

TRUMP

INTERNATIONAL HOTEL & TOWER

T O R O N T O®



the following is a sample of our current seasonally inspired menus that are rich in locally grown ingredients from the finest suppliers

executive chef todd clarmo



breakfast & breaks

lunch

receptions

dinner

beverage

catering details



**we look forward to welcoming you and your guest to the Trump International Hotel & Tower
Toronto®**

TRUMP

INTERNATIONAL HOTEL & TOWER

T O R O N T O®



breakfasts

and

breaks



TRUMP

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continental breakfast

all of our breakfast choices are presented with fresh juices,
& a la minute premium brewed illy coffee & an assortment of leaf teas
(our buffets are designed for a minimum of fifteen guests)

bay street bustle

- freshly baked petit croissants, pain au chocolate & fruit compote filled danish
- variety of all natural house baked muffins kept warm to melt our artisan sweet butter
- the season's best fruit with assorted berries & low fat organic yoghurt
- freshly baked breads for toasting with local preserves
\$25 per person

healthy start

- "trump smoothie" with banana, mango, orange juice, fat free yoghurt & protein booster
- all natural, gluten & fat free muffins
- house-made maple toasted granola with whole grains & dried fruits
- fat free organic yoghurt, plain & fruit
- hot steel-cut irish oatmeal with muscat raisins, demerara sugar & warm skim milk
- the season's best fruit with assorted berries & organic cottage cheese
\$28 per person

the trader's alley

- freshly baked petit croissants, pain au chocolate & fruit compote filled danish
- variety of all natural house baked muffins kept warm to melt our artisan sweet butter
- the season's best fruit with assorted berries & low fat organic yoghurt
- hot steel-cut irish oatmeal with muscat raisins, demerara sugar & warm milk
- fresh bagels with smoked atlantic salmon, thinly sliced red onion, capers & cream cheese
- assorted cold breakfast cereals with 1%, skim & soy milk
\$30 per person

breakfast enhancements

- whole apples, oranges, bananas & pears \$4 each
- assorted bagels & cream cheese
\$6 each
- selection of seasonal fruit skewers with yoghurt honey dipping sauce
\$44/dozen
- assorted cold breakfast cereals with 1%, skim & soy milk \$4/person
- the seasons freshest sliced fruits & berries \$9/person
- morning cereal bars \$3/person
- smoked atlantic salmon, fresh bagels, cream cheese, capers, sliced red onions \$9/person
- charcuterie platter, local & imported cured & aged meats, chutney & crisps \$14/person
- cheese board, chefs selection of local & imported cheese, fruit & nut crostini, preserves \$14/person
- energy boosting smoothies, choose 2 in advance, berry blazer, black grapefruit, red riot
\$34/lt

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breakfast buffet

all of our breakfast choices are presented with fresh juices,
& a la minute premium brewed illy coffee & an assortment of leaf teas
(our buffets are designed for a minimum of twenty guests)

traditional breakfast

- farm fresh scrambled eggs with pan-fried red bliss potatoes
- thick sliced applewood smoked bacon & country breakfast sausage
- artisan breakfast pastries including freshly baked petit croissants
- pain au chocolate & fruit compote filled danish with butter & preserves
- season's best sliced fruits

\$30 per person

grand breakfast

- house-made maple toasted granola with whole grains & dried fruits
- fat free organic yoghurt, plain & fruit
- eggs "benedict" with maple roasted ham & hollandaise sauce with pan-fried red bliss potatoes
- thick sliced applewood smoked bacon & country breakfast sausage
- artisan breakfast pastries including freshly baked petit croissants
- pain au chocolate & fruit compote filled danish with butter & preserves
- season's best sliced fruits

\$34 per person

sunday breakfast

- fresh bagels with smoked atlantic salmon, thinly sliced red onion, capers & cream cheese
- farm fresh scrambled eggs, rosti potato with crisp bacon, sour cream & scallions
- thick sliced applewood smoked bacon & chicken sage sausage
- miniature belgian waffles with macerated berries & canadian maple syrup
- hot steel-cut irish oatmeal with muscat raisins, demerara sugar & warm skim milk
- variety of all natural house baked muffins kept warm to melt our artisan sweet butter
- season's best fruit with assorted berries & low fat organic yoghurt

\$38 per person

"trump" your buffet

- smoked atlantic salmon, brioche toast, poached egg, béarnaise sauce \$12/person
- buttermilk pancakes with macerated berries & canadian maple syrup \$8/person
- eggs "benedict" with maple roasted ham & hollandaise sauce \$9/person
- rosti potato with smoked salmon, sour cream & chives \$12/person
- farm fresh frittata, steamed asparagus, spinach, goat cheese, oven roasted tomato and basil \$9/person
- rustic french loaf "croque monsieur" topped with creamy gruyere cheese, imported ham & sliced tomatoes \$9/person
- deep dish individual quiche lorraine \$8/person
- breakfast burrito with smoked chicken breast, cilantro, rancho beans, cotija cheese, scrambled eggs & pico de gallo \$9/person
- croissant breakfast sandwich with applewood smoked bacon, imported ham, fried egg & herbed mayonnaise \$10/person

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plated breakfast

all of our breakfast choices are presented with fresh juices,
& a la minute premium brewed illy coffee & an assortment of leaf teas

“bread pudding” style french toast

- brioche layered & stuffed with cinnamon roasted apples & candied pecans
 - local maple syrup & chantilly cream
 - freshly squeezed orange & grapefruit juices served tableside
- \$28 per person

feel good frittata

- farm fresh eggs, steamed asparagus, spinach, goat cheese, oven roast tomato & basil
 - pan-fried red bliss potatoes
 - baskets of assorted toasted breads with butter & preserves
 - freshly squeezed orange & grapefruit juices served tableside
- \$30 per person

canadiana

- farm fresh scrambled eggs with diner style hash browns
 - peameal bacon, country link sausage & oven roasted tomato
 - baskets of assorted toasted breads with butter & preserves
 - freshly squeezed orange & grapefruit juices served tableside
- \$32 per person

classic eggs benedict

- toasted english muffin, peameal bacon, perfectly poached eggs & hollandaise sauce
 - pan-fried red bliss potatoes & oven roasted tomato
 - freshly squeezed orange & grapefruit juices served tableside
- \$34 per person

