



BISHA

HOTEL



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BREAKFAST BUFFET



30

CONTINENTAL

Priced per guest. Our buffet is designed for a minimum of 20 guests (unless in Canvas room).
Groups fewer than 20 are subject to a surcharge of \$8 per guaranteed attendee.

SEASONAL FRESH FRUIT & BERRY PLATTER
ASSORTED DANISH PASTRIES
BUTTER CROISSANTS & PAIN AU CHOCOLAT
SELECTION OF CEREALS, SKIM MILK & WHOLE MILK
INDIVIDUAL FLAVOURED YOGURT
SLICED WHITE & MULTIGRAIN BREAD FOR TOASTING
ASSORTED FRUIT PRESERVES, MARMALADE,
BUTTER, CREAM CHEESE, HONEY
HOUSEMADE FRUIT & NUT GRANOLA
WITH WHOLE MILK
FRESHLY BREWED DE MELLO PALHETA COFFEE
REGULAR & DECAFFEINATED
SELECTION OF SLOANE FINE TEAS
ASSORTED FRESH FRUIT JUICES

35

PREMIUM CONTINENTAL

Priced per guest. Our buffet is designed for a minimum of 20 guests (unless in Canvas room).
Groups fewer than 20 are subject to a surcharge of \$8 per guaranteed attendee.

SLICED BANANA BREAD
HOUSEMADE ALMOND & CHOCOLATE ENERGY BARS
SEASONAL FRESH FRUIT, BERRY PLATTER
ASSORTED DANISH PASTRIES
BUTTER CROISSANTS, PAIN AU CHOCOLAT
SLICED PROSCIUTTO, MARINATED OLIVES
SMOKED SALMON, CAPERS, SHAVED RED ONIONS, OLIVE OIL
ASSORTED BAGELS, CREAM CHEESE, BUTTER
INDIVIDUAL FLAVOURED YOGURT
FRESHLY BREWED DE MELLO PALHETA COFFEE
REGULAR & DECAFFEINATED
SELECTION OF SLOANE FINE TEAS
ASSORTED FRESH FRUIT JUICES



40

TRADITIONAL HOT BREAKFAST BUFFET

Priced per guest. Our buffet is designed for a minimum of 20 guests (unless in Canvas room).
Groups fewer than 20 are subject to a surcharge of \$8 per guaranteed attendee.

SCRAMBLED FRESH ONTARIO EGGS, SPRING ONIONS

BREAKFAST POTATOES, OLD BAY, FRESH FINE HERBS

CHOOSE ONE: CRISPY SMOKED BACON, PEAMEAL BACON OR CHORIZO

CHOOSE ONE: CHICKEN SAUSAGE OR TURKEY SAUSAGE

ASSORTED DANISH PASTRIES

BUTTER CROISSANTS & PAIN AU CHOCOLAT

SEASONAL FRESH FRUIT & BERRY PLATTER

SLICED WHITE & MULTIGRAIN BREAD FOR TOASTING

ASSORTED FRUIT PRESERVES, MARMALADE,
BUTTER, CREAM CHEESE & HONEY

FRESHLY BREWED DE MELLO PALHETA COFFEE
REGULAR & DECAFFEINATED

SELECTION OF SLOANE FINE TEAS

ASSORTED FRESH FRUIT JUICES

45

BISHA'S HOT BREAKFAST BUFFET

Priced per guest. Our buffet is designed for a minimum of 20 guests.
Groups fewer than 20 are subject to a surcharge of \$8 per guaranteed attendee.

SUN DRIED TOMATO, ROASTED PEPPER, SPINACH, GOAT CHEESE FRITTATA
POTATO & ZUCCHINI ROSTI

CHOOSE ONE: CRISPY SMOKED BACON, PEAMEAL BACON OR CHORIZO

CHOOSE ONE: CHICKEN SAUSAGE OR TURKEY SAUSAGE

CHOOSE ONE: BANANA BREAD FRENCH TOAST OR BUTTERMILK PANCAKES

SEASONAL FRESH FRUIT & BERRY PLATTER

YOGURT PARFAIT WITH GRANOLA & BERRIES

ASSORTED DANISH PASTRIES

BUTTER CROISSANTS & PAIN AU CHOCOLAT

SLICED WHITE & MULTIGRAIN BREAD FOR TOASTING

ASSORTED FRUIT PRESERVES, MARMALADE,
BUTTER, CREAM CHEESE & HONEY

FRESHLY BREWED DE MELLO PALHETA COFFEE
REGULAR & DECAFFEINATED

SELECTION OF SLOANE FINE TEAS

ASSORTED FRESH FRUIT JUICES



BREAKFAST BUFFET ENHANCEMENTS

Priced per guest.

STEEL CUT OATMEAL, SULTANA RAISINS,
DRIED BANANA, BROWN SUGAR | 2

ENGLISH STYLE BAKED BEANS | 3

EGG WHITE, SPINACH, HERB GARLIC, ENGLISH MUFFIN | 8

FRIED EGG, HAM, ROAST PEPPER MAYO, ENGLISH MUFFIN | 8

PEAMEAL BREAKFAST SANDWICH, GRUYÈRE, ENGLISH MUFFIN | 8

SUNDRIED TOMATO, ROASTED PEPPER, SPINACH, GOAT CHEESE FRITTATA | 6

SCRAMBLED FRESH ONTARIO EGGS WITH SPRING ONIONS | 5

SCRAMBLED EGG WHITES, SAUTÉED MUSHROOMS, CHOPPED CHIVES | 5

SELECTION OF COLD CUTS WITH ACCOMPANIMENTS | 9

SELECTION OF CHEESE WITH ACCOMPANIMENTS | 9

ROASTED ROMA TOMATOES, OREGANO | 4

BANANA BREAD FRENCH TOAST, MAPLE SYRUP, ICING SUGAR | 5

BUTTERMILK PANCAKES, MAPLE SYRUP, ICING SUGAR | 5

YOGURT PARFAITS | 5

COTTAGE CHEESE | 5

WHOLE FRUIT | 3

BREAKFAST CANAPÉS

Priced per piece, minimum order of 12 pieces per canapé.

