



**Catered Affaire**  
CUISINE AND EVENT DESIGN



*Boardroom Affairs 2008*

## **HOT BUFFET LUNCHEONS**

*Includes an assortment of fresh breads, rolls and flatbreads with herb butter or artisan spreads, One and a half assorted pastries per person*

### **Hot 1**

*Our classic roasted salmon marinated in dill, juniper and pink peppercorns sided with a dilled honey mustard sauce*

*Honey mustard crusted beef loin sliced and served with roasted onion and garlic preserve*

*Paysanne salad of sweet peppers, red onion and cucumber marinated in a lemon and basil dressing*

*New potato salad with scallions, egg, tarragon and mustard mayonnaise*

23.95

### **Hot 2**

*Honey plum teriyaki glazed salmon, roasted, served with a pineapple and mango salsa*

*Lemon oregano marinated roasted veal tenderloin, sliced and nestled on wilted greens served with a tarragon lemon and sundried tomato mayonnaise*

*Pan fried orzo salad with grilled vegetables and petite plum tomatoes*

*Green bean salad with fennel and julienne of sweet peppers, garlic, lemon and olive oil dressing*

22.50

### **Hot 3**

*Charred grilled salmon fillets on wilted greens with apple butter glaze*

*Fennel and mango salad with minted mirin and chili dressing*

*Herbed polenta squares with roasted red pepper and eggplant compote*

19.95

### **Hot 4**

*Fillet of basa pinwheel with minted pineapple and mango salsa on a nest of wilted bok choy*

*Rice noodle salad with petite shrimp, cashews and dressed with a spicy peanut and mirin vinaigrette*

*Spring green salad with berries and maple syrup dressing*

19.95

### **Hot 5**

*Pan seared Halibut with julienne of mixed vegetables drizzled with vanilla saffron cream sauce*

*Tossed greens with sliced pears and goat cheese, citrus dressing*

*Grilled broccoli and vegetable salad with ginger and miso mirin dressing*

23.95

### **Hot 6**

*Roasted breast of turkey stuffed with foccacia, sage, fresh cranberries and Emmentaler cheese, cranberry and mint compote*

*Grill charred loin of Alberta beef glazed with honey mustard and crusted with rosemary and cracked pepper, sided with a honey mustard cream sauce*

*Cucumber and mint salad with lebneh and lemon dressing*

*Pasta salad with artichokes, charred onions, sundried tomatoes and basil garlic dressing*

24.00

### **Hot 7**

*Pecan crusted chicken breast, sliced and drizzled with a spiced butter pecan sauce*

*Roasted vegetable salad with white balsamic and basil dressing*

*Brown and wild rice salad with dried cranberries and herbs dressed in a cranberry and nutmeg dressing*

19.95





**Hot 8**

*Breast of chicken on foccacia and apples stuffing,  
glazed with maple honey mustard  
Spinach salad with oranges, feta and red onion slivers  
mixed with lemon  
Orzo salad with sundried tomatoes and artichokes,  
basil vinaigrette  
19.95*

**Hot 9**

*Roasted honey mustard glazed and cracked pepper  
crusted beef tenderloin with honey mustard cream  
Caprese salad of tomatoes, bocconcini, sweet peppers  
and olives with basil dressing  
Oven roasted parsnip and carrot salad with maple  
dressing  
24.95*

**Hot 10**

*Marinated breast of chicken, skewered with fresh  
vegetable and sided with a tzatziki dip  
Traditional Greek salad with tomatoes, romaine and  
cucumber with feta oregano dressing  
Orzo pasta salad with sundried tomatoes and pesto  
dressing  
19.95*

**Hot 11**

*Chicken breast breaded with panko and oven roasted  
with honey mustard sauce or tzatziki dip  
Spring salad with vegetable julienne  
Yukon gold potato salad with dill and pommery  
mustard dressing  
19.95*

**Hot 12**

*Chicken breast pocketed with sautéed sweet peppers,  
draped with smoked provolone cheese and tomato basil  
sauce, Spinach salad with orange and spiced pecans,  
Orechietti pasta with roasted vegetables with white  
balsamic and basil dressing  
19.95*

**Hot 13**

*Apricot and red onion glazed roasted chicken breast  
sliced and served with an apricot mirin sauce  
Grilled pallard of turkey breast sided with our own  
Bala cranberry sauce  
Tossed seasonal greens salad with fresh berries sided  
with Ontario maple syrup dressing  
Greek style salad with feta cheese, calamata olives and  
seasonal vegetables. Sided with a olive and lemon herb  
dressing  
22.50*