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morning breaks

all of our breaks are presented with
& a la minute premium brewed illy coffee & an assortment of leaf teas
(our breaks are designed for a minimum of fifteen guests)

coffee house

- assorted coffee cakes, biscotti, flavored syrups to enhance your coffee, sweet stir sticks, chocolate covered espresso beans
 - espresso & specialty teas
- \$14 per person

energy

- energy & protein bars, whole seasonal fresh fruit, individual yoghurt, chilled energy drinks & juices
- \$18 per person

health

- house made trail mix, seasonal fresh fruit skewers, mini granola & berry parfaits, flavored water bar; lemon grass & lime leaf, berry balm
- \$16 per person

cookie jar

- select four: chocolate chip, double chocolate, oatmeal raisin, sugar & spice, white chocolate macadamia nut, peanut butter milk chocolate, vanilla shortbread, biscotti
 - chocolate milk, 1% milk
- \$14 per person

break enhancements

add to existing breaks:

- assorted soft drinks \$7 each
- assorted bottled juices \$7 each
- still & sparkling mineral waters \$7 each
- freshly brewed coffee & specialty teas \$5/person
- vitamin waters \$6/each
- starbucks® frappuccinos \$6/each
- mini croissants, muffins & danish \$8/person
- banana walnut loaf & lemon poppy seed loaf \$5/person
- assorted freshly baked cookies \$36/dozen
- mixed italian biscotti \$32/dozen
- häagen-dazs® bars \$6/each
- assorted raw vegetables, flatbreads, crisps & hummus \$6/person
- whole apples, oranges, bananas and pears \$4/piece
- seasonal fruit skewers with yoghurt honey dipping sauce \$44/dozen

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afternoon breaks

all of our breaks are presented with
& a la minute premium brewed illy coffee & an assortment of leaf teas
(our breaks are designed for a minimum of fifteen guests)

concession stand

- mixed nuts, caramel kettle corn, mini hot dogs & angus beef sliders with traditional accompaniments
\$18 per person

cinema

- buttery popcorn, an assortment of movie candies, mixed sodas
\$14 per person

into the garden

- assortment of freshly cut vegetables, flat breads, crostini & assorted spreads, hummus, artichoke & asiago, roasted sweet pepper, sweet chili & herb yoghurt
\$15 per person

afternoon tea time

- seasonal: hot & cold teas
- assortment of freshly baked scones with devonshire cream & house made preserves, mini fruit skewers & miniature cupcakes
\$18 per person

add tea sandwiches, cucumber, egg salad & smoked salmon
\$6 per person

little Italy

- miniature panini with prosciutto & mozzarella, grilled vegetables & herbed ricotta
- variety of biscotti, zucchini-olive oil cake
- flavored italian syrups/sodas
\$22 per person

ice cream and donut holes

- assorted ice cream with fun toppings
- to include; crushed oreo's, whipped cream, hot fudge, maraschino cherries,
- miniature m&m's & peanuts
- freshly made donuts dusted with cinnamon sugar, cacao, icing sugar
\$18 per person

grazing

- chef's selection of local and imported cured and aged meats and cheeses
- dried and fresh fruit, toasted nuts, honey, house made chutneys, pickles and preserves
- toasted ciabatta, crostini & grissini
- limonata, chinotto, aranciata
\$20 per person

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lunch



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lunch buffets

all lunch buffets include choice of soup, salad and dessert as listed below

&

please select one main course package

(made to order sandwiches/build your own deli or hot buffet)

& a la minute premium brewed illy coffee & an assortment of leaf teas
(our lunch buffets are designed for a minimum of twenty guests)

soups – choose one

- wild mushroom soup, truffle & chive crème fraiche
- sweet garden pea, cardamom yoghurt & fresh mint (spring)
- roasted tomato basil, asiago croutons
- golden gazpacho, roasted peppers, sun ripened tomatoes & cilantro yoghurt (summer)
- butternut squash soup, apple, maple sour cream & toasted nuts
- chicken pelmeni soup
- tortilla soup, avocado, sweet corn, cotija cheese, tomato lime broth
- leek & yukon potato, double smoked bacon sour cream, scallion pesto
- tuscan white bean, roasted pork hock & basil pesto
- french onion soup, gruyere & thyme croutons

salads – choose three

- sweet & bitter greens, shaved vegetables, sherry vinaigrette
- caesar salad, smoked pork belly, aged provolone crostini & caesar vinaigrette
- spinach & endive salad, slivered apple, crimini mushrooms, honey mustard dressing
- roasted beet & quebec chevre, toasted pine nuts, onion marmalade, grainy mustard dressing
- buffalo mozzarella & tomato salad, crisp pancetta, gaeta olives, balsamic vinaigrette
- village salad, sweet peppers, tomatoes, cucumber, red onion, feta, lemon & olive oil
- arugula salad, shaved pear, toasted walnuts, pancetta & sherry vinaigrette
- quinoa salad, dried cranberries, toasted pistachios, grape seed oil
- steamed edamame, lime & sea salt
- traditional creamy coleslaw
- assorted raw vegetables, flatbreads, crisps & hummus
- alsatian potato salad, double smoked bacon, sweet onion, pommery mustard dressing
- orecchiette & sweet pea salad, feta, lemon herb dressing
- couscous salad, apricots, almonds, cilantro & mint, orange ginger dressing
- marinated mushroom salad, sweet onion, lemon, laurel & white wine
- garden bean salad, toasted almonds, italian parsley, sherry vinaigrette
- charcuterie platter, local & imported cured meats, chutney & crisps (add \$14/person)
- cheese board, chefs selection of local & imported cheese, fruit & nut crostini, preserves (add \$14/person)

