



CATERING MENU

Toronto Airport



Residence Inn by Marriott
Toronto Airport



Courtyard by Marriott
Toronto Airport

INDEX

BREAKFAST 3

BREAKS4

LUNCH 5

RECEPTION SELECTIONS 7

WINE SELECTIONS 8



Residence Inn by Marriott Toronto Airport

17 Reading Court,
Toronto, Ontario, Canada
M9W 7K7
Telephone: (416) 798-2900
Fax: (416) 798-2010
Toll-Free: 1 888 798-2977
www.residenceinntorontoairport.com



Courtyard by Marriott Toronto Airport

231 Carlingview Drive,
Toronto, Ontario, Canada
M9W 5E8
Telephone: (416) 675-0411
Fax: (416) 675-0433
Toll-Free: 1 866 675-0411
www.courtyardtorontoairport.com



BREAKFAST

THE WAKE UP CALL

\$11.50 per person

Chilled Orange, Apple and Cranberry Juices
Selection of Danish Pastries, Muffins and Butter
Croissants
Fruit Preserves and Marmalade
Freshly Brewed Coffee, Decaffeinated Coffee
and Specialty Teas

With sliced seasonal fruit, add \$3.50 per person

With assorted fruit yoghurts, add \$1.95 per person

A HEALTHY BEGINNING

\$13.50 per person

Chilled Orange, Apple and Cranberry Juices
Platter of Market Fresh Sliced Fruit
Assorted Breakfast Cereals with Milk
Assorted Low Fat Muffins
Flavored Non Fat Yoghurt
Fruit Preserves and Marmalade
Freshly Brewed Coffee, Decaffeinated Coffee
and Specialty Teas

THE FULL CANADIAN BREAKFAST

\$15.95 per person

Chilled Orange, Apple and Cranberry Juices
Fluffy Scrambled Eggs
Smoked Bacon Strips
Farmer's Breakfast Sausages
Crisp Country Style Potatoes
Selection of Danish Pastries, Muffins and
Butter Croissants
Fruit Preserves and Marmalade
Platter of Market Fresh Sliced Fruit
Freshly Brewed Coffee, Decaffeinated Coffee
and Specialty Teas

THE GOURMET BREAKFAST

\$19.95 per person

Chilled Orange, Apple and Cranberry Juices
Eggs Benedict with Canadian Peameal Bacon
Smoked Bacon Strips
Farmer's Breakfast Sausages
Crisp Country Style Potatoes
Selection of Danish Pastries, Muffins and
Butter Croissants
Fruit Preserves and Marmalade
Freshly Brewed Coffee, Decaffeinated Coffee
and Specialty Teas

BREAKFAST ENHANCEMENTS

*Any of the following can be added to your choice of
breakfast buffet*

(all prices per person except where indicated)

Basket of Whole Market Fresh Fruit <i>(minimum 10 people)</i>	Market Price
Individual Cereals with Milk	\$2.50
Glazed Cinnamon Buns	\$3.25
Selection of Bagels with Low Fat, Flavoured Cream Cheese	\$3.25
Platter of Market Fresh Sliced Fruit	Market Price
Variety of Yoghurts	\$1.95
Cinnamon French Toast with Maple Syrup and Fresh Berries	\$2.95
Poached Eggs Benedict with Canadian Back Bacon	\$4.25 Per Piece
Freshly Made Belgian Waffle Station, Accompanied with Real Maple Syrup, Cinnamon Butter, Whipped Cream and Seasonal Fresh Berries <i>(minimum 10 people)</i>	\$6.50

CATERING MENU

BREAK

THE TRADITIONAL COFFEE BREAK

\$7.95 per person

Assortment of Freshly Baked Gourmet Cookies
Mineral Water
Freshly Brewed Coffee, Decaffeinated Coffee
and Specialty Teas

JUMP START

\$8.25 per person

Variety of Chocolate Bars
Assorted Potato Chips
Nachos and Dips
Selection of Soft Drinks and Mineral Water
Freshly Brewed Coffee, Decaffeinated Coffee
and Specialty Teas

TIME FOR CINNAMON

\$8.95 per person

Warm Cinnamon Sticky Buns Topped with Icing
Mineral Water
Freshly Brewed Coffee, Decaffeinated Coffee
and Specialty Teas

HEALTH BREAK

\$9.95 per person

Selection of Granola and Nutri Grain Bars
Platter of Market Fresh Sliced Fruit
Mineral Water
Chilled Orange, Apple and Cranberry Juices

A WALK IN THE PARK

\$10.25 per person

Jumbo Warm Pretzels with Flavoured Mustard
Freshly Popped Buttered Popcorn
Assorted Nuts
Selection of Soft Drinks and Mineral Water
Freshly Brewed Coffee, Decaffeinated Coffee
and Specialty Teas