SEASONAL FRESH FRUIT SKEWERS | 4

YOGURT PARFAIT | 6

MINI QUICHE LORRAINE | 6

MINI QUICHE RATATOUILLE | 5

NORWEGIAN SMOKED SALMON CRÊPE | 6

AVOCADO, TOMATO, GOAT CHEESE CROSTINI | 5

SCRAMBLE EGG, CHEDDAR, BACON BIT CROSTINI | 5

CROQUE MONSIEUR | 6

MINI BUTTERMILK PANCAKES | 4

MINI BANANA BREAD FRENCH TOAST | 5



40

PLATED BREAKFAST

Priced per guest. Additional plated option is \$6 per person.

MENU PACKAGE INCLUDES

FRESHLY BAKED PASTRY BASKET,
BUTTER, FRUIT PRESERVES

FRESHLY BREWED DE MELLO PALHETA COFFEE
REGULAR & DECAFFEINATED

SELECTION OF SLOANE FINE TEAS

FRESH FRUIT JUICES

x

CHOICE OF THREE HOT BREAKFASTS

SMOKED SALMON EGGS BENEDICT

Butter Croissant, Roasted Breakfast Potato, Asparagus,
Tomato, Lemon Dill Hollandaise

PEAMEAL BENNY

English Muffin, Roasted Breakfast Potato, Asparagus,
Tomato, Sundried Tomato Hollandaise

EGGS FLORENTINE

English Muffin, Sautéed Spinach, Caramelized Onion,
Roasted Breakfast Potato, Asparagus, Tomato, Hollandaise

SHAKSHUKA

Pepper Stew, Lamb Merguez, Smoked Paprika,
Poached Eggs, Breakfast Potatoes

BISHA BREAKFAST SCRAMBLED EGGS

Crispy Bacon, Sautéed Mushrooms,
Blistered Cherry Tomatoes, Grilled Sourdough

EGG WHITE SCRAMBLE

Smoked Salmon, Sour Cream, Dill,
Red Onion, Rye Bread

BANANA BREAD FRENCH TOAST

Caramelized Banana, Maple Syrup,
Vanilla Whipped Cream

BUTTERMILK PANCAKES

Macerated Berries, Maple Syrup,
Vanilla Whipped Cream

CROQUE MADAME

Milk Bread, Country Ham, Béchamel,
Fried Egg, Kale Salad

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MORNING BREAKS



MORNING REJUVENATE

Priced per piece, minimum order of 12 pieces per item.

- SEASONAL FRESH FRUIT CUPS | 4
- ALMOND & APRICOT ENERGY BARS | 5
- DARK CHOCOLATE & CHERRY ENERGY BARS | 6
- PROTEIN BARS | 4
- GRANOLA & FRUIT BARS | 4
- INDIVIDUAL BOTTLED FRUIT JUICES | 5
- SEASONAL SMOOTHIE | 6
- YOGURT PARFAIT | 6
- FRESH WHOLE FRUIT | 3
- COCONUT & SOY CHIA SEED PUDDING | 7

THE FRENCH MADE BAKERY

Featuring Housemade Pastries by Pastry Chef Brendan Platts.

Priced per piece, minimum order of 12 pieces per item.

- BUTTER CROISSANT | 4
- CHOCOLATE CROISSANT | 4.5
- ALMOND CROISSANTS | 5
- BLUEBERRY SCONES | 5
- CHEDDAR & CHIVE SCONES | 5
- BANANA MUFFIN | 4
- CARROT MUFFIN | 4
- BLUEBERRY MUFFIN | 4
- CHOCOLATE CHIP COOKIES | 4
- GLUTEN FREE WALNUT CHOCOLATE COOKIES | 5
- CRANBERRY & WHITE CHOCOLATE BISCOTTI | 3
- PEANUT BUTTER & DARK CHOCOLATE BISCOTTI | 3
- CHOCOLATE BROWNIE | 5
- CRANBERRY & LEMON SLICED LOAVES | 4
- ZUCCHINI & PECAN SLICED LOAVES | 4



HAVE IT THE BISHA WAY

Priced per piece, minimum order of 12 pieces per item.

- CROQUE MONSIEUR | 6
- TOASTED MIXED TRAIL NUTS, HOUSE SPICE | 7
- CORN CHIPS, GUACAMOLE, TOMATO SALSA | 6
- LOBSTER & WHITE SHRIMP ROLLS | 9
- MINI QUICHE LORRAINE | 6
- MINI QUICHE RATATOUILLE | 5
- ROAST GARLIC HUMMUS, GRILLED NAAN BREAD | 5
- SMOKED EGGPLANT, GRILLED NAAN BREAD | 5
- VEGETARIAN SPRING ROLLS, SWEET CHILI SAUCE | 5
- CHICKEN SPRING ROLLS, SWEET CHILI SAUCE | 5
- ASSORTED HAAGEN-DAZS ICE CREAM BARS | 5
- ASSORTED HAAGEN-DAZS ICE CREAM CUPS | 5
- ASSORTED CHOCOLATE BARS | 4

BEVERAGES ON CONSUMPTION

Priced per bottle.

