

MORNING
BREAKFAST BUFFET

EPICURE
SANDWICH BUFFET

Petit Cinnamon Rolls

Bite Size Butter and Chocolate Croissants

Vegan and Gluten Free Berry Scones with
Fresh Cream and Preserves

Chia Seed Pudding

Fresh Orange Juice

Coffee and Tea

Parsnip and Brie Soup

Spicy Green Salad with Heirloom Grape
tomatoes, Cucumber, Sweet Pickled
Carrots and Toasted Seeds

Roasted Beet Rubeen, Sliced Roasted
Beets on Rye with Sauerkraut, Daiya
Cheese and Vegan Russian Dressing

Turkey and Brie with Baby Arugula on
Cranberry Focaccia

Pesto Bocconcini, Sundried Tomato and
Olive Tapenade, Vine Ripened Tomatoes
with Balsamic Glaze on Focaccia

Bulgogi Marinated Beef on Brioche Bun
with Pickled Cabbage and Scallions

Lemon and Herb Marinated Roasted
Chicken Breast on Potato Scallion Loaf

\$19.95 PER PERSON

Minimum 25 People
Plus 15% Service Charge and
Applicable Taxes.

Assorted Fresh Whole Fruit

Fresh Baked Cookies

Assorted Trail Bars

\$24.95 PER PERSON

Minimum 25 People
Plus 15% Service Charge and
Applicable Taxes.

F O R S Y T H
RECEPTION MENU

OPEN FACE BAGUETTE

Smoked Salmon, Dill Aioli, Pickled Onion

Smoked Turkey, Brie, Apple and Honey Mustard

Grilled Portobello, Sundried Tomato Spread, Shaved Parm

Roasted Beef, Carmelized Onions, Grainy Mustard

Sliced Egg, Spinach, Tarragon Lemon Aioli

Chipotle Hummus, Charred Pepper and Kalamata Olive

VEGETABLE CRUDITE

English Cucumber,

Mini Carrots, Grape Tomatoes, Celery, Cauliflower, Broccoli with Ranch Dip

PREMIUM CHEESE PLATTER

Aged White Cheddar, Brie, Danish Blue, Okra, Jalapeno Havarti, Peppered Crusted Goat Cheese Garnished with Dried Fruit, Seeds and Grapes with Assorted Crackers and Breads

CHEESE PLATTER

Selection of Medium Cheddar, Marble, Creamy Havarti, Provolone and Swiss Emmental, Garnished with Fresh Fruit and Crackers

MEDITERRANEAN DIP PLATTER

Hummus (Tahini Infused Chickpeas) Baba Ganoush (Roasted Eggplant) and Greek Tzatziki with Fresh Pita Chips and Crackers

JAPANESE RICE ROLL PLATTER

A Selection of Vegetarian California Rolls Made with Sweet Vinegar, Nori and Fresh Vegetables with Wasabi, Pickled Ginger and Soya Sauce

SWEETS TRAY

PUNCH FOUNTAIN

PREMIUM COFFEE AND TEA

\$27.98 PER PERSON

Minimum 25 People
Plus 15% Service Charge and Applicable Taxes.

B R E A K S
MENU

Petit berry scones & assorted jams
2.50 per piece

Fresh fruit platters
55.00 / 80.00

Quinoa bran muffin bites
22.00 per dozen

Oatmeal breakfast bar
21.00 per dozen

Chocolate dipped strawberries
3.00 per piece

Vegan mini cupcakes
2.25 per piece

Vegan truffle popcorn
2.50 per person

Overnight chia chocolate pudding
3.25 per person

Vegan blueberry crumb bars
23.00 per dozen

Berry sweet cream cheese crepes
2.75 per piece

Pumpkin french toast muffins
3.25 per piece

Five ingredient granola bites
21.00 per dozen

MAYFAIR
BUFFET MENU

UNIVERSITY
BUFFET MENU

Assorted Breads and Rolls with Butter

Fresh Vegetable Crudité

Roasted Beet Salad, on baby greens
with Micro Sprouts, Crumbled Chevreai
and Puffed Rice

