

Catering & Banquet Menu



SANDMAN
SIGNATURE

MISSISSAUGA
HOTEL



Catering by

THE ASCARI GROUP

5400 Dixie Road, Mississauga, Ontario L4W 4T4

Fresh From The Bakery & Breakfast Items

Assorted Muffins, Croissants, Scones and Breakfast Breads (12)	\$42.00
Selection of Bagels with cream cheese, butter & preserves (6)	\$23.99
Homemade cookies (12)	\$23.99
Individual yogurts	\$3.29
Sliced fresh fruit platter (minimum 10 people)	(per guest) \$8.50
Gluten free baked goods (6)	\$33.99

Non-Alcoholic Beverages

Assorted Soda	\$3.00
Assorted Juice	\$3.50
Spring Water	\$3.00
Mineral Water	\$4.50
Coffee Service	(per guest, per service) \$3.75

Munchies & Snacks

Assorted fresh vegetable tray served with dip (min 10 people)	(per guest) \$8.50
Assorted cheese tray served with crackers (min 10 people)	(per guest) \$14.00
Selection of chocolate bars (12)	\$14.99
Individual potato chip bags (12)	\$29.99
Individual granola bars (12)	\$14.99

Continental Breakfast - (starting minimum 10 guests)

Freshly baked muffins and croissants (includes 3 types of pastries)	
Fresh fruit salad	
Selection of yogurts	
Preserves and butter	(per guest) \$16.99

Hot Breakfast Buffet - (starting minimum 15 guests)

Choice of scrambled eggs or vegetarian frittata	
Bacon and sausage	
Breakfast potatoes or Pancakes with Syrup	
Muffins and croissants (2 types of pastries)	
Fruit salad	
Preserves & butter	(per guest) \$22.99

Deluxe Healthy Breakfast Buffet - (starting minimum 15 guests)

Heart-smart muffins	
Multi-grain bagels with cream cheese	
Vegetarian Frittata	
Fresh fruit salad	
Preserves & butter	(per guest) \$18.00

Prices are applicable to local tax and 18% service charge. Prices subject to change but confirmed at the time of booking. Please note that not all ingredients are listed. If there are any allergies or dietary concerns, please speak with our Event's Manager. All non-alcoholic beverages are extra. Please ask our Event's Manager about our wine and bar options.

Cold Lunch Buffets

Classic Working Lunch

Served with sliced fresh fruit & assorted desserts - (starting minimum of 15 guests)

Baby Kale Salad

beet vinaigrette, dried cranberries, ricotta salata, mini focaccia croutons

Quinoa Tabule Salad

cherry tomatoes, pickled turnip, pickled cucumber, mint, parsley, tahini dressing, crispy chickpeas

Assorted Sandwiches on Breads

ham, turkey, roast beef, corned beef, tuna salad, egg salad, chicken salad, vegetarian (choice of 3)

(per guest) \$31.00

Wrap Working Lunch

Served with sliced fresh fruit & assorted desserts - (starting minimum of 15 guests)

Grilled Romaine Salad

lemon, caper & anchovy dressing, pecorino romano, crispy shallots

Potato Salad

preserved lemon, pickled jalapeños, fresh herbs

Assorted Wraps

smoked turkey with cucumber and black truffle, steak and peppers, sicilian tuna, egg salad, roasted chicken and quinoa tabouleh, avocado and white bean (choice of 3)

(per guest) \$31.00



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Hot Lunch Buffet

Served with fresh seasonal vegetables & assorted desserts - (starting minimum of 15 guests)

Salad Selections

choice of 2

Peashoot Salad

heirloom radish, creamy sesame dressing

Waldorf Radicchio

castelfranco radicchio, creamy gorgonzola dressing, compressed pink lady apples, celery, grapes, pumpkin seeds

Grilled Romaine

lemon, caper and anchovy dressing, pecorino Romano, crispy shallots

Baby Kale

beet vinaigrette, dried cranberries, ricotta salata, mini focaccia croutons

Farro Salad

fried rosemary, charred multi-color cauliflower, champagne vinaigrette

Lentil Salad

frizée, crème fraîche dressing, fine herbs, pickled red onion

Hot Selections

choice of 1

Chicken Saltimbocca

with parsley crema

Braised Boneless Beef Short Ribs

in red wine jus

Roasted Pork Loin

with peperonata & fried rosemary
slow roasted steelhead trout on white wine
braised savoy cabbage

Slow Roasted Steelhead Trout

on white wine braised savoy cabbage

Vegetarian Selections

choice of 1

Hasselback Sweet Potato

with green harissa

Roasted Cauliflower

with salsa verde

Sides

choice of 1

Roasted New Potatoes with Herbs

Lyonnais Potatoes – Caramelized Onions & Thyme

Classic Rice Pilaf

Saffron Basmati Rice with Dried Currents

(per guest) \$37.00

Additions

Salad

(per guest) \$5.00

Side

(per guest) \$5.00

Main Entrée

(per guest) \$9.00

Sliced Fresh Fruit

(per guest) \$5.00

Assorted Gourmet Rolls & Butter

(per guest) \$4.00

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Served Lunch

Served with assorted rolls and butter

Chefs to accommodate this service will be billed as extra.

Cost will be based on the total number of guests in attendance.

Starter

choice of 1

Baby Gem Greens

preserved lemon vinaigrette, crispy shallots, fresh herbs, seasonal vegetables

Wedge Salad

celtic blue cheese, cherry tomatoes, bacon lardons, black truffle dressing

Entrée

choice of 1 & Vegetarian option

Pollo Saltimbocca

prosciutto & sage wrapped chicken, fresh corn polenta, king oyster mushrooms

Saumon Au Vigneron

roasted salmon, du puy lentils, seasonal vegetables, red wine butter sauce, salmon roe, fine herbs

Zucca Tartufata

slow cooked kabocha squash, wheat berry & root vegetable fricassee, wilted bunch spinach, creamy black truffle vinaigrette

Dessert

Choice of 1

Chocolate Hazelnut Mousse Torte

chocolate hazelnut mousse torte, coffee cream, glaze hazelnuts (gluten-free)

Caramel Apple Gâteau

saint-honoré traditional caramel apple upside down cake

Honey Panna Cotta

seasonal fruit, pistachio brandy-snap tuile (gluten-free & vegan available)

(per guest) \$59.00

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Reception Hors D'oeuvres

Receptions are based on 4 canapés per person.

Chefs to accommodate this service will be billed as extra.
Cost will be based on the total number of guests in attendance.

Please speak to our event's specialist for menu options.

(per guest) \$20.00

Dinner Buffets

Served with assorted rolls and butter starting - (starting minimum 30 guests)

Customized Dinner Buffet includes:

2 Salads
1 Protein
1 Vegetarian
1 Starch Side
Seasonal Vegetables
Assorted Desserts
Sliced Fresh Fruit

(per guest) \$47.00

Additions

Salad

(per guest) \$5.00

Side

(per guest) \$5.00

Main entrée

(per guest) \$9.00

Served Dinner

Served with assorted rolls and butter. Vegetarian and gluten free meals available.

Chefs to accommodate this service will be billed as extra.
Cost will be based on the total number of guests in attendance.

Plated dinner menus are tailored specifically to your event needs. Menu to include:

Starter

Entrée with Choice of Starch & Vegetables

Dessert

(per guest) \$65.00

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