



EXECUTIVE SUITES MENU

2009 • 2010

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

Executive Chef: Ranjan Seneviratne

Suite Attendant Manager: Carol Danks

Ph: (416)815-5908

Catering Coordinator: Jenny Gilmore

Ph: (416)815-5720

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 at no additional cost.

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 will appear on a separate bill to the credit card you designate.***

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 a minimum of 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 14 & 15. If you would like our assistance with your selection, we would be delighted to help you design a menu for your guests.

Standing Food Orders

You may place a standing food order, which can be applied and processed for all events. You are welcome to place more than one standing food order. You may have one for all Maple Leaf games and a different one for all Raptor games. Please contact our office at 416-815-5720 to establish your 2009/2010 standing food order.

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 9.

Email: orderdesk@pinnaclecaterers.com

Telephone: 416-815-5720

Monthly Specials

Our monthly specials will run October through May. We will email these menus to suite holders who have provided us with email addresses. If you would like to be included, please contact us with your email address.

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 or standing food order 24 hours in advance, we will process all charges.**

Menu Symbols

♥ Healthy Option 🌶️ Spicy

PLACING YOUR ORDER

Menu Order Forms

We have developed a number of order forms to provide each suite holder an opportunity to place orders at their convenience.

48 Hour Pre Order

- 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

12pm Event Day Pre Order

- limited menu selection
- 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 Door Hook menu when you arrive at the event.

Door Hook

- 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 had 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>
3	<i>during the 3rd period</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>

Other

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.

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 concerts and all other events.

SPECIAL DIETARY REQUIREMENTS INDEX

Vegetarian

Market Fresh Vegetables
International Cheese Board
Bruschetta Pomodoro
Seven Layer Dip and Nachos
Fresh Fruit
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
Traditional Spinach Salad
Vegetarian Pizza
Four Cheese Pizza
36pc Vegetarian Sushi

Gluten Free

Market Fresh Vegetables
Vegetarian Pizza with gluten free crust
Spinach Salad
Chilled Vietnamese Summer Rolls
Fresh Fruit
Heirloom Tomato & Fior di Latte Mozzarella
Gluten free sushi can be provided with
48 hours notice

Pork

Stadium Sampler
Ribs and Wings
Smoked Polish BBQ Sausage
Tuscan Antipasto Platter
East Coast Lobster Chowder
Pacific Rim Sampler
Mixed Grill Platter
Beef Short Ribs
Deli Sandwich Basket
Italian Hero Sub
Traditional Spinach Salad
Deluxe Pizza
Gourmet Mediterranean Pizza

Vegan

Chilled Vietnamese Summer Rolls
Vegetarian Fajitas
Mixed Field Greens
Vegetarian Pizza with gluten free crust
Fresh Fruit
36pc Vegetarian Sushi
(available with 48 hours notice)

Lactose Free

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

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 Nicoise
Shrimp and Crab Platter
Maple and Bourbon Glazed Side of
Atlantic Salmon
Pacific Halibut Two Ways
Grilled Giant Tiger Prawns
Surf & Turf
Lobster Rolls
Chicken and Shrimp Combo
Sesame Noodle Salad with Shrimp
Lobster Mac and Cheese
East Coast Lobster Chowder
Indiana Infusion Platter
Pacific Rim Platter
Shashimi Platter
36 pc Assorted Sushi
72 pc Assorted Sushi
36 pc Vegetarian Sushi
Classic Caesar Salad
Deli Sandwich Basket
Deluxe Sandwich Basket

48 HOUR PRE-ORDER MENU

LORD STANLEY'S STADIUM FARE

Each platter serves 8 guests

Sourdough Salt Pretzels

Warm, soft sourdough pretzels with mustard for dipping. \$23.00

Mini Chicken Quesadillas

Mini flour tortillas stuffed with grilled chicken breast, aged Cheddar and jalapenos. Served with "pico de gallo" salsa and sour cream. \$44.50

Chicken Tenders

Lightly breaded, all white meat tenders crisp fried and served with plum sauce for dipping. \$85.00

Hot Dogs*

Nathan's all-beef franks served on fresh baked buns with traditional condiments. \$36.00

Smoked Polish BBQ Sausages*

European sausages with caramelized onions on fresh baked buns. Served with traditional condiments. \$41.00

