



## **Special Events Menu**

**Radisson Admiral Hotel Toronto - Harbourfront**  
249 Queens Quay West  
Toronto, Ontario  
M5J 2N5

Prices are per guest and subject to PST, GST and 15% Service Charge. Menu items may contain nuts and other known allergens. Please advise your Catering Manager of any Allergies. The Executive Chef reserves the right to change menu items due to availability. Prices are in effect for the 2009 Calendar year.

# Radisson Admiral Hotel Toronto - Harbourfront

## Meeting Package \*

### Admiral Package #1

#### Continental Breakfast

Fresh Orange, Apple & Grapefruit Juice  
Cut Seasonal Fresh Fruit  
Individual Low Fat Fruit Yogurts  
Bakery Fresh Fruit Danish, Muffins & Buttery Croissants  
Fruit Preserves & Creamery Butter  
White & Whole Wheat Bread for Toasting  
Seattle's Best Coffee (Regular & Decaf), TAZO Teas

#### Mid Morning Refresh Break

(Seattle's Best Coffee (Regular & Decaf), TAZO Teas Refresh)  
(Choose One Food Item)

Lemon Poppy Seed & Apple Crumble Coffee Cakes  
Or  
Sliced Banana, Cranberry & Blueberry Breads

#### Lunch

Choice of Lunch Buffet on Page #6

\*\*\$5.00 Surcharge (per person) will apply for Upgraded Buffet Lunch Selection\*\*

#### Mid Afternoon Refresh Break

(Seattle's Best Coffee (Regular & Decaf), TAZO Teas Refresh)  
(Choose One Food Item)

Mini Chocolate and Vanilla Cruellers  
Or  
Freshly Baked "English Bay" Cookies  
Or  
Bags of Assorted Potato Chips

\$69.00 per person

Page #2

Minimum 15 people

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# Radisson Admiral Hotel Toronto - Harbourfront

## Meeting Package \*

### Admiral Package #2

#### Buffet Breakfast

Fresh Orange, Apple & Grapefruit Juice  
Cut Seasonal Fresh Fruit  
Bakery Fresh Fruit Danish, Muffins & Buttery Croissants  
Fruit Preserves & Creamery Butter  
Farm Fresh Scrambled Eggs  
Crisp Side Bacon & Breakfast Sausage  
Seasoned Breakfast Potatoes  
Assorted Low Fat Individual Yogurts  
White & Whole Wheat Bread for Toasting  
Seattle's Best Coffee (Regular & Decaf), TAZO Teas

#### Mid Morning Refresh Break

(Seattle's Best Coffee (Regular & Decaf), TAZO Teas Refresh)  
(Please Choose Two Food Items)

Lemon Poppy Seed & Apple Crumble Coffee Cakes

Or

Platter of Seasonal Sliced Fruit

Or

Sliced Banana, Cranberry & Blueberry Breads

#### Lunch

Choice from any of our Lunch Buffet Menus

#### Mid Afternoon Refresh Break

(Seattle's Best Coffee (Regular & Decaf), TAZO Tea Refresh)  
Assorted Soft Drinks

(Choose Two Food Items)

Mini Chocolate and Vanilla Cruellers

Or

Freshly Baked "English Bay" Cookies

Or

Bags of Assorted Potato Chips

Or

Decadent Chocolate Brownies

\$79.00 per person

Page #3

Minimum 15 people

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# Radisson Admiral Hotel Toronto - Harbourfront

## “Start Your Day” Menus

### “Sunrise” Continental Breakfast \$15.00\*\*

Fresh Orange, Apple or Grapefruit Juice  
Bakery Fresh Muffins, Assorted Croissants & Danish  
Cut Seasonal Fresh Fruit, Individual Low Fat Fruit Yogurts  
Organic “Grandma Emily’s” Maple, Dried Fruit & Nut Granola  
White & Whole Wheat Bread for Toasting  
Assorted Preserves, Marmalade & Creamery Butter  
Seattle's Best Coffee (Regular/Decaf)  
TAZO Teas

