

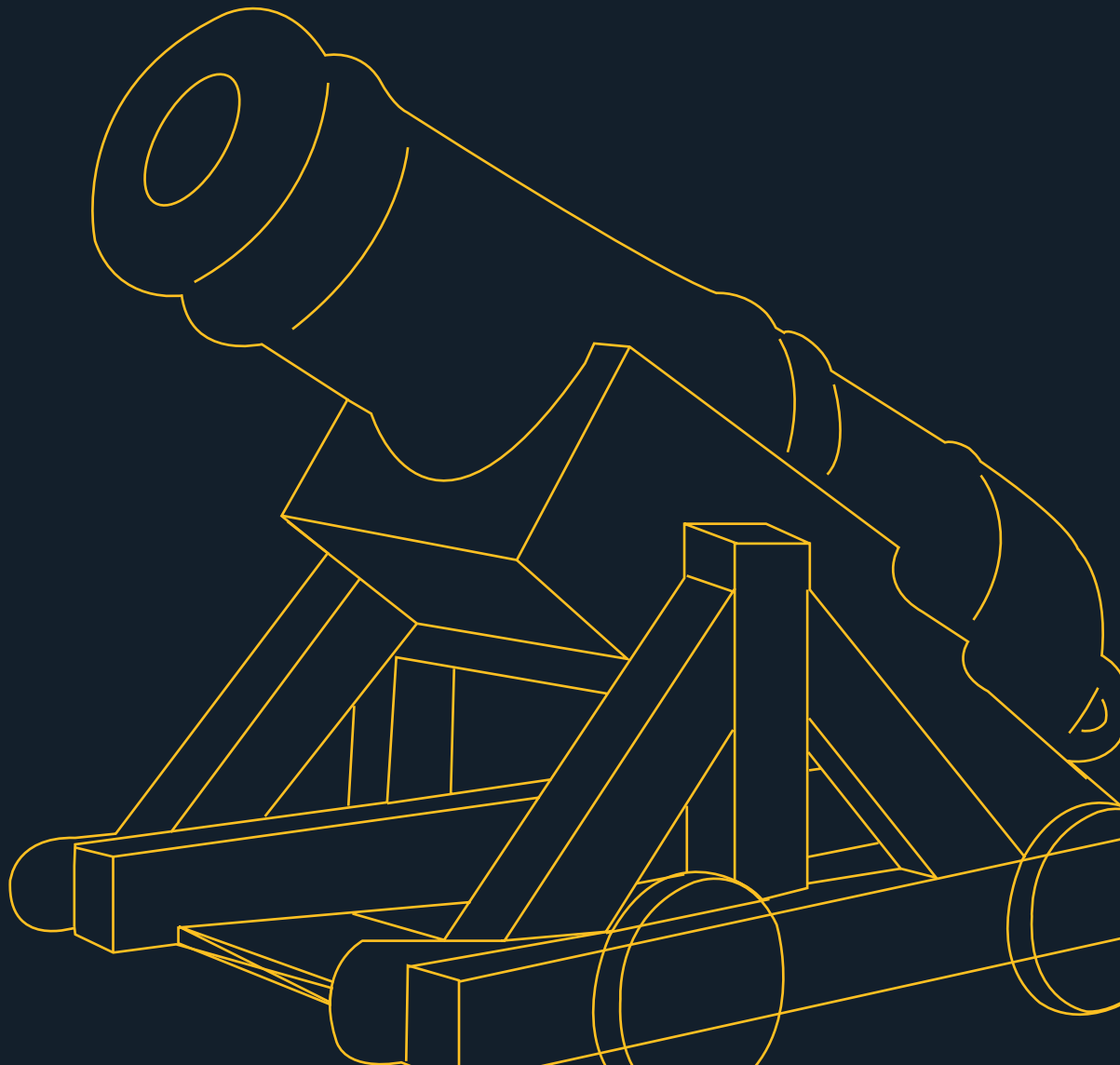
# FORT YORK

## PROMOTIONAL DINNER PACKAGE

The Friends Of  
**FORT YORK**  
AND GARRISON COMMON






ZUCHTER BERK  
HOSPITALITY MANAGEMENT GROUP





**ZUCHTER BERK**  
HOSPITALITY MANAGEMENT GROUP

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## ZUCHTER BERK

Zuchter Berk Meat and Dairy Creative Caterers Is Toronto’s Premier Kosher Caterer. We Began As One Of Toronto’s First Kosher Restaurants. Over The Years, We Have Grown To Be A Leading Synagogue Caterer With A Long History Of Service Par Excellence To The Jewish Community. We Also Excel In Off-Premise Kosher Catering, Working In Many Of Toronto’s Finest Venues. Our Range Is Extraordinary — From Intimate Family Dinners To Simcha’s Of All Sizes, Including Large Community Events Serving More Than 2,000 Guests.

1895 Leslie St.  
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T (416) 386 1086  
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## FORT YORK

Canada’s largest collection of original War of 1812 buildings and 1813 battle site. Located in the heart of downtown Toronto, Fort York is open year-round and offers tours, exhibits, period settings, and seasonal demonstrations. During the summer months, the site comes alive with the colour and pageantry of the Fort York Guard. Fort York also provides a wide variety of education programmes for groups of all ages.

250 Fort York Blvd  
Toronto ON, M5V 3K9

T (416) 392 6907  
F (416) 392 6917

\*Client to book directly with Fort York.  
A 15% landmark fee will be added to food, beverage, and staff.

## PROMOTIONAL MENU PACKAGE:

This is a suggested menu. Our staff would be happy to create a personalized menu for you.

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BASED ON 150 GUESTS

PRICE PER GUEST \$58.00\*

Client may provide the alcohol with special occasion permit and soft bar beverages

## PASSED HORS D'OEUVRES:

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A SELECTION OF THE FOLLOWING  
OPTIONS: (4 PIECES PER PERSON)

