

EVENT ENHANCEMENTS

FOOD STATIONS AND BAR FEATURES

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RECEPTION STATIONS

ANTIPASTO BAR

Greek salad, chickpea salad, assorted marinated olives, mushrooms sott'olio, fire grilled peppers, zucchini, eggplant, caprese salad, platter of assorted cheeses and cured meats including freshly sliced prosciutto. Accompanied with freshly baked breads.

ANTIPASTO BAR DELUXE

Assorted imported and domestic cheeses garnished with seedless grapes and figs. Greek village salad, chickpea salad, assorted marinated olives, mushroom sott'olio, fire grilled peppers, zucchini, eggplant, caprese salad, assorted cured meats including freshly sliced prosciutto. Norwegian smoked salmon, seafood salad, mussels alla marinara, Italian sausage with sautéed peppers and onions. Accompanied with freshly baked breads and Mediterranean spreads.

CHARCUTERIE BOARD

Assorted selection of salumi and gourmet cheeses with sweet and savoury antipasto items. Served with assorted flatbreads, crackers, bread sticks and focaccia spears.

CHEESE AND FRUIT DISPLAY

Selection of fine domestic and imported cheeses garnished with seedless grapes and served with assorted crackers and flatbreads.

CRUDITE PLATTER WITH DIP

An array of fresh vegetables served with our signature dips.

LIVE OYSTER STATION

Freshly baked oysters Rockefeller.

Freshly shucked oysters on a half shell with seafood sauce, lemons, horseradish.

Oyster shots (fresh oyster in a shot glass with gremolata sauce)

LATE NIGHT STATIONS

THE WINE & S

BELGIAN CHOCOLATE FOUNTAIN

Decadent chocolate, fresh selection of strawberries, golden pineapple, honeydew, cantaloupe, pretzel bites, lady fingers, profiteroles and cinnamon sugar dusted funnel cake fries.

LIVE MALASADA STATION

Traditional Portuguese and Hawaiian style donuts deep fried and coated with granulated cinnamon sugar, filled with choice of custard or chocolate cream.

MINI DONUT STATION

Hot, freshly fried mini donuts made by our mini donut machine while your guests watch. The mini donuts are lightly sprinkled with your guests' choice of cinnamon sugar, vanilla, chocolate, raspberry and powdered sugar.

NITROGEN ICE CREAM STATION

Watch your ice cream come to life, as it is freshly made using the nitrogen method. Build your sundae with an assortment of toppings; caramel, chocolate, strawberry sauce, chopped nuts, sprinkles and chocolate ships.

SWEET TABLE

Assorted pastries, assorted whole cakes, freshly sliced seasonal fruits and custard pudding.

(Number of Cakes to be determined by final guest count)

SWEET TABLE DELUXE

Selection of decadent pastry miniatures to include assorted cakepops, chocolate mousse, cheesecake squares, chocolate covered strawberries, mini crème brûlée, tiramisú and bolo de bolacha.

WAFFLE AND CREPE STATION

Fresh belgian waffles and crepes with nutella, sliced bananas, berries, assorted ice cream, caramel and chocolate sauce, assorted nuts and diced fresh fruits.

SAVORY

SEAFOOD BUFFET

Cold lobster halves, dungeness crab, tiger shrimps, clams, shrimp puffs, codfish croquettes, meat croquettes, chicken fingers, chicken wings, rice a valenciana.

NACHO STATION

Tri-colour nachos with all the trimmings! Guacamole, sour cream, pico di gallo, jalapeños and shredded cheese mix.

PORCHETTA STATION

Roasted porchetta with ciabatta and kaisers, hot banana peppers and traditional condiments 35lbs/roast.

SUCKLING PIG STATION

SHAWARMA STATION

Station attendants to prepare chicken shawarmas on a fresh pita for your guests to enjoy. Accompanied with garlic sauce, hummus, tahini sauce, hot sauce, tomatoes, onion, pickles, and lettuce.

*Rotisserie at station sliced live by a chef - Inquire for pricing**.

