

# 2023 - 2024 CATERING MENU



**Schulich**  
School of Business  
York University



**Executive**  
Learning Centre

04.17.2023

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*\* Prices are subject to change without prior notice  
Rates are subject to applicable taxes & administration fees \**

## Introduction

While planning an event can be fun, putting together a menu can be challenging at times. The Executive Learning Centre Sales & Catering Team is here to guide and help you plan your corporate or social event meals.

Our Executive Chef created the Catering Menu based on ELC customers' most requested items and various dietary requirements. Likewise, he has introduced new flavours that will cater to diverse preferences.

Listed below are some key considerations when you start drafting your menu:

- All Chicken products are Halal
- Gluten & Dairy Free options are available
- Vegan & Vegetarian options are available
- Kosher meals are available upon request with 7 days' notice and are subject to delivery charges from our preferred supplier
- Coffee is certified Fair Trade

### MENU ICON GUIDE



Feel free to call our Sales & Catering Team to place an order for your upcoming event.

Executive Learning Centre Schulich School of Business  
Sales & Catering Team  
416 650 8318  
ELCcatering@schulich.yorku.ca

## BREAKFAST BUFFET OPTIONS

*(Minimum order of 20 people)*

### DELUXE CONTINENTAL

**\$23.95 per person**

Selection of Freshly Squeezed Juices, Coffee & Tea  
Selection of Breakfast Pastries including Croissants, Danishes & Muffins  
Assorted Grain Breads  
Cheese Platter, Cold Cut Platter  
Served with Preserves & Butter  
Seasonal Sliced Fruit & Berries, Variety of Flavoured & Low-Fat Yogurts

### HEALTHY START BUFFET

**\$21.50 per person**

Selection of Freshly Squeezed Juices & Smoothie of the Day  
Seasonal Fruit & Berry Salad  
Avocado Toast Crostini Bites  
Variety of Flavoured & Low-Fat Yogurts with Organic Granola  
Low-Fat Cottage Cheese  
Raisin Bran Muffin  
Served with Margarine & Preserves

### THE TRADITIONAL BREAKFAST

**\$34.95 per person**

Selection Freshly Squeezed Juices, Tea & Coffee  
Choice of One Egg Option:  
*Free Range Scrambled Eggs or Scrambled Egg Whites with Spinach or Vegetable Frittata with Tomato Salsa*  
Maple Smoked Bacon & Breakfast Sausage  
Choice of Shredded Potato Hash with Peppers or Crispy Hash Brown Patties  
Charcuterie Meats & Canadian Artisan Cheeses  
Freshly Sliced Fruit, Bagels & Cream Cheese  
Assorted French Pastries, White & Whole Grain Toast, Breakfast Cereals

### FARMHOUSE BREAKFAST WRAPS

**\$29.00 per person**

Selection Fresh Juices, Tea & Coffee  
Scrambled Eggs with Cheese, Peppers, Ham & Pepper Aioli  
Vegetarian - Spinach, Peppers, Mushroom, Cheddar Cheese & Pesto Aioli  
Potato Hash Browns with Peppers & Onions  
Seasonal Fruit, Variety of Flavoured & Low-Fat Yogurts

## BREAKFAST BUFFET ENHANCEMENTS

May Be Ordered to Build Your Own Buffet or Add to a Package  
 (Minimum order of 20 people) Labor Charge will Apply Under 20 people

**Farm Fresh Scrambled Eggs with Fresh Herbs**   **\$6.95 per person**

ADD:

Baby Spinach & Ontario Tomatoes  **\$7.60 per person**

Cajun Chicken & Bell Peppers   **\$8.65 per person**

Western Style with Sweet Pepper, Smoked Ham & Scallions **\$8.65 per person**

### Breakfast Meats

Maple Smoked Bacon **\$3.65 per person**

Apple & Sage Plant Based Sausage  **\$4.85 per person**

Maple Pork Sausage **\$4.85 per person**

Peameal Bacon **\$3.55 per person**

Turkey Bacon  **\$3.75 per person**

**Country Home Fries or Shoestring Hash**   **\$4.05 per person**

Caramelized Onions & Sweet Peppers

**Buttermilk Pancakes** **\$7.90 per person**

Local Berry Compote, Canadian Maple Syrup

**Cinnamon French Toast** **\$6.00 per person**

Warm Maple Syrup & Seasonal Berries

### Traditional Eggs Benedict

One Soft Poached Egg on Toasted English Muffin with Ham & Hollandaise Sauce

Served with:

Smoked Ham **\$5.25 per person**

Peameal Bacon **\$5.25 per person**

Norwegian Smoked Salmon **\$7.20 per person**


Sautéed Spinach **\$4.55 per person**

**Chef Attended Omelette Station**  **\$12.00 per person\***

Made to Order Custom Omelettes  
 with Your Selection of the Following:

Swiss Cheese, Aged Cheddar, Diced Ham, Baby Spinach

Scallions, Bermuda Onion, Foraged Mushrooms, Vine Ripened Tomatoes 

Green Asparagus or Bell Peppers 

\* Chef Attendant required at **\$170.00**

## MORNING ADDITIONS

<p><b>ELC Breakfast Pastry Trio</b>            Miniature Breakfast Pastries Served with Fresh Butter &amp; Preserves            Mini Fruit Danish, Mini Muffins, Strudel Sticks &amp; Flaky Petite Croissants  <i>(Based on 2 pieces per person)</i></p>	<p><b>\$6.25 per person</b></p>
<p><b>Mini Muffin Basket</b>            Assorted Miniature Muffins Served with Fresh Butter &amp; Preserves  <i>(Based on 2 pieces per person)</i></p>	<p><b>\$5.25 per Item</b></p>
<p><b>The Bagel Stop</b>            Plain, Whole Wheat, Cheddar, Everything &amp; Multi-Grain            Served with Butter &amp; a Selection of Cream Cheese: Plain, Light &amp; Flavoured  <i>(Based on 1 bagel per person)</i></p>	<p><b>\$5.10 per item</b></p>
<p><b>Plain, Chocolate, Cheese Croissant</b></p>	<p><b>\$49.95 per dozen</b></p>
<p><b>Assorted Breakfast Muffins</b></p>	<p><b>\$49.90 per dozen</b></p>
<p><b>Assorted Breakfast Breads</b>  <b>Chef's Choice of Flavours</b>  <i>(Based on 2 slices per person)</i></p>	<p><b>\$5.75 per person</b></p>
<p><b>Build Your Own Yogurt Parfait</b>             Flavoured Yogurt, Toasted Granola, Coconut &amp; Fresh Berries</p>	<p><b>\$10.45 per person</b></p>
<p><b>Fruit Smoothie Station</b>             Chef's Blend of Fresh Fruit with Low Fat Yogurt</p>	<p><b>\$9.40 per person</b></p>
<p><b>Hard Boiled Eggs</b>   <i>(Based on 1 piece per person)</i></p>	<p><b>\$3.15 per person</b></p>
<p><b>Freshly Sliced Seasonal Fruit</b>             Watermelon, Honeydew, Cantaloupe &amp; Grapes  <i>(Based on 3oz. per person)</i></p>	<p><b>\$5.95 per person</b></p>
<p><b>Fresh Whole Fruit</b> </p>	<p><b>\$2.20 per item</b></p>
<p><b>Mini Fresh Fruit Skewer</b>             Served with Vanilla Yogurt  <i>(Based on 2 pieces per person)</i></p>	<p><b>\$6.50 per item</b></p>
<p><b>Assorted Granola Bars</b></p>	<p><b>\$3.45 per item</b></p>
<p><b>Vegan Granola Bars</b></p>	<p><b>\$3.95 per item</b></p>
<p><b>Assorted Coffee Cakes</b></p>	<p><b>\$2.75 per item</b></p>

## BUILD YOUR OWN AFTERNOON BREAK

### Homestyle Cookies

Oatmeal Raisin, Chocolate Chip & Double Chocolate **(2oz)** **\$3.50 per item**  
 Oatmeal Raisin, Chocolate Chip & Double Chocolate **(1oz)** **\$20.85 per dozen**

### Mini Butter Tartlets

*(Based on 1 piece per person)* **\$4.45 per item**

### Chef's Choice of Assorted Dessert Squares

*(Based on 2 pieces per person)* **\$6.90 per person**

### Chocolate-Dipped Strawberries

**\$3.50 per item**  
**\$41.45 per dozen**

### Haagen-Dazs Ice Cream Bars

**\$11.15 per item**

### Assorted Ice Cream Bars

**\$6.50 per item**

### Individual Chocolate Bars

Mars, Kit Kat, Aero & Twix **\$4.40 per item**

### Individual Bagged Snacks

Potato Chips, Pretzels & Popcorn **\$3.30 per item**

### Select Mixed Nuts (10oz bowl)

**\$33.60 per bowl**

### Pretzels & Potato Chips

Served with Sour Cream & Onion Dip **\$27.85 per order**

### Grilled Flatbread with Mediterranean Dip

Babaghanoush & Roasted Red Pepper **\$8.65 per person**

### Domestic and Imported Cheese

Selection of Canadian Orange Cheddar, Havarti **(2oz) \$9.40 per person**  
 Danish Blue, Brie & Smoked Provolone Cheese Served with a Trio of Crackers **(4oz) \$17.25 per person**

