THE

HOTHOUSE

RESTAURANT AND BAR

Est. 1994

Private & Corporate Catering

MARKET SQUARE, 35 CHURCH STREET

TORONTO, M5E 1T3

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The HotHouse Restaurant & Bar has earned an outstanding reputation, known for its commitment and dedication to providing only the best food, wine and service to Toronto for over 20 years.
Enjoy HotHouse Hospitality & Catering at your next meeting or event!

HOW FAR IN ADVANCE SHOULD I ORDER?
We will do our best to accommodate last minute requests. Generally we ask for a minimum of two business days (48 hours) notice.
A minimum order of $200 is required for off-site catering services. There is no minimum for pick up orders.

DO YOU PROVIDE DELIVERY & STAFFING?
Delivery, staffing, rental and setup charges for catering can be arranged through our Events Manager, based on your requirements.
We are happy to offer disposable cutlery, plates, serving utensils and napkins for your event. *(Additional charges may apply)*

HOW DO I CONFIRM?
We will draw up a Catering Agreement outlining the details of your order/event for your approval. We ask for a signed copy of the agreement and credit card details to confirm the booking.
No deposit is required.

WHEN IS FINAL GUEST COUNT REQUIRED?
We ask 48 hours advance notice for final guest count. Please note that unless we are notified of a guest count revision, the number originally contracted will be assumed as the guarantee.

CAN YOU ACCOMMODATE SPECIAL REQUESTS & ALLERGIES?
Of course! We make it easy to offer tasty and comforting dishes – like gluten-free pizzas & pastas, dairy-free & vegan items and more.
(Additional costs to menus may apply for gluten free options)

EXPERIENCE HOTHOUSE HOSPITALITY

We take the stress out of planning and hosting!
We are happy to create a custom menu based on your budget and preferences. Our Chefs, Event Manager and staff are here to ensure your event is a memorable success.

Breakfast

MINIMUM ORDER 25 GUESTS

CLASSIC

Assortment of Mini Muffins, Croissants

Breakfast Breads, Sweet Butter and Preserves

5 | Per Guest

HOTHOUSE BREAKFAST

Scrambled Eggs, Crisp Bacon, Roasted

Potatoes, Croissants, Scones, Cinnamon

Danishes and Fresh Fruit

13 | Per Guest

EXECUTIVE

Assorted Bagels with Cream Cheese

Cold Smoked Salmon, Chives,

Capers and Onions

Fresh Scones, Croissants and Fresh Fruit

15 | Per Guest

ADDITIONS :

HotHouse Premium Fruit Cocktail **4 | Per Guest**

Yogurt, Granola & Fresh Berries *(gluten-free)* **5 | Per Guest**

Beverages: Assorted pop or water **2 | Per Guest**

Lunch

MINIMUM ORDER 25 GUESTS

SANDWICH & SALADS

Choose up to three types of Sandwiches:

– Moroccan Chicken Sandwich –

– Cured Italian Meats with Arugula and Provolone Cheese –

– Smoked Salmon Wrap –

– Carved Roast Beef Sandwich with Horseradish Aioli –

– Grilled Vegetable Sandwich and Chevre –

Choose up to two different Salads:

– Caesar – Greek Pasta Salad – Potato and Chive Salad – HotHouse Salad –

13 | Per Guest

PASTA LUNCHEON

Choice of two pastas and two salads

Choose up to two pastas:

– Baked Lasagna Al Forno – HotHouse Penne – Penna Alla Sambuca –

– Grilled Vegetable Penne – Cheese Cappeletti –

Choose up to two salads:

– Caesar – Greek Salad – Greek Pasta Salad – Bistro Salad – House –

16 | Per Guest

Add Desserts of Assorted Squares and Cookies 3 | Per Guest

Assorted pop & water for 2 | Per Guest

Dinner

MINIMUM ORDER 25 GUESTS

Includes local artisan whole grain breads, rolls & buns

SALADS

(Select up to two)

•HotHouse Salad, Caesar Salad, Greek Salad, Bistro Salad

MAINS

(Select up to two)

• Grilled Atlantic salmon with a lemon dill butter,
served with wild rice pilaf and daily vegetables

