

## EVENT MENUS

# CANAPÉ MENU

CHOOSE 5 CANAPÉS • \$35 per guest

CHOOSE 7 CANAPÉS • \$42<sup>50</sup> per guest

BOARDS • pricing varies

DESSERTS • \$4 each per guest

## CANAPÉS

### Steak Frites

certified angus beef® 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, almond basil pesto, parmesan, lemon zest, parsley

### Roasted Tomato & Hummus Flatbread <sup>VF</sup>

za'atar flatbread, harissa roasted tomato, hummus, chermoula, mint

### Cajun Tofu Stacks <sup>GF VF</sup>

cajun seared tofu, vegan spicy mayo, cucumber round

### Gyoza

pan-fried chicken and veggie dumplings, korean sesame sauce

### Tuna Poke Wontons

rare ahi tuna, crispy wonton, avocado, yuzu ponzu, miso mayo, cilantro

### Wild Mushroom Quiche <sup>VF</sup>

roasted local wild mushrooms, tofu, caramelized onions, parsley, lemon, tart shell

### Tap Sliders

100% canadian beef, aged white cheddar, lettuce, caramelized onions, tomato, house mayo, pickles, brioche bun

### Cajun Chicken Sliders

blackened chicken, smashed avocado, lettuce, tomato, house mayo, brioche bun

### Fried Chicken Sliders

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

### Crispy Cod Sliders

craft beer battered cod, old bay seasoning, tartar slaw, dill pickle, brioche bun

### Halloumi Sliders <sup>V</sup>

za'atar seared halloumi cheese, hummus, harissa, cucumber, naan

## DESSERTS

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

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

### Blueberry Lemon Curd Tart <sup>V</sup>

tart shell, yuzu lemon curd, blueberry, icing sugar

## BOARDS

### Charcuterie & Cheese \$200

assorted meat & cheese, grainy mustard, preserves, candied walnuts, dates, pickled red onion

### Tuna Poke Platter \$175

ahi tuna sashimi, yuzu ponzu, avocado, roasted pineapple, wakame, pickled ginger, sunomono cucumber, miso mayo, wonton chips

### Lettuce Wrap Platter \$175

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

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

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

assorted veggies, ranch dip, hummus, green goddess dressing

*Available with Canapé & Family Style Menus*

*Each board feeds approximately 15 guests*

<sup>V</sup> VEGETARIAN

<sup>VF</sup> VEGAN FRIENDLY

<sup>GF</sup> GLUTEN FRIENDLY



## EVENT MENUS

# FAMILY STYLE MENU

3-COURSE • \$55 PER GUEST (Includes Salads, Mains & Desserts)  
4-COURSE • \$65 PER GUEST (Includes Salads, Starters, Mains & Desserts)  
ADD BOARDS TO YOUR FAMILY STYLE MENU (see Canapé menu for pricing)

### SALADS select two salads

#### Caesar Salad

romaine, caesar dressing, sourdough croutons, crispy capers, parmesan

#### Green Goddess Salad V GF

grilled avocado, quinoa, kale, spinach, carrots, pickled cabbage, grape tomatoes, candied walnuts, crispy chickpeas, green goddess vinaigrette

#### Field Greens Salad V GF

hearty field greens, feta, cucumber, grape tomatoes, crispy chickpeas, green goddess vinaigrette, roasted pumpkin seeds

### STARTERS select three starters

#### Guac & Salsa V GF

cumin-dusted tortilla chips, guacamole, salsa

#### Hummus & Flatbread\* V

hummus, whipped feta, harissa, za'atar, flatbread  
*\*vegan friendly without whipped feta*

#### Famous Fried Pickles

deep fried pickles, creamy dill dip

#### Gyoza

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

#### Chicken Tinga Quesadilla

chicken tinga, smoked mozzarella, shredded cabbage, banana peppers, flour tortilla, jalapeño mayo, valentina, cilantro lime sauce

#### Veggie Quesadilla V

smoked mozzarella, shredded cabbage, banana peppers, flour tortilla, cilantro, jalapeño mayo, valentina, guacamole, cilantro lime sauce

#### Tuna Ceviche

ahi tuna, citrus yuzu, red onion, avocado, jalapeño, radish, tortilla chips

#### Margherita Pizza V

parmesan, fresh mozzarella, fresh basil, pomodoro sauce

#### Hot Honey Calabrese Pizza

calabrese salami, bacon, fresh mozzarella, spicy honey, pomodoro sauce, fresh basil

#### Local Wild Mushroom Pizza V

local wild mushrooms, mozzarella, truffle arugula, roasted garlic cream sauce

### MAINS select two mains

Served with seasonally rotating vegetables

#### Creole Sirloin | +\$6 per guest

certified angus beef<sup>®</sup> sirloin, creole butter, garlic mashed potatoes

#### Peppercorn Striploin | +\$8 per guest

AAA striploin, garlic mashed potatoes, peppercorn sauce

#### Maple Dijon Salmon GF

maple dijon glazed steelhead salmon, lemon caper potatoes

#### Blackened Harissa Chicken GF

roasted harissa chicken breast, moroccan dry rub, chermoula, feta, cilantro, lemon caper potatoes

#### Forager Chicken GF

roasted chicken breast, local wild mushrooms, beef demi glace, garlic marsala cream, thyme, parsley, garlic mashed potatoes

#### Vegan Pesto Linguine VF

vegan pesto, grape tomatoes, roasted mushrooms, grilled bread

#### Bacon Mac & Cheese

bacon, cavatappi noodles, sharp cheddar bechamel, parmesan breadcrumbs, parsley

#### Truffle Mushroom Mac & Cheese V

local wild mushrooms, cavatappi noodles, arugula, sharp cheddar bechamel, parmesan breadcrumbs, parsley

### DESSERTS select two desserts

#### Oreo Cheesecake V

new york style cheesecake, oreo crumble, cookies and cream whip

#### Caramel Walnut Brownie Bites\* V GF

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

#### Blueberry Lemon Curd Tart V

tart shell, yuzu lemon curd, blueberry, icing sugar

V VEGETARIAN

VF VEGAN FRIENDLY

GF GLUTEN FRIENDLY

