



Catering

**Metro Hall's
Exclusive Caterer
55 John St.**

YMCA Catering is a professional service associated with the YMCA Culinary Training Program at Metro Hall.

We are committed to providing quality service and products, while presenting relevant educational opportunities to our culinary training participants.

Your order provides an active learning experience that directly contributes to employment success in our community.

Thank you for your support!

Regular Hours: Monday – Friday, 7:00am – 5:00pm
(Extended Hours and Weekends are Available)

www.ymcagta.org/catering

catering@ymcagta.org

(416) 916-1066



Catering Menu

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Corporate Catering Menu - Breakfast

Breakfast

All breakfasts include coffee, tea, and juice

Cold

(min 6 people)

Assorted Breads – Banana-coconut, Zucchini, Lemon-cranberry, and Honey-pepper cornbread 4.95pp

Assorted Pastries – Muffins, Danishes, Scones, and Croissants 4.95pp

Continental – A selection of Breads and Pastries accompanied by a fresh fruit platter 6.75pp

Continental Deluxe – Continental breakfast with the addition of sliced cheeses, yogurt and granola 7.95pp

Bagel Bash – Bagels, cream cheese, preserves, and smoked salmon 6.95pp

Hot

(min 10 people)

The Farm – Scrambled eggs, home fries, croissants, and choice of bacon, sausage, or peameal bacon 7.50pp
*With all 3 meats, add \$2.50/pp

The Forest – Choice of French Toast, Waffles, or Pancakes, served with maple syrup, a fresh fruit platter, and choice of bacon, sausage, or peameal bacon 7.25pp
*With all 3(toast, waffles, and cakes), add \$2.00/pp
*With all 3 meats, add \$2.50/pp

The City – Breakfast Sandwiches (scrambled eggs, cheese, and your choice of bacon, sausage, or peameal bacon served on biscuits and/or English muffins) accompanied by a fresh fruit platter 6.95pp
*Change scrambled to western omelette, add \$1.00/pp

Pastries À-La-Carte

(min 6 people)

Muffins 2.00 ea

Breakfast Breads 2.00 ea

Danishes 2.25 ea

Scones 2.00 ea

Croissants 2.00 ea

Cookies 1.20 ea

Dessert Squares 2.00 ea

Butter Tarts 2.25 ea

Yogurt Cup 1.25 ea

Beverages

Coffee Carafe (12 people) 17.95 ea

Tea Carafe (hot water and select teas for 12 people) 16.50 ea

Tea Individual (individual tea bag and hot water) 1.50 ea

Milk (250 ml, 2% or chocolate) 1.50 ea

Soft Drinks (355ml cans) 1.25 ea

Juice (300ml bottles) 1.25 ea

Perrier (330ml bottles) 1.70 ea

Jug of Ice Water (6 people) 1.50 ea

Punch Bowl (20 people) 22.50 ea

*Modifications to menu items may be subject to a \$0.50/item surcharge

Corporate Catering Menu – Lunch

Sandwiches/Wraps

(min 6 people)

Classic Tea – Tuna salad, Egg salad, Chipotle-Chicken salad with avocado, and Cucumber with herbed cream cheese	4.25pp
Deli Style – Roast Beef with caramelized onions, Roast Turkey with cranberry-mayo, Smoked Ham with gruyère cheese, and Grilled Vegetables with olive tapenade	5.95pp
Inspired Tastes – House-made Smoked Meat with hot mustard, South-West Grilled Chicken with avocado and black bean, Prosciutto and shaved parmesan with basil pesto, and Greek vegetables with feta and hummus	7.25pp
Build Your Own – Assorted rolls, platter of deli meats, sliced cheeses, lettuce, tomato, pickles, and condiments	4.95pp

Hot Lunch Entrées

(min 10 people)

All Lunch Entrées are served buffet style and come with your choice of a classic salad or steamed vegetables

Mac & Cheese – blend of cheddar, gruyère, and parmesan *Add Chorizo sausage \$2.00/pp	6.95pp
Baked Penne – Tomato sauce, roasted vegetables, mozzarella and parmesan cheese *Add Chorizo sausage \$2.00/pp	7.95pp
Tandoori Chicken – with basmati rice	7.95pp
Chicken Parmesan – with herb and olive oil penne	8.95pp
Stuffed Chicken Breast – sun-dried tomato, basil, and chèvre, served with roasted potatoes	9.95pp
Beef Brisket Bourguignon – with horseradish mashed potato	12.95pp
Specialized Menus – consult with our Chef to design a menu that fits your tastes	Market

