

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

FRIED BEET & GOAT CHEESE \$5

Beet Chip, Whipped Honey
Goat Cheese, Chili Oil

VEGAN

TAPENADE CROSTINI \$5 **DF**

Nicoise Olives, Roasted Red Pepper

EGGPLANT FRITTER \$6 **DF**

Tomato Chutney

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

FRIED CHICKEN SLIDER \$9

Truffle Mayo, Citrus Slaw

STEAK BITES \$11 **GF**

Striploin, Hen of the Woods Mushrooms,
Cipollini Jus

PANKO CRUSTED

DEVELOPED 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**

Pickled Asian Pear, Cucumber,
Garlic Chili, Plantain Chip

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)