



RECEPTION MENUS

Sample Reception Menu # 1

Hors D'oeuvres are waiter passed to your guests on unique platters
with floral and herb garnish

Mini Yellow Heirloom Beets stuffed with Macadamia Nut
Chevre on tasting forks

Miniature Asian Chicken Tacos with Ginger Glaze and
a Crunchy Sesame Fennel Slaw

Tenderloin of Beef Carpaccio in hand made Parmesan Cups
Served with Organic Sprouts, Fresh Horseradish and Caper aioli

Quenelle of Sun Dried Tomato and Artichoke Tapenade,
Buffalo Mozzarella Confit with Micro Basil on Herb Crostini

Smoked Chicken with Chevre, Water Chestnuts, Pistachios and Organic Sprouts
In Chive Crepes

Wild Cherry Smoked Salmon Mille Feuille with chive cream cheese

Hand rolls with Thai Marinated Egg Noodles, Sweet Peppers, Snow Peas and Bean Sprouts
Garnished with Black and White Sesame Seeds and Served with a Thai Dipping Sauce

Stationary Display

Local Artisan Cheese Display Garnished w/ Grapes, Fig Jam, Dried Apricots, Roasted Pear,
Candied Nuts, Served with Flatbread and Crackers

42.00 per guest

(7 hors d'oeuvres per guest)
Based on 50 guests

3104 Dundas Street West, Toronto M6P 1Z8 (t) 416-406-4500 (f) 416-406-6458
Jayne.dunsmore@jaynesgourmet.com www.jaynesgourmet.com

Reception Menu # 2

Hors D'oeuvres are waiter passed to your guests on unique platters
with floral and herb garnish

Hors D'oeuvres

(5 per guest)

Cool

Herb Infused Artisan Crostini with Arugula and Basil Pesto,
Buffalo Mozzarella Concasse, and EVOO

Grilled Zucchini filled with ricotta cheese, sun-dried tomatoes and capers,
Tied with chive bows

Warm

Panko Crusted Eggplant Crisp with Roasted Tomato, Feta Mousse and Fried Sage

Golden Buttermilk Chicken Nugget on a tasting spoon served with Lemon Oregano Aioli

Black Tiger Shrimp with a Coconut Crust served with a House made Plum Sauce

Spicy Ginger Beef Wontons with Grainy Dijon Mustard

Stationary

(For 50 guests)

Domestic and International Cheese Display w/ Dried Fruits, Grapes and Crackers

Interactive Dinner Station

Panini Bar

(Based on 50 guests)

Choice of any 4 varieties; 1 sandwich per guest:

Grilled Sirloin Panini with Gruyere Cheese and Caramelized Onions

Fried Oyster Po'boy with Lamb's Lettuce and Habanero Tartar

Pulled Pork with Purple Cabbage Slaw

Meatball Panini with Fresh Basil and Bocconcini cheese

Grilled Portobello and Pesto with Sliced tomato and grilled onion

Oven Roasted Pesto Chicken with Jicama, Radish and a Dijon aioli

Oven Roasted Turkey Breast with Cranberry aioli and Havarti cheese

\$36.50 per guest

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GRAZING STATIONS

MEDITERRANEAN MEDLEY

Our Artisan cheese board, Fig jam, Roasted Pear, dried fruits, grilled flat breads and crisps
Heirloom Tomato Caprese salad with fresh Buffalo Mozzarella and fresh basil, served in martini glasses
A display of 'Charcuterie' made in house by our chefs presented with
house made chutneys, mustards and garnishes
Mixed grilled seasonal vegetables served with aged balsamic
Marinated herb infused and citrus olives, 'globe' artichoke hearts and sun dried tomatoes

OPEN FACE AND TEA SANDWICHES

Miniature Croissant with herb marinated Lox, Lemon scented cream cheese
Mini CLT's on Gryfe's bagels – Buffalo Mozzarella, Lettuce and Tomato
Lemon Rosemary Muffins with Brie and Smoked Turkey
Egg with Chive and Organic Mustard Sprouts
Smoked Chicken with Herbs and Chevre, roasted Bell Pepper
English Cucumber with herb cream cheese
Roast Beef, Vine Ripened Tomato, Horseradish Cheddar
Grilled Vegetable and Herb Chevre pesto

SWEET AND SALTY PRETZEL STATION

3 varieties of in house made soft pretzels:

Pizza Style
Salted
Dulce de Leche

With choice of 3 dips:
House Made Cheese Sauce
Spicy Tomato Sauce
Smoked Fig Mustard
Pickled Mustard
Apple Butter

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INTERACTIVE STATIONS (WITH CHEF)

CARVING STATION

(Choice of 1)

Pepper Crusted Striploin with Au Poivre Sauce
In House Made Porchetta with Pickled Vegetable Slaw
Apple and Ancho Chili Braised Brisket of Beef
Boneless Rib eye of Bison with Sriracha Mayo

Served with Frites: Potato or Sweet potato
& Chipotle Aioli, Black Pepper Aioli, or Lemon Oregano Aioli

RISOTTO STATION

(Choice of 2)

Wild Mushroom Ragout, Thyme and shaved Parmigiano Reggiano
Butternut Squash with Asparagus and shaved Parmigiano Reggiano
Duck Confit with Pine Nuts and Shaved Manchego
Paella Style Risotto (Shrimp, Chorizo, Mussels)

SLIDER BAR

(Choose 3)

BBQ Jack Fruit, Lamb Burger, Prime Beef Burger, Pulled Pork,
Slow Cooked Short Ribs, or Lentil Roast
With choice of: Sesame or Plain Mini Buns

TOPPINGS

(Choose 3)

Cabbage Slaw, Grilled Onion, Sautéed Mushrooms
Mango Relish, Dill Pickle, or Baby Arugula

AIOLIS AND DRESSINGS

Chipotle, Roasted Garlic, Horseradish Ketchup, and
Dijon Mustard

CHEESES

Goat Cheese, Aged Cheddar, Swiss, and Gorgonzola

These are just a few of our station selections. Please ask us if you
are looking to create a unique station for your event. We love to create!

