

CORPORATE EVENTS | INTIMATE AFFAIRS | BIG BASHES | WEDDINGS

10tation
event catering



2020 CATERING PACKAGE

iQ
VENUES



ABOUT 10TATION

At 10tation Event Catering Inc., every event is as unique and special to us as it is to you. From delicious food, to skilled service staff, 10tation will deliver the help you need to take your event to the next level. Style, presentation, efficiency, detail and quality of service are the focus and passion of our company.

Our team strives to make every event a seamless and memorable success, so that when the event is over, the only traces we leave behind are satisfied smiles.

MAKE A GREAT IMPRESSION

We understand your desire to impress through food and beverage service. You may want to create or enhance a presentation; launch a product, recognize an accomplishment or milestone, reward hard working employees; or celebrate a success. Hiring a seasoned corporate caterer is imperative in reaching your goals.

Whether it's an all day conference, working lunch, cocktail reception, board dinner, all hands meeting or grand opening, we combine exquisite foods with a solid understanding of the special service accommodations required for business entertaining. Our vast experience in corporate catering means we know the level of food and service quality it takes to create an unforgettable experience.

REPRESENTATIVES

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Event Planner

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BREAKFAST MENU OPTIONS

COLD/ROOM TEMPERATURE OPTIONS

**price does not include landmark fees*

INDIVIDUAL FRITTATA \$5.95

Choice of (minimum of 10 per variety):

- Asparagus and parmigiano reggiano frittata
- Mushroom, spinach, and cheddar cheese frittata
- Herbs & parmigiano reggiano frittata

CONTINENTAL BREAKFAST \$9.95

- Butter croissant, pan au chocolate, almond croissant, assorted muffins, fresh fruit Danishes
- Sliced breakfast breads
- Seasonal fresh fruit platter

YOGURT & CEREAL BREAKFAST \$8.50/guest

- High fiber cereal and individual packages of oatmeal
- Low fat vanilla yogurt with bowls of granola and fresh berries
- Fresh fruit salad with mint

BREAKFAST SCONES \$12.95/guest

- Homemade scones (please select 2 flavours):
 - » Dill cream cheese and smoked salmon
 - » Peameal bacon and mustard
 - » Cream cheese and preserves
- Vanilla yogurt
- Seasonal fresh fruit platter

BAGEL BREAKFAST \$11.95/guest

- Sliced mini bagels (poppy seed, sesame, whole wheat, plain & pumpernickel)
- Cream cheese, butter, jam and peanut butter
- Sliced cucumber and smoked salmon platter
- Seasonal fresh fruit platter



HOT OPTIONS

**price does not include landmark fees*

BREAKFAST SANDWICH \$8.95/sandwich

Choice of (minimum of 10 per variety):

- Fried egg with spinach and feta on a English muffin
- Fried egg, sausage and cheese on a English muffin
- Fried egg, bacon and cheese on a English muffin
- Fried egg, peameal bacon and cheddar cheese on a English muffin

CRÊPE BREAKFAST \$11.95/guest

- Freshly made citrus crepes
- Maple syrup, chocolate sauce and berry compote
- Seasonal fresh fruit platter

BREAKFAST SANDWICH PACKAGE \$12.95/guest

- Breakfast sandwiches (please select 2 flavours):
 - » fried egg with spinach and feta on a English muffin
 - » fried egg, sausage and cheese on a English muffin
 - » fried egg, bacon and cheese on a English muffin
 - » fried egg, peameal bacon and cheddar cheese on a English muffin
- Home fries
- Seasonal fresh fruit platter

ALL-CANADIAN BREAKFAST \$12.95/guest

- Sliced foccacia with butter
- Scrambled eggs
- Home fries
- Crispy bacon
- Breakfast sausages
- Seasonal fresh fruit

BURRITOS BREAKFAST \$12.95/guest

- Grilled breakfast burritos with scrambled eggs, bacon, cheddar with salsa and sour cream
- Grilled breakfast burritos with scrambled egg, veggies, cheddar with salsa and sour cream
- Mexican home fries with ketchup
- Seasonal fresh fruit platter

OMELETS BREAKFAST \$13.95/guest

- Omelets (please select 2 flavours):
 - » Aged cheddar and ham
 - » Cheese and mushroom
 - » Spinach and feta
 - » Western - ham, peppers, and onions
- 10tation hash browns
- Seasonal fresh fruit



