

CORPORATE SUITES CATERING MENU



FirstOntario *Centre*

IN HONOUR OF VICTOR K. COPPS



THE ART OF CREATIVE CUISINE

Welcome...

... to another action packed, show stopping season at FirstOntario Centre!

Compass Group Canada - Leisure and Entertainment Catering, is the exclusive caterer to FirstOntario Centre. We are looking forward to providing you an enjoyable and memorable season packed with excitement and savoury food!

Our Culinary Team is always striving to set the next level of catering, and why would this year be any different!. Bringing in more local, fresh and house made items to your event and pallet. With our highly professional suite hostesses what more could you ask for!

For all catering needs, orders, and general inquires, please contact our Director Of Food & Beverage Services Kari Nichols via email at Kari.Nichols@compass-canada.com

As the Executive Chef, I am pleased to offer a diverse menu that fits all the unique dietary restrictions of you and your guests. Our culinary team aims to provide memorable dishes that enhance your dining & entertainment experiences when visiting the venue.

**Warm Regards,
Executive Chef Andrew Veritis**



General Suites Information

Standard Catering Menu

Full menu availability, Order to be placed by 12pm, three full business days prior to an event.

Event Day Catering Menu

Simplified menu that is used day of the event, and orders can be placed till the end of the 1st period or intermission of any performance.

Hostess & Alcohol Service

In order to have alcohol served in your suite you must have a hostess present. We require 3 Full Business Days, prior to event to ensure a hostess can be provided. All service staff are fully trained with respect to the alcohol management and smart serve programs, and will comply with our obligation to the Alcohol and Gaming Commission of Ontario. If you choose not to have alcohol served to your guests please notify us at least three business days prior to the event. If you would like a hostess solely dedicated to your suite, please contact the office. There will be an additional service charge of \$18.00 per hour added to your invoice, with a minimum of three hours.

Pre-Stocked Beverages

For your convenience and guests, each suite is a pre-stocked with a selection of domestic & imported beers, coolers, soft drinks & water. Billing for the above is based on consumption, liquor is charged by the once, wine by the bottle.

Taxes & Administration Fee

All food & beverage is subject to applicable taxes and a 15% administration fee. This standard fee in all sports venue serves to offset the costs of co-ordinating, consulting, invoicing, ordering etc. The administration fee is NOT a gratuity and no portion of the fee is distributed to the employees.

Payment

A method of payment must be established prior to service of any food or beverage in the suite. We accept Visa, Master Card, & American Express.

Break Away Snacks

Pretzel Twists \$12

Roasted Peanuts \$14

Kettle Chips & Dips \$21

KETTLE CHIPS SERVED WITH HOUSE MADE ROASTED GARLIC & ONION DIPS

Hat Trick \$25

ROASTED PEANUTS, PRETZELS, POPCORN

Popcorn Trio \$25

CARMEL, WHITE CHEDDAR & REGULAR POPCORN

Salty & Sweet \$14

FRESH POPPED POPCORN & MILK CHOCOLATE M&M'S

NEW! Sweet Intermission \$28

PERFECT COMBINATION OF SWEET & SALTY...

JELLY BEANS, JUJUBES, ROASTED PEANUTS, POPCORN, & PRETZELS

Bottomless Popcorn \$20

UNLIMITED REFILLS OF OUR FRESH POPPED POPCORN



Rink Side Starters

Garden Fresh Vegetable Crudités \$37

A SELECTION OF FRESH SLICED SEASONAL VEGETABLES SERVED WITH HOUSE MADE ONION DIP

Cheese Sampler \$58

A SAMPLING OF LOCAL & IMPORTED CHEESES SERVED WITH CRACKERS & FRUIT

Mediterranean Bruschetta \$29

TOMATO, BASIL & BERMUDA ONIONS INFUSED WITH HOUSE DRESSING & FRESH BAKED BAGUETTE

NEW!

Cucumber Bruschetta Flatbread \$36

FLATBREAD TOPPED WITH ROASTED RED PEPPER HUMMUS, CUCUMBER BRUSCHETTA & FETA

NEW!

