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.
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.

CUSTOMISE IT
Add a fresh fruit flan ($4 ppl) or a dessert from our selection on pages 20 and 21.

STAFFING
Service staff required at additional fees.

SIT-DOWN LUNCH
(Minimum order of 12 people)

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.

- $15.50 per person

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

- $17.75 per person

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

- $21.25 per person

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

- $24.50 per person
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.

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.

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

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

<table>
<thead>
<tr>
<th>3 Course Meal</th>
<th>4 Course Meal</th>
</tr>
</thead>
<tbody>
<tr>
<td>price per person</td>
<td>$32.25</td>
</tr>
<tr>
<td>Coconut Tofu Curry</td>
<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>
</tr>
<tr>
<td>Poached Salmon Fillet</td>
<td>Cream of lemon, capers and fresh mixed herbs</td>
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<tr>
<td>Baked Chicken Breast</td>
<td>stuffed with layers of Swiss cheese and wrapped in sage prosciutto ham</td>
</tr>
<tr>
<td>Seared Cod Fish</td>
<td>with walnut pepper relish</td>
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<tr>
<td>Country Loin of Roast Pork</td>
<td>shaved thinly</td>
</tr>
<tr>
<td>Roast Strip Loin of Alberta Beef</td>
<td>Dijon and shallots sauce</td>
</tr>
<tr>
<td>Braised Lamb Shank</td>
<td>with smashed red skin potatoes and root vegetables</td>
</tr>
<tr>
<td>price per person</td>
<td>$33.50</td>
</tr>
<tr>
<td>price per person</td>
<td>$35.50</td>
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<tr>
<td>price per person</td>
<td>$39.99</td>
</tr>
<tr>
<td>price per person</td>
<td>$42.00</td>
</tr>
</tbody>
</table>
**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.

**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:**

- Apple - Butternut Squash Soup
- Cream of Mushroom
- Black Bean Vegetarian Chili
- Potato, Leek And Pear with Blue Cheese and Fresh Rosemary

**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
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.

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
$28.75

Apple Dijon Chicken, in a creamy herbed white wine sauce
$28.75

Grilled Mediterranean Vegetable Lasagna
$28.75

Classic Meat Lasagna
$30.99

Soy Ginger Crusted and Marinated Salmon
$32.25

 Hunters Quartered Chicken, served with a tomato mushroom wine sauce and fresh herbs
$33.25

Beef and Onion Pot Pie
$33.25

Classic Beef Bourguignon, served with aromatic vegetables, herbs and spices
$35.50

Braised Lamb Shank Meat, served with rice medley and market vegetables
$43.25
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.

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
- **Fusilli Salad**, charred onions, cherry tomatoes, sweet bell peppers, artichokes, feta cheese, black olives and sun-dried tomato vinaigrette
- **Mix Grain Salad**, ancient and new grains, organic quinoa, rice, couscous, tomatoes, chives, grapes, citrus vinaigrette
- **Rustic Potato Salad**, grainy dijon mustard, fresh parsley, crumbled bacon

DESSERT TABLE
(all selections included)
- Fresh Sliced Seasonal Fruit
- Sweet Squares
- Fresh Baked Tortes and Pie
Hors d’oeuvres 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 pages 20 and 21.

**COLD HORS D’ŒUVEURES**
- 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
- Curried Chicken Bites in a Baked Phyllo Cup

$31.00 per dozen

**HOT HORS D’ŒUVEURES**

**Arancini**
A blend of porcini and button mushrooms in Marsala cream, rolled together with saffron risotto. Served with tomato and basil sauce

**Mini Quiches**
Three cheeses, Florentine, ham and cheese

**Mini Crab Cake**
A rich blend of crab meat, peppers and spices hand formed and lightly breaded served with traditional cocktail sauce

**Sautéed Shrimp with Pernod on skewer**

**Chicken Satay**
Succulent chicken breast on a 6” skewer marinated in curry and served with homemade sauce

**Mini Beef Wellington**
Savory beef tenderloin accented with mushroom duxelle wrapped in French style puff pastry. Served with tomato and basil sauce

$34.00 per dozen
PRICE

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

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** uses disposable plates and cutlery. This service includes delivery and pick up at the end of the event.

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

STAFFING

A staff fee may apply for executive service orders.

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**HOT HORS D’OEUVRES (2)**

**Savory Beef Tenderloin**  
Accented with mushroom duxelle wrapped in French style puff pastry. Served with tomato and basil sauce.

**Chipotle Chicken Burritos With Salsa**

**Brie and Cranberry Bundles in Phyllo Pocket**

**Vegetarian Samosas**

**Roasted Figs with Goat Cheese and Balsamic**

- $34.00 per dozen

**ACTION STATIONS**

Upgrade your reception by adding one of our Chef’s action stations  
*Minimum order of 25*

**Carved Roast Pork Station**  
Rosemary rubbed slow-roasted pork loin served with artisan breads, mustard, and horseradish and jus  
$13.50

**Bay Scallop Station**  
Bay scallop sautéed with seafood bisque served on marinated julienne fennel with lemon and dill vinaigrette  
$13.50

**Hot Beef Sandwich Station**  
Carved AAA beef strip loin served on a variety of artisan rolls and breads with caramelized onions and mushrooms  
$13.50

**Hot Turkey Sandwich Station**  
Carved roasted turkey breast served on a variety of artisan rolls and breads with caramelized onions and mushrooms  
$13.50