



# RECEPTION MENU

W O O D B I N E   E N T E R T A I N M E N T

## PREMIUM COLD HORS D'OEUVRES \$42 PER DOZEN

MINIMUM OF 3 DOZEN PER SELECTION

### CRUNCHY CRUDITÉ SHOOTER

SPICED PECAN CRUMBLE

BENEDICTINE BLUE CHEESE AÏOLI

### RATATOUILLE CRISP

BASIL - PARMESAN - OLIVE TAPENADE

### CITRUS CURED SALMON CROSTINI

GOAT CHEESE - CAPERS - CHIVES

BLACK RYE CRISP

### COCKTAIL SHRIMP SHOOTER

PICKLED CRUDITÉ - TOMATO CHILI SALSA

HORSERADISH OIL

### MANCHEGO CHEESE GOUGÈRES

THYME - SMOKED PAPRIKA - ALMONDS

PRESERVED LEMON

### COCKTAIL TOMATO, PROSCIUTTO &

### BOCCONCINI SKEWER

BASIL - OLIVE OIL - SEA SALT

BALSAMIC SYRUP

### SMOKED PEPPER ROAST BEEF

### CHEDDAR CORN CAKE

CRISPY ONIONS - AVOCADO RELISH

### SMOKED SALMON TORTILLA ROLL

GREEN ASPARAGUS - CAPERS - DILL - RED

ONION - CREAM CHEESE

### CURRIED CHICKEN CRÊPE

APRICOT - RICE WINE RAISIN - GINGER

CREAM CHEESE

### PINEAPPLE PORK LOIN TOSTADO

CRISPY CORN CHIP - APPLE JALAPENO

RADISH SLAW

### SMOKED TURKEY TORTILLA ROLL

BEET & JICAMA SLAW - AVOCADO

CILANTRO CUMIN CREAM

### ANTIPASTO KEBAB

ROASTED PEPPER - STUFFED OLIVE

GENOA SALAMI - BALSAMIC MUSHROOM

### SEAFOOD PROFITEROLES

MATANE SHRIMP - DILL - GREEN

ASPARAGUS - THOUSAND ISLAND AÏOLI

### DUKKAH ROASTED PITA CRISPS

BUTTERNUT SQUASH HUMMUS OVEN

DRIED TOMATO - BLACK OLIVE TAPENADE



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## SIGNATURE COLD HORS D'OEUVRES \$54 PER DOZEN

MINIMUM OF 3 DOZEN PER SELECTION

### SEARED SCALLOP CARPACCIO

SMOKED PARSNIP PUREE - BLACK OLIVE  
BLOOD ORANGE SALAD - FENNEL RELISH

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### VIETNAMESE SUMMER ROLLS

LEMONGRASS CHICKEN - ROOT  
VEGETABLES - MINT - BASIL - SPICED  
DIPPING SAUCE

### SPICED SHRIMP SHOOTER

COCONUT MILK - ONION - JALAPEÑO  
LIME - CILANTRO - PLANTAIN CHIP

### CAPRESE

COCKTAIL TOMATO - BOCCONCINI - BASIL  
BALSAMIC SYRUP - POLENTA  
GORGONZOLA CROUTON

### CITRUS CURED SALMON SASHIMI

CRISPY SESAME CAKE - WASABI AÏOLI  
CUCUMBER SEAWEEED SALAD

### PEKING STYLE DUCK CRÊPE

SCALLION SWEET PEA SALAD - CHILI  
HOISIN PLUM - GINGER CREPE

### SUSHI BALL

ASSORTED FISH - WASABI - SESAME  
PICKLED GINGER - YUZU SOY DRIZZLE

### BLACKENED STEAK PINCHOS

PICKLED VEGETABLES - RED PEPPER  
CHIMICHURRI

### CASHEW MANGO CHICKEN

CURRIED PINEAPPLE AÏOLI - CRESS  
CRISPY PLANTAIN

### SPANISH TORTILLA

PROSCIUTTO - FRESH FIG - TOMATO JAM  
ARUGULA

### ALBACORE TUNA TARTARE

TOGARASHI CUCUMBER - SESAME  
SCALLION KEWPIE - TARO CHIP

### BACON POPCORN SHRIMP

GAZPACHO VEGETABLES  
SERRANO CHILI OIL - CORIANDER



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## PREMIUM HOT HORS D'OEUVRES \$42 PER DOZEN

