

# 2024- 2025 CATERING MENU



**Schulich**  
School of Business  
York University



**Executive**  
Learning Centre

04.18.2024

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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

**\$25.95 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

**\$23.95 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

**\$36.95 per person**

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

### ENERGIZE & SHINE

**\$34.00 per person**

Freshly Squeezed Orange Juice  
Fresh Fruit Pressed Smoothie  
Mighty Mango - Orange & Pineapple   
Green Machine - Kale, Apple, Spinach   
Build Your Own Yogurt Parfait: Honey Granola, Probiotic Yogurt, Fresh Berries, Coconut  
Chia Seeds, Hemp Seeds, Warm Oatmeal   
Scrambled Egg Whites with Sautéed Rapini   
Roasted Sweet Potatoes with Sautéed Leeks   
Seasonal Fruit, Variety of Flavoured & Low-Fat Yogurts & Low Fat Cottage Cheese

## 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**  **\$7.30 per person**

ADD:

Baby Spinach & Mushrooms  **\$7.95 per person**

Cajun Chicken & Asparagus  **\$9.10 per person**

Western Style with Sweet Peppers  **\$9.10 per person**

### Breakfast Meats

Maple Smoked Bacon **\$3.85 per person**

Apple & Sage Plant Based Sausage  **\$5.10 per person**

Maple Pork Sausage **\$5.10 per person**

Peameal **\$3.75 per person**

Turkey Bacon  **\$3.95 per person**

**Country Home Fries or Shoestring Hash**  **\$4.25 per person**


Caramelized Onions & Sweet Peppers

**Buttermilk Pancakes** **\$8.30 per person**

Local Berry Compote, Canadian Maple Syrup

### English Muffin Egg Sandwich


Honey Smoked Ham, Cheese Dijon Aioli **\$4.75 per person**


Egg Whites, Peppers, Spinach with Green Goddess Sauce  **\$4.24 per person**

**Croissant Cinnamon French Toast** **\$6.30 per person**

Warm Maple Syrup, Seasonal Berry Compote & Mint Cream

### Breakfast Wraps

Scrambled Eggs, Chicken Breast, Peppers, Cheese & Sundried Tomato Aioli  **\$6.50 per person**

Scrambled Eggs, Spinach, Mushrooms, Cheese & Herbed Aioli  **\$6.00 per person**


**Chef Attended Omelette Station**  **\$12.60 per person\***

Made to Order Custom Omelettes

*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, Fruit Strudel &amp; Flaky Petite Croissants  <i>(Based on 2 pieces per person)</i></p>	<p><b>\$6.55 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>\$5.55 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>\$5.35 per item</b></p>
<p><b>Assorted Croissants</b></p>	<p><b>\$52.45per dozen</b></p>
<p><b>Warm Mini Croissants Sandwiches:</b>            Smoked Ham, Cheese, Honey Dijon Mayo            Brie Cheese with Spinach &amp; Mango Chutney</p>	<p><b>\$3.50 per Item</b></p>
<p><b>Assorted Breakfast Muffins</b></p>	<p><b>\$52.35 per dozen</b></p>
<p><b>Assorted Breakfast Breads</b>            Chef's Choice of Flavours  <i>(Based on 2 slices per person)</i></p>	<p><b>\$5.95 per person</b></p>
<p><b>Avocado Crostini Bites</b>            Fresh Smashed Avocado, Peppers, Honey Cottage Cheese, Arugula</p>	<p><b>\$3.50 per item</b></p>
<p><b>Build Your Own Yogurt Parfait</b>             Flavoured Yogurt, Toasted Granola, Coconut &amp; Fresh Berries</p>	<p><b>\$10.75 per person</b></p>
<p><b>Fruit Smoothie Station</b>              Chef's Blend of Fresh Fruit with Low Fat Yogurt  <i>(Based on 8oz per person)</i></p>	<p><b>\$7.50 per person</b></p>
<p><b>Hard Boiled Eggs</b>    <i>(Based on 1 piece per person)</i></p>	<p><b>\$3.25 per person</b></p>
<p><b>Freshly Sliced Seasonal Fruit</b>    <i>(Based on 3oz per person)</i></p>	<p><b>\$6.25 per person</b></p>
<p><b>Fresh Whole Fruit</b>  </p>	<p><b>\$2.35 per item</b></p>

## AFTERNOON BREAK

### Homestyle Cookies

Oatmeal Raisin, Chocolate Chip & Double Chocolate (2oz)

\$3.70 per item

Oatmeal Raisin, Chocolate Chip & Double Chocolate (1oz)

\$21.85 per dozen

### Portuguese Custard Tartlets

\$4.45 per item

*(Based on 1 piece per person)*

### Chef's Choice of Assorted Dessert Squares

\$7.25 per person

*(Based on 2 pieces per person)*

### Chocolate-Dipped Strawberries

\$3.95 per item

### Assorted Ice Cream Bars

\$6.85 per item

### Individual Chocolate Bars

\$4.65 per item

Coffee Crisp, Kit Kat, Aero

Reese's Peanut Butter Cups, Hershey's Cookies & Cream

### Individual Bagged Snacks

\$3.45 per item

Potato Chips, Pretzels & Popcorn

### Pretzels

\$27.85 per large bowl

Served with Sour Cream & Onion Dip

### Root Vegetable Chips

\$30.00 per large bowl

### Grilled Flatbread with Mediterranean Dip

\$9.10 per person

Babaghanoush & Roasted Red Pepper Hummus

### Domestic & Imported Cheese

\$9.90 per person

Selection of Canadian Orange Cheddar, Havarti, Danish Blue Brie & Smoked Provolone Cheese, Served with Crackers & Grapes  
*(Based on 2oz. per person)*

### Market Fresh Crudités

\$4.75 per person

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

### Vegan Vegetable Platter











\$6.15 per person

Red Pepper Hummus & Guacamole

### Nacho Chips

\$8.15 per person

Fresh Tomato Salsa, Guacamole & Sour Cream

<b>Mini Blueberry Scones with Whipped Cream &amp; Jam</b> <i>(Based on 1 piece per person)</i>	<b>\$2.75 per person</b>
<b>Gluten Free Chocolate Chip Cookies</b> 	<b>\$5.75 per item</b>
<b>Gluten Free Chocolate Brownies</b> 	<b>\$5.75 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>\$8.45 per person</b>
<b>Pakora Bites</b>  Tamarind Sauce <i>(Based on 1 piece per person)</i>	<b>\$3.10 per person</b>
<b>Mini Empanada</b> Chicken or Spinach & Feta <i>(Based on 1 piece per person)</i>	<b>\$3.40 per person</b>
<b>Warm Mini Pretzel Bites</b>  Honey Mustard Sauce <i>(Based on 1 piece per person)</i>	<b>\$2.00 per person</b>
<b>Cinnamon Churros with Caramel Dip</b> <i>(Based on 2 pieces per person)</i>	<b>\$2.90 per person</b>
<b>Cranberry Trail Mix Pack</b>  	<b>\$ 3.00 per item</b>
<b>Assorted Mini Doughnuts</b> <i>(Based on 1 piece per person)</i>	<b>\$ 2.00 per person</b>
<b>Mini Fresh Fruit Skewer</b>   Served with Vanilla Yogurt <i>(Based on 2 pieces per person)</i>	<b>\$6.85 per item</b>
<b>Assorted Granola Bars</b>	<b>\$4.20 per item</b>
<b>Vegan Granola Bars</b> 	<b>\$5.00 per item</b>





