



MISSISSAUGA
CONVENTION CENTRE

meeting packages

All meeting packages include the following:

Continuous All Day Refreshment Station
Breakfast Buffet Served with Sliced Fresh Fruit
Lunch Buffet (Hot or Cold)
Function Room Rental

Minimum numbers apply. Meeting Packages valid for weekday bookings only. Weekend meetings and groups below the minimum, may be subject to a function room rental fee.

 (905) 564-1920

 info@mississaugaconvention.com

Full Day Packages

ONE

Continuous All-Day Refreshment Station
Continental Breakfast
Cold Lunch Buffet [Choice of One Salad, One Sandwich & One Dessert]
Function Room Rental

TWO

Continuous All-Day Refreshment Station
Continental Breakfast
Hot Lunch Buffet [Choice of Two Salads OR One Soup and One Salad, One Pasta, One Entrée Served With Side Dishes and One Dessert]
Function Room Rental

THREE

Continuous All-Day Refreshment Station
Continental Breakfast
One Mid-Morning Snack
Hot Lunch Buffet [Choice of Two Salads OR One Soup and One Salad, One Pasta, One Entrée Served With Side Dishes and One Dessert]
One Mid - Afternoon Snack option
Function Room Rental

FOUR

Continuous All-Day Refreshment Station
Continental Breakfast
One Mid-Morning Snack
Hot Lunch Buffet [Choice of Two Salads OR One Soup and One Salad, One Pasta, One Entrée Served With Side Dishes and One Dessert]
One Mid - Afternoon Snack option
Function Room Rental

CUSTOM PACKAGES CAN BE
CREATED TO ACCOMMODATE YOUR
GROUPS' CATERING NEEDS



Half Day Packages

MORNING MEETINGS

Package One

Continuous Refreshment Station
Continental Breakfast
Function Room Rental

Package Two

Continuous Refreshment Station Great
Canadian Breakfast Buffet
Function Room Rental

AFTERNOON MEETINGS

Package One

Continuous Refreshment Station
Cold Lunch Buffet [Choice of One Salad, One
Sandwich & One Dessert]
Function Room Rental

Package Two

Continuous Refreshment Station
Hot Lunch Buffet [Choice of Two Salads OR
One Soup and One Salad, One Pasta, One
Entrée Served With Side Dishes and One
Dessert]
Function Room Rental

CUSTOM PACKAGES CAN BE
CREATED TO ACCOMMODATE YOUR
GROUPS' CATERING NEEDS



Breakfast

REFRESHMENT STATION

(Served with each meeting package.)

Freshly brewed 100% Columbian coffee, decaffeinated coffee and select teas. Assorted chilled fruit juices, soft drinks, and bottled water.

BREAKFAST BUFFETS

Continental Breakfast

- Freshly baked assorted Danishes, muffins and croissants served with fruit preserve and butter
- Seasonal sliced fresh fruit platter

Great Canadian Buffet Breakfast

- Freshly baked assorted Danishes, muffins and croissants served with fruit preserves and dairy butter
- Seasonal sliced fresh fruit platter
- Farm fresh scrambled eggs, crispy bacon, or breakfast sausage and home fried potatoes

substitute turkey sausage available upon request

Executive Breakfast

(Speak to your sales representative for pricing.)

Your choice eggs served in two styles:

- Poached egg with peameal bacon on an English muffin topped with Hollandaise sauce
- Poached eggs with asparagus on English muffin with sage butter
- Western omelet (green pepper, onion and ham)
- Traditional cheese omelette
- Fresh scrambled eggs with chives
- Eggs Florentine (scrambled eggs with spinach)

Breakfast Includes:

- Home fried potatoes with onions, red and green peppers
- Choice of 2: chouriço, farm sausage, peameal bacon or crisp bacon
- Single serving yogurt (fruit and plain)
- Freshly baked Belgian waffles served with warm fruit compote, maple syrup and butter
- Assorted freshly baked pastries to include muffins, Danishes and croissants
- Fruit kebabs (to include pineapple, honeydew, cantaloupe, strawberries)



Breakfast

BREAKFAST ENHANCEMENTS

(Speak to your sales representative for pricing.)

