



Full service Event Catering

Corporate Events *events*

Social gatherings

Signature Weddings *weddings*

Intimate dinners

Grand openings

Gala dinners *dinner*



Combining

dazzling *dazzling*  
event

craftmanship *craftmanship*  
with

culinary

engineering

excellence. *excellence*



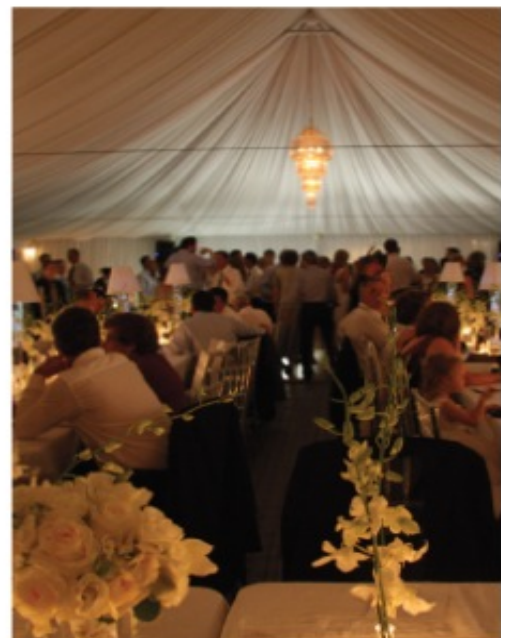
**SEVENTH HEAVEN**  
*event catering*

*Garden & Signature Wedding  
Specialists*

[WWW.SEVENTHHEAVEN.CA](http://WWW.SEVENTHHEAVEN.CA)

416 340 7753

333 Evans Avenue,  
Etobicoke M8Z 1K2



## Passed Hors D'oeuvres

*Choose 2 hot and 2 cold hors d'oeuvres*

## Cold Hors D'oeuvres

### CALI CONE (v)

Roasted baby beets, goat cheese mousse, citrus segments, walnut vinaigrette,  
green tea waffle cone

### THAI MANGO SALAD ROLLS (v)

Mango, watercress, mint, pea tips, opal basil, glass noodle, chilli lime dip

### FIG TARTLET (v)

Lemon mascarpone cream, fresh figs, fig jam, heirloom teardrop tomato,  
kumquat marmalade, sweet tart

### ASPARAGUS TART (v)

Smoked ricotta, spiced teardrop tomato, mini asparagus tart, white balsamic reduction

### TUNA AND SCALLOP TARTAR

Tuna, salmon, scallop, togarashi aioli, sesame seed, avocado, Maldon salt, furikake, waterthin

### TUNA TARTAR

Tuna, mango, bird's eye chilli, lime, citrus cracker

### COCONUT DIPPED SHRIMP

Citrus poached shrimp, coconut panna cotta cup, sour cherry chutney

### SUMMER SALMON CANAPÉ

Poached salmon, smoked ricotta, strawberries, tartlet, pine nut granola

### ONTARIO CHICKEN CANAPÉ

Pan seared breast, overnight grape tomato, rapini relish, polenta cracker

### NEW WORLD SHRIMP

Prosecco and butter poached prawn, pancetta cream, avocado salsa,  
pink grapefruit pipette

### PULLED SHORT RIB CANAPÉ

Wellington County pulled beef short rib, Ontario maple bbq sauce, crisp apple, sprouts

### SMOKED MEAT CANAPÉ

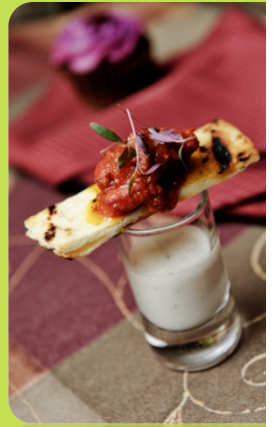
Hickory smoked meat, rocky mountain mustard, pickled asparagus

### BEEF TARTARE

Arugula pesto, pecorino, truffle oil, flowered capers, crostini, flaked salt

### PROSCIUTTO & PEACH

Aged prosciutto, grilled peach, chèvre, pea shoots, balsamic



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## Hot Hors D'oeuvres

### DUCK CONFIT

Roasted cauliflower crème brûlée, braised cabbage, duck confit, hazelnut port jus

### SEARED TUNA

Phyllo wrapped sushi tuna, lemon pepper aioli, bonito, bee pollen spray

### COCONUT SHRIMP

Sweet coconut, beer batter, salt water shrimp, spiced plum sauce.