### “Wide Awake” Full Breakfast \$18.00\*\*

Fresh Orange, Apple or Grapefruit Juice  
Cut Seasonal Fresh Fruit, Individual Low Fat Fruit Yogurts  
Gourmet “Grandma Emily’s” Organic Dried Fruit & Nut Granola  
Farm Fresh Scrambled Eggs  
Crisp Side Bacon, Country Style Sausage  
Seasoned Breakfast Potatoes  
Bakery Fresh Muffins, Fresh Croissants and Danish  
White & Whole Wheat Bread for Toasting  
Assorted Preserves, Marmalade & Creamery Butter  
Seattle's Best Coffee (Regular/Decaf)  
TAZO Teas

### “Executive” Breakfast \$20.00\*\*

Fresh Orange, Apple or Grapefruit Juice  
Cut Seasonal Fresh Fruit, Individual Low Fat Fruit Yogurts  
Gourmet “Grandma Emily’s” Organic Granola & Seasonal Berry & Yogurt Parfaits  
Bakery Fresh Muffins, Fresh Croissants and Danish  
Eggs Benedict with Canadian Peameal Bacon  
Toasted English Muffin & Hollandaise Sauce (1pp)  
(Available with Pan Flashed Spinach upon prior request)  
Country Style Sausage, Seasoned Breakfast Potatoes  
Grilled Tomatoes with Herb Crumbs, Sautéed Crimini Mushrooms  
White & Whole Wheat Bread for Toasting  
Seattle's Best Coffee (Regular/Decaf)  
TAZO Teas

\*\* minimum 15 people

Page #4

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# Radisson Admiral Hotel Toronto - Harbourfront

## “Customize” Your Own Break

### A La Carte Food Items

Haagen Dazs Ice Cream Bars	\$6.00ea
Sliced Fresh Fruit & Seasonal Berries	\$6.50pp
Assorted Fresh Baked Muffins and Croissants	\$42.00dz (min 1 dozen)
Assorted Bagels with Cream Cheese	\$54.00dz (min 1 dozen)
Mini Chocolate & Vanilla Cruellers	\$4.50dz (min 1 dozen)
Fresh Baked “English Bay” Cookies	\$25.00dz (min 1 dozen)
Decadent Fudge Brownies	\$42.00dz (min 1 dozen)
Warm Raisin Scones with Whipped Cream	\$35.00dz (min 1 dozen)
Sliced Banana, Blueberry and Cranberry Breads	\$5.50pp
Lemon Poppy Seed & Apple Crumble Coffee Cakes	\$5.50pp
Individual Low-Fat Fruit Yogurts	\$2.50ea
Organic Granola & Yogurt Parfaits	\$5.00ea
Individual Bags of Potato Chips	\$2.50ea
Assorted Energy Bars	\$3.50ea
Individual Chocolate Bars	\$3.50ea
Fresh Whole Fruit, per piece	\$2.50ea

### A La Carte Beverage Items

Seattle's Best Coffee (Regular/Decaf)	\$3.50ea
TAZO Teas	\$3.50ea
Carnation Hot Chocolate	\$3.50pp
Assorted Soft Drinks (341ml) (on consumption)	\$3.50ea
Red Bull- Energy Beverage (on consumption)	\$6.00ea
NAYA Bottled Water (on consumption)	\$3.50ea
Perrier Sparkling Water (330ml) (on consumption)	\$4.00ea
Individual Fruit Juices (300ml) (on consumption)	\$3.50ea
SNAPPLE Iced Teas (473ml) (on consumption)	\$4.00ea
Individual 2% or Chocolate Milk (250ml) (on consumption)	\$3.50ea
GATORADE (591ml) (on consumption)	\$5.00ea

