

# The Fox Bistro

The logo for Radisson, featuring the word "Radisson" in a black, cursive script font. A thick, lime-green brushstroke underline is positioned beneath the letters.

Suite Hotel Toronto Airport

## Banquet Menus

### Hours of Operation

Monday – Friday 6:30 am – 11:00pm

Saturday 6:30am – 11:00 pm

Sunday 6:30am – 10:00pm

## Continental Buffet Breakfast

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**Radisson Continental –A1     \$ 9.95 per person**

Selection of Orange, Grapefruit, & Apple Juice  
Assorted Muffins, Nut Breads, Danish Pastries & Croissants  
Preserves & Butter  
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

**Radisson Continental –A2     \$ 12.95 per person**

Selection of Orange, Grapefruit, & Apple Juice  
Assorted Muffins, Nut Breads, Danish Pastries & Croissants  
Preserves & Butter  
Freshly Brewed Coffee, Decaffeinated Coffee & Tea  
Fresh fruit plater  
Bagel with cream cheese

**Radisson Heart Smart – A3     \$ 13.95 per person**

Selection of Orange, Grapefruit, & Apple Juice  
Assorted Muffins, Nut Breads  
Assorted Yogurt  
Fresh Fruit Plate  
Assorted Cereals  
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, Skim Milk

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## Full Buffet Breakfast

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**The Canadian – B1 \$ 15.95 per person**

Selection of Orange, Grapefruit, & Apple Juice  
Fresh Fruit Plate  
Cinnamon French Toast with Syrup  
Country Fresh Scrambled Eggs  
Peameal Bacon  
Assorted Muffins, Croissants & Bagels  
Cream Cheese, Preserves & Butter  
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

**The American – B2 \$ 16.95 per person**

Selection of Orange, Grapefruit, & Apple Juice  
Fresh Fruit Plate  
Country Fresh Scrambled Eggs  
Smoked Bacon, Breakfast Sausage  
Home Fried Potatoes  
Assorted Muffins, Croissants  
Bagels with Cream Cheese, Preserves & Butter  
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

**Radisson Executive – B3 \$ 18.95 per person**

Selection of Orange, Grapefruit, & Apple Juice  
Fresh Fruit Plate  
Assorted Cheese Tray  
Country Fresh Scrambled Eggs  
Smoked Bacon, Breakfast Sausage  
Home Fried Potatoes  
Assorted Muffins, Croissants & Bagels  
Cream Cheese, Preserves & Butter  
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

## All Day Meeting Package Number 1 “The Traditional”

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**\$34.95 per person**

**Continental Breakfast:**

Freshly Baked Muffins, Danishes & Croissants  
Preserves & Butter  
Fresh Fruit Platter  
Selection of Chilled Fruit Juices  
Coffee, Decaffeinated Coffee & Tea

**Mid Morning Break**

Coffee, Decaffeinated Coffee, Tea, Soft Drinks, Juices

**Working Luncheon**

Chef's Soup du Jour  
Mixed Green Salad  
Selection of Kaisers, Whole grain bread, Pita pocket:  
Roast Beef, Ham & Cheese, Turkey,  
Tuna Salad, Egg Salad  
Brownies  
Coffee, Decaffeinated Coffee, Tea, Soft Drinks

**Afternoon Break**

House made Cookies  
Coffee, Decaffeinated Coffee, Tea, Soft Drinks, Juices

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## All Day Package Number 2 “Healthy Choice”

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**\$35.95 per person**

### **Continental Breakfast**

Selection of Chilled Juices  
Freshly Baked fruit & Nut Bread  
Assorted Fruit Yogurt,  
Preserves & Butter  
Fresh Fruit Platter  
Coffee, Decaffeinated Coffee & Tea

### **Mid Morning Break**

Nutrition Granola Bar  
Coffee, Decaffeinated Coffee, Tea, spring water, Assorted Juices

### **Working Luncheon**

Chef's Soup du Jour  
Mixed Green Salad accompany with Fresh Slice Tomato  
Choice of Raspberry, or Balsamic Dressing  
Selection of Spinach Pesto, Whole wheat Wrap with:  
Roast Beef, Ham & Cheese, Turkey,  
Tuna Salad, Egg Salad, Mediterranean grilled Veggie.  
Fruit Cocktail  
Coffee, Decaffeinated Coffee, Tea, Soft Drinks