- BOTTLED COLD PRESSED JUICES | 11
- CANNED SOFT DRINKS | 4
- CAPPUCCINO OR LATTES | 4
- SINGLES ESPRESSO SHOTS | 3.5
- FLOW SPRING WATER (500ML) | 5
- SAN PELLEGRINO SPARKLING WATER | 5
- ENERGY DRINKS | 5

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LUNCH BUFFET



45

BLUE JAYS WAY SANDWICH BAR

Priced per guest. Additional entrée is \$15 per person.

MENU PACKAGE INCLUDES

BAKED BREAD ROLLS, BUTTER
SELECTION OF SEASONALLY INSPIRED SOUP
ASSORTED MINI HOUSEMADE SWEETS TREATS
FRESHLY BREWED DE MELLO PALHETA COFFEE
REGULAR & DECAFFEINATED
SELECTION OF SLOANE FINE TEAS

x

SALADS SANDWICHES

Choice of three.

Choice of two.

MIXED GREENS

Seasonal Shaved Vegetables,
Fresh Blueberries, Pumpkin Seed
Granola, Citrus, Miso Vinaigrette

ONTARIO POTATO & SWEET POTATO

Roasted Peppers, Lemon,
Grainy Mustard Mayo,
Green Onions, Sliced Eggs

ANCIENT QUINOA SALAD

Sultana Raisins, Toasted Almonds, Roasted Red
Pepper, Baby Spinach, Citrus, Miso Vinaigrette

KALE CAESAR SALAD

Roasted Garlic Dressing, Smoked Bacon Bits,
Brioche Croutons, Shaved Parmesan

BROWN RICE

Roasted Squash, Arugula, Cranberry,
Pine Nuts, White Balsamic Dressing

FUSILLI PASTA SALAD

Sundried Tomato Vinaigrette,
Spinach, Ontario Feta, Fresh Basil

CHOP SALAD

Radicchio, Baby Gem, Baby Spinach,
Fresh Corn, Pickled Onions,
Herb De Provence Vinaigrette

WHOLE WHEAT

GRILLED CHICKEN WRAPS

Semi-Dried Tomatoes, Smoked Bacon,
Baby Kale, Caesar Dressing

PORTOBELLO LEEK &

PEAR SANDWICH

Roasted Pepper Mayo, Multigrain Bread

PULLED BBQ BRAISED

PORK SANDWICH

Sriracha Mayo, Granny Smith Apple,
Shaved Iceberg Lettuce, Soft Crust Bun

MARINATED GRILLED PEPPERED TOFU

& ROASTED PEPPER SANDWICH

Basil Pesto, Balsamic Reduction, Focaccia Bread

ROAST BEEF SANDWICH

Horseradish Mayo, Caramelized Onion, White
Old Cheddar, Arugula, Multigrain Bread

SMASHED AVOCADO PANINI

Goat Cheese, Semi Dried Tomato,
Arugula, Multigrain Bread

TUNA SANDWICH

Capers, Dill & Shallots, Lemon Mayo, Fresh
Sliced Tomatoes, Iceberg Lettuce, Olive Bread

TURKEY SANDWICH

Smoked Peppered Turkey, Dijon, Black Pepper Mayo,
Sliced Fresh Tomato, Havarti Cheese, Multigrain Bread



50
**THE BISHA'S
CREATE YOUR OWN
HOT LUNCH BUFFET**

Priced per guest. Additional entrée is \$15 per person.

MENU PACKAGE INCLUDES

BAKED BREAD ROLLS, BUTTER
SELECTION OF SEASONALLY INSPIRED SOUP
ASSORTED MINI HOUSEMADE SWEETS TREATS
FRESHLY BREWED DE MELLO PAHLETA COFFEE
REGULAR & DECAFFEINATED
SELECTION OF SLOANE FINE TEAS

x

SALADS HOT ITEMS

Choice of three.

Choice of two.

MIXED GREENS

Seasonal Shaved Vegetables, Fresh
Blueberries, Pumpkin Seed Granola,
Citrus, Miso Vinaigrette

ONTARIO POTATO & SWEET POTATO

Roasted Peppers, Lemon, Grainy Mustard
Mayo, Scallions, Sliced Eggs

ANCIENT QUINOA SALAD

Sultana Raisins, Toasted Almonds,
Roasted Red Pepper, Baby Spinach,
Citrus, Miso Vinaigrette

KALE CAESAR SALAD

Roasted Garlic Dressing, Smoke Bacon Bits,
Brioche Croutons, Shaved Parmesan

BROWN RICE

Roasted Squash, Arugula, Dried Cranberry,
Pine Nuts, White Balsamic Dressing

FUSILLI PASTA SALAD

Sundried Tomato Vinaigrette,
Spinach, Ontario Feta, Fresh Basil

CHOP SALAD

Radicchio, Baby Gem, Baby Spinach,
Fresh Corn, Pickled Onions,
Herb De Provence Vinaigrette

GRILLED LEMONGRASS CHICKEN

Nuoc Cham, Pickled Carrots,
Scented Basmati Rice

TRIPLE CHEESE TRUFFLE

MAC & CHEESE
Smoked Cauliflower, Gruyère,
Parmesan, Mozzarella,
Herb Toasted Bread Crumbs

