C Banquet Menu

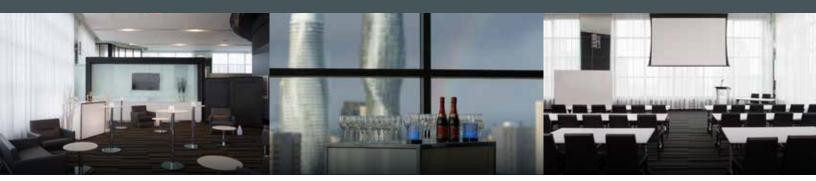


Weddings | Showers | Birthdays | Meetings | Graduations | Corporate Events | Family Gatherings | Retirement Parties | Celebration of Life Events

banquets@mississauga.ca | 905-615-3200 ext. 3311 | mississauga.ca/banquet



### C Banquet Menu



### **BREAKFAST**

BRUNCH

**BUFFETS** 

PAIRING MENU

PLATED MENU



#### THE CONTINENTAL

assortment of muffins served with butter chilled assorted juices house blend and decaffeinated coffee and a selection of teas

#### THE EUROPEAN

assortment of muffins served with butter cherry cheese danishes, apple struddles, and classic butter croissants chilled assorted juices house blend and decaffeinated coffee and a selection of teas

#### THE HEALTHY LIVING

assortment of muffins served with butter
house made maple granola
fresh fruit platter
chilled assorted juices
house blend and decaffeinated coffee and a selection of teas

#### THE CLASSIC

fresh fruit platter buttermilk pancakes served with syrup and butter wellington county bacon farmer's sausage

chef attended egg station have your eggs your way with an assortment of fixings house blend and decaffeinated coffee and a selection of teas

Must have a minimum 25 guests for Chef attendance, under 25 substituted for scrambled eggs



C Banquet Menu



### **BREAKFAST**

BRUNCH

**BUFFETS** 

PAIRING MENU

PLATED MENU



#### THE BENEDICT

assortment of toasted breads and bagels served with jam preserves and butter wellington county bacon

farmer's sausage

home fries

chef's twist on egg's benedict served with mornay sauce

ham benedict, or spinach florentine

chilled assorted juices

house blend and decaffeinated coffee and a selection of teas

#### THE CANADIAN

assortment of toasted breads and bagels served with jam preserves and butter peameal bacon

farmer's sausage

chef attended egg station have your eggs your way with an assortment of fixings chilled assorted juices

house blend and decaffeinated coffee and a selection of teas

Must have a minimum 25 guests for Chef attendance, under 25 substituted for scrambled eggs

#### Add On:

EGGS BENEDICT STATION

add an eggs benedict station to your buffet

C Banquet Menu



### **BREAKFAST**

### **BRUNCH**

**BUFFETS** 

PAIRING MENU

PLATED MENU

#### **HIGH TEA**

combination of meat and vegetarian quartered sandwiches and wraps variety of savory pastries an array of miniature quiche garden salad assortment of Italian pastries chilled assorted juices house blend and decaffeinated coffee and a selection of teas

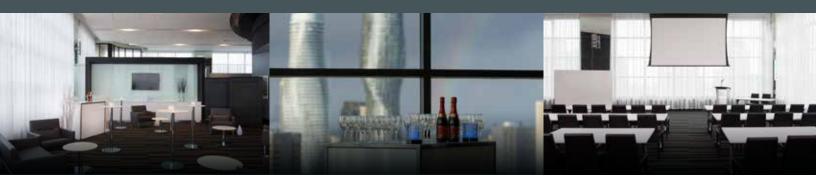
#### SUNDAY BRUNCH

smoked salmon rosettes garnished with accoutrement roasted chicken supreme spinach and cheese cannelloni traditional picnic potato salad garden salad sliced baguettes fresh fruit platter house blend and decaffeinated coffee and a selection of teas





C Banquet Menu



**BREAKFAST** 

BRUNCH

**BUFFETS** 

PAIRING MENU

PLATED MENU



#### **CARIBBEAN**

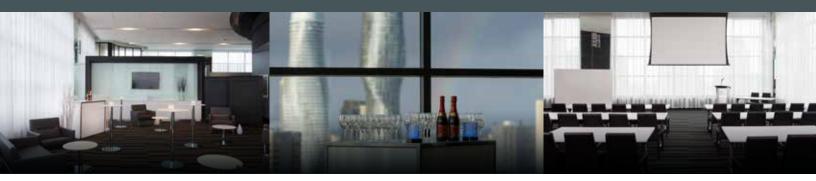
rice with red kidney beans
flour dusted red snapper
48 hour marinated jerk pork or chicken
house made pickled coleslaw
garden salad
seasonal vegetables
sliced baguette
table of house made trifles topped with berries
house blend and decaffeinated coffee and a selection of teas

#### ITALIAN

breaded chicken cutlets topped with mozzarella and tomato sauce breaded eggplant topped with mozzarella and tomato sauce house made Caesar salad with seasoned croutons seasonal vegetables roasted Yukon gold potatoes three bean minestrone with pastina made in house sliced baguette assortment of Italian pastries house blend and decaffeinated coffee and a selection of teas



### C Banquet Menu



### **BREAKFAST**

### BRUNCH

### **BUFFETS**

PAIRING MENU

PLATED MENU



#### **MEXICAN**

rice, olives, black bean and corn stuffed poblanos topped with mozzarella roasted chicken marinated Veracruz style with ginger, garlic, and grilled chilis thyme scented steamed rice seasonal vegetables garden salad

cinnamon sugar churros or fried plantains with icing sugar house blend and decaffeinated coffee and a selection of teas

#### THE HAWAIIAN ROAST

vermicelli noodle salad with spring veg mix tossed in a honey chili sauce mirepoix stuffed porkloin garnished with apple compote pineapple salsa seasonal vegetables roasted Yukon gold potatoes sliced baguettes assorted bite size dessert squares house blend and decaffeinated coffee and a selection of teas

#### THE ATLANTIC

roasted salmon brushed with Dijon mustard topped with seasoned breadcrumbs seasonal vegetables roasted Yukon gold potatoes garden salad sliced baguettes assorted Italian pastries house blend and decaffeinated coffee and a selection of teas



C Banquet Menu



### **BREAKFAST**

### **BRUNCH**

## **BUFFETS**

# PAIRING MENU

## PLATED MFNU



#### LATE WINTER HARVEST

roasted bell pepper and tomato soup or cream of cremini mushroom soup marinated wine and thyme roasted chicken garlic mashed potatoes seasonal vegetables baby kale salad with red wine and onion vinaigrette sliced baguettes

table of miniature cheesecakes in three assorted flavours house blend and decaffeinated coffee and a selection of teas

#### THE FARMER'S FEAST

Ontario farmed striploin in a wine and beef herbed gravy baked potatoes with side of sour cream and green onion seasonal vegetables house made Caesar salad with seasoned croutons sliced baguette fresh fruit platter house blend and decaffeinated coffee and a selection of teas

#### THE TRADEMARK

dark soy and garlic marinated roast chicken
vegetable and ricotta stuffed baked pasta shells
seasonal vegetables
roasted Yukon gold potatoes
garden salad
sliced baguette
assortment of bite size dessert squares
house blend and decaffeinated coffee and a selection of tea



C Banquet Menu



**BREAKFAST** 

BRUNCH

**BUFFETS** 

PAIRING MENU

PLATED MENU



#### THE PROVINCIAL

seared foie gras with compote on crostini (chef attended) assortment of Ontario cheeses with crackers served aperitif

#### BY THE SHORE

mussels station, 2 sauces (chef attended) oyster station (chef attended) served champagne

#### SURF AND TURF

seared tuna with avocado and fried wrap chips (chef attended) deconstructed beef wellington on crostini (chef attended) wine pairings



C Banquet Menu



MENU

**PLATED MENU** 



### **ENTRÉES**

CLASSIC

chicken supreme AAA striploin

salmon

**STERLING** 

stuffed chicken surpreme

prime rib steak

red snapper or rainbow trout

**SIGNATURE** 

half Cornish hen rack of lamb

lobster tail (4oz) and tenderloin (6oz)

tenderloin (10oz)

All entrées include choice of soup or salad, potatoes, vegetables, dessert, house blend and decaffeinated coffee and a selection of teas. Enhance your guests experience with one of our pasta dishes.

#### **CHOOSE SOUP**

roasted red pepper and tomato butternut squash cream of mushroom minestrone carrot ginger

#### OR SALAD

caldo verde

mixed greens with house dressing caprese chop house roasted beets traditional Caesar Greek

#### ADD ON - PASTA COURSE

meat lasagna cheese and spinach cannelloni pasta primavera in a rose sauce Mediterranean pasta with black olives, capers and sundried tomatoes

squash agnolotti with pumpkin seeds and

tomato sauce

bacon or crab mac and cheese

#### **DESSERTS**

crème brulee with berries vanilla mousse crepe with berry compote apple blossom with vanilla ice cream cheese cake with berry compote assorted Italian pastries



C Banquet Menu



### **APPETIZERS**

PLATTERS STATIONS

#### **HOT CANAPES**

polenta bites with marinara mini vegetarian quiche beef sliders coconut shrimp mini beef wellington edamame dumplings vegetarian spring rolls vegetarian samosas truffle mushroom crostini thai marinated chicken satay beef on a bun beef satay spanakopita

#### **COLD CANAPES**

caprese skewers
tomato bruschetta with balsamic
cocktail shrimp shooters
double cream brie with preserves on crostini
smoked salmon crostini
beef tartar 'american style'
modern day deviled eggs





C Banquet Menu



### **APPETIZERS**

### **PLATTERS**

### STATIONS

#### ANTIPASTO PLATTER

zucchini, eggplant, roasted red peppers, marinated olives, pickled vegetables, sliced salami

#### **DELUXE ANTIPASTO PLATTER**

zucchini, eggplant, roasted red peppers, marinated olives, pickled vegetables, sliced salami, sliced prosciutto, mini bocconocini

#### FRESH FRUIT PLATTER

assorted fresh fruit

#### FRESH VEGETABLE PLATTER

assorted seasonal vegetables with dip

#### CHEESE PLATTER

assortment of cheese served with grapes and crackers

#### SANDWICH PLATTER

variety of egg, tuna, ham and turkey

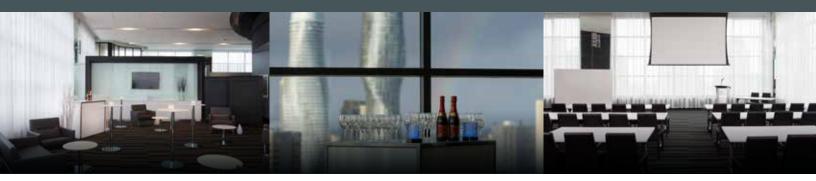
#### **COLD CUT PLATTER**

assorted meats served with butter, mayo, and bread





C Banquet Menu



**APPETIZERS** 

**PLATTERS** 

**STATIONS** 

Enhance your guests experience with one or more of our unique stations. All stations minimum of 50 guests, unless specified otherwise.

#### **POUTINE**

fresh cut fries served with gravy and mozzarella

#### CANDY BAR

assortment of candies

#### COMBO #7

chicken nuggets served with plum sauce fresh cut fries served with ketchup

#### POPCORN CRAZE

fresh popped popcorn with choice of seasonings

#### **BBQ BAR**

mini hotdogs and sausages served with assortment of fixings

#### MINI CUPCAKE

assortment of miniature cupcakes

#### **DELUXE CHEESECAKE**

assortment of cheesecakes





C Banquet Menu



**APPETIZERS** 

**PLATTERS** 

**STATIONS** 

**CHEF ATTENDED** 

**QUESADILLA** 

vegetarian quesadillas served with salsa and sour cream

MAC & CHEESE

elbow pasta with mornay sauce topped with bacon crumble, scallions and smokey ketchup

**MUSSELS** 

served with bread and two sauces

**OYSTER BAR** 

fresh seasonal oysters wth horseradish sauce

**GRILLED CHEESE** 

classic grilled cheese on white bread with cheddar

All stations minimum of 50 guests, unless specified otherwise.





C Banquet Menu



## RECEPTION BAR

### WINE SELECTIONS

#### HOUSE WINE - WHITE

Tintern Ridge – Vineland Estate (glass) Chardonnay - Chateau des Charmes (glass) Unoaked Chardonnay – Peller Estates

#### HOUSE WINE - RED

Tintern Ridge – Vineland Estate (glass)
Cab/Merlot - Chateau des Charmes (glass)
Cab/Merlot – Peller Estates

#### WHITE WINE (bottle only)

Pinot Grigio – Argento Semi-Dry Riesling – Vineland Estate Chardonnay – Fat Bastard Blend – Ironstone Obsession Sauvignon Blanc – Stoneleigh Sparkling White – Martini Ast

#### RED WINE (bottle only)

Gamay Noir – Angel's Gate Tempranillo – Beronia Blend – Goats do Roam Cab/Merlot – Chateau Timberlay GSM – Pirramimma Stock's Hill

### HOST BAR | CASH BAR

#### NAME BRANDS

luksusova, malibu rum, bacardi white, beefeater, canadian club, grants, st remy

#### PREMIUM BRANDS

ketel one, bacardi gold, bombay sapphire, forty creek, johnnie red, sauza silver

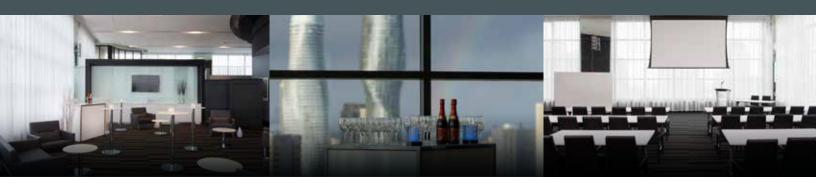
#### ULTRA PREMIUM BRANDS

belvedere, havana club dark, hendricks, crown royal black, chivas regal, jose cuervo





C Banquet Menu



### **PRICES**

### BREAKFAST BRUNCH

### **BREAKFAST**

THE CONTINENTAL

\$8 per person

THE EUROPEAN

\$11 per person

THE HEALTHY LIVING

\$13.50 per person

THE CLASSIC

\$16.50 per person

Minimum 25 guests for Chef attendance, under 25 substituted scrambled eggs

THE BENEDICT

\$17.50 per person

THE CANADIAN

\$18 per person

Minimum 25 guests for Chef attendance, under 25 substituted scrambled eggs

Add On:

EGGS BENEDICT STATION

\$3 per person

### **BRUNCH**

**HIGH TEA** 

\$27.50 per person

SUNDAY BRUNCH

\$33 per person



All menu prices subject to applicable taxes and 15% gratuity.



C Banquet Menu



### **PRICES**

## BUFFETS PAIRING MENU

### **BUFFETS**

#### **CARIBBEAN**

LUNCH \$28.50 per person DINNER \$49 per person

#### ITALIAN

LUNCH \$31 per person DINNER \$45 per person

#### **MEXICAN**

LUNCH \$28 per person DINNER \$39.95 per person

#### THE HAWAIIAN ROAST

LUNCH \$28.50 per person DINNER \$39.95 per person

#### THE ATLANTIC

LUNCH \$29 per person DINNER \$39.95 per person

#### LATE WINTER HARVEST

LUNCH \$30.50 per person DINNER \$42 per person

#### THE FARMER'S FEAST

LUNCH \$33 per person DINNER \$44 per person

#### THE TRADEMARK

LUNCH \$30 per person DINNER \$47 per person

### PAIRING MENU

THE PROVINCIAL BY THE SHORE SURF AND TURF

All packages to be priced upon request; based on market price.







C Banquet Menu



### **PRICES**

## PLATED MENU APPETIZERS PLATTERS

### PLATED MENU

**CLASSIC** 

\$48 per person

**STERLING** 

\$56 per person

**SIGNATURE** 

\$69 per person

Add On:

PASTA COURSE \$7.25 per person

### **APPETIZERS**

HOT CANAPES COLD CANAPES

\$9 per person, based on choice of 5 canapes Pricing is based on 5 pieces per person

### **PLATTERS**

ANTIPASTO PLATTER

\$4.50 per person

**DELUXE ANTIPASTO PLATTER** 

\$10.95 per person

FRESH FRUIT PLATTER

\$3.25 per person

FRESH VEGETABLE PLATTER

\$2.50 per person

CHEESE PLATTER

\$3.75 per person

SANDWICH PLATTER

\$5.50 per person

**COLD CUT PLATTER** 

\$4.50 per person



All menu prices subject to applicable taxes and 15% gratuity.



C Banquet Menu



**PRICES** 

**STATIONS** 

All stations minimum of 50 guests, unless specified otherwise.

**POUTINE** 

\$5 per person

CANDY BAR

\$8 per person

COMBO #7

\$6 per person

POPCORN CRAZE

\$2 per person

**BBQ BAR** 

\$7 per person

MINI CUPCAKE

\$5 per person

**DELUXE CHEESECAKE** 

\$7.95 per person (minimum 60 guests order)

**DESSERT** 

\$7.25 per person

CHEF ATTENDED

**QUESADILLA** 

\$8 per person

MAC & CHEESE

\$6.50 per person

**MUSSELS** 

\$7 per person

**OYSTER BAR** 

pricing and details available upon request

**GRILLED CHEESE** 

\$3 per person



All menu prices subject to applicable taxes and 15% gratuity.



### C Banquet Menu



### **PRICES**

## RECEPTION BAR

#### **HOUSE WINE - WHITE**

Tintern Ridge – Vineland Estate..........GLASS \$6.15 BOTTLE \$22.12 Chardonnay - Chateau des Charmes...GLASS \$6.15 BOTTLE \$23.00 Unoaked Chardonnay – Peller Estates .BOTTLE \$24.78

#### HOUSE WINE - RED

Tintern Ridge – Vineland Estate.......GLASS \$6.15 BOTTLE \$22.12 Cab/Merlot - Chateau des Charmes ...GLASS \$6.15 BOTTLE \$23.00 Cab/Merlot – Peller Estates......BOTTLE \$24.78

#### WHITE WINE

Pinot Grigio – Argento	.BOTTLE	\$26.55
Semi-Dry Riesling – Vineland Estate	.BOTTLE	\$30.97
Chardonnay – Fat Bastard	.BOTTLE	\$33.63
Blend – Ironstone Obsession	.BOTTLE	\$33.63
Sauvignon Blanc - Stoneleigh	.BOTTLE	\$39.82
Sparkling White - Martini Ast	.BOTTLE	\$34.51

#### **RED WINE**

Gamay Noir - Angel's Gate	.BOTTLE	\$30.09
Tempranillo – Beronia		
Blend – Goats do Roam		
Cab/Merlot - Chateau Timberlay	.BOTTLE	\$39.82
GSM – Pirramimma Stock's Hill		



Minimum spend of \$250 required for bar service.

Bartender labour charges apply if minimum is not met at \$15 per hour.

All menu prices subject to applicable taxes and 15% gratuity.



C Banquet Menu



## **PRICES**

## RECEPTION BAR

### HOST BAR | CASH BAR

name brands	\$5.95
premium brands	6.75
ultra premium brands	8.45
wine by the glass	6.15
domestic beer	4.95
imported beer	5.95
coolers	5.95
liquors	4.95
mineral water	1.50
soft drinks	1.00
non-alcoholic bar	5.00 per person



Minimun spend of \$250 required for bar service. Bartender labour charges apply if minimum is not met at \$15 per hour.

All menu prices subject to applicable taxes and 15% gratuity.