Texas Red Beef Chili

A hearty serving of red beef chili served with a basket of kettle fried nachos and a condiment tray full of black beans, sour cream, jalapeno peppers and Cheddar cheese. \$76.00

**Additional single portions may be added.*

Buffalo Wings

Extra large roaster wings with your choice of medium spiced or honey garlic sauce.
Served with blue cheese dip. \$74.00

Stadium Sampler

A selection of wings, ribs, chicken tenders and mini corn dogs with a platter of assorted relish and dipping sauces. \$104.00

Chicken and Shrimp Combo

A combination platter of chicken tenders and lightly coated, crisp fried gulf shrimp with dipping sauces. \$117.00

Ribs & Wings

Our award winning smoked barbecued back ribs and Buffalo style chicken wings. \$104.00

♥ Fajitas

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

Chicken \$97.00

Beef \$97.00

Vegetable \$70.00

SLAM DUNK PREMIUM FARE

Each platter serves 8 guests

Indian 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. \$115.00

Side of Smoked Salmon

Smoked salmon with pumpernickel bread and mini bagels – served with shaved red onion, cream cheese, capers and lemon wedges. \$83.00

Thai Steak with Green Mango Slaw

Marinated flank steak grilled medium rare and thinly sliced. Served with a mango, daikon and carrot slaw tossed with a soy, ginger and scallion dressing. \$102.00

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. \$102.50

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. \$126.50

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. \$83.00

Wild Mushroom Medley in Filo Cups

Pan roasted shiitake, portobello and oyster mushrooms served in a flaky pastry cup. Served with warm lentil salad. \$55.00

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

East Coast Lobster Chowder

Smoked bacon, potatoes and lobster fill this cream based chowder. Accompanied by assorted crackers and bread. \$64.00

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. \$128.00

Sesame Noodle Salad

Shiitake mushrooms, snow peas, red and green peppers, coriander and green onion tossed with egg noodles and our house made sesame dressing. \$59.00

With jumbo shrimp \$75.00

EDO SUSHI

SASHIMI and SUSHI

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

Special Sashimi Platter

Exquisite arrangement of special cuts of only the freshest fish available.

24 Slices \$152.00

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 \$96.00

72 Pieces \$174.00

Vegetarian Selection

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

36 Pieces \$86.00

Deluxe Sushi

An elegant and exotic premium assortment of nigiri and maki.

72 Pieces \$211.00

All dishes served with wasabi, ginger and soy sauce.

HALL OF FAME TRADITIONAL FARE

Each platter serves 8 guests

International Cheese Board

A selection of Quebec Brie, Cheddar, jalapeno Monterey Jack, Swiss, Cambozola and Provolone served with crackers, fresh and dried fruit and shelled pecans. \$94.00

♥ **Market Fresh Vegetables**

A selection of fresh cut vegetables with our herb dip. \$50.00

Bruschetta Pomodoro

Grilled herb flatbread served 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. \$50.00

♥ **Fresh Fruit**

A selection of seasonal fruit and berries. \$54.50

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 for dipping. \$49.00

Indonesian Chicken Spring Rolls

Traditional Indonesian chicken spring rolls accompanied with a plum dipping sauce. \$61.00

Chilled Jumbo Shrimp

Thirty-two jumbo gulf shrimp served with a horseradish cocktail sauce and lemon wedges. \$110.50

THE FACE OFF MARKET SALADS

Serves 8 guests

♥ **Mixed Field Greens**

Red peppers, red onion julienne, cherry tomatoes, cucumber and mixed field greens tossed with balsamic vinaigrette. \$35.50

With tender strips of chicken breast \$46.00

Classic Caesar

Crisp romaine hearts, Parmesan cheese and garlic croutons with our creamy Caesar dressing. \$33.00

With tender strips of chicken breast. \$43.50

♥ **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. \$50.00

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. \$57.00

Traditional Spinach

Baby spinach, hard-boiled eggs, bacon, mushrooms, Cheddar and croutons. Served with a creamy buttermilk ranch dressing. \$32.50

Niagara Picnic Salad

Roast, grain fed chicken on a bed of mixed greens topped with cherry tomatoes and grilled peaches. Served with fresh vegetable bundles and raspberry vinaigrette. \$80.00

Orzo Pasta Salad

Orzo pasta with onion, celery, carrot and dried fruits tossed with a citrus vinaigrette. \$27.00

♪ **Sesame Noodle Salad**

Shiitake mushrooms, snow peas, red and green peppers, coriander and green onion tossed with egg noodles and our house made sesame dressing. \$59.00

With jumbo shrimp \$75.00

MAIN EVENT

Individually priced per person.

