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 dessert from our selection on page 22 and 23.

STAFFING
Service staff required at additional fees.

SIT-DOWN LUNCH
(Minimum order of 6 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

$14 per person

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

$16 per person

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

$19 per person

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

$22 per person
The platted dinner menu offers premium products with incredible flavours. Impress your VIP guests with these menu items. 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 entrée (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></th>
<th>3 Course Meal</th>
<th>4 Course Meal</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>price per person</td>
<td></td>
</tr>
<tr>
<td><strong>Coconut tofu curry</strong></td>
<td>$24</td>
<td>$28</td>
</tr>
<tr>
<td>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</td>
<td></td>
<td></td>
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<tr>
<td><strong>Seared salmon lightly seasoned and covered with citrus beurre blanc</strong></td>
<td>$29</td>
<td>$33</td>
</tr>
<tr>
<td>Baked chicken breast stuffed with layers of swiss cheese and wrapped in sage prosciutto ham</td>
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<tr>
<td><strong>Seared pickerel with walnut pepper relish</strong></td>
<td>$32</td>
<td>$36</td>
</tr>
<tr>
<td>Country loin of roast pork shaved thinly</td>
<td></td>
<td></td>
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<tr>
<td><strong>Duck confit with white bean cassoulet</strong></td>
<td>$36</td>
<td>$40</td>
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<tr>
<td>Braised veal blanquette, apple and fennel with basmati rice, peas and fresh mint</td>
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</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.
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

**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 a 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.
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.

### GOURMET 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

<table>
<thead>
<tr>
<th>Main Dish</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Coconut tofu curry</strong>&lt;br&gt;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</td>
<td>$26</td>
</tr>
<tr>
<td><strong>Grilled chicken diavolo breast</strong>&lt;br&gt;with tomato ragout and parmesan cheese</td>
<td>$26</td>
</tr>
<tr>
<td><strong>Truffle and wild mushroom macaroni and cheese</strong>&lt;br&gt;with sautéed wild mushrooms</td>
<td>$26</td>
</tr>
<tr>
<td><strong>Soy ginger crusted and marinated salmon</strong></td>
<td>$29</td>
</tr>
<tr>
<td><strong>Hunters quartered chicken</strong>, served with a tomato mushroom wine sauce and fresh herbs</td>
<td>$30</td>
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<tr>
<td><strong>Beef and onion pot pie</strong></td>
<td>$30</td>
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<tr>
<td><strong>Classic beef bourguignon</strong> served with aromatic vegetables, herbs and spices</td>
<td>$32</td>
</tr>
</tbody>
</table>

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**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 DINNER BUFFET (2)
(Minimum 25 people. Executive Service Only. Service staff required at additional fee)

STEP 2: CHOOSE THREE 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, toasted walnut tossed with arugula pesto vinaigrette

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

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

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STAFFING
Service staff required at additional fees.
HORS D’OEUVRES
(Priced per dozen, minimum of Three (3) dozen, per selection)

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 page 22.

COLD HORS D’OEUVRES - CROWD PLEASER SELECTIONS
- Feta and basil bruschetta
- Smoked salmon on dark rye
- Black olive tapenade and cherry tomato
- Chicken tadzhik in a mini pita pocket
- Poached salmon with a 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

$24 per dozen

COLD HORS D’OEUVRES - DELUXE SELECTIONS
- Shrimp with mango and pineapple salsa
- Crispy pork belly with confit onion soubise
- Roasted beet, apple and goat cheese tartar served on endive spears
- Asian noodle slaw with sesame ginger soy
- Puff pastry boucher with wild mushroom duxelle
- Marinated crab in a cucumber cup
- House-made salmon gravlax with pickled onions
- Butter poached hake with blueberry chutney
- Smoked duck breast with fruit chutney

$36 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.
HORS D’OEUVRES (2)
(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

$24 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 eed curry marinated chicken brochette with spring onion and cherry tomato
- Chicken drumsticks teriyaki sesame or spicy
- Roasted fig with plaisance goat cheese and aged balsamic reduction

$36 per dozen

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.
**DIPS, PÂTÉS, RILLETES AND TERRINES**

(Minimum order of 12 people per selection)

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
- Head cheese (layered pork terrine with fresh herbs served with grainy mustard)
- Terrine of baby leeks
- Trout crudo (traditional italian cured trout, preserved lemon aioli, fried capers and fresh dill)

$3.49 per person

**PRICE**

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

**TIP**

Rillettes are a preparation of meat similar to pâtés.

**DIETARY NEEDS**

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**SERVICE TYPES**

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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.

A staff fee may apply for executive service orders.
When organizing a very special event or themed reception, our culinary team is happy to sit down with you and come up with a custom menu sure to please your guests. Planning ahead will allow our team to offer the best service possible.