DINNER MENU PACKAGE

YMG[1] YMG[2] YMGO[utdoor]
YORK MILLS GALLERY
TORONTO'S PREMIER EVENT VENUES

CATERTRENDZ®
CULINARY PRODUCTION

Menu

CATERTRENDZ®
CULINARY PRODUCTION

www.facebook.com/CaterTrendzCatering
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CATERTRENDZ CULINARY PRODUCTION

TORONTO'S PREMIER CATERER

CaterTrendz is Toronto's premier caterer. We began as one of Toronto's first restaurants. Over the years, we have grown to be a leading social and corporate caterer with a long history of service par excellence. We also excel in off-premise catering, working in many of Toronto's finest venues. Our range is extraordinary — from intimate family dinners to events of all sizes, including large corporate events serving more than 5,000 guests.

T (416) 386 9946 | F (416) 386 1297

YMG[1] YMG[2] YMGO[utdoor]
YORK MILLS GALLERY
TORONTO'S PREMIER EVENT VENUES

www.facebook.com/YorkMillsGallery
www.yorkmillsgallery.com
info@yorkmillsgallery.com

YMG[1] YMG[2] YMGO[utdoor]

The York Mills Gallery properties offer a complete scope of services including Toronto's finest caterers, in-house production, stylish décor and efficient service - all important elements to ensure a flawless event. From the planning process to the event completion, our staff of experienced professionals will make sure no detail is overlooked and will ensure the success of your event.

1885 Leslie St.
Toronto, ON M3B 2M3

T (416) 525 5683
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YMG[1] YMG[2] YMGO[utdoor]

YORK MILLS GALLERY, Toronto's hottest new venue, opened in summer 2014. This fabulous, open space is everything you are looking for.

- Floor to Ceiling White Drapery (YMG1)
- Video Wall (YMG2)
- Tiffany Chairs
- Coffee Tables
- Leather Lounge Furniture
- Cruiser Tables
- Open Concept Event Loft Spaces
- 20F High Warehouse Industrial Ceilings
- Large Stylish Built In Wood Bars
- Contemporary Guest/Bridal Suite with Safety Box
- Large Ballroom Chandeliers
- Acrylic Bar
- Linens and Napkins
- Ambient Lighting Throughout Venue
- Full Functional Kitchen Inclusive Of All Dishes, Cutlery, Glassware and Service Ware
- Licensed Beverage Services
- Complimentary Free Parking
- Round and Long Tables
- Close Proximity To Surrounding Landscaped Grounds Available For Photos
- Fully Handicap Accessible
- On-Site Event Supervisor
- Free Wi-Fi
- 2x60" Flat Screen LED TV
- Close Proximity to Hotels

SERVICES

Your event representative will be pleased to assist in arranging special details for your event such as; florals, rentals, décor, sound and lighting, audio and visual, etc...

EVENT CAPACITY

Our multi-functional space and open layout allows the flexibility to host functions from a small gathering of 50 people to a large scale event for 950 people. Event bookings and arrangements take place at our on-site offices.

PARKING

There is ample complimentary parking on site. Valet parking is also available for each event and may be arranged through The YMG Event Venue for an additional charge.

COAT CHECK

The York Mills Gallery has an exclusive coat check area. Coat check fee: $300.00.

ENTERTAINMENT

The in-house supplier of audio visual equipment is Solepower Productions. Please contact them directly at 416-663-7653 ext.123 to find out more about their selection of audio-visual equipment and services. There is no landmark fee applied to the audio visual equipment rental or services. All events will require a minimum patch in fee of $700 (YMG1) or $350 (YMG2). This fee will be billed by Solepower Productions directly to the client. Clients are encouraged to hire their own entertainment for their event.

SOCAN FEE

Flat Fee of $148.00 applied to every event.

REHEARSALS

Rehearsals are offered at no additional charge. Rehearsal times will be confirmed two weeks prior to the event date and will be based on availability. If a guaranteed date/time is required well in advance a $500.00 (plus HST) rental charge may apply.

PAYMENTS & DEPOSITS

A non-refundable deposit of $4,000.00 (YMG2) or $5,000.00 (YMG) is required at the time of booking, along with a signed contract. 18% Service Charge & applicable taxes are additional.