### Market Fresh Crudités









Freshly Sliced Vegetables with Dill Buttermilk Dip **\$4.50 per person**  
*(Based on 3oz. per person)*

### Vegan Vegetable Platter

Red Pepper Hummus & Guacamole **\$6.15 per person**

### Nacho Chips

Fresh Tomato Salsa, Guacamole & Sour Cream **\$8.15 per person**

<b>Couscous Salad in Beet Tuile</b>  <i>(Based on 1 piece per person)</i>	<b>\$2.75 per person</b>
<b>Gluten Free Chocolate Chip Cookies</b> 	<b>\$5.45 per item</b>
<b>Gluten Free Chocolate Brownies</b> 	<b>\$5.35 per item</b>
<b>Falafel</b>  Chickpea Hummus, House Cured Pickles & Jalapeno Cucumber, Grape Tomatoes & Olives <i>(Based on 3 pieces per person)</i>	<b>\$8.05 per person</b>
<b>Pakora Bites</b>  Tamarind Sauce <i>(Based on 1 piece per person)</i>	<b>\$2.88 per person</b>
<b>Mini Empanada</b> Chicken or Spinach & Feta <i>(Based on 1 piece per person)</i>	<b>\$3.20 per person</b>
<b>Root Vegetable Chips</b>  	<b>\$30.00 per large bowl</b>
<b>Quinoa Edamame &amp; Corn Beet Basket</b>  <i>(Based on 1 piece per person)</i>	<b>\$3.85 per person</b>
<b>Cinnamon Churros with Caramel Dip</b> <i>(Based on 2 pieces per person)</i>	<b>\$2.75 per person</b>





## WORKING SANDWICH PLATTERS

*All Sandwich Platters are based on 1 sandwich per person cut into 2 slices*


### The Deli Counter

**\$11.00 per person**

Market Selection of Breads & Wraps with Selection of Fillings:

Tuna Salad with Tomatoes

Ham with Cheese & Honey Mustard Mayo

Creamy Chive Egg Salad 

Turkey with Pesto Mayonnaise 

Roasted Vegetable Wrap with Red Pepper Hummus 


### La Baguette

**\$14.75 per person**

Assorted Crusty French Baguette with Selection of Fillings:

Roasted Vegetable with Mozzarella, Red Pepper Hummus 

Roast Beef with Horseradish Mayo & Cheese

Cajun Chicken with Herb Mayo & Tomatoes 


Shaved Turkey & Havarti with Cranberry Mayo 

### The Artisanal

**\$13.95 per person**

Multigrain, Marble Rye & Focaccia with Selection of Fillings:

Genoa Salami with Chipotle Mayo

Cucumber & Tomatoes with Red Pepper Hummus 

Roast Beef with Grainy Mustard Mayo & Swiss Cheese

Turkey Breast with Cheddar Cheese & Sundried Tomato Aioli 

### Scandinavian Open Faced


**\$17.00 per person**

Served on Slices of Assorted French Baguette:

Lemon-Dill Baby Shrimp

Cajun Chicken with Pesto Mayo & Tomato-Olive Salsa 

Smoked Salmon with Dill Cream Cheese, Grated Egg & Shaved Red Onion


Brie & Mango Chutney 


Creamy Chive Egg Salad with Black Olives 

### Wrap Platter

**\$13.50 per person**

Spinach, Whole Wheat & Plain Wraps with Selection of Fillings:

Roasted Vegetable with Red Pepper Hummus & Goat Cheese 

Turkey Breast with Havarti Cheese & Chipotle Mayo 

Creamy Chive Egg Salad with Lettuce

Roast Beef with Horseradish Mayo & Cheese

## WORKING SANDWICH PLATTER ADDITIONS

### Chef's Daily Soup

**\$6.50 per person**

### Market Fresh Salads

**\$6.95 per person**

*Creamy Broccoli with Dried Cranberries & Dill Buttermilk Dressing*

*Medley Bean Salad with Cilantro Vinaigrette*

*Quinoa Vegetable Salad*

*Orzo Pasta Salad with Sundried Tomato & Olives*

*Greek Salad*

*Traditional Caesar Salad*

*Mixed Lettuce with Heirloom Vegetables*

*Vinaigrette Coleslaw with Julienne Carrots*

*Baby Corn Salad with Artichokes & Peppers*

*Balsamic Roast Mushroom & Red Pepper Salad*

*Creamy Grainy Mustard Potato Salad*

## BOXED LUNCHES

*All Boxed Lunches Include: Whole Fresh Fruit, Chef's Selected Dessert Square  
Canned Soft Drink, Condiments & Cutlery*

### Boxed Lunch #1

**\$23.10 per person**

Sandwich or Wrap Selection:

Caprese Wrap: Tomato & Mozzarella with Pesto & Spring Lettuce



OR

Turkey with Cajun Mayo, Havarti Cheese & Tomatoes on Bakery Bread



### Boxed Lunch #2

**\$26.50 per person**

Spring Mixed Green Salad with Heirloom Vegetables

Sandwich or Wrap Selection:

Balsamic Roast Vegetable Wrap with Chickpea Hummus, Arugula & Goat Cheese



OR

Cajun Chicken Wrap with Sautéed Peppers, Olives & Sundried Tomato Aioli



OR

Roast Beef with Aged Cheddar & Horseradish Mayonnaise on Bakery Bread

*Gluten Free Bread & Wraps can be made available upon request*

## PLATED LUNCHES



*Lunches are Served with a Selection of Freshly Baked Breads & Butter  
Regular & Decaffeinated Freshly Brewed Coffee, Selection of Herbal & Black Teas*


Our 3-Course Plated Lunch Menus are Offered for a Minimum of 15 People with  
Chef's Choice of Seasonal Vegetables & Starch



### **SOUPS: choose one**


Chef's Soup of the Day

Cream of Asparagus with Lemon Crème Fraiche  

Peaches & Cream Corn Bisque with Red Pepper Brunoises  

Minestrone, Garlic Croutons, Basil & Pesto Orzo 

Maple-Butternut Squash Veloute with Chive Crème Fraiche  

Hearts of Romaine Salad with Savory Croutons, Caesar Dressing   
Oven Dried Roma Tomatoes & Parmesan Reggiano

Baby Garden Greens with Heirloom Beets, Watermelon Radish    
Balsamic Glaze & Citrus Vinaigrette

Baby Arugula Salad & Boston Bibb    
Cajun Spiced Pecans, Orange Segments, Honey Mustard Vinaigrette

Baby Spinach Salad & Frisée    
Caramelized Apples, Micro Sprouts, Heart of Palm, Raspberry Vinaigrette & Goat Cheese




**ENTRÉES: choose one**


*Price Includes Starter, Entrée & Dessert  
Chefs Seasonal Choice of Starch & Vegetable*


**Honey Mustard Chicken Supreme**  **\$54.90 per person**  
Pesto Beurre Blanc

**Oven Baked Atlantic Salmon**  **\$56.70 per person**  
With Maple Pepper Relish

**Pan Seared Trout Fillets**  **\$58.30 per person**  
Leek & Corn Ragout with Sprouts

**Grilled 6oz Beef Tenderloin**  **\$64.60 per person**  
Truffle Madeira Jus

**Green Lentil & Polenta Timbale**  **\$49.65 per person**  
Charred Red Peppers, Baby Spinach, Turned Carrots  
Red Pepper Coulis

**Gluten Free Penne Pasta**  **\$49.65 per person**  
Grilled Peppers, Zucchini, Olives, Mushrooms  
Choice of Tomato Sauce, Alfredo Sauce, Vegan Rosé Sauce

