



presidential gourmet fine catering

Friday, October 24th, 2014

Client: University of Toronto
Planner: Kelli Babcock
Planner Contact: Kelli.babcok@utoronto.ca ; 647.922.0624
Event date: Friday November 21st, 2014
Duration: Drop Off – 8:30 am breakfast – 11:30 am lunch
Guest number: 60 guests
Location: U of T Library – Robarts Library
Event type: Breakfast/ Lunch Drop off
Event number: 21### MM
PG contact: Melissa McGowan – melissa@presidentialgourmet.ca

PRESIDENTIAL GOURMET GREEN MANIFESTO

Small, local choices have large global impact. With this in mind, the PG kitchen is dedicated to producing food based on a firm environmental philosophy using sustainable methods and products. Recognizing a global necessity to shift best practices towards greener results is a responsibility that PG embraces with open arms.

On every level we commit to catering with a quality that is in line with using more sustainable products. We partner with suppliers who have been identified as being able to provide locally sourced items with the smallest possible carbon footprint. These suppliers include local farmers markets, the 100 Mile Market, Fresh Herbs by Daniel, Cookstown Greens, and the Butcher Shoppe.

Presidential Gourmet's on-site staff is dedicated to reducing the carbon footprint during functions and strives to make use of composting and recycling services that are available at the venues where we work and at the homes of our customers. We encourage our staff to lessen their personal carbon footprint by using the TTC for transportation, car-pooling to events or bicycling to work wherever possible. PG is also a supporter of the Good Sheppard Missions in Toronto and we frequently make stops at the end of events to drop off left over foods, which also creates less waste and shows our commitment to our community and neighbours.

PG frequently uses reusable china for the service and presentation of our product and, when disposable are called for, we only use biodegradable plates and cutlery made from sugarcane or responsibly sourced bamboo.

PG menus strive to contain a minimum of 30% local and/or organic produce offered seasonally and sourced from responsible Ontario suppliers. The menus are designed to exclude fish and seafood deemed to be either hazardous to consume or in danger of extinction, such as Chilean Sea Bass, Shark, Blue Fin Tuna and certain farmed products. We serve less beef, and suggest meats that create, in their production, a smaller environmental impact while still keeping aligned with our commitment to tasty and contemporary catering.





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Breakfast

Traditional continental breakfast

Assortment of homemade bite size pastries to include (2.0 pieces / guest);

- Assorted Breakfast breads(may included lemon-cranberry, banana, zucchini walnut)
- Assorted mini muffins
- Mini butter croissants Accompaniments to include; Butter, assorted jams



Seasonal Fresh Fruit Platter with berries

Coffee and Tea Station

Mountain View, fair-trade organic coffee and decaffeinated coffee, assorted teas
Pitchers of fruit-infused water

Lunch

Gourmet Sandwiches

Grilled vegetables- pesto and goat cheese with frisée

BBQ chicken breast- roasted red peppers, aged white cheddar and guacamole

Smoked turkey - Havarti and arugula with cranberry aioli

Roast beef - caramelized onions, roasted red peppers, Ontario tomato jam

Tuna salad - with remoulade, fresh dill, spinach and Dijon

Salad – choose one

- **Mixed green** salad with radicchio, diced cucumber, red pepper, red onion and frisée with balsamic vinaigrette ☐
- **Artisan greens** with goat cheese, oven dried cherry tomatoes and spiced pecans dressed with lemon shallot vinaigrette
- **Quinoa Salad** with brunoise vegetables, apricots and cranberries and lemon dressing☐
- **Root Vegetable Salad** maple and thyme glazed roasted root vegetables in honey Dijon and cider vinaigrette, topped with fresh chive batons ☐
- **Sweet Potato and Pecan Salad Roasted** sweet potatoes, arugula and spiced pecans tossed in honey mustard dressing, topped with toasted pumpkin seeds ☐

Beverages

Pitchers of fruit-infused water

Assorted soft drinks (Coke, Diet Coke/Coke Zero, Ginger Ale)



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Rentals

The following is a partial list of rental items required to execute your event within the parameters as outlined in these pages. **Please note that any changes to guest count, event hours or the selection of specialty items will have an impact on the rental pricing.**

Disposable coffee items (mugs, spoons), Disposable china (glassware, plates, cutlery), Delivery

Estimated Cost Summary

Please bear in mind that this is a preliminary cost estimate and will be modified based on your input and suggestions.

| | | | | | | |
|-----------------|----|-------|----|--------|-----------|-----------------|
| Beverages | \$ | 3.00 | 60 | guests | \$ | 180.00 |
| Breakfast Menu | \$ | 6.50 | 60 | guests | \$ | 390.00 |
| Lunch Menu | \$ | 12.00 | 60 | guests | \$ | 720.00 |
| Delivery x 2 | | | | | \$ | 100.00 |
| Subtotal | | | | | \$ | 1,390.00 |
| 13% HST | | | | | \$ | 180.70 |
| TOTAL | | | | | \$ | 1,570.70 |

PLEASE SEE THE FOLLOWING PAGES FOR OUR DETAILED PAYMENT SCHEDULE