

PRIVATE CATERING MENU

CANAPES: \$42 PER DOZEN

Smoked Salmon & Cream Cheese Blini

Blini topped with silky cream cheese, a slice of delicate smoked salmon, garnished with dill and lemon zest.

Goat Cheese & Fig Jam Crostini

Crispy crostini slices topped with creamy goat cheese, sweet fig jam, and fresh thyme.

Seared Ahi Tuna with Wasabi & Avocado

Thinly sliced, perfectly seared ahi tuna on a crisp cucumber round, topped with avocado and spicy wasabi aioli.

Bacon, Caramelized Onion & Crème Fraîche Flatbread

Soft, warm flatbread topped with caramelized onions, crispy bacon, and crème fraîche. Garnished with fresh chives.

Beef Tataki on Crispy Rice with Pickled Radish, Daikon Sprouts & Wasabi Aioli

Thinly sliced, seared beef tataki served on a crispy rice cake, topped with pickled radish, fresh daikon sprouts and finished with creamy wasabi aioli.

Plated or Buffet style | \$60 Buffet pp | \$75 Plated pp | (minimum order of 20)

SALAD: CHOOSE 2

Classic Caesar Salad with Crispy Croutons and Parmesan Shavings

Crisp Romaine tossed in a rich and creamy Caesar dressing. Homemade croutons and freshly shaved Parmesan cheese.

Roasted Beet & Goat Cheese Salad with Walnuts and Honey Vinaigrette

Roasted golden and red beets, fresh arugula, creamy goat cheese, toasted walnuts, and honey vinaigrette.

Pomegranate, Fennel & Orange Salad

Thinly sliced fennel, fresh orange segments, and pomegranate seeds, tossed in a light citrus vinaigrette and topped with fresh mint leaves.

MAINS: CHOOSE 2

Coq au Vin Chicken

Tender, bone-in chicken thighs slow-cooked in a rich red wine sauce with pearl onions, mushrooms, & crispy bacon.

Lemon Butter Poached Salmon

Salmon fillets gently poached in clarified butter, lemon juice, and aromatic herbs. Garnished with fresh lemon zest, fresh herbs, and served with a lemon- dill beurre blanc sauce.

Chicken Supreme stuffed with mushroom and ricotta tapenade

Bone-in, skin-on chicken breasts stuffed with sautéed mushrooms and creamy ricotta tapenade. Finished with a velvety mushroom and chicken jus garnished with herb de Provence.

Picanha Steak with Green Peppercorn Jus

Succulent picanha steak, known for its marbling and tenderness, expertly seared. Served with a creamy green peppercorn brandy.

Braised Boneless Short Ribs in Red Wine Jus

Boneless beef short ribs, slow-braised in a red wine jus. Served with a velvety jus reduction.

SIDES: CHOOSE 3 (FOR BUFFET ONLY)

*Plated dishes will be paired perfectly to match with above main

- Garlic Mashed Potatoes
- Saffron Rice Pilaf
- Charred Brussels Sprouts with Bacon
- Lemon Dill Carrots
- Herb-Roasted Baby Potatoes

DESSERT: \$12PP | CHOOSE 1

Classic Tiramisu

Espresso-soaked ladyfingers, Kahlua, mascarpone cream, dusted cocoa powder

Triple Chocolate Mousse

64% dark chocolate mousse, chocolate ganache, chocolate cremeux, chocolate mirror glaze, on a sable cookie base.

Cheesecake with Raspberry Gel

Vanilla cream cheese mousse, vanilla sponge, raspberry gel

LATE NIGHT MENU \$15PP

Choose Your Experience

CLASSIC PIZZA SELECTION

Hawaiian Pizza

Topped with tomato sauce, melted mozzarella cheese, ham, and pineapple.

Pepperoni Pizza

Generously topped with crispy pepperoni slices, pizza sauce and mozzarella cheese.

Cheese Pizza

Topped with blend of mozzarella and fior de latte cheeses, melted over a layer of tomato sauce.

SUSHI BAR EXPERIENCE

California Roll

Sweet crab, creamy avocado, and cucumber, wrapped in seaweed and rice, topped with sesame seeds.

Salmon & Avocado Roll

Fresh salmon and creamy avocado, wrapped in delicate seaweed and sushi rice.

Spicy Tuna Roll

Fresh tuna mixed with a spicy mayo, rolled with cucumber and avocado, and finished with sriracha.

Dragon Roll

prawn, avocado, and cucumber, topped with thin slices of avocado and drizzled with eel sauce

ACCOMPANIMENTS: Pickled Ginger | Wasabi | Soy Sauce

TACO BAR EXPERIENCE

PROTEINS

Seasoned Ground Beef

Juicy, flavourful beef seasoned with a blend of spices and herbs.

Shredded Chicken

Tender, slow-cooked chicken seasoned with Mexican spices.

Carnitas

Slow-braised, tender pulled pork with crispy edges.

Grilled Vegetables

A medley of grilled peppers, onions, and zucchini, perfect for a lighter option or vegetarians.

TOPPINGS

- Shredded Cheese
- Charred Pineapple
- Pickled Jalapeños
- Chopped Onions & Cilantro
- Guacamole
- Fresh Salsa
- Sour Cream
- Lime Wedges

TACO SHELLS

- Soft Flour Tortillas
- Crispy Corn Shells
- Lettuce Wraps

FOOD STATIONS

CLASSIC CARVING STATION

Choice of meat is roasted and sliced to order live on site. Served with house made mustards, roast potatoes, carrots, dinner rolls, and au jus. Choose from:

Chicken: \$24 pp | AAA Flatiron Steak: \$26 pp | Turkey: \$28 pp AAA Prime Rib: \$29 pp | Leg of Lamb: \$32 pp

BBQ STATION

Slow roast BBQ ribs and sweet & sticky glazed chicken legs. Served with a chive biscuits, coleslaws, and potato salad \$20 pp

SMALL PLATE STATION

Miniature Turkey Dinner

\$13 pp

Sous vide turkey breast, pomme purée, Yorkshire pudding, honey parsnips, gravy, and cranberry sauce

Miniature Braised Beef Short Rib

\$13 pp

Slow cooked beef short rib, pomme purée, honey parsnips, and demi-glace

Short Rib Penne

\$13 pp

Braised beef short rib, mushrooms, arugula, penne pasta, demi cream sauce, and parmesan

Miniature Herb Garlic Alfredo

Spaghetti Squash

\$13 pp

Roasted spaghetti squash, garlic alfredo sauce, mushrooms, herbs, and parmesan