MINIMUM OF 3 DOZEN PER SELECTION

### SPANISH PAELLA BOMBS

CHORIZO - SMOKED SHRIMP ALMONDS  
PIQUILLO - PEPPER COMPOTE

### MARGHERITA TWISTS

BASIL - PARMESAN - LOCAL TOMATO JAM

### SPICY LAMB EMPANADA

SALSA VERDE - LEMON YOGURT - CRESS

### KALE & BUTTERNUT SQUASH PAKORA

GINGER CILANTRO CHUTNEY - TAMARIND  
SYRUP

### SMOKED DUCK CROQUETTE

PICKLED FENNEL - GRUYÈRE - MUSTARD  
SAUCE

### FLAMMKUCHEN

PICKLED MUSHROOM - GOAT CHEESE  
SMOKED GARLIC - WESTPHALIAN HAM

### GRILLED FLAT BREAD

THIN POTATO - MOZZARELLA - ROSEMARY  
TRUFFLE OIL

### HEIRLOOM TOMATO TARTE TATIN

CARAMELIZED ONION - OLIVES  
OREGANO DUST

### ITALIAN ANTIPASTO STRUDEL

BALSAMIC MUSHROOM - FETA - ROASTED  
PEPPERS

### FRENCH ONION TARTLET

THYME - BRIE - BACON - CUSTARD

### ASIAN VEGETABLE SPRING ROLL

LOCAL ROOT VEGETABLES - VERMICELLI  
GINGER - CILANTRO - MISO PEANUT SAUCE

### ROASTED CAULIFLOWER FRITTERS

ROASTED GARLIC - PARSLEY  
AGED CHEDDAR MORNAY

### CORN CHIPOTLE PINEAPPLE

CHORIZO - MANCHEGO CHIMICHURRI

### CRISPY SPINACH & MUSHROOM

#### QUESADILLA

TOMATO CHILI SALSA - AVOCADO RELISH

### SICILIAN RICOTTA & SAGE FRIED MEAT BALLS

GORGONZOLA DIP

### SPINACH FENNEL PUFF

RICOTTA CHEESE - MINT - WILDFLOWER  
HONEY



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MINIMUM OF 3 DOZEN PER SELECTION

### SPICED PRAWN SHOOTER

GAZPACHO VEGETABLES - SERRANO CHILI  
OIL

### MINI GARLIC CHICKEN 'CUPCAKE'

PIPED POTATO - SCALLION - AGED  
CHEDDAR - CRIMINI - MUSHROOM AÏOLI

### NOVA SCOTIA LOBSTER MINI SANDWICHES

BRIOCHE - TARRAGON AÏOLI - GREEN  
ASPARAGUS

### SLOW ROASTED ONTARIO PORK

LOCAL FRUIT COMPOTE - WALNUT CRISP  
CRESS

### SOUTH WESTERN CRAB CAKE

CORN - JICAMA - RED ONION - AVOCADO  
LIME CREAM

### FRIED CHICKEN "SALTIMBOCCA"

PROSCIUTTO - SAGE - RICOTTA - PANKO  
MARINARA DIPPING SAUCE

### SEARED SEA SCALLOP SPOON

APPLE FENNEL SLAW - CELERY ROOT  
PURÉE - LEMON OIL

### MINI YUCATAN BEEF TACO CORN CRISP

CUCUMBER - AVOCADO  
CHIPOTLE CREAM - CRESS

### SHRIMP & LOBSTER POT STICKER

PEANUT - MISO DIPPING SAUCE  
GARLIC CHIVES

### B.B.Q. CHICKEN QUESADILLAS

ROASTED TOMATO SALSA CILANTRO  
ANCHO CREAM

### ALBACORE TUNA TATAKI

PICKLED VEGETABLES - SESAME  
SCALLION AÏOLI - FORBIDDEN RICE CAKE

### WELLINGTON BEEF EN CROÛTE

EXOTIC MUSHROOMS - BRANDY CREAM

### COCONUT CRUSTED SHRIMP

SPICY YUZU - MUSTARD PLUM DIP  
SESAME - SCALLIONS

### SPICED PEKING DUCK SPRING ROLL

ASIAN VEGETABLES - PLUM SAUCE





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## STATIONS

COMPLIMENT YOUR RECEPTION

### GLOBAL SNACK BAR

#### FARMERS MARKET CRUDITE

HEIRLOOM CARROTS - JICAMA - RADISHES  
CHERRY TOMATOES - BABY CUCUMBER  
HARICOT VERT - CELERY

#### BUTTERNUT SQUASH HUMMUS

BLACK OLIVE TAPENADE  
SUN DRIED TOMATO PESTO

#### ROSEMARY PARMESAN POPCORN

#### SPICED ONTARIO PEANUTS

#### TORTILLA CHIPS

CHARRED TOMATO CILANTRO SALSA

#### PLANTAIN CHIPS

POMEGRANATE GUACAMOLE

**\$22 PER PERSON**

### CANADIAN OYSTER STATION

MINIMUM OF 50 PEOPLE

#### CANADIAN EAST & WEST COAST OYSTERS

HORSERADISH  
SPICY & TAME COCKTAIL SAUCE  
HOT SAUCES  
CUCUMBER MIGNONETTE  
CAPER RED ONION MIGNONETTE  
LEMONS

**\$24 PER PERSON**

### SEAFOOD AND SHELLFISH STATION

MINIMUM OF 25 PEOPLE

CHILLED SHRIMP  
BAKED B.C. SALMON  
TUNA CRUDO  
CURED PASTRAMI TROUT  
SEAFOOD CEVICHE

SERVED WITH ACCOMPANYING SAUCES  
JOY STIX & CRACKERS

**\$32 PER PERSON**



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## STATIONS

COMPLIMENT YOUR RECEPTION

SURF AND TURF "CHARCUTERIE" STATION

MINIMUM 25 PEOPLE

CHOOSE 4

**\$24 PER PERSON**

### **AHI TUNA**

SPICY AVOCADO - BLACK SESAME

CUCUMBER MANGO YUZU SALSA

### **CITRUS CURED B.C. SALMON**

POMMERY MUSTARD DILL SAUCE

SQUID INK GRISSINI

### **SEAFOOD 'SALAMI'**

SCALLOPS - SMOKED SALMON

SHRIMP - ROASTED PRAWN AIOLI

### **PASTRAMI CURED TROUT**

RUSSIAN AIOLI - PICKLED FENNEL "KRAUT"

### **SMOKED VENISON SALAMI**

CANDIED JALAPENO - BALSAMIC

CHERRY SYRUP

### **BEEF BRESAOLA**

FENNEL SLAW - HAZELNUTS

BURNT LEMON OIL

### **SMOKED HAM HOCK & PROSCIUTTO**

RADISH GREEN PESTO - FIG & ZUCCHINI

MOSTARDA

### **CHICKEN LIVER MOUSSE**

PICKLED LOCAL VEGETABLES

RASPBERRY SHRUB JELLY

ARTISAN BREAD - CRACKERS AND JOY

STIX



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## STATIONS COMPLIMENT YOUR RECEPTION

WOODBINE PUB STATION

MINIMUM 12 PEOPLE

CHOOSE 4

**\$26 PER PERSON**

### FLAT BREADS

#### MARGHERITA

SAN MARZANO TOMATOES - BUFFALO  
MOZZARELLA - BASIL - OLIVE OIL

#### SPICY CHICKEN

TOMATO - AVOCADO - HABANERO  
PICKLED RED ONIONS - FONTINA CHEESE

#### MUSHROOM

GOAT CHEESE - BALSAMIC MUSHROOMS  
GARLIC - GOAT CHEESE - ARUGULA

### TACOS

#### SPICY ANCHO BEEF

PINEAPPLE

PORK PASTOR

CRISPY BAJA COD

SERVED WITH AVOCADO SALSA -  
CHIPOTLE CREMA - HABANERO PICKLED  
RED ONIONS - CABBAGE - RADISH - LIME  
CILANTRO - CRUMBLLED FETA - WARM  
TORTILLA