**DESSERTS: choose one**

**Mango Mousse Charlotte**  
Raspberry & Mint

**Double Chocolate Mousse**  
Gooseberry & Crème Anglaise

**Blueberry Custard Tart**  
Seasonal Berries & Fruit Coulis

**French Lemon Tart**  
Seasonal Berries & Fruit Coulis

**Gluten Free Turtle Cheesecake**  
Macerated Blueberries



**Freshly Sliced Fruit Plate with Berries**

## RECEPTION ACCOMPANIMENTS


<p><b>Delicate Finger Sandwiches</b> <span style="float: right;"><b>\$12.00 per person</b></span>  <i>Served with an Assortment of Fillings:</i>                  Roast Beef with Grainy Mustard Mayo                  Creamy Chive Egg Salad                   East Coast Smoked Salmon  &amp; Herb Cream Cheese                  Turkey Breast with Cranberry Mayo   <i>(Based on 4 pieces per person)</i></p>
<p><b>Domestic &amp; Imported Cheese</b>  <span style="float: right;"><b>(2oz) \$9.40 per person</b></span>  <span style="float: right;"><b>(4oz) \$17.25 per person</b></span>                  Selection of Canadian Orange Cheddar, Havarti, Danish Blue                  Brie &amp; Smoked Provolone Cheeses, Served with Gourmet Crackers</p>
<p><b>Antipasto</b>  <span style="float: right;"><b>\$5.55 per person</b></span>                  Balsamic Grilled Vegetables, Baby Corn                  Marinated Artichokes, Roasted Garlic                  Melon &amp; Herbed Olives</p>
<p><b>Market Fresh Crudités</b>  <span style="float: right;"><b>\$4.30 per person</b></span>                  Freshly Sliced Vegetables with Dill Buttermilk Dip  <i>(Based on 3oz. per person)</i></p>
<p><b>Vegan Vegetable Platter</b> <span style="float: right;"><b>\$4.30 per person</b></span>                  Red Pepper Hummus &amp; Guacamole Dips</p>
<p><b>Falafel</b>  <span style="float: right;"><b>\$8.05 per person</b></span>                  Chickpea Hummus, House Cured Pickles &amp; Jalapeno                  Cucumber, Grape Tomatoes &amp; Olives  <i>(Based on 3 pieces per person)</i></p>
<p><b>Freshly Sliced Seasonal Fruit</b> <span style="float: right;"><b>\$5.95 per person</b></span>                  Tropical Melons, Pineapple &amp; Grapes  <i>(based on 3oz. per person)</i></p>
<p><b>Chef's Choice of Assorted Dessert Squares</b> <span style="float: right;"><b>\$6.90 per person</b></span>  <i>(Based on 2 pieces per person)</i></p>
<p><b>Herbed Flatbread Pizzas</b> <span style="float: right;"><b>\$14.15 per person</b></span>                  Cajun Chicken with Pesto, Peppers &amp; Olives                   Roast Eggplant, Zucchini &amp; Tomato                   Sweet Potato, Caramelized Onion, Goat Cheese &amp; Pesto Sauce                   Roast Pear, Brie, Baby Arugula &amp; Mango Chutney   <i>(Based on 2 pieces per person)</i></p>
<p><b>Norwegian Smoked Salmon</b> <span style="float: right;"><b>\$15.25 per person</b></span></p>

Red Onion, Capers, Hard Boiled Eggs, Assorted Flat Breads

**Mini Teriyaki Noodle Boxes**

Chicken - Peppers, Mushrooms, Carrots & Scallions   
Vegetarian - Peppers, Onions, Mushroom & Scallions 

**\$7.25 per person**

**Bruschetta & Truffle Mushroom Crostini Bites**   
*(Based on 2 pieces per person)*

**\$5.00 per person**

**Swedish Meatballs**

Creamy Dijon Beef Broth  
*(Based 2 pieces per person)*

**\$4.50 per person**

**Naan Dippers** 

Red Pepper & Hummus Dip  
*(Based on 3 pieces per person)*


**\$4.50 per person**

**Vegetable Spring Rolls** 

Choice of Sweet Chili or Plum Sauce  
*(Based 1 piece per person)*

**\$4.00 per person**



**Slider Station**

Beef Slider with Cheddar Cheese, Chipotle Aioli  
Vegetable Slider with Avocado Aioli   
*(Based on 2 pieces per person)*