# Radisson Admiral Hotel Toronto - Harbourfront

## Lunch Buffets

### **“The Local Deli” - \$31.00\***

Daily Soup Creation from the Chef's Kettle  
Gathered Market Fresh Greens with a Duo of Dressings  
Nugget Potato Salad with Scallions, White Cheddar & Creamy Herb Dressing  
Dill Pickle Spears, Individual Assorted Potato Chips  
Crisp Raw Vegetable Selection, Sour Cream & Onion Dip  
Fresh Artisan Baguettes, Wraps & Buns filled with a Selection of the following;  
*Smoked Turkey, Crispy Pancetta, Canadian Swiss Cheese, Herb Mayonnaise*  
*Sliced Honey Ham, Aged White Cheddar & Grainy Dijon Aioli*  
*Albacore Tuna Salad with Dill Mayonnaise, Celery and Scallions*  
*Slow Roasted AAA Beef, Caramelized Onions, Havarti Cheese, Horseradish Aioli*  
*Grilled Chicken Salad, Shaved Onions & Curry Mayo*  
*Grilled Market Vegetables, Goats Cheese, Baba Ghanoush, Cured Tomato & Tapenade*  
Mini Cheesecake Squares, Freshly Baked “English Bay” Cookies  
Seattle's Best Coffee (Regular/Decaf), TAZO Teas

### **“Mediterranean Breeze” - \$31.00\***

Daily Soup Creation from the Chef's Kettle  
Gathered Market Fresh Greens with Balsamic & Tomato Oregano Dressings  
Greek Salad with Cucumbers, Tomatoes and Red Onions with Kalamata Olives,  
Feta Cheese and Oregano Vinaigrette  
Hummus and Baba Ghanoush with Warm Pita Bread  
Cheese Tortellini with Basil Pesto Cream Sauce  
Chargrilled Herb Marinated Chicken with Black Olives,  
Cured Tomatoes, Goats Cheese and Extra Virgin Olive Oil Drizzle  
Roasted Baby Potatoes with Rosemary and Garlic  
Mini Tiramisu Cakes  
Seattle's Best Coffee (Regular/Decaf), TAZO Teas

### **“Far East” Flavour- \$31.00\***

Daily Soup Creation from the Chef's Kettle  
Mixed Market Greens with Duo of Dressings  
Peking Duck Crepes (2pc per guest)  
with Hoisin Sauce and Organic Shoots  
Asian Cabbage Salad  
with red onions, carrots, cilantro and a soy sesame dressing  
Orange, Chili & Ginger Glazed Salmon Fillets with Garlic Spinach & Creamy Ponzu Emulsion  
Tandoori Marinated Chicken with Charred Peppers & Cilantro, Lime Yogurt Drizzle  
Cardamom scented Basmati Rice  
Mini Mango Mousse & Pistachio Mousse Cakes  
Pineapple & Lychee Salad with Toasted Coconut  
Seattle's Best Coffee (Regular/Decaf), TAZO Teas

**\*Minimum of 15 people**

**Page #6**

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# Radisson Admiral Hotel Toronto - Harbourfront

## Lunch Buffets

### **“Backyard Grill” - \$35.00\***

Daily Soup Creation from the Chef's Kettle  
Mixed Garden Greens with a Duo of Dressings  
Nugget Potato Salad with Bacon and Aged Cheddar, Scallion Mayo  
Red and Green Cabbage Coleslaw with Creamy Herb Dressing  
Marinated Chicken brushed with Chipotle Honey Glaze  
Charbroiled Alberta Beef 3oz Sirloin Steaks with Chefs Special BBQ Sauce  
Corn on the Cob basted with Butter  
Baked Mini Potatoes with Sour Cream and Scallions  
Mini Apple Crumble Tarts  
Seattle's Best Coffee (Regular/Decaf), TAZO Teas

### **“Piazza del Pasta” - \$35.00\***

Daily Soup Creation from the Chef's Kettle  
Radicchio Baby Spinach and Endive Salad with a Duo of Dressings  
Caesar Salad with Sour Dough Croutons and Asiago Cheese  
Plum Tomato & Bocconcini with Olive Oil, White Balsamic & Fresh Basil  
Seasonal Melon & Prosciutto with Cracked Pink Peppercorns  
Spinach & Goats Cheese Tortellini with Fire Roasted Tomato Sauce and Artichoke Hearts  
Penne Pasta with Grilled Chicken & Charred Peppers, Roasted Garlic Cream Sauce  
Garlic Brushed Grilled Sour Dough  
Chocolate Hazelnut “Opera” Cake, Mini Almond Biscotti  
Seattle's Best Coffee (Regular/Decaf), TAZO Teas

