



## Food Enhancements

Price: C\$20.00

Quantities must adhere to a minimum of 60% of the adult guest count

### Dips + Bread \$12pp

Spicy Garlic-Feta Dip + Curried Red Pepper Hummus + Cheesy Pesto Spread + Herbed Pita Chips + Warm Naan + Marinated Olives + Baguette + Charred Vegetable Bruschetta

### Warm Cookies + Iced Coffees \$17pp

Cookies Double Chocolate Chunk + Shortbread + Oat & Raisin + French Macarons + Coco Chocolate

Chip Biscotti - Iced Coffee Bar Regular + Vanilla Bean + Salted Caramel + Double Chocolate

### Afternoon Tea \$18pp

Mini Finger Sandwiches Coronation Chicken on Brioche + Egg Salad on Mini Croissant + Smoked

Salmon on Pretzel Baguette + Avocado Toast on Multigrain VG/GF - Orange + Cheddar Apple Scones +

Chocolate Trifle + Rhubarb & Raspberry Pies + Apple Crumble VG

### Grilled + Chilled Seafood \$20 pp

White Wine Marinated Mussels + Jumbo Shrimp + Calamari + Squid + Piri Piri Sauce + Cocktail Sauce + Lemon Wedges

### 20 foot Local Charcuterie + Cheese Table \$19pp

100 km Meats & Cheeses + St. Lawrence Market Mustards + Crab Apple Jelly + House-Pickled Seasonal Vegetables + Breads + Crostini + Gluten-Free Breads

### Risotto Bar \$19pp

Wild & Tame Mushrooms + Baby Spinach + Ratatouille Vegetables + Roasted Broccoli Grilled Chicken + Sautéed Shrimp Fire-Roasted Tomato Basil Sauce + Roasted Garlic + White Wine Parmesan + Chili Flakes + Sun-dried Tomatoes VG/GF

### Carvery - Rosemary Lemon Rotisserie Chicken \$17pp

Potato Bread Rolls + Roasted Peach & Pepper Relish

### Create Your Own Shrimp Cocktail

# Radisson Blu Toronto Downtown

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\$23 pp



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Poached Black Tiger Shrimp + Marie Rose Cocktail Sauce + Tossed Frisée & Watercress + Charred Lemons

## **Tacoria \$18pp**

Low & Slow Pulled Chicken + Chili & Tequila-Spiked Ground Beef + Pulled Jack Fruit VG/GF + Sautéed Peppers & Onions + Warm Flour Tortillas + Fresh Pico de Gallo + Limes + Shredded Lettuce + Guacamole + Jack Cheese + Sour Cream

## **Slider Bar \$19 pp (Based 2pc pp)**

VG Meats Hormone-Free Beef + Turkey + Chorizo + Black Bean-Quinoa Sliders Thick-Cut Bacon + Pickled Vegetables + Fresh Jalapeños + Cheddar Cheese + Chipotle Mayo + Grainy Mustard + Traditional Fixings

## **Low & Slow Local Roasted Striploin \$22pp (Serves 30-40)**

Peppercorn + Mustard Crusted + Kozlik's + Warm Salted Pretzel Rolls + Spiced Horseradish + Natural Pan Drippings

## **Carved Montreal Smoked Meat \$17pp**

Sliced hot to order + Rye Kaiser Bun + Warm Sauerkraut + Coleslaw + Pickles + Kozlik's Assorted Mustards

## **Quebec-Style Poutine \$14pp**

Hand-Cut Yukon Gold Potatoes + Double-Smoked Bacon + Local Curds + Green Onions + Chip Wagon Gravy + Lemon Hollandaise + Kicked-Up Ketchup VG+GF

**Top With:** Butter Chicken \$4 PP Duck Confit \$6 PP Braised Beef Short Ribs \$5 PP

## **Sushi Tasting \$15pp (Based on 2pp)**

California Rolls + Tempura Sushi Cones + Cucumber & Avocado Rolls + Marinated Tofu Cones VG + Charred Pineapple Hand Rolls + Pickled Ginger + Wakame + Tamari Soya Sauce VG/GF

## **Chocolateria \$14pp**

Broken Bark Clusters + White & Milk Chocolate Dipped Strawberries + Warm Nutella Beignets + Chocolate Caramel Biscotti + Chocolate Cannelloni + Chocolate-Covered Almonds

## **Fruit Forward \$16PP**

Whole Fruit Tower + Fruit Skewers + Greek Yogurt + Individual Fruit Tarts + Fresh Fruit Sushi + Mango -Lemon Balm Dipping Sauce

## **Mill Street Candy CO. \$14pp**

Jujubes + Jelly Beans + Chocolate Bar Collection + Cotton Candy + Gummy Worms + Licorice + Mints + Seasoned Popcorn