Baby Artichoke Bruschetta \$34

PAN SEARED ARTICHOKE HEARTS, SEASONED WITH FRESH MINT AND GARLIC WITH A HINT OF LEMON SERVED ON A MULTI-GRAIN BAGUETTE

Mediterranean Olives & Spreads \$44

HOUSE MADE ROASTED GARLIC WHITE BEAN DIP & ROASTED RED PEPPER CHICKPEA HUMMUS SERVED WITH TOASTED PITA

7 Layers of Mexico \$38

SALSA, SOUR CREAM, GUACAMOLE, DICED TOMATO, RED ONION, BLACK OLIVES, & SHREDDED CHEESE SERVED WITH TRI COLOUR CRISPY NACHO CHIPS TO DIP

European Antipasti Platter \$73

AN ASSORTMENT OF MARINATED ARTICHOKE, OLIVES, ROASTED RED PEPPERS, GRILLED ZUCCHINI, PROSCIUTTO, SALAMI, PROVOLONE & FETA SERVED WITH TOASTED PITA

NEW! Chilled Jumbo Shrimp Shooters \$50

24 CHILLED JUMBO SHRIMP SHOTS, SERVED IN A SHOT GLASS WITH ZESTY IN HOUSE MADE COCKTAIL SAUCE AND FRESH LEMON TRIANGLES



Hot Warm Ups

NEW! **Cheese & Garlic Sticks \$32**
18 WARM & DELICIOUSLY GARLIC & CHEESEY STICKS SERVED WITH A ZESTY ITALIAN MARINARA DIP

Italian Mozzarella Sticks \$38
30 SEASONED & BATTERED MOZZARELLA STICKS SERVED WITH ZESTY MARINARA SAUCE

Pork Pot Stickers \$36
30 PORK & SCALLION FILLED ASIAN DIMPLINGS SERVED WITH SWEET & SPICY THAI SAUCE

NEW! **Vegetarian Spring Rolls \$36**
30 CRISPY VEGETARIAN SPRING ROLLS SERVED WITH TRADITIONAL PLUM SAUCE

NEW! **Vegetarian Samosas \$50**
30 FLAKY PASTRY WRAPPED POTATO AND VEGETABLE FILLING SERVED WITH PINEAPPLE CURRY SAUCE

Asian Appetizer Platter \$53
10 OF EACH SPRING ROLLS, SAMOSAS' & PORK POT STICKERS, SERVED WITH A DIP TRIO

NEW! **Breaded Garlic Mushrooms \$30**
50 FRESH WHOLE BUTTON MUSHROOMS MARINATED IN ROASTED GARLIC & BREADED SERVED WITH HORSERADISH AIOLI

NEW! **Jumbo Deep Fried Pickles \$24**
24 DILL PICKLES CUT INTO SPEARS AND LIGHTLY COATED WITH A DILL FLAVOURED BREADING SERVED WITH A CAJUN AOILI

NEW! **Jalapeño Chicken Bites \$ 48**
CHICKEN & JALAPENOS ROLLED WITH 3 CHEESES AND DEEPEF FRIED TO A DELICIOUS SPICY CHEESEY BITE

Chicken Skewers \$50
30 TENDER MARINATED CHICKEN BREAST SKEWERS SERVED WITH SWEET THAI CHILI SAUCE

Sweet & Sour Meatballs \$32
40 OUR MEATBALLS ARE MARINATED IN A HOUSE BLEND SWEET & SOUR SAUCE AND BAKED TO GLAZE EACH MEATBALL TO PERFECTION



Slap Shot Penalty Salads

Serves 12 People

Rockies Green Salad \$39

FRESH FIELD GREENS TOSSED WITH CHERRY TOMATOES, CUCUMBER, CARROTS, & BELL PEPPERS SERVED BALSMIC OR ITALIAN DRESSING

Chicken Caesar Salad \$50

CRISP ROMAINE HEARTS, HOUSE MADE CROUTONS, SHREDDED PARMESAN CHEESE TOSSED IN A CLASIC CREAMY CAESAR DRESSING

NEW! Quinoa & Kale Greek Salad \$46

A HEAVENLY MARRIAGE OF MIXED GREENS, KALE, CUCUMBERS, TOMATOES, BLACK OLIVES & FETA, TOSSED IN A HOUSE MADE GREEK VINAIGRETTE

