

APPETIZERS

HORS D'OEUVRES

- Canapés** (Chef's choice 3 pieces per person) \$ 3.75
Canapés & Hot Hors D'Oeuvres: (Chef's choice 6 pieces per person) \$ 8.25

SALAD APPETIZERS

- California Salad:** Mixed Field Greens along with Radicchio Lettuce Dressed in our Homemade Balsamic Honey Vinaigrette \$ 4.75
Greek Salad: A Mixed Salad of Lettuce, Feta Cheese, Kalamata Olives, Tomatoes, Oregano, Lemon, Cucumbers and Onions in a Pure Olive Oil Vinaigrette \$ 5.75
Caesar Salad: A Mixed Salad of Romaine Lettuce, Croutons, Bacon Bits & Parmigiano Cheese in a Creamy Caesar Dressing \$ 4.75
Spinach Salad: Young Spinach Leaves, Goat Cheese, Mandarin Segments and Herbed Croutons in a Raspberry Balsamic Vinaigrette \$ 5.25
Caprese Salad: Vine Ripened Tomatoes & Bocconcini Slices Served on a Bed of Mixed Field Greens in a Balsamic and Olive Oil Dressing \$ 6.00
Rocket Salad: Arugula Salad with Roasted Bosc Pears, Crumbled Maytag Blue Cheese, Spiced Pecans and Tossed in a Citrus Vinaigrette \$ 6.00

ANTIPASTI

- Prosciutto & Melone:** Prosciutto, Melone, Bocconcino, Olives & Jardinière \$ 6.00
Antipasto Primavera: Prosciutto, Cantaloupe, Bocconcino, Jardinière, Button Mushrooms Sott'Olio and Marinated Eggplant \$ 6.00
Antipasto Italiano: Sopressata, Capicollo, Salami, Provolone Cheese, Black Olives & Jardinière \$ 4.75
Le Jardin Grilled Antipasto: Prosciutto, Bocconcino, Marinated Mushrooms, Marinated Eggplant, Grilled Peppers and Zucchini \$ 6.00
Grilled Vegetable & Bocconcino Tower: Tower of Eggplant, Zucchini, Peppers and Bocconcino, Drizzled with an Aged Balsamic Vinaigrette \$ 5.25
Smoked Salmon Antipasto: Smoked Norwegian Salmon Served on a Bed of Mixed Field Greens, Topped with Sliced Bermuda Onions and Capers, Drizzled in a Well Aged Balsamic Vinaigrette \$ 7.50
Smoked Salmon Rotolo: Smoked Salmon Rolled with Cream Cheese & Garden Fresh Herbs Served on a Bed of Mixed Field Greens in a Balsamic Vinaigrette \$11.00
Baked Salmon: 5oz Salmon with Julienne Vegetables and Sauteed Spinach with Saffron Sauce \$ 8.75
Antipasto di Mare: Frutta di Mare, Prosciutto, Bocconcino Marinated Mushrooms, Sun-Dried Olives and Jardiniere \$ 7.25

SEAFOOD APPETIZERS

- Shrimp Cocktail:** 5 (21/25) Jumbo Shrimp Served with a Classic Shrimp Cocktail Sauce \$ 6.50
The Seafood below is French Served
Pesce Misto Antipasto: An Assortment of 3 Grilled Jumbo Shrimp (16/20), 3 Grilled Calamari and a Grilled Scallop \$12.00
Pesce Misto Deluxe: An Assortment of 3 Grilled Jumbo Shrimp (16/20), 3 Grilled Calamari, 2 King Crab Legs and a 3oz Broiled Lobster Tail \$19.00
Pesce Misto Select Antipasto: 3 Grilled Jumbo Shrimp (16/20), 3 King Crab Legs and a 4oz Broiled Lobster Tail \$21.00



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LE JARDIN ANTIPASTO STATIONS