### LOBSTER TACO

Fresh lobster salad, avocado, beet and jicama slaw, corn tortilla, Guanciale crumble

### SHRIMP ARRABBIATA

Chilli roasted shrimp, tomato glaze, pineapple puree, mango coulis

### CHICKEN SLIDER

Spicy bbq chicken burger, apple celeriac coleslaw, bun

### HERB & CRUMB CRUSTED CHICKEN

Chicken brochette, fresh herbs, corn bread, mint & sweet pea salsa

### MAC'N CHEESE STUFFED CHICKEN POP'S

Jalapeno Mac'n cheese, chicken tender, 11 herbs and spices

### MINI SAUSAGE

Split top bun, Italian spicy sausage, cabbage, pea shoots, pink pepper tzatziki

### PORK AND PEACH SLIDER

Southern bbq pulled pork, Niagara peach salsa, brioche

### ANGUS BEEF SLIDER

Seared Angus beef slider, balsamic glazed cipollini, St André cheese, house made brioche

### GUA BAO

Sticky beer glazed beef, crisp vegetables, steamed bun

### LAMB CHOP

Herb roasted rack, zinfandel reduction, minted feta caponata

### SHORT RIB SAMPLER

Borolo braised short rib, sun-choke purée, olive gremolata

### CHICKEN AND EGGPLANT FRITTER

Minced chicken, sicilian eggplant, Parmigiano Reggiano aioli

### PETITE GRILLED CHEESE

Applewood smoked cheddar on French baguette served with roasted red pepper jam

### TOKYO FRITES

Frites, nori salt, wasabi aioli

### BUTTERNUT ROTOLO

Autumn greens, butternut, ricotta, pasta, sage brown butter

***\$10 based on 4pc per person/ \$14 based on 6pc per person (cocktail hour)***

***All pricing based on min 60 guests,  
plus labour, rentals and applicable taxes and service charge***



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# SEATED DINNER

## WHIPPED BUTTER SPREAD

Whipped butter, organic honey, vanilla

## GOURMET ARTISAN BREAD COLLECTION

Mixed grain breads, focaccia, flavoured flat breads, herbed crostini, grissini, taralli

## Appetizer (choose one)

### PLANTAIN LASSO

Crisp plantain, cosmo salad, sugarcane jumbo shrimp and scallop, ginger emulsion

### BRIE AND VEGETABLES

Grilled vegetables, warm brie cream, citrus oil, focaccia

### CLASSIC TWIST

Speck salumi, grilled vegetables, fior di late, melon slab, olive tapenade, crostini

### SHRIMP

Pickled root salad, poached shrimp, carrot cream, lemon vinaigrette

### DUCK SOUP

Duck brodo, duck confit and caramelized cipollini ravioli, chive bâton

### SWEET PEA AND LOBSTER SOUP

Lobster brodo, sweet pea ravioli, lobster claw, mint oil, pea shoots

### BEET ROOT SALAD

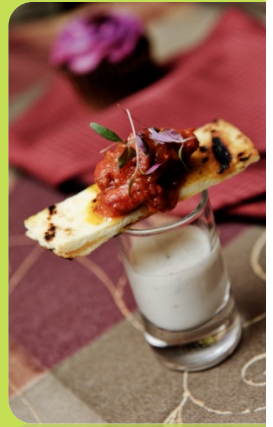
Roasted beet, honey peppered ricotta, pea shoot salad

### FARMERS MARKET VEGETABLE SALAD

Baby carrot, beans, radish, tomato, asparagus, fior di latte, crostini, basil pesto

**\$8 - \$14 per person**

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labour, rentals and applicable taxes and service charge additional*



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## Entree (choose one)

### STUFFED CHICKEN BREAST

Duck confit and sour cherry stuffed supreme, cabernet jus, pumpkin puree, rapini

### ARCTIC CHAR

Pan roasted filet, roasted sun choke, winter radish salad

### BEEF TENDERLOIN

Centre cut steak, cafe du paris butter, short stack gratin, heirloom tomato, crisp shallot rings

### BRAISED SHORT RIB

Amarone braise, gorgonzola polenta, rapini

### PISTACHIO CHICKEN

Cracked pepper and pistachio chicken, beetroot emulsion, goat cheese mash, heirloom baby carrots

### VEAL RIB EYE ROAST

Carved roasted loin of veal rib eye, Marsala demi, roasted cauliflower mash, asparagus

### HALIBUT

Pan roasted filet, lemon vegetable mirepoix, fingerlings

***\$28- 38 per person***

## Vegetarian Option

### WILD MUSHROOM BARLOTTO

Pearl barley, wild mushrooms, sweet peas and shallots, Italian aged cheeses

### PRIMAVERA

Gemelli pasta, primavera vegetables, lemon herb brie cream

### POTATO AND VEGETABLE ROTOLO

Russet potatoes, grilