

2016 Banquet Menu



Radisson Admiral Hotel – Toronto Harbourfront
249 Queens Quay West • Toronto, ON M5J 2N5

breakfast



Buffet Breakfast

(Minimum 20 Guests)

Continental Breakfast

15.00 per person

Assorted Fresh Fruit Juices
Individual Greek Yogurt
Fresh Sliced Fruit
Assorted Freshly-baked Breakfast Pastries (Danish, Healthy Muffins, Croissants)
with Fruit Preserves, Whipped Butter/Becel
Starbuck's Coffee, TAZO Fine Teas

Hot Breakfast

20.00 per person

Assorted Fresh Fruit Juices
Individual Fresh Fruit Cups with sides of Cottage Cheese, Greek Yogurt and Granola
Freshly-baked Breakfast Pastries (Danish, Healthy Style Muffins, Croissant and Bagels)
with Fruit Preserves, Creamery Butter/Becel and a Duo of Cream Cheeses
Farm-fresh Scrambled Eggs
Bacon, Beef and Pork Sausage Links
Seasoned Home Fries
Starbuck's Coffee, TAZO Fine Teas

The Executive Choice

28.00 per person

Assorted Naked Juices Smoothies
Individual Greek Yogurt Parfaits with Fresh Berries
Freshly-baked Breakfast Pastries (Danish, Healthy Muffins, Multigrain Croissants and Bagels)
with Fruit Preserves, Creamery Butter/Becel and a Duo of Low-fat Cream Cheeses
Tomato Provincial with Sautéed Mushrooms
Farm-fresh Scrambled Eggs
Hot Steel-cut Oats with Cinnamon Sugar, Raisins and Dried Cranberries
Smoked Salmon
Bacon, Beef and Pork Sausage Links
Seasoned Home Fries
Starbuck's Coffee and TAZO Fine Teas

a la carte

A la Carte

Starbuck's Coffee and TAZO Fine Teas	4.00 ea
Soft Drinks, Juices, Bottled Waters, 2% & Chocolate Milk, Hot Chocolate	4.00 ea
Vitamin Water	4.50 ea
Perrier Sparkling Water	4.50 ea
Fresh Sliced Fruit	6.50 pp
Mixed Whole Fruit	2.50 ea
Breakfast Breads and Coffee Cakes	5.50 pp
(Banana, Blueberry, Cranberry, Lemon/Poppy Seed, Chocolate Marble, Apple/Cranberry)	
Nanaimo Bars	30.00 doz
Freshly Baked Cookies	36.00 doz
Muffins, Danish and Croissants	36.00 doz
Marshmallow/Fudge Brownies, Chocolate Oatmeal and Date Squares	38.00 doz
Assorted Scones	38.00 doz
(Blueberry/White Chocolate, Cheddar Cheese, Lemon/Cranberry and White Chocolate)	
Home Baked Granola Squares	36.00 doz
Kashi Granola Bars	36.00 doz
Bagels with a Duo of Cream Cheeses	48.00 doz
Cupcakes	50.00 doz
Fruit Tarts	40.00 doz
Mini French Pastries	30.00 doz
Individual Low-fat or Greek Yogurts	30.00 doz
Hagen Daz Ice Cream Bars	6.00 ea
Fresh Fruit, Granola and Yogurt Parfaits (maximum group of 30)	6.00 ea
Hot Oatmeal with Condiments (minimum group of 10)	5.00 pp
(Dried Cranberries, Blueberries, Raisins, Brown Sugar and Maple Syrup)	
Individual Bags of "Miss Vickie's" Potato Chips and Smart Food	35.00 doz

Coffee Breaks



Themed Coffee Breaks

13.00 per person

(Minimum 15 guests)

Healthy Power Break

Smoothies (Strawberry-Banana, Akai Berry Protein and Pineapple Coconut)
Home-baked Healthy Granola Squares

Fitness First Break

An Assortment of Naked Juices (Green Machine and Mighty Mango), Assorted Fresh Berry Platter
Homemade Loose Granola

Square Break

Three Types of Breakfast Squares (Rice Crispy, Date Squares and Lemon)
Starbucks Cold Coffee Frappuccino

Coffee Break

Assorted Coffee Cakes (Mocha & Chocolate, Lemon Poppy Seed and Banana Pecan)
Flavored Coffee Syrup (Hazelnut, Caramel and Irish Cream)

Cheese and Nut Break

A variety of Artisan Cheeses with Armenian Flatbreads, Cheese Twists
with Fresh Preserves and Candied Pecans

Milk & Cookies

A decadent variety of Cookies (Oatmeal, Triple Chocolate Chip, Macadamia, Shortbread Butter) with
Individual Milk and Chocolate Milk To Go

Carnival

A variety of Popcorn (White Cheddar, Theater Style, Caramel Corn, Chicago Mix) and a variety of Mini Doughnuts (Plain, Powdered and Peanut Crunch)

Fitness Break

Naked Juices (Mighty Mango and Green Machine) and individual Terra Chips (variety packs of Sweet Potato, Yuca, Batata, Parsnip and Taro)

Dickie Dee Ice Cream Break (Available in summer)

A Variety of Novelty Ice Cream (Oreo Sandwich, Drumstick, Popsicles and Chocolate Nut)

ALL BREAKS INCLUDE COFFEE AND TEA SERVICE

lunch buffet

Working Lunch Buffet Menus

35.00 per person

(5.00 per person surcharge will apply for specific requests; Minimum 20 guests)

Monday

The Sicilian Kiss

Hearts of Romaine Caesar Salad with Sour Dough Croutons, Grated Asiago Cheese, Bacon and Creamy Garlic Dressing
Roasted Herb Encrusted Veal Striploin with a Marsala Veal Jus Reduction
Chicken Stuffed with Sundried Tomato, Mushroom and Goat Cheese on a Pool of Homemade Basil-Tomato Sauce
Gluten-Free Penne Pasta with Wilted Spinach, Sundried Tomatoes, Onion, Kalamata Olives and Extra Virgin Olive Oil
A Variety of Roasted Grilled Vegetables
Individual Mini Tiramisu in Chocolate Cups
Starbuck's Coffee, TAZO Fine Teas

Tuesday

The Lakeside

Mixed Tender Greens with Orange Segments, Sliced Almonds, Goats' Cheese and Truffle Dressing

Vegetable Empanadas

Blackened Swordfish with Citrus-Caper Sauce
Grilled South Beach-style Chicken with Lemon, Oregano, Paprika, Garlic and Extra Virgin Olive Oil
Coconut-Jasmine scented Rice
Grilled Asparagus and Caramelized Onions

Assorted Fruit Mousses in a Chocolate Cup
Starbuck's Coffee, TAZO Fine Teas

Wednesday

Mediterranean Breeze

Arugula Salad with Sliced Almonds, Poached Pears, Shredded Asiago Cheese and White Balsamic Dressing

Antipasto
Fresh Roma Tomatoes, Pimento, Kalamata Olives, Baby Bocconcini Cheese, Artichoke Hearts, Balsamic Reduction and Chiffonade of Fresh Basil

Basil Encrusted Chicken Breast with a Light Sundried Tomato Broth
Corn Crusted Tilapia with Saffron Cream Sauce

A Medley of Seasonal Vegetables
Creamy Sweet Pea Risotto
A Variety of Mini Eclairs (Vanilla, Chocolate and Caramel)

Starbuck's Coffee, TAZO Fine Teas

lunch buffet

Thursday

From The Grill

Kale Coleslaw with Pumpkin Seeds, Dried Cranberry and Buttermilk Dill Dressing
German Potato Salad with Homey Mustard-Mayo, Relish, Peppers and Hard-Boiled-Eggs