ROOM RENTAL CHARGES

YMG1	S	M	T	W	T	F	S
January 1 - April 15	$1,000	No fee	No fee	No fee	No fee	No fee	$1,500
April 16 - December 31	$2,800	No fee	No fee	No fee	$1,000	$1,500	$4,800
YMG2	S	M	T	W	T	F	S
January 1 - April 15	$500	No fee	No fee	No fee	No fee	No fee	$1,000
April 16 - December 31	$1,950	No fee	No fee	No fee	$500	$1,000	$3,800

CEREMONY FEES

INDOOR $500.00 **OUTDOOR** $1,500.00

* The room rental fee is subject to a minimum F&B spend.
**18% service charge and 13% tax is over and above the room fees

HORS D'OEUVRES & LATE NIGHT SAVOURY MENU OPTIONS

(Passed or Stationed)

$ 3.50 – $ 8.50 PER PERSON PER PIECE

- YMG Made to Order Beef Slider, Red Pepper Relish, Caramelized Onion Mayo
- Herb Crusted Spring Lamb Chop, Chimichurri Drizzle
- Green Curry Chicken Satay, Grilled Pineapple, Thai Peanut Dipping Sauce
- "Grilled Steak" Taco, Avocado, Purple Cabbage Slaw
- Duck and Brie Grilled Cheese Sandwich, Fig Mustard
- Corn Flake Crusted Chicken & Waffles, Maple Demi-Glace
- Classic Steak Tartar, Beet Chip, Chipotle Mayo
- Pulled Pork Sliders, Roasted Corn and Tomato Salsa
- Prosciutto Wrapped Melon, Maple Balsamic Drizzle
- Skewered Brussel Sprouts with Bacon Chili Jam
- Grilled Shrimp & Mango Salad on top a Cumin Scented Tortilla Crisp

STATIONED CARVING AND SANDWICH MENUS

ROASTED PIG CARVING STATION
with All the Fixin's — $ 10.50 PER PERSON

POUTINE STATION — $ 775 FLAT FEE
based on 150 people

MONTREAL SMOKED MEAT STATION
with All the Fixin's — $ 13.50 PER PERSON

ROASTED LAMB CARVING STATION
with All the Fixin's — $ 14.00 PER PERSON

BEEF CARVING STATION — $ 13.50 PER PERSON

PULLED PORK STATION — $ 14.00 PER PERSON

CHEF ATTENDED HOT STATIONS

PASTA STATION,
select any of the pasta items from our menu — $ 14.00 PER PERSON

VEGETABLE STIR FRY STATION — $ 13.50 PER PERSON

GOURMET PIZZA STATION
toppings to be discussed — $ 14.00 PER PERSON

BEEF SLIDER STATION — $ 12.00 PER PERSON

CHEF ATTENDED SUSHI STATION

ASSORTED SELECTION OF SUSHI PLATTERS
prepared & served with soy sause, wasabi & pickle ginger — MARKET PRICE

ANTIPASTO BAR

ANTIPASTO BAR $ 14.50 PER PERSON
including Sliced Prosciutto, Soppressata, Carved Parmesan Cheese, Marinated Olives, A Selection of Grilled Vegetables, Marinated Artichokes, Bocconcini & Tomato Salad

GOURMET CHEESE STATION
With Crackers & Flat Breads (Price based on selections)

DELUXE ANTIPASTO $ 19.50 PER PERSON
Choice of two fish options below added to Antipasto Bar

- Seafood Salad
- Fresh P.E.I Mussels (Sauce Tbd By Client)
- Scallops
- Shrimp Cocktail Tower
- Flash Fried Calamari
- Smoked Salmon Platters

ADDITIONAL OPTIONS

OYSTERS ON THE HALF SHELL ($ 7.50 PER PIECE)
($100 Attendant - 1hr Canadian Waters Oysters, Shucked by Our Chefs, Served with Lemon & Limes)

STEAMED LOBSTER TAILS (Market Price)

ALASKAN KING CRAB LEGS (Market Price)

