

# BERKELEY

— CATERING —

## CORPORATE MENU

BERKELEY CATERING  
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## HORS D'OEUVRES | HOT BITES

### HOT BITES

Parmesan Meatball Skewers with Marinara  
Mini Yorkshire Puddings with Roast Beef and Horseradish Cream  
White Prawns in Thai Curry Broth with Coconut Foam  
Muscat Braised Short Rib with White Bean Puree on a Yukon Chip  
Mini Chicken Tamales  
Grilled Chicken Empanadas  
Philly Cheesesteak Bites  
Brazilian Beef Skewers with Chimichurri Sauce  
Sausage Arancini  
Lobster Arancini  
Mini Jamaican Beef Patty with Pepper Sauce  
Crab and Green Onion Fresh Spring Rolls with Sweet Chilli  
Mini Pork Belly Steamed Bun with Japanese Mayo and Fuji Apple  
Gorgonzola Stuffed Dates with Pancetta  
Grilled Peaches Wrapped in Prosciutto  
Fish and Chips: Tempura Haddock and Shoestring Fries  
Sliders: Homemade Brioche Buns with Ground Angus Beef Chipotle Aioli  
Butter Chicken on Mini Naan with Raiita  
Mango Shrimp Volcanoes, Wrapped in Phyllo with Chili Sauce  
Kalbi Beef  
Mini Fish Soft Tacos

### VEGETARIAN HOT BITES

Vegetable Spring Rolls  
Falafel, Tahini, and Tabouleh on Mini Pita  
Mushroom Arancini  
Vegetable Empanadas  
Curried Butternut Squash Veloute with Coconut Foam  
Sliders: Chickpeas, Roasted Vegetables, and Chipotle Aioli  
Broccoli and Parmesan Fritters  
Sautéed Mushroom Crostini with Truffled Pecorino  
Macaroni and Cheese Popover

## HORS D'OEUVRES | COLD BITES

### COLD BITES

Whitefish Ceviche on a Plantain Chip  
Chicken Liver Pate with Heirloom Beets  
Spicy Tuna Hand Rolls with Wasabi  
Cured Duck Prosciutto Crustini with Figs  
Smoked Salmon Rillette  
Chilled Beef Roulade  
Seared Tuna Sliders  
California Rolls  
Mini Brioche Lobster Rolls

### VEGETARIAN COLD BITES

Vegetable Summer Rolls with Thai Peanut Sauce  
Grilled Corn and Black Beans Cups with Crumbed Queso Fresco  
Mini PB&J  
Goat Cheese and Tomato Jam Tart  
Brie Phyllo Clouds with Thyme and Apple Chip  
Endive with Whipped Stilton, Medjool dates and Spiced Walnuts  
Traditional Gazpacho with Arbequinas Olive Oil and Aged Sherry Vinegar  
Cherry Tomatoes Stuffed with Fresh Mozzarella, Extra Virgin Olive Oil and Basil Seedlings  
Celery Root Remoulade, Green Apple Slaw, Candied Walnut and Pimento Crostini

## CULINARY DISPLAYS

### **GRAZING STATION**

Display of Raw and Marinated Farm-Fresh Vegetables, Baba Ganoush, Hummus, and Edamame Spread

### **CHEESE SHOP**

Display of Domestic and Imported Block Cheese  
All Choices Served with Artisan Crackers, Dried Fruit, and Spreads

### **MEDITERRANEAN ANTIPASTO BOARD**

Including a Variety of Cured and Dried Italian Meats, Marinated Tomatoes, Marinated Artichokes, and a Selection of Olives

### **SEAFOOD SPREAD**

Poached Lobster, Crab, Shrimp, Shucked Oysters, Mussels, Smoked Fish,  
Grilled Lemon, Capers, Cocktail and Tabasco Sauce

### **RAW OYSTER BAR**

Oysters with Horseradish, Shallot Mignonette, Lemons, and Chipotle Hot Sauce  
*Oysters must be ordered in increments of 100*

### **SUSHI BAR WITH CHEF**

Includes:  
California Cucumber Roll, Spicy Tuna Roll, Yellowtail Hamachi Roll, Rainbow Roll,  
Dragon Roll with Spicy Crab and Eel, or Shiitake Mushroom Roll

# COCKTAIL TAPAS STATIONS

*Cocktail Stations are designed for two hours of service for a minimum of 100 guests.*

## **TACO BAR**

Soft Shell Taco (two per person) with the choice of two Meats:  
Pulled Pork, Duck Confit, Beef Short Rib, Grilled Snapper

Includes the following toppings: Apple Slaw, Pico de Gallo, Guacamole and Queso Fresco

## **GOURMET MAC 'N' CHEESE BAR**

Choice of one vegetable and one meat topping  
Vegetables: Forest Mushrooms, Sweet Peas, Broccoli,  
Meats: Pulled Pork, Duck Confit, Beef Short Rib

## **PASTA BAR**

*Choice of one pasta:*

Spinach Ricotta Gnocchi with Lemon Gorgonzola, Candied Pears and Spiced Walnuts  
Wild Mushroom Risotto with shaved pecorino  
Truffle Penne with San Marzano Tomato Sauce (Chicken, Shrimp or Mixed Vegetables)

## **FAR EAST STREET FOOD BAR**

Ban Mi / Bao Choice of Duck or Pork  
Stir-fried noodles Choice of Tofu or Shrimp  
Korean Short Ribs

## **BUTCHER'S BLOCK**

Beef Duo: Grilled Flatiron Steak with Berkeley Rub & Herb Roasted Prime Rib  
Served with Ciabatta Buns and Local Mustards

## **SEAFOOD BAR**

Grilled Lobster Tail  
Crab Claw  
Poached Shrimp (hot or cold)  
*\*Prices may be subject to Market Change*

## **BOUTIQUE CHEESES**

Canadian Artisanal Cheeses: Quebec Soft Cheeses, Ontario Goat Cheese, BC Smoked Cheddar  
Served with Fresh and Local Accompaniments

## **CAKE BOSS**

Homemade Pastries, Tarts, Truffles, Macarons, Petit Fours, Cream Puffs, Cake Pops  
*Custom desserts incorporating logos and designs available*

## **BUILD YOUR OWN TAPAS STATIONS**

For each tapas station purchased select two items from our Gala Stationed Dinner Menu (page 10) served in cocktail portions

Staffing, Rentals (including specialty and extra dishware) and Applicable Venue fees not included.  
Please contact us at 416.361.9666 for a full quote for your location or one of our unique Toronto Venues.

## **GALA SEATED DINNER | SOUPS, SALADS & PASTA**

### **GALA SEATED DINNER**

#### **SOUPS**

Butternut Squash Volute  
Roasted Pear & Watercress Soup with Stilton Crouton  
Sherry glazed French Onion Soup (supplementary fee applies)  
Italian Wedding Soup

#### **SALADS**

Herbed Spring Mix Greens, Shaved Pecorino, Apple Crisp, Candied Walnuts, Cinnamon Vinaigrette  
Heirloom Tomato Salad, Basil, Fresh Mozzarella, Arugula, Peppercorn Truffle Vinaigrette  
Roasted Beet Salad, Baby Spinach, Ontario Chevre, Maple Cider Vinaigrette

#### **PASTA**

Confit Duck Ravioli, Crushed Tomato, Kalamata Olives, Artichoke Hearts  
Spinach Ricotta Hand Rolled Gnocchi, Lemon Gorgonzola Cream, Candied Pears, Spiced Walnuts  
Grilled Quail Carbonara, Prosciutto, Grand Padano, Linguini

## GALA SEATED DINNER | MAIN DISHES

### FISH

Grilled Halibut with sweet potato rosti, roasted baby beets and fennel puree  
Butter poached Atlantic Salmon with sweet pea and fava bean risotto  
Lightly smoked Ontario Lake Trout with fingerling potato, wilted spinach and citrus beurre blanc