## WORKING SANDWICH PLATTERS

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

### The Deli Counter

**\$11.55 per person**


*Market Selection of Breads & Wraps with Selection of Fillings:*

Creamy Celery Tuna with Pea Sprouts

Ham with Cheese with Dijon Aioli

Creamy Chive Egg Salad 


Turkey with Chipotle Mayo & Arugula 

Roasted Eggplant with Babaghanoush 

### La Baguette


**\$15.50 per person**

*Assorted Crusty French Baguette with Selection of Fillings:*

Roasted Vegetables with Mozzarella & Pesto Mayo 

Roast Beef with Roasted Peppers & Jalapeno Havarti

Honey Mustard Chicken with Chipotle Mayo 


Shaved Turkey & Swiss with Green Goddess Sauce 

### The Artisanal


**\$14.65 per person**

*Multigrain, Marble Rye & Focaccia with Selection of Fillings:*

Capicola with Sundried Tomato Mayo & Spinach

Cucumber & Tomatoes with Red Pepper Hummus 

Pastrami with Dijon Mayo & Swiss Cheese

Turkey Breast with Cheddar Cheese & Mango Chutney Aioli 


### Warm Panini Sandwiches


**\$15.00 per person**

*Ciabatta & Pretzel Buns with Selection of Fillings:*

Roasted Beef with Horseradish Mayo, Cheddar Cheese & Crispy Onions

Pesto Chicken with Asiago Mayo & Peppers 

Tomato & Bocconcini with Pesto Aioli 


Roasted Eggplant with Sundried Tomato Mayo & Provolone 


### Wrap Platter

**\$14.20 per person**

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

Roasted Vegetable with Red Pepper Hummus & Goat Cheese 

Korean Chicken Wrap with Carrots & Crisp Lettuce 

Creamy Chive Egg Salad with Lettuce 

Roast Beef with Pimento Mayo & Cheese


## WORKING SANDWICH PLATTER ADDITIONS



**Chef's Daily Soup**


**\$6.85 per person**


**Market Fresh Salads**

**\$7.30 per person**

Medley Bean Salad with Cilantro Vinaigrette  



Quinoa Edamame & Corn Salad  

Sundried Tomato & Olive Rigatoni Salad 


Buttermilk Dill Cucumber Salad with Bermuda Onions 



Traditional Caesar Salad

Mixed Greens with Heirloom Vegetables & Grape Tomatoes  

Carrot & Raisin Salad  

Beets with Artichokes Parsley Horseradish Vinaigrette  

Roasted Brussel Sprout Salad with Mustard Vinaigrette 

Thai Sweet Potato Salad with Swiss Chard, & Cilantro  

## BOXED LUNCHES

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

**Boxed Lunch #1**

**\$24.25 per person**

**Sandwich or Wrap Selection:**

Falafel Wrap, Babganoush, Crisp Lettuce, Tomato, Olives 

OR


Smoked Turkey with Sun-dried Tomato Mayo, Havarti Cheese, Ciabatta Bread 

**Boxed Lunch #2**

**\$27.85 per person**

Spring Mixed Green Salad with Heirloom Vegetables

**Sandwich or Wrap Selection:**

Roast Eggplant, & Red Peppers Wrap with Babganoush, Pea Sprouts & Cheese 

OR

Korean Chicken Wrap with Sautéed Peppers, Carrots, Lettuce 

OR

Pastrami with Aged Cheddar & Pimento 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


Roasted Potato & Leek Purée  

Roasted Tomato Bisque with Cheddar Cheese Crostini 



Woodland Mushroom Puree with Scallions  

Maple-Butternut Squash Veloute with Chive Crème Fraîche 

Bitter Greens with Roasted Pears, Spiced Maple Pecans    
Julienne Carrots, Citrus Herbed Mustard Vinaigrette

Baby Arugula with Heirloom Beets, Watermelon Radish    
Candied Pumpkin Seed, Green Goddess Vinaigrette

Cucumber Wrapped Baby Greens    
Red Onion Confit, Popcorn Sprouts, Endive, Radicchio, Sherry Vinaigrette

Baby Gem Lettuce    
Sun-dried Tomato, Black Olive Tapenade, Parmesan Crisp, Corn Vinaigrette



**ENTRÉES: choose one**

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



**Bruschetta Chicken Supreme**   **\$57.65 per person**  
Herbed Beurre Blanc

**Dijon Mustard Glazed Atlantic Salmon**  **\$59.55 per person**  
Carrot Cream Sauce

**Pan Seared Trout Fillets**  **\$61.20 per person**  
Mango Cilantro Salsa

**Grilled 6oz Beef Tenderloin**  **\$67.85 per person**  
Dijon Merlot Jus

**Mushroom & Green Pea Risotto**  **\$52.15 per person**  
Charred Red Peppers, Baby Spinach  
Yellow Pepper Coulis, Micro Sprouts

**Roasted Vegetable Tower**   **\$52.15 per person**  
Red Peppers, Eggplant, Asparagus, Swiss Chard, Zucchini  
Tomato Coulis & Basil Cream Drizzle