### **“South of the Border” - \$35.00\***

Daily Soup Creation from the Chef's Kettle  
Mixed Market Greens with a Duo of Dressings  
Spicy Tomato & Jalapeno Salsa, Guacamole  
Yellow, Red & Blue Corn Tortilla Chips  
Adobe Spiced Chicken Fajitas  
with Black Beans & Corn  
Beef Fajitas  
with Peppers and Onions  
All The "Fixin's"- Crisp Lettuce, Tomatoes, Jalapeno Peppers,  
Shredded Cheese, Black Olives, Sour Cream & Warm Tortillas  
Spiced Tomato Rice Pilaf with Cilantro and Corn  
Mini Raspberry Cakes  
Seattle's Best Coffee (Regular/Decaf), TAZO Teas

**\*Minimum of 15 people**

**Page #7**

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# Radisson Admiral Hotel Toronto - Harbourfront

## Plated Lunch Selections

(ONE pre-chosen item from each course)

**\$35.00\***

### Appetizer

#### **Mixed Market Greens**

Toasted Pine Kernels, Grapefruit Segments, Goat Cheese  
& Sundried Cranberries, Citrus Vinaigrette

-or-

#### **Savory Mushroom Bisque**

With Buttery Leeks  
Chive Sour Cream

### Entrée

#### **Seared Herb Brushed Atlantic Salmon**

Crushed Garlic Potatoes, Green Beans  
Chardonnay Cream Sauce

-or-

#### **Mango Glazed Chicken Breast**

Herb Yukon Potato Cake  
Garlic Spinach, Citrus Infused Reduction

### Dessert

#### **Apple Flan**

Strawberry Garnish, Caramel Sauce

-or-

#### **Chocolate Fudge Cake**

Raspberry Sauce, Strawberry Garnish

All Lunches include Bakers Basket, butter &  
Seattle's Best Coffee (Regular/Decaf), TAZO teas

**\*minimum of 15 people\***

**Page #8**

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# Radisson Admiral Hotel Toronto - Harbourfront

## Plated Lunch Selections

(ONE pre-chosen item from each course)

**\$35.00\***

### Appetizer

#### **Vine Tomato Salad**

Crumbled Goats Milk Feta, Parmesan Paprika Cracker  
Marinated Shaved Red Onion & Herb Oil

-or-

#### **Baby Arugula and Spinach Salad**

Marinated Mushrooms & Crumbled Blue Cheese  
Crisp Bacon Pieces & Balsamic Maple Dressing

### Entrée

#### **Lemon Chili & Garlic Salmon**

Baby Bok Choy, Steamed Jasmine Rice  
Orange Chili & Ginger Glaze

-or-

#### **Charbroiled NY Striploin Steak (8oz)**

Grilled Garlic Baguette, Garlic Mushrooms  
Thick Cut Onion Rings, Green Beans, Green Peppercorn Sauce

### Dessert

#### **Chocolate Pecan Tart**

Whipped Vanilla Cream, Fresh Berry Garnish

-or-

#### **Apple Caramel Tart**

Vanilla Bean Ice Cream

All Lunches include Bakers Basket, butter &  
Seattle's Best Coffee (Regular/Decaf), TAZO teas

**\*minimum of 15 people\***

Page #9

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# Radisson Admiral Hotel Toronto - Harbourfront

## Dinner Buffets

### Option 1

**\$49.00 Per Person\***

Select any two entrees to go with the Chefs Salad Display.