### SLIDERS

#### WELLINGTON BEEF

GRILLED ONIONS - MUSHROOM  
AGED CHEDDAR - MUSTARD AÏOLI

#### BUTTER MILK FRIED CHICKEN

HEIRLOOM TOMATO RELISH  
CHIPOTLE AIOLI - ARUGULA

#### SPICY SQUASH FRITTER

POMEGRANATE - PARSLEY RELISH  
ROASTED PEPPER HUMMUS



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## SMALL PLATE ACTION STATIONS COMPLIMENT YOUR RECEPTION

MINIMUM 50 PEOPLE PER STATION

1 CHEF ATTENDANT PER 50 PEOPLE INCLUDED

ADDITIONAL CHEF ATTENDANT \$135 PER 4 HOURS

### PASTA ACTION STATION

CHOOSE 1

#### VEGETARIAN GNOCCHI

HEIRLOOM TOMATOES - BASIL - OLIVE OIL  
PARMESAN COCONUT

#### CHEESE TORTELLINI

ROASTED PEPPERS - RAPINI  
SPINACH - TOMATO HERB CREAM  
WOOLWICH GOAT CHEESE - RUSTIC  
GARLIC BREAD

#### MUSHROOM GNOCCHI

SAGE - BROWN BUTTER HAZELNUTS

#### SMOKED CHICKEN CARBONARA

SCALLION - GUANCIALE  
CREAM PARMESAN

### PAELLA ACTION STATION

CHOOSE 1

#### SMOKED CHICKEN PAELLA

SPANISH SAFFRON RICE  
ROASTED CORN  
SMOKED PEPPERS

#### BUTTERNUT SQUASH RAVIOLI

CAULIFLOWER - SPINACH - TOASTED  
PUMPKIN SEED - ROASTED PEPPER  
TOMATO SUGO

#### FOUR CHEESE PASTA

SHAVED PARMESAN - AGED CHEDDAR  
BRIE & EMMENTAL - CHARRED GRAPE  
TOMATOES - MUSHROOM & BASIL

#### SPINACH & RICOTTA GNUDI

SUNDRIED TOMATOES - PARMESAN  
BASIL

#### TUSCAN BEEF PENNE

SPICED OLIVES - RED CHILI - CHERRY  
TOMATOES

**\$14 PER PERSON**

#### GARLIC CHILI SHRIMP PAELLA

SPANISH SAFFRON RICE - PIQUILLO  
PEPPERS - ONIONS - ALMONDS

**\$14 PER PERSON**



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## SMALL PLATE ACTION STATIONS COMPLEMENT YOUR RECEPTION

MINIMUM 50 PEOPLE PER STATION | INCLUDES 1 CHEF ATTENDANT PER 50 PEOPLE  
ADDITIONAL CHEF ATTENDANT \$135 PER 4 HOURS

### NOODLE ACTION STATION

CHOOSE 1

#### SHANGHAI CHICKEN NOODLES

ASIAN VEGETABLES

ORANGE GINGER TERIYAKI SAUCE

#### SPICY THAI SHRIMP

VEGETABLES - RICE NOODLES

LEMONGRASS COCONUT SAUCE

**\$14 PER PERSON**

### DUMPLING ACTION STATION

CHOOSE 1

#### STEAMED SHRIMP DUMPLINGS

ASIAN GREENS - WILD MUSHROOM  
BROTH

#### SPICY DUCK POT STICKERS

ASIAN GREENS

GINGER SOY BROTH

**\$15 PER PERSON**

### ASIAN ROLL ACTION STATION

CHOOSE 1

#### VIETNAMESE SUMMER ROLLS

CHICKEN - ROOT VEGETABLES - MINT

BASIL - SPICED DIPPING SAUCE

#### TEMPURA SHRIMP, SALMON &

VEGETABLE SUSHI ROLLS

WASABI - PICKLED GINGER - SOY SAUCE

**\$14 PER PERSON**

### SLIDER ACTION STATION

CHOOSE 2