### POULTRY

Pan roasted free range Chicken Supreme with braised Du Puy lentils, double smoked bacon and warm carrot raisin salad | Dairy free  
Chorizo stuffed Cornish Hen with Red onion marmalade, whiskey mashed potato, green beans | Contains gluten  
Roasted Moscovy Duck Breast with root gratin, organic vegetables bundle, Ontario cherry glaze and natural jus

### MEAT

Angus 8 oz Flatiron Steak, forest mushrooms, whipped potato, Marsala reduction  
Dry Aged 8 oz Reserve Beef Tenderloin with smokey mash potatoes, beetroot puree,  
Braised leek & sherry vanilla jus  
12 oz red wine marinated Braised Short Ribs – French cut - with garlic-mashed potatoes and roasted carrots  
Dry Aged, 8 oz AAA NY Strip, Yukon gold fries, natural jus | Dairy free  
Grilled 1/2 Ontario Rack of Lamb with mascarpone polenta, ratatouille and rosemary lamb jus | Contains gluten

### VEGETARIAN

Wild mushroom risotto with balsamic and red wine reduction  
Braised portobello mushroom with smoked eggplant tapenade, salsa verde, and ricotta cheese  
Delicata squash filled cannelloni with truffled béchamel, fried sage and candied walnuts | Contains gluten



## GALA SEATED DINNER | DESSERT

### DESSERT

Please choose one option for all guests

#### A LA CARTE

Bourbon Vanilla Crème Brulee  
Vegan Cinnamon Mousse with Strawberries  
Lemon Tart with Meringues | Contains gluten  
Apple Flan with Rosemary Crème Anglaise | Contains gluten  
Fresh Fruit Bowl

*or*

#### TRIO OF MINI DESSERTS

*Choose three per guest*

Small Chocolate Tart  
Mini Creme Brulee  
Flavoured Macarons  
Mini Cream Puff with Dolce Leche  
Chocolate Truffle  
Lavender Shortbread  
Mini Apple Flan  
Tiramisu Spoons  
Strawberry and Rhubarb Tart  
Apple and Rosemary Tart

# GALA STATIONED DINNER

## CARIBBEAN STATION

Oxtail and Butter Bean Stew | 3-Day marinated Jerk Chicken  
Fried Rainbow Snapper | Jamin' Vegetable Curry | Rice and pigeon peas  
Fried plantain  
Potato salad | Tropical coleslaw

## INDIAN STATION

Rogan Josh | Butter Chicken | Sag Paneer  
Lamb Vindaloo | Dahl - masoor, urad  
Saffron rice | Naan | Papadoms

## ASIAN STATION

Suckling Pig | Soy Chicken | Kalbi (Korean short ribs)  
King mushrooms with bok choy | Vietnamese pho (Manned or not)  
Fried rice | Vegetarian stir-fry (Manned or not) | Pad Thai

## MODERN CARVERY STATION

AAA Ontario Beef Duo with Natural Jus  
Grilled flatiron steak with Berkeley rub + Herb Roasted Prime rib  
Walnut pesto stuffed Grilled Chicken  
Olive oil roasted potatoes | Roasted seasonal vegetables | Mini Yorkshire puddings

## MEDITERRANEAN STATION

Roasted Leg of Lamb  
Truffled Portobello Lasagna | Hand rolled black pepper Gnocchi, with san marzano Tomato sauce  
Grilled marinated seasonal vegetables | Veal Scaloppini  
Eggplant Parmesan | Caprese salad | Greek Salad with Macedonian feta, kalamata olives

## MINI DESSERTS

Small Chocolate Tart  
Mini Creme Brulee  
Flavoured Macarons  
Mini Cream Puff with Dolce Leche  
Chocolate Truffle  
Lavender Shortbread  
Mini Apple Flan  
Tiramisu Spoons  
Strawberry and Rhubarb Tart  
Apple and Rosemary Tart

## LATE NIGHT STATION

Poutine station with miso gravy.  
Indian (Choose 2: palaak paneer, rogan josh, papadoms, chaat masala)  
Mini grilled cheeses: Brioche buns and aged cheddar  
Boneless chicken wings (mild or spicy)  
Vegetarian and meat pizzas  
Perogies with bacon, sour cream, caramelized onions  
Gourmet popcorn  
Pulled pork sandwiches

*Ask us about customized ethnic food station options.  
Quantities remain the same for late night station, supplementary fees add more variety.*

## CORPORATE MEETINGS | CONTINENTAL BREAKFAST

### A LA CARTE

Montreal Style Bagel + Cream Cheese  
Yogurt + Homemade Granola with Fruit Compote  
Baked Goods: Croissants, Danishes, Muffins + Scones (two pieces per person)  
The Waffle House (Select One): Apple Cinnamon French Toast, Stacked Pancakes, Peach Crepe or Blueberry Waffle  
Artisan Quiches with Bacon, Gruyère Cheese, and Fresh Spinach

### WAKE UP

Freshly Brewed Coffees and Teas  
Whole Fruit, Sliced Seasonal Melons, and Berries  
Low-Fat Fruit Yogurts with House-Made Granola  
Healthy Cereals and Chilled Milk  
Bakery Basket of Freshly Baked Fruit Danishes,  
Whole-Grain Croissants, and Muffins  
Butter and Preserves

### UNIQUE BREAKFAST SANDWICHES

Canadian Bacon, Egg, and Soft Cheese on Challah  
Country Sausage, Egg, and Havarti on Challah  
Black Forest Ham with Aged White Cheddar on Ciabattini  
Smoked Bacon and Egg on Croissant  
Roasted Vegetables, Egg White, and Goat Cheese on Sourdough

## CORPORATE MEETINGS | CONTINENTAL BREAKFAST

### **THE EARLY BIRD**

*Minimum 30 guests*

### **CULTIVATED**

Whole Fruit

Sliced Seasonal Exotic Melons and Berries

Low-Fat Fruit Yogurts with House-Made Granola

### **GRAINS AND DAIRY**

Healthy Cereals and Chilled Milk

Bakery Basket of Freshly Baked Fruit Danishes, Whole-Grain Croissants, and Muffins

Mini Bagel Toasting Station with Flavored Cream Cheese

Butter and Preserves

### **BAKED AND SAUTÉED**

Fluffy Scrambled Eggs

Breakfast Potatoes

### **SWEET**

Apple Cinnamon French Toast, Stacked Pancakes, Peach crepe, or Blueberry Waffle Crunch (Please select one)

### **SAVORY**

Hickory-Smoked Bacon, Country Link Sausage, Chicken Sausage,  
or Portuguese Sausage (Please select two)

### **PRESSED**

Freshly Brewed Coffees and Teas

Fresh Juices and Smoothies

## CORPORATE MEETINGS | BREAKFAST INTERACT

### INTERACTIVE BRUNCH STATIONS

Full seating is not required for service. Minimum of 2 stations required for entire group.

#### OMELETTES / SKILLETTS

Individual Omelettes Served with Appropriate Condiments

Choice of three meats and four toppings:

Bacon, Corned Beef, Braised Shredded Beef, Pulled Pork, Smoked Ham, Roast Chicken  
Aged Cheddar, Brie, Asiago, Feta, Queso Fresco, Spinach, Sundried Tomato, Roasted Pepper, Grilled Vegetables, Herbs

#### CHICKEN AND WAFFLE STATION

Buttermilk-Fried Chicken and Belgian Waffles Made to Order with Maple Syrup, Salted Carmel Whipped Cream, and Berries

#### BACON SAMPLING STATION

Choice of 3 meats: Smoked, Doubled Smoked, Peameal, Pancetta, and Pork Belly

Includes: Home Made Buns, Mustards, Pickled Eggs

#### CRÊPERIE

(Choose one Sweet and one Savory Filling)

##### SWEET

Crêpe Suzette

Mixed Berry and Maple

Apple and Spice

##### SAVORY

Lobster and Tarragon

Rosemary Chicken

Wild Mushroom and Truffle

#### BENNIE BAR

Eggs Benedict Traditionally, or Twisted.