### Option 2

**\$56.00 Per Person\***

Select any three entrees to go with the Chef's Salad Display

### Available Entrees

Black Pepper Crusted Roasted Alberta Beef Striploin  
Field Mushroom Sauce

Chicken Penne Puttanesca  
Pulled Chicken, Rustic Tomato Caper Sauce

Slow Roasted Lamb Leg  
Roasted Garlic and Rosemary Jus

Orange, Chili & Ginger Glazed Salmon Fillets  
with Garlic Spinach & Creamy Ponzu Emulsion

Tandoori Marinated Chicken  
with Charred Peppers & Cilantro, Lime Yogurt Drizzle

Spinach & Goats Cheese Tortellini  
with Fire Roasted Tomato Sauce & Artichoke Hearts

Seared Cod Fillets  
with Grilled Fennel & Citrus Peppercorn Cream

### Chef's Salad Display

Mixed Field Greens with Tomato, Cucumber and Duo of Dressings  
Plum Tomato & Cucumber Salad with Creamy Herb Dressing  
Baby Spinach Salad with Crisp Bacon Pieces, Asiago Cheese & Maple Balsamic Dressing  
Mixed Bean Salad with Red Onions, Herbs and Zesty Tomato Dressing  
Baby Potato Salad with Aged Cheddar, Scallion Aioli

All buffets served with Fresh Baked Artisan Rolls &  
Complimented with Chef's choice of Seasonal Vegetables & Starch  
and finished off with a sumptuous Variety of Desserts

Seattle's Best Coffee (Regular/Decaf) &  
TAZO Teas

**\*Minimum of 40 people**

**Page #10**

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# Radisson Admiral Hotel Toronto - Harbourfront

## Plated Dinner Selections

(ONE pre-chosen item from each course)

**\$45.00\***

### Appetizer

#### **Vine Tomato Salad**

Crumbled Feta Cheese,  
Herb Oil & Marinated Red Onion

-or-

#### **Savory Mushroom Bisque**

With Buttery Leeks  
Chive Sour Cream

### Entrée

#### **Char-Grilled Lamb Chops (2)**

Pomegranate Molasses Jus, Maple & Sweet Potato Puree,  
Vegetable Medley

-or-

#### **Seared Herb Brushed Atlantic Salmon Filet**

Crushed Garlic Potatoes, Green Beans,  
Chardonnay Cream Sauce

-or-

#### **Mango Chutney Glazed Chicken Breast**

Herb Yukon Potato Cake, Garlic Spinach,  
Citrus Infused Reduction

### Dessert

#### **Caramel Dacquoise**

Toffee Whipped Cream

-or-

#### **Vanilla Panna Cotta**

Wild Blueberry Compote

All Dinners include Bakers Basket, butter &  
Seattle's Best Coffee (Regular/Decaf), TAZO teas

**\*minimum of 15 people\***

Pre-determined Choice Entrees = \$100.00 labour charge

Page #11

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# Radisson Admiral Hotel Toronto - Harbourfront

## Plated Dinner Selections

(ONE pre-chosen item from each course)

**\$52.00\***

### Appetizer

#### **Mixed Market Greens**

Toasted Hazelnuts, Pear Pieces, Goats Milk Feta,  
Sundried Cranberries, Citrus Vinaigrette

-or-

#### **Baby Arugula and Spinach Salad**

Marinated Mushrooms & Crumbled Blue Cheese  
Crisp Bacon Pieces & Balsamic Maple Dressing

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### Soup of the Day

inspired by the season

### Entrée

#### **Pan Seared Tandoori Spiced Salmon Filet**

Steamed Basmati Rice, Medley of Vegetables  
Fennel Cucumber & Red Onion Slaw, Lime Cilantro Pressed Yogurt

-or-

#### **Charbroiled NY Striploin (10oz)**

Garlic & Rosemary Roasted Fingerlings, Medley of Vegetables  
Tempura Onion Rings, Baby Watercress & Merlot Jus

-or-

#### **Grilled Chicken Breast**

Truffle Herb Crusted with Crushed Blue Potatoes  
Medley of Vegetables & Cracked Mustard Cream Sauce

### Dessert

#### **Chocolate Molten Cake**

Vanilla Cream, Fresh Berry Garnish

-or-

#### **Caramel Apple Blossom**

Vanilla Bean Ice Cream

All Dinners include Bakers Basket, butter &  
Seattle's Best Coffee (Regular/Decaf), TAZO teas

\*minimum of 15 people\*

Pre-determined Choice Entrees = \$100.00 labour charge

Page #12

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# Radisson Admiral Hotel Toronto - Harbourfront

## Plated Dinner Selections

(ONE pre-chosen item from each course)

**\$65.00\***

### Appetizer

#### **Pacific Crab Croquettes**

Baby Spinach Salad, Marinated Artichoke Hearts  
Dill and Caper Remoulade

-or-

#### **Carpaccio of Beef Tenderloin**

Blue Cheese, Truffle scented Aioli, Beet Leaves

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### Soup of the Day

inspired by the season

### Entrée

#### **Seared "Icy Waters" Arctic Char (7oz)**

Crushed Blue Potatoes, Garlic Spinach, Lobster Butter Sauce  
Medley of Vegetables

-or-

#### **Honey Glazed Veal Chop (10oz)**

Roasted Garlic Mashed Potatoes, Pear Compote,  
Medley of Vegetables, Thyme Jus

-or-

#### **Grilled Beef Tenderloin (7oz)**

Caramelized Onion and Parsley Root Mash,  
Medley of Vegetables, Whisky Green Peppercorn Sauce

### Dessert

#### **Hazelnut Tartufo**

Caramel Sauce, Berries

-or-

#### **Classic Lemon Tart**

Raspberries &  
Mint Farmhouse Cream

All Dinners include Bakers Basket, butter &  
Seattle's Best Coffee (Regular/Decaf), TAZO teas

\*minimum of 15 people\*

Pre-determined Choice Entrees - \$100.00 labour charge

Page #13

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# **Radisson Admiral Hotel Toronto - Harbourfront**

## **Plated Lunch & Dinner Selections**

### **Vegetarian Entrées**

#### **Bombay Spiced Chick Pea & Eggplant Ragout**

Cardamom Basmati Rice, Lime Cilantro Raita

#### **Butternut Squash Ravioli**

Wilted Spinach, Grilled Vegetables,  
Tomato Bruschetta Dressing

#### **Tandoori Marinated Paneer Cheese**

Spiced Creamed Spinach, Toasted Cashew Nuts  
Tomato Onion Sauce

#### **Vegetable Lasagna**

Grilled Vegetables, Fresh Noodles  
Asiago and Cheddar Glaze

#### **Asian Inspired Vegetable Stir Fry**

Baby Bok Choy, Peppers, Onions and Snow Peas  
Chow Mein Noodles, Sesame Soy Glaze

#### **Spinach & Goats Cheese Tortellini**

Fire Roasted Tomato & Garlic Sauce, Marinated Artichokes

**Page #14**

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# Radisson Admiral Hotel Toronto - Harbourfront

## Cocktail Reception

### Hot Hors D'Oeuvres

**\$31.00 Per Dozen**

\*minimum order of 3 dozen per item\*

Antipasto Puff  
Crab Meat Croquette  
Deep Fried Pecking Duck Bundle  
Mini Beef Wellington  
Vegetable Spring Rolls  
Vegetable Samosa  
Spanakopita  
Tempura Shrimp  
Chicken Spring Rolls  
Thai Lemongrass Shrimp  
Gourmet Mushroom Bundle  
Duckling Spring Rolls  
Teriyaki Beef Satays  
Bombay Spiced Chicken Satays

### Cold Canapes

**\$31.00 Per Dozen**

\*minimum order of 3 dozen per item\*

Crabmeat Salad on Cherry Tomato  
Smoked Chicken Mini Pita  
Crab Salad Mini Pita  
Peking Duck Crepe  
Shrimp Salsa on Cucumber  
Smoked Salmon, Capers, Pumpnickel  
Hummus & Cucumber Cup  
Vegetarian California Rolls with Wasabi  
and Pickled Ginger  
California Rolls with Wasabi and Pickled Ginger

Page #15

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# Radisson Admiral Hotel Toronto - Harbourfront

## Cocktail Reception

Domestic and Imported Cheese Display with Assorted Crackers and Artisan Bread	\$7.50 per person
Seasonal Fruit and Fresh Berry Display	\$6.50 per person
Fresh Cut Vegetable Crudités with Savoury Onion and Tomato Cilantro Dips	\$5.75 per person
Mediterranean Style Hummus and Baba Ghanoush with Grilled Pita Bread, Cured Tomatoes and Olives	\$8.50 per person
Garlic and Sage Roasted Turkey Breast (Serves 20) with Cranberry Aioli, Honey Mustard and Mini Kaisers	\$110.00 each
Poached Salmon (Serves 20) Twelve Pounds of East Coast Salmon, Slow Poached and Garnished with Dill Aioli with Crisp Artisan Flatbread and Sliced "10 Grain" Baguette <i>(If requested, served by attending Culinarian @ \$45.00 per hour, minimum 1 hour)</i>	\$200.00 each
Rosemary Roasted "AAA" Beef Tenderloin (Serves 15) Served Medium Rare (unless otherwise requested) with Creamed Horseradish, Seed Mustard & Mini Kaisers <i>(If requested, served by attending Culinarian @ \$45.00 per hour, minimum 1 hour)</i>	\$190.00 each
Whole Grain Mustard Roasted Sliced Pork Loin (Serves 25) with Apple Onion Chutney, Herb Aioli, and Mini Kaisers <i>(If requested, served by attending Culinarian @ \$45.00 per hour, minimum 1 hour)</i>	\$150.00 each
Herb & Garlic Crusted Chicken Tenderloins (50 pieces)	\$100.00 each
16/20 Cocktail Shrimp with Lemon & Cocktail Sauce (50 pieces)	\$150.00 each
Assorted Finger Sandwich Quarters (80 pieces per platter)	\$100.00 each
Jumbo Chicken Wings (50 pieces)	\$85.00 each

Page #16

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# Radisson Admiral Hotel Toronto - Harbourfront

## Summer BBQ Menu\*

### “At The Lake”

**\$49.00**

per person

#### Cold Selection

Assorted Field Greens, Duo of Summer Inspired Dressings  
Napa Cabbage & Root Vegetable Slaw with Fresh Herb Vinaigrette  
Clipped Romaine Hearts with Sour Dough Croutons & Caper Garlic Dressing  
Sliced Vine Ripened Tomatoes with Torn Basil & Extra Virgin Olive Oil

#### Grilled Items

Served in chaffing dishes

(by attending Culinarian add \$45.00 per hour for total group, Minimum 1 hour)

Choice of Two Items from the Grilled Selections Below

Grilled Chicken Breast Brushed with a Chipotle Honey Sauce

-or-

Striploin Steak Dusted with Watermark Steak Spice

-or-

Garlic Marinated Tiger Shrimps with grilled lemon and roasted garlic

Peaches & Cream Corn

Grilled Asparagus

Grilled Balsamic Garlic Field Mushrooms

Baked Mini Potatoes with Sour Cream & Scallions

#### Sweet Items

Assortment of Chefs Fine Desserts

Seasonal Fresh Fruit

Seattle's Best Coffee (regular/decaf), TAZO Teas

\*Minimum of 20ppl

Page #17

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# Radisson Admiral Hotel Toronto - Harbourfront

## Summer BBQ Menu\*

### “Executive Retreat”

**\$56.00**  
per person

#### Cold Selection

Assorted Field Greens with a Duo of Summer Inspired Dressings  
Assorted Artisan Flatbreads & Mediterranean Inspired Dips  
Napa Cabbage & Root Vegetable Slaw, Fresh Herb Vinaigrette  
Clipped Romaine Heart Sour Dough Croutons & Caper Garlic Dressing  
Sliced Vine Ripened Tomatoes with Torn Basil & Extra Virgin Olive Oil

#### Grilled

##### Served in chaffing dishes

(by attending Culinarian add \$45.00 per hour for total group Minimum 1 hour)

Grilled Alberta Striploin Steak  
Watermark Steak Spice Rub

Sauteed Tiger Shrimp  
Lemon Garlic Marinade and a Dapple of Tequila

Chicken Supreme  
Dusted with Middle East Spices

Peaches & Cream Corn  
Grilled Asparagus  
Grilled Balsamic Garlic Field Mushrooms  
Baked Mini Potatoes with Sour Cream & Scallions

