

MENUS

or visit meetingsbymcewan.com

mcewan@thehazeltonhotel.com

416-963-6325

To book or for further information, please contact

POWER BREAKFAST OPTIONS



To book or for further information, please contact 416-963-6325 mcewan@thehazeltionhotel.com or visit meetingsbymcewan.com

POWER BREAKFAST OPTIONS

ENERGY BOOST PRE-FIX – \$40 per person

Poached Eggs with Organic Low Fat Cottage Cheese, Sliced Beefsteak Tomatoes and Turkey Bacon
or

Egg White Frittata with Marinated Beef Tenderloin Spinach, Roasted Peppers and Goats Cheese
or

Housemade Whole Wheat Tortillas with Chunky Guacamole, Roasted Tomato, Spiced Black Beans,
Aged Cheddar and Salsa Verde.

Each guest is served an individual seasonal fruit cocktail in addition to low fat banana chia seed
muffins served to the table.

FUEL YOUR DAY BUFFET – \$50 per person

Protein Shakes

Low Fat Banana - Chia Seed Muffins

Seasonal Fruit Cocktail

Organic Yogurt with Housemade Granola and Berries

Sliced Aged Quebec Cheddar with Beefsteak Tomatoes

Avocado Toasts with Chopped Egg and Reggiano

Steel Cut Oatmeal with Roasted Pears, Cinnamon , Skim Milk, Nuts and Seeds

“My menus are designed to inspire,
with energizing options for meetings
that are creative and results-driven.”

— Mark McEwan

BREAKFAST MENUS

Option #1 - \$35 per person

Starters

Assortment of pastries
(croissants, pain au chocolate and scones)
To be placed in the centre of the table

Mains

Organic yogurt with granola and berries
or
Lemon ricotta pancakes
blueberry compote, whipped mascarpone and candied lemon
or
Eggs Benedict with artisan ham, brioche and hollandaise

Dessert

Seasonal fruit with fruit sorbet

Option #2 - \$40 per person

Starter

Yoghurt parfait

Mains

French toast with banana fosters, milk chocolate,
vanilla Chantilly and salted pecans
or
Lemon ricotta pancakes
blueberry compote, whipped mascarpone and candied lemon
or
Eggs Benedict with artisan ham, brioche and hollandaise
or
Smoked salmon rosti with scrambled eggs, whipped
cream cheese, pickled onion and dill

Dessert

Seasonal fruit with fruit sorbet

BREAKFAST BUFFET

Option #1- \$26 Per Person

Seasonal fruit and berries
Croissants, chocolate croissants and scones
Whipped butter and preserves

Option #2- \$32 Per Person

Protein shakes
Assorted muffins
Seasonal fruit and berries
Organic yogurt and muesli

Option #3- \$40 Per Person

Seasonal fruit and berries
Selection of bagels, cream cheese, seasonal preserves
Organic yogurt with muesli
Central Epicure smoked salmon with traditional garnish

Choice of 2 dishes pre-selected from below

Lemon ricotta pancakes, blueberry compote, whipped mascarpone and candied lemon
French toast, dulce de leche, apple chutney, roasted walnuts
and chantilly cream
Frittata with seasonal vegetables and aged cheddar
Eggs benedict with artisan ham, brioche and hollandaise
Assorted cereal bar with condiments
Assorted bagels and lox with Central Epicure smoked salmon

Choice of 1 item pre-selected from below

Turkey bacon
Smoked bacon
Smoked ham
Pork sausage
Canadian bacon
Home fries
Sliced tomatoes

Optional additions to any buffet

Egg white frittata with seasonal vegetables and goat cheese - **\$7 per person**
Steel cut oatmeal with honey - **\$6 per person**
House made granola bars - **\$3 per person**
Sliced tomatoes - **\$3 per person**
Muffins with preserves - **\$6 per person**
Home fries - **\$4 per person**

CREATIVE BREAK OPTIONS



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CREATIVE BREAK OPTIONS

Option #1 - \$18 Per Person

- Wheatgrass Shooters
- Fruit Smoothies
- Selection of Fruit Brochettes with Dip

Option #2 - \$18 Per Person

- Housemade Granola Bars
- Low Fat Muffins
- Individual Yogurt Parfaits

Option #3 - \$18 Per Person

- Assorted Tea sandwiches
- Warm Scones with Clotted Cream and Preserves
- Miniature Fruit Tarts
- Sugar Cookies

Option #4 - \$18 Per Person

- Assortment of Housemade Doughnuts
- Assortment of Cookies
- Miniature Cupcakes
- Cinnamon Rolls

Option #5 - \$18 Per Person

- Duck Fat and White Chocolate Popcorn
- Housemade Cheese Puffs
- Sweet, Seasoned Nuts
- Crisp Tortilla with Salsa Fresca and Quacamole

All breaks to include freshly brewed coffee, decaf and water

“Never underestimate
the power of a break -
it is the time to recharge
your batteries, waken and
invigorate the mind.”