LUNCH MENU OPTIONS

10TATION SIGNATURE SANDWICH & WRAP PLATTER

**price does not include landmark fees*

SANDWICHES & WRAPS **\$9.95/sandwich**

- no additional sides

EXPRESS **\$11.95/guest**

- sandwiches/wraps + cookies

ONE SALAD **\$15.95/guest**

- sandwiches/wraps + 1 salad + cookies & squares

TWO SALADS **\$18.95/guest**

- sandwiches/wraps + 2 salads + cookies & squares

SANDWICH SELECTION

AN ASSORTMENT OF FOCACCIA, CROISSANT AND BAKER'S DELIGHT SANDWICHES & WRAPS

Fillings to include:

- Vegetarian selection (presented on a separate platter – based on 10% of group)
- Wraps: egg, tuna, smoked salmon, steak, crispy chicken club
- Sandwiches: turkey, ham, chicken, beef, deli meats, classic Reuben

All sandwiches & wraps are served with a side of pickles and assorted root chips. Each sandwich tray is topped with our 10tation signature pulled pork slider on a brioche bun.



LUNCH MENU OPTIONS

SALAD SELECTIONS

GARDEN

Tomatoes, cucumber, dill & red onion

VILLAGE GREEK

Cucumber, cherry tomatoes, kalamata olives, feta, and oregano-infused olive oil

COBB

Iceberg lettuce, tomato, avocado, boiled eggs, cheddar and dijon vinaigrette

CLASSIC CAESAR

Romaine leaves, shaved parmesan, garlic brioche croutons, classic Caesar dressing and bacon

GREEK

Romaine, cucumber, tomatoes, kalamata olives, Spanish onions and feta oregano and red wine vinaigrette

BABY SPINACH

Shaved fennel, red onion and tarragon dressing

SPINACH SALAD WITH BOSCH PEARS

Dried cranberries, red onion and toasted almonds with balsamic vinaigrette

SPINACH SALAD WITH ORANGE SEGMENTS

Toasted pumpkin seeds in balsamic vinaigrette

THREE BEAN

Cherry tomatoes, roasted corn, fresh parsley & citrus vinaigrette

POWER QUINOA

red quinoa, snow peas, English peas, baby spinach and pickled red onion

RED AND WHITE QUINOA

Cucumber, yellow bell peppers, blanched broccoli, tomato, fresh garlic, lemon & olive oil vinaigrette



ORANGE BLOSSOM QUINOA

Artichokes, green beans, broccoli, parsley & orange blossom dressing

SAFFRON ISRAELI COUSCOUS

Tomatoes, cucumber, kale, parsley and cranberries dressed with lemon olive oil

CAPRESE

Fior di latte bocconcini, seasonal red and yellow tomatoes

ROASTED HEIRLOOM BEET

Arugula, goat cheese & pumpkin seeds

SUMAC ROASTED VEGETABLES

Arugula and roasted heirloom beet yogurt

NEW POTATO

Sweet peas, dill, tarragon, parsley, Dijon vinaigrette

SWEET POTATO

Green bean, goji berries, walnuts, maple mustard dressing

VIETNAMESE JASMINE RICE

Cilantro, snow peas, edamame and crisp radishes, dressed with tamarind and coconut

WHOLE WHEAT PENNE PASTA

Sundried tomatoes, roasted corn, fresh parsley & citrus vinaigrette

FARFALLE PASTA

Olive oil and basil puree topped with sautéed zucchini, eggplant and red pepper

(Price does not include landmark fees)





LUNCH MENU OPTIONS

ROOM TEMPERATURE

**price does not include landmark fees*

MAPLE GLAZED SALMON \$21.95/guest

- Homemade focaccia, 10tation flatbread and breadsticks with sweet butter
- Saskatchewan wild rice with Muskoka cranberries
- Roasted beet salad with baby greens
- Maple glazed salmon filets
- Assorted homemade pastries

CHICKEN GENOVESE \$22.95/guest

- Homemade focaccia, 10tation flatbread and breadsticks with sweet butter
- Garden salad - tomato, cucumber, dill, red onion
- Tomato and mozzarella towers with olive oil and fresh basil
- Cheese tortellini pasta salad tossed with fresh pesto and cherry tomatoes
- Sliced grilled chicken breast in a Genovese pesto marinade
- Assorted homemade pastries