NEW! Italian Caprese Tomato Bocconcini Salad \$58

YELLOW & RED VINE RIPENED TOMATOES SLICED THINLY AND LAYERED BETWEEN THICK CUTS OF BOCCONCINI CHEESE, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL & BALSMIC GLAZE

NEW! California Salad \$44

CRISP FIELD GREENS, TOPPED WITH YELLOW & RED GRAPE TOMATOES, MANDARIN ORANGES, TOASTED PEACANS, & DRIED Cranberries. DRIZZLED WITH A POPPY SEED DRESSING

NEW! Goat Cheese & Roasted \$56

Vegetable Quinoa Salad

A VARIETY OF ROASTED BELL PEPPERS, ZUCCHINI, ONIONS, MUSHROOMS, AND MUCH MORE. TOPPED WITH GOAT CHEESE AND DRESSED WITH A LEMON BALSAMIC DRESSING.



Power Play Sandwiches & Wraps

Serves 12 People

NEW! Gibson's Whiskey Pulled Pork Sandwiches \$60

SO DELICIOUS IT COULD BE SINFUL PULLED PORK SANDWICHES, SERVED ON A POTATO SCALLION BUN WITH COLESLAW.

NEW! Grilled Chicken BLT Wraps \$48

ONTARIO RAISED GRILLED CHICKEN BREAST ACCOMPANIED WITH CRISPY BACON, FRESH LOCAL TOMATOES, ROMAINE LETTUCE AND HOUSE MADE GARLIC AIOLI.

Italian Grinders \$64

SALAMI, PROSCIUTTO, CAPICOLA, PROVOLONE, ROASTED RED PEPPERS, RED ONION, LETTUCE, TOMATO, HERB VINAIGRETTE, ON A FRESH FRENCH BAGUETTE.

NEW! Zesty & Saucy Beef Meatball Sliders \$50

CIABATTA STUFFED SLIDER BUNS WITH ITALIAN MEATBALLS, MARINARA SAUCE, BAKED WITH THREE CHEESES

NEW! Montreal Smoked Meat & Melted \$60

Gouda Cheese Grilled Wraps

GENEROUS PORTION OF FINE MONTREAL SMOKED MEAT, MIXED WITH SAUTÉED PEPPERS, ONIONS, AND MUSHROOMS, TOSSED WITH SHREDDED CHEDDAR. THEN GRILLED TO A MELTY GOODNESS.

NEW! Salmon, Goat Cheese, & Marinated \$75

Vegetable Wrap

PAN SEARED CITRUS SALMON, TOSSED WITH SAUTÉED PEPPERS, ONIONS, ZUCCHINIS, PLACED ON A BED OF FRESH FIELD GREENS, TOPPED WITH GOAT CHEESE. DRIZZLED WITH A BALSAMIC GLAZE.

NEW! Chicken Parmesan On Fresh Ciabatta \$72

BREADED CHICKEN BREAST SMOTHERED IN HOUSE MARINARA WITH MELTED PROVOLONE & PARMESAN CHEESE ON A SOFT CIABATTA.



An Arena Fare

Serves 12 People

Arena Hotdogs \$32

12 JUMBO HOTDOGS SERVED WITH TRADITIONAL CONDIMENTS

Stadium Sausages \$38

12 ITALIAN SAUSAGES, ACCOMPANIED WITH SAUERKRAUT & GOURMET MUSTARDS

Coliseum Wings \$48

BREADED CHICKEN WINGS, YOUR CHOICE OF; HOT, MEDIUM, MILD, PLAIN, BBQ, HONEY GARLIC, OR THAI SWEET CHILI. SERVED WITH CARROTS & CELERY BLUE CHEESE DIP