**Hot 14**

*Roasted chicken marinated with fresh herbs and  
mushrooms braised in a Marsala wine sauce with  
shallots and vegetables  
Spring salad with vegetable julienne  
Country salad of tomatoes, cucumbers and red onion  
with white balsamic and basil dressing  
19.95*

**Hot 15**

*Chicken breast stuffed with asiago and spinach, sided  
with thickened yogurt sauce with dill and lemon  
Orechietti pasta salad with roasted vegetables with  
white balsamic and basil dressing  
Spring salad with vegetable julienne  
19.95*





### **Hot 16**

*Five spiced and seasoned beef flank grilled and sliced overlaying an assortment of sautéed vegetables and drizzled with our plum teriyaki sauce  
Tossed greens with mandarins and blood orange dressing  
Steamed rice with lemon and scallion*  
18.00

### **Hot 17**

*Braised seared beef in a herb and vegetable infused broth with potatoes, carrots and mushrooms  
Sprinkled with cheese curds and fresh herbs  
Spring salad with vegetable julienne  
Orzo salad with sundried tomatoes and basil dressing*  
18.00

### **Hot 18**

*Prime beef marinated with lime leaf, ginger and chili, seared and finished in a green curried coconut sauce  
Steamed rice with toasted coconut and scallions  
Spring salad with mango and carrot, ginger dressing*  
19.95

### **Hot 19**

*Strips of chicken or beef in a spicy green curry and coconut sauce with lime leaf,  
Thai basil, chilies and ginger crowned with fresh coriander  
Rice Pilaf  
Spring salad with mango and carrot, ginger dressing*  
19.95

### **Hot 20**

*Prime striploin of beef roasted and sliced with a mushroom sauce  
Cucumber and mint salad with petite Matane shrimp  
Spring salad with vegetable julienne*  
19.95

### **HOT PASTA DISHES**

#### **Hot 21**

*Spinach (or beef) and cheese rolled pasta glazed with our tomato basil sauce  
Caesar salad with petite croutons and lime wedges  
Spring salad with vegetable julienne*  
16.75

#### **Hot 22**

*Hand cut broad egg noodles in rosemary and sage cream sauce mushrooms and grilled herbed chicken stroganoff  
Spring greens with julienne vegetables  
Country salad of tomatoes, cucumber and red onion with white balsamic and basil dressing*  
17.50

#### **Hot 23**

*Meat or cheese tortellone baked in a tomato basil sauce with dusting of grated Padano cheese  
Caesar salad with petite croutons and lime wedges  
Roasted corn and vegetable salad*  
16.75

### **HOT VEGETARIAN & VEGAN**

*All Hot Vegan and Vegetarian Entrees are served with the same salads as your other luncheons and priced the same*

#### **Hot 24**

*Roasted eggplant and grilled seasonal vegetables layered with smoked mozzarella and fresh herbs*

#### **Hot 25**

*Grilled vegetables and goat cheese wrapped in phyllo and baked, sided with a roasted red pepper sauce*





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**Hot 26**

*Grilled Portobello layered with grilled sweet peppers, zucchini, eggplant, hummus and roasted red pepper spread with goat cheese tied with a leek ribbon*

**Hot 27**

*Roasted Eggplant and grilled seasonal vegetables layered with smoked mozzarella and fresh herbs*

**Hot 28**

*Tomato basil sauce with dusting of grated padano cheese*

**Hot 29**

*Pasta in a porcini mushroom and sage sauce*

**Hot 30**

*Spinach ricotta tortellone baked in a tomato basil sauce with dusting of grated padano cheese*

**Hot 31**

**Vegan**

*Shanghai Noodles with Roasted Marinated Tofu and Vegetable Julienne tossed in a Spicy Peanut Glaze*

**Hot 32**

**Vegan**

*Mushroom Barley Risotto stuffed peppers with tomato basil compote*

**Hot 33**

**Vegan**

*Potato and Cauliflower Curry with Biryani Basmati Rice*

**HOT LUNCHEON BUFFETS for 20+**

**THESE LUNCHEON BUFFETS ARE DESIGNED AND PRICED FOR GROUPS OF 20 or more guests minimum**

*Includes an assortment of fresh breads, rolls and flatbreads with herb butter or artisan spreads  
One and a half assorted pastries per person*

**Hot 34**

*Roasted basa fillet on wilted greens, topped with a compote of mango and gold pineapple with chili and mint*

