

EXECUTIVE SUITES MENU

2011-12



EXECUTIVE SUITES MENU

2011 • 2012

AIR CANADA CENTRE

Executive Suites catered exclusively by



Tel 416 815 5720

www.pinnaclecaterers.com

www.mapleleaves.com

www.theaircanadacentre.com

www.raptors.com

WELCOME

Pinnacle Caterers is the exclusive caterer to the Executive Suites in the Air Canada Centre. We bring with us over 25 years of experience in catering and restaurant operations.

Many of our chefs have very diverse cultural backgrounds, which has allowed us to incorporate a selection of unique regional dishes to satisfy a broad range of customer preferences.

As a suite holder you and your guests should expect to receive the very best service from the moment your order is placed to the time of your departure from your suite.

Our mission is to enhance the Executive Suite experience. We will make every effort to exceed your expectations.

So please sit back, relax and enjoy the event!

www.pinnaclecaterers.com



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YOUR CATERING EVENT TEAM

General Manager: John Corkill

Ph: 416 815-6128 jcorkill@pinnaclecaterers.com

Executive Chef: Ranjan Seneviratne

Suite Attendant Manager: Carol Danks

Ph: 416 815-5908 cdanks@pinnaclecaterers.com

Catering Coordinator: Jenny Gilmore

Ph: 416 815-5720 jgilmore@pinnaclecaterers.com

Email: orderdesk@pinnaclecaterers.com

Web: www.pinnaclecaterers.com

During all events our managers and supervisors are available to assist you.
Your Suite Attendant will be happy to contact them.

BEFORE YOU ORDER

Suite Inventory

All suites are supplied with a par stock of bottled waters, soft drinks, fruit juices, house wines and a selection of domestic and imported beer and packaged snacks. ***These are billed to you according to your consumption at each event.*** As well, each suite is stocked with chafing dishes, serving utensils, disposable plates, cups, flatware, napkins and a selection of condiments.

Alcohol Service

We recommend that a par stock of specialty wines and spirits be established for your suite. Once you have custom designed your liquor cabinet to the needs of your company, your suite attendant will automatically replenish it on an as-needed basis to maintain your stock at the desired level. ***The charge can appear on a separate bill to the credit card you designate or host credit card for that event.***

If you require your liquor cabinet locked for a specific event, please indicate this on your pre-order menu; otherwise your liquor cabinet will be opened for all events.

Please be aware that according to the Alcohol and Gaming Commission of Ontario (AGCO) and the policies of the Air Canada Centre **“no alcoholic beverages may be brought into or removed from the suite”** except by Executive Suites Catering Services personnel. **All of our Suite Attendants are Smart Serve certified.**

Suggested Menu Selection

All items on the menu have been planned to serve eight guests. An Executive Suite entertaining 10-12 guests should consider ordering approximately 4-6 menu selections to satisfy a typical appetite, except in the case of main event items shown on pages 16 & 17. If you would like our assistance with your selection, we would be delighted to help you design a menu for your guests.

Special Requests

Our Executive Suites Catering office would be happy to assist you with any special catering related requests. Special menus (including Kosher), beverage requests, flowers, balloons, ice carvings, specialty cakes, gift baskets, etc. can be arranged by contacting us **three days in advance of the event.** See our Special Dietary Requirements Index on page 10.

Email: orderdesk@pinnaclecaterers.com

Telephone: 416-815-5720

Cancellations

Should you find it necessary to cancel your suite order, please email us at orderdesk@pinnaclecaterers.com or call us at 416-815-5720. **A minimum of 24 hours notice is required** in advance of the event so that no charges will be incurred. **If you have not advised us to lock your suite or cancel your pre-order 24 hours in advance, we will process all charges.**

PLACING YOUR ORDER

Executive Suites Pre Order Menu

- most extensive menu selection
- must be received by 5pm two business days prior to the event you are attending
- for Saturday, Sunday and Monday events your order must be placed by 5pm the Thursday before

Event Day Menu

- limited menu selection
- can be placed anytime in advance
- is the menu form to use after the pre order deadline
- orders for evening events must be received by 12pm on event day
- orders for afternoon events must be received by 10am on event day

Any orders received after the 12 pm deadline will be declined and you will be asked to order from our In Suite menu when you arrive at the event.

In Suite Menu

- limited menu selection
- place order when you arrive in your suite

Please note that delivery priority is given to suites that have placed a pre order.

Online Orders

All of our menu information and order forms are available online at www.pinnaclecaterers.com

YOUR BILL

Billing Procedures

A method of payment must be established prior to any food and beverage being served in the suite. You may pay for your food and beverages with Visa, Mastercard, American Express, or cash. Any suite client who wishes to pay cash will need to provide either a credit card or \$200 deposit before any service begins.

As a suite holder you may establish a credit card on file, which may be used by the catering office to process all food and beverage charges for your suite. If you choose this option, and you should happen to indicate a different credit card on an event pre-order, the instructions on the pre-order will supercede the credit card on file.

Should you discover a discrepancy, please contact us at 416-815-5720 as soon as possible. In order that we may present your bill just prior to the end of an event, your Suite Attendant will ask for your final beverage order 10 minutes into the 3rd period for hockey, 10 minutes into the 4th quarter for basketball and 30 minutes prior to the anticipated end of all other events. If you or your suite guests wish to continue service up to the end of an event or past the end of an event, please let your Suite Attendant know and we will be more than happy to accommodate you. However, please be aware that all suites are to be vacated 30 minutes after the end of an event in accordance with Air Canada Centre policy.

Service Charges

A fifteen percent service charge is automatically added to your catering bill. This service charge is pooled and shared amongst the front of house Pinnacle Caterers employees, including your Suite Attendant.

PINNACLE CATERERS OFFSITE

In addition to being the exclusive caterers to the Executive Suites at the Air Canada Centre we also cater throughout the GTA and surrounding areas.

Pinnacle Caterers is one of the premier full service catering companies in the Greater Toronto Area. We have been providing culinary excellence and distinctive service for over twenty years.

Executive chefs Bruce Kowalchuk and Ranjan Seneviratne, along with catering manager Blair Champion bring over 50 years of experience in the catering industry to every Pinnacle event. Under their leadership an experienced team of professionals is committed to ensuring that your event exceeds expectation. With strict attention to detail they work with you to realize your vision and create a memorable occasion. This style of comprehensive event management allows you to enjoy your celebration knowing even the smallest detail has been attended to.

Understanding that every event is unique, our menus are tailored to your specific requests. From gala launches, intimate dinner gatherings, casual cocktail parties to elegant weddings, our team will orchestrate every aspect required. Menu and venue, décor, drinks, staffing and rentals are just some of the details handled by our event managers.

We take pride in providing our clients with only the very best in cuisine along with exceptional, caring and professional service to always make your event an unforgettable one!

All of our menu information is available on our website www.pinnaclecaterers.com. Just click the link to Daily Corporate Catering and Social Events.

Email: catering@pinnaclecaterers.com

TIME PERIODS

When placing your order please be sure to indicate on the order forms which time period is best suited for your requirements. The time periods are:

Hockey

Time Period	Approximate Delivery Times
0	<i>10-45 minutes before the start of the game</i>
1	<i>during the 1st period (Platinum Suites at 1st intermission)</i>
2	<i>during the 2nd period (Platinum Suites at 2nd intermission)</i>

Basketball

Time Period	Approximate Delivery Times
0	<i>10-45 minutes before the start of the game</i>
1	<i>during the 1st half (Platinum Suites at half time)</i>
2	<i>during half time</i>

Concerts

Time Period	Approximate Delivery Times
0	<i>10-45 minutes before the start of the event</i>
1	<i>during the first hour of the event</i>

Every effort will be made to honour these specific delivery periods.

We suggest for concerts and other events that all food be ordered for time period zero as the house lighting is turned off completely at the beginning of the concert or event.

Our kitchens close at the end of the 2nd intermission for hockey, at the end of half time for basketball and at the end of the 1st intermission for concert and all other events.

SPECIAL DIETARY REQUIREMENTS INDEX

Vegetarian

Market Fresh Vegetables
Agropur Cheese Board
Bruschetta Pomodoro
Seven Layer Dip and Nachos
Fresh Fruit
Trio of Dips
Grilled Vegetable Platter
Chilled Vietnamese Summer Rolls
Vegetarian Fajitas
Wild Mushroom Medley in Filo Cups
Mixed Field Greens
Greek Village Salad
Heirloom Tomato & Fior di Latte Mozzarella
Orzo Pasta Salad
Vegetarian Pizza
Four Cheese Pizza
36pc Vegetarian Sushi

Gluten Free

Market Fresh Vegetables
Chocolate Cake
Pizza with gluten free crust
Grilled Vegetable Platter
Chilled Vietnamese Summer Rolls
Fresh Fruit
Heirloom Tomato & Fior di Latte Mozzarella
Mixed Greens
Gluten Free Sushi (available with 48 hours notice)

Pork

Stadium Sampler
Ribs and Wings
Smoked Polish BBQ Sausage
Tuscan Antipasto Platter
Pacific Rim Sampler
Mixed Grill Platter
Deli Sandwich Basket
Traditional Spinach Salad
Deluxe Pizza
Gourmet Mediterranean Pizza

Vegan

Chilled Vietnamese Summer Rolls
Vegetarian Fajitas (without shells)
Mixed Field Greens
Grilled Vegetable Platter
Vegetarian Pizza
Fresh Fruit
36pc Vegetarian Sushi

Lactose Free

Fresh Fruit
Chilled Vietnamese Spring Rolls
Mixed Field Greens
Grilled Vegetable Platter
36pc Vegetarian Sushi
36pc Assorted Sushi
72pc Assorted Sushi

