

Windows
AT THE WORLD TRADE CENTRE

Welcome to Windows at the World Trade Centre

Tony A. Gordon, C.F.M.

Windows' Chef

Tony was born and raised in Halifax, Nova Scotia. After graduating from high school, Tony decided to pursue his love of the culinary arts.

He completed a three-year course at the Nova Scotia Institute of Technology and began his career in the food & beverage industry.

We are pleased to have Tony as part of our team for the past nineteen years. More recently, Tony has assumed the role of Chef, Windows at the World Trade Centre.

Christophe Luzeux, C.C.C.

Executive Chef

World Trade and Convention Centre, Halifax:

Christophe comes from Marcq-en Baroeul in the north of France. Christophe has been with the WTCC since 1989. He has held the position of Executive Chef since 1993. In June of 1995, Christophe achieved the prestigious Canadian Chef Certification.

Chef Christophe is a member of the World Association of Chefs and Cooks and has traveled the world representing Canada in numerous international competitions. He is a past member of Culinary Team Canada 2002-2005. The team won three **Gold**, one **Olympic Gold** and one **Silver Medal - finishing 4th overall out of 36 teams from around the Globe**, at the 2004 IKA Culinary Olympique in Erfurt, Germany.

We hope all of our guests at Windows at the World Trade Centre will sit back and enjoy the culinary talents of these two professionals.

Windows

A new view on dining in downtown Halifax.

FROM OUR SOUP KETTLE

🕒	GRAND BANKS SEAFOOD CHOWDER A hearty mix of Atlantic Seafood served with a freshly baked Cheese Tea Biscuit	Appetizer (12 oz.)	\$ 8.50
		Entrée (18 oz)	\$11.95
🕒	OUR DAILY CREATION Fresh Daily served with rolls and whipped butter	Cup	\$ 6.75
		Bowl	\$ 8.45

FROM THE GARDEN

🕒	CAESAR SALAD Crisp Romaine Lettuce with Prosciutto Slivers and grilled Baguette Feather, with our homemade creamy Garlic Dressing <i>.....* Add 4 oz. Grilled Chicken Breast to your Caesar Salad</i>	Appetizer	\$ 8.50*
		Entrée	\$ 11.00*
			*\$ 4.50
	GRILLED SHRIMP AND GREEK SALAD served with Mediterranean Dressing		\$ 10.95
	MOROCCAN SPICED CHICKEN SALAD served with Roasted Butternut Squash and Caramelized Apricot		\$ 10.25
	SPINACH AND MELON SALAD served with East Asian Pork Strips, and Honey Lime & Ginger Dressing		\$ 9.25
	TUSCANY TUNA SALAD served in Pasta Shells, with Vegetable Succotash		\$ 7.95

🕒 *Clock denotes items that are available with ten minute service.
Please ask your server about these fast and tasty options.*

All prices subject to 15% Gratuity and 13% HST

FROM OUR SANDWICH TABLE

🕒	TODAY'S NEWS Chef Tony Gordon's fresh-made daily sandwich selection	\$ 11.75
	GRILLED SHRIMP, BACON & HAVARTI PANINI WRAP served with Red Pepper Mayonnaise	\$ 11.50
	OPEN-FACE ROASTED BEEF ON GARLIC FOCACCIA LOAF topped with Caramelized Onions & Gouda Cheese	\$ 13.15
	SPICY SWEET AND SOUR PORK WRAP with Pepper, Red Onions and Carrot Vermicelli	\$ 11.55
	WINDOWS CLUBHOUSE SANDWICH Sliced Chicken Breast, crisp Bacon, fresh Lettuce and Tomato on fresh-baked bread with zesty Dill Pickles	\$ 14.50

The above sandwich selections are served with your choice of the following:

- *Fresh Garden Salad*
- *Seasoned French Fries*
- *Rice Pilaf*
- ❖ *Caesar Salad - Add \$3.00 to menu price*
- ❖ *Seafood Chowder (6 oz.) - Add \$4.50 to menu price*

All prices subject to 15% Gratuity and 13% HST

OUR CHEF'S FAVOURITES

🕒	DAILY OMELETTE CREATION Our Chef's Daily Creation will be a certain success!	\$ 10.95
🕒	MARITIME FISH CAKES served with Mango & Tomato Relish	\$ 13.50
	SPECIAL OF THE DAY Chef Tony Gordon's Selection of the Day!	\$ 15.50
	BEER-BATTERED HADDOCK FILET Fresh Haddock Filet dipped in homemade Beer Batter and served with Tartar Sauce & Maw Maw Slaw	\$ 15.50
	SALMONA L'ESTRAGON Poached Salmon with Mushroom & Tarragon Sauce	\$ 12.25
	BOURBON-GLAZED PORK TENDERLOIN Medallions of slow-roasted Pork Tenderloin served with Apricot and Toasted Pine Nuts	\$ 13.25

Chef's Favourites are served with your choice of the following:

---- *Rice Pilaf* ---- *Fresh Garden Salad* ---- *Seasoned French Fries*

- ❖ *Caesar Salad - Add \$3.00 to menu price*
- ❖ *Seafood Chowder (6 oz.) - Add \$4.50 to menu price*

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PASTAMANIA

CHICKEN & MUSHROOM LASAGNA with Green Asparagus in a smooth Creamy Sauce	\$ 11.85
LINGUINI RATA TOUILLE PROVENÇAL served with Pesto Oil & Fresh Parmesan Cheese	\$ 12.50
SPICY MEXICAN ROTINI PASTA Roasted Chicken served with Black Beans, Sweet Peppers, Roasted Red Pepper Sauce and Monterey Jack Cheese	\$ 12.95
BEEF FRICASSEE with Pearl Onions on Rigatoni Pasta served with Burgundy Red Wine Sauce	\$ 12.95
SHRIMP AND BROCCOLI ALFREDO served on Whole Wheat Penne Pasta	\$ 11.25

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Please contact Richard Hanley, Windows Manager
for your next Corporate Dinner, Breakfast or Special Occasion:
Phone (902) 421-1302 ext. 191 Fax (902) 425-5658
ghanley@tradecentrelimited.com

General Information: WTCCHalifax.com (Food & Beverage section)



Welcome to Windows at the World Trade Centre

We are pleased to offer
Private Dining from 10 to 180 persons –
Receptions, Breakfasts, Luncheons, Dinners, Weddings

We also offer "Pre-Event Dinners"
which include a ticket to selected
Halifax Metro Centre events

Weddings are spectacular at Windows!

Plan to hold your next meeting in
one of two Executive Boardrooms
also located on the 8th floor,
World Trade Centre Tower

Windows at the World Trade Centre offers our Luncheon Menu
from 11:45 am – 2:00 pm, Monday – Friday

Reservations: Call 421-1302, ext. 136 at any time
Booking Enquiries: Call 421-1302, ext. 191, Richard Hanley

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