### HOT

Mini Beef Slider Burger With  
Chipotle Aioli on Sesame Egg Bun

Chicken Mango Spring Rolls  
With Chili Dip

### COLD

Tomato Basil Tartlet

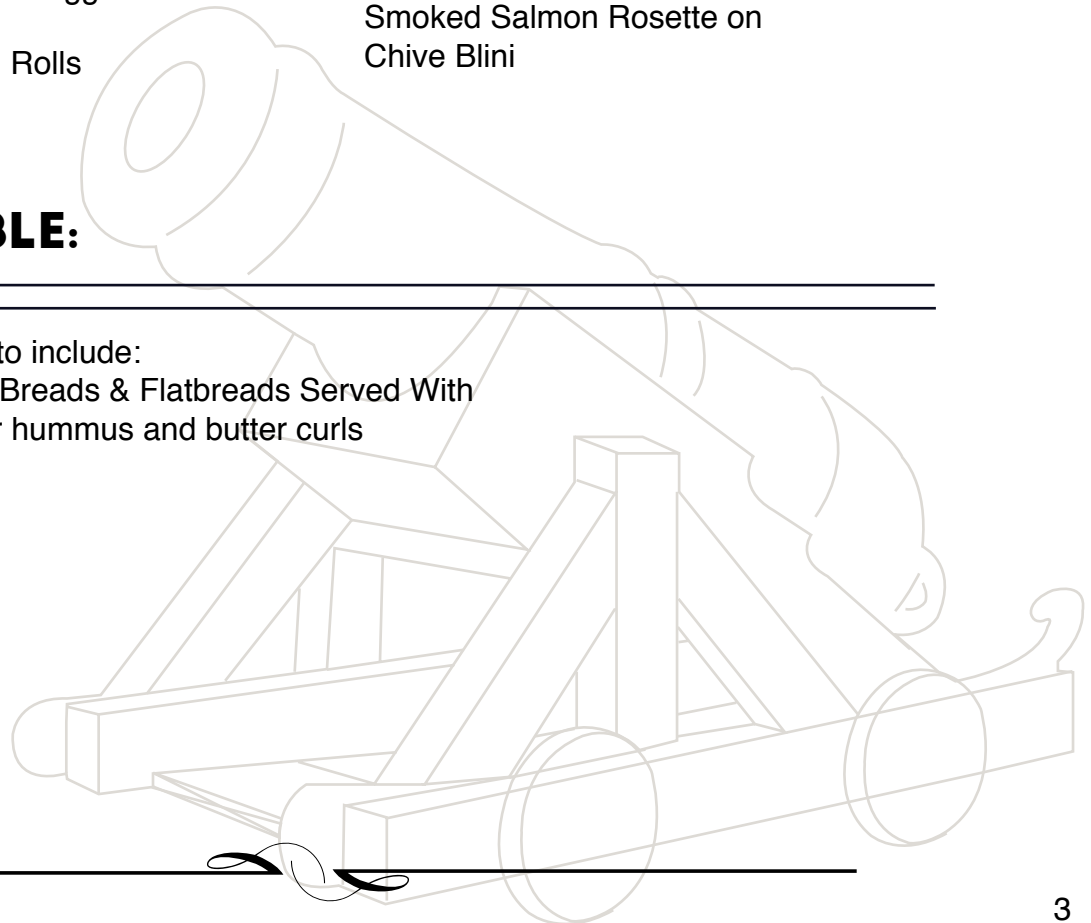
Smoked Salmon Rosette on  
Chive Blini

## ON THE TABLE:

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Deluxe Bread Display to include:  
Freshly Baked Artisan Breads & Flatbreads Served With  
homemade red pepper hummus and butter curls



# PLATED MENU:

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## APPETIZER COURSE

A Choice of one of the following options:

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### ZB CAESAR SALAD

Crisp Romaine lettuce with homemade creamy garlic dressing, and sweet chili croutons

**OR**

### HEARTY SALAD

Mixed baby greens, roasted pear, grilled fennel, carrot curls and cherry tomatoes tossed with lemon herb vinaigrette

## ENTREE COURSE

A Choice of one of the following options:

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### MUSHROOM CHICKEN SUPREME

Breast of Chicken Stuffed with Assorted Mushrooms Served with a Red Wine Mushroom Demi Glaze

**OR**

### BASIL CHICKEN SUPREME

Roasted Breast of Chicken marinated with fresh basil and topped with a bell pepper chutney

**OR**

### CHICKEN ROULADE

Stuffed with Arugula, Sun Dried Tomatoes and Olives served with a smoked tomato chicken jus