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BEVERAGE SERVICE

NON ALCOHOLIC BEVERAGES

Bottled Juices	\$2.00
Assorted Soft Drinks	\$2.00
Sparkling water	\$2.50
Flat water	\$2.00
Freshly Squeezed Juices	\$5.00

BEER AND WINE SELECTIONS

Glass Bottle

Local & Domestic Beer	\$4.50
Premium & Imported	\$5.25

REDS (by the bottle)

CALIFORNIA

J. Lohr Cabernet Sauvignon	\$43.90
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CANADA

Pelee Island Alvar Pinot Noir VQA	\$32.00
Trius Merlot	\$29.90
Henry of Pelham Baco Noir VQA	\$30.00

AUSTRALIA

Wolf Blass Yellow Label – Merlot	\$33.90
Wyndham Estates Shiraz	\$31.90

ITALY

Folonari Valpolicella Classico	\$41.50
Santa Margherita Chianti Classico 2009	\$40.00

FRANCE

Philippe de Rothschild Cabernet Sauvignon	\$23.90
Georges Duboeuf Beaujolais	\$25.50
Bordeaux - Chateau Timberlay	\$31.90
Latour Pinot Noir	\$36.00
Chapoutier Cotes du Rhone Villages	\$36.00

SPAIN

Cerro Anon Reserva 2006	\$36.00
Tinto Sobreno Crianza 2008	\$36.00
Muga Reserva	\$48.00

CHILE

Concha Y Toro Marques de Casa Concha Carmenere 2010	\$34.00
Concha Y Toro Marques de Casa Concha Cabernet Sauvignon	\$42.00

WHITES (by the bottle)

CALIFORNIA

J. Lohr Riverstone	\$37.90
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CANADA

Jackson Triggs Chardonnay	\$21.90
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Trius Chardonnay	\$27.90
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Pondview Dragonfly Pinot Grigio	\$34.00
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Tawse Quarry Road Riesling 2011	\$48.00
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AUSTRALIA

Yellow Tail Reserve Chardonnay	\$29.90
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Wolf Blass Yellow Label Chardonnay	\$29.90
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ITALY

Santa Margherita Pinot Grigio	\$43.90
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FRANCE

Philippe de Rothschild Cabernet Sauvignon	\$23.90
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Domaine des Malandes Chablis 2011	\$42.00
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NEW ZEALAND

Kim Crawford Sauvignon Blanc	\$39.90
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Oyster Bay Chardonnay	\$39.90
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SPAIN

Finca La Escondida Reserva Chardonnay 2012	\$30.00
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CHILE

Leyda Single Vineyard Sauvignon Blanc 2011	\$28.50
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Concha Y Toro Trio Reserva Sauvignon Blanc	\$30.00
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As a trained Sommelier, Jayne would be delighted to pair any wines with a menu of your choice to enhance your event. We work with the LCBO and licensed wine brokers.



Jayne's Gourmet is an environmentally conscious catering and event management firm serving a sophisticated clientele locally and internationally. The team at Jayne's Gourmet believes in the power of food; using food as a vehicle to stimulate the senses, trigger emotion, titillate the palate and inspire. Our passion is to reinvent food, transforming the food you thought you knew into something truly exceptional.

At the core of Jayne's is the company's commitment to high quality, consistency, superior service and innovation. It is our unique capability to create and personalize each and every menu, as well as our 'talent' to craft all of our food in house that truly makes Jayne's Gourmet one of a kind!

From elegant receptions to extravagant themed events, we will be there to guide you through the catering process to ensure that your event comes together immaculately, on time and within budget.

OUR STAFF

Actsnt Staffing, Jayne's own in house staffing company, provides Jayne's Gourmet Catering with an extensive roster of professional men and women (serving staff, bartenders, supervisors, chefs and sous chefs, coat check personnel) who have demonstrated their service abilities and capabilities.

Actsnt staff is chosen for their expertise, professionalism, courteousness, personality, adaptability & flexibility in handling the varied challenges that can occur with each event. Attire is tailored to suit each event's aesthetics.

All of our Bartender personnel are Smart Serve certified and attend each event equipped with the appropriate tools required of their trade.

Staffing charges are based upon a four hour minimum.

RENTALS

We work with Exclusive Affair Rentals, the official rental company for the Toronto Stock Exchange. We would be happy to put together a quote for you for your event.

LANDMARK FEE

A landmark fee is levied by the Toronto Stock Exchange. This 15% fee is based on food and beverage service. This fee is line itemized in each quote provided. This fee is remitted and sent directly to the Toronto Stock Exchange upon the event's completion.

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