EVENT MENUS

CANAPÉ MENU

CHOOSE 5 CANAPÉS • $40 per guest	CHOOSE 7 CANAPÉS • $50 per guest	DESSERTS • $5 each per guest

CANAPÉS

Steak Frites (GF)
grilled sirloin, waffle fries,
black garlic truffle aioli, parsley

Blackened Harissa Chicken Skewers (GF)
roasted harissa chicken, moroccan dry rub,
chermoula, feta, cilantro

Garlic Pesto Prawn Skewers (GF)
grilled prawns, basil pesto, parmesan, lemon zest, parsley

Roasted Tomato & Hummus Naan (V)
za'atar naan, harissa marinated tomato,
hummus, chermoula, mint

Gyoza
pan-fried chicken and veggie dumplings,
korean sesame sauce, sriracha mustard

Tuna Poke Wontons
raw ahi tuna, crispy wonton, avocado,
gochujang soy marinade, miso mayo, cilantro

Korean Fried Chicken
crispy fried chicken, gochujang soy sauce,
crispy onion furikake, micro cilantro

Falafel Stack (VF)
house made falafel, charred fresno aioli,
pickled cabbage, dill

Crispy Soy Tofu (VF)
crispy fried tofu, gochujang soy sauce,
crispy onion furikake, cucumber

Garlic Chili Prawn & Scallop Skewers (GF)
seared prawn and scallop,
calabrian chili garlic butter, parsley

Cheeseburger Sliders
100% canadian beef, aged white cheddar,
dill pickle, house mayo

Falafel Sliders (V)
house made falafel, charred fresno aioli,
pickled cabbage, hummus, cucumber

Stracciatella & Bruschetta Crostini (V)
creamy stracciatella cheese, oven dried tomato
and red pepper bruschetta, pickled shallot, fresh basil

DESSERTS

Caramel Walnut Brownie Bites* (V)(GF)
chocolate brownie, caramel, candied walnuts
**vegan-friendly without caramel sauce*

Strawberry Shortcake Donuts (V)
strawberry glazed mini donuts, vanilla whip,
coconut graham crumb, fresh strawberry

Key Lime Pie Tarts (V)
key lime curd, vanilla whip,
coconut graham crumb, lime zest

(V) VEGETARIAN	(VF) VEGAN FRIENDLY	(GF) GLUTEN FRIENDLY	PRICES ARE SUBJECT TO CHANGE

EVENT MENUS

BOARDS & LARGE FORMAT

BOARDS

Available with Canapé & Family Style Menus
Each board feeds approximately 15 guests

Charcuterie & Cheese $250
assorted meat and cheese, grainy mustard, preserves, candied walnuts, dates, pickles

Tuna Poke Platter $175
ahi tuna sashimi, gochujang soy marinade, avocado, roasted pineapple, wakame, pickled ginger, sunomono cucumber, miso mayo, wonton chips

Thai Chicken Lettuce Wrap Platter $175
crispy fried chicken, thai chili sauce, bang bang aioli, cucumber, crushed peanuts, shallot, cilantro, mint, fresno chili, crispy onions, iceberg lettuce cups
choice of crispy chicken or cauliflower (V)

Vegetable Crudités Platter (V) $150
assorted veggies, ranch dip, hummus, green goddess dressing

Seafood Tower $375
canadian lobster tails, dungeness crab legs, jumbo prawns, harissa mussels, ahi tuna tartare, harissa cocktail sauce, creole remoulade

Breakfast Fruit Board (V)(GF) $150
assorted fruits and nuts, honey whipped labneh

Breakfast Pastry Board (V) $125
brioche cinnamon buns, pain au chocolat, butter croissants

LARGE FORMAT

Chilled Seafood Table
$1000 (up to 50 guests) | $1950 (up to 100 guests)
canadian lobster tails, dungeness crab legs, jumbo prawns, harissa mussels, ahi tuna tartare, harissa cocktail sauce, creole remoulade

Grazing Table
$1000 (up to 50 guests) | $1950 (up to 100 guests)
assorted meat and cheese, grainy mustard, preserves, candied walnuts, dates, pickles, assorted veggies, ranch dip, hummus, green goddess dressing

Carving Station
Whole Roasted Striploin $36 per guest
Roasted Porchetta MP
Prime Rib MP
fully customizable – ask for details

Mac & Cheese Station $10 per guest
cavatappi noodles, sharp cheddar béchamel, parmesan, premium toppings

Ahi Tuna Poke Station $10 per guest
ahi tuna, gochujang vinaigrette, pickled cucumber, avocado, spicy miso mayo, crispy onion furikake, micro cilantro, tobiko, tortilla chips

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EVENT MENUS

FAMILY STYLE MENU

3 COURSES • $65 per guest

A communal dining experience where dishes are served on large platters for everyone to share, allowing your group to sample a variety of flavours while accommodating various dietary preferences.

