

# PLATED MENUS

WOODBINE ENTERTAINMENT GROUP

## SOUP & SALAD SELECTIONS

### PREMIUM SOUP SELECTIONS

CHOOSE 1

#### TOMATO & SWEET PEPPER BISQUE

BLACK PEPPER CROUTONS  
BASIL OLIVE OIL - CREME FRAICHE

#### LEEK & POTATO SOUP

CHORIZO CROQUETTE - GREEN ONION PESTO

#### PROVENCAL FISH SOUP

FRESH FISH - CLAMS - SHRIMP  
FENNEL - TOMATO BROTH SAFFRON AIOLI

#### WILD MUSHROOM CREAM

SHERRY - PARMESAN CRISP - CHIVES

### PREMIUM SALAD SELECTIONS

CHOOSE 1

#### MIXED GREENS

GARDEN HERBS - SEEDLINGS - SUNFLOWER  
SEEDS - RASPBERRY SHRUB VINAIGRETTE

#### CLASSIC CAESAR

PARMESAN - CROUTONS - ROMAINE  
RADICCHIO - GARLIC DRESSING

#### ROASTED BEET AND CELERIAC

FETA CHEESE CRUMBLE - CRUSHED  
PISTACHIO - ORANGE THYME VINAIGRETTE

#### WATERMELON & TOMATO

FETA CHEESE - MINT - ARUGULA - RED  
ONION - WHITE BALSAMIC VINAIGRETTE

### SIGNATURE SOUP SELECTIONS

ADD \$4 PER PERSON

CHOOSE 1

#### FIVE ONION SOUP "EN CROUTE"

OXTAIL - BLACK BARLEY - GRUYERE PASTRY  
CRUST

#### CHICKEN SOUP

CRIMINI MUSHROOM - CONFIT LEG  
CARROT & BEET 'GNOCCHI' - LOBSTER BISQUE -  
CLAW MEAT - TARRAGON  
BRANDY CREAM

#### SPICY CORN CHOWDER

ROASTED TOMATILLO - POBLANOS  
SMOKED SHRIMP

### SIGNATURE SALAD SELECTIONS

ADD \$4 PER PERSON

CHOOSE 1

#### ARUGULA & RADICCHIO

GRILLED PEARS - HAZELNUTS - SMOKED  
GORGONZOLA - RED ONION VINAIGRETTE

#### TOMATO CAPRESE

HEIRLOOM TOMATOES - BELLA CASARA  
BUFFALO MOZZARELLA - BASIL - OLIVE OIL  
FARRO - WHEAT BERRY

#### CUMIN ROASTED CARROTS

ORANGE - YELLOW CURRANTS  
CREAMY LEMON DRESSING

#### ROASTED SQUASH

RED QUINOA - BABY KALE - RADISH  
PUMPKIN SEED - SMOKED HONEY SAGE  
VINAIGRETTE

# PLATED MENUS

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## ADD PREMIUM APPETIZERS

\$8 PER PERSON

CHOOSE 1

### LOCAL BURRATA

TOMATO & TOMATILLO SALAD - CERIGNOLA  
OLIVES - PEA TENDRILS - BASIL VINAIGRETTE

### GRILLED VEGETABLE "CAPRESE"

PROSCIUTTO CRISP - MOZZARELLA CHEESE  
BASIL - OLIVE OIL - BLACK OLIVE TAPENADE

### PASTRAMI CURED SALMON

ROASTED BEET TARTARE -HORSERADISH  
HUMMUS - PICKLED CUCUMBER - CHIVE DILL  
YOGURT

### SALT COD CROQUETTE

TEMPURA LEMON RINGS  
GAZPACHO VEGETABLES - SAFFRON AIOLI  
SQUID INK GRISSINI

## ADD SIGNATURE APPETIZERS

\$11 PER PERSON

CHOOSE 1

### GRILLED PIRI PIRI PRAWN

TOMATOES - PINEAPPLE - CILANTRO RED  
ONION RELISH - AVOCADO AIOLI  
PLANTAIN CHIPS

### AVOCADO AND CRAB

GRAPEFRUIT - MANGO  
BLACK QUINOA - POMEGRANATE  
HARISSA PISTACHIO PESTO

### AHI TUNA CRUDO

MEDITERRANEAN VEGETABLES  
NICOISE OLIVES - LEMON AIOLI  
HOUSE MADE POTATO CHIPS

### BAKED GOAT CHEESE

SMOKED HAZELNUTS - ARUGULA  
ROOT VEGETABLE "HAY" CIDER  
APPLE CIDER HONEY

# PLATED MENUS

WOODBINE ENTERTAINMENT GROUP

## MAIN COURSES

### PREMIUM FISH AND SEAFOOD

CHOOSE 1

#### ROASTED SKATE WING & PRAWNS

CHICKPEAS - NICOISE OLIVES  
YELLOW CURRANTS - CAPERS - FENNEL  
POLENTA CAKE - YELLOW PEPPER COULIS

#### ROASTED STEELHEAD TROUT

MAPLE POMMERY MUSTARD GLAZE  
BROCCOLINI - CHERRY TOMATOES - LEEK &  
POTATO CAKE - TARRAGON BUTTER SAUCE

#### CHORIZO CRUSTED DAYBOAT COD

SMOKED PARSNIP CHIPS  
AVOCADO TOMATO CORN RELISH - SWEET  
POTATO - FENNEL MASH - SALSA VERDE

### SIGNATURE FISH AND SEAFOOD

CHOOSE 1

#### GRILLED NOVA SCOTIA SWORDFISH

CAPERBERRIES - NICOISE OLIVE SCALLION  
PUMPKINSEED - SAUTEED ASPARAGUS &  
SPINACH - APRICOT COUSCOUS  
PRESERVED LEMON SAUCE