BREAK TIME ENHANCEMENTS

Freshly Brewed Coffee	\$24.95/silex
Selection of Teas	\$1.95/cup
Soft Drinks	\$2.25/can
Juice	\$2.95/bottle
Mineral Water	\$2.95/bottle
Assorted Nutri Grain and Granola Bars	\$2.25/piece
Selection of Chocolate Candy Bars	\$2.50/piece
Assorted Squares and Brownies	\$22.00/dozen
Platter of Market Fresh Sliced Fruit	Market price
Glazed Cinnamon Buns	\$3.25/person
Jumbo Warm Pretzels with Flavored Mustard	\$3.95/person
Assorted Tray of Freshly Baked Gourmet Cookies	\$21.95/dozen



LUNCH

DELI STYLE SANDWICHES AND WRAPS

\$19.95 per person

Daily Soup from the Kettle
Tossed Garden Greens
Pasta Salad in Vinaigrette Dressing
or Home Style Potato Salad
Selection of Deli Style Sandwiches and Wraps
Filled with a Variety of Fillings, which include:
 Black Forest Ham and Swiss Cheese, Grilled
 Peppers with Basil, Egg Salad, Tuna Salad
Assortment of Dessert Squares
Platter of Market Fresh Sliced Fruit
Soft Drinks and Mineral Water
Freshly Brewed Coffee, Decaffeinated Coffee
and Specialty Teas

BUILD YOUR OWN SANDWICH BAR

\$21.95 per person

Daily Soup from the Kettle
Tossed Garden Greens
Pasta Salad in Vinaigrette Dressing
or Home Style Potato Salad
Make your own Sandwich Bar with:
 Black Forest Ham and Swiss Cheese, Grilled
 Peppers with Basil, Egg Salad, Tuna Salad
Assortment of Dessert Squares
Platter of Market Fresh Sliced Fruit
Soft Drinks and Mineral Water
Freshly Brewed Coffee, Decaffeinated Coffee
and Specialty Teas

THE FAJITA EXPRESS

\$23.95 per person

Daily Soup from the Kettle
Tossed Garden Greens
Pasta Salad in Vinaigrette Dressing
or Home Style Potato Salad
Make Your Own Chicken Fajita with:
 Sauteed Peppers, Onions and Mushrooms
 Served with Cheddar Cheese, Sour Cream
 and Salsa
Seasoned Basmati Rice
Assortment of Dessert Squares
Platter of Market Fresh Sliced Fruit
Soft Drinks and Mineral Water
Freshly Brewed Coffee, Decaffeinated Coffee
and Specialty Teas

LA PIZZERIA

\$23.95 per person

Hearty Minestrone
Traditional Caesar Salad
Pasta Salad in Vinaigrette Dressing
or Home Style Potato Salad
Selection of Pizzas including:
 Cheese, Meat Lovers, Vegetarian,
 Pepperoni and Supreme
Crispy Chicken Wings
Assortment of Dessert Squares
Platter of Market Fresh Sliced Fruit
Soft Drinks and Mineral Water
Freshly Brewed Coffee, Decaffeinated Coffee
and Specialty Teas

CATERING MENU

LUNCH

ASIAN DELIGHT

\$25.95 per person

Hot and Sour Soup
Tossed Garden Greens
Baby Corn Salad with Tomatoes and Cucumber
Tossed in Ginger Vinaigrette
Crispy Spring Rolls with Plum Sauce
Szechwan Chicken Stirfry with Asian Vegetables
Steamed White Rice
Assortment of Dessert Squares
Platter of Market Fresh Sliced Fruit
Soft Drinks and Mineral Water
Freshly Brewed Coffee, Decaffeinated Coffee
and Specialty Teas

LITTLE ITALY

\$25.95 per person

Italian Wedding Soup
Freshly Baked Bruschetta
Traditional Caesar Salad
Grilled Vegetable Antipasto
Tri Colour Fusilli with Smoked Chicken
in a Tomato and Basil Sauce
Oven Baked Vegetarian Lasagna Topped
with Mozzarella Cheese
Tiramisu
Platter of Market Fresh Sliced Fruit
Soft Drinks and Mineral Water
Freshly Brewed Coffee, Decaffeinated Coffee
and Specialty Teas

ANCIENT ATHENS

\$25.95 per person

Daily Soup from the Kettle
Greek Salad with Kalamata Olives, Crumbled
Feta Cheese Tossed in Oil and Vinegar
Assorted Pita and Flat Bread
Hummus, Baba Ghanoush and Tzatziki
Grilled Chicken Souvlaki
Lemon Scented Rice
Assortment of Dessert Squares
Platter of Market Fresh Sliced Fruit
Soft Drinks and Mineral Water
Freshly Brewed Coffee, Decaffeinated Coffee
and Specialty Teas

