

# DINNER MENU PACKAGE





EWG<sup>1</sup> EWG<sup>2</sup>  
EGLINTON WEST GALLERY  
TORONTO'S PREMIER EVENT VENUES



**CATERTRENDZ**<sup>®</sup>  
CULINARY PRODUCTION

*Menu*



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## CATERTRENDZ CULINARY PRODUCTION




TORONTO'S PREMIER CATERER

we have grown to be a leading social and corporate caterer with a long history of service par excellence. We also excel in off-premise catering, working in many of Toronto's finest venues. Our range is extraordinary — from intimate family dinners to events of all sizes, including large corporate events serving more than 5,000 guests.

T (416) 386 9946

| F (416) 386 1297

EWG<sup>1</sup> EWG<sup>2</sup>  
EGLINTON WEST GALLERY  
TORONTO'S PREMIER EVENT VENUES

-  [www.facebook.com/eglintonwestgallery](http://www.facebook.com/eglintonwestgallery)
-  [www.eglintonwestgallery.com](http://www.eglintonwestgallery.com)
-  [info@eglintonwestgallery.com](mailto:info@eglintonwestgallery.com)

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## EWG<sup>1</sup> EWG<sup>2</sup>


The EWG – Eglinton West Gallery (EWG1 and EWG2) is located in midtown Toronto (Eglinton West Neighbourhood). They are unique event venues that offer an urban-industrial loft-style space to host weddings, social events, corporate functions, conferences, fashion shows etc. The 20,000 square foot facility is surrounded by drapery, windows, rustic steel, city brick and industrial age beamed wood ceilings.

The EWG properties are conveniently divided into two separate venues and can seat up to 350 guests as well as accommodate up to 650 guests for stand up cocktail style events. Depending on the function and size of your event, you may choose to utilize one room or move your guests between the venues. Host your upcoming event at the EWG and it is sure to be an unforgettable experience!

2301 Keele St.  
Toronto, ON M3B 3Z9

| T (416) 636 6747  
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EGLINTON WEST GALLERY is the hottest new venue in Toronto. Opening in November 2018. this fabulous, open space is everything you are looking for.

- Tiffany Chairs
- Coffee Tables
- Leather Lounge Furniture
- Cruiser Tables
- Linens and Napkins
- Open Concept Event Loft Spaces
- Warehouse Industrial Ceilings
- Acrylic & Reclaimed Wood Bars
- Contemporary Guest/Bridal Suite with Safety Box
- Rustic Ballroom Chandeliers
- Ambient Lighting Throughout Venue
- Full Functional Kitchen Inclusive Of All Dishes, Cutlery, Glassware and Service Ware
- Complete Kosher Kitchen Onsite
- Licensed Beverage Services
- Complimentary Free Parking
- Round and Long Tables
- Fully Handicap Accessible
- On-Site Event Supervisor

## SERVICES

Your event representative will be pleased to assist in arranging special details for your event such as; florals, rentals, décor, sound and lighting, audio and visual, etc...

## EVENT CAPACITY

Our multi-functional space and open layout allows the flexibility to host functions from a small gathering of 50 people to a large scale event for 650 people. Event bookings and arrangements take place at our on-site offices.

## PARKING

There is ample complimentary parking on site. Valet parking is also available for each event and may be arranged through The EWG Event Venue for an additional charge.

## COAT CHECK

The Eglinton West Gallery has an exclusive coat check area.

## ENTERTAINMENT

The in-house supplier of audio visual equipment is Solepower Productions. Please contact them directly at 416-663-7653 ext.123 to find out more about their selection of audio-visual equipment and services. There is no landmark fee applied to the audio visual equipment rental or services. All events will require a minimum patch in fee of \$700 (YMG1) or \$350 (YMG2). This fee will be billed by Solepower Productions directly to the client. Clients are encouraged to hire their own entertainment for their event.

## REHEARSALS

Rehearsals are offered at no additional charge. Rehearsal times will be confirmed two weeks prior to the event date and will be based on availability. If a guaranteed date/time is required well in advance a \$500.00 (plus HST) rental charge may apply.

## PAYMENTS & DEPOSITS

A non-refundable deposit of \$5,000.00 (EWG) is required at the time of booking, along with a signed contract. 18% Service Charge & applicable taxes are additional.

