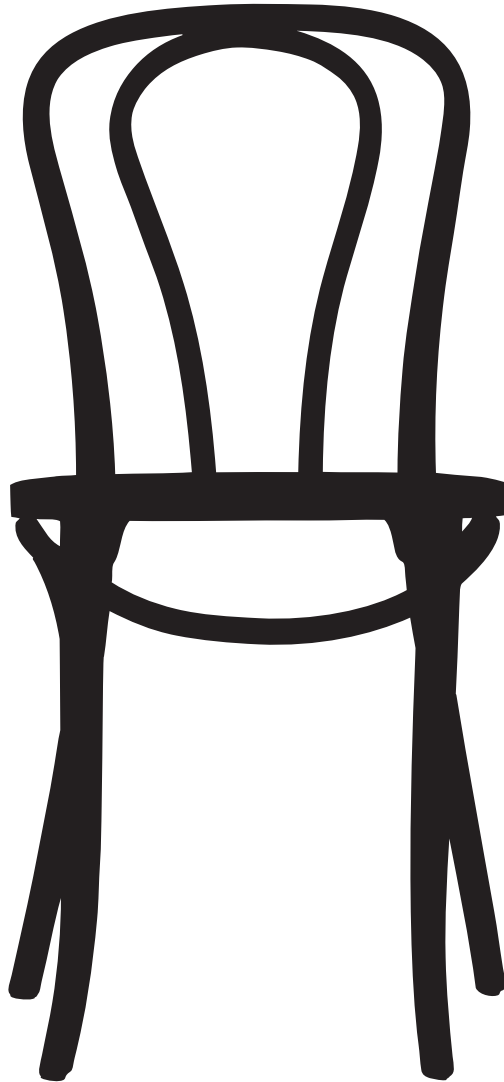


The Second City[®]
TORONTO



CATERING MENU

BEVERAGES

COFFEE & TEA STATION

- Freshly Brewed Coffee
 - Assorted Selection of Teas
- \$2.50 per Person (half day)
\$5.00 per person (full day)

JUICE STATION

- Orange, Cranberry, Pineapple & Grapefruit
- \$2.50 per Person (half day)
\$5.00 per person (full day)

INDIVIDUAL BOTTLED WATER & POP

- A Selection of of Pepsi Products
- \$2.50 per Each (based on consumption)

ALCOHOLIC BEVERAGES CAN BE MADE AVAILABLE, PRICING BASED ON CONSUMPTION

BREAK/SWEET OPTIONS

(Each Platter serves approx. 15-20 people)

SEASONAL FRUIT SELECTION

- A Wide Array of Ripened Sliced Seasonal Fruit, Red Grapes & Berries
- \$60.00 per Platter

GRANOLA BARS

- A Selection of Assorted Individually Packaged Granola Bars
- \$22.00 per Platter

SQUARES & PETITE FOURS

- An Assortment of Squares, Sweets & Petite Fours
- \$60.00 per Platter

HOMEMADE COOKIES

- A Selection of Delicious Freshly Baked Cookies
- \$45.00 per Platter

TORTILLA CHIPS

- Hand Cut Tortilla Chips
- & Our House Made Tomato Salsa
\$35.00 per Platter

BELLY SNACKS

Assorted Individually Packaged Snacks

- Chocolate Covered Almonds
- Chocolate Yogurt Covered Pretzels
 - Swedish Berries
 - Roasted Almonds
 - Honey Cashews

\$3.00 Each (based on consumption)

The Second City®

TORONTO

BREAKFAST

CONTINENTAL BREAKFAST BUFFET

- Freshly baked assorted muffins and croissants with sweet butter & house made berry compote
- \$9 per person

DELUXE CONTINENTAL BREAKFAST BUFFET

- Selection of freshly made Danish pastries, muffins, croissants with sweet butter & house made berry compote
 - Seasonal Fresh Fruit and Berries, Greek Yogurt, Granola
- \$13.00 per person

HOT BREAKFAST BUFFET

(Min 20 people)

- Selection of freshly made Danish pastries, muffins, croissants with sweet butter & house made berry compote
 - Seasonal Fresh Fruit and Berries, Greek Yogurt, Granola
 - Scrambled Eggs with herbs
 - Seasoned Cajun Crispy Tots
 - Selection of Turkey Sausage and Crisp Bacon
- \$20.00 per person



ALL FOOD SUPPLIED BY OUR MAIN RESTAURANT PARTNER: WAYNE GRETZKY'S TORONTO
GROUPSALES@SECONDCITY.COM • 416-343-0033 EXT. 201

The Second City®

TORONTO

LUNCH

GRILLED BBQ LUNCH BUFFET

(Min 20 people)

\$24 per person

SIDES

Seasonal Field Greens

Mixed greens, balsamic vinaigrette, anjou pears, cranberries, herbed goat cheese and candied pumpkin seeds

Classic Caesar Salad

Hand-cut romaine hearts, classic Caesar dressing, garlic croutons, Parmigiano-Reggiano, pancetta lardon

