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For Immediate Release

Caplansky's Delicatessen Brings Jewish Soul Food to Toronto Pearson International Airport

Local chef Zane Caplansky teamed up with global restaurateur HMSHost on the airport's newest restaurant

TORONTO – For many people, the word *deli* conjures up images of sandwiches piled high to the sky, soups that are hot and fresh, and hearty breakfasts served up all day. Well, add to that some Jewish flare and age-old recipes and that's exactly what you have in Caplansky's Delicatessen, the newest addition to Toronto Pearson International Airport's evolving dining scene. Caplansky's, the brainchild of Toronto chef Zane Caplansky, celebrated today the first of two new locations with partner [HMSHost](#) inside Toronto Pearson. Caplansky's is located in Terminal 3 at Toronto Pearson and the second location, Caplansky's Snack Bar, will open later this year in Terminal 1.

"I couldn't be more excited to work with HMSHost and GTAA to bring the authentic flavours of Toronto favourite Caplansky's Deli to the travellers and workers at the airport. This represents a huge step in Caplansky's growth and we couldn't ask for stronger, more experienced partners than HMSHost and the GTAA," said Zane Caplansky. "The truth is that the first time I saw the finished space I was overwhelmed with emotion. I simply couldn't stop crying. Seeing photos of four generations of my family brought home the notion of how far I've come—from a pop-up sandwich shop in Little Italy to an international travel hub in a few short years. The photos also reminded me of the journey my great grandfather Benjamin Caplansky took. He arrived by boat over 100 years ago with a dream of a new life and now we're feeding thousands of travellers on their way to fulfilling their own dreams. Dreams do come true. That's what makes this new deli so special to me."

Caplansky's differentiates itself from other sandwich shops with their emphasis on high-quality food, portion size and excellent service. Fresh ingredients are sourced from local farmers and suppliers to ensure that every item on the menu is of the highest quality and taste. Anyone who



Cutting the ribbon, from left to right: Mike Ross, Director of Commercial Development, Toronto Pearson International Airport; Zane Caplansky (flanked by his parents), Owner and Chef, Caplansky's Delicatessen; Amy Dunne, Vice President of Business Development, HMSHost

has had the opportunity to stop by the street side Caplansky's location, or grab a meal from "Thunderin' Thelma," Caplansky's traveling food truck, knows just how fresh and unique the menu is. Passengers at Toronto Pearson can expect the same, and their taste buds will be left with a hankering for more of this Jewish soul food.

"At Toronto Pearson, offering culinary choice for our passengers who crave local flavours and familiar brands is what it's all about," said Scott Collier, Vice President, Customer and Terminal Services. "Caplansky's Deli serves up the same delicious homemade food passengers will recognize from Zane's popular deli, and I'm pleased to say that this brings not only an authentic taste of Toronto to the airport but an authentic Caplansky's experience which is priced to match Caplansky's downtown."

There's a reason Zane Caplansky has been called a "Smoked Meat Messiah" by the *Globe and Mail*. Meats are house-smoked, hand-cut and piled extra high. In addition to deli favourites like The Rubenesque, with smoked meat, swiss cheese, Russian dressing and sauerkraut grilled on fresh rye bread; and the Meatloaf Sandwich, served with tangy tomato sauce and red peppers and served on a ciabatta bun; Caplansky's offers Jewish style knishes with smoked meat gravy, abundant salads, and a host of outrageously delicious breakfast plates (like the Leaning Tower of Caplansky – three pieces of thick cut challah french toast with layers of cream cheese, blueberry jam, and Beef Bacon) and home-style dinner entrees (like the BBQ Beef Brisket – cooked low and slow covered in onion and tomato, then sliced with the braising juices reduced and seasoned with molasses and cider vinegar).

"Caplansky's unique take on classic deli food will be an instant hit with passengers at Toronto Pearson, giving them the opportunity to get a taste of what one of Toronto's own celebrity chefs has to offer," said HMSHost Vice President of Business Development Amy Dunne. "Zane is a unique culinary talent and we are so excited to have the chance to work with him and bring this amazing restaurant to the airport."

Caplansky's is one of several new restaurants that HMSHost is bringing to passengers at Toronto Pearson over the next year. Some of the other highlights include **The Hearth by Lynn Crawford**; **LEE Kitchen by Susur Lee**; **Twist by Roger Mooking**; and **Paramount Fine Foods** (which opened last month). HMSHost will also open **Bar 120: Cuisine Transformed** with a menu developed by Modern Culinary Academy chef **John Placko**.

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About HMSHost

Global restaurateur [HMSHost](http://www.HMSHost.com) is a world leader in creating dining for travel venues. HMSHost operates in more than 100 airports around the globe, including the 20 busiest airports in North America. The Company has annual sales in excess of \$2.7 billion and employs more than 30,000 sales associates worldwide. HMSHost is a part of Autogrill Group, the world's leading provider of food & beverage services for people on the move. With sales of around €4 billion in 2013, the Group operates in 30 countries and employs some 56,000 people. It manages approximately 4,700 stores in over 1,000 locations worldwide. Visit www.HMSHost.com for more information. We can also be found on Facebook at fb.com/HMSHost.

About Toronto Pearson

The GTAA is the operator of Toronto Pearson International Airport, handling the most airline passengers and cargo traffic of any Canadian airport. Toronto Pearson is the second busiest airport in terms of international traffic (international and transborder) in North America. In 2013, 36.1 million passengers travelled through Toronto Pearson.