## ROOM RENTAL CHARGES

	<b>MONDAY – FRIDAY</b>	<b>JANUARY – MARCH</b>	<b>APRIL – DECEMBER</b>
<b>EWG1</b>	Room Rental Fees Are Waived on Evening Events	Room Rental Fees Are Waived	Saturday Events \$4500 Sunday Events \$2500
<b>EWG2</b>	Room Rental Fees Are Waived on Evening Events	Room Rental Fees Are Waived	Saturday Events \$4500 Sunday Events \$2500

\*Tax & Service Charge are additional

\*\*Daytime Events – Valet Parking Fee May Apply



# **HORS D'OEUVRES & LATE NIGHT SAVOURY MENU OPTIONS**

(Passed or Stationed)

\$ 3 - \$ 4 PER PERSON PER PIECE

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## **FROM THE LAND**

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- EWG Made to Order Beef Slider, Red Pepper Relish, Caramelized Onions
- Herb Crusted Spring Lamb Chop, Chimichurri Drizzle
- Green Curry Chicken Satay, Grilled Pineapple, Thai Peanut Dipping Sauce
- Braised Beef Cheek Taco, Avocado, Purple Cabbage Slaw
- Duck and Brie Grilled Cheese Sandwich, Fig Mustard
- Corn Flake Crusted Chicken & Waffles, Maple Demi-Glace
- Classic Steak Tartar, Beet Chip, Chipotle Mayo
- Pulled Pork Sliders, Roasted Corn and Tomato Salsa
- Prosciutto Wrapped Melon, Maple Balsamic Drizzle

## **FROM THE FIELDS**

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- Sweet Potato or Yukon Gold Potato Frites, Chipotle Mayo Shooters
- Parmesan & Herb Polenta Frites, Tomato Ragout (Vegan Option Available)
- Poutine of Yukon Gold Potato Frites, Cheese Curds, Demi-Glace, Green Onion
- Yukon Gold Potato Frites, Crumbled Feta, Olive Tapenade, Oregano & Olive Oil Drizzle
- Crisp Vegetable Spring Rolls, Chile Mango Plum Sauce
- Seasonal Vegetable Soup Shooter
- Heirloom Tomato, Buffalo Mozzarella, Fresh Basil Leaves, Aged Balsamic
- Wild Mushroom Risotto Arancini, Tomato Ragout
- Grilled Vegetable Pizzetta, Goat Cheese Crumble, Herb Pesto
- Crisp Feta & Spinach Spanakopita
- Creamy Truffle Mac & Cheese, Herbed Bread Crumbs
- Japchae Glass Noodle Stir Fry
- Kalamata Olive, Feta, Heirloom Tomato, Cucumber, Oregano Oil Drizzle

## **FROM THE SEA**

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- Mini Crab Cake Lollipop, Lemon Aioli
- Chilled Shrimp, Avocado Relish
- Grilled Scallop, Rosemary Skewer, Sundried Tomato Chutney
- Calamari Fritti, Lemon Aioli
- Pan Seared Sea Scallop, Sweet Squash Puree
- Crispy Mahi Mahi Fish Taco, Avocado, Rainbow Slaw
- Finely Sliced Beet Cured Salmon on a Bagel Crisp, Dill Cream Cheese Mousse
- Hand Made Lobster and Snow Pea Ravioli, Lemon Beurre Blanc
- Blackened Tuna, Sesame Crisp, Ponzu Drizzle
- Coconut Breaded Shrimp, Pineapple Mango Salsa

# STATIONED CARVING AND SANDWICH MENUS

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## ROASTED PIG CARVING STATION

with All the Fixin's

\$ 6 PER PERSON

## POUTINE STATION

based on 150 people

\$ 725 FLAT FEE

## MONTREAL SMOKED MEAT STATION

with All the Fixin's

\$ 11 PER PERSON

## ROASTED LAMB CARVING STATION

with All the Fixin's

\$ 9 PER PERSON

# CHEF ATTENDED HOT STATIONS

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## PASTA STATION,

select any of the pasta items from our menu

\$ 11 PER PERSON

## VEGETABLE STIR FRY STATION

\$ 12 PER PERSON

## GOURMET PIZZA STATION

toppings to be discussed

\$ 14 PER PERSON

# CHEF ATTENDED SUSHI STATION

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## ASSORTED SELECTION OF SUSHI PLATTERS

prepared & served with soy sause, wasabi & pickle ginger

MARKET PRICE



# ANTIPASTO BAR

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## **ANTIPASTO BAR**      \$ 13 PER PERSON

including Sliced Prosciutto, Soppressata, Carved Parmesan Cheese, Marinated Olives, A Selection of Grilled Vegetables, Marinated Artichokes, Bocconcini & Tomato Salad