#### Sweet Items

Assortment of Chefs Fine Desserts  
Seasonal Fresh Fruit  
Seattle’s Best Coffee (regular/decaf), TAZO Teas

\*Minimum of 20ppl

Page #18

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# **Radisson Admiral Hotel Toronto - Harbourfront**

## **Afternoon Tea Menu\***

### **Selection of Assorted Cocktail Sandwiches to include:**

Egg and Scallion Salad on 10 Grain Roll  
Poached Salmon Salad & Spinach Tortilla Pinwheel with Watercress & Cream Cheese  
Honey Ham, Aged White Cheddar, Cucumber & Mayonnaise on Whole Wheat Bread  
Tuna & Celery Salad on Mini Kaisers

### **Assortment of Mini Pastries**

Mini Mango Cake  
Mini Chocolate Hazelnut "Opera"  
Mini Cherry Almondine  
Mini Pistachio Cake

### **Warm Raisin Scones**

Vanilla Whipped Cream and Assorted Preserves

### **Sliced Fresh Melon and Pineapple**

Seasonal Berries, Honey Yogurt Dip

### **Selection of TAZO Teas**

Served with Honey & Lemon

### **Seattle's Best Regular & Decaffeinated Coffee**

**\$26.00 per person**

\*Minimum of 20 ppl

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# Radisson Admiral Hotel Toronto - Harbourfront

Page #19

## Beverages

Seattle's Best Coffee (Regular/Decaf)	\$3.50ea
Assorted TAZO Teas	\$3.50ea
Carnation Hot Chocolate	\$3.50ea
Assorted Soft Drinks (on consumption)	\$3.50ea
NAYA Bottled Water (on consumption)	\$3.50ea
Perrier Sparkling Water (on consumption)	\$4.00ea
Individual 2% or Chocolate Milk (on consumption)	\$3.50ea

All Bars are setup with Premium Brands unless otherwise requested.

Host Bar prices are subject to 10% Liquor Tax, 5% GST and a 15% gratuity charge.

Cash Bar prices include all taxes and gratuities.

If consumption is less than \$425.00 net per bar setup a labour charge of \$25.00 per hour per cashier and per bartender, for a minimum of 4 hours will apply.

## Stocking Fee

Ice, Glasses, Straws, Lemon and Lime Wedges, Worcestershire & Tabasco Sauce  
\$75.00 plus taxes & gratuities, per refresh

	<b>Host Bar</b>	<b>Cash Bar</b>
Premium Brands (1oz)	\$5.50 each	\$6.25 each
Deluxe Brands(1oz)	\$6.50 each	\$6.75 each
Martini (2oz)	\$8.50 each	\$9.00 each
Domestic Beer	\$5.50 each	\$5.25 each
Premium & Imported Beer	\$6.00 each	\$6.75 each
House Wine (Red or White)	\$5.50 each	\$7.50 each
Liqueurs (1oz)	\$6.50 each	\$7.50 each
Cognacs V.S.O.P.(1oz)	\$8.50 each	\$9.00 each
NAYA Mineral Water	\$3.50 each	\$3.25 each
Soft Drinks	\$3.50 each	\$3.25 each
Perrier Sparkling Water	\$4.00 each	\$4.00 each
Bottled Juice	\$3.50 each	\$4.00 each

Page #20

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# **Radisson Admiral Hotel Toronto - Harbourfront**

## **Wine List Priced Per Bottle**

### **White Wines**

Pelee Island Chardonnay - \$34  
Lindemans Bin 65 Chardonnay - \$38  
Masi Soave - \$38  
Wolfblass Sauvignon Blanc - \$45  
Masi Masianco Pinot Grigio - \$45

### **Red Wines**

Henry of Pelham Baco Noir - \$36  
Pelee Island Cabernet - \$34  
Robertson Winery Shiraz - \$38  
Lindeman's Bin 99 Pinot Noir - \$45  
Calitera Merlot - \$38

### **Sparkling**

Peller Estates Brut - \$40.00  
Moet & Chandon - \$125.00

**Page #21**

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