#### WELLINGTON BEEF

CARAMELIZED ONIONS - AGED CHEDDAR

MUSTARD AIOLI

#### SPICY CHICKEN

SMOKED BACON - HEIRLOOM TOMATO

CHIPOTLE AIOLI - ARUGULA

#### SPICY SQUASH

POMEGRANATE - PARSLEY RED ONION

RELISH - ROASTED PEPPER HUMMUS

**\$14 PER PERSON**



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## SMALL PLATE ACTION STATIONS COMPLIMENT YOUR RECEPTION

MINIMUM 50 PEOPLE PER STATION | INCLUDES 1 CHEF ATTENDANT PER 50 PEOPLE  
ADDITIONAL CHEF ATTENDANT \$135 PER 4 HOURS

### TACO ACTION STATION

CHOOSE 2

SPICY ANCHO BEEF  
PINEAPPLE PORK PASTOR  
CRISPY BAJA COD  
SPICY SQUASH & CACTUS

SERVED WITH AVOCADO SALSA -  
CHIPOTLE CREMA - HABANERO PICKLED  
ONIONS - CABBAGE - RADISH - LIME  
CILANTRO - WARM TORTILLA

**\$14 PER PERSON**

### CURRY ACTION STATION

CHOOSE 1

#### BUTTER CHICKEN

GARAM MASALA - GINGER - GARLIC  
LEMON - CORIANDER - TOMATO - CREAM

#### LAMB VINDALOO

GARLIC - GINGER - RED CHILI - SPICES  
RED WINE VINEGAR - COCONUT MILK

#### GOAN SEAFOOD CURRY

MUSSELS - SHRIMP - SQUID  
SAFFRON COCONUT GINGER SAUCE

#### ALOO GOBI

MUSTARD SEED - CORIANDER  
POTATOES - CAULIFLOWER CURRY

SERVED WITH SCENTED BASMATI RICE  
PAPPADUMS - RAITA - MANGO CHUTNEY -  
LIME PICKLE - HOT CHILI SAUCE

**\$14 PER PERSON**



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## STATIONS

COMPLIMENT YOUR RECEPTION

### FRUIT & COOKIE STATION

MINIMUM 12 PEOPLE

SEASONAL FRESH FRUIT  
BANANA BREAD  
ASSORTED COOKIES  
COCONUT MACAROONS  
WILDFLOWER HONEY  
YOGURT DIP

**\$16 PERSON**

### DESSERT STATION

MINIMUM 12 PEOPLE

SEASONAL FRESH FRUIT  
FRESH BAKED COOKIES - SQUARES  
CHOCOLATE DIPPED STRAWBERRIES  
VANILLA PANNA COTTA - RASPBERRY  
JELLY

**\$18 PER PERSON**

### ALL CANADIAN CHEESE STATION

ARTISAN CHEESES  
PICKLED GRAPES - TOMATO DATE  
CHUTNEY - DRIED FRUIT - NUTS  
CRACKERS - JOYSTIX

**\$20 PER PERSON**



## **MENU SELECTIONS**

FINALIZATION OF MENU SELECTION AND SERVICE DETAILS MUST BE COMPLETED NO LATER THAN 10 DAYS PRIOR TO THE SCHEDULED DATE OF YOUR FUNCTION.

## **BEVERAGE**

IN ACCORDANCE WITH WOODBINE ENTERTAINMENT GROUP'S POLICY, WOODBINE ENTERTAINMENT GROUP AND THE EVENT ORGANIZER SHARE A JOINT RESPONSIBILITY TO ENSURE THE RESPONSIBLE CONSUMPTION OF ALCOHOLIC BEVERAGES.

IN ACCORDANCE WITH THE LAW, WOODBINE ENTERTAINMENT WILL NOT SERVE ANYONE IF THEY ARE, OR APPEAR TO BE INTOXICATED AND THE INDIVIDUAL MUST BE REMOVED FROM THE PROPERTY FOR A PERIOD OF 24 HOURS.

