VIP

We challenged our chefs to come up with new dishes and hors d’œuvres sure to impress refined palates. We think they knocked it out of the park and we would be happy to organize a tasting for any event planner undecided on what to order.
Cold lunches can be gourmet too! Our chef has put together flavourful plates that will impress everyone.

**ASIAN GRILLED BEEF NOODLE SALAD**
With fresh cilantro, green onions, toasted peanuts, shredded carrot. Dressed with soya miso vinaigrette.

- $15 per person

**TUNA NIÇOISE SALAD**
Seared Albacore tuna, green beans, potatoes, olives and cherry tomatoes and herb vinaigrette

- $17.15 per person

**CHIMICHURRI GRILLED FLANK STEAK**
Served with house dressed roasted beets, candied walnuts, crumbled goat cheese, micro green salad and sweet onion dressing

- $20.49 per person

**COLD POACHED SALMON**
Served on Moroccan couscous salad with dried fruits and Moroccan blended spice and citrus vinaigrette

- $23.60 per person
### Conventions and Reservations

**DIETARY NEEDS**
If any guests in your party have food allergies or intolerances, please inform us as soon as possible so we can customize your chosen menu.

**SERVICE TYPES**

- The **Classic Service** is not available.

- The **Executive Service** features china plates and cutlery. This service includes delivery and pick up at the end of the event.

**STAFFING**
Service staff required at additional fees.

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**SIT-DOWN LUNCH OR DINNER**

*(Minimum order of 25 people)*

The plated dinner menu offers premium products with incredible flavours. Impress your V.I.P guests with these menu items. You can add a cocktail reception feature to create a stand-out event. Not sure we can deliver on the quality? Organize a tasting and we’ll blow you away.

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**CHOOSE THE NUMBER OF COURSES**

- **3 Course Meal**: Choice of one entree (salad OR soup), one main dish, one dessert
- **4 Course Meal**: Choice of one soup, one salad, one main dish, one dessert

Prices for the meal is based on the selection of the Main dish

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**STEP 1: CHOOSE ONE MAIN DISH**
Served with Chef’s choice of starch and vegetables

<table>
<thead>
<tr>
<th></th>
<th>3 Course Meal</th>
<th>4 Course Meal</th>
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<tbody>
<tr>
<td><strong>Coconut Tofu Curry</strong></td>
<td>$30.97</td>
<td>$35.19</td>
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<tr>
<td>A sweet and spicy curried coconut sauce with firm tofu, edamame, chickpeas, fresh cilantro, served with scallion scented basmati rice and topped with crushed peanuts</td>
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| **Seared Salmon** | $31.50 | $35.30 |
| Lightly seasoned and covered with citrus Beurre Blanc |

| **Baked Chicken Breast** | $32.15 | $36.45 |
| Stuffed with layers of Swiss cheese and wrapped in sage prosciutto ham |

| **Seared Cod Fish** | $34.25 | $38.60 |
| With walnut pepper relish |

| **Country Loin of Roast Pork** | $34.25 | $38.60 |
| Shaved thinly |

| **Braised Veal Blanquette** | $34.25 | $38.60 |
| Apple and fennel with basmati rice, peas and fresh mint |

| **Braised Lamb Shank** | $40.69 | $44.99 |
| With smashed red skin potatoes and root vegetables |
SIT-DOWN LUNCH OR DINNER(2)
(Minimum order of 50 people)

STEP 2: CHOOSE A SALAD AND/OR SOUP
Served with freshly baked rolls and butter.

