

# 2017 Banquet Menu



Radisson Admiral Hotel – Toronto Harbourfront  
249 Queens Quay West • Toronto, ON M5J 2N5

# breakfast



(Minimum 20 Guests)

## Cold Breakfast

### YORKVILLE

\$25 / person

Selections of Seasonal Fruits  
Low Fat Fruit Yogurt & Cottage Cheese  
Heart Smart Organic Muffins  
Multigrain Rolls with Light Cream Cheese  
Butter and Fruit Preserves  
Chilled Orange Juice, Grapefruit Juice and Apple Juice  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee & Teas

### CREDIT RIVER

\$30 / person

Selections of Seasonal Fruits  
Coconut Chia Pudding with Fresh Fruit or Berries (GF & VG)  
Quinoa Paleo Porridge with Granola and Dried Fruits  
Assorted Croissants, Breakfast Loaves and Pastries  
Butter and Fruit Preserves  
Cured Cold Smoked Salmon and Trout (GF)  
Canadian Artisanal Cheese Selections (GF)  
Chilled Orange Juice, Grapefruit Juice and Apple Juice  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee & Teas

## Hot Breakfast

### MISSISSAUGA

\$35 /person

Farm Fresh Scrambled Eggs (GF) or  
Huevos, Scrambled Egg on top of Toasted Tortilla with Spiced Black Bean and Chorizo, Salsa, Guacamole and Sour Cream  
Multigrain and Buttermilk Pancakes or Waffles with Amber Maple Syrup  
Smoked Crispy Bacon and Broiled Breakfast Banger Sausage (GF)  
Home Style Hash Browns Potatoes with Scallions and Fresh Herbs (GF & VG)  
Bagels and Assorted Breakfast Pastries, Butter and Fruit Preserves  
Fresh Squeezed Chilled Orange Juice, Apple Juice and Grapefruit Juice  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee & Teas

# breakfast



## CULLEN FARMS

\$45 / person

Ontario Aged Grass Fed Marinated Flat Iron Steaks (GF)  
Farm Fresh Eggs (Scrambled or Fried) (GF)  
Smoked Crispy Bacon and Broiled Breakfast Banger Sausage (GF)  
Home Style Hash Browns Potatoes with Scallions and Fresh Herbs (GF & VG)  
Maple Baked Beans  
Balsamic Glazed Grilled Tomato (GF & VG)  
Bagels and Assorted Breakfast Pastries, Butter and Fruit Preserves  
Fresh Assorted Sliced Fruit  
Chilled Orange Juice, Grapefruit Juice and Apple Juice  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee & Teas

## Breakfast Add-ons

Buttermilk or Multigrain Pancakes, or Waffles, with Amber Maple Syrup and Fresh Fruit Compote	\$8.00 pp
Scrambled Eggs, Ontario Smoked Bacon and Home Fried Potatoes (GF)	\$8.00 pp
Local Ontario Marinated Flat Iron Steak (4oz) (GF)	\$12.00 pp
Assorted Smoked Fish (Salmon & Trout) (GF)	\$15.00 pp
Steel Cut Oatmeal with Condiments	\$6.00 pp
Assorted Breakfast Loves	\$8.00 pp
Chia Pudding (GF & VG)/ Quinoa Paleo Porridge with Assorted berries	\$12.00 pp
Chasers Juice – Individual Fruit Smoothie or Assorted Freshly Squeezed Gourmet Juice (GF & VG)	\$7.00 pp