Moroccan Dry-Rub New York Steak with Sautéed Mushrooms and Caramelized Onions
Grilled Salmon Marinated with Dill and Lemon on a Pool of Yuzu Cream Sauce
accompanied with a variety of Roasted Mini Potatoes and Vegetables

Chef's Decadent Selection of Mini Desserts In Chocolate Cups

Starbuck's Coffee, TAZO Fine Teas

Friday

The Family

Tender Boston Bibb Lettuce with Mandarin Orange Segments, Red Onions, Blue Cheese and Sweet Poppy Seed Dressing

Chef's Hand – Crafted Soup of the Day

Slow Roasted Top Sirloin of Beef with a Green Peppercorn Sauce

Provincial Encrusted Chicken Breast with a Mushroom Forestiere Sauce

A Medley of Seasonal Vegetables

Roasted Mini White Potatoes

An Assortment of Mini French Pastries

Starbuck's Coffee, TAZO Fine Teas

Saturday

The Executive Deli

Chef's Hand-crafted Soup of the Day

Mixed California Greens with Dried Cranberries, Sliced Toasted Almonds, Goats' Cheese and a Duo of Dressings

Coleslaw with Creamy Peppercorn Ranch

Sandwich Selection:

Grilled Chicken Breast with Scallion Mayo, Provolone Cheese, Boston Bibb Lettuce on Multi-seed Whole Grain Ciabatta Buns

Smoked Ham, Pommery Low-Fat Honey Mustard-Mayo, Swiss Emmental Cheese and Boston Bibb Lettuce on Flour Tortilla

Roasted Vegetables, Baba Ghanoush and Goat Cheese wrapped in Whole Wheat Tortilla

Slow-Roasted Top Sirloin of Beef, Creamed Horseradish, Provolone Cheese and Boston Bibb Lettuce on Multigrain Pan Bagnat

Assorted Tartlets – Egg Custard, Lemon Meringue and Apple Crumble

Starbuck's Coffee, TAZO Fine Teas

lunch buffet



Sunday

Build-Your-Own Sandwich

Chef's Hand-Crafted Soup of the Day

Tender Baby Spinach with Chopped Eggs, Asiago Cheese and Sweet Poppy Seed Dressing

Creamy Penne Pasta Salad with Sweet Corn, Peppers and Caramelized Onions

Crispy Sweet Potato Fries and Pomme Frits

Meats:

Smoked Montreal Brisket, Montreal-Style Turkey Breast and Slow cooked Pulled-Pork

Condiments:

Sautéed Mushrooms, Dijon Mustard, Pommey Mustard, Scallion-Mayo, Cranberry Sauce, Sauerkraut and Dill Pickles

Breads:

Rye, Multi-Grain Pan Bagnat and Healthy Ciabatta

Individual Montreal-Style Cheesecakes

Starbuck's Coffee, TAZO Fine Teas

plated lunch



Please note that all courses must be pre-determined for a minimum of 10 guests
Entrée pricing includes starter and dessert selections

Chef's Hand-crafted Soup du Jour

or

Caesar Salad with Crisp Romaine, Asiago Cheese, Garlic Croutons, Bacon (optional) and Creamy Caesar Dressing

or

Chef's Garden Salad with Mixed Greens, Tomatoes, English Cucumbers and your Choice of Dressing

Seared Chicken Supreme with Port Wine Cream Infusion (46.00)

Chef's Medley of Hot Seasonal Vegetables
Mashed Sweet Potatoes

or

Grilled Salmon with Honey/Mustard Glaze and Anise Cream Reduction (48.00)

Wilted Baby Spinach and Caramelized Onions
Jasmine-scented Rice

or

Grilled New York Striploin (6oz) with Peppercorn Cream Sauce (52.00)

Chef's Medley of Hot Seasonal Vegetables
Garlic-mashed Potatoes

Vegetarian Options:

Butternut Squash Bolleti Pasta with Tomato Cream Sauce and Fresh Ricotta Cheese or
Lemon/Artichoke Risotto

Decadent Carrot Cake with Rich Cream Cheese Frosting

or

New York-style Cheesecake with a choice of Wild Blueberry, Cherry or Strawberry Compote

or

Tiramisu in a Chocolate Tulip Cup

All lunch selections include Assorted Rolls and Flatbreads, Starbuck's Coffee and TAZO Fine Teas During the summer months, our seasonal market vegetables travel less than 30km to our door!

plated dinner

Please note that all courses must be pre-determined; minimum of 10 guests
Entrée pricing includes all four courses

Hand-Crafted Soups

- Soup du Jour
- Wild Forest Mushroom with Truffle Essence
- Tomato Bisque
- Butternut Squash and Washington Apple
- Leek and Potato
- Carrot Ginger

Salads

- Watermark Signature Salad
Baby California Greens, Sliced Strawberries, Goat Cheese, Sweet and Spicy Pecans and Sherry Shallot Vinaigrette
- Classic Caesar Salad
Hearts of Romaine, Garlic Croutons, Freshly-grated Parmesan Cheese, Pancetta and Creamy Caesar Dressing
- Baby Spinach Salad
Baby Spinach, Mandarin Oranges, Sliced Toasted Almonds, Cherry Tomatoes, Red Onion and Raspberry Vinaigrette

Entrees

- Grilled 6oz Tenderloin of Beef (62.00)
with Green Peppercorn Sauce, Goat Cheese infused Mashed Potatoes and Seasonal Vegetables
- Seared 6oz Black Cod Filet (59.00)
Topped with Citrus-Sambuca Cream Sauce on Wild Mushroom Risotto with Seasonal Vegetables
- Baked 6oz Chicken Supreme (56.00)
In Port Wine Reduction with Roasted Herb Fingerling Potatoes and Seasonal Vegetables
- Roasted Honey Nut Rack of Lamb (64.00)
with Mint-Lamb Infusion, Basil-mashed Potatoes and Honey-glazed Baby Carrots
- Grilled 6oz Mahi-Mahi Fillet (57.00)
with Papaya & Mango Salsa, Purple-mashed Potatoes, Wilted Baby Spinach and Caramelized Onions

Vegetarian Options:

- Butternut Squash Bolleti Pasta with Tomato Cream Sauce and Fresh Ricotta Cheese or
Lemon/Artichoke Risotto

plated dinner



Desserts

- Chocolate Moulton Cake
- Decadent Carrot Cake with Rich, Cream-Cheese Frosting
- Caramel Crunch Cake
- Tiramisu in a Chocolate Tulip Cup
- Warm Ginger Caramel Spice Cake
- Traditional Homemade Crème Brûlée

All dinner selections include Assorted Rolls and Flatbreads, Starbuck's Coffee, TAZO Fine Teas
During the summer months, our seasonal market vegetables travel less than 30 km to our door!

dinner buffet



(Minimum 20 guests; a \$10.00 per person surcharge will apply to groups less than 20)

The Ultimate Dinner Buffet

(56.00 per person)

Assorted Rolls and Flatbreads
Soup du Jour
Mixed Tender California Greens with a Duo of Vinaigrettes
Traditional Caesar Salad
Creamy Coleslaw with Dill-infused Dressing

An arrangement of Smoked Meats, Fish and Peel-And-Eat Shrimp

Roasted Spiced Top Sirloin au Jus
Seared Atlantic Salmon with Anise Cream Infusion
Seared Breast of Chicken Supreme with Mushroom Port Wine Infusion
Herb-roasted Mini White Potatoes
Seasonal Hot Vegetables
Herb-infused Jasmine Rice Pilaf

A decadent selection of Cakes and Pastries
Starbucks Coffee, TAZO Fine Teas

The Punjabi Dinner Buffet

(56.00 per person)