SALADS:
- **Kale Salad**, roasted apples, blueberries, hemp hearts, pumpkin seed, cremini mushrooms, cashew and pomegranate vinaigrette
- **Moroccan Couscous Salad**, dried fruit, citrus-scented couscous, with Moroccan blended spices
- **Grain Salad**, ancient and new grains, organic quinoa, rice, couscous, tomatoes, chives, grapes, citrus vinaigrette
- **Mediterranean Prosciutto Salad**, leafy lettuce, roasted peppers, raspberries, asiago cheese, kalamata olives, Greek yogurt dressing

SEASONAL SOUPS:
- **Cream Of Tomato with Fresh Chives**
- **Minestrone**
- **Spicy Thai with Coconut Milk**
- **French Onion**
- **Potato, Leek And Pear with Blue Cheese and Fresh Rosemary**
- **Vegetable Soup with Tomato Broth**

STEP 3: CHOOSE ONE DESSERT
Served with coffee and tea
- **Fresh Fruit Flan**
- **Dark Chocolate Raspberry Torte with Walnut Crust**
- **Seasonal Berry New York Cheesecake**
- **Tiramisu**

DIETARY NEEDS
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SERVICE TYPES
The **Classic Service** is not available.

The **Executive Service** features china plates and cutlery. This service includes delivery and pick up at the end of the event.

STAFFING
Service staff required at additional fees.
Conventions and Reservations

**DIETARY NEEDS**
If any guests in your party have food allergies or intolerances, please inform us as soon as possible so we can customize your chosen menu.

**SERVICE TYPES**

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**STAFFING**
Service staff required at additional fees.

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GOURMET LUNCH OR DINNER BUFFET
*Minimum 25 people. Service staff required at additional fee.*

Our buffet dinner menu is perfect for your event. Our chefs have chosen the perfect combination of flavours to impress your taste buds. With one main dish and a choice of three salads, the possibilities are endless. Desserts included in package.

**STEP 1: CHOOSE ONE MAIN DISH**
Served with Chef’s choice of starch and vegetables

**Coconut Tofu Curry**
A sweet and spicy curried coconut sauce with firm tofu, sugar snap peas, chickpeas, fresh cilantro, served with scallion scented basmati rice and topped with *crushed peanuts*

**Apple Dijon Chicken**, in a creamy herbed white wine sauce.

**Grilled Mediterranean Vegetable Lasagna**

**Classic Meat Lasagna**

**Soy Ginger Crusted and Marinated Salmon**

**Hunters Quartered Chicken**, served with a tomato mushroom wine sauce and fresh herbs

**Beef and Onion Pot Pie**

**Classic Beef Bourguignon**, served with aromatic vegetables, herbs and spices

**Braised Lamb Shank Meat**, served with rice medley and market vegetables

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GOURMET LUNCH OR DINNER BUFFET (2)
(Minimum 25 people. Service staff required at additional fee.)

STEP 2: CHOOSE THREE SEASONAL SALADS
- **Organic Greens Salad**, tomatoes, cucumber, radish and shredded carrots, sundried tomato dressing
- **Roasted Red Pepper Salad**, grilled haloumi with parsley dressing
- **Roasted Beets Salad**, candied walnut, crumbled goat cheese, house dressing
- **Asian Grilled Beef Noodle Salad**, fresh cilantro, green onions, toasted peanuts, red peppers, shredded carrot, soya miso vinaigrette
- **Caesar Salad**, shaved pecorino cheese, creamy garlic dressing
- **Moroccan Couscous Salad**, dried fruit, citrus-scented couscous, with Moroccan blended spices
- **Whole Wheat Penne Salad**, citrus poached mushrooms, charred onions, cherry tomatoes, sweet peppers, artichokes, roasted beets and sun-dried tomato vinaigrette
- **Mix Grain Salad**, ancient and new grains, organic quinoa, rice, couscous, tomatoes, chives, grapes, citrus vinaigrette
- **Roasted Potato Salad**, crumbled goat cheese, toasted walnuts, tossed with arugula pesto vinaigrette

DESSERT TABLE
(all selections included)
- Fresh Sliced Seasonal Fruit
- Sweet Squares
- Fresh Baked Tortes and Pie

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STAFFING
Service staff required at additional fees.
HORS D’ŒUVRES

(Priced per dozen, minimum of Three (3) dozen, per selection)

Hors d’œuvres are the perfect amuse-bouche. Choose one of our selections as an appetizer to compliment your meal. If you want a different twist, organize a whole meal made of canapés. Your guests will love the variety of flavours.