Kosher

A full Kosher menu is available
from our order desk. 416-815-5720

Seafood

Chilled Jumbo Shrimp
Side of Smoked Salmon
Wok Seared Ahi Tuna Niçoise
Shrimp and Crab Platter
Maple and Bourbon Glazed Side of
Atlantic Salmon
Pacific Halibut Two Ways
Grilled Giant Tiger Prawns
Seafood Grille
Chicken and Shrimp Combo
Lobster Mac and Cheese
Pacific Rim Platter
36 pc Assorted Sushi
72 pc Assorted Sushi
Classic Caesar Salad
Deli Sandwich Basket
Deluxe Sandwich Basket

PRE-ORDER MENU

LORD STANLEY'S STADIUM APPETIZERS

Each platter serves 8 guests

Sourdough Salt Pretzels

Warm, soft sourdough pretzels with mustard for dipping. \$24.00

Mini Chicken Quesadillas

Mini flour tortillas stuffed with grilled chicken breast, aged Cheddar and jalapenos.
Served with "pico de gallo" salsa and sour cream. \$47.00

Chicken Tenders

Lightly breaded, all white meat tenders crisp fried and served with plum sauce. \$90.00

Hot Dogs*

Nathan's all-beef franks served on fresh baked buns with traditional condiments. \$38.00

Smoked Polish BBQ Sausages*

European sausages with caramelized onions on fresh baked buns. Served with traditional condiments. \$44.00

Buffalo Wings

Extra large roaster wings with your choice of medium spiced or honey garlic sauce.
Served with blue cheese dip. \$79.00

Stadium Sampler

A selection of wings, ribs, chicken tenders and mini corn dogs with assorted relishes and dipping sauces. \$106.00

Chicken and Shrimp Combo

A combination platter of chicken tenders and lightly coated, crisp fried gulf shrimp with dipping sauces. \$120.00

Ribs & Wings

Our award winning smoked barbecued back ribs and Buffalo style chicken wings. \$108.00

Fajitas

Warm flour tortillas served with sautéed onions, mixed peppers, guacamole, sour cream, chunky salsa, lettuce and shredded Cheddar.

Chicken	\$102.00
Beef	\$102.00
Vegetable	\$ 72.00

Steak Burritos

Strips of steak blended and rolled with Cheddar, rice, black beans and served with sour cream and salsa on the side. \$65.00

Sweet and Sour Meatballs

Mini cocktail beef meatballs glazed with a sweet and sour sauce. \$55.00

**Additional single portions may be added.*

SLAM DUNK PREMIUM SHARING PLATTERS

Each platter serves 8 guests

Masala Infusion Sampler

Sample the great flavours of India with a selection of vegetarian samosas, Tandoori chicken brochettes, Madras chicken curry puffs, chicken saffron brochettes, shrimp mango Pakoras and Malai Kofta accompanied by coriander chutney and tamarind chutney. \$120.00

Side of Smoked Salmon

Smoked salmon with pumpernickel bread and mini bagels – served with shaved red onion, cream cheese, capers and lemon wedges. \$88.00

Wok Seared Ahi Tuna Niçoise

Pepper crusted Ahi tuna loin, wok seared medium rare. Served chilled over a classic Niçoise garnish of green beans, new potatoes, tomatoes, olives and capers. \$108.00

Cold Herb Crusted Tenderloin

A whole herb crusted beef tenderloin, thinly sliced and served chilled, accompanied by creamed horseradish, mustard, grilled vegetables and assorted breads. \$134.00

Tuscan Antipasto Platter

A selection of Prosciutto, salami and cured meats, Tuscan grilled vegetables, sun dried tomatoes, marinated olives, grilled artichokes and Provolone cheese all accompanied by assorted breads. \$88.00

Wild Mushroom Medley in Filo Cups

Pan roasted shiitake, portobello and oyster mushrooms served in a flaky pastry cup. Served on tabouleh salad. \$57.00

Shrimp and Crab Platter

A combination of coconut shrimp and Maryland blue crab cakes, served with red pepper aioli and sweet chili sauce. \$106.00

Pacific Rim Sampler

An array of Indonesian spring rolls, seafood wontons, teriyaki glazed smoked back ribs, coconut shrimp and Maryland blue crab cakes served with mango chutney and sweet chili sauce. \$130.00

Beef Sliders

Prime Rib beef sliders char grilled to medium, topped with Camembert cheese and sautéed onions. \$110.00

EDO SUSHI

*Beautifully arranged from the best available daily,
EDO chefs present a feast for your eyes and palate.*

Assorted Sushi

From the most popular of sushi from EDO, the perfect assortment of nigiri and maki to satisfy the beginner and the aficionado.

36 Pieces \$102.00

72 Pieces \$182.00

Vegetarian Selection

Seasonal vegetarian nigiri and maki with EDO special ingredients and flavours.

36 Pieces \$90.00

Deluxe Sushi

An elegant and exotic premium assortment of nigiri and maki.