TACO STATION

Sizzling chicken or beef strips to fill in soft and hard taco shells with your choice of sour cream, hot sauce, lettuce, pickled jalapeños, chopped fresh tomato salsa, cheddar and Monterey Jack cheese.

ASIAN FUSION

Vegetable chow mein noodles served in an Asian box, with BBQ chicken on the side, mini vegetable and shrimp spring rolls and popcorn chicken.

PIZZA PARLOUR STATION

Fresh from the oven, thin crust pizza's to include: Chicken, spinach, red pepper, Feta cheese, black olives and pesto | Roasted vegetable and goat cheese | Philly cheese steak

CAPTAIN'S FISH AND CHIPS STATION

Beer battered haddock served with our famous in-house French Fries.

POUTINE STATION

French Fries, cheese curds, beef or vegetable gravy. Load it up with a large variety of toppings.

SLIDERS STATION

Fresh Angus Beef sliders on mini sesame seed burger bun, grilled chicken and vegetarian on ciabatta buns.

CHICKEN AND WAFFLE STATION

Freshly made waffles topped with southern style fried chicken; Dress it up with a variety of different syrups and sauces.

BAR MENU

STANDARD OPEN BAR

Up to 8 Hours - Includes Juice
and Soft Drinks

LIQUOR

Absolute Vodka
Black Label Scotch
Appleton White Rum
Barclay's Brandy
Wiser Special Whiskey
Beefeater Dry Gin

DOMESTIC BEER

Labatt's and Molson
Products

HOUSE RED AND WHITE BY THE GLASS

SUPPLIED BY CLIENT

Up to 8 Hours - Includes Juice
and Soft Drinks

Client must provide a
Special Occasions Permit,
which is designated by
L.C.B.O.

Licensed Bartender: price
per bartender, based on 8
hour bar

Corkage Fees per bottle –
Maximum 40 oz.

Beer price per case of 24
Wine Bottle price per
Bottle – Maximum 750 ml

All alcohol must be
delivered to the
Mississauga Convention
Centre the day of the
event. A copy of the receipt
from LCBO and The Beer
Store must be provided to
management, along with a
copy of the Special
Occasion Permit.

PREMIUM OPEN BAR

Up to 8 Hours - Includes Juice and Soft Drinks

SPIRIT | LIQUOR | LIQUEUR

Grey Goose Vodka | Wiser's Special Whiskey | Crown Royal | Beefeater Dry Gin | Black Label Scotch Malibu Coconut Rum | Southern Comfort | Sambuca Nostra Dubonnet | Campari | Amaretto Reserve Porto | Cacao Dark Jägermeister | Crème De Banana Polar Ice / Skyy Vodka | Limoncello Canadian Club Whiskey | Dry Martini Lambs White Rum | Anisette Gautier Cognac | Blue Curacao Triple Sec | Jack Daniels | Chivas Regal | Grand Marnier Ballantine's Scotch | Melon Liqueur Peach Schnapps | Dry Vermouth O'Casey's Irish Cream | Grand Marnier | Banana Liqueur Bacardi Dark Rum | Barclay's Brandy Sweet Vermouth | Grappa Stravecchia | Olmeca Gold Tequila Bolivar Coffee Liqueur | Long Island Ice Tea | Grappa Stravecchia Crème de Cacao White

SPECIALTY COCKTAILS

Martini, Pina Colada and Strawberry Daiquiri

IMPORTED and DOMESTIC BEER

Heineken, Stella Artois, MGD, Corona and Guinness, Moosehead, Keith Pale Ale, Coors Light, Molson Canadian, Molson Export, Budweiser and Labatt's Blue.

HOUSE RED AND WHITE TABLE WINES

SPARKING WINE (FOR TOASTING)

SPECIALITY COFFEES

Espresso, Café au Lait, Cappuccino, Macchiato, Spanish, Irish Cream, Bavarian Liquor Coffee, Regular Coffee, Decaffeinated Coffee, Tea and Herbal Teas.