**\$10.00 per person**

## OUR POPULAR PIZZAS

*16" Pizza's with Approximately 8 Slices per pizza*

<b>Three Cheese Pizza</b>  Fresh Mozzarella, Cheddar & Parmesan	<b>\$21.00 per pizza</b>
<b>Classic Pepperoni</b> Pepperoni, Fresh Mozzarella	<b>\$23.30 per pizza</b>
<b>Super Dressed</b> Pepperoni, Fresh Mozzarella, Red Onions Mushrooms, Red & Green Peppers	<b>\$24.70 per pizza</b>
<b>Vegetarian Garden</b>  Sliced Tomatoes, Mushrooms, Red Onions Black Olives, Red & Green Peppers	<b>\$23.45 per pizza</b>
<b>Hawaiian</b> Honey Glazed Ham, Pineapple Fresh Mozzarella	<b>\$24.85 per pizza</b>
<b>The Great Canadian</b> Smoked Bacon, Mushrooms Fresh Mozzarella	<b>\$24.70 per pizza</b>
<b>Cajun Chicken Pizza</b>  Olives, Peppers, Onions, Mushrooms, Pesto Tomato Sauce	<b>\$25.00 per pizza</b>
<b>INDIVIDUAL GLUTEN FREE PIZZA</b> Vegetarian (Bell Pepper, Onion, Olives, Zucchini, Mushroom) Pepperoni Cheese	<b>\$14.20 per person</b>

## SUMMER BARBECUE MENUS

(Minimum order of 20 people)

All BBQ Menus are Based on 1 Protein Per Person  
Additional \$3.75 charge per additional protein order onsite above guarantee

*\*Please Note: Chef Attendant at \$185.00*

### The Courtyard BBQ

**\$27.85 per person\***

6oz Beef Burgers, Jumbo Beef Hot Dogs & Vegetarian Burgers  
Served with an Assortment of Condiments

Choice of Two Salads  
Assorted Dessert Squares & Watermelon  
Assorted Soft Drinks

### The Canadian Grill BBQ

**\$33.85 per person\***





6oz Beef Burgers, Vegetarian Burgers, Chicken Burgers & Italian Sausages  
Served with an Assortment of Chef's Gourmet Condiments:

*Chef's Signature Caramelized Onion*  
*Sautéed Woodland Mushrooms*  
*Dijon Mustard*  
*Chipotle Mayo*  
*Smokey BBQ Sauce*

Choice of Three Salads  
Assorted Sweets & Fresh Sliced Fruit  
Assorted Soft Drinks

### The Ultimate BBQ

**\$48.85 per person\***





Cajun Marinated Chicken Kebobs with Roast Garlic Aioli   
Chimichurri Beef Striploin Steaks   
Grilled Shrimp Skewer with Tomato-Dill Salsa   
Grilled Asparagus & Red Peppers   
Baked Potato with Traditional Condiments

Choice of Three Salad or Cold Soup  
Assorted Chef Squares, Cakes & Fresh Sliced Fruit  
Assorted Soft Drinks














## The ELC BBQ

\$47.15 per person

Grilled Maple BBQ Chicken Thighs   
Beef & Vegetable Sliders with Chef's Condiments  
Buttered Corn on the Cob   
Grilled Salmon with Dill Remoulade   
Mini Charred Potatoes with Peppers   
Choice of:  
Three Salads or Cold Soup  
Assorted Dessert Squares, Cakes & Fresh Fruit  
Assorted Soft Drinks

### Salad Selections for the Barbecue Menus Include:

Greek Salad   
Traditional Caesar Salad  
Mixed Lettuce with Heirloom Vegetables   
Vegetable Cobb Salad with Vegan Cheese   
Chicken Fajita Salad   
Balsamic Roast Mushroom & Red Pepper Salad   
Creamy Grainy Mustard Potato Salad   
Baby Shrimp with Dill Citrus Vinaigrette   
Watermelon & Feta Salad   
Quinoa Salad with Dried Fruit & Parsley   
Orzo Pasta Salad with Sundried Tomato & Olives 

### Chilled Soup Selection For the BBQ

Gazpacho   
Tropical Melon with Fresh Mint   
Chilled Cucumber with Fresh Dill   
Chilled Cilantro Avocado Soup 

*Gluten Free Hamburger & Hot Dog Buns can be Available Upon Request  
at \$3.25 per item*

## COLD HORS D'OEUVRES LIST

(Minimum 4 dozen per selection)





### Standard Cold Selection

\$58.75 per dozen

- Herb Goat Cheese Baguette 
- Vegetable & Feta in Mini Pita 
- Thai Chicken Tulip 
- Prosciutto & Melon 
- Smoked Salmon Rosette & Caper
- Mesquite Smoked Chicken in Mini Pita
- California Sushi Maki Roll 
- Vegetarian California Sushi Maki Roll  
- Vegetable Temaki  
- Couscous Tabbouleh Beet Basket 
- Tomato Salsa on Polenta 
- Bocconcini Tomato Pesto Skewer  