— Mark McEwan

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Option #6 - \$20 Per Person

- Artisanal Crackers
- Housemade Pita
- Marinated Olives
- Crudite
- Assorted Dips (Hummus, Black Bean, Tzatziki)

Option #7 - \$24 Per Person

- Warm Breads and Crackers
- Selection of Artisanal Cheeses
- Antipasto Platter (Prosciutto, Salami, Gardinere, Buffalo Mozzarella, Mellonzane, Marinated Olives, Roasted Peppers)

Option #8 - \$26 Per Person

- Assorted Steamed Dumplings (Mushroom, Chicken, Shrimp)
- Steamed Edamame with Sea Salt and Chili
- Warm Steamed Buns with Miso Black Cod
- Assorted Nigiri and Maki

Option #9 - \$30 Per Person

- Selection of East and West Coast Oysters with Traditional Garnish
- Chilled Prawns with Spiced Remoulade
- Poached PEI Mussels with Dijon Dressing
- Scallop Ceviche

MODERN LUNCH BUFFET



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MODERN LUNCH BUFFET

Rustic - \$45 Per Person

Salads

- Caesar Salad
- Chickpea Salad
- Mixed Greens Salad

Sandwiches

- Egg Salad
- BBQ Roast Beef
- Turkey Club
- Corned Beef
- Grilled Chicken and Buffalo Mozzarella with Tomato
- Chicken Caesar Wrap

Desserts

- Fresh Seasonal Fruit
- Freshly Baked Cookies

International - \$50 Per Person

Salads

- Spinach Salad
- Israeli Couscous Salad

Sandwiches

- Butter Chicken Wrap
- Grilled Vegetable and Hummus Wrap
- Eggplant Parm Panini
- Curries Chicken Salad
- Roasted Vegetable and Goat Cheese Panini
- Turkey Club
- Smoked Salmon Wrap

Desserts

- Fresh Seasonal Fruit
- Freshly Baked Cookies

“This is not a typical meeting; this is a carefully planned experience that will inspire guests to think outside the box.”

— Mark McEwan

MODERN LUNCH BUFFET

McEwan's Own - \$55 Per Person

Salads

Beet Salad with Chevre

Quinoa Salad

Kale Salad

Sandwiches

Turkey Club

Corned Beef

Veal Meatball Panini

Eggplant Parm

BLT

Striploin Panini

Chicken Ceasar Wrap

Desserts

Fresh Seasonal Fruit

Freshly Baked Cookies

Menu price does not include specialty beverages, taxes or gratuity.

Minimum charge of 10 guests required for buffet service.

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APPETIZERS



APPETIZERS

Meat

- Lamb kafta skewers \$36
- Beef tartar crostini with horseradish aioli \$42
- Serrano crostini with pepper jam and manchego \$42
- Steak and egg crostini with chimichurri \$45
- Braised lamb crostini with red wine, tomatoes and house made ricotta \$36
- Grilled flatbread with smoked cheddar, marinara and chorizo \$18 per flatbread (8 pieces)
- Veal schnitzel sliders, arugula, peppers, grilled onions, lemon caper aioli \$50
- Chili shortrib poutine, guacamole, jalapeno crema, queso fresco, scallion \$36
- Roasted pork belly and Brussels sprout dumpling, chili hoisin aioli, tempura \$42
- Miniature bacon cheeseburgers onion, pickle, ketchup and mustard \$72
- Chicken drumettes with dill chipotle BBQ sauce and honey \$42
- BBQ shortrib steam buns with coleslaw and onion aiol \$54