Please choose one main event item for a minimum of 8 guests.

Maple & Bourbon Glazed Side Of Fresh Atlantic Salmon

A whole side of fresh Atlantic salmon glazed with pure Quebec maple syrup and bourbon whiskey. Baked and served in traditional Haida Indian fashion on an aromatic cedar plank and served with wild rice confetti. \$29.75/person

Roasted Beef Tenderloin

Herb and peppercorn crusted tenderloin roasted medium rare. Served with roasted garlic mashed potatoes and vegetable medley. \$37.00/person

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. \$32.00/person

Vienna Veal Schnitzel

Provimi veal lightly breaded and pan sautéed. Served with German potato salad and vegetable medley. \$18.00/person

Beef Wellington

Beef tenderloin, wild mushrooms and cognac pate wrapped in puff pastry. Served with roasted potatoes and vegetables. \$28.00/person

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. \$28.00/person

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. \$28.00/person

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. \$34.75/person

Supreme of Chicken Duxelles

Grilled supreme breasts of chicken, with wild mushroom stuffing – served with our sun-dried tomato cream sauce, herb roasted potatoes and vegetable medley. \$27.00/person

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) \$267.00

Full Rack (16-20 people) \$529.00

Surf & Turf

USDA Prime California cut tenderloin steaks grilled medium rare paired with butter broiled Caribbean lobster tails served with herb roasted potatoes and grilled asparagus. \$42.00/person

Prime Strip Loin Steak

USDA Prime California cut strip loin steak grilled medium rare paired with herb roasted potatoes and pan roasted wild mushrooms. \$36.50/person

Rack Of Lamb

Herb crusted rack of lamb served with natural pan juices, roasted garlic mashed potatoes and vegetable medley. \$28.50/person

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. \$69.50

Deluxe Sandwich Basket

An assortment of Artisan breads filled with grilled chicken breast, roast beef and salmon. Also included is our popular vegetarian wrap. \$83.50

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. \$124.00

Chicken Parmigiana*

Sautéed chicken breast topped with our own zesty tomato sauce, Mozzarella cheese, sautéed onions and sweet peppers. Served with triangle foccacia buns. \$106.00

Italian Hero Sub

Layers of capicola, mortadella, salami, prosciutto, mixed greens, roasted red peppers and fresh Mozzarella cheese on an extra large foccacia bun. Served with a selection of mixed olives. \$76.00

Nova Scotia Lobster Rolls

Mini bread loaves stuffed with lobster salad and served with homemade potato chips. \$79.00

**additional single portions may be added*

COURTSIDE PASTAS

Individually priced (per person); serves 8 guests. 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. \$17.00/person

Wild Mushroom Stuffed Ravioli

Ravioli pasta with wild mushrooms, shallots, and baby spinach, simmered in a herb & fresh garlic white wine tomato sauce. \$18.25/person

Smoked Chicken Pesto Pasta

Smoked chicken, sun-dried tomatoes, roasted red peppers, chives and fusilli pasta tossed in a pesto and white wine cream sauce. \$18.00/person

Shanghai Noodles

Chinese egg noodles tossed with cashews, green onions, bok choy and bell peppers in a chili-spiked sauce. \$14.00/person

With marinated chicken \$15.50/person

With beef \$15.50/person

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. \$18.50/person

Rigatoni and Meatballs

Rigatoni, house made veal-ricotta meatballs and fresh tomato sauce topped with grated Parmesan cheese. \$12.50/person



*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. \$30.25

Cheese and Pepperoni

Pizza Pizza's famous cheese and pepperoni. \$30.25

Deluxe

Pepperoni, bacon, peppers, mushrooms, onions and tomatoes. \$30.25

Four Cheese

Provolone, Reggiano, Blue and Fior di Latte Mozzarella. \$30.25

Gourmet Mediterranean



Capicollo, sun-dried tomatoes, Fior di Latte Mozzarella, Kalamata olives and grilled artichokes. \$34.25

Gluten free



Perfect for pizza lovers with gluten allergies. **Available in medium size only.** \$30.25

SNACKS

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

	Lay's Classic Potato Chips	250 gm	\$8.00
	Lay's Classic BBQ Potato Chips	250 gm	\$8.00
	Dry Roasted Peanuts	300 gm	\$8.70
	Deluxe Mixed Nuts	250 gm	\$15.45
	Roasted and Salted Cashews	250 gm	\$15.45

SNACKS TO ORDER

	Chocolate Covered Almonds	250gm	\$9.70
	Cineplex Odeon		
	Gourmet Popcorn – Large Basket		\$6.50
	Doritos Nacho Cheese	280 gm	\$8.00
	Sweet Treats Candy Tray	900 gm	\$18.90
	Sport Mix Tray	620 gm	\$18.40
	M&M's – Milk Chocolate or Peanut	240 gm	\$10.35
	Sourdough Salt Pretzels		
	Warm, soft sourdough pretzels with mustard for dipping.		\$23.00

“SUITE” SENSATIONS DESSERTS

Serves 8 guests

♥ Fresh Fruit

A selection of seasonal fruits and berries. \$54.50

Fresh Baked Cookies

A selection of chocolate chip, oatmeal & raisin and white chocolate macadamia nut cookies. \$33.00

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. \$47.50

Häagen Dazs Ice Cream Bars \$5.25 each

Tiramisu

Ultra rich layers of espresso soaked ladyfingers, Marscarpone 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

Spongy chiffon, layered with milk chocolate mousse and covered in satin white chocolate glaze. \$51.00

Giant Sundae with Fudge Brownies

Generous scoops of 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. \$45.00

Mini Chocolate Mousse

Luxurious creamy chocolate mousse in mini size portions. \$35.00

WINTER WARMERS

Bumble Berry Crumble

Strawberries, raspberries, blueberries and blackberries under a spiced butter and brown sugar crust. Served with Chantilly cream. \$44.00

Maple Crème Brûlée

A little taste of Canada! Warm, creamy maple custard glazed with caramelized sugar. Served with fresh berries. \$48.00

POWER PLAY MENU PACKAGES

Individually priced (per person); choose one package for a minimum order of 8 guests.

Snack Attack **\$20.90/person**

- Sourdough Salt Pretzels
- Seven Layer Dip and Nacho Chips
- Market Fresh Vegetables
- Mini Chicken Quesadillas Santa Fe

Arena Pack **\$36.00/person**

- Basket of Popcorn
- Ribs & Wings
- Chicken and Shrimp Combo
- Deluxe Pizza
- Cheese and Pepperoni Pizza

Festival Italiano **\$42.60/person**

- Tuscan Antipasto Platter
- Bruschetta
- Caesar Salad
- Smoked Chicken Pesto Pasta
- Tiramisu

Asian Feast **\$50.50/person**

- Thai Steak with Green Mango Slaw
- Indian Infusion Platter
- Shanghai Noodles
- Sesame Noodle Salad with Shrimp

The Rookie Birthday **\$24.50/person**

- Hot Dogs
- Cheese and Pepperoni Pizza
- Chicken Tenders
- Giant Sundae with Fudge Brownies
- Balloons

The Pro **\$38.35/person**

- Market Fresh Vegetables
- Seven Layer Dip and Nacho Chips
- Stadium Sampler
- Indonesian Chicken Spring Rolls
- Ice Cream Bars

Picnic Basket \$31.90/person

- Greek Village Salad
- Niagara Picnic Salad
- Deluxe Sandwich Basket
- Ice Cream Bars

Backyard BBQ \$35.65/person

- Smoked Polish BBQ Sausage
- Classic Caesar Salad
- N.Y. Steak Panini
- Fresh Fruit Platter
- Fresh Baked Cookies

Cocktail Party \$44.55/person

- Market Fresh Vegetables
- International Cheese Board
- Chilled Jumbo Shrimp
- Fresh Fruit
- French Pastries

The Slapshot \$67.35/person

- Market Fresh Vegetables
- Shrimp and Crab Platter
- Niagara Picnic Salad
- Prime Strip Loin Steak
- French Pastries

The Hat Trick \$81.90/person

- International Cheese Board
- Chilled Jumbo Gulf Shrimp
- Mixed Field Greens
- Maple and Bourbon Glazed Salmon
- Cold Herb Crusted Tenderloin
- Choice of Toronto Maple Leafs cake or Toronto Raptors cake

BEVERAGES

Stocked in your suite.