HOT LUNCH

**price does not include landmark fees*

CHICKEN BIRYANI \$21.95/guest

- Papadums and naan with fresh raita and hot chili sauce
- Baby greens with summer slaw, julienne cucumber, carrot, zucchini, fennel, pepper, tomato and cabbage with smoky tomato cumin vinaigrette
- Chicken biryani served with carrots, peas, onion, fresh ginger and bell peppers
- Fragrant basmati rice cooked with traditional spices
- Vegetarian samosas with homemade chutney
- Assorted homemade pastries

MEATLESS MONDAY (OR ANY DAY) \$21.95/guest

- Homemade focaccia, 10tation flatbread and breadsticks with sweet butter
- Mixed greens with fresh green beans, grape tomatoes, chickpeas and fresh basil tossed in oak aged balsamic vinaigrette
- Red and white quinoa salad with snow peas, spring peas, pickled red onion, sautéed spinach, parsley, mint and scallions
- Vegetarian stuffed peppers
- Vegetarian Portobello mushrooms stuffed with pearl barley, cauliflower florets and fresh herbs
- Assorted homemade pastries

OUT WEST \$22.95/guest

- Homemade focaccia, 10tation flatbread and breadsticks with sweet butter
- Organic baby greens with julienne cucumber, carrot, zucchini, fennel, pepper, cabbage and smoky tomato cumin vinaigrette
- Poached salmon filet with salsa verde (capers, tarragon, basil, parsley, celery leaves, olive oil and lemon zest), garnished with cucumbers and gingered carrots
- Saffron scented rice
- Assorted homemade pastries

LUNCH MENU OPTIONS

**price does not include landmark fees*

BBQ CHICKEN **\$22.95/guest**

- Spiced corn bread with maple butter
- Orzo with caramelized onion, grilled corn, capers, sun dried tomato pan seared peppers with cilantro pesto and parmesan
- Whole pieces of BBQ'd chicken basted in our BBQ sauce (bone in)
- Steamed seasonal vegetables
- Rosemary roasted potatoes
- Assorted homemade pastries

COAST TO COAST **\$22.95/guest**

- Homemade focaccia, 10tation flatbread and breadsticks with sweet butter
- Arugula and baby spinach salad with slivered almonds, toasted pumpkin seeds and dried cranberries in a balsamic vinaigrette
- Honey glazed salmon
- Oven roasted beets
- Steamed seasonal vegetables
- Assorted homemade pastries

SALMON PICCATA **\$22.95/guest**

- Homemade focaccia, 10tation flatbread and breadsticks with sweet butter
- Green lentil salad with red onion in a lemon and red wine dressing, garnished with parsley leaves
- Grilled filet of salmon in a lemon, caper, white wine & parsley sauce
- Steamed broccoli tossed in roasted garlic with chili's
- Assorted homemade pastries

SCHNITZEL **\$22.95/guest**

- Homemade focaccia, 10tation flatbread and breadsticks with sweet butter
- Spinach salad with orange segments, toasted pine nuts in balsamic vinaigrette
- Saffron scented rice salad with green peas and leeks
- Crispy breast of chicken with lemon wedges and salsa verde
- Assorted homemade pastries

THE LEANING TOWER **\$22.95/guest**

- Homemade focaccia, 10tation flatbread and breadsticks with sweet butter
- Caprese towers: fior di latte bocconcini, red and yellow tomatoes (seasonal) and fresh basil
- Chicken alla cacciatore in a light tomato sauce with black olives and caramelized onions
- Portobello mushrooms au gratin
- Rosemary roasted potatoes
- Assorted homemade pastries



CHICKEN SOFIA **\$22.95/guest**

- Homemade focaccia, 10tation flatbread and breadsticks with sweet butter
- Supreme of chicken served in a wild mushroom pernod cream sauce
- Steamed seasonal vegetables
- Roasted garlic spun potatoes
- Assorted homemade pastries

TACO BAR **\$23.95/guest**

- Grilled chicken OR pulled pork OR a combination of both
- Iceberg lettuce, chopped tomatoes, shredded cheddar and Monterey jack cheese
- Crispy taco shells and soft tortillas (2 per guest)
- Salsa, sour cream, chipotle hot sauce, and guacamole
- Tortilla chips
- Aztec black bean salad
- Assorted homemade pastries

STUFFED CHICKEN **\$23.95/guest**

- Homemade focaccia, 10tation flatbread and breadsticks with sweet butter
- Baby spinach salad with shaved fennel, red onion and tarragon dressing
- Breast of chicken stuffed with spinach, caramelized onion, and fontina cheese in a light jus
- Chef's vegetable medley
- Rosemary roasted potatoes
- Assorted homemade pastries