Florentine, Lox, Smoked Bacon, Hollandaise, Melted Cheddar, Sriracha

# CORPORATE MEETINGS | MID-MORNING/MID-AFTERNOON BREAKS

*Packaged Breaks are designed for 30 minutes of service and a minimum of 35 guests.*

*Packaged Breaks must be ordered for the entire group.*

## **BODY BREAK**

Crisp Vegetable Crudités with Dips, Whole Fresh Fruit, Savory Snacks, Granola Bars, and Energy Bars  
Flavored Water, Iced Tea, and Vegetable Juice

## **7th INNING STRETCH**

Popcorn, Pretzels, Nacho Chips, Roasted Peanuts, and Cracker Jacks

## **SWEETS AND TREATS**

Choose from a Variety of Retro and New School Candy and Chocolate Including: Twizzlers, Assorted Mini Chocolate Bars, Maltesers, Starburst, Skittles, Mini Tootsie Rolls, and Gummy Bears with Starbucks, Red Bull, and Powerade

## **CHEESE TRAY**

A selection of Cheese from Eastern Canada including 50% aged Cheddar 30% Double Cream Brie and 20% Eremite, Fruit & Crackers.

## **CREATE YOUR OWN BREAKS**

Create your own break by choosing from these snacks and beverages.

### **ORCHARD**

Seasonal Melons and Berries  
Whole Fresh Fruit  
Individual Low-Fat Fruit Flavored Yogurts  
Seasonal Fresh Fruit Display

### **FROM THE MILL**

Assorted Danish Pastries  
Assorted Muffins  
Cinnamon Rolls  
Freshly Baked Butter, Almond, and Chocolate Croissants  
Assorted Lemon, Banana, and Marble Fruit Breads  
Assorted Donuts  
Individual Boxed Dry Cereal  
Fresh Mini Bagels with a Variety of Flavored Cream Cheeses  
Assorted Granola Bars

### **REWARD**

Homemade Cookies  
Chocolate Fudge Brownies  
White and Dark Chocolate Dipped Strawberries  
House-Made S'mores  
French Macarons  
Häagen-Dazs Ice Cream Bars  
Frozen Fruit Bars  
Assorted Energy Bars  
Individual Bags of Trail Mix  
Individual Bags of Potato Chips  
Individual Bags of Pretzels  
Chips and Salsa Bar  
Mixed Root Vegetable Chips with Sea Salt  
Mixed Nuts

Staffing, Rentals (including specialty and extra dishware) and Applicable Venue fees not included.  
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## LUNCH | BUFFET

*Lunch Buffets are designed for 90 minutes of service and a minimum of 15 guests.  
Desserts are not transferable to refreshment breaks. Served with coffee and teas.*

### CANADIAN

*Served with artisan breads and butter*

Field Greens, Candied Walnuts, Blue Cheese, Pickled Cherry Tomatoes, Lardoons, and Lemon-Thyme Dressing  
Niçoise Salad with Roasted Garlic Aioli  
Fingerling Potatoes, Pears, Frisée, Duck Confit, and Truffle  
Oven-Braised Chicken with Pearl Onions  
Strip Loin with Rosemary Jus and Leeks  
Smoked Trout with Wilted Spinach and Smoked Bacon  
Grilled and Sautéed Seasonal Vegetables  
Apple Tart  
Strawberry shortcake  
Mini Rum Baba

