EMBASSY GRAND Convention Centre

MENU PACKAGES



CORPORATE MENU PACKAGES

BREAKFAST

Continental Breakfast

A collection of freshly baked muffins, Danishes, croissants, scones, breakfast loaves and a fresh fruit salad bowl served with whipped butter and an assortment of jams

Executive Breakfast

Thick-sliced Canadian back bacon with farm fresh scrambled eggs, hand cut home fried potatoes, savoury scones, whipped butter and an assortment of jams

Deep Dish Quiche

Baked deep dish quiche in our house made pastry crust. Served with home fried potatoes and diced fresh fruit bowl

Varieties include:

- Smoked Black Forest ham, caramelized onion and Gruyère cheese
 - Aged Canadian cheddar and broccoli
 - Sautéed mushroom and onion with brie
 - Smoked chicken, spinach and roasted grape tomato

*Served in pans of 9 or 18 servings.

Pancake Breakfast

Fluffy buttermilk pancakes (4 per guest) served hot with warm blueberry-maple and vanilla-scented pancake syrups, whipped Chantilly cream, chocolate sauce, strawberry topping and whipped butter. Served with hand cut home fried potatoes and diced fresh fruit bowl

Belgian Waffle Breakfast

Sweet Belgian style waffles (2 per guest) served hot with warm blueberry-maple and vanilla-scented pancake syrups, whipped Chantilly cream, chocolate sauce, strawberry topping and whipped butter. Served with hand cut home fried potatoes and diced fresh fruit bowl



BREAKFAST

Sunrise Breakfast

A selection of egg omelettes baked inside flour tortillas. Served with fresh fruit kebabs and a toasted sesame yogurt dip.

Varieties include:

- Spiced black bean, smoky pulled pork, salsa and shaved Manchego
- Roasted eggplant, zucchini, onion, sautéed grape tomatoes, basil and bocconcini
- Sautéed shiitake, cremini, enoki and oyster mushrooms, roasted red pepper and rosemary
 - Smoked salmon, capers, dill and cream cheese
 - Ontario goat cheese, roasted peppers, prosciutto and arugula

Mediterranean Breakfast

A selection of individual portion-size egg frittatas with roasted fresh vegetables, pancetta, mushrooms, spinach, olives and feta cheese accompanied by sliced ciabatta bread, marinated olives, diced seasonal fresh fruit, yogurt cups and whipped cream cheese.

Bagels

An assortment of freshly baked bagels served with a variety of cream cheese, whipped butter, jams, sliced cucumber and tomato Add Smoked Atlantic salmon ADD \$3.00 capers, fresh dill and sliced red onion

Fruit Bowl

Bite size pieces of hand cut fresh seasonal fruit

Tropical Fruit Bowl

Hand cut fresh tropical fruit and berries tossed with fresh mint and house made granola

Fruit Kebabs

Skewered pieces of fresh seasonal fruit and strawberries served with toasted sesame yogurt dip

Yogurt Parfait

Fresh vanilla yogurt topped with house madegranola blend and a selection of berries



BREAKFAST

Yogurt Bar

Self serve station with plain and vanilla yogurt, house made granola, dried fruits, fresh berries and honey

Hot Cereal

Traditional warm and hearty oatmeal served with a selection of nuts, dried fruits, brown sugar and cream. Flavours include: maple cranberry, apricot almond and apple cinnamon

Mixed Green Salad

Fresh seasonal greens tossed with julienne carrot, cucumber, red onion and tomato, served with white wine honey vinaigrette

Caesar Salad

Traditional Caesar salad made with fresh romaine and radicchio lettuce, topped with fresh croutons, parmesan cheese and smoked bacon (on the side) served with house made creamy Caesar dressing

Roasted Vegetable Pasta Salad

Tri-colour fusilli pasta with yellow and green zucchini, red and green pepper, eggplant, mushroom and sweet onion tossed with parmesan cheese in a white wine caper vinaigrette

Down South Potato Salad

Potato, chopped scallions, finely diced celery and peppers tossed in a Creole mustard vinaigrette

Mexi Bean Salad

Black turtle beans, roasted corn, diced tomato, peppers and green onion tossed in a southwest style cilantro garlic vinaigrette

Gemelli Pasta Salad

Gemelli pasta tossed with julienne of red and green pepper, red onion, fresh herb and creamy oregano dressing

Baby Spinach Salad

Baby spinach, radicchio, toasted almonds, dried cherries and goat cheese served with vanilla citrus vinaigrette

Traditional Greek Salad

Tomato, cucumber, red and green pepper, red onion, feta cheese and Kalamata olives tossed in a Greek style red wine oregano vinaigrette



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Italian Tomato Salad

Roma tomato, bocconcini cheese, pepper and red onion tossed in a red wine and fresh basil vinaigrette