HOUSE RICH BUTTER CHICKEN

Scented Basmati Rice, Grilled Naan
Bread, Cilantro with Raita

BAKED SALMON WITH OLIVES

Cherry Tomatoes, Capers, Herbs,
Lemon Cream Sauce

SEASONAL VEGETABLE & PEPPERED

TOFU STIR FRY WITH SOY
Sesame, Ginger, Scented Basmati Rice

BEEF BOLOGNESE

Rigatoni Pasta, Rich Tomato Sauce,
Parmesan, Fresh Basil

**BASQUE CHICKPEA
& VEGETABLE STEW**

Roasted Peppers, Tomato Sauce,
Bomba Chili, Naan Bread

EGGPLANT LASAGNA

Tomato Sauce, Sundried Tomatoes,
Ricotta, Mozzarella, Basil

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PLATED LUNCH



Please select a choice of two entrées. Your lunch will include a choice of soup or salad and a dessert.
All plated lunch packages include baked bread rolls, butter and vegetarian entrée option, as well as brewed De Mello Pahletta Coffee and a selection of Sloane Fine Teas. Your menu price is based on the entrée chosen.

SOUPS SALADS

Choice of one. Choice of one.

ROASTED TOMATO & BASIL SOUP

Vegan

BUTTERNUT SQUASH, COCONUT MILK VELOUTÉ & FRIED SAGE

Vegan

SPLIT PEA, PORK HOCK CHOWDER

CORN CHOWDER

Vegetarian

Grilled Corn, Pickled Jalapeño, Cilantro Oil

RED LENTIL SOUP

Vegetarian

Hanged Yogurt, Spiced Pumpkin Seed

ENTRÉES

STEAK & FRITES | 59

8oz New York Striploin, Roasted Garlic Herb Butter, Veal Jus With French Fries, Lemon Aioli

GRILLED SALMON | 57

Romana Gnocchi, Sautéed Rapini, Garlic, Lemon, Brown Butter and Caper Sauce

QUICHE RATATOUILLE | 53

Stew of Zucchini, Eggplants, Onions, Peppers, Saffron, French Fries, Lemon Aioli

6oz BEEF TENDERLOIN | 62

Sautéed Garlic Spinach, Toasted Pine nuts, Raisins, Veal Truffle Jus

PANSEARED OCEAN TROUT | 59

Toasted Israeli Couscous, Cucumber, Fresh Herbs, Lemon Yogurt, Dill Oil

GRILLED MOROCCAN SPICED CHICKEN THIGH | 56

Tossed Warm Quinoa, Spinach, Apricot, Apricot Glaze

CLASSIC CROQUE MADAME | 54

Country Ham, Bechamel, Dijon, Fried Egg With French Fries, Lemon Aioli

CHEF'S DAILY

VEGETARIAN FEATURE | 54

Offered Upon Request

VEGAN, GLUTEN, DAIRY FREE

BABY KALE CAESAR SALAD

Sundried Tomato, Shaved Parmesan, Brioche Crouton, Caesar Dressing

MIXED GREENS

Seasonal Shaved Vegetables, Fresh Blueberries, Pumpkin Seed Granola, Citrus, Miso Vinaigrette

CAPRESE

Heirloom Tomatoes, Buffalo Mozzarella, Balsamic Reduction, Arugula Pesto, Micro Basil

WARM HALLOUMI CHEESE

Roasted Grapes, Frisée, Arugula, Toasted Brioche, Truffle, Honey Vinaigrette

SPINACH & FRISÉE SALAD

Citrus Segments, Toasted Almonds, Dehydrated Black Olives, Citrus, Olive Oil Dressing

DESSERT

Choice of one.

TIRAMISU

De Mello Pahletta Espresso, Brut Cacao, Arancio Dolce

BERRIES & CREAM

Vanilla Bean Sponge, Huckleberry Compote, Pistachio

MOLTEN CAKE

75% Dark Chocolate, Earl Grey Ganache, Raspberries

PARIS-BREST

Hazelnut Cream, Choux Craquelin, Gianduja

MILLE FEUILLE

Buttermilk Cream, Seasonal Fruit, Chantilly

PANNA COTTA

Mascarpone, Oat Crumble, Roasted Apple Butter

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PASSED CANAPÉS



5

VEGETARIAN

Priced per piece, minimum order of 12 pieces per canapé.

SALT CLAY BAKED BABY POTATOES
Smoked Paprika, Roasted Garlic Aioli

COMPRESSED WATERMELON
Feta Cheese, Mint, Balsamic Reduction

SMOKED CHEDDAR GRILLED CHEESE
Pain Au Lait, Smoked Ketchup

WILD MUSHROOM & MOZZARELLA ARANCINI
Truffle Aioli

SWEET POTATO AND ZUCCHINI LATKE
Green Onion, Sour Cream

FRIED FALAFEL
Labneh, Toasted Cumin, Micro Cilantro

VEGETABLE SPRING ROLL
Hoisin Sweet Chili Sauce

5

VEGAN & GLUTEN FREE

Priced per piece, minimum order of 12 pieces per canapé.

CAESAR SPEARS
Chickpea Hummus, Crispy Fried Chickpeas, Smoked Paprika

CONFIT GARLIC & BASIL POLENTA CAKE
Tomato Chutney

MARINATED BAKED CREMINI MUSHROOMS
Arugula Pesto, Toasted Pine Nuts

CURRY BRAISED CHICKPEA TACO
Shaved Iceberg, Cucumber, Corn Tortilla

BAKED MUSHROOM & RED BEET BITES
Toasted Cumin, Citrus Chutney

CHARRED BROCCOLI FLORETS
Truffle Honey, Lime, Chopped Spiced Pumpkin Seed

SEARED BLACK PEPPERED TOFU
Sweetened Lemongrass Soy Gelée



6
FROM
THE SEA

Priced per piece, minimum order of 12 pieces per canapé.