• Chicken breast in a Cremini mushroom and Marsala wine sauce,
served with leek and chive mashed potatoes and daily vegetables

• Jambalaya with tiger shrimp, blackened chicken breast, spicy Italian sausage,
bell peppers, red onion, chili peppers and tomatoes on wild rice pilaf

• Pork tenderloin with pommery mustard and white wine sauce,
served with leek and chive mashed potatoes and daily vegetables

• Pasta Melanzana with Italian eggplant, cherry tomatoes, oregano, basil, garlic,
olive oil, chillies, tomato basil sauce with tagliatelle *(vegetarian)*

• Cappelletti stuffed with ricotta, mozzarella and Romano cheeses,
and baked with a rosé sauce and mozzarella *(vegetarian)*

DESSERT

• Decadent brownies and
an assorted fresh fruit platter

26 | Per guest

Platters

| Small 10-15 guests | Large 25-30 guests|

Artisan Cheese Board
Assorted Cheeses such as Beemster Dutch, Saint Agur Blue, Triple Crème Brie and Chevre with Crostini, Breads, Crackers, Dried Fruits and Nuts *(optional)*
Sm | 70 Lg | 130

Antipasto Platter
Assorted cured Italian Meats, Grilled Vegetables and Marinated Olives with Crostini
Sm | 75 Lg | 140

Crudité
Assorted Seasonal Vegetables with House Made Hummus & Creamy Garlic Dips
Sm | 35 Lg | 60

Fresh Fruit Platter
Assorted Fresh Cut Fruit
seasonal when possible
Sm | 45 Lg | 80

Assorted Dip Trio
(Choose 3)
Chevre and Tapenade, Tomato Choka, Eggplant Choka, Hummus, Tzatziki, Crab and Artichoke with Assorted Breads
Sm | 55 Lg | 95

Canadian Cold Smoked Salmon Platter
Canadian Cold Smoked Salmon with Capers, Pickled Red Onions, Chevre Cream Cheese, Lemon Wedges, Breadsticks, Pumpernickel Bread
Sm | 85 Lg | 125

Sweet Platter
Assorted Squares and Cookies
Sm | 40 Lg | 60

A La Carte

LASAGNA
Available in Meat or Vegetarian
Serves 18-22 guests
160

CHEESE CAPPELETTI
Serves 18-22 guests
Stuffed with ricotta, mozzarella and Romano cheeses,
and baked with a rosé sauce and mozzarella
120

HOTHOUSE BBQ CHICKEN
Serves 18-22 guests
Chicken legs and thighs grilled with our signature BBQ sauce
120

ASSORTED PIZZAS
Meat and Vegetarian
Serves 10 guests
80

ASSORTED SANDWICHES
Meat and Vegetarian options
Serves 10 guests
(Choose up to 3 types)
– Moroccan Chicken Sandwich –
– Cured Italian Meats with Arugula and Provolone Cheese –
– Smoked Salmon Wrap –
– Carved Roast Beef Sandwich with Horseradish Aioli –
– Grilled Vegetable Sandwich & Chevre –
75

ASSORTED SALADS
Choose one or two
Serves 10 guests
– Greek – Potato & Chive – HotHouse – Caesar – Greek Pasta Salad –
40

Hours of Operation

Mon-Thu: 11:00 am-11:00 pm

Fri: 11:00 am-12:00 am

Sat: 10:00 am-12:00 am

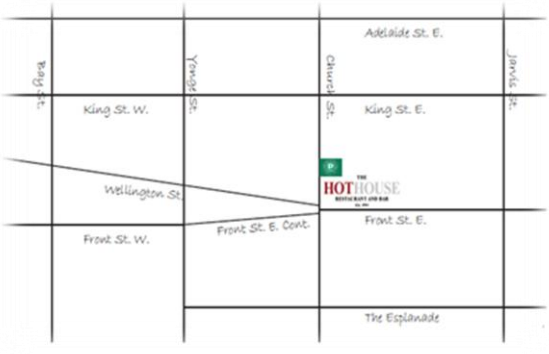
Sun: 9:30 am-11:00 pm

Contact Us

35 Church Street (at Front)

Toronto, Ontario M5E 1T3

Phone: 416.366.7800



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www.HotHouseRestaurant.com

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