72 Pieces \$216.00

*Specific Sushi orders can be arranged with 48 hours notice. Please contact our office to arrange.
All dishes served with wasabi, ginger and soy sauce.*

SNACKS

*For your convenience, we have stocked one package
of each of the following snack items in your suite.*

Old Dutch Potato Chips	\$8.35
Old Dutch BBQ Potato Chips	\$8.35
Planter's Dry Roasted Peanuts	\$8.75
Planter's Deluxe Mixed Nuts	\$15.50
Planter's Roasted and Salted Cashews	\$15.50

SNACKS TO ORDER

Chocolate Covered Almonds	\$9.75
Cineplex Odeon Gourmet Popcorn – Large Basket	\$6.50
Party Mix	\$8.95
Chocolate Bars	\$3.25
M&M's – Milk Chocolate or Peanut	\$10.50
Sourdough Salt Pretzels	\$24.00

HALL OF FAME TRADITIONAL FARE

Each platter serves 8 guests



Agropur Cheese Board

A selection of Camembert, Cheddar, Swiss, Gouda, Oka, L'Artisan and St. Paulin served with crackers, fresh and dried fruit and shelled pecans. \$99.00

Market Fresh Vegetables

A selection of fresh cut vegetables with our herb dip. \$52.00

Bruschetta Pomodoro

Grilled herb flatbread topped with a bruschetta mix of chopped Roma tomatoes, onions and basil infused virgin olive oil. \$30.00

Seven Layer Dip and Nacho Chips

Our own fresh kettle cooked tortilla chips served with a seven layer dip of chopped tomatoes, guacamole, sour cream, chunky salsa, shredded Cheddar, jalapeno peppers and green onions. \$52.00

Fresh Fruit

A selection of seasonal fruit and berries. \$56.50

Chilled Vietnamese Summer Rolls

Crisp julienne of carrot and daikon radish with romaine lettuce and rice noodles wrapped in rice paper accompanied by Thai sauce. \$50.00

Indonesian Chicken Spring Rolls

Traditional Indonesian chicken spring rolls accompanied with a plum dipping sauce. \$62.00

Chilled Jumbo Shrimp

Thirty-six jumbo gulf shrimp served with a horseradish cocktail sauce and lemon wedges. \$116.00

Trio of Dips

Fresh house made roasted red pepper, artichoke and hummus dips served with an assortment of flat breads and crackers for dipping \$52.00

Grilled Vegetable Platter

A colourful medley of garden fresh vegetables drizzled with balsamic vinegar and virgin olive oil and grilled to perfection. \$65.00

THE FACE OFF MARKET SALADS

Serves 8 guests

Mixed Field Greens

Red peppers, red onion julienne, cherry tomatoes, carrots, cucumber and mixed field greens tossed with balsamic vinaigrette. \$37.00

With tender strips of chicken breast \$48.00

Classic Caesar

Crisp romaine hearts, Parmesan cheese and garlic croutons with our creamy Caesar dressing. \$35.00

With tender strips of chicken breast \$46.00

Greek Village

Back to tradition with diced green and red pepper, red onions, tomato, Feta cheese, cucumber wedges and Kalamata olives, tossed with a traditional Greek oregano dressing. \$52.00

Heirloom Tomato and Fior di Latte Mozzarella

Slices of Heirloom tomato, Fior di Latte Mozzarella and fresh basil leaves drizzled with extra virgin olive oil and balsamic glaze. \$58.00

Traditional Spinach

Baby spinach, hard-boiled eggs, bacon, mushrooms, Cheddar and croutons. Served with a creamy buttermilk ranch dressing. \$34.00

Orzo Pasta Salad

Orzo pasta with onion, celery, carrot and dried fruits tossed with a citrus vinaigrette. \$28.00

MAIN EVENT

Maple & Bourbon Glazed Side Of Fresh Atlantic Salmon

A whole side of fresh Atlantic salmon glazed with pure Quebec maple syrup and bourbon. Baked in traditional Haida Indian fashion on a cedar plank and served with wild rice confetti. \$244.00

Roasted Beef Tenderloin

Herb and peppercorn crusted tenderloin roasted medium rare. Served with roasted garlic mashed potatoes and vegetable medley. \$304.00

Mixed Grill Platter

An assortment of grilled medallions of beef tenderloin, chicken breast and lamb chops, slices of double smoked bacon, tomato Provençale, roasted potatoes and crispy strips of onion. \$272.00

Beef Short Ribs

Tender, braised beef short ribs in a red wine reduction topped with smoked bacon, pearl onions and mushrooms. Served with mashed potatoes and vegetables. \$232.00

Maritime Grille

Savour this beautiful display of fresh seafood including alaskan king crab legs, lobster tails, salmon, scallops and jumbo shrimp. \$320.00

Pacific Halibut Two Ways

Fillets of Pacific halibut – eight pieces wrapped in Yukon gold potato and eight pieces coated in fresh herbs. Served with tomato and spinach orzo pasta. \$232.00

Grilled Giant Tiger Prawns

Twenty four gigantic black tiger prawns, marinated with herbs and olive oil, char grilled and served over mango pineapple salsa, with basmati rice and grilled asparagus. \$296.00

Slow Roasted Prime Rib of Beef Au Jus

Triple-A Canadian roast prime rib of beef served with it's natural juices, roasted garlic mashed potatoes, vegetable medley and horseradish.