MARKET FRESH OYSTERS
Spicy Tomato Mignonette, Lemon Gel

AHI TUNA POKE
Yuzu Hot Sauce, Avocado Lime Purée, Crispy Taro Chips

WHITE SHRIMP & LOBSTER ROLL
Espellete Aioli, Toasted Brioche Bread

POACHED JUMBO SHRIMP
Cocktail Sauce

BAJA FISH TACO
Red Cabbage, Onion Slaw, Guacamole

NORWEGIAN SMOKED SALMON
Dill Crème Cheese, Rolled Crêpe

HERBED GARLIC
MARINATED SNOW CRAB CLAWS
Cocktail Sauce

CRISPY SHRIMP
Scallion Purse, Thai Chili Sauce

6
FROM
THE LAND

Priced per piece, minimum order of 12 pieces per canapé.

DRY AGED BEEF SLIDER
Bacon Onion Jam, Dijon, Lettuce

PORK BELLY BAO
Hoisin, Kimchi, Cilantro

DUCK SPIEDINI
Chimichurri

ROASTED CHICKEN TACOS
Red Cabbage, Onion Slaw, BBQ Sauce

GRILLED BABY LAMB CHOPS
Soy Mustard Glaze, Chimichurri

CHORIZO CROQUETTES
Aioli, Micro Cilantro

CRISPY CHICKEN SPRING ROLLS
Hoisin Sweet Spicy Chili Sauce

ENOKI MUSHROOM
Beef Roll, Toasted Sesame Seeds

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FOOD STATIONS



RECEPTION FOOD STATIONS

Priced per guest.

ANTIPASTO PLATTERS | 18

Grilled Asparagus, Zucchini with Aged Balsamic, Roasted Sweet Peppers,
Marinated and Grilled Artichokes and Olives, Cornichons, Sliced Prosciutto,
Bread Sticks, Sliced Baguette, Grainy Mustard, Pickled Vegetables

TASTE OF THE SEA DISPLAY | 35

Ice Chilled Snow Crab Claws, Pacific Lobster Tails, Jumbo Shrimp,
Fresh Shucked Oysters, Smoked Salmon, Fresh Lemon,
Spicy Tomato Mignonette, Cocktail Sauce, Sliced Lemon, Tabasco

SELECTION OF CANADIAN CHEESES | 23

Four Canadian Cheeses, Dried Fruit, Nuts,
Housemade Preserves, Grapes, Lavash, Toasted Raisin Walnut Bread

POUTINE STATION | 18

Medium Cut French Fries, Cheese Curds, Rich Gravy, Double Smoked Bacon Bits,
Kimchi, Chopped Mixed Chopped Herbs, Sour Cream

MIDDLE EASTERN MEZZE BAR | 17

Chickpea, Roasted Garlic Hummus, Baba Ganoush, Tabouleh,
Organic Greens, Citrus Dressings, Grilled Pita

THE FRENCH MADE BAKERY | 16

Selection of housemade pastries curated by
our pastry chef, please inquire for daily selection.

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OYSTER STATION (60PC) | 250

Freshly Shucked Seasonal Oysters, Spicy Tomato Mignonette, Cocktail Sauce,
Tabasco, Grated Fresh Horseradish, Lemon Wedges



LIVE INTERACTIVE FOOD STATIONS

Priced per guest. Price includes chef attendant fee.

WHOLE ROASTED CANADIAN BEEF PRIME RIB | 45

Onion, Peppercorn Veal Jus, Yorkshire Pudding, Roasted Heirloom Carrot, Buttermilk Mashed Potato, Creamy Horseradish, Grainy Mustard, Sea Salt

KING ST. BEEF WELLINGTON | 48

Red Wine Jus, Roasted Herbed Garlic Potatoes, Fried Brussel Sprouts, Creamy Horseradish, Grainy Mustard, Sea Salt

HERB & GARLIC ROASTED LEG OF LAMB | 44

Red Wine Jus, Salsa Verde, Roasted Butternut Squash, Tossed Zucchini, Peas, Lemon Olive Oil, Grainy Mustard, Fried Parsley, Sea Salt

PORCHETTA | 41

Apple Mostarda, Lemon, Mixed Fresh Herb Sauce, Roasted Heirloom Carrot, Roasted Potatoes, Pickled Red Onion, Grainy Mustard, Dijon, Sea Salt

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FOOD STATION ENHANCEMENTS

Your choice of side dishes. All side dishes are priced per guest.

WHIPPED POTATO WITH ROASTED GARLIC
SAUTÉED RAPINI WITH SEMI DRIED TOMATOES
STEAMED BROCCOLINI WITH SHALLOT OIL
ROASTED BABY POTATOES WITH TRUFFLE
ROASTED HERBED HEIRLOOM CARROTS
MAC AND CHEESE WITH SMOKED CAULIFLOWER
ROASTED BEETS WITH GOAT CHEESE & MARCONA ALMONDS
PAN ROASTED MIXED WILD MUSHROOMS,
ROSEMARY, THYME & GARLIC

PASTRY FOOD STATION

Priced per guest. Price includes chef attendant fee.

VIRTUAL NITRO ICE CREAM STATION | 19
Instant Ice Cream Made with Liquid Nitrogen, Chocolate Chips,
Caramel Sauce, Strawberry Sauce,
Seasonal Fruit Compote, Cherries, Whipped Cream

FRESH FRIED BEIGNETS | 20
Lemon Curd, Hazelnut, Vanilla, Fruit Preserves,
Cinnamon Sugar, Sprinkles

HOUSEMADE CANDY BARS | 17
Sponge Toffee, Marshmallows, Chocolate Truffles,
Dragées, Pâte De Fruits



HOT DINNER BUFFET

CREATE YOUR OWN TASTE OF TORONTO | 90

Priced per guest.

