



SHERATON

SHERATON CENTRE TORONTO HOTEL



Breakfast Table

All menus are served with chilled fresh orange juice, Freshly brewed Starbucks® regular and decaffeinated coffee and specialty Teavana® teas (menu prices listed below are per person) All buffets have a minimum expectation of 25 ppl. For groups under 25 an additional labour fee of \$125 will be applied

BRIGHT & SUNNY

\$28.00

Pastry basket to include low fat muffins, freshly baked danishes and buttery croissants

Low fat vanilla and fruit yogurts

Banana, poppy seed and cranberry breads

Medley of Fresh Sliced Fruit

Butter and preserves

UP AND AT EM!

\$36.00

Strawberry banana protein smoothies

Greek yogurt parfait (Build your own) accompanied by the following items:

Home-made granola, sundried cranberries, golden raisins, flax seeds, toasted almonds, pistachio, forest berries and buckwheat honey

Medley of Fresh Sliced Fruit

Whole wheat breakfast wrap with farm fresh eggs, forest mushroom & Swiss cheese

Grain fed turkey sausages

THE BAKERY

\$30.00

Freshly baked savory pastry filled with Leek & Parmesan, Spinach & Feta, Tomato & Olive

Chocolate croissants

Traditional bircher muesli

Medley of Fresh Sliced Fruit

Butter and preserves

OH CANADA!!!

\$32.00

Canadian style bagels

Sprouted multigrain, flax seed and whole wheat bread

Whipped butter, marmalade, honey and preserves

Atlantic smoked salmon with chive cream cheese, capers, red onion & lemon

Quebec cheese boutique

Charcuterie platter

CHEF ATTENDED OR STATIONED:

(per person)

LA CREPERIE

Saskatoon berry compote, caramelized banana & Nutella

Fresh cream and warm caramel sauce

Chef Attended 20

Stationed 16

(minimum 40 people)

OMELET

Farm fresh egg omelet station made to order with breakfast ham, Peppers, mushrooms and cheese

Chef Attended 18

Stationed 16

(Minimum 40 people)

BREAKFAST ENHANCEMENTS:

(per person)

TRADITIONAL EGGS BENEDICT

\$17.00

Toasted english muffin, poached egg, back bacon and meyer lemon and cayenne hollandaise

ROSTI POTATO HASH

\$20.00

Poached free range egg topped with chive hollandaise

CHICKEN BISCUIT

\$15.00

With farm fresh scrambled egg & aged cheddar

WHOLE WHEAT BREAKFAST WRAP

\$12.00

FUEL

\$37.00

Fresh apple cranberry energizer juice
Detox pomegranate and orange juice
Acai and blueberry smoothie
Yogurt sundae
Forest berries & almond granola
Sundried cranberries, golden raisins, flax seeds & buckwheat honey
Steel cut oatmeal with dried Ontario fruits, nuts, local honey and pecan brittle
Forest mushroom and spinach roesti hash
Poached free range egg, meyer lemon hollandaise
Grain fed turkey sausage
Grilled balsamic tomato

WARM WAKE UP

\$38.00

Pastry basket to include low fat muffins, freshly baked danishes and buttery croissants
Banana, poppy seed and cranberry breads
Butter and preserves
Medley of Fresh Sliced Fruit
Pork links and rashers of hickory smoked bacon

Choice of :
Fluffy scrambled eggs with garden chives and grated cheddar
OR
Forest mushroom frittata
OR
Cheese Omelet

Choice of:
Hash browns
OR
Tater tots
OR
Spiced red skin potato wedges

THE LUMBERJACK STACK

\$39.00

Pastry basket to include freshly baked muffins, croissants and danish pastries
Medley of Fresh Sliced Fruit
Low fat vanilla and fruit yogurt
Chicken biscuit with farm fresh scrambled egg & aged cheddar

Choice of:
Waffle
or

With farm fresh eggs, forest mushroom & Swiss cheese

FOREST MUSHROOM FRITTATA

\$11.00

Goat cheese and sundried tomato

WARM BASKET OF SAVORY CROISSANT

\$54.00

Freshly baked savory pastry filled with Leek & Parmesan, Spinach & Feta, Tomato & Olive

ARTISAN CINNAMON FRENCH TOAST

\$12.00

With Canadian maple double cream & blueberry compote

BUTTERMILK GRIDDLECAKES

\$12.00

With maple syrup & fresh berries

CEREAL BASKET

\$8.00

With 2% and skim milk

MEDLEY OF FRESH FRUIT AND BERRIES

\$10.00

BREAKFAST MEATS

\$8.00

Hickory smoked bacon, pork links, or sliced breakfast ham

GREEK YOGURT PARFAIT

\$9.00

(Build Your Own)
Accompanied by Home-made granola, sundried cranberries, toasted almonds, pistachio, forest berries and buckwheat honey

Pancake

Fresh cream, berry compote and maple syrup
Traditional breakfast sausage
Parmesan tater tots

SMOOTHIE BAR

\$6.00

Your choice of one of the following

Mango & pineapple

Strawberry & banana

Blueberry Pom

Kale, Apple, Pear, Celery and Mint 4 oz

All Food and Beverage pricing is subject to a 14% Service Charge and a 4% Administrative Fee, both of which are subject to 13% Harmonized Sales Tax (HST).

Plated Breakfast

All menus are served with chilled fresh orange juice, Freshly brewed Starbucks® regular and decaffeinated coffee and specialty Teavana® teas is also provided. (menu prices listed below are per person)

SAUSAGE GRAVY 'N' BISCUITS

\$30.00

Buttermilk biscuits paired with scrambled farm fresh eggs and draped with traditional sausage gravy
Maple cured pork belly and beans

WARM BASKET OF SAVORY CROISSANT

\$10.00

Freshly baked savory pastry filled with egg & ham, spinach & feta, vine ripened tomato & olives
Served family style

ROSTI POTATO HASH

\$33.00

Poached free range egg topped with chive hollandaise
Grilled balsamic tomato & oregano forest mushroom

BREAKFAST MEATS

\$8.00

Choice of one:
Hickory smoked bacon or
pork links or
sliced breakfast ham

SUNRISE PLATED BREAKFAST

\$37.00

Fluffy scrambled eggs with garden chives and Balderson premium aged cheddar
Pork sausage links
Slow roasted potatoes tossed in oregano butter
Provencal and parmigiano roasted roma tomato

FRESH CUT SEASONAL FRUIT

\$10.00

GREEK YOGURT PARFAIT

\$9.00

Accompanied by Home-made granola, sundried cranberries, toasted almonds, pistachio, forest berries and buckwheat honey

VEGETARIAN DELIGHT

\$37.00

Pan seared roesti potato medallion
Poached farm fresh egg and draped with aged white cheddar spinach melt
Charred lemon asparagus spears
Grape tomato & herb chutney

SMOOTHIE BAR

\$6.00

Your choice of one of the following
Mango & pineapple
Strawberry & banana
Blueberry Pom
Kale, Apple, Pear, Celery and Mint 4 oz

TRADITION PLATED

\$40.00

Traditional eggs benedict:
Toasted English muffin, poached egg, back bacon and Meyer lemon and cayenne hollandaise
Slow roasted fingerling potatoes tossed in oregano butter

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Morning

All menus are served with freshly brewed Starbucks® regular and decaffeinated coffee, specialty Teavana® teas.

FITNESS BREAK

\$16.00

Chilled coconut water
Kind fruit & nut bar
Whole fresh fruit

REFRESH

\$18.00

Homemade sweet loaves dusted in icing sugar
Hand carved seasonal fruit & berries
Odwalla Smoothie's

SHER 'A' BUN

\$16.00

Warm vanilla iced cinnamon bun with apple compote
Seasonal hand carved fruit

CHILLAX

\$18.00

Iced coffee station with caramel, mocha, french vanilla, hazelnut
Vanilla scented cream
Fresh made assorted doughnuts

RAINBOW CUPCAKES

\$17.00

Delicious homemade cupcakes of red velvet, double trouble chocolate
and vanilla bean
Starbucks® Frappacino Latte

COOKIE JAR

\$17.00

Chocolate chip, peanut butter, double chocolate chunk and oatmeal
raisin cookies
Fresh fruit kebab with honey yogurt

GRANOLA, FRUIT OR POWER BAR

\$6.75

each

FRESHLY CUT MARKET SEASONAL FRUITS AND BERRIES

\$9.00

per person

HOMEMADE CHOCOLATE DIPPED GRANOLA BARS

\$7.00

INDIVIDUAL REGULAR OR LOW FAT ACTIVIA YOGURTS

\$5.50

each

SUNRIPE WHOLE SEASONAL FRUIT

\$4.00

each

ASSORTED FRUIT BREAD

\$52.00

per dozen

ENGLISH SCONE WITH PRESERVES AND WHIPPED CREAM

\$8.00

per person

ITALIAN BISCOTTI

\$50.00

per dozen

ENERGY DRINK

\$8.00

Energy drink

SAN PELLEGRINO

\$7.00

San Pellegrino

BOTTLED FRUIT JUICE 450 ML

\$7.00

REGULAR AND DIET SOFT DRINKS

\$6.25

BOTTLED JONES SODA

\$7.50

CHILLED BOTTLED WATER

\$6.25

CHEFS CHOICE INFUSED WATER

\$35.00

(per gallon)

ODWALLA JUICE SMOOTHIE

\$8.00

blends Berries GoMega, Mango Tango and Strawberry Banana

ESPRESSO MACHINE

\$7.75

with assortment of flavored capsules

FRESHLY BREWED STARBUCKS

\$7.00

Freshly brewed Starbucks® regular and decaffeinated coffee and specialty Teavana® teas.

