

CORPORATE CATERING



W  
E  
N  
D

est 1982 **PETER & PAULS**<sup>®</sup>  
hospitality group

# BREAKFAST MENUS

## ■ BREAKFAST MENU #1 (Continental)

- Fresh Baked Butter Croissants
- Homemade Muffins & Fruit Danishes
- Bagels With Cream Cheese And Assorted Preserves
- Fresh Sliced Fruit Arrangement
- Freshly Brewed Coffee, Tea, Juices And Water

## BREAKFAST MENU #2 (Continental)

- Fresh Baked Butter Croissants
- Scones with Assorted Preserves & Butter
- Berry Yogurt Parfait topped with granola & maple syrup
- Fresh Sliced Fruit Arrangement
- Freshly Brewed Coffee, Tea, Juices And Water

## ■ BREAKFAST MENU #3

- Homemade Frittatas Including;
  - Zucchini Frittata, Ham & Cheese Frittata, And Mushroom & Caramelized Onion Frittata
- Served With Bacon, Sausage And Home Fries
- Fresh Sliced Fruit Arrangement
- Hot Cross Buns & Mini Cinnamon Roll Buns
- Freshly Brewed Coffee, Tea, Juices And Water

## ■ BREAKFAST MENU #4

- Farm Fresh Scrambled Eggs With Chives
- Bacon, Sausage And Home Fries
- Cereal With Brown Sugar, Fresh Berries, Cranberries, Almonds And Raisins
- 2% Milk Available
- Fresh Sliced Fruit Arrangement
- Homemade Muffins
- Freshly Brewed Coffee, Tea, Juices And Water

## ■ BREAKFAST MENU #5

- Sliced Tomatoes With Basil, Olive Oil And Balsamic
- Farm Fresh Scrambled Eggs With Chives
- Bacon, Sausage And Home Fries
- French Toast Served With Icing Sugar And Maple Syrup
- Fresh Sliced Fruit Arrangement
- Homemade Muffins
- Freshly Brewed Coffee, Tea, Juices And Water

# BREAKFAST MENUS

## ■ UPGRADES

### **Live Omelet Bar**

Customized Omelets With Green Onions, Caramelized Onions, Shredded Cheddar Cheese, Chopped Tomatoes, Chopped Peppers, Sautéed Mushrooms & Cubed Ham

**\*\*ADD: EGG WHITE OMELETS\*\***

**\*\*ADD: SMOKED SALMON\*\***

### **Live Belgian Waffle Station**

Fresh “Belgian” Style Waffles Made Fresh And Served Warm With Canadian Maple Syrup, Preserves, Nutella And Sliced Bananas

### **Peter and Paul’s Pancake Station**

Choice Of Regular, Chocolate Chip Or Blueberry Buttermilk Pancakes Made Fresh And Served With Canadian Maple Syrup, Icing Sugar And Berry Compote

### **Smoothie Bar**

A Variety Of Fresh Fruit Smoothies

### **Specialty Coffee Bar**

Made To Order Espressos, Double Espressos, Long Espressos, Cappuccinos And Lattes

# BREAKFAST MENUS

## ■ ADD ONS

- Farm Fresh Scrambled Eggs With Chives
- Bacon
- Turkey Or Pork Sausage
- Smoked Salmon
- French Toast
- Pancakes
- Crispy Home Fries
- Homemade Muffins
- Fresh Baked Croissants
- Breakfast Loafs
- Scones And Tea Biscuits
- 2" Biscotti Dipped In White And Dark Chocolate
- Bagels And Cream Cheese
- Dark Chocolate And Sour Cherry Mini Bread Puddings
- Individual Yogurts Including Granola And Honey, Dried Apricots, Cranberries, Almonds & Raisins
- Banana And Apples
- Seasonal Sliced Fruit
- Granola Bars

# COLD WORKING & BUFFET LUNCHESES

## ■ COLD WORKING LUNCH #1

### Assorted Deli & Dairy Sandwiches

**NOTE: FOR GROUPS OF 25 AND UNDER ONLY 4 SANDWICH OPTIONS TO BE SLECTED**

*Served On Peter & Paul's Herbed Focaccia, Ace Bakery Buns, Italian Paninis, And Tortilla Wraps. Based On 2 Pieces Per Person.*

- *Ham And Swiss*
- *Roast Beef And Crispy Onions*
- *Oven Roasted Turkey Breast*
- *Gourmet Egg Salad*
- *Grilled Vegetables, Pesto And Goat Cheese*
- *Smoked Salmon With Red Onions, Bib Lettuce And Caper Dill Cream Cheese*

### Soup

- *Chef's Choice*

### Salads

- *Mixed Greens Salad With A Balsamic Vinaigrette*
- *Grilled Vegetable And Pasta Salad With A Pesto Vinaigrette*

### Dessert

- *Assorted Homemade Tarts, Squares And Brownies*

## ■ COLD WORKING LUNCH #2

### Main Course

#### Pressed Paninis (Served room temperature)

- *Roast beef, swiss cheese & a thousand island dressing*
- *Porchetta deli & prosciutto coto with sliced pickles, mozzarella, Dijon and mayonnaise*
- *Turkey breast, provolone, pesto & sundried tomatoes*
- *Rapini & buffalo mozzarella*

### Soup

- *Chef's Choice*

### Salads

- *Mediterranean salad to include cucumber, kalamata olives, red onions, cherry tomatoes, chickpeas & feta in a light greek yogurt dressing*
- *Crisp Romaine Greens Tossed In A Creamy Caesar Dressing Topped With Freshly Grated Parmesan Cheese And Home-Baked Croutons*

### Dessert

- *Assorted Homemade Tarts, Squares And Brownies*

# COLD WORKING & BUFFET LUNCHESES

## ■ COLD WORKING LUNCH #3

### Main Course

(Served room temperature)

- *Freshly Sliced Tomato pizza with balsamic & fresh basil*
- *Eggplant Pizza with mozzarella, fresh parsley & oregano*
- *Soppressata pizza with roasted cherry tomatoes and fresh basil*
- *Chicken Pesto Pizza*

### Soup

- *Chef's Choice*

### Salads

- *Crisp Romaine Greens Tossed In A Creamy Caesar Dressing Topped With Freshly Grated Parmesan Cheese And Home-Baked Croutons*
- *Baby Arugula & fennel salad with roasted beets, green beans & goat cheese in a citrus vinaigrette*

### Dessert

- *Assorted Homemade Tarts, Squares And Brownies*

**Beverages:** All Cold Working Lunches Include Freshly Brewed Coffee And Tea, Soft Drinks, Juices And Bottled Water.

**Upgrade:** Add A Traditional Style Pizza Oven To Any Cold Working Lunch For Groups Of 100 Or More (Paramount And Universal Only)

# HOT WORKING & BUFFET LUNCHESES

## ■ HOT LUNCH #1

### Main Course

- *Chicken Parmesan*
- *Maltagliati Pasta With Slow Oven Roasted Cherry Tomatoes In A Garlic And Olive Oil Base (Vegetarian Option)*
- *Seasonal Vegetables Chef's Choice Potatoes*
- *Fresh Baked Focaccia With Whipped Butter And Olive Oil*

### Salads

- *Classic Caesar Salad With Heart Of Romaine, Croutons, Parmesan Cheese And Caesar Dressing*
- *Cucumber, Vine Tomatoes And Shaved Fennel With Bermuda Onions In A Citrus Vinaigrette*

### Dessert

- *Traditional Italian Cannolis*

## ■ HOT LUNCH #2

### Main Course

- *Cornish Hen Served Peter & Paul's Style*
- *Oven Roasted Salmon In A Lemon Butter Sauce*
- *Basmati Rice*
- *Chef's Choice Potatoes*
- *Seasonal Vegetables*
- *Fresh Baked Focaccia With Whipped Butter And Olive Oil*

### Salad

- *Mixed Greens With Pears And Roasted Tomato In A Lemon Vinaigrette*
- *Baby Spinach Salad With Cucumber, Cherry Tomatoes, Radish, Pumpkin Seeds, Sundried Cranberries, In A Herb Vinaigrette*

### Dessert

- *Cheesecake With Fruit Toppings*

**Beverages:** All Hot Working Lunches Include Freshly Brewed Coffee And Tea, Soft Drinks, Juices And Bottled Water.

**Upgrade:** Add A Traditional Style Pizza Oven To Any Hot Working Lunch For Groups Of 100 Or More (Paramount And Universal Only)

# HOT WORKING & BUFFET LUNCHESES

## ■ HOT LUNCH #3

### Main Course

- *Chicken Souvlaki*
- *Vegetarian Pastitsio*
- *Mediterranean Rice In A Tomato Sauce*
- *Chef's Choice Potatoes*
- *Seasonal Vegetables*
- *Grilled Pita And Lalagides With Hummus And Tzaziki*

### Salads

- *Hearty Greek Village Salad*
- *Mediterranean Orzo Salad With Olives, Roasted Red Peppers And Edamame Beans*

### Dessert

- *Baklava And Assorted Greek Pastries*

## ■ HOT LUNCH #4

### Main Course

- *Coq Au Vin: Boneless Chicken Thighs With Cremini Mushrooms And Cipollini In A Burgundy Wine Sauce*
- *Gourmet Hand Rolled Meatballs Poached In Tomato Sauce*
- *Penne In Fresh Tomato And Basil Sauce*
- *Roasted Garlic Mashed Potatoes*
- *Seasonal Vegetables*
- *Sliced Baguettes With Whipped Butter And Olive Oil*

### Salads

- *Romaine, Radicchio And Wild Arugula Leaves Tossed With Julienne Apples And Artichoke Hearts In A Balsamic Vinaigrette*
- *Green And Yellow Bean Salad Tossed With Heirloom Cherry Tomatoes, Feta Cheese, In A Lemon And An Oregano Emulsion*

### Dessert

- *Apple Crumble With Vanilla Ice Cream*

**Beverages:** All Hot Working Lunches Include Freshly Brewed Coffee And Tea, Soft Drinks, Juices And Bottled Water.

**Upgrade:** Add A Traditional Style Pizza Oven To Any Hot Working Lunch For Groups Of 100 Or More (Paramount And Universal Only)



# LIVE BBQ STATIONS

## ■ **BBQ Lunch/Dinner Buffet: Traditional**

- Grilled Boneless Skinless Chicken Breast
- Grilled Beef Burgers (Vegetarian Burgers Available Upon Request)
- All-Beef Hot Dogs Served On Bakery Style Buns
- Served With Traditional Condiments

### **Salads And Sides**

- *Mixed Field Greens With Cucumbers And Cherry Tomatoes In An Aged Balsamic Vinaigrette*
- *Red Skin Potato Salad*
- *Garden Vegetable Pasta Salad*
- *Traditional Coleslaw*

### **Dessert**

- Assorted Pastries And Squares

## ■ **BBQ Lunch/Dinner Buffet: Mediterranean**

- Lemon And Oregano Marinated Chicken Souvlaki
- Hot And Sweet Italian Sausage
- Grilled Mediterranean Shrimp
- Served With Traditional Condiments, Hummus And Tzatziki

### **Salads And Sides**

- Greek Village Salad With Crisp Lettuce, Tomatoes, Peppers, Cucumber, Onion, Olives And Feta Cheese
- Red Skin Potato Salad

### **Dessert**

- Assorted Pastries And Squares

## ■ **BBQ Lunch/Dinner Buffet: Classic**

- Grilled Marinated Striploin Steak
- Marinated Grilled Chicken Breast With Homemade BBQ Sauce
- Hot And Sweet Italian Sausage
- Mini Calabrese Rosette Buns
- Served With Traditional Condiments

### **Salads And Sides**

- Crisp Romaine Greens Tossed In A Creamy Caesar Dressing Topped With Freshly Grated Parmesan Cheese And Home-Baked Croutons
- Cranberry Coleslaw

### **Dessert**

- Assorted Pastries And Squares

Live Outdoor BBQ Menu's Available Only At The Manor, Clubhouse Eventspace And Universal Eventspace Between The Months Of May-September All Live BBQ Stations Require A Minimum Guarantee Of 50 Guests. Live Station Unavailable If Poor Weather Conditions Are Present.

# BOXED LUNCHESES

## ■ Supreme of Chicken

- Signature Salad  
*Romaine Hearts, Radicchio, Candied Cashews, Heart Of Palm, Carrots, Sautéed Mushrooms, Berries, Cherry Tomatoes And Cucumber With Roasted Garlic And Honey Lemon Dressing*
- Herb Marinated Supreme Of Chicken
- Chocolate Dipped Strawberries
- Fruit Salad

## ■ Greek

- Lemon Grilled Chicken Souvlaki
- Greek Pasta Salad With Feta Cheese And Oregano
- Fruit Salad
- Baklava

## ■ Entrée Salad

- Signature Salad  
*Romaine Hearts, Radicchio, Candied Cashews, Heart Of Palm, Carrots, Sautéed Mushrooms, Berries, Cherry Tomatoes And Cucumber With Roasted Garlic And Honey Lemon Dressing*

### With Your Choice Of:

- *Grilled Chicken Breast*
- *Blackened Salmon*
- *Sliced Roast Beef*
- *Marinated Grilled Tofu*
- Fruit Salad
- Cookie

**NOTE:** All Boxed Lunches Served At Room Temperature

**Beverages:** All Boxed Lunches Include One Soft Drink, Juice Or Bottled Water.

# BREAK MENUS

## ■ COFFEE BREAK MENU & ADD ONS

- *Granola Bars*
- *Individual Yogurts*
- *Breakfast Loafs*
- *Whole Fruit*
- *Scones And Tea Biscuits*
- *Home Baked Cookies*
- *Chocolate Dipped Strawberries*
- *Brownies*
- *Assorted Cupcakes*
- *Domestic And International Cheese And Cracker Platter*
- *BBQ Chicken Breast, Grilled Peppers, Cheddar Cheese And Chipotle Mayo*
- *Fresh Cut Vegetables And Dip Platter*
- *Pita Bread, Flat Bread & Dip*
- *Mini Pizza And Focaccia Spears*
- *Salted Pretzels And Potato Chips*
- *Blue And Yellow Nacho Chips With Spicy Salsa, Guacamole, Sour Cream & Jalapeno Rings*
- *California Rolls With Soya Sauce, Pickled Ginger And Wasabi*
- *Crispy French Fries*
- *Dried Fruits And Nuts*
- *Sliced Fresh Fruit*
- *Assortment Of Candy Bars*
- *Assortment Of Candy (Gummy Bears, Licorice, M&M's, Jube Jubes, Swedish Berries, Chocolate Covered Pretzels, Etc...)*

# PLATTERS

## ■ Roasted Striploin

*Pommery Mustard And Steak Spice Crusted Shaved AAA Beef Striploin Served With Gourmet Mustards, Horseradish-Peppercorn Aioli, Sautéed Mushrooms, Swiss Cheese And Assorted Dinner Rolls*

## ■ Grilled Chicken Breast Platter

*Sliced Grilled Chicken Breast Served With Grilled Vegetables, Goat Cheese, Pesto Mayo, Hot Banana Peppers And Assorted Dinner Rolls*

## ■ Smoked Salmon

*Sliced Smoked Salmon Served With Capers, Red Onion, Cream Cheese, Dijon Honey Dill Sauce, English Cucumber, Chopped Egg, Sprouts And Rye Bread*

## ■ Crudités & Chips With Dips

*Tortilla Chips Served With Salsa, Guacamole And Sour Cream With Market Fresh Vegetables. To Include Carrot, Celery, Broccoli, Cauliflower, Cucumber, Sweet Peppers, Cherry Tomatoes & Homemade Dip*

## ■ Mediterranean Dip

*Hummus, Tzatziki And Eggplant Caviar Served With Grilled Pita Bread, Focaccia Spears, Flat Bread & Lalagides*

## ■ Artisan Cheese Board

*Gourmet Selection Of Local & Imported – Soft, Semi-Soft, Hard & Blue Cheeses, Served With Specialty Breads, Artisan Crackers, & Fresh And Dried Fruits & Nuts*

## ■ Antipasto

*Grilled Vegetables, Marinated Olives, Roasted Peppers, Marinated Mushrooms, Dried Italian Hot And Mild Sausages, Caprese Salad, Parmigiano Chunks And Marinated Artichokes, Sliced Baguette And Lalagides*

## ■ Gourmet Pizza (Served At Room Temperature)

*Mini Margherita Pizza Squares And Sopressata With Roasted Cherry Tomatoes And Fresh Basil Pizza Squares*

## ■ Crostini & Bruschetta

*Homemade Garlic Herb And Traditional Crostini Served With Tomato Basil Bruschetta, Lemon Cannellini Bean Bruschetta And Olive Tapenade*

■ Small Serves 10-12 ppl ■ Medium Serves 16-18 ppl ■ Large Serves 24-30 ppl

# PLATTERS

- **Traditional Tea Sandwich & Pinwheel Tortilla Wraps**

*(Minimum 3 Dozen)*

*Served On White, Whole Wheat & Rye Bread Fillings To Include A Variety Of The Following: Egg Salad, Tuna Salad, Smoked Salmon, Ham And Swiss, Grilled Veggies And Cucumber And Cream Cheese*

- **Charcuterie**

*Artisan Cured Meats, Parma Ham, Local Salamis, Smoked Cheeses, House Made Pickles, Marinated Olives, Whole Grain Mustard And Sliced Baguettes*

- **Fresh Fruit**

*Seasonal Fresh Fruit And Berries*

- **Gourmet Dessert**

*Selection To Include Mini Pastries, Gourmet Cookies, Assorted Dessert Squares And Artisan Tarts*

- **Brownies & Blondies Gourmet**

- **Cookies**

■ Small Serves 10-12 ppl ■ Medium Serves 16-18 ppl ■ Large Serves 24-30 ppl

# INTERACTIVE STATIONS

## ■ Antipasto Bar

*Marinated Eggplant, Marinated Homemade Roasted Red Peppers, Grilled & Fried Zucchini, Bruschetta, Hot Banana Peppers, Sundried Tomatoes, Marinated Mushrooms, Fior Di Latte A La Caprese, Kalamata Olives With Pepperoncini, Home Seasoned Green Olives With Chili Flakes, Beetroot Salad, Potato Pizza & Roasted Tomato With Reduced Balsamic Pizza, Mixed Bean Salad, Greek Village Salad, Far East Salad With Sweet & Soya Vinaigrette, Seafood Salad, Beer Battered Codfish With Garlic Dip, Freshly Sliced Prosciutto, Carved Parmigiano Padano Chunks, Oven Roasted Italian Sausage With Green Peppers & Onions, Homemade Focaccia And Specialty Breads*

## ■ Garlic Mashed Potato Station And Lamb Chops

*Garlic Mashed Potatoes Topped With Gravy And Fried Crisp Onions With A Selection Of Grated Cheese And Fresh Bacon Bits Topped With French Cut Grilled Marinated Lamb Chops*

## ■ Carving Station

*Oven Roasted Top Sirloin Carved And Served With Au Jus And Horseradish*

## ■ Boneless Beef Short Ribs

*Braised Beef Short Ribs With Red Wine Jus With Julienne Grilled King Oyster Mushrooms. Served Over A Bed Of Roasted Cauliflower And Celery Root Potato Purée, Garnished With Sweet Pea Tendrils*

## ■ Southern Station

*Buttermilk Fried Boneless Chicken, Creamy White Cheddar And Smoked Paprika Macaroni And Sautéed Collard Greens*

## ■ Chicken & Waffles

*Buttermilk Fried Boneless Chicken With Pickled Red Cabbage, On A Waffle With Dijon Aioli And Cabbage Cress*

\*ALL INTERACTIVE STATIONS AVAILABLE FOR GROUPS OF 75 PEOPLE OR MORE.

# INTERACTIVE STATIONS

## ■ Cuban Sandwich Stand

*Cuban Sandwiches Served Warm At The Station; Cuban Style Roast Pork, Pickles, Mustard And Swiss Cheese On Cuban Style Baguettes, Cajun Kettle Chips On The Side*

## ■ Nonna's" Veal Station

*A Peter & Paul's Signature Station! Tender Veal Cutlet On A Fresh Bakery Bun, Topped With "Nonna's" Homemade Tomato Sauce And A Variety Of Toppings. To Include: Hot Peppers, Sautéed Mushrooms And Provolone Cheese. Also Enjoy A Rapini And Feta Sandwich*

## ■ Gourmet Pizza And Flat Bread

*(Exclusively At Paramount And Universal)  
Chef's Will Prepare Gourmet International Pizza On A Traditional Crust And Flat Bread With A Variety Of Fresh Seasonal Ingredients*

## ■ Greek Station

*Grilled Oregano And Lemon Chicken Skewer, Lemon Roast Potatoes, Greek Salad, Grilled Pita And Tzatziki Sauce*

## ■ Porchetta Station

*Oven Roasted Porchetta Carved And Served With Calabrese Buns, Hot Banana Peppers, Crispy Onion And Horseradish Or Warm Pita With Tzatziki, Lettuce, Onion And Tomatoes. ADD ON: Coronita Beer On Ice*

## ■ Indian Station

- *Butter Chicken*
- *Spinach And Rapini Saag With Malai Paneer (Vegetarian)*
- *Pan Roasted Aloo Gobi (Potatoes And Cauliflower – Vegetarian)*
- *Basmati Rice Pilaf*
- *Tandoori Naan Bread*
- *Cucumber Mint Raita*

\*ALL INTERACTIVE STATIONS AVAILABLE FOR GROUPS OF 75 PEOPLE OR MORE.

# INTERACTIVE STATIONS

## ■ Asian Station

*Sesame Crusted Salmon Served On A Bed Of Green Mango And Papaya Salad With Soya Ginger Citrus Glaze, Nappa Cabbage And Crisp Noodle Salad And Assorted California Rolls (2 Types) With Traditional Accompaniments*

## ■ Sushi Bar

*Sushi And Sashimi Prepared By Chefs In Front Of Your Guests With Ginger, Wasabi, Soya Sauce And Chopsticks*

## ■ Comfort Food Station

*Mini Hamburgers, Mini Hot Dogs And Mini Grilled Cheese, Regular And Sweet Potato Fries*

## ■ Flambé Ouzo Shrimp Station

*Chefs Will Flambé Black Tiger Shrimp Live With Ouzo For Guests To Enjoy*

## ■ Oyster Bar

*Fresh Select Oysters Will Be Displayed On Ice Served With Traditional Condiments. Custom Engraved Ice Bars Available As An Upgrade.*

## ■ Salad Bar

*Romaine, Arugula, Frisée And Radicchio Lettuces*

- *Focaccia Croutons*
- *Marinated Tofu*
- *Assorted Roasted Nuts And Seeds*
- *Cucumbers, Grape Tomatoes, Peppers, Red Onions, Broccoli And Celery*
- *Assorted Cheeses, Including Feta, Chèvre And Blue Cheese*
- *Mixed Beans, Marinated And Pickled Vegetables (Mushrooms, Roasted Red Peppers, Olives, Pickles And Other Delicacies From The Cellar)*
- *Chef's Choice Of Three House Made Dressings*

## ■ Pasta Station

*Our Chefs Will Prepare A Choice Of Pasta With A Selection Of Sauces & A Variety Of Fresh Seasonal Ingredients*

## ■ Risotto Station

*Saffron Risotto Topped With (Choose 1 Variety):*

- *Seafood Risotto*
- *Leek & Wild Mushroom*
- *Butternut Squash And Sweet Pea With Mascarpone Cheese*

\*ALL INTERACTIVE STATIONS AVAILABLE FOR GROUPS OF 75 PEOPLE OR MORE.



# INTERACTIVE STATIONS

## ■ The Bao Bun

*Steaming Bao Buns Filled With A Variety Of Proteins Including Boneless Fried Chicken, Pulled Pork, Shrimp Popcorn, Grilled Tofu Topped With Cucumber Carrot Slaw And Your Choice Of Dipping Sauce. Ex, Sriracha Mayo, Sweet Chilli, Wasabi Aioli, Teriyaki Glaze Or Bbq Ketchup, Presented With A Far East Salad.*

## ■ The Mediterranean Kebob Spot

*Authentic Beef And Chicken Kebob Cooked In A Tandoori Oven Wrapped In A Lavash Pita With Hummus, Tahini, Tabouli And Pickled Onion*

## ■ The Waffle Experience

*Always Crispy And Fluffy Savoury Waffle Crowned With A Combination Or Bbq Pulled Pork Candied Bacon Green Chilli, Artichoke Tzatziki Greek Salad, Chicken Popcorn Cortado Or Chilli Con Carne*

## ■ Mexican Station

*Beef / Chicken On Black Bean Tostadas Topped With Queso Fresco, Guacamole, Fresh Tomato Served With Street Corn. Black Bean Salad And Tajin Pimento Cojita Fries*

## ■ Taco Station

*6inch Tortilla Packed With Corned Beef Confit, Braised Chicken In A Mild Chipotle Tomato Sauce Or Refried Beans And Your Choice Of Topping Or Guacamole, Salsa, Sour Cream, Lettuce.*

## ■ Tostada Station

*Beef, Chicken And Refried Beans Tostada, Topped With Queso Fresco, Authentic Salsa, And In-House Guacamole.*

## ■ Tri Color Burger Saloon

*Hand Rolled Ground Beef Or Chicken Patties Packed With Fresh Mozzarella Cheese Crowned With Our Signature Rustic Salsa, Fresh Basil In A Onion Or Poppy Seeds Brioche Bun*

## ■ The Grilled Cheese Sandwich Stage

*Golden Brown Marble Rye Toastie Enriched With Three Cheese (Aged Cheddar Brie And Mozzarella), Montreal Smoked Meat Brisket With Gruyere Cheese & Menchego Cheese, Ham, Porchetta, Pickles Accompanied By Regular And Sweet Potatoes Fries, Coleslaw, Dijonnaise, Bbq Ketchup, Chipotle Aioli*

## ■ Philly Steak & Fries

*Thinly Sliced Rib Eye Steak Sauteed With Browned Onion On Pain Perdu Topped With Cheese And Mustard Along With French Fries*

\*ALL INTERACTIVE STATIONS AVAILABLE FOR GROUPS OF 75 PEOPLE OR MORE.

# INTERACTIVE STATIONS

## ■ Mediterranean Grill

*Marinated Lamb Chops, Babaganoush, Potato Coins, Italian Sausage, Pepper Compote, Potatoes Coins, Flank Steak, Corn Succotash, Corn On A Cob Chili Lime Seafood Grill, Octopus Fava Beans Bruschetta, Black Tiger Shrimp, Cherry Tomato, Fennel Compote*

## ■ Fish & Chips

*Battered Crispy Atlantic Cod Served With Tartar Sauce & French Fries Accompanied By Sriracha Ranch Dip And Red Vinegar*

## ■ Hot Seafood Fritto Misto

*Thai Calamari Rings, Baby Cuttle Fish, Black Tiger Shrimps, Crispy And Golden, Tossed With Fleur De Sel, Lemons Served With Arugula Tartar Dip*

## ■ Cold Crudo Station

### Hamachi

*Served With Passion Fruit, Scallions And Habanero Pepino Lime Slaw*

### Ahi Tuna Tataki

*Seaweed Salad, Plantain Chips*

### Salmon Gravlax

*Pernod Or Vodka Cured, Shaved Fennel, Potato Blini, Cucumber, Cream Fraiche, Caviarum*

### Shrimp Scallop Ceviche

*Avocado, Grill Corn Lime Chili*

\*ALL INTERACTIVE STATIONS AVAILABLE FOR GROUPS OF 75 PEOPLE OR MORE.

# SWEET INTERACTIVE STATIONS

■ **The Apple Crumble Canteen**

*Freshly Baked Apple Crumble Served Hot To Order Along With French Vanilla Nutmeg Ice Cream.*

■ **The Churro Fiesta**

*Deep Fried Spanish Doughnut Tossed In Sugar And Cinnamon Served With Warm Chocolate Sauce And Dulce De Leche.*

■ **The Sweet Tartlet Palace**

*Fresh Fruits And Berries Miniature Tarts, Live Assemble With Custards And Jams*

■ **Welcome To Paris**

*In House Baked Beignet And Éclair Filled With Cream Chantilly And Dipped In Belgium Chocolate Accompanied By A Selection Of Nuts (Almonds/Pistachio/Hazelenut)*

■ **The Baklava Shoppe**

*Freshly Baked Baklava Slabs Drizzle With Orange And Cinnamon Syrup, Sprinkles With Crushed Pistachio, Served With Rose Water Honey Yogurt*

■ **The Cup Cake Counter**

*In House Baked Vanilla Chocolate Or Red Velvet Cupcake, Topped With Vanilla, Chocolate, Pistachio Butter Cream (Frosting)*

■ **Pineapple Shawarma**

*Sauteed Pineapple Glazed With Brandy & Maple Syrup With Amaretto Ice Cream*

\*ALL INTERACTIVE STATIONS AVAILABLE FOR GROUPS OF 75 PEOPLE OR MORE.

# SWEET INTERACTIVE STATIONS

## ■ **Belgian Waffle Station**

Fresh “Belgian” Style Waffles Served Warm With Vanilla Ice Cream, Whipped Cream, Maple Syrup, Chocolate Sauce And An Assortment Of Berries

## ■ **Beaver Tail Station**

Golden Brown Beaver Tail Dusted In Cinnamon Sugar Served With Nutella / Mascarpone / Berries / Poached Fruit And Granola

## ■ **Nutella And Banana Flambé Crepe Station**

Bananas And Pecans Flambeed In Rum Served In A Homemade Crepe, Spread With Warm Nutella And Topped With Vanilla Ice Cream

## ■ **Loukoumades Station**

(Exclusively At Paramount And Universal)

Freshly Made Loukoumades Tossed In Honey And Sprinkled With Cinnamon And Icing Sugar For Guests To Enjoy

## ■ **Cannoli Station**

Freshly Made Cannoli With A Selection Of Chocolate Or Vanilla Custard And Traditional Sicilian Cannoli For Guests To Enjoy

## ■ **Specialty Italian Gelato Station**

Specialty Italian Gelato

(Choice Of 3 Flavours: Lemon, Banana, Strawberry, Ferrero Rocher, Or Coffee)

## ■ **Soft Serve Ice Cream**

(Exclusively At Universal)

Choice Of Vanilla, Chocolate Or Vanilla Chocolate Swirl. Served With Cones & Cups

# COCKTAILS/LIQUOR/ SPECIALTY COFFEE

- **Alize Station**  
Guests will enjoy flavored Alize displayed in ice luge sculpture
- **Specialty Coffee Station**  
Guests Will Be Able To Choose From A Selection Of Liqueurs And Create The Desired Specialty Coffee With Whipped Cream And Maraschino Cherry Toppings
- **Greek Coffee Station**  
Authentic Greek Coffee Prepared For Guests
- **Ice Cappuccino Station**  
Granita Style Ice Frappuccino Topped With Whipped Cream And Maraschino Cherry And Your Favourite Liqueur
- **Grappa And Ice Wine Station**  
Guests will enjoy flavored frozen grappa and a selection of Ontario ice wines
- **Chocolate, Liqueur And Wine Station**  
An Assortment Of Digestive Liqueurs, Ice Wine And Digestive Wines Accompanied With A Selection Of White, Dark And Milk Chocolate Slabs

# SEATED LUNCH/ DINNER MENU

## ■ Salads

- Mixed Field Greens Tossed In An Aged Balsamic Vinaigrette And Wrapped In A Cucumber Jacket
- Village Greek Salad
- Mixed Field Greens With Roasted Pears And Tomatoes In A Lemon Vinaigrette Dressing
- Radicchio Frisee Salad, Fiji Apple, Grilled Artichoke, Goat Cheese Brûlée, Pineapple Chips, Aged Balsamic
- Roasted Beets Carpaccio, Chicory, Crispy Kale, Quinoa, Squash, Avocado, Root Chips, Preserved Lemon
- Poached Pear Salad, Baby Greens, Mascanzola, Candied Pecans, Pomme Granate, Vin Cotto
- Arugula Shaved Fennel Salad, Ribera Oranges, Imported Feta. Moroccan Cucumber
- Buffalo Mozzarella, Grilled Peaches, Iceberg Wedges, Vin Cotto
- Caprese Salad With Buffalo Mozzarella

## ■ Soup

- Cinnamon Scented Squash/ Ginger/ Apple
- Tomato Bisque
- Seafood Bouillabaisse Fregola Garlic Crostini
- Cream of Cauliflower

## ■ Risotto

- Risotto Squash, Chestnuts
- Risotto Zafferano Peas Crepes, Alfredo Sauce
- Seafood Risotto
- Leek & Wild Mushroom Risotto
- Butternut Squash And Sweet Pea With Mascarpone Cheese

# SEATED LUNCH/ DINNER MENU

## ■ Pasta

- Penne In A Plum Tomato & Fresh Garden Basil Tomato Sauce
- Agnolotti Stuffed With Ricotta Cheese & Spinach In A Parmigiano Cream Sauce
- Straccetti Al Pesto With Artichoke Heart, Pecorino Cheese
- Rigatoni Alla Norma With Eggplant, Plum Tomato, Ricotta Salata
- Casarecce With Wild Boar Sausage, Shiitake Mushroom & Fresh Tomato Sauce
- Paccheri Puttanesca With Artichokes, Olives, Capers & Fresh Tomato Sauce
- Pappardelle Roasted Bell Pepper Ragout Asparagi, Asiago in an Garlic Olive Oil Base
- Trofie Sausage With Broccolini In A Garlic Olive Oil Base
- Cavatelli Pancetta With Piselli In A Garlic Olive Oil Base
- Trenette Pesto, Fagiolini, Patate, Parmigiano
- Bavette Black Tiger Shrimp With Sun Dried Tomatoes & Jus De Nage
- Timballo of Eggplant, Ziti & Fior Di Latte
- Mezze Maniche With Lamb Ragout & Fresh Tomato Sauce
- Oven Baked Macaroni Alla Greca With Eggplant, Feta, Cherry Tomato, Oregano Olive Oil
- Gnocchetti Sardi With Smoked Salmon, Spinach & Peppered Vodka
- Gnocchi, Pizzaiola Sauce
- Rigatoni Carbonara With Bacon, Artichoke
- Bowtie Smoked Chicken, Sun Dried Tomato, Arugula, Leeks & Pesto
- Tartiglioni With Cauliflower Ragout, Peas

# SEATED LUNCH/ DINNER MENU

## ■ MAIN ENTRÉE OPTIONS

### **Fish**

Seared Branzino, Artichoke Fregola, Grape Tomato, Grilled Corn, Basil (APRIL-SEPTEMBER)

Nova Scotia Halibut, Orzo Zucchini, Hollandaise Foam, Lobster Au Jus

Flash Seared Artic Char, Swiss Charred Potato Gallatte, Salmon Caviar, Lime Lychee Beurre Blanc

Blackened Atlantic Salmon, Shaved Fennel Rainbow Carrot Slaw, Avocado, White Balsamic, Lemon Preserved