Apple Fennel Slaw

Cabbage, apple, fennel and radicchio slaw with sweet balsamic dressing

Summer Savoy Slaw

Savoy cabbage with sunflower seeds, dried cranberries, green onion and honey cider vinaigrette

Grain Salad

Wheat berry, quinoa, barley, pine nuts, dried cherries and red pepper in a tangy fresh herb pomegranate vinaigrette

Tomato and Avocado Salad

Ripe Roma tomatoes, sweet peppers, red onion and avocado tossed in a white wine fresh herb vinaigrette



SOUP HOUSE

Our Soups are always made fresh in house daily and are served with crackers and bread stick

Tuscan Vegetable

Roasted onion, zucchini, red pepper and mushrooms in a tomato herb broth

Clam Chowder Traditional New England style chowder with diced vegetables, clams and cream

Thai Butternut Squash Thai spiced coconut curry soup with roasted butternut squash and julienne vegetables

Chicken Vegetable Diced Ontario chicken, fresh vegetables and herbs simmered in roasted chicken broth

Cream of Wild Mushroom Purée of shiitake and cremini mushrooms with a touch of cream and truffle oil

Chicken Tortilla Tomato, chicken and jalapeno broth topped with crisp baked tortilla strips, avocado and jack cheese

Southwest Black Bean

Black beans simmered slowly with fresh peppers, corn kernels, onions, tomatoes, cilantro and our special southwest spice blend



SANDWICH BOARD

Deli style sandwiches made with a gourmet selection of fresh artisan breads and flavoured tortilla wraps. Pricing includes one sandwich per guest.

Smoked turkey breast layered with sliced Canadian brie, fresh lettuce, tomato, roasted garlic red pepper spread and English cucumber

Cold cut combination of smoked ham, Genoa salami, pastrami, Italian herb spread and Swiss cheese

Herb marinated grilled chicken breast, sliced mozzarella, leaf lettuce, cucumber and Italian herb spread

Tuna salad with green onion, celery and fresh dill citrus dressing

Salad of chopped fresh eggs and avocado with diced red pepper and green onion in fresh herb mayonnaise dressing

Roasted Mediterranean vegetables, black olive tapenade, feta cheese and spinach tortilla

Classic smoked black forest ham with Swiss cheese, leaf lettuce, tomato and roasted pepper spread

Grilled Atlantic salmon with fresh lettuce, tomato, chopped capers, red onions and saffron dill aioli

Asian vegetable wrap with julienne daikon, shredded Napa, sweet peppers, carrot and sesame soy vinaigrette

Pulled Ontario beef brisket with Asian BBQ sauce, slaw and daikon pickle

Sliced house roasted Ontario pork loin, pickled red onion and grainy mustard spread

Tender fresh sliced roast beef sirloin, summer cucumber salad, herb remoulade and crispy onion straws

California chicken salad wrap with avocado, sweet peppers, Kalamata olives and dried cranberries



BOXED LUNCHES

All boxed lunches are individually portioned in biodegradable or recyclable containers and arranged in a cardboard lunch box with eco-friendly cutlery.

Boxed Lunch Combo One

One sandwich from our Sandwich Board menu One garden, pasta or potato salad One cookie One piece of fresh fruit One bottled water (on the side)

Boxed Lunch Combo Two

Chilled grilled Atlantic salmon with saffron dill aioli served on fresh mixed green salad with balsamic vinaigrette Roasted vegetable pasta salad One gourmet cookie or dessert square One piece of fresh fruit One juice, soft drink or bottled water (on the side)

Boxed Lunch Combo Three

Sliced, chilled chicken breast stuffed with spinach, roasted pepper and feta cheese served on fresh mixed green salad with balsamic vinaigrette. Traditional Greek salad One gourmet cookie or dessert square One piece of fresh fruit One juice, soft drink or bottled water (on the side)

Boxed Lunch Combo Four

Chilled rare roast beef tenderloin sliced thin and garnished with a dill caper mayo, sweet cucumber salad and crisp fried onion fritters served on fresh baby spinach salad with balsamic vinaigrette Roasted vegetable pasta salad One gourmet cookie or dessert square One piece of fresh fruit One juice, soft drink or bottled water (on the side)

Applicable Taxes and gratuity in addition to all prices



ROOM RENTAL RATES

Monday – Thursday 8am-5pm

EMBASSY 1-2-4-5 \$1200 plus HST - \$2500 food and beverage bill room charge waived

EMBASSY 3 \$2000 plus HST - \$4000 food and beverage bill room charge waived Includes: Standard 16" 4x8 staging, 6ft long or 64" round tables and chairs 70 volt sound system with podium and Mic, Ice water



