



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

Can. Water™	4.5
Soft Drink	4.5
Freshly Brewed Starbucks Coffee	
- 10 cup urn	42
- 25 cup urn	105
- 50 cup urn	210
Selection of TEAVANA Teas	
- 10 cup urn	42
- 25 cup urn	105
- 50 cup urn	210
Chilled 2% White or Chocolate Milk	4
Individual Juice	4.5
<i>Orange or Grapefruit</i>	
Individual Smoothie	Vegan GF 9
<i>Strawberry Banana or Mango</i>	
Individual Green Goddess Juice	Vegan GF 9.5
Bin of Ice	29

INFUSED FLAVOURED WATER STATION

Refreshing selection of all-natural flavoured waters to include Lemon-Lime, Cucumber Mint or a special Theme/Brand Inspired flavour

Per dispenser (2.5 gallons)	100
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HOST OR CASH BAR

If you would like to host a reception at your booth, please contact our Event Logistics Department.

FRESH & HEALTHY

Priced per person.

Crispy Vegetables w/ Hummus	Vegan GF	8
Cup of Seasonal Fresh Melons & Pineapple w/ Berries	Vegan GF	9

BAKERY

Mini Muffins	V	3.5
<i>Blueberry, Carrot & Morning Glory</i>		
Breakfast Breads	V	3.5
<i>Banana Nut, Apple, Cinnamon & Pumpkin Spice</i>		
House Baked Mini Croissant	V	4.5
Apple Turnover	V	7
<i>Flaky, All-Butter Pastry</i>		

BITS & BITES

Individual serving containers. Priced per container. Minimum order is one dozen per item.

Wasabi Peas	V	4
Trail Mix	Vegan GF	4
Salted Pretzels	V	4
House Made Kettle Chips	Vegan GF	4
Mixed & Salted Nuts	Vegan	6.5



SNACKABLES

Priced per piece/item. Minimum order is one dozen per item.

Cookie Jar – House Baked Cookies <i>Chocolate Chip, Oatmeal & Raisin, White Macadamia, Double Chocolate</i>	V	4
Strawberries & Skewers <i>Bowl of Strawberries, Chocolate Sauce & Sprinkles</i>	Vegan GF	4
Trail Mix and Dark Chocolate (per cup) <i>Individual Mini Cups</i>	Vegan GF	4
Savoury Truffle Popcorn <i>Individually Served in a Retro Popcorn Box and garnished w/ Shaved Parmesan and Herbs</i>	GF	5
Crispy Corn Tortillas <i>Pico de Gallo Avocado-Lime Créma & Chillies</i>	Vegan GF Vegan GF V GF	6
Cupcake Bites <i>Lemon Chiffon, Vanilla & Sprinkles, Double Chocolate</i>	V	7
Emmental Gougeres <i>Warm Cheese Puff Bites</i>	V	8
Fresh Fruit Cup <i>A Small Refreshing Cocktail of Melons & Berries</i>	Vegan GF	9

CHEESE BOARD

Le Cendrillon, Ash Goat Cheese, Bleubry, Quebec Creamy Blue, Le Triple Crème, Triple Cream Brie, Cantonnier, Semi-Soft, Sir Laurier, Washed Rind, Le Saint Raymond, Firm Cheddar Style

Served w/ Grapes, Bread Crisps, Sliced Fresh Multigrain Baguette and Quince Paste V

MINI SANDWICH BITES

Priced per piece. Minimum order is one dozen per item.

Finger

Egg & Chive Mayonnaise	V	4
Albacore Tuna & Lemon		4
Chicken Salad & Celery		4
Roast Beef w/ Horseradish & Dijonnaise		4

Pita - Stuffed

Smoked Chicken & Mango		4
Crab & Chive Salad		4
Roasted Vegetable and Feta	V	4

Buns - Two Bite

Brie & Grilled Vegetable	V	4
Pesto Chicken		4
Smoked Salmon & Dijon		4

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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 or email boothorders@torontocongresscentre.com. 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.