

BMO  FIELD™

EXECUTIVE SUITES MENU



2011



EXECUTIVE SUITES MENU 2011

Executive Suites catered exclusively by



Tel: 416 815 5942

pinnaclecaterers.com

torontofc.ca

BMO



SUITE LEVEL

WELCOME

Pinnacle Caterers is the exclusive caterer to the Executive Suites at BMO Field and we are pleased to be at your service. We bring with us over 25 years of experience in catering and restaurant operations.

Our chefs have very diverse cultural backgrounds, which have allowed us to create a selection of unique regional dishes to satisfy a broad range of customer preferences.

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

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

So, please sit back, relax and enjoy the event!

pinnaclecaterers.com



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YOUR CATERING EVENT TEAM

General Manager: John Corkill
Ph: (416) 815-6128
Executive Chef: Ranjan Seneviratne
Event Manager: Marcia Rose
Catering Coordinator: Jenny Gilmore
Ph: (416) 815-5942
Email: events@pinnaclecaterers.com
Web: www.pinnaclecaterers.com

During all events, our managers and supervisors are available to be of assistance to 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. All of our disposable products are biodegradable. Should the occasion arise, you can upgrade to linen tablecloths, china plates and stainless steel flatware on a per event basis at an additional charge.

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. If you choose to lock your company liquor cabinet, alcoholic beverages will still be available in the suite. The suite is stocked with domestic and imported beers, house wines and coolers.

The safety and enjoyment of our fans is always our first priority. Please enjoy alcoholic beverages responsibly.

Please be aware that according to the Alcohol and Gaming Commission of Ontario (AGCO) and the policies of BMO Field ***“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 12-16 guests should consider ordering approximately 4-6 menu selections to satisfy a typical appetite. 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 business days in advance of the event:**

E-mail: events@pinnaclecaterers.com

Telephone: (416) 815-5942

SERVICE

Your suite is staffed by a Pinnacle Caterers Suite Attendant. Each Suite Attendant will service 2 suites per event. Should you require a more personalized level of service a dedicated Suite Attendant responsible to your suite only can be arranged for an additional charge of \$100 per event.

CANCELLATIONS

Should you find it necessary to cancel your suite order, please e-mail us at **events@pinnaclecaterers.com** or call (416) 815-5942.

A minimum of 48 business 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 48 business hours in advance, all charges will be processed accordingly.**

PLACING YOUR ORDER

MENU ORDER FORMATS

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

We prepare most of our menu selections off-site and deliver fresh to BMO field before each event. We therefore must ask that you strictly adhere to these deadlines.

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

Priced at a 5% discount from the event day menu.

Should you wish to wait until your arrival in the suite to place your order or supplement your pre-order the following option is available:

EVENT DAY

- limited menu selection
- place order when you arrive in your suite
- only option to order food after the 48 hour deadline has passed

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 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.

All event charges will be entered onto a computer generated guest check, and presented for signature and payment at the conclusion of each event. In the event you discover a discrepancy, please contact us at 416-815-5942.

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 20 minutes into the 2nd half for soccer 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 BMO Field policy.

SERVICE CHARGES

A fifteen percent service charge is automatically added to your catering bill. This service charge is pooled and shared amongst the service employees of Pinnacle Caterers, including your Suite Attendant. Any additional gratuity for your Suite Attendant is at your discretion.

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:

SOCCER

Time Period	Approximate Delivery Times
0	<i>10-45 minutes before the start of the game</i>
1	<i>during the 1st half</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 kitchen closes at the end of half time for soccer and at the end of the 1st intermission for all other events.

48 HOUR PRE-ORDER MENU

All of our deep fried menu items are cooked in trans fat free, 100% pure canola oil from western Canada.

KICKOFF TRADITIONAL FARE

Each platter serves 8 guests.