Desserts make great canapés too. Choose one from our selection on page 22.

PRICE
The same pricing structure applies to both Classic and Executive Service menus.

DIETARY NEEDS
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SERVICE TYPES
The Classic Service uses disposable plates and cutlery. This service includes delivery and pick up at the end of the event.

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STAFFING
A staff fee may apply for executive service orders.

COLD HORS D’ŒUVRES - CROWD PLEASER SELECTIONS
- Feta and Basil Bruschetta
- Smoked Salmon on Dark Rye
- Black Olive Tapenade and Cherry Tomato
- Chicken Tzatziki in a Mini Pita Pocket
- Salmon Mousseline with Lime Aioli
- Bocconcini, Tomato and Basil Skewers
- Fig and Herb Goat Cheese
- Baby Shrimp Salad with Cocktail Sauce
- Stewed Apricots with Almonds and Brie on Crostini
- Chicken Liver Pâté on Crostini
- Curried Chicken Bites

$29.99 per dozen

COLD HORS D’ŒUVRES - DELUXE SELECTIONS
- Shrimp with Mango and Pineapple Salsa
- Bite-Size Beef Wellington
- Cod Ceviche served in a Cucumber Cup
- Roasted Beet, Apple and Goat Cheese Tartar served on Endive Spears
- Asian Noodle Slaw with Sesame Ginger Soy
- Puff Pastry Bouchée with Wild Mushroom Duxelle
- House-Made Salmon Gravlax with Pickled Onions
- Smoked Duck Breast with Fruit Chutney

$38.55 per dozen
**HORS D’OEUVRES**

*(Priced per dozen, minimum of Three (3) dozen, per selection)*

### HOT HORS D’OEUVRES – CROWD PLEASER SELECTIONS
- Chipotle Chicken Burritos with Salsa
- Dried Dates wrapped with Prosciutto
- Vegetarian Samosas with Fruit Chutney
- Brie and Cranberry Bundles in Phyllo Pocket
- Spinach and Cheese Mini Quiche
- Mini Spring Rolls with Ginger and Wasabi Remoulade

$29.99 per dozen

### HOT HORS D’OEUVRES – DELUXE SELECTIONS
- Chicken and Grilled Apricot Skewers
- Indonesian Chicken Satay with a Spicy Peanut Dipping Sauce
- Asian Grilled Shrimp Skewers
- Thai Red Curry Marinated Chicken Brochette with Spring Onion and Cherry Tomato
- Chicken Drumsticks Teriyaki Sesame or Spicy
- Foie Gras Mousse served with Tomato Confit and Herbed Crostini
- Roasted Figs with Goat Cheese and an Aged-Balsamic Reduction

$38.55 per dozen

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**PRICE**
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**SERVICE TYPES**

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**STAFFING**
A staff fee may apply for executive service orders.
DIPS, PÂTÉS, RILLETES AND TERRINES

(Minimum order of 12 people)

Served with crostinis and assorted artisan breads

- Traditional Bruschetta on lightly toasted baguette
- Freshly made Tzatziki
- Guacamole
- Spicy Hummus Dip
- Eggplant Caviar Dip (oven-roasted eggplant and garlic puree)
- Grilled Tomato and Red Pepper Salsa
- Quinoa Tabbouleh (red quinoa, fresh parsley, tomatoes and lemon)
- Creton Québécois (traditional pork pâté)
- Chicken Liver Pâté
- Smoked Duck Rillettes
- Salmon Rillettes
- Terrine of Baby Leeks
- Trout Crudo (traditional Italian cured trout preserved lemon aioli, fried capers and fresh dill)

$3.70 per person

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**PRICE**

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**TIP**

Rillettes are a preparation of meat similar to pâtés.

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