

GENERAL INFORMATION

CENTRE EY CENTRE CATERING MENU

You may select from the Food and Beverage choices presented in our menus, or we would be happy to customize and create special menus to suit your tastes and needs!

All catering selections require a minimum of 25 people to order.

All Food and Beverage must be prepared and presented by the EY Centre.

Remaining Food and Beverages cannot be removed from the facility.

Alcohol beverages will be served in accordance with the laws and regulations of the Alcohol and Gaming Commission of Ontario.

Food and Beverage specifications must be received in writing 30 days in advance of the event. To ensure successful events, it is necessary to receive your final guarantee five business days prior to your event.

Once the final guarantee is due, the count may not be decreased.

Food and Beverage prices are subject to a 15% administrative charge and 13% HST (harmonized sales tax).

Menu prices cannot be guaranteed more than 90 days out.

A surcharge may apply for small groups.



EARLY MORNINGS

CENTRE EY CENTRE CATERING MENU A 15% administrative charge and all applicable taxes will apply.

BUILD YOUR OWN BAGELS...... \$24 per person

Assorted Bagels Cream Cheese Peanut Butter Preserves Sliced Ham Turkey Cheddar Swiss Tomatoes Mayonnaise Mustard Starbucks® Brewed Coffee Teavana Tea Selection Add Smoked Salmon.....\$3 per person

COMPLIMENT YOUR BREAKFAST

Butter Croissant V	
Scones&PreservesV	\$3.00 ^{each}
Chocolatine V	\$3.00 each
House Baked Muffin Variety V	
Fruit Danish V	\$3.00 ^{each}
Oatmeal with Apple	
Cinnamon V+ GF	\$6.25 ^{each}
Yogurt Parfait V	\$8.00 ^{each}

Starbucks® Brewed Coffee & Teavana Tea Selection.....\$3.50 per person

Continuous Starbucks® Brewed Coffee & Teavana Tea Selection......\$5.50 per person

Flavoured Water.....\$34.00^(20 cups)

TRAIL BLAZER V.....\$15^{per person}

Whole Fruit Fresh Baked Granola & Energy Bars House Baked Breakfast Breads Starbucks® Brewed Coffee Teavana Tea Selection

EY CONTINENTAL V.....\$18 per person

Variety of Fruit Juices Pastries Preserves Seasonal Fruit Platter Individual Yogurts Harvest Granola Starbucks® Brewed Coffee Teavana Tea Selection

BREAKFAST BUFFET

CENTRE EY CENTRE CATERING MENU A 15% administrative charge and all applicable taxes will apply.

CLASSIC MORNING.....\$25 per person

Farm Fresh Scrambled Eggs Smoked Bacon Country Sausage Herb Breakfast Potato Seasonal Fresh Fruit Orange Juice House Baked Muffins Starbucks® Brewed Coffee Teavana Tea Selection

CANADIAN SUGAR SHACK\$28 per person

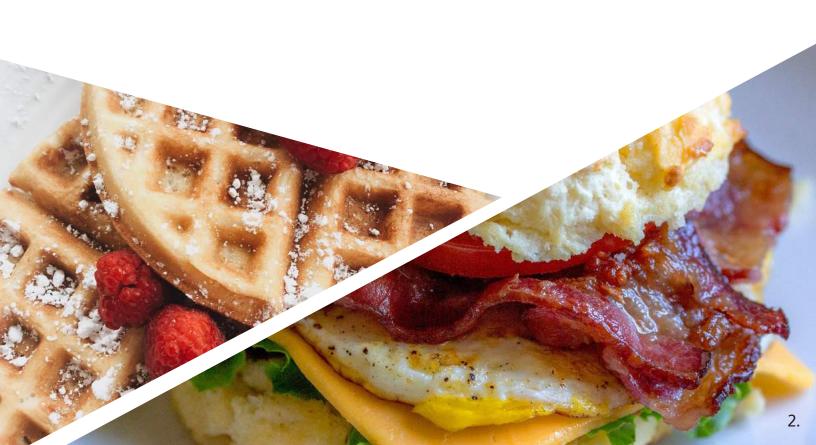
Farm Fresh Scrambled Eggs Maple Syrup Belgian Sugar Waffles Smoked Bacon Country Sausage Herb Breakfast Potatoes Seasonal Fresh fruit Orange Juice Starbucks® Brewed Coffee Teavana Tea Selection

