



Catering

MENU

THE FRESH START

All Fresh Start Items require a minimum of 10 per order



THE BOARDROOM BREAKFAST \$22.75 PP

Potato rosti with smoked salmon topped with a sunny side-up egg and chive dill crème fraiche. Seasonal fruit platter and a selection of chocolate and plain croissants. Served with freshly brewed regular coffee, assorted tea, spa water and chilled juice.

EARLY BIRD BREAKFAST \$13.15 PP

Two eggs with your choice of bacon or sausage. An assortment of fresh mini buns with fruit preserves, and whipped butter. Served with freshly brewed regular coffee, assorted tea and chilled juice.

THE "HEALTHWISE CHOICES" BREAKFAST \$11.50 PP

Selection of Fruit, Fiber Muffins & Multi-grain Croissants fruit preserves. A variety of fruit yogurts, and seasonal fresh fruit tray. Served with freshly brewed regular coffee and assorted tea.

CONTINENTAL BREAKFAST \$11.50 PP

Selection of muffins, croissants, tea biscuits, Fruit Tray and breakfast breads with fruit preserves and whipped butter. Served with freshly brewed regular coffee, assorted tea and chilled juice

THE BREAKFAST SANDWICH \$8.95 PP

Toasted English muffin with fried egg, cheddar cheese and ham. Served with freshly brewed regular coffee, assorted tea and chilled juice.

ENHANCEMENTS

Side of Home Fries \$3.50 ea

Fresh Whole Fruit \$2.25 ea

Croissants \$2.90 ea

Chocolate Hazelnut

Croissants \$3.85 ea

Assorted Muffins \$2.50 ea

Granola Bars \$2.25 ea

Small Yogurt \$2.85 ea

Assorted 2 oz. Cookies \$2.30 ea

Chocolate Bar \$2.30 ea

Assorted Chips \$2.35 ea

DELI CREATIONS

All sandwiches are served 1 per person. Vegetarian options available, specify under comments.
All Deli Creations Items require a minimum of 5 per order

THE BOARDROOM COMBO \$23.25 PP

Deluxe assorted deli sandwiches and wraps with your choice of 2 salads. Seasonal fresh fruit platter, dessert squares or cookies. Served with regular coffee, tea, water, and pop.

THE EXPRESS \$19.95 PP

Assorted Tuna, Egg, Salmon in House Deli Meats sandwiches on Buns & Wraps . Served with a choice of two salads, assorted Squares or cookies. Fresh Brewed Coffee and a selection of teas.

“HEALTHWISE CHOICES” LUNCH COMBO \$16.75 PP

Whole grain wraps with lean deli meats and fresh garden vegetables. Served with a vegetable platter and fruit platter.

DELUXE SANDWICH PLATTER \$14.10 PP

Grilled chicken breast, in-house roast beef & Cheddar cheese, turkey and swiss. Served on a selection of freshly baked buns and a variety of wraps.

WRAP-IT-UP \$12.85 PP

Assorted roasted in-house deli meats, tuna salad, egg salad, and salmon salad. Served on a variety of wraps.

THE TRADITIONAL \$11.75 PP

An assortment of traditional fillings: tuna salad, egg salad, salmon salad. Served on a variety of sliced breads.

DAILY SOUP SPECIAL \$5.80 PP

Your choice of vegetarian or meat. Served with fresh dinner rolls. (Min 10 people)



FRESH GREENS

All fresh greens require a minimum of 5 per order



MESCLUN GREEN \$5.80 PP

Mixture of young greens, slivered carrots, sliced tomatoes, cucumber slices, with balsamic olive oil vinaigrette.

GREEK SALAD \$6.75 PP

Romaine lettuce, tomatoes, cucumbers, red onions, black olives and Feta cheese in a lemon herb dressing.

THE CLASSIC CAESAR \$6.50 PP

Romaine lettuce, croutons, Parmesan cheese & caper garlic aioli dressing.

CRUNCHY ASIAN SLAW \$6.50 PP

Napa cabbage, carrots, peppers, bok choy, mango, bamboo shoots, fresh cilantro, and sesame soy dressing.

TRIPLE BEAN \$6.50 PP

Kidney beans, chick peas, pinto beans, green onions, basil, cumin, fresh garlic with Red Wine Sirachi dressing.

CLASSIC CREAMY POTATO SALAD \$6.50 PP

Roasted red potato with Mustard vinaigrette.