## **GOURMET CHEESE STATION**

With Crackers & Flat Breads (Price based on selections)

## **DELUXE ANTIPASTO**      \$ 18 PER PERSON

Choice of two fish options below added to Antipasto Bar

- Seafood Salad
- Fresh P.E.I Mussels (Sauce Tbd By Client)
- Scallops
- Shrimp Cocktail Tower
- Flash Fried Calamari
- Smoked Salmon Platters

## **ADDITIONAL OPTIONS**

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### **OYSTERS ON THE HALF SHELL** (\$ 5 PER PIECE)

(\$100 Attendant - 1hr Canadian Waters Oysters, Shucked by Our Chefs, Served with Lemon & Limes)

**STEAMED LOBSTER TAILS** (Market Price)

**ALASKAN KING CRAB LEGS** (Market Price)

**SOUPS** \$9 PER PERSON

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Wild & Domestic Mushroom Puree, Shredded Phyllo, and Goat Cheese

**OR**

Butternut Squash and Sweet Potato Puree, Maple Green Apple Chips

**OR**

Potato and Leek, Arugula Pesto

**OR**

Roasted Tomato & Red Pepper Bisque, Avocado, Tortilla Crisps

**OR**

Lobster Bisque, Brandy and Paprika Foam

**OR**

Fingerling Potato & Sweet Corn Chowder, Green Onion and Cheddar Chip

**OR**

Minestrone, Chicken Broth, Pearl Barley, Paysanne Vegetables

**OR**

Tomato Gaspacho, Minted Crab Salad (Seasonal)





# SALADS

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Bittersweet Organic Greens, Grilled Asparagus, Julienne of Peppers, Oregano Vinaigrette

Romaine Hearts, Crisp Pancetta, Parmesan Tuile, Roast Garlic & Pommery Dressing  
Vine-Ripened Tomatoes, Watercress, Shaved Parmesan, Basil Balsamic Vinaigrette

Baby Organic Greens, Crumbled Goat Cheese, Champagne & Strawberry Vinaigrette

Arugula & Baby Spinach Salad, Pickled Red Onions, Champagne Dressing

Grilled Pear, Toasted Candied Walnuts, Arugula, Shaved Asiago, Balsamic Reduction  
& Olive Oil

\$ 9.50 PER PERSON

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Heirloom Tomato, Buffalo Mozzarella, Fresh Basil Leaves, Maple Balsamic Reduction

Ancient Grain Salad, Heirloom Beet, Toasted Pecans, Tarragon & Honey Dressing

Roasted Corn Salad, Avocado, Grape Tomatoes, Lime Dressing, Coriander Seedlings

Organic Greens, Ice Wine Poached Orchard Pear, Goat Cheese, Candied Walnuts,  
Pistachio Vinaigrette

Micro Seedlings, Broccoli Slaw, Roasted Almonds, Crisp Rice Noodle,  
Miso Sesame Dressing

Mixed Greens, Deconstructed Greek Salad Vegetables, Feta, Olives, Oregano Dressing

Grilled Vegetable Salad, Baby Spinach, Lambs Lettuce, Feta, Red Wine Dressing

Watermelon, Basil Feta Salad, Olive Oil, Lemon Juice, Mint Leaves (Seasonal)

\$ 11.50 PER PERSON

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Bouquet Of Organic Greens in a Cucumber Vase with Champagne Vinaigrette,  
Apples, Spiced Pecans

Bouquet Of Organic Greens in a Cucumber Vase with Greek Vegetables, Feta  
And Olives Oregano Dressing

Bouquet Of Organic Greens in a Cucumber Vase, Garden Vegetables, Avocado,  
Raspberry Dressing

