



Lunch Menu





Table of Contents

Meeting Packages	2
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Daily Express Breakfast	5
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DAILY WORKING LUNCH

\$44 per person ++

Monday

Daily Soup

DoubleTree House Salad (GF)

with Ontario Greens, Cherry Tomatoes, English Cucumbers and 2 Dressings

Fusilli Pasta (V) with Olives, Feta Cheese, Tomatoes, Artichoke Hearts and Italian Dressing

Roasted Striploin Sandwich (LF) with Charred Bell Peppers, Caramelized Onion and Spicy Mayo

Caprese Sandwich (V) with Tomatoes, Bocconcini, Fresh Basil and Balsamic Glaze

Tuna Wrap with Spicy Mayo, Avocado, Baby Greens

Mini French Pastries

Tuesday

Daily Soup

Thai Salad (VG) with Spicy Peanut Sauce

Quinoa Bean Salad (VG, GF) with Lime-Cilantro Vinaigrette

Chicken Quesadillas with Sour Cream and Salsa

Roasted Red Pepper and Curried Cauliflower Wrap (V) with Caramelized Onions

Smoked Salmon on Marble Rye with Avocado, Spinach, Cucumber Dill Slaw and Lemon Sour

Mango and Lemon Mousse Cakes

Sliced Fruit and Berries (VG,GF,LF)



DOUBLETREE

by Hilton

TORONTO DOWNTOWN

GF = Gluten Free, LF = Lactose Free, VG= Vegan, V= Vegetarian

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offer. Customized Packages are available upon request. HST of 13% and gratuities of 16% are not included. The

quotation herein is subject to a proportionate price increase in the cost of food, beverage, labor, etc. Quotation cannot

be guaranteed until 60 days prior to the time that the particular function takes place.



Wednesday

Daily Soup

Baby Romaine Caesar Salad (V) with Radicchio, Shaved Parmesan, Smoked Paprika
Caesar Dressing, Croutons

Greek Caesar Salad (GF) with Pickled Eggplants, Fried Capers, Bell Peppers, Feta Cheese
Vegetarian on Multigrain Panini (V) with Sundried Tomato, Portobello Mushroom, Tofu, Baby
Arugula, Balsamic Mayo

Smoked Turkey on a Soft Baguette with Aged Cheddar, Lettuce, Tomato
Deli Sandwich on Sourdough Bread with Salami, Ham, Provolone, Cucumber and Tomato

Chocolate Fudge Cake

Strawberry Shortcake

Thursday

Daily Soup

DoubleTree House Salad (GF) with Ontario Greens, Cherry Tomatoes, English Cucumbers
and 2 Dressings

Outdoor BBQ Style Potato Salad (GF) with Baby Potatoes, Pickles, Dijon, Dill and Eggs
Roasted Striploin Sandwich (LF) with Charred Bell Peppers, Caramelized Onions, Spicy Mayo

Chicken Caesar Wrap with Romaine, Garlic Dressing and Tomatoes

Roasted Red Pepper and Curried Cauliflower Wrap (V) with Caramelized Onions

New York Style Cheesecake

Baked Big Apple Pie (LF)

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Friday

Daily Soup

Baby Romaine Caesar Salad (V) with Radicchio, Shaved Parmesan,
Smoked Paprika, Croutons, Caesar Dressing

Organic Mesclun Baby Greens (VG, GF) with Strawberries, Pear
and Walnuts, White Balsamic Dressing

Grilled Chicken Sandwich with Asiago Cheese, Arugula Pesto on Flatbread, Bell Pepper Drizzle

Caprese Sandwich (V) with Tomato, Bocconcini, Fresh Basil, Balsamic Glaze

Tuna Wrap with Spicy Mayo, Avocado, Baby Greens

Assorted Cupcakes



DAILY HOT LUNCH

\$48 per person ++

Served with Freshly Baked Rolls and Creamy Butter

All Include Regular & Decaf Coffee and a Selection of Teas

Choose an Alternative Day's Menu for \$15 per person

*Serves a Minimum of **15 ppl***

\$15 surcharge for every guest less than minimum requirement

Monday - Viva l'Italia

Cannellini Bean Soup

Caesar Salad

with Baby Romaine, Shaved Parmesan and Croutons

Insalata Mista (VG, GF)