Add an additional Starter, Side or Dessert • starting at +$5/guest | Add an additional Main • starting at +$15/guest

FIRST COURSE - STARTERS | *select three*

Roasted Garlic Caesar Salad
romaine hearts, crispy capers, caesar dressing, house baked croutons, parmesan

Mediterranean Salad (V)
green goddess dressing, kale, spinach, pearl couscous, cucumber, grape tomatoes, castelvetrano olives, feta, pickled cabbage, micro cilantro, crispy chickpeas

Field Greens Salad (V)(GF)
hearty field greens, feta, cucumber, grape tomatoes, crispy chickpeas, green goddess vinaigrette, roasted pumpkin seeds

Fresh Guac & Chips (V)(GF)
guacamole, feta, roasted pumpkin seeds, cilantro, pico de gallo, cumin-dusted tortilla chips

Crispy Humboldt Squid
fried banana peppers, micro radish, jalapeño mayo, lemon

Gyoza
pan-fried chicken and veggie dumplings, korean sesame sauce, sriracha mustard

Hummus & Flatbread* (V)
hummus, feta, chermoula, harissa, crispy chickpeas, za'atar flatbread
**vegan friendly without feta*

Chicken Wings (GF)
choice of frank's hot, spicy korean, maple bacon or salt and pepper
**gluten friendly except korean*

Korean Fried Chicken
crispy fried chicken, gochujang soy sauce, crispy onion furikake

Prawn Cocktail (GF) | +$2 per guest
old bay poached prawns, harissa cocktail sauce, creole remoulade

Calabrian Chili & Garlic Prawns (GF) | +$2 per guest
sautéed prawns, spicy calabrian chili crunch, garlic shallot butter, white wine, lemon, grape tomatoes

Stracciatella & Bruschetta (V)
stracciatella cheese, oven dried tomato & red pepper bruschetta, pickled shallot, garlic crostini, fresh basil

Ahi Tuna Tartare | +$3 per guest
ahi tuna, gochujang vinaigrette, pickled cucumber, avocado, spicy miso mayo, crispy onion furikake, micro cilantro, tobiko, tortilla chips

Add Crusty Bread | +$1 per guest
artisan baguette

Add A Small Seafood Platter | +$110
canadian lobster tails, dungeness crab legs, jumbo prawns, harissa mussels, ahi tuna tartare, harissa cocktail sauce, creole remoulade

SECOND COURSE - MAINS | *select two*

Grilled Sirloin (GF) | +$6 per guest
cooked to medium rare
→ choice of pink peppercorn sauce, calabrian chili butter or wild mushroom demi-glace

Grilled Striploin (GF) | +$8 per guest
cooked to medium rare
→ choice of pink peppercorn sauce, calabrian chili butter or wild mushroom demi-glace

40oz Bone-in Ribeye (GF) | +$10 per guest
reverse seared, chermoula, tiger horseradish sauce

Add Lobster Tails (GF) | +$18 per guest

Add Dungeness Crab Legs (GF) | +$16 per guest

Caper Dill Salmon (GF)
oven roasted steelhead, caper dill aioli, dill, parsley

Blackened Harissa Chicken (GF)
roasted harissa chicken breast, moroccan dry rub, chermoula, feta, cilantro

Forager Chicken (GF)
roasted chicken breast, local wild mushrooms, porcini peppercorn demi-glace

Rosé Pomodoro & Stracciatella Pasta (V)
rosé pomodoro sauce, stracciatella cheese, grape tomato, basil, chili, garlic, parmesan

Truffle Cacio e Pepe Pasta
roasted garlic cream, truffle oil, black pepper, parmesan

Braised Short Rib (GF) | +$6 per guest
slow braised beef short ribs, beef demi glace

Miso Sablefish | +$3 per guest
miso glazed sablefish, crispy skin, charred cabbage, crispy onion furikake, micro cilantro

SECOND COURSE - SIDES | *select two*

Roasted Garlic Mashed Potatoes (V)(GF)

Lemon Caper Potatoes (V)(GF)

Roasted Harissa Glazed Carrots (V)(GF)

Garlic Roasted Cauliflower (V)(GF)

Lemon Parmesan Broccolini (V)(GF)

Spiced Basmati Rice (V)(GF)

THIRD COURSE - DESSERTS | *select two*

Caramel Walnut Brownie Bites* (V)(GF)
**vegan-friendly without caramel sauce*

Strawberry Shortcake Donuts (V)

Key Lime Pie Tarts (V)

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