

# CATERING MENUS

## BREAKFAST + BRUNCH OFFERINGS

### MORNING FUEL

**COFFEE + TEA STATION** \$4.75/PP  
**FRESHLY SQUEEZED JUICE** \$4.50/PP  
**SPA WATER W/ FRESH FRUIT** \$2/PP  
**ALL DAY FOUNTAIN POP** \$4.75/PP

### CONTINENTAL BREAKFAST

[\$16/PP]  
mini croissants | muffins | scones  
whipped butter | spreads  
yogurt + granola bowls (self-serve  
option available) | fresh fruit

### HEALTHY START [\$14/PP]

sliced hard boiled eggs | hummus  
cream cheese | brown toast | lettuce  
tomatoes | avocados | cucumbers  
roasted bell peppers

### MAKE IT HOT

**SMOKED BACON** \$7/PP  
**POTATO HASH** \$5/PP  
**SEASONAL FRITTATA** \$8/PP  
**SCRAMBLED EGGS** \$5/PP  
**HOUSE-MAPLE SAUSAGE** \$7/PP  
**HOUSE-SMOKED SALMON** \$10/PP

### SNACKS

**YOGURT + GRANOLA**  
w/ fresh berries \$4.50/PP  
**add:**  
**super seeds** \$1.50/PP  
**raw chocolate** \$1.50/PP  
**dried blueberries** \$2.50/PP  
**CHILLED GRAPEFRUIT**  
w/ ginger sugar + fresh mint \$4/PP

### SNACKS CONTINUED

**SEASONAL FRUIT PLATTER** \$6/PP  
**ARTISANAL CHEESES + SLICED APPLES** \$7/PP  
**HOUSE-BAKED GOODS** \$2.50/PP  
croissants | scones | muffins  
**DRAKE GRANOLA BARS** \$3/PP  
**MILK + COOKIES** \$3.50/PP  
**WHOLE FRUIT 'TO GO'** \$2/PP  
**CHICAGO POPCORN**  
w/ cheddar + caramel \$4/PP  
**DRAKE TRAIL MIX** \$4.25/bag

### PASSED BITES

**AVOCADO TOAST**  
w/ scallions, aruca salt \$4/PP  
**add: lobster** \$2/PP  
**CHILI CON CARNE QUICHE**  
w/ pico de gallo + queso fresco \$3.50/PP  
**RICOTTA CROSTINI**  
w/ black pepper + honey \$3.50/PP  
**HAM + CHEDDAR SLIDER**  
w/ maple mustard \$4/PP  
**MUSHROOM + CHEDDAR SLIDER**  
w/ tomato jam \$4/PP  
**YOGURT + GRANOLA BOWL**  
**OR**  
**FRESH FRUIT + CUCUMBER BOWL** \$4.50/PP  
**add:**  
**preserves** \$2/PP  
**super seeds** \$1.50/PP  
**raw chocolate** \$1.50/PP  
**dried blueberries** \$2.50/PP  
**GRILLED CHEESE SAMMY**  
w/ cheddar + tomatoes \$4/PP  
**add: bacon** \$1.50/PP



<b>DRAKE</b>	THE DRAKE HOTEL   DRAKE GENERAL STORE	EXECUTIVE CHEF: TED CORRADO	<b>SPRING 2016 SPECIAL EVENTS</b>		
	DRAKE DEVONSHIRE   DRAKE ONE FIFTY	CHEF DE CUISINE: ALEXANDRA FESWICK			
THE DRAKE HOTEL 1150 QUEEN STREET WEST TORONTO ON		THE DRAKE.CA	@THEDRAKEHOTEL	#THEDRAKEHOTEL	

# CATERING MENUS

## COLD STATIONS

[BRUNCH | LUNCH]

### SOUP STATION \$10/PP

Chef's daily creation

### HOUSE-CURED CHARCUTERIE \$12/PP

variety of meats + terrine  
mustard | pickles

### ARTISANAL CHEESE \$10/PP

Cheese Boutique cheeses  
preserves | toast

### THE SALAD BAR \$12/PP

assorted greens | bacon  
creamy + vinaigrette dressings  
red onions | mushrooms | tomatoes  
parmesan | blue cheese

**add: grilled chicken or poached shrimp \$4/PP**

### DRAKE SANDWICHES \$14/PP

assorted house-made breads  
spreads | veggie toppings  
\*may include grilled chicken  
shrimp + avocado | smoked salmon  
cured meats | daily creations

## GROANING BOARDS

[stationed or plated family style]  
[available anytime, minimum of 10pp]

### VEGETABLE TAJINE \$24/pp

couscous royale | eggplant | squash  
apricots | almonds  
cauliflower | za'atar

### ROAST CHICKEN \$28/pp

green beans | blistered tomatoes  
house-made pull apart buns | **piri piri**

### FIRE ROASTED FLAT IRON STEAK \$35/pp

grilled corn | **cilantro crema** |  
barley lime | chili butter

### SOY GLAZED STEELHEAD SALMON \$32/pp

**green yogurt** | fingerlings | sprouts  
purple chips

#### ADD ONS:

\*Can be added a la minute

#### MIXED GREEN SALAD \$5/pp

#### GRILLED MICHE w/ HERBED BUTTER \$3/pp

#### GARDEN TOMATOES w/ manchego cheese + almond-parsley vinaigrette \$4/pp

#### GARLIC + THYME ROASTED POTATOES \$4/pp

## GROANING BOARDS

### COMBINATIONS

VEGETABLE TAJINE + ROAST CHICKEN \$35/pp

BAKED FISH + ROAST CHICKEN \$42/pp

FLAT IRON STEAK + ROAST CHICKEN \$48/pp

FLAT IRON STEAK + SOY GLAZED SALMON \$55/pp



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# CATERING MENUS

## BIG FOOD

[feeds 8-10 people]  
[48 hours notice required]  
[available anytime]

### HOUSE SMOKED BRISKET \$400

roasted Brussels | jalapeno + cheddar  
cornbread | mac + cheese | pickles | mustard

### BBQ DUCK \$350

pancakes | Drake slaw | special fried rice  
hoisin BBQ

### SUSHI OMAKASE \$450

selection of our finest maki  
edamame | cucumber wakame salad

## COLD STATIONS

[LUNCH + DINNER]

### "RAW" BAR

#### SEAFOOD TOWER \$30/PP

cracked lobster | chilled shrimp  
albacore tuna tataki | mussels  
freshly shucked oysters

#### CAVIAR TABLE \$50/PP

Acadian sturgeon caviar | traditional  
accompaniments | crisps + bread  
[15 person minimum]

#### SUSHI OMAKASE \$4/PC [DINNER ONLY]

chef selection  
maki | sashimi | ginger  
soy | wasabi

#### JUMBO SHRIMP ON ICE \$4/PC

lemon | horseradish | cocktail sauce

#### FRESHLY SHUCKED OYSTERS \$4/PC

lemon | horseradish | mignonette  
house-made hot sauce

## SNACKS

### HOUSE-CURED CHARCUTERIE \$12/PP

variety of meats + terrine  
mustard | pickles

### ARTISANAL CHEESE \$10/PP

Cheese Boutique cheeses  
preserves | toast

### CRISPY SALTY STUFF \$9.50/PP

caramel corn | kettle chips  
warm olives | Kernal peanuts

### VEG + BREAD \$6/PP

house-made breads | fresh vegetables  
3 seasonal dips

## HOT STATIONS

[LUNCH + DINNER]

### THE BBQ PIT

[\$18/PP | 50 PERSON MINIMUM]

#### CHOOSE 2:

**PULLED PORK | BEEF BRISKET**  
**GRILLED SHRIMP | BBQ CHICKEN**  
**GRILLED PORTOBELLO**

Drake slaw | cheddar + jalapeño  
cornbread | hot sauce | fried onions

### THE GOURMET TACO

[\$16/PP | 50 PERSON MINIMUM]

**CHOICE OF: CHICKEN | BEEF | SHRIMP**  
**BLACK BEANS**

roast peppers + onions  
cilantro slaw | refried beans  
guacamole | pickled jalapeños  
pico de gallo | queso fresco  
hot sauce | sour cream | limes

**add: lobster + mornay sauce \$10/PP**



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## STROLLING BITES

### PLANTS

**ZUCCHINI PAKORA** w/ chick pea flour + pineapple raita \$4/PP  
**ARTICHOKE PINWHEEL** w/ olive + sundried tomato tapenade \$4/PP  
**AVOCADO TOAST** w/ scallions + aruca salt \$4/PP [add: lobster \$2/PP]  
**RICOTTA CROSTINI** w/ black pepper + honey \$3.50/PP  
**GOAT CHEESE + MUSHROOM FLATBREAD** w/ braised onions, potato, herbs + truffle oil \$4/PP

### MEAT

**DRAKE TARTARE** w/ horseradish, cured yolk + house baguette \$5/PP  
**ADOBO CHICKEN DRUMETTES** w/ fresh sliced chillies \$4/PP  
**FIRE ROASTED LAMB CHOP** w/ harissa \$6/PP  
**SPICY PULLED PORK TACOS** w/ tomatillo salsa + Boston bibb lettuce \$4.50/PP  
**CHILI CON CARNE QUICHE** w/ pico de gallo + queso fresco \$3.50/PP  
**TANDOORI CHICKEN** w/ sweet potato latkes + pickled pineapple \$4/PP  
**SPICY SALAMI FLATBREAD** w/ fior de latte, tomato sauce + basil \$3.50/PP

### FISH

**HOUSE CURED SALMON** w/ dill, lemon crème, caviar + buckwheat bilini \$5/PP  
**SHRIMP CEVICHE** w/ pickled shallot, cilantro, cucumber + rice cracker \$5/PP  
**MUSSEL ROCKEFELLER** w/ hollandaise + crispy potato \$4/PP  
**ALBACORE TUNA CRUDO** w/ avocado, charred scallion + tortilla \$4/PP

### DRAKE CLASSICS

**DRAKE BURGER** w/ Russian dressing, cheddar, bacon + pickle \$6/PP  
**FANCY FRIES** w/ pecorino + truffle butter \$4/PP  
**LITTLE LOBSTER ROLL** w/ scallions, chili mayo + milk bun \$9/PP  
**POPCORN SHRIMP** w/ kimchi mayo \$4/PP  
**GRILLED CHEESE SAMMY** w/ cheddar + tomatoes \$4/PP [add: bacon \$1.50/PP]  
**CHICAGO POPCORN** w/ cheddar + caramel \$4/PP



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