

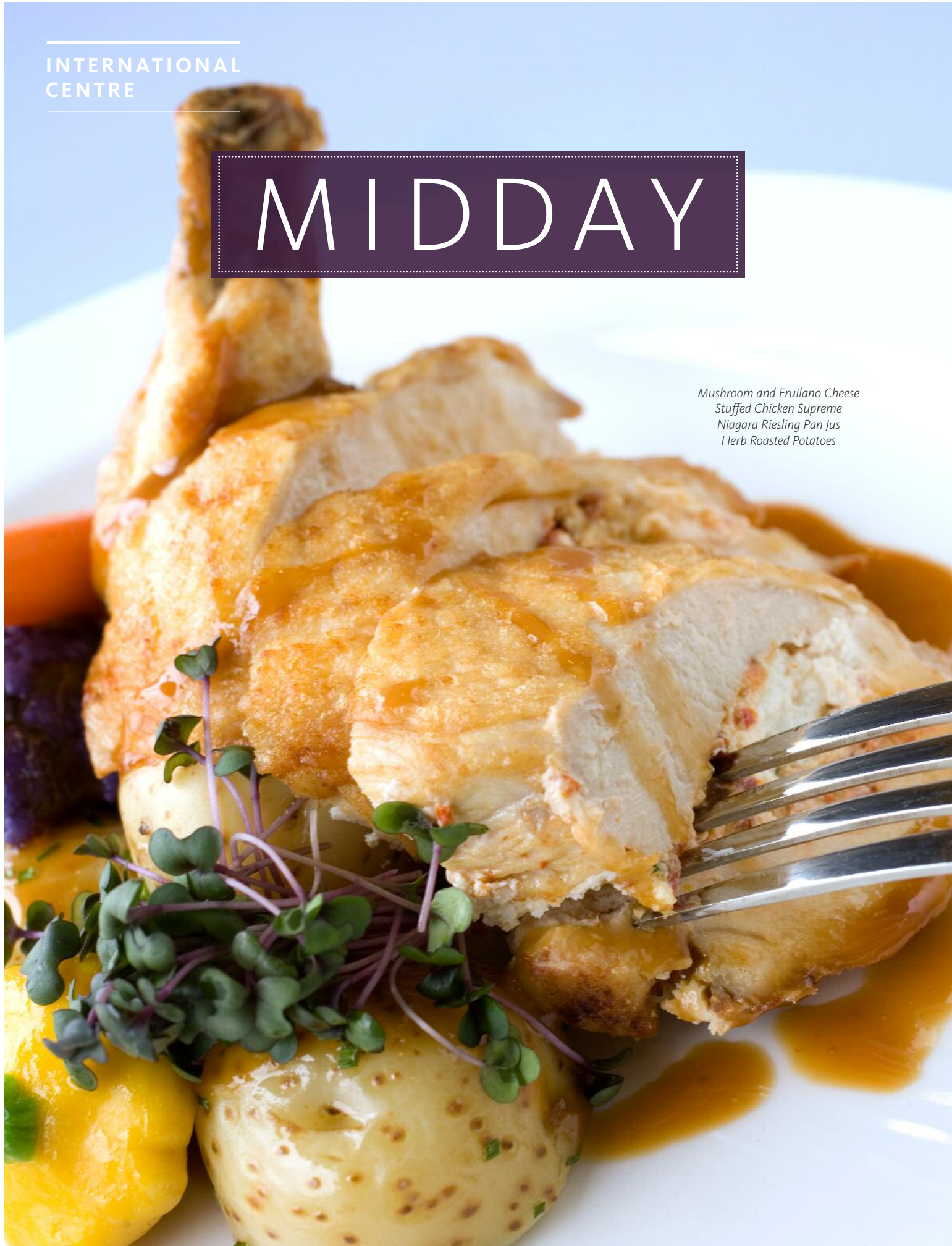
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INTERNATIONAL  
CENTRE

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# MIDDAY

*Mushroom and Gruyere Cheese  
Stuffed Chicken Supreme  
Niagara Riesling Pan Jus  
Herb Roasted Potatoes*



# BON APPETIT

*Imagine this:* providing uncompromisingly stellar cuisine for an event with hundreds—even thousands—of people. It sounds impossible, and you could likely cite the many events you've been to where you were disappointed in the meal. You won't be at the International Centre.

