

**THE
INTERNATIONAL
CENTRE**

EXHIBITOR

CATERING MENU



For orders and enquiries,
Phone: 905.678.5585
Email: catering@internationalcentre.com

EXHIBITOR

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BREAKFAST

Minimum of 10 Guests.

Breakfast Sandwich / 10.50 per Person

Farm Fresh Eggs, Ontario Cheddar Cheese and Peameal Bacon or Turkey Bacon. Served on a Toasted English Muffin

Breakfast Energy Box / 17 per Box

Coconut Chia Pudding with Slivered Almonds and Fresh Berries, Whole Fresh Fruit, and an Individual Granola Bar

Freshly Baked 4-inch Open-Faced Bagel/ 16.00 per Person

Select one (1) type per order of 10 guests

Lox-Smoked Salmon, Cream Cheese, Sriracha Aioli, Capers, Pickled Red Onions, and Scallions

Avocado-House Made Pickled Red Onions, Scallions, Chili Flakes, Watermelon Radish, Sea Salt, Cracked Peppercorn and Olive Oil

Tuna-Oven Dried Grape Tomatoes, Tuna Salad, Pickled Red Onions, and Pea Sprouts

Egg Salad- Farm Fresh Eggs, Cumin Roasted Carrots and Pea Sprouts

BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee & Variety of Specialty Teas with Lemon, Honey, Milk and Cream

5.50 / cup

Minimum of 20 Guests

The Barista Experience

Impress your guests with an array of Espresso-based beverages in your booth, from lattes to Frothy Cappuccinos

740 / 4 Hours of Service or 100 cups

175 / Each Additional Hour of Service or 25 cups

H2O Infusion

Hydrating infusion that revitalizes with locally sourced Fruit and Vegetables

Choice of: Cucumber and Mint *or* Berries and Stone Fruit *or* Citrus Flavours

67.50 per 50 Glasses

Variety of Canned Pepsi Soft Drinks / 4.75

Variety of Individually Bottled Tropicana 100% Fruit Juices / 5.65

Individually Bottled Water / 4.95

Domestic Sparkling Water / 5.50

Variety of Individually Bottled Juice Smoothies / 7.70

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SHOW STOPPERS

Crudités Platter / 150

Serves 30 People

Selection of Fresh Vegetables and Dips

Antipasto Platter / 200

Serves 30 People

Selection of Marinated Mushrooms, Grilled Eggplant, Zucchini, Roasted Peppers, Kalamata Olives, and Crisps

Charcuterie Board / 450

Serves 30 People

Assorted Italian Cured Meats, Canadian Cheeses, Fruits, and Crackers

Fruit n' Cheese Platter / 420

Serves 20 People

Selection of Locally Produced Ontario Cheeses: Brie, Borgonzola, Friulano, Herbed Goat Cheese, Bocconcini, Aged Ontario Cheddar, Provolone and Blue Cheese. Served with Truffle Honey, Fruit Chutneys, and Artisan Fruit Bread Garnished with Mixed Dried Fruits, Nuts and Seeds

From the Fridge Platter / 160

Serves 10 People

Served Cold

Selection of Focaccia Pizzas: Tomato Bruschetta & Marinated Eggplant and Grilled Zucchini & Goat Cheese
Singapore Noodles with Shrimp
Buffalo Chicken Sliders

Corner Store Counter Buffet / 120

Serves 10 People

Assortment of Confectionery, Granola and Mini Bars, Variety of Individual Bags of Chips, Pretzels and Ontario Popcorn