Seasoned House-made Potato Chips

SANDWICHES

Fire Grilled Sirloin Burgers

BBQ Basted Chicken Breast

Selection of Fresh Ace Bakery Buns

Crisp Leaf Lettuce, Beefsteak Tomatoes, Red Onions,
Dill Pickles for garnish

Vegetarian Wraps

Grilled vegetables, pesto aioli, buffalo mozzarella

The Second City®

TORONTO

LUNCH

SOUTHERN BBQ BUFFET

(Min 20 people)

\$26 per person

SIDES

Baked Corn Bread and Ace Bakery Rolls
Red Skinned New Potato Salad with Stone Ground Mustard Vinaigrette
Hoppin' John Spicy Rice and Peas
Southern Greens

MAINS

Southern Fried Chicken Seasoned buttermilk marinated chicken
BBQ Baby Back Ribs caramelized in our Famous BBQ Sauce
Grilled Corn on the Cob with Jalapeno Butter

LIGHT LUNCH DELI BUFFET

(Maximum 30 people)

\$18 per person

Vegetable Coleslaw with Tangy House made Dressing
Red Skinned New Potato Salad with Stone Ground Mustard Vinaigrette
Selection of Pre-Made Sandwiches on Freshly Baked Focaccia, Kaisers,
Bistro Whole Wheat Bread and Wraps

Fresh Fillings to Include:

Smoked Ham and Swiss Cheese, Roasted Strip Loin of Beef with
Canadian Cheddar, Turkey Breast and Monterey Jack, Grilled
Vegetable with Feta, Chicken and Tuna Salads

Condiments Include

Dill Pickles, Mayonnaise, Horseradish and Dijon Mustards

The Second City[®]

TORONTO

RECEPTIONS

HORS D' OEUVRES PLATTERS

Each Platter serves 15–20 people

SELECTION OF IMPORTED & DOMESTIC CHEESES

Fine selection of cheeses including Goats cheese, Brie, Camembert, Marble, Aged Cheddar, Boursin, Water Crackers, Freshly Baked Breads and Grapes

\$225

COLD ANTIPASTO PLATTER

Marinated and Grilled Vegetables, Melon, Artichoke, Olives, Prosciutto, Bocconcini, Provolone Cheese and Bread Crisps

\$90

FRESH VEGETABLE CRUDITÉS

Garden Fresh Crisp Vegetables including Broccoli, Carrots, Celery, Tomatoes, Peppers and Cucumbers with Buttermilk Ranch Dip

\$60

HAND CUT TORTILLA CHIPS AND SALSA

Hand cut tortilla chips with Mesquite seasoning and our house Tomato Salsa

\$35

HUMMOUS AND SPICY BLACK BEAN DIPS

Zesty Hummous and Spicy Black Bean duo with seasoned tortilla chips

\$50

THAI VEGETABLE SPRING ROLLS

Authentic crisp fried Wontons filled with Sprouts and Asian Greens Served with Plum Sauce

\$60

JUMBO SHRIMP COCKTAIL

Classic Poached Prawns with Lemon's and Brandy Cocktail Sauce

\$145

ATLANTIC SMOKED SALMON

Whole Side of Cold Smoked Salmon with Capers, Onions, Herbed Cream Cheese, Toast Points and Crostinis

\$130

ASSORTED SUSHI ROLLS

Assorted fresh California, Salmon and Tuna Maki Rolls with wasabi and

Soya Sauce

Market Price

VEGETABLE PHYLLO PASTRIES

Assorted Phyllo pastries filled with Mushroom and Leek, Asparagus and Goat Cheese, and Spanakopita

\$75

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RECEPTIONS

HORS D' OEUVRES PLATTERS

Each Platter serves 15–20 people and contains approx. 30–40 pieces

BAJA SHRIMP TACOS

Mexican spice marinated grilled jumbo shrimp,
flour tortillas, jalapeño mayo, crisp let-
tuce, avocado salsa, cilantro
\$90 20 pc.

BEEF SATAYS

Marinated Beef strips with ginger sesame
dipping sauce
\$90

CHICKEN SATAYS

Marinated Chicken strips with tzatziki sauce
\$85

GRETZKY'S FAMOUS ROASTER WINGS

Our famous Roaster Wings tossed in our house
made sauces. Choose from: Mild, Medium, Hot,
Honey Garlic or Dry Cajun
\$90 49 pc.

MINI CHICKEN QUESADILLAS

Smoked Chicken, Monterey Jack Cheese and
Peppers in a Flour Tortilla Trumpet
\$85

WOOD FIRED PIZZA

A selection of our finest wood oven fired Pizzas
\$60

GREAT ONE SLIDERS

Our signature mini burger topped
with Canadian cheddar cheese,
bacon, lettuce and tomato
\$120

CHICKEN SLIDERS

Mini breaded chicken burgers tossed in a spicy
buffalo sauce, topped with jalapeño Jack cheese,
chipotle aioli, lettuce and tomato
\$140

ARANCINI

Buffalo mozzarella stuffed fried risotto balls,
Parmigiano-Reggiano, with spicy tomato
ragu for dipping
\$85

MOROCCAN CHICKEN

Curried Chicken rolled in flaky Phyllo Pastry
\$85

BAKED BRIE EN CROUTE

Rich and flavourful Brie Cheese wrapped in light
and flaky Puff Pastry with Raspberry coulis
\$100



THE SECOND CITY THEATRE • 51 MERCER STREET
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