



Sheraton[®]

PARKWAY TORONTO NORTH
HOTEL & SUITES

Conference Menu 2016

General Information

Menu Selection

The Sheraton Parkway's creative staff will assist you in designing your own menu should the attached not suit your particular needs. Your menu choice is appreciated at least three weeks prior to your function. Meals served after 9:00 pm and on statutory holidays are subject to an additional charge. Meals not served within ½ hour of scheduled time are subject to an additional charge.

Guarantee for Food and Beverage

The final guaranteed number of people is required at least 3 business days prior to your function date. When no guarantee is given the estimated number of people at the time of booking will be taken as a guarantee for service and billing purposes.

Prices

Prices are current and guaranteed for 45 days from the contract date. All prices quoted for food and beverage are subject to 13% Harmonized Sales Tax (HST) and a 15% service charge. Menu prices are subject to change based on market conditions.

Food, Beverage and Bar Services

Ontario Laws do not permit any food or beverage to be brought into a licensed room. Bar service and entertainment must end by 2:00 am in order to clear the room by 2:30 am. The hotel cannot serve liquor to any person under the age of 19 nor to any intoxicated person.

S.O.C.A.N. / Re: Sound Fee

Sheraton Parkway Hotel is required by law to collect fees on behalf of the Society of Composers, Authors and Music Publishers of Canada (SOCAN) and Re: Sound. Prices are subject to HST.

Shipping Materials

All materials shipped to the hotel should be addressed as follows:

Organization and Contact Name
c/o Sheraton Parkway Toronto North Hotel
600 Highway 7 East, Richmond Hill, Ontario, L4B 1B2
Attention: Organization and Contact Name
Hold for Arrival Date/Function Room Name
Box ___ of ___

The Hotel will not accept shipments of materials further than 48 hours prior to the scheduled function date. Should any of your shipments deliver to the hotel prior to 48 hours to your event date, hotel has the right to charge for a storage fee.

Method of Payment

Prepayment of estimated costs is due 5 days prior to your function, unless specific arrangements have been made with our Credit Department. Payments can be made via certified cheque, money order, cash, debit or credit cards. Deposits are non-refundable.

Audio Visual Services

The Sheraton Parkway Hotel's recommended supplier is Presentation Services Audio Visual (PSAV). All AV equipment and services will be quoted directly. Please contact PSAV at 905-709-6117 or by e-mail at sheratonparkway@psav.com.

Breakfast Menu

All breakfasts served with assorted chilled fruit juices, coffee and selection of teas

Deluxe Continental 18

Assorted yogurt
 Fresh fruit salad with berries
 Fresh baked butter croissants, fruit danishes, cream cheese pockets and muffins
 Fruit preserves, honey and butter



Oatmeal and Yogurt Bar 18

Assorted yogurt
 Fresh fruit salad with berries
 Assorted gourmet muffins
 Fruit preserves, butter and whipped cream
 Homemade oatmeal
 Cereal with cold milk
 Brown sugar, maple syrup, flaxseed, dried cranberry, shredded coconut, wheat germ, sliced almond, dried apricots and raisins

Energy Starter 19

Fresh whole fruits
 Fresh baked butter croissants and cream cheese pocket
 Fruit preserves and butter
 Individual mixed berry yogurt parfait
 Hard boiled Canadian eggs

The Joggers Breakfast 19

Assorted yogurt
 Fresh fruit segments with orange, grapefruit, pineapple and melon
 Granola cereal with low fat and regular milk
 Low fat bran muffin, cranberry muffin and carrot muffin with fruit preserves and butter

Breakfast Fiesta 21

Assorted yogurt
 Oven roasted golden pineapple
 Fresh watermelon
 Gourmet muffins with fruit preserves and butter
 Country style scrambled eggs, ham and cheddar cheese wrapped with tortilla, served with sour cream and tomato salsa
 Crisp breakfast potatoes



Express Breakfast 26

Assorted yogurt
 Tropical sliced fruit
 Fresh baked butter croissants, fruit danishes, cream cheese pockets and muffins
 Fruit preserves, honey and butter
 Country fresh scrambled eggs
 Rashers of broiled bacon and pork sausages
 Crisp fried new potatoes and sweet potatoes with Spanish onions

All hot breakfasts must have a minimum of 20 persons. All cold breakfasts must have a minimum of 10 persons. \$5.00 extra per person for groups under minimum number of people.

Build Your Own Breakfast Sandwich 26

Assorted fruit yogurt
 Fresh fruit salad
 Fresh baked butter croissants, white and whole wheat English muffins
 Fruit preserves, honey and butter
 Country fresh scrambled eggs
 Shaved black forest honey ham
 Sautéed mushroom, tomatoes, cucumber and cheddar cheese

Ready, Set, Omelet 30

(Minimum of 50 people)

Assorted fruit yogurt
 Tropical sliced fruit
 Fresh baked butter croissants, fruit Danishes and assorted muffins
 Fruit preserves, honey and butter
 Made-to-order omelet station with ham, bacon, cheese, tomatoes, sweet peppers, mushroom, spinach and scallions
 Crisp breakfast potatoes

Executive Breakfast Buffet 27

Assorted fruit yogurt
 Tropical sliced fruit
 Fresh baked butter croissants, fruit Danishes, cream cheese pockets, muffins
 Fruit preserves, honey and butter
 Eggs benedict - poached egg on English muffin with peameal bacon and hollandaise sauce
 Crisp breakfast potatoes

VIP Breakfast Buffet 33

Mini fruit and berry parfaits
 Selection of mini croissants and Danishes
 Egg white frittata with baby spinach, oven dried tomatoes and mushrooms
 Country fresh scrambled eggs
 Berry toast - toasted cinnamon Manoucher bread, topped with macerated fresh berries and Greek yogurt, drizzled with honey
 Grilled peameal bacon
 Mini potato cakes

