



Toronto Metropolitan University  
**STUDENT CENTRE**



**RECEPTION  
TRAYS**



# RECEPTION TRAYS

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## CHEESE V

- A selection of Ontario and Quebec cheeses featuring:
  - Double cream brie
  - Aged cheddar
  - Smoked gouda
  - Woolwich Farm Chevre
  - Blue
- Crackers.
- Whole grain Dijon and Strawberry jam.
- Grapes.

**12.49/person. Minimum order of 25**  
(Vegan options available)

## CRUDITÉ V GF

- A selection of garden vegetables.
- Hummus.
- Onion dip.

**8.99/person. Minimum order of 25**



## FINGER SANDWICHES AND WRAPS

- Assorted sandwiches on a variety of breads:
  - Roast beef with horseradish aioli and crisp lettuce on baguette.
  - Hummus, chickpea, and cucumber with lemon and sumac in a whole wheat wrap. **N** Smoked Turkey with Swiss cheese, honey Dijon and crisp lettuce on baguette.
  - Roast beet with horseradish aioli and crisp lettuce on baguette. **V** Tuna salad with celery, red onion, capers, and Dijon on ciabatta bun. **V**

**\$69.99/tray (40 pieces)**  
Maximum order of 5 trays\*

## FRUIT

- A selection of sliced fresh fruit, grapes, and berries with Greek yoghurt.

**8.99/person. Minimum order of 25.**



## SUSHI

- A selection of expertly crafted sushi rolls including:
  - Salmon rolls.
  - California rolls.
  - Vegetarian rolls.
  - Tuna rolls.
  - Wasabi, soy sauce, pickled ginger.

### Market Price

## HOT HORS D'OEUVRES

- Orange hoisin chicken skewers with scallion and toasted sesame seeds. \$37.99
- Italian meatballs with roasted garlic, tomato sauce and parmesan **GF**. \$38.99
- Vegetarian samosas with spiced yoghurt. \$32.99
- Coconut shrimp with chili sauce **H**. \$38.99
- Mini vegetable spring rolls with plum sauce **V**. \$32.99
- Buttermilk battered mushroom caps with smoky maple BBQ sauce **V**. \$32.99
- Mini grilled cheese (cheddar and mozzarella) with ketchup of course! **V** \*Vegan option available. \$33.99
- Vegan Meatballs (Quinoa) with sundried tomato tapenade. \$34.99 Plant based chicken tenders with sambal mayo and plum sauce. \$39.99 Thai shrimp and lemongrass skewers. (Vanipha) \$39.99




## COLD HORS D'OEUVRES

- Smoked salmon, cucumber, dill, and whipped cream cheese rolls **H**. \$37.99
- Bruschetta: classic tomato and basil with herb crostini **N**. \$32.99
- Mushroom and Pine nut pate with shaved fennel and parsley/herb crostini. **N** \$33.99
- Roast beet crostini with horseradish aioli and shredded lettuce. \$33.99
- Asian style steak tartare: hand chopped steak, soy, scallion, whole grain mustard and sesame seeds with fried wonton and cured egg yolk. \$39.99
- Caprese skewers: ripe grape tomatoes, basil and fresh mozzarella with olive oil, cracked pepper and balsamic. \$33.99
- Southwest rolls: Black bean, corn, lime, and scallion salsa with spicy cream cheese. \$33.99

## BOOKING AND INQUIRIES

For further information, bookings and inquiries, please contact the Conference Coordinator:

 416.979.5250 ext. 552353 / 552352

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**V** Vegetarian   **H** Halal   **N** Vegan   **GF** Gluten free