

3, 4 and 5 Course Seated Menu

Price:C$164.00

Your Gourmet Seated Meal Includes:

Selection of five (5) passed hors d'oeuvres (unlimited quantities) during cocktail service.

Fresh rolls & butters, baked on site.

Choice of soup, and/or salad, and/or pasta, main course & dessert.

Freshly brewed organic, fair-trade coffee and tea.

A late-night chef hosted culinary station of your choosing.

A complimentary menu tasting prior to your event.

Professionally uniformed service staff.

All silverware, classic white porcelain china, crystal bar & stemware, and cruet wares.

Passed Hors D'Oeuvres: (Choose Five (5))

Kale and Blue Cheese Dry Aged Mini Beef Wellington / Shiitake Broth

Curried Chickpea Lamb Wonton / Blood Orange Honey

Hoisin Braised Short Rib Mini Stuffed Yorkies / Fresh Horseradish

Blackened Prawn / Giardiniera Relish (gf)

Jalapeno Fire Bites + Hickory Smoked Cheese Curds / Sweet Maple Bacon (gf)

Golden Potato Latke / Candied House Smoked Habanero Salmon Gravlax / Lime Crema / Caviar / Fresh Dill

Tuna Crudo / Mango + Ginger + Chilies / Soy Sesame Citrus Dressing / Endive (gf)

Heirloom Tomato Bruschetta / Herbed Burrata / Balsamic Glaze / Focaccia Crostini (v)

Tofu Ceviche / Grapefruit + Jalapeno + Melon / Fresh Cilantro / Mini Radicchio (gf,ve)

Thyme Herbed Gruyere Stuffed Mushroom / White Balsamic / Fresh Mint (gf,v)

Babaganoush / Mini Naan / Smoked Olive / Pomegranate Syrup / Herbs (v)

Asparagus Fig Jam Stuffed Pretzel Bites / Spicy Honey Mustard Glaze (ve)

Caprese Salad Skewers / Great Extra Virgin Olive Oil / Sea Salt / Basil (gf,v)

Tofu Kimchi Vegetable Dumpling / Soy Garlic Glaze (v,ve)

Mini Spinach Feta Clusters Wrapped in Golden Crispy Phyllo Pastry / Mint Garlic Yogurt (v)

Salads: (Choose One (1))

Cucumber Ribbon / Fresh Baby Greens / Beet + Carrot Curls / Raspberry + Mango Vinaigrette (v,ve,gf)

Sweet Homegrown Cherry Tomatoes / Red + Green Grapes / Goat Cheese / Toasted Pistachio /Fresh Cracked Salt / Great Extra Virgin Olive Oil / Fresh Dill (v,gf)

Heirloom Tomato Salad / Kosher Salt + Cracked Black Pepper / Parmesan Ribbons / Fresh Basil /Extra Virgin Olive Oil + Balsamic Glaze (v,gf)

Mango + Seasonal Melon / Sheep Feta Cheese / Greens / Crispy Bacon /Mint Maple Dijon Vinaigrette (gf)

Soups: (Choose One (1))

Silky Smooth Mushroom Broth / Herbed Mascarpone Cheese / Chive Oil (v)

Sweet Fire Roasted Tomato + Pepper Cream / Goat Cheese Stuffed Shell Noodle Garnish (v)

Sweet Potato + Coconut Soup / Cardamom / Creme Fraiche + Toasted Hazelnuts (v)

Chicken Consume + Matzo Ball / Fresh Dill / Parsley

Charred Leek + Corn Chowder / Golden Potato Crisps (v)

Pasta: (Choose One (1):

Butter Nut Squash Ravioli / Sage Butter / Toasted Hazelnut / Fresh Herbs (v)

Giant Pork-Veal-Beef Meatball / Short Noodle / Fire Roasted Tomato Sauce / Herbs / Parmesan Ribbons

Local Chorizo Sausage / Spinach Ricotta Stuffed Shells / Roasted Pepper Cream Sauce / Herbs / Parmesan Ribbons

Main Courses: (Choose Two (2) Meat Courses and One (1) Vegan/Vegetarian Course:

Beef

Chimichurri Marinated New York Strip Steak Grilled to Perfection + Herbed Butter / Creamy Greens / Golden Buttery Potato Pavé / Crispy Leeks / Veal-Mushroom Reduction (gf)

Aged 6 oz Beef Tenderloin / Ginger Grilled Baby Bok Choy / Smoked Garlic Pea Pomme Purée / Buttery Sweet Fennel Lobster Reduction (gf)

Classic Braised Smoky Beef Short Rib / Sweet Potato Garlic Purée / Charred Broccolini / Whiskey Veal Demi Reduction / Beet Horseradish Aioli (gf)

Lamb

Five-Spice Crusted Juicy Rack of Lamb / Mango-Fennel Daikon Salsa / Wasabi Golden Yukon Purée / Thai Chilli Oil / Toasted Sesame Seeds (gf)

Chicken

Pan-Seared Blackened Chicken Breast / Broccolini / Golden Buttery Potato Pavé / Sweet Corn Herbed Cream Sauce / Pickled Onion (gf)

Mediterranean Stuffed Chicken Breast / Grilled Vegetable + Herbed Cheese Blend / Broccolini / Citrus Fragrant Wild Rice Pilaf / Mint Garlic Yogurt (gf)

Fish

Champagne & Grapefruit Brined Wild Salmon Pan Seared to Golden Brown / Crispy Potato Latke (Pancake) / Sautéed Greens / Rhubarb Dill Cream Reduction

Toasted Za'atar Herbed Miso Pan-Seared Halibut / Citrus Browned Butter Poached Fondant Potatoes / Vegetable Curry Broth / Lime Crema / Chive (gf)

Vegetarian & Vegan

Rigatoni Pasta / Dill Porcini Mushroom Cream Sauce / Heaps of Parmesan (v)

Grilled Zucchini Lasagna / Creamy Mozzarella Cheese / Sweet Tomato Sauce / Fresh Herbs / Parmesan Ribbons (v,gf)

Half Roasted Eggplant / Soft Chickpeas / Tahini / Green Olive Relish / Parsley / Extra-Virgin Olive Oil / Toasted Sesame Seeds / Mini Naan for dipping (v,ve,gf without bread)

Curried Ginger Carrots / Sesame Soy Pea Purée / Jasmine Rice / Drizzled with Thai Chili Oil (v,ve,gf)

Desserts: (Choose One (1)):

Raspberry Macaron Gateau + Lychee, Rose Infused White Chocolate Ganache (gf)

Grand Mariner Dark Chocolate Bavarois Mousse / Gelée De Cocoa (gf)

Grapefruit Cream Tart / Lavender Infused Whipped White Chocolate Ganache

Rose Water Pistachio Cheesecake / Fig Jam / Pistachio Praline

Chocolate Maple Bourbon Tart / Spiced Whipped White Chocolate Ganache

Classic Madagascar Vanilla Creme Brulé (gf)

Late Night Stations: (Choose One (1))

O Canada

Authentic Canadian Poutine / Yukon Gold Fresh Cut Fries / St-Albert Cheese Curds / Gravy / Montreal Smoked Meat / Pulled Pork / Sautéed Vegetables / Hot Peppers

Oktoberfest

Beer Sausage / Buttery Pretzel Bites / Variety of Mustards / Homemade Pickles

Pizza Party

Chef's Choice Assorted Pizza Toppings + Side Salad