MENU PACKAGE INCLUDES

BAKED BREAD ROLLS AND BUTTER
SELECTION OF SEASONALLY INSPIRED SOUP
ROASTED HERBED GARLIC POTATOES
SEASONAL VEGETABLE PREPARED IN STYLE OF THE SEASON
ASSORTED MINI HOUSEMADE SWEETS TREATS
FRESHLY BREWED DE MELLO PALHETA COFFEE (REGULAR AND DECAFFEINATED)
SELECTION OF SLOANE FINE TEAS

x

SALADS

Choice of three.

BABY KALE

Grapefruit, Oranges, Toasted Almonds,
Shaved Parmesan, Fine Olive Oil, Citrus Vinaigrette

CLASSIC PANZANELLA

Cucumber, Red Peppers, Fresh Tomatoes, Olives,
Sourdough Croutons, Fine Olive Oil, Sea Salt

KALE CAESAR

Roasted Garlic Dressing, Peppered Bacon Bits,
Brioche Croutons, Shaved Parmesan, Ricotta Fresca

BROWN RICE

Roasted Squash, Arugula, Dried Cranberry,
Pine Nuts, White Balsamic Dressing

MIXED GREENS

Seasonal Shaved Vegetables, Fresh Blueberries,
Pumpkin Seed Granola, Citrus, Miso Vinaigrette

ROASTED BUTTERNUT SQUASH

Goat Cheese, Baby Arugula,
Toasted Spiced Pumpkin Seeds

ANCIENT QUINOA

Sultana Raisins, Toasted Almonds,
Roasted Red Pepper, Baby Spinach,
Citrus Vinaigrette

CHOP SALAD

Radicchio, Baby Gem, Baby Spinach, Fresh Corn,
Pickled Onions, Herb De Provence Vinaigrette

MARINATED BOCCONCINI & ARTICHOKE

Basil Pesto

HOT MAIN COURSE

Choice of two.

BRAISED BEEF

Red Wine Sauce, Roasted Baby Onions,
Wild Mushrooms, Smoked Bacon Bits

GRILLED MOROCCAN SPICED CHICKEN

Apricot Glaze, Couscous, Broccoli, Parsley, Lemon

SESAME SCENTED KIMCHI FRIED RICE

Soft Scramble Eggs, Spring Onions, Cilantro

TRIPLE CHEESE TRUFFLE MAC & CHEESE

Smoked Cauliflower, Gruyère, Parmesan,
Mozzarella, Herb Toasted Bread Crumbs

EGGPLANT LASAGNA

Rich Tomato Sauce, Semi Dried Tomatoes,
Fresh Basil, Ricotta, Mozzarella

PAN ROASTED ONTARIO

CHICKEN BREAST

Wild Mushroom Fricassee, Crunchy Gremolata

APPLE & SOY GLAZED PORK LOIN

Braised Napa Cabbage, Brussel Sprouts,
Bacon Bits, Granny Smith Apples

BAKED SALMON WITH OLIVES

Cherry Tomatoes, Capers,
Herbs, Lemon Cream Sauce

SEASONAL VEGETABLE & PEPPERED TOFU STIR FRY

Soy, Sesame, Ginger, Scented Basmati Rice



ENHANCE YOUR LUNCH & DINNER BUFFET

Priced per guest.

CHEESE & CHARCUTERIE | 18

Selection of Cheeses, Cured Meats, Grainy Mustard,
Cornichons, Pickled Vegetables, Housemade Preserves,
Bread Sticks, Toasted Raisins, Walnut Bread

ANTIPASTO PLATTER | 16

Grilled Asparagus, Zucchini,
Aged Balsamic Reduction, Marinated Olives,
Artichokes, Pickled Vegetables, Sliced Prosciutto

FRESH VEGETABLE CRUDITÉ | 8

Crispy Market Vegetables,
Housemade Ranch Dressings

MEZZE BAR | 14

Roasted Garlic and Chickpea Hummus, Whipped Feta Cheese,
Marinated Olives, Vegetable Sticks, Grilled Pita Bread

DIPS AND CHIPS BAR | 12

Smashed Avocado, Tomato Salsa,
Sour Cream, Fried Corn Tortilla

FRENCH FRIES | 7

Ground Parmigiano Reggiano, Truffle Aioli,
Finely Chopped Parsley, Sea Salt, Black Pepper

WHIPPED POTATO | 7

Yukon Gold Potatoes, Olive Oil, Confit Garlic

ROASTED HEIRLOOM CARROTS | 7

Slow Roasted Carrots, Thyme, Garlic, Maple Syrup

FRIED BRUSSEL SPROUTS | 7

Creamy Garlic and Sherry Dressing, Peppered Bacon Bits

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PLATED DINNER



CREATE YOUR OWN PLATED DINNER

Please select a minimum of three courses: your choice of salad, soup or premium appetizer, entrée and dessert (package includes one vegetarian entrée).

On-Site selection of courses will be an additional \$12 per guest. Dinner will be served with baked bread rolls and bread sticks with butter, De Mello Pahlotta Coffee and a selection of Sloane Fine Teas.

18 SALAD

Priced per guest. Choice of two.

