



corporate menu

- SIX UNIQUE VENUES -

BERKELEY
EVENTS

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COCKTAIL RECEPTIONS | PASSED CANAPÉS

H O T B I T E S

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



C O L D B I T E S

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



V E G E T A R I A N H O T B I T E S

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

V E G E T A R I A N C O L D B I T E S

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

2 PIECES + \$110 SHUCKING FEE PER 50 GUESTS

Oysters with Horseradish, Shallot Mignonette, Lemons, and Chipotle Hot Sauce

Oysters must be ordered in increments of 100

SUSHI BAR WITH CHEF

(TWO PIECES + \$275 SUSHI CHEF PER 100 GUESTS)

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. Chef or attendant fee is \$100 per station.

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

Recommended for weddings due to portion sizes.

Price includes three passed hors d'oeuvres, one appetizer served with bread and butter, two main course options, and one dessert served with coffee & tea. Special plates to accommodate dietary restrictions are \$16.50/plate for up to 10% of guests (automatically built into wedding packages).RSVPs required for guest choices.
Add a pasta course for \$13.25 per guest. Upgrade to soup/salad combination for \$5.50 per guest.
Add a third main course option for \$4.50 per guest.

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

Please choose one option for all quests

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

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

FISH

- Grilled Halibut with sweet potato rosti, roasted baby beets and fennel puree (\$3.25 supplement per guest)
- 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 (\$2.25 supplement per guest)
- Roasted Moscovy Duck Breast with root gratin, organic vegetables bundle, Ontario cherry glaze and natural jus (\$2.25 supplement per guest)

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 (\$5.50 supplement per guest)
- 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 (\$3.25 supplement per guest)

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

UNLIMITED BREAD

- UPGRADE TO OLIVE TAPENADE OR HUMMUS | \$110** in addition to olive oil and balsamic
- CHILDREN'S MEAL (Ages 2 to 12) | \$27.50**
- Chicken Fingers and Fries, Penne with San Marzano Tomato Sauce, Grilled Cheese and Fries, Mac + Cheese Cheese, Vegetarian or Pepperoni Pizza
- VENDOR'S MEAL | \$33** Appetizer and main course, non-alcoholic beverages

GALA STATIONED DINNER

Includes three passed hors d'oeuvres per person. Four items for each dinner station. A choice of two mini desserts

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



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

Add Fresh Pressed Juices and Smoothies for an additional \$4.50 Add one unique breakfast sandwich for an additional \$6.50 per guest

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. \$110 for Chef per 50 guests per station

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 Savoury 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, Savoury Snacks,
Granola Bars, and Energy Bars
Flavoured 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 Flavoured 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 Flavoured 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

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, Pickles
Cherry Tomatoes, Lardons, 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

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

BERKELEY PLATED

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