#### PROSCIUTTO WRAPPED SOLE

LOBSTER - SHRIMP STUFFING - RAINBOW CHARD  
& LEEK - SWEET POTATO MASH  
SPINACH CREAM

#### SEARED B.C. SALMON

PEACH - CORN - AVOCADO SALSA  
SAUTEED GREENS - WHITE CHEDDAR  
POLENTA CAKE - SMOKED TOMATO VINAIGRETTE

PRICING BASED ON 3 COURSE MEAL INCLUDING  
SOUP OR SALAD, ENTREE AND DESSERT

# PLATED MENUS

WOODBINE ENTERTAINMENT GROUP

## MAIN COURSES

### PREMIUM POULTRY SELECTIONS

CHOOSE 1

#### ROASTED CHICKEN

MUSHROOM - SPINACH - SPAGHETTI  
SQUASH GRATIN - LEEK CHIMICHURRI  
ROASTED RED PEPPER JUS

#### PIRI PIRI TURKEY MEDALLIONS

KALE - ROASTED PEPPERS  
SMASHED NEW POTATOES - ALMOND  
ROMESCO - PIMENTA PAN JUS

### SIGNATURE POULTRY SELECTIONS

CHOOSE 1

#### SPICED CHICKEN & SHRIMP

PUMPKIN FALAFEL CAKE - PISTACHIO YOGURT  
POMEGRANATE PARSLEY RELISH  
NATURAL JUS

#### DUCK CONFIT

BALSAMIC FIGS - HAZELNUT  
WILD MUSHROOM CROQUETTE - SWEET POTATO  
HAY - BLACKBERRY JUS

### PREMIUM BEEF | PORK | LAMB SELECTIONS

CHOOSE 1

#### ONTARIO PORK "FILET MIGNON"

SAUTEED APPLE - APRICOTS - SUGAR SNAP  
PEA SOUFFLE - CARAMELIZED YAMS  
GINGER JUS

#### BRAISED LAMB SHANK

STONE FRUIT & MINT CHUTNEY - CONFIT  
RUTABAGA - PARSNIP MASHED POTATOES  
CIDER MUSTARD JUS

### SIGNATURE BEEF | PORK | LAMB SELECTIONS

CHOOSE 1

#### PORCHETTA

CHORIZO & CRACKLING - ROASTED FENNEL  
HARICOT VERTS - SWEET POTATO MASH  
ARUGULA PESTO - LEMON SAUCE

#### HORSERADISH CRUSTED BEEF SHORT RIB

CRIMINI MUSHROOM - HARICOT VERT - BEET  
COLCANNON POTATOES WITH KALE &  
WATERCRESS - CABERNET REDUCTION

PRICING BASED ON 3 COURSE MEAL INCLUDING  
SOUP OR SALAD, ENTREE AND DESSERT

# PLATED MENUS

WOODBINE ENTERTAINMENT GROUP

## MAIN COURSES

### SIGNATURE COMBINATION

CHOOSE 1

#### STRIPLOIN & SHORT RIB EN CROÛTE

POTATO CELERIAC GRATIN - LOCAL GREENS

ROASTED TOMATO - HEIRLOOM CARROTS

VIDALIA ONION RING - BRANDY

PEPPERCORN JUS

### PREMIUM BEEF | PORK | LAMB SELECTIONS

CHOOSE 1

#### ONTARIO PORK "FILET MIGNON"

SAUTEED APPLE - APRICOTS - SUGAR SNAP

PEA SOUFFLE - CARAMELIZED YAMS

GINGER JUS

#### BRAISED LAMB SHANK

STONE FRUIT & MINT CHUTNEY - CONFIT

RUTABAGA - PARSNIP MASHED POTATOES

CIDER MUSTARD JUS

### SIGNATURE BEEF | PORK | LAMB SELECTIONS

CHOOSE 1

#### PORCHETTA

CHORIZO & CRACKLING - ROASTED FENNEL

HARICOT VERTS - SWEET POTATO MASH

ARUGULA PESTO - LEMON SAUCE