Enhancements

Whole fruit	\$3 per piece	Hard boiled eggs	\$2 each
Sliced fruit with berries	\$6 per person	Scrambled egg white	\$3 per person
Fruit flavored yogurt	\$3 each	Egg white frittata with	\$5 per person
Individual mixed berries yogurt parfait	\$3.5 each	crème fraîche and blueberries	
Danishes, muffins, croissant	\$4 per piece	Buttermilk pancakes with	\$5 per person
Assorted fruit and nut bread	\$4 per piece	warm syrup	
Fresh baked cinnamon buns	\$4 per piece	Raisin French toast with warm	\$5 per person
Scones with butter, preserves and whipped cream	\$5 per piece	syrup	
Mixed berries toast with Greek yogurt and honey	\$6 per person	Belgian waffle with macerated strawberries and warm syrup	\$9 per person
Granola and special k bar	\$3 per piece	Congee, served warm with crisp noodles and scallions	\$4 per person
Warm oatmeal with brown sugar and toasted pecans	\$4 per person	Bagel with cream cheese	\$4.5 per piece
		Chicken sausage (3 pieces)	\$6 per person

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Brunch Buffet 41

Chilled assorted fruit juices
Assorted fruit yogurt
Bagels with cream cheese
Fresh baked muffins, danishes and croissants
Fruit preserves, honey and butter

Appetizer

Kale and baby arugula salad with fresh mango, roasted pineapple and apple cider Vinaigrette
Roasted mushrooms salad with herbs and black garlic
Selection of imported and domestic cheeses

Hot Entrée

Fresh country scrambled eggs
Eggs benedict
Rashers of bacon
Pancakes topped with pecans, dried apricots and dried cranberries, warm syrup
Asian style beef tenderloin stir fry with crisp market vegetables
Pan seared tilapia with lemon aromatic herb sauce, braised leeks and field tomatoes
Eggplant Parmigiano in roasted tomato sauce with mozzarella cheese gratin
Pan fried sweet and new potatoes

Sweet table

Selection of French pastries
Mini individual desserts, strawberries in balsamic glaze with caramelized pain au lait, sea salt espresso brownies with whipped cream and caramel sauce, and mini s'mores
Seasonal sliced fruits
Parkway blend of coffee and selection of teas

Add-on Stations

(Station chef is required at \$30 per hour for a minimum of 4 hours)

Omelet station	\$9 per person
Carved prime rib of beef with jus	\$12 per person
Crepe station with berries, whipped cream, chocolate and fruit sauces, toasted almonds and Grand Marnier	\$13 per person
Champagne and orange juice mimosas (serves 50 guests)	\$150 per bowl

Brunch buffet and add-on stations must have a minimum of 50 persons
For group under 50, additional \$5 per person

Break Menu

All breaks served with assorted soft drinks, coffee and selection of teas

Corporate Break 12.5

Assorted fresh baked cookies including traditional milk chocolate chip, macadamia nuts and white chocolate, oatmeal and raisins

Baker's Pride 12.5

Fresh baked sliced banana bread, carrot spice loaf, Bala cranberry and apple cinnamon loaf

Movie Break 12.5

Caramel and sea salt popcorn
 A selection of kettle chips including spicy Thai chili, cheesy cheddar, chicken wings & blue cheese
 Sour cream and onion dip, salsa, Cajun dip

Nacho Break 12.5

Tortilla chips and gluten free sweet chili chips with warm cheese sauce, guacamole, tomato salsa and sour cream

House-made Donuts Break 12.5

Crispy croissant pastry donuts, with white and dark chocolate cream cheese filling, dusted with icing sugar

Fruit Break 13.5

Roasted pineapple skewer with toasted granola and coconut crust
 Honeydew melon with Thai basil marinade
 Fresh strawberries with lime yogurt dip

Light and Healthy Break 13.5

A selection of house-made smoothies including wild berries, mango, spinach and kale with banana & flax seeds

The Granola Break 15.5

Build your own granola parfait with fresh orange and grapefruit segments, toasted almonds, shredded coconut, Turkish apricots, dried cranberries and Greek yogurt

Fruit and Cheese Break 15.5

Green apple wedges, caramelized grapes, brie cheese, apple chips, selection of crackers



Ice-cream Sandwich Break 16.5

Build your own vanilla ice-cream sandwich with fresh baked chocolate chips cookies and oatmeal raisin cookies
 warm chocolate sauce, caramel sauce, whipped cream and toasted sliced almonds

Sweet and Salty Break 17.5

Salty caramel panna cotta with dark chocolate ganache and salted peanuts
 Salted shortbread cookies
 Bacon bourbon brownies with pecans





Enhancements

Fresh sliced fruit with berries	\$7 per person
Mini French pastries	\$4.5 per piece
Assorted squares and brownies	\$4.5 per piece
Assorted cookies	\$4.5 per piece



Warm pretzel with gourmet mustards	\$4.5 per piece
Assorted fruit and nut bread	\$4.5 per piece
Fresh baked cinnamon buns	\$4.5 per piece
Scones with butter, preserves and whipped cream	\$5.5 per piece
Granola and special k bar	\$3.5 per piece
Single serve potato chips	\$3.5 per bag
Nacho chips and salsa	\$5.5 per person
Haagen Daaz mini ice-cream bar	\$7 per piece

Beverage

Coffee and tea	\$4 per person
Hot chocolate	\$4.5 per person
Carton of milk (chocolate, 2%, homo)	\$4.5 each
Soft drinks	\$4.5 per can
Bottled fruit juices	\$4.5 per bottle
Chilled fruit juices	\$25 per jug
Iced tea	\$25 per jug
Lemonade	\$25 per jug
Dasani water	\$4.5 per bottle
Perrier water 330 mL	\$4.5 per bottle
Evian water 750 mL	\$8 per bottle
San Pellegrino water 750 mL	\$8 per bottle
Red bull	\$6 per bottle



Working Lunch Menu

All working lunches served with assorted soft drinks, coffee and selection of teas