TRI-COLOUR FUSILLI PASTA SALAD \$6.50 PP

Fusilli with grilled vegetables and Balsamic vinaigrette dressing.

GOURMET PIZZA

Available in regular or whole wheat crust. (8 slices per pizza)

THE CLASSIC \$28.00

Pepperoni and cheese.

HAWAIIAN \$28.00

Ham, pineapple and extra cheese.

THE FIRE HOUSE \$28.00

Hot sausage, spicy Italian sausage, pepperoni, red onions, diced tomatoes & fresh basil.

THE DELUXE \$28.00

Pepperoni, mushrooms and green pepper.

THE GREEK \$28.00

Black olives, red onion, tomato and Feta cheese.

VEGETARIAN \$28.00

Traditional tomato sauce, mushrooms, green peppers, red onion and Mozzarella.



ALL INCLUSIVE HOT MEALS

All Inclusive Hot Meals require a minimum of 10 per order

THE BOARDROOM ALL INCLUSIVE \$48 PP

Breakfast: Potato rosti with smoked salmon topped with a sunny side up egg/chive dill sour cream. Seasonal fruit platter and selection of chocolate & plain croissants. Coffee, tea, spa water, selection of bottled juices.

Lunch: 8 oz. Grilled striploin steak served medium, oven roasted potatoes & seasonal Ontario vegetables. Served with oyster mushroom red wine jus. Assortment of sparkling water & juices.

Dessert: Selection of mini cheesecakes and tarts.

Mid Afternoon Break: Spa water, local cheese platter, coffee and tea services.

CHEF'S CHOICE \$39 PP

Breakfast: Fresh muffins, bagels and cream cheese, and butter croissants. Fruit platter, water, coffee and tea service.

Lunch: Grilled 6 oz. chicken breast flavoured with chipotle, herb, jerk, and tomato basil sauce. Served with rice pilaf, steamed vegetables and assorted pop.

Dessert: Gourmet assorted cookies.

Mid Afternoon Break: Spring water, cheese & cracker platter, coffee and tea services.

FRESH & FAST \$38 PP

Breakfast: Fresh muffins, bagels & cream cheese, butter croissants, flavoured scones, and danishes. Served with fruit platter, and assorted yogurts. Water, coffee and tea service.

Lunch: Gourmet sandwiches served on a variety of artisan wraps & buns with grilled chicken breast and cream cheese, turkey and swiss cheese, roast beef with cheddar, and pastrami & swiss. Along with tossed salad & pasta salad. Assortment of pop & water.

Dessert: Decadent gourmet cookies or squares

Mid Afternoon Break: Water, coffee and tea service. Vegetable tray with hummus.

LIGHTER FAIR \$34.00 PP

Breakfast: An assortment of muffins, bagels & cream cheese, and butter croissants. Fruit platter, water, coffee and tea service.

Lunch: Assortment of deli sandwiches on artisan breads & wraps: roast beef, smoked ham, roasted turkey, corned beef, tuna, egg, and vegetables. Water, coffee and tea service.

Dessert: Decadent gourmet cookies or squares

Mid Afternoon Break: Water, coffee and tea service.



CHEF'S TABLE

All Chef Table items are a minimum 10 per an order.



CHICKEN PARMESAN \$28 PP

Chicken parmesan with a chunky tomato sauce, on top of penne pasta with fine herbs and virgin olive oil. Served with a grilled vegetable antipasto platter and fresh caesar salad.

JERK CHICKEN \$27 PP

Char grilled Jerk chicken and rice and peas. Served with creamy coleslaw and tossed salad.

FAJITA PLATTER \$27 PP

Sautéed chicken or beef strips with peppers & onions and flour tortillas, sour cream, salsa and grated cheese. Served with a cilantro rice pilaf and Mexican bean salad.

STUFFED CHICKEN \$29 PP

Boneless breast of chicken stuffed with Goat cheese, spinach & Roasted Red pepper. Served with rice pilaf and spinach salad.

ATLANTIC SALMON FILET \$30 PP

Flavoured with your choice of sesame, grilled, herb, mango habanero, or lemon garlic. Served with wild rice pilaf and cold Asian noodle salad.

STUFFED PORK LOIN WITH APPLES TRADITIONAL \$30 PP

Pork loin stuffed with apples. Served with Scalloped potatoes and steamed vegetables.