## **FOOD SAFETY**

TO ENSURE FOOD SAFETY AND QUALITY OF PRODUCTS, WOODBINE ENTERTAINMENT GROUP HAS INITIATED ITS OWN INTERNAL FOOD SAFETY PROGRAM. THROUGH THE APPLICATION OF HACCP PRINCIPLES OUR INTERNAL FOOD SAFETY MANAGER INSPECTS AND ENSURES THE INTEGRITY OF THE SUPPLY CHAIN. ALL FOOD AND BEVERAGE MUST BE PROVIDED BY WOODBINE ENTERTAINMENT GROUP. DUE TO HEALTH REGULATIONS UNDER THE ONTARIO HEALTH ACT, WOODBINE ENTERTAINMENT GROUP DOES NOT PERMIT THE REMOVAL OF FOOD AND BEVERAGE FROM ITS FACILITIES.





## **GUARANTEE**

A GUARANTEED NUMBER OF ATTENDEES IS DUE TO THE EVENT SALES OFFICE 10 BUSINESS DAYS PRIOR TO YOUR EVENT.

YOU WILL ONLY BE ABLE TO INCREASE NUMBERS, SUBJECT TO AVAILABILITY, UP TO THREE BUSINESS DAYS PRIOR TO YOUR EVENT. ON THE EVENT DATE YOU WILL BE BILLED THE GUARANTEE OR ACTUAL NUMBER OF ATTENDANCE WHICHEVER IS GREATER.

## **ENVIRONMENTAL SUSTAINABILITY**

ENVIRONMENTAL SUSTAINABILITY IS A KEY BUSINESS STRATEGY REFLECTED THROUGHOUT THE ORGANIZATION. WE ARE COMMITTED TO SHRINKING OUR ENVIRONMENTAL FOOTPRINT BY MINIMIZING ENVIRONMENTAL RISK WHILE MAXIMIZING ENERGY AND WATER CONSERVATION AND WASTE MANAGEMENT. OUR EFFORTS TO MAXIMIZE FINANCIAL PERFORMANCE HAVE INCLUDED IMPLEMENTING ENVIRONMENTAL PROGRAMS THAT REDUCE OUR ENERGY AND WATER CONSUMPTION, DIVERT ORGANIC WASTE FROM LANDFILL EVERY MONTH AND REDUCE OUR CARBON FOOTPRINT AT ALL OUR FACILITIES.

WE ARE PROUD TO BE A FOUNDING BUSINESS PARTNER AND AMBASSADOR IN "PARTNERS IN PROJECT GREEN,"

A GROWING COMMUNITY OF BUSINESSES WORKING TOGETHER TO GREEN THEIR BOTTOM LINE BY CREATING AN INTERNATIONALLY-RECOGNIZED "ECO-BUSINESS ZONE" AROUND TORONTO'S PEARSON INTERNATIONAL AIRPORT.



### **FOOD SERVICE TIMES**

FOOD SERVICE IS BASED ON 2½ HOURS; LONGER SERVICE TIMES WILL RESULT IN ADDITIONAL LABOUR CHARGES (INCREASE SERVICE TIMES ONLY ON PRIVATE EVENT).

### **DIETARY RESTRICTION**

OUR EVENT SPECIALISTS IN CONJUNCTION WITH OUR CHEF WILL WORK WITH YOU TO MEET SPECIAL DIETARY REQUIREMENTS FOR ANY EVENT. PLEASE ADVISE AT LEAST 10 BUSINESS DAYS PRIOR TO YOUR EVENT OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

### **TAXES & GRATUITIES**

UNLESS OTHERWISE LISTED ON THE INDIVIDUAL MENUS, ALL FOOD AND BEVERAGE IS SUBJECT TO 15% GRATUITIES AND APPLICABLE TAXES.

### **EVENT ADD-ONS**

OUR EVENT SPECIALISTS KNOW HOW TO MAKE YOUR DAY UNFORGETTABLE. ASK US ABOUT ADDING BETTING VOUCHERS, VALET PARKING OR OUR SIGNATURE RACE CALL EXPERIENCE TO YOUR NEXT EVENT.

