



TORONTO GRAND
BANQUET & CONVENTION CENTRE

Menu

*"Toronto Grand....
Fulfilling dreams,
where events unfold with perfection."*

APPETIZERS

Antipasto Grand Classic

Prosciutto, Salami, Cantaloupe, Grilled Peppers, Zucchini & Eggplant, Sliced Tomato & Bocconcino Cheese, Black & Green Olives, & Bruschetta Centre Table

Grand Seafood Deluxe

Marinated seafood in a radicchio cup prosciutto, melone, , grilled eggplant, peppers and zucchini, slice of tomato, bocconcino cheese, black and green olives , bruschetta centre table

Shrimp Cocktail

Four Jumbo Shrimp with cocktail sauce & lemon wedge, grilled peppers, zucchini & Eggplant

Smoked Salmon

Smoked Salmon garnished with red onions & capers, grilled peppers, zucchini & eggplant, black & green olives, slice of focaccia bread

Centre Table/Family Style Platters

Assorted Italian Cold Cuts

Assorted Cheese Platter

Grilled Vegetable Platter

Bruschetta

Assorted Pizzas & Focaccia

Hummus with Pita Bread

Assortment of Marinated Italian Vegetables

Fried Calamari Platter



SOUPS

Classic Chicken
Butternut Squash
Cream of Broccoli
Cream of Leek and Potato
Minestrone...*made with fresh vegetables*
Straciatella...*chicken broth garnished with eggs and parmigiano cheese*
Pasta e Fagioli
Caldo Verde



PASTAS SAUCES

Penne
Rigatoni
Casareccia
Fettucine
Linguine
Spaghetti
Gnocchi
Tortellini

Tomato Basil
Rosé
light cream with a touch of tomato
Alla Panna
Vodka
cream, tomato, bacon & vodka
Bolognese
Al A'rrabiata
hot & spicy tomato sauce



(each of the above served with choice of sauce)



RISOTTO

Spinach
Harvest Mushroom
Asparagus
Scampi Rosé
Butternut Squash
Alla Pescatore
Shrimp, squid, mussels, clams & crab

SUFFED PASTAS

Angelotti...*stuffed with ricotta & spinach*
Canelloni...*stuffed with meat*
Manicotti...*stuffed with ricotta & spinach*
Meat Lasanga
Vegetarian Lasagna...*with eggplant, zucchini & peppers*
Rotolo...*rolled pasta stuffed with ricotta and spinach with a cream sauce*



CHICKEN ENTREE

Chicken Marsala

grilled breast of chicken sautéed in a marsala sauce

Grilled Chicken in Lemon

grilled breast of chicken sautéed in lemon and white wine

Chicken Supreme

*Upper breast with drumlet wing seasoned with our classic herbs.
(Can also be served stuffed with ricotta and spinach)*

Chicken Scaloppini

grilled breast of chicken sautéed in mushroom and white wine

Chicken Parmigiana

breaded chicken breast sautéed in tomato sauce with cheese

Chicken Cordon Bleu

breast of chicken stuffed with black forest ham and swiss cheese

Chicken Kabaob

grilled to perfection

Chicken Shawarma



VEAL ENTREE

Frech Cut Veal Chop

seasoned and grilled with choice of sauce

Veal Marsala

veal sautéed in marsala sauce

Veal Scaloppini

veal sautéed in mushroom and white wine

Veal Parmigiana

breaded veal sauteed in tomato sauce with mozzarella cheese

Veal Roast

oven roasted veal in red wine and mushroom sauce

Veal Tenderloin

seasoned and grilled with choice of sauce



BEEF ENTREE

New York Steak

French Rack of Lamb

Rib-Eye Steak

Lamb Chops

Fillet Mignon

Mixed Grilled Trio

T Bone Steak

(Beef Medallion, Mini Lamb chop

Prime Rib

& chicken breast)

Roast Beef

Beef Kabob

Beef Tenderloin

Beef Shawarma



ENTREE SAUCES

Marsala

Brandy

Aus Jus

Demi Glaze

Red Wine Mushroom Sauce

Lemon white wine sauce

Lemon butter mushroom sauce

Cognac Sauce

Peppercorn sauce



VEGETABLES

- Vegetable bundles
- Grilled Vegetables
- Steamed Vegetable Medley
- Asparagus
- Broccoli
- Baby Carrots
- Green Beans
- Mixed Wild Mushrooms
- Rapini



POTATOE

- Oven Roasted
- Parisienne
- Baked
- Mashed
- Mini Red
- Mini White
- Potato croquette
- Yukon Gold or Sweet Potato Fries
served with a Garlic Aioli sauce

RICE

- Plain white
- Basmati
- Rice Pilaf
- Zaffron



SEAFOOD ENTREE

Mixed Fried Platter

Shrimp, Calamari & Cuttlefish

Grand Seafood Platter

*King Crab Legs, Shrimp, Lobster tails,
Squid & Mussels*

cooked in a white wine, garlic and butter sauce

Grand Deluxe Platter Alla Marinara

*Crab, shrimp, Mussels, Squid & Scallops
in a light tomato sauce*

Seafood Skewer

Shrimp, Salmon, & Scallop 3 Jumbo Butterfly Shrimp

Lobster Tails - 6-8oz



FISH ENTREE

Breaded Fillet of Sole

Grilled Salmon

*in a butter & White wine sauce or a
dill flavoured cream sauce*

Catch of the Day

Seabass, Halibut, Tilapia or Swordfish

SALADS

Spring Mix

served with our house Italian dressing

Romaine, Radicchio & Arugula

with shaved parmigiano pieces and a balsamic reduction

Spinach Salad

*strawberries, feta cheese, roasted almonds,
with a honey balsamic vinaigrette*

Greek

Caesar

Caprese

Bocconcini with tomatoes

Cucumber Wrap

Fattoush

*Cucumber, grape tomatoes, red onion, and pita
bread pieces in a lemon, garlic & olive oil dressing*