#### HORSERADISH CRUSTED BEEF SHORT RIB

CRIMINI MUSHROOM - HARICOT VERT - BEET

COLCANNON POTATOES WITH KALE &

WATERCRESS - CABERNET REDUCTION

PRICING BASED ON 3 COURSE MEAL INCLUDING  
SOUP OR SALAD, ENTREE AND DESSERT

# PLATED MENUS

WOODBINE ENTERTAINMENT GROUP

## MAIN COURSES

### SIGNATURE COMBINATIONS

CHOOSE 1

#### STRIPLOIN & SHORT RIB EN CROÛTE

POTATO CELERIAC GRATIN

LOCAL GREENS

ROASTED TOMATO

HEIRLOOM CARROTS

VIDALIA ONION RING

BRANDY PEPPERCORN JUS

### SIGNATURE COMBINATIONS

CHOOSE 1

#### STEAK AND CHICKEN DUO

CANADIAN BEEF TENDERLOIN

PROSCIUTTO WRAPPED CHICKEN BREAST

LOCAL GREENS

PARMESAN SCALLION SMASHED POTATO

BRANDY PEPPERCORN SAUCE

### SURF AND TURF

CANADIAN BEEF MEDALLION - GARLIC PRAWNS - VEGETABLE GRATIN  
HARICOT VERTS - HASSELBACH POTATOES BERNAISE RED WINE SAUCE

### SIGNATURE VEGETARIAN SELECTIONS

CHOOSE 1

#### ZUCCHINI TAGLIATELLE

CHARRED GRAPE TOMATOES

WILD MUSHROOM RAGOUT - BASIL

COCONUT PARMESAN

#### MOROCCAN SPICED COUSCOUS

HARISSA ROASTED ROOTS

BLACK CHICKPEA - PRESERVED LEMON

#### BUTTERNUT SQUASH RAVIOLI

CAULIFLOWER - SPINACH - TOASTED

PUMPKIN SEED - ROASTED PEPPER SAUCE

#### GRILLED VEGETABLE PAELLA

ASPARAGUS - RED PEPPERS

EXOTIC MUSHROOMS - SAFFRON - ALMONDS

ROOT CHIPS

PRICING BASED ON 3 COURSE MEAL INCLUDING  
SOUP OR SALAD, ENTREE AND DESSERT

# PLATED MENUS

WOODBINE ENTERTAINMENT GROUP

DESERT SELECTIONS

## PREMIUM SELECTIONS

CHOOSE 1

### TROPICAL FRUIT & BERRY SABAYON

VANILLA BEAN ICE CREAM - PASSION FRUIT  
COCONUT COOKIE CRUMBLE

### BELGIUM CHOCOLATE MOUSSE

RASPBERRIES - WHIPPED CREAM  
CANDIED KUMQUAT

### PROFITEROLES ICE CREAM TRIO

RASPBERRY CRUNCH  
PISTACHIO WHITE CHOCOLATE  
RAISIN RUM  
PUREED MANGO - CACAO

### COCONUT PANNA COTTA

MILK CHOCOLATE ICE CREAM  
GINGERSNAP COOKIE - MANGO MINT SALSA

## SIGNATURE SELECTIONS

CHOOSE 1

ADD \$4 PER PERSON

### STRAWBERRY RICOTTA CHEESECAKE

SPICED GRAHAM CRACKER - BASIL  
STRAWBERRY SORBET - JELLY

### MILK CHOCOLATE CREPE CAKE

CHOCOLATE GANACHE  
CAMELIZED HAZELNUTS  
RASPBERRY SORBET

### RHUBARB TART

LEMON MASCARPONE - PISTACHIOS - BERRIES  
SHORTBREAD CRUST

### FLOURLESS CHOCOLATE DECADENCE

ROASTED BANANA ICE CREAM  
CREME ANGLAISE - SEA SALTED CARAMEL

# RECEPTION MENU

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## PREMIUM HOT HORS D'OEUVRES