The Chef's soup of the day can be added at \$2 per person

Soup of your choice can be added at \$4 per person

Parkway Wraps

32

Baby arugula salad with sliced mushrooms and sweet corn
 Israeli couscous and orzo pasta salad with dried cranberries and mandarin oranges
 Middle east spiced chicken with tzatziki, bulgur wheat and parsley
 Tuna salad with gherkins and watercress
 Egg salad with dried cranberries, scallions, radicchio leaf and citrus mayo
 Falafels with tabbouleh and hummus
 Whole fruits
 Maple mousse, crisp meringue, oatmeal raisin cookie chunks and homemade caramel sauce in mason jar

The Pretzel Bun

32

Kale and baby arugula salad with quinoa and mango dressing
 Golden and red beet salad with fresh apple cider vinaigrette
 Fresh baked pretzel buns filled with: Smoked meat, Swiss cheese, sauerkraut and grainy mustard
 Salami with green olive tapenade and radicchio
 Roasted vegetables with sun-dried tomato aioli and feta cheese
 Whole fruits
 Balsamic glazed strawberries, caramelized brioche croutons and honey Greek yogurt

Parisian French Stick

32

Mason jar salad, pre-assembled and ready for you to self-mix; baby greens, roasted heirloom carrot, beets, grape tomatoes, Israeli couscous and balsamic dressing
 Quinoa salad with raisins and herbs
 Fresh baked white and whole wheat French stick filled with
 Apple cider pulled pork with caramelized onions and barbeque sauce
 Herb crusted roast beef horseradish and mustard cream
 Eggplant panko crusted with tzatziki sauce and roasted tomato compote
 Whole fruits
 Home baked apple with shortbread and oatmeal cookie crumble and vanilla cream

Naan Bread Sandwich

33

California leaf salad with Mandarin orange segments and English cucumbers
 Roasted mushrooms salad with feta, black garlic, herbs, sweet peppers and basil vinaigrette
 Stone oven baked naan filled with
 Slow roasted beef with caramelized onions, house smoked cheddar and ancho sun-dried tomato aioli
 Hoisin glazed chicken with baby bok choy
 Vegetarian naan with grilled vegetables, roasted tomato compote and feta cheese
 Whole fruits
 S'mores mason jar with decadent lava cake, graham cracker cookies and torched marshmallows



Sandwich Market

32

*minimum order of 20 people

- Caesar salad with herb croutons and parmesan cheese, house-made dressing
- Tabbouleh salad with bulgur wheat, parsley, tomato and red onion
- Assorted breads including multi grain, whole wheat, sour dough, and white breads*
- Tuna salad with green apple and gherkins, citrus aioli
- Egg salad with dried cranberries and celery
- Herb crusted roast beef
- Smoked turkey breast
- Tofu and grilled seasonal vegetables
- Condiments including hummus, sliced tomatoes, baby arugula, chipotle mayo, Dijon mustard, horseradish, mayonnaise and butter
- Whole fruits
- Cheesecake with strawberry compote in mason jar

* gluten free bread is available upon request

Crispy Fish Taco

36

- Caesar salad with herb croutons and parmesan cheese, house-made dressing
- Golden and red beet salad with fresh apple cider vinaigrette
- Soft flour tortilla
- Crisp battered mini haddock fillet
- Vegetarian chili
- Sweet corn with jalapeno and feta
- Condiments including cabbage slaw, pico de gallo, tequila lime crema, David's hot sauce and salsa
- Whole fruits
- Coconut cream rice pudding with rosewater date compote and pistachio



Build Your Own Fajita

36

- Kale and baby arugula salad with quinoa and mango dressing
- Golden and red beet salad with fresh apple cider vinaigrette
- Warm tortilla shells with Mexican spiced chicken strips with cumin and garlic
- Stir-fried sweet peppers and onion with ancho tomato glaze
- Corn with jalapeno, feta and cheddar
- Vegetable paella
- Condiments including grated cheddar, baby arugula, salsa, sour cream, jalapeno peppers and scallions
- Whole fruits
- Chocolate silk truffle squares



All cold working lunches must have a minimum of 10 persons
 All hot working lunches must have a minimum of 20 persons
 Additional \$5 per person for group under minimum

Pasta Buffet 35

Greek salad with crisp romaine, red onions, kalamate olives and sweet peppers
 Quinoa salad with raisins and herbs
 Tubetti pasta with grilled chicken breast, basil, spinach, roasted peppers, mushrooms,
 Niagara white wine and cream sauce
 Rotelle pasta with artichoke, eggplant, zucchini and roasted tomato sauce
 Whole fruits
 Caramel blondes brownies

Butter Chicken Lasagna 36

California leaf salad with Mandarin orange segments and English cucumbers
 Israeli couscous and orzo pasta salad with dried cranberries and Mandarin orange
 Oven baked butter chicken lasagna with baby spinach, carrots and paneer
 Vegetarian lasagna
 Garlic naan bread
 Fried papadums
 Whole fruits
 Balsamic glazed strawberries, caramelized brioche croutons and honey Greek yogurt

Light & Healthy Chicken Lunch 36

Mason jar salad, pre-assembled and ready for you to self mix, baby greens, beets, grape tomatoes, roasted heirloom carrot, Israeli couscous and aged balsamic dressing
 Grilled skinless chicken breast with coconut mango chutney
 Quinoa with sweet peas and heirloom carrot
 Steamed broccoli
 Fresh fruit and berries with Greek yogurt

Light & Healthy Tilapia Lunch 36

Mason jar salad, pre-assembled and ready for you to self-mix; baby greens, beets, grape tomatoes, roasted heirloom carrot, Israeli couscous and aged balsamic dressing
 Steamed tilapia with fresh herbs, lentil and tomato chutney
 Steamed jasmine rice
 Roasted celeriac, carrots and parsnips
 Roasted apple with honey Greek yogurt in mason jar

Grilled Beef Tenderloin Lunch 39

California leaf salad with mandarin orange segments and english cucumbers
 Baby bok choy, red pepper and nappa salad with Asian dressing
 Smoked bacon wrapped petite beef tenderloin medallions with ravine farms' mushrooms and Niagara wine
 Roasted garlic mashed potatoes
 Roasted cauliflower with balsamic and parmesan cheese
 Whole fruits
 Cheesecake with strawberry compote in mason jar