# a la carte

## A la Carte

Starbucks Coffee and TAZO Fine Teas	\$ 4.00 ea
Soft Drinks, Juices, Bottled Waters, 2% and Chocolate Milk	\$4.00 ea
Vitamin Water	\$4.50 ea
Perrier Sparkling Water	\$4.50 ea
Individual Bottle of Chasers Juice (freshly squeezed)	\$7.00 ea
Fresh Sliced Fruit	\$6.50 pp
Mixed Whole Fruit	\$3.00 ea
Breakfast Breads and Coffee Cakes	\$5.50 pp
Nanaimo Bars	\$40.00 doz
Freshly Baked Cookies	\$40.00 doz
Muffins, Danish and Croissants	\$40.00 doz
Marshmallow/Fudge Brownies, Chocolate, Oatmeal and Date Squares	\$38.00 doz
Assorted Scones	\$40.00 doz
Home Baked Granola Squares	\$38.00 doz
Kashi Granola Bars	\$38.00 doz
Bagels with a Duo of Cream Cheeses	\$48.00 doz
Cupcakes	\$50.00 doz
Fruit Tarts	\$45.00 doz
Mini French Pastries	\$40.00 doz
Individual Low Fat or Greek Yogurts	\$40.00 doz
Haagen Dazs Ice Cream Bars	\$6.00 ea
Fresh Fruit, Granola and Yogurt Parfaits (maximum group of 30)	\$6.00 ea
Hot Oatmeal with Condiments (minimum group of 10)	\$6.00 pp
(Dried Cranberries, Blueberries, Raisins, Brown Sugar and Maple Syrup)	
Individual Bags of "Miss Vickie's" Potato Chips and "Smart Food" Popcorn	\$38.00 doz

# coffee breaks



## Themed Coffee Breaks

(Minimum 15 Guests)

<b>KERWIN'S TRAIL MIX</b> Assorted Granola Bars & Trail Mix Whole Fresh Fruit or Assorted Seasonal Sliced Fruit Low Fat Mango and Strawberry & Banana Smoothie Chilled Chia Pudding with Coconut Milk and Fresh Berries (GF)	\$25 / person
<b>CHEESY</b> Seasonal Local and Exotic Sliced Fruit Chef's Selection of Artisanal Cheeses with Assorted Flat Bread (GF) Soft Drinks, Bottled Water & Sparkling Water	\$25 / person
<b>BOUTIQUE TEA</b> Assorted Scones and Breads Assorted "Chef's Favorites" Finger Sandwiches including: English Cucumber with Ham, Smoke Salmon with Boursin Cheese, Tomato & Aged Cheddar	\$22/ person
<b>CHOCOLATE ADDICT</b> Chocolate Brownies and Assorted Fresh Baked Cookies Hot chocolate, Soft Drinks, Bottled Water & Sparkling Water	\$25 / person
<b>MARCIE'S GARDEN VEGGIES</b> Assorted Seasonal grilled vegetables Infused with Lemon Oil, Mixed Olives and Assorted Artisanal Flat Bread, Balsamic Glaze (GF & VG)	\$25 / person
<b>DARIO'S POP SHOPPE</b> Assorted Jarritos and Micro Sodas Assorted Flavored Chips, House Made Chipotle, Mango Infused Tortilla Chips, Fresh House Salsa and Guacamole (GF & VG)	\$25 / person
<b>ADMIRAL THEATER</b> Assorted Flavored Popcorn (GF & VG), Mini Pretzels and Bar Snack Mix Soft Drinks, Bottled Water & Sparkling Water	\$18 / person
<b>CANDY MAN</b> Assorted Soft and Hard Candies and Confectionaries Soft Drinks, Bottled Water & Sparkling Water	\$20 / person

**ALL BREAKS INCLUDE STARBUCKS COFFEE AND TEA**

# buffet lunch



## GOURMET DELUXE SANDWICHES AND SALADS

\$38 / person

(Minimum 20 guests)

### FRESH SOUP MADE DAILY AND SERVED FROM THE SOUP KETTLE

#### CHOICE OF 3 SALADS:

Gathered Greens and Seedlings with Lemon Thyme Vinaigrette (GF & VG)

Couscous, Tomato and Baby Shrimp with Basil Olive Oil Dressing (GF)

New Potato Salad with Smoked Salmon and Dill (GF)

Wild Grain Tabbouleh

Truffle Mushroom Salad (GF & VG)

Chef Mediterranean Bread Salad

Asian Style Coleslaw with Chili Soy Vinaigrette Dressing (GF & VG)

Grilled Seasonal Vegetable Salad with Balsamic Glaze and Chili, Lemon Oil (GF & VG)