*Pan seared filets of veal with sun dried tomato and olive caponata*

*Fresh gnocchi tossed with olive oil and fresh herbs  
Fennel and orange salad*

*Chick pea salad with mint and sweet peppers  
Spinach salad with pecan and goat cheese*

29.00

**Hot 35**

*Pan seared chicken schnitzel with roasted apples and honey mustard sauce  
rosemary and peppercorn crusted roasted potatoes*

*Cabbage slaw with apples and pineapple  
Mixed green salad with oven roasted pears and chevre*

*Country salad of sweet peppers, field tomatoes and fresh basil*

29.00

**Hot 36**

*Stir fried five spice beef with honeyed plum teriyaki sauce and far east vegetables served over shanghai noodles infused with Thai basil peanut sauce*

*Green bean salad with chili, mirin and hoisin  
Rice noodle salad with mango and vegetable julienne*

*Green house selection of mixed greens*

29.00





### **Hot 37**

*Pan seared veal medallions with calamata olive and tomato concasse threaded with fresh basil served on polenta rounds*  
*Tandoori chicken with Indian flavours and grilled pineapple basmati rice with minted cucumber and chili raiita*  
*Chickpea salad with artichokes and fresh herbs*  
*Romaine salad with feta, olives, tomato and sweet peppers*  
 29.00

### **Hot 38**

*Lemon syrup glazed chicken with North African spices of cumin, cinnamon, mint and pepper, topped with plumped apricot compote, served over cous cous*  
*Grilled lamb kebabs with cinnamon scented rice and vermicelli*  
*Cucumber salad with mint and yoghurt*  
*Tabouleh salad*  
*Tomato and fresh mozzarella salad*  
 29.00

### **Hot 39**

*Ballontine of chicken stuffed with mushroom and goat cheese risotto, drizzled with a three mushroom sauce*  
*Roasted filet of beef loin with green peppercorn sauce*  
*Mash of Yukon gold potato with buttermilk and chives*  
*Greenhouse selection of mixed greens*  
*Napa, white cabbage and rapini salad*  
*Roasted corn and pea salad*  
 29.00

### **Hot 40**

*Filletts of roasted salmon crowned with pineapple and mango salsa over coconut stewed greens*  
*Butternut squash ravioli with a vanilla and hazelnut butter sauce over steamed rapini dusted with roasted hazelnuts*  
*Broccoli and mushroom salad*  
*Black bean and corn salad*  
*Greenhouse selection of mixed greens*  
 29.00

### **Hot 41**

*Deep dish chicken pie with seasonal vegetables, crusted with puff pastry top hats and served with a smashing of jacketed Yukon gold potatoes with buttermilk and chives*  
*Pan seared halibut fillet with citrus compote on wilted greens*  
*Greenhouse selection of mixed greens*  
*Paysanne salad of fresh garden vegetables*  
*Grilled zucchini salad with goat cheese and pine nuts*  
 29.00

### **HOT STARCHES**

*Hot starches are now available a la carte and can be added to any hot luncheon menu. Ask about the daily Chef's choice or order in advance for a minimum of 10 guests.*  
 4.00 per portion

*Wild Rice Pilaf*

*Steamed new red potatoes with rosemary and cracked pepper butter*

*Biryani basmati rice with sweet peas*

*Scalloped potatoes layered with caramelized onion and smoked cheese*

*Roasted herbed crusted new potatoes*

*Steamed couscous with apricots, dates and lemon*

*Polenta with smoked cheese and fresh herbs*





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*Classic Mac’N Cheese crusted with Balderson 5 year old cheddar*

22.95

*Herbed spatzle with brown butter drizzle*

*Potato and ricotta gnocchi with roasted red pepper and eggplant sauce*

*Mushroom and herb risotto fritters*

*Pan seared and steamed orzo with lemon, pine nuts and wild rice*

*Spicy potato wedges*

*Barley pilaf with cremini mushrooms and fresh herbs*

**Box 4**

*Roasted salmon fillet with cucumber lemon tartar sauce on a bed of spring greens*

*Country salad with tomato, cucumber, sweet peppers in white balsamic dressing*

*Lemon almond tart*

19.95

**Box 5**

*Char grilled breast of chicken mopped with our “Hawg sauce”, served on a nest of*

