



BMO  FIELD™



Suites Menu



PINNACLE
— CATERERS —

bmofield.com

pinnaclecaterers.com

<https://bmosuites.xdineapp.com/>

COLD APPETIZERS

SERVES 8 GUESTS



BRUSCHETTA CAPRESE (V)

Olive oil and basil marinated tomatoes and mozzarella **\$78.75**

HOUSE-MADE NACHO CHIPS & DIPS (GF,V)

Pico de Gallo, pickled jalapenos, sour cream, guacamole **\$105**

MARKET VEGETABLES & DIP (GF,V)

Fresh cut summer vegetables, buttermilk herb ranch dip **\$115.50**

MEZE BOARD (V)

Grilled and marinated vegetables, grape leaf rolls, roasted garlic and lemon dip, feta cheese, cucumber, grilled pita bread **\$136.50**

ARTICHOKE & ASIAGO DIP (V)

Vegetable sticks, pretzel sticks, kettle chips **\$100**



WARM APPETIZERS

SERVES 8 GUESTS

CHICKEN QUESADILLAS

Oaxaca & Cheddar cheese, roasted peppers and onion, Pico de Gallo, sour cream **\$115.50**
Vegetable (V) \$105.00

CHICKEN TENDERS

Whole breast white-meat tenders, tangy plum sauce **\$178.50**
Add Buffalo sauce \$8.00

JUMBO ROASTER WINGS (GF)

Choose your sauce:
Pinnacle's Signature BBQ Sauce
Buffalo
Dry Cajun **\$168**

TASTE OF TORONTO

Mini Jamaican beef patties, chicken gyoza, coconut butterfly shrimp, Parmesan arancini, vegetable samosa, JunePlum callaloo **\$225.75**



STADIUM

\$94.50 PER PERSON (MINIMUM 8)

MEZE BOARD (V)

Grilled and marinated vegetables, grape leaf rolls, roasted garlic and lemon dip, feta cheese, cucumber, grilled pita bread

CHICKEN TENDERS

Whole breast white-meat tenders, tangy plum sauce

HOT DOGS

All-beef franks, buns, traditional condiments

WRAP BASKET

Grilled chicken and vegetable, basil pesto aioli and chana masala (VG), curried chickpea, vegetables, and crispy lettuce

PEPPERONI PIZZA

Pizza Pizza's famous cheese and pepperoni

SEASONAL FRUIT PLATTER (GF, V)

Domestic and exotic

SLIDERS AND DOGS

SERVES 8 GUESTS

TURKEY SLIDERS (12)

Onion and cranberry jam, brie **\$105**

HOT DOGS

All-beef franks, buns, traditional condiments **\$89.25**

BEEF SLIDERS (24)

Cheddar & Bacon or Mushroom & Swiss **\$204.75**

CRISPY POTATO WEDGES (V)

\$73.50

ENTRÉES

SERVES 8 GUESTS



THREE CHEESE MACARONI (V)

Cheddar, Provolone, Parmesan, butter toasted herb breadcrumbs **\$220.50**
Add double smoked bacon \$35

FAJITAS

Crema, pico de gallo, queso blanco, guacamole, lime

Steak and Poblano \$199.50
Chicken Tinga \$183.75
Vegetable \$152.25

CANADIAN STEAK SANDWICH

Alberta beef tenderloin, sticky mushrooms, beef jus, grilled peppers, onion, rosemary bun **\$262.50**

MINI SMOKED TURKEY CLUB SANDWICHES

House smoked turkey breast, avocado aioli, tomatoes, lettuce, potato buns **\$168**

WRAP BASKET

Grilled chicken and vegetable, basil pesto aioli; Channa masala (VG) curried chickpea, and vegetable, crispy lettuce **\$157.50**

PEPPERONI AND CHEESE RAVIOLI

Pepperoni, tomato sauce, rapini, toasted herb breadcrumbs **\$204.75**
Vegetarian \$194.75



PIZZA

SERVES 8 GUESTS



PEPPERONI

Famous cheese and pepperoni **\$63**

VEGETARIAN (V)

Green peppers, mushrooms, onions and tomatoes **\$63**

CANADIAN

Pepperoni, bacon and mushrooms **\$63**

CHEESE (V)

Cheese only pizza **\$63**

EXTRA LARGE SIZE = 16"

GLUTEN FREE CRUST AVAILABLE IN 10" SIZE FOR \$44



GARDEN FRESH SALADS

SERVES 8 GUESTS

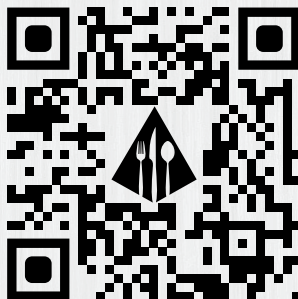
GARDEN GREENS SALAD (GF,V)

Artisanal greens, shaved crispy vegetables, toasted seeds and white balsamic vinaigrette **\$99.75**

CLASSIC CAESAR

Hearts of romaine, shaved Parmesan, garlic croutons, creamy Caesar dressing **\$99.75**

SCAN THE QR CODE TO VIEW OUR MENUS



OR VISIT PINNACLECATERERS.COM/MENU/

DESSERTS

SERVES 8 GUESTS



**FRESH BAKED
COOKIE PLATE (V)**
\$73.50

**HÄAGEN-DAZS (V)
ICE CREAM BARS**



"Welcome to a world of Indulgence"
\$10.25/EA

SEASONAL FRUIT PLATTER (GF,V)

Domestic & exotic

\$115.50

IN SUITE SNACKS

For your convenience we have stocked one of each of the following in your suite.

