff with cremini mushrooms & pearl onions
Mustard seed spaetzle with coarse chopped herbs
Rainbow carrots in tarragon butter OR snipped green beans with herb butter
Iceberg & red cabbage with tomatoes, julienne carrot and croutons
One dessert selection

BEEF BRISKET NEW

Assorted rolls & butter
Braised brisket in barbecue sauce with mustard & horseradish
Smashed new potatoes with lemon and thyme
Baked summer ratatouille in herb oil
Greek salad with peppers, cucumber, tomatoes, black olives & feta in lemon & olive oil
One dessert selection

MEAT LASAGNA NEW

9 portions per half pan – we will round up accordingly

Warm Garlic Bread
Classic meat lasagna with beef bolognese & mozzarella (pre-sliced)
Grilled zucchini in rosemary and olive oil
Snipped green beans with herb butter
Caesar salad with black pepper crouton thins, and shaved parmesan in a traditional
creamy vinaigrette with lemon (crisp bacon on the side)
One dessert selection

SUMMER COD NEW

Basket of assorted rolls & butter
Potato & chive crusted cod with roasted pepper ketchup
White & wild rice pilaf with herbs
Steamed carrots, cauliflower and broccoli
Heritage green salad with roasted red peppers and smoky potato hickory sticks and
sweet corn vinaigrette
One dessert selection

COCONUT TILAPIA ^{NEW}

Coconut crusted tilapia with tangy tartar sauce
White & wild rice pilaf with herbs
Steamed carrots, cauliflower and broccoli
Mixed heritage lettuce & watercress in avocado lime vinaigrette with tomatoes,
cucumber & bean sprouts
One dessert selection

BBQ

Assorted rolls & butter
Barbecue chicken legs
Herb smashed new potatoes
Rainbow heirloom carrots in maple butter
Baby spinach & red lettuce with radish, chevre & multigrain croutons in honey dressing
One dessert selection

STIR FRY

Assorted rolls & butter
Thai beef stir fry
Saffron basmati rice with edamame
Chili garlic broccoli
Mixed greens with fennel, mandarins & pita crisps in raspberry honey vinaigrette
One dessert selection

SHEPPERD'S PIE

Assorted rolls & butter
Shepherd's pie
Steamed cauliflower & broccoli in herb butter
Heritage greens with iceberg lettuce, carrot and cucumber ribbons & cranberry
toasts in champagne dressing
One dessert selection

PASTA MENU'S

Choose one of the following Pasta Main Options
Accompanied by the following sides and salad

OPTION 1: Cheese tortellini in rose sauce with chicken, sundried tomatoes & caramelized onions

OPTION 2: Cavatappi in classic ratatouille sauce with black olives and shaved parmesan

OPTION 3: Whole wheat penne prima vera tossed in roasted garlic oil and lemon arugula pesto

Assorted rolls & butter
Tuscan style roasted zucchini
Slivered fennel & peppers in olive oil
Romaine & baby kale with focaccia croutons & shaved parmesan in lemon dressing
One dessert selection

MEXICO

Sautéed beef & vegetable fajitas
Potatoes smashed with black beans + roasted jalapenos
Cauliflower, carrots & cabbage roasted in smoky olive oil
Baby greens with beet ribbons, jicama, oranges & tortilla frites in avocado vinaigrette
Soft flour tortillas with salsa and sour cream

GREEK

Hearty lamb stew braised in red wine & tomatoes
Rice with dried fruits & toasted pine nuts
Zucchini & eggplant roasted with black olives, onions & peppers
Spinach with pea shoots & hearth bread croutons in fig + olive dressing
Grilled pita with tzatziki

CARIBBEAN

Island spiced chicken thighs in sweet & sour guava glaze
Sweet potato mash with caramelized onion
Jumped up chayote, peppers, pineapple & red onions
Iceberg & red cabbage with tomato filets and crispy chow mein noodles in lichee vinaigrette
Hearth breads & butter

INDIA

Butter chicken in a rich creamy tomato sauce
Dry roasted vegetable curry in thick masala sauce
Basmati rice with green peas, cashews and raisins
Cucumber & tomato in coriander and lime over greens with papadam crisps
Naan bread & raita

ITALIAN

Veal picatta in a light lemon & caper sauce
Rapini in olive oil with lemon & roasted garlic
Penne with artichokes, fennel & zucchini in light tomato sauce
Romaine & radicchio with sundried tomato, toasts & oyster mushrooms in fig dressing
Ciabatta rolls & butter

FRANCE

Stuffed sole Florentine in citrus beurre blanc
Buttery du puy lentils with leek & mushrooms
Rainbow carrots & leeks in mint butter
Romaine & frisee with cucumber & carrot slices and toasts in champagne vinaigrette
Hearth breads & sweet butter

NYC

Basket of assorted rolls & butter
Manhattan style whitefish & seafood chowder in aromatic tomato sauce
Red & white new potatoes roasted in rosemary and olive oil
Carrots & asparagus in maple butter
Butter lettuce + arugula, with sundried tomatoes, roasted red peppers, shaved
parmesan & focaccia toasts in balsamic vinaigrette

ADDITIONAL HOT VEGETARIAN MAINS

Portobello mushroom cakes with smoky tomato chutney
Tomato arancini with sautéed summer vegetables

DESSERT

Chewy cookies, crunchy biscotti and tiny shortbreads
French petit fours and an assortment of macarons
Fudge brownies & Kahlua toffee caramel blondies
Homestyle dessert bars and butter tarts
Chocolate and vanilla miniature cupcakes
Carrot cake squares & Nanaimo bars
Pastry chef's selection of tiny tarts and sweet bites
Sliced fruit and berries

SNACKS

\$5.00 per person for one selection

\$7.00 per person for two selections

Greek yoghurt
Jalapeno cornbread
Nature Valley nut & fruit clusters
Individual fruit & yoghurt drink
Solo energy bars
Chevre & caramelized onion quesadilla
Jumbo pretzels with ballpark mustard
Baked pita & lavash with tzatziki and roasted pepper hummus
Simple vegetable crudité with tzatziki
Tortilla crisps with tomato salsa & guacamole Individual low fat yoghurt
Crispy papadams with tandoori spiced yoghurt Jumbo pretzels with honey mustard dip
Kettle chips with chive dip
Sliced apple skewers with caramel sauce
Fruit and berry brochettes
Cinnamon coffee cake and chocolate chip banana bread Eatertainment trail mix
Selection of wrapped granola bars

Platters: Minimum 15 guests

GOURMET CHEESE

Market selection of artisanal cheese with dried apricots, cranberries & whole almonds
with sliced baguette & crisps

\$9.50/guest

CHARCUTERIE

Artisanal cured meats with cornichons, Kozlik's mustards, pickles, olives & sliced hearth breads

\$11.50/guest

DIPS & BREAD

Baked pita crisps, tortilla crisps + lavash with tzatziki, chipotle hummus, black bean & corn salsa

\$4.00/guest

SMOKED SALMON

Alderwood smoked salmon with dill & curly pea shoots, capers and lemon, whipped cream
cheese, pepper sour cream and Italian flatbreads

\$14.00/guest

ANTIPASTO

Chef's choice of cured meats, Italian cheeses, antipasti of mushrooms, onions and peppers,
sundried tomatoes, olives & artichoke hearts with grissini and crostini

\$15.00/guest

MEDITERRANEAN

Miniature falafel, chicken souvlaki, spanikopita, grilled pita and lavash, roasted garlic hummus +
tzatziki, jumbo olives in chilis, herb + lemon feta and grape tomatoes

\$12.50/guest

SOUTHWEST

Tortilla crisps with piquo de gallo and guacamole, barbecue glazed beef skewers, black bean +
toasted corn quesadillas with lime sour cream and jalapeno cheddar cornbread

\$12.50/guest

EASTERN

Teriyaki beef satays and thai lemongrass chicken satays with sesame lime mayo togarashi spiced
wonton crisps with edamame hummus, sweet & spicy fried tofu, samosas with sweet chili sauce

\$14.00/guest

CRUDITÉS

Seasonal display of cool, sliced vegetables with garlic & herb sour cream dipping sauce and roasted
pepper hummus

\$5.00/guest

Sweets

Pastry chef's selection of cookies, biscotti, tarts and sweet bites

\$6.00/guest

DROP OFF CANAPÉS

No chef required

\$3.50 per piece

Minimum 2 dozen of each variety

MEAT

Jerked chicken on plantain with pineapple chutney

Beef samosas with tamarind orange glaze

Porchetta on kettle chips with pineapple chutney **NEW**

Thai chicken satay with coconut peanut sauce

Vodka cured beef tenderloin with papaya salsa **NEW**

Sweet & sour Korean chicken with kimchi mayonnaise **NEW**

Orange barbeque glazed beef skewer **NEW**

SEAFOOD

Tandoori shrimp with mint yogurt **NEW**

Juniper & black pepper cured gravlax skewer

Lemony lobster salad in cucumber cup

Smoked salmon flatbread with dill cream **NEW**

Citrus & black pepper shrimp with horseradish ketchup **NEW**

Smoked trout & celery salad on endive

Lemongrass ginger shrimp with szechuan mayonnaise

VEGETARIAN

Edamame pancake with boursin & artichoke

Pakorras with spiced avocado & tomato **(vegan) NEW**

Grilled vegetable skewer with pesto vinaigrette

Rice paper springroll with hoisin

Caprese brochette with tomato & bocconcini

Asparagus & artichoke tartlette with asiago