



**TMX Broadcast Centre
Sample “Reception” Menu
from en Ville**



BREAKFAST & LUNCH BREAKOUT SESSIONS MEETINGS & CONFERENCES



**To place your next corporate
catering order;
please contact us at:**

corporate@enville.com

416-533-8800

TMX Broadcast Centre Sample Menus from en Ville

Thank you for considering en Ville Event Design and Catering for your event needs at the TMX Broadcast Centre.

With over 33 years experience in catering and event coordination, en Ville has played an integral role in events of all sizes, formats, and goals. We'd be delighted to use our talents and skills to meet all of your needs and visions.

Enclosed are menus customized for TMX clients. It is by no means a comprehensive list of our menu items, simply a taste of our kitchen talents. We would love to discuss your ideas and your event further with you. Feel free to email or call us at your convenience.



Cocktail Receptions

100 guests/ 2 hours' duration

Hors D'Oeuvres & Stationary Presentation Menu 1

\$16.50 per guest// 6 pieces per guest

\$19.50 per guest// 6 pieces per guest + stationary presentation

Cold Hors d'Oeuvres

Roasted Fennel Pesto Grilled Shrimp

House Romesco Dip

Roast NY Strip Steak Crostino

Grilled Gorgonzola & Roasted Pear Flatbread

Arugula Pesto, White Balsamic Dressing

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Hot Hors d'Oeuvres

Pekin Duck Bao Slider (or Pork Belly / Crispy Tofu)

Coriander, Hoisin, Scallion, Crushed Peanut, Carrot & Daikon Slaw

Blue Crab Spring Roll

Cilantro, Daikon Ponzu Sauce

Miniature Vegetable Pakoras with Spinach and Coriander

Served with Tangy Mango Chutney

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Stationary Presentation

Mezze Board

Grilled Haloumi, Hummus, Roasted Artichokes,

Grilled Vegetables, Baba Ghanouj, Olives,

Caper & Chili Fried Cauliflower, Assorted Pita Breads

Cocktail Receptions

100 guests/ 2 hours' duration

Hors D'Oeuvres & Stationary Presentation Menu 2

\$17.00 per guest// 6 pieces per guest

\$21.50 per guest// 6 pieces per guest + stationary presentation

Cold Hors d'Oeuvres

BLT Flatbread

Bacon, Tomato, Fresh Mozzarella, Romaine and Arugula

California, Salmon & Vegetarian Maki Sushi

with Pickled Ginger, Wasabi Cream, & Lite Soy Sauce

Mini Banh Mi with Five Spice Chicken

Carrot & Daikon Slaw, Cilantro, Sriracha, Lime

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Hot Hors d'Oeuvres

Mini Pressed Cuban with Pulled Beef

Gruyère, Pico de Gallo, Chili Lime Aioli

Ricotta & Parmesan Gnudi

Preserved Lemon & Swiss Chard

Crispy Fried Buttermilk Shrimp

Spicy Tequila Lime Butter Sauce

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Stationary Presentation

en Ville Signature Cheese Board

French Brie, Gruyère, Medium & Aged Cheddar,
Oka, Havarti, Fresh Fruit, Flatbreads, Crackers

Garden Vegetable Platter

Fresh Cut Carrot, Broccoli, White Radish,
Cherry Tomato, Green Bean, Mushroom, Belgian Endive,
Celery, Sweet Peppers, Yogurt Dill Dip

Cocktail Receptions

100 guests/ 2 hours' duration

Hors D'Oeuvres & Stationary Presentation Menu 3

\$17.50 per guest// 6 pieces per guest

\$28.00 per guest// 6 pieces per guest + stationary presentation

Cold Hors d'Oeuvres

Gorgonzola, Date & Prosciutto Lollipop

Salmon Gravavlax "Ice Cream Cone"

Lemon Crème, Fresh Dill, Capers, Sweet Red Onion

Basil Chicken

Wrapped in Grilled Zucchini with Arugula Aioli

Argentine Style Beef Pincho

Chimichurri Sauce

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Hot Hors d'Oeuvres

Pan Seared Scallop in a Ceramic Spoon

Sweet Pea Puree, Brown Butter, Crispy Sage

Ricotta & Parmesan Gnudi

Preserved Lemon & Swiss Chard

Shawarma Spiced Beef Skewer

Tahini Lemon Sauce

Adobo Pork Gyoza

Green Papaya Slaw, Adobo Sauce Drizzle

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Stationary Presentation

en Ville Signature Cheese Board

French Brie, Gruyère, Medium & Aged Cheddar,

Oka, Havarti, Fresh Fruit, Flatbreads, Crackers

Sushi Luxe Board

Tuna, Salmon, Ebi, Unagi Nigiri, Assorted Fish & Vegetarian Maki Rolls,

Soy Sauce, Wasabi, Pickled Ginger

Cocktail Reception Beverages

Complete with beverage condiments and ice

Alcoholic Beverages / Based on Consumption

en Ville Special Selection Red & White Wines \$26.50 per bottle

Local VQA Selection Red & White Wines \$34.00 per bottle
(Ontario, Henry of Pelham)

Premium Brand Spirits \$7.00 per mixed drink

Bacardi Rum, Gordon's Gin, Canadian Club Rye Whiskey,
Ballantine Scotch, & Stolichnaya Vodka

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Beers

Local & Domestic Beers \$6.50 per bottle

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Liqueurs / priced on request

Special Occasion Permit (SOP) / en Ville can obtain an SOP on your behalf

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Soft Beverages / Flat rate / 2 hours service
in conjunction with our Alcoholic Bar Package \$2.75 per guest

Soft Beverages / Flat rate / 2 hours service
on its on \$3.50

Soft Drinks, Juices & Mixers

Coca-Cola, Diet Coke, Sprite, Ginger Ale, & Nestea Iced Tea,
Orange, Cranberry

Canadian ESKA Sparkling Water & Pitchers of Cucumber Iced Water