Live Omelette Station

Made to order with choice of fillings: bacon, ham, onion, mushroom, tomato, peppers, spinach and feta, or cheddar cheese.

Burrito Bar

Scrambled egg, spicy grilled chorizo, diced tomato, jalapeno peppers, sour cream, salsa, Tex-Mex cheese, and scallions wrapped in a soft sheet tortilla (white or whole wheat).

Assorted Cheese & Cold Cut Platter

Accompanied with bagels, sliced white and whole wheat breads and English muffins served with cream cheese and dairy butter. (Includes toaster station).

Breakfast Sandwiches & Hash Browns

Complete with egg, cheddar cheese and choice of bacon or peameal served on a toasted English muffin. Accompanied with crispy hash browns.

Parfait Bar

Plain Greek or vanilla yogurt accompanied with assorted berries and granola. Served with honey.

Assorted Boxed Cereals

Served with 2% milk, bananas and assorted berries.



Snacks

MID-MORNING SNACK

- Granola and nutri- grain bars served with whole fruits
- Mini quiche (vegetarian and meat - served warm)
- Build your own yogurt parfait with granola, assorted berries and honey
- Assorted single serving yogurts
- Cubed cheddar and provolone cheese with dried cranberries and toasted almonds

MID-AFTERNOON SNACK

- Assorted freshly baked cookies and brownies
- MCC trail mix and popcorn
- Assorted individual bags of potato chips and chocolate bars
- Cubed cheddar and provolone cheese with dried cranberries and toasted almonds
- Raw vegetable crudité served with dip
- Hummus and Mediterranean spreads served with pita bread and flat breads
- Assorted nacho chips served with homemade salsa, Tex-Mex cheese, jalapeño peppers, sour cream and fresh cilantro
- Specialty coffee cakes: banana, apple/cranberry, lemon, poppy seed, and carrot



Lunch

All lunches are served with a selection of freshly baked breads and whipped butter)

SOUPS

Beef Barley

A flavorful beef broth with celery, carrots, tomato, barley and a medley of mixed vegetables.

Cream of Leek and Potato

A smooth creamy soup with fresh leeks and potato.

Chicken Gumbo

A spicy chicken broth consisting of celery, onion, tomato, long grain rice and tender chicken breast.

Toscana Minestrone

A classic Italian tomato soup served in a chicken broth consisting of garlic croutons, assorted garden fresh vegetables, beans and pasta.

Stracciatella

A traditional Italian soup consisting of egg, mini meatballs, parmesan cheese and fresh spinach. Served in a perfectly seasoned chicken broth.

Tomato Bisque

Deliciously smooth and comforting on a cold winter's day.

Roasted Butternut Squash

Made with sour cream and sunflower seeds.

Cream of Broccoli or Wild Mushroom



Lunch

SALADS

Marinated Pasta Salad

Consisting of sweet bell peppers, onions, black olives, cherry tomatoes, and feta cheese.

Creamy Coleslaw

Crispy cabbage and carrots tossed in a tangy and seasoned mayonnaise dressing.

Red Potato Salad

Slightly smashed baby red potatoes served in a mayo and sour cream dressing with fresh dill.

MCC Garden Salad

Mixed baby greens, radicchio red leaf lettuce and romaine lettuce served in a homemade honey balsamic vinaigrette.

Baby Spinach Salad

Fresh spinach mix topped with apple slices, caramelized pecans, and crumbled Feta cheese served in a balsamic vinaigrette dressing.

Mediterranean Quinoa Salad

With chickpeas, red bell pepper, Kalamata olives and Feta cheese served in a balsamic vinaigrette.

Greek Salad

Iceberg lettuce, Feta cheese, Kalamata olives, tomato, cucumber, green pepper, red onion served in an oregano vinaigrette.

Caesar Salad

With Romaine lettuce, fresh croutons, parmesan, bacon bits (on the side) and homemade dressing.

Mixed Organic Greens

Medley of baby lettuces, julienned carrots and red cabbage with balsamic vinaigrette.