#### CHOICE OF 3 DELUXE SANDWICHES:

Charred Marinated Vegetables with Smoked Provolone Cheese (Vegetarian)

Tuna Muffaletta

Spiced Beef with Horseradish and Crispy Onion

Smoked Chicken and Pico De Gallo

Smoked Turkey with Cranberry and Corn Relish

Market Style Bacon Sandwich with Coleslaw

Grilled Marinated California Vegetable Wraps with Edamame Hummus (Vegetarian)

Atlantic Smoked Salmon with Cream Cheese

Montreal Smoked Meat with Dijon Mayonnaise

Smoked Ham and Cheese with Truffle Butter

BBQ Chicken with Coleslaw and Pico de Gallo

Fried Chicken with Kimchee and Cucumber

#### DESSERT

Lemon Curd Bars and Chocolate Brownies or Assorted Mini French Pastries

Starbucks Coffee and TAZO Teas

# buffet lunch



## Hot Buffet #1

\$45 / person

(Minimum 20 guests)

### FRESH SOUP MADE DAILY AND SERVED FROM THE SOUP KETTLE

#### CHOICE OF 3 SALADS:

Gathered Greens and Seedlings with Lemon Thyme Vinaigrette (GF & VG)

Couscous, Tomato and Baby Shrimp with Basil Olive Oil Dressing (GF)

New Potato Salad with Smoked Salmon and Dill (GF)

Wild Grain Tabbouleh

Truffle Mushroom Salad (GF & VG)

Chef Mediterranean Bread Salad

Asian Style Coleslaw with Chili Soy Vinaigrette Dressing (GF & VG)

Grilled Seasonal Vegetable Salad with Balsamic Glaze and Chili, Lemon Oil (GF & VG)

Marinated Seafood Salad (GF)

#### CHOICE OF 2 HOT ENTRÉES:

Pan Roasted Mediterranean Bass with Fresh Herbs, Olive Medley and Dirty Rice (GF)

Cajun Style Pan Fried Catfish, Creole Sauce (GF)

Cantonese Inspired Steam Seasonal Fish with Julienne of Vegetables, Seasoned Soy and Sizzling Garlic Oil (GF)

Home Made Meat Lasagna with Garlic Bread (Vegetarian Option Available)

House -made Spelt Pasta Tossed with Seasonal Vegetables, Mushrooms and Arugula Pesto (Vegetarian- GF Pasta available upon request)

Thai Style Lamb Stew with Jasmine Rice

Butter Chicken with Basmati Rice and Tomato Cucumber Yogurt (GF)

Spaghetti and Home-Made Meatballs

Seasonal Mushroom with Penne in Truffle Infused Cream

Thai Style Spiced Tofu Stir Fry (GF & VG)

Traditional Paella (Chorizo, Mussels, Calamari and Shrimp) (GF)

BBQ Chicken, Warm Tortillas and Salsa Fresca

(All Entrées Are Served with Chef 's Choice of Grains and Seasonal Vegetables)

#### DESSERT

Fresh Assorted Sliced Fruit

Chef's Choice of Mini Pastries

Starbucks Coffee and TAZO Teas

# buffet lunch



## Hot Buffet #2

\$50 / person

(Minimum 20 guests)

### FRESH SOUP MADE DAILY AND SERVED FROM THE SOUP KETTLE

#### CHOICE OF 3 SALADS:

Gathered Greens and Seedlings with Lemon Thyme Vinaigrette (GF & VG)

Couscous, Tomato and Baby Shrimp with Basil Olive Oil Dressing (GF)

New Potato Salad with Smoked Salmon and Dill (GF)

Wild Grain Tabbouleh

Truffle Mushroom Salad (GF & VG)

Chef Mediterranean Bread Salad

Asian Style Coleslaw with Chili Soy Vinaigrette Dressing (GF & VG)

Grilled Seasonal Vegetable Salad with Balsamic Glaze and Chili, Lemon Oil (GF & VG)

Marinated Seafood Salad (GF)

#### CHOICE OF 3 HOT ENTRÉES:

Spiced Trout with Fresh Pico de Gallo and Lime (GF)