Porcini Dusted Halibut, Shanghai Baby Choi, Heirloom Smashed Potatoes Bites, Porcini Velouté

Orange Roughy, Polenta Crisp, Peppers Basil Ratatouille Roasted Groper Filet, Ancho

Chilli Crust, Moroccan Couscous

Green Peas Risotto, Grilled Calamari, Sicilian Pesto Grilled

Swordfish, Swiss Chard, Peppers Olives Gazpacho

Orange Roughy, Puy Lentils, Braised Leaks

Filet Of Sole Pistachio Crusted, Vegetable Strand, Ginger Beurre Blanc Seafood Fregola

Porcini Prosecco Risotto, Nova Scotia Lobster Tail, Vermouth Velouté

Black Ink Risotto, Nova Scotia Lobster Tail, Hollandaise, Caviar

### **Beef**

10oz AAA Beef Rib Eye, Celery Root, Sunchoke Puree, Brussel Sprout Hash, Au Jus With Chefs Choice Starch And Vegetables

8oz AAA Beef Tenderloin, Root Veggie, Pomme Puree

8oz AAA Beef Tenderloin, Potato Pave, Balsamic Cipollini With Chefs Choice Vegetables

10oz USDA Prime NY Strip, Mushroom Fricassee, Onion Ring, Green Peppercorn With Chefs Choice Vegetables

10oz USDA Prime NY Strip, Roasted Garlic Rapini, Cauliflower Puree, Charred Tomato

8oz AAA Beef Tenderloin Chateau Briand Style, Root Veggie, Pomme Puree

10oz AAA Boneless Short Ribs, Chianti Braised, Buttermilk Mashed Potatoes With Chefs Choice Vegetables



# SEATED LUNCH/ DINNER MENU

## ■ MAIN ENTRÉE OPTIONS

### **Lamb**

Ontario 4 Bones Rack Of Lamb, Babaganoush, Falafel

Herb Crusted 4 Bones Rack Of Lamb, Brussel Sprout Hash, Pomme Puree, Rosemary Au Jus

### **Pork**

Apple Cider Pork Loin, Peach Bread Pudding, Carrot Coins Vichyssoise

Pork Tenderloin Medallions, Scallop Potatoes, Kumquat Jam, Fig Medera Au Jus

### **Chicken**

Chicken Ballotine, Stuffed With Wild Rice, Buffalo Ricotta, French Beans, Squash

Bourbon Molasses Chicken Supreme, Butter Broccolini & Roasted Potatoes

Half Cornish Hen, Cauliflower Celery Root Mash, Spaghetti Squash

Cornish Hen Mattone (Alla Diavola), Preserved Lemon Rosemary, Cerignola Olive, Sauteed Greens

### **Veal**

Naturally Farmed 12 Oz Frenched Veal Chop, King Oyster Mushrooms, Green Asparagus, Au Jus

# SEATED LUNCH/ DINNER MENU

## ■ SIDE DISH OPTIONS

### Potatoes

- Potato Croquettes
- Garlic Mashed Potatoes
- Scalloped Potatoes
- Sweet Potato Cakes
- Roasted Fingerling Potatoes
- Oven Roasted Lemon Potatoes

### Vegetables

- Heirloom Carrots
- Asparagus Spears
- Roasted Peppers (Red, Yellow Or Orange)
- Green And Yellow Beans
- Baby Bok Choy
- Rapini
- Seasonal Root Vegetable Medley
- Horta

# SEATED LUNCH/ DINNER MENU

## ■ DESSERT OPTIONS

Build Your Own Mini Dessert Trilogy Per Person (Select 3 Options):

- Vanilla Crème Brule
- Cheesecake Lollipops
- Chocolate Dipped Strawberries
- Coconut Lime Panacotta
- Tiramisu
- Raspberry Tiramisu
- Chocolate Rum Pudding With Cherry And Caramel Sauce
- Gorgonzola Cheesecake Bite
- Red Wine Poached Figs And Port Syrup
- Vanilla-Pistachio Crème Brule
- Chocolate Espresso Crème Brule
- Cheesecake Baklava
- Mini Apple Blossom Tart
- Chocolate Mousse
- Mini Cherry Cheesecake
- Mini Amarena Crème Brule
- Mango Mousse
- Mini Opera Cake

Individual Dessert Per Person (Select 1 Option):

- Carrot Cake, Extra Spongy, Cream Cheese Icing, Decedent Rum Spiked Caramel
- Bosh Pears, Chianti Poached, Mascarpone Mousse, Velvery Raspberry Coulis
- NY Cheesecake Baklava, Served Warmed In Phyllo Crust, Butter Scotch Cream
- Vegan Chocolate Mousse, Dark Chocolate, Coconut Base, Micro Berries
- English Trifle, Brandy Sponge, French Custard, Apricot Jam, Berries And Chantilly Topping
- Tiramisu, Elegant Mascarpone Mousse, Delicate Espresso Grand Marnier Savoirdi, Cocoa Powder
- Crème Brule, Rich Custard, Scented Amaretto Cherries, Caramelized Sugar
- Molten Chocolate Lava Cake, Warm Chocolate Sauce

