

## EVENT MENUS

# CANAPÉ MENU

CHOOSE 5 CANAPÉS • \$40 per guest  
CHOOSE 7 CANAPÉS • \$50 per guest

BOARDS • pricing varies  
DESSERTS • \$5 each per guest

## CANAPÉS

### Steak Frites <sup>GF</sup>

grilled sirloin, waffle fries,  
black garlic truffle aioli, parsley

### Blackened Harissa Chicken Skewers <sup>GF</sup>

roasted harissa chicken, moroccan dry rub,  
chermoula, feta, cilantro

### Fried Chicken Lollipops

crispy chicken, honey cayenne mayo,  
pickled red onion, fresh dill

### Garlic Pesto Prawn Skewers <sup>GF</sup>

grilled prawns, basil pesto, parmesan,  
lemon zest, parsley

### Roasted Tomato & Hummus Naan <sup>V</sup>

za'atar naan, harissa marinated tomato,  
hummus, chermoula, mint

### Gyoza

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

### Tuna Poke Wontons

rare ahi tuna, crispy wonton, avocado,  
gochujang soy marinade, miso mayo, cilantro

### Korean Fried Chicken

crispy fried chicken, gochujang soy sauce,  
crispy onion furikake, pickled red onion, micro cilantro

### Falafel Stack <sup>VF GF</sup>

house made falafel, charred fresno aioli,  
pickled cabbage, cucumber, micro cilantro

### Crispy Soy Tofu <sup>VF</sup>

crispy fried tofu, gochujang soy sauce,  
crispy onion furikake, cucumber

### Garlic Chili Prawn & Scallop Skewers <sup>GF</sup>

seared prawns and scallop,  
calabrian chili garlic butter, parsley

### Crispy Cod Cakes

panko crusted cod cakes, lemon caper aioli,  
pickled onions, fresh dill

### Italian Meatballs

house made pork and beef meatballs,  
pomodoro sauce, chili, basil, parmesan

### Fried Chicken Sliders

crispy chicken, brioche bun, tangy mayo,  
pickles, hot honey

### Cheeseburger Sliders

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

### Falafel Sliders <sup>V</sup>

house made falafel, charred fresno aioli,  
pickled cabbage, hummus, cucumber

## DESSERTS

### Caramel Walnut Brownie Bites\* <sup>V GF</sup>

chocolate brownie, caramel, candied walnuts  
*\*vegan-friendly without caramel sauce*

### Strawberry Shortcake Donuts <sup>V</sup>

strawberry glazed mini donuts, vanilla whip,  
streusel crumb, fresh strawberry

### Key Lime Pie Tarts <sup>V</sup>

key lime curd, vanilla whip, lime zest

## 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

### Lettuce Wrap Platter \$175

iceberg lettuce cups, honey valentina sauce,  
charred corn, crispy onion, cilantro lime sauce,  
roasted pumpkin seeds, green onion,  
crispy tortillas strips

Ⓢ choice of crispy chicken or cauliflower <sup>V</sup>

### Vegetable Crudités Platter <sup>V</sup> \$150

assorted veggies, ranch dip, hummus,  
green goddess dressing

### Breakfast Fruit Board <sup>V GF</sup> \$150

assorted fruits and nuts, honey whipped labneh

### Breakfast Pastry Board <sup>V</sup> \$125

brioche cinnamon buns, pain au chocolat,  
butter croissants

<sup>V</sup> VEGETARIAN

<sup>VF</sup> VEGAN FRIENDLY

<sup>GF</sup> GLUTEN FRIENDLY

PRICES ARE SUBJECT TO CHANGE



## 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

##### 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*

##### Crispy Humboldt Squid

fried banana peppers, micro radish, jalapeño mayo, lemon

##### 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, pickled red onion

##### Calabrian Chili & Garlic Prawns GF | +\$2 per guest

sautéed prawns, spicy calabrian chili crunch, garlic shallot butter, white wine, lemon, grape tomatoes

##### Garlic Pesto Prawn Skewers GF | +\$2 per guest

grilled prawns, basil pesto, parmesan, lemon zest, parsley

##### Ahi Tuna Tartare | +\$3 per guest

ahi tuna, gochujang vinaigrette, pickled cucumber, avocado, spicy miso mayo, crispy onion furikake, micro cilantro, tobiko, tortilla chips

##### Spicy Harissa Mussels GF | +\$3 per guest

mussels, spicy harissa tomato broth, cilantro

##### Add Crusty Bread | +\$1 per guest

artisan baguette

#### SECOND COURSE - MAINS select two

##### 7oz Sirloin GF | +\$6 per guest

cooked to medium rare

☉ choice of peppercorn or creole

##### 10oz Ribeye GF | +\$8 per guest

grass fed ribeye, cooked to medium rare

☉ choice of peppercorn or creole

##### 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

##### Pomodoro & Burrata Rigatoni V

pomodoro sauce, burrata, grape tomato, basil, chili, garlic, parmesan

##### Calabrian Chili & Sausage Rigatoni

hot fennel sausage, calabrian chili, grape tomato, kale, parmesan, bread crumbs, basil

##### Prawn & Scallop Spaghettini | +\$3 per guest

lobster lemon cream, seared scallops and prawns, parmesan, bread crumbs, parsley

##### Braised Short Rib GF | +\$6 per guest

slow braised beef short ribs, beef demi glace

##### Miso Sablefish | +\$3 per guest

miso glazed sablefish, charred cabbage, crispy onion furikake

##### Bone-In Ribeye GF | +\$10 per guest

reverse seared, chermoula, tiger horseradish sauce

#### SECOND COURSE - SIDES select two

##### Roasted Garlic Mashed Potatoes V GF

##### Lemon Caper Potatoes V GF

##### Roasted Harissa Glazed Carrots V GF

##### Moroccan Brussels Sprouts V GF

##### Lemon Parmesan Broccolini V GF

##### Spiced Basmati Rice VF 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

V VEGETARIAN

VF VEGAN FRIENDLY

GF GLUTEN FRIENDLY

PRICES ARE SUBJECT TO CHANGE

