

crave



INTERNATIONAL
CENTRE



13-01-09

appetizers

Dungeness Crab and Avocado Timbale with Heirloom Tomato | 14
Orange Sabayon and Tarragon Vinaigrette

Trilogy of Salmon | 12
Smoked Salmon, Salmon Tartar, Salmon Medallion
Golden Beet Carpaccio

Grilled Vegetable Tower | 10
Goat Cheese, Polenta

Lemongrass Shrimp | 13
Micro Greens, Chipotle Mango Salsa

Vietnamese Salad Roll | 12
Organic Greens, Sesame Vinaigrette

Honey Lime Marinated Duck Breast | 13
Pink Grapefruit Segments, Petite Salad, Citrus Vinaigrette

salads

Baby Spinach | 8
Grape Tomatoes, Goat Cheese,
Candied Pecans, Balsamic Vinaigrette

Organic Greens | 8
Carrot, Cucumber, Grape Tomatoes,
Apple Cider Vinaigrette

Caesar Salad | 8
Parmesan, Herb Croutons, Pancetta
Garlic Horseradish Vinaigrette

Arugula with Grilled Vegetables | 8
Toasted Pine Nuts, Pomegranate Vinaigrette

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soups

- Roasted Butternut Squash Veloute | 7
Five Onion Bisque | 7
Sweet Corn Veloute | 7
Roasted Cauliflower Veloute | 7
Leek & Potato with Gruyere Cheese | 7

intermezzo

- Niagara Ice Wine Sorbet | 6
Vodka Lemon Sorbet | 6
Blood Orange Sorbet | 6
Ginger Lime Sorbet | 6

entrées

- Grilled Beef Tenderloin, Tiger Shrimp | 42
Madeira Reduction, Potato Turnip Pave
- Pan Seared Atlantic Salmon & Beef Tenderloin Filet | 42
Baco Noir Jus, Mascarpone Sweet Potato Puree
- Grilled AAA Striploin Steak | 40
Roasted Garlic Jus, Aged White Cheddar Mash
- Herb Crusted Alberta Beef Tenderloin | 38
Shallot Pinot Noir Jus, Morel Mushroom Gratin
- Pan Seared Halibut | 38
Carrot Saffron Reduction, Black Rice Risotto
- Oven Roasted Cornish Hen | 35
Stuffed with Wild Rice, Niagara Riesling Jus

*minimum plated dinner price of \$ 46.00 per guest, protein entrée only
minimum guarantee of 20 guests, minimum 3 courses, surcharges may apply*

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Miso Ginger Marinated Salmon Filet | 34
Blood Orange Butter Sauce, Scallion Scented Rice

Wild Mushroom & Fontina Stuffed Free Range Chicken Supreme | 31
Roasted New Potatoes, Sundried Tomato Cream

Roasted Root Vegetable & Shallot Tart Tatin | 21
Black Rice Risotto, Carrot Reduction

Wild Mushroom Risotto | 20
White Balsamic Drizzle, Grilled Vegetables

Ricotta Cheese Cannelloni | 18
Sautéed Spinach, Warm Tomato and Black Olive Salsa

desserts

Bailey's Cheesecake | 9
Served with Biscotti, Kahlua Crème Anglais

Chocolate Caramel Tart | 9
Drizzled with Milk Chocolate and Baileys Crème Anglais

Chocolate Truffle Cake, White Chocolate Ice Cream | 9
Fruit Coulis, & Fresh Berries

Rich Toffee Apple Tart | 9
Drizzled with Caramel Sauce, Served with Cinnamon Ice Cream

Grand Marnier Crème Brulee | 9
Pistachio Biscotti, Fresh Berries

Symphony of Chocolate | 12
Flourless Chocolate Cake, White Chocolate Crème Brulee, Valrhona Chocolate Ice Cream