*** THE ENHANCEMENTS LISTED ABOVE ARE ONLY AVAILABLE WITHIN THE BREAK MENUS**

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Afternoon

All menus are served with freshly brewed Starbucks® regular and decaffeinated coffee, specialty Teavana® teas.

RED BULL HIGH ENERGY

\$22.00

Red bull & high octane v8
70% dark chocolate bark with fresh blueberry & almond
Cranberry white chocolate verrine

CANDY SHOP

\$22.00

Take a trip to the milky way with assorted candy bars
Old fashioned candy station
Popcorn S&V, Ketchup, Sour Cream, Truffle, Parmesan,
Caramel corn, aged cheddar and smoked paprika
Soft Drinks

TAKE ME OUT TO THE BALLGAME

\$22.00

Jumbo Bavarian Pretzels with gourmet assorted mustards
Mini Crispy Beaver legs with Nutella dip
Soft Drinks

LIVE WELL

\$22.00

Mint lemonade
Garden fresh vegetables & spiced vegetable chips (
Spicy red pepper hummus & eggplant babaganoush
Basket of whole fresh fruit

FROM THE KETTLE

\$22.00

Home style kettle cooked potato chips with rosemary sea salt
Roasted garlic aioli & Serracha remoulade
Spiced mixed nuts
Soft Drinks

BUILD YOUR OWN GREEK YOGURT PARFAIT

\$9.00

accompanied by Home-made granola, sundried cranberries, toasted
almonds, pistachio, forest berries and buckwheat honey each

CARAMEL CORN, AGED CHEDDAR AND SMOKED PAPRIKA POPCORN

\$8.00

per person

INDIVIDUAL BAG OF POTATO CHIPS, PRETZEL OR POPCORN

\$5.50

each

WARM CORN CHIPS WITH FRESH TOMATO SALSA AND AUTHENTIC GUACAMOLE JALAPENO SOUR CREAM

\$8.00

per person

FRESH OVEN BAKED COOKIES:

\$50.00 Per Dozen

chocolate chip pecan, double chocolate chip, chocolate peanut butter,
butter shortbread , oatmeal raisin and white chocolate macadamia

FRESHLY BAKED SQUARES, BROWNIE, DATE, FRUIT AND BUTTER TART

\$50.00 Per Dozen

HAGEN DAZ PREMIUM ICE CREAM BAR

\$9.00 Each

SUNRIPE WHOLE SEASONAL FRUIT

\$4.00

each

ENERGY DRINK

\$8.00

SAN PELLEGRINO

\$7.00

BOTTLED FRUIT JUICE 450ML

\$7.00

REGULAR AND DIET SOFT DRINKS

\$6.25

BOTTLED JONES SODA

\$7.50

CHILLED BOTTLED WATER

\$6.25

CHEF'S CHOICE INFUSED WATER

\$35.00

(per gallon)

ESPRESSO MACHINE

\$7.75

with assortment of flavored capsules

FRESHLY BREWED STARBUCKS

\$7.00

Freshly brewed Starbucks regular and decaffeinated Coffee and Specialty Teavana Teas

*** THE ENHANCEMENTS LISTED ABOVE ARE ONLY AVAILABLE WITHIN THE BREAK MENUS**

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Sheraton Signature Breaks

All menus are served with Starbucks® regular and decaffeinated coffee and specialty Teavana® teas.

SOCIAL

\$22.00

Assorted Cupcakes:
Lemon meringue, red velvet, carrot pineapple,
chocolate peanut butter

Freshly popped popcorn trail:

Toppings: orange mist, smoked paprika-parmesan cheese

Create your own blend with dried fruits & berries: apricots, dried
pineapple, raisins, mango, Freeze dried blueberries

ULTIMATE TREAT

\$22.00

Beaver legs:
warm cinnamon dusted donut sticks, blueberry sauce

Mocha ganache pralines
Mango tartlets

Variety of Odwalla juice smoothies - Berries GoMega, Mango Tango &
Strawberry Banana

ACHIEVE

\$22.00

Selection of artisan cheeses,
Pears, apple, grapes, water crackers

Baked sweet potato wedge
corn chips, choice of lemon artichoke dipping sauce,
Onion mustard and low fat herb peppercorn ranch

Season's harvest assortment of whole fruit

Homemade lemonade and tropical ice tea

GRANOLA, FRUIT OR POWER BAR

\$6.75

each

FRESH OVEN BAKED COOKIES:

\$50.00

chocolate chip pecan, double chocolate chip, chocolate peanut butter,
butter shortbread, oatmeal raisin and white chocolate macadamia
per dozen

SPECIALTY TEAVANA TEAS

\$6.75

HAPPY PLANET® FRUIT AND BERRY SMOOTHIE*

\$8.00

per person

ASSORTED SOBE® REFRESHMENTS AND SOFT DRINKS

\$6.75

NATURAL GRANOLA BERRY PARFAIT MINT CREMA*

\$9.00

Yogurt, berries, Kashi® crunch & nuts
each

CRUSTY APPLE AND RICOTTA CHEESE FRITTER WITH VANILLA

\$6.00

and raspberry sauce
per person

SAN PELLEGRINO

\$7.00

**WARM CORN CHIPS* FRESH TOMATO SALSA, AUTHENTIC
GUACAMOLE**

\$8.00

per person

STRAWBERRIES DIPPED IN DARK AND MILK CHOCOLATE

\$50.00

per dozen

BOTTLED WATER

\$6.25

*** THE ENHANCEMENTS LISTED ABOVE ARE ONLY AVAILABLE WITHIN
THE BREAK MENUS**

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Chilled Lunch Table

Make the most of your meeting at the Sheraton Centre Toronto and enjoy our daily special menus Menu's include Freshly brewed Starbucks® regular and decaffeinated coffee and specialty Teavana® teas All buffets have a minimum expectation of 25 ppl. For groups under 25 an additional labour fee of \$125 will be applied

“TRIPLE S” SOUP, SALAD, SANDWICH-MONDAY

\$52.00

Chef's inspirational soup

Pommery potato salad
Handpicked baby greens, rainbow tomato and balsamic vinaigrette

White albacore tuna salad, caper berry and lemon aioli
Roast beef, horseradish cream, Bermuda onion jam, BNB spiced pickle
Mesquite smoked turkey, roasted bell peppers and chipotle ranch
Baby bocconcini, plum tomato, green olive tapenade, torn basil balsamic
Alderwood smoked ham, gruyere cheese, spy apple chutney, dandelion honey mustard
Served on artisan breads
Accompaniments to include, grainy and Dijon mustards, garden sage mayonnaise and dill pickles

Meyer lemon squares and double chocolate brownies

LAWRENCE MARKET DELI-TUESDAY

\$52.00

Chef's inspirational soup

Red quinoa salad, bulgur, feta cheese, green onions, tomato, parsley, lemon jus, olive oil
Cooks town greens, shaved fennel, spy apple, raspberry vinaigrette

To include:
Artisan breads selection
Shaved black forest ham, cracked black pepper pastrami, grain fed turkey, hot cured mortadella, albacore tuna salad with Meyer lemon aioli and crisp celery, aged balsamic cured Mediterranean vegetables
Served with vine-ripened heirloom tomatoes, lettuce, Bermuda onion, cheese, dill pickles, condiments and relishes

Bitter sweet chocolate fudge brownies and date squares with oat crumble

CITY HALL SANDWICH CART-WEDNESDAY

\$52.00

Chef's inspirational soup

FRESHLY CUT MARKET SEASONAL FRUITS AND BERRIES

\$9.00

per person

ADD AN ADDITIONAL GOURMET SALAD

\$7.00

per person

SAN PELLEGRINO

\$7.00

REGULAR OR DIET SOFT DRINK

\$6.25

CHILLED BOTTLED WATER

\$6.25

BOTTLED FRUIT JUICE 450ML

\$7.00

PITCHER OF FRESHLY BREWED TROPICAL ICED TEA WITH LEMON

\$52.00

per pitcher

ENERGY DRINK

\$8.00

Orecchiette pasta, zucchini, red pepper, yellow pepper, red onion,
grape tomato, pear tomato
Parsley, Kalamata olives, pesto balsamic dressing
Rainbow tomato, romaine hearts, cucumber, feta cheese, chickpea,
olives, oregano dressing

