

Four Seasons Corporate Office Catering Menu

2023 / 2024

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*The menu includes the finest seasonal ingredients sourced from local and artisanal producers.
The hospitality team is committed to offering unrivaled dining experiences through elegant execution.*

Catering Guidelines

Late orders are subject to availability of menu items.

Special menu requirements should be placed at least 72 hours prior to your meeting.

Pick Up/Clearing

If your meeting runs long and you need to reschedule your meeting locations, please email the Cooperate service team / catering team for a revised pick-up time. Otherwise, a pick-up will be scheduled according to the meeting end time requested.

Cancellations

All cancellations received by 2:00 pm the day prior, will not incur a charge. Any orders cancelled the day of will incur full charges except for bottled beverages and prepackaged items.

Special Dietary Orders

Special dietary foods are available via the catering guide.
Please contact Catering team.

Cakes

All custom cake orders require 48 hours' notice. Please contact the central catering team for availability of cake options.

Summary of Fees and Additional Costs

Special Events that require additional staff will be charged accordingly. One wait staff is \$35.00 per hour, with a 4-hour minimum shift (\$140.00). Shifts will include time for set up and break down of services.

All catering order setups in the Four Seasons conference room are associated with a \$50 setup charge, which includes all requests. For catering order setups in the Thunderbird Cafe or outdoor patio area, there will be a \$150 set up charge. Overtime applies when an event is in progress and the host or hostess wishes to extend the party beyond the pre-agreed end time.

Alcohol serving policy.

All Event Organizers that want to sell or serve alcohol in a large event must obtain a Special Occasion Permit (SOP) from the Alcohol and Gaming Commission of Ontario (AGCO). The Liquor License Act, R.S.O. 1990 c. L. 19 (The "Liquor License Act") requires that an SOP be obtained any time liquor is offered for sale or served anywhere other than in a licensed establishment.

Private Event:

- Only invited guests will attend, event cannot be advertised and there can be no intent to gain or profit from the sale of alcohol at the event.

The cost of a No Sale SOP is \$50 per day. You need a No Sale SOP if:

You are not charging your guests for alcoholic drinks (no drink tickets or cash bar)

You are not charging guests to attend the event (not selling tickets or requiring a cover charge)

CONTACT US:

Bonny Baby

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Continental Breakfasts

Continental Breakfast

Minimum order is ten guests

Assorted Miniature Breakfast Pastries, Danish, Muffins

Sliced Fruit and Berry Platter

Lavazza Coffee and Rishi Tea

Juice Pitchers

Citrus Infused Water

\$12 per guest

VIP Continental Breakfast

Minimum order is ten guests

Yogurt Parfaits

Assorted Bagels, Whipped Plain & Vegetable Cream Cheese, European Style Butter & Honey-Orange Butter

Assorted Jelly and Marmalade

Sliced Fruit and Berry Platter

Lavazza Coffee and Rishi Tea

Juice Pitchers

Assorted Sodas

Citrus Infused Water

\$15 per guest

Hot Breakfast Buffets

Hot Breakfast Buffet 1

Minimum order is ten guests

Assorted Miniature Breakfast Pastries, Danish, Muffins

Breakfast Tartlets to include:

Spinach, Gruyere, Tomato Tartlet

&

Egg, Cheddar, Cobb Smoked d Bacon & Chive

Sliced Fruit and Berry Platter

Lavazza Coffee and Rishi Tea

Assorted Sodas

Citrus Infused Water

\$16 per guest

Hot Breakfast Buffet 2

Minimum order is ten guests

Assorted Miniature Breakfast Pastries, Danish, Muffins

Scrambled Eggs, Parmesan Reggiano, Fines Herbs

Roasted Potatoes

Smoked d Bacon

Sliced Fruit and Berry Platter

Lavazza Coffee and Rishi Tea

Assorted Sodas

Citrus Infused Water

\$18 per guest

Additional Breakfast Offering

Yogurt Parfait

Greek Yogurt
Homemade Granola, Mixed Berries, Sunflower Seed, Pumpkin Seed
\$3.50 per guest

Donuts & Coffee

Assorted Miniature Donuts
Whole Fruit
Lavazza Coffee and Rishi Tea
Assorted Sodas
Citrus Infused Water
\$10 per guest

Morning Break 1

Whole Fruit
Energy Bars
Assorted Yogurt Cups
Lavazza Coffee and Rishi Tea
Assorted Sodas
Citrus Infused Water
\$10 per guest

Morning Break 2

Assorted Breakfast Loaves: Banana, Orange Poppy Cheese, Cinnamon Streusel
Sliced Fruit and Berry Platter
Lavazza Coffee and Rishi Tea
Juice Pitchers
Assorted Sodas
Citrus Infused Water
\$10 per guest

Smoked Salmon Platter

Tomato, Red Onion, Lemon, Cucumber
Assorted Bagels, Low fat Cream Cheese, Regular Cream Cheese, European Style Butter, Jams
\$12 per guest

Lunch Buffets

For special dietary and allergy requests, please contact the catering department for further assistance and pricing.