Half Rack (8-10 people) \$280.00

Full Rack (16-20 people) \$540.00

Prime Strip Loin Steak

USDA Prime California cut strip loin steak grilled medium rare paired with herb roasted potatoes and pan roasted wild mushrooms. \$312.00

Rack Of Lamb

Herb crusted rack of lamb served with natural pan juices, roasted garlic mashed potatoes and vegetable medley. \$236.00

Chicken Forestiere

Tender supreme of chicken stuffed with a wild mushroom duxelle topped with Burgundy wine sauce served with roasted potatoes and seasonal vegetables. \$240.00

COURTSIDE PASTAS

All of our pastas are served with a basket of assorted rolls.

Cheese Tortellini with Roasted Tomato Cream Sauce

Romano and Ricotta filled pasta tossed with our herb and tomato cream sauce topped with oven cured cherry tomatoes and drizzled with basil oil. \$142.00

Smoked Chicken Whole Grain Pesto Pasta

Smoked chicken, sun-dried tomatoes, roasted red peppers, chives and whole grain fusilli pasta tossed in a pesto and white wine cream sauce. \$150.00

Shanghai Noodles

Chinese egg noodles tossed with cashews, green onions, bok choy and bell peppers in a chili-spiked sauce. \$118.00

With marinated chicken \$132.00

With beef \$132.00

Lobster Mac 'n' Cheese

Pasta noodles and lobster baked in a 3 cheese béchamel sauce topped with Cheddar, Asiago and Reggiano cheeses and more lobster. \$152.00

Leaf Shaped Cheese and Spinach Stuffed Ravioli

served in an Alfredo cream sauce. \$176.00

Short Rib Ravioli

Hearty ravioli stuffed with braised short rib meat, served in a house made tomato sauce, topped with Grano Padano cheese. \$152.00

IN THE BASKET SANDWICHES

Serves 8 guests

Deli Sandwich Basket

A selection of roast beef, turkey, roasted vegetables, ham and tuna salad on an assortment of breads and wraps. \$72.00

Deluxe Sandwich Basket

An assortment of Artisan breads filled with grilled chicken breast, grilled striploin steak and grilled salmon filet. Also included is our popular vegetarian wrap. \$86.00

N.Y. Steak Panini*

A platter of grilled 6 oz. New York strip loin steaks served with sautéed mushrooms and onions and fresh Italian panini buns. \$130.00

Chicken Parmigiana*

Sautéed chicken breast topped with our own zesty tomato sauce, Mozzarella cheese, sautéed onions and sweet peppers. Served with foccacia buns. \$112.00

Beef Sliders

Prime Rib beef sliders char grilled to medium, topped with Camembert cheese and sautéed onions. \$110.00

**additional single portions may be added*



Custom pizza recipes prepared exclusively for the Air Canada Centre's Executive Suites.

Large size = 8 slices.

The Vegetarian

Green peppers, mushrooms, onions and tomatoes. \$31.50

Cheese and Pepperoni

Pizza Pizza's famous cheese and pepperoni. \$31.50

Deluxe

Pepperoni, bacon, peppers, mushrooms, onions and tomatoes. \$31.50

Four Cheese

Provolone, Reggiano, Mozzarella and Oka. \$31.50

Gourmet Mediterranean

Genoa Salami, sun-dried tomatoes, Fior di Latte Mozzarella, Kalamata olives and grilled artichokes. \$36.00

Gluten free

Any pizza can be made on a gluten free crust. **Available in medium size only.** \$31.50

“SUITE” SENSATIONS DESSERTS

Serves 8 guests

Fresh Fruit

A selection of seasonal fruits and berries. \$56.50

Fresh Baked Cookies

Chocolate chip, oatmeal & raisin and white chocolate macadamia nut cookies. \$34.00

French Pastries

An assortment of mini French pastries sure to cure any sweet tooth. \$49.00

Häagen Dazs Ice Cream Bars \$5.75 each

Tiramisu

Ultra rich layers of espresso soaked ladyfingers, Mascarpone cheese and chocolate. \$51.00

Toronto Maple Leafs Cake

Espresso dark chocolate sponge filled with chocolate butter cream and covered in creamy rich chocolate icing. \$51.00

Toronto Raptors Cake

Layers of rich dark chocolate mousse and vanilla chiffon sponge cake enrobed in decadent white chocolate glaze. \$51.00

Fruit Skewers

Fresh fruit skewered and served with a warm chocolate sauce for dipping. \$45.00

Giant Sundae with Fudge Brownies

Generous scoops of Häagen Dazs vanilla and chocolate ice creams in a giant sundae cup served with caramel, strawberry and chocolate sauces and whipped cream. Accompanied by chocolate coated fudge brownie lollipops. \$47.00