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 All hot working lunches must have a minimum of 20 persons
 Additional \$5 per person for group under minimum

Build Your Own Bento Box

38

Create your own lunch with a salad, a main entrée, a side item and a dessert

Choice of one salad:

- Asian slaw with nappa cabbage, bok choy and sweet chili dressing
- Coleslaw with roasted pineapple and sesame dressing
- Iceberg wedge with mango, grape tomatoes, roasted green beans, bean sprouts and your choice of sesame, tamarind, or wasabi citrus dressing

Choice of one main entrée:

Beef

- Beef tenderloin with yakitori sauce
- Beef tenderloin steak yakiniku
- Beef tenderloin stir-fry with seasonal vegetables and teriyaki sauce

Chicken

- Miso crusted breast of chicken teriyaki
- Supreme of chicken with yakitori sauce
- Supreme of chicken yakiniku
- Chicken stir-fry with seasonal vegetables and teriyaki sauce
- Boneless leg of chicken with ginger sauce

Salmon

- Salmon filet with yakitori sauce
- Salmon teriyaki
- Tempura salmon, nori wrapped with yakitori sauce

Sushi pizza – crisp panko crusted rice patty topped with

- Chicken breast with Asian glaze and baby arugula leaves
- Salmon filet with yakitori glaze, baby frisee and sesame seeds
- Tofu marinated with ginger, garlic, chili and Thai basil

Choice of one side item:

- Scented rice with furikake spice
- Ginger and vegetable fried rice
- Soba noodles with golden garlic, tofu, fresh mint and Thai basil
- Chow mein noodles with scallions and vegetable julienne

Choice of one dessert:

- S'more brownie with chocolate and marshmallow
- Red velvet cake
- Mango mousse square
- Green tea mousse square



All cold working lunches must have a minimum of 10 persons
All hot working lunches must have a minimum of 20 persons
Additional \$5 per person for group under minimum

Lunch Menu

All lunches served with your choice of soup or salad, entrée, dessert, coffee and tea

<p>Supreme of Chicken 38</p> <p>Pan seared supreme of chicken with local ravine farms' wild mushrooms, Niagara white wine and natural juices Wheat berry, red and wild rice blend, aromatic herbs Balsamic and garlic roasted green beans with sweet red pepper</p>	<p>Petite Filet Mignon 42</p> <p>Two bacon wrapped petite filet mignon pan seared, black garlic and triple crunch mustard sourdough topping, Niagara red wine and natural juices Spaetzli noodles with scallions Risotto style broccoli with red onions, garlic, Parmigiano, white wine, cream and cheddar</p>
<p>Coconut Chicken Supreme 38</p> <p>Pan seared supreme of chicken with coconut panko crust and mango chutney Smashed roasted sweet potato with plantain and coconut milk Steamed broccoli florets</p>	<p>Grilled Striploin Steak 42</p> <p>6 oz California cut striploin with ravine farms' mushrooms Roasted sweet and new potatoes Roasted green beans with soy and garlic chips</p>
<p>Stuffed Breast of Chicken 39</p> <p>Pan seared breast of chicken filled with broccoli and cheese Roasted sweet and new potatoes Roasted root vegetables</p>	<p>Stuffed Agnolotti Pasta 36</p> <p>Butternut squash filled pasta with roasted pine nuts, Niagara Riesling wine, sweet peppers, portobello mushrooms, baby spinach, fresh basil pesto and roasted tomato cream sauce</p>
<p>Roasted Salmon 39</p> <p>Fresh filet of Atlantic salmon with pumpkin powder spice, capers, leeks and lemon citrus sauce Spelt risotto with sweet peppers, red onions and spinach Roasted Holland marsh squash, celeriac and parsnips</p>	



Sheraton
PARKWAY TORONTO NORTH
HOTEL & SUITES

Soup

Toscana zuppa with mild Italian sausage, smoked bacon, potatoes, kale and spinach

Ravine farms' wild mushroom soup

Roasted butternut squash soup with candied ginger with chives

Sweet corn and smoked cheddar soup with red peppers, zucchini and jalapeno

Tortilla soup with corn tortilla croutons, pico de gallo and queso fresco

Moroccan vegetable soup with chick peas, orzo pasta, beans and harissa

Roasted tomato soup with smoked cheddar and chives



Dessert

Rich chocolate cake with molten white chocolate centre, topped with red wine ganache and macerated strawberries

Fresh baked apple pastry blossom with warm vanilla sauce

Freshly made croissant pastry donut with dark chocolate cream cheese filling and vanilla cream sauce

Coconut panna cotta with fruit pearls and strawberry compote

Fresh macerated berries with lemon cream in a chocolate lined confetti cup

Salad

Kale and baby arugula salad with quinoa, roasted golden and red beets, Dijon vinaigrette

California leaf salad with grape tomatoes, mandarin orange segments, English cucumbers and house vinaigrette

Baby arugula and spinach salad with goat cheese croutons, sliced mushrooms, grape tomatoes, daikon radish and aged balsamic dressing

Leaf salad with candied chili croutons, jicama, wasabi spiced peas, grape tomatoes, English cucumbers and house balsamic dressing

Caesar salad with crisp romaine lettuce, parmesan cheese, herb croutons and house made Caesar dressing

Mason jar salad, pre-assembled and ready for you to self-mix; roasted heirloom carrots and beets, grape tomatoes, Israeli couscous, topped with a layer of baby greens and aged balsamic dressing

Mason jar filled with caramelized pain du lait crostini, balsamic glazed strawberries and fresh whipped cream

Oven baked vanilla crème brûlée with caramelized sugar crust





Parkway Lunch Buffet

45

Assorted fresh baked rolls with dairy butter

Salads

Kale and baby spinach salad with roasted golden pineapple, daikon radish, grape tomatoes, English cucumbers and mango vinaigrette