ROASTED BEET SALAD

Baby Arugula, Watercress, Goat Cheese,
Marcona Almonds, Sherry Vinaigrette

SPINACH AND FRISÉE SALAD

Citrus Segments, Toasted Almonds, Dehydrated Black Olives,
Citrus, Olive Oil Dressing

BABY KALE CAESAR SALAD

Sundried Tomato, Shaved Parmesan,
Brioche Crouton, Caesar Dressing

CHOP SALAD

Radicchio, Baby Gem, Baby Spinach, Fresh Grilled Corn,
Pickled Red Onions, Toasted Sunflower Seed,
Herb De Provence Vinaigrette

MARINATED HEIRLOOM TOMATO SALAD

Stracciatella Cheese, Chia Seeds, Fresh Basil

BAKED CAULIFLOWER

Pine Nut Butter, Sultana Raisins, Salsa Verde, Watercress

18 SOUP

Priced per guest. Choice of two.

CLAM CHOWDER

Double Smoked Bacon, Potato, Celery, Old Bay,
Fresh Herbs, Brioche Croutons

BUTTERNUT SQUASH & COCONUT MILK VELOUTÉ

Roasted Squash, Roasted Hazelnut, Fried Sage

CORN CHOWDER

Butter Poached Lobster, Grilled Corn, Pickled
Jalapeño, Micro Cilantro

ROASTED & SMOKED TOMATO

Red Pepper, Blistered Cherry Tomato,
Black Olive Oil, Fresh Basil



26

PREMIUM APPETIZERS

Priced per guest. Choice of two.

SNAKE RIVER FARM WAGYU TARTARE

Traditional Accompaniments, Egg Yolk Emulsion, Baked Brioche Crostini

HOUSE CURED BEEF CARPACCIO

Black Truffle, Garlic Purée, Tossed Radicchio, Celery, Shaved Parmesan

CURED FOIE GRAS TERRINE

Black Sesame and Almond Financier, Yuzu, Orange Gelée, Treviso, Baked Brioche

BUTTER POACHED LOBSTER & GRILLED CORN MILLE FUILLE

Baked Brik Pastry, Sorrel, Radishes, Espellete Aioli

RICE CRUSTED TUNA

Caramelized Tomato Purée, Green Beans, Cherry Tomatoes, Cucumber, Black Olives, Chives

MAIN COURSE

Choice of two.

SEARED BLACK COD WITH

SOY & MISO GLAZE | 60

Squid Ink Barley Risotto,
White Asparagus, Sesame

PAN ROASTED

CHILEAN SEABASS | 62

Seafood Broth, Saffron, Cherry Tomatoes,
Black Olives, Green Asparagus

GRILLED EUROPEAN SEABASS

WITH BRAISED TOMATO | 58

Sautéed Rapini, Semi Dried Tomato,
Fennel and Pickled Chili

SEARED RAINBOW TROUT | 59

Israeli Couscous, Cucumber, Corn,
Mint Yogurt, Tossed Sunflower Crest

PAN SEARED SALMON | 58

Peas, Zucchini, Fennel, White Asparagus
Fricassee, Shellfish Emulsion

GRILLED 7oz BEEF TENDERLOIN | 65

Whipped Potato, Sautéed Spinach, Confit Garlic,
Seared King Oyster Mushroom, Rich Veal Jus

CRISPY DUCK CONFIT | 63

Braised Du Puy Lentils, Fingerling Potatoes,
Sherry, Balsamic Reduction

BRAISED BONELESS SHORT RIB | 62

Butternut Squash Purée, Squash Fondant,
Grilled Radicchio, Pickled Pearl Onions,
Braised Sauce Reduction

GRILLED LAMB CHOP | 64

Smoked Eggplant Purée, Fregola Sarda, Wilted Romaine,
Blistered Tomato, Green Olives, Hanged Yogurt, Pan Jus

BRAISED BEEF CHEEK | 63

Parsnip and Cauliflower Mash, Fried Brussel Sprouts,
Pickled Pearl Onion, Rich Red Wine Jus

CHEF'S DAILY VEGETARIAN FEATURE | 59

Offered Upon Request
Vegan, Gluten, Dairy Free

14

DESSERTS

Choice of two.

TIRAMISU

De Mello Pahletta Espresso,
Brut Cacao, Arancio Dolce

BERRIES AND CREAM

Vanilla Bean Sponge,
Huckleberry Compote, Pistachio

MOLTEN CAKE

75% Dark Chocolate,
Earl Grey Ganache, Raspberries

PARIS-BREST

Hazelnut Cream,
Choux Craquelin, Gianduja

MILLE FEUILLE

Buttermilk Cream,
Seasonal Fruit, Chantilly

PANNA COTTA

Mascarpone, Oat Crumble,
Roasted Apple Butter

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AKIRA BACK



CANAPÉS

Priced per portion.

TUNA PIZZA (8PC) | 22
Micro Shiso, Truffle Oil

MUSHROOM PIZZA (8PC) | 20
Micro Shiso, Truffle Oil

WAGYU TACO (4PC) | 22
Bulgogi Sauce, Tomato Ponzu

AB TUNA TACOS (4PC) | 19
Avocado Purée, Umami Sauce

GRILLED ALASKAN KING CRAB (6PC) | 32
Jalapeño, Pickled Shimeji, Dynamite

EGGPLANT MISO (6PC) | 14
Goma, Den Miso

CALIFORNIA ROLL (8PC) | 14
Alaskan King Crab, Avocado, Cucumber

SPICY TUNA ROLL (8PC) | 13
Cucumber, Scallions, Spicy Aioli

CRISPY PORK BELLY (8PC) | 16
Coleslaw, Apple Miso

SHRIMP TEMPURA ROLL (8PC) | 14
Cucumber, Eel Sauce

HOT MESS (5PC) | 16
Sashimi Poke, Screaming O Sauce

SHOW ME THE ROLL (8PC) | 22
Shrimp Tempura, Salmon Belly Aburi,
Chipotle Sauce



BANQUET STATION

Priced per person.

TUNA PIZZA (4PC) | 12
Micro Shiso, Truffle Oil

MUSHROOM PIZZA (4PC) | 10
Micro Shiso, Truffle Oil

WAGYU TACO (2PC) | 12
Bulgogi Sauce, Tomato Ponzu

AB TUNA TACOS (2PC) | 10
Avocado Purée, Umami Sauce

GRILLED ALASKAN KING CRAB (2PC) | 12
Jalapeño, Pickled Shimeji, Dynamite

EGGPLANT MISO (4PC) | 8
Goma, Den Miso

CALIFORNIA ROLL (4PC) | 8
Alaskan King Crab, Avocado, Cucumber

SPICY TUNA ROLL (4PC) | 7
Cucumber, Scallions, Spicy Aioli

CRISPY PORK BELLY (4PC) | 8
Coleslaw, Apple Miso

SHRIMP TEMPURA ROLL (4PC) | 7
Cucumber, Eel Sauce

HOT MESS (2PC) | 8
Sashimi Poke, Screaming O Sauce

SHOW ME THE ROLL (4PC) | 12
Shrimp Tempura, Salmon Belly Aburi,
Chipotle Sauce

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BEVERAGES



**63
STANDARD
BAR PACKAGE**

Priced per person (valid for 5 continuous hours).
Each additional hour is \$6 per person.

- KETEL ONE
- TANQUERAY GIN
- CROWN ROYAL
- DEWARS SCOTCH
- CAPTAIN MORGAN SPICED RUM
- HOUSE RED WINE AND HOUSE WHITE WINE
- DOMESTIC & IMPORTED BEERS

**73
PREMIUM
BAR PACKAGE**

Priced per person (valid for 5 continuous hours).
Each additional hour is \$6 per person.

- CIROC
- TANQUERAY 10
- CROWN ROYAL
- DEWARS SCOTCH
- GLENFIDDICH 12 YR
- RON ZACAPA RUM
- HOUSE RED WINE & HOUSE WHITE WINE
- CHOOSE ONE: PREMIUM RED WINE &
- CHOOSE ONE: PREMIUM WHITE WINE
- DOMESTIC & IMPORTED BEERS

STANDARD HOST BAR PREMIUM HOST BAR

All Spirits are \$10 per glass (1oz). Wine is \$14 per glass (5oz).
Domestic beer is \$8 and imported beer is \$9.

- KETEL ONE
- TANQUERAY GIN
- CROWN ROYAL
- DEWARS SCOTCH
- CAPTAIN MORGAN SPICED RUM
- HOUSE RED WINE & HOUSE WHITE WINE
- DOMESTIC & IMPOTED BEERS

All Spirits are \$14 per glass (1oz). House wine is
\$14 per glass, premium wine is \$17 per glass (5oz).
Domestic beer is \$8, imported beer is \$9.

- CIROC
- TANQUERAY 10
- CROWN ROYAL
- DEWARS SCOTCH
- GLENFIDDICH 12 YR
- RON ZACAPA RUM
- CAPTAIN MORGAN SPICED RUM
- HOUSE RED WINE & HOUSE WHITE WINE
- CHOOSE ONE: PREMIUM RED WINE &
- CHOOSE ONE: PREMIUM WHITE WINE
- DOMESTIC & IMPORTED BEERS



HOUSE RED & WHITE WINE

CALLIA ALTA BELLA MALTEC | 65 BTL

FONTAMARA PINOT GRIGIO | 65 BTL

PREMIUM RED & WHITE WINE

EOS CABERNET SAUVIGNON | 80 BTL

IL PALAGIO 'WHEN WE DANCE' CHIANTI | 75 BTL

SANGERVASSIO ROSSO IGT | 70 BTL

IL SOLE ORIZON SYRAH | 70 BTL

BLUE MOUNTAIN PINOT GRIGIO | 75 BTL

CHÂTEAU HAUT GRELOT SAUVIGNON BLANC, SEMILLON | 70 BTL

ANT MOORE SAUVIGNON BLANC | 70 BTL

RODNEY STRONG CHARDONNAY | 75 BTL

SPARKLING WINE & CHAMPAGNE

MIONETTO PRESTIGE PROSECCO | 75 BTL

VEUVE CLIQUOT BRUT | 195 BTL

6

COFFEE & TEA ONLY PACKAGE

Priced per person.

FRESHLY BREWED COFFEE

ASSORTMENT OF SLOANE TEAS

8.50

COFFEE, TEA & SOFT DRINK BREAK PACKAGE

Priced per person. Refresh Package at \$4.50 per person.

FRESHLY BREWED COFFEE

ASSORTMENT OF SLOANE TEAS

PEPSI, DIET PEPSI, 7UP, GINGER ALE

4

SOFT DRINKS

Priced per can.

PEPSI, DIET PEPSI, 7UP, GINGER ALE



8
BOTTLED WATER

Priced per bottle.

FLOW WATER (1L)
SAN PELLEGRINO (750ML)

5
SMALL
BOTTLED WATER

Priced per bottle.

FLOW WATER (500ML)
SAN PELLEGRINO (250ML)

8
FRESH
PRESSED JUICE

Priced per bottle.

PASSIONFRUIT, APPLE RASPBERRY OR ORANGE

9,50
BOTTLED SMOOTHIES

Priced per bottle.

STRAWBERRY, MANGO ORANGE
BANANA, BLUEBERRY SPINACH