*That's my promise to you.*

I'll go further than that; imagine creating these haute cuisine dishes from ingredients that are locally grown, farm-fresh and/or sustainable\*, from farmers and artisans I know personally, individuals whose commitment to quality and consistency is as strictly adhered to as my own.

*That's another promise to you.*

Finally, because every member of my staff shares the same passion for food and creativity that I have, every meal we serve at the International Centre will arrive at the table precisely as we intend it to—with the joy and savoir-faire of fine dining anywhere.

*We promise—bon appetit!*



**Joseph Levesque**  
Executive Chef

\*locally grown, farm-fresh and/or sustainable where possible



# THINKING GLOBAL. ACTING LOCAL.

## OUR KITCHEN

It starts in the kitchen. Our newly designed, state-of-the-art kitchen uses Eco Smart technology that drastically reduces energy and water use.

## OUR FOOD

Locally sourced meat, cheese and in-season produce are the main sources of inspiration for our Executive Chef Joseph Levesque. Where ever possible we try to provide food and beverage options that leave the smallest possible footprint on the earth.

## OUR PACKAGING

We provide you with a full array of products that are fully compostable and/or made from recycled materials. Everything from plates, cups, cutlery and napkins have been carefully sourced with the future in mind.

## OUR WASTE

It ends with waste – and your waste becomes our waste. At the International Centre, we ensure a proper path is outlined for excess food and waste. We recycle our packaging, cooking oil and compost all food waste.



*Local produce and ingredients may be subject to availability.*

# ONE MILLION SQUARE FEET OF SUSTAINABLE THINKING... ONE EVENT AT A TIME.

We're serious about our commitment to sustainability. In fact, we are one of few facilities that employ full-time Sustainability staff and a robust, active Corporate Social Responsibility Task Force. We strive for the highest levels of environmental stewardship, employee engagement and community service. Let one of our professionals assist you in adding a sustainable element to your next event\*:

- Local food and wine options
- Bulking your pre-packaged food items
- Add a community exercise to your event
- Food share programs
- Food drives

Below is a sample list of local, in-season produce available in Ontario. For a more expansive list please refer to [www.foodland.gov.on.ca/english/availability.html](http://www.foodland.gov.on.ca/english/availability.html)

<b>January</b>	<b>February</b>	<b>March</b>	<b>April</b>	<b>May</b>	<b>June</b>
Apples	Cabbage	Cucumber	Lettuce	Asparagus	Asian Veg
Beets	Onions	Parsnips	Rutabaga	Field Pepper	Apricots
Cabbage	Tomatoes	Rhubarb	Sprouts	Spinach	Cauliflower
Leeks	Carrots	Potatoes	Sweet Potato	Squash	Green Peas
<b>July</b>	<b>August</b>	<b>September</b>	<b>October</b>	<b>November</b>	<b>December</b>
Tomatoes	Muskmelon	Wax Beans	Celery	Tomatoes	Garlic
Strawberries	Plums	Brussel Sprouts	Eggplant	Cabbage	Red Onion
Radiccio	Rapini	Corn	Pears	Crabapples	Squash
Cherries	Radishes	Grapes	Zucchini	Leaks	Apricots

*Some items, products and programs are subject to availability and premiums*

# PLANNING

This menu has been designed to assist you in your food and beverage planning. For your convenience, this guide has been segmented into meal periods; you may select à la carte or take advantage of packaged meals suited to your event. Here are some quick reference points:

## Exclusivity

The sale and distribution of all food and beverage items and related services are exclusive to the International Centre. Any requests to the contrary require direct and advanced approval from food and beverage management. The International Centre reserves the right to restrict any and all product and/or services not previously approved by management.

## Menu Selection and Guarantees

Your event is important to the International Centre. In order to deliver premium service and the highest quality product, advanced planning is essential to the success of your event. Please ensure that you communicate your catering needs no later than four (4) weeks prior to your assigned Event Logistics Manager. A guaranteed guest count is required a minimum of seventy-two (72) business hours prior to the event (excluding holidays & weekends). The client agrees to pay the original number/the guaranteed number quoted or the number in attendance, whichever is greater. The International Centre is prepared to set up to 3% above the guarantee up to a maximum of 30 covers. Should the original number be significantly reduced, the International Centre may impose a function room rental and/or appropriate labour charges. For retail and bar services, labour fees may apply if revenue thresholds are not met.