MINIMUM OF 3 DOZEN PER SELECTION

### SPANISH PAELLA BOMBS

CHORIZO - SMOKED SHRIMP ALMONDS  
PIQUILLO - PEPPER COMPOTE

### MARGHERITA TWISTS

BASIL - PARMESAN - LOCAL TOMATO JAM

### SPICY LAMB EMPANADA

SALSA VERDE - LEMON YOGURT - CRESS

### KALE & BUTTERNUT SQUASH PAKORA

GINGER CILANTRO CHUTNEY - TAMARIND  
SYRUP

### SMOKED DUCK CROQUETTE

PICKLED FENNEL - GRUYÈRE - MUSTARD  
SAUCE

### FLAMMKUCHEN

PICKLED MUSHROOM - GOAT CHEESE  
SMOKED GARLIC - WESTPHALIAN HAM

### GRILLED FLAT BREAD

THIN POTATO - MOZZARELLA - ROSEMARY  
TRUFFLE OIL

### HEIRLOOM TOMATO TARTE TATIN

CARAMELIZED ONION - OLIVES  
OREGANO DUST

### ITALIAN ANTIPASTO STRUDEL

BALSAMIC MUSHROOM - FETA - ROASTED  
PEPPERS

### FRENCH ONION TARTLET

THYME - BRIE - BACON - CUSTARD

### ASIAN VEGETABLE SPRING ROLL

LOCAL ROOT VEGETABLES - VERMICELLI  
GINGER - CILANTRO - MISO PEANUT SAUCE

### ROASTED CAULIFLOWER FRITTERS

ROASTED GARLIC - PARSLEY  
AGED CHEDDAR MORNAY

### CORN CHIPOTLE PINEAPPLE

CHORIZO - MANCHEGO CHIMICHURRI

### CRISPY SPINACH & MUSHROOM

### QUESADILLA

TOMATO CHILI SALSA - AVOCADO RELISH

### SICILIAN RICOTTA & SAGE FRIED MEAT BALLS

GORGONZOLA DIP

### SPINACH FENNEL PUFF

RICOTTA CHEESE - MINT - WILDFLOWER  
HONEY



# RECEPTION MENU

WOODBINE ENTERTAINMENT GROUP

## SIGNATURE HOT HORS D'OEUVRES

MINIMUM OF 3 DOZEN PER SELECTION

### SPICED PRAWN SHOOTER

GAZPACHO VEGETABLES - SERRANO CHILI  
OIL

### MINI GARLIC CHICKEN 'CUPCAKE'

PIPED POTATO - SCALLION - AGED  
CHEDDAR - CRIMINI - MUSHROOM AÏOLI

### NOVA SCOTIA LOBSTER MINI

#### SANDWICHES

BRIOCHE - TARRAGON AÏOLI - GREEN  
ASPARAGUS

### SLOW ROASTED ONTARIO PORK

LOCAL FRUIT COMPOTE - WALNUT CRISP  
CRESS

### SOUTH WESTERN CRAB CAKE

CORN - JICAMA - RED ONION - AVOCADO  
LIME CREAM

### FRIED CHICKEN "SALTIMBOCCA"

PROSCIUTTO - SAGE - RICOTTA - PANKO  
MARINARA DIPPING SAUCE

### SEARED SEA SCALLOP SPOON

APPLE FENNEL SLAW - CELERY ROOT  
PURÉE - LEMON OIL

### MINI YUCATAN BEEF TACO CORN CRISP

CUCUMBER - AVOCADO  
CHIPOTLE CREAM - CRESS

### SHRIMP & LOBSTER POT STICKER

PEANUT - MISO DIPPING SAUCE  
GARLIC CHIVES

### B.B.Q. CHICKEN QUESADILLAS

ROASTED TOMATO SALSA CILANTRO  
ANCHO CREAM

### ALBACORE TUNA TATAKI

PICKLED VEGETABLES - SESAME  
SCALLION AÏOLI - FORBIDDEN RICE CAKE

### WELLINGTON BEEF EN CROÛTE

EXOTIC MUSHROOMS - BRANDY CREAM

### COCONUT CRUSTED SHRIMP

SPICY YUZU - MUSTARD PLUM DIP  
SESAME - SCALLIONS

### SPICED PEKING DUCK SPRING ROLL

ASIAN VEGETABLES - PLUM SAUCE

# RECEPTION MENU

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## STATIONS

COMPLIMENT YOUR RECEPTION

### GLOBAL SNACK BAR

#### FARMERS MARKET CRUDITE

HEIRLOOM CARROTS - JICAMA - RADISHES  
CHERRY TOMATOES - BABY CUCUMBER  
HARICOT VERT - CELERY

#### BUTTERNUT SQUASH HUMMUS

BLACK OLIVE TAPENADE  
SUN DRIED TOMATO PESTO

#### ROSEMARY PARMESAN POPCORN

#### SPICED ONTARIO PEANUTS

#### TORTILLA CHIPS

CHARRED TOMATO CILANTRO SALSA

#### PLANTAIN CHIPS

POMEGRANATE GUACAMOLE

### CANADIAN OYSTER STATION

MINIMUM OF 50 PEOPLE

#### CANADIAN EAST & WEST COAST OYSTERS

HORSERADISH  
SPICY & TAME COCKTAIL SAUCE  
HOT SAUCES  
CUCUMBER MIGNONETTE  
CAPER RED ONION MIGNONETTE  
LEMONS

### SEAFOOD AND SHELLFISH STATION

MINIMUM OF 25 PEOPLE

CHILLED SHRIMP  
BAKED B.C. SALMON  
TUNA CRUDO  
CURED PASTRAMI TROUT  
SEAFOOD CEVICHE

SERVED WITH ACCOMPANYING SAUCES  
JOY STIX & CRACKERS

# RECEPTION MENU

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## STATIONS

COMPLIMENT YOUR RECEPTION

SURF AND TURF "CHARCUTERIE" STATION

MINIMUM 25 PEOPLE

CHOOSE 4

### **AHI TUNA**

SPICY AVOCADO - BLACK SESAME

CUCUMBER MANGO YUZU SALSA

### **CITRUS CURED B.C. SALMON**

POMMERY MUSTARD DILL SAUCE

SQUID INK GRISSINI

### **SEAFOOD 'SALAMI'**

SCALLOPS - SMOKED SALMON

SHRIMP - ROASTED PRAWN AIOLI

### **PASTRAMI CURED TROUT**

RUSSIAN AIOLI - PICKLED FENNEL "KRAUT"

### **SMOKED VENISON SALAMI**

CANDIED JALAPENO - BALSAMIC

CHERRY SYRUP

### **BEEF BRESAOLA**

FENNEL SLAW - HAZELNUTS

BURNT LEMON OIL

### **SMOKED HAM HOCK & PROSCIUTTO**

RADISH GREEN PESTO - FIG & ZUCCHINI

MOSTARDA

### **CHICKEN LIVER MOUSSE**

PICKLED LOCAL VEGETABLES

RASPBERRY SHRUB JELLY

ARTISAN BREAD - CRACKERS AND JOY

STIX

# RECEPTION MENU

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## STATIONS COMPLIMENT YOUR RECEPTION

