

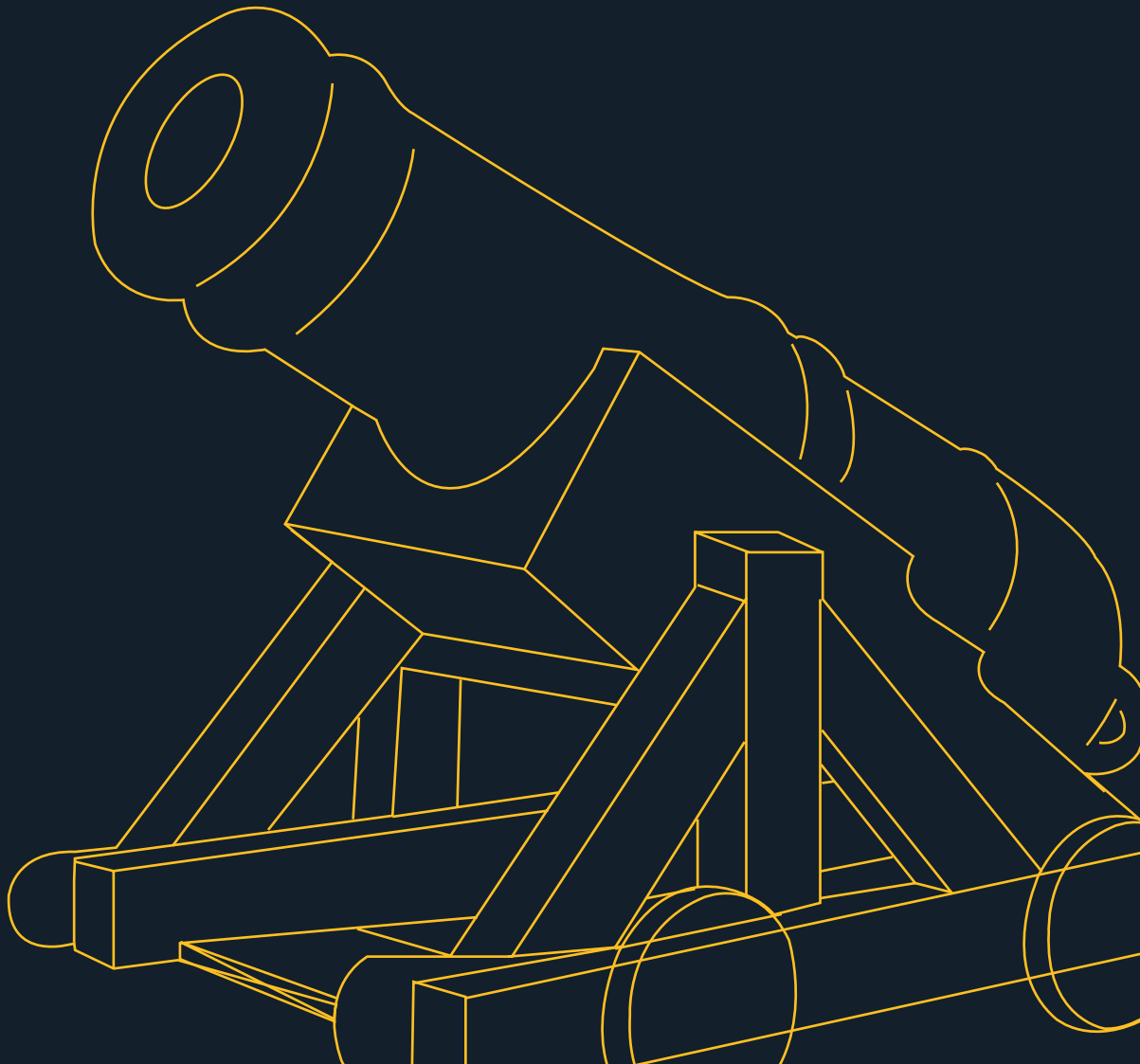
FORT YORK

PROMOTIONAL DINNER PACKAGE

The Friends Of
FORT YORK
AND GARRISON COMMON



CATERTRENDZ[®]
CULINARY PRODUCTION





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CATERTRENDZ CULINARY PRODUCTION

TORONTO'S PREMIER CATERER

CaterTrendz is Toronto's premier caterer. We began as one of Toronto's first restaurants. Over the years, we have grown to be a leading social and corporate caterer with a long history of service par excellence. We also excel in off-premise catering, working in many of Toronto's finest venues. Our range is extraordinary — from intimate family dinners to events of all sizes, including large corporate events serving more than 5,000 guests.