BOWL OF POTATO CHIPS	\$15.75
(Lays Potato Chips and Ruffles All Dressed)	
DORITOS NACHO CHEESE	\$16.50
DRY ROASTED PEANUTS	\$15.75
DELUXE MIXED NUTS	\$21.00

SNACKS TO ORDER

SNACK ATTACK	\$80.00
Bottomless popcorn, plain chips and pretzels	
CHOCOLATE OR CANDY	\$12.00
GOURMET POPCORN	\$36.75
Individual bags, bottomless	


NON ALCOHOLIC BEVERAGES

All of these products are prestocked in your suite and charged based on consumption.

SOFT DRINKS

Coca-Cola®	500 ml	\$8.25
Coca-Cola® Zero Sugar	500 ml	\$8.25
Diet Coke®	500 ml	\$8.25
Sprite®	500 ml	\$8.25
Canada Dry® Ginger Ale.....	355 ml	\$7.50
Fuze Iced Tea.....	500 ml	\$8.25
Canada Dry® Club Soda.....	355 ml	\$7.50
Canada Dry® Tonic.....	355 ml	\$7.50

ENERGY DRINK (ON REQUEST)

 Red Bull	250 ml	\$9.50
Red Bull Sugar Free	250 ml	\$9.50

WATER

smartwater®	591 ml	\$8.50
Sparkling Water.....	500 ml	\$9.50

JUICE

Oasis Orange Juice.....	\$8.00
Oasis Cranberry Juice	\$8.00
Mott's Clamato Juice	162 ml \$6.50

COFFEE

Premium Coffee (serves 8).....	\$34.00
--------------------------------	---------

TEA (ON REQUEST)

Orange Pekoe or Herbal (serves 8)	\$34.00
---	---------

HOT CHOCOLATE (ON REQUEST)

Pot (serves 8).....	\$34.00
---------------------	---------



THE TRADEMARKS THAT APPEAR ARE THE PROPERTY OF THEIR RESPECTIVE TRADEMARK OWNERS

ALCOHOLIC BEVERAGES

IN SUITE WINE

Yellow Tail, Shiraz, Australia	750ml	\$80.00
Folonari, Pinot Grigio, Italy	750ml	\$80.00
Bread and Butter, Cabernet Sauvignon, California	750ml	\$105.00
Villa Maria, Sauvignon Blanc, New Zealand	750ml	\$105.00



DOMESTIC BEER

★ Budweiser	473 ml	\$14.25
Bud Light	473 ml	\$14.25

PREMIUM BEER

★ Mill Street Organic	473 ml	\$15.75
★ Stella Artois	500 ml	\$15.75
★ Corona	473 ml	\$15.75
★ Michelob Ultra	473 ml	\$15.75
Mill Street Haze Phaze IPA	473 ml	\$15.75
Hockley Valley Lager	473 ml	\$15.75
Guinness	473 ml	\$15.75

CIDER AND COOLER

★ Brickworks Batch 1904 Cider	473 ml	\$15.75
Smirnoff Ice®	473 ml	\$15.75



**THESE PRODUCTS ARE PRESTOCKED IN YOUR SUITE
ALL OTHER PRODUCTS ARE AVAILABLE UPON REQUEST**

YOUR CATERING EVENT TEAM

Director of Operations: John Corkill Ph: 416-815-6128 | jcorkill@pinnaclecaterers.com

Event Managers: Marcia Rose and Kirk Fournier

Executive Chef: Lukas Vyhnał

Order Desk: Isabelle Sartori & Cassandra Flores
Ph: 416-815-5720 | orderdesk@pinnaclecaterers.com

**Pre-order Online: [https://bmosuites.xdineapp.com/
PINNACLECATERERS.COM](https://bmosuites.xdineapp.com/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

ALCOHOL SERVICE

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.

PREORDER DISCOUNT

Food preorders placed at least 48 hours in advance will be discounted 5%. This is a limited Event Day Menu, for the complete selection of menu choices and best possible service, we recommend you pre-order online: <https://bmosuites.xdineapp.com/>, email catering team at orderdesk@pinnaclecaterers.com or call the catering team at 416-815-5720 for your next visit. All items on the menu serve a minimum of 8 guests. An Executive Suite entertaining 12-16 guests should consider ordering approximately 4-6 menu selections to satisfy guests.

ADMINISTRATIVE CHARGES

A standard 18% administrative charge is automatically added to the net total of your entire order. This administrative charge is not intended to be a tip, gratuity or service charge for the benefit of service employees. 7% of the administrative charge is retained by Pinnacle Caterers for credit card and other administrative charges, 11% is distributed to suites employees as additional wages.