SOUPS $ 9.95 PER PERSON

Wild & Domestic Mushroom Puree, Shredded Phyllo, and Goat Cheese

OR

Butternut Squash and Sweet Potato Puree, Maple Green Apple Chips

OR

Potato and Leek, Arugula Pesto

OR

Roasted Tomato & Red Pepper Bisque, Avocado, Tortilla Crisps

OR

Lobster Bisque, Brandy and Paprika Foam

OR

Fingerling Potato & Sweet Corn Chowder, Green Onion and Cheddar Chip

OR

Minestrone, Chicken Broth, Pearl Barley, Paysanne Vegetables

OR

Summer Yellow Blistered Bell Pepper Gazpacho with Fresh Cilantro and Mint

SALADS

Bittersweet Organic Greens, Grilled Asparagus, Julienne of Peppers, Oregano Vinaigrette

Romaine Hearts, Crisp Pancetta, Parmesan Tuile, Roast Garlic & Pommery Dressing

Vine-Ripened Tomatoes, Watercress, Shaved Parmesan, Basil Balsamic Vinaigrette

Baby Organic Greens, Crumbled Goat Cheese, Champagne & Strawberry Vinaigrette

Arugula & Baby Spinach Salad, Pickled Red Onions, Champagne Dressing
and Julienne of Red Peppers

Grilled Pear, Toasted Candied Walnuts, Arugula, Shaved Asiago, Balsamic Reduction
& Olive Oil

$ 9.95 PER PERSON

Heirloom Tomato, Buffalo Mozzarella, Fresh Basil Leaves, Maple Balsamic Reduction

Ancient Grain Salad, Heirloom Beet, Toasted Pecans, Tarragon & Honey Dressing

Roasted Corn Salad, Avocado, Grape Tomatoes, Lime Dressing, Coriander Seedlings

Organic Greens, Ice Wine Poached Orchard Pear, Goat Cheese, Candied Walnuts,
Pistachio Vinaigrette

Micro Seedlings, Broccoli Slaw, Roasted Almonds, Crisp Rice Noodle,
Miso Sesame Dressing

Mixed Greens, Deconstructed Greek Salad Vegetables, Feta, Olives, Oregano Dressing

Grilled Vegetable Salad, Baby Spinach, Pea Temders, Feta, Red Wine Dressing

Watermelon, Basil Feta Salad, Olive Oil, Lemon Juice, Mint Leaves (Seasonal)

$ 12.50 PER PERSON

Bouquet Of Organic Greens in a Cucumber Vase with Champagne Vinaigrette,
Apples, Spiced Pecans

Bouquet Of Organic Greens in a Cucumber Vase with Greek Vegetables, Feta
And Olives Oregano Dressing

Bouquet Of Organic Greens in a Cucumber Vase, Garden Vegetables, Avocado,
Raspberry Dressing

$ 14.50 PER PERSON

PASTAS

SIMPLE FLAVOURS

Penne Arrabiata, Tomato Basil Sauce

Fettuccini, Homemade Vodka Rosé Sauce, Basil Seedlings

Tagliatelle al Sugo di Funghi – Mushroom Ragu & Arugula

Fettuccine, Mixed Mushrooms, Plum Tomato, Mascarpone Cream Sauce

Pappardelle Puttanesca, Roasted Red Pepper Sauce, Kalamato Olives

$ 11.50 PER PERSON

STUFFED PASTAS

Three Cheese Ravioli, Lemon and Mint Sauce, Shaved Pecorino

House Made Sweet Potato Gnocchi, Arugula Pesto, Pine Nuts, Parmesan Shavings

Mushroom & Cheese Stuffed Agnolotti, Honey Mushrooms,
Red-wine Onions, Amaretto & Sage Cream

$ 14.50 PER PERSON

COMPOSED

House Made Potato Gnocchi, Lobster Truffle Parmesan Sauce, Basil Seedlings

Julienne Vegetable Stir Fry, Vermicelli Glass Noodle, Soy Braised Mushroom, Crab Fritter

Ricotta Agnolotti, Red Wine Braised Spring Lamb Ragout

Risotto, Wild & Domestic Mushrooms, Truffle Essence, Grana Padano Shavings

Fusilli, Roast Chicken, Sweet Peppers, Parsley Pecan Pesto

Chorizo Sausage & Grilled Pepper Penne Pasta

Saffron Infused Risotto Milanese, Sweet Pea Pesto, Oven Dried Tomato

$ 17.50 PER PERSON

CATERTRENDZ CULINARY MAIN ENTREES

FROM THE LAND

GRILLED 9OZ CHICKEN SUPREME
Rosemary Roasted Mini Red Skinned Potatoes, Seasonal Vegetables with a Lemon & Thyme Jus Natural