INTERNATIONAL CHEESE BOARD

A selection of Quebec Brie, Cheddar, Jalapeno Havarti, Swiss, Cambozola and Provolone served with crackers, fresh and dried fruit and shelled pecans. \$80.00

MARKET FRESH VEGETABLES

A selection of fresh cut vegetables with our herb dip. \$46.00

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. \$44.50

CAJUN CALAMARI

Breaded Calamari rings served with a mild Chipotle dipping sauce. \$74.00

INDONESIAN SPRING ROLLS

Traditional Indonesian chicken spring rolls accompanied with a plum dipping sauce. \$52.00

TORNADO ROLLS

Rolled with diced shrimp, julienne of carrot and daikon radish wrapped in rice paper, served with a Thai sauce. \$65.00

INTERNATIONAL TRIO OF DIPS

Hummus, Baba ghanoush and Pico de Gallo, served with pita, crostini and nacho chips. \$40.00

CHILLED JUMBO SHRIMP

Thirty-six jumbo gulf shrimp served with a horseradish cocktail sauce and lemon wedges. \$99.00

TEXAS RED BEEF CHILI

A hearty serving of 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. \$78.00

BUTTERFLIED BREADED SHRIMP

Crisp fried shrimp dusted in breadcrumbs served with a horseradish cocktail dipping sauce. \$103.00

CHINATOWN SAMPLER PLATTER

Honey glazed ribs, hand rolled spring rolls, crisp fried wontons and breaded shrimp with sweet chili dipping sauce. \$121.00

OVER THE TOP STADIUM FARE

All platters serve 8 guests

ARGENTINIAN EMPANADAS

House made fresh empanadas filled with spiced beef, potato, egg, olives, golden raisins and sweet bell peppers. Served with a pickled vegetable salad. \$41.00

MINI CHICKEN QUESADILLAS

Flour tortillas stuffed with grilled chicken breast, aged Cheddar and jalapeno peppers. Served with "Pico de Gallo" salsa and sour cream. \$45.50

CHICKEN TENDERS

Lightly breaded, all white meat tenders crisp fried and served with plum sauce for dipping. \$79.00

HOT DOGS*

Nathan's famous hot dogs served on fresh baked buns with traditional condiments. \$38.00

SMOKED BBQ SAUSAGE*

Fresh smoked sausage, char grilled and served with braised sauerkraut, smothered with onions and spicy mustard on fresh baked poppy seed buns. \$43.00

BUFFALO WINGS

Extra large roaster wings with your choice of medium BBQ or honey garlic sauce. Served with blue cheese dip. \$75.00

BUON ITALIA ANTIPASTO PLATTER

Cured Italian deli meats, Italian cheeses, Giardiniera and assorted rolls. \$80.00

SMOKED BBQ PORK BACK RIBS

Tender fresh Ontario baby back ribs, slow smoked and glazed with our bourbon barbeque sauce. \$95.00

RIBS & WINGS

Our award winning Smoked BBQ Pork Back Ribs and Buffalo style chicken wings. \$98.50

CHICKEN AND SHRIMP COMBO

A combination platter of chicken tenders and butterflied breaded shrimp with dipping sauces. \$113.00

**Additional single portions may be added.*

EDO SUSHI

A beautifully arranged and delicious seasonal selection, made famous by EDO SUSHI.

ASSORTED SUSHI

Includes the most popular selection of salmon, tuna, shrimp and seasonal varieties of Nigiri along with Maki.

36 Pieces \$92.00

VEGETARIAN SUSHI

Various seasonal vegetables combined with flavors that will excite the palate.

36 Pieces \$82.00

GOLDEN GOAL SANDWICHES

Serves 8 guests

N.Y. STEAK PANINI*

A platter of grilled 6 oz. New York strip loin steaks served with sautéed mushrooms and onions and fresh steak buns. \$120.00

DELI BASKET SANDWICH

A selection of roast beef, turkey, roasted vegetables, ham and tuna salad on an assortment of Artisan breads and wraps. \$66.00

CHICKEN PARMIGIANA

Sautéed chicken breast topped with our own zesty tomato sauce, Mozzarella cheese, sautéed onions and sweet peppers. Served with triangle foccaccia buns. \$102.00

**Additional single portions may be added*

BREAKAWAY 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. \$35.50

With tender strips of chicken breast. \$46.00

COLESLAW

A bowl of traditional vinegar coleslaw. \$22.50

PASTA SALAD

Bowtie pasta with a fresh selection of vegetables in a creamy pesto sauce. \$34.00

PIZZA PIZZA

Custom pizza recipes prepared exclusively for the BMO Field Suites.