### **Afternoon Break**

House made Cookies  
Coffee, Decaffeinated Coffee, Tea, Soft Drinks, Juices

## All Day Package Number 3 “The Classic”

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**\$42.95 per person**

### **Continental Breakfast**

Selection of Chilled Juices  
Freshly Baked Muffins, Danishes & Croissants  
Bagels & Cream Cheeses  
Fruit & Nut Breads  
Preserves & Butter  
Fresh Fruit Cocktail  
Coffee, Decaffeinated Coffee & Tea

### **Mid Morning Break**

Selection of Chilled Juices  
Coffee, Decaffeinated Coffee, Tea, Soft Drinks

### **Working Luncheon**

Chef's Soup du Jour  
Mixed Green Salad  
Cole Slaw  
Potato Salad  
Platter of Cheddar & Mozzarella

Choice\* of one Entree:

\*Selection of Kaisers, whole grain bread, Spinach pesto wrap: with Roast Beef, Turkey, Ham & Cheese, Tuna Salad, Grilled Vegetables

\*Traditional Meat & Cheese Lasagna

\*Chicken Parmigiana with Buttered Herbed Noodles & Fresh Vegetable

\*Chicken Stir Fry on Noodles

\*Cajun Steak with saute Onion accompany with Seasoning Wedge Potato

### **Afternoon Break**

Assorted Squares: Chocolate Brownies, Carrot Cake, Nanaimo Bars  
Fruit Basket  
Coffee, Decaffeinated, Tea, Soft Drinks

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## All Day Meeting Breaks - Number 1

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**\$18.95 per person**

### **Express Breakfast**

Selection of Chilled Juices  
Freshly Baked Muffins, Danishes & Croissants  
Preserves & Butter  
Coffee, Decaffeinated Coffee & Tea

### **Mid Morning Break**

Selection of Chilled Juices  
Coffee, Decaffeinated Coffee, Tea, Soft Drinks

### **Afternoon Break**

Home baked Cookies  
Assorted Squares: Chocolate Brownies, Carrot Cake, Nanaimo Bars  
Coffee, Decaffeinated, Tea, Soft Drinks

## All Day meeting Break Number 2

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**\$19.95 per person**

### **Light Breakfast**

Selection of Chilled Yogurt  
Freshly Baked Fruit & Nut bread  
Preserves & Butter  
Coffee, Decaffeinated Coffee & Tea

### **Mid Morning Break**

Selection of Chilled Juices  
Coffee, Decaffeinated Coffee, Tea, Soft Drinks

### **Afternoon Break**

Home baked Cookies  
Fresh Whole Red delicious Apple  
Coffee, Decaffeinated, Tea, Soft Drinks

## **Buffet Working Lunch Number 1**

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**\$23.95 per person**

Includes one soup, choice of two salads, assorted sandwiches, Dessert & Beverage

### **Soup Selections**

Cream of Mushroom, Minestrone, Beef Barley & Vegetables  
Chicken Noodle, Bacon Potato Leek, Broccoli & Cheese

### **Salad Selections**

Mixed Green with balsamic vinaigrette or ranch dressing  
Classic Caesar with house made creamy garlic dressing, romaine, bacon, croutons & parmesan  
Potato with bacon, chives, mini red skinned potatoes & mayo  
Fusilli Pasta with grilled sweet peppers, zucchini, Eggplant & tossed with pesto  
Greek with romaine, black olives, feta, sweet peppers, red onion, tomatoes, red wine vinaigrette  
Fennel Cole Slaw

### **Assorted Sandwiches**

Assortment of Whole Wheat, Grain wheat & Reg.Kaiser Sandwiches:  
Roast Beef, Tuna Salad, Black Forest Ham,  
Turkey, Egg Salad, Grilled Vegetables  
Relish Tray  
Assorted Dessert Squares  
Coffee, Decaffeinated Coffee, Tea

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## Buffet Working Lunch Number 2

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**\$24.95 per person**

Choice of: Soup, Salad, Entrée, Dessert & Beverage

### **Soup Selection**

Cream of Mushroom, Minestrone, Beef Barley & Vegetables  
Chicken Noodle, Bacon Potato Leek, Broccoli & Cheese

### **Salad Selections**

Exotic Greens with Balsamic Dressing  
Classic Caesar Salad with Smoked Bacon, Herb Crouton & Parmesan  
Crisp Iceberg with Julianne mix in Raspberry Vinaigrette

### **Entrée**

Penne Primavera three cheese Casserole In Tomato Pesto sauce  
Fettuccine with Grilled Chicken in Tomato Herb Sauce  
Grilled Chicken Satay with Potatoes & Vegetables  
Grilled Salmon Thai sweet & spicy with Rice & Vegetables  
Veal Parmesan with Butter Herb Pasta