**OR**

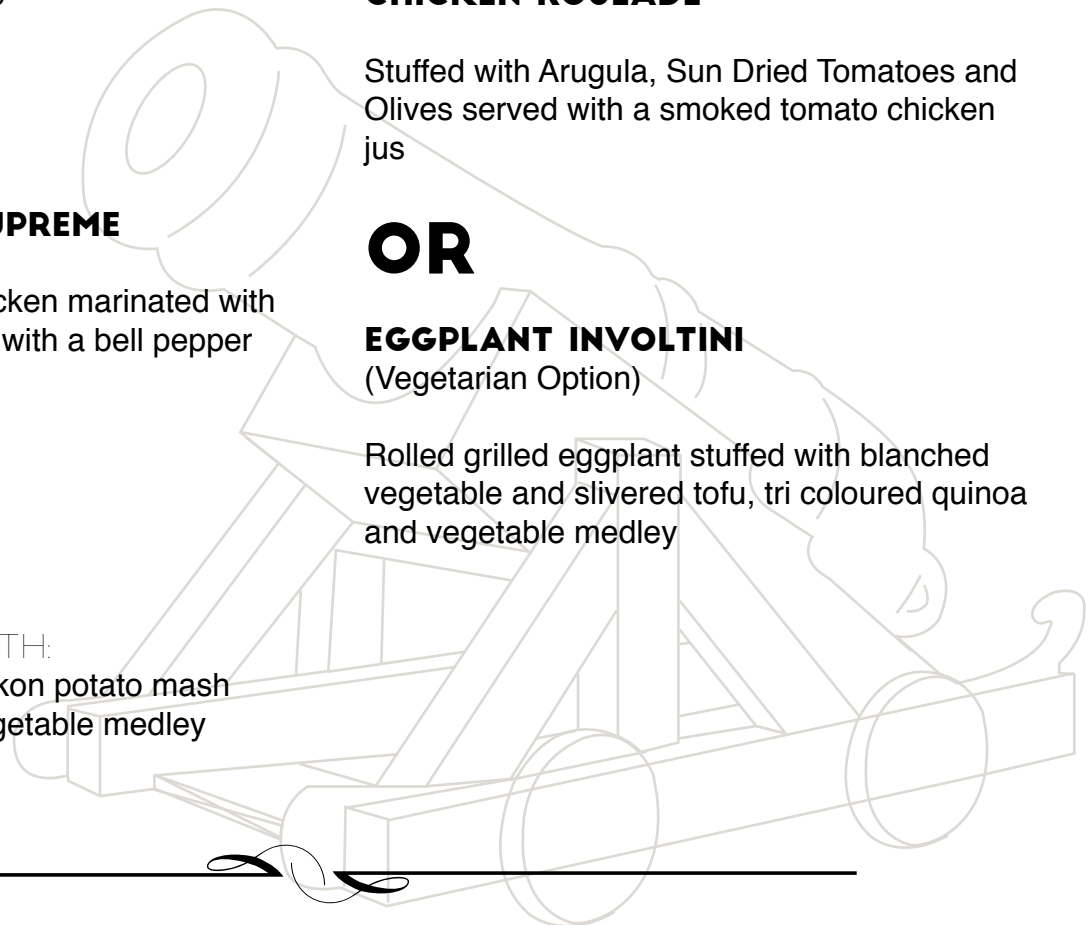
### EGGPLANT INVOLTINI

(Vegetarian Option)

Rolled grilled eggplant stuffed with blanched vegetable and slivered tofu, tri coloured quinoa and vegetable medley

ACCOMPANIED WITH:

Vanilla and parsnip Yukon potato mash and Chefs jump up vegetable medley



## DESSERT COURSE

A Choice of one of the following options:

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### LEMON BRÛLÉE TART

With burnt sugar crisp and berry coulis

**OR**

### STRAWBERRY AND APPLE CRISP

Served with vanilla crème anglais

**AND**

### COFFEE AND TEA SERVICE

Freshly-Brewed Regular and Decaffeinated Coffee and Teas

## PROMOTIONAL MENU PACKAGE STAFFING CHARGE: (ESTIMATED ONLY)

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Professional formally trained service staff, bartenders, Chefs and supervisors for set-up, service, and breakdown. Actual hours worked will be reflected on final summary

1 x Supervisor @ \$35/hr x 13 hours

1 x Bartender @ \$29/hr x 13 hours

2 x Waitstaff @ \$29/hr x 13 hours

1 x Head Chef @ \$35/hr x 7 hours

3 x Waitstaff @ \$29/hr x 9.5 hours

3 x Assistant Chefs @ \$32/hr x 7 hours

## RENTAL EQUIPMENT CHARGES: (ESTIMATED ONLY)

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\$30.00 Per-Person

Bar equipment, kitchen equipment, service equipment, flatware, china and glassware, etc. Total based on final menu choices and guest count will be reflected on final summary billing.

\*13% HST,

\*\*A 10% landmark fee added to food, beverage, and staff

# AVAILABLE UPGRADE OPTIONS:

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## HORS D'OEUVRES

Added to the basic package Selection

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Add the following options to the package at \$4.50/guest  
(Addition increases selection to 6 Pieces of Hors d'oeuvres per person)

### **SOUTH BEACH FISH CAKES**

Served with mango and lime salsa

### **MINI BEEF AND SHIRAZ PIES**

Served with peppercorn jus for dipping

## RECEPTION STATIONS

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### **BEEF CARVERY STATION**

\$8.50/Guest

Hand carved pickled Corn Beef, Zuchter Berk's own BBQ Brisket and Smoked Turkey Breast served with an assortment of sliced Rye Breads, Mustards and Kosher Dills with Deli Style Cole-slaw

