



The Metropolitan Centre ~ Plated Dinner Selections

The Chef has designed dinner portions based on a four course meal.
Please select one soup, one salad, one entrée and one dessert.

Choice entrées are available at an additional rate. Please consult your catering manager for applicable charges and terms.

Appetizers

Tuscan Bean Soup,
with Tubetti Pasta in a Tomato Broth

Artisan Potage,
Hearty soup of Mixed Lentils & Lamb

Potato & Leek with Kale

Creamy Forest Mushroom Soup

Turkey Consommé with Vegetables

Salads

Caesar Cardini Nuovo,
Wedge of Romaine Leaves, Parmesan Croutons and
Prosciutto Cracklings, Caesar Dressing & Lemon Wedge

Baby Spinach Johann Strauss Salad, Creamy Mustard
Dressing

Spring Mix with Red Onions and Cherry Tomatoes,
Balsamic Vinaigrette

Tuscan Salad,
Italian Mixed Greens with Radicchio, Red Wine
Vinaigrette

Enhancements

Cannelloni Duo ~ Meat & Spinach with Ricotta	\$10.00	Wild Mushroom Tartlette, Cream Pesto Sauce	\$ 9.00
Grilled Polenta & Parmesan Trio: Fresco (Asiago), Mezzo (Pandano), Stravecchio (Parmigiano Reggiano)	\$12.50	Canadian Caprese ~ Heirloom Tomatoes with Quebec Cheese Curds, Honey Balsamic Drizzle	\$11.00

Final guarantees are due on the Thursday, one week prior to the event date. Guarantees are not subject to reduction. Increases in guarantees once submitted may be subject to alternate meal selection determined by the Chef. All food and beverage pricing is subject to change, 18% gratuity and 5% GST.



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Entrées

All entrées are presented with seasonal vegetables and appropriate starch.

Prime Rib of Beef, au Jus	\$62.00	Chicken Breast Supreme, White Wine Rosemary Jus	\$58.00
Roast Beef Striploin, au Jus	\$62.00	Breast of Chicken stuffed with Asparagus, Red Pepper, Gruyere Cheese, Roasted Pepper Sauce	\$60.00
Beef Tenderloin, Demi Glace	\$69.00	Grilled Salmon Filet with Pesto Crust	\$58.00
Manhattan New York Steak 8 oz.	\$65.00	Grilled Portobello & Vegetable Tower, Balsamic Glaze	\$50.00
Veal Chop, Mushroom Sauce	\$75.00		

Duo Entrees:

Beef Tenderloin & Salmon Filet	\$73.00
Beef Tenderloin & Prawns	\$76.00
Beef Tenderloin & Breast of Chicken	\$73.00
Chicken Breast Supreme & Prawns	\$71.00

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The Metropolitan Centre ~ Dessert Selections

Key Lime Meringue Slice with Vanilla Sauce & Raspberry Coulis

Belgium Milk Chocolate Mousse nestled in a Chocolate Cup

Bavarian Cream Torte, Creamy Caramel Sauce

Profiterole Trio - Rich Chocolate Ganache, French Vanilla Cream, Pistachio Cream

New York Style Cheesecake with Raspberry Coulis

Kahula Crème Brûlée

Tiramisu

Enhancements

Dessert Trio:

Italian Cannoli, Flourless Chocolate Cake with Sea Salt, Panna Cotta with Raspberry

\$ 6.50

Cappuccino Mousse in Chocolate Cup, Chocolate Dipped Biscotti

\$ 4.00

Dessert Buffet (minimum 50 guests):

Traditional Cheesecake, Bavarian Cream Torte, Sachertorte, Warm Apple Crumble with Whipped Cream, Assorted Cake Pops, Fruit Tartlettes, Crème Brûlée, Sliced Fresh Fruit in Season

\$ 8.00

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