

DINNER MENU PACKAGE

EWG¹ EWG²
EGLINTON WEST GALLERY
TORONTO'S PREMIER EVENT VENUES



CATERTRENDZ[®]
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

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EWG¹ EWG²

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. Opened in January 2019, 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
- Acrylic Bar

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

	MONDAY – FRIDAY	JANUARY – APRIL 15	APRIL 15 – DECEMBER 31
EWG1	Room Rental Fees Are Waived on Evening Events	Room Rental Fees Are Waived	Saturday Events \$4500 Sunday Events \$2500
EWG2	Room Rental Fees Are Waived on Evening Events	Room Rental Fees Are Waived	Saturday Events \$4500 Sunday Events \$2500

CEREMONY FEES \$500

*Tax & Service Charge are additional

**Daytime Events – Valet Parking Fee May Apply

HORS D'OEUVRES & LATE NIGHT SAVOURY MENU OPTIONS

(Passed or Stationed)

\$ 3.50 - \$ 4.50 PER PERSON PER PIECE

- YMG Made to Order Beef Slider, Red Pepper Relish, Caramelized Onion Mayo
- Herb Crusted Spring Lamb Chop, Chimichurri Drizzle
- Green Curry Chicken Satay, Grilled Pineapple, Thai Peanut Dipping Sauce
- "Grilled Steak" 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
- Skewered Brussel Sprouts with Bacon Chili Jam
- Grilled Shrimp & Mango Salad on top a Cumin Scented Tortilla Crisp

STATIONED CARVING AND SANDWICH MENUS

ROASTED PIG CARVING STATION

with All the Fixin's

\$ 8 PER PERSON

POUTINE STATION

based on 150 people

\$ 775 FLAT FEE

MONTREAL SMOKED MEAT STATION

with All the Fixin's

\$ 12 PER PERSON

ROASTED LAMB CARVING STATION

with All the Fixin's

\$ 10 PER PERSON

CHEF ATTENDED HOT STATIONS

PASTA STATION,

select any of the pasta items from our menu

\$ 12 PER PERSON

VEGETABLE STIR FRY STATION

\$ 12.50 PER PERSON

GOURMET PIZZA STATION

toppings to be discussed

\$ 14 PER PERSON

CHEF ATTENDED SUSHI STATION

ASSORTED SELECTION OF SUSHI PLATTERS

prepared & served with soy sause, wasabi & pickle ginger

MARKET PRICE



ANTIPASTO BAR

ANTIPASTO BAR \$ 14 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 \$ 19.50 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

OYSTERS ON THE HALF SHELL (\$ 6 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 \$ 9.50 PER PERSON

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

Summer Yellow Blistered Bell Pepper Gazpacho with Fresh Cilantro & Mint



SALADS

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
and Julienne of Red Peppers

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

\$ 9.95 PER PERSON

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, Pea Tenders, Feta, Red Wine Dressing

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

\$ 12 PER PERSON

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

\$ 14 PER PERSON



PASTAS

SIMPLE FLAVOURS

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

\$ 11.50 PER PERSON

STUFFED PASTAS

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

\$ 14 PER PERSON

COMPOSED

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

\$ 16.50 PER PERSON

CATERTRENDZ CULINARY MAIN ENTREES

FROM THE LAND

GRILLED 9OZ CHICKEN SUPREME

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

\$ 32/ GUEST

ROASTED RED PEPPER & GOAT CHEESE STUFFED CHICKEN SUPREME

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

\$ 36/ GUEST

GRILLED BONE-IN AAA' PRIME RIB STEAK

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

\$ 39.50/ GUEST

AAA' NEW YORK STRIPLOIN

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

\$ 39.50/ GUEST

BONE-IN VEAL CHOP

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

\$ 41/ GUEST

HERB & MUSTARD CRUSTED LAMB CHOPS

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

\$ 41/ GUEST

SLOW BRAISED BEEF SHORT RIBS

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

\$ 40/ GUEST

AAA' BEEF TENDERLOIN

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

\$ 39.50/ GUEST

VEAL MEDALLION DUO

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

\$ 41/ GUEST

FROM THE SEA

PAN SEARED ARCTIC CHARR

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

\$ 34.50/ GUEST

HERB CRUSTED HALIBUT

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

\$ 39.50/ GUEST

SLOW COOKED ATLANTIC SALMON

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

\$ 34/ GUEST

LEMON BAKED BLACK COD

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

\$ 41/ GUEST

DUOS

GRILLED CHICKEN SUPREME & BEEF TENDERLOIN

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

\$ 41/ GUEST

ROASTED NEW YORK STRIPLOIN & GRILLED JUMBO SHRIMP

Yukon Gold Mashed Potatoes, Seasonal Vegetables

\$ 52/ GUEST

SURF & TURF

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

MARKET PRICE

VEGETARIAN & VEGAN MENU

VEGETARIAN

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

\$ 33 PER PERSON

VEGAN

Braised Ontario Vegetable Stuffed Pepper, Moroccan Spiced Cauliflower Quinoa

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

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

Roasted Cauliflower & Kale Sauté, with Crispy Chickpeas and Jalapeno Hummus

\$ 33 PER PERSON

Customized options are encouraged.

CATERTRENDZ CULINARY DESSERTS, MINIATURES & LATE NIGHT SWEETS

(* assorted flavour options available)

SORBET OR ICE CREAM & BERRIES*

\$ 7 PER PERSON

APPLE PIE & ICE CREAM*

\$ 11 PER PERSON

TARTUFO ICE CREAM

\$ 11 PER PERSON

SELECTION OF MINIATURES

Customize & choose from our many selections of Miniatures to create a Trio dessert for \$14.50 per person.

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

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

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

NATURALLY GLUTEN FREE MENU ITEMS

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

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



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