*Cabbage and collard slaw with roasted corn salad*

*Pecan caramel tart*

19.95

**Box 6**

*Roasted salmon marinated in maple syrup, thyme and, pink peppercorn*

*Wild rice and dried cranberry salad*

*Maple butter tart*

19.95

**Box 7**

*Vegetarian Option!*

*Chick pea salad with sun dried tomato, feta crumble and parsley dressed in a savoury white balsamic dressing*

*Shanghai noodle salad with julienne of vegetable, tofu, bok choy, peanut and chili dressing*

*Pastry of the day*

16.50

**BOXED LUNCHESES**

**TRAINS, PLANES AND AUTOMOBILES!  
IDEAL FOR LUNCH ON THE GO!**

*All boxed luncheons are cold come with napkin and cutlery roll ups*

**Box 1**

*Assorted sandwiches and wraps (1pp)*

*Pasta of the day with julienne of seasonal vegetables and white balsamic dressing*

*Catered Affaires’ signature brownie*

16.50

**Box 2**

*Five spiced grilled chicken breast glazed with ginger plum teriyaki on a bed of spring greens, roasted corn*

*salad with chick peas, tomato and red onion*

*Fresh fruit salad*

18.95

**Box 3**

*Filet of peppered beef tenderloin, sliced and served on grilled Yukon gold potatoes with honey mustard*

*mayonnaise*

*Cabbage and mango salad with Matane shrimp*

*Sour cream and apple tart*





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## **COLD LUNCHEON AFFARES**

*Includes one roll per person and one assorted pastry per person*

*\* may be served hot, please specify when ordering*

### **COLD 1**

*Platter presentation of sliced deli meats including house roasted beef, smoked turkey, roast chicken, smoked ham, and others served with a selection of fresh baked buns and breads for two per person*  
*Condiment platter with lettuce, sliced field tomatoes, assorted cheese and spreadables*  
*Spinach or mesclun green salad with poached pears and feta, with spiced pear dressing*  
*Jacketed new potato salad with mint and fennel, dressed with Pommery vinaigrette*  
*Platter presentation of seasonal fresh fruits*  
 23.95

### **COLD 2**

*Fresh romaine salad with micro croutons, sliced oven roasted breast of chicken and drizzled with our garlic cream dressing and shavings of padano cheese*  
*Fresh green beans poached and marinated in a lemon and oregano vinaigrette with orange segments*  
*Chick pea salad with sun dried tomato, feta crumble and parsley dressed in a savoury white balsamic dressing*  
*Platter presentation of seasonal fresh fruits*  
 22.50

### **COLD 3\***

*Atlantic salmon marinated in five spice and ginger syrup lightly roasted with plum teriyaki glaze*  
*Roasted corn and sweet pepper salad with roasted tomato dressing*  
*Tossed greens with mandarins and red onion slivers with raspberry dressing*

19.95

### **COLD 4\***

*Atlantic salmon marinated with olive oil, fresh herbs and lemon Roasted with lemon tarragon butter*  
*Orzo pasta salad with sundried tomato and pesto dressing*  
*Spring salad with vegetable julienne*  
 19.95

### **COLD 5\***

*Atlantic salmon marinated with maple syrup, sage and shallot roasted and glazed with maple butter*  
*Wild rice salad with sundried cranberries*  
*Spring salad with pear and spiced pecan*  
 19.95

### **COLD 6\***

*Atlantic salmon marinated with lemon and Biryani spices*  
*Roasted and sided with a lemon and cucumber raita.*  
*Spring salad with house dressing\*  
*Cucumber and red onion salad with rice wine and plum dressing*  
 19.95

### **COLD 7\***

*Atlantic salmon marinated with dill, juniper berries and pink peppercorns, roasted and served with a dilled mustard sauce.*  
*Yukon potato salad with pommery mustard dressing*  
*Spring salad with strawberries and maple dressing*  
 19.95

### **COLD 8\***

*Atlantic salmon grilled and glazed with apple butter and tarragon*  
*Spring salad with vegetable julienne*  
*Wild rice salad with sundried cranberries and scallions*  
 19.95





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**COLD 9\***

*Grilled breast of chicken with apricot and red onion glaze  
 Tossed green salad with mandarins and spiced pecans sided with a blood orange dressing  
 Bulgur salad with parsley, lemon, tomato and olive oil*  
 19.95

**COLD 10\***

*Breast of chicken marinated in olive oil, lemon and oregano, grilled and sided with a tarragon aioli  
 Traditional Greek salad with tomatoes, romaine and cucumbers with feta oregano dressing  
 Marinated chick pea salad with lemon basil dressing*  
 19.95