Fish and seafood

- Shrimp soft tacos with arugula, pepper jam, pickled onions, black pepper aioli \$48
- Black cod steam buns with avocado, yuzu aioli, pickled kohlrabi and coriander \$56
- Crab BLT \$56
- Calamari cones with ranch and romesco \$48
- Yellowfin tuna sashimi spoons with jalapeno, coriander, yuzu and soy \$55
- Sushi (assorted nageri and maki sushi) \$55 *72 hours advanced notice required
- Oyster with mignonettes and citrus \$48
- Sturgeon caviar and blinis with crème fraiche and snipped chives \$72
- Yellowfin tuna wontons with avocado, yuzu miso vinaigrette and chili \$56
- Yellowfin tuna spoons with espelette aioli and white anchovies \$56
- Fried lobster cake with chipotle aioli and mango salsa \$56
- Octopus spoons with chic pea, nicoise olive and tomato stew \$55
- Lobster spoons with vermouth butter and coriander \$52
- Squash potstickers with miso black cod \$56

Vegetarian

- Fried tofu steam buns with pickled carrot slaw, ponzu aioli, sesame \$36
- Watermelon spoons with feta and mint pudding \$28
- Autumn squash caponata crostini with ricotta, vin cotto and sage \$32
- House made ricotta gnocchi with marinara, parmesan and basil \$36
- Truffle frite, reggiano and truffle aioli \$42
- House made frite, citrus garlic aioli \$30
- Brie and avocado melts with jalapeno cream cheese and onion marmalade \$36
- Smoked hummus crostini with pickled onion and parsley salad \$32
- Eggplant Aribiata with buffalo mozzarella, basil and marinara \$36
- Grilled vegetable flatbread with basil pesto, goat cheese, balsamic \$18 per flatbread (8 pieces)
- Sweet Pea falafel pomegranate yogurt and cumin vinaigrette \$40

All items are priced per dozen

CORPORATE LUNCHESES



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CORPORATE LUNCH

OPTION #1 – \$55 per person

Starter

Chicken noodle soup, roast chicken, mirepoix and parsley noodles

or

Mixed greens salad, shaved fennel, heirloom cherry tomato, celery hearts, breakfast radish and champagne vinaigrette

or

Eggplant arrabiata, fried eggplant, buffalo mozzarella, whipped ricotta, aged balsamic, pickled onion and basil

Mains

Organic salmon nicoise, french beans, fingerlings, olive, anchovy and red wine dressing

or

Organic chicken burger, gruyere, pickled cucumber, dill aioli, lola rossa and beefsteak tomato

or

Spaghetti, veal ricotta meatballs, tomato, basil and reggiano

Desserts

Dark chocolate cake, caramel chocolate ganache, cocoa nib tuile, hazelnut praline pastry cream

or

Coconut cream cheesecake, honey graham cracker, toasted coconut, lime

or

Seasonal fruit, sorbet

Guests choose from the starter course, main course and dessert course.

Menus are seasonally updated and subject to change.

ONE Restaurant can also customize menus.

“This is not a typical meeting; this is a carefully planned experience that will inspire guests to think outside the box.”

— Mark McEwan

OPTION #2 – \$65 per person

Starter

Yellowfin tuna sashimi, yuzu dressing, coriander and jalapeno

or

ONE Caesar salad, artisanal romaine lettuce, crisp pancetta, reggiano, focaccia croutons and caesar vinaigrette

or

Eggplant arrabiata, fried eggplant, buffalo mozzarella, whipped ricotta, aged balsamic, pickled onions and basil

or

Chicken noodle soup, roast chicken, mirepoix and house made pasta

Mains

Rainbow trout, quinoa apple salad, endive, roasted grapes, spiced almonds and cider vinaigrette

or

Steak salad, grass fed P.E.I. tenderloin, baby heirloom beets, whipped goats cheese, endive, honeycomb, walnuts and maple vinaigrette

or

Organic chicken burger, gruyere, pickled cucumbers, dill aioli, lola rossa and beefsteak tomato

or

Pappardelle, short rib ragu, crushed root vegetable, ricotta and parsley

Desserts

Dark chocolate cake, caramel chocolate ganache, cocoa nib tuile, hazelnut praline pastry cream

or

Coconut cream cheesecake, honey graham cracker, toasted coconut, lime

or

Seasonal fruit, sorbet

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OPTION #3 – \$75 per person

Starter

Yellowfin tuna sashimi, yuzu dressing, coriander and jalapeno

or

Lobster spoons, butter braised with vermouth

or

Heirloom beet salad, whipped goats cheese, endive, honeycomb, walnuts and maple vinaigrette

or

Crispy chicken tacos, korean BBQ sauce, napa slaw, sesame aioli and avocado

Mains

6oz U.S.D.A Prime burger, onion aioli, iceberg lettuce, tomato, bread & butter pickle, smoked bacon and Havarti

or

Butter chicken, scented rice, naan bread, mango chutney and cucumber-mint raita

or

Linguini, lobster, mussels, clams, prawns and shellfish broth

or

Grilled octopus, chickpea, chorizo aioli, piquillo peppers and chili vinaigrette

Desserts

Dark chocolate cake, caramel chocolate ganache, cocoa nib tuile, hazelnut praline pastry cream

or

Coconut cream cheesecake, honey graham cracker, toasted coconut, lime

or

Seasonal fruit, sorbet

Guests choose from the starter course, main course and dessert course.