Sandwich Lunch Buffet

Two Salads

Chef's Selection Green Salad
Seasonal Chef Selection Composed Salad

Choice of Three Premium Sandwiches:

Lemon Tuna Salad, Lettuce, Tomatoes, on Wrap
Roasted Maple Turkey, Brie, Cranberry Mayonnaise, on Multi Grain Roll
Black Forest Ham with Aged Cheddar, Roma Tomatoes, Honey Mustard on Focaccia Roll
California Vegetable Club, Tomato, Cucumber, Avocado, Tofu on Multi Grain Roll
Roasted Chicken, Mixed Greens, Pesto, on Ciabatta Roll

Assorted Chips
Sliced Fruit and Berry Platter
Assorted Homemade Cookies
Assorted Sodas, Citrus Infused Water
\$19 per guest

Bag Lunch

Select One Sandwich

Assorted Sodas, Citrus Infused Water
Assorted Chips
Whole Fruit
Cookie
\$12 per guest

Bento Box

Select one from below
48 Hour Advanced Notice Required

\$17 per guest

Pan Seared Salmon

Spinach and Pink Lentils with Whole Grain Mustard
Beet, Orange, Endive and Black Olive Salad
Tuscan Kale Salad with Roasted Mushrooms, Farm Herbs and Lemon Vinaigrette
Cheesecake Bite

Roasted Chicken Breast

Farro with Sour Cherries and Roasted Fennel
Shaved Autumn Vegetable Salad with Almond Vinaigrette
Spiced Moroccan Carrot Slaw
Cheesecake Bite

Winter Vegetable Couscous with Apricots, Chickpeas and Harissa

Haricot Vert Salad with Mustard Seeds and Tarragon
Charred Eggplant with Tahini and Pomegranate
Cheesecake Bite

Buffets

All buffets may be served either hot or ambient temperature

Hot buffets require a ten person minimum

Ambient buffets can accommodate any size event

*Selections must be confirmed four working days prior to the event

LUNCH BUFFET #1

Two Chef's choice salads

One Chef's choice hot protein entrée and one Chef's choice vegetarian entrée

\$30 per guest

LUNCH BUFFET #2

Two Chef's choice salads

Two Chef's choice hot protein entrée and one Chef's choice vegetarian entrée

\$32 per guest

LUNCH BUFFET #3

Three Chef's choice salads

Two Chef's choice hot protein entrée and one Chef's choice vegetarian entrée

\$35 per guest

All Buffets are Served with:

Assorted Dinner Rolls, Sliced Fruit, Cookies and or Dessert

Lavazza Coffee and Rishi Tea

Citrus Infused Water, Assorted Sodas

Choices of pre-selected entrée:

Chicken

Lemon garlic grilled chicken with tomato caper honey relish

Grilled Chicken Supreme with roasted garlic chimichurri

Pan seared chicken with honey Kozlik glaze and charred tomato relish.

Beef

Herb garlic flatiron steak, olive scented pistou

Herb roasted beef tenderloin and lemon garlic aioli.

Seafood

Pan seared Salmon with olive tapenade and lemon honey drizzle.

Oven roasted Salmon with miso glaze.

Vegetarian

Vegetarian Cannelloni, herb scented ricotta cheese & spinach filling and tomato ragout

Ravioli with arugula pesto, shaved cheese and charred heirloom tomato

Crispy Tofu with Sweet and sour Glaze

Afternoon Meeting Breaks

Vegetable Crudités

Served with Hummus Dip and Herb Ranch Dip

Assorted Crackers

Lavazza Coffee and Rishi Tea Service, Assorted Sodas, Citrus Infused Water

\$7 per guest

The Candy Store

Assortment of Six Candies to include, but not limited to:

Mr. Big, Peanut M&M's, Reese's Pieces, Chocolate Covered Raisins, Snicker

Assorted Sodas, Citrus Infused Water

\$5 per guest

The Cupcake Fix

Selection of Freshly Baked Cupcakes

Lavazza Coffee and Rishi Tea

Assorted Sodas, Citrus Infused Water, Unsweetened Iced Tea

\$6 per guest

Imported and Domestic Cheese Platter

Assorted Local and International Artisanal Cheeses-Semi Soft, Aged and Infused Cheeses,

Served with Fresh and Dried Fruits, Honey, Toasted Nuts, Crackers and Toasts

\$11 per guest

Charcuterie Platter

Genoa Salami, Prosciutto, Smoked Turkey, Chorizo

Served with Spice olives, gherkins, local breads.