$ 34.00/ GUEST

ROASTED RED PEPPER & GOAT CHEESE STUFFED CHICKEN SUPREME
North African Spiced Cauliflower, Quinoa, Seasonal Vegetables with a Chipotle & White Wine Piri-Piri

$ 38.00/ GUEST

GRILLED BONE-IN AAA' PRIME RIB STEAK
Yukon Gold Mashed Potatoes, Seasonal Vegetables, Horseradish Jus, Onion Frites

$ 42.00/ GUEST

AAA' NEW YORK STRIPLOIN
Caramelized Onion & Roasted Potato Medley, Seasonal Vegetable Selection, Brandy & Green Peppercorn Jus

$ 42.00/ GUEST

BONE-IN VEAL CHOP
Roman Scallion Polenta, Roasted Ontario Pepper Medley, Leek & Lemon Gremolata, Crispy Leeks

$ 45.00/ GUEST

HERB & MUSTARD CRUSTED LAMB CHOPS
Caramelized Onion & Truffle Potato Millefeuille, Roasted Sesame Edamame Sautéed Mushrooms, Mustard Seed Jus

$ 45.00/ GUEST

SLOW BRAISED BEEF SHORT RIBS
Garlic Scape Mash Potato, Seasonal Vegetables, Pan Jus, Sweet Potato Chip

$ 48.00/ GUEST

AAA' BEEF TENDERLOIN
Rustic Mashed Fingerling Potatoes, Seasonal Vegetable Trio, Sauce Marchand de Vin

$ 42.00/ GUEST

VEAL MEDALLION DUO
Sweet Potato Purée, Seasonal Vegetables, Sautéed Green Onion, Red Wine Veal Jus

$ 45.00/ GUEST

FROM THE SEA

PAN SEARED ARCTIC CHARR
Saffron Cauliflower Purée, Sautéed Green Beans & Carrots, Fresh Niagara Cherry Tomato Salsa

$ 39.50/ GUEST

HERB CRUSTED HALIBUT
Spinach & Pickled Red Onion Salad, Roasted Root Vegetables, Caper & Shallot Parsillade

$ 43.50/ GUEST

SLOW COOKED ATLANTIC SALMON
Basmati Rice Pilaf, Sautéed White Wine Mirepoix, Market Vegetables, Chive Beurre Blanc, Beet Chip Garnish

$ 38.50/ GUEST

LEMON BAKED BLACK COD
Roasted Sweet Potato, Baby Vegetable Ragout, Sautéed Spinach Lemon & Sage Brown Butter Sauce

$ 43.50/ GUEST

DUOS

GRILLED CHICKEN SUPREME & BEEF TENDERLOIN
with Truffle Crushed Fingerling Potatoes, Seasonal Vegetables & Red Wine Demi-Glace

$ 43.00/ GUEST

ROASTED NEW YORK STRIPLOIN & GRILLED JUMBO SHRIMP
Yukon Gold Mashed Potatoes, Seasonal Vegetables

$ 55.00/ GUEST

SURF & TURF
Beef Tenderloin & Lobster Tail with choice of potato, vegetables & sauce

MARKET PRICE

VEGETARIAN & VEGAN MENU

VEGETARIAN

Twice Baked Eggplant Parmesan, Baby Spinach, Buffalo Mozzarella, Tomato Basil Sauce

Wild Mushroom French Crepes, Sautéed Kale, Sundried Tomatoes, White Wine Cream Sauce and Balsamic Drizzle

Roasted Sweet Potato & Caramelized Onion Quiche, Gruyere Cheese, Glazed Baby Carrots, Tomato and Jalapeno Salsa

Quinoa-Stuffed Sweet Romano Peppers, Goat Cheese & Pine Nut Crumble

Walnut & Mushroom Wellington, Grilled Asparagus, Arugula Pesto

Barley Risotto, Buffalo Mozzarella, Asparagus Tips, Leek Frites

Roasted Vegetable Napoleon, White Bean, Sautéed Green Beans

$ 34.00 PER PERSON

VEGAN

Braised Ontario Vegetable Stuffed Pepper, Moroccan Spiced Cauliflower Quinoa

Herb Crusted Portobello Mushrooms, Grilled Scallion Polenta, Roasted Corn Salad

Hand Made Sweet Potato Gnocchi, Broccoli Florets, Sweet Pea Pesto

Roasted Cauliflower & Kale Sauté, with Crispy Chickpeas and Jalapeno Hummus

$ 34.00 PER PERSON

Customized options are encouraged.

