

**Craft  
Culinary**

# *Dinner*

**MENU**

**THE INTERNATIONAL CENTRE**



*Ontario Chicken Supreme  
stuffed with Turkey Sausage,  
Mozzarella, Roasted Red Pepper  
and Oregano with Roasted Fingerling  
Potatoes, Baby Carrots, Cauliflower  
and Red Pepper Salsa Rossa  
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# MENU

# Dinner

## PLATED 3-COURSE À LA CARTE

Maximum Service Time of 3 Hours. Minimum of 20 Guests.

All Dinners include Soup or Salad, Entrée and Dessert with Freshly Baked Artisan Rolls with Butter, Freshly Brewed Regular & Decaffeinated Lavazza Coffee and Variety of Specialty Teas with Lemon, Honey & Milk.

### SOUPS AND SALADS

Select one (1) Soup **or** Salad:

#### Leek and Potato **gf**

Garnished with Truffle Oil and Chives

#### Mulligatawny **hw** **vg** **gf**

Vegetarian Indian Spiced Lentil Soup

#### Parsnip and White Bean Purée **gf**

with Sage and Crispy Prosciutto

#### Seafood Minestrone **hw** **gf**

Shrimp and Whitefish, in a White Wine, Tomato Seafood Broth

#### Ontario Lamb and Wild Rice **hw** **gf**

Roasted Root Vegetables and Herbs

#### House-Smoked Tomato Soup

with Parmesan Croutons

+ Add Snow Crab Cakes / 2

#### Baby Romaine

Farm Fresh Hard Boiled Egg, Bacon, Croutons, Shredded Parmesan, Roasted Garlic, Lemon Pepper Dressing

#### Baby Arugula and Watercress Salad **hw** **v** **gf**

Candycane Beets, Roasted Celeriac, Feta, Smoked Honey Dijon Dressing

#### House Pickled Zucchini **hw** **vg** **gf**

Baby Spinach, Pumpkin Seeds, Flax, Craisins, Mint, Sherry Vinaigrette

#### Roasted Cauliflower **hw** **v** **gf**

Broccoli, Sliced Hard Boiled Eggs, Slivered Almonds, Baby Kale, Lemon Vinaigrette

#### Grilled Vegetable Antipasti **v** **hw**

Grilled Asparagus, Peppers, Zucchini, Carrots, Bocconcini, Olives, Grissini, Basil Purée, Balsamic Reduction, Micro Sprouts

#### Quinoa Tabbouleh **v** **hw**

Cucumbers, Tomatoes, Green Onions, Baby Leaf Lettuces, Sumac Pita Crisps

#### Baby Gem Lettuce **hw**

House-Pickled Shrimp, Black Pepper Cracker, Horseradish Tomato Vinaigrette

+ 3 Surcharge

#### Smoked King Cole Duck Breast **gf**

Compressed Watermelon, Frisée, Hazelnuts and Vin Cotto

+ 3 Surcharge

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## HAND-CRAFTED PROTEIN ENTRÉES

Select one (1) Entrée:

### Cornish Hen / 73.50 **hw**

Roasted Half Rock Cornish Hen stuffed with Mushroom and Herb Alberta Barley with Roasted Heirloom Beets and Sugar Snap Peas, Tarragon Jus

### Peppercorn Crusted Ontario Beef Tenderloin / 79.50 **gf**

Creamy Roasted Garlic Mash, Broccolini, Charred Grape Tomatoes, Leek Chimichurri

### 8oz AAA Manhattan-Cut Striploin / 76.50 **gf**

Celeriac and Sweet Potato Gratin, French Beans, Roasted Shallots, Classic Brandy Peppercorn Sauce

### Double Cut Ontario Omega-3 Pork Chop / 75.50 **hw**

Potato Gratin, Ontario Red Wine Braised Cabbage and Apples, Smoky Maple Mustard Jus

### Ontario Chicken Supreme / 74.50

Stuffed with Turkey Sausage, Mozzarella, Roasted Red Pepper and Oregano  
Roasted Garlic and Herb Smashed Fingerling Potatoes  
Chinese Broccoli  
Red Pepper Salsa Rossa

### Roasted Pork Tenderloin / 72.50 **gf**

Stuffed with Prunes, Wrapped in Prosciutto, Potato, Tomato and Brie Napoleon, French Beans, Roasted Shallots, Madeira Sage Jus

*Vegetarian Entrée Options:*

### Cumin Scented Shredded Zucchini **hw** **vg** **gf**

Chickpea, Tofu and Tempeh Cake with Wilted Kale and Smoked Tomato Sauce

### Vegan Shepherd's Pie **hw** **vg** **gf**

Lentil, Sweet Potato and Diced Root Vegetables, Mushroom Gravy

## DESSERTS

Select one (1) Dessert:

### Molten Chocolate Bomb

Passion Fruit Coulis and Caramel Ice Cream

### Salted Caramel Cheesecake

Caramel Pearls and Milk Chocolate

### Matcha Lime Cake

Toasted Pistachio, Dehydrated Lemon Rind

### Mini Cast Iron Baked Cinnamon Buns

Maple Crunch Ice Cream, Berry Salad

### East Coast-Style Blueberry Peach Grunt

Tahitian Vanilla Ice Cream

### Chocolate and Apricot Tart

Apricot Leather, Almond Praline Ice Cream

### Java Coffee and Bing Cherry Opera Cake

Madagascar Vanilla Cream, Caramel Threads

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## FIXED EXECUTIVE DINNER BUFFET

### Hot Stuff / 67.50

Maximum Service Time of 3 Hours. Minimum of 20 Guests.

Menu selections include Freshly Baked Artisan Rolls with Butter, Vibrant Display of Sliced Fresh Fruit and Berries, Freshly Brewed Regular and Decaffeinated Lavazza Coffee and Variety of Specialty Teas with Lemon, Honey & Milk. Surcharge applies for any changes or substitutions.

#### Português

**Kale and Potato Soup** (vg) (gf)

**Flaked Cod Salad** (gf)  
Chickpeas, Peppers, Tomatoes, Celery, Sherry Vinaigrette

**Shredded Cabbage** (v) (gf)  
Red Bean, Quinoa, Olives, Feta, Tomatoes, Red Wine Dressing

**Red and Yellow Tomato and Onion Salad** (v)  
with Fresh Mint and Croutons

**Churrasco-Style Piri Piri Chicken** (gf)

**Baked Whitefish** (gf)  
with Tomatoes, Lemon, Cumin, White Wine and Herbs

**Grilled Chorizo**  
with Onions, Peppers, Tomatoes and Red Wine

**Smoked Paprika Roasted Potatoes** (vg) (gf)

**Zucchini, Eggplant, Red Peppers, White Onions** (vg) (gf)  
in Olive Oil and Thyme, with Slivered Roasted Almonds

**Rice Pudding** (v) (gf)  
with Cinnamon in Mason Jars

**Portuguese Egg Tarts** (v)

**Port Wine Crème Brûlée** (v) (gf)

#### Nuevo Latino

**Tortilla Soup** (v)

**Cuban Green Salad** (vg) (gf)  
Kale, Green and Snap Peas, Radish, Jicama, Hearts of Palm, Pumpkin Seeds, Cilantro, Lime Shallot Dressing

**Six Bean Salad** (vg) (gf)  
Chili Spiced Sweet Potato, Corn, Avocado Salad, Toasted Cumin Vinaigrette

**Grilled Vegetable and Cheese Empanadas** (v)

**Chicken Mole** (gf)

**Baked Salmon** (gf)  
with a Pepita, Cilantro and Jalapeño Pesto

**Grilled Flank Steak** (gf)  
Chimichurri Sauce

**Black Bean Rice** (vg) (gf)

**Roasted Zucchini, Onion, Poblano Pepper and Corn** (vg) (gf)  
with Cilantro

**Churros**  
with Salted Caramel Sauce

**Dulce de Leche Cheesecake**

#### To Your Health (hw)

**Roasted Cauliflower and Saffron Soup** (vg) (gf)

**Three Rice Salad** (vg) (gf)  
Long Grain, Forbidden and Wild, Fennel, Red Onion, Peppers, Grapes and Sunflower Seeds, Tarragon Vinaigrette

**Five Beans with Roasted Sweet Potatoes** (vg) (gf)  
Marinated Tempeh, Alfalfa Sprouts, Lime Chipotle Dressing

**Watermelon and Radish Salad** (vg) (gf)  
with Pickled Ginger Dressing

**Baked Atlantic Salmon** (gf)  
with Tomato Garlic and Caper Salsa

**Roasted Herb Marinated Chicken**  
with Romesco Sauce (contains nuts)

**Slow Roasted Ontario Striploin with Salsa Verde**

**Brown Rice Vegetarian Paella** (vg) (gf)

**Steamed Yellow Beans with Roasted Corn**

**Mango Mousse and Raspberry Shooters** (gf)

**Assorted Individual Sorbet Cups** (vg) (gf)

**Apple Crumble Squares**



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## Coast to Coast

**Quebec-Style Split Pea and Ham Soup** (gf)

**Ontario Rainbow Beets and Edamame Salad** (v) (gf)  
with Fennel and Woolwich Goat Cheese,  
Niagara Red Wine Vinaigrette

**Baby Kale and Heirloom Carrot** (vg) (gf)  
Roasted Garlic, Sunflower Seeds, Maple Vinaigrette

**Lentil and Purple Cabbage** (vg) (gf)  
with Arugula, Cranberries, Sunflower Seeds,  
Lemon Pepper Vinaigrette

**Canadian Bacon Brined Cornmeal Crusted Pork Loin**

**Ontario Beef Short Ribs Braised** (gf)  
in Niagara Red Wine and Local Herbs

**Cold Smoked Ontario Lake Trout** (gf)  
with Fresh Ontario Hot House Tomato Sauce

**Whole Wheat Mac and Cheese** (v)  
with Ketchup

**Maple Glazed Roasted Vegetables** (vg) (gf)

**Butter Tarts**

**East Coast Berry Grunt**  
with Maple Whipped Cream

**Nanaimo Bars**

## Meat and Potatoes

**Italian Wedding Soup**

**IC Custom Romaine Salad**  
with Farm Fresh Hard Boiled Eggs, Bacon, Croutons, Shredded  
Parmesan, Roasted Garlic, Lemon Pepper Dressing

**Shaved Cabbage and Brussels Sprouts** (vg) (gf)  
with Ontario Soy Beans, Pumpkin Seeds and Craisins,  
Apple Cider Dressing

**Orzo Salad** (v)  
Black Olives, Cucumbers, Peppers, Sundried Tomatoes,  
Feta, Basil Vinaigrette

**Extremely Slow Roasted Ontario Striploin** (gf)  
with Mushroom Sauce

**Smoked Mustard Crusted Pork Loin**

**Korean-Style BBQ Chicken**

**Classic Whipped Potatoes** (v) (gf)

**Roasted Zucchini** (vg) (gf)  
with Tomatoes and Onions

**Mini Carrot Caramel Stack**

**Mini Raspberry Blondie**

**Tiramisu Squares**