### **Dessert**

Fruit Cocktail  
Assorted Dessert Squares  
Fresh Baked Cookies

### **Beverage**

Coffee, Decaffeinated Coffee & Tea  
Assorted Soft Drinks

## **Buffet Working Lunch Number 3 – A Taste of the Difference**

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**\$25.95 per person**

Choice of: Soup, Salad, Entrée, Dessert & Beverage

### **Soup Selections**

Ancho Clam chowder, Black bean sour cream,  
Chicken Lentil, Minestrone, Cok-a-Leeky

### **Salads**

Three Beans,  
Fennel Cole Slaw, Four grain  
Crisp Iceberg & Julianne mix with Raspberry Vinaigrette

### **Entrée**

Tri colour Fusilli with Grilled Chicken in Pinenut Ginger sauce  
Chicken & Beef Fajita  
Thai Chili coconut Tilapia with Rice & Vegetables  
Louisiana Steak with Butter Herb Pasta

### **Dessert**

Fruit Cocktail  
Assorted Dessert Squares  
Fresh Baked Cookies

### **Beverage**

Coffee, Decaffeinated Coffee & Tea  
Assorted Soft Drinks

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## Coffee Breaks

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### **Cookies & milk**

**\$7.95 per person**

Assorted Freshly Baked Cookies:  
Chocolate Chunk, Oatmeal Raisin  
2% milk  
Coffee, Decaffeinated Coffee & Tea

### **Brownie & Cookies**

**\$8.95 per person**

Chocolate Brownies, Carrot Cake, Nanaimo Bars  
Assorted Freshly Baked Cookies:  
Chocolate Chunk, Oatmeal Raisin  
Assorted Soft Drinks  
Coffee, Decaffeinated Coffee & Tea

### **Fruit n' Nut**

**\$10.95 per person**

Selection of Chilled Juices  
Fresh Fruit Plate  
Assorted Fruit Breads & Butter  
Selection of Fruit & Regular Teas  
Still & Sparkling Mineral Waters  
Coffee & Decaffeinated Coffee

### **Sugar Free-Rush**

**\$11.95 per person**

Nature granola bar  
Assorted fresh fruit kebab  
Still & Sparkling minerals water  
Coffee, Decaffeinated Coffee & Tea

## Refreshments

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### Beverage Selection

Freshly Brewed Coffee, Decaffeinated Coffee & Tea (Party of 8 or more)	\$2.25 per person
Large Thermos of Freshly Brewed Coffee	\$16.95
Medium Thermos of Coffee (Party of 6 & under)	\$12.95
Medium Thermos of Decaffeinated Coffee	\$12.95
Medium Thermos of Hot Red Rose Tea	\$12.95
Small Thermos of Coffee (Party of 4 & under)	\$9.95
Small Thermos of Decaffeinated Coffee	\$9.95
Small Thermos of Hot Red Rose Tea	\$9.95
Assorted Bottled Fruit Juices (300 mL) (Orange, Apple, Grapefruit)	\$2.25 ea.
Assorted Soft Drinks (355mL)	\$1.95 ea.
St. Pellegrino (500ml)	\$5.50 ea
Perrier Sparkling Water (300 mL)	\$2.80 ea
Perrier Sparkling Water (750mL)	\$5.75 ea.
Evian or Dasani Spring Water (355mL)	\$2.60 ea.
2% Milk	\$2.75 ea

### Baked Goods & Snacks

(Minimum of 6 people)

Muffins, Danish Pastries or Croissants	\$2.25 ea.
Fruit & Nut Breads (Serves 6 people)	\$16.00 ea.
Bagels with Assorted Cream Cheeses	\$3.65 per person
Freshly Baked Banana Nut or Zucchini, Nut Bread with Whipped Butter	\$16.00 ea.
Nurture granola bar	\$2.65 ea
Assorted Freshly Baked Cookies	\$16.00 dozen
Assorted Squares:	
Chocolate Brownies, Nanaimo Bars, Carrot Cake	\$18.00 dozen
Assorted Yogurts	\$3.95 ea.
Fruit Cocktail	\$3.95 per person
Whole Fruit Basket	\$3.25 per person
Mix Nut , Potato Chips Or Pretzel	\$4.00 per Bowl

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## Dinner Selections

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**\$32.95 per person**

Chefs Soup du Jour  
Choice of: Caesar Salad or Mixed Green Salad  
French Rolls & Butter

**Choice of:**

Roasted Select Beef Strip Loin with Red Wine Au Jus, Roasted Potatoes  
& Fresh Daily Vegetable