Maple Mustard Glazed Hot Smoked Salmon (GF)

Sweet and Tangy BBQ Chicken with Dirty Rice (GF)

Grilled Vegetables Tossed with Arugula Pesto and Penne Noodles (Vegetarian)

Asian BBQ Pork Loin with Wok Fried Udon Noodles with Asian Vegetables (GF)

Moroccan Style Grilled Lamb Kebabs with Dates and Figs and Curried Couscous (GF)

Indian Style Butter Chicken (GF)

Grilled Sliced Skirt Steak with Spiced Roast Potato, Bacon Vinaigrette (GF)

Thai Style Spiced Tofu Stir Fry (GF & VG)

Grilled Tandoori Spiced Chicken (GF)

Wild Boar and Venison Chilli (GF)

**(All Entrées Are Served with Chef 's Choice of Grains and Seasonal Vegetables)**

#### DESSERT

Fresh Assorted Sliced Fruit

Chef Individual Mini Pastries

Starbucks Coffee and TAZO Teas



# plated lunch



## Plated Lunch Option

\$55 / person

(Minimum 20 guests)

### CHOICE OF 1 APPETIZER:

Chef Made Market Soup

Salad of Wild Grain Tabbouleh with Lemon Thyme Vinaigrette

Antipasto Plate of Grilled Vegetables, Melon Balls, Olives, Bocconcini Cheese and Prosciutto Sticks (GF)

Baby Bay Scallops Ceviche with Avocado and Tomato (GF)

Greek Salad with Feta, Kalamata Olives and Lemon-Oregano Dressing (GF)

Tossed Garden Greens with Watermelon, Cucumber, Tomato, Figs, Aged Balsamic and Olive Oil (GF & VG)

Classic Caesar with Garlic Croutons and Crisp Pancetta

### CHOICE OF 1 ENTRÉE:

Maple Miso Glazed Salmon, Rice Gallette, Garlic Sautéed Vegetables, Wasabi and Yuzu Soy (GF)

Pan Roasted Whole Mediterranean Bass, Grilled Artichokes, Olives, Tomatoes and Lemon Oil (GF)

Spiced BBQ Chicken with Charred Tomato and Leek Succotash, Bourbon BBQ Sauce (GF)

Grilled AAA Alberta Strip Loin with Sautéed Mushrooms, Charred Corn Salsa, Crispy Fried Onions and Oven Roasted Potatoes (GF)

Fresh Hand Made Pasta with Seasonal Vegetables and Arugula Pesto (Vegetarian- Gluten Free Pasta Option Available)

Grilled Short Rib Burger and Spiced Onion Rings

Grilled Cheese and Bacon Jam with Lemon Thyme and Sea Salt Tossed Fries

Sous Vide Turkey Tenderloin with Peach BBQ Sauce, Seared Tomatoes and Grilled Eggplant Timbale (GF)

**(All Entrées Are Served with Chef 's Choice of Grains and Seasonal Vegetables)**

### CHOICE OF 1 DESSERT:

Individual Cheesecake with Seasonal Berry Drizzle

Deep Dish Chocolate Pecan Pie with Rum Sauce

Warm Apple Caramel Crumble with Vanilla Sauce

Chocolate Cup Filled with Seasonal Sherry Macerated Berries Topped with Maple Whipped Cream

Mango Mousse with Seasonal Berries

Duet of Chocolate Mousse

Starbucks Coffee and TAZO Teas

# buffet dinner

## **BUFFET DINNER #1**

\$65 / person

(Minimum 20 guests)

### **FRESH SOUP MADE DAILY AND SERVED FROM THE SOUP KETTLE**

#### **CHOICE OF 3 SALADS:**

Gathered Greens and Seedlings with Lemon Thyme Vinaigrette (GF & VG)

Couscous, Tomato and Baby Shrimp with Basil Olive Oil Dressing (GF)

New Potato Salad with Smoked Salmon and Dill (GF)

Wild Grain Tabbouleh

Truffle Mushroom Salad (GF & VG)

