

Dinner Menu

SILVER PACKAGE | PLATED DINNER

Minimum 20 people

Soup | Choice of One

- Sweet carrot soup with dill gremolata
- Minestrone soup with tomato and herb croutons
- Honey mushroom cream with fried potato crisps
- Sweet potato and corn chowder with apple wood smoked bacon
- Green asparagus and sweet basil cream soup
- Apple butternut squash soup with aged goat cheese crostini

Salad | Choice of One

- Watercress, tomato, pickled red onion and shaved fennel with lemon vinaigrette
- Rocket, endive, poached pear, candied walnut, dried cranberries and blue cheese
- Caesar salad, lemon, cherry tomatoes, garlic croutons and parmesan cheese
- Kale salad, olives, parmesan, cucumbers, roma tomatoes and pine nuts with red wine vinaigrette
- Heirloom and vine ripe tomatoes, quinoa, local goat cheese and basil with sherry dressing

Entrée | Choice of One, Maximum of 3

- Mushroom and feta stuffed chicken breast, sundried tomato risotto, green beans and harissa
- Roast striploin of beef, grainy mustard potatoes and root vegetables with a mushroom reduction
- Herb seared chicken breast, basil, capers, romano cheese, heirloom carrots and pan jus
- Atlantic salmon, edamame bean risotto and grilled asparagus with basil and kale pesto
- Willow Grove organic pork loin with cumin-coriander crust, red rice and seasonal vegetables
- Tortellini with buffalo mozzarella, sundried tomatoes, spinach, asparagus, extra virgin olive oil and romesco sauce

Dessert | Choice of One

- Ricotta cheese and pear cake
- Classic New York cheesecakes with berry coulis and chocolate pearls
- Raspberry tartelette, red currant jelly and chocolate bark
- Classic tiramisu with coffee chocolate sauce
- Individual warm apple pie topped with caramel sauce and toasted almonds

3 course menu:

CMP | \$40 per person

DMP | \$55 per person

4 course menu:

CMP | \$50 per person

DMP | \$65 per person

Surcharge for a maximum of 3 entrées | \$10 per person - 48 hour notice required for pre-selections

Surcharge for a maximum of 3 entrées | \$20 per person - when selections are made on the day of the event



Dinner Menu

GOLD PACKAGE | PLATED DINNER

Minimum 20 people

Soup | Choice of One

- Potato, leek and smoked bacon with chive cream
- Wild mushrooms and roasted garlic with white truffle oil
- Roasted butternut squash with apple butter and caraway rye croutons
- Curried zucchini soup with poppadum chips
- Green and white asparagus with lemon flat leaf gremolata and mascarpone cheese
- Roasted cauliflower with toasted pine nuts and poached currants

Salad | Choice of One

- Baby spinach, pickled mushrooms, grape tomatoes, shaved asiago, pecorino and pea shoots with spicy sherry apple vinaigrette
- Kale, baby greens, candied pecans, sundried cranberries, cherry tomatoes and carrots with balsamic fig vinaigrette
- Heirloom carrot ribbons, kale, orange and grapefruit sections, crispy pancetta, and pecorino with sherry mustard vinaigrette
- Roasted beets, candied walnuts, goat cheese and frisée with white balsamic vinaigrette
- Micro sprouts, smoked blue cheese, baby arugula, roasted portobello, smoked bacon and pickled red onion with apple cider dressing

Entrée | Choice of One, Maximum of 3

Seafood

- Seared diver scallops, tomato butter sauce, grilled king oyster mushrooms, zucchini and mascarpone polenta
- Seared salmon, preserved lemon butter sauce, rainbow chard, honey mushrooms and creamy farro
- Seasonal catch of the day, heirloom cherry tomatoes and mint salad, Kalamata tapenade and lemon herb quinoa
- Black cod, green pea broth, mini mushroom buttons, seared gnocchi and tomato mint relish

Poultry

- Ancho chicken breast, roasted poblano cream, sweet corn succotash and smashed fingerlings
- BBQ chicken breast, three cheese truffle macaroni, maple BBQ sauce and garlic spinach
- Mushroom stuffed chicken breast, spinach ricotta dumpling, heirloom cherry tomatoes and fruit mustard



Dinner Menu

Beef, Lamb and Pork

- Roasted herb pork chop, apple chutney, balsamic cipollini and sweet potato mash
- Braised beef short rib, veal jus, sautéed kale and smoked blue cheese potato purée
- Grilled Certified Angus New York strip, maple bacon, grilled king oyster mushrooms, veal jus and scalloped potatoes
- New Zealand lamb chops, grilled asparagus, pine nut gremolata, grilled artichoke, mint pea risotto and goat cheese

Vegetarian

- Roasted corn and black bean tart ([gluten-free](#)), rainbow chard, sweet corn and edamame beans
- Ratatouille tart, sundried tomato risotto, garlic spinach and Kalamata tapenade
- Cannelloni with ricotta and spinach, porcini cream sauce and fried sage

Duo Plated Entrée | Add \$5 per person

Seared Salmon and Grilled Chicken Breast

- Preserved lemon butter sauce, rainbow chard, honey mushrooms and creamy farro harissa

Herb Crusted Filet Mignon and Seared Diver Scallops

- Truffle butter, kale pesto, maple bacon, asparagus, sweet corn succotash and rosemary garlic potatoes

Certified Angus New York Strip and Jumbo Lump Crab Cake

- Veal jus, ancho aioli, crimini ragout, heirloom carrots, garlic spinach and scalloped chive potato gratin

Dessert

- Lemon tartelette, fruit coulis and seasonal berries
- Orange and carrot cheesecake ingot with poached raisin compote
- Gianduja chocolate sable with seasonable berries
- Chocolate and crème brûlée pyramid with berry coulis

Trio Desserts/Cheese | Add \$3 per person

- Pistachio cheese cake dome
 - Berry millefeuille
 - Twin chocolate terrine
- Or**
- Passion fruit and crème Chantilly with lemon dacquoise
 - Swiss milk chocolate tart
 - Mini apple galette

Or

- Local artisanal cheese ([selection of 3](#)) with wine jelly, truffle honey and Armenian flatbread

3 course menu:

CMP | \$50 per person

DMP | \$65 per person

4 course menu:

CMP | \$60 per person

DMP | \$75 per person

Surcharge for a maximum of 3 entrées | \$10 per person - *48 hour notice required for pre-selections*

Surcharge for a maximum of 3 entrées | \$20 per person - *when selections are made on the day of the event*

V1.0-2017



Institute for Learning

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Tel: (416) 490-4389 | Email: eventreservations.ifl@bmo.com

For more info please visit: www.bmoifl.com

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Dinner Menu

FAMILY STYLE

Minimum 20 people

Served Individually

- Market inspired seasonal soup
- Frisée endive salad, vanilla poached pears, smoked blue cheese, candied walnuts and poached cranberries with white balsamic dressing

Served Family Style

- Artisan bread with whipped butter
- Slow roasted salmon with puttanesca sauce
- Carved beef tenderloin, grilled king oyster mushrooms with port wine veal jus
- Horseradish whipped potatoes with caramelized onion
- Chef's seasonal vegetables
- Mini chocolates: royal ganache, passion fruit, sea salt caramel, pistachio, cinnamon and hazelnut
- Seasonal sliced fruit platter with Greek yogurt dip
- Coffee, decaffeinated coffee and hot tea service

\$68 per person



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