Camembert & spy apple chutney, seared red bell pepper, onion sprouts
Smoked salmon, avocado, ginger wasabi mayo
Serrano jambon, manchego cheese, heirloom beefsteak tomato,
arugula
Chicken santa fe, corn and turtle bean salsa, pepper jack cheese
Montreal smoked beef, Swiss cheese, sauerkraut, Dijon mustard, dill
pickle
Served on artisan breads
Accompaniments to include, grainy and Dijon mustards, sage
mayonnaise and dill pickles

Selection of home style butter tarts

THAT'S A WRAP-THURSDAY

\$52.00

Chef's inspiration soup

Wheat berry salad with parsley, walnut pieces, dried apricots, sultanas
raisins, dried figs, apple dressing
Romaine heart, edamame & black bean, sweet corn, avocado, radish
sprout, vine tomato and green onion

Pre-made flour tortilla wraps:

Chickpea falafel, roasted red pepper hummus, bulgur tabbouleh
Cracked black pepper chicken Caesar wrap with turkey bacon
Locally smoked Atlantic salmon, caper berries, Bermuda onion, boursin
scented cheese & onion sprouts
Alderwood smoked ham, Gruyere cheese, dandelion honey mustard
Vindaloo turkey salad, cardamom & cilantro yogurt

Fresh oven baked cookies:

chocolate chip pecan, double chocolate chip,
chocolate peanut butter, butter shortbread, oatmeal raisin and white
chocolate macadamia

THE MELTING POT-FRIDAY

\$52.00

Roast red pepper and tomato bisque

Wild and tame mushroom salad

Button mushrooms, oyster mushrooms, shitake mushrooms,
asparagus, radicchio, thyme, rosemary, sundried tomato dressing
Orecchiette salad

Orecchiette pasta, zucchini, bell pepper, red onion, grape tomato, pear
tomato, parsley, Kalamata olives, pesto garlic white balsamic dressing

Smoked chicken and brie panini with grainy mustard aioli
Montreal smoked meat panini with caramelized onion & Swiss
Grilled Caprese panini
Baby tiger shrimp, guacamole, chipotle tomato jam, jalapeno sour
cream
Rosemary Parma ham, aged cheddar with fig chutney and maple
mustard
Accompanied by dill pickle spears

Fresh fruit kebab with honey yogurt dressing
S'mores bars & petit fruit tarts

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Based on the day of your meeting, a \$5 charge per person will be
added, if the daily special menu is not picked

All Food and Beverage pricing is subject to a 14% Service Charge and a 4% Administrative Fee, both of which are subject to 13% Harmonized Sales Tax (HST).

Hot Lunch Table

Menu's include rolls and butter Freshly brewed Starbucks® regular and decaffeinated coffee and specialty Teavana® teas All buffets have a minimum expectation of 25 ppl. For groups under 25 an additional labour fee of \$125 will be applied

MAMA MIA

\$58.00

Italian five bean minestrone

Romaine heart Caesar salad, focaccia croutons, grape tomatoes, Reggiano Parmigiana
Roasted antipasto vegetable salad
Fresh peppers, zucchini, eggplant, red onion, button mushroom, pear tomato, parsley, black olives, artichokes, sundried tomato pesto dressing

Pepperoncino oil brushed roasted chicken breast, braised artichoke and bell pepper
Three cheese ravioli, dolce vita basil tomato sauce

Herb brushed garlic bread

Italian mascarpone tiramisu
Seasonal cut fruit and berries

ASIAN INFLEUNCE

\$58.00

Chicken Curry Coconut Soup

Thai noodle salad
Cabbage, peppers, red onions, carrots, celery, green onions, cilantro, bean sprouts, Asian dressing
Baby spinach, bell peppers, mango, toasted cashews, mandarin segments, sweet basil dressing

Sake teriyaki salmon, pickled ginger
Wok red chicken curry, sweet basil, ginger, garlic, red chili
Lemon grass steamed jasmine rice
Shitake mushroom spring roll with green onion vinegar
Asian Vegetable Stir Fry with Hoi Sin

Coconut banana cream pie
Lychee and seasonal fruit salad

SOUTHWEST

\$58.00

Chimichurri steak & white bean soup

ADD AN ADDITIONAL GOURMET SALAD

\$7.00

per person

FRESHLY CUT MARKET SEASONAL FRUIT AND BERRIES

\$9.00

per person

REGULAR OR DIET SOFT DRINK

\$6.25

SAN PELLEGRINO

\$7.00

CHILLED BOTTLED WATER

\$6.25

BOTTLED FRUIT JUICE 450 ML

\$7.00

ENERGY DRINK

\$8.00

PITCHER OF FRESHLY BREWED TROPICAL ICED TEA WITH LEMON

\$52.00

per pitcher

6 bean salad with jalapeno salsa verde
Romaine lettuce, grape tomato, sweet corn salad, cotija cheese,
poblano pepper dressing
Guacamole, pico de gallo, sour cream, blue and yellow corn chips

Blackened lime, garlic and onion haddock
Santa Fe chicken breast, creole mustard glaze

Mesquite grilled seasonal vegetables
Cilantro saffron rice

Chocolate dulce de leche flan
Beaver legs

MEDITERRA

\$58.00

Roasted red bell pepper bisque

Peasant salad, Arugula, cucumber, bell pepper, heirloom tomato,
crumbled goat cheese, oregano vinaigrette

Penne salad

Penne pasta, peppers, zucchini, red onions, parsley, seeded Kalamata
olives, sundried tomatoes, pesto, tomato dressing

Herb crusted white fish Sicilian sanmorigilio sauce
Herb and garlic grilled chicken souvlaki with tzatziki

Vegetable paella
Ratatouille Provençale
Rolls and butter

Vanilla bean crème brûlée
Marscarpone canolli

A TASTE OF CANADA

\$58.00

Muskoka wild mushroom chowder

Field greens, poached bosc pear, pecan brittle, blue cheese &
cranberry vinaigrette

Roast heirloom beet salad with maple mustard vinaigrette

Alberta pepper crusted roast beef with rosemary jus
Atlantic haddock with Nova Scotia lobster bisque chive cream

Roasted garlic mashed potato
Seasonal medley of vegetables with olive oil

Ooey gooey pecan & BC Nanaimo bars

THE BACKYARD BBQ

\$58.00

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Baby Yukon Salad

Green onions, rosemary, chives, pesto, white balsamic dressing

Cookstown green, pickled grapes, roasted spy apple, crumbled goat
cheese with raspberry vinaigrette

Mojo marinated free range chicken breast brushed with blackberry bbq
sauce

Lemon pepper Atlantic salmon chive beurre blanc

Jalapeno cheddar sausage

Fresh grilled seasonal vegetables

Pecorino romano and fresh herb tater tots

Vanilla cheesecake with strawberry compote

Double chocolate brownie

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Chilled Plated Lunch

Your three course lunch will include: One soup, entrée and dessert Soups would not be chilled & cannot be preset Freshly baked rolls with butter Starbucks® regular and decaffeinated coffee and specialty Teavana® teas.

FROM OUR KETTLES

Moroccan vegetable soup

Roasted red pepper and tomato bisque, torn basil infused

Asparagus velouté with aged cheddar

Mushroom chowder garden tarragon bisque

Thai chicken coconut broth flavored with lemongrass

ENTRÈES

The Sheraton Cobb*

Cranberries, crisp spy apples, Rosenberg blue cheese, toasted walnuts, iceberg wedge, citrus segments, and buttermilk ranch

OR

GO GREEN*

Kale, field greens, pea sprouts, cucumber, avocado, rainbow tomato, asparagus, broccoli, edamame, Quebec chevre goat cheese, oregano dressing

OR

* ADD GRAIN FED ROSEMARY CHICKEN TO THE ABOVE MENUS

\$8.00

SOUTHWESTERN

Blackened grain fed chicken, organic baby greens, roasted sweet corn, turtle bean, edamame, jalapeno corn bread croutons, crumbled feta cheese, rainbow tomato, and cilantro lime dressing

OR

PEPPERED STEAKS

Roasted beef steak, romaine heart spears, beefsteak tomato, cucumber, palm hearts, blistered bell peppers, and smoked jalapeno dressing

OR

REGULAR OR DIET SOFT DRINK

\$6.25

SAN PELLEGRINO

\$7.00

CHILLED BOTTLED WATER

\$6.25

BOTTLED FRUIT JUICE 450 ML

\$7.00

PITCHER OF FRESHLY BREWED TROPICAL ICED TEA WITH LEMON

\$52.00

per pitcher

GOURMET LOCAL ARTISAN BAKERY BASKET WITH CHIPOTLE DIP

\$7.00

per person

SEARED AHI TUNA

Yuzu torch seared albacore tuna, butter lettuce, tricolor new potato salad, gherkins, haricot vert, kalamata olive, hard boiled free range eggs and Anchovy infused gremolata vinaigrette

OR

DESSERTS

\$52.00

Fresh Strawberry Cheesecake, braised berries, graham crust

Nutella Caramel Pillow, creamy nutella mousse, caramel sauce, shortbread crust

Lemon Meringue Tart
with mango and blackberry coulis

Niagara apple crumble tart, clove & cinnamon maple syrup, fresh seasonal berries

Flourless Dark Chocolate Cake with raspberry and citrus coulis

Lime Coconut Macaroon Tart

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Hot Plated Lunch

Your three course lunch will include: One soup or salad, one entrée and one dessert Medley of fresh seasonal vegetables and chef's selection of starch Freshly baked rolls with butter Starbucks® regular and decaffeinated coffee and specialty Teavana® Teas.