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made-to order sandwiches

sandwiches – choose three

- vegetarian wrap, avocado, brie, tomato, cucumber, spinach & sprouts
- roasted portobello & goat cheese wrap, charred peppers, arugula, cured lemon aioli
- mediterranean tuna wrap, chopped egg, tomato, lettuce, cured lemon aioli
- smoked atlantic salmon, fresh bagels, cream cheese, capers, sliced red onions
- southern roast chicken wrap, sweet corn, red pepper, monterey jack, chipotle mayonnaise
- madras curried chicken wrap, julienne vegetables, cilantro, mint yoghurt dressing
- chicken waldorf, celeriac, apples, toasted walnuts & muscat raisins in croissant
- fresh roasted turkey breast, avocado, asiago, spinach, honey mustard on multi-grain loaf
- prosciutto & asiago panini, arugula, sun dried tomato pesto
- spicy calabrese, provolone, roasted pepper, arugula, basil pesto on focaccia
- maple baked ham & emmental panini, dijon, ciabatta
- peppered roast beef, canadian cheddar, caramelized onion on ciabatta

\$43 per person

Or

build your own – delicatessen

includes sliced tomatoes, lettuce, mustards, horseradish, mayo and butter

selection of breads – choose three

- croissant
- ciabatta
- multi grain loaf
- tortilla wraps
- focaccia

cheese choices – choose three

- canadian cheddar
- goat cheese
- havarti light
- emmental
- asiago
- monterey jack
- provolone
- cream cheese
- brie

deli choices – choose three

- roasted portobello mushrooms
- grilled vegetables
- egg salad
- mediterranean tuna salad
- maryrose shrimp salad
- herb roasted chicken breast
- madras curried chicken salad
- roasted turkey
- maple baked ham
- spicy calabrese
- crisp smoked bacon
- pepper roasted beef

\$40 per person

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Or

hot lunch buffet

includes Assorted Warm Artisanal Breads with Creamery Butter

additional soup, salad, side or dessert \$5 per person

additional entrée \$8 per person

entrees – choose two

- roasted rainbow trout, toasted almonds & beurre noisette
- pan seared atlantic salmon with avocado & lime salsa
- sesame seared salmon, soy, chili & ginger broth
- seared atlantic halibut, lemon & fresh herbs
- lemon thyme roasted chicken, natural jus
- tunisian roasted chicken breast, cilantro mint raita
- chicken chasseur, tomato, mushroom & pearl onion braise
- braised lamb shoulder, root vegetables
- filet mignon tips, sautéed mushrooms, brandy green peppercorn sauce
- beef bourguignon, braised in red wine, pearl onions & button mushrooms
- rigatoni bolognese, braised beef, roasted tomatoes, fine herbs
- pulled chicken farfalle, sautéed mushrooms, tomatoes, chilies & extra virgin olive oil
- penne rigate, spicy italian sausage, mozzarella, pommarola sauce
- penne primavera, assorted seasonal vegetables, tomato basil sauce

sides – choose two

- wild rice pilaf, carrots, celery & laurel
- lemon grass & ginger basmati
- apricot & almond couscous
- buttermilk mashed potatoes
- roasted new potatoes
- quinoa, crimini mushrooms, sautéed onions
- chili fried rapini & cipollinis
- ratatouille provençal
- roasted root vegetables, honey & herbs
- sautéed seasonal vegetables
- buttered green beans
- sautéed asian greens, light soy sauce
- vegetable tagine, sweet potatoes, butternut squash, apricots, chick peas, spices
- peperonata, roasted & stewed red peppers, tomatoes & white wine

\$46 per person

mini desserts – choose three

- coconut banana cream tart
- strawberry pistachio tart
- lemon meringue tart
- chocolate caramel peanut tart
- crème brûlée (choice of flavour)
- seasonal fruit cheesecake
- milk chocolate passionfruit pot de crème
- strawberries 'n champagne verrine
- cupcakes
- chocolate truffle lollipops
- parisian macaron
- profiteroles

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plated lunch

three course

choice of salad or soup, one entrée & one dessert is included in entrée price
includes Assorted Warm Artisanal Breads with Creamery Butter

(a charge of \$10 per person will be applied for an additional soup or salad course)

soup

- wild mushroom soup, truffle & chive crème fraîche
- sweet garden pea, cardamom yoghurt & fresh mint (spring)
- roasted tomato basil, asiago croutons
- golden gazpacho, roasted peppers, sun ripened tomatoes & cilantro yoghurt (summer)
- butternut squash soup, apple, maple sour cream & toasted nuts
- chicken noodle soup
- tortilla soup, avocado, sweet corn, cotija cheese, tomato lime broth
- leek & yukon potato, double smoked bacon sour cream, scallion pesto
- tuscan white bean, roasted pork hock & basil pesto
- french onion soup, gruyere & thyme croutons

salad

- bibb & blue cheese, maple bacon, toasted walnuts & mustard sour cream dressing
- sweet and bitter greens, shaved vegetables, sherry vinaigrette
- caesar salad, smoked pork belly, aged provolone crostini & Caesar vinaigrette
- village salad, sweet peppers, tomatoes, cucumber, red onion, feta, lemon & olive oil
- spinach & endive salad, slivered apple, crimini mushrooms, honey mustard dressing
- roasted beet & quebec chevre, toasted pine nuts, onion marmalade, grainy mustard dressing
- buffalo mozzarella & tomato salad, crisp pancetta, gaeta olives, balsamic vinaigrette
- arugula salad, shaved pear, toasted walnuts, pancetta & sherry vinaigrette