WOODBINE PUB STATION

MINIMUM 12 PEOPLE

CHOOSE 4

### FLAT BREADS

#### MARGHERITA

SAN MARZANO TOMATOES - BUFFALO  
MOZZARELLA - BASIL - OLIVE OIL

#### SPICY CHICKEN

TOMATO - AVOCADO - HABANERO  
PICKLED RED ONIONS - FONTINA CHEESE

#### MUSHROOM

GOAT CHEESE - BALSAMIC MUSHROOMS  
GARLIC - GOAT CHEESE - ARUGULA

### SLIDERS

#### WELLINGTON BEEF

GRILLED ONIONS - MUSHROOM  
AGED CHEDDAR - MUSTARD AIOLI

#### BUTTER MILK FRIED CHICKEN

HEIRLOOM TOMATO RELISH  
CHIPOTLE AIOLI - ARUGULA

#### SPICY SQUASH FRITTER

POMEGRANATE - PARSLEY RELISH  
ROASTED PEPPER HUMMUS

### TACOS

#### SPICY ANCHO BEEF

PINEAPPLE

PORK PASTOR

CRISPY BAJA COD

SERVED WITH AVOCADO SALSA -

CHIPOTLE CREMA - HABANERO PICKLED

RED ONIONS - CABBAGE - RADISH - LIME

CILANTRO - CRUMBLLED FETA - WARM

TORTILLA

# RECEPTION MENU

WOODBINE ENTERTAINMENT GROUP

## SMALL PLATE ACTION STATIONS COMPLIMENT YOUR RECEPTION

MINIMUM 50 PEOPLE PER STATION  
1 CHEF ATTENDANT PER 50 PEOPLE INCLUDED

### PASTA ACTION STATION

CHOOSE 1

#### VEGETARIAN GNOCCHI

HEIRLOOM TOMATOES - BASIL - OLIVE OIL  
PARMESAN COCONUT

#### CHEESE TORTELLINI

ROASTED PEPPERS - RAPINI  
SPINACH - TOMATO HERB CREAM  
WOOLWICH GOAT CHEESE - RUSTIC  
GARLIC BREAD

#### MUSHROOM GNOCCHI

SAGE - BROWN BUTTER HAZELNUTS

#### SMOKED CHICKEN CARBONARA

SCALLION - GUANCIALE  
CREAM PARMESAN

### PAELLA ACTION STATION

CHOOSE 1

#### SMOKED CHICKEN PAELLA

SPANISH SAFFRON RICE  
ROASTED CORN  
SMOKED PEPPERS

#### BUTTERNUT SQUASH RAVIOLI

CAULIFLOWER - SPINACH - TOASTED  
PUMPKIN SEED - ROASTED PEPPER  
TOMATO SUGO

#### FOUR CHEESE PASTA

SHAVED PARMESAN - AGED CHEDDAR  
BRIE & EMMENTAL - CHARRED GRAPE  
TOMATOES - MUSHROOM & BASIL

#### SPINACH & RICOTTA GNUDI

SUNDRIED TOMATOES - PARMESAN  
BASIL

#### TUSCAN BEEF PENNE

SPICED OLIVES - RED CHILI - CHERRY  
TOMATOES

#### GARLIC CHILI SHRIMP PAELLA

SPANISH SAFFRON RICE - PIQUILLO  
PEPPERS - ONIONS - ALMONDS

# RECEPTION MENU

WOODBINE ENTERTAINMENT GROUP

## SMALL PLATE ACTION STATIONS COMPLEMENT YOUR RECEPTION

MINIMUM 50 PEOPLE PER STATION | INCLUDES 1 CHEF ATTENDANT PER 50 PEOPLE

### NOODLE ACTION STATION

CHOOSE 1

#### SHANGHAI CHICKEN NOODLES

ASIAN VEGETABLES

ORANGE GINGER TERIYAKI SAUCE

#### SPICY THAI SHRIMP

VEGETABLES - RICE NOODLES

LEMONGRASS COCONUT SAUCE

### DUMPLING ACTION STATION

CHOOSE 1

#### STEAMED SHRIMP DUMPLINGS

ASIAN GREENS - WILD MUSHROOM

BROTH

#### SPICY DUCK POT STICKERS

ASIAN GREENS

GINGER SOY BROTH

### ASIAN ROLL ACTION STATION

CHOOSE 1

#### VIETNAMESE SUMMER ROLLS

CHICKEN - ROOT VEGETABLES - MINT

BASIL - SPICED DIPPING SAUCE

#### TEMPURA SHRIMP, SALMON &

VEGETABLE SUSHI ROLLS

WASABI - PICKLED GINGER - SOY SAUCE

### SLIDER ACTION STATION

CHOOSE 2

#### WELLINGTON BEEF

CARAMELIZED ONIONS - AGED CHEDDAR

MUSTARD AIOLI

#### SPICY CHICKEN

SMOKED BACON - HEIRLOOM TOMATO

CHIPOTLE AIOLI - ARUGULA

#### SPICY SQUASH

POMEGRANATE - PARSLEY RED ONION

RELISH - ROASTED PEPPER HUMMUS

# RECEPTION MENU

WOODBINE ENTERTAINMENT GROUP

## SMALL PLATE ACTION STATIONS COMPLIMENT YOUR RECEPTION

MINIMUM 50 PEOPLE PER STATION | INCLUDES 1 CHEF ATTENDANT PER 50 PEOPLE

### TACO ACTION STATION

CHOOSE 2

SPICY ANCHO BEEF  
PINEAPPLE PORK PASTOR  
CRISPY BAJA COD  
SPICY SQUASH & CACTUS

SERVED WITH AVOCADO SALSA -  
CHIPOTLE CREMA - HABANERO PICKLED  
ONIONS - CABBAGE - RADISH - LIME  
CILANTRO - WARM TORTILLA

### CURRY ACTION STATION

CHOOSE 1

#### BUTTER CHICKEN

GARAM MASALA - GINGER - GARLIC  
LEMON - CORIANDER - TOMATO - CREAM

#### LAMB VINDALOO

GARLIC - GINGER - RED CHILI - SPICES  
RED WINE VINEGAR - COCONUT MILK

#### GOAN SEAFOOD CURRY

MUSSELS - SHRIMP - SQUID  
SAFFRON COCONUT GINGER SAUCE

#### ALOO GOBI

MUSTARD SEED - CORIANDER  
POTATOES - CAULIFLOWER CURRY

SERVED WITH SCENTED BASMATI RICE  
PAPPADUMS - RAITA - MANGO CHUTNEY -  
LIME PICKLE - HOT CHILI SAUCE

# RECEPTION MENU

W O O D B I N E   E N T E R T A I N M E N T   G R O U P

## STATIONS

COMPLIMENT YOUR RECEPTION

### FRUIT & COOKIE STATION

MINIMUM 12 PEOPLE

SEASONAL FRESH FRUIT  
BANANA BREAD  
ASSORTED COOKIES  
COCONUT MACAROONS  
WILDFLOWER HONEY  
YOGURT DIP

### DESSERT STATION

MINIMUM 12 PEOPLE

SEASONAL FRESH FRUIT  
FRESH BAKED COOKIES - SQUARES  
CHOCOLATE DIPPED STRAWBERRIES  
VANILLA PANNA COTTA - RASPBERRY  
JELLY