\$11 per guest

Afternoon Coffee Break

Assortment of Cookies and Macaroons

Lavazza Coffee and Rishi Tea

Assorted Sodas, Citrus Infused Water, Unsweetened Iced Tea

\$7.50 per guest

Tea Service

Assortment of Organic Teas

Tuna Sandwiches

Smoked Turkey, Aioli, Whole Wheat Toast

Honey Roasted Ham, Whole Grain Guinness Mustard, Rye

Assortment of Cookies and Miniature Pastries

Lavazza Coffee and Rishi Tea

Assorted Sodas, Citrus Infused Water, Unsweetened Iced Tea

\$10 per guest

Snacks a la Carte

Assorted Health Bars, Packaged Nuts and Dried Fruit

Nature Valley Grain Bar, Roasted Salted Almonds, Roasted Unsalted Cashews, Dried Cherries

\$3 per guest

Assorted Popcorns and Chips

Farm to table popcorn and Flavored Potato Chips

\$1.50 per guest

Flow water or Sparkling water

\$1.75 per bottle ...330ml

Picher of Juice

\$9 per liter

Lavazza Coffee and Rishi Tea

\$2 per guest

Assorted Biscotti

Almond Orange Biscotti

Double Chocolate Biscotti

\$15 per doz

Specialty Cakes

Provided by Addiction Patisserie

Please allow 48 hour's notice for cakes

7 inch cake serves 6-8 guests \$40

9 inch cake serves 10-12 guests \$50

½ slab cake serves 50-60 guests \$175

Full slab cake serves 100-120 guests \$300

Double Chocolate Mousse Cake

Moist Almond Center, Chocolate Ganache, chocolate biscuit, chocolate glaze

Orange Mascarpone Cream Cake

Orange Mascarpone, Olive Oil Cake, Mascarpone Frosting

Carrot Cake

Cream cheese frosting with carrot glaze and walnuts

Red Velvet Cake

Moist Cake, Sweet Vanilla, Cocoa

Strawberry Shortcake

Sweet Biscuit, Fresh Strawberry, Whipped Chantilly

One Hour Cocktail Receptions

Selection of Six Passed Hors d'oeuvres.

One psc: \$3
One dozen: \$32

As a courtesy, we allow a 15 minute grace period for all cocktail receptions, pre or post event.

Hors d'oeuvres Selections

Cold

Maple Apple Walnut Crostini, *Goat Cheese-V*
Thai Salad Rolls, *Peanut Sauce-V*
Smoked Salmon Blini, *Caviar & Dill*
Prosciutto Melon, *Maldon Salt, Balsamic, Chives*
Curried Chicken Currants, *Walnuts, and Cilantro on Crostini*
Hibiscus Poached Scallop *Forbidden Rice and Green Garlic*
Citrus Poached Shrimp *Cilantro Causa & Salsa Criollo*
Goat Cheese in Tulip, *Fig, Truffle-V*
Duck Banh Mi Roll, *Sriracha Aioli*
Lobster Salad *Toasted Brioche*

Hot

Brie and Pumpkin Arancini *Roasted Tomato Dip-V*
Spanakopita, Spinach & Feta Turnover-V
Coconut Shrimp *Apricot Mustard Sauce*
Petit Maryland Crab Cakes, *Chesapeake Remoulade*
Beef Slider, *Thunder Pickles and Katchkie Farm Ketchup*
Chipotle Pulled Chicken, *Avocado Crema, Guava*
Tamarind Braised Pork Cheeks *Chile & Pineapple*
Vegetarian Spring Rolls, *Sweet Chili Sauce-V*
Vegetable Samosa, *Mango Chutney-V*
Pigs in Blanket *Deli Mustard*
Wild rice Mushroom Croquette-V
Ontario Lamb Chops

Additional Cocktail Reception Offerings

*These selections are the perfect complement to your one hour cocktail reception
Kindly provide 48 hours advance notice for these offerings*

Sushi Bar

Display of Sushi and Nigiri Rolls

Soy Sauce, Ginger, Wasabi

\$25 per doz

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### **Tapas**

*Small plates make a wonderful addition to your cocktail reception.*

#### **Chorizo Sliders**

Potato Matchsticks, Mustard and Pickles

#### **Gulf Shrimp**

Mint-Lime Salad, Chili-Lime Sea Salt

#### **Ecuadorian Shrimp Ceviche**

Roasted Tomatoes, Chives, Avocado and Corn Nuts

*Select one of the above tapas: \$3 per guest*

*Choice of three tapas: \$9 per guest*

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Raw Bar

Oysters on the Half Shell

Selection of East and West Coast Oysters

Prepared Horseradish, Sherry Mignonette, House Cocktail Sauce

Poached Gulf Shrimp

Herbed Aioli, Bruschetta

\$15 per person

Catering Enquiry

CONTACT US:

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