



**CENTRE ISLAND
CATERING**
Toronto Islands



WELCOME TO THE TORONTO ISLANDS

Whether you're planning a corporate cocktail reception or a large-scale party, our multi-faceted event company will help to make your event a success. From corporate picnics, team-building events, private parties, festivals, weddings and more, we provide a unique opportunity and a prime location.

The Toronto Islands are made up of more than 40 picnic sites nestled in over 600 acres of parkland. Choose from a variety of unforgettable settings including countless picnic areas, the Beach Bar and the Carousel Café.

Choose from a variety of menus we have designed, or use our creative expertise to help create a personalized menu for your event. Please do not hesitate to contact our event coordinator if you have any questions.



BARBEQUE MENUS

All BBQ selections include two pre-selected featured sides, chips and a 500ml bottled Coca Cola product.

BBQ SELECTION #1

Each guest would have the choice of two on-site:

- Gourmet beef burger with fresh toppings
 - Premium all-beef hot dog
 - Spiced debraziner sausage
 - Black bean vegetarian burger
- \$32 PER PERSON**

BBQ SELECTION #2

Each guest would have the choice of one on-site:

- Chicken souvlaki pita with tzatziki
 - Grilled chicken breast on a bun
 - BBQ or jerk roasted quarter chicken
 - Vegetarian kebabs with grilled peppers, onions, tofu & a balsamic vinaigrette (2 PP)
- \$37 PER PERSON**

Vegetarian count is required at least one week prior to the event.

PREMIUM SELECTIONS

Must be ordered for at least 50% of your guest count, with a minimum of 25

Fresh grilled atlantic salmon **\$39 PER PERSON**

Slow-cooked pork ribs **\$42 PER PERSON**

10oz AAA New York steak **\$49 PER PERSON**

VEGETARIAN ALTERNATIVES

Miso grilled eggplant

Japanese eggplant, white miso glaze, tofu and scallion bulgogi **\$35 PER PERSON**

Balsamic tofu steak

Balsamic marinated and pressed tofu, summer vegetable ratatouille, fresh herbs, olive oil **\$35 PER PERSON**

FEATURED SIDES

Sides must be consistent for all guests.

- Mini roasted potatoes
- Creamy coleslaw
- Mediterranean pasta salad
- Rice pilaf
- Corn on the cob (seasonally available)
- Home-style potato salad
- Field green salad (upgrade to caesar salad for \$2)



ADDITIONS

ADD SOME OF OUR DELICIOUS EXTRAS TO YOUR MENU PACKAGE

SIDES MUST BE CONSISTENT FOR ALL GUESTS

Mini roasted potatoes.....	\$3
Corn on the cob (seasonally available).....	\$3
Rice pilaf.....	\$3
Creamy coleslaw.....	\$4
Roasted cauliflower with chili pepper, turmeric & garlic.....	\$4
Home-style potato salad.....	\$5
Quinoa tabbouleh salad.....	\$5
Field green salad.....	\$6
Mediterranean pasta salad.....	\$6
Grilled seasonal vegetables.....	\$6
Baked potato	\$6
<i>(served with butter, scallions, bacon bits & sour cream)</i>	
Traditional greek salad.....	\$7
Caprese salad.....	\$7
Caesar salad.....	\$8
Spinach & goat cheese salad.....	\$8



DESSERTS & SNACKS

Juice pop (cherry or mango peach)	\$5
Mini assorted cakes.....	\$6
Gourmet brownies.....	\$6
Mini new york cheesecake.....	\$6
Seasonal fresh fruit cup.....	\$6
Vegetable & ranch cup.....	\$6
Haagen-Dazs ice cream bar.....	\$7
Plant-based caramel drumstick	\$7

BEVERAGES

Milk (2%/chocolate).....	\$3
Bottled water.....	\$3.5
Bottled soft drinks.....	\$4.5
Bottled fruit juice.....	\$4.5
Powerade	\$4.5

Centre Island Catering provides on-site catering for groups of 50 guests or more, or those that reach a minimum food and beverage spend of \$1,600 (prior to taxes, service fees and additional expenses).

A mandatory supervisor rate of \$300 is required for groups of 50 guests or more, and further staffing charges may apply to groups of 100 guests or more.

All entrees and sides must be ordered at a minimum of two weeks prior to the scheduled event date. We are pleased to assist in the formulation of custom menus that accommodate special requests, dietary needs and budget requirements. Catering service includes set-up and teardown staff, condiments and fresh toppings (where applicable), biodegradable plates and cutlery, and barbeque grills.

Additional rentals including cutlery, china, dining tents, linens and décor are accommodated by client request. Because your event is unique, pricing and staff levels may vary according to event requirements. All pricing is per person, unless otherwise stated. Taxes and service fees apply. Prices are subject to change without notice.

