

# PASSED CANAPES

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## 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

### 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

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## 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)

\*For Medium Food Stations & Food Station Sides A Chef-manned station fee of \$50 is mandatory for events of 60 or more guests\*