### ALL CANADIAN CHEESE STATION

ARTISAN CHEESES  
PICKLED GRAPES - TOMATO DATE  
CHUTNEY - DRIED FRUIT - NUTS  
CRACKERS - JOYSTIX

**\$20 PER PERSON**



# BUFFET MENU

W O O D B I N E   E N T E R T A I N M E N T   G R O U P

MINIMUM 60 PEOPLE

## MIXED GREENS

GARDEN HERBS AND SEEDLINGS  
RASPBERRY SHRUB VINAIGRETTE

## ARUGULA & RADICCHIO

GRILLED PEARS - HAZELNUTS  
SMOKED GORGONZOLA  
RED ONION VINAIGRETTE

## ROASTED BEET AND CELERIAC

FETA CHEESE CRUMBLE  
SPICED PISTACHIO  
ORANGE THYME VINAIGRETTE

## NEW ONTARIO POTATO

CORN - PEPPERS - CORNICHON  
RED ONION - GRAIN MUSTARD AIOLI

## FARRO & WHEAT BERRY

CUMIN ROASTED CARROTS  
ORANGE - YELLOW CURRANTS  
CREAMY LEMON DRESSING

## MEDITERRANEAN PASTA

CUCUMBER - TOMATOES - CELERY  
KALAMATA OLIVES - FETA CHEESE  
RED WINE OREGANO VINAIGRETTE

## CLASSIC CAESAR

PARMESAN - CROUTONS  
ROMAINE - GARLIC DRESSING

## ROASTED SQUASH

RED QUINOA - BABY KALE - RADISH  
CANDIED PUMPKIN SEED  
SMOKED HONEY - SAGE VINAIGRETTE

## MULTI CABBAGE SLAW

GREEN, RED & SAVOY CABBAGE  
RED ONION, PEPPERS - FENNEL  
DILL & SESAME DRESSING

## ASIAN MULTIGRAIN

PICKLED ROOT VEGETABLES  
CORIANDER - SESAME  
GINGER SOY VINAIGRETTE

## PERUVIAN CORN AND BLACK BEAN

RED ONION - PEPPERS - CILANTRO  
CUMIN LIME VINAIGRETTE

## WATERMELON & FETA CHEESE

RED ONION - MINT  
WHITE BALSAMIC VINAIGRETTE

CHOOSE 3

## VEGETARIAN ITEMS

### SWEET POTATO - KALE FRITTERS

GINGER CORIANDER CHUTNEY - CUCUMBER  
SLAW - MINT YOGURT

### ZUCCHINI ROLLS

WHIPPED RICOTTA - HAZELNUTS - PRESERVED  
LEMON

### GRILLED MUSHROOM TORTILLA

KALE AND ALMOND CHIMICHURRI - SMOKED  
TOMATO JAM - CRESS

### ANTIPASTO

BALSAMIC MUSHROOM  
GRILLED EGGPLANT - OVERNIGHT TOMATOES

### GREEN PEA PANNA COTTA

ASPARAGUS - GARLIC YOGURT - SMOKED  
PARSNIP CHIP

### TRIO OF DIPS

HUMMUS - ZAATAR - LEMON OIL - BLACK OLIVE  
TAPENADE - BABAGHANOUJ

**CHOOSE 2**

## SEAFOOD AND SEACUTERIE

### AHI TUNA

SPICY AVOCADO - BLACK SESAME  
CUCUMBER MANGO YUZU SALSA

### CITRUS CURED B.C. SALMON

POMMERY MUSTARD DILL SAUCE  
SQUID INK GRISSINI

### SEAFOOD 'SALAMI'

SCALLOP - SMOKED SALMON  
SHRIMP - ROASTED PRAWN AIOLI

### PASTRAMI CURED TROUT

RUSSIAN AIOLI  
PICKLED FENNEL "KRAUT"