### Gourmet Cold Selection

\$65.85 per dozen


- Maple Apple Walnut & Goat Cheese Crostini 
- Prosciutto Fig Asiago
- Gravalax Salmon Rosti
- Smoked Salmon Blini with Caviar
- Dill Shrimp Salad on Cucumber 
- Assorted Vegetable & Fish Sushi 
- Beef Carpaccio with Truffle Oil 

## HOT HORS D'OEUVRES LIST

(Minimum 4 dozens per selection)

### Standard Hot Selection

\$47.75 per dozen

- Beef Satay 
- Salmon Satay 
- Chicken Satay  
- Hawaiian Shrimp 
- Dungeness Crab & Brie 
- Spanakopita 
- Vegetarian Samosa 
- Mini Brie & Baby Leek Quiche 
- Chicken Spring Roll 
- Shrimp Spring Roll 
- Vegetarian Spring Roll 
- Chicken Empanada 
- Vegetable Empanada 
- Korean Short Beef Ribs
- Chorizo Empanada
- Mushroom Turnover 
- Lentil and Corn Croquette 
- Mushroom & Wild Rice Croquette 
- Brie & Pumpkin Arancini 



## PLATED DINNERS


*Dinners are Served with a Selection of Freshly Baked Rolls, Butter  
Regular & Decaffeinated Freshly Brewed Coffee, Selection of Herbal & Black Teas*


Our 3-Course Plated Dinner Menus are Offered for a Minimum of 15 People  
With Chef's Choice of Seasonal Vegetables & Starch

Add \$9.00 per person to Create a 4-Course Menu (Soup, Salad, Entrée, Dessert)


### STARTERS

Roast Tomato-Cilantro Bisque  

Cream of Mushroom with Truffle Oil & Crostini 

Carrot-Ginger Soup with Crispy Onions 

Roasted Corn Bisque with Red Peppers  

Yukon Potato Purée with Sautéed Leeks 

**Baby Mixed Greens**  

Heirloom Beets Carpaccio

Goat Cheese & Horseradish Honey Vinaigrette

**Arugula & Baby Romaine**  

Sun-dried Tomato, Parmesan Crisp

Balsamic Reduction

Lemon Herb Citrus Vinaigrette

**Lola Rosa & Boston Bibb**  

Heart of Palm, Sundried Cherries

Popcorn Sprouts, Orange Segments

Pomegranate Vinaigrette

**Cucumber Crown Baby Greens**  

Heirloom Carrot Hay, Watermelon Radish

Grape Tomatoes

Honey Mustard Poppyseed Vinaigrette

**Baby Romaine & Kale Caesar**

Prosciutto Crisp, Asiago Cheese, Smoked Bacon, Sundried Tomato, Creamy Caesar Dressing

## ENTRÉES

*Price Includes Starter, Entrée & Dessert*


**Pepita Seed Crusted Salmon**  **\$64.00 per person**  
With Carrot Coulis & Sautéed Baby Spinach


**Oven Baked Chilean Sea Bass**  **\$83.95 per person**  
Citrus Beurre Blanc, Caper Dill Tomato Salsa

**Spinach & Ricotta Stuffed Chicken Supreme**   **\$61.40 per person**  
Saffron Cream Sauce

**8oz Beef Tenderloin** **\$82.95 per person**  
Truffle Mushroom Jus, Goat Cheese & Crispy Tobacco Onions

## Vegetarian Entrée Options

**Citrus-Tahini Bowl**  **\$52.44 per person**  
Red Quinoa, Baby Bok Choy & Grilled Miso Tofu

**Green Lentil Ragout**  **\$52.44 per person**  
Red Quinoa, Roasted Vegetables, Tomato Coulis & Artichoke Emulsion

**Mushroom & Asparagus Risotto**  **\$52.44 per person**  
Crispy Leeks, Yellow Peppers Coulis

## DESSERTS

**Dacquoise Caramel**  
Hazelnut Merique , Caramel Buttercream, Macerated Berries

**Apple Caramel Cheesecake**  
Fruit Berry Coulis & Fresh Berries

**Lemon Merinque Tart**  
Fresh Mint & Berries

**Dark & White Chocolate Mousse Charlotte**  
Fruit Berry Coulis

**Tiramisu**  
Vanilla Anglaise & Berries

**Freshly Sliced Fruit Plate with Berries**

*Chef's Choice of Gluten Free Dessert can be made available at a \$3.00 surcharge*

## ASSORTED BEVERAGES

### **Freshly Brewed Coffee & Tea**

(Regular & Decaffeinated)

