Signature Menu 2026 Sample

Price:C$125.00

three course sit down dinner | Beverages & staffing additional

A balanced, elegant menu designed for broad appeal and smooth execution.

Passed Canapés

(4 pieces per person)
Chef's selection including:

Panelli – ratatouille purée, spiced crispy chickpeas (VG, GF, DF)

Crispy Chicken Slider – sriracha mayonnaise, napa slaw

Prawn Toast – ginger, garlic, kewpie mayo, furikake

Norwegian Smoked Salmon – potato scone, dill cream cheese, lemon pearls

Plated Dinner

First Course (choice of one)

Heirloom Mixed Greens – pickled vegetables, apple cider vinaigrette (VG, GF, DF)
or

Squash Soup – coconut crema, spiced pumpkin seeds (VG, GF, DF)

Main Course (choice of two, pre-selected)

Roasted Chicken Supreme – goat cheese & spinach orzotto, Mediterranean tomato sugo

Roasted Scottish Salmon – red beet purée, roasted heirloom carrots, shaved fennel

Vegetarian Entrée

Heirloom Cauliflower Steak – couscous, pomegranate, orange & tahini salad

Dessert

Chef's Selection of Plated Dessert
(Lemon Tart or Flourless Chocolate Cake)