### **HARVEST STATION**

\$5.85 /Guest

A selection of crudités, Tuscan bean spread, lemon and red pepper hummus with tahina, eggplant babaganoush, Turkish salad, warm pita, & wonton chips

### **MASHED POTATO STATION**

\$6.50 /Guest

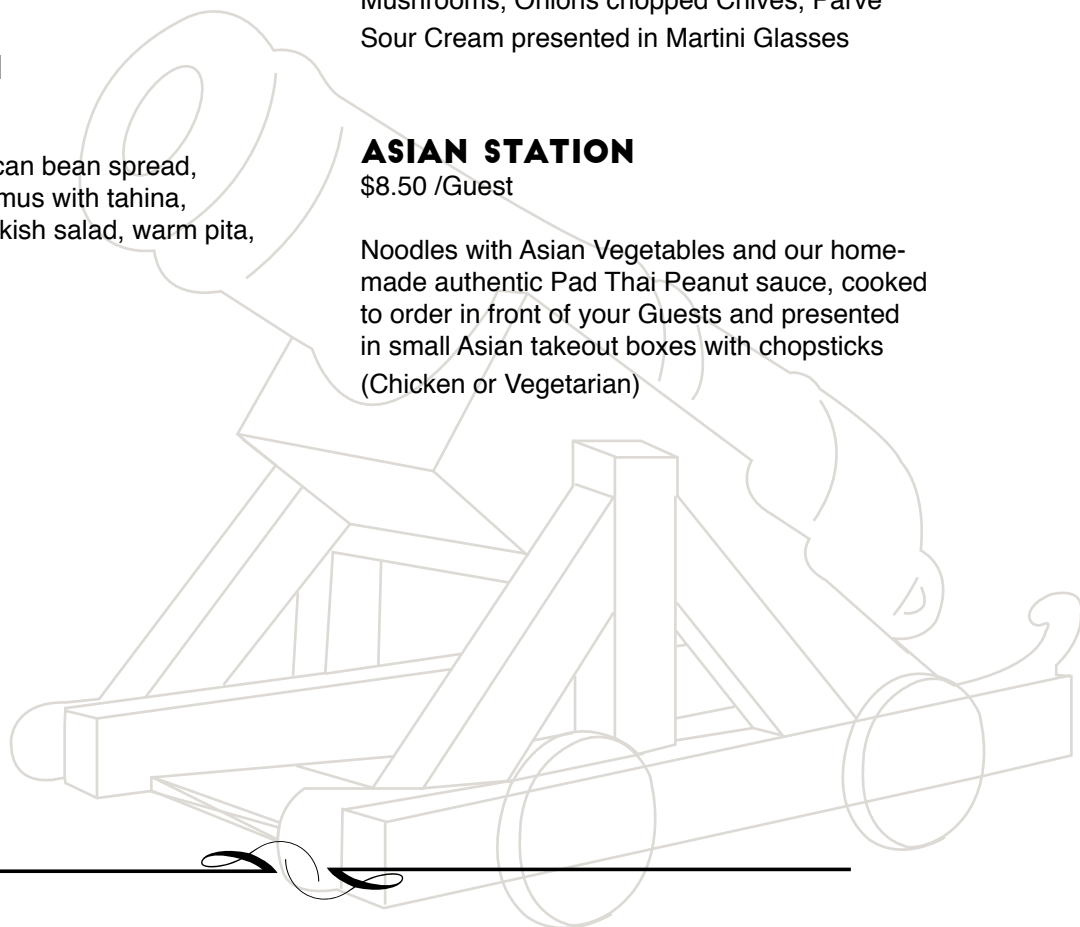
Garlic Mashed Yukon Golds and Sweet Potato Mash served with Mushroom Ragout, Garlic Pesto sauce or Spicy Chilli Sauce with the following toppings;

Mushrooms, Onions chopped Chives, Parve Sour Cream presented in Martini Glasses

### **ASIAN STATION**

\$8.50 /Guest

Noodles with Asian Vegetables and our home-made authentic Pad Thai Peanut sauce, cooked to order in front of your Guests and presented in small Asian takeout boxes with chopsticks (Chicken or Vegetarian)



