



Diamond Package

Price: C\$140.00

Hors d'oeuvres

Diamond package: 5 hors d'oeuvres

From the land

Chicken wellington | free range Ontario chicken, wild mushrooms, golden puff pastry

Mild curry beef | plum mango chutney | gf

Chicken satay | mild curry, plum mango chutney | gf

Beef togarashi | sugar cane skewer marinated in a ginger, garlic with teriyaki sauce | gf

From the sea

Hawaiian shrimp | coconut encrusted tiger shrimp with pineapple mango chutney

Crab cakes | cilantro chili reduction

Smoked salmon | phyllo crust

Bacon wrapped scallops | gf

From the garden

Spinach & feta crisp | phyllo pastry filled with feta cheese & garlic sautéed spinach

Quiche | roasted sweet pepper ricotta & leek

Stuffed mushrooms | artisan (boursin) cheese, cremini mushrooms

Crisp vegetarian spring rolls | sweet & sour dip

Kalamata olive & goat cheese tartlet

Soups & salads

Diamond package: one upgraded soup & one upgraded salad

Soup upgrades

Caramelized butternut squash soup | toasted pumpkin seeds | gf, vegan

Lobster & crab bisque with brandy scented cream | gf

Penne pasta in a tomato basil sauce | vegan

Salad upgrades

Lettuce & frisée medley | sun dried cranberries, golden raisins, sun flower seeds, toasted pumpkin seeds with a maple shallot vinaigrette | gf, vegan

Grilled tiger shrimp, scallops & calamari skewer coated in citrus beurre blanc on a bed of radicchio and romaine in a white balsamic vinaigrette | gf

Plated traditional antipasto with a selection of grilled & roasted vegetables, bocconcini, marinated olives, artichokes, sun-dried tomatoes, italian cured meats, pepperoncini with crisp breads

Entrée

Diamond package (create your duo and pick a vegetarian option if needed)

Fire roasted 4 oz breast of Ontario chicken | cremini mushroom reduction

35 day aged AAA Alberta 4 oz. Beef tenderloin | pinot noir reduction

Miso marinated 4 oz. Atlantic salmon fillet | shiitake mushrooms & sesame beurre blanc | gf

Included with above entrées: vegetable medley and roasted red skin potatoes

Vegetarian

Braised tagine | tofu, eggplant, zucchini, roasted garlic & tomato sauce, served with basmati rice, naan bread & roasted vegetables | gf, vegan

Penne pomodoro | roasted peppers, garlic, mushrooms, leeks & pomodoro sauce | vegan

Gourmet lasagna | mozzarella, Parmesan, ricotta, spinach, mushrooms, herbs and tomato sauce | v

Dessert

Diamond package: dessert trio

Dessert duo or trio options:

Belgian milk & dark chocolate mousse tower | minted raspberry coulis

Old Mill Toronto

Tiramisu | mascarpone, espresso soaked lady fingers, tia maria, cocoa

Macarons | flavour options: chocolate, pistachio or raspberry