Sweet corn salad with red pimento, jalapeno, feta and cilantro

Quinoa salad with raisins and herbs

New potato salad with gherkins, capers, red onions and red wine vinaigrette

Vegetable crudités and dip

Hot Entrées

Butter chicken, boneless chicken pieces in mild Indian spiced tomato cream sauce

Korean beef stir-fry with crisp seasonal vegetables

Steamed tilapia with edamame soy beans and field tomatoes, citrus butter sauce

Basmati rice

Garlic roasted new potatoes with sun-dried tomatoes and basil

Rotelle pasta with goat cheese tomato sauce, mushrooms and sweet peppers

Roasted cauliflower with balsamic and parmesan

Desserts

Mini French pastries

Fresh tropical sliced fruits

Parkway blend coffee and selection of teas

Dinner Menu

All dinners served with your choice of soup, salad, entrée, dessert, coffee and tea

Supreme of Chicken 51.50

Pan seared, slow roasted free range chicken breast, topped with artichokes and braised sweet peppers, with Niagara white wine and natural juices

Roasted Half Chicken 51.50

Garlic, thyme and rosemary crusted free range roasted chicken with pan drippings

Stuffed Supreme of Chicken 53

Supreme of chicken with Niagara wine and natural juices, stuffed with your choice of: roasted red pepper and spinach with gruyere cheese; wild mushroom and herbs with ricotta cheese; shrimp with turmeric and rice

Roasted Salmon 54

Pan roasted Atlantic salmon with capers, leeks, scallions and heirloom carrots, yuzu lemon and Niagara white wine sauce

Pistachio Crusted Halibut 57

Pistachio, panko and cornmeal crusted fresh halibut filet, served with maras spiced Greek yogurt with dill and cucumber, yuzu lemon beurre blanc



Beef Tenderloin Medallions 55

2 pieces of local beef tenderloin medallions, smoked and bacon wrapped, black garlic and herbs, reduced Niagara red wine and natural juices

California Cut Striploin Steak 58

Certified angus 7 oz steak, grilled and topped with baby arugula, lemon zest, grape tomatoes, Dijon mustard, maple syrup and shaved asiago cheese

Roasted Prime Rib of Beef 59

Slow roasted prime rib of beef, served with pan drippings and Yorkshire pudding

Filet Mignon 60

8 oz bacon wrapped filet of local beef tenderloin brushed with goat cheese, lemon, honey and mustard glaze, with Niagara red wine and natural juices, or with béarnaise sauce

Roast Veal Tenderloin 62

Locally sourced roasted veal tenderloin with caramelized shallots and oven-dried tomatoes, Niagara Riesling, fresh cream and natural juices

Roasted Berkshire Pork Loin * 62

Slow roasted locally sourced premium Berkshire pork loin, roasted apple and parsnip compote, Niagara white wine and natural juices

* Minimum 10 days notice is require

Chicken and Shrimp 60

Slow roasted supreme of chicken with ancho tomato cream sauce; 3 pieces of jumbo shrimp crusted with coconut, panko, herbs and dried fruits

Chicken and Salmon 60

Pan seared breast of chicken with wild mushrooms, feta, fresh tomatoes and green olives; fresh Atlantic salmon filet, wrapped in nori and lightly tempura fried with yakitori sauce

Filet Mignon and Chicken 62

Filet mignon wrapped with smoked bacon topped with béarnaise sauce; breast of chicken with ancho tomato cream sauce

Veal Tenderloin and Lobster Tail 70

Pan seared veal tenderloin medallion with ravine farm wild mushrooms, herbs, Niagara white wine, natural juices and cream; broiled Canadian lobster tail with lemon butter sauce

All entrées come with your choice of starch and vegetable

Starch

Smashed sweet potato with plantain and coconut milk

Roasted parisienne potatoes

Roasted new potatoes with garlic and rosemary

Roasted Yukon gold and sweet potato with herbs

Israeli couscous and orzo blend with dried cranberries and apricot slivers

Red rice, lentils, bulgur wheat and wild rice blend with braised root vegetables

White and red rice pilaf with heirloom carrots



Vegetable

Roasted cauliflower florets with balsamic and parmesan

Medley of seasonal vegetables

Roasted green and yellow beans and carrots with balsamic reduction

Creamed spinach

Asparagus and red peppers with parsnip bands

Baby carrots and edamame soy beans with pineapple glaze

Roasted winter vegetables, squash, onions, parsnips, celery root and sweet potato

Broccoli and red pepper risotto style, cooked with bacon, onions, garlic, white wine, Parmigiano and cheddar

Ratatouille with green and yellow zucchini, eggplant, sweet peppers and roasted tomatoes

Soup

Toscana zuppa with mild Italian sausage, smoked bacon, potatoes, kale and spinach

Ravine farms' wild mushroom soup

Roasted butternut squash soup with poached royal gala apples, candied ginger and chives

Sweet corn and smoked cheddar soup with red peppers, zucchini and jalapeno

Tortilla soup with corn tortilla croutons, pico de gallo and queso fresco

Moroccan vegetable soup with chick peas, orzo pasta, beans and harissa

Roasted tomato soup with smoked cheddar and chives

Roasted plantain and sweet potato soup with coconut milk and ancho crema, garnished with heirloom carrots, crisp plantain strips and scallions

Yukon gold potato and leek soup purée, garnished with garbanzo beans, essence of truffle, sweet potatoes and asparagus



Salad

Baby spinach salad with charred red peppers, sliced ravine farms' mushrooms, mango julienne, grape tomatoes and honey Dijon vinaigrette

Arugula, baby frisee and radicchio leaf salad with chick peas, artichoke hearts, roasted sweet peppers, field tomatoes and English cucumbers, tahini and roasted garlic dressing

California salad, spring mix lettuces and watercress with mandarin oranges, grape Tomatoes, English cucumbers with aged balsamic vinaigrette

Boston, baby frisee and organic greens with lychee fruit, roasted pineapple and sweet Potatoes with apple cider vinaigrette

Traditional Caesar salad with crisp romaine, herb croutons and parmesan cheese

Greek salad with crisp romaine, field tomatoes, feta cheese, kalamate olives, red onions, English cucumbers and sweet Peppers with basil vinaigrette