BEEF SHORT RIB **\$25.95/guest**

- Homemade focaccia, 10tation flatbread and breadsticks with sweet butter
- Classic Caesar salad with romaine leaves, lemon wedges, focaccia croutons, and parmesan cheese
- Tomato and cucumber salad with fresh parsley, basil and extra virgin olive oil
- Yukon gold potato puree
- Braised beef short ribs, jus
- Assorted homemade pastries



BOXED LUNCH OPTIONS

\$19.95/guest

(for all varieties listed below)

Room Temperature - Sent fully assembled in individual lunch box container with disposable cutlery roll up (grab & go)

Minimum order of ten (10) per option

**price does not include landmark fees*

SANDWICH OR WRAP BOXED LUNCH

- 10tation signature sandwich or wrap
- New potato salad
- Lentil & French bean salad
- Homemade cookie

THAI NOODLE SALAD BOXED LUNCH

- Chicken breast, carrots, bell peppers, sugar snap peas, scallions, rice noodles and ginger soy dressing
- Coleslaw
- Whole fruit
- Homemade cookie

STEAMER BOXED LUNCH

- Salmon filet, lemon, caper and parsley aioli
- Steamed seasonal vegetables
- Potato salad
- Homemade cookie

MOROCCAN TANDOORI BOXED LUNCH

- Baked tandoori salmon with spiced lime yogurt
- Quinoa with chickpeas and lentils
- Homemade cookies

CHIMICHURRI BEEF SKEWERS BOXED LUNCH

- Chimichurri beef skewers with fresh salsa
- Faro salad
- Vegetarian empanada
- Whole fruit



POWER BOWLS

\$17.95/guest

Room Temperature – Sent fully assembled in individual salad bowl container (grab & go)

**price does not include landmark fees*

- + Add 4oz. grilled chicken breast to any power bowl for an additional **\$7.95/guest**
- + Add 4oz. grilled salmon to any power bowl for an additional **\$8.95/guest**
- + Add 4oz. AAA beef striploin to any power bowl for an additional **\$9.95/guest**

MEDITERRANEAN BOWL

Chickpea, romaine, arugula, cucumber, cherry tomato, pickled onions, goat cheese and parsley pistou vinaigrette

MIDDLE EASTERN BOWL

Tabbouleh, sumac grilled eggplants, hummus, pomegranate, olives, feta, fresh mint, falafel and tahini vinaigrette

PERUVIAN BOWL

Quinoa, sweet potato, black beans, tomato, avocado, red onions, corn, baby kale, lime vinaigrette

THAI BOWL

Sweet potato noodle, kale, purple cabbage peppers, roasted sesame, tamarind coconut lime dressing

MISO BOWL

Brown rice, edamame, cucumbers, roasted nori, cabbage, julienne carrots, miso vinaigrette

YUCATAN BOWL

Brown rice, tortilla chips, cabbage slaw, corn, salsa fresca avocado crema, queso fresco, chipotle vinaigrette

TURN THE BEETS AROUND

Roasted beets quinoa, kale, sweet potato, radishes, toasted sunflower seeds and apple ginger vinaigrette

NIÇOISE BOWL

Baby potato, green beans, olives, tomato, red onions, boiled eggs, tuna, Provençal dressing

DROP OFF PRE-PLATED MEALS

\$25.95/guest

*unless otherwise indicated

*price does not include landmark fees

Individual pre-plated meal options

Each plate is composed of one (1) salad, main & side

MAXIMUM of 10 guests per order

Presented on 10tation china

SALADS

Choose One

- Micro green salad with julienne vegetables
- Faro salad
- Lentil salad
- French bean, green lentils, fennel, red onion, tarragon, yogurt, lemon, and sherry vinaigrette
- Roasted Beet Salad, Pumpkin Seeds, Arugula, and Goat Cheese
- Sweet potato, green beans, goji berries, maple mustard dressing
- Quinoa salad with cucumber, yellow bell peppers, blanched broccoli florets, tomato with fresh garlic, lemon and olive oil vinaigrette

