

A LA CARTE MENU



CANAPES

Treasures of the Sea

SMOKED SALMON ON CUCUMBER ROUNDS

Delicately smoked salmon atop crisp cucumber slices, garnished with dill

GF, NF

JUMBO SHRIMP COCKTAIL

Poached shrimp with cocktail sauce and lemon wedges

GF, NF, DAIRY-FREE

GRILLED SCALLOPS

Served with a red pepper dip

GF, NF

MINI FISH TACOS

Served with Pico de Gallo, pickled onions, and lime crema

NF

CRAB CAKES

Served with a tartare aioli

NF

GRILLED MISO SHRIMP

Butterflied jumbo shrimp with a miso glaze

GF, NF, DAIRY-FREE

LOBSTER SPRING ROLLS

Served with a citrus chili dipping sauce

NF

COCONUT SHRIMP

Served with a sweet mirin, paprika, and soy sauce

NF

Whispers from the Garden

VEGETABLE SPRING ROLLS

Fresh vegetables, crispy rolls, served with soy dipping sauce

NF, V, DAIRY-FREE

POLENTA FRIES

Crispy garlic, and parmesan

NF, GF, V

HOUSE MADE BRUSCHETTA

Fresh tomatoes, onions, olive oil, balsamic vinegar, goat cheese, and crostini

NF, V

MAC AND CHEESE BITES

Pasta with a 3-cheese sauce and chipotle aioli

NF, V

CAPRESE SKEWERS

Cherry tomatoes, fresh mozzarella, and basil, dressed with balsamic glaze

GF, NF, V

SWEET POTATO AND AVOCADO TARARE

Sweet potato coins, Avocado crema, and red onion

GF, NF, V

THAI SUMMER ROLLS

Fresh vegetables, herbs, rice paper, and peanut dipping sauce

VEGAN, GF, NF, DAIRY-FREE

PIMENTO PINWHEEL

Phyllo pastry filled with red pepper and garlic cream cheese

V, NF



CANAPES

The Butchers Block

CHICKEN SATAY SKEWERS

Marinated chicken skewers
and peanut sauce
GF, DAIRY-FREE

BRISKET SLIDERS

Brisket, crispy onions, smoked cheddar,
and bacon jam
NF

TRUFFLE STEAK CHEESE CROSTINI

Garlic crostini, seasoned beef,
French cream cheese,
and balsamic
NF

ORANGE GLAZED CHICKEN AND CHORIZO MEATBALLS

Meatballs and jalapeno pepper jelly
GF, NF

SMOKED TURKEY PINWHEELS

Smoked turkey, cream cheese, spinach,
and tomatoes
NF

PROSCUITTO-WRAPPED ASPARAGUS

Tender spears wrapped in savoury,
crispy prosciutto
GF, NF, DAIRY FREE

ANTIPASTO SKEWERS

Cured meat, marinated artichokes,
olives, cherry tomatoes, and
mozzarella balls
GF, NF

SHORTRIB AND MANCHEGO EMPANADAS

Served with a chimichurri dip
NF

Sugar and Charm

ASSORTED MINI CHEESECAKES

Chocolate, vanilla, and caramel
NF

ZEPPOLE

Mini classic with cherry
NF

ASSORTED DESSERT BARS

Brownies, Skor, and Nandimo

ASSORTED MINI CANNOLIS

Pistachio, Sicilian ricotta, and
double chocolate mousse

GOURMET COOKIES

Chocolate chip, oatmeal raisin,
and salted caramel

MINI TARTS

Lemon, butter, chocolate,
and cranberry
NF

CHOCOLATE-COVERED STRAWBERRIES

GF, NF

FRENCH MACAROONS

NF, GF



EVENTS MENU

PLATED MEAL

1ST Course

SALAD

insalata Caprese with mozzarella, fresh tomatoes, basil, balsamic glaze, and olive oil

Quinoa power with roasted sweet potatoes, kale, cranberries, and lemon vinaigrette

Romaine parmesan salad with crispy prosciutto, croutons, and asiago garlic dressing

Winter ruby salad with oven-roasted beets, creamy goat cheese, baby greens, pumpkin seeds, and maple honey Dijon

A festive salad with mixed greens, oranges, pomegranate, feta cheese, candied pecans, and homemade dressing

SOUP

Roasted sweet potato soup with caramelized onions

Potato leek soup

Vegan minestrone

2ND Course

PASTA

Butternut squash ravioli with a sage butter, pine nuts, and grated padano cheese

Spinach and ricotta-stuffed shells in a creamy parmesan sauce and shredded mozzarella