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entrée

- baked salmon on quinoa salad, asparagus, fennel & citrus crudo \$45
- citrus seared atlantic salmon on provençal ratatouille, potato crisps & herbs \$44
- grilled salmon on riviera salad, asparagus, artichoke, tomato, cucumber, gaeta olives, cooked egg, red wine shallot vinaigrette \$46
- moroccan salmon, vegetable tagine, sweet potatoes, butternut squash, apricots, chick peas & spices \$45
- baked grouper, peperonata, charred sweet peppers, roast tomatoes, white wine & herbs \$52
- yellow fin tuna “nicoise”, green beans, tomatoes, cooked eggs, olives, rocket, grilled onion, chili aioli \$54
- cold poached gulf shrimp salad, avocado, grapefruit, fennel, citrus dressing \$50
- fresh poached lobster salad, asparagus, tomato, radish, potato & watercress, greek yoghurt dressing \$54
- roasted chicken supreme, sea salt baked fingerlings, market vegetables, balsamic yoghurt \$44
- cobb salad, poached chicken, bacon, avocado, tomato, egg, lettuce, roquefort dressing \$45
- chicken chasseur, tomato, mushroom & pearl onion braise, herb roasted potatoes \$47
- roasted organic chicken breast stuffed wild mushrooms, sea salt fingerlings, french beans, truffle jus \$52
- tunisian roasted chicken breast, apricot, almond couscous, cilantro mint raita \$44
- braised lamb shoulder, braised root vegetables & new potatoes \$50
- grilled ny striploin, seasonal vegetables, buttermilk mashed potatoes, caramelized onion jus \$55
- roasted beef tenderloin, fingerling potatoes, seasonal vegetables, cabernet jus \$56
- rigatoni bolognese, braised beef, roasted tomatoes, fine herbs \$42
- penne rigate, spicy italian sausage, mozzarella, pommarola sauce \$42
- farfalle, pancetta, cherry tomatoes, fresh mozzarella, herbs, extra virgin olive oil \$40

desserts

- warm dark chocolate tart, vanilla mint ice cream & cocoa nib nougatine
- lemon lavender gâteau, honey, pistachio, greek yoghurt sorbet
- seasonal fruit galette with accompanying ice cream
- milk chocolate hazelnut praline bar, espresso crumble & salted caramel ripple ice cream
- pineapple upside-down cake, passionfruit caramel, macadamia brittle & banana rum ice cream
- crème brûlée with accompanying cookie
 - amaretto + raspberry & toasted almond tuile
 - 12 vanilla bean & cocoa nib biscotti
 - passionfruit & milk chocolate macaron
- sticky toffee pudding, beurre noisette caramel, crème fraiche & spicy pecans
- slow-baked ny cheesecake, amarena cherries, sugared almonds & vanilla chantilly

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receptions



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hors d'oeuvres

(all hors d'oeuvres are priced per dozen)

(minimum three dozen per type)

(maximum of eight varieties)

chilled hors d'oeuvres

- caprese salad stick \$45
- vietnamese rice paper & vegetable cold rolls \$45
- vietnamese rice paper & shrimp cold rolls \$47
- mini golden potato, crème fraiche & caviar \$47
- smoked salmon & crepe rolls, cream cheese & dill \$48
- golden gazpacho “shot” (summer) \$48
- chilled sweet pea & crab “shot” (spring/summer) \$48
- beef carpaccio with wild mushroom & reggiano \$48
- oyster shooter, cucumber & spice \$48
- oysters on the half shell, lemon & horseradish \$48
- cold poached tiger shrimp, cocktail & spiced mango relish \$50
- sesame seared tuna, soy & ginger \$50
- steak tartare, capers, spice, crostini \$50
- assorted sushi rolls and nigiri \$58
- foie gras torchon, brioche & preserves \$58
- hummus, babaganoush & crudité, spiced lavash \$45
- tuna taretar with guacamole \$50

hot hors d'oeuvres

- madras pumpkin shooter \$45
- asian chicken & lemongrass wonton \$45
- asian pork & ginger wonton \$45
- lobster potato skin, aged cheddar \$58
- crispy duck spring rolls \$47
- roasted lamb chops with matzo mustard crust \$56
- wild mushroom shooter \$47
- beef sliders, aged cheddar & chili aioli \$47
- baked salmon sliders, lemon & sour gherkin aioli \$47
- tempura tiger shrimp, wasabi & soy mayo \$48
- prosciutto wrapped sea scallop, fig balsamic jam \$48
- lobster bisque shooter \$50
- venison sliders, cranberry jalapeño chutney \$50
- mini crab cake, caper remoulade \$50
- portobello frites with truffle aioli \$45

trump your hors d'oeuvres (petit plates)

- yukon potato gnocchi, bolognese (fall/winter) \$54
- potato gnocchi, sweet peas (spring/summer) \$54
- lobster risotto, goat cheese & tarragon \$54
- prosciutto, salami & cappicollo, parmesan sticks, mostarda \$56
- seared tuna nicoise, quail egg, olive, roasted tomato, cured lemon aioli \$56
- salmon trio, smoked, cold poached & tartare \$56
- petit salad “gourmand”, foie gras, duck prosciutto, asparagus \$60
- lobster salad, potato, celeriac, greek yoghurt remoulade \$60

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pre-dinner cocktail reception stations

(intended for 1 hour)

a surcharge of \$8 per person, per station for an additional hour will apply
a charge of \$125 will be applied for groups of less than 30

crudités, crisps & spreads

- seasonal raw & cooked vegetables, bread sticks, flat breads, crostini & assorted spreads, hummus, artichoke & asiago, roasted sweet pepper, chili & herb yoghurt

\$12 per person

oyster bar

- shucked while you personalize, assorted cocktail sauces, horseradish, mignonettes, lemon & hot sauces. two types of oysters, seasonally selected. (chilled vodka garnish, sold per bottle)

\$450 per 100 oysters

chef required

charcuterie

- chef's choice of local & imported cured & aged meats
- pates, terrines, marmalades, pickles, chutneys & crisps

\$18 per person

la fromagerie

- chefs selection of local & imported cheese at the perfect stage of ripeness
- fresh & dried fruits, nuts, honey, crisps, breads & preserves

\$17 per person

vegetable antipasto

- grilled & roasted mediterranean vegetables, pickled carrots & beets, tender artichokes, laurel marinated mushrooms, assorted olives, grilled & pickled onions, asparagus spears