Mini Chocolate Mousse

Luxurious creamy chocolate mousse in mini size portions. \$36.00

Bumble Berry Crumble

Strawberries, raspberries, blueberries, and blackberries under a spiced butter and brown sugar crust. Served with Chantilly cream. \$47.00

Chocolate Mousse Cake

A light fluffy chocolate mousse prepared gluten free. \$51.00

THEMED PACKAGES

Kids Birthday Party \$316.00

- Popcorn
- Market Fresh Vegetables
- Stadium Sampler
- Hot Dogs
- Cheese Only Pizza
- Caesar Salad
- Giant Sundae

Light Luncheon \$383.00

- Market Fresh Vegetables
- Agropur Cheese Board
- Chilled Summer Rolls
- Smoked Salmon
- Tomato Salad
- Mini Mousse

Backyard BBQ \$421.00

- Seven Layer Nacho Dip
- Market Fresh Vegetables
- Polish Sausage
- N.Y. Steak Panini
- Caesar Salad
- Ribs & Wings

Hungry Man's Feast \$320.50

- Spring Rolls
- Stadium Sampler
- Seven Layer Nacho Dip
- Pepperoni Pizza
- Caesar Salad
- Fresh Baked Cookies

Picnic Basket \$372.50

- Jumbo Shrimp
- Market Vegetables
- Orzo Pasta Salad
- Deluxe Sandwich Basket
- Fresh Fruit
- Cookies

Cocktail Party \$421.00

- Market Fresh Vegetables
- Agropur Cheese Board
- Indonesian Spring Rolls
- 36 Vegetarian Sushi
- Shrimp & Crab Platter

WORLDLY FARE PACKAGES

Italian \$380.00

- Bruschetta
- Cheese & Spinach Ravioli
- Tuscan Antipasto Platter
- Caesar Salad
- Tiramisu

British \$455.00

- Agropur Cheese Board
- Mixed Grille
- Mixed Field Greens
- Bumble Berry Crumble

American \$329.50

- Pretzels
- Pepperoni Pizza
- Stadium Sampler
- Hot Dogs
- N.Y. Steak Sandwich

Around the World Sampler \$455.00

- Agropur Cheese Board
- Seven Layer Dip
- 36 Assorted Sushi
- Masala Infusion Sampler
- Greek Salad
- Brushetta

BEVERAGES

Stocked in your suite. Charged upon consumption.

COFFEE

Serves 8 guests

Tim Horton's premium coffee: one coffee pack, cream and sugar. \$10.25

TEA

Serves 8 guests

Orange Pekoe or Herbal: 8 teabags, milk and sugar. \$10.25

SOFT DRINKS

Coca-Cola Classic, Diet Coke, Sprite, Canada Dry Ginger Ale, Nestea Iced Tea	591 ml	\$3.80
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Canada Dry Club Soda Canada Dry Tonic	355 ml	\$2.50
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JUICE

Minute Maid Orange Juice	341 ml	\$2.95
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Minute Maid Cranberry Cocktail	341 ml	\$2.95
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Mott's Clamato Juice	162 ml	\$2.95
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WATER

Perrier	500 ml	\$4.75
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Dasani	591 ml	\$4.00
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EVENT DAY MENU

HALL OF FAME TRADITIONAL FARE

Each platter serves 8 guests

Market Fresh Vegetables

A selection of fresh cut vegetables with our herb dip. \$52.00

Seven Layer Dip and Nacho Chips

Our own fresh kettle cooked tortilla chips served with a seven layer dip of chopped tomatoes, guacamole, sour cream, chunky salsa, shredded Cheddar, jalapeno peppers and green onions. \$52.00

Bruschetta Pomodoro

Grilled herb flatbread topped with a bruschetta mix of chopped Roma tomatoes, onions and basil infused virgin olive oil. \$30.00

Indonesian Spring Rolls

Traditional Indonesian chicken spring rolls accompanied with a plum dipping sauce. \$62.00

Chilled Jumbo Shrimp

Thirty-six jumbo gulf shrimp served with a horseradish cocktail sauce and lemon wedges. \$116.00

ED● SUSHI

Beautifully arranged from the best available daily. All dishes served with wasabi, ginger and soy sauce.

Sushi

The most popular assortments of nigiri and maki.

Assorted 36 Pieces \$102.00

Vegetarian 36 Pieces \$ 90.00

LORD STANLEY'S STADIUM APPETIZERS

All platters serve 8 guests

Mini Chicken Quesadillas

Mini flour tortillas stuffed with grilled chicken breast, aged Cheddar and jalapenos.
Served with "pico de gallo" salsa and sour cream. \$47.00

Hot Dogs*

Nathan's all-beef franks served on fresh baked buns with traditional condiments. \$38.00

Smoked Polish BBQ Sausages*

European sausages with caramelized onions on fresh baked buns served with traditional condiments. \$44.00

Stadium Sampler

A selection of wings, ribs, chicken tenders and mini corn dogs with assorted relishes and dipping sauces. \$106.00