*Full Gallon*

**\$46.50 per item**

*Half Gallon*

**\$28.00 per item**

### **Hot Chocolate**

*Full Gallon*

**\$46.50 per item**

*Half Gallon*

**\$28.00 per item**

### **Juice Pitchers (1.5L)**

**\$27.25 per pitcher**

*Varieties include: Orange, Apple*

*Grapefruit & Cranberry Juice*

### **Bottled Juices**

**\$4.45 per item**

*Apple, Cranberry, Orange & Grapefruit*

### **Soft Drinks**

**\$4.20 per item**

*Coca Cola Products*

### **Bottled Sparkling Water**

**\$6.75 per item**

*Perrier Sparkling Water (250ml)*

### **Large Sparkling Water**

**\$13.35 per item**

*Perrier Sparkling Water (750ml)*

### **Still Water (by pitcher)**

**\$5.00 per item**

*Serves 8 cups per pitcher*

### **Fruit Punch**

**\$6.25 per person**

*Homemade Fruit Punch*

*(Minimum Order Size of 20 People)*

### **Fruit Smoothie Pitcher**

**\$39.45 per pitcher**

*Berries & Banana*

### **Homemade Iced Tea**

**\$28.25 per pitcher**

*Citrus or Honey Mint*

### **Fresh Squeezed Lemonade**

**\$27.25 per pitcher**

## HOST BAR MENU

<b>Domestic Beer</b>	<b>\$8.50 per bottle</b>
<b>Premium &amp; Imported Beer</b>	<b>\$9.95 per bottle</b>
<b>Mixed Drinks (1 oz)</b>	<b>\$14.00 per oz</b>
<b>Signature Wine</b> <i>By the Bottle</i>	<b>\$44.50 per bottle</b>
<b>Soft Drinks</b> <i>Coca Cola Products</i>	<b>\$4.20 per item</b>
<b>Assorted Bottled Juices</b>	<b>\$4.45 per item</b>
<b>Bottled Sparkling Water</b> <i>Perrier Sparkling Water (750ml)</i>	<b>\$13.25 per bottle</b>

For Consumption of Less than \$350.00 Net Revenue  
A Minimum Bartender Fee of \$128.00 per Bar Applies  
(\$32.00 per hour, minimum of 4 hours)

~ All Prices are Exclusive of Applicable Taxes & Service Charges ~

## CASH BAR MENU

<b>Domestic Beer</b>	<b>\$9.60 per bottle</b>
<b>Premium &amp; Imported Beer</b>	<b>\$11.15 per bottle</b>
<b>Mixed Drinks (1 oz)</b>	<b>\$15.80 per item</b>
<b>Signature Wine (6 oz)</b> <i>By the Glass</i>	<b>\$14.00 per glass</b>
<b>Soft Drinks</b> <i>Coca Cola Products</i>	<b>\$4.50 per item</b>
<b>Assorted Bottled Juices</b>	<b>\$4.80 per item</b>
<b>Bottled Sparkling Water</b> <i>Perrier Sparkling Water (250ml)</i>	<b>\$6.85 per item</b>

A Minimum Cashier Fee of \$128.00 per Bar Applies  
(\$32.00 per hour, minimum of 4 hours)

~ All Prices Include Applicable Taxes & Service Charges ~

## EXECUTIVE LEARNING CENTRE WINE LIST

### WHITE WINE SELECTION

	<u>By the Glass (5 oz)</u>	<u>By the Bottle</u>
<b>Canada</b>		
Henry of Pelham, Chardonnay	<b>\$14.00</b>	<b>\$44.50</b>
<b>Chile</b>		
Santa Carolina, Sauvignon Blanc		<b>\$38.95</b>
<b>Italy</b>		
Villa Sandi, Pinot Grigio		<b>\$42.00</b>
<b>USA</b>		
R. Mondavi Woodbridge, Sauvignon Blanc	<b>\$15.75</b>	<b>\$46.95</b>

### RED WINE SELECTION

	<u>By the Glass (5 oz)</u>	<u>By the Bottle</u>
<b>Canada</b>		
Henry of Pelham Cabernet Merlot VQA	<b>\$14.00</b>	<b>\$44.50</b>
Trius, Cabernet Sauvignon VQA		<b>\$44.95</b>
<b>Chile</b>		
Santa Carolina, Merlot		<b>\$38.95</b>
<b>USA</b>		
R. Mondavi Woodbridge Merlot	<b>\$15.75</b>	<b>\$46.95</b>