\$14 per person

caviar

- domestic & imported caviar served with buckwheat bilinis, toast points & all the classics market priced per ounce

tiger shrimp cocktail

- fresh cooked & chilled tiger shrimp, traditional cocktail sauce, chili mango relish, rouille, herb olive oil, fennel pollen aioli

\$475 per 100 shrimp

sushi

- selection of assorted sashimi, nigiri & maki
 - served with soy, pickled ginger & wasabi
- \$15 per person (based on 3 pieces/person) *sushi chef optional*
sushi chef fee is \$200.00, per 100 guests

(ratios of quantities must adhere to a minimum of 85% of guaranteed number of attendees)

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“stand up” reception stations

(this stations are planned for two hour period)

(all stations are petit plate style and are fork friendly)

(minimum of three stations are required plus a purchase of tray passed hors’oeuvres)

striploin

- roasted new york striploin au poivre
 - brioche Kaiser, pommery mustard, creamed horseradish
- chef required
\$18 per person

tenderloin

- wellington county beef tenderloin, bordelaise & béarnaise sauce
 - buttermilk whipped potatoes
- chef required
\$26 per person s

rack of lamb

- rosemary sea salt roasted rack of lamb, thyme Jus
 - provençal ratatouille
- chef required
\$26 per person

jumbo tiger shrimp

- fresh sautéed jumbo tiger shrimp with lemon & butter
- chef required
\$25 per person (5 pcs.)

turkey

- roasted free-range turkey, natural jus, apricot-rosemary chutney
 - sourdough & quinoa stuffing, apple, celery & sage
- chef required
\$18 per person

sushi

- selection of assorted sashimi, nigiri & maki served with soy, pickled ginger & wasabi
- \$25 per person (based on 5 pieces/person)
sushi chef optional - sushi chef fee is \$200.00, per 100 guests

asian black cod

- miso marinated & broiled asian black cod, sweet & succulent
 - snow pea & bok choy
- \$22/person

(ratios of quantities must adhere to a minimum of 85% of guaranteed number of attendees)

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short rib

- cabernet braised short rib
 - truffle polenta
- \$22 per person

risotto choice of 2 in advance:

- oven roast, sun dried & fresh tomatoes, fresh goat cheese
- asparagus & champagne
- pancetta & sweet peas
- butternut squash, smoky bacon & parmesan
- lobster & tarragon
- wild mushroom, truffle & roast garlic presented with grissini

chef required

\$18 per person

chilled salmon

- cured salmon gravlax, smoked atlantic salmon, cold poached salmon, salsa verde, lemon dill aioli, horseradish crème fraiche, pickled onions, capers, whipped cream cheese, bagel crisps
- \$20 per person

shellfish station

- iced seafood display including oysters, poached tiger shrimp, alaskan king crab leg, lump crab meat, nova scotia lobster medallions, digby bay scallops, cherry stone clams
- seasonally priced

pasta station

choice of 2 in advance:

- farfalle “carbonara”, sweet peas, pancetta & creamy white wine parmigiano
- mini rigatoni all’amatriciana, tomato sauce with pancetta, chilies, fresh herbs
- penne pomodoro, tomato basil sauce, reggiano-parmigiano
- rigatoni bolognese, braised short rib, cabernet, tomatoes, herbs
- grissini sticks
- chef optional

\$18 per person

antipasto

- chef’s choice of local & imported cured & aged meats with pickles & marmalade
- chefs selection of local & imported cheese at the perfect stage of ripeness
- fresh & dried fruits, nuts, honey, crisps, breads & preserves
- grilled & roasted mediterranean vegetables, pickled carrots & beets, tender artichokes, laurel marinated mushrooms, assorted olives, grilled & pickled onions, asparagus spears

\$20 per person

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late night stations (intended for 1 hour)

hot dog cart

- dress your own dogs
- mini all beef hot dogs in fresh warm buns
- garnishes including chili, cheddar cheese & balsamic onions and traditional accompaniments

cart rental fee will apply

chef required

\$14 per person

tacos

- create your own crunches
- old favorite hard shell tacos with all the fixings
- fillings include: pulled chicken & ground spiced beef
- toppings include: shredded lettuce, chopped tomato, avocado, cotija cheese, onions, cilantro, sour cream, refried beans, spicy salsa, & hot sauces

chef required

\$14 per person

montreal deli

- concoct your own classic
- sliced pastrami & corned beef
- rye bread, dill pickles, coleslaw, mustards, peppers, sauerkraut & olives

chef required

\$14 per person

Poutine

- Hand cut fries with cheese curd, gravy, sour cream, scallions
beef brisket or pulled pork add \$6 per person

chef required

\$12 per person

chef's fee \$40/hour, minimum 3 hours

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dinner



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complete dinner buffets

includes a la minute brewed illy coffee & an assortment of gourmet leaf teas

includes Assorted Warm Artisanal Breads with Creamery Butter

additional soup, salad or side \$8 per person

additional entrée \$15 per person

(our dinner buffets are designed for a minimum of twenty five guests)

soups – choose one

- wild mushroom soup, truffle & chive crème fraiche
- sweet garden pea, cardamom yoghurt & fresh mint (spring)
- roasted tomato basil, asiago croutons
- golden gazpacho, roasted peppers, sun ripened tomatoes & cilantro yoghurt (summer)
- butternut squash soup, apple, maple sour cream & toasted nuts
- chicken noodle soup
- tortilla soup, avocado, sweet corn, cotija cheese, tomato lime broth
- leek & yukon potato, double smoked bacon sour cream, scallion pesto
- tuscan white bean, roasted pork hock & basil pesto
- french onion soup, gruyere & thyme croutons

salads – choose four

- sweet & bitter greens, shaved vegetables, sherry vinaigrette
- caesar salad, smoked pork belly, aged provolone crostini & caesar vinaigrette
- spinach & endive salad, slivered apple, cremini mushrooms, honey mustard dressing
- roasted beet & quebec chevre, toasted pine nuts, onion marmalade, grainy mustard dressing
- buffalo mozzarella & tomato salad, crisp pancetta, gaeta olives, balsamic vinaigrette
- village salad, sweet peppers, tomatoes, cucumber, red onion, feta, lemon & olive oil
- roasted tomato, artichoke & caper panzanella
- arugula salad, shaved pear, toasted walnuts, pancetta & sherry vinaigrette
- quinoa salad, dried cranberries, toasted pistachios, grape seed oil
- alsatian potato salad, double smoked bacon, sweet onion, pommery mustard dressing
- couscous salad, apricots, almonds, cilantro & mint, orange ginger dressing
- marinated mushroom salad, sweet onion, lemon, laurel & white wine
- garden bean salad, toasted almonds, italian parsley, sherry vinaigrette
- chick pea salad, sun dried tomato, sweet onion, cumin & sesame seeds
- charcuterie platter, local & imported cured meats, chutney & crisps (add \$14/person)
- cheese board, chefs selection of local & imported cheese, fruit & nut crostini, preserves (add \$14/person)
- assorted raw vegetables, flatbreads, crisps & hummus (add \$14/person)

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entrées – choose two

- baked atlantic salmon, tarragon & chili aioli
- grilled atlantic salmon with lemon & herbs
- roasted atlantic halibut “peperonata”
- roasted floridian grouper, fennel, lemon & gaeta olives
- lemon thyme roasted chicken supreme
- chicken chasseur, mushrooms, roast tomatoes & white wine
- tunisian roasted chicken supreme, cilantro mint raita
- big bowl chicken, thai red curry braise, chop sticks
- tomato & rosemary braised lamb shoulder
- grilled petit beef tenderloin, peppercorn cream
- cabernet braised beef short rib with caramelized onions

sides – choose three

- yukon potato & chèvre gratin
- lemon & laurel braised fingerlings
- crushed potatoes with olive oil & italian parsley
- buttermilk mashed yukon potatoes
- sea salt baked fingerlings
- parsley new potatoes
- manchego polenta
- jasmine rice
- apricot & almond couscous
- lentil & chorizo braise
- fine green beans with toasted almonds
- provençal ratatouille
- honey roasted root vegetables
- vegetable tagine, yam, yukon, squash, chick peas, apricot & spices
- chili fried rapini

mini desserts – choose four

- coconut banana cream tart
- strawberry pistachio tart
- lemon meringue tart
- chocolate caramel peanut tart
- crème brûlée
- seasonal fruit cheesecake
- milk chocolate passionfruit pot de crème
- strawberries ‘n champagne verrine
- cupcakes
- chocolate truffle lollipops
- parisian macaroon
- profiteroles

\$82.00

 modernize your “buffet experience” with action or themed food stations intended for roaming

 Seating would be recommended for all guests for these menus as a knife and fork will be required

Minimum of three stations is required
Please inquire with catering representative

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dessert stations

a charge of \$125 will be applied for groups of less than 30.

mini desserts

coconut banana cream tart	milk chocolate passionfruit pot de crème
strawberry pistachio tart	strawberries 'n champagne verrine
lemon meringue tart	cupcake (choice of flavour)
chocolate caramel peanut tart	chocolate truffle lollipops
crème brûlée (choice of flavour)	parisian macaron
seasonal fruit cheesecake	profiteroles

\$12 for choice of three items

live dessert stations

chocolate lab

your own personal 'chocolate lab' complete with custom barks, bonbons, cupcakes, macaroons, truffles, caramels, toffees and more.

\$28 per person

ice cream parlour

choice of three flavours of ice cream and/or sorbet

includes: cones and assorted cookies, mini vanilla brioche & profiteroles for d.i.y. sandwiches
chocolate and caramel sauces, fresh berries, whipped cream & assorted toppings

\$14 per person

oh-la-la flambée

choice of two bases: vanilla pound cake, crêpes and made-to-order waffles

choice of two toppings: cherries jubilee (kirsch), bananas foster (rum),
strawberries romanoff (grand marnier), peaches (amaretto) – seasonal

à la mode (add \$5 per person)

\$16 per person

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candy shoppe

nostalgic and classic candy including mini chocolate bars, licorice, jelly beans, smarties, caramels, gummies & more

includes: vintage glass jars, scoops & paper cups!

attendant not required

\$12 per person (depends on availability of requested confections)

'bake sale'

nostalgic and classic bake sale and cookie jar treats including cupcakes, rice krispie squares, brownies, whoopee pies, cookies, butter tarts, fruit pies & more.

includes: take-away containers for the morning after!

\$12 per person

cupcake

choice of two flavours of cake: vanilla, chocolate, carrot, red velvet, banana & lemon

choice of three flavours of icing: milk or dark chocolate ganache, vanilla buttercream, milk or dark chocolate buttercream, cream cheese frosting & toasted meringue

assorted toppings (nuts, sprinkles, cookies, candies, chocolate chips & more)

custom flavours and colours are available

\$14 per person

midnight 'coffee & doughnuts'

assortment of freshly-made doughnuts including plain, glazed & filled types

fresh illy® coffee with accompaniments (dairy, sugars, syrups & sweet stir sticks)

chef attendant not required.

\$12 per person

chocolate fountain

waterfalls of premium white, milk or dark chocolate

for dipping: profiteroles, angel food cake, vanilla pound cake, whole strawberries, rice krispie squares, brownies, assorted cookies, tropical fruit skewers, house-made marshmallows & more

chef attendant not required.

\$16 per person (fountain rental charges will apply)

à la minute brewed premium illy® coffee & an assortment of gourmet leaf teas available.

\$5

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plated dinner

three course

choice of salad or soup, one entrée & one dessert is included in entrée price
(a charge of \$10 per person will be applied for an additional soup or salad course)
includes Assorted Warm Artisanal Breads with Creamery Butter
à la minute brewed gourmet coffee & leaf tea

- predetermined choice of two entrees \$6.00 per person

- tableside choice:

a charge of \$12 per person will be applied for tableside choice between 2 entrée selections

(vegetarian always available)

salad

- bibb & goat cheese, maple bacon, toasted walnuts & mustard sour cream dressing
- sweet & bitter greens, shaved vegetables, sherry vinaigrette
- caesar salad, smoked pork belly, aged provolone crostini & caesar vinaigrette
- spinach & endive salad, slivered apple, toasted walnuts, honey mustard dressing
- arugula salad, shaved pear, toasted walnuts, pancetta & sherry vinaigrette
- village salad, sweet peppers, tomatoes, cucumber, red onion, feta, lemon & olive oil
- roasted beet & quebec chèvre, toasted pine nuts, onion marmalade, grainy mustard dressing
- buffalo mozzarella & tomato salad, crisp pancetta, gaeta olives, balsamic vinaigrette

soup

- wild mushroom soup, truffle & chive crème fraîche
- sweet garden pea, cardamom yoghurt & fresh mint (spring)
- roasted tomato basil, asiago croutons
- golden gazpacho, roasted peppers, sun ripened tomatoes & cilantro yoghurt (summer)
- butternut squash soup, apple, maple sour cream & toasted nuts
- sherried lobster bisque with tangerine cream
- new england clam chowder, oyster crackers
- chicken pelmeni soup
- tortilla soup, avocado, sweet corn, cotija cheese, tomato lime broth
- chick pea crema, spicy pancetta, sweet onion & marjoram
- leek & yukon potato, double smoked bacon sour cream, scallion pesto
- tuscan white bean, roasted pork hock & basil pesto
- french onion soup, gruyere & thyme croutons

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trump your appetizer (add \$10 to substitute for a soup or salad)

- smoked atlantic salmon, celeriac slaw, cucumber, fine herbs, crème fraîche dressing \$15/person
- yellow fin tuna tartare, avocado mash, fingerling crisps, ginger soy dressing \$18/person
- peanut crusted tiger shrimp, green mango salad, indonesian curry yoghurt \$16/person
- foie gras torchon, grape & nut salad, brioche, seasonal preserve \$22/person
- octopus carpaccio, shaved fennel, citrus segments, salsa verde \$16/person
- grilled octopus, crushed fingerlings, black olives, cured lemon, marjoram \$18/person
- beef carpaccio, with wild mushroom & reggiano \$18/person
- steak tartare, hand chopped canadian beef, capers, shallots & mustard \$18/person

Intermezzo

- green apple granite with thyme and sea salt
- lime, cucumber and mint sorbet with vodka
- white chocolate sorbet with ostra caviar (market price per person)
- fennel sorbet with tomato water and extra virgin olive oil
add \$9 per person

entrée

\$70 per person

- whole baked rainbow trout, yellow & green bean salad, petit shrimp meunière
- grilled atlantic salmon on quinoa salad, asparagus, fennel & citrus crudo
- citrus seared atlantic salmon on provençal ratatouille, potato crisps and herbs
- moroccan salmon, vegetable tagine, sweet potatoes, butternut squash, apricots, chick peas & spices
- lemon thyme roasted chicken supreme, buttermilk mashed potatoes, grilled asparagus
- roasted breast of chicken on quinoa, spelt & lentils, natural plan jus
- tunisian roasted chicken breast, apricot, almond cous cous, cilantro mint raita
- red wine braised chicken “coq au vin”, mushrooms, vegetables & new potatoes
- wild mushroom risotto, truffle essence, cured lemon, parmigiano reggiano
- potato gnocchi, sweet peas & mint (spring/summer), butternut squash & sage (fall/winter)
- spinach, goat cheese & leek tart, rocket & carrot salad, muscat raisin vinaigrette

\$80 per person

- baked halibut, peperonata, charred sweet peppers, roast tomatoes, white wine & herbs
- baked & spiced grouper, squash & sweet potato tagine, muscat raisins, cilantro pesto
- pepper seared ahi tuna on niçoise salad, beans, tomatoes, cooked eggs, olives, rocket, grilled onion, rouille
- seared yellow fin tuna, wakame, edamame & sesame salad, rice wine & soy dressing
- whole roasted boneless cornish hen, seasonal market vegetables, sherry & pancetta jus
- roasted veal loin, sweet potato & chèvre gratin, pommery mustard jus
- cabernet braised beef short rib, rosemary mashed potatoes, roasted roots

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\$90 per person

- bacon wrapped yellow fin tuna & tartare, celeriac puree, pine nuts, salsa verde
- roasted breast of guinea hen stuffed with wild mushrooms, sea salt baked fingerlings, french beans & truffle cream
- grilled provimi veal chop, lemon roasted potatoes, caramelized onions & black olives
- roasted lamb loin wrapped in swiss chard, beluga lentils, roasted garlic jus
- rosemary crusted rack of lamb, roasted garlic mashed potatoes, asparagus, shallot jus
- grilled ny striploin, seasonal vegetables, buttermilk mashed potatoes, caramelized onion jus
- grilled beef tenderloin, fingerling potatoes, seasonal vegetables, cabernet jus
- grilled beef tenderloin, potato & parsnip gratin, asparagus, horseradish jus

cheese course

- chef's selection of 3 cheeses with crostini, dried fruit and preserve
add \$14 per person

desserts

customized dessert duo and trios available. (extra charge is applicable)
a celebration cake may be substituted for the plated dessert.
please inquire.

- warm dark chocolate tart, vanilla mint ice cream & cocoa nib nougatine
- lemon lavender gâteau, honey, pistachio, greek yoghurt sorbet
- seasonal fruit galette with accompanying ice cream
 - strawberry and rhubarb & rose ice cream (spring)
 - peach and apricot & pistachio ice cream (summer)
 - apple and cinnamon & vanilla bean ice cream (fall)
 - pear and cranberry & candied ginger ice cream (winter)
- milk chocolate hazelnut praline bar, espresso crumble & salted caramel ripple ice cream
- pineapple upside-down cake, passionfruit caramel, macadamia brittle & banana rum ice cream
- crème brûlée with accompanying cookie (choice of one)
 - amaretto + raspberry & toasted almond tuile
 - 12 vanilla bean & cocoa nib biscotti
 - passionfruit & milk chocolate macaron
- sticky toffee pudding, beurre noisette caramel, crème fraiche & spicy pecans
- slow-baked ny cheesecake, amarena cherries, sugared almonds & vanilla chantilly

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pre-fixed plated dinners

chef's choice

∞ menu a

\$70 per person

sweet & bitter greens, shaved vegetables, sherry vinaigrette
lemon thyme roasted chicken supreme, buttermilk mashed potatoes, grilled asparagus
warm dark chocolate tart, vanilla mint ice cream & cocoa nib nougatine

∞ menu b

\$80 per person

golden gazpacho, roasted peppers, sun ripened tomatoes & blue crab (summer)
whole roasted boneless cornish hen, seasonal market vegetables, sherry & pancetta jus
lemon lavender gâteau, honey, pistachio, greek yoghurt sorbet

∞ menu c

\$90 per person

caesar salad, smoked pork belly, aged provolone crostini & caesar vinaigrette
grilled beef tenderloin, fingerling potatoes, seasonal vegetables, cabernet jus
milk chocolate hazelnut praline bar, espresso crumble & salted caramel ripple ice cream

∞ menu d

\$108 per person

arugula salad, shaved pear, toasted walnuts, pancetta & sherry vinaigrette
yellow fin tuna tartare, avocado mash, fingerling crisps, ginger soy dressing
rosemary crusted rack of lamb, roasted garlic mashed potatoes, asparagus, shallot jus
slow-baked ny cheesecake, amarena cherries, sugared almonds & vanilla chantilly

∞ menu e

\$112 per person

bibb & goat cheese, maple bacon, toasted walnuts & mustard sour cream dressing
wild mushroom soup, truffle & chive crème fraîche
grilled beef tenderloin, potato & parsnip gratin, asparagus, horseradish jus

or

seared yellow fin tuna, wakame, edamame & sesame salad,
rice wine & soy dressing
amaretto and raspberry crème brûlée & toasted almond tuille

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bar menu



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host bar menu

standard liquor

Russian Standard Vodka	9
Canadian Club Reserve Rye	9
Tanqueray Gin	9
Havana Club Rum	9
Jim Beam White Bourbon	9
Famous Grouse Scotch Whiskey	9

premium liquor

Ketel One Vodka	13
Crown Royal Reserve	13
Tanqueray 10 Gin	13
Havana Club 7 yr. Rum	13
Chivas Regal 12 yr. Scotch	13
Maker's Mark Bourbon	13

bar enhancements

Grey Goose Vodka	12
Stoli Elite Vodka	15
Hornito's Tequila	9
Grappa Sarpia di Poli	11
Macallan Fine Oak 10 yr. Scotch	14
Laphroaig Quarter Cask Scotch	14
Assorted Liqueurs	12

beers

domestic (\$9)

Steam Whistle
King Brewery Dark
Muskoka Cream Ale
Duggan's I.P.A.

imported (\$10)

Stella Artois (Belgium)
Heineken

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2 oz. martinis

standard (\$16)

Tanqueray Gin
or
Russian Standard Vodka
with
Dolin White Vermouth Wash

premium (\$22)

Tanqueray No. 10
or
Ketel One Vodka
with
Dolin White Vermouth Wash

wines

750 mL bottle

red Wine

50

Grotta Del Ninfeo Valpolicella Veneto, Italy
Cabernet Sauvignon Mendocino, Parducci, California, United States
Malbec, Bodegas Andeluna, Mendoza, Argentina
Illuminati Montepulciano d'Abruzzo Illico, Italy

white wine

50

Cave Spring Riesling Dolomite Niagara Peninsula
Flatrock Cellars Chardonnay Unplugged Twenty Mile Bench Niagara Peninsula
Sauvignon Blanc Black River Patagonia, Bodega Humberto Canale, Argentina
Pinot Grigio, Tiefenbrunner, Alto Adige, Italy

sparkling wine

50

NV Prosecco di Valdobbiandene Belstar, Italy

NV Pares Balta Brut Cava DO Penedes

non-alcoholic beverages

Assorted Juices \$7

Assorted Soft Drinks \$7

Sparkling Water (330ml) \$5 (750ml) \$9

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catering details

guarantee

a final guest guarantee will be required 3 business days (monday through friday excluding holidays) prior to your event. (7 days for social events).

in the event that the guarantee is not given to the hotel, the expected attendance number will be used as your guarantee. you will be billed for whichever is higher. you may increase your guarantee within the 72 hours, though you may not decrease it.

payment & pricing

a customary 20% service charge and ontario hst tax will be added to the final balance for all food and beverage.

beverages

in accordance with liquor licence act issued by the alcohol and gaming commission of ontario, all alcoholic beverages consumed in licensed areas must be purchased by the licensee through the lcbo. for the health and safety of our guests, alcohol service may be denied to those individuals who appear intoxicated or under the legal drinking age. the hotel reserves the right to request photo identification from anyone requesting or consuming alcohol at an event.

special meals and vendor meals

the hotel will gladly provide special meals for any guests with dietary needs. vendor meals can be provided that would consist of chef's choice of appetizer, entrée, dessert and non-alcoholic beverage.

decorations & merchandise

decorations or displays that are brought into the hotel from an outside source must have prior approval from your catering manager. all decorations and client items must be removed immediately at the conclusion of your event. we cannot be responsible for the damage or loss of any merchandise or articles brought into the hotel or for any items that are left unattended items left behind.

signage

no signage of any kind is allowed in the hotel lobby. the hotel reserves the right to remove signage, which is deemed to be inappropriate.

photographs

pre-arranged areas in the hotel may be used for uncomplicated shots only. public areas must remain open and free of obstacles for hotel guests.

socan

a fee is paid to the society of composers, authors and music publishers of canada (socan) for your right to use music, which is copyright. this fee varies depending on room capacity.

deliveries and access

a receiving dock provides delivery access for vendors. vehicle should not be longer than 30 feet, and should not be higher than 11 feet. all hired vendors must follow the trump international hotel policies and procedures. no vendors are allowed to enter through the front lobby of the hotel.