THE PROFESSIONAL.....\$28 per person

Assorted Breakfast Sandwiches Seasonal Fresh Fruit Fresh Baked Granola Energy Bars Variety of Fruit Juices Starbucks® Brewed Coffee Teavana Tea Selection

"MAKE YOUR OWN BENNY"......\$32 per person

Maple Ham & Florentine Eggs Benedict Smoked Bacon Country Sausage Herb Breakfast Potatoes Seasonal Fresh Fruit Orange Juice Starbucks® Brewed Coffee Teavana Tea Selection



PLATED BREAKFAST

CENTRE EY CENTRE CATERING MENU A 15% administrative charge and all applicable taxes will apply.

CLASSIC BREAKFAST.....\$28 per person

Farm Fresh Scrambled Eggs Smoked Bacon Country Sausage Herbed Breakfast Potato Mixed Berries

THE HOMESTEAD.....\$28 per person Frittata Wild Mushroom | Spinach| Garlic

Sun dried Tomato Turkey Sausage Sliced Fresh Fruit

Sliced Fresh Fruit

PERSONAL SIZED QUICHE.....\$29^{per person} House made Quiche Bacon | Cheddar | Broccoli Cajun Fingerling Potatoes Tomato Jam

CAFÉ FRANÇAIS......\$30 per person

Local Free-Run Poached Eggs Mornay Butter Croissant Charred Roma Tomato Lyonnaise Bacon Potatoes

BIG SMOKE.....\$32 per person

Pepper and Curd Stuffed Omelette Chives Brined Smoked Brisket Potato Galette Asiago



SNACKS, BREAKS & ADD-ONS

CENTRE EY CENTRE CATERING MENU A 15% administrative charge and all applicable taxes will apply.

SIGNATURE SQUARES V......\$10 per person

Assorted Dessert Squares

REFRESHMENT BREAK V......\$10 per person

Variety of Fruit Juices Fresh Pastries & Muffins

THEATER STYLE V.....\$11 per person

House Made Kettle Chips and Spice Dip Nachos with Smoked Cheese Sauce Flavoured Popcorn

ENERGIZE V.....\$12 per person

Homemade Energy Bars Fresh Fruit House Trail Mix Individual Yogurts

Sweet | Savory

Assorted Cookies	. \$36 per dozen
Salted Caramel Beignets	\$48 per dozen
Assorted Gourmet Donuts	\$72 per dozen
Strawberry Cream Napoleons	\$72 per dozen
House Made Cinnamon Buns,	
Maple Cream Cheese icing.	. \$96 ^{per dozen}
Giant Cast Iron Cookies	\$96 ^{per dozen}

Sweet Chipotle Popcorn (625g)	\$5 per person
Cheddar Cheese Twists (10")	\$5 per person
Seasoned Kettle Chips	\$5 ^{per person}
Bocconcini Caprese	
Skewers (2x5" skewers)	\$7 ^{per person}
7 Layer Dip (125ml mason jar)	\$7 per person
House Made Honey Garlic	
Beef Jerky (125ml mason jar)	\$12 per person





LUNCH BUFFET

CENTRE EY CENTRE CATERING MENU

A 15% administrative charge and all applicable taxes will apply.

All lunch buffets include fresh baked dinner rolls with whipped butter, Starbucks® Brewed Coffee & Teavana Tea Selection.