THE EXECUTIVE

\$27.95 per person

Daily Soup from Kettle
Tossed Garden Greens
Pasta Salad in Vinaigrette Dressing
or Home Style Potato Salad
Grilled Chicken Breast Finished with
Creamy Mushroom Sauce

OR

Chicken Parmesana with Tomato Sauce and
Mozzarella Cheese
Creamy Scalloped Potatoes
Steamed Vegetables
Assortment of Dessert Squares
Platter of Market Fresh Sliced Fruit
Soft Drinks and Mineral Water
Freshly Brewed Coffee, Decaffeinated Coffee
and Specialty Teas



RECEPTION SELECTIONS

FORMAL AFFAIRS

Hip of Beef
(minimum 50 persons) \$7.95/person
Carved and Served with Mini Kaiser Buns,
Horseradish and a Selection of Mustards

Shrimp Pyramid
(minimum 100 pieces) \$2.95/piece
Jumbo Shrimp Served with Lemon and
Cocktail Sauce

Carved Salmon Station
(minimum 20 persons) \$8.95/person
Caribbean Style Cured Salmon Gravalax
Served with a Mango Coriander Aioli

Sushi Bar
(minimum 20 pieces) \$2.25/piece
Selection of the Finest Sushi, Futomaki and
California rolls

Cold Canapes \$27.95/dozen
(minimum 2 dozen)
Cream Cheese Rosettes on Cucumbers,
Smoked Salmon with Capers, Herb Goat
Cheese Baguettes, Smoked Chicken on Mini
Pitas, Chicken Liver Pate and Bruschetta

Deluxe Cold Hors D'Ouevres \$32.50/dozen
(minimum 2 dozen)
Lobster Crepe Purses, Peking Duck Crepes,
Proscuitto Ham Rosettes, Foie Gras Parfaits,
Smoked Salmon Roses with Sour Cream

Crudites and Dip \$2.95/person
Market Fresh Vegetables, Accompanied by
Peppercorn Ranch and Red Pepper Baba
Ghanoush Dip

Canadian and Continental
Cheese Board \$5.95 /person
The Finest Selection of Cheeses Decorated
with Tropical Fruit and Stone Baked Breads

Fresh Sliced Seasonal Fruit Platter Market Price

CASUAL AFFAIRS

(all prices per dozen)

Chicken Wings \$15.95
Comes with Teriyaki, Mild, Hot and Suicide
Sauces with Side Celery and Carrot Sticks.

Hot Hors D'Ouevres \$27.95
(minimum 2 dozen)
Mini Mushroom Quiches, Spicy Italian Meat
Balls, Vegetable Spring Rolls, Spanakopita,
Jalapeno Poppers and Sausage Rolls

Deluxe Hot Hors D'Ouevres \$32.50
(minimum 2 dozen)
Coconut Shrimps, Grilled Chicken Satays,
Miniature Crab Cakes, Baked Duck and
Peppercorn Turnovers, Smoked Salmon
Quiches, Curried Vegetable Samosas

Bruschetta and Garlic Loaf \$4.50
Loaded with Home Made Bruschetta Mix
and Cheese

Chicken Fingers with Plum Sauce \$15.95

Butterfly Shrimp \$25.95

Breaded Mozzarella Sticks \$6.95

CATERING MENU

WINE SELECTIONS

WHITE WINES

E. & J. Gallo Sierra Valley Sauvignon Blanc (California)	\$30.00
E. & J. Gallo Sierra Valley White Zinfandel (California)	\$30.00
Hogue Pinot Grigio (Washington)	\$40.00
McWilliams Hanwood Chardonnay (Australia)	\$42.00
Dancing Bull Sauvignon Blanc (California)	\$45.00

RED WINES

E. & J. Gallo Sierra Valley Cabernet Sauvignon (California)	\$30.00
Black Swan Shiraz (Australia)	\$42.00
E. & J. Gallo Sonoma County Cabernet Sauvignon (California)	\$48.00
Mirassou Pinot Noir (California)	\$52.00
Napa Valley Vineyards Merlot (California)	\$70.00

We would be glad to accommodate your request should you desire to order a selection not represented on this list with 48 hours advance notice.



Residence Inn by Marriott Toronto Airport

17 Reading Court,
Toronto, Ontario, Canada
M9W 7K7
Telephone: (416) 798-2900
Fax: (416) 798-2010
Toll-Free: 1 888 798-2977

www.residenceinntorontoairport.com



Courtyard by Marriott Toronto Airport

231 Carlingview Drive,
Toronto, Ontario, Canada
M9W 5E8
Telephone: (416) 675-0411
Fax: (416) 675-0433
Toll-Free: 1 866 675-0411

www.courtyardtorontoairport.com