FROM OUR KETTLES

Roasted garlic tomato basil bisque

Moroccan style vegetable soup infused with ginger and lemon

Forest mushroom medley & onion soup accented with garden herbs

Sweet potato bisque flavored with a warm blend of spices and a hint of cream

Roasted butternut squash soup seasoned with cinnamon, nutmeg, ginger and garlic

Leek and potato cream with clipped scallions, roast garlic and cracked black pepper

Yellow curry chicken soup, coconut milk, rice and red peppers accented by lemongrass

SALAD

Watercress and frisse salad, grilled peach, pickled grapes, Quebec crumbled goat cheese, raspberry vinaigrette

Charred green asparagus, cured Roma tomato, fennel, crisp rocket, parmesan shaving, Meyer lemon basil vinaigrette

Salad of rainbow tomato, baby arugula, pickled artichoke, cucumber, red onion, black olives, basil balsamic vinaigrette

Baby spinach, mango, mandarin segments, curried cashews, bean sprouts, sweet chili lime dressing

ENTREES

Herb roast chicken breast
with wild mushroom ragout 55

OR

Dijon pepper marinated chicken
with tarragon jus 55

OR

Lemon myrtle rubbed chicken supreme
with choke cherry demi 55

OR

LUNCH MENU ENHANCEMENTS

\$7.00

(per person)

Gruyere cheese layered potato gratin
per person

GNOCCI WITH ROASTED CHERRY TOMATO AND MELTED LEEKS

\$7.00

per person

GRILLED PARMESAN ARTICHOKE

\$7.00

per person

LUNCH TABLE ENHANCEMENTS

(per person, served family style)

Alderwood smoked salmon, candied sockeye, smoked trout, lemon, shaved red onion and capers 10

Grilled vegetable and bocconcini platter drizzled with fireweed honey balsamic reduction 8

Maritime lobster potato salad, dill, Dijon vinaigrette, clipped chives and fresh lemon 10

GOURMET LOCAL ARTISAN BREAD BASKET WITH CHIPOTLE DIP

\$7.00

per person

Citrus Arctic char
with roasted bell pepper glaze 61

OR

Rosemary pepper Alberta center cut beef sirloin
with balsamic jus 65

Your choice of the following options:

Herb roast baby potatoes
Dauphinoise potatoes (scalloped)
Roast garlic mashed potatoes
Plain mashed potatoes
Sweet potato mashed
Basmati rice

Vegetables are planned accordingly to the time of year and paired with
the entrees chosen

VEGETARIAN MEAL OPTIONS

Pearl cous cous primavera, okra stew, baby eggplants moussaka,
candied sweet potato

Caprese buffalo mozzarella ravioli, ratatouille provençale, tomato dolce
vita sauce, arugula pesto

Eggplant moussaka, forest mushroom strudel, mint bean ragout

DESSERTS

Deep apple pie
Cinnamon spy apple and raisin on sweet pastry crust with a layer of
light custard

Earl Grey Blueberry Mousse
blueberry & chocolate mousse, infused with the essence of bergamot

Red Velvet Cake, dark chocolate, strawberry compote

Mango berry cheese cake
Swirled with raspberry on coconut shortbread pastry and topped with
mango crème

Flourless Dark Chocolate Cake with raspberry and citrus coulis

All Food and Beverage pricing is subject to a 14% Service Charge and a 4% Administrative Fee, both of which are subject to 13% Harmonized Sales Tax (HST).

Grab and Go

Choose your own options to create your very own menu that meets the needs of your guests! Choose one selection of Salad, two accompaniments and three sandwiches Water and Pop included in Grab n Go menu! *This menu cannot be placed out as a buffet

GRAB AND GO

\$46.00

SALADS

(Select one)

Red Skin Potato Salad

Trio Color Rotini Pasta Salad

Red Thai Mango Coleslaw, Fresh Cilantro

ACCOMPANIMENTS

(Select Two)

Whole Fresh Fruit

Assorted Fruit Yogurts

Selection of Potato Chips

SANDWICHES

(Select three)

Roast Beef, horseradish cream, bermuda onion, BnB spiced pickle

Mesquite Smoked Turkey, roasted bell peppers and chipotle ranch

Cracked Black Pepper Chicken Caesar Ranch with turkey bacon

Alderwood Smoked Ham, Gruyere Cheese , Dandelion Honey Mustard

Baby Bocconcini, Plum Tomato, Green Olive Tapenade, Torn Basil
Balsamic

HARVEST VEGETABLE CRUDITIES

\$6.50

INDIVIDUAL YOGURT

\$5.50

GRANOLA BAR

\$5.50

COOKIES

\$5.50

CHOCOLATE FUDGE BROWNIE OR BUTTER TART

\$5.50 Each

CHILLED SAN PELLEGRINO

\$7.00

***PLEASE INDICATE THE QUANTITY REQUIRED FOR EACH TYPE OF SANDWICH THAT YOU'VE SELECTED**

All Food and Beverage pricing is subject to a 14% Service Charge and a 4% Administrative Fee, both of which are subject to 13% Harmonized Sales Tax (HST).

Reception Table

All items are stationed. All reception tables have a minimum expectation of 25 ppl. For groups under 25 an additional labour fee of \$125 will be applied.

PORTUGUESE TAPAS BUFFET

\$120.00

Cold Tapas
Marinated spiced olives
Chevre goat cheese peppers
Pickled octopus in garlic, parsley and smoked paprika
Ceviche of seared ahi tuna, piquillo pepper, avocado, cilantro vinaigrette
Charred vegetables marinated tomato oil, macheo cheese shavings, rosemary bread
Cured meats & artisan cheese boutique,
Herb crusted focaccia crostini
Grilled flat bread
White bean hummus, creamy avocado dip and smoked pimenton aioli

From the Sea Tapas
Fish cakes with chive citrus aioli
Lulas fritas, crispy fried calamari, chili mayo
Gambas al ajillo, garlic prawns
Seafood paella with clams, mussels, shrimp, scallops in saffron rice

From the Land Tapas
Spicy beef empanadas
Peri Peri infused chicken brochette
Flame grilled Portuguese chorizo sausage, roasted red pepper chutney
Breaded artichokes filled with ricotta cheese
Wild mushroom and macheo tartlets
Chipotle braised pulled beef on roasted garlic potato puree

Dessert
Miniature Strawberry shortcake in a glass jar
Portuguese custard tarts
Chocolate crème brulee
Arroz doce, rice pudding
Mango white chocolate parfait
Fried cinnamon stick dusted with sugar paired with vanilla dipping sauce

LA BELLA LUNA

\$95.00

Antipasto & Pizza
Bresola, mushroom, eggplant, zucchini, pepperoncini, pickled artichoke, buffalo mozzarella
Asiago & spinach dip, roasted red pepper aioli
Tuscan points, olive cibatta, rosemary focaccia

Gorgonzola, fig flat bread, aged modena balsamic glaze

MIXED SEA SALTED NUTS

\$27.00 Per Pound

DRY ROASTED PEANUTS

\$20.00 Per Pound

POPCORN, PRETZELS OR POTATO CHIPS

\$17.00 Per Basket

WHITE AND BLUE NACHO CHIPS WITH PICO DE GALLO

\$20.00 Per Basket

OYSTERS XO

Oysters XO is an innovative culinary experience that spices up any event and offers something unique and unexpected. Our Oyster Girls & Guys mingle with guests, shucking and serving seasonally fresh oysters from buckets around their waists. Condiments include fresh lemon juice, house-made shallot vinaigrette, bloody mary mix for oyster shooters, tabasco, cocktail sauce and ground black pepper. An exquisite culinary experience, originally from Amsterdam, now available exclusively at the Sheraton Centre - MARKET PRICE