Oyster Station: Served With Fresh Lemons and Tabasco (150 Oysters per 100 Guests)	\$ 3.50
Le Jardin Antipasto Station: An Assortment of Foccacia, Grilled Zucchini, Marinated Eggplant, Smoked Salmon Stuffed with Cream & Ricotta Cheeses, Rice Salad alla Marinara, Provolone Cheese, Prosciutto, Caprese Salad, Bruschetta, Marinated Mushrooms, Jardinière, Sun Dried Olives, Roasted Peppers, Polenta, Italian Sausage, Trippa and Whole Pacific Salmon and Stracciatella Soup	\$15.75
Antipasto & Seafood Station: Same as Antipasto Bar above plus Rice Salad alla Marinara, medley of Shrimp, Calamari and Whole Pacific Salmon Display	\$18.50
Antipasto & Deluxe Seafood Station: Includes the Antipasto Bar Above Plus Mussels al Pomodoro, Calamari, Broiled Shrimp, Scallops, Lobster Tails, King Crab Legs	\$25.75
Signature Antipasto Station: Assorted Domestic & Imported Cheese Platter Featuring a Grana Padano Display and Freshly Sliced Italian Cured Meats Including Prosciutto, Salami and Smoked Turkey Breast. Savory Antipasto Items Include Scottish Smoked Salmon Topped with Bermuda Onions and Capers, Marinated Olives, Mushrooms Sott'Olio, Stuffed Banana Peppers with Rice & Ground Beef, Caprese Salad with Vine Ripened Tomatoes and Bocconcini, Beet Salad and Chickpea Salad. Hot station consist of mussels al pomodoro and oven Roasted Italian Sausage. Assorted Freshly Baked Breads and an array of Signature Mediterranean Spreads served with Grilled Pita Points and Bruschetta.	\$17.25
Shower Antipasto Station: An assortment of Prosciutto, Caprese Salad, Sun-dried Tomatoes, Eggplant Jardinière, Olives, Grilled Zucchini, Roasted Red Peppers, Bruschetta & Marinated Mushrooms, Smoked Salmon stuffed with Cream Cheeses and Rice Salad alla Marinara	\$11.50
Stag Antipasto Station: An assortment of Genoa Salami, Smoked Turkey Breast, Sopressata, Provolone, Sun-Dried Tomatoes, Jardinière, Olives, California Salad, Bruschetta, Marinated Mushrooms, Bruschetta, Medium Spicy Sausage, Trippa and Pasta & Faggioli	\$13.00
Saganaki Station: Flambéed Kefalitiri Cheese with Ouzo, Greek Pita and Lemon	\$ 3.75

CENTRE ANTIPASTO ITEMS

Relish Tray: A Selection of Celery & Carrot Sticks with Dip, Pickled Onions, Pickles and Assorted Jardinière	\$ 2.50
Deluxe Relish Tray: A Selection of Celery & Carrots Sticks with Dip, Pickled Onions, Assorted Jardinière, Feta Cheese, Kalamata Olives and Pickles	\$ 3.25
Antipasto Platter: Prosciutto, Grana Padano, Olives, Cacciatore Sausage, Eggplant Jardinière, Mini Caprese Skewers, Grilled Vegetables	\$ 7.25
Assorted Mediterranean Crostini Platter: Consisting of Baba Ganoush, Olive Tapenade and Hummus	\$ 4.25
Blini with Caviar and Salmon: Served with Crème Fraîche and Topped with a Pinch of Dill	\$ 9.50
Beef or Salmon Carpaccio: Garnished with Finely Chopped Red Onion, Rucola and Flakes of Parmesan Cheese	\$ TBD
Bruschetta Platter: 20 pieces per table	\$ 2.50
Oysters Rockefeller, Florentine or Fresh with Lemon: 10 pieces per Table	\$ 3.50
Frutta Di Mare (Seafood Salad)	\$ 3.50
Fried Calamari: Crispy, Golden, Perfectly Seasoned and Garnished with Lemon Wedges	\$ 3.25

SOUPS

Consommé, Butternut Squash	\$ 3.75
Cream of Broccoli or Cream of Asparagus	\$ 4.00
Chicken Noodle, Leek & Potato or Stracciatella	\$ 4.00
Tortellini (cheese filled) Soup	\$ 4.25
Minestrone	\$ 4.50
Caldo Verde or Wild Mushroom Duxelle	\$ 5.00
Clam Chowder or Seafood Chowder	\$ 5.00
Pasta & Faggioli	\$ 5.25
Lobster or Shrimp Bisque	\$ 5.75
Zuppa Di Pesce: Calamari, Clams, Mussels and Cuttle Fish Served in a White Wine Tomato Broth	\$ 8.25
Zuppa Di Pesce Deluxe: Same as Above Plus a 3 oz. Lobster Tail Per Person	\$17.50