Fuji Apple Tart Tatin, Caramel Apple Crème Brulee | 12
Cinnamon Ice Cream

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

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minimum guarantee of 20 guests, minimum 3 courses, surcharges may apply*

enhancements

Black Olive Tapenade and Red Pepper Aioli | 1 pp

Petit Fours | 3.5 pp

Premium Sparkling & Still Water | 2.5 pp

Complete Upgrade | 6 pp

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chef's gala menus

"The Avro" | 72

Fresh Baked Artisan Rolls
Black Olive Tapenade, Red Pepper Aioli
Flavoured Butter
Trio of Salmon, Smoked, Tartar, Herb Roulade
Lemon Sorbet
Parma Ham & Wild Mushroom Duxelle Wrapped Beef Tenderloin
Fig Sage Reduction, Potato Turnip Gratin
Symphony of Chocolate
Flourless Chocolate Cake, White Chocolate Crème Brulee
Valhrona Chocolate Ice Cream
Freshly Brewed Regular & Decaffeinated Coffee
Variety of Specialty Teas with Lemon, Honey & Milk

"The Concorde" | 80

Fresh Baked Artisan Rolls
Black Olive Tapenade, Red Pepper Aioli
Flavoured Butter
Lobster and Avocado Timbale with Heirloom Tomato
Orange Sabayon and Tarragon Vinaigrette
Baby Spinach Salad
Grape Tomatoes, Goat Cheese, Candied Pecans
Balsamic Vinaigrette
Niagara Ice Wine Sorbet
Ginger Soya Marinated Atlantic Salmon Filet & Beef Tenderloin Filet
Baco Noir Reduction, Mascarpone Sweet Potato Puree
Fuji Apple Tart Tatin, Caramel Apple Crème Brulee
Cinnamon Ice Cream
Freshly Brewed Regular & Decaffeinated Coffee
Variety of Specialty Teas with Lemon, Honey & Milk

Dinner Buffet | 52

(minimum 50 guests)

Salads

Organic Greens with Chef's Array of Dressings
Greek Salad with Feta Cheese
Bow Tie Pasta Salad with Charred Vegetables
Quinoa Salad with Citrus Vinaigrette and Fresh Cilantro
Fresh Baked Artisan Rolls

Entrées

Maple Glazed Salmon Medallions with Chive Beurre Blanc
Pan Seared Free Range Chicken with Riesling Jus
Sea Salt Roasted Striploin of Beef with Caramelized Shallot Jus
Herbed New Potatoes
Seasonal Medley of Vegetables

Desserts

Assorted Cakes and Tortes
Selection of Pastries
Individual Crème Brulee
Fresh Sliced Fruit Display
Freshly Brewed Regular & Decaffeinated Coffee
Variety of Specialty Teas with Lemon, Honey & Milk





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"The Global" Reception Style Dinner | 80 (Minimum 150 guests)

Indian

Vegetable Samosas with Tamarind Chutney
Butter Chicken
Basmati Rice, Naan Bread, Raita

Greek

Chicken Souvlaki
Spanakopita
Lemon Roasted Potatoes
Pita Bread served with Tzatziki, Hummus, Black Olive Tapenade

Stir Fry Station

Choice of Beef, Chicken or Shrimp, Soya Ginger Sauce
Steamer Noodles, Jasmine Rice, Asian Vegetables

Dim Sum Station

Selection of Dim Sum Served in Steamer baskets: Pork Sui Mai, Har Gow, Vegetable Gow, Mini Pork Buns, Pork and Vegetable Pot Stickers, Vegetable Spring Rolls
Soya Sauce, Rice Wine & Ginger Infused Dipping Sauce

Italian

Italian Pasta Station, Chef Attended
Cheese Tortellini Marinara Sauce, Penne Pasta Alfredo, with Chicken, Italian Sausage
Mushrooms, Peppers, Onions and Garlic, Parmesan Cheese, Chili Flakes,
Antipasto Display of Provolone, Bocconcini and Mozzarella Cheese, Prosciutto, Mortadella,
Genoa Salami, Marinated Vegetables and Selection of Olives, Focaccia

International Desserts Display

Individual Milk Chocolate Crème Brûlée, Traditional Tiramisu, Mango Torte, Baklava
Gulab Jamun, Selection of Pastries, Assorted Squares and Brownies
Fresh Sliced Fruit Display
International and Domestic Cheese Display of Cheddar, Monterey Jack, Havarti,
Oka, Brie, Danish Blue, Gouda, Boursin, Swiss and Assorted Crackers
Freshly Brewed Regular & Decaffeinated Coffee
Variety of Specialty Teas with Lemon, Honey & Milk

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