Dessert

Triple chocolate pâté, milk, dark and white chocolate with brandy snap cannoli, garnished with berry compote

Warm chocolate lava cake, vanilla cake and berries marinated with Grand Marnier

Maple walnut mousse tower, layered with nougat, maple mousse and ganache

Individual cheesecake with caramel and pecans

Passion fruit mango charlotte on pistachio genoise

Fresh baked apple tart with golden sultanas and vanilla sauce

Mixed berries tart with chantilly cream and mango coulis

S'more with decadent chocolate cake, graham cracker cookies, torched marshmallows and mixed berries

Dessert tasting trio with choice of 3 items from the following:

- Maple walnut mousse with crisp meringue chunks and oatmeal raisin cookies
- Baked pear crumble
- Crème brûlée
- Espresso brownie, milk chocolate mousse, chantilly cream and salty caramel sauce
- Balsamic syrup macerated strawberries, honey Greek yogurt, and caramelized pain au lait
- Cheesecake with strawberry compote
- Root beer cake with root beer ganache
- Green tea mousse
- Chocolate lava cake
- Coconut panna cotta
- Key lime mousse
- Red velvet cake, cream cheese icing and chocolate ganache

Dinner Buffet

65

Assorted fresh baked rolls with dairy butter

Salads

Kale and baby spinach salad with roasted golden pineapple, daikon radish, grape tomatoes, english cucumbers and mango vinaigrette
Sweet corn salad with red pimento, jalapeno, feta and cilantro
Quinoa salad with raisins and herbs
New potato salad with gherkins, capers, red onions and red wine vinaigrette
Antipasto salad with crisp peppers, chickpea & Swiss cheese
Giglio pasta and grilled vegetable salad

Platters

Antipasto boards with sliced prosciutto, soppressata and capicola
Salmon wrapped in nori, with miso and tempura crust, soy dipping sauce
Shrimp with cocktail sauce
Middle east platter with hummus, tzatziki, baba ghannouj and grilled peppers in basil oil

Hot Entrees

Pan seared supreme of chicken with ravine farm forest mushrooms, Niagara chardonnay and natural juices
Smoked bacon wrapped petite filet mignon with black garlic and pommery mustard glaze and natural juices
Parmesan crusted tilapia filet with oven roasted grape tomatoes, scallions and yuzu lemon butter
Spanish orzo medley with saffron, maize, black bean, ancho chilies, olive oil, cream and aromatics
Roasted sweet potato and plantain mash with coconut cream
Baked broccoli cheese soufflé
Medley of seasonal vegetables

Desserts

Selection of tortes, cakes and flans
Individual mason jars filled with caramelized croutons, macerated strawberries and yogurt; and maple mousse with oatmeal sultana cookie and crisp meringue
Fresh baked cookies
Mini French pastries
Assorted squares
Domestic and imported cheese presentation with assorted crackers
Fresh tropical sliced fruits

Parkway blend of coffee and selection of teas

International Buffet Stations

76

For minimum 75 guests - Choice of 3 stations from below + Sweet Finish

For minimum 100 guests – Choice of 4 stations from below + Sweet Finish

Flavors of the Mediterranean

Italian antipasto platter with prosciutto, salami, baby Bocconcini cheese, grilled sweet peppers and Kalamate olives
 Roasted vegetable filled ravioli with tomatoes, scallions, basil, and Parmigiano
 Slow roasted leg of lamb with herbs and natural juices
 Vegetarian paella with peas, tomatoes, scallions, mushrooms and saffron

East Coast Fair

Battered mini haddock fish pieces and hand-cut fries, roasted red pepper aioli and remoulade sauce
 Oven roasted fresh Atlantic salmon with braised leeks, fennel, capers and yuzu lemon sauce
 Mussels steamed in white wine and marinara sauce
 Seafood platter with scallops, shrimp, snow crab legs, served with cocktail sauce

North American Buffet

Baby arugula and spinach salad with roasted celeriac, sweet potatoes and tarragon vinaigrette
 Quinoa salad with golden sultanas
 Mini bacon wrapped filet mignons with ravine farms' mushrooms and white wine
 Cajun spiced chicken with fire roasted tomato salsa
 Sweet corn with jalapeno and feta
 Twice baked mini potatoes with smoked cheddar and scallions

Indian Flavors

Chicken tikka masala
 Palak paneer with baby spinach, Indian cheese, spices and cream
 Basmati rice pilau with cumin and cardamom
 Indian inspired shrimp with coconut, tomato and chillies
 Warm naan bread

Flavors of the Orient

Iceberg lettuce with mango, grape tomatoes, tamarind candy, roasted long beans and bean sprouts
 Crispy beef tenderloin strips with sweet peppers and golden pineapple
 Vegetarian pad Thai with scallions, egg, mango and bean sprouts
 Crisp vegetable spring rolls
 Glazed bok choy, shitaki mushrooms and sweet red peppers

Sweet Finish

A selection of mini sake cups - sticky toffee pudding, warm chocolate lava cake, mocha tiramisu with lady fingers, root beer cake with root beer frosting, maple mousse with crisp meringues and oatmeal raisin chunks, crème caramel, mixed berries with Grand Marnier, balsamic glazed strawberries with caramelized pain au lait croutons and Greek honey yogurt
 Mini French pastries
 Fresh tropical sliced fruits
 Coffee and selection of teas



Reception Package

(Minimum of 50 guests)

The Food Truck Reception

30

Crisp vegetable crudités and dips

Coleslaw

Baby arugula and kale salad with apple cider vinaigrette

Pulled pork with southern barbeque sauce and caramelized onions on a rustic bun

Crab cake slider, ancho remoulade, red onions and baby spinach

Fish taco, crisp haddock, flour tortilla, pico de gallo, red and green slaw, tequila lime crema

Poutine, hand cut fries with house made gravy and cheese curds

Red velvet squares

Parkway blend of coffee and selection of teas

Richmond Hill Reception Package

40

Smoked salmon with capers, red onions, triple crunch mustard sauce
(1 side for every 50 guests)