Salads

(min 6 people)

Classics

Garden – Baby greens, peppers, cucumber, tomato, and carrot with a maple-balsamic vinaigrette	2.50pp
Caesar – Romaine hearts, crispy pancetta, whole-grain croutons, and shaved parmesan	2.65pp
Greek – Romaine hearts, peppers, red onion, cucumber, tomato, kalamata olives, and feta	2.65pp
Spinach – Baby spinach, mushrooms, red onion, crispy bacon, and shredded gruyère with a honey-poppy seed vinaigrette	2.65pp

Hearty Choices

Chickpea – Peppers, green onion, mint, tomato, and a lemon vinaigrette	3.25pp
Fusilli – Sun-dried tomato, olives, pickled peppers, cucumber, green onion, feta cheese and a Greek vinaigrette	3.55pp
Broccoli and Kale – Cashews, dried cranberries, red onion, cheddar cheese, honey-curry vinaigrette	3.55pp

Inspired Tastes

Grilled Pineapple – baby arugula, dried cranberries, chèvre, and walnuts with a lemon vinaigrette	4.25pp
Roasted Beets – mâche, radish, and shaved parmesan with a maple-balsamic vinaigrette	3.95pp
Curried Sweet Potato – peppers, red onion, baby spinach, honey-curry vinaigrette	3.95pp

*Prices do not include HST

*Free water service with orders exceeding \$35 (before tax), when requested

*Prices subject to change without notice

Events Menu

Canapés

(min 2 dozen per selection)

\$2.25 per piece

Cold

Caprese Brochettes – cherry tomato, bocconcini, fresh basil

Smoked Salmon Crostini – capers and herbed chèvre

Grilled Vegetable Tart – olive tapenade, crumbled feta

Hot

Assorted Miniature Quiche – lorraine, florentine, mushroom

Mushroom and Leek Crescents – sautéed mushrooms and leeks in flakey pastry

Vegetable Samosa – spicy tamarind sauce

\$2.75 per piece

Cold

Roast Beef Crostini – duxelles, caramelized onion, horseradish

Melon Brochettes – prosciutto, honeydew, cantaloupe

Fresh Salad Roll – broccoli-kale salad, rice-paper wrap

Hot

Mini Jerk Chicken Wrap – pulled chicken, chapatti, coleslaw

Crab Cakes – chipotle aioli

Chicken Satay – spicy peanut sauce

\$3.25 per piece

Cold

Mini Ruben – house-made smoked meat, hot mustard, sauerkraut, shaved gruyere

Southwest Chicken Crostini – honey-pepper corn bread, black bean, sliced avocado

Petit Déjeuner en Phyllo – Phyllo shell, pickled quail egg, terrine de campagne

Hot

Fig Tart – fig jam, gorgonzola and walnuts

Kefta Sliders – mini lamb burgers, minted cucumber-yogurt, onion sprouts

Brie Tart – fresh blueberries, pepper jelly, chopped arugula

Platters

(min 6 people)

Crudité – Fresh vegetables with minted cucumber-yogurt 2.75pp

Fruit – Fresh-cut melon, pineapple, and seasonal fruits 3.55pp

Cheese – Selection of cheeses served with preserves, crackers and croustini 3.75pp

Dips – Hummus, black bean, and minted cucumber-yogurt with grilled pita and tortilla chips 3.25pp

Charcuterie – Selection of cured meats and pâté with pickles, crackers, and croustini 4.25pp

Dessert – Assortment of desert squares and tarts 2.00pp

Hot Dinner Entrées

(min 10 people)

All Entrées served with multi-grain rolls, your choice of a classic salad and steamed vegetables

Mac & Cheese – blend of cheddar, gruyère, and parm 9.55pp
*Add Chorizo sausage \$2.00/pp

Baked Penne – Tomato sauce, roasted vegetables, mozzarella and parmesan cheese 11.25pp
*Add Chorizo sausage \$2.00/pp

Tandoori Chicken – with basmati rice 11.25pp

Chicken Parmesan – with herb and olive oil penne 12.45pp

Stuffed Chicken Breast – sun-dried tomato, basil, and chèvre, served with roasted potatoes 14.95pp

Beef Brisket Bourguignon – with horseradish mashed potato 17.25pp

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