MAIN

Choose One

- **Chicken**
 - » Lemon rosemary chicken with a lemon zest aioli
 - » Chimichurri chicken
 - » Pesto chicken
- **Beef**
 - » Sliced striploin of AAA Alberta beef served medium with gremolata
 - » Beef tenderloin crusted with grainy mustard (\$29.95/guest)
- **Vegetarian**
 - » Portobello mushrooms stuffed with pearl barley, cauliflower florets, and fresh herbs
 - » Tofu and vegetable tower
 - » Grilled vegetable skewer

SIDES

Choose One

- Corn muffin
- Green beans
- Fresh asparagus
- Roasted carrot

PRE-PLATED DESSERT OPTIONS **\$8.00/guest**

- Cheesecake with seasonal compote
- Fruit square
- Lemon square





SNACK MENU OPTIONS

**Minimum order of one dozen per selection*

**Prices shown are per piece unless otherwise indicated*

**price does not include landmark fees*

INDIVIDUAL AM SNACK OPTIONS

HOUSEMADE GRANOLA BAR	\$2.95
vegan/gluten free/nut free	
HOUSEMADE GRANOLA ENERGY BALL	\$1.95
ASSORTED YOGURT CUPS	\$2.00
ASSORTED WHOLE FRUIT	\$2.50
ASSORTED MINI QUICHE	\$2.50
BREAKFAST SEED COOKIE	\$3.95
vegan/nut free	
ASSORTED BREAKFAST PASTRIES	\$3.95
butter croissant, pan au chocolate, almond croissant, assorted muffins, fresh fruit Danishes	
CINNAMON ROLLS	\$4.95
ASSORTED COFFEE CAKE	\$5.25
YOGURT PARFAITS	\$3.95 (3oz) / \$5.95 (5oz)
organic yogurt, housemade granola & fruit compote	
SEASONAL FRESH FRUIT PLATTER	\$3.95

INDIVIDUAL PM SNACK OPTIONS

ASSORTED COOKIES	\$1.95
ASSORTED SQUARES	\$2.95
ASSORTED DESSERT TARTS	\$2.50
ASSORTED MINI DESSERT PARFAITS	\$3.95
ASSORTED COOKIES AND SQUARES	\$4.95
based on 2pcs./guest	
MINI CUPCAKES	\$2.25
to include vanilla, chocolate, chocolate mint, key lime, lemon chiffon or red velvet	
CUPCAKES	\$3.95
to include vanilla, chocolate, chocolate mint, key lime, lemon chiffon or red velvet	
VEGAN OR GLUTEN FREE BAKED GOODS AVAILABLE	\$5.00
ASSORTED INDIVIDUAL BAGS OF CHIPS	\$2.95
TEA SANDWICHES	\$2.50
to include an assortment of egg salad, tuna salad, salmon salad, cream cheese with cucumber, cream cheese and sundried tomato	
THAI SALAD ROLLS	\$3.00
varieties include mango, lobster, shrimp, peking duck or tofu with sweet chilli sauce	
FRIED CHICKEN, AVOCADO AND PIQUILLO PEPPER SLIDERS	\$5.00

PLATTERS

MINI BAMBOO SKEWERS

Served room temperature

Minimum order of two (2) dozen per selection

Prices shown are per dozen

- Coriander and honey chicken \$42.00/dozen
- Asian sesame beef with ginger and chili \$42.00/dozen
- Sesame crusted tuna with wasabi lime aioli \$54.00/dozen
- Grilled Mexican shrimp \$54.00/dozen

**price does not include landmark fees*

MARKET CRUDITÉS \$5.95 / guest

Broccoli, cauliflower, heirloom carrots, cucumber, green beans, bell peppers, sugar snap peas, asparagus and fennel accompanied by seasonal hummus and ranch dip

DOMESTIC CHEESE & FRUIT \$6.95 / guest

Brie wedge, blue cheese, orange cheddar cubes and gouda accompanied by dried fruit, seasonal fresh berries, flatbreads & crackers

ARTISAN CHEESE BOARD \$14.95 / guest

A selection of Quebec and international artisan cheeses served with poached pears, quince jelly, truffle-scented honey.

Accompanied by flatbreads, bread sticks & assorted gourmet crackers.

ANTIPASTO \$15.00 / guest

An assortment of breads and flatbread accompanied by a variety of domestic and Italian cheese, prosciutto, salami, sopressata, cured sausage, roasted red peppers, olives & artichoke hearts.