PASTA BAR.....\$25 per person

Caesar Salad Garlic Baguette Sausage Rigatoni in Chunky Marinara Cheese & Veggie Cappelletti in Creamy Rosé Sporcamuss Cream Pastries

ASSORTED SANDWICHES......\$27 per person

EY Garden Salad House Dressings In-House Roasted & Sliced Meats (Turkey, Chicken, Brisket etc.) Falafel and Roasted Veggie Sandwich Rustic Breads House Spreads Artisanal Cheeses Brownies & Cream

CHALET BBQ.....\$28 per person

EY Garden Salad Slow Roasted 9-Cut Chicken Pan Jus Seasonal Garden Vegetables Garlic and Herb Roasted Potato Carrot Cake with Cream Cheese Icing

MY HANDHELD......\$28 per person

Caesar Salad Bar Brioche & Onion Buns Beef Burgers Beyond Meat Burger Breaded Chicken Burgers Gourmet Sauces & Aioli Assorted Garnishes Artisanal Cheese Spiced Potato Wedges

THE PRAIRIE......\$34 per person

EY Garden Salad Rosemary & Dijon Roasted Alberta Beef Bone Demi Roasted Garlic Whipped Potato Seasonal Vegetables Chef's Gourmet Desserts

PLATED LUNCH

CENTRE EY CENTRE CATERING MENU A 15% administrative charge and all applicable taxes will apply.

Served with Fresh-Baked Assorted Rolls, Whipped Butter, Starbucks® Brewed Coffee & Teavana Tea Selection

PRANZO CARNE...... \$38 per person

Smokey Kale Caesar Pork Belly | Toasted Pepitas | House Crouton Chorizo & Manchego Stuffed Cannelloni Ricotta | Chunky Marinara | Basil Garlic Ciabatta Mason Jar Tiramisu Trifles

MUSHROOM GRUYERE

MURGH MAKHANI......\$40 per person

Fried Cauliflower & Edamame Salad Honey Ginger Dressing Butter Chicken Basmati Rice | Roasted Carrot | Peppers | Onions Naan Mango Custard Pudding

CHICKEN PARMESAN...... \$42 per person

Garden Salad Lemon Chimichurri Vinaigrette Breaded Chicken Breast Marinara | Smoked Mozzarella | Basil Potato Dauphinois Gratin Seasonal Vegetables Cinnamon Apple Tart

SMOKED BBQ MEATLOAF......\$42 per person

Layered Caprese Salad Balsamic Reduction Local Grass Fed Beef Smoked BBQ Glaze | Sweet Tomato Jam | Caramelized Onions Garlic Confit Red Skin Mashed Potatoes Seasonal Vegetables Strawberry Rhubarb Cheesecake Cups

THAI FUSION......\$42 per person

Thai Peanut Noodle Salad Cabbage & Carrots | Cilantro | Lime Panko Crusted Bang Bang Shrimp Creamy Sriracha Lime Sauce Sesame Bok Choy Mochi Ice Cream Balls

LUNCH BOX

CENTRE EY CENTRE CATERING MENU A 15% administrative charge and all applicable taxes will apply.

TIER 1...... \$25 per person 1 Sandwich Choice 1 Dessert Choice

1 Beverage

TIER 2..... \$27 per person

1 Salad Choice 1 Sandwich Choice 1 Dessert Choice 1 Beverage

TIER 3..... \$30 per person

1 Salad Choice 1 Sandwich Choice 1 Dessert Choice 1 Piece of Seasonal Fresh Fruit 1 Beverage

SANDWICH OPTIONS (2 Choices/group)

Brined and Smoked Beef Brisket

Swiss Cheese | Horseradish Aioli | Pickled Red Onion | Arugula | Brioche Bun

Muffaletta Italian

Spicy Genoa Salami | Black Forest Ham | Mortadella | Provolone Cheese | Chipotle Aioli | Pickled Vegetable Mix | Pickles | Rosemary Focaccia Bun

Chipotle Chicken

Braised Chipotle Chicken | Cheddar Cheese | Tomato | Leaf Lettuce | Lime Crema | Jalapeno Cheddar Triangle Bun

Grilled Mushroom and Goat

Cheese V Grilled Portabella | Roasted Red Pepper | Goat Cheese | Herb Pesto | Arugula | Herb Panini Bun Smoked Salmon Smoked Salmon | Lemon Dill Cream Cheese | Pickled Red Onion | Leaf Lettuce | Fried Capers | Everything Bagel

Felafel V+ GF

Herb Felafel | Roasted Red Pepper | Humus | Red Onion | Tomato | Arugula | Gluten Free Bread