**DESSERTS: Choose One**

**Red Velvet Cake**  
With Vanilla Anglaise

**Double Chocolate Mousse**  
Gooseberry & Crème Anglaise

**Dacquoise Caramel**  
Seasonal Berries & Fruit Coulis

**French Key Lime Tart**  
Seasonal Berries & Fruit Coulis

**Gluten Free Chocolate**  
Macerated Blueberries & fruit Coulis

**Freshly Sliced Fruit Plate with Berries**











## RECEPTION ACCOMPANIMENTS

<p><b>Delicate Finger Sandwiches</b> <span style="float: right;"><b>\$12.60 per person</b></span>  <i>Served with an Assortment of Fillings:</i>                      Grilled Eggplant &amp; Zucchini with Sundried Tomato Aioli                       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>\$9.90 per person</b></span>                      Selection of Canadian Orange Cheddar, Havarti, Danish Blue                      Brie &amp; Smoked Provolone Cheeses, Served with Crackers &amp; Grapes  <i>(Based on 2oz. per person)</i></p>
<p><b>Antipasto</b>  <span style="float: right;"><b>\$5.85 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>\$4.75 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>\$6.15 per person</b></span>                      Red Pepper Hummus &amp; Guacamole Dips</p>
<p><b>Falafel</b>  <span style="float: right;"><b>\$8.45 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>\$6.25 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>\$7.25 per person</b></span>  <i>(Based on 2 pieces per person)</i></p>
<p><b>Herbed Flatbread Pizzas</b> <span style="float: right;"><b>\$14.85 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 2 on pieces per person)</i></p>

<p><b>Mini Teriyaki Noodle Boxes</b>  Chicken - Peppers, Mushrooms, Carrots &amp; Scallions   Vegetarian - Peppers, Onions, Mushroom &amp; Scallions </p>	<p><b>\$7.60 per person</b></p>
<p><b>Naan Dippers</b>   Red Pepper &amp; Hummus Dip  <i>(Based on 3 pieces per person)</i></p>	<p><b>\$4.75 per person</b></p>
<p><b>Vegetable Spring Rolls</b>   Choice of Sweet Chili or Plum Sauce  <i>(Based 1 piece per person)</i></p>	<p><b>\$2.50 per person</b></p>
<p><b>Slider Station</b>  Mini Beef Slider with Cheddar Cheese, Chipotle Aioli   Mini Vegetable Slider with Avocado Aioli   <i>(Based on 2 pieces per person)</i></p>	<p><b>\$10.50 per person</b></p>
<p><b>Chicken &amp; Vegetable Quesadilla Bites</b>  <i>(Based on 2 pieces per person)</i></p>	<p><b>\$4.95 per person</b></p>
<p><b>Vegetable Gyoza, Chicken Dim Sum, Vegetable Pot Stickers</b>  <i>(Based on 3 pieces per person)</i></p>	<p><b>\$7.50 per person</b></p>
<p><b>Chocolate Dipped Strawberries</b> </p>	<p><b>\$3.70 per item</b></p>
<p><b>Mini Grilled Cheese Bites with Tomato Basil Dip</b>   <i>(Based on 2 pieces per person)</i></p>	<p><b>\$3.50 per person</b></p>
<p><b>Southern Chicken Bites with Cajun Mayo</b>  <i>(Based on 3oz per person)</i></p>	<p><b>\$6.75 per person</b></p>
<p><b>Assorted Crostini Bites</b>  Creamy Chive Egg   Creamy Dill Tuna   Ratatouille   <i>(Based on 2 pieces per person)</i></p>	<p><b>\$4.70 per person</b></p>

## OUR POPULAR PIZZAS

16" Pizza's with Approximately 8 Slices per pizza

<b>Three Cheese Pizza</b>  Fresh Mozzarella, Cheddar & Parmesan	<b>\$22.00 per pizza</b>
<b>Classic Pepperoni</b> Pepperoni, Fresh Mozzarella	<b>\$24.50 per pizza</b>
<b>Super Dressed</b> Pepperoni, Fresh Mozzarella, Red Onions Mushrooms, Red & Green Peppers	<b>\$25.95 per pizza</b>
<b>Vegetarian Garden</b>  Sliced Tomatoes, Mushrooms, Red Onions Black Olives, Red & Green Peppers	<b>\$24.65 per pizza</b>
<b>Hawaiian</b> Honey Glazed Ham, Pineapple Fresh Mozzarella	<b>\$26.10 per pizza</b>
<b>The Great Canadian</b> Smoked Bacon, Mushrooms Fresh Mozzarella	<b>\$25.95 per pizza</b>
<b>Cajun Chicken Pizza</b>  Olives, Peppers, Onions, Mushrooms, Pesto Tomato Sauce	<b>\$26.25 per pizza</b>
<b>INDIVIDUAL GLUTEN FREE PIZZA</b>  Vegetarian (Bell Pepper, Onion, Olives, Zucchini, Mushroom)  Pepperoni Cheese 	<b>\$14.95 per person</b>
<b>Gluten Free &amp; Vegan Pizza</b>   Mediterranean - Vegan Mozzarella, Feta, Olives, Red Onions, Tomatoes	<b>\$17.00 per person</b>
<b>Sides:</b>	
<b>Warm Garlic Bread Sticks</b>  Basil Marinara Sauce, Chipotle Ranch Dip	<b>\$4.50 per person</b>
<b>Mozzarella Cheese Sticks</b>  Marinara Sauce & Ranch Dip (Based on 2 pieces per person)	<b>\$ 4.70 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