Creamy truffle gnocchi, sauteed mushrooms, shaved parmesan, and truffle oil

Spicy rigatoni, pomodoro, vodka parmesan cream, chili, caramelized onion, padano, toasted garlic, and chives



EVENTS MENU

PLATED MEAL

ENTREE

MEAT

Espresso-braised short rib, red wine jus, creamy polenta, and broccolini

Tuscan stuffed chicken breasts, garlic mash potato, and roasted asparagus

Herb-roasted beef tenderloin, parsnip puree, truffle demi, French green beans, and sauteed mushrooms

Italian chicken piccata served with egg butter noodles and sauteed spinach

ENTREE

VEGETARIAN

Sweet potato wellington, roasted carrots, brussel sprouts, and mushroom gravy

Paneer tikka masala with basmati rice and naan bites

Eggplant parmesan served with crusty French baguette

Fire-roasted peppers stuffed with basmati rice, grilled vegetables, san marzano sauce, roasted potatoes, and seasonal vegetables

ENTREE

FISH

Herb-baked salmon, basmati rice, sauteed vegetables, and lemon dill sauce

Miso-glazed tilapia, wild rice pilaf, ginger bok choy, and roasted carrots

Lemon butter salmon with crispy potatoes and blistered tomatoes

Mediterranean-style cod fillets with tomatoes, red onions, olives, and lemon rice





EVENTS MENU

PLATED MEAL

DESSERT

CREME BRULEE

A silky, vanilla-infused custard topped with a perfectly caramelized sugar crust

KEYLIME CHEESECAKE

Creamy cheesecake with zesty and tart flavours of key limes

STRAWBERRY SHORTCAKE

Light, fluffy shortcake layered with sweet, juicy strawberries and freshly whipped cream

LEMON TART

A crisp, buttery pastry shell filled with silky, tangy lemon curd

DBL CHOCOLATE DECADENCE

An ultra-rich, velvety dark chocolate torte, smooth texture, glossy ganache, and a hint of cocoa

LATE NIGHT SNACK

TRUFFLE FRIES

Russet potato fries, truffle oil, rosemary salt, parmesan, truffle aioli, and chives

GRILLED CHEESE

Brie, cheddar, brioche, herb garlic, chili jam, and grana padano

MAC AND CHEESE BOWL

Macaroni, 3-cheese sauce, herb garlic, breadcrumbs, and chives

REUBEN CUBANO

Smoked meat, gruyere, mozzarella, mustard sauce, and pickled cabbage

POUTINE

Russet potato fries, rosemary salt, cheese curds, and gravy

FRIED CHICKEN SLIDER

Chipotle aioli, iceberg, spicy pickle, herb garlic brioche



SAVOR & SHARE PLATTERS

CARVE AND CONQUER

Herb-roasted beef tenderloin, pickled onions, grilled peppers, blue cheese, horseradish aioli, and slider buns
One size 24 buns

HOOK, LINE AND SINKER

Chili-lime salmon filet, lemon and garlic shrimp, lemon and dill salmon, poached shrimp served with seafood sauce, chipotle aioli, tzatziki, and mango salsa
Large 10-15 ppl

GRILLED VEGGIE MEDLEY

Seasonal grilled vegetables served with olives and caponata
Large 8-10 ppl

THE MICRO - DELI

Roast beef with arugula, ham, and cheese with mustard, egg salad with microgreens, turkey with harvarti, and cranberry
One size 20 pcs

WOK N' ROLL

Crispy vegetable spring rolls, hoisin chicken satays, fresh falafels, flaky samosa, pita, hummus, tzatziki, chutney, and yuzu aioli
Large 10-15 ppl

BITES OF ITALY

Crispy prosciutto-wrapped asparagus, caprese skewers, herb-roasted chicken satays, grilled shrimp with seafood sauce, fresh brushetta, garlic crostini, olives, pesto aioli, and chipotle aioli
Large 10-15 ppl

CRU-DIT-YAY!

Fresh seasonal vegetables served with whipped hummus and creamy ranch dips

LET IT BRIE

An assortment of seasonal creamy and hard cheeses served with fruit and crackers

CHARCUTERIE BOARD

A selection of fresh and cured meats, served with pesto bocconcini, caponata, and dried fruit

ANTIPASTO PLATTER

Seasonal meats and cheeses served with olives, nuts, and dried fruits

POULTRY IN MOTION

Assorted seasoned chicken breast served with 4 dipping sauces