Turkey Club

Deli Turkey | Smoked Bacon | Cranberry Aioli | Leaf Lettuce | Tomato | Multigrain Bread

SALAD OPTIONS (1 Choice/group)

Country Potato Classic Slaw Greek Caesar Garden

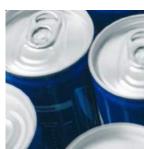
DESSERTS (1 Choice/group)

Salted Caramel Chocolate Chip Cookie V Double Fudge Brownie V Butter Tart V Portuguese Custard Tart V Apple V+ GF

BEVERAGES

Canned Pop Canned Juice Water Bottle







POWER BOWL BUFFET

CENTRE EY CENTRE CATERING MENU A 15% administrative charge and all applicable taxes will apply.

THE FIESTA GF.....\$28 per person

Diced Chorizo Sausage Mango Chipotle Pulled Chicken Arroz Rojo Rice Street Corn Salad Black Beans Pico de Gallo Guacamole Tex Mex Cheese Tequila & Lime Coleslaw Cilantro Limes Sour Cream

CANADIANA GF.....\$28 per person

Chopped Montreal Smoked Meat Shaved Alberta Roast Beef Navy Beans Whole Grain Rice Pilaf Roasted Corn Potato Hash Fried Onions Demi Jus & BBQ Sauce Maple Mustard

ASIAN INSPIRED GF.....\$28 per person

Sweet Chili Shrimp Hoisin Glazed Pork Shoulder Sesame Rice Noodles Wild Rice Pilaf Julienne Seasonal Vegetables Steamed Broccoli Amandine Bean Sprouts Pickled Red Cabbage Cilantro & Limes Honey Ponzu Sauce Sweet Chili & Sriracha

GREEN MACHINE V+.....\$28 per person

Smoked Tofu Cashew Ricotta Tomato Oregano Rice Pilaf Sweet Pickled Cucumbers Roasted Egg Plant Roasted Zucchini Matchstick Carrots Shredded Salted Cabbage Green Onion

THE DOCK.....\$28 per person

Maple Soaked Salmon Garlic Bay Scallops Citrus Bulgar Herbed Quinoa Edamame Beans Pickled Cucumber Tabbouleh Fried Capers Sprouts Ponzu Sauce Citrus Yogurt Dressing Ginger Jus

AFRICAN INSPIRED......\$28 per person

Moroccan Dusted Chicken Cumin Lamb Meatballs Turmeric Couscous Ginger Sautéed Onions & Peppers Golden Sultana Quinoa Lentils and Apricots Fried Chickpeas Green Onions Sprouts Marissa Sauce Spiced Sour Cream Curried Masala Sauce



12" GOURMET FLAT BREADS CENTRE EY CENTRE CATERING MENU

A 15% administrative charge and all applicable taxes will apply.

NAPOLITANO V\$15.00 ^{each}	CARBONARA\$19.00 ^{each}
House Tomato Sauce	Herbed Chicken
Mozzarella	Bacon Strips
Parmesan	Mushroom Medley
FARMER V\$16.00 ^{each}	Alfredo Parmesan Sauce
Basil	SOUTHERN\$20.00 ^{each}
Heirloom Tomato	Smoked Beef
Red Onion	House BBQ Glaze
Provolone	Jalapeño
GARDEN V\$16.00 each	Guacamole Creme
Grilled Vegetables	Pepper Jack Cheese
Herb Pesto	BUTCHER\$20.00 ^{each}
Goat Cheese	Spicy Chorizo Sausage
Balsamic Reduction	Bacon Bits
ITALIANO\$18.00 each	Red Onion
Prosciutto	Chili Pomodoro Sauce
Fig Roasted Garlic Spread Buffalo Mozzarella Arugula BANG BANG THAI\$18.00 each Chili Thai Shrimp Aged White Cheddar Pickled Carrots and Onions	V Vegetarian V+ Vegan GF Gluten Free DF Dairy Free



ARTISANAL BOARDS

CENTRE EY CENTRE CATERING MENU A 15% administrative charge and all applicable taxes will apply.