Or

Half Roasted Chicken in Natural Pan Juices with Roasted Potatoes  
& Fresh Daily Vegetable

Or

Grilled Atlantic Salmon with Mango Bourbon BBQ Sauce, Baby Buttered Potatoes  
& Fresh Daily Vegetable

Or

Mediterranean Rainbow Trout with Nu Potato & Seasonal Vegetables

Or

Penne with Grilled Chicken, Wild Mushrooms in a Sun-Dried Tomato Sauce

**Dessert**

Choice of:

Chocolate Ganache Cake

Tiramisu

Apple Crumble Pie

Chefs Daily Cheesecake

Coffee, Decaffeinated Coffee, Tea

## Appetizers Selections

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Ancho Clam Chowder	\$2.25
Fox bistro Signature Spinach Salad	\$2.95
Tomato & Orange section Salad in A Pesto Virgin Olive oil	\$2.95

## Platter Selections

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Crudites	\$2.95
Fresh fruit slice	\$3.95
Chilled Smoked Salmon	\$3.95

## Entree Selections

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Penne with Fresh Paqmasan Sundries Tomato	\$3.95
Fussili with Grilled Chicken in A Pine nut ginger sauce	\$4.95
Vegetarian Lasagna	\$5.95
Grilled Atlantic Salmon Teriyaki	\$5.95
Chicken breast stuffed with sweet bell pepper & brie	\$5.95
5 Oz N.Y Steak in a red wine pepper corn sauce	\$5.95

Prices subject to an additional charge to package per person

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## Hospitality Selections

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Assorted Cheese Tray, garnished w/ Fresh Fruit & Biscuits	\$6.95 per person
Sliced Fresh Fruit Tray	\$3.95 per person
Crisp Garden Vegetables & Dip	\$3.95 per person
Traditional Smoked Salmon	\$4.95 per person

## Hors d'oeuvres

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(Minimum order of 2 dozen per item)

### The Traditional

Tea Sandwiches (egg, tuna, smoked salmon, ham w/cream cheese)	\$18.00 per dozen
Mini Quiche	\$20.00 per dozen

### The Italian

Bruschetta & Goat Cheese Crostini	\$22.00 per dozen
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### The Fisherman

Jumbo Shrimp Cocktail	\$24.00 per dozen
Chilled Smoked Salmon	\$24.00 per dozen
Breaded Calamari	\$18.00 per dozen

### The Far East

Mini Spring Rolls	\$22.00 per dozen
Thai Chicken Satay	\$24.00 per dozen
Shang- Hai Pork bundle	\$18.00 per dozen
Vegetable Samosa	\$22.00 per dozen

### The Western

Buffalo Chicken	\$24.00 per dozen
Jalapeno Poppers	\$18.00 per dozen

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## Host Bar / Cash Bar

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Bartender available for cash or host bar. Minimum of 4 hours at \$16.00/hr per.

Premium Brand Liquor	\$4.25 each
Premium Brand Beer	\$4.50 each
Domestic Beer	\$3.95 each
Liqueurs	\$5.25 each
Premium Liqueurs	\$5.50 each
Red & White House Wine	\$24.95 per bottle

## Snack Platter Selections

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Barbeque Chicken Wings Serves approx. 6 wings each	\$48.00 / Platter (serves 12 ppl.)
Assorted Sandwiches Turkey, Roast Beef, Ham & Cheese, Tuna, and Egg Salad. Cut into quarters.	\$75.00 / Platter (serves 12 ppl.)
Vegetables & Dip Ranch or Blue Cheese Carrots, Celery, English Cucumber, Tomatoes, Broccoli, Cauliflower	39.50 / Platter (serves 12 ppl.)
Fresh Fruit Tray Watermelon, Cantaloupe, Honeydew, Oranges, Grapefruit, Grapes, and Strawberries (if in season)	\$45.00 / Platter (serves 12 ppl.)

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The Fox Bistro is independently owned by Mike & Min incorporated.

The guaranteed number of attendees and food and beverage requirements must be confirmed 72 hours prior to function. Groups will be billed for guaranteed numbers or final attendance, whichever is larger. All Banquet function cancellations less than 72 hours prior to event will still be charged based on guaranteed numbers.

Last minute events may be subject to an additional "rush fee."

Takeout or rentals subject to an additional charge if required

There are times when the quality of the menu item does not reach our highest standard. In such cases the Fox Bistro will substitute for a similar item. This decision will be made by the Fox Bistro's Executive Chef.

We welcome any ideas and suggestions you may have, and look forward to working with you on a successful event.

*Mike & Min*