CONFERENCE/DAY MEETING PACKAGES

CONFERENCE PACKAGE #1

Room Temperature **\$39.95/person**

**price does not include landmark fees*

CONTINENTAL BREAKFAST

- Butter croissant, pan au chocolate, almond croissant, assorted muffins, fresh fruit Danishes
- Sliced breakfast breads
- Seasonal fresh fruit platter

AM BREAK

- Homemade granola squares
- Assorted whole fruit

LUNCH BUFFET

Sandwich and Wrap Platter (2 salads and Dessert)

- An assortment of focaccia, croissant and baker's delight sandwiches and wraps from our collection of timeless favourites and specialities. Accompanied by pickles and assorted root chips.
- Choice of two salads from our seasonal selections
- Assorted Desserts and Squares

PM BREAK

- Assorted mini parfaits to include chocolate mousse, lemon and berry
- Assorted dessert tarts

CONFERENCE PACKAGE #2

Room Temperature / Hot **\$49.95/person**

**price does not include landmark fees*

SCONE BREAKFAST

Homemade scones (please select 2 flavours):

- » Dill cream cheese and smoked salmon
- » Peameal bacon and mustard
- » Cream cheese and seasonal preserves
- Individual yogurt cup (assorted)
- Seasonal fresh fruit platter

AM BREAK

- Vegan and gluten free breakfast cookie
- Assorted whole fruit

LUNCH BUFFET

Stuffed Chicken Lunch

- Homemade focaccia, 10tation flatbread and breadsticks with sweet butter
- Baby spinach salad with shaved fennel, red onion and tarragon dressing
- Breast of chicken stuffed with spinach, caramelized onion, and fontina cheese in a light jus
- Chef's vegetable medley
- Rosemary roasted potatoes
- Assorted homemade pastries

PM BREAK

- Mini cheesecakes
- Assorted biscotti



CONFERENCE PACKAGE #3

Hot

\$55.95/person

**price does not include landmark fees*

ALL-CANADIAN BREAKFAST

- Sliced focaccia with butter
- Scrambled eggs
- Crispy bacon
- Breakfast sausage
- Home fries
- Seasonal fresh fruit platter

AM BREAK

- Yogurt parfait with housemade granola and seasonal fruit compote (5oz.)
- Assorted mini quiches (2 pieces/guest)

LUNCH BUFFET

Beef Short Rib

- Homemade focaccia, 10tation flatbread and breadsticks with sweet butter
- Classic Caesar salad with romaine leaves, lemon wedges, focaccia croutons, and parmesan cheese
- Tomato and cucumber salad with fresh parsley, basil and extra virgin olive oil
- Braised beef short ribs, jus
- Yukon gold potato puree
- Assorted homemade pastries

PM BREAK

- Assorted individual bags of chips
- Assorted whole fruit





COCKTAIL MENU

COCKTAIL MENU #1 \$15.00/person

**price does not include landmark fees*

CHEESE & CHARCUTERIE STATION

- Artisanal breads, flat breads, breadsticks & crackers
- Chef's selection of artisanal cheeses and charcuterie with red and green grapes served with whole Grain Mustards, cornichons, marinated olives & fig compote

COCKTAIL MENU #2 \$15.00/person

**price does not include landmark fees*

PASSED HORS D'OEUVRES

Based on six (6) hors d'oeuvres per guest

Onsite labour & rentals not included

Please select six (6) from list below or inquire for additional options

- Dry aged steak tartare BBQ spiced taro chip and cured egg
- Mini tenderloin wrapped in bacon topped with black truffle mayo
- Buckwheat noodle cake Asian braised short rib, kimchi
- Mini chicken banh mi slow roasted ginger and lemongrass chicken, hoisin aioli, pickled carrot and cucumber, purple cabbage, cilantro and chilis
- Mini chicken wellington baked in puff pastry with mushroom duxelle
- Duck confit amarena cherry, gorgonzola crème fraiche
- Itsumo ahi tuna taro root taco, avocado salsa
- Fogo island cod brandade organic chips, chimichurri, olive tapenade
- Puffed squid ink & tapioca wafer with ocean trout tartare, pickled radish & smoked avocado
- Lettuce wrap halibut, cucumber kimchi, hoisin, daikon, scallion, and sesame
- Black truffle mac 'n' cheese served in miniature parmigiano reggiano cups
- Nori crisp, soy/miso kind and oyster mushrooms, cured egg yolk, green onions
- Butternut squash arancini squash puree and sage
- Beet hummus roasted diced beet, feta, tarragon sprouts, seed crisp
- Manchego and ricotta fritter truffle honey, roasted fig