## ENTREE OPTIONS

A Choice of One of the following options:

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### **BEEF MEDALLION**

\$7.00 /Guest

Herb crusted beef medallion  
with merlot sauce

### **PRIME RIB OF BEEF**

\$8.00 /Guest

Served au jus with sautéed mushroom  
and peppercorn jus

## LATE NIGHT SWEET STATIONS

\$10.00/Guest

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### **MINIATURE WHITE AND DARK CHOCOLATE CAKE LOLLYPOPS**

Sprinkled with Assorted Pearls

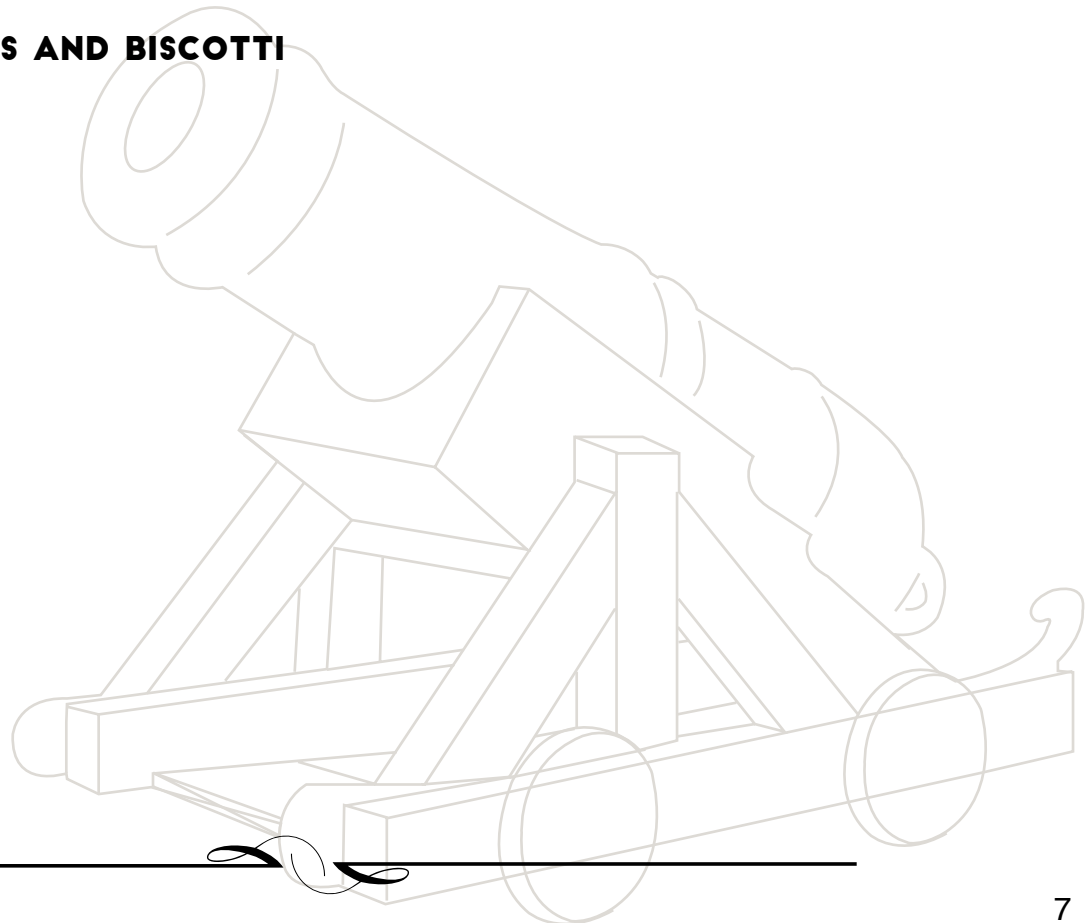
### **3 TIERED STAND WITH ASSORTED CUPCAKES**

Red Velvet, Vanilla, Carrot and Double Chocolate

### **MINI FRENCH PASTRIES**

Chocolate Mousse, Lemon Bars, Daquoise, Napoleons

### **ASSORTED COOKIES AND BISCOTTI**





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