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**b** buffet style

**pp** per person

**p** plated service

**dz** by the dozen

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# PLANNING

## **Additional Services**

Your Event Logistics Manager will be happy to assist you in arranging the final touches for your event. Our dedicated professionals can advise on music, entertaining, hosting, photography, floral and event decorations. For other event related services, please refer to our supplementary charge list.

## **Labour**

Where minimum cover attendance is not guaranteed, a service fee will be applied. For retail and bar services, labour fees may apply if revenue thresholds are not met. Please speak with your dedicated Event Logistics Manager for more information.

## **Taxes & Service Charges**

A 17 percent service charge will be applied to all food and beverage charges. Government taxes are applicable to food, beverage and service charges. An applicable S.O.C.A.N. charge is applicable to any events with music and/or entertainment based on the final number of guests in attendance. Please refer to [www.socan.ca](http://www.socan.ca) for additional information.

## **Rules & Regulations**

The International Centre operates in strict accordance with all municipal, provincial and federal regulations, such as those set by the Alcohol and Gaming Commission of Ontario, Region of Peel Public Health, etc. Any direct violation may be subject to immediate termination of services. Please consult your Event Logistics Manager regarding regulatory procedures and special permit designations where required.

## **Special Meals**

Please discuss any specialty, dietary and/or allergy restrictions with your Event Logistic Manager at least 7 business days in advance of your event. Chef Joseph and his culinary team will be pleased to accommodate your special meal needs with appropriate advanced notice.

# RAVES

## Outstanding!

It is so rare to have a group of people who all demonstrate such a high level of customer service and care as well as you all have.

**Cindy Di Carlo**

*Show Manager  
Canadian Toy Association*

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## Superb!

I have produced events in too many facilities to mention, and I have never had more attention to detail, kindness and polite service than from that of your team.

**Carol Bell-LeNoury**

*General Manager,  
Environment and Events  
Business Information Group*

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## Amazing!

Everything ran perfectly and no details were overlooked...as usual.

**Lindsey Ogle**

*Event Coordinator  
The Packaging Association*

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## Perfect!

Joseph Levesque and his team prepared an amazing meal. The wine selection made us all realize how blessed we are to live in Ontario.

**Darren A. Cooper**

*President and CEO  
The Glenbarra Group of Companies*

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## Spectacular!

Our compliments to the chef!  
Our guests were just raving about the food.

**G. Lin Ferguson**

*Manager, Events  
United Way of Peel Region*

# OFF SITE

Our full service catering capabilities extend beyond the venue here at International Centre. We are fully experienced in servicing your event at off-premise locations to suit your needs.

Please consult one of our Sales Managers for more information.



*Set Sail for Hope  
(Hanlan's Point, Toronto Islands, July 2008)*

# MIDDAY

*Plated à la carte*

## SALADS

### Untraditional Caesar Salad

Parmesan Shards, Herb Croutons, Maple Smoked Bacon,  
Candied Garlic Cloves, White Balsamic & Garlic Vinaigrette

### Baby Spinach

Farm Fresh Grape Tomatoes, Crumbled Feta Cheese,  
Spiced Pecans and Balsamic Vinaigrette

### Medley of Organic Greens

Julienne of Carrots, Cucumber, Grape Tomatoes,  
Apple Cider Vinaigrette

### Baby Arugula

Toasted Sunflower Seeds, Dried Cherries, Farm Fresh Grape  
Tomatoes & Goat Cheese with a Black Cherry Vinaigrette

### Asian Greens

Array of Organic Greens, Mandarin Orange Segments,  
Cashews, Toasted Sesame Vinaigrette

Any option / 8.5

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## “FROM SCRATCH” HOME MADE SOUPS

Roasted Cauliflower Veloute

Wild Mushroom Chowder

Butternut Bisque with Quebec Maple Syrup

Thai Sweet Potato

Leek and Potato

Indian Lentil

Any option / 7



*Minimum plated lunch price of 39 dollars per guest, protein entrée only  
Minimum guarantee of 20 guests, minimum 3 courses or surcharges may apply  
2011 Event Culinary Menu, prices subject to change without notice*