CRUDITE V\$15 per person

Seasonal Vegetable Selection Roasted Garlic & Chive Dip Fried Pita Soft Naan Bread

THE DIP V\$15 per person

Roasted Garlic & Parmesan Cheddar, Artichoke & Spinach Roasted Red Pepper Hummus House Made Kettle Chips Pita Chips

DELI COUNTER DF.....\$15 per person

Black Forest Ham Roast Beef Spicy Salami Mortadella

SIMPLY CHEESE V.....\$20 per person

Pink Pepper Honey Parmesan Applewood Cheddar Creamy Camembert Floral Goat Cheese Red Pepper Jelly Toasted Baguette

CHARCUTERIE.....\$20 per person

Cured & Smoked Meats Local Artisanal Cheeses Fresh Seasonal Crudite Mustards Preserves, & Chive Dip

SUSHI BOARD DF......\$20 per person

California Roll Sashimi Pickled Ginger Wasabi Soya Sauce Asian Mayo

DEEP SEA\$20 per person Poached Prawns Calamari White Wine Mussels House Cocktail

THE COAST DF.....\$20 per person

Bang Bang Shrimp Lobster Croquettes Citrus Julienne Vegetable Slaw

CANAPES

CENTRE EY CENTRE CATERING MENU A 15% administrative charge and all applicable taxes will apply.

HOT

WELLINGTON

Black Pepper Puff

LOBSTER CROQUETTE

SMOKED CHICKEN

GRILLED CHEESE

Applewood Smoked Cheddar

Shaved Beef

Blue Cheese

Lobster Claw

Sweet Pepper

Roasted Corn

House Spice

Diced Chicken

Cajun Dip

Basil Oil

Double Brie

Artisan Bread

SKEWER TRIO

Date lam

Beef

Chicken

Shrimp

ROLLS

Cabbage

Carrot

BITES

Pickled Turnip

Red Onion

Garlic Toum

Ground Pork

Mojito Sauce

HOUSE MADE SPRING

CHICKEN SHAWARMA

YOUR CHOICE BY THE DOZEN......\$39 *minimum 4 dozen of each selection

CHILLED

DEHYDRATED FIG Goat Cheese Balsamic Glaze Smoked Paprika Crisp

BANH MI ROLL

Pork Belly Pickled Carrot & Cucumber Cilantro & Mint Blend Steamed Bao Bun

SHAVED BEET CARPACCIO

Goat Cheese Pine Nuts Dill Avocado

TUNA POKE SPOONS

Avocado Red Onion Asian Mayo Toasted Sesame

PROSCIUTTO WRAPPED DATES

Cured Ham Dried Dates Goat Cheese

PINEAPPLE CHEDDAR SKEWERS

Fresh Cubed Pineapple Cubed Medium Cheddar

TOGAROSHI WATERMELON Fried Caper SALAD SPOONS Feta

Mint Lime

BALLS

LOBSTER ROLL

Split Top Bun Lemon Aioli Chive

SESAME TUNA

Rare Seared Tuna Honey Ponzu Glaze Green Onion

SMOKED SALMON

Cucumber Citrus Cream Cheese Onion, Caper

COCKTAIL SHRIMP Poached Tiger Shrimp

Cocktail Sauce

WHIPPED FETA CUPS Feta Whipping Cream Tomato Jam

RUBEN SANDWICH PICKLE BITES

Corned Beef Russian Dressing Pickles

SALMON MOUSSE

CUCUMBERS Cream Cheese Pickled Red Onion

SHRIMP AND CRAB DIP CUPS Cream and Mixed Cheeses

ANTOIITOS Cream and Mixed Cheeses Ialapeno Green Onion

Marinated Thigh Meat

ASIAN DUMPLING

Lemon grass Chicken Veggie Pork Citrus Soy Glaze

BANG BANG SHRIMP

Julienne Vegetable Slaw Sriracha Lime Sauce

FOIE GRAS MOUSSE

Sun Dried Tomato Crostini Arugula Sprouts Lemon Zest

HALLOUMI BRUSCHETTA

Pico de Gallo Fried Cheese Crostini Balsamic Glaze

MINI DUCK QUESADILLAS

Shredded Duck Monterey Jack Cheese Sambal Oelek

GRUYERE AND

MUSHROOM ARANCINI Shiitake Calrose Rice Porcini Powder

LIL' (BIG) MAC BITES

Grass Fed Beef Mac Sauce Lettuce and Onion Brioche Bun

LOADED TWICE BAKED **POTATO BITES**

Cheddar Cheese Bacon Bit Sour Cream Chive

> **V** Vegetarian V+ Vegan **GF** Gluten Free **DF** Dairy Free

Crostini JALAPENO POPPER CHEESE

Cream and Cheddar Cheeses Crushed Pecans Crostini

11.