\$ 13.50 PER PERSON

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# PASTAS

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## SIMPLE FLAVOURS

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Penne Arrabiata, Tomato Basil Sauce  
Fettuccini, Homemade Vodka Rosé Sauce, Basil Seedlings  
Tagliatelle al Sugo di Funghi – Mushroom Ragu & Arugula  
Fettuccine, Mixed Mushrooms, Plum Tomato, Mascarpone Cream Sauce  
Pappardelle Puttanesca, Roasted Red Pepper Sauce, Kalamato Olives

\$ 11 PER PERSON

## STUFFED PASTAS

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Three Cheese Ravioli, Lemon and Mint Sauce, Shaved Pecorino  
House Made Sweet Potato Gnocchi, Arugula Pesto, Pine Nuts, Parmesan Shavings  
Mushroom & Cheese Stuffed Agnolotti, Honey Mushrooms,  
Red-wine Onions, Amaretto & Sage Cream

\$ 13.50 PER PERSON

## COMPOSED

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House Made Potato Gnocchi, Lobster Truffle Parmesan Sauce, Basil Seedlings  
Julienne Vegetable Stir Fry, Vermicelli Glass Noodle, Soy Braised Mushroom, Crab Fritter  
Ricotta Agnolotti, Red Wine Braised Spring Lamb Ragout  
Risotto, Wild & Domestic Mushrooms, Truffle Essence, Grana Padano Shavings  
Fusilli, Roast Chicken, Sweet Peppers, Parsley Pecan Pesto  
Chorizo Sausage & Grilled Pepper Penne Pasta  
Saffron Infused Risotto Milanese, Sweet Pea Pesto, Oven Dried Tomato

\$ 16 PER PERSON

# CATERTRENDZ CULINARY MAIN ENTREES

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## FROM THE LAND

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### **GRILLED 9OZ CHICKEN SUPREME**

Rosemary Roasted Mini Red Skinned Potatoes, Seasonal Vegetables with a Lemon & Thyme Jus Natural

\$ 30/ GUEST

### **ROASTED RED PEPPER & GOAT CHEESE STUFFED CHICKEN SUPREME**

North African Spiced Cauliflower, Quinoa, Seasonal Vegetables with a Chipotle & White Wine Piri-Piri

\$ 34/ GUEST

### **GRILLED BONE-IN AAA' PRIME RIB STEAK**

Yukon Gold Mashed Potatoes, Seasonal Vegetables, Horseradish Jus, Onion Frites

\$ 37.50/ GUEST

### **AAA' NEW YORK STRIPLOIN**

Caramelized Onion & Roasted Potato Medley, Seasonal Vegetable Selection, Brandy & Green Peppercorn Jus

\$ 37.50/ GUEST

### **BONE-IN VEAL CHOP**

Roman Scallion Polenta, Roasted Ontario Pepper Medley, Leek & Lemon Gremolata, Crispy Leeks

\$ 39/ GUEST

### **HERB & MUSTARD CRUSTED LAMB CHOPS**

Caramelized Onion & Truffle Potato Millefeuille, Roasted Sesame Edamame Sautéed Mushrooms, Mustard Seed Jus

\$ 39/ GUEST

### **SLOW BRAISED BEEF SHORT RIBS**

Garlic Scape Mash Potato, Seasonal Vegetables, Pan Jus, Sweet Potato Chip

\$ 38/ GUEST

### **AAA' BEEF TENDERLOIN**

Rustic Mashed Fingerling Potatoes, Seasonal Vegetable Trio, Sauce Marchand de Vin

\$ 38/ GUEST

### **VEAL MEDALLION DUO**

Sweet Potato Purée, Seasonal Vegetables, Sautéed Green Onion, Red Wine Veal Jus

\$ 39/ GUEST

## FROM THE SEA

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### **PAN SEARED ARCTIC CHARR**

Saffron Cauliflower Purée, Sautéed  
Green Beans & Carrots, Fresh Niagara  
Cherry Tomato Salsa

\$ 33/ GUEST

### **HERB CRUSTED HALIBUT**

Spinach & Pickled Red Onion Salad,  
Roasted Root Vegetables, Capers &  
Shallot Parsillade