Chicken and Shrimp Combo

A combination platter of chicken tenders and lightly coated, crisp fried gulf shrimp with dipping sauces. \$120.00

Ribs & Wings

Our award winning smoked barbecued back ribs and Buffalo style chicken wings. \$108.00

Buffalo Wings

Extra large roaster wings with your choice of medium spiced or honey garlic sauce.
Served with blue cheese dip. \$79.00

Chicken Tenders

Lightly breaded, all white meat tenders crisp fried and served with plum sauce. \$90.00

**Additional single portions may be added.*

THE FACE OFF MARKET SALADS

Serves 8 guests

Mixed Field Greens

Red peppers, red onion julienne, cherry tomatoes, carrots, cucumber and mixed field greens tossed with balsamic vinaigrette. \$37.00

With tender strips of chicken breast. \$48.00

Classic Caesar

Crisp romaine hearts, Parmesan cheese and garlic croutons with our creamy Caesar dressing. \$35.00

With tender strips of chicken breast. \$46.00

Greek Village

Back to tradition with diced green and red pepper and red onions, tomato, Feta cheese, cucumber wedges and Kalamata olives, tossed with a traditional Greek oregano dressing. \$52.00

PIZZA PIZZA

Custom pizza recipes prepared exclusively for the Air Canada Centre's Executive Suites.

The Vegetarian

Green peppers, mushrooms, onions and tomatoes. \$31.50

Cheese and Pepperoni

Pizza Pizza's famous cheese and pepperoni pizza. \$31.50

Deluxe Pizza

Pepperoni, bacon, peppers, mushrooms, onions and tomatoes. \$31.50

Four Cheese

Provolone, Reggiano, Mozzarella and Oka. \$31.50

Gourmet Mediterranean

Genoa Salami, sun-dried tomatoes, Fior di Latte Mozzarella, Kalamata olives and grilled artichokes. \$36.00

Gluten free

Any pizza can be made on a gluten free crust. **Available in medium size only.** \$31.50

IN THE BASKET SANDWICHES

Serves 8 guests

Chicken Parmigiana*

Sautéed chicken breast topped with our own zesty tomato sauce, Mozzarella cheese, sautéed onions and sweet peppers. Served with foccacia buns. \$112.00

N.Y. Steak Panini*

A platter of grilled 6 oz. New York strip loin steaks served with sautéed mushrooms and onions with Italian paninis. \$130.00

**additional single portions may be added*

“SUITE” SENSATIONS DESSERTS

Serves 8 guests

French Pastries

A mouth watering selection of pastries including Chocolate Marquise, Strawberry Cheesecake, Chocolate Mousse Trio, Berry Vanilla Brûlée, Almond Praline Dacquoise, Mango Coconut Mousse Torte and Apple Cherry Nut Strudel. \$49.00

Fresh Baked Cookies

A selection of chocolate chip, oatmeal & raisin and white chocolate macadamia nut cookies. \$34.00

Häagen Dazs Ice Cream Bars \$5.75 each

Fresh Fruit

A selection of seasonal fruits and berries. \$56.50

IN SUITE ALCOHOL

WINES

For your convenience, we have stocked one bottle of each of the following house wines in your suite:

BV Coastal

Sauvignon Blanc, California \$44.00 750 ml

BV Coastal

Cabernet Sauvignon, California \$44.00 750 ml

COOLERS

Stocked in your suite:



Smirnoff Ice \$7.75 330 ml

Smirnoff Vodka Mojito \$60.00 750 ml

BEER

You will also find the following domestic and imported beer products stocked in your suite:

Molson Canadian and Coors Light \$6.25 355 ml

Heineken \$7.25 330 ml

Corona \$7.25 355 ml

BEERS TO ORDER

Creemore Springs \$8.10 473 ml

Tuborg Pilsner \$8.50 500 ml

Carlsberg \$7.25 330 ml

WINES

RED WINES

BV Coastal Cabernet Sauvignon, California	\$44.00
Los Arboles Malbec, Argentina	\$46.00
Casa Vinicola G. Cesari Merlot, Veneto, Italy	\$46.00
Aresti Family Vineyards Cabernet Sauvignon, Chile	\$48.00
Masi Valpolicella, Italy	\$48.00
Perrin Reserve, Cotes du Rhone, France	\$49.00
Fetzer Merlot, California	\$52.00
Cave Spring Cellars Pinot Noir, Niagara, Ontario	\$54.00
Hunt Shiraz, Australia	\$55.00
Bonterra Cabernet Sauvignon, California	\$55.00
Andeluna Malbec, Mendoza, Argentina	\$60.00
Chateau Pey La Tour Superieur, Bordeaux, France	\$60.00
Sonoma Junction Cabernet Sauvignon, Sonoma, California	\$60.00
Sterling Vineyards “Vintners “ Merlot, California	\$63.00
Earthworks Shiraz, Barossa, Australia	\$64.00
McManis Family Cabernet Sauvignon, California	\$64.00
Antinori Peppoli Chianti Classico, Tuscany, Italy	\$80.00
Tin Barn Vineyards Cabernet Sauvignon, Sonoma, California	\$93.00
Sonoma Cutrer Pinot Noir, California	\$95.00
Sterling Vineyards Cabernet Sauvignon, California	\$100.00
Amarone della Valpolicella, Tedeschi, Veneto, Italy	\$125.00
Duckhorn Merlot, Napa Valley, California	\$175.00
Stag’s Leap Cabernet Sauvignon, Napa, California	\$185.00
Caymus Cabernet Sauvignon, Rutherford, California	\$250.00
Antinori Tignanello, Tuscany, Italy	\$260.00



STERLING
VINEYARDS®

WHITE WINES

BV Coastal Sauvignon Blanc, California	\$44.00
Mondavi Woodbridge White Zinfandel, California	\$46.00
Casa Vinicola G. Cesari Chardonnay, Veneto, Italy	\$46.00
Cave Springs Riesling, Niagara, Ontario	\$48.00
Fetzer Chardonnay, California	\$48.00
Serenissima Pinot Grigio, Veneto, Italy	\$50.00
Mike Weir Sauvignon Blanc, Niagara, Ontario	\$52.00
Bonterra Chardonnay, Mendocino, California	\$56.00
Maison Louis Jadot Chardonnay, Burgundy, France	\$56.00
McManis Chardonnay, California	\$62.00
Tiefenbrunner Pinot Grigio, Alto Adige, Italy	\$62.00
Sterling Chardonnay "Vintners Collection", California	\$63.00
Sonoma - Cutrer Chardonnay, California	\$74.00
Henri Bourgeois Sancerre, Loire, France	\$74.00
Daniel Lenko Estate Chardonnay, Beamsville, Ontario	\$85.00
Caymus Conundrum, California	\$105.00
Cloudy Bay Sauvignon Blanc, Marlborough, NZ	\$113.00

SPARKLING WINES/CHAMPAGNES

Cantina Cormons NV Prosecco, Veneto, Italy	\$64.00
Brut, Piper Heidsieck NV Champagne, France	\$135.00
Dom Perignon Vintage Champagne, France	\$395.00
Brut, Krug , Grand Cuvee, NV Champagne, France	\$475.00

DESSERT WINE

Cave Spring "Indian Summer" Riesling (375 ml)	\$75.00
Cave Spring "Ice Wine" Riesling (375 ml)	\$130.00

RESERVE WINE LIST*

Please contact our office at 416-815-5720 to receive our extensive Reserve Wine List. We will be happy to fax or email it to you monthly. We ask that all Reserve Wines be pre-ordered 48 hours in advance so we may ensure availability.

SPIRITS

All bottles are 750ml.

RYE WHISKIES

Seagram's V.O.	\$77.00
Crown Royal	\$90.00
Crown Royal Black	\$120.00
Crown Royal Limited	\$130.00

SCOTCH WHISKIES

J&B Rare	\$77.00
Johnnie Walker Red	\$96.00
Johnnie Walker Black	\$103.00
Johnnie Walker Gold	\$159.00
Johnnie Walker Blue	\$375.00

SINGLE MALT WHISKIES

Glenfiddich 12 yr	\$105.00
Glenkinchie 10 yr	\$135.00
Cragganmore 12 yr	\$140.00
Dalwhinnie 15 yr	\$140.00
Talisker 10 yr	\$140.00


RUMS

 Captain Morgan White	\$77.00
Captain Morgan Dark	\$77.00
Captain Morgan Spice	\$77.00
Parrot Bay Coconut	\$77.00

GINS

 Gordon's	\$77.00
Tanqueray	\$77.00
Tanqueray No. Ten	\$105.00

VODKAS

 Smirnoff	\$77.00
Smirnoff Raspberry	\$79.00
Ketel One	\$98.00

OTHER

Martini Rossi Red (500 ml)	\$19.50
Martini Rossi White (500 ml)	\$19.50
Taylor's Reserve LBV Port	\$42.00
Jack Daniel's	\$74.00
Tequila Jose Cuervo Gold	\$105.00

LIQUEURS

Sambuca	\$56.00
Di Saronno Amaretto	\$64.00
Southern Comfort	\$69.50
Kahlua	\$75.00
Bailey's Irish Cream	\$82.00
Drambuie	\$100.00
Grand Marnier	\$110.00

COGNACS

Hennessy VS	\$125.00
Courvoisier VS	\$125.00
Remy Martin VS	\$125.00
Courvoisier VSOP	\$150.00
Remy Martin VSOP	\$150.00



COOLERS

Smirnoff Ice	\$7.75
Smirnoff Cranberry Lime	\$7.75
Smirnoff Caesar	\$8.75



READY TO DRINK COCKTAILS

Smirnoff Mojito	\$60.00
Smirnoff Grand Cosmo	\$60.00
Jose Cuervo Golden Margarita	\$60.00





MAPLE LEAF SPORTS + ENTERTAINMENT