### SMOKED TROUT RILLETTE

BRULEED ZUCCHINI  
LEMON BASIL PESTO

### GREEN SHELL MUSSELS

SMOKED OLIVE ESCABECHE  
AJI KETCHUP

### SALT COD FRITTERS

GAZPACHO RELISH  
BLACK OLIVE TAPENADE

### PRAWN TERRINE

COCONUT MILK - THAI BASIL  
CASHEW - YUZU AIOLI

**CHOOSE 4**

## SEAFOOD AND SEACUTERIE ADD-ONS

### COCKTAIL SHRIMP

LEMON - GAZPACHO SALSA - SPICED  
COCKTAIL SAUCE

### NOVA SCOTIA HALF LOBSTER

MELON CUCUMBER SALSA  
HOT AND SPICY COCKTAIL SAUCE

### CANADIAN OYSTERS

MIGNONETTE - HORSERADISH - COCKTAIL  
SAUCE - HOT SAUCES

### SEAFOOD PLATE

A COMBINATION OF  
CHILLED SHRIMP - OYSTERS - NOVA SCOTIA  
LOBSTER

## CHARCUTERIE

### BEEF BRESAOLA

FENNEL SLAW - HAZELNUTS - BURNT  
LEMON OIL

### CHICKEN & CITRUS TERRINE

CORIANDER MINT YOGURT - CUCUMBER  
SALSA

### SMOKED HAM HOCK & PROSCIUTTO

RADISH GREEN PESTO  
GOLDEN FIG & ZUCCHINI MOSTARDA

### POTTED VEAL SHANK

CAULIFLOWER PICKLE - RED BEET  
GRAIN MUSTARD

### SPANISH CHORIZO

CITRUS MARINATED OLIVES - BASIL  
GARLIC AIOLI

### DUCK SALAMI

PISTACHIO SPICED HONEY  
POMEGRANATE SYRUP

### CHICKEN LIVER MOUSSE

PICKLED LOCAL VEGETABLES - RASPBERRY  
SHRUB JELLY

### SMOKED VENISON SALAMI

CANDIED JALAPENO - BALSAMIC  
CHERRY SYRUP

CHOOSE 4

## SIGNATURE MAIN COURSES

### ROASTED PORK FILET MIGNON

CIDER GLAZED APPLES - BLACK TRUMPET  
MUSHROOM - SMOKED CHEDDAR SAGE  
PUDDING PARSNIP CHIPS - GRAIN  
MUSTARD JUS

### ROASTED DAY BOAT COD

APPLE CELERY SLAW - CAULIFLOWER  
SWEET POTATOES - MASSAMAN COCONUT  
CURRY

### SPICED CHICKEN

PUMPKIN FALAFEL CAKE - PISTACHIO  
YOGURT POMEGRANATE PARSLEY RELISH  
NATURAL JUS

### STUFFED EGGPLANT

SPAGHETTI SQUASH - SWISS CHARD  
ROASTED SHALLOTS - TOMATOES - CAPERS  
PARSLEY - OLIVE RELISH

## SIGNATURE MAIN COURSES

### CRISPY SKIN SALMON

LEMON POLENTA - SAUTEED GREENS  
ROASTED TOMATOES - SALSA VERDE

### PROSCIUTTO WRAPPED CHICKEN

GARLICKY GREENS - CHARRED TOMATOES  
CANDIED LEMON - GRAIN MUSTARD JUS

### BEEF SHORT RIB 'GRATINATI'

MUSHROOMS GNOCCHI - CARAMELIZED  
ONION - TOMATOES - FONTINA - GARLIC  
BREAD CRUMB CRUST

### BUTTERNUT SQUASH RAVIOLI

CAULIFLOWER - SPINACH - TOASTED  
PUMPKIN SEED - ROASTED PEPPER  
TOMATO SAUCE

CHOOSE 2

## PREMIUM CARVING STATIONS

### ATLANTIC SALMON EN CROÛTE

BAY SCALLOP - LEEKS - EXOTIC MUSHROOMS  
NOVA SCOTIA LOBSTER CREAM

### TOP SIRLOIN OF BEEF

HORSERADISH - CANADIAN MUSTARDS  
NATURAL PAN JUS

CHOOSE 1

## SIGNATURE CARVING STATIONS

### STRIP LOIN OF BEEF

SMOKED PEPPER MUSTARD CRUST  
RED WINE JUS

### RACK OF LAMB

CRANBERRY GRAIN MUSTARD - ROASTED  
GARLIC LEMON JUS

### PRIME RIB OF BEEF

HORSERADISH - GRAIN MUSTARD  
YORKSHIRE PUDDINGS - NATURAL PAN JUS

### BEEF TENDERLOIN "WELLINGTON"

EXOTIC MUSHROOM DUXELLES  
SAVOY CABBAGE - PORT REDUCTION

## SIDES

### POTATO GRATIN

LEEK - GARLIC - CREAM - SMOKED CHEDDAR

### SPANISH STYLE RICE PILAF

SAFFRON - ALMOND - SMOKED PEPPERS

### ROASTED SWEET POTATOES

KALE - SUNFLOWER SEEDS - CARAMELIZED  
ONIONS

### STEAMED JASMINE OR BROWN RICE

WITH EDAMAME BEANS

### ROASTED POTATOES

SEA SALT - HERBS - GARLIC - OLIVE OIL

### PARMESAN SMASHED POTATOES

CREAM - GARLIC - BUTTER  
GRILLED GREEN ONIONS

CHOOSE 1

## HOT DESSERT SELECTIONS

### APPLE WALNUT BREAD PUDDING

SPICED VANILLA CUSTARD  
SEA SALT CARAMEL SAUCE

### CHOCOLATE CAKE

PRESERVED BLUEBERRIES - MINT JULEP  
CREMA

### BERRY & APPLE COBLER

STAR ANISE - GINGER - CINNAMON CUSTARD

### LOCAL PEAR CRISP

CARAMELIZED OATS – WARM SPICES  
HONEY CUSTARD SAUCE

### HONEY SPICE PUMPKIN CAKE

RASPBERRY COULIS  
DARK RUM ANGLAISE

### ALMOND CAKE

HONEY ROASTED STONE FRUIT  
SAGE CUSTARD SAUCE

CHOOSE 1

## COLD DESSERT SELECTIONS

### BELGIUM CHOCOLATE MOUSSE

RASPBERRIES - WHIPPED CREAM - CANDIED  
KUMQUAT

### RICE PUDDING

VANILLA BEAN - YELLOW RAISIN - PISTACHIO

### EXOTIC FRUIT SALAD

COCONUT CHIPS - PASSION FRUIT SYRUP  