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CUSTOM DINNER



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CUSTOM DINNER

Below are examples of what we have done in the past:

Example #1- \$110.00 per person

(menu price excludes beverages, tax and gratuity)

Starters

Lobster spoons, butter braised with vermouth

or

Seared foie gras, winter chutney, pain perdu, madeira jus and chestnut

or

Heirloom beet salad, whipped goats cheese, endive, honeycomb, walnuts and maple vinaigrette

or

Grilled octopus, chickpea, chorizo aioli, piquillo peppers and chili vinaigrette

Mains

U.S.D.A Prime 12oz Striploin with chive spun potatoes, roasted seasonal vegetables and peppercorn sauce

or

Miso black cod, ginger rice cake, baby choy, edamame and citrus butter sauce

or

Venison short loin, cocoa rub, heirloom squash ravioli, seared foie gras, cipollini and blackcurrant

or

Linguini, lobster, mussels, clams, prawns and shellfish broth

Desserts

Dark chocolate cake, caramel chocolate ganache, cocoa nib tuile, hazelnut praline pastry cream

or

Coconut cream cheesecake, honey graham cracker, toasted coconut, lime

or

Seasonal fruit, sorbet

Guests choose from the starter course, main course and dessert course.

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“Let the cuisine be the
centerpiece to
your exceptional
meeting or event.”

— Mark McEwan

CUSTOM DINNER

Below are examples of what we have done in the past:

Example #2- \$100 per person

(menu price excludes beverages, tax and gratuity)

Starters

Lobster spoons, butter braised with vermouth

or

Crispy chicken tacos, korean BBQ sauce, napa slaw, sesame aioli and avocado

or

ONE Caesar salad, artisanal romaine lettuce, crisp pancetta, reggiano, focaccia crouton and caesar vinaigrette

or

Steak tartare, quail egg, arugula - pickled shallot salad and buttered crostini

Mains

U.S.D.A Prime 12oz Striploin with chive spun potatoes, roasted seasonal vegetables and peppercorn sauce

or

Yellowfin tuna, sweet pea falafel, couscous salad, pomegranate yogurt and cumin vinaigrette

or

Linguini, lobster, mussels, clams, prawns and shellfish broth

or

Lamb rack, fennel puree, brussels slaw, riesling braised apple, bread crumb and rosemary jus

Desserts

Dark chocolate cake, caramel chocolate ganache, cocoa nib tuile, hazelnut praline pastry cream

or

Coconut cream cheesecake, honey graham cracker, toasted coconut, lime

or

Seasonal fruit, sorbet

Guests choose from the starter course, main course and dessert course.

Menus are seasonally updated and subject to change.

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CUSTOM DINNER

Below are examples of what we have done in the past:

Example #3- \$90 per person

(menu price excludes beverages, tax and gratuity)

Starters

Yellowfin tuna sashimi, yuzu dressing, coriander and jalapeno

or

Heirloom beet salad, whipped goats cheese, endive, honeycomb, walnuts and maple vinaigrette

or

Mixed greens salad, shaved fennel, heirloom cherry tomato, celery hearts, breakfast radish and champagne vinaigrette

or

Eggplant Arrabiata, fried eggplant, buffalo mozzarella, whipped ricotta, aged balsamic, pickled onions, cold pressed olive oil, and basil

Mains

Chicken supreme, truffle, lemon ricotta gnocchi, sunchoke puree, king oyster mushroom and natural sauce

or

Sea bream, salsa verde, garlic focaccia and lemon

or

P.E.I Natural grass fed 8oz. tenderloin, roasted seasonal vegetables, wild mushrooms and truffle risotto, and béarnaise sauce

or

Linguini, lobster, mussels, clams, prawns and shellfish broth

Desserts

Dark chocolate cake, caramel chocolate ganache, cocoa nib tuile, hazelnut praline pastry cream

or

Coconut cream cheesecake, honey graham cracker, toasted coconut, lime

or

Seasonal fruit, sorbet

Guests choose from the starter course, main course and dessert course.