COFFEE

Serves 8 guests

Tim Horton's premium coffee: one coffee pack, cream and sugar. \$9.60

TEA

Serves 8 guests

Orange Pekoe or Herbal: 8 teabags, milk and sugar. \$9.60

SOFT DRINKS

Coca-Cola Classic, Diet Coke, Sprite, Canada Dry Ginger Ale, Nestea Iced Tea	591 ml	\$3.60
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Canada Dry Club Soda Canada Dry Tonic	355 ml	\$2.35
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JUICE

Minute Maid Orange Juice	341 ml	\$2.75
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Minute Maid Cranberry Cocktail	341 ml	\$2.75
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Mott's Clamato Juice	162 ml	\$2.75
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WATER

Perrier	500 ml	\$4.45
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Dasani	591 ml	\$3.80
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12 PM EVENT DAY PRE-ORDER MENU

HALL OF FAME TRADITIONAL FARE

Each platter serves 8 guests

♥ **Market Fresh Vegetables**

A selection of fresh cut vegetables with our herb dip. \$50.00

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. \$50.00

Bruschetta Pomodoro

Grilled herb flatbread served 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. \$61.00

Chilled Jumbo Shrimp

Twenty-four jumbo gulf shrimp served with a horse radish cocktail sauce and lemon wedges. \$110.50

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 \$96.00

Vegetarian 36 Pieces \$86.00

LORD STANLEY'S STADIUM FARE

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. \$44.50

Hot Dogs*

Nathan's all-beef franks served on fresh baked buns with traditional condiments. \$36.00

Smoked Polish BBQ Sausages*

European sausages with caramelized onions on fresh baked buns served with traditional condiments. \$41.00

Stadium Sampler

A selection of wings, ribs, chicken tenders and mini corn dogs with a platter of assorted relish and dipping sauces. \$104.00

Chicken and Shrimp Combo

A combination platter of chicken tenders and lightly coated, crisp fried gulf shrimp with dipping sauces. \$117.00

Ribs & Wings

Our award winning smoked barbecued back ribs and Buffalo style chicken wings. \$104.00

Buffalo Wings

Extra large roaster wings with your choice of medium spiced or honey garlic sauce.
Served with blue cheese dip. \$74.00

Chicken Tenders

Lightly breaded, all white meat tenders crisp fried and served with plum sauce for dipping. \$85.00

**Additional single portions may be added.*



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

The Vegetarian

Green peppers, mushrooms, onions and tomatoes. \$30.25

Cheese and Pepperoni

Pizza Pizza's famous cheese and pepperoni pizza \$30.25

Deluxe Pizza

Pepperoni, bacon, peppers, mushrooms, onions and tomatoes. \$30.25

Four Cheese

Provolone, Reggiano, Blue and Fior di Latte Mozzarella. \$30.25

Gourmet Mediterranean

Capicollo, sun-dried tomatoes, Fior di Latte Mozzarella, Kalamata olives and grilled artichokes. \$34.25

Gluten free

Perfect for pizza lovers with gluten allergies.

Available in medium size only. \$30.25

THE FACE OFF MARKET SALADS

Serves 8 guests

♥ Mixed Field Greens

Red peppers, red onion julienne, cherry tomatoes, cucumber and mixed field greens tossed with balsamic vinaigrette. \$35.50

With tender strips of chicken breast. \$46.00

Classic Caesar

Crisp romaine hearts, Parmesan cheese and garlic croutons with our creamy Caesar dressing. \$33.00

With tender strips of chicken breast. \$43.50

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. \$50.00

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 triangle foccacia buns. \$106.00

N.Y. Steak Panini*

A platter of grilled 6 oz. New York strip loin steaks served with sautéed mushrooms and onions with Italian paninis. \$124.00

**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. \$47.50

Fresh Baked Cookies

A selection of chocolate chip, oatmeal & raisin and white chocolate macadamia nut cookies. \$33.00