PICNIC IN THE PARK

Individual sandwich orders are due at least two weeks prior to the event date.



\$25 PER PERSON

PICNIC IN THE PARK - BOXED MEAL

All boxed lunches are accompanied with sliced apple and grapes, a bag of Lays potato chips, gourmet cookie and a 500ml Coca Cola bottled soft drink. Contactless food drop.

GRILLED VEGGIE SANDWICH

Grilled peppers, zucchini and eggplant on a ciabatta bun with balsamic vinaigrette

SLICED HAM & CHEDDAR SANDWICH

Glazed sliced ham on a ciabatta bun with lettuce, tomato and sliced cheddar cheese, with a honey mustard spread.

TUNA SALAD SANDWICH

Flakes of tuna mixed with mayo, chopped celery, onions and our special seasoning on a ciabatta bun; with lettuce, cheddar cheese and tomato.

SMOKED TURKEY BREAST SANDWICH

Smoked lean turkey breast on a ciabatta bun with lettuce, tomato, sliced cheddar cheese and a tangy chipotle spread.

SLOW COOKED ROAST BEEF SANDWICH

Thinly sliced roast beef on a ciabatta bun with cheddar cheese, onion and horseradish, with a mayo-mustard spread.

DEVEILED EGG SANDWICH

Classic house made egg salad mixed with chopped fresh celery, spring onion and our secret dressing. Topped with organic spring mix and served on a fresh Portuguese roll.

PLATTERS



PLATTERS

All pricing is per person, and built on platters. Must be ordered for at least 50% of your guest count, with a minimum of 25.

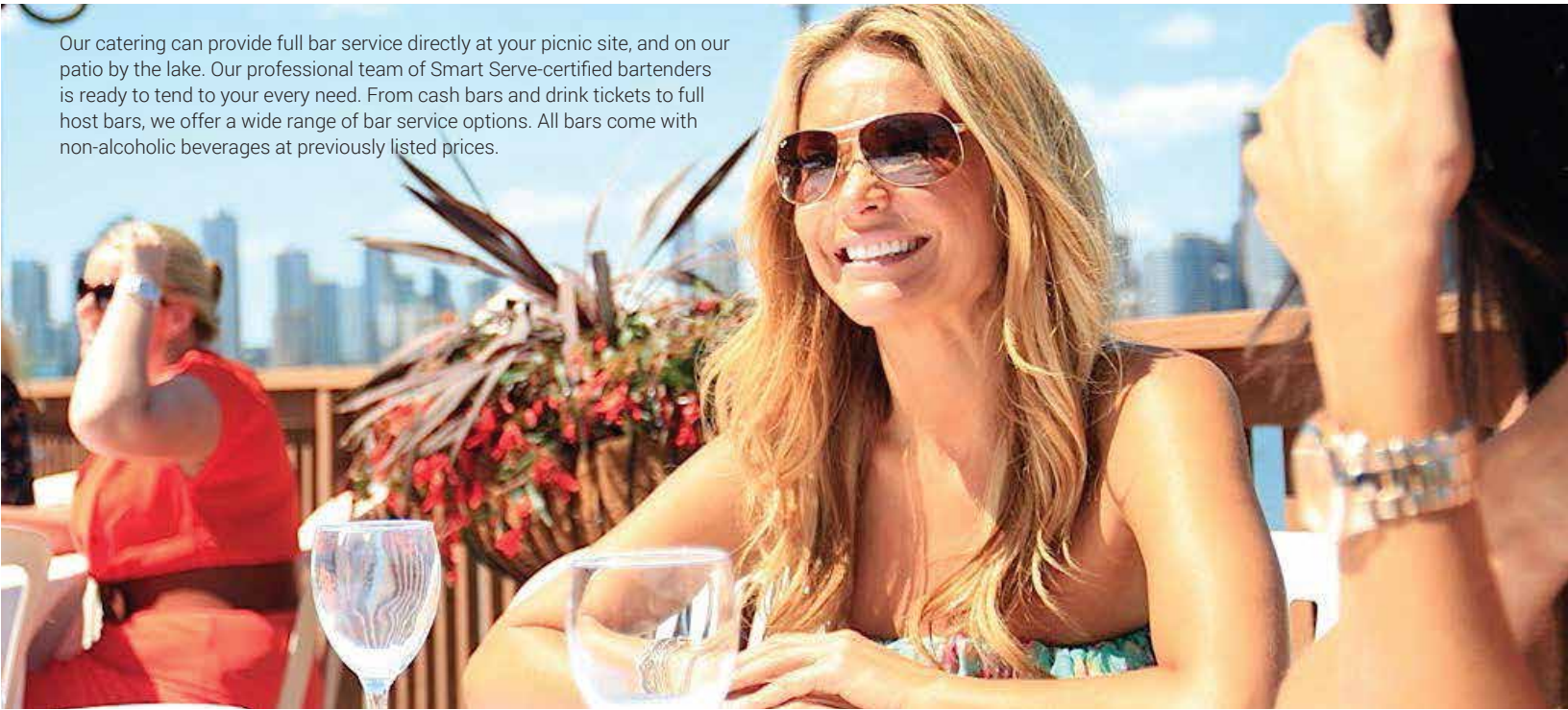
White corn tortilla chips & salsa.....	\$3
Mediterranean pita & dip.....	\$4
Fresh cut vegetables & dip.....	\$5
Fried vegetarian or chicken spring rolls.....	\$5
Caprese skewers.....	\$6
Assorted cheese.....	\$6
Antipasto with assorted meats.....	\$7
Chili lime chicken and hoisin beef satays with cilantro and sweet chili dipping sauce.....	\$7
Assorted sandwich platter..... (roast beef, smoked turkey, egg salad, tuna salad)	\$10

