

## RETAIL BOOTH MENU

All TCC menu items are created on premises and designed by world-renowned celebrity TCC consulting chef Mark McEwan in conjunction with the TCC culinary team.

Minimum order is \$75.00

LIQUIDS		FRESH & HEALTHY	
Can.Water™	4.5	Priced per person.	
Soft Drink	4.5	Crispy Vegetables w/ Hummus	8
Freshly Brewed Starbucks Coffee - 10 cup urn - 25 cup urn - 50 cup urn	42 105 210	Cup of Seasonal Fresh Melons & Pineapple w/ Berries  BAKERY	9
Selection of TEAVANA Teas - 10 cup urn - 25 cup urn - 50 cup urn	42 105 210	Served warm at your booth. Priced per piece. Minimum order is one dozen per item.  Mini Muffins Blueberry, Carrot & Morning Glory	3.5
Chilled 2% White or Chocolate Milk	4	Breakfast Breads	3.5
Individual Juice <i>Orange or Grapefruit</i>	4.5	Banana Nut, Apple, Cinnamon & Pumpkin Spice	5.5
Individual Smoothie	9	House Baked Mini Croissant	4.5
Strawberry Banana or Mango		Apple Turnover <i>Flaky, All-Butter Pastry</i>	7
Individual Green Goddess Juice	9.5	Tiany, הוים שנונט דו מטוון	
Bin of Ice	27		
INFUSED FLAVOURED WATER STATION		BITS & BITES	
Refreshing selection of all-natural flavoured waters to include Lemon- Lime, Cucumber Mint or a special Theme/Brand Inspired flavour		Individual serving containers. Priced per container. Minimum order is one dozen per item.	
		Wasabi Peas	4
Per dispenser (2.5 gallons)	100	Trail Mix	4
HOST OR CASH BAR		Salted Pretzels  House Made Kettle Chips	4
If you would like to host a reception at your booth, please contact our Event Logistics Department.		Mixed & Salted Nuts	4 6.5



## **SNACKABLES**

## MINI SANDWICH BITES

Priced per piece/item. Minimum order is one dozen per	item.	Priced per piece. Minimum order is one dozen per item.	
Cookie Jar – House Baked Cookies Chocolate Chip, Oatmeal & Raisin, White	4	Finger	
Macadamia, Double Chocolate		Egg & Chive Mayonnaise	4
Strawberries & Skewers	4	Albacore Tuna & Lemon	4
Bowl of Strawberries, Chocolate Sauce & Sprinkles		Chicken Salad & Celery	4
Trail Mix and Dark Chocolate (per cup) Individual Mini Cups	4	Roast Beef w/ Horseradish & Dijonnaise  Pita - Stuffed	4
Savoury Truffle Popcorn	5	Smaked Chicken & Mange	
Individually Served in a Retro Popcorn Box and	5	Smoked Chicken & Mango Crab & Chive Salad	4
garnished w/ Shaved Parmesan and Herbs		Roasted Vegetable and Feta	4
Cricay Cara Tartillas	6	Nousted Vegetable and Feta	4
Crispy Corn Tortillas <i>Pico de Gallo, Avocado-Lime Créma &amp; Chillies</i>	O	Buns - Two Bite	
Macarons	6	Brie & Grilled Vegetable	4
Raspberry, Chocolate, Vanilla, Pistachio, Coffee,		Pesto Chicken	4
Lemon		Smoked Salmon & Dijon	4
Cupcake Bites	7	Peking Duck w/ Hoisin & Green Onion	4
Lemon Chiffon, Vanilla & Sprinkles, Double Chocolate	,	BOX LUNCH	
Emmental Gougeres  Warm Cheese Puff Bites	8	Tuscan Chicken with Pesto Mayo Sandwich Sweet potato salad, kettle chips, mini dessert, Can. Water™	42
Fresh Fruit Cup A Small Refreshing Cocktail of Melons	9	Smoked Turkey Sandwich  Roasted vegetable salad, kettle chips, mini dessert,	42
& Berries		Can. Water™	
CHEESE BOARD	12	Roast Beef with Balsamic Caramelized Red Onions	42
<b>Le Cendrillon</b> , Ash Goat Cheese, <b>Bleubry</b> , Quebec Creamy Blue, <b>Le Triple Cr</b> áme, Triple Cream Brie,		5 bean Mexican salad, sweet potato chips, mini dessert, Can.Water™	
Cantonnier, Semi-Soft, Sir Laurier, Washed Rind, Le Saint Raymond, Firm Cheddar Style		Eggplant Falafel Wrap (Vegan, Gluten Free)	42
· ·		Wheat berry salad, taro chips, mini dessert, Can.Water™	
Served w/ Grapes, Bread Crisps, Sliced Fresh Multigrain Baguette and Quince Paste			

Please inquire with the TCC Event Logistics Department for Chef-Attended Action Stations and other Food & Beverage requirements.

Please contact the Toronto Congress Centre's Event Logistics Department at 416.245.5000. All charges must be paid in full at least one week prior to your first requested booth delivery date.

All prices plus applicable taxes and facility & administrative fees.

Due to current global supply chain issues TCC reserves the right to substitute items as needed.