Häagen Dazs Ice Cream Bars \$5.25 each

IN SUITE ALCOHOL

WINES

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

BV Century Cellars Chardonnay, California	\$41.00
BV Century Cellars Cabernet Sauvignon, California	\$41.00

COOLERS

Stocked in your suite:



Smirnoff Ice	\$7.35
Smirnoff Vodka Mojito 750 ml	\$56.00

BEER

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

Molson Canadian and Coors Light	\$5.85
Heineken and Corona	\$6.75

BEERS TO ORDER

Creemore Springs 473 ml	\$7.30
Tuborg Pilsner 500 ml	\$8.10
Carlsberg	\$6.75

WINES

WHITE WINES

BV Century Cellars Chardonnay, California	\$41.00
Cave Spring Riesling 'Dolomite', Niagara	\$43.00
Errazuriz Sauvignon Blanc, Chile	\$43.00
Mondavi Woodbridge White Zinfandel, California	\$43.00
Rothschild Chardonnay, Languedoc, France	\$43.00
Beaulieu Vineyards Coastal Sauvignon Blanc, California	\$44.00
Hunt Chardonnay , Australia	\$44.00
Painter Bridge Chardonnay, California	\$45.00
Santa Rita Sauvignon Blanc 'Reserva', Chile	\$45.00
Mike Weir Chardonnay, Niagara	\$47.00
Collavini Pinot Grigio, Italy	\$48.00
Painted Turtle Sauvignon Blanc, British Columbia	\$48.00
Cesari Pinot Grigio, Italy	\$50.00
Mondavi 'Private Selection' Sauvignon Blanc, California	\$50.00
Bouchard Père & Fils Petit Chablis Burgundy, France	\$52.00
McManis Viognier, California	\$53.00
La Baronne Blanc Corbieres, France	\$55.00
Prospect Chardonnay, British Columbia	\$55.00
Prospect Pinot Grigio, British Columbia	\$58.00
Hamelin Bay Sauvignon Blanc, Western Australia	\$60.00
Murphy Goode Sauvignon Blanc, Sonoma, California	\$60.00
Sterling Vintners Collection Chardonnay, California	\$63.00
Mosole Pinot Grigo Veneto, Italy	\$65.00
Sonoma-Cutrer Chardonnay 'Russian River Ranches', California	\$70.00
Mission Hill Chardonnay 'Reserve', British Columbia	\$70.00
Caymus Conundrum, California	\$105.00
Sterling Napa Valley Chardonnay, California	\$100.00



STERLING
VINEYARDS.

RED WINES

BV Century Cellars Cabernet Sauvignon, California	\$41.00
Paarl K.W.V. Cabernet Sauvignon, South Africa	\$43.00
Rothschild Vin De Pays Merlot, France	\$43.00
Painted Turtle Shiraz, British Columbia	\$43.00
Cave Spring Cabernet Merlot, Ontario	\$43.00
Masi Valpolicella, Italy	\$43.00
Los Arboles Malbec, Argentina	\$45.00
Errazuriz Estate Shiraz, Chile	\$45.00
Santa Rita Cabernet Sauvignon 'Reserva', Chile	\$45.00
Painter Bridge Zinfandel, California	\$45.00
Beaulieu Vineyards Coastal Cabernet Shiraz, California	\$49.00
Cesari Valpolicella, Veneto, Italy	\$51.00
Hunt Shiraz, Australia	\$52.00
Catena Malbec, Mendoza, Argentina	\$54.00
La Baronne Rouge , France	\$55.00
Stone Cellars Cabernet, California	\$56.00
Mike Weir Cabernet Merlot Niagara	\$60.00
Wakefield Shiraz, Australia	\$60.00
Terrazas de Los Andes Malbec Reserva, Lujan de Cuyo, Argentina	\$60.00
Bodegas Lan Rioja Reserva, Spain	\$60.00
Wolf Blass Shiraz 'Premium Selection', Australia	\$60.00
Christian Moueix Merlot, Bordeaux, France	\$61.00
Sterling Vintners Collection Merlot, California	\$63.00
McManis Merlot, California	\$64.00
Sefiro Chianti Colli Fiorentini, Tuscany, Italy	\$65.00
Mike Weir Pinot Noir, Niagara	\$65.00
Rosenblum Zinfandel , California	\$66.00
Wolf Blass "Yellow Label" Cabernet Sauvignon, Australia	\$68.00
Hamelin Bay "Rampant Red" Shiraz/Cabernet Sauvignon, Australia	\$75.00
Mission Hill Cabernet Sauvignon 'Reserve', British Columbia	\$80.00
Geografico Chianti Classico Riserva, 'Montegiachi', Tuscany, Italy	\$80.00
Sterling Vineyards Napa Valley Merlot, California	\$100.00
Sterling Vineyards Napa Valley Cabernet Sauvignon, California	\$100.00
Mondavi Cabernet Sauvignon, Napa Valley California	\$120.00
Beringer Cabernet Sauvignon, Knight's Valley, California	\$120.00
Tedeschi Amarone della Valpolicella Classico, Tedeschi, Veneto, Italy	\$125.00
Tignanello Tuscany, Italy	\$260.00