THE VEGETARIAN

Green peppers, mushrooms and tomatoes. \$29.00

CHEESE AND PEPPERONI

Pizza Pizza's famous cheese and pepperoni. \$29.00

SUPER

Pepperoni, green peppers and mushrooms. \$29.00

MAIN EVENT

Individually priced per person, for a minimum of 8 guests.

MAPLE GLAZED SIDE OF FRESH ATLANTIC SALMON

A whole side of fresh Atlantic salmon glazed with pure Quebec maple syrup.
Baked on an aromatic cedar plank and served with garden greens. \$25.00/person

ROASTED BEEF TENDERLOIN

Herb and peppercorn crusted tenderloin roasted medium rare. Served with mini
roasted potatoes and vegetable medley. \$34.00/person

VEGETARIAN PASTA

Grilled vegetables and fusilli pasta tossed in our herb and tomato cream sauce.
Served with mixed greens. \$15.25/person

ROTISSERIE CHICKEN

Tender, juicy pieces of lightly seasoned chicken served with herb roasted potatoes
and mixed field greens. \$18.00/person

DELUXE MAC AND CHEESE

Pasta noodles baked in a 3 cheese béchamel sauce topped with aged Cheddar,
Asiago and Reggiano cheeses and double smoked bacon. Served with mixed
greens. \$12.50/person

FISH AND CHIPS

Beer battered, crisp fried pieces of Atlantic cod accompanied by house made
potato chips. Served with a bowl of vinegar coleslaw, tartar sauce and lemon
wedges. \$15.00/person

LASAGNA ITALIANO

Traditional layered pasta baked with a red wine ground beef sauce and cheeses.
Served with garlic toast. \$10.00/person

GRILLED ATLANTIC SALMON NIÇOISE

Brochettes of herb-crusting Atlantic salmon on a bed of fingerling potatoes, fine
green beans and salad greens. \$16.50/person

CHICKEN SOUVLAKI

Tender herbed chicken breast skewers served with lettuce, tomato, onions, feta
cheese and kalamata olives. \$10.00/person

TAGOS AL CARBON

Both Chicken and Beef strips served with grated cheddar, salsa and guacamole.
Served with soft flour tortillas to build your own. \$10.00/person

CHOPHOUSE MIXED GRILL

Beef tenderloin filet, chicken breast, lamb sausage and triple smoked bacon,
served with grilled vegetables and crispy onion strings. \$20.00/person

“SUITE” SENSATIONS DESSERTS

Serves 8 guests

FRESH SLICED FRUIT

A selection of seasonal fruits and berries. \$49.00

FRESH BAKED COOKIES

A selection of chocolate chip, oatmeal & raisin and white chocolate macadamia nut cookies. \$32.00

ICE CREAM BARS

Sold individually. \$5.50

TORONTO FC CAKE

Espresso dark chocolate sponge filled with chocolate butter cream and covered in creamy rich chocolate icing. \$46.50

WATERMELON PLATTER

A full platter of juicy slices of watermelon. \$30.00

FRENCH PASTRIES

A mouth watering selection of pastries including Chocolate Marquise, Strawberry Cheesecake, Chocolate Mousse Trio, Berry Vanilla Brûlée, Almond Praline Dacquoise, Mango Mousse Torte and Apple Cherry Nut Strudel. \$46.50

SNACKS

Stocked in your suite.

Old Dutch Potato Chips	basket	\$7.85
Roasted and Salted Cashews	250 gm	\$15.25
Dry Roast Peanuts	300 gm	\$8.25

SNACKS TO ORDER

Chocolate Covered Almonds	250 gm	\$8.80
Gourmet Popcorn – Large Basket		\$6.35
Sourdough Salt Pretzels		
Warm, soft sourdough pretzels with mustard for dipping		\$23.50

BEVERAGES

COFFEE

Serves 8 guests



Premium coffee: one freshly brewed pot, cream and sugar. \$11.25

TEA

Serves 8 guests



Orange Pekoe or Herbal: 8 teabags, milk and sugar. \$11.25

HOT CHOCOLATE

Serves 8 guests

8 individual packets. \$11.25

SOFT DRINKS



Coca-Cola Classic, Diet Coke, Sprite, Canada Dry Ginger Ale,
Nestea Iced Tea, Canada Dry Club Soda,
Canada Dry Tonic 355 ml \$2.85

Red Bull Energy Drink 250 ml \$6.00

JUICE

Minute Maid Orange Juice 341 ml \$2.85

Minute Maid Cranberry Cocktail 341 ml \$2.85

Mott's Clamato Juice 162 ml \$2.85

WATER

Perrier 500 ml \$4.35

Dasani 591 ml \$3.75

DAY OF EVENT MENU

KICKOFF TRADITIONAL FARE

Each platter serves 8 guests

INDONESIAN SPRING ROLLS

Traditional Indonesian chicken spring rolls accompanied with a plum dipping sauce. \$54.50

BUTTERFLIED BREADED SHRIMP

Crisp fried shrimp dusted in breadcrumbs served with a horseradish cocktail dipping sauce. \$108.00

CHINATOWN SAMPLER PLATTER

Honey glazed ribs, hand rolled spring rolls, crisp fried wontons and breaded shrimp with sweet chili dipping sauce. \$127.00

GOLDEN GOAL SANDWICHES

Serves 8 guests

N.Y. STEAK PANINI*

A platter of grilled 6 oz. New York strip loin steaks served with sautéed mushrooms and onions and fresh steak buns. \$126.00

**additional single portions may be added*

BREAKAWAY MARKET SALADS

Serves 8 guests

MIXED FIELD GREENS

Red peppers, red onion julienne, cherry tomatoes, cucumber and mixed field greens tossed with balsamic vinaigrette. \$37.25

OVER THE TOP STADIUM FARE

All platters serve 8 guests

HOT DOGS*

Nathan's famous hot dogs served on fresh baked buns with traditional condiments. \$40.00

SMOKED BBQ SAUSAGE *

Fresh smoked sausage, char grilled and served with braised sauerkraut, smothered with onions and spicy mustard on fresh baked poppy seed buns. \$45.00

BUFFALO WINGS

Extra large roaster wings with your choice of medium BBQ or honey garlic sauce. Served with blue cheese dip. \$78.75

SMOKED BBQ PORK BACK RIBS

Tender fresh Ontario baby back ribs, slow smoked and glazed with our bourbon barbeque sauce and served with fire-roasted corn on the cob. \$99.75

RIBS & WINGS

Our award winning Smoked Barbecued Back Ribs and Buffalo style chicken wings. \$103.50

CHICKEN TENDERS

Lightly breaded, all white meat tenders crisp fried and served with plum sauce for dipping. \$83.00

CHICKEN AND SHRIMP COMBO

A combination platter of chicken tenders and crispy butterflied breaded shrimp with dipping sauces. \$118.50

**Additional single portions may be added.*



Custom pizza recipes prepared exclusively for the BMO Field Suites.