Prosciutto, artichoke and kalamata pizza
Margherita pizza

Braised Beef with Chianti Rosemary Reduction
Chicken Cacciatore with Bell Pepper and Forest Mushroom
Mediterranean Sea Bass Putanesca with Sun-dried Tomato Pesto

Bell pepper & asparagus risotto, arugula pesto
Forest mushroom ravioli, truffle oil, pecorino romano sage ragout

Desserts
Fresh fruit tartlets, espresso tiramisu, key lime meringue pie
Maple sugar crème brulee, mango coconut cheese cake & raspberry
chocolate ganache

CANADA COAST TO COAST

\$115.00

Ontario
Watermelon, buffalo mozzarella, basil, blue fig balsamic
Five spice rainbow trout rilletes, pepperoncini fresh crème (in cones)
Cooks Town greens, spy apple, pecan cranberry quinoa, raspberry
glaze
Carver:
Fork tender, slow roasted leg of lamb, saffron risotto, raspberry mint jus

Quebec
Artisan cheese boutique
Candied fruits, maple pecan, cranberry crackers, rosemary foccaccia
Heirloom beets, le cendrillon goat cheese, mountain cranberry
vinaigrette
Brome lake duck confit poutine
Macaroons:
Assorted french pastries
Crepe with caramelized banana & chocolate sauce

West
Includes the provinces of british columbia, alberta, and saskatchewan
Corn and dill pancakes, smoked arctic char, cold pressed canola oil
Beef short ribs braised in a blueberry port wine reduction
Cedar-Planked Wild coho salmon, home-made tartar sauce with
gherkins and dill

Ooey gooey pecan butter tarts

Maritimes
Includes the provinces of New Brunswick, Nova Scotia, Pei, and
Newfoundland

Atlantic lobster salad, avocado, mango, grapefruit, sweet chili
Pei fingerling potato salad, black truffle vinaigrette
Mussel, scallop and shrimp ceviche in a martini glass

Caramel cheese cake with blueberry screech coulis

All Food and Beverage pricing is subject to a 14% Service Charge and a 4% Administrative Fee, both of which are subject to 13% Harmonized Sales Tax (HST).

Cold Canapés

All Canapés served either stationed or butler style. All prices are per dozen Minimum order of two dozen per selection.

FROM THE LAND

FIG WRAPPED PROSCIUTTO

\$58.00

WHIPPED BRIE CROSTINO WITH ROASTED GRAPES & CRISPY BACON

\$58.00

MINI YORKSHIRE PUDDING WITH PARSNIPS MASH, SMOKED BEEF AND CARAMELIZED ONION

\$58.00

ROAST BEEF ROLLS WITH HORSERADISH CREAM CHEESE & ASPARAGUS

\$58.00

BEEF CARPACCIO ON GOAT CHEESE CROUTON WITH BALSAMIC REDUCTION

\$58.00

SMOKED DUCK MANGO SKEWER

\$58.00

FROM THE SEA

CALIFORNIA ROLLS WITH PICKLED GINGER AND SOYA SAUCE

\$58.00

HOKKAIDO MAKI ROLL, GINGER SOY SAUCE

\$58.00

MINI BLINI WITH SMOKED SALMON & CRÈME FRAICHE

\$58.00

TUNA TATAKI SPOONS, PICKLED GINGER MANGO RELISH

\$60.00

DISPLAYS AND BUFFETS

DIPS AND CHIPS

\$14.00

Dips and Chips

Cumin red pepper hummus, eggplant tahini, black olive tapenade, crispy garlic pita and vegetable chips (per person)

GRIDDLED REUBEN

\$20.00

18 hour smoked beef brisket, sauerkraut, swiss cheese, Dijon mustard, rye bread (per person)

FROMAGE

\$24.00

With orchard fresh & dried fruits display, candied nut, honey comb Artisan crafted sourdough baguette & walnut raisin bread (per person)

DIM SUM

\$22.00

chicken shumai

steamed bbq beef buns

shiitake mushroom pot stickers

Served with ginger soy dipping sauce, sweet chili and sriracha chili (per person)

SUSHI BAR

(based on four pieces per person)

Nigiri sushi and Maki rolls to include:

Salmon, ahi tuna, ebi, Hamachi, soft shell crab & unagi

Wasabi, pickled ginger, soy (per person) 34

* A uniformed Chef can be added to this station for that personal touch at \$200 each plus GST, maximum of 4 hours.

OYSTERS XO

CHILLED SHRIMP WITH HORSERADISH CHIVE CREAM

\$68.00

FROM THE GARDEN

PARMESAN CHEESE SHORTBREAD WITH ROASTED GARLIC OVEN DRIED TOMATO

\$58.00

CAPRESE SALAD & FRESH OREGANO ON BAMBOO SKEWER

\$58.00

PESTO GOAT CHEESE CROSTINI WITH CHARRED TOMATO

\$58.00

SAINT MAURE CHEVRE, CANDIED PEAR, WALNUT RAISIN BREAD

\$58.00

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DESSERT TABLE

\$28.00

Flavored macaroons, apple almond galette, strawberry millefeuille, spiked lemon meringue, passion fruit coconut cup
White chocolate mascarpone pear tart (per person)

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Hot Canapés

All Canapés served either stationed or butler style. All Prices are Per Dozen Minimum order of two dozen per selection.

FROM THE LAND

CHIPOTLE COATED CHICKEN WINGS WITH STILTON CHEESE DIP

\$56.00

MINI BRITISH SAUSAGE ROLLS

\$58.00

CHICKEN VEGETABLE SPRING ROLL AND SWEET CHILI SAUCE

\$58.00

TEXAS FIRESTICKS SOUTHWESTERN TAQUITO

\$58.00

INDIAN MEAT PAKORA AND MANGO CHUTNEY SAUCE

\$58.00

RICOTTA WITH TRUFFLE & HAM TURNOVER

\$58.00

MINI FRENCH TORTIERRE

\$58.00

POTSTICKER WITH GREEN ONION RICE WINE VINEGAR

\$58.00

ALBERTA BEEF SLIDER, TOMATO MARMALADE

\$60.00

SOUTHWEST CHICKEN SATAY WITH BBQ SAUCE

\$58.00

FROM THE SEA

FISH 'N' CHIP SKEWER

DISPLAYS AND BUFFETS

DIPS AND CHIPS

\$14.00

Cumin red pepper hummus, eggplant tahini, black olive tapenade, crispy garlic pita and vegetable chips (per person)

GRIDDLED REUBEN

\$20.00

18 hour smoked beef brisket, sauerkraut, swiss cheese, Dijon mustard, rye bread (per person)

FROMAGE

\$24.00

With orchard fresh & dried fruits display, candied nut, honey comb Artisan crafted sourdough baguette & walnut raisin bread (per person)

DIM SUM

\$22.00

chicken shumai
steamed bbq beef buns
shiitake mushroom pot stickers
Served with ginger soy dipping sauce, sweet chili and sriracha chili (per person)

SUSHI BAR

\$34.00

(based on four pieces per person)
Nigiri sushi and Maki rolls to include:
Salmon, ahi tuna, ebi, Hamachi, soft shell crab & unagi
Wasabi, pickled ginger, soy (per person)

* A uniformed Chef can be added to this station for that personal touch at \$200 each plus GST, maximum of 4 hours.

\$58.00

MINI CRAB CAKES WITH LEMON & TARRAGON AIOLI

\$58.00

FETA TIROPITA PASTRY BITES

\$58.00

SHRIMP SATAY SAGE HORSERADISH SAUCE

\$58.00

MINI CRAB CROQUETTES WITH MEYER LEMON AIOLI

\$58.00

PORK & SHRIMP SHIU MAI

\$58.00

FROM THE GARDEN

GARDEN VEGETABLE SPRING ROLLS, EDAMAME AND MINT DIP

\$58.00

JALAPENO CHEDDAR CHEESE SPRING ROLL

\$58.00

MINI PIZZA WITH SUN DRIED TOMATO, FETA CHEESE & KALAMATA OLIVES

\$58.00

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Action Stations

We are pleased to offer a flexible package which allows you the creativity to build your own reception from our array of action stations. A minimum of three stations is recommended. All action stations have a minimum expectation of 25 ppl. For groups under 25 an additional labour fee of \$125 will be applied

Chef Attendants not including in menu pricing. Each Chef is \$150 plus tax

CARVED

\$30.00

Pink peppercorn crusted beef striploin, West Yorkshire pudding, sage horseradish, mill street Dijon mustard
(per person)

HERB & GARLIC MARINATED LAMB LOLIPOPS WITH A YOGURT CUCUMBER CREAM

\$35.00

(per person)

MAPLE WHISKEY OVEN BAKED ATLANTIC FILET OF SALMON VODKA ROAST RED PEPPER CREAM

\$30.00

(per person)