**\$29.25 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

**\$35.54 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

**\$51.30 per person**

Herbed Marinated Chicken Kebobs with Oregano Feta Drizzle    
Grilled Beef Striploin Steaks with Bourbon BBQ Glaze Sauce   
Grilled Shrimp Skewer with Caper Beurre Blanc   
Grilled Peppers, Eggplant, Zucchini with Balsamic Glaze   
Sweet Potato with Sautéed Leeks 

Choice of:

Three Salads

Assorted Chef Squares, Cakes & Fresh Sliced Fruit

Assorted Soft Drinks



## The ELC BBQ

\$49.50 per person

Grilled Orange Zesty Chicken Thighs   
Beef & Vegetable Sliders with Chef's Condiments  
Buttered Corn on the Cob   
Grilled Salmon with Maple Pepper Relish   
Grilled Potato Wedges with Chive Sour Cream, Bacon, Cheese
















Choice of:

Three Salads

Assorted Dessert Squares, Cakes & Fresh Fruit

Assorted Soft Drinks

### Salad Selections for the Barbecue Menus Include:

- Creamy Broccoli with Cauliflower Apple Cider Turmeric Dressing  
- Medley Bean Salad with Cilantro Vinaigrette  
- Quinoa Edamame & Corn Salad  
- Sun-dried Tomato & Olive Rigatoni Salad 
- Buttermilk Dill Cucumber Salad with Bermuda Onions 
- Traditional Caesar Salad
- Mixed Lettuce with Heirloom Vegetables  
- Carrot & Raisin Salad  
- Beets, Artichokes & Parsley Horseradish Vinaigrette  
- Roasted Brussel Sprout Salad with Mustard Vinaigrette  
- Thai Sweet Potato Salad with Swiss Chard & Cilantro  

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

## COLD HORS D'OEUVRES LIST

(Minimum 4 dozens per selection)










### Standard Cold Selection

\$61.90 per dozen

- Chickpea Chana Masala in Basil Basket 
- Herb Goat Cheese Baguette 
- Vegetable & Feta on Skewer 
- Thai Chicken Tulip 
- Smoked Salmon Rosette & Caper 
- Mesquite Smoked Chicken on Skewer 
- California Sushi Maki Roll 
- Vegetarian California Sushi Maki Roll 
- Antipasto Rosette on Cucumber  
- Quinoa with Dried Fruit in Tuile Basket 
- Bean Salad Taco Cup 
- Bocconcini Tomato Pesto Skewer  
- Thai Salad Bundle with Sweet Chili Sauce 

### Gourmet Cold Selection

\$69.15 per dozen

- Vegan Pâté with Mushrooms, Hummus & Berries on Gluten Free Bread  
- Edamame & Sweet Chili Chicken in Tuile Basket 
- Poached Salmon with Mango Chutney on Cucumber 
- Peking Duck Moo Soo Crepe
- Tofu Purse with Orange Zesty Sauce  
- Smoked Salmon Honey Dijon Blini
- 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

\$50.15 per dozen

- |   |  |
|---|--|
| <ul style="list-style-type: none"> <li>Beef Satay </li> <li>Salmon Satay </li> <li>Chicken Satay  </li> <li>Hawaiian Shrimp </li> <li>Pesto Chicken &amp; Cajun Aioli on Demi Spoon  </li> <li>Goat Cheese Provencal </li> <li>Vegetarian Samosa </li> <li>Mini Brie &amp; Baby Leek Quiche </li> <li>Chicken Wellington</li> </ul> | <ul style="list-style-type: none"> <li>Shrimp Spring Roll </li> <li>Vegetarian Spring Roll </li> <li>Chicken Quesadilla </li> <li>Mushroom Quesadilla </li> <li>Korean Short Beef Ribs </li> <li>Wild Mushroom Tourtiere (Blue Cheese &amp; Fig) </li> <li>Mushroom Turnover </li> <li>Lentil &amp; Corn Croquette </li> <li>Bang Bang Shrimp in Spicy Mayo Pastry Cup</li> <li>Brie &amp; Pumpkin Arancini </li> </ul> |
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## 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  