Chef Mediterranean Bread Salad

Asian Style Coleslaw with Chili Soy Vinaigrette Dressing (GF & VG)

Grilled Seasonal Vegetable Salad with Balsamic Glaze and Chili, Lemon Oil (GF & VG)

#### **CHOICE OF 3 HOT ENTRÉES:**

Rosemary Grilled Lamb on a Bed of Mediterranean Couscous (GF)

Medallions of Alberta Beef Strip Loin in a Multi-Pepper Crust (GF)

Pan-Seared Free-Range Chicken Supreme with Mushroom and Madeira Demi Glaze (GF)

Collops of Atlantic Salmon in a Sesame Crust, Ginger Wasabi and Teriyaki Drizzle (GF)

Mushroom and Leek Ravioli Tossed in Arugula Pesto with Roasted Tomatoes (Vegetarian)

Buffalo Bourguignon with Roasted Portobello Mushrooms (GF)

**(All Entrées Are Served with Chef 's Choice of Potato or Rice and Seasonal Vegetables)**

#### **CHOICE OF 2 DELUXE DESSERTS:**

Bourbon Chocolate Mousse Cake with Spiced Pecans and Vanilla-Mint Swirl

NY Style Cheesecake with Seasonal Fruit Compote

Individual Lemon Tart

Individual Tiramisu with Wild Berry Compote and Mocha Drizzle

Cappuccino Mousse, Kahlua Chocolate Drizzle

Warm Apple Caramel Crumble with Vanilla Sauce

Starbucks Coffee and TAZO Teas

# buffet dinner



## BUFFET DINNER #2

\$75 / person

(Minimum 30 guests)

### ANTIPASTO PLATTER TO INCLUDE:

Melon, Prosciutto, Grilled Zucchini, Eggplant, Pequillo Peppers, Artichokes, Olives, Bocconcini and Provolone Cheese (GF)

### CHEF'S SALADS TO INCLUDE:

Gathered Greens and Seedlings with Lemon Thyme Vinaigrette (GF & VG)

Couscous, Tomato and Baby Shrimp with Basil Olive Oil Dressing (GF)

New Potato Salad with Smoked Salmon and Dill (GF)

Wild Grain Tabbouleh

Truffle Mushroom Salad (GF & VG)

Chef Mediterranean Bread Salad

Marinated Mussels (GF)

Peel and Eat Shrimp with Cocktail Sauce (GF)

### ENTRÉES (CHOOSE 4):

Rosemary Grilled Lamb Chops on a Bed of Couscous (GF)

Chipotle and Roast Garlic Crusted Pork Loin (GF)

Medallions of Alberta Beef Strip Loin in Multi-Pepper Crust and Spiced Crispy Onions (GF)

Pan Seared Chicken Supreme with Wild Mushrooms and Madeira Demi Glaze (GF)

Collops of Atlantic Salmon glazed with Maple Mustard and Dill (GF)

Mussaman Thai Lamb Curry (GF)

Jerk Pork Loin (GF)

Cantonese Inspired Steamed Seasonal Fish with Sizzling Garlic Oil and Seasoned Soy (GF)

House Pasta with Grilled Seasonal Vegetables, Tomato Sugo (Vegetarian- Gluten Free Pasta Option Available)

**(All Entrées Are Served with Chef 's Choice of Potato or Rice and Seasonal Vegetables)**

### DESSERTS TO INCLUDE:

Tiramisu, Strawberries with Amaretto Almonds

French Pastries

Tarts and Bars

Starbucks Coffee and TAZO Teas

# plated dinner

## Plated Dinner

(Minimum 20 guests)

### APPETIZERS (choose one):

Lemongrass and Ginger Perfumed Peking Duck Essence with Enoki Mushrooms, Carrots and Chives (GF)	\$10
Roasted Bosc Pear, Parsnip and Brie Potage with Leek Hay (GF)	\$10
Forest Mushroom Velouté with Garden Herbs, Scented with Truffle Oil	\$15
Maple Roasted Butternut Squash Soup with Wild Rice Popcorn	\$10
Salad of Lobster and Shrimp Cocktail with Marie Rose Sauce (GF)	\$18
Antipasto Plate of Arugula, Pesto Glazed Grilled Vegetables and Mixed Olives (GF)	\$16
Wild Seasonal Greens with Sundried Cranberries, Toasted Pumpkin Seeds, Crumbled Goat Cheese and Lemon Thyme Vinaigrette Dressing (GF)	\$12
Caesar Salad with Crispy Romaine Hearts, Rustic Croutons Crisp Pancetta and Creamy Garlic Dressing	\$15
Baby Spinach, Mushrooms, Arugula, Spiced Pecans and Radicchio Salad with Orange Vinaigrette (GF & VG)	\$15
Torched Rare Miso Dusted Albacore Tuna, Crisp Asian Style Slaw (GF)	\$18
Medley of Gulf Shrimps, Digby Scallops and PEI Mussels in a Half-shell Glazed with Fennel-Tarragon Beer, Tomato Broth	\$19

### ENTRÉES (choose one):

Grilled Whole Sea Bream with Grilled Artichoke, Medley of Olive Compote and Seasonal Vegetables (GF)	\$30
Pan Seared Diver Scallops, with Roast Garlic Scented Cauliflower Risotto and Chili Vinaigrette	\$30
Medley of Woodland Mushrooms, Truffle Cream and Two Tone Caviar, Tossed with Fresh Spelt Rapini Pasta	\$28
Corn Fed Free Range Half Chicken, Charred Corn Succotash in a Green Peppercorn and Lemon Butter Sauce	\$28
Grilled Miso Marinated Pork Tenderloin with Stir-Fried Asian Vegetables, Fried Noodle Cake and Asian BBQ Sauce Drizzle with Scallion and Ginger Relish	\$28
Grilled Veal Chop with Pan Seared Gulf Shrimps with Red Beet Spaetzle, Thai Curry Sauce	\$32
Ontario Lamb Rack with Scallion and Tomato, Sweet Potato Stoemp and Marsala Lamb Jus	\$45
Wellington County 35 Day Aged Rib Eye, Buttermilk Roasted Garlic Whipped Mash, Medley of Vegetables and Natural Juices	\$45
Grilled Wellington County Strip Loin, Spanish Patatas Bravas, Chimmi Churri Rojo and Seasonal Vegetables	\$38
Rare Seared Ginger Cured Muscovy Duck Breast, Braised Cabbage, Parsnip Mashed with Foie Gras Sauce	\$45
Broiled Garlic Buttered Atlantic Lobster with Creamy Uni Risotto	\$60

# plated dinner



## DESSERTS (Choose one):

New York Style Cheesecake with Seasonal Berries Compote	\$15
Banana Crème Brûlée, Sugar Glass and Fresh Seasonal Fruits	\$15
Mixed Sweet Sherry Macerated Berries, Maple Whipped Cream and Crushed Sugar	\$15
Lemon Meringue Tart	\$15
Classic Alsatian Pear Tartlet	\$15
Flourless Chocolate Cake	\$15
Classic Apple Tartlet	\$15
Triple Chocolate Brownie with Cappuccino Ice Cream	\$15
Churros with Spiced Chocolate and Beignets	\$15

Starbucks Coffee and Tea

## CHEF'S TABLE

Starting from \$85 / person

(Minimum 24 guests)

**For the ultimate in dining experience, indulge in a 4 to 6 course Chef's Menu.**

**This culinary experience is specifically designed for you and prepared on one night only, a unique experience never to be repeated.**