# MIDDAY

## SIGNATURE ENTRÉES

*All complete lunch selections include Chef's selection of Seasonal Vegetables, Freshly Baked Rolls with Butter, Fresh Brewed Regular & Decaffeinated Coffee and Variety of Specialty Teas with Lemon, Honey & Milk*

### Slow Roasted Striploin of Canadian Beef / 26

Lemon Thyme Jus  
Horseradish Whipped Potato

### Mushroom & Gruyere Cheese Stuffed Chicken Supreme / 24

Niagara Riesling Pan Jus  
Herb Roasted New Red Skin Potatoes

### Pan Seared Atlantic Salmon / 24

Scallion Rice Cake, Lemon Grass Beurre Blanc

### Tandoori Chicken Supreme / 23

Cumin Basmati Rice

### Vegetarian Alternative / 18

Ricotta Cheese Cannelloni  
Sautéed Spinach, Warm Tomato and Black Olive Salsa

### Pan Seared Rice Cake with Spiced Grilled Vegetable / 16

and Tofu Slaw with a Carrot Reduction



## DESSERTS

Velvet Chocolate Tart with Fresh Berries

Lemon Curd Tart served with Port Cranberry Compote

Grand Marnier Crème Brulee Served with Biscotti

New York Cheesecake Served with Niagara Fruit Compote

Black Cherry Clafoutis served with Crème Anglais

Any option / 9



*Minimum plated lunch price of 39 dollars per guest, protein entrée only  
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2011 Event Culinary Menu, prices subject to change without notice*

# MIDDAY

## EXECUTIVE BUFFET STYLE LUNCHES

### Gourmet Deli Stop / 30

Chef's Soup du jour  
Organic Greens with Chef's Array of Dressings  
Vegetarian Nicoise Salad  
Beet and Sweet Onion Salad with Apple Cider Vinaigrette  
Shaved Montreal Smoked Meat with Swiss Cheese & Mustard on Sour Dough  
Oven Roasted Beef, Lettuce, Shredded Beets, Horseradish Mayo on Swiss Panini  
Fresh Vegetarian Croissant of Lolo Rosa, Brie, Cucumber, Sage Mustard  
Smoked Turkey, Lettuce, Sweet Jalapeno Corn Spread on Piccola Bread  
Smoked Salmon, Lettuce, Dill-Lemon Cream Cheese, Red Onion, Dark Rye  
Ham, Lettuce, Swiss Cheese, Tomato, Sundried Pesto Mayo, Triangle White Panini  
Vibrant Display of Sliced Fresh Fruit and Berries  
Selection of Brownies, Squares and Fruit Streusel Tarts  
Freshly Brewed Regular and Decaffeinated Coffee  
Variety of Specialty Teas with Lemon, Honey & Milk



### Extreme Wrap Experience / 30

Chef's Soup du jour  
Organic Greens with Chef's Array of Dressings  
Whole Wheat Pasta Salad with Grilled Vegetables,  
Smoked Tomato Vinaigrette Topped with Feta Cheese  
New Potato Salad with Roasted Garlic, Corn, Chorizo Sausage, Herb Vinaigrette



#### *A Selection of Extreme Gourmet Wraps to include:*

Chicken Tandoori, Lettuce, Red Onion, Tomato, Cilantro on a Tomato Tortilla  
Country Ham, Salami, Provolone, Sundried Tomato Pesto on a White Tortilla  
Chef Joseph's Tuna Salad, Shredded Green Lettuce, Carrot on a Spinach Tortilla  
Traditional BLT with Honey Mustard on a White Tortilla  
Smoked Turkey, Herb Aioli, Caramelized Onions, Swiss Cheese, Lettuce, Tomato  
Grilled Tofu, Teriyaki Glaze, Grilled Julienne Red Peppers, Carrot, Spinach Tortilla

Vibrant Display of Sliced Fresh Fruit Display and Berries  
Assorted Mini Mousse Cakes and Cheesecakes  
Freshly Brewed Regular and Decaffeinated Coffee  
Variety of Specialty Teas with Lemon, Honey & Milk