Cherry Tomato, Cucumber and Red Onion Vinaigrette

Seafood Linguine

with an Arugula Lemon Pesto

Chicken Marsala

with Mushrooms and Red Wine

Roasted Baby White Skin Potatoes (VG, GF)

Vegetarian Substitute

Eggplant Caponata (VG, GF)

with Fava Beans

Cheese Tortellini

with a Rose Cream Sauce

Mini Italian Pastries

Verdure Gratin Al Forno

Roasted Vegetables with Parmesan and Herb Crust



Tuesday - Dragon Feast

Hot and Sour Soup (LF)

Mandarin Garden Salad (LF)

Napa Cabbage Salad with mandarin oranges, bean spouts, broccoli, roasted almonds and sesame dressing

Silken Noodle Salad (LF)

with lo mein noodles, bell peppers, green onion, julienne of carrots and soy dressing

Fiery Kung Pao Chicken (LF)

sweet and spicy chicken with bell peppers

Broccoli Crowned Beef (LF)

ginger garlic sauced beef with broccoli and carrots

Fried Rice (VG LF)

with and Vegetables

Vegetarian Substitute

Baby Bok Choy (VG, GF)

with Fried Lotus Root

Silky Tofu Treasure (VG)

with Minced Eggplant and Sichuan Pepper Sauce

Mango Mousse

Tofu with Chow Mein Noodles (VG)

ENHANCEMENT

Sliced Fruit

Miso Marinated Black Cod (LF) + 15



Wednesday - South Asian Festival

Daal Lentil Soup (GF, LF)

Cucumber, Tomato and Onion Salad (GF, VG)

with cilantro dressing

Papadi Potato Salad

potatoes, papdi chips, tomatoes, cilantro, masala yoghurt dressing

Butter Chicken

chili, garlic and ginger spiced marinated chicken with a splash of butter and lemon

Salmon Tikka (GF)

Salmon dusted with coriander, paprika and cumin

Vegetable Curry (GF, VG)

Sauteed vegetables with hints of cardamom, cinnamon and star anise

Basmati Rice (GF, VG)

Vegetable Samosas (LF, VG)

with tamarind sauce

Butter Naan

Raita

Mango Chutney

Mango Rice Pudding Brulee (GF)

with brulee sugar shell

Carrot Halwa (GF)

caramelized shredded carrots with cardamom accents and

Vegetarian Substitute

Paneer Tikka (GF)

ENHANCEMENT

Lamb Rogan Josh +15

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Thursday - True North

Yellow Split Pea Soup (GF, VG)

Green Garden Salad and House Dressing (GF, VG)

with Cucumber, Carrot, and Tomato

Dried Cranberry and Pearl Barley Salad (V, GF)

with Black Beans and Arugula. Apple Cider Vinaigrette

Maple and Ginger Glazed Salmon (LF, GF)

Chicken Supreme

with Hunters Sauce

Regional House Vegetables (GF, VG)

Yukon Gold Mash (GF)

with Woolwich Goat Cheese

Strawberry Shortcake

Blueberry Crumble

Vegetarian Substitute

Manitoba Wheatberry with Roasted Root Vegetables

ENHANCEMENTS

Alberta Beef Striploin with Herb Crust (GF,LF) +15 per person



Friday - Backyard BBQ

Creamy Coleslaw (GF, V)

Picnic Potato Salad (GF, V)

Smokey BBQ Ribs (GF, LF)

Bourbon style pork ribs with a hint of smokiness

Kickin' Chicken Legs (GF, LF)

BBQ Spices with a bit of heat

Tex Mex Grilled Corn (GF, VG)

Grilled corn with bell peppers, onions and smoked paprika

Baked Mac n' Cheese

Oven baked macaroni with a creamy cheddar and mozzarella sauce

Key Lime Pie

Lemon Meringue

Iced Tea and Lemonade (LF)

Banana and Chocolate Smoothie (GF)

Vegetarian Substitute

Smoked Tofu and Grilled Vegetable Kebobs

ENHANCEMENTS

Marshmallow and Chocolate S'mores +10

Grilled Shrimp and Pineapple Skewers +15

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