**COLD 11\***

*Breast of chicken brushed with our honey mustard, roasted and dusted with rosemary and peppercorns  
 Fresh pasta salad with roasted vegetables  
 Country salad of tomatoes, cucumbers and red onion, with white balsamic and basil dressing*  
 19.95

**COLD 12**

*breast of chicken marinated with Indian spices roasted and served with a mango and grapefruit compote  
 Chickpea and cucumber salad with yogurt and lemon dressing  
 Spring salad with spiced pecans and maple dressing*  
 19.95

**COLD 13\***

*Prime beef marinated with oriental seven spices, roasted and sliced  
 Shanghai noodle salad with peanut and chili dressing  
 Broccoli and tofu salad with ginger mirin dressing*  
 19.95

**COLD 14\***

*Prime beef mopped with honey mustard, cracked pepper and fresh herbs, roasted and sliced  
 Fresh spiced apricot compote or roasted garlic jam  
 Grilled potato salad with double smoked bacon, arugula and mustard vinaigrette  
 Spring salad with strawberries and spiced pecans with maple dressing*  
 19.50

**SANDWICH AFFAIRES**

*Our sandwiches are made daily using freshly hearth baked breads from some of Toronto's best bakeries. Choose from the following sandwich fillings: jerked, curried or traditional egg, tuna salad, and salmon salad, chicken salad, roast of beef and turkey, black forest ham, pastrami, smoked meat and grilled vegetables. All complimented with our home made chutneys, savoury jellies, flavoured mustards and spreads.*

**Gourmet open and closed faced sandwich fillings include:**  
 Apple wood smoked salmon and cream cheese, honey mustard beef, New Brunswick Matane shrimp and dill, grilled vegetables with chèvre, grilled sliced chicken breast with apple butter...and other house specialties

**SANDWICH 1**

*One sandwich, one house salad selection, and one pastry per person*  
 13.65

**SANDWICH 2**

*One and a half sandwiches, one house salad selection, and one pastry per person*  
 16.80

**SANDWICH 3**

*One sandwich, two house salad selections, and one pastry per person*  
 16.80





**SANDWICH 4**

*One and a half sandwiches, two house salads selections, and one pastry per person*  
19.95

**SANDWICH 5**

*One gourmet closed sandwich, two house salad selections, and one pastry per person*  
17.85

**SANDWICH 6**

*Three gourmet open face sandwiches, two house salad selections, one pastry per person*  
19.95

**OUR HOUSE SALAD SELECTIONS**

**FUSILLI PASTA**

*Roasted vegetables, white balsamic and basil dressing*

**ORZO PASTA**

*Sweet peppers, sun-dried tomato and pesto dressing*

**TORTELLONE PASTA**

*Creamy herbed mayonnaise and vegetable julienne*

**SHANGHAI NOODLE**

*Julienne of vegetable, bok choy, peanut and chili dressing*

**TOSSED GREENS**

*Mandarins and red onion slivers, berry dressing*

**SPRING GREENS**

*Roasted pear and spiced nuts, ginger lime dressing*

**YUKON POTATO**

*Dill, celery, thyme and pommery mustard dressing*

**CHICKPEA**

*Artichokes, roasted pine nuts, tomato, lemon oregano dressing*

**TRADITIONAL CAESAR**

*Padano cheese, herbed croutons and double smoked bacon crisps*

**COUNTRY**

*Tomatoes, cucumbers, red onions, tri-colour peppers, white balsamic basil dressing*

**TRADITIONAL GREEK**

*Tomatoes, romaine, cucumbers, calamata olives, feta oregano dressing*

**COUSCOUS**

*Lemon, olive oil, parsley, tomato, cucumber and mint*

**COUNTRY SLAW**

*Napa and white cabbage, dill, orange and mayonnaise*

**JACKETED NEW POTATO**

*Poached skin on new red or white potatoes, dill, scallion, celery and spices dressed in our sun dried tomato and pesto aioli*

**SEVEN BEAN SALAD**

*Steamed assortment of legumes marinated in lemon and oregano vinaigrette*

**CURRIED CHICK PEA**

*Chick peas marinated with garam masala, muchi curry, yogurt, sweet peas and red chili mayonnaise*

**KAMUT AND WILD RICE**

*Steamed grains with parsley, dates, cumin, cucumber and diced vegetables dressed with a sweet sour vinaigrette*





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**SHAMROCK SLAW**

*Green cabbage, spinach and collard greens marinated in a herbed sweeten mayonnaise with horseradish and dill*

**MUSHROOM RAGOUT**

*Roasted shiitake, cremini, white, oyster and portabello mushrooms with shallots, red onion and thyme, roasted garlic and parsley jus*

**TUSCAN GRILL**

*Fire charred Sicilian eggplant, sweet peppers, red and white onion, zucchini, carrot, fennel, olives and sun dried tomatoes dressed in a white balsamic and sherry vinaigrette*

**WHEATBERRY SALAD**

*Wheat berries, garam masala, raisins and sweet peppers dressed in a honey infused yogurt dressing*

**RICE NOODLE AND MANGO**

*Steamed rice noodles with slivered mango, Thai basil, ginger and summer vegetables tossed in a ginger and kaffir lime dressing*

**MIXED SEAFOOD**

*Grilled calamari, jumbo shrimp and bay scallops with scallions, sweet onions and smoked tomato vinaigrette*

*Salads are priced from 2.75 to 6.95 per person*

**MORNING AFFARES**

*All breakfast pastries portions are one and a half pieces per person*

**MORNING 1**

*Freshly baked croissants, butter, almond and pain au chocolate with sliced assorted breakfast loaves  
Fresh fruit platter  
8.40*

**MORNING 2**

*Selection of assorted muffins, assorted breakfast loaves with sweet and savory scones  
Fresh fruit platter  
8.40*

**MORNING 3**

*Assorted breakfast pastries including; croissants, scones, muffins, cinnamon danish  
Catered Affare signature blend granola and house yoghurts  
Fresh cut fruit salad  
10.25*

**MORNING 4**

*Selection of sliced, oven-baked bagels with cream cheese and sliced cheddar  
Vanilla yoghurt  
Fresh cut fruit salad  
9.15*

**MORNING 5**

*Maple wood smoked salmon, assorted oven-baked bagels with cream cheese  
Catered Affare signature blend granola with house yoghurts  
Fresh fruit platter  
10.45*





**MORNING 6**

*Roasted, sliced maple glazed peameal bacon with  
grilled farmers sausage  
Fresh scrambled eggs with scallion threads and asiago  
cheese  
Cheddar cheese and scallion or sundried cranberry  
and lemon scones, served with  
Creamery butter and homemade fruit preserves  
Fresh fruit platter  
16.80 (Minimum 15 guests)*

**A LA CARTE MORNING AFFARES**

*Pure pork sausages grilled and served with honey  
mustard sauce, three per person  
5.25*

*Savory hand made quiches; Vegetarian western with  
chevre, ham and Emmentaler cheese,  
spinach and asiago cheese  
Serves four to six  
16.80*

*French toast dusted with cinnamon sugar snow, sided  
with fresh fruit compote and pure Ontario maple syrup  
Two per person  
8.40*

*Maple wood smoked salmon with herb and plain cream  
cheese, assorted sliced oven baked bagels  
8.40*

*Wild blueberry flapjacks, with pure Ontario maple  
syrup, fresh apple compote and a dollop of cinnamon  
whipped cream  
Two per person  
8.40*

*Belgian style waffles with fresh fruit compote and  
Ontario maple syru  
Two per person  
8.40*

*Egg frittata with broccoli, mushrooms and smoked  
cheese or with  
double smoked ham, asparagus and Swiss Emmentaler  
8.40*

**PLATED LUNCH & DINNER AFFARES**

*Spring and summer fare*

**BREAD**

*Bread Basket  
Artisan breads and rolls with butter balls and chef's  
dip  
2.50*

*Bread Martini 1  
Artisan flat breads, crisps and sticks in hoummous and  
butternut squash dips  
Pre-set in a Cosmo stem less martini glass at each  
guest setting  
4.50*

*Bread Martini 2  
Artisan flat breads, crisps and sticks in white bean dip  
with truffle oil and  
an edible flower  
Pre-set in a Cosmo stem less martini glass at each  
guest setting  
5.10*

**PLATED APPETIZERS- AMBIENT**

*Steamed asparagus drizzled with blood orange  
dressing with feta cheese crumble  
4.50*

*Greenhouse pickings with candied pecans, goat cheese  
medallion, strawberries  
And drizzle of maple syrup vinaigrette  
8.00*





*Maplewood smoked salmon timbale with dilled lebaneh and chèvre*  
*Heart on a nest of spring greens with a brush of honey mustard sauce*  
7.50

*Paysanne salad of cucumber, sweet peppers, grape tomatoes and fresh basil*  
*Bathed in lemon oregano dressing*  
6.50

*Romaine hearts and Padano wafer with double smoked bacon rasher,*  
*Crouton biscuit and garlic dressing*  
8.00

*Fresh salmon tartar dressed with serrancho chili mayonnaise on Bibb lettuce, zaatar pita point*  
7.50

*Greenhouse pickings with roasted ginger and Thai basil pears, herbed goat*  
*Cheese and ginger lime dressing*  
8.00

**PLATED APPETIZERS- WARM**

*Cedar baked salmon and wild rice cake with honey mustard sauce*  
6.95

*Pan seared scallops with vanilla saffron sauce and roasted butternut*  
12.00

**SOUPS-CHILLED**

*Chilled berry with nutmeg crème fraiche*  
6.00

*Chilled roasted vegetable gazpacho with saffron cream and herbed crostini*  
8.00

**SOUPS-HOT**

*Butternut squash with maple syrup and wild rice dumplings*  
7.00

*Wild mushroom ragout with cheese curds and roasted caponata*  
8.50

*Asparagus cream with crabmeat dumpling*  
9.50

**PLATED MAINS**

*Fresh Atlantic salmon marinated in thyme, maple and pink peppercorns*  
*Porcini gnocchi and spring asparagus, apple butter tarragon sauce*  
16.00

*Capon Ballontine stuffed with mushroom and herb risotto*  
*Mushroom cream, petite carrots and grilled zucchini pave*  
12.00

*Rosemary herb crusted chicken breast with roasted root vegetable*  
*Smashing of roasted potatoes with herbs, garlic and cream*  
15.00





*Grilled Angus tenderloin with honey mustard glaze  
Scalloped potatoes with caramelized onion and  
Emmentaler cheese  
Braised fennel and red pepper  
18.00*

*Pan seared veal tenderloin, olive and sundried tomato  
tapenade  
Rice mélange and roasted vegetable timbale  
18.00*

*Cornish hen half stuffed with focaccia and apple  
Bala cranberry sauce, herbed polenta and market  
medley of vegetable  
16.00*

*Pan seared salmon with teriyaki plum glaze, baby bok  
choy  
Basmati rice and peas with Biryani flavours  
16.00*

*Grilled rib eye steak with grilled potato, double  
smoked bacon,  
Charred peppers, Roberts hawg sauce and rapini slaw  
18.00*

*Pan seared Halibut with julienne of mixed vegetables  
drizzled with  
Vanilla saffron cream sauce  
Tricolor forbidden rice  
\$24.00*

*Fillet of Basa pinwheel with minted pineapple and  
mango salsa on a nest of wilted bok choy  
Pan seared mushroom and leek risotto fritter  
\$20.00*

## **PLATED DESSERTS**

*Chocolate almond Sacher torte with raspberry  
reduction  
6.00*

*Lemon almond tart with spiced Bala cranberry syrup  
6.00*

*Sweet scone shortcake with berry mélange Chantilly  
6.00*

*Coconut and ginger rice pudding with caramel sauce  
and grilled mango  
6.00*

*Apple cobbler with spiced pecans and  
butter pecan sauce  
6.50*

*Caramel bread pudding with lemon curd  
6.50*

*Roasted strawberry and rhubarb tart with cinnamon  
crème fraiche  
7.00*

*Black forest trifle with Morenci cherries and chocolate  
curls  
7.00*

*Pear almond frangipani tart with ginger cream  
8.00*

*Lemon cranberry tart with wild blueberry sauce and  
petite biscotti  
8.00*

*Roasted pear cobbler with ginger streusel and sour  
cream  
8.00*

*Vanilla bean shortcake with liqueured berries and  
dollop of sour cream  
8.00*





**Catered Affare**  
CUISINE AND EVENT DESIGN



## Boardroom Affairs 2008

### BEVERAGE AFFARES

#### COFFEE AND TEA SERVICE

*Freshly brewed*

*Columbian fair trade roasted coffee and a selection of caffeinated, decaffeinated and herbal teas*  
2.25

#### FULL DAY BEVERAGE SERVICE

*Unlimited hot and cold beverages, coffee, assorted teas, pop, juice, spring water and, Perrier (5-8 hours) pp 7.95*

#### HALF DAY BEVERAGE SERVICE

*Unlimited hot and cold beverages, coffee, assorted teas, pop, juice, spring water and, Perrier (up to 5 hours) Preorder decaf coffee if you wish it served pp 5.95*

#### COFFEE AND TEA SERVICE

*Dark Roast Freshly Brewed and Assorted Teas; green, English Breakfast, decaf; mint, cranberry, organic peppermint...pp 2.25*