CATERTRENDZ CULINARY DESSERTS, MINIATURES & LATE NIGHT SWEETS

(* assorted flavour options available)

SORBET OR ICE CREAM & BERRIES*	$ 8.00 PER PERSON
APPLE PIE & ICE CREAM*	$ 12.00 PER PERSON
TARTUFO ICE CREAM	$ 12.00 PER PERSON

SELECTION OF MINIATURES

Customize & choose from our many selections of Miniatures to create a Trio dessert for $16.50 per person.

TARTS:

- Frangelico Beurre Noissette
- Ontario Peach Tart
- Hazelnut Butter Tart
- Mini Bourbon, Chocolate and Pecan Pie
- Red Wine Poached Pear and Crème Fraiche
- White Chocolate Strawberry Balsamic Tart
- Niagara Seasonal Stone Fruit Tart
- Tiny Meyer Lemon or Key Lime Meringue Tarts

CUSTOMIZED MINIATURES

- Cake Pops*
- Milk & Cookies
- Mini Ice Cream Sandwiches
- Biscottis or Cookies*
- French Macrons*
- Mini Cupcakes*
- Mini Cheesecakes*
- Mini Donuts*

CHOCOLATES:

- Dark Chocolate Banana Delice
- Salted Coffee Caramel Mousse
- Spiced Dark Chocolate Fondant with Milk Sorbet
- Milk Chocolate Amaretto Mousse
- Little Organic Chocolate Lava Cake

CUSTARDS:

- Blueberry Lavender Panna Cotta Shooter
- Coconut Rum Vanilla Parfait
- Clementine Yoghurt Bavarian
- Vanilla Crème Brûlée Wonton Spoon (flavoured)
- Royale Chocolate Tiramisu
- Pink Peppercorn Lemon Crunch
- Gianduja Espresso Coffee Crisp
- Chocolate Truffle, Crushed Vanilla, Lollipop
- White Chocolate and Orange Mint Profiterole
- Little Chocolate Brownie
- Mini Chocolate Éclair

Customized menu options are encouraged

SEASONAL SELECTION OF MINIATURE TRIOS

SPRING
• Caramelized Lemon Tart, Blackberry Compote, Blackberry Sorbet
• Rhubarb Honey Tartlets with Orange Cream
• Ricotta Tart with Pistachios and Honey, Black Pepper and White Balsamic Honey Sauce
• White Chocolate and Yoghurt Mousse Mille-Feuille, Lemon Curd, Vanilla Honey

SUMMER
• Strawberry Beignet, Chocolate Sauce, Vanilla Ice
• Vanilla Panna Cotta with Strawberry Consommé
• Chocolate Pistachio Meringue, Apricot Ganache, Pistachio Glace
• White Chocolate Pot de Crème, Blueberry Compote
• Warm Stone Fruit Clafoutis, Raspberry Sorbet
• Summer Berries in Champagne Jelly
• Individual Summer Chocolate Bread Pudding, Vanilla Cream, Berry Relish
• Flourless Organic Chocolate Ganache Cake, Raspberry Sorbet, Sugar Lattice
• Carrot cake with Peach Ginger Cream

FALL
• French Apple Tart, Orange Scented Cream, Cinnamon Tuile
• Flourless Organic Chocolate Cake, Agave Nectar Stewed Apricots
• Poached Plum and Almond Tart, Plum and Ice Wine Jus
• Organic Chocolate pudding with Prunes, Cognac Cream
• Spiced Pumpkin, Milk Chocolate Filled Donut

WINTER
• Dark Chocolate Tart, White Chocolate Bark, Pink Peppercorns and Berry Coulis
• Mandarin Crème Brûlée
• Peppermint Scented White Chocolate Mousse, Almond Sponge, Frosted Raspberries
• Orange Chocolate Bread Pudding, Grand Marnier Caramel Sauce, Sugar Lattice
• Spicy Coconut Custard, Coconut Tuile
• Cranberry Panna Cotta, Walnut Ginger Crumble