\$ 38/ GUEST

### **SLOW COOKED ATLANTIC SALMON**

Basmati Rice Pilaf, Sautéed White Wine  
Mirepoix, Market Vegetables, Chive Beurre  
Blanc, Beet Chip Garnish

\$ 32.50/ GUEST

### **LEMON BAKED BLACK COD**

Roasted Sweet Potato, Baby  
Vegetable Ragout, Sautéed Spinach  
Lemon & Sage Brown Butter Sauce

\$ 39.50/ GUEST

## DUOS

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### **GRILLED CHICKEN SUPREME & BEEF TENDERLOIN**

with Truffle Crushed Fingerling Potatoes, Seasonal Vegetables & Red Wine Demi-Glace

\$ 39/ GUEST

### **ROASTED NEW YORK STRIPLOIN & GRILLED JUMBO SHRIMP**

Yukon Gold Mashed Potatoes, Seasonal Vegetables

\$ 50/ GUEST

### **SURF & TURF**

Beef Tenderloin & Lobster Tail with choice of potato, vegetables & sauce

MARKET PRICE

# VEGETARIAN & VEGAN MENU

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## VEGETARIAN

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Twice Baked Eggplant Parmesan, Baby Spinach, Buffalo Mozzarella, Tomato Basil Sauce

Wild Mushroom French Crepes, Sautéed Kale, Sundried Tomatoes, White Wine Cream Sauce and Balsamic Drizzle

Roasted Sweet Potato & Caramelized Onion Quiche, Gruyere Cheese, Glazed Baby Carrots, Tomato and Jalapeno Salsa

Quinoa-Stuffed Sweet Romano Peppers, Goat Cheese & Pine Nut Crumble

Walnut & Mushroom Wellington, Grilled Asparagus, Arugula Pesto

Barley Risotto, Buffalo Mozzarella, Asparagus Tips, Leek Frites

Roasted Vegetable Napoleon, White Bean, Sautéed Green Beans

\$ 30 PER PERSON

## VEGAN

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Braised Ontario Vegetable Stuffed Pepper, Moroccan Spiced Cauliflower Quinoa

Herb Crusted Portobello Mushrooms, Grilled Scallion Polenta, Roasted Corn Salad

Garbanzo and Kidney Bean Galette, Layered with Grilled Seasonal Vegetables

Hand Made Sweet Potato Gnocchi, Broccoli Florets, Sweet Pea Pesto

\$ 30 PER PERSON

*Customized options are encouraged.*

# CATERTRENDZ CULINARY DESSERTS, MINIATURES & LATE NIGHT SWEETS

(\* assorted flavour options available)

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SORBET OR ICE CREAM & BERRIES*	\$ 5 PER PERSON
APPLE PIE & ICE CREAM*	\$ 9 PER PERSON
TARTUFO ICE CREAM	\$ 9 PER PERSON

## SELECTION OF MINIATURES

Customize & choose from our many selections of Miniatures to create a Trio dessert for \$13 per person.

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### TARTS:

- Frangelico Beurre Noisette
- Ontario Peach Tart
- Cracked Black Pepper Mousseline Tart
- Hazelnut Butter Tart
- Mini Bourbon, Chocolate and Pecan Pie
- Red Wine Poached Pear and Crème Fraiche
- White Chocolate Strawberry Balsamic Tart
- Niagara Seasonal Stone Fruit Tart
- Tiny Meyer Lemon or Key Lime Meringue Tarts

### CUSTOMIZED MINIATURES

- Cake Pops\*
- Milk & Cookies
- Mini Ice Cream Sandwiches
- Biscottis or Cookies\*
- French Macrons\*
- Mini Cupcakes\*
- Mini Cheesecakes\*
- Mini Donuts\*

### CHOCOLATES:

- Dark Chocolate Banana Delice
- Salted Coffee Caramel Mousse
- Spiced Dark Chocolate Fondant with Milk Sorbet
- Milk Chocolate Amaretto Mousse
- Little Organic Chocolate Lava Cake