Lunch

PASTA

Dry Pastas

Penne | Rigatoni | Farfalle | Fusilli

Stuffed Pastas

Tortellini di Ricotta | Ravioli di Ricotta | Agnolotti di Ricotta

Sauces

Alla Panna [Cream sauce]

Al Sugo [Plum tomato and fresh basil sauce]

Rose Sauce [Cream infused tomato sauce]

Pesto [Fresh basil, crushed garlic, olive oil, pecorino cheese]

Alla Bolognese [Tomato sauce with ground beef]

Primavera [Rose or al sugo with a medley of fresh vegetables]

SANDWICHES

Big & Hearty

Assorted sandwiches on a selection of rustic breads fillings to include roast beef caramelized onions & provolone / black forest ham, grainy mustard & Swiss / smoked turkey and tomato chutney / tuna and Swiss, roasted vegetables and goat cheese.

It's a Wrap

Assorted wraps to include plain, spinach and whole wheat. Variety to include chicken Caesar, roast beef, tuna and egg salad, corned beef, vegetarian and honey glazed ham.

Montreal Deli Style Sandwiches

Build your own warm sandwich on rye and toasted baguettes hot steamed, shaved, cracked black pepper pastrami herb roasted, thinly sliced AAA top sirloin of beef assorted grilled vegetables accompanied with Russian dressing, pommery mustard, and dill pickles crisp waffle fries.



Lunch

ENTRÉES

Veal or Chicken Parmigiana

Tender veal or chicken served in a tomato sauce and topped with melted provolone and topped with mashed potatoes and cheese.

Beef Bourguignon

Slow cooked, cubed beef braised in a red wine with carrots, pearl onions and mushrooms.

Veal or Chicken Scaloppini

Tenderized, lightly floured and served in a marsala mushroom sauce.

Shaved Roast Beef

Slow cooked and served in a rich natural jus.

Chicken Al Limone

Served in a lemon herb and white wine reduction.

Portuguese Style Chicken

Traditional Portuguese chicken has become a house specialty and one of our most popular menu items with our repeat customers.

Seared Breast of Chicken

Roasted to perfection and served in a rosemary infused natural jus.

Chicken or Pork Souvlaki Skewers

Grilled to perfection and served with homemade tzatziki sauce.

Chicken or Beef Stir Fry

Served with noodles or rice.

Italian Sausage

Oven roasted Italian sausage served with sautéed onions and sweet peppers.

Atlantic Salmon Filet

Served in a ginger glaze.

Filet of Sole or Cod Loin

Lightly floured with fresh herbs.

Baked Eggplant Parmigiana (Vegetarian)

Thinly sliced eggplant lightly battered and layered with tomato sauce and freshly grated Parmigiano cheese and mozzarella.

Stuffed Sweet Bell Peppers (Vegan/Vegetarian)

Red and yellow sweet bell peppers served in a light tomato sauce and stuff with wild rice and lentils.

Soy Chicken Ratatouille (Vegan/Vegetarian)



Lunch

SIDES

A Seasonal Medley of Vegetables

(Please select one)

Steamed Vegetables | Stir-fry Vegetables | Roasted Vegetables

Rice or Potato

(Please select one)

Roasted Potatoes | Mashed Potatoes | Cajun Roasted Potatoes
Parisienne Potatoes | Vegetable Fried Rice | Mushroom Rice with Shallots
Jasmine Rice

DESSERTS

Assortment of freshly baked European pastries
Decadence platter to include freshly baked cookies, brownies, and
Nanaimo squares
Cheesecake served with a berry coulis
Tiramisu served with a decadent chocolate sauce
Carrot cake
Strawberry Shortcake with a strawberry coulis
Apple Crumble



THE CLOSING MIXER

OPTION 1

Chef's Choice of Hot & Cold Hors D'oeuvres

Passed Butler-Style
(3 pieces per person)

Cheese & Fruit Display

Selection of fine Domestic and Imported cheeses garnished with grapes and accompanied with assorted flatbreads, bread sticks and crackers.

Standard Open Bar

(2 hours)

OPTION 2

Chef's Choice of Hot & Cold Hors D'oeuvres

Passed Butler-Style
(3 pieces per person)

Charcuterie Board

Assorted selection of Salami and gourmet cheeses. Accompanied with sweet and savory antipasto items. Served with assorted flatbreads, crackers, bread sticks and focaccia spears. Served with Mediterranean spreads.

Crudité with Dip

An array of fresh vegetables served with our signature dip

Standard Open Bar (2 hours)