**This is a true Select Chef's Menu.**

Passed Hors D'Oeuvres		(minimum 3 dozen required)
Chicken Satay with Peanut Sauce (GF)		\$40 / Dozen
Pork Sui Mai (GF)		\$35 / Dozen
Beef Sui Mai (GF)		\$40 / Dozen
Chorizo Empanada		\$35 / Dozen
Mini Beef Wellington		\$40 / Dozen
Crab and Brie in Phyllo		\$45 / Dozen
Gourmet Mushroom Bundle		\$45 / Dozen
Sugarcane Skewered Beef Togarashi in Red Thai Sauce (GF)		\$45 / Dozen
Coconut Mini Lobster Tail		\$60 / Dozen
Lemongrass Skewered Thai Shrimp (GF)		\$50 / Dozen
Shrimp Harkow (GF)		\$50 / Dozen
Grilled Beef Tenderloin, Chimmi Churri (GF)		\$60 / Dozen
Passed Canapés		(minimum 3 dozen required)
Mushroom and Goat Cheese Purse		\$30 / Dozen
Peking Duck in Moo Shoo Crepe (GF)		\$30 / Dozen
Thai Chicken Salad in Lotus Nest (GF)		\$30 / Dozen
Smoked Salmon Pastrami with Apple Fennel and Horseradish		\$35 / Dozen
Cocktail Shrimp on Cucumber with Chili (GF)		\$35 / Dozen
Spicy Tuna Salad in a Tulip (GF)		\$40 / Dozen
Beef Tenderloin with Balsamic Onion and Apple		\$40 / Dozen
Lobster Medallions with Caviar		\$45 / Dozen
Foie Gras with Plum Berry Chutney (GF)		\$55 / Dozen
Maple, Walnut, Apple Goat Cheese Rosette (GF)		\$45 / Dozen
Smoked Duck and Mango Roulade (GF)		\$45 / Dozen
Atlantic Lobster Mille Feuille with Mousseline Golden Caviar (GF)		\$60 / Dozen
Stationed Items		
Artisanal Cheese Board with Grapes, Nuts and Dried Fruit (Vegetarian)		\$18 / Person
Fried Chicken and Waffles		\$40 / Dozen
Oxtail Poutine (GF)		\$45 / Dozen
Butter Chicken with Biryani Rice in Mini Take-out (GF)		\$40 / Dozen
Grilled Shrimp Tacos (GF)		\$55 / Dozen
Mini Beef, Lamb or Turkey Sliders		\$50 / Dozen
Mini Grilled Cheese (with Bacon Jam or Apple Jam)		\$45 / Dozen
Array of Vegetable Crudités with Pequillo Pepper Tapenade and Edamame, Yuzu and Wasabi Dip (GF)		\$18 / Person
Cold Antipasto Platter to Include:		
Assorted Grilled Vegetables, Marinated Olives, Artichokes, Prosciutto and Bocconcini Cheese		\$20 / person
Atlantic Smoked Salmon Side with Condiments and Breads		\$30 / person
Assorted Dim Sum to Include:		
Sui Mai, Harkow, BBQ Steamed Buns and Spring Rolls (GF)		\$30 / person
Selection of Sushi, Sashimi and Maki Rolls (GF)		\$250 / 100pcs

# reception

## Continued...

Jumbo Shrimp Pyramid with Lemon and Cocktail Sauce (GF)	\$130 / 50pcs
Oyster on the Half Shell with Red Wine and Shallot Vinegar (GF)	\$180 / 50pcs
Glazed Scallops on the Half Shell (GF)	\$195 / 50pcs

## Chef's Station

(Minimum 20 guests)

### ORIENTAL STIR FRY

\$35 / person

Marinated Shrimp, Chicken and Beef Strips

With an Array of Asian Vegetables, Ginger and Garlic in Black Bean Oyster and Sesame Oil Glaze

### MEXICAN FAJITAS – TORTILLA STATION

\$40 /person

Tequilla Infused Chicken with Bell Peppers, Onion and Condiments with Soft Flour Tortillas

Chipotle Steak Carvery with Pico De Gallo, Sour Cream, Guacamole and Crispy Tortillas

### SEAFOOD

\$55 / person

Sautéed Gulf Shrimp Provencal/Thai/Jerk

or

Diver Scallops with Chef's Secret Rub

Served with Garlic Crostini

### PASTA CREATIONS

\$35 / person

Please Select Two Pastas:

Penne, Pappardelle, Spelt Rapini Pasta, Cheese Ravioli, Veal Tortellini or Mushroom Leek Bausetti

**Sauces:** Lemon Thyme and Roast Garlic with Smokey Bacon, Alfredo, Marinara, Arugula Pesto or Bolognese

Pasta prepared in the room and served with the appropriate condiments

### RISOTTO

Chef Artisan Grain Risotto Served in a Parmesan Wheel with a Medley of Mushroom and Truffle Oil

\$50 / person

\* Chef's fee of \$100.00 per hour will be applied to all of the above food stations.