COCKTAIL MENU

COCKTAIL MENU #3 \$45.00/person

Based on six (6) hors d'oeuvres, three (3) mini meals/stations & one (1) dessert per guest

Onsite labour & rentals not included

**price does not include landmark fees*

PASSED HORS D'OEUVRES

Please select six (6) from list below or inquire for additional options

- Dry aged steak tartare BBQ spiced taro chip and cured egg
- Mini tenderloin wrapped in bacon topped with black truffle mayo
- Buckwheat noodle cake Asian braised short rib, kimchi
- Mini chicken banh mi slow roasted ginger and lemongrass chicken, hoisin aioli, pickled carrot and cucumber, purple cabbage, cilantro and chilis
- Mini chicken wellington baked in puff pastry with mushroom duxelle
- Duck confit amarena cherry, gorgonzola crème fraiche
- Itsumo ahi tuna taro root taco, avocado salsa
- Fogo island cod brandade organic chips, chimichurri, olive tapenade
- Puffed squid ink & tapioca wafer with ocean trout tartare, pickled radish & smoked avocado
- Lettuce wrap halibut, cucumber kimchi, hoisin, daikon, scallion, and sesame
- Black truffle mac 'n' cheese served in miniature parmigiano reggiano cups
- Nori crisp, soy/miso kind and oyster mushrooms, cured egg yolk, green onions
- Butternut squash arancini squash puree and sage
- Beet hummus roasted diced beet, feta, tarragon sprouts, seed crisp
- Manchego and ricotta fritter truffle honey, roasted fig

PASSED MINI MEALS

Based on 3 per guest, inquire for additional options

- Flock fried chicken sandwich served on a sesame milk bun topped with avocado, savory hot sauce and pickled slaw
- Gnudi, lamb ragu served with Romano wafers
- The vegan salad with arugula, kale, romaine, herbs, quinoa, beet hummus, roasted grapes, baby cucumbers, chickpeas, bell peppers, shallot dressing, crispy lentils

DESSERT

Based on 1 per guest, inquire for additional options

- Espresso & vanilla crème brulee





BEVERAGE SERVICE

**price does not include landmark fees*

Non-Alcoholic Offerings

Prices shown are per unit

- Assorted pop \$2.50
- Assorted juice \$2.50
- Spring water (750ml glass bottles) \$4.50
- Mineral water (750ml glass bottles) \$4.50
- Organic Fair Trade coffee (10-cup thermos) \$26.95

Alcoholic Offerings

Host Bar Packages available, please inquire

**Note: dependent on location, certain policies & restrictions apply*

BIODEGRADABLE DISPOSABLES

Biodegradable disposable plates, cutlery, napkins & beverage cups available upon request \$1.75/guest & meal time.

CHINA RENTALS

10tation can arrange for the rental of china dinnerware, stainless steel cutlery, glassware, standard white poly linen napkins - \$10.00-\$12.00/guest. Dependant on final menu selection.

**price does not include landmark fees*

Rental delivery & pick up \$200.00-\$225.00
(additional fees may apply based on items ordered)

Additional rentals available – please inquire

EVENT STAFFING

10tation Event Catering can provide event staffing. Dependant on final menu selection.

**price does not include landmark fees*

- Event Supervisor \$40.00/hour (4 hour minimum)
- Wait Staff \$33.00/hour (4 hour minimum)
- Bartender \$35.00/hour (4 hour minimum)
- Executive Chef \$45.00/hour (4 hour minimum)
- Chef \$38.00/hour (4 hour minimum)

DELIVERY

\$30.00/delivery

**price does not include landmark fees*

Note: If multiple orders are being delivered at the same time, delivery charge will only be applied once.

FAQ'S

- Buffet style service for all orders.
- Special meal & allergy considerations can be accommodated if confirmed 5 business days prior to order date. Client to provide guest special meal/allergy along with guest name for labelling. All special meal/allergy requests will be separately packaged & labelled, if required.
- Room temperature and cold items will be sent arranged on recyclable wood platters or bowls.
- Hot food items will be sent in foil/metal pans, transferred to chafing dishes onsite.
- 10tation to provide chafing dishes complimentary with all hot food orders.
- Orders are to be confirmed 5 business days prior to the event, where possible. Orders are considered confirmed upon receipt of signed catering proposal.
- Price does not include landmark fees



#ThatsUs

10TATION EVENT CATERING INC.

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Let's be social

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