Domestic and imported cheese board with crackers and grapes

Mediterranean dip platter, hummus, baba ghanouj, tzatziki and tapenade,
with mini pita and diced ciabatta bread

Cold hors d'oeuvres (3 pieces per person)

Thai salad bundle

California roll

Mini pita stuffed with vegetables and feta

Cucumber roll

Hot hors d'oeuvres (3 pieces per person)

Bacon wrapped scallop with garlic and herb butter

Mini fish and chip with spicy tartar sauce

Wonton crusted shrimp with cocktail sauce

Fried cheese filled potato dumpling with sour cream and chives

Individual Arborio rice pudding cooked in coconut milk, with date compote and pistachios
Chocolate dipped apricots

Parkway blend coffee and selection of teas



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HOTEL & SUITES

Reception - Hors D'oeuvres

Hot hors d'oeuvres 72 pieces per tray

\$175 per platter

Korean kalbi beef on skewer
Crab cigar roll, cajun mayo
Brie and pumpkin arancini
Eggplant ravioli with goat cheese and olive tapenade
Vegetarian spring roll, plum sauce
Mini stuffed chicken with blue cheese filling



Cold canapés 72 pieces per tray

\$175 per platter

Thai salad bundle
Chicken tulip cup
Panko eggplant with tomato fig jam, and micro sprouts
Baby shrimp with brandied cocktail sauce in mini bamboo cup
Tomato and bocconcini with olive tapenade
Blue cheese with dried fig compote, mini phyllo cup

Japanese Sushi Selection 72 pieces per tray

\$210 per platter

Seasonal sushi selection
California rolls
Smoked salmon temaki



Reception – Antipasto

Antipasto Mountain (minimum of 20 persons)

\$9 per person

Individual plated and displayed antipasto plates featuring air cured prosciutto, genoa salami, honeydew and cantaloupe melons, kalamate olives, baby bocconcini and teardrop tomatoes, assorted bread sticks

Deluxe Antipasto Station (minimum of 50 persons)

\$14 per person

Live action sliced charcuterie, featuring air dried prosciutto, genoa salami, spicy soppressata, smoked turkey, and beef bresaola, hand cut honeydew and cantaloupe melons, baby bocconcini, provolone cheese, American parmesan wheel shards (for groups over 150), imported kalamate olives, grilled red peppers with fresh herbs, marinated button mushrooms with caramelized red onions, baby arugula, apple cider and Dijon vinaigrette, David's spicy pepper sauce, olive oil, with bread sticks and crusty baked French sticks



Add seafood to the deluxe antipasto station (minimum of 50 persons)

\$7 per person

Cold marinated seafood including shrimp with aromatics, scallops with red pepper vinaigrette, mussels white wine marinade, cocktail sauce and Mary-Rose sauce

Seafood Antipasto (serves 25 guests)

\$225 per platter

Shrimp, scallops, crab leg clusters and mussels, served with spiced aioli and cocktail sauce

Chilled Jumbo Shrimp

\$38 per dozen

Jumbo gulf shrimp with horseradish spiked cocktail sauce

Side of Smoked Salmon (serves 20–30 guests)

\$180 per side

Smoked Atlantic salmon, capers, egg yolks, egg whites, pumpernickel and 3 mustard sauce

Seared Jumbo Scallop

\$6 per piece

With sweet pea purée, roasted spaghetti squash, lemon foam, red amaranth sprouts

Reception - Enhancement

Reception Sandwiches **\$95 per tray**

50 pieces per tray

A selection of artisan breads filled with smoked meats, tuna salad with green apple and cornichon, egg salad with dried cranberries and sweet peppers, black forest ham with Dijon mayo, smoked turkey breast with cranberry chutney, roasted beef with horseradish aioli

Crudités and Dip **\$7 per person**

A selection of fresh hand cut vegetables and pickles with dip

Cheese Selection **\$10 per person**

A selection of soft , firm and spiced cheeses with biscuits, and fruit garnishes

Mediterranean Platter **\$99 per platter**

(serves 30-35 guests)

Baba ghanouj, hummus, tzatziki, sweet marinated tomatoes, tapenade, grilled peppers, zucchini and eggplant, black olive flatbreads, mini pitas

Crisp Falafels **\$6 per person**

(minimum of 25 guests)

With tzatziki, tabbouleh salad, red peppers hummus and fresh baked pita wedges

Vegetable Ravioli **\$6 per person**

(minimum of 25 guests)

Pan fried breaded vegetable ravioli with arrabiata sauce

Vegetable Strudel **\$6 per person**

(minimum of 25 guests)

Goat cheese and grilled vegetables strudel with spicy red pepper aioli

Baked Brie **\$240 each**

(serves 40-60 guests)

Kataifi phyllo crust, blueberry compote

Beef Sliders **\$350 per tray**

50 pieces per tray

Mini beef sliders topped with smoked cheddar and bacon, caramelized onions and red pepper aioli, grilled portobello mushroom and spicy roasted tomato compote



Mashed Potato Bar **\$8 per person**

(minimum of 25 guests)

Yukon gold and sweet potato served with basil pesto, caramelized onions, crispy bacon, cheddar cheese shards, sour cream, scallions and house made gravy

Deluxe Poutine Station **\$8 per person**

(minimum of 25 guests)

Crisp fries and sweet potato fries served with cheese curds, ketchup, malt vinegar, sea salt, chipotle mayo, roasted garlic mayo and house made gravy





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Live Action Stations

A station chef is required at \$30 per hour for a minimum of 4 hours

Smoked Beef Brisket **\$310**
 (serves 50 guests)

Carved 48 hour smoked beef brisket, mini pretzel buns and gourmet mustard

Angus Striploin **\$375**
 (serves 25 guests)

Black garlic and rosemary rubbed striploin with sour dough rolls and horseradish mousseline sauce

Hip of Beef **\$995**
 (serves 150-200 guests)

Carved slow roasted baron of beef with natural juice, mini sour dough buns, horseradish and selection of mustards

Baked Virginia Ham **\$275**
 (serves 35-50 guests)

Maple and triple crunch mustard glaze, slow roasted pineapple, light rye bread rolls



Noodle Bar **\$15 per person**
 (minimum of 50 guests)

Made to order. soba, chow mein and gluten free rice noodles; accompanied with a selection of ingredients including shrimp, mussels, ham, egg, scallions, heirloom carrot julienne, edamame beans and cashews. Cooked with pad Thai sauce, dry garlic sauce or massaman curry sauce



Berkshire Pork Loin **\$450**
 (serves 35-50 guests)

Locally raised hormone free, slow roasted loin with port wine, natural juice, apple and prune compote

Side of Atlantic Salmon **\$180**
 (serves 20 guests)

Oven baked Atlantic salmon with barley herb risotto and tarragon sabayon

Sweet Table

Petite Sweet Table 14

Assorted mini French pastries
 Freshly baked cookies
 Tropical sliced fruits with seasonal berries
 Parkway blend of coffee and teas

Classic Sweet Tables 16

Assorted mini French pastries
 Freshly baked cookies
 Tropical sliced fruits with seasonal berries
 Individual mousses
 Mini crème brûlée
 Double chocolate brownies
 Parkway blend of coffee and teas



Deluxe Sweet tables 22

(minimum of 100 guests)

Chocolate fountain with Callebaut chocolate, fresh seasonal fruits, marshmallows and rice crispy squares
 Assorted mini French pastries
 Fruit cheesecake
 Sacher torte
 Mini crème brûlée
 Mason jar assortment: balsamic strawberries with caramelized croutons and Greek yogurt; root beer cake with root beer ganache and whipped cream; cheesecake with strawberry compote; espresso brownies with salted caramel sauce and mocha mousse; s'more with graham cookies, molten lava cake and torched marshmallows
 Domestic and imported cheeses with crackers
 Parkway blend of coffee and teas

Sweet Table - Enhancement

French pastries	4.5 per piece	Milk or dark chocolate	12 per person
Freshly baked cookies	4.5 per piece	fountain with fresh berries	
Chocolate dipped strawberry	40 per dozen	and fruits, mini bananas,	
Special occasion cakes*	6 per person	marshmallows and rice	
(minimum of 40 people)		crispy square	
*minimum 3 days notice require			

Dessert Station

A station chef is required at \$30 per hour for a minimum of 4 hours

Crêpe station 13

Flambéed to the order with Grand Marnier, assortment of berries, toasted almonds, whipped cream and fruit sauces

S'more station 13

Graham cracker topped with decadent chocolate cake and torched marshmallow crust, served with whipped cream, strawberry sauce, white chocolate sauce and toasted almonds

Wine by the Bottle

House Red Wine

Santa Carolina Cabernet-Merlot, Chile	32
Peller Estates Cabernet-Merlot, Ontario	32

Red Wine

Jackson Triggs proprietors edition Cabernet Sauvignon, Ontario	33
McWilliams Harwood Shiraz, Australia	34
Woodbridge by Robert Mondavi Merlot, California	34
Copper Moon Shiraz, Ontario	36
Bolla Valpolicella, Italy	46
Sterling Vintners Merlot, California	50

Sparkling Wine and Champagne

Brights President, Niagara	26
Freixenet, Cordon Negro Brut, Spain	30
Henkell Trocken, Henkell, Germany	40
Moet & Chandon Brut Imperial, France	155

House White Wine

Santa Carolina Chardonnay, Chile	32
Peller Estates Chardonnay, Ontario	32

White Wine

Two Oceans Sauvignon Blanc, South Africa	32
Jackson Triggs proprietors edition Chardonnay, Ontario	32
Woodbridge by Robert Mondavi Chardonnay, California	32
Lindemans bin 95 Sauvignon Blanc, Australia	34
Ruffino Orvieto Classico, Italy	36
Copper Moon Pinot Grigio, Ontario	36
Monkey Bay Sauvignon Blanc, New Zealand	37

Rose Wine

E & J Gallo White Zinfandel	37
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Non-Alcoholic Sparkling Wine

St. Tropez, Colio, Niagara	20
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Bar

	Host Bar	Cash Bar
Liquor		
Premium brands (per 1oz. serving)	5.40	7.00
Deluxe brands (per 1oz. serving)	6.15	8.00
House Wine		
Red & white (per bottle)	32	--
Red & white (per glass)	--	7.50
Beer and Cooler		
Domestic (per bottle)	4.60	6.00
Premium/imported (per bottle)	6.15	8.00
Cooler (per bottle)	5.40	7.00
Aperitif		
Liqueurs (per 1oz. serving)	7.00	9.00
Cognacs (per 1oz. serving)	7.70	10.00
Specialty Drink		
Tropical drinks (per drink) (Daiquiris, margaritas, Pina colada and more....)	6.15	8.00
Martinis (per drink) (Cosmopolitan, chocotini, fuzzy martini and more....)	7.00	9.00
Alcohol-Free Beverage		
Soft drinks and juice (per glass)	2.75	3.50
Bottled water (per bottle)	3.25	4.00
Tropical drinks (per glass)	5.40	7.00
Punch		
Fruit punch (serves 50 guests)	125.00	--
Fruit punch with your choice of liquor (serves 50 guests)	150.00	--

If consumption is less than \$400.00 per bar for Host Bar, a bartender charge of \$30.00 per hour for a minimum of 4 hours will be applied

If consumption is less than \$400.00 per bar for Cash Bar, a bartender and a cashier charge of \$30.00 per hour (per person), for a minimum of 4 hours will be applied

Bar Snacks

Peanuts	\$12 per bowl	Deluxe kettle chips	\$22 per bowl
Warm cashews	\$22 per bowl	Nacho chips and salsa	\$20 per bowl
Deluxe mixed nuts	\$34 per bowl	Gluten free sweet potato nacho chips	\$30 per bowl
Potato chips	\$18 per bowl		