Crispy Chicken Tenders \$54

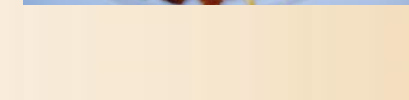
TENDER CHICKEN STRIPS SERVED WITH PLUM AND BBQ SAUCE

NEW! Loaded Baked 3 Cheese & Bacon Porgies \$40

80 THREE CHEESE PORGIES SAUTÉED WITH BACON, ONIONS AND MOUNTAINS OF MIXED CHEDDAR CHEESE. SERVED WITH SOUR CREAM TO SOUR CREAM TO DIP

NEW! Cajun Chicken Burger \$48

12 CHICKEN BURGERS INFUSED WITH CAJUN FLAVOURS TOPPED WITH LETTUCE, TOMATO, RED ONION, & A CHIPOTLE AIOLI.



Pizza Party!

All pizzas are cut into 16 slices

USING THE FINEST INGREDIENTS & FRESHEST VEGETABLES

WE ONLY SERVE PIZZA PIZZA

CHEESE PIZZA \$25

VEGETARIAN PIZZA \$25

PEPPERONI PIZZA \$28

DELUXE PIZZA \$30

HAWAIIAN PIZZA \$30

NEW! MEAT LOVERS PIZZA \$30

NEW! BBQ CHICKEN PIZZA \$30



Chef's Pasta Bench

Minimum Order Of 8

Price Per Person

NEW! Penne Primavera \$12.99

ZUCCHINI, MUSHROOMS, BELL PEPPERS, & PENNE TOSSED IN OUR HOUSE BLEND TOMATO BASIL SAUCE

NEW! Pesto Parmesan Chicken Penne \$19.99

FRESH BASIL & PARMESANE SAUCE ACCOMPANIED WITH RED & YELLOW GRAPE TOMATOES TOSSED WITH FRESH GRILLED CHICKEN

NEW! 3 Cheese Panko Crust Bacon Mac N Cheese \$15.99

EXTRA CHEESY & LOADED WITH MOUNTAINS OF CANADIAN BACON BAKED TO PERFECTION WITH A PANKO CRUST FOR A LITTLE CRUNCH

NEW! Smoked Salmon & Bow Ties \$22.99

SMOKED SALMON TOSSED WITH OUR SECRET VODKA TOMATO CREAM SAUCE, RED ONION, CAPRES & GARLIC

NEW! 4 Cheese Tortellini \$17.99

MADE WITH OUR IN HOUSE CHEF SPECIAL VERY MEATY BOLOGANSE SAUCE



*ALL PASTA DISHES ARE SERVED
WITH CHEESY GARLIC STICKS*

*GLUTEN FREE PORTIONS ARE
AVAILABLE FOR AN ADDITION*

\$1.99/PORTION



Chef's Signature Entrees

Minimum Order 8, Priced Per Person

NEW!

Maple BBQ Chicken Legs \$17

GLAZED TO PERFECTION, SERVED WITH MINI RED SKIN POTATOES, & MARKET VEGETABLE MEDLEY

NEW!

Atlantic Citrus Glazed Salmon Loin \$20

6OZ SALMON SEARED WITH IN HOUSE MADE CITRUS GLAZED, SERVED WITH YELLOW & GREEN ZUCCHINI SPEARS & TRI COLOR QUINOA VEGETABLE PILAF

Baby Back Ribs \$23

CHEF SPECIALTY BABY BACK RIBS BASTED WITH OUR OWN BBQ SAUCE, SERVED WITH SOUTHERN STYLE CORN BREAD & CREAM COLESLAW

NEW!

Beef & Broccoli Chow Mein Noodle Stir Fry \$21

A LITTLE TASTE OF ASIA, WITH FRESH CUT BROCCOLI SPEARS, THICK CUT AAA BEEF SIRLOIN SERVED OVER CHOW MEIN NOODLES DRESSED WITH OUR SIGNUARTE STIR FRY SAUCE



Over Time Shoot Out Desserts

Smores Pops \$24

12 MARSHMALLOWS DIPPED IN CHOCOLATE THEN ROLLED IN GRAHAM CRACKER CRUMBS



NEW! Fruit Kabobs with Vanilla Yogurt \$30

12 SKEWERS STACKED WITH FRESH CUT CANTALOUPE, HONEY DEW, PINE APPLE, WATER MELON, AND STRAWBERRIES, SERVED WITH GREEK YOGURT TO DIP

NEW! Bakers Dozen Cupcakes \$26

13 VANILLA & CHOCOLATE CUPCAKES

NEW! Cookie Monsters Dream \$20

24 VARIETY OF HOUSE BAKED COOKIES, THAT WILL PLEASE ALL

NEW! Chefs Gourmet Squares \$17

18 ALWAYS CHANGING VARIETY DELICIOUS SWEET TREATS

NEW! Assorted Cheese Cake Bites \$40

FOR THE PERSON WHO CAN NOT MAKE UP THEIR MIND, A VARIETY OF DIFFERENT CHEESE CAKE BITES

Decadent Fruit Platter \$56

A REFRESHING ARRAY OF SLICED MELONS, PINEAPPLE, GRAPES & BERRIES

NEW! Let Them Eat Cake

NY STYLE CHEESECAKE, CHOCOLATE RASPEBERRY RUMBLE, TURTLE CHEESECAKE, RED VELVET FUSION CHEESECAKE, CHOCOLATE SWIRL CHEESECAKE

For Cake Quotes Please Email Our
Executive Chef Andrew Veritis Via
Andrew.Veritis@compass-cananda.com



Suite Beverages

Cheers!!

*PLEASE NOTE EACH SUITE COMES WITH A STOCKED FRIDGE
AND A FULL BAR*

Domestic Beer \$5.97
CANADIAN & COORS LIGHT

Imported Beer \$6.41
COORS BANQUET & HEINEKEN

Liquors \$6.19
MUST BE REQUESTED

SKYY VODKA
GIBSON'S FINEST 12 YEAR OLD CANADIAN WISKEY
APPLETON ESTATE VX JAMAICAN RUM
HENDRICKS GIN
MILAGRO TEQUILA
JAGERMEISTER
GLENFIDDICH 12 YEAR OLD SINGLE MALT SCOTCH
WILD TURKEY BURBON

Coolers \$6.64
MIKES HARD LEMONADE
PALMBAY – MIXED FLAVORS

Non- Alcoholic Beverages:

*SOFT DRINKS AND WATER ARE IN THE STOCKED FRIDGE LOCATED
IN THE SUITE, CHARGED BASED ON CONSUMPTION*

Soft Drinks \$2.50
PEPSI, DIET PEPSI, GINGER ALE, 7-UP, ICE TEA
ROOTBEER

Bottled Water \$3.00
AQUAFINA

Juice \$3.00
APPLE & ORANGE & CRANBERRY

Coffee & Tea \$12.95
Tim Hortons Coffee & Red Rose Tea

Wine Selection

White Wine

Sold By Bottle

Two Oceans Sauvignon Blanc **\$25.99**

Lamberti Pinot Gorgio **\$28.99**

Peninsula Ridge Unoaked Chardonnay VQA **\$23.99**

Peninsula Ridge Semi-Dry Riesling VQA **\$28.99**

Nugan Estate Third Generation Chardonnay **\$28.99**

Saint Claire Estate Sauvignon Blanc **\$35.99**

Red Wine

Sold By Bottle

Two Oceans Shiraz **\$25.99**

Lamberti Pinot Noir **\$28.99**

Emiliana Adobe Organic Merlot **\$28.99**

Peninsula Ridge Cabernet Merlot VQA **\$23.99**

Nugan Estate Second Pass Shiraz **\$35.99**

Norton Barrel Select Malbec **\$28.99**

PLEASE CONTACT CATERING MANAGER OR WHEN IN THE SUITE YOUR HOSTESS. THE HOSTESS CAN PRESENT THE WINE BEING SOLD FOR THAT EVENT

**all prices do not include tax*