

VICTOR

CATERING PACKAGE

PRIVATE DINNERS AND EVENTS

at Le Germain Hotel Toronto - 30 Mercer Street - Toronto, ON. - M5V 1H3



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VICTOR

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Dinners and evening events at Victor are the right mix of casual elegance and relaxed luxury. Join us for lavish cocktail events, decadent plated dinners and unique family style experiences. We promise you, it will be a night to remember!

all orders are subject to tax and gratuity

For inquiries, please contact:

Ninajoy Banayo

Sales & Events Coordinator

nbanayo@germaintoronto.com

416.644.1959



FOOD STATIONS

Cheeses [v]

Artisan cheeses, dried fruits, nuts and crostini
\$18/person

Local Charcuterie Board [p]

Local Charcuterie, Deli Meats, Pickles and Mustards
\$18/person

Crudit  [v/gf]

Fresh cut vegetables, Roasted Garlic and Lemon Dip
\$8/person

Oyster Station [gf/df]

Fresh shucked East Coast Oysters with Traditional Accompaniments
\$40/dozen pieces

Slider Station

Mini beef burgers with cheddar and Russian dressing
\$22/person

East Coast Fry Up Station

Mussel Fritters, Fish Croquettes and Mini Fish and Chips with Malt Vinegar and Assorted Dips
\$24/person

Taco Station

Grilled Marinated Flank Steak and Pulled Chicken with Soft Tortillas, Salsa and Garnishes
\$26/person

Classic Dessert Station [v]

A Selection of Pastries, Tarts and other classic desserts
\$10/person

Fresh Fruit [v]

Sliced Tropical Fruits and Berries
\$12/person

PASSED CANAPES

\$40/dozen

Minimum 1 dozen each selection
(recommended 3 pcs per person
per   hour)

Vegetable

Mushroom and Brie Tarts [v]

Mac n' Cheese Fritters with House BBQ Sauce [v]

Smoked Cheese Empanada with chimichurri [v]

Meat

Steak Tartare with Capers and Horseradish on Crostini [df]

Buttermilk Fried Chicken with Spiced Maple

Spanish Lamb Meatball with Saffron Romesco

Fish

Sushi Pizza with Tuna Sashimi and Miso Vinaigrette [df]

Crab Salad Rolls with Coconut Lime Vinaigrette [gf]

Sustainable Shrimp with House Cocktail Sauce [gf]

***CUSTOM CANAPES
AVAILABLE UPON REQUEST***

ALLERGIES & DIETARY RESTRICTIONS

[v] Vegetarian [df] Dairy Free [gf] Gluten Free

Custom catering options are available upon request. Please advise our Sales and Events Coordinator if you or your guests have any allergies or dietary restrictions to ensure it is noted on your banquet event order.

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PRIVATE DINING

SOUPS & SALADS

- Daily Vegetarian Inspired Soup
- Lobster Bisque (Add \$5/person)
- Organic Green Salad with Mustard Vinaigrette [gf/v/df]
- Classic Caesar Salad with Double Smoked Bacon and Croutons [p]
- Beet Salad with Goat's Cheese and Pistachios

APPETIZERS

- Heirloom Tomato Caprese with Fresh Mozzarella [v/gf]
- Chicken Liver Pate with House Pickles and Grilled Toast [df]
- Crab Cake with Remoulade and Fennel Slaw [df]
- Pan Seared Scallops with Curried Lentil Dahl
- Roasted Mushroom and Herbs Risotto [df]

MAINS

- Vegan Chickpea and Vegetable Channa Masala with Peas and Basmati Rice [v/gf]
- Blackened Rainbow Trout with Sweet Potato and Pico de Gallo [gf]
- Pesto Crusted Halibut with Confit Tomatoes (Add \$10/person)
- Jerk Grilled Chicken Breast with Braised Greens and Citrus Slaw [gf]
- Berkshire Pork Chop with Glazed Carrots and Apple Chutney [gf]
- Braised Beef Short Ribs with Potato Puree and Seasonal Vegetables [gf]
- 10oz New York Strip Steak with Roasted Vegetables and Potato Gratin [gf] (sub 8oz Beef Tenderloin for \$10/person)

DESSERTS

- Classic Cheesecake
- Lemon Tart
- Chocolate Truffle Cake

MENU PRICING

MENU ITEMS CHANGE FREQUENTLY, PLEASE ASK THE SALES AND EVENT COORDINATOR FOR NEW AND EXCITING OPTIONS. CUSTOM MENUS ARE ALSO AVAILABLE

\$55/3 COURSE DINNER

Choose up to 3, soups or salads, 3 mains and 2 desserts

\$65/3 COURSE DINNER

Choose up to 3 soups, salads or appetizers, 3 mains and 2 desserts

\$75/4 COURSE DINNER

Choose soups or salads, 2 appetizers, 3 mains and 2 desserts

Additional Options Per Course \$5/person

VICTOR KITCHEN PARTY

Invite up to 25 guests to your own personal "Kitchen Party" an interactive and dynamic new offering from Victor Restaurant. Inspired by the East Coast tradition of hosting a party in your kitchen, this event features a family style meal served in the casual and intimate setting of Cafe Victor. With a multitude of plates to pass, share and discuss, the "Kitchen Party" ensures complete immersion of guests and allows for easy conversation and a less conventional dining experience.

Tier 1 –The Sunday Dinner \$65

Classic Caesar Salad with Double Smoked Bacon and Lemon/Caper Vinaigrette
Heirloom Tomato Caprese with Fresh Mozzarella and Basil Puree
French Bean Salad with Prosciutto, Blue Benedictin and Almonds
Blackened Trout with Sweet Potato and Pico de Gallo
Grilled and Sliced Beef Striploin
Honey Roasted Carrots
Sautéed Mushrooms
Herb Roasted Fingerling Potatoes
Platters of Mini Desserts

Tier 2 – The Smorg \$85

Cold Seafood Tower
Classic Caesar Salad with Double Smoked Bacon and Lemon/Caper Vinaigrette
Heirloom Tomato Caprese with Fresh Mozzarella and Basil Puree
French Bean Salad with Prosciutto, Blue Benedictin and Almonds
Parisienne Gnocchi with Crème Fraiche and Broccoli
Grilled and Sliced Beef Striploin
Honey Roasted Carrots
Sautéed Mushrooms
Herb Roasted Fingerling Potatoes
Platters of Mini Desserts

Tier 3 – The Last Supper \$98

Cold Seafood Tower
Classic Caesar Salad with Double Smoked Bacon and Lemon/Caper Vinaigrette
Heirloom Tomato Caprese with Fresh Mozzarella and Basil Puree
French Bean Salad with Prosciutto, Blue Benedictine and Almonds
Basil Crusted Halibut with Confit Tomatoes
Grilled and Sliced Aged Ribeye "Tomahawk" Steaks
Honey Roasted Carrots
Sautéed Mushrooms
Herb Roasted Fingerling Potatoes
Platters of Mini Desserts