INTERACTIVE FOOD STATIONS

CENTRE EY CENTRE CATERING MENU A 15% administrative charge and all applicable taxes will apply.

LA POUTINE BAR

YOUR CHOICE OF:

Straight Cut Fries Tater Tots Country Diced GF Potatoe Wedges Sweet Potato GF (Add \$4.00 per person)

REGULAR V.....\$12 per person

St. Albert's Curds Cracked Pepper Gravy

BREAKFAST FRIES......\$12 per person

Diced Bacon Mozzarella Hollandaise Sauce

SHREDDED DUCK CONFIT......\$14 per person Shredded Duck Confit Applewood Smoked Cheddar Dark Cherry Demi

NOVA SCOTIA LOBSTER......\$16 per person

Lobster Meat Jalapeno Havarti Dill Chowder Sauce

SHAWARMA.....\$16 per person

Marinated Chicken Garlic Toum Pickled Red Onion

TACO BAR

HARISSA CHICKEN.....\$14 per person Harissa Marinated Chicken Pickled Red Cabbage Lime Crema Cilantro Leaves Red Pepper Hot Sauce

SMOKED BEEF.....\$14 per person

Slow Braised BBQ Beef Pickled Jalapenos Crispy Onions Adobo Lime Slaw

WHITE FISH......\$14 per person

Haddock Tequila Lime Pico De Gallo Dill Slaw Tartar Sauce

INTERACTIVE FOOD STATIONS

CENTRE EY CENTRE CATERING MENU A 15% administrative charge and all applicable taxes will apply.

ASIAN FUSION

KUNG POW VEGGIES V.....\$12 per person

Lo Mein Noodle Matchstick Vegetables Peanuts Sweet Sesame Sauce

KIMCHI FRIES......\$12 per person

Spicy Pulled Pork Kimchi Curried Aioli Green Onion Straight Cut Fry

BANH MI SANDWICH.....\$12 per person Pork Belly Pickled Carrot & Cucumber Cilantro & Mint Blend

Steamed Bao Bun

GENERAL TAO'S CHICKEN......\$12 per person

Tender Breaded Chicken Peppers & Onions Fried Rice Cilantro Tao Sauce

V Vegetarian V+ Vegan GF Gluten Free DF Dairy Free



SLIDER STATIONS

STICKY PONZU PORK BELLY......\$13 per person

Glazed Pork Belly Pickled Red Onion Arugula Garlic Aioli Steamed Bao Bun

CRISPY WHITE FISH......\$13 per person

Beer Battered Haddock Citrus Slaw Tartar Sauce Brioche Roll

BLT BISCUITS......\$13 per person

Smoked Bacon Tomato Jam Garlic Aioli Cheddar Cheese Scone

GRASS FED BEEF.....\$13 per person

Local 80/20 Chuck Garlic Aioli Brie Cheese Bacon Jam Brioche Roll

CHIPOTLE CHICKEN......\$14 per person

Crispy Chicken Tender Cheddar Cheese Maple Syrup Ancho Chipotle Lime Sugar Waffle

CHICKEN PARMESAN.....\$14 per person

Panko Breaded Chicken Thigh Marinara Mozzarella Brioche Roll

SMOKED BRISKET.....\$16 per person

Pepper Jack Cheese Caramelized Onion Korean BBQ Sauce Rosemary Roll

BUFFET DINNER

CENTRE EY CENTRE CATERING MENU A 15% administrative charge and all applicable taxes will apply.

All buffets include fresh baked dinner rolls with whipped butter, Starbucks® Brewed Coffee & Teavana Tea Selection.