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PASTAS

Fettuccine al Sugo: A fresh Tomato & Basil Sauce	\$ 7.00
Agnellotti (Ricotta Cheese filled) alla Panna	\$ 7.25
Penne all'arrabiata	\$ 6.50
Rigatoni or Penne alla Vodka: A Rosé Sauce with Pancetta and Fambeed Vodka	\$ 7.75
Fettuccine Alfredo	\$ 7.50
Farfalle alla Primavera alla Panna with a medley of vegetables	\$ 7.25
Farfalle with Smoked Salmon in a Rosé Sauce	\$ 7.00
Rigatoni alla Boscaiola: Sautéed wild Mushrooms & Vegetables in a Cream Sauce	\$ 9.00
Spghettini al Pesto	\$ 7.00

SPECIALTY PASTA DISHES

(Risotto dishes are prepared with converted rice)

Roasted Beet Risotto with Shrimp	\$ 7.75
Risotto alla Milanese	\$ 7.75
Risotto with Asparagus	\$ 6.75
Risotto with Mushrooms	\$ 6.75
Risotto with Roasted Butternut Squash & Pancetta	\$ 6.75
Risotto Primavera	\$ 7.25
La Sagna	\$ 7.50
Cannelloni di Carne or Ricotta & Spinach alla Panna	\$ 8.00
Rotolo di Ricotta & Spinach alla Panna	\$ 9.25
Manicotti di Ricotta & Spinach alla Panna	\$ 9.00
Manicotti di Ricotta & Funghi alla Panna	\$ 9.25
Manicotti di Ricotta & Smoked Salmon alla Panna	\$ 8.25
Crêpe Pouch di Ricotta alla Panna	\$ 9.25

Le Jardin only uses Italian imported Parmigiano Reggiano Cheese, freshly grated on the premises.

We at Le Jardin believe in supporting the community that supports us, by being part of the local food movement, whenever possible. Our Chefs have sourced and created a Menu that emphasizes freshness, seasonality, local availability and simple preparations. Dedicating ourselves to in-house butchery, smoking, curing, marinating and baking as well as creating our own sauces and dressings. We are able to provide our guests with the very best menu possible.



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MAIN ENTRÉES

FOWL

Grilled Chicken Breast	\$ 17.95
Chicken Parmigiana	\$ 19.00
Chicken Breast all'Emiliana: Baked with Cooked Prosciutto & Mozzarella	\$ 19.50
Chicken Supreme: A ½ lb. Corn Fed Chicken Breast roasted to perfection	\$ 19.50
Chicken Cordon Bleu: Ham and Swiss Cheese Stuffed in a Breast of Chicken Served in a White Wine and Butter Sauce	\$ 18.75
½ Rock Cornish Hen	\$ 18.50
Stuffed Chicken Supreme	\$ 19.75

VEAL

Veal Scalloppini al Vino Bianco (2 pieces)	\$ 21.00
Veal alla Marsala (2 pieces)	\$ 21.00
Veal Parmigiana al Sugo with grated Parmigiano	\$ 19.25
Veal Roast alla Rosamarino	\$ 20.50
Saltimbocca alla Romana: Sautéed Veal with Prosciutto & Sage	\$ 19.25
Veal Cordon Bleu: Stuffed with Gorgonzola, Mozzarella, Tomato & Asparagus	\$ 19.00
Grilled 10 oz French Cut Veal Chop	\$ 22.50
Stuffed 12 oz Veal Chop: Stuffed with Mushrooms & Vegetables	\$ 27.25

BEEF

Beef Medallions: Pan Seared Medallions with a Mushroom Crust & Red Wine Sauce	\$ 25.75
8 oz Prime Rib of Beef Au Jus	\$ 24.75
10 oz Prime Rib of Beef Au Jus	\$ 26.25
6 oz Filet Mignon	\$ 24.50
Tournado Rossini: Beef Tenderloin Topped with Foie Gras & Bordelaise Sauce	\$ 34.50
Beef Wellington: Beef Tenderloin Topped with a Duxelle of Mushrooms and Wrapped in a Puff Pastry	\$ 27.25

SEAFOOD

Filet of Sole alla Milanese: Breaded & Sautéed with a Wedge of Lemon	\$ 17.50
Baked Salmon au Gratin: Topped with Herbed Breadcrumbs	\$ 19.00
Salmon Wellington: Filet stuffed with Vegetables and Wrapped in a Puff Pastry	\$ 19.50
4 Jumbo Shrimp in a Garlic/Butter sauce and 10 oz Grilled Veal Chop	\$ 25.75
8 oz Lobster au Gratin: in a Saffron Sauce	\$ 34.50

VEGETARIAN SUBSTITUTIONS

Eggplant Parmigiana, Vegetarian La Sagna*, Vegetable Stir Fry	\$ 17.25
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*Must have a minimum of 20 people.