# MIDDAY

## EXECUTIVE BUFFET STYLE LUNCHES

### THE URBAN TABLE / 37

Freshly Baked Artisan Rolls with Butter  
Organic Greens with Chef's Array of Dressings  
Mediterranean Cous Cous Salad  
Farfalle Pasta Salad with Roasted Corn, Tomatoes, Peppers,  
Chipotle Pesto Vinaigrette

#### *Choice of Two Proteins:*

Grilled Free Range Chicken with Madeira Mushroom Sauce or  
Pan Seared Atlantic Salmon with Dill Lemon Butter Sauce or  
Sea Salt Crusted Canadian Beef Striploin with Caramelized Shallot Jus  
Cheese Tortellini with Red Pepper Emulsion  
Herb Roasted New Potatoes and Medley of Seasonal Vegetables  
Freshly Baked Fruit Strudel, Pecan Squares  
Vibrant Display of Sliced Fresh Fruit and Berries  
Freshly Brewed Regular and Decaffeinated Coffee  
Variety of Specialty Teas with Lemon, Honey & Milk



### VIVA ITALIA / 33

Freshly Baked Artisan Rolls with Butter  
Hearty Minestrone Soup  
Tri Colored Fusilli and Charred Vegetables with Herb Vinaigrette, Feta Cheese  
Build your own Untraditional Caesar Salad with Shredded Parmesan,  
Maple Smoked Bacon, Croutons and Garlic Horseradish Vinaigrette  
Vine Ripened Tomato, Fresh Mozzarella Salad with Basil & Balsamic Reduction  
Italian Herb Roasted Chicken  
Cheese Penne with Marinara Sauce  
Seasonal Vegetable Medley  
Vibrant Display of Sliced Fresh Fruit and Berries  
Tiramisu, Assorted Cookies  
Freshly Brewed Regular and Decaffeinated Coffee  
Variety of Specialty Teas with Lemon, Honey & Milk



# MIDDAY

## EXECUTIVE BUFFET STYLE LUNCHES



### BEST OF BOLLYWOOD / 36

Mini Yukon Potato Chat  
Chick Pea Salad  
Organic Greens with Mint & Yoghurt Dressing  
Chicken Makhani  
Cumin Pilaf  
Dal Maharani  
Vegetable Jalfrezi  
Cucumber and Tomato Raita  
Naan Bread  
Gulab Juman  
Sewaiya Kheer  
Vibrant Display of Sliced Fresh Fruit and Berries  
Freshly Brewed Regular and Decaffeinated Coffee  
Variety of Specialty Teas with Lemon, Honey & Milk

### BANGKOK TO BEIJING / 34

Freshly Baked Artisan Rolls with Butter  
Thai Chicken Soup  
Glass Noodle and Vegetable Salad  
Asian Coleslaw  
Organic Greens with Sesame Vinaigrette  
Ginger Beef with Bamboo Shoots and Broccoli  
Sesame Chicken Stir Fry  
Scallion Jasmine Rice  
Wok Fried Noodles  
Fortune Cookies  
Rice Pudding with Cranberries  
Mini Mango Mousse  
Fresh Fruit Salad  
Freshly Brewed Regular and Decaffeinated Coffee  
and Green Tea



# MIDDAY

## GRAB AND GO

All our "Grab and Go" lunch options are packed in a reusable lunch tote made from recycled materials.

### Lunch "To Go" / 24

*Choice of Deli Sandwich:*

Oven Roasted Beef, Lettuce, Shredded Beets,  
Horseradish Mayo on a Swiss Panini

Fresh Vegetarian Croissant of Lolo Rosa, Brie, Cucumber, Sage Mustard

Smoked Turkey, Lettuce, Sweet Jalapeno Corn Spread on Piccola Bread

Country Ham, Lettuce, Swiss Cheese, Tomato, Sundried Pesto Mayo,  
Triangle White Panini

Individual Whole Fresh Fruit

Freshly Baked Chocolate Chip Cookie

Individual Bag of Sun Chips or Crispy Minis

Choice of Bottled Water or Canned Soft Drink

*Substitute Deli Sandwich with the following:*

### Chicken Caesar Salad / 4

Grilled Chicken, Shredded Parmesan, Croutons,  
Romaine Lettuce and Garlic Horseradish Vinaigrette

### Greek Salad / 4

Romaine, Cucumbers, Tomatoes,  
Red Onion, Feta Cheese and Black Olives  
served with Herb Vinaigrette

