

Catering & Banquet Menu



SANDMAN
SIGNATURE

MISSISSAUGA
HOTEL



Catering by

THE ASCARI GROUP

5400 Dixie Road, Mississauga, Ontario L4W 4T4

Fresh From The Bakery & Breakfast Items

Assorted muffins, croissants, scones and breakfast breads (12)	\$42.00
Selection of bagels with cream cheese, butter & preserves (6)	\$23.99
Homemade cookies (12)	\$23.99
Individual yogurts	\$3.29
Sliced fresh fruit platter (minimum 10 people)	(per guest) \$8.50
Gluten free baked goods (6)	\$33.99

Non-Alcoholic Beverages

Assorted soda	\$3.00
Assorted juice	\$3.50
Spring water	\$3.00
Mineral water	\$4.50
Coffee service	(per guest, per service) \$3.75

Munchies & Snacks

Assorted fresh vegetable tray served with dip (min 10 people)	(per guest) \$8.50
Assorted cheese tray served with crackers (min 10 people)	(per guest) \$14.00
Selection of chocolate bars (12)	\$14.99
Individual potato chip bags (12)	\$29.99
Individual granola bars (12)	\$14.99

Continental Breakfast - (starting minimum 10 guests)

Freshly brewed coffee & tea	
Freshly baked muffins and croissants (includes 3 types of pastries)	
Fresh fruit salad	
Selection of yogurts	
Preserves and butter	(per guest) \$16.99

Hot Breakfast Buffet - (starting minimum 15 guests)

Freshly brewed coffee & tea	
Choice of scrambled eggs or vegetarian frittata bacon and sausage (GF)	
Breakfast potatoes or french toast with syrup (GF)	
Muffins and croissants (2 types of pastries)	
Fruit salad	
Preserves & butter	(per guest) \$22.99

Deluxe Healthy Breakfast Buffet - (starting minimum 15 guests)

Freshly brewed coffee & tea	
Heart-smart muffins	
Multi-grain bagels with cream cheese	
Vegetarian frittata (GF)	
Fresh fruit salad	
Preserves & butter	(per guest) \$18.00

Prices are applicable to local tax and 18% service charge. Prices subject to change but confirmed at the time of booking. Please note that not all ingredients are listed. If there are any allergies or dietary concerns, please speak with our Event's Manager. All non-alcoholic beverages are extra. Please ask our Event's Manager about our wine and bar options.

Cold Lunch Buffets

Classic Working Lunch

Freshly brewed coffee & tea. Served with sliced fresh fruit & assorted dessert bites (1.5-2 pcs per person) - (starting minimum of 15 guests)

Baby Kale Salad

beet vinaigrette, dried cranberries, ricotta salata, mini focaccia croutons

Quinoa Tabule Salad (GF)

cherry tomatoes, pickled turnip, pickled cucumber, mint, parsley, tahini dressing, crispy chickpeas

Assorted Sandwiches on Breads

ham, turkey, roast beef, corned beef, tuna salad, egg salad, chicken salad, vegetarian (choice of 3)

(per guest) \$31.00

Wrap Working Lunch

Served with sliced fresh fruit & assorted dessert bites (1.5-2 pcs per person) - (starting minimum of 15 guests)

Grilled Romaine Salad

lemon, caper dressing, pecorino romano, crispy shallots

Potato Salad (GF)

preserved lemon, pickled jalapeños, fresh herbs

Assorted Wraps (Gluten free wraps available upon request)

smoked turkey with cucumber and black truffle, steak and peppers, sicilian tuna, egg salad, roasted chicken and quinoa tabouleh, avocado and white bean (choice of 3)

(per guest) \$31.00



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Hot Lunch Buffet

Freshly brewed coffee & tea. Served with fresh seasonal vegetables & assorted desserts - (minimum of 15 guests)

Salad Selections

choice of 2

Peashoot Salad (GF)

heirloom radish, creamy sesame dressing

Waldorf Radicchio (GF)

castelfranco radicchio, creamy gorgonzola dressing, compressed pink lady apples, celery, grapes, pumpkin seeds

Grilled Romaine (GF)

lemon, caper and anchovy dressing, pecorino Romano, crispy shallots

Baby Kale

beet vinaigrette, dried cranberries, ricotta salata, mini focaccia croutons

Farro Salad (GF)

fried rosemary, charred multi-color cauliflower, champagne vinaigrette

Lentil Salad (GF)

frizée, crème fraîche dressing, fine herbs, pickled red onion

Vegetarian Selections

choice of 1

Hasselback Sweet Potato

with green harissa

Roasted Cauliflower

with salsa verde

Grilled Mushroom Skewers (GF, V)

with cremini, shiitake, king oyster mushrooms, parsley oil & fried rosemary

Mushroom Bolognese

with pasta (To be determined by chef)

Lentil and Red Kidney Bean Curry (GF, V)

Thai Coconut Tofu Curry (GF, V)

Hot Selections

choice of 1

Chicken Saltimbocca (GF)

with parsley crema

Braised Boneless Beef Short Ribs (GF)

in red wine jus

Roasted Pork Loin (GF)

with peperonata & fried rosemary
slow roasted steelhead trout on white wine
braised savoy cabbage

Slow Roasted Steelhead Trout (GF)

on white wine braised savoy cabbage

Chicken Dijonnaise (GF)

with mustard cream sauce

Chimichurri Steak Skewers (GF)

Argentinian Shrimp (\$1+ surcharge per person) (GF)

with roasted peppers, squash & tarragon

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Sides

choice of 1

Roasted New Potatoes with Herbs (GF)

Lyonnais Potatoes – Caramelized Onions & Thyme (GF)

Classic Rice Pilaf (GF)

Saffron Basmati Rice with Dried Currents (GF)

Jasmine Rice (GF)

Basmati Rice (GF)

(per guest) \$37.00

Additions

Salad (per guest) \$5.00

Side (per guest) \$5.00

Main Entrée (per guest) \$9.00

Sliced Fresh Fruit (per guest) \$5.00

Assorted Gourmet Rolls & Butter (per guest) \$4.00

Served Lunch

Freshly brewed coffee & tea. Served with assorted rolls and butter.

Chefs to accommodate this service will be billed as extra.

Cost will be based on the total number of guests in attendance.

Starter

choice of 1

Baby Gem Greens (GF)

preserved lemon vinaigrette, crispy shallots, fresh herbs, seasonal vegetables

Wedge Salad (GF)

celtic blue cheese, cherry tomatoes, bacon lardons, black truffle dressing

Entrée

choice of 1 & Vegetarian option

Pollo Saltimbocca (GF)

prosciutto & sage wrapped chicken, fresh corn polenta, king oyster mushrooms

Saumon Au Vigneron (GF)

roasted salmon, du puy lentils, seasonal vegetables, red wine butter sauce, salmon roe, fine herbs

Zucca Tartufata (GF)

slow cooked kabocha squash, wheat berry & root vegetable fricassee, wilted bunch spinach, creamy black truffle vinaigrette

Dessert

Choice of 1

Chocolate Hazelnut Mousse Torte (GF)

chocolate hazelnut mousse torte, coffee cream, glaze hazelnuts

Caramel Apple Gâteau

saint-honoré traditional caramel apple upside down cake

Honey Panna Cotta (GF, V)

seasonal fruit, pistachio brandy-snap tuile

(per guest) \$59.00

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Reception Hors D'oeuvres

Receptions are based on 4 canapés per person.

Chefs to accommodate this service will be billed as extra.
Cost will be based on the total number of guests in attendance.

Please speak to our event's specialist for menu options.

(per guest) \$20.00

Dinner Buffets

Freshly brewed coffee & tea. Served with assorted rolls and butter - (starting minimum 30 guests)

Customized Dinner Buffet includes:

2 Salads
1 Protein
1 Vegetarian
1 Starch side
Seasonal vegetables
Assorted dessert bites (2.5-3 pcs per person)
Sliced fresh fruit

(per guest) \$47.00

Additions

Salad	(per guest) \$5.00
Side	(per guest) \$5.00
Main entrée	(per guest) \$9.00

Served Dinner

Freshly brewed coffee & tea. Served with assorted rolls and butter. Vegetarian and gluten free meals available.

Chefs to accommodate this service will be billed as extra.
Cost will be based on the total number of guests in attendance.

Plated dinner menus are tailored specifically to your event needs. Menu to include:

Starter

Entrée with Choice of Starch & Vegetables

Dessert

(per guest) \$65.00

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