



INTRODUCTION | BREAKFAST | THEME BREAKS | LUNCH/BUFFET | STATIONS | PLATED DINNER | BEVERAGES

## INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available, alternatively our team of Chefs would be pleased to work with you to create your very own Insider menu to ensure a truly memorable experience.

Prices are exclusive of tax and service charges.

## KEY



### Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



### World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



### Light



### Vegetarian



## ALTERNATIVE CONTINENTAL

Carrot orange juice and grapefruit juice

Selection of ripened hand fruits, sliced melons,  
pineapple and berries

Granola with dried fruits served with fat free and soy milk

Low carb muffins

Assorted breakfast bars

Hot oatmeal with honey and raisins

Intelligentsia® regular and decaffeinated coffee  
and Mighty Leaf® teas

\$28.00 per person



## MANANA

Freshly squeezed orange juice

Tropical fruit and melon salad with honey and mint

Scrambled eggs with bell pepper, cilantro and onion

Garden salsa

Skillet potatoes with spicy chorizo

Warm corn tortillas

Pan dulce (Mexican style pastries)

Sweet butter and fruit preserves

Intelligentsia® regular and decaffeinated coffee  
and Mighty Leaf® teas

\$35.00 per person



## AWAKE

Scrambled eggs topped with Wisconsin cheddar cheese  
Grilled honey baked ham  
Asparagus and roasted tomatoes  
Intelligentsia® regular and decaffeinated coffee  
and Mighty Leaf® teas

\$22.00 per person



## 7TH INNING STRETCH

Nacho chips with cheese sauce and jalapenos

Soft jumbo pretzels with mustard

Cracker Jack®

Mini Corn dogs

Goose Island root beer

\$16.00 per person



## LA TOUR

Imported cheeses with sliced apples and artesian breads  
Mini French pastries and Terry's toffee  
Dried fruit and mixed nuts  
Chocolate mousse cups  
Coffee flavor enhancements

\$19.00 per person

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## PLATED LUNCH

✓ Spinach salad

Baby spinach, roasted mushroom, poached Riesling pear,  
pine nuts

Blue cheese and tart cherry vinaigrette

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Grilled top sirloin steak, cremini mushrooms  
and green peppercorn sauce

Au gratin potatoes hinted with blue cheese,  
seared jumbo asparagus

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Passion fruit mousse cake with mango purée

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Served with Intelligentsia® regular and decaffeinated coffee  
and a selection of Mighty Leaf® herbal teas

\$46.00 per person



## RIVER NORTH

Beef barley soup

✓ Greek salad with lemon and garlic vinaigrette

Grain mustard potato salad

Sliced thin crust pizza assorted toppings\*

Italian beef sandwiches with hot and sweet peppers,  
gardinera & French rolls

Chicago style Vienna hot dogs with condiments to include:

Relish, pickle spears, onions, sport peppers and tomato wedges

Eli's cheesecake and double chocolate cake

*\*Available with authentic Chicago deep dish pizza add \$6.00 per person*

\$40.00 per person

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PLATED LUNCH | RIVER NORTH | HEALTHY IMPRESSIONS



## HEALTHY IMPRESSIONS

Chicken and vegetable broth with brown rice

Mediterranean cous cous salad with roasted vegetables and sundried tomato

English cucumber with red onion and cherry tomatoes, yogurt basil dressing

Chilled steamed broccolini, asparagus and hearts of palm with rainbow micro green, lemon dill vinaigrette

Poached salmon in saffron broth hinted with tarragon, braised fennel and leeks

Seared chicken breast with sugar snap peas, carrots, red peppers and tofu, ginger soy and garlic sauce

Steamed French beans and broiled tomatoes with herbs

Sliced seasonal melons and pineapple, assorted berries and whole fruits

Sugar free double chocolate mousse cake and sugar free vanilla forest fruit cake

\$46.00 per person



## CANTONESE

Assorted dim sum in steamer baskets to include:

Shrimp shumai

Chicken dumplings

Steamed pork buns

Chilled spicy udon noodle salad

Vegetable spring rolls, beef satays

Trio of dipping sauces

(\$7.00 for each additional hour)

\$18.00 per person

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CANTONESE | CEVICHE | CARVING

## CEVICHE

Salmon and halibut ceviche with avocado

Prawn ceviche with fire roasted and yellow bell pepper

Scallop, clam and oyster ceviche with cucumber,  
red onions and tomato

Blue and gold corn with flour tortilla crisps

Chilled jicama salad with cilantro and lime

\$19.00 per person

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CANTONESE | CEVICHE | CARVING



## CARVING

Roast boneless breast of turkey with cranberry compote, natural herb jus and rolls – Serves 25 guests  
(whole turkey available at \$200.00 – Serves 40 guests)

**\$250.00 /each**

Baked side of Norwegian salmon and scallop mousse in flaky pastry basil chardonnay sauce – Serves 20 guests

**\$275.00 /each**

Whole honey baked cured ham with apple, sweet onion and pineapple chutney, gourmet mustards – Serves 40 guests

**\$300.00 /each**

Roast steamship of beef with bordelaise sauce, creamed horseradish, gourmet mustards and rolls – Serves 150 guests

**\$900.00 /each**

Roast tenderloin of beef with choron aioli, and a sage merlot mushroom sauce – Serves 20 guests

**\$400 /each**



## PLATED DINNER

Cream of artichoke hinted with lemon, toasted hazelnut

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Red oak, frisee, radicchio, and baby spinach in English cucumber ring, red and yellow tomato relish, almonds and dried cherries grape seed oil and aged balsamic dressing

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Sautéed sea bass with lightly creamed prawns and saffron, sliced yukon potatoes with dill, asparagus and baby carrots

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Opera torte with Godiva crème' blackberry sorbet tulle

\$79.00 per person

## HOUR BAR

CHARGED TO THE CLIENT BASED  
ON PER PERSON/PER HOUR.

### PREMIUM

Premium liquor, wine and domestic and imported beer.

1 Hour	\$16.00
2 Hours	\$24.00
3 Hours	\$30.00
4 Hours	\$35.00

### PRESTIGE

Prestige liquor, wine and domestic and imported beer.

1 Hour	\$20.00
2 Hours	\$28.00
3 Hours	\$34.00
4 Hours	\$40.00

## HOSTED BAR

CHARGED TO THE CLIENT BASED ON CONSUMPTION/PER DRINK.

Requires 1 bartender per 100 guests. \$100 per bartender

### PREMIUM

Mixed cocktails	\$7.00
Domestic beer	\$5.00
Imported beer	\$6.00
Wine	\$7.00
Soda/juice	\$4.00

### PRESTIGE

Mixed cocktails	\$8.00
Domestic beer	\$5.00
Imported beer	\$6.00
Wine	\$8.00
Soda/juice	\$4.00