LATE NIGHT SWEET STATION

• Chocolate Fountain
• International & Domestic Cheeses
• Crepe or Waffle Station
• Ice Cream/Build your own Sundae Bar
• Cotton Candy/Popcorn

NATURALLY GLUTEN FREE MENU ITEMS

OUR GLUTEN FREE CREATIONS
- Little Organic Lava Cakes
- Chocolate Torte, Espresso Sauce, Chantilly
- Milk Chocolate Amaretto Mousse
- Salted Coffee Caramel Mousse
- Thai Sticky Rice Pudding
- Dark Chocolate Banana Delice
- Pavlova with Lemon Curd and Fresh Berries

CUSTOMIZABLE ITEMS
- Panna Cottas
- Crème Brûlée
- French Macaroons
- Coconut Macaroons
- Chocolate Truffles
- Classic Rice Pudding
- Assorted Cakes, Cupcakes, Cookies

Please advise us of any food allergy concerns, dietary restrictions or special individual requests. We will do our best to accommodate any requests.

CHILDREN'S MEALS 3 COURSE MENUS

$ 56.00 TO $ 60.00

CHOICE OF STARTER
Veggies and Dip
Or
Caesar Salad

CHOICE OF MAINS
Panko Breaded Chicken Breast Tenders
Trio of CaterTrendz Mini Beef Sliders
Grilled Cheese Sandwiches
Classic Pogo
Pepperoni & Cheese Pizza
Macaroni & Cheese
Chicken Quesadilla

CHOICE OF SIDES
Yukon Gold Potato Fries
Sweet Potato Fries
Mashed Potatoes

CHOICE OF DESSERT
Ice Cream with chocolate chip cookie or brownie
Or
Ice Cream Sundae

ALCOHOL UPGRADES:

STANDARD BAR

(Based on 7 hours of service, includes bar staff) $38.00 per person

Standard Bar Includes Vodka (Sky, Absolute, Russian Standard, Stolichnaya), Rye Whiskey (Canadian Club, J.P. Wiser's), Irish Whiskey (Jameson's), Rum (Captain Morgan Dark, Malibu Coconut Rum, Bacardi White), Gin (Beefeater, Bombay), Scotch Whiskey (Grants, Ballantine, J & B), Tequila (El Jimador, Suaza Silver), Liqueurs (Kahlua, Frangelico, Vermouth, Triple sec, Melon, Blue Curacao, Sambuca), Beer (Budweiser Lite, Alexander Keith's Pale Ale, Canadian), YMG House Red and White Wine, Assorted Soft Drinks (Coca Cola products) and Juice (Orange, Cranberry Juice)

PREMIUM BAR

(Based on 7 hours of service) $48.00 per person

Everything the standard bar has to offer plus the following:
Includes a sparkling wine toast with Prosecco Bottega, Vodka (Grey Goose, Belvedere), Rye Whiskey (Lot#40, Collingwood, Crown Royal), Rum (Havana Club Dark, Lamb's Palm Breeze), Gin (Hendricks, Whitney Nell), Scotch Whiskey (Chivas, Glenlivet 1824, Johnnie Walker Red, Johnnie Walker Black), Tequila (Tromba, 1800 Silver), Bourbon Whiskey (Makers Mark, Jack Daniels, Woodford Reserve), Cognac (St Remy, Courvoisier), Liqueurs (Bailey's, Grand Mariner, Drambuie, Jagermeister, Amaretto, Aperol, Campari), Beer (Steam Whistle Pilsner, Heineken, Corona), YMG House Red and White Wine

OPEN NON-ALCOHOLIC BAR

$13.00 per person

Assorted Soft Drinks (Coca Cola products) and Fresh Juice (Orange & cranberry juice)

KEY DATES

Logistics Meeting	Approximately 4 – 6 weeks prior to event date
Final Guest Count Due	7 Business Days prior to event date
Event Itinerary & Vendor List	7 Business Days prior to event date
Final Floor Plan	10 Business Days prior to event date
Final Payment Due	7 Business Days prior to event date

CATERTRENDZ®

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