

# Catering & Banquet Menu



355 King Street West, Toronto, Ontario M5V 1J5



Catering by  
**THE ASCARI GROUP**

[www.ascarihg.com](http://www.ascarihg.com)

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## Fresh From The Bakery & Breakfast Items

Assorted muffins, croissants, scones and breakfast breads (12)	\$46.95
Selection of bagels with cream cheese, butter & preserves (6)	\$26.95
Homemade cookies (12)	\$24.99
Individual yogurts	\$3.55
Sliced fresh fruit platter (10)	\$39.50
Gluten free baked goods (6)	\$33.99

## 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) \$18.95

## 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) \$24.95

## 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) \$19.95

## 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 (10)	\$89.50
Assorted cheese tray served with crackers (10)	\$140.00
Selection of chocolate bars (12)	\$50.99
Individual potato chip bags (12)	\$32.99
Individual granola bars (12)	\$16.99

Taxes billed as extra. 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.



## Classic Working Lunch

## Baby Kale Salad

## Quinoa Tabule Salad

## Assorted Sandwiches on Artisan Breads

(per guest) \$34.95

## Wrap Working Lunch

## 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) \$33.95



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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

frisée, 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

## 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) \$39.95

## Additions

### Salad

(per guest) \$5.95

### Side

(per guest) \$5.95

### Main Entrée

(per guest) \$9.95

### Sliced Fresh Fruit

(per guest) \$5.95

### Assorted Gourmet Rolls & Butter

(per guest) \$4.95

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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

### Salmon 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 fricassée, wilted bunch spinach, creamy black truffle vinaigrette

## Dessert

Choice of 1

### Chocolate Hazelnut Mousse Torte

coffee cream, glace 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) \$59.95

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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.

## Dinner Buffets

(per guest) \$20.00

Served with assorted rolls and butter - (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) \$54.95

## Additions

Salad  
Side  
Main entrée

(per guest) \$5.95

(per guest) \$5.95

(per guest) \$11.00

## 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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# Full Day Conference Menu

## Room Temperature Breakfast

Pastry Chef's display of assorted savoury breakfast biscuits & scones / Seasonal coffee cake / Fresh baked breakfast breads accompanied by cultured butter & house-made preserves

Lemon and laurel yogurt parfait / Seasonal fruit compote / House granola (individually packaged)

Fresh Fruit Display

## Mid-Morning Snack

Tahini Granola Bars

Mini Quiche in assorted flavors (served room temp)

Fresh Whole Fruit

Coffee & Tea Refresh

## Classic Working Lunch

Baby Kale Salad

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

Quinoa Tabouli Salad

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



## Assorted Sandwiches on Artisan Breads

Calabrese ~ spicy sopressata, coppa, Toscana salami, Crotonese cheese, pickled red peppers, roasted eggplant

Corned Beef ~ Dijon mustard, Swiss cheese, coleslaw & pickle

Roast Beef ~ slow-roasted rare roast beef, sauerkraut, shaved pickles, Kozlik's smoky mustard, shredded iceberg lettuce

Slow Roasted Chicken ~ peperonata, roasted garlic & rosemary aioli, baby kale / pain rustique

Tuna Salad ~ olive oil preserved tuna, salsa verde, lemon, arugula & mayo

Avocado and White Bean ~ white bean mash, scallion, avocado purée, marinated zucchini, arugula

Served with: Sliced fresh fruit & assorted seasonal dessert.

***UPGRADE TO A HOT LUNCH BUFFET FOR + \$15.00 PER PERSON***

## Afternoon Snack

Thai mango cold rolls with cilantro emulsion

Crispy mini falafel with tahini dip

Three-bite Turkey Sandwich - smoked turkey, cucumber, white cheddar, watercress, truffle mayo

Coffee & Tea Refresh

***Total Package Cost \$ 85.00 (per guest)***

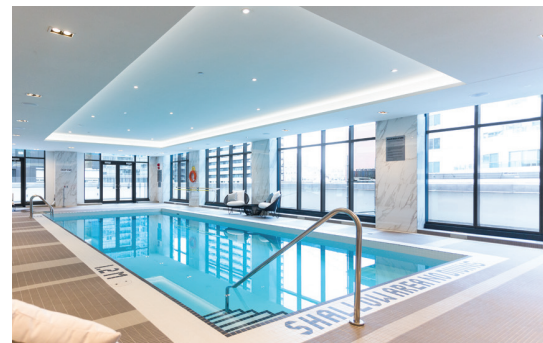
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# About King Blue Hotel Toronto

Serving as a contemporary landmark on Toronto's iconic corner of King Street West and Blue Jays Way, we stand proud among the buzz of the Entertainment District. Ours is an address deep-rooted in history—all within an exquisite, cosmopolitan environment and guaranteed to make an impact. Whether travelling for business or pleasure, welcome to the premier King Blue Hotel, Toronto.

Functionality and contemporary design come together beautifully to help you unwind during your stay, and we welcome guests to relax in luxurious comfort. Our spacious and well-appointed guestrooms are modern and inviting with elegant finishes and considerate amenities such as Smart TVs, complimentary Wi-Fi, and luxurious bathrooms.



## Features



Meeting & banquet facilities



Complimentary wi-fi



Secure parking on-site



Fitness facilities



Indoor swimming pool



Daily housekeeping



Pet friendly



24-Hour front desk





**For Corporate Banquet & Boardroom Catering please contact:**

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