PASTA

\$23.00

Buffalo mozzarella tortellini, rustic napolitana
Forest mushroom ravioli, truffle crème
(per person)

WOK

\$24.00

Beef or chicken stir fried with Tofu, Scallions, shitake mushrooms, Cilantro, bamboo Shoots, Peppers, bean sprouts, snow peas, Hoisin Sauce or Oyster Sauce
Lemon ginger rice
(per person)

LOCAL ARTISAN BREAD DISPLAY

\$12.00

with parmesan cheese flatbreads tomato and black olive, fresh churned butter and chipotle dip (per person)

FROMAGE WITH ORCHARD FRESH & DRIED FRUITS DISPLAY, CANDIED NUT, HONEY COMB

\$24.00

Artisan crafted Sourdough Baguette & walnut raisin bread (per person)

DESSERT TABLE

\$28.00

Flavored Macaroons
Apple almond galette
Miniature Strawberry Shortcake in a glass jar
Spiked lemon meringue
Passion fruit coconut cup
White chocolate mascarpone pear tart
(per person)

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Dinner Table

Included with your meal: Freshly baked rolls with butter Chef's selection of daily soup Three gourmet salads Chef's selection of starch and seasonal vegetables Starbucks® regular and decaffeinated coffee and specialty Teavana® teas

DINNER TABLE

Beginnings

Sweet melon display with cured ham and figs
Display of domestic and imported cheeses with biscuits and crackers
Smoked Jail island salmon, capers berries, onions and petit pain breads

Main Fare

(choice of 3 entrées)
Sesame soy ginger baked snapper fillet with green onions
Broiled breast of chicken with grilled portobello mushrooms and snipped tarragon pan jus
Penne pasta with wild mushrooms, leeks and thyme cream sauce
Pepper crusted sirloin of beef with rich Bordeaux wine glaze and fresh grated horseradish

Sweet Endings

Decadent dark chocolate truffle cake
Niagara apple crumble tart with cinnamon maple crisp
freshly cut market seasonal fruits and berries

Station Uniformed Chef's are charged a minimum of 150.00 each plus GST.

*Alternative options can be provided for food allergies and dietary restrictions in advance of your event. Please ask your Convention Services/Catering Services Manager for details.

(per person, minimum of 100 persons) 95

* For less than 100 persons, please contact your meeting & event manger for pricing

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MAKE YOUR OWN CAESAR SALAD BAR WITH ALL THE TRIMMINGS

\$14.00

per person

PASTA STATION WITH CHEESE TORTELLINI, BEEF RAVIOLI, TOMATO BASIL AND ALFREDO SAUCES

\$16.00

Garnishes include ham, parmesan cheese, mushrooms, peppers, baby shrimp and garlic*

ASSORTED QUEBEC CHEESES

\$28.00

include Roubine de Noyan, Cru du Clocher, Douannier, Bleu Benedictin accompanied with selection of crackers breads and dried fruits
per person

Plated Dinner

Please select one soup or salad, one entrée and one dessert. All meals include freshly baked rolls with butter and Starbucks® regular and decaffeinated coffee and specialty Teavana® teas. *Price includes soup or salad, one entrée and one dessert. For both soup and salad an additional charge of \$9.00 per person will apply.

FROM OUR KETTLES

Roasted cauliflower and celery root puree, white truffle oil

Veloute of asparagus, leek & potato with clipped chives and peppered Boursin cream

Sweet corn and Dungeness crab chowder, blistered bell pepper, saffron

Wild mushroom chowder with essence of rosemary and honey

SALAD

Heirloom tomato tower, buffalo mozzarella, aged balsamic figs, hand-picked arugula and citrus herb vinaigrette

Shrimp salad with avocado, Peruvian peppers, rocket and lime

Spiced poached anjou pear, rainbow of beets, baby greens, pumpkin seed brittle, blue cheese, cranberry vinaigrette

Baby hearts of romaine, crisp shard of parmesan flatbread, roast garlic & parmesan dressing

ENTRÉE

\$90.00

Oven baked black cod, leek & onion compote

PAN SEARED ATLANTIC SALMON, CITRUS CHIVE BEURRE BLANC

\$85.00

PAN SEARED OVEN ROAST HERB CRUSTED CHICKEN SUPREME, PORT WINE GLAZE

\$86.00

BEEF TENDERLOIN WITH WILD MUSHROOM, ROAST GARLIC, ROSEMARY STEW

\$99.00

DUO OF PEPPER STEAK AND BLACKENED SABLE FISH, SMOKED MUSTARD JUS & TOMATO COMPOTE

DINNER MENU ENHANCEMENTS

\$9.00

(per person)

Lobster bisque with cognac foam

GRUYERE CHEESE LAYERED POTATO GRATIN

\$9.00

MEDITERRANEAN PEARL COUSCOUS

\$9.00

JUMBO PRAWNS WITH LEMON GARLIC

\$16.00

(two per entrée)

DINNER TABLE ENHANCEMENTS

(per person, served family style)

Alderwood smoked salmon, candied sockeye, smoked trout, lemon, shaved red onion and capers 14

Grilled vegetable and bocconcini platter drizzled with fireweed honey balsamic reduction 12

Maritime lobster potato salad, dill, Dijon vinaigrette, clipped chives and fresh lemon 14

GOURMET LOCAL ARTISAN

\$11.00

bakery basket with chipotle dip

DESSERT ENHANCEMENTS

\$18.00

(select 1 per person)

\$109.00

YOUR CHOICE OF THE FOLLOWING OPTIONS:

- Herb roast baby potatoes
- Dauphinoise potatoes (scalloped)
- Roast garlic mashed potatoes
- Whipped mashed potatoes
- Sweet potato mashed
- Basmati rice

Vegetables are planned accordingly to the time of year and paired with the entrees chosen

- Pistachio Lime Matcha Slab
- Strawberry Cheesecake
- Praline Hazelnut Rocher
- Coconut Milk Chocolate Dome
- Flourless Dark Chocolate Cake
- Raspberry Chocolate Heart

CUSTOM LOGO IN CHOCOLATE,

\$9.00

(one week's notice is required)

VEGETARIAN MEAL OPTIONS

Baby artichoke, goat cheese, sundried tomato and garlic spinach, eggplant mousakka, forest mushroom strudel, plum tomato sauce, crispy basil

Ratatouille cobbler, cured roma tomato, molten gorgonzola, basil roasted pepper coulis

Caprese ravioli, charred asparagus, crisp pea shoots, grana padano, and sage rosé sauce

DESSERT

Apple cider brulee tart, birch crème

Coconut Chocolate Russian Tale, rich coconut mousse on crispy shortbread, vanilla sauce

Crème de Cafe Tiramisu Eclipse, chocolate sphere, crisp wafer, dark chocolate glaze

Flourless Dark Chocolate Cake with raspberry and citrus coulis

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Host

The Sheraton Centre promotes the responsible service of alcoholic beverages. To ensure a safe event, all bartenders have been certified through the Smart Serve program as required by the Province of Ontario.

Please contact your Event Manager for Pricing and Beverage Menus

Cash

The Sheraton Centre promotes the responsible service of alcoholic beverages. To ensure a safe event, all bartenders have been certified through the Smart Serve program as required by the Province of Ontario.

White Wine

The Sheraton Centre promotes the responsible service of alcoholic beverages. To ensure a safe event, all bartenders have been certified through the Smart Serve program as required by the Province of Ontario.

Please contact your Event Manager for Pricing and Beverage Menus

Red Wine

Please contact your Event Manager for Pricing and Beverage Menus

Weddings

Wedding Packages-, based on a minimum of 100 guests, and applicable only to events booked as a "wedding". Please contact one of our our Catering Sales Representatives for more details at 416-814-1299

A LUXURIOUS BRIDAL SUITE ON OUR EXCLUSIVE CLUB LEVEL

Including breakfast the morning after in our Club Lounge

Chilled champagne for two in your suite

An elegantly appointed function room

Beautifully landscaped outdoor garden area for your photographs

Menu tasting for up to four people including an exceptionally creative package of offerings to choose from

Special guestroom rates are available for your out of town guests

A team of individuals committed to ensuring every detail is looked after

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Packages

Please ask us about the following packages. Kosher Indian Meetings Please contact our Catering Sales department at 416-361-1000 for more details. Check out our seasonal specials.