STANDARD...... \$65 per person

2 Starters 1 Main Course 2 Sides 1 Dessert **DELUXE...... \$75** per person 2 Starters 2 Main Courses 2 Sides 2 Desserts

Premium...... \$85 per person

3 Starters 3 Main Courses 3 Sides 3 Desserts

MAIN COURSE:

Brined Chicken Supreme with a Thyme Cream Sauce Chicken Breast with Pico De Gallo and Avocado Cream Sauce Rosemary and Mustard Rubbed Alberta Roast Beef with Herbed Bone Jus Braised Short Rib with a Bone Demi Reduction Seared Salmon with a Maple Mustard Tahini Sauce Confit Duck Leg with Orange Gochujang Sauce Eggplant Rollatini, Cashew Tofu Ricotta, Smoked Tomato Marinara, Lemon Balm Pesto V+ Caprese Stuffed Ravioli with a Red Pepper Cream Sauce, Parmesan and Fresh Basil

STARTERS:

Garden Salad V+ Arugula Pear Salad V GF Caesar Salad Thai Peanut Salad DF Greek Quinoa Salad V GF Crudité with Chive Dip V GF Roasted Butternut Squash Soup V GF

SIDES:

Garlic Confit Redskin Mashed Potato **V GF** Garlic and Herb Roasted Mini Potatoes **V+ GF** Butternut Squash Puree **V+ GF** Potato Dauphinois Gratin **V** Roasted Asparagus **V+ GF** Roasted Seasonal Mixed Vegetable **V+ GF** Fall Medley Root Vegetable **V+ GF** Caprese Ravioli with Red Pepper Cream Sauce **V** Linguini Alfredo **V** Wild Rice Pilaf with Edamame **V+ GF**

DESSERTS:

Seasonal Fresh Fruit V+ GF Fudge Brownies with Cream V Nanaimo Variety V Carrot Cake with Icing V Fresh Baked Cookie Assortment V Portuguese Custard Tart V Chocolate Peanut Mousse Cup V Blueberry Peach Crumble Cup V Apple Crumble Cake V

PLATED DINNER

CENTRE EY CENTRE CATERING MENU A 15% administrative charge and all applicable taxes will apply.

All buffets include fresh baked dinner rolls with whipped butter, Starbucks® Brewed Coffee & Teavana Tea Selection

MAIN COURSE:

Pico Fresca Chicken, Arroz Verde, Lime Avocado Crème GF	\$55 per person
Brined Chicken Supreme, Thyme Cream Sauce GF	\$55 per person
Sumac Marinated Chicken Breast, Garlic Toum GF	
Eggplant Rollatini, Cashew Tofu Ricotta, Smoked Tomato Marinara,	
Lemon Balm Pesto V+ GF	\$58 per person
Seared Salmon, Maple Mustard Tahini Sauce GF	\$62 per person
Gochujang Duck Confit Leg, Honey Orange Glaze GF DF	\$70 per person
Sous Vide Pork Tenderloin, Apple Brandy Bacon Compote GF DF	
Braised Beef Short Rib, Bone Jus GF DF	\$72 per person

STARTERS:

Garden Salad V+ Arugula Pear Salad V GF Caesar Salad Greek Quinoa Salad V GF Thai Peanut Salad DF Waldorf Salad V Smoked Tomato and Brie Soup V GF Roasted Butternut Squash Soup V GF Crudité with Chive Dip V GF

SIDES:

Garlic Confit Redskin Mashed Potato **V GF** Creamed Parsnip Puree **V GF** Garlic and Herb Roasted Mini Potatoes **V+ GF** Butternut Squash Puree **V+ GF** Potato Dauphinois Gratin **V** Roasted Seasonal Mixed Vegetable **V+ GF** Fall Medley Root Vegetable **V+ GF** Wild Rice Pilaf with Edamame **V+ GF**

DESSERTS:

Salted Caramel Cheesecake V
Warm Ginger Spice Cake V
Maple Pot De Crème V GF
Chocolate Peanut Mousse V GF
Hibiscus Apple Spice Crème Brulé V GF
Maple Poached Fig and Mascarpone Tart ${\sf V}$
Black Bean Brownies, Coconut Whipped Cream V+ GF

BAR SERVICES

CENTRE EY CENTRE CATERING MENU A 15% administrative charge and all applicable taxes will apply.