CHICKEN SOUVLAKI \$27 PP

A real "Taste of the Danforth" chicken souvlaki skewers. Served with oven roasted potatoes and Greek salad.

VEGGIE POT PIE \$24.85 PP

With Roasted Butternut Squash, Lentils & kale Served with Meslum Green Salad.

MEAL VOUCHER \$19 PP

Dated coupons to be picked up at caterer's office. Maximum 12 people. Includes one entrée and two sides. All of our entrées come with your choice of salad or daily hot soup, cookie and your choice of beverage.

AFTERNOON SNACKS & SWEETS

Small trays serve 10-15 | medium trays serve 15-20 | large trays serve 20-25

SPINACH DIP SERVED WITH PITA BREAD SM \$49

HUMMUS WITH GRILLED PITA BREAD SM \$49

CHSI FAMOUS GUACAMOLE & CHIPS SM \$49

CHSI PICO DE GALLO SALSA WITH CHIPS SM \$49

FRESH CUT VEGETABLE CRUDITÉS WITH DIPS SM \$55 | MED \$75 | LRG \$90

DOMESTIC CHEESE DISPLAY WITH CRACKERS SM \$65 | MED \$88 | LRG \$115



SWEET SENSATIONS

FRESH FRUIT & BERRY TRAY SM \$59 | MED \$78 | LRG \$96

FRESH BAKED COOKIES AND SQUARES SM \$30 | MED \$40 | LRG \$51

ASSORTED CAKES AND TORTES SERVES 12-14 \$64

ASSORTED CHEESECAKES SERVES 12-14 \$64

24 ASSORTED 2 OZ. GOURMET COOKIES \$64

24 ASSORTED DESSERT SQUARES \$62

FRENCH PASTRIES AND TARTS \$4.60 PP

BEVERAGES



COFFEE \$19.00 PER POT

Regular or Decaf, Fair Trade Organic Mountainview,
Ice Coffee available upon request 10 Cup

TEA - ORGANIC \$16.95

NUMI brand - 6 tea bags included

BOTTLED WATER \$2.05 EA

PERRIER WATER \$3.40 EA

FRUIT JUICE BOTTLE \$2.25 EA

V8 JUICE \$3.25 EA

POP - 355 ML CAN \$1.75 EA

POP - 591 ML BOTTLE \$2.95 EA

MILK - 500 ML \$2.75 EA

CHOCOLATE MILK-500 ML \$2.75 EA

HOMEMADE FRUIT PUNCH, ORANGE & CRANBERRY

\$22.75 PER 10 PEOPLE

BERRY BERRY SMOOTHIE IN A PITCHER

\$25.95 PER 10 PEOPLE

ORDERING INFORMATION

PLEASE COMPLETE THE CATERING ORDER FORM AND E-MAIL IT TO:

Email Ping.Tang@dexterra.com c.c. reservation@corporateeventcentre.ca

web www.corporateeventcentre.ca

To ensure that we cater to your expectations, please allow 5 business day's notice for regular catered events. Less than 5 days notice will be accommodated to the best of our ability but menu selection may be limited

ORDER CANCELLATION

- 48 hour notice is requested for cancellation of catering orders.
- Cancellations must be provided in written format or email, voice message will not be accepted.

CATERING PRICES

- Pricing includes delivery and pick-up during business hours, Monday - Friday 7:30am to 3:30pm. Any Catering event held after 3:30pm Monday - Friday is subject to additional charges for labour. HST is not included. Additional staffing required for set-up and service will be charged \$38 per hour (minimum of four hours) per staff. Linen and china service will require additional charges.

DINNERWARE & RENTAL OPTIONS

- Menu includes basic disposable dinnerware, chafing dishes and sterno provided with hot food
- Also available: china plates and silverware, buffet linen and decor, buffet or guest tables, chairs and waiters. Please contact your event coordinator. Linen and china service are extra and charged based on your needs.
- Hot & Cold Appetizers available upon request, please contact our catering department.

The event coordinator can create a special menu to meet your needs. They will ensure order accuracy, and only orders accepted by them will be issued a order confirmation. Please remember that when ordering, specify customer numbers, date required, room number, time required, when event will end, name of person and department to receive the invoice. Room set up is the responsibility of the organizer.

DIETARY CHARGE

Special meals and requirements requested in advance may be prepared at an additional charge available – extra charges may apply for 5 or more Guest