Baby Spinach with Citrus Fillets, Dried
Cranberries and Apricots, Toasted
Pecans, Shaved Parmesan

Confit Shallot Mashed Potato

Baby French Beans with Sweet Pepper
Wedges

Grilled Vegetable and Chick Pea Strudel
with Sweet Pea Sauce

Herb Rubbed Chicken Supreme with
Braised Baby Tomatoes and Garlic

Carved Rack of Lamb with a Dijon Herb
Crust and au Jus

Apple Caramel Cheese Cake

Red Velvet Chocolate Cake

Sliced Fruit

\$62.95 PER PERSON

Minimum 25 People
Plus 15% Service Charge and
Applicable Taxes.

Quebec Cheese Plate

Lemon Oregano tossed Sweet Peppers
with Tomato, Cucumber, Onion and
Kalamata Olives on Crisp Romaine and
Broken Feta

Five Mushroom Roasted Salad with Baby
Arugula, Shaved Parmesan and Flat
Bread Crisps

Roasted Butternut Squash Bisque with
Apple Crisps

Potato Dauphinoise

Roasted Garlic Rapini with Sweet Pepper
Confit

Mediterranean Ravioli with a Baby
Tomatoes and Pesto Olive Oil

Roasted Salmon Fillets with Fresh
Herbs, Honey and Lime

Roasted Beef Tenderloin Medallions with
Tawny Port Jus

Carved Root Vegetable Shawarma

Individual Apple Blossoms and
Chocolate Lava Cakes

Sliced Fresh Fruit

\$67.95 PER PERSON

Minimum 25 People
Plus 15% Service Charge and
Applicable Taxes.



Assorted Rolls and Breads with
Flavoured Butter

Organic Spicy Salad Greens with
Roasted Chick Peas, Sun Dried
Cranberries Minus 8 Maple Vinaigrette

Roasted Apple and Walnuts on Butter
Lettuce with Crumbled Goat Cheese
White Balsamic Vinaigrette

Sweet Onion and Smashed Fingerling
Potatoes au Gratin

Sumac Roasted Winter Vegetable Tian

Citrus Braised Brussel Sprouts with
Spiced Pecans

Carved Honey Pepper Crusted Carved
Ham

Sous Vide Sage Rubbed Chicken
Roulade in Apple Butter

Grilled Fennel Braised in Lemon, Capers
Black Olives, Heirloom Grape Tomatoes
and Fresh Herbs

Assorted Beignets with Berry Compote
and Dulce de Leche Sauce

Assorted Mini Cookies

Fresh Sliced Fruit

\$58.95 PER PERSON

Minimum 25 People
Plus 15% Service Charge and
Applicable Taxes.

Assorted Rolls and Breads with
Flavoured Butter

Sweet Snap Peas, Baby Greens, Candied
Carrots, Fresh Chili toasted Sesame
Seeds with Sweet and Sour Dressing

Brussel Sprout and Quinoa Salad with
Cranberry and Charred Orange

Roasted Mixed Forest Mushroom with
Grana Padano, Roasted Tomato and
Garlic

Roasted Butternut Squash Soup with
Apple Sage Mousse

Butter and Herb Poached Parisienne
Potatoes

Roasted Root Vegetables with Sumac
and Maple Glaze

Seared Duck Breast with Orange Glaze
and Dried Cranberries

Seared Turkey Medallions Wrapped with
Turkey bacon with Calvados Cream

Lemon Asparagus Arancini with Garlic
Poached Baby Vine Tomatoes

Sliced Fresh Fruit

Assorted European Cakes Squares

Chocolate Chip Cannoli

Custard Tarts

\$69.95 PER PERSON

Minimum 25 People
Plus 15% Service Charge and
Applicable Taxes.