

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

GRILLED CHEESE \$4

Swiss Raclette, Gruyere, Brioche Bread

POUTINE \$6

Triple Cooked Frites, Cheese Curds,
Vegetarian Gravy

VEGAN

TAPENADE CROSTINI \$5 **DF**

Nicoise Olives, Roasted Red Pepper

EGGPLANT FRITTER \$6 **DF**

Tomato Chutney

FRIED BEET & GOAT CHEESE \$5 **DF**

Beet Chip, Whipped Honey
Goat Cheese, Chili Oil

MEAT

SWEET & SPICY

FRIED CHICKEN \$7

Sweet Chili, Green Onion, Pickle Chili

MINI BURGER ROYALE \$10

Beef Brisket & Pork, Cheddar, Pancetta,
Pickles, Secret Sauce

STUFFED DATES \$6 **GF**

Double Smoked Bacon, Guindilla Pepper,
Comté, Maple Gastrique

STEAK BITES \$11 **GF**

Striploin, Hen of the Woods Mushrooms,
Cipollini Jus

PANKO CRUSTED

DEILED EGGS \$8

VEGETARIAN (Remove Caviar) \$6.50

Cornichon, Caper, Chive, Kristal Caviar

LAMB SKEWER \$8 **DF**

Ground Lamb, Lemongrass, Lime Leaf,
Coconut, Soy Glaze

SEAFOOD

TUNA TARTARE \$6 **GF**

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

CAJUN SHRIMP \$6 **GF**

Lemon, Butter, Cajun Spice

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

- RAW BAR \$300**
East Coast Oysters, Poached Shrimp, 20g Kristal Caviar + Accompaniments (feeds 20 guests)
- DRESSED OYSTERS \$21**
East & West Coast Oysters, A Selection of Specialty Topping
- KRISTAL CAVIAR MP**
Crème Fraîche, Chives, Lemon, Potato Chips
20gs, 50gs or 100gs
- CHEESE PLATTER \$18**
Chef's Selection of International Cheeses, Dijon, Pickles, Grilled Sourdough

LIGHT FOOD STATIONS

- CHEESE & CHARCUTERIE PLATTER \$21**
Chefs Selection of International Cheeses & Meats, Dijon, Pickles & Grilled Sourdough
- CRUDITÉS PLATTER \$60**
With Dill Creme Fraiche (feeds 15 guests)
- BREADBASKET \$85**
Served with Whipped Herb Butter (feeds 20 guests)
- GRILLED VEGETABLE PLATTER \$75**
Eggplant, Zucchini, Peppers, Broccolini, Asparagus, Romesco Dip (feeds 12 guests)

MEDIUM FOOD STATIONS

- SWEET & SPICY FRIED CHICKEN \$7**
Sweet Chili, Green Onion, Pickle Chili
- AAA STRIPLOIN \$18**
5oz Canadian Beef, Cipollini Jus
- GOURMET MAC & CHEESE \$11**
Provolone, Cheddar Cheese & Panko Topping
- CAJUN SHRIMP \$9 GF**
Lemon, Butter, Cajun Spice
- GRILLED CHICKEN BREAST \$15**
Grilled Chicken Breast, Velouté Sauce

FOOD STATION SIDES

- CAESAR SALAD \$12**
Romaine, Piave, Lemon Pangritata, Caesar Dressing, Bacon Bits
- HOUSE SALAD \$10**
Heirloom Tomato, Watermelon Radish, Baby Arugula, Cucumber, Crispy Leeks, Yuzu Vinaigrette
- MASHED POTATOES \$12**
Yukon Gold, Cream, Butter
- 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

- STICKY TOFFEE PUDDING \$6**
Crème Anglaise, Candied Walnut, Coconut Tuile
- 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)