Menus are seasonally updated and subject to change.

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CUSTOM DINNER

Below are examples of what we have done in the past:

Example #4- \$80 per person

(menu price excludes beverages, tax and gratuity)

Starters

Chicken noodle soup, roast chicken, mirepoix and parsley noodles

or

ONE Caesar salad, artisanal romaine lettuce, crisp pancetta, reggiano, focaccia croutons and caesar vinaigrette

or

Crispy chicken tacos, korean BBQ sauce, napa slaw, sesame aioli and avocado

or

Eggplant Arrabiata, fried eggplant, buffalo mozzarella, whipped ricotta, aged balsamic, pickled onions, cold pressed olive oil, and basil

Mains

Chicken supreme, truffle, lemon ricotta gnocchi, sunchoke puree, king oyster mushroom and natural sauce

or

Rainbow trout, quinoa apple salad, endive, roasted grapes, spiced almonds and cider vinaigrette

or

P.E.I Natural grass fed 8oz. tenderloin, roasted seasonal vegetables, wild mushrooms and truffle risotto, and béarnaise sauce

or

Spaghetti, veal ricotta meatballs, tomato, basil and reggiano

Desserts

Dark chocolate cake, caramel chocolate ganache, cocoa nib tuile, hazelnut praline pastry cream

or

Coconut cream cheesecake, honey graham cracker, toasted coconut, lime

or

Seasonal fruit, sorbet

Guests choose from the starter course, main course and dessert course.

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MINI DESSERTS



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MINI DESSERTS

Doughnuts (chocolate glazed, cinnamon sugar, icing sugar, vanilla glazed)* \$24

Brownies* \$30

Cookies* \$18

Tarts (lemon, mixed fruit, chocolate) \$42

Cheesecakes \$36

Cupcakes (vanilla, chocolate, red velvet, lemon) \$30

Macaroons (chocolate, lemon, raspberry) \$36

Eclairs \$36

Strawberry Shortcakes \$42

Cream Puffs \$24

Marshmallows (Vanilla, chocolate, coconut) \$12

Madeleines \$24

Chocolate truffles \$36

All of the above desserts must be ordered 48 hours in advance.

One flavour per dozen.

**All of the above desserts must be ordered 24 hours in advance.*

One flavour per dozen.

All miniature dessert prices are per dozen and exclude 13% hst and 18% gratuity.

“Our mini desserts feature classic
childhood treats with a twist,
and give meetings a fun flair.”

— Mark McEwan

DAY MEETING PACKAGES



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DAY MEETING PACKAGES

Package #1- \$90 Per Person

Breakfast Buffet

Seasonal Fruit and Berries
Croissant, Pain au Chocolat, Muffins, Scones
Whipped Butter and Seasonal Preserves
With Coffee, Decaf, Tea and Juice

AM Break

Coffee, Decaf, Tea and Water

Working Lunch Buffet

Soup and Salad

Chicken Noodle Soup
Caesar Salad Artisanal Romaine Lettuce, Crisp Pancetta, Peggiano,
Pocaccia Croutons and Caesar Vinaigrette
Israeli Couscous Salad with Arugula, Frisée, Heirloom Cherry Tomatoes, Red Onion, Feta, Cumin Vinaigrette

Sandwiches

Turkey Club, Smoked Bacon, Avocado, Honey Mustard, Citrus a
Eggplant Parmesan Sandwich, Fried Eggplant, Buffalo Mozzarella, Whipped Ricotta,
Aged Balsamic, Pickled Onion and Basil

Dessert

Seasonal Fruit and Berries
Assortment of Cookies

PM Break

Coffee, Decaf, Tea and Water

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— Mark McEwan

Package #2- \$105 Per Person

Breakfast Buffet

Seasonal Fruit and Berries
Croissant, Pain au Chocolat, Muffins, Scones
Whipped Butter and Seasonal Preserves
Organic Yogurt and Muesli
Assorted Dry Cereals with Condiments, 2% Milk, Skim Milk
(Lactose Free Milk Available Upon Request)
With Coffee, Decaf, Tea and Juice

AM Break

Coffee, Decaf, Tea and Water

Working Lunch Buffet

Soup and Salad

Chicken noodle soup, roast chicken, mirepoix and parsley noodles
Mixed greens salad, shaved fennel, heirloom cherry tomatoes, celery hearts,
breakfast radish and champagne vinaigrette
Kale salad, Grilled fig, roasted sunflower seed, orange, feta, yogurt dressing

