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
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

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

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

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

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 Gravadlax “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

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

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
(Onatario, Henry of Pelham)

Premium Brand Spirits $7.00 per mixed drink
Bacardi Rum, Gordon’s Gin, Canadian Club Rye Whiskey,
Ballantine Scotch, & Stolichnaya Vodka

Beers

Local & Domestic Beers $6.50 per bottle

Liqueurs / priced on request

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

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