BEER

THE BAR

DOMESTIC	Wine by the Glass	\$7.00
Molson Canadian	Domestic Beer	\$7.50
Coors Light	Premium Beer	\$8.00
	Craft Beer	\$9.00
PREMIUM BEER	Mixed Drinks	\$8.00
Heineken	Based on availability.	
Creemore	-	

CRAFT BEER WhiteWater Craft Beer Saunders Cider

NON ALCOHOLIC BEVERAGES

Teavana Tea Selection	\$2.75
Starbucks®BrewedCoffee	\$3.50
Assorted Soft Drinks	\$3.50
Dole Juices	\$4.00
Sparkling Water	\$4.00
Pure Leaf Iced Tea	\$4.00
Rockstar Energy DrinProducts	\$5.00



WINE MENU

A 15% administrative charge and all applicable taxes will apply.

WHITE WINES *by the bottle

Jackson-Triggs Reserve VQA Chardonnay.....\$32.00

Pale straw; oaky cedar, yellow pear, toast, vanilla and fresh fig aromas; soft, clean flavour with the fruit mirrored on the palate.

Inniskillin VQA Pinot Grigio.....\$35.00

Pale straw colour; waxy, delicate floral, pear, melon, peach and herbal aromas; dry, medium bodied with pear and melon fruit and herbal flavours; fresh, clean finish

Ruffino Pinot Grigio.....\$42.00

Pronounced aromas of fresh-cut lemon, gooseberry and a touch of herbs. Vibrant and fresh on the palate, with mineral notes on a clean finish.

Woodbridge Chardonnay.....\$44.00

The colour is a bright pale lemon; aromas of ripe pear and buttered toast are joined by hints of spicy vanilla; the wine is extra dry and medium-bodied with balanced acidity framing notes of ripe pear, toast and vanilla; a medium length finish, with honey and toasted oak notes balanced by lemony acidity

Robert Mondavi Private Selection

Chardonnay......\$47.00 Pale straw yellow colour; lifted starfruit, grapefruit, herbal and mineral aromas; quince and citrus flavours; medium-plus body; clean fresh finish.

Kim Crawford Sauvignon Blanc......\$48.00

Pale yellow, with aromas and flavours of passion fruit, guava, herb and citrus. It's light-bodied with a balanced and refreshingly clean finish

RED WINES *by the bottle

Jackson-Triggs Reserve VQA Cabernet Sauvignon / Cabernet Franc......\$32.00

Medium ruby colour; aromas of red fruit, toast, floral note, marmalade and berries; on the palate it is extra dry and mediumplus bodied with flavours of bright red fruit, toast and berries with medium tannins and medium finish.

Inniksillin VQA Cabernet Merlot.....\$35.00

Medium deep ruby; aromas and flavours of prune, flowers, caramel, herbs and spices; dry, medium bodied with good depth of fruit, structured tannins and good length.

Ruffino Chianti......\$42.00

The wine is extra dry, medium-bodied and well-structured. Enjoy aromas and flavours of chestnut, leather, rye bread and red berry fruit, with spicy notes and a touch of pepper. Serve with wild boar ragu, grilled steak or roasted vegetables.

Woodbridge Cabernet Sauvignon......\$44.00

The wine has hints of plum, wild berry and coffee aromas and flavours, with balanced acidity and supple tannins. Nutty, toasty notes reflect well-judged oak ageing. A superb choice for grilled meats or roasted vegetables.

Robert Mondavi Private Selection Cabernet

Sauvignon.....**\$47.00** Medium deep ruby red colour; smoky oak, fig and cassis, hints of dark chocolate and berry jam; dry, medium bodied with smoky cassis fruit flavours and chocolate notes in the finish.

Kim Crawford Pinot Noir.....\$54.00

Flavours of clove spice, blood orange, red fruit with herbal and berry notes. Shines with a range of foods