Entrées

Turkey club, smoked bacon, avocado, honey mustard, citrus aioli,
beefsteak tomato and toasted whole grain
Wild Mushroom Risotto with Black Truffle and 15yr Balsamic
Steelhead trout, quinoa apple salad, endive, roasted grapes,
spiced almonds and cider vinaigrette

Dessert

Seasonal Fruit and Berries
With an Assortment of Soft Drinks and Water

PM Break

Housemade Doughnuts
Assorted Cookies
Lemon Tarts
Mini Cupcakes
With Coffee, Decaf, Tea and Water

Package #3- \$125 Per Person

Breakfast Buffet

Seasonal Fruit and Berries
 Croissant, Pain au Chocolat, Muffins, Scones
 Whipped Butter and Seasonal Preserves
 Organic Yogurt and Muesli
 Frittata with Seasonal Vegetables and Aged Cheddar
 Lemon ricotta pancakes, blueberry compote, whipped mascarpone and candied lemon
 Assorted Dry Cereals with Condiments, 2% Milk, Skim Milk
 (Lactose Free Milk Available Upon Request)
 Home Fries
 Turkey Bacon
 Artisanal Pork Sausage
 With Coffee, Decaf, Tea and Juice

AM Break

Low Fat Muffins
 Fruit Smoothies
 With Coffee, Decaf, Tea and Water

Working Lunch Buffet

Soup and Salad

Chicken noodle soup, roast chicken, mirepoix and parsley noodles
 Quinoa Salad with Kolapore Springs smoked trout
 Caesar salad, artisanal romaine lettuce, crisp pancetta, reggiano,
 focaccia croutons and Caesar vinaigrette

Entrées

Linguini, lobster, mussels, clams, prawns and shellfish broth
 Chicken supreme, truffle, lemon ricotta gnocchi, sunchoke puree, king oyster
 mushroom and natural sauce
 Eggplant arrabiata, fried eggplant, buffalo mozzarella, whipped ricotta,
 aged balsamic, pickled onion and basil

Dessert

Chef's Selection of Cookies and Mini Desserts
 Seasonal Fruit and Berries
 Assortment of Soft Drinks and Water

PM Break

Warm seasoned nuts
 Selection of artisanal cheeses
 Crispy Tortilla with Guacamole and Salsa Fresca
 With Coffee, Decaf, Tea and Water

Package #4- \$150 Per Person

Breakfast Buffet

Seasonal Fruit and Berries
 Croissant, Pain au Chocolat, Muffins, Scones
 Whipped Butter and Seasonal Preserves
 Steal Cut Oatmeal with Traditional Garnish
 Assorted Dry Cereals with Condiments, 2% Milk, Skim Milk
 (Lactose Free Milk Available Upon Request)
 Eggs Benedict with Artisan Ham, Brioche and Hollandaise
 French toast, dulce de leche, apple chutney, roasted walnuts
 and chantilly cream
 Assorted Bagels with Central Epicure Smoked Salmon
 Home Fries
 Turkey Bacon
 Artisanal Pork Sausage
 With Coffee, Decaf, Tea and Juice

AM Break

Wheatgrass Shooters, Fruit Smoothies
 Housemade Granola Bars
 Individual Yogurt Parfait
 With Coffee, Decaf, Tea and Water

Working Lunch Buffet

Soup and Salad

Chicken noodle soup, roast chicken, mirepoix and parsley noodles
 Heirloom beet salad, whipped goat cheese, endive, honeycomb,
 walnuts and maple vinaigrette
 Kale salad, Grilled fig, roasted sunflower seed, orange, feta, yogurt dressing

Entrées

Chicken supreme, truffle, lemon ricotta gnocchi, sunchoke puree, king oyster
 mushroom and natural sauce
 Heirloom squash ravioli, taleggio crema, pickled pearl onions, pine nut brittle, crisp sage, brown
 butter vinaigrette
 Albacore tuna sweet pea falafel, cous cous salad, pomegranate yogurt, cumin vinaigrette

Sides

Heirloom carrots, pomegranate yogurt, orange, avocado and mint
 Truffle Risotto

Dessert

Chef's Selection of Cookies and Mini Desserts
 Seasonal Fruit and Berries

Assortment of Soft Drinks and Water

PM Break

Artisanal Crackers, Housemade Pita
 Marinated Olives
 Crudités
 Assorted Dips (Baba ghanoush, Tzatziki, Hummus)
 With Coffee, Decaf, Tea and Water

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