BAR MENU

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Domestic beer & premium beer.....	\$7.52	House wine.....	\$9.74
<i>Canadian, Coors Light, Rickards Red, Steam Whistle, MGD & Coors Original</i>		<i>6oz White or Red</i>	
Imported beer.....	\$9.29	Coolers	
<i>Sol, Heineken</i>		<i>Smirnoff Ice & Palm Bay Mixer</i>	\$8.41
House liquor.....	\$7.08	<i>Jose Cuervo Sparkling Paloma & Sparkling Margarita.....</i>	\$9.29
<i>Wisers Rye, Dewars Scotch, Absolut Vodka, Bombay Gin & Lambs Rum</i>		Ciders	
Premium liquor.....	\$9.29	<i>Vissy Cider</i>	\$9.74
<i>Bacardi Rum, Crown Royal, Grey Goose, Johnny Walker Red, Tanqueray Gin</i>		<i>Somersby Apple Cider</i>	\$10.62
		<i>Strongbow Cider</i>	\$11.50

Our catering can provide full bar service directly at your picnic site, and on our patio by the lake. Our professional team of Smart Serve-certified bartenders is ready to tend to your every need. From cash bars and drink tickets to full host bars, we offer a wide range of bar service options. All bars come with non-alcoholic beverages at previously listed prices.



We know that great drinks make for a great event. Please speak with the catering department directly if you wish to customize a bar menu with your favourite labels.

For parties booking picnic sites, bar service must be booked at least thirty days prior to your scheduled event date. There will be no exceptions. Security staff is required at all functions. Events with bar service must guarantee a minimum sale of \$500. All pricing is per person. Taxes and service fees apply. Prices are subject to change without notice. According to the rules and regulations of the Alcohol and Gaming Commission of Ontario, all alcohol consumed on Toronto Island must be purchased and served through Centre Island Catering, and all licensed areas must be for guests 19 years and older.

ENTERTAINMENT



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Our spacious outdoor sites and waterfront patio are both the perfect stage for live music or DJ service. For more options, please speak with your coordinator about outside vendors and rentals.

AUDIO EQUIPMENT

DJ and equipment.....	\$850
microphone and speaker.....	\$200
megaphone.....	\$50

SPORTING EQUIPMENT

tug-of-war rope.....	\$35
bocce ball.....	\$85
croquet.....	\$85
badminton set with net.....	\$85
corn hole.....	\$85
volleyball set with net.....	\$95
soccer ball with mini nets.....	\$95

All pricing is based on a four hour period. All items are subject to availability. Staff is not included unless stated otherwise. Taxes and applicable fees not included. Generator and on-site power fees will apply where necessary.

DON'T SEE WHAT YOU'RE LOOKING FOR?

Talk to our catering staff about customized options.

We also provide a large selection of inflatables, including kids' bounce tents, gladiator jousting, sumo wrestling, human foosball, mazes, obstacles and more!

We also offer dunk tanks and waterslides, clowns, facepainters, balloon twisters and magicians.



FERRY OVER TO THE ISLAND

FERRY TICKETS

A seven-minute ride from downtown Toronto, catching the ferry to the island is all part of the island experience. On board the historic Sam McBride or Thomas Rennie ferry, guests will unwind and get into the island spirit during the short boat ride across Toronto's busy harbour. Return ferry tickets can be pre-purchased online directly through the City of Toronto, and discounts will apply on groups of 10 or more.

<https://secure.toronto.ca/FerryTicketOnline/tickets2/index.jsp>



YOUR ISLAND DESTINATION AWAITS!

Please allow us the opportunity to create for you that perfect fusion of cuisine, setting and service.
We will exceed your expectations.



Centre Island Catering

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