HOLIDAY DINNER DANCE RECEPTION

Assorted flatbreads, rolls and breadsticks paired with cheeses from across Canada

Cherry tomato and bocconcini, fresh basil and roasted garlic vinaigrette served in a martini glass

White bean hummus with crisp seasoned potato chips

Greek barrel aged feta pasta salad with pitted Kalamata olives

Mushroom trio
Mushroom ravioli tossed in mushroom cream and drizzled with truffle oil

Mushroom risotto, caramelized onions and parmesan

Alberta beef & oven roasted turkey sliders on mini buttered buns with caramelized onions, horseradish Dijon and cranberry mayonnaise

Golden brown skewers of fish and chips with house made tar-tar sauce

Butter chicken bowl with warm naan and jasmine rice

Five bean chili with ground cumin and crumbled goat cheese

Rosemary & parmesan dusted homemade chips

Assorted French pastries, fruit skewers with mint honey yogurt dressing & warm apple cinnamon bites with caramel sauce

Party includes:

DJ with stage and dance floor with sound system

Up lighting

Christmas trees

Lounge style set up using cruiser tables to create a night club atmosphere

Stand up buffet for 2 hours

1 drink per person

One night stay gift certificate to use as a door prize

Minimum 100 guests, maximum 400 guests

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Above and Beyond

Menu include freshly brewed Starbucks® coffee, decaffeinated coffee and specialty Teavana® Teas.

TASTE OF TORONTO RECEPTION

\$120.00

BLOOR STREET

Westphalian ham, smoked kassler loin,
black forest ham on dark rye cocktail rolls with
sweet German mustards
Bavarian potato salad
Mignons of pork tenderloin
with sauerkraut and juniper sauce
Veal meat balls with capers and paprika
Mini bratwurst and duck terrine canapés
Alpine apple flan

COLLEGE STREET

Baccala on polenta rounds
Mini caesar canapés
Wilted greens with aged balsamic
and parmesan shavings
Prosciutto-wrapped melon
Penne with little neck clams and
tomato-basil sauce
Rosemary and garlic crusted lamb cutlets
with focaccia rolls
Pancetta, bell pepper and three cheese pizza
Mini crab cakes with bell pepper aioli
Biscotti and tiramisu

SPADINA AVENUE

Peking duck in rice paper with plum dipping sauce
Beef sui mai
Assorted dim sum with sweet chili
(3 varieties)
Mini Thai crab cakes
Barbecue spare ribs with chili and hoisin
Chicken teriyaki
Mini lychee tartlets

DANFORTH AVENUE

Greek salad
Mini pita with garlic hummus
Oregano-dusted pork souvlaki with tzatziki dressing
Grilled minted lamb skewers with
cucumber and mint dipping sauce
Baklavas
Saganaki and halloumi cheese
with fresh fruit, figs and grapes
Raisin bread
Spinach and feta spanakopita
(per person)

DELUXE RECEPTION MENU

\$140.00

NEPTUNES KINGDOM

Sushi bar

Nigiri sushi and maki rolls

Salmon, ahi tuna, ebi, hamachi, soft shell crab & unagi

Wasabi, pickled ginger, soy

Chilled jumbo prawns, Snow crab claws

Spicy Cocktail Sauce, lemon scallion aioli, pepper mignonette and lemons

Cilantro lime cured gravlax crostini, chipotle avocado crème

Lobster thermidor brioche

Ginger Atlantic salmon, red coconut curry dip

Digby bay scallops, cauliflower moussline, saffron glaze

FROM THE LAND

Fennel roasted lamb rack, celeriac puree, and black grape chutney

Flame kissed venison loin, red kraut, wild berry compote

Crispy ponzu chicken, sweet chili glaze

Chef carved cowboy prime rib

Horseradish crème, onion jam, roasted shallot jus, brioche buns

LA BELLE LUNA

Antipasto

Bresola, mushroom, eggplant, zucchini, pepperoncini, pickled artichoke, buffalo mozzarella

Asiago & spinach dip, roasted red pepper aioli

Tuscan points, olive cibatta, rosemary focaccia

Gorgonzola, fig flat bread, aged Modena balsamic glaze

RISOTTO/PASTA

Bell pepper & asparagus risotto, arugula pesto

Forest mushroom ravioli, truffle oil, pecorino Romano sage ragout

DESSERTS

Fresh fruit tartlets

Espresso Tiramisu

Key lime meringue pie

Maple sugar crème brulee

Mango coconut cheese cake

Raspberry chocolate Ganache

(Per Person)

All Food and Beverage pricing is subject to a 14% Service Charge and a 4% Administrative Fee, both of which are subject to 13% Harmonized Sales Tax (HST).

Holiday

PLATED LUNCH

Your three course lunch will include:

One soup or salad, one entrée and one dessert

Freshly baked rolls with creamery butter

Starbucks® regular and decaffeinated coffee and specialty Teavana® teas.

SOUP AND SALAD

Porcini mushroom bisque cappuccino foam, rosemary dust

Sweet potato & leek bisque, toasted hazelnut oil

Roasted red vine tomato soup, pistou pesto crostini

Winter greens, crisp Asian pear, crumble blue cheese, toasted walnuts, citrus pepper vinaigrette

Baby spinach, arugula & micro greens, charred plums, sour cherry balsamic vinaigrette

Baby red chicory leaves, crispy onions, Portobello mushrooms, grain mustard vinaigrette

ENTREES

Roasted tom turkey, late harvest vegetables, traditional stuffing, buttermilk spun potatoes, rosemary cranberry compote, natural reductions

FIRE ROASTED TOP SIRLOIN STEAK

barley & rustic roasted winter vegetable ragout, brandy morel jus

PAN -ROASTED ORGANIC CHICKEN

pumpkin sweet ravioli, spicy roasted celery root, red Swiss chard, dark chicken jus

PAN SEARED LOCAL RED MEAT TROUT

Savoy cabbage, P.E.I mussels, fennel tarragon cream

DESSERTS

Warm berry crumble tart, English custard

DELUXE SELECTION OF HOT & COLD CANAPÉS

based on 6 pieces per person

CHEF'S SELECTION OF HOT & COLD CANAPÉS

based on 6 pieces per person

TIGER SHRIMPS ON ICE WITH SAGE COCKTAIL SAUCE

SELECTION OF HANDMADE SUSHI WITH WASABI AND SOYA SAUCE

WHITE AND DARK CHOCOLATE DIPPED STRAWBERRIES

CHRISTMAS COOKIES

Trio of mini festive pies, cinnamon ice cream, nestled in a variety of sauces

Rum raisin bread pudding brulee, apple & grape compote

LUNCHEON TABLE

Soup

Roasted red pepper & winter squash soup

Cold

Country bread display, assorted dips, creamery butter, olive oil & balsamic vinegar

Organic micro greens, spun beetroot, crumbled stilton, roasted fig vinaigrette

Baby spinach & butter lettuce, fresh clementine's, shaved fennel strawberries, citrus coriander dressing

Green bean salad, roasted spy apples, spicy pecans, cranberry vinaigrette

Fresh pasta salad, smoked chicken, oven roasted tomatoes, torn herbs, chiseled parmesan, roasted garlic dressing

Entrées

Slow roasted AAA braised Alberta beef, sautéed mushrooms & garlic thyme cherry tomatoes, crispy buttermilk onion rings, shiraz jus

Pan seared Ontario salmon trout, wilted greens, butter poached parsley, light chive cream

Roasted Ontario turkey breast, rustic savory stuffing, festive compote, natural reductions

Includes:

Hot house market vegetable selection

Rosemary & caramelized onion red skin crushed potato

Dessert

Selection of our pastry shops festive desserts

Starbucks® regular and decaffeinated coffee and specialty Teavana® teas.

PLATED DINNER

Your four course dinner will include:

Choice of one of each of the following: soup, salad, entrée and dessert

Freshly baked rolls with butter

Starbucks® regular and decaffeinated coffee and specialty Teavana® teas.

leas.

