

Passed



Canapés

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, Gruyère, 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

SEAFOOD

TUNA TARTARE \$6 **GF**

Pickled Asian Pear, Cucumber, Garlic Chili, Plantain Chip

CAJUN SHRIMP \$6 **GF**

Lemon, Butter, Cajun Spice

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 DEVILLED EGGS \$8

(VEGETARIAN - Remove Caviar \$6.50)
Cornichon, Caper, Chive, Kristal Caviar

LAMB SKEWER \$8 **DF**

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

DESSERTS

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

GF - Gluten Free **DF** - Dairy Free

Food 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

Chef's selection of International Cheeses & Meats, Dijon, Pickles, Candied Nuts, Crostini

CRUDITÉS PLATTER \$60

With Dill Creme Fraiche (feeds 7-10 guests)

BREAD BASKET \$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 STATION \$11

Provolone, Cheddar Cheese & Panko Topping

CAJUN SHRIMP \$9 **GF**

Lemon, Butter, Cajun Spice

GRILLED CHICKEN BREAST \$15

Grilled Chicken Breast, Velouté Sauce

HEAVIER FOOD STATION SIDES

CAESAR SALAD \$12

Romaine, Piave, Lemon Pangritata, Caesar Dressing, Bacon Bits

COLD FIG 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, Crème Fraîche, Spiced Pepitas

GREEN BEANS \$9 **VEGAN**

Preserved Lemon, Romesco, Crispy Shallots, Bacon

ROASTED POTATOES \$8 **VEGAN**

Confur Garlic