THE VEGETARIAN

Green peppers, mushrooms and tomatoes. \$30.50

CHEESE AND PEPPERONI

Pizza Pizza's famous cheese and pepperoni. \$30.50

SUPER

Pepperoni, green peppers, and mushrooms. \$30.50

“SUITE” SENSATIONS DESSERTS

ICE CREAM BARS

Sold individually. \$5.50

FRESH BAKED COOKIES

A selection of chocolate chip, oatmeal & raisin and white chocolate macadamia nut cookies. \$32.00

IN SUITE ALCOHOL

WINES

750 ml bottle

Santa Cristina		\$44.00
Leone de Castris Il Medaglione Chardonnay		\$44.00

BEER

Carlsberg Light Tallboy	500 ml	\$8.63
Carlsberg Tallboy	500 ml	\$8.63
Tuborg Green Tallboy	500 ml	\$8.63
Molson Canadian Tallboy	473 ml	\$8.19

COOLERS

Stocked in your suite:

Smirnoff Ice	330 ml	\$7.00
Smirnoff Caesar	330 ml	\$7.25
Smirnoff Mojito	750 ml	\$58.00

WINES

All bottles are 750ml

WHITE WINES

Santa Cristina, Toscana	\$44.00
Fetzer Pinot Grigio, California	\$45.00
Mike Weir Chardonnay, Niagara	\$46.00
Sterling Vintners Chardonnay, California	\$48.00
Cave Spring Sauvignon Blanc, Niagara	\$48.00
McManis Chardonnay, California	\$60.50

RED WINES

Leone de Castris Il Megaglione Chardonnay, Puglia	\$44.00
Fetzer, Zinfandel, California	\$45.00
Fetzer, Merlot, California	\$45.00
Mike Weir Cabernet Merlot, Niagara	\$45.00
Cave Spring Cabernet Merlot, Niagara	\$48.00
Sterling Vintners Collection Merlot, California	\$63.00
McManis Merlot, California	\$63.50

SPIRITS

All bottles are 750ml unless otherwise stated.



RYE WHISKIES

Seagram's V.O.	\$72.00
Crown Royal	\$84.00

SCOTCH WHISKIES

J&B Rare	\$72.00
Johnnie Walker Red	\$89.00
Johnnie Walker Black	\$95.00
Glenkinchie 10yr	\$126.50
Lagavulin 16yr	\$133.50

IRISH WHISKIES

Bushmill's Black Bush	\$78.00
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RUMS



Captain Morgan White	\$72.00
Captain Morgan Dark	\$72.00
Captain Morgan Spiced	\$72.00
Parrot Bay	\$72.00

GINs

Gordon's	\$72.00
Tanqueray	\$74.00

VODKAS



Smirnoff	\$72.00
Smirnoff Raspberry	\$74.00
Smirnoff Green Apple	\$74.00
Smirnoff Vanilla	\$74.00
Smirnoff Lime	\$74.00
Ketel One	\$90.00



LIQUEURS AND OTHER

Kahlua	\$71.00
Bailey's Mini 280 ml	\$39.00
Bailey's Irish Cream	\$78.00
Goldschlager	\$89.00
Grand Marnier Mini 200 ml	\$39.00
Grand Marnier	\$100.00
Navan Vanilla Cognac	\$100.00
Courvoisier VS	\$116.50

READY-TO-DRINK COCKTAILS

Smirnoff Tuscan Lemonade	\$58.00
Smirnoff Mojito	\$58.00
Smirnoff Pomegranate Martini	\$58.00

SPIRITS

TEQUILA

Jose Cuervo Especial Gold		\$97.00
Jose Cuervo Silver		\$97.00

COOLERS



Smirnoff Ice	330 ml	\$7.00
Smirnoff Light	330 ml	\$7.00
Smirnoff Classic Caesar	330 ml	\$7.25
Smirnoff Twisted Raspberry	330 ml	\$7.00

CIDERS

Cider	500 ml	\$8.63
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BEERS TO ORDER

Carlsberg and Carlsberg Light	330 ml	\$6.20
Steamwhistle Pilsner	500 ml	\$8.63
Tetley English Ale	440 ml	\$8.63
Tuborg Gold	500 ml	\$8.63
Kronenbourg 1664	500 ml	\$8.63
Canadian	355 ml	\$5.95