Assorted Naan Breads and Flatbreads
Lentil Soup
Mixed Tender Greens with a Duo of Dressings
South Indian Chickpea Salad
Tomato, Cilantro and Red Onion Salad

Vegetable Samosas and Pechora

Butter Chicken
Curried Beef
Cumin Basmati Rice
Indian spice infused Vegetables

Gulab Jamun
Ras Malai
Starbucks Coffee, TAZO Fine Teas

dinner buffet



Mount Olympus Dinner Buffet

(56.00 per person)

Assorted Rolls and Flatbreads
Tomato and Chickpea Soup
Traditional Caesar Salad
Mixed Tender Greens with a Duo of Dressings
Greek Village Salad

Warm Pita Wedges with Tzatziki, Hummus and Baba Ghanoush Dips
Spanakopita

Chicken and Lamb Souvlaki
Lemon-scented Potatoes
Grilled Mediterranean Vegetables

Baklava
Almond Biscuits
Starbuck's Coffee, TAZO Fine Teas

Call Me Cajun

(56.00 per person)

Assorted Rolls and Flatbreads
Jambalaya
Mixed Tender Greens with a Duo of Dressings
Cajun Cabbage Salad
Elbow Cajun Pasta Salad

Jalapeno Cornbread

Cajun-spiced Basa
Chicken Etouffee
Herb Crusted Pork Loin with apricot jus
Southern Rice and Peas
Seasonal Hot Vegetables

Bread Pudding
Pecan Pie
Starbuck's Coffee, TAZO Fine Teas

dinner buffet



Little Italy Dinner Buffet

(49.00 per person)

Assorted Rolls and Flatbreads
Minestrone Soup
Mixed Tender Greens with a Duo of Dressings
Tomatoes and Bononcini Cheese
Build-Your-Own Traditional Caesar Salad with Parmesan Cheese and Garlic Croutons

Prosciutto and Melon
Brochette

Veal with Capers and Lemon Sauce
Chicken with Spicy Tomato Sauce and Kalamata Olives
Penne with a Creamy Alfredo Sauce
Rapini with Caramelized Onions

Assorted Tiramisu, Cannolis and Biscotti
Starbuck's Coffee, TAZO Fine Teas

Asian Delight Dinner Buffet

(49.00 per person)

Assorted Rolls and Flatbreads
Mixed Tender Greens with Mandarins, Almonds and a Duo of Vinaigrettes Oriental
Coleslaw
Bangkok Noodle Salad

Assorted Spring Rolls with Plum-infused Dipping Sauce
A selection of Dumplings and Pot Stickers

Stir-fried Chicken and Beef
Oriental Fried Rice
Oriental Sesame-infused Vegetables

Chef's assortment of Cakes and Oriental Pastries
Passion Fruit/Mango Mousse
Fortune Cookies
Starbuck's Coffee, TAZO Fine Teas (including Green Tea)

reception

Passed Hors D'Oeuvres

(35.00 per dozen – minimum 3 dozen required)

Antipasto Puffs
Crab Meat Croquettes
Deep-fried Peking Duck Bundles
Mini Beef Wellington
Vegetable, Chicken or Duckling Spring Rolls
Vegetable Samosas
Spanakopita
Tempura Shrimp
Gourmet Mushroom Bundles
Thai Lemongrass Shrimp
Teriyaki Beef or Bombay-spiced Chicken Satays

Passed Canapés

(35.00 per dozen – minimum 3 dozen required)

Crabmeat Salad on Cherry Tomatoes
Smoked Chicken or Crab Salad Mini Pitas
Peking Duck Crepes
Shrimp Salsa on Cucumber
Smoked Salmon with Capers on Pumpernickel
Hummus and Cucumber Cups
California Rolls (Regular or Vegetarian) with Wasabi and Pickled Ginger

Stationary Reception Items:

Domestic & Imported Cheese Display with Assorted Crackers & Artisan Breads	9.00 pp
Seasonal Fruit & Fresh Berry Display	7.00 pp
Fresh-cut Vegetable Crudit� with Savoury Onion & Tomato/Cilantro Dips	6.75 pp
Mediterranean-Style Hummus & Baba Ghanoush with Grilled Pita Bread, Cured Tomatoes & Assorted Olives	8.50 pp
Garlic & Sage-roasted Turkey Breast (serving 20) garnished with Cranberry Aioli, Honey Mustard and served with assorted Mini Kaisers	110.00
Slow-poached East Coast Salmon (serving 20) garnished with Dill Aioli and served with Crisp Artisan Flatbreads & Sliced 10-Grain Baguette	200.00
Rosemary-roasted "AAA" Beef Tenderloin (serving 15) served medium rare (unless requested otherwise) with Creamed Horseradish, Seed Mustard & assorted Mini Kaisers	190.00
Whole Grain Mustard-rubbed Sliced Pork Loin (serving 25) with Apple Onion Chutney Herb Aioli & assorted Mini Kaisers	150.00
(If you require an attending Culinarian, a 45.00/hour charge will apply – minimum 4 hours)	
Herb & Garlic-cruste Chicken Tenderloins (50 pieces)	100.00
16/20 Cocktail Shrimp with Lemon & Cocktail Sauce (50 pieces)	150.00
Assorted Finger Sandwich Quarters (80 pieces)	100.00
Jumbo Chicken Wings (50 pieces)	85.00

bar

All bars are set with premium brands, unless requested otherwise. Please note that host bar prices are subject to a 15% service charge and 13% HST. Cash bar prices include 15% service charge and 13% HST. If net host consumption is less than 350.00, a labour charge of 150.00 for each of cashier and bartender will apply (min 4hours)

	Host Bar	Cash Bar
Liquor (1oz)	8.00 ea	10.40 ea
Premium Liquor (1 oz)	11.00 ea	14.30 ea
Domestic Beer	8.00 ea	10.40 ea
Premium and Imported Beer	9.00 ea	11.70 ea
House Wine (Red or White - glass)	9.00 ea	11.70 ea
Liqueurs (1oz)	9.00 ea	11.70 ea
Cognacs V.S.O.P. (1oz)	11.00 ea	14.30 ea
Perrier Sparkling Water	4.50 ea	5.85 ea
Non-alcoholic Beverages – Soft Drinks, Juices, Bottled Waters	4.00 ea	5.20 ea

Wine List

At the Radisson Admiral, we strive to provide the best service possible. If you do not see your preferred wine on the following list, we would be happy to look into acquiring it for you, or to recommend a comparable alternative.

White Wines:

Peller Estates Riesling, Family Series, Niagara, Canada (House Selection)	45.00
Poggio Bracco Pinot Grigio, Terre Gaie, Veneto, Italy	47.00
Estrada Creek Chardonnay, California, USA	52.00
Vinedos Terranoble Sauvignon Blanc, Maule Valley, Chile	54.00
Raimat Albarino, Do Costers del Segre, Spain	55.00

Red Wines:

Peller Estates Cabernet Merlot, Niagara, Canada (House Selection)	45.00
Crush Merlot, Niagara, Canada	47.00
Louigi Righetti, Valpolicella, Veneto, Italy	49.00
Sinopie Chianti, Tuscany, Italy	52.00
Six Rows Shiraz, Australia	53.00
Septima Malbec, Argentina	54.00
Kingston Estate Shiraz, Clare Valley, Australia	57.00
Terra Noble, Carmenere, Maule Valley, Chile	57.00
Appleby Lane Pinot Noir, Nelson, New Zealand	74.00

Sparkling Wines and Champagne:

Valsecco, Prosecco, Italy	60.00
Hankell Trocken, Germany	75.00
Veuve Clicquote, Brut Champagne, France	160.00
Dom Perignon, France	370.00