Roasted Asparagus Bisque with Pimento Crème Fraîche  

Pumpkin & Sweet Potato Soup with Sage  

Lemon Chicken Orzo Vegetable Soup

Kale Vegetable Purée  

**Baby Mixed Greens**  

Heirloom Beet Carpaccio

Goat Cheese, Red Onion Marmalade, Horseradish Honey Vinaigrette

**Frissé, Endive, Radicchio & Pea Sprouts**  

Roasted Red Peppers, Grilled Asparagus, Niagara Riesling Vinaigrette

**Boston Bibb & Cluster Tomato Salad**  

Bocconcini Cheese, Sundried Tomato Pesto, Kalamata Olives

Micro Sprouts, Oregano Lemon Citrus Vinaigrette

**Baby Arugula Salad**  

Pickled Woodland Mushrooms, Shaved Parmesan, Candied Butternut Squash

Honey Balsamic Truffle Vinaigrette

## ENTRÉES

*Price Includes Starter, Entrée & Dessert*


**Sun-dried Tomato Crusted Baked Salmon**  **\$67.20 per person**  
with Saffron Cream Sauce

**Oven Baked Crusted Mushroom Duxelle Chilean Sea Bass**  **\$88.15 per person**  
Dill Chardonnay Beurre Blanc



**Brie Stuffed Pan Seared Chicken Supreme**   **\$64.50 per person**  
Red Pepper & Brie Coulis

**8oz Beef Tenderloin** **\$87.10 per person**  
Dijon Mushroom Jus, Blue Cheese & Onion Confit

### Vegetarian Entrée Options

**Quinoa Stuffed Red Peppers**   **\$55.10 per person**  
Corn, Butternut Squash Edamame, Coconut Carrot Velouté

**Porcini Crusted Heirloom Beet Fillet**   **\$55.10 per person**  
Leek Fondue, Sautéed Kale, Green Lentil  
Carrot Hay

**Polenta Timbale**   **\$55.10 per person**  
Grilled Herbed Polenta with Grilled Peppers Zucchini, Rapini,  
Machango Cheese, Pesto Tomato Coulis, Honey Balsamic Glaze

## DESSERTS

**Boston Cream Cake**  
Filled with Vanilla Custard & Chocolate Glaze, Macerated Berries

**Raspberry Swirl Cheesecake**  
Berry Coulis & Fresh Berries

**Strawberry Rhubarb Euro Tart**  
Fresh Mint & Berries

**Baby Truffle Chocolate Cake**  
Berry Coulis & Vanilla Anglaise

**Strawberry Rhubarb Tart**  
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*

**\$48.35 per item**

*Half Gallon*

**\$29.35 per item**

### **Hot Chocolate**

*Full Gallon*

**\$48.35 per item**

*Half Gallon*

**\$29.35 per item**

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

**\$27.25 per pitcher**

*Varieties include: Orange, Apple*

*Grapefruit & Cranberry Juice*

### **Bottled Juices**

**\$4.50 per item**

*Apple, Cranberry, Orange & Grapefruit*

### **Soft Drinks**

**\$4.30 per item**

*Coca Cola Products*

### **Bottled Sparkling Water**

**\$6.75 per item**

*Perrier Sparkling Water (250ml)*

### **Large Sparkling Water**

**\$13.25 per item**

*Perrier Sparkling Water (750ml)*

### **Still Water**

Pitcher (serves approx. 8)

**\$5.00 per item**

Tower (serves approx. 30)

**\$27.00 per item**

### **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>\$49.50 per bottle</b>
<b>Soft Drinks</b> <i>Coca Cola Products</i>	<b>\$4.30 per item</b>
<b>Assorted Bottled Juices</b>	<b>\$4.50 per item</b>
<b>Bottled Sparkling Water</b> <i>Perrier Sparkling Water (750ml)</i>	<b>\$13.25 per bottle</b>

A Minimum Bartender Fee of \$148.00 per Bar Applies  
(\$37.00 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 (1oz)</b>	<b>\$15.80 per item</b>
<b>Signature Wine (6oz)</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 \$148.00 per Bar Applies  
(\$37.00 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 (5oz)</u>	<u>By the Bottle</u>
<b>Canada</b>		
Henry of Pelham, Chardonnay	<b>\$14.00</b>	<b>\$49.50</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 (5oz)</u>	<u>By the Bottle</u>
<b>Canada</b>		
Henry of Pelham Cabernet Merlot VQA	<b>\$14.00</b>	<b>\$49.50</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>