SPICED RUM

### FRENCH PASTRIES, SQUARES AND COOKIES

### RAISIN RUM CREME CARAMEL

WHIPPED CREAM - SEASONAL BERRIES  
CARAMEL SAUCE

### COCONUT PANNA COTTA

RASPBERRY - MINT - MANGO SALSA

CHOOSE 4

## CAKES, PIES & TORTES

### HEIRLOOM CARROT CAKE

PINEAPPLE - RAISIN - COCONUT  
CREAM CHEESE ICING

### PECAN CHOCOLATE PIE

CHOCOLATE GANACHE  
BOURBON CARAMEL CUSTARD

### CHOCOLATE MASCARPONE MOUSSE

RASPBERRIES - POMEGRANATE  
CANDIED LEMON - CARAMEL

### PEAR AND ALMOND FLAN

CHESTNUT HONEY - WHIPPED CREAM

### BRULEED BERRY FLAN

RHUBARB JELLY - VANILLA SOUR CREAM

### STRAWBERRY SHORTCAKE

WHITE CHOCOLATE CREAM  
BALSAMIC ROASTED STRAWBERRIES

CHOOSE 2

### ALL CANADIAN CHEESE BOARD

ARTISAN & DOMESTIC CHEESES  
PICKLED GRAPES

TOMATO DATE CHUTNEY - DRIED FRUIT  
NUTS - CRACKERS - JOYSTIX



## **MENU SELECTIONS**

FINALIZATION OF MENU SELECTION AND SERVICE DETAILS MUST BE COMPLETED NO LATER THAN 10 DAYS PRIOR TO THE SCHEDULED DATE OF YOUR FUNCTION.

## **BEVERAGE**

IN ACCORDANCE WITH WOODBINE ENTERTAINMENT GROUP'S POLICY, WOODBINE ENTERTAINMENT GROUP AND THE EVENT ORGANIZER SHARE A JOINT RESPONSIBILITY TO ENSURE THE RESPONSIBLE CONSUMPTION OF ALCOHOLIC BEVERAGES.

IN ACCORDANCE WITH THE LAW, WOODBINE ENTERTAINMENT WILL NOT SERVE ANYONE IF THEY ARE, OR APPEAR TO BE INTOXICATED AND THE INDIVIDUAL MUST BE REMOVED FROM THE PROPERTY FOR A PERIOD OF 24 HOURS.

## **FOOD SAFETY**

TO ENSURE FOOD SAFETY AND QUALITY OF PRODUCTS, WOODBINE ENTERTAINMENT GROUP HAS INITIATED ITS OWN INTERNAL FOOD SAFETY PROGRAM. THROUGH THE APPLICATION OF HACCP PRINCIPLES OUR INTERNAL FOOD SAFETY MANAGER INSPECTS AND ENSURES THE INTEGRITY OF THE SUPPLY CHAIN. ALL FOOD AND BEVERAGE MUST BE PROVIDED BY WOODBINE ENTERTAINMENT GROUP. DUE TO HEALTH REGULATIONS UNDER THE ONTARIO HEALTH ACT, WOODBINE ENTERTAINMENT GROUP DOES NOT PERMIT THE REMOVAL OF FOOD AND BEVERAGE FROM ITS FACILITIES.



## **GUARANTEE**

A GUARANTEED NUMBER OF ATTENDEES IS DUE TO THE EVENT SALES OFFICE 10 BUSINESS DAYS PRIOR TO YOUR EVENT. YOU WILL ONLY BE ABLE TO INCREASE NUMBERS, SUBJECT TO AVAILABILITY, UP TO THREE BUSINESS DAYS PRIOR TO YOUR EVENT. ON THE EVENT DATE YOU WILL BE BILLED THE GUARANTEE OR ACTUAL NUMBER OF ATTENDANCE WHICHEVER IS GREATER.

## **ENVIRONMENTAL SUSTAINABILITY**

ENVIRONMENTAL SUSTAINABILITY IS A KEY BUSINESS STRATEGY REFLECTED THROUGHOUT THE ORGANIZATION. WE ARE COMMITTED TO SHRINKING OUR ENVIRONMENTAL FOOTPRINT BY MINIMIZING ENVIRONMENTAL RISK WHILE MAXIMIZING ENERGY AND WATER CONSERVATION AND WASTE MANAGEMENT. OUR EFFORTS TO MAXIMIZE FINANCIAL PERFORMANCE HAVE INCLUDED IMPLEMENTING ENVIRONMENTAL PROGRAMS THAT REDUCE OUR ENERGY AND WATER CONSUMPTION, DIVERT ORGANIC WASTE FROM LANDFILL EVERY MONTH AND REDUCE OUR CARBON FOOTPRINT AT ALL OUR FACILITIES. WE ARE PROUD TO BE A FOUNDING BUSINESS PARTNER AND AMBASSADOR IN "PARTNERS IN PROJECT GREEN," A GROWING COMMUNITY OF BUSINESSES WORKING TOGETHER TO GREEN THEIR BOTTOM LINE BY CREATING AN INTERNATIONALLY-RECOGNIZED "ECO-BUSINESS ZONE" AROUND TORONTO'S PEARSON INTERNATIONAL AIRPORT.



### **FOOD SERVICE TIMES**

FOOD SERVICE IS BASED ON 2½ HOURS; LONGER SERVICE TIMES WILL RESULT IN ADDITIONAL LABOUR CHARGES (INCREASE SERVICE TIMES ONLY ON PRIVATE EVENT).

### **DIETARY RESTRICTION**

OUR EVENT SPECIALISTS IN CONJUNCTION WITH OUR CHEF WILL WORK WITH YOU TO MEET SPECIAL DIETARY REQUIREMENTS FOR ANY EVENT. PLEASE ADVISE AT LEAST 10 BUSINESS DAYS PRIOR TO YOUR EVENT OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

### **TAXES & GRATUITIES**

UNLESS OTHERWISE LISTED ON THE INDIVIDUAL MENUS, ALL FOOD AND BEVERAGE IS SUBJECT TO 15% GRATUITIES AND APPLICABLE TAXES.

### **EVENT ADD-ONS**

OUR EVENT SPECIALISTS KNOW HOW TO MAKE YOUR DAY UNFORGETTABLE. ASK US ABOUT ADDING BETTING VOUCHERS, VALET PARKING OR OUR SIGNATURE RACE CALL EXPERIENCE TO YOUR NEXT EVENT.