

Soiree Menu

Price:C$164.00

Your Soirée Meal Includes:

Selection of five (5) passed hors d'œuvres during cocktail service.

Selection of six (6) different tapas plates served throughout the evening.

A table of fine Italian pastries & sweets for dessert.

A late night chef hosted culinary station of your choosing

Freshly brewed organic, fair-trade coffee and tea.

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)

Plated Tapas: (Choose Six (6))

Roasted Cauliflower Clusters / Tahini / Toasted Pistachio / Balsamic Glaze (v,ve,gf)

Grilled Sesame Bok Choy / Ginger Chilli Oil (v,ve,gf)

Herbed Tofu Stuffed Baby Pepper / Arrabiata / Capers (v,ve,gf)

Mushroom Toast / Fresh Herbs (v)

Caramelized Halloumi Cheese Taco / Fennel Slaw / Mango Chutney (v)

Tortilla De Papas / Charred Brussel Sprouts / Gruyere / Dijon Aioli (v)

Buttery Pretzel Bites / Kosher Salt / Grainy Mustard Dip (v)

Birria Short Rib Bao Bun / Pickle Slice / Lime Crema

Flank Steak / Black Bean Garlic Sauce / Shishito Pepper / Soy Honey Glaze

Meatballs / Fire Roasted Tomato Sauce / Basil / Parmesan (gf)

Local Chorizo Sausage / Sweet Red Apples / Honey (gf)

Smoked Jalapeño Cheese Curd Sausage / 2-Bite Potato Roll / Spicy Jam

Mini Lobster Roll / Caviar / Everything Bagel Seasoning / Pickled Onion

Tempura Scallop Pop / Sweet Soy Sauce / Scallions

Chicken Souvlaki Skewer / Yogurt Dressing (gf)

Desserts: (Both options are provided)

A staging of Fine Pastries & Sweets

Coffee & Tea

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