SOUPS

Forest mushroom chowder, crisp thyme & black pepper crust

Rustic leek & potato soup, pancetta cracklings

Roasted red pepper & winter squash soup

Sweet corn bisque, poached Atlantic crab, chive crème fraiche

Spinach & brie cream, crispy shallot

SALADS

Organic greens, spun vegetables, cranberry focaccia croutons, shallot herb Vinaigrette

Micro greens, celery cress, roasted late harvest beets, crumbled goat cheese & toasted walnuts aged balsamic dressing

Sprouts, spinach & radicchio, fresh mandarin segments, prosecco vinaigrette

Select baby greens, roasted peppers, artichoke and black olives, chiseled parmesan cheese, herb vinaigrette dressing

ENTREES

Pan seared crisp skin chicken, sage & brie spun potato, pot roasted vegetables, merlot jus

Fire grilled Alberta sirloin steak & garlic shrimps, herb whipped potatoes, hot house vegetables, Shiraz jus

Pan seared arctic char, butter poached green vegetables, roasted fingerling potatoes

Roasted tom turkey, late harvest vegetables, traditional stuffing, buttermilk spun potatoes, rosemary cranberry compote, natural reductions

Braised beef short ribs, forest mushroom herb risotto, roasted winter vegetables, rosemary onion soubise jus

DESSERTS

Apple cider brulee tart, birch anglaise

Bitter chocolate and nocello walnut symphony

Okanagan apple frangipane gallet, birch syrup anglaise

Chocolate Symphony

Grand cru chocolate crème brulee tart, white chocolate sorbet

Poached Anjou pear & white chocolate mascarpone tart, huckleberry compote, lavender anglaise crème

DINNER TABLE

Soups & Starters

Roasted corn, squash & red pepper chowder, torn basil
Artisan bread display with selection of rustic breads, assortment of dips and spreads including honey roasted cinnamon squash, red pepper & basil, artichoke & fennel
International and domestic cheese board; sundried cherry & cranberry compote, port jelly, raisin walnut crostini
Grilled Mediterranean style antipasto platters with a fine selection of grilled and chilled seafood, marinated vegetables, charred vine tomatoes, cured and smoked home style imported meats
Build your own vine tomato bruschetta and Caesar salad station with herb crostini, fresh parmesan shards, and traditional garnishes

Salads

Snow crab & spy apple salad, fine beans, shaved fennel, celery & chervil dressing
Roasted winter fruits, selection of baby lettuces, spun beetroot, balsamic fig vinaigrette
Mini pad Thai takeaways, spicy chili coriander dressing
Baby spinach salad, winter berries, cranberry focaccia croutons, port vinaigrette
Red chicory & orange salad, toasted pumpkin seeds, champagne & grape dressing

Entrées (choose two)

Crisp skin organic chicken, sea salt & thyme herb rub, braised winter vegetables, endive & roasted grapes, mulled wine reduction

Pan seared Nova Scotian ecofriendly arctic char, corn & tarragon risotto, fresh beans, grapefruit beurre blanc

Fire grilled Berkshire pork medallions, stewed leeks, locally farmed mushroom & spinach sauté, creamy goat cheese polenta, cabernet jus

Roast tom turkey, home style stuffing, and onion gravy

Includes:

Selection of fresh market vegetables
Buttermilk spun potato, fresh herbs
Warm savory herb biscuits

Santa's Sweet Table

Traditional plum pudding with brandy sauce
Chocolate fudge yule log
Swiss apple and cranberry flan
Assorted Christmas cookies
Festive creations by the pastry chef

Starbucks® regular and decaffeinated coffee and specialty Teavana®

teas.

PLATED GALA DINNER

Your four course dinner will include:

Choice of one of each of the following: soup, salad, entrée and dessert

Freshly baked rolls with butter

Starbucks® regular and decaffeinated coffee and specialty Teavana® teas.

SOUPS

Sweet corn bisque, poached Atlantic crab, chive crème fraîche

Spinach & brie cream, butter poached shrimps, crispy shallots

SALADS

Micro greens, celery cress, roasted late harvest beets, crumbled goat cheese & toasted walnuts aged balsamic dressing

Sprouts, spinach & grilled radicchio, fresh mandarin segments, prosecco vinaigrette

Organic greens, spun vegetables, cranberry focaccia croutons, stilton blue cheese, shallot Dijon mustard vinaigrette

Snow crab & spiced apple salad, fine beans, shaved fennel, celery & chervil dressing

ENTREES

Tuscan crusted chicken, butter sautéed French beans, sage garlic mash, natural pan drippings

Duo of pan seared Atlantic salmon & Ontario pickerel, corn & baby spinach ragout, parsley tossed baby potatoes, seasonal vegetables, Chardonnay chive cream

Fire roasted Alberta top sirloin steak, five mushroom ragout, rustic winter vegetable & herb risotto, wilted greens, Shiraz jus

Roast Ontario turkey breast, late harvest dried fruit, celery, walnut stuffing, honey maple glaze carrots, herb spun potatoes, natural reductions

Grilled AAA beef tenderloin, lobster & crab crushed potatoes, butter poached vegetables, blistered pepper & tomato confit, Shiraz jus

DESSERTS

Trio of festive cheese cakes & garnishes

Sheraton 2018 festive sampler – Mini chai spiced crème Brule, spiky egg- nog cheesecake, micro spy apple tart, rum raisin ice cream, chocolate truffle

Winter warm cobbler with vanilla ice cream & nestled in a variety of sauces

Grand cru chocolate crème brulee tart, white chocolate sorbet

Poached Anjou pear & white chocolate mascarpone tart, huckleberry compote, lavender anglaise crème

CHILDRENS MENU #1

Miss Vickie's potato chips
Popcorn

Cheddar mac & cheese
Penne pasta with grilled chicken & vegetables

Vegetables & dip

Assorted cookies
Fresh fruit kebabs
Vanilla and chocolate ice cream with butterscotch sauce

Chocolate milk
Assorted soft drinks and Tetra pack juices

CHILDRENS MENU #2

Vegetable crudités with two dips
Individual bags of potato chips & popcorn
Garden greens with two dressings

Mini beef burger sliders with mild cheddar cheese
Chicken tenders with plum sauce
French fries

Christmas cookies
Mini pastries
Fresh cut fruits

Chilled chocolate milk and 2% milk
Assorted soft drinks and juices

RECEPTION FROM THE LAND

COLD

Prosciutto and fresh fig on a dill scone

Eggplant caponata, basil cured tomato, hummus

Beef tartar crostini, bell pepper aioli, quail egg

Saint Maure chevre, candied pear, walnut raisin bread

HOT

Hot Chorizo sausage calzone, red pepper pico

Sesame oil coated shrimp purses

Prosciutto and apricot croissant

Petit fillet mignon wellington, rosemary pan jus

Korean Kalbi beef on Skewer, chiffonade of scallion

Black & blue Kobe beef slider, tomato marmalade

RECEPTION FROM THE SEA

COLD

Alaskan king crab on buckwheat blinis

Lobster salad, ikura caviar, arugula sprouts

Tuna tataki spoons, pickled ginger mango relish

HOT

Sesame oil coated shrimp purses

Thai infused Dungeness crab cake, fresh cilantro

Butterflied tiger shrimp, sage horseradish sauce

Spicy Dungeness crab spring roll, Meyer lemon aioli

Seared scallop with ginger Ponzu dip

Pernod flambéed Atlantic lobster and black truffle hollandaise sauce

RECEPTION FROM THE GARDEN

COLD

Cherry tomato and basil wrapped feta skewer

Hokkaido maki roll, ginger soy sauce

HOT

Garden vegetable spring rolls, edamame and mint dip

Petit vegetable cake, chipotle aioli

Brie and Kalamata olive Provençal in filo puff

Ricotta and spinach spanakopita, tzatziki and mint sauce

Warm gala apple and red onion tart with goat cheese

Portobello mushroom puff, pimento, Monterey jack cheese

Wild mushroom tartlet, fresh tarragon with molten gorgonzola

Crispy Vegetable lumpia, Nuoc Cham dipping sauce

Arancini porcini & saffron risotto balls, smoked tomato crème

RECEPTION FROM THE AIR

COLD

Peking duck and scallion pancake, pickled cucumber, shallot and hoisin

Jalapeño corn muffins, smoked turkey, sweet mustard glaze

Smoked duck prosciutto, roast apple, cranberry compote

All Food and Beverage pricing is subject to a 14% Service Charge and a 4% Administrative Fee, both of which are subject to 13% Harmonized Sales Tax (HST).

On Site Specialty Events

All Food and Beverage pricing is subject to a 14% Service Charge and a 4% Administrative Fee, both of which are subject to 13% Harmonized Sales Tax (HST).

Chef

EXECUTIVE CHEF ANDRE WALKER

Chef Andre Walker brings a world of international experience to the Sheraton Centre Toronto.

Chef Walker brings over 30 years of international culinary experience to the Sheraton Centre Hotel Toronto. His culinary talents has enabled him to travel to many different countries including New Zealand, Switzerland, Australia, England, China and Canada where he has accumulated an arsenal of culinary know-how.

In addition to working in international top hotels and high-end culinary retail operations, you can find Chef Andre's fingerprint all over some of Toronto's most successful restaurant concepts. Most notably The Distillery District's restaurants where he served as the Executive Chef during a time of growth and expansion. He spearheaded the culinary operations for the opening and design of two of their restaurants resulting in both concepts making Toronto Life's Top 10 Restaurant List and winning other national awards. He also played a key role at one of Canada's premiere market-style, open kitchen restaurants as the Director of Operations and Corporate Brand Chef, elevating the customer experience and increasing efficiencies at the same time.

Chef Walker's passion spans across culinary borders and into the world of developing and mentoring youth. He has served as a volunteer Program Advisory Committee member at George Brown College for their Culinary Management Program, taught a number of courses and has led fundraising events to raise support for culinary student scholarships.

When Andre is not in the kitchen innovating new ideas and setting culinary trends, you may find him reading, hiking, playing rugby or spending time with his children and lovely wife.