

BOOTH HOSTING MENU

All TCC menu items are created on premises and designed by world-renowned celebrity TCC consulting chef Mark McEwan in conjunction with the TCC culinary team.

Minimum order is \$50.00.

LIQUIDS

Bottled Water	5
Soft Drink	5
Freshly Brewed Starbucks Coffee	
- 10 cup urn	42
- 25 cup urn	105
- 50 cup urn	210
Selection of Tazo Teas	
- 10 cup urn	42
- 25 cup urn	105
- 50 cup urn	210
Chilled 2% White or Chocolate Milk	4.5
Individual Juice <i>Orange or Grapefruit</i>	4.5
Individual Smoothie <i>Strawberry Banana or Mango</i>	9
Individual Green Goddess Juice	10
Bin of Ice	27

INFUSED FLAVOURED WATER STATION

Refreshing selection of all-natural flavoured waters to include Lemon-Lime, Cucumber Mint or a special Theme/Brand Inspired flavour	
Per dispenser (2.5 gallons)	110

HOST OR CASH BAR

If you would like to host a reception at your booth, please contact our Event Logistics Department.

FRESH & HEALTHY

Priced per person.

Crispy Vegetables w/ Hummus	6
Seasonal Sliced Fresh Melons & Pineapple w/ Berries	7

BAKERY

*Served warm at your booth. Priced per piece.
Minimum order is one dozen per item.*

Mini Muffins <i>Blueberry, Carrot & Morning Glory</i>	3
Breakfast Breads <i>Banana Nut, Apple, Cinnamon & Pumpkin Spice</i>	3
Baked Danish Swirls <i>Matcha Green Tea & Cranberry, Hazelnut & Praline and Citrus & Almond Cream</i>	4
House Baked Mini Multigrain Croissant	4
Apple Turnover <i>Flaky, All-Butter Pastry</i>	6

BITS & BITES

*Individual serving containers. Priced per container.
Minimum order is one dozen per item.*

Wasabi Peas	2.5
Trail Mix	2.5
Salted Pretzels	2.5
House Made Kettle Chips	2.5
Mixed & Salted Nuts	5

SNACKABLES

Priced per piece/item. Minimum order is one dozen per item.

Cookie Jar - House Baked Cookies <i>Chocolate Chip, Oatmeal & Raisin, White Macadamia, Double Chocolate</i>	3
Strawberries & Skewers <i>Bowl of Strawberries, Chocolate Sauce & Sprinkles</i>	3
Trail Mix and Dark Chocolate (per cup) <i>Individual Mini Cups</i>	3
Savoury Truffle Popcorn <i>Individually Served in a Retro Popcorn Box and garnished w/ Shaved Parmesan and Herbs</i>	4
Crispy Corn Tortillas <i>Pico de Gallo, Avocado-Lime Crème & Chillies</i>	5
Macarons <i>Raspberry, Chocolate, Vanilla, Pistachio, Coffee, Lemon</i>	5
Cupcake Bites <i>Lemon Chiffon, Vanilla & Sprinkles, Double Chocolate</i>	6
Emmental Gougeres <i>Warm Cheese Puff Bites</i>	7
Fresh Fruit Cup <i>A Small Refreshing Cocktail of Melons & Berries</i>	7

CHEESE BOARD

9 per person.

Le Cendrillon, Ash Goat Cheese, **Bleubry**, Quebec Creamy Blue, **Le Triple Crème**, Triple Cream Brie, **Cantonier**, Semi-Soft, **Sir Laurier**, Washed Rind, **Le Saint Raymond**, Firm Cheddar Style

Served w/ Grapes, Bread Crisps, Sliced Fresh Multigrain Baguette and Quince Paste

MINI SANDWICH BITES

Priced per piece. Minimum order is one dozen per item.

Finger

<i>Egg & Chive Mayonnaise</i>	2
<i>Albacore Tuna & Lemon</i>	2
<i>Chicken Salad & Celery</i>	2
<i>Roast Beef w/ Horseradish & Dijonnaise</i>	2

Pita - Stuffed

<i>Smoked Chicken & Mango</i>	2
<i>Crab & Chive Salad</i>	2
<i>Roasted Vegetable and Feta</i>	2
<i>Lobster Salad</i>	2

Buns - Two Bite

<i>Brie & Grilled Vegetable</i>	2
<i>Pesto Chicken</i>	2
<i>Smoked Salmon & Dijon</i>	2
<i>Peking Duck w/ Hoisin & Green Onion</i>	2

Please inquire with the TCC Event Logistics Department for Chef-Attended Action Stations and other Food & Beverage requirements.

If you would prefer not to order your items online, please contact the Toronto Congress Centre's Event Logistics Department at 416.245.5000. All charges must be paid in full at least one week prior to your first requested booth delivery date.

All prices plus applicable taxes and facility & administrative fees.