

PASSED CANAPES

VEGETARIAN

BRIE BITES \$6

Puff Pastry, St-Germain Rose Jam, Hazelnuts, Fig

FRITE CUPS \$4 **VEGAN (Remove Aioli)**

Triple Cooked Fries, Black Garlic Aioli

MUSHROOM CROQUETTE \$5

Shitake, Truffle, Aioli

PROFITEROLES \$5

Herbed Mascarpone, Comté

GRILLED CHEESE \$4

Swiss Raclette, Gruyère, Brioche Bread

POUTINE \$6

Triple Cooked Frites, Cheese Curds, Vegetarian Gravy

VEGAN

TAPENADE CROSTINI \$5 **DF**

Niçoise Olives, Roasted Red Pepper

EGGPLANT FRITTER \$6 **DF**

Tomato Chutney

MUSHROOM TART \$8 **DF**

Caramelized Onion, Cremini, Porcini, Balsamic Reduction

SEAFOOD

GRILLED SHRIMP \$6 **GF**

Lemon Pepper Salt, Brown Butter

TUNA TARTARE \$6 **GF**

Yellowfin Tuna, Kohlrabi,
Roasted Garlic Aioli, Capers,
Yuzu, Cornichons, Crispy Garlic

MEAT

FRIED CHICKEN \$7

Buttermilk, Cumin, Parsley

MINI BURGER ROYALE \$10

Pancetta, Smoked Provolone, Secret Sauce

STUFFED DATES \$6 **GF**

Double Smoked Bacon, Guindilla
Pepper, Comté, Maple Gastrique

FRIED CHICKEN SLIDER \$9

Truffle Mayo, Citrus Slaw

STEAK BITES \$11 **GF**

Striploin, Hen of the Woods
Mushrooms, Cipollini Jus



DESSERT

BEIGNETS \$4

Flavours: Powdered Sugar & Cinnamon Sugar

MINI SPICED APPLE CRÈME BRÛLÉE \$7

Cardamon, Maple, Nutmeg, Vanilla

SWEET PROFITEROLES \$5

Vanilla Custard, Chocolate Ganache, Hazelnut Pralines

STATIONS

LIGHT FOOD STATIONS

EAST COAST OYSTER STATION \$16

Served with a Selection of
Mignonette, Fresh Horseradish
& Lemon

CHEESE & CHARCUTERIE PLATTER \$21

Chefs Selection of International
Cheeses & Meats, Dijon, Pickles &
Grilled Sourdough

CRUDITÉS PLATTER \$60

With Dill Creme Fraiche
(feeds 7-10 guests)

BREAD BASKET \$85

Served with Whipped Herb Butter

GRILLED VEGETABLE PLATTER \$75

Eggplant, Zucchini, Peppers,
Broccolini, Asparagus, Romesco Dip

MEDIUM FOOD STATIONS

FRIED CHICKEN \$16

Gochujang, Dill Crema, Cornichon

AAA STRIOLOIN \$18

5oz Canadian Beef, Cipollini Jus

GOURMET TRUFFLE MAC & CHEESE \$13/\$11 (WITHOUT TRUFFLE)

Provolone, Cheddar Cheese
& Panko Topping

GRILLED SHRIMP \$9 **GF**

Lemon Pepper Salt, Brown Butter

GRILLED CHICKEN BREAST \$15

Grilled Chicken Breast, Velouté Sauce

FOOD STATION SIDES

LA SALADE \$13

Baby Gem Lettuce, Spicy Cucumber,
Toasted Sesame Dressing,
Crispy Quinoa

COLD FIG SALAD \$9

Fresh Figs, Watermelon
Radish, Spiced Pepitas, Pickled
Pomegranates, Red Oak & Green
Leaf Lettuce, Honey
Chardonnay Vinaigrette

CHARRED BROCCOLINI \$9

Brown Butter, Black Garlic,
Spiced Pepitas

GREEN BEANS \$9 **VEGAN**

Preserved Lemon, Romesco,
Crispy Shallots

ROASTED POTATOES \$8 **VEGAN**

Confur Garlic

DESSERT STATIONS

CANDY STATION \$500

Selection Of Chocolates & Sweets

SEASONAL FRUIT PLATTER \$75

(feeds 15-25 guests)

CHEESECAKE 8" \$80

Flavour Options:

Chocolate

Chocolate Ganache, Hazelnut
Praline, Chantilly Cream (can be
done without nuts)

Strawberry

Strawberry Compote, Fresh
Strawberries, Chantilly Cream

(Serves 8-10 guests)