SPARKLING WINES/CHAMPAGNES

Cormons Prosecco Veneto, Italy	\$60.00
Navarro Correas Extra Brut, Argentina	\$68.00
Schramsberg, Blanc de Noirs Brut, California	\$100.00
Veuve Cliquot Brut, Champagne, France	\$135.00
Pol Roger Extra Cuvee Reserve, Champagne, France	\$180.00
Dom Perignon Brut, Champagne, France	\$395.00
Krug Grand Cuvee Brut Champagne, France	\$475.00

DESSERT WINE

Cave Spring 'Indian Summer' Riesling 375 ml	\$70.00
Mike Weir Vidal Ice Wine 375 ml	\$100.00

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.	\$72.00
Crown Royal	\$84.00
Crown Royal Limited	\$122.00

SCOTCH WHISKIES

J&B Rare	\$72.00
Johnnie Walker Red	\$90.00
Chivas Regal	\$94.00
Johnnie Walker Black	\$96.00
Johnnie Walker Gold	\$150.00
Johnnie Walker Blue	\$350.00

SINGLE MALT WHISKIES

Glenfiddich 12 yr	\$98.50
Glenkinchie 10 yr	\$126.50
Cragganmore 10 yr	\$133.50
Dalwhinnie 15 yr	\$133.50
Talisker 10 yr	\$133.50

RUMS

Captain Morgan White	\$72.00
Captain Morgan Dark	\$72.00
Captain Morgan Spice	\$72.00
Parrot Bay Coconut	\$72.00

GINS



Gordon's	\$72.00
Tanqueray	\$72.00
Tanqueray No. Ten	\$97.00

VODKAS



Silent Sam	\$68.00
Smirnoff	\$72.00
Smirnoff Raspberry	\$74.00
Ketel One	\$90.00

OTHER

Martini Rossi Red (500 ml)	\$19.50
Martini Rossi White (500 ml)	\$19.50
Taylor's Reserve LBV Port	\$41.50
Smirnoff Vodka Mojito	\$56.00
Smirnoff Tuscan Lemonade	\$56.00
Jack Daniel's	\$72.00
Tequila Jose Cuervo Gold	\$97.00

LIQUEURS

Sambuca	\$53.00
Di Saronno Amaretto	\$61.00
Kahlua	\$71.00
Bailey's Irish Cream	\$78.00
Bailey's Caramel	\$78.00
Bailey's Mint Chocolate	\$78.00
Drambuie	\$98.00
Grand Marnier	\$100.00

COGNACS

Hennessy VS	\$116.50
Courvoisier VS	\$116.50
Remy Martin VS	\$116.50
Courvoisier VSOP	\$136.50
Remy Martin VSOP	\$139.50

COOLERS



Smirnoff Ice	\$7.35
Smirnoff Twisted Raspberry	\$7.60
Smirnoff Caesar	\$8.20

MARTINI BAR

If you would like to have a Martini Bar setup in your suite for an event, please contact our catering office at 416-815-5720. Additional charges for this service will apply.

THE OFFICIAL TEAM STORE

centresports



*ON GAME NIGHTS CALL EXT. 5746 FOR SERVICE
OR*

VISIT US AT THE AIR CANADA CENTRE GALLERIA ENTRANCE

STORE HOURS: Monday-Saturday: 10 am - 5 pm

Sunday: 12 pm - 5 pm

416-815-5746