

# 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

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# 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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