



# Summer 2019 Package

**A menu to discover and savour!**

Catering provided by: *Encore*  
*Food with Elegance*

**Named one of the best 2016 caterers in Toronto by blogTO**



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# SUMMER PACKAGE

**\$89.00 PER PERSON** - Package includes: Breakfast, AM Break, Lunch and PM Break.  
Select () the boxes for the options selected.

## BREAKFAST

### **OPTION 1**

- Freshly Baked Croissants – traditional, pain au chocolate, cheese  
(Accompanied by Fruit Preserves + Sweet Butter)
- Vanilla Yoghurt Parfait; Greek Yogurt, Seasonal Fruit + Berries, Raspberry Coulis, Granola Topping
- Hardboiled Eggs
- Fresh Cut Fruit + Berry Platter
- assorted juices, coffee and tea

### **OPTION 2**

- Pancakes  **or** Waffles   
(Accompanied by Fruit Preserves + Sweet Butter+ Maple Syrup + Whipped Cream)
- Bacon  **or** Sausage
- Hardboiled Eggs
- Fresh Cut Fruit + Berry Platter
- assorted juices, coffee and tea

### **BREAKFAST ADD ONS:**

- |   |               |
|---|---------------|
| <input type="checkbox"/> bacon, ham or sausage ( <i>circle one choice</i> )   | \$3.50/person |
| <input type="checkbox"/> turkey bacon/sausage ( <i>circle one choice</i> )  | \$7/person    |
| <input type="checkbox"/> substitute for turkey bacon/sausage  | \$2.50/person |
| <input type="checkbox"/> muffin or croissant  | \$3.50/person |
| <input type="checkbox"/> scone or danish  | \$3/person    |
| <input type="checkbox"/> greek yoghurt  | \$4/person    |
| <input type="checkbox"/> hard boiled eggs   | \$3.50/person |
| <input type="checkbox"/> Homefries  | \$4.50/person |
| <input type="checkbox"/> hot burrito  | \$9.50/person |
| <input type="checkbox"/> breakfast breads   | \$3.50/person |
| <input type="checkbox"/> breakfast sandwiches (bacon or vegetarian)   | \$8.00/person |
| <input type="checkbox"/> oatmeal with toppings ( <i>brown sugar, raisin, raisin, almond, hazelnut, amaranth, hemp, flax, cinnamon</i> ) | \$7/person    |



## LUNCH

*This Menu includes a Bread Basket, one (1) Salad Option, one (1) Entrée, one (1) Vegetable Option, one (1) Starch Option and one (1) Dessert Option.*

**Bread Basket** – European inspired artisan baked breads + rolls with sweet butter

**Salad Options** - Please select ONE salad option below.

**Napa Cabbage + Chive Coleslaw**

English cucumber, preserved lemon, toasted sesame seeds, apple cider dressing

**Summer Panzanella Salad**

Grape tomato, crisp focaccia, arugula, red onion, torn basil, rainbow radish, citrus dressing

**Greek Pasta Salad**

Fusilli pasta, kalamata olive, sundried tomato, feta cheese, baby spinach, oregano dressing

**Shredded Broccoli and Quinoa Salad**

Red and white quinoa, roasted almonds, kale, honey and mustard dressing

**Entrée Options** - Please select ONE entrée from options below.

**Beef Burger Bar**

Lettuce, tomatoes, onions, cheddar cheese, Ketchup, mustard, relish

**Herb + Garlic Grilled Chicken Skewers**

Fresh herbs, lemon zest, tzatziki dipping sauce

**Grilled Bone in Pork Chop**

Heritage breed, honey crisp apple chutney

**BBQ Butternut Squash Skewers**

Zucchini, mushroom, tofu, red pepper sauce

**Vegetable Options** - Please select ONE vegetable from options below

**Grilled Mexican Street Corn**

Cotija cheese, cilantro, ancho chili crema

**Roasted Green Beans**

Dijon-sherry dressing

**Assorted Seasonal Grilled Vegetables**

Field peppers, summer squash, carrot, asparagus

**Baked Field Zucchini**

Green and yellow squash, fresh herbs, extra virgin olive oil

**Starch Options** - Please select ONE starch from options below

**Roasted Fingerling Potato**

Lemon zest, garlic, olive oil

**German Potato Salad**

Yukon golds, bacon lardon, slice green onion, Lemon-herb dressing

**Build Your Own Baked Potatoes**

Russet potatoes, sour cream, bacon bits, green onion, cheddar cheese

**Sweet Potato Mash**

Brown butter, fresh herbs



**Dessert Options - Please select ONE dessert from options below.**

**Dessert Lollipops**

dark chocolate dipped belgian waffle lollipop  
dark chocolate dipped decadent brownie lollipop  
skor cheesecake lollipop, oreo cheesecake lollipop

**Okanagan Peach Crumble**

Baked peaches, oatmeal topping, chantilly cream

**Häagen-Dazs Ice Cream Bars** (select one)

- Vanilla Milk Bars
- Vanilla Almond Milk Bars
- Double Chocolate Almond Bars

**Churros with Dulce de Leche**

fried spanish pastry, cinnamon sugar, caramel

**AM & PM BREAK - Please select ONE item for each break from options below.**

AM PM

- |                          |                          |   |
|--------------------------|--------------------------|---|
| <input type="checkbox"/> | <input type="checkbox"/> | Fresh Fruit Skewers; Greek Yogurt + Agave (2 pieces/guest)  |
| <input type="checkbox"/> | <input type="checkbox"/> | Maple Chia Pudding with milk, chia, maple syrup, candied pineapple, flax seed, hemp seed, fresh berries <input type="checkbox"/> <b>Almond Milk</b> OR <input type="checkbox"/> <b>Soy Milk</b> |
| <input type="checkbox"/> | <input type="checkbox"/> | Vanilla Yoghurt Parfait; Greek yogurt, seasonal fruit + berries, raspberry coulis, granola topping  |
| <input type="checkbox"/> | <input type="checkbox"/> | Chocolate Covered Strawberries (2 pieces/guest)   |
| <input type="checkbox"/> | <input type="checkbox"/> | Mini Pavlova Meringue Cakes With Fresh Berries  |
| <input type="checkbox"/> | <input type="checkbox"/> | Mini Fruit Tarts  |
| <input type="checkbox"/> | <input type="checkbox"/> | Mini Cheesecakes with Fresh Fruit Topping   |

