

EVENT MENUS

CANAPÉ MENU

CHOOSE 5 CANAPÉS • \$35 per guest

CHOOSE 7 CANAPÉS • \$42⁵⁰ 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 ^{GF}

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 ^{GF}

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

Roasted Tomato & Hummus Flatbread ^{VF}

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

Cajun Tofu Stacks ^{GF VF}

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, gochujang soy marinade, miso mayo, cilantro

Wild Mushroom Quiche ^{VF}

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 ^V

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

DESSERTS

Caramel Walnut Brownie Bites* ^{V GF}

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

BOARDS

Charcuterie & Cheese \$200

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

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

Ⓞ choice of crispy chicken or cauliflower ^V

Vegetable Crudités Platter ^V \$150

assorted veggies, ranch dip, hummus, green goddess dressing

Available with Canapé & Family Style Menus

Each board feeds approximately 15 guests

^V VEGETARIAN

^{VF} VEGAN FRIENDLY

^{GF} 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

Fresh Guac & Chips V GF

guacamole, feta, roasted pumpkin seed, cilantro, pico de gallo, cumin-dusted tortilla chips

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

Calabrian Chili & Garlic Prawns

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

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

AAA sirloin, creole butter, garlic mashed potatoes

Peppercorn Sirloin | +\$6 per guest

AAA sirloin, garlic mashed potatoes, peppercorn sauce

Caper Dill Salmon GF

oven roasted steelhead, caper dill aioli, lemon caper potatoes, dill, parsley

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, porcini peppercorn demi-glace, roasted garlic mashed potatoes

Vegan Pesto Linguine VF

vegan pesto, grape tomatoes, roasted mushrooms

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*

V VEGETARIAN

VF VEGAN FRIENDLY

GF GLUTEN FRIENDLY



EVENT MENUS

PREMIUM FAMILY STYLE MENU

3-COURSE • \$95 PER GUEST (Includes Salads, Mains & Desserts)
4-COURSE • \$110 PER GUEST (Includes Salads, Starters, Mains & Desserts)

STARTERS select three starters

Hummus & Flatbread* V
hummus, whipped feta, harissa,
za'atar, flatbread
**vegan friendly without whipped feta*

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

Calabrian Chili & Garlic Prawns
sautéed prawns, spicy calabrian chili crunch,
garlic shallot butter, white wine, lemon,
grape tomatoes

White Wine Mussels GF
mussels, white wine harrisa broth, shallots, cilantro

Truffle Waffle Fries V
garlic mayo

Jumbo Prawn Cocktail GF
chilled prawns, tangy cocktail sauce, horseradish

Garlic Pesto Prawn Skewers GF
grilled prawn skewers, almond basil pesto,
parmesan, lemon zest, parsley

Seared Tuna Lettuce Wraps
lemongrass crusted and seared ahi tuna,
sunomono cucumber, crispy onions,
spicy miso mayo, lettuce cups

Pesto Prawn Pizza
prawns, almond basil pesto cream, fresh mozzarella,
grape tomatoes, feta, basil, lemon

MAINS select two mains

Served with seasonally rotating vegetables

Seared Prawn Linguine
white wine cream sauce, seared prawns,
grape tomatoes, basil, parsley, lemon

Caper Dill Salmon
oven roasted steelhead, caper dill aioli,
lemon caper potatoes, dill, parsley

Braised Short Rib GF
slow braised beef short ribs, garlic mashed potatoes

Truffle Mushroom Mac & Cheese V
local wild mushrooms, cavatappi noodles,
arugula, sharp cheddar bechamel,
parmesan breadcrumbs, parsley

Vegan Pesto Linguine VF
vegan pesto, grape tomatoes, roasted mushrooms

Roasted Halibut GF
miso glazed halibut, brown rice,
local wild mushrooms, fresh herbs

Creole Sirloin & Prawns GF
AAA sirloin, seared creole prawns,
creole butter, truffle mashed potatoes

Peppercorn Sirloin & Prawns GF
AAA sirloin, seared garlic prawns,
peppercorn sauce, truffle mashed potatoes

Bone-in Ribeye | +\$5 per guest GF
40oz certified angus beef® ribeye,
garlic mashed potatoes, tarragon au jus

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,
porcini peppercorn demi-glace,
roasted garlic mashed potatoes

SALADS select two salads

All salads come with Garlic Bread

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

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*

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GF GLUTEN FRIENDLY

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