1895 Leslie St.
Toronto ON, M3B 2M3

T (416) 386 9946
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FORT YORK

Canada's largest collection of original War of 1812 buildings and 1813 battle site. Located in the heart of downtown Toronto, Fort York is open year-round and offers tours, exhibits, period settings, and seasonal demonstrations. During the summer months, the site comes alive with the colour and pageantry of the Fort York Guard. Fort York also provides a wide variety of education programmes for groups of all ages.

250 Fort York Blvd
Toronto ON, M5V 3K9

T (416) 392 6907
F (416) 392 6917

*Client to book directly with Fort York.

PROMOTIONAL MENU PACKAGE:

This is a suggested menu. Our staff would be happy to create a personalized menu for you.

BASED ON 150 GUESTS

PRICE PER GUEST \$58.00*

Client may provide the alcohol with special occasion permit and soft bar beverages

PASSED HORS D'OEUVRES:

A SELECTION OF THE FOLLOWING
OPTIONS: (4 PIECES PER PERSON)

HOT

Mini Beef Slider Burger With
Chipotle Aioli on Sesame Egg Bun

Grilled Cheese Squares with Smoked
Applewood Cheddar

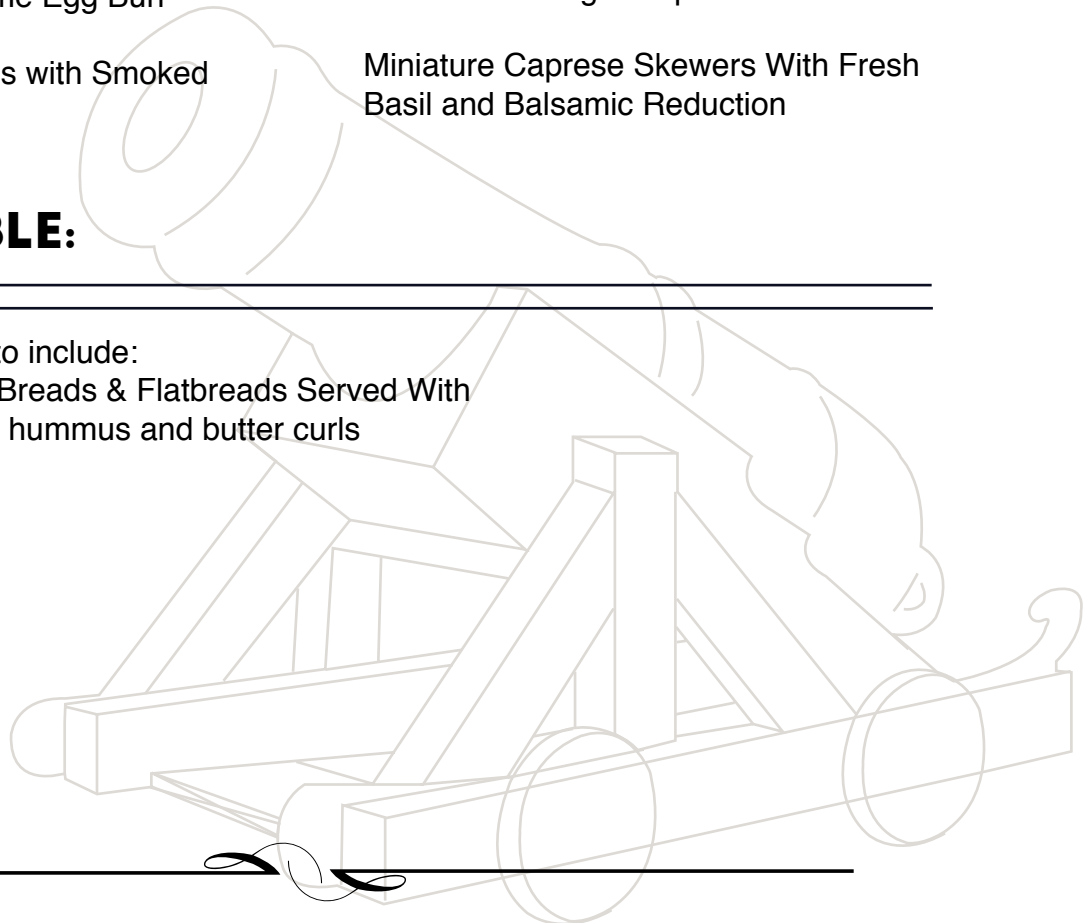
COLD

Mini Puff Tart With Goat Cheese
and Roasted Fig Compote

Miniature Caprese Skewers With Fresh
Basil and Balsamic Reduction

ON THE TABLE:

Deluxe Bread Display to include:
Freshly Baked Artisan Breads & Flatbreads Served With
homemade red pepper hummus and butter curls



PLATED MENU:

APPETIZER COURSE

A Choice of one of the following options:

CT CAESAR SALAD

Crisp Romaine lettuce with homemade creamy garlic dressing, mesquite smoked bacon, shaved Parmesan cheese and sweet chili croutons

OR

HEARTY SALAD

Mixed baby greens, roasted pear, grilled fennel, carrot curls and cherry tomatoes tossed with lemon herb vinaigrette

ENTREE COURSE

A Choice of one of the following options:

MUSHROOM CHICKEN SUPREME

Breast of Chicken Stuffed with Assorted Mushrooms Served with a Red Wine Mushroom Demi Glaze

OR

BASIL CHICKEN SUPREME

Roasted Breast of Chicken marinated with fresh basil and topped with a bell pepper chutney

OR

CHICKEN ROULADE

Stuffed with Arugula, Sun Dried Tomatoes and Olives served with a smoked tomato chicken jus

OR

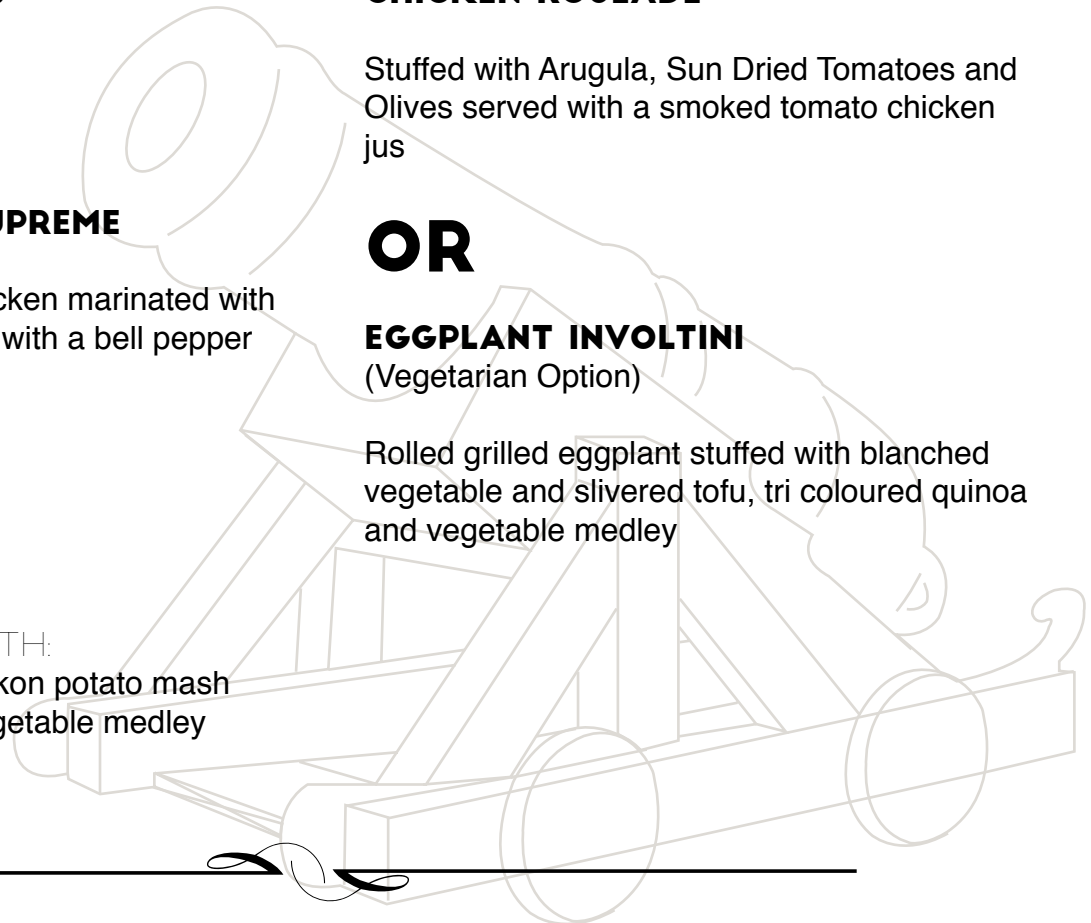
EGGPLANT INVOLTINI

(Vegetarian Option)

Rolled grilled eggplant stuffed with blanched vegetable and slivered tofu, tri coloured quinoa and vegetable medley

ACCOMPANIED WITH:

Vanilla and parsnip Yukon potato mash and Chefs jump up vegetable medley



DESSERT COURSE

A Choice of one of the following options:

LEMON BRÛLÉE TART

With burnt sugar crisp and berry coulis

OR

STRAWBERRY AND APPLE CRISP

Served with vanilla crème anglais

AND

COFFEE AND TEA SERVICE

Freshly-Brewed Regular and Decaffeinated Coffee and Teas

PROMOTIONAL MENU PACKAGE STAFFING CHARGE: (ESTIMATED ONLY)

Professional formally trained service staff, bartenders, Chefs and supervisors for set-up, service, and breakdown. Actual hours worked will be reflected on final summary

1 x Supervisor @ \$35/hr x 13 hours

1 x Bartender @ \$29/hr x 13 hours

2 x Waitstaff @ \$29/hr x 13 hours

1 x Head Chef @ \$35/hr x 7 hours

3 x Waitstaff @ \$29/hr x 9.5 hours

3 x Assistant Chefs @ \$32/hr x 7 hours

RENTAL EQUIPMENT CHARGES: (ESTIMATED ONLY)

\$25.00 Per-Person

Bar equipment, kitchen equipment, service equipment, flatware, china and glassware, etc. Total based on final menu choices and guest count will be reflected on final summary billing.

*13% HST,

**A 15% landmark fee will be added to food, beverage, and staff.

AVAILABLE UPGRADE OPTIONS:

HORS D'OEUVRES

Added to the basic package Selection

Add the following options to the package at \$4.50/guest
(Addition increases selection to 6 Pieces of Hors d'oeuvres per person)

SOUTH BEACH FISH CAKES

Served with mango and lime salsa

MINI BEEF AND SHIRAZ PIES

Served with peppercorn jus for dipping

RECEPTION STATIONS

BEEF CARVERY STATION

\$8.50/Guest

Hand carved pickled Corn Beef, Caterrendz own BBQ Brisket and Smoked Turkey Breast served with an assortment of sliced Rye Breads, Mustards and Kosher Dills with Deli Style Coleslaw

HARVEST STATION

\$5.85 /Guest

A selection of crudités, Tuscan bean spread, lemon and red pepper hummus with tahina, eggplant babaganoush, Turkish salad, warm pita, & wonton chips

MASHED POTATO STATION

\$6.50 /Guest

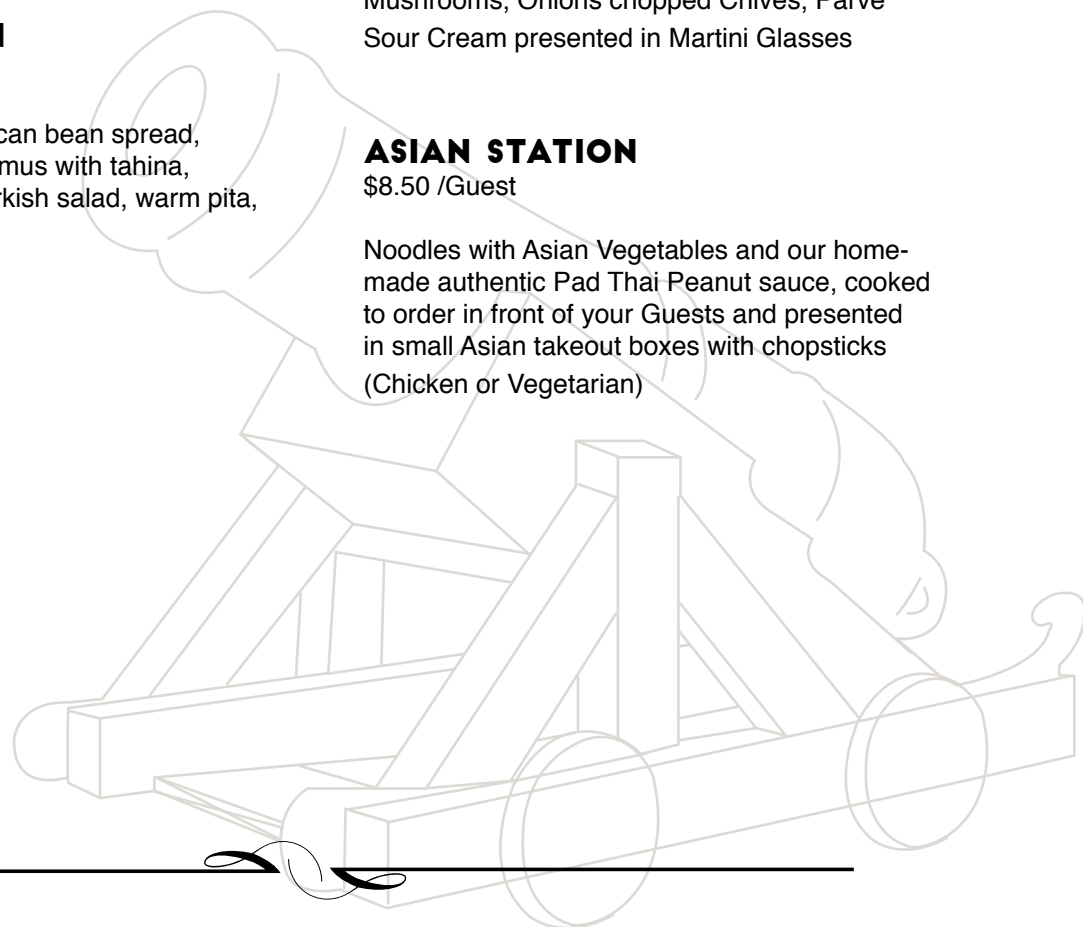
Garlic Mashed Yukon Golds and Sweet Potato Mash served with Mushroom Ragout, Garlic Pesto sauce or Spicy Chilli Sauce with the following toppings;

Mushrooms, Onions chopped Chives, Parve Sour Cream presented in Martini Glasses

ASIAN STATION

\$8.50 /Guest

Noodles with Asian Vegetables and our home-made authentic Pad Thai Peanut sauce, cooked to order in front of your Guests and presented in small Asian takeout boxes with chopsticks (Chicken or Vegetarian)



ENTREE OPTIONS

A Choice of One of the following options:

BEEF MEDALLION

\$7.00 /Guest

Herb crusted beef medallion
with merlot sauce

PRIME RIB OF BEEF

\$8.00 /Guest

Served au jus with sautéed mushroom
and peppercorn jus

LATE NIGHT SWEET STATIONS

\$10.00/Guest

MINIATURE WHITE AND DARK CHOCOLATE CAKE LOLLYPOPS

Sprinkled with Assorted Pearls

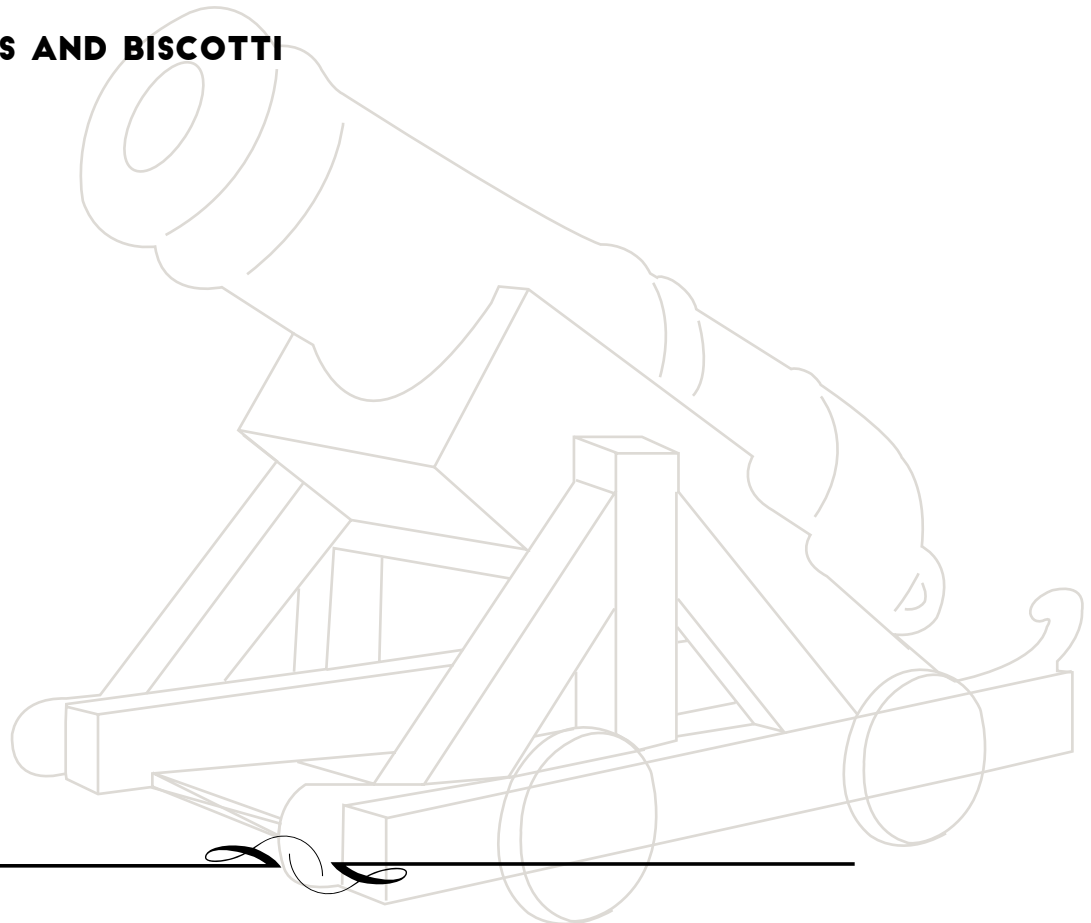
3 TIERED STAND WITH ASSORTED CUPCAKES

Red Velvet, Vanilla, Carrot and Double Chocolate

MINI FRENCH PASTRIES

Chocolate Mousse, Lemon Bars, Daquoise, Napoleons

ASSORTED COOKIES AND BISCOTTI





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