# reception

## RECEPTION CARVING STATIONS

(Minimum 25 people)

Smoked Country Ham with Mini Pain Au Lait Rolls and Maple Mustard	\$285
Roast AAA Alberta Strip Loin (3 oz) in a Multi Pepper Crust with Mini Buns, Condiments and Wild Blueberry Mustard (1 whole strip loin, min 20 ppl)	\$270
Maple Mustard Hot Smoked Salmon (3 sides)	\$200
Montreal Smoked Meat with Mustard, Dill Pickles, Mini Bagels and Rye Bread	\$195
Double Roast Tom Turkey Breast with Cranberry Corn Relish Mayonnaise and Cocktail Rolls	\$175
Roast Rack of Lamb in a Garlic, Mustard and Herb Crust	\$300
Whole Crispy Pork with Side Condiments Served with Rice Crepes	\$500
Traditional Seafood Paella Station (Served 100ppl)	\$450

\*Carver fee: \$100.00 per hour

## DESSERTS/SWEET TABLE

Table to include:

Mini French Pastries, Crème Caramel, Cheesecake Pop, Pecan Pie, Strawberry Shortcake, Chocolate Tuxedo Truffle Cake and Fresh Sliced Seasonal Fruits	\$45 / person
French Pastries	\$35 / Dozen
Chocolate Truffles	\$45 / Dozen
Strawberries Dipped in White and Dark Chocolate	\$45 / Dozen



# bar



All bars are set with premium brands, unless requested otherwise. Please note that host bar prices are subject to a 15% service charge and 13% HST. Cash bar prices include 15% service charge and 13% HST. If net host consumption is less than \$350.00, a labour charge of \$150.00 for each of cashier and bartender will apply (minimum 4 hours)

	Host Bar	Cash Bar
Liquor (1oz)	\$8.00 ea	\$10.50 ea
Premium Liquor (1 oz)	\$11.00 ea	\$14.50 ea
Domestic Beer	\$8.00 ea	\$10.50 ea
Premium and Imported Beer	\$9.00 ea	\$12.00 ea
House Wine (Red or White - glass)	\$9.00 ea	\$12.00 ea
Liqueurs (1oz)	\$11.00 ea	\$14.50 ea
Eska Sparkling Water	\$4.50 ea	\$6.00 ea
Non-alcoholic Beverages – Soft Drinks, Juices, Bottled Waters	\$4.00 ea	\$5.50 ea

## Wine List

At the Radisson Admiral, we strive to provide the best service possible. If you do not see your preferred wine on the following list, we would be happy to look into acquiring it for you, or to recommend a comparable alternative.

### White Wines:

Peller Estates Riesling, Family Series, Niagara, Canada (House Selection)	45.00
Sauvignon Blanc Trius, Niagara, Canada	50.00
Pinot Grigio, Danzante, Italy	50.00
Estrada Creek Chardonnay, California, USA	52.00
Rimat Albarino, Do Costers del Segre, Spain	55.00

### Red Wines:

Peller Estates Cabernet Merlot, Niagara, Canada (House Selection)	45.00
Crush Merlot, Niagara, Canada	47.00
Louigi Righetti, Valpolicella, Veneto, Italy	49.00
Six Rows Shiraz, Australia	53.00
Septima Malbec, Argentina	55.00
Terra Noble, Carmenere, Maule Valley, Chile	57.00
Hahn Pinot Noir, California, USA	58.00
Angus Bull Cabernet Sauvignon, Australia	60.00

### Sparkling Wines and Champagne:

Azzoni Rosato Rose, Italy	60.00
Processo Fattoria, Italy	70.00
Veuve Clicquot, France	150.00
Dom Perignon, France	370.00