### SOUTH ASIAN

Mixed Green Salad, Cucumbers, Tomatoes, Red Onion, and Mango Vinaigrette  
Marinated Cauliflower Salad, Tomatoes, Onions, Cucumbers, and Cilantro-Yogurt  
Tomato and Saffron Potato Salad  
Tandoori Chicken 48 Hours  
Lamb Rojan Gosh  
Butter Chicken  
Turmeric Chick Peas, Fresh Onions, and Cilantro  
Vegetables with Mild Spices  
Saffron Basmati Rice  
Naan  
Spiced Indian Pickles, Riata, and Sweet Indian Mango Chutney  
Ras Mali  
Gulab Jamun

### EAST ASIAN

Oriental Salad, Grilled Chicken, Shizo Vinaigrette  
Charred Tuna with Asian Greens and Sweet Mirin Vinaigrette  
Panko Crusted Shrimp with Sweet Chili Sauce  
Suckling Pig  
Soy Chicken  
Korean Short Ribs  
King mushrooms with bok choy  
Vegetable stir-fry  
Fried rice  
SUSHI SELECTION California Cucumber Roll, Spicy Tuna Roll, Yellowtail Hamachi Roll, Rainbow Roll, Dragon Roll with Spicy Crab and Eel, or Shiitake Mushroom Roll  
Sweet Black rice  
Lychee dumplings

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## LUNCH | BOXED

### **BERKELEY BOXED**

*Served in string-tied boxes with one salad, one sandwich and one dessert.  
10% of lunches will automatically be a vegetarian option.*

### **SALADS**

Orecchiette with Rapini, Chillies & Pecorino Romano  
Spinach with Maple Cider Vinaigrette and Candied Walnuts, Pecorino Romano  
Caesar Salad with Lemon-Caper Dressing, Croutons and Parmesan  
Mixed Greens & Arugula with Sherry Vinegar Dressing  
Baby Potatoes with Extra Virgin Olive Oil, Sun-dried Tomatoes, Capers, Basil & Dijon

### **SANDWICHES**

Berkeley Club  
Roast Cumbrae Farm Beef with Horseradish and Sautéed Onions  
Organic Turkey with Sage Aioli, Watercress & Dried Apples  
Ontario Trout with Arugula, Preserved Tomatoes, Black Pepper and Capers  
Avocado with Onion sprouts, Gouda and Roasted Peppers  
Pulled Berkshire Pork (requires 72 hours notice) with Arugula and Chipotle aioli  
Indian Chicken Salad with Raisins and Spinach on Naan

### **DESSERTS**

Small Chocolate Tarts  
Lemon Macarons  
Mini Cream Puffs filled with Dolce Leche  
Chocolate Truffles  
Mini Apple Flans

## LUNCH | PLATED

### PLATED LUNCH

*All menu items are served with choice of soup or salad and dessert, freshly brewed coffees, teas, and a selection of rolls with butter*

### SELECT ONE STARTER

#### SALADS

Panzanella Salad, Cucumbers, Roasted Red Peppers, Tomatoes, Ciabatta Croutons, and White Balsamic Vinaigrette  
Caesar Salad, Croutons, Shaved Parmesan Cheese, and Creamy Garlic Caesar Dressing  
Greek-Style Salad, Crisp Lettuce, Red Onions, Olives, Roasted Red Peppers, Cucumbers, Feta, and Red Wine Vinaigrette

#### SOUP

Roasted Butternut Squash with Pumpkin seed oil  
Pear and Watercress with Stilton Crouton  
Traditional Gazpacho

### SELECT ONE MAIN + 10% VEGETARIAN OPTION

Semolina Pappardelle with Oyster Mushrooms, Baby Spinach, and Taleggio  
Pan-fried White Fish with Confit Fennel, Asparagus and Pernod Sauce  
Braised Pork belly with Black Pudding, Red Kale and Apple  
Grilled Marinated Striplion Steak with Wild Mushrooms and Frites  
Lamb Sirloin with Caramelized Cauliflower, Chanterelles, Lamb Jus  
Coq Au Vin with Pearl Onions, Bacon, Pomme Puree

### SELECT ONE DESSERT

Sicilian Tiramisù  
Strawberry Trifle  
Salted Caramel Brownie  
Fresh Raspberry Cheesecake