Fruit Bowl / 120

Serves 20 People

Fresh Fruit Salad with Berries

SWEET AND SAVOURY

Spinach and Feta Cheese Lattice / 100 dz

Puff Pastry Lattice with Cage Free Eggs, Spinach, Feta Cheese, and Onions

Tomato and Olive Lattice / 100 dz

Puff Pastry Lattice with Cage Free Eggs, Tomatoes and Olives

Freshly Baked Assorted 2.5-Inch Bagels / 48 dz

Served with Cream Cheese

Assortment of Dessert Squares / 40 dz

Raspberry Coconut, Lemon, Key Lime, and Pumpkin

Individually Wrapped Chocolate Chip or Oatmeal Raisin Cookies / 44 dz

Freshly Baked Assorted Gourmet Muffins / 52 dz

Assorted Danish Pastry / 52 dz

French Style Butter Croissants / 52 dz

Decadent Chocolate Croissants / 56.50 dz

Assorted Mini Canadian Style Donut / 44 dz

Selection of Mini Breakfast Loaves / 48 dz

Banana, Lemon Cranberry, Blueberry, Carrot

Array of Fresh Whole Fruit / 40 dz

Sliced Fresh Fruit with Berries / 8.75

Individual Yogurt / 4.75

Assorted Candy and Chocolate Bars / 3.75

Individual Bags of Popcorn and Chips / 4

Assorted Granola Bars / 5.75

dz By the Dozen

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BISTRO BOXED LUNCH

SANDWICHES AND WRAPS

Minimum order of 10 boxes

Select two (2) types per order of 10 guests

Menu Selections include individual bags of chips and bottled water or soft drinks.

Montreal Smoked Meat Sandwich

Jack cheese, Remoulade Sauce on a Light Rye Bun

Ham Sandwich

Provolone, Arugula, Pesto Parmesan Spread on a Honey Flax Bun

Smoked Turkey Sandwich

Arugula, Brie, Cranberry Relish on a Multigrain Bun

Fresh Vegetarian Sandwich

Arugula, Peppered Havarti, Cucumber, Beet Hummus on a Whole Wheat Croissant

Grilled Chicken Wrap

Sautéed Onions and Peppers, Arugula, Red Pepper Hummus in a Whole Wheat Wrap

Traditional Waldorf Tuna Wrap

Fresh Greens, Apples, Celery, Cranberries on a Sundried Tomato Wrap

Vegan Wrap

Greens, Chickpea Fritter, Beet Hummus in a Spinach Wrap

38 per Box

EVENTFUL ADDITIONS

Assorted Sandwich Platter / 140

48 Pieces (Quarters)

Selection of Albacore Tuna, Shaved Roasted Beef, Ham and Cheese, Turkey, and Egg Salad

Assorted Mini Wrap Platter / 150

48 Pieces (Quarters)

Selection of Grilled Pesto Chicken, Teriyaki Beef, Grilled Vegetables with Hummus

Gourmet Pizzas

In-House Freshly Baked Specialty Pizzas / 30

Rectangular Pizzas with 12 pieces

Traditional Cheese

Tomato Sauce and Melty Blend of Mozzarella, Cheddar and Parmesan

Classic Pepperoni and Cheese

Tomato Sauce, Pepperoni Slices and Mozzarella Cheese

Bruschetta

Fresh Tomato, Garlic and Torn Basil with Baby Arugula and Buffalo Mozzarella

Buffalo Chicken

Chicken, Red Onion and Pickled Jalapeño with Monterrey Jack Cheese topped with Scallions and Crumbled Blue Cheese

Salads

Organic Greens with Chef's Array of Dressings / 125

Serves 30 People

Aristocratic Romaine Salad / 140

Serves 30 People

With Farm Fresh Hard Boiled Eggs, Bacon, Croutons, Shredded Parmesan, Roasted Garlic, Lemon Pepper Dressing

Mediterranean Orzo Pasta Salad / 140

Serves 30 People

With Black Olives, Cucumbers, Peppers, Sundried Tomatoes, Feta, Basil Vinaigrette

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À LA CARTE BEVERAGE SERVICES

Host Bar Service

Standard Liquor / **8.95**

Deluxe Liquor / **11.25**

Domestic Beer / **8.50**

Imported Beer / **9.75**

Draft Beer / **Enquire**

House Wine / **10.50**

Coolers / **10.75**

Liqueurs / **10.75**

Soft Drinks / **4.75**

Juices / **5.65**

Bottled Water / **4.95**

Sparkling Water / **5.50**

House Wine Bottle / **43**

Specialty Martini or Cocktail / **14.25**

De-Alcoholised Host Bar Selections

Cabernet Sauvignon / **10.50**

Chardonnay / **10.50**

Coors Edge / **6.95**

Heineken 0.0 / **6.95**