PLATED DESSERTS

Fresh Seasonal Fruit Platters Centre Table

Assorted French & Italian Pastries Centre Table

Trio Dessert ...choice of 3 Mini Desserts

Crème Brulee

Ice Cream Crepe with fresh berries

Tartufo Ice Cream

Lemon or Orange Sorbet

Fruit Shaped Ice Cream

Ice Cream Bombette



STATIONS & BARS

Antipasto Bar Grand Classic

Assorted cold cuts, assorted cheeses, grilled peppers zucchini & eggplant, mixed olives, bean salad melody, pasta salad, sundried tomato, marinated artichokes, tomato, & bocconcini, marinated mushrooms, bruschetta, trippa or pasta e Faggioli, assorted pizza & speciality breads

Middle Eastern Grand Savory Bar

A variety of cold cuts, Assorted cheeses, Pasta salad, Bocconcni salad, Tabbouleh salad, Deep Fried Jumbo Shrimp, Hummus, Mixed black and green olives, Vegetable & Dip Platters, Assorted bread & Bruschetta

Antipasto Bar Grand Deluxe

Assorted cold cuts, assorted cheeses, parmiggiano cheese chunks, peppers zucchini & eggplant, mixed olives, bean salad melody, pasta salad, sundried tomato, marinated artichokes, tomato, & bocconcini, marinated mushrooms, smoked salmon, seafood salad, shrimps with cocktail sauce, mussels alla marinara, trippa or pasta e Faggioli, bruschetta, assorted pizza & speciality breads

ANTIPASTO BAR ADD ONS

Antipasto Bar Add Ons:

Fried Calamari

Shrimp Flambee Station

Prosciutto carving station

Saganaki station



SWEET STATIONS

Grand Sweet Table

A variety of French and Italian pastries, specialty cakes, and an assortment of fresh seasonal fruits.

Belgian Waffle Station - *Fresh warm waffles served with vanilla ice cream or whipped cream and topped with fresh berries, chocolate sauce and maple syrup*

Crepe Station

Warm Crepe topped with your choice of assorted fruit, whipped cream or Ice Cream

Chocolate Fountain

Tiers of free flowing milk chocolate served with fresh strawberries, Honeydew Melon, Cantaloupe, Pineapple, sliced banana and marshmallows

Sundae Bar

Strawberry, Chocolate & Vanilla Ice Cream with an assortment of toppings, whipped cream, sprinkles, cookie crumbles & a variety of sauces



SAVORY STATIONS

Porchetta & Corona Station

Porchetta cut and served on fresh buns with hot & sweet peppers served with Corona beer on ice.

Veal & Brio Station

Mini Veal on a bun served with hot and sweet peppers and ice cold Brio

Slider & Fries Station

Mini Burgers served on mini bun accompanied with classic fries and assorted condiments

Poutine Station

Yukon Gold Fries with classic cheese curds & Hot Gravy

Fish & Chips Station

Battered Haddock served with Tarter sauce accompanied with Classic Fries

Pizza Station

A variety of mixed pizzas and focaccia

Oriental Station

Stir Fry station (Choice of rice or noodle) served in Chinese boxes & Chop sticks

Taco Station

Choice of hard or soft tacos, ground chicken or beef, with all the classic toppings (grated cheddar, tomato, lettuce, and sour cream.)

Portuguese Style Buffet

A variety of cakes, seasonal fruits and pastries, Dungeness crab, baby boil lobster, shrimp & calamari in pimento sauce, cod cakes and shrimp patties, spice mussels and clams, rice pilaf (roasted chicken pieces optional.)



"LIVE" STATIONS & BUFFETS

Kensington Market Salad Station

A variety of fresh salads; Caesar salad, Spring mix with house dressing, Tomato & bocconcini, Pasta salad, and Bean Medley

Antipasto St. Clair

Assorted Italian cold cuts, a variety of mixed cheeses, grilled vegetables, sundried tomatoes, tomato & bocconcini, artichoke hearts, mixed olives, Bruschetta & assorted breads

Taste of The Danforth

Chicken or Beef kabobs, herbed Greek potatoes & rice, fried Saganaki, Pita bread & Tzatziki sauce

Little Italy Pasta Station

"Live" Station which includes 2 choices of pasta and 3 choices of sauce (A variety to choose from our pasta & sauce menu), assorted Italian style pizzas and breads

Braza Carving Station

"Live" grilled meat carving station (a variety of meats to choose from our beef selection menu), with choice of sauces & gravies, Mashed Potato Martini Bar, (Yukon Gold, Beet & Sweet Potato)

La Mexicana Cantina Station

Hard & soft taco shells, Sautéed ground beef or chicken with onions & peppers, toppings; (Shredded lettuce, diced tomatoes, grated cheddar & sour cream), Mexican style rice & Nachos with cheese

Arabian Knights Shawarma Station

Chicken or beef shawarma, Falafel, Basmati rice, Tabbouleh Salad, Fattoush Salad, served with shredded and chopped vegetables, Hummus & Tzatziki

"Wonderland" Kids Station

Chicken fingers served with plum and BBQ sauce, Fresh Peperoni & Cheese pizza, Peaches & Cream corn kernels, French fries with gravy and ketchup on the side





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BANQUET CENTRE



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