#### SOFT DRINKS

*Coke, Diet Coke, Sprite, Diet Sprite, Ginger ale, Iced Tea... 1.80*

#### JUICES

*Bottles and Cans- Apple, orange, grapefruit, cranberry...1.80*

#### WATERS

*Spring Water (500 ml) 1.80  
Evian Water (500ml) 2.50  
Perrier (330ml) 2.25*

#### PITCHERS OF JUICE

*Orange, Cranberry, Orange and Tangerine, Ruby Red Grapefruit (1 litre) 8.00  
Freshly squeezed juices- Orange or Red Grapefruit (1 litre) 18.00*

#### SPECIALTY JUICES

*Watermelon, Apple Cider, Limeade, Lemonade, Ice Teas and other seasonal specialty squeezes - market prices*

#### PITCHERS OF FRUIT WATERS

*Minted Orange and Cranberry Lemon (1 litre) 5.00*

### TAKE A BREAK

*For your AM and PM breaks...*

#### SHOW TIME BREAKS

*Ice Cream Bars 4.75  
Popcorn Bags-butter and/or caramel corn 3.50, min. 24  
Granola Bars- Fruit and Nut 1.75*

#### FRUIT & CHEESE BREAKS

*Fruit Salad or Fruit Platter S/M/L 45/75/95  
Cheese Platter S/M/L 49/79/98  
Gourmet Cheese Board S/M/L 70/135/189*

#### KEBAB TIME

*Vanilla yoghurt and fresh fruit cup 4.50  
Fruit Kebabs (2pp) 6.50  
Fresh fruit kebabs, served with maple yogurt or low fat sour cream brown sugar dip. (2pp) 6.50  
Assorted yoghurt 1.75*

#### SWEET ATTACK

*Bagel Break- assorted bagels and duo of cream cheeses 2.75  
Tea Time- assorted scones with butter and preserve 2.50  
Tart Time- assorted tarts 1.95  
Cookie Time- Classic chocolate chip, oatmeal and sundried fruit, double chocolate, oatmeal raisin 2 for 1.95  
Catered Affare Signature Pastries- brownie, profiterole chocolate florentine tart, linzer torte, seasonal specialties 1.95*

#### MARTINI TIME

*Fruit and Yoghurt Martini with a splash of Granola 6.50  
Candy Martini – for the young at heart 6.00  
Crudités Martini- a colourful veggie collection over hummous dip 6.00, Price includes rental martini glass*

#### SUSHI ANYONE?

*A platter of sushi and maki rolls- 50 pieces 137.50  
100 pieces 275.00*





**Catered Affare**  
CUISINE AND EVENT DESIGN



*Boardroom Affairs 2008*

## **NEED TO KNOW...**

### **TIMING & MINIMUM ORDERS:**

*For next day delivery, please call and place the order by 2:00 p.m.  
A minimum order for 10 guests is required for all orders hot and cold.*

### **DELIVERY:**

*Delivery Charge: 25 per order in Toronto  
Delivery and Setup: 50 (for one hour of setup)  
Pickup Charge: 25*

### **DISPOSABLES:**

*Black Plates and Cutlery with Paper Napkins 1.00 pp  
Biodegradable Disposables-1.00  
All orders are shipped on disposable trays and bowls – unless specified otherwise.*

### **RENTALS:**

*White Royal Doulton China Plates, Cups and Saucers 0.50 each  
Stainless Steel Cutlery 0.50 each piece  
Glassware 0.50 each  
Buffet Rental Special: 4.50pp ( Includes: Dinner plate, bread plate, dessert plate, cup, saucer, dessert and dinner fork,  
knife and teaspoon, stemmed water glass, paper napkins- One of each per person)*

### **LINENS:**

*Tablecloths are available to rent with 24 hours notice; they come in a rainbow of colours.  
Buffet cloths- 72" x144" 17.50  
Buffet 90 x144" 21.00  
Guest Tables- 120" Round 17.50  
Cloth Napkins-Poly cotton 0.70 Damask Cotton 1.12  
Delivery and Pickup Charges may apply-25*

### **CANCELLATION POLICY:**

*Full food charges apply unless 24 hours notice is provided, we are always happy to donate your order to a nearby shelter, should your event plans change at the last minute.*

**TAXES:** *Yes the taxman gets his share...all prices and orders subject to applicable taxes*

## **EAT, DRINK AND BE MERRY!**