### CUSTARDS:

- Blueberry Lavender Panna Cotta Shooter
- Coconut Rum Vanilla Parfait
- Clementine Yoghurt Bavarian
- Vanilla Crème Brûlée Wonton Spoon (flavoured)
- Royale Chocolate Tiramisu
- Pink Peppercorn Lemon Crunch
- Gianduja Espresso Coffee Crisp
- Chocolate Truffle, Crushed Vanilla, Lollipop
- White Chocolate and Orange Mint Profiterole
- Smoked White Chocolate Glace with Grapefruit Confit
- Little Chocolate Brownie
- Mini Chocolate Éclair

*Customized menu options are encouraged*

## SEASONAL SELECTION OF MINIATURE TRIOS

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### SPRING

- Caramelized Lemon Tart, Blackberry Compote, Blackberry Sorbet
- Rhubarb Honey Tartlets with Orange Cream
- Ricotta Tart with Pistachios and Honey, Black Pepper and White Balsamic Honey Sauce
- White Chocolate and Yoghurt Mousse Mille-Feuille, Lemon Curd, Vanilla Honey

### SUMMER

- Strawberry Beignet, Chocolate Sauce, Vanilla Ice
- Vanilla Panna Cotta with Strawberry Consommé
- Chocolate Pistachio Meringue, Apricot Ganache, Pistachio Glace
- White Chocolate Pot de Crème, Blueberry Compote
- Warm Stone Fruit Clafoutis, Raspberry Sorbet
- Summer Berries in Champagne Jelly
- Individual Summer Chocolate Bread Pudding, Vanilla Cream, Berry Relish
- Flourless Organic Chocolate Ganache Cake, Raspberry Sorbet, Sugar Lattice
- Carrot cake with Peach Ginger Cream

### FALL

- French Apple Tart, Orange Scented Cream, Cinnamon Tuile
- Flourless Organic Chocolate Cake, Agave Nectar Stewed Apricots
- Poached Plum and Almond Tart, Plum and Ice Wine Jus
- Organic Chocolate pudding with Prunes, Cognac Cream
- Spiced Pumpkin, Milk Chocolate Filled Donut

### WINTER

- Dark Chocolate Tart, White Chocolate Bark, Pink Peppercorns and Berry Coulis
- Mandarin Crème Brûlée
- Peppermint Scented White Chocolate Mousse, Almond Sponge, Frosted Raspberries
- Orange Chocolate Bread Pudding, Grand Marnier Caramel Sauce, Sugar Lattice
- Spicy Coconut Custard, Coconut Tuile
- Cranberry Panna Cotta, Walnut Ginger Crumble

## LATE NIGHT SWEET STATION

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- Chocolate Fountain
- International & Domestic Cheeses
- Crepe or Waffle Station
- Ice Cream/Build your own Sundae Bar
- Cotton Candy/Popcorn

# NATURALLY GLUTEN FREE MENU ITEMS

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## OUR GLUTEN FREE CREATIONS

- Little Organic Lava Cakes
- Chocolate Torte, Espresso Sauce, Chantilly
- Milk Chocolate Amaretto Mousse
- Salted Coffee Caramel Mousse
- Thai Sticky Rice Pudding
- Dark Chocolate Banana Delice
- Pavlova with Lemon Curd and Fresh Berries

## CUSTOMIZABLE ITEMS

- Panna Cottas
- Crème Brûlée
- French Macaroons
- Coconut Macaroons
- Chocolate Truffles
- Classic Rice Pudding
- Assorted Cakes, Cupcakes, Cookies

*Please advise us of any food allergy concerns, dietary restrictions or special individual requests. We will do our best to accommodate any requests.*

## CHILDREN'S MEALS 3 COURSE MENUS

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### CHOICE OF STARTER

Veggies and Dip

Or

Caesar Salad

### CHOICE OF MAINS

Panko Breaded Chicken Breast Tenders

Trio of CaterTrendz Mini Beef Sliders

Grilled Cheese Sandwiches

Classic Pogo

Pepperoni & Cheese Pizza

Macaroni & Cheese

Chicken Quesadilla

### CHOICE OF SIDES

Yukon Gold Potato Fries

Sweet Potato Fries

Mashed Potatoes

### CHOICE OF DESSERT

Ice Cream with chocolate chip cookie or brownie

Or

Ice Cream Sundae





**CATERTRENDZ<sup>®</sup>**  
CULINARY PRODUCTION

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