

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 ^{GF}

grilled 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, 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

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 ^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

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

Vegetable Crudités Platter ^V \$150

assorted veggies, ranch dip, hummus,
green goddess dressing

Bridges Seafood Tower \$375

freshly shucked oysters, lobster tails,
old bay tiger prawns, harissa mussels,
ahi tuna tartare, mignonette, cocktail sauce

Freshly Shucked Oysters ^{GF} \$48/dozen

fresh and seasonal varieties of canadian oysters
from the east and west coast
(minimum order of 4 dozen)

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

^V VEGETARIAN

^{VF} VEGAN FRIENDLY

^{GF} 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 GF

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

Italian Meatballs

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

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

Add Crusty Bread | +\$1 per guest

artisan baguette

SECOND COURSE - MAINS select two

AAA Sirloin GF | +\$6 per guest

cooked to medium rare, sliced and served family style
☉ choice of peppercorn or creole

Ribeye Medallion GF | +\$8 per guest

cooked to medium rare, sliced and served family style
☉ 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-glaze

Pomodoro & Stracciatella Rigatoni V

tomodoro sauce, stracciatella cheese, 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 glaze

Miso Sablefish | +\$3 per guest

miso glazed sablefish, crispy skin, charred cabbage, crispy onion furikake, micro cilantro

40oz 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