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DUO ENTRÉES

Grilled Chicken Breast & Veal Escalope	\$ 19.50
4 oz Lobster au Gratin & 6 oz Filet Mignon	\$ 36.25
6 oz Filet Mignon & 4 oz (16/20) Jumbo Shrimp	\$ 29.00
4 oz Veal Medallion & 2 Lamb Chops	\$ 31.00
10 oz Grilled Veal Chop & 4 (16/20) Shrimp	\$ 27.75

All Entrées served with choice of Roast Potatoes or Rice & Seasonal Vegetables

SALADS CENTRE TABLE- See Appetizer Salads

CENTRE PLATTERS & 2nd ENTRÉES

Perogies Sautéed with Onions in Butter	\$ 8.50
Cabbage Rolls stuffed with Minced Meat & Rice	\$ 8.50
Italian Sausages: Choice of Mild, Medium or Hot	\$ 8.25
Roast Chicken alla Rosamarina: Roasted with Olive Oil and Rosemary	\$ 8.00
Roast Lamb with Herbs and Mint Leaf	\$ 9.50
Mixed Grill: Italian Sausages, Roast Lamb, Roast Chicken & Veal/Pork Shish Kebob	\$ 9.00
Trippa: In a light Tomato Broth	\$ 3.75
Porchetta with Salad & Dinner Rolls or Centre Dish	\$ 4.00
Chicken Cacciatore: Roast Chicken pieces sautéed in a Light Tomato Sauce served with a California Salad	\$ 9.25
Roast Quails	\$ 8.50

SEAFOOD PLATTERS & 2nd ENTRÉES

Pesce Misto: Jumbo Shrimp, Calamari, Scallops and a California Salad	\$ 10.75
Deluxe Pesce Misto: Jumbo Shrimp, Scallops, Calamari, Alaskan King Crab Legs & Lobster Tails served with a California Salad	\$ 16.50
Select Pesce Misto: Jumbo Shrimp, Alaskan King Crab Legs & 4 oz Lobster Tail Served with a California Salad	\$ 24.25
Stuffed Atlantic Salmon Filet: Stuffed with Vegetables and Wrapped in a Puff Pastry, Served with Buttered String Beans	\$ 10.00
Baked Salmon in Saffron Sauce	\$ 8.75
Italian Style Fried Fish : (16/20) Shrimp, Fried Calamari, Fried Filet of Sole and a California Salad	\$ 11.50

The fish is prepared any style you like unless otherwise noted, such as Grilled, Sautéed, Steamed, Broiled or al Pomodoro



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DESSERTS

Choice of Gelato: A Pre-Selected Choice of Ice Cream or Sherberts such as Strawberry, Mango, Torrone, Spumoni, Chocolate Trifle, Crema, Tiramisu, Cookies & Cream or Pralines & Cream	\$ 4.50
Fresh Fruit Parfait: French Vanilla Ice Cream with Fresh Fruit, Whipped Cream and Chocolate Sauce	\$ 3.50
Assorted French & Italian Pastries	\$ 4.00
Assorted Tartufo: An Assortment of Amaretto, Chocolate/Raspberry, Vanilla and Coconut Tartufo	\$ 3.25
Fresh Fruit Platters	\$ 3.00
Individual Tortes: Choices Available Upon Request	\$ 5.00
Large or Small Fruit Mould Ice Cream	\$ 4.25
Crêpe Gelato: A Homemade Crêpe filled with French Vanilla Ice Cream and Served on a Berry Coulis and Drizzled with a Chocolate Cognac Sauce	\$ 4.25
Mocha Almond Fudge Ice Cream Cake	\$ 5.75
Small Fruit Mould Ice Cream	\$ 6.00
Large or Small Fruit Mould Ice Cream	\$ 4.25
New York Cheesecake	\$ 5.00
Cherries Jubilee: Flambéed Amarena Cherries in a Cherry & Brandy Sauce Poured Over a Rich French Vanilla Ice Cream made from real Vanilla bean	\$ 3.25
Orange & Lemon Cup: Orange and Lemon Sherberts in its Natural Husk	\$ 4.00
Classic Crème Brûlée	\$ 5.25
Mascarpone & Strawberries	\$ 5.25
Poached Pear: Anjou Pear Poached in Red Wine	\$ 5.00
Apple Pie a la Mode with Vanilla Ice Cream	\$ 4.25
Dessert a Trois: A Sweet Trio Consisting of Tiramisu, Mini Lemon Cheesecake and a Mini Chocolate Mousse	\$ 6.00
Chocolate Truffles per piece	\$ 3.00
Chocolate Dipped Strawberries per piece	\$ 2.00

DESSERT STATIONS

Cake & Pastry Station An Assortment Cakes Along with French & Italian Pastries, 100% Colombian Coffee, Tea & Decaffeinated Coffee	\$ 9.75
Deluxe Sweet Table: An Assortment of Cakes, French & Italian Pastries, Seasonal Fresh Fruit Platters, 100% Colombian Coffee, Tea & Decaffeinated Coffee	\$ 10.25
Seafood & Sweet Table: Assortment of Lobster, Snow Crab Legs, Clams, Cod Cakes, Mussels, Shrimp, Fish Salad plus Cakes, Portuguese & French Pastries & Fresh Fruit	\$ 20.75
Live Crêpe Station: Served with Whipping Cream, Vanilla Ice Cream, Raspberry & Chocolate Sauce	\$ 4.50
Live Waffle Station: Fresh Fruit, Whipped Cream, Vanilla Ice Cream, Strawberry & Chocolate Sauces	\$ 4.75
Live Waffle and Crêpe Station	\$ 5.50
Chocolate Fountain: Served with Marshmallows, Italian Wafers and Fresh Fruit	\$ 5.50
Cheese Station: An Assortment of Cheeses such as Parmigiano, Blue Cheese, Cheddar and Provolone Accompanied with Assorted Crackers and Grapes.	\$ 7.50



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BAR

Spumante Toast	\$ 1.25
Dry Spumante & Strawberry Toast	\$ 2.00
Assorted Cocktails and Aperitifs	\$ 3.25
Spumante & Strawberry Cocktails	\$ 2.00
Spumante & Strawberry Cocktails Station: In the Lobby or on the Patio	\$ 2.00
<i>For Prosecco Spumante please add \$0.50 per person to the above prices</i>	
<i>For Dry French Champagne please add \$5.00 per person to the above prices</i>	

DESSERT LIQUEURS & COFFEES

Ice Wine (1oz) with Dessert	\$ 3.50
After Dinner Liqueurs: including Sambuca, Bailey's and Cognac Served to the Table	\$ 3.00

BARS

Deluxe Bar - Weddings: Unlimited Red & White Wine Assorted Beer, 5 Bar Brands (ie. Polar Ice Vodka, Beehive Gin, Wisers Special Blend Whiskey, Ballantine's Finest Scotch, Lambs Rum), Brandy, Liqueurs, Grappa and Aperitifs including Soft Drinks, Juices, Bottled Water, Coffee, Tea and Espresso **\$ 16.75**

Premium Bar - Weddings: Unlimited Red & White Wine Assorted Beer plus Corona & Heineken, 5 Bar Brands (ie. Grey Goose Vodka, Tanqueray Gin, Canadian Club, Ballantine's Finest and Bacardi Rum), Brandy, Liqueurs, Grappa, Aperitifs, plus Remy VS Cognac and Grand Marnier. Including Soft Drinks, Juices, Bottled Water, Coffee, Tea and Espresso **\$ 19.25**

Premium Enhanced Bar - Weddings: Unlimited Red & White Wine Assorted Beer plus Corona & Heineken, 5 Bar Brands (ie. Grey Goose Vodka, Tanqueray Gin, Chivas Regal, Crown Royal and Bacardi Rum), Brandy, Liqueurs, Grappa, Aperitifs, plus Remy VS Cognac and Grand Marnier. Including Soft Drinks, Juices, Bottled Water, Coffee, Tea and Espresso **\$ 24.00**

Wine & Beer Bar: Weddings & Social Functions (Not Including Clubs, Corporate Event or Stags) **\$ 9.25**

Martini Service at the Bar: Before Dinner	\$ 2.50
Martini Station: Before Dinner	\$ 4.00
Martini Service at the Bar: All Night	\$ 4.50
Martini Station: All Night	\$ 6.50

CHAMPAGNES

Moet & Chandon Champagne	\$125.00
Dom Perignon (depending on availability).	\$395.00

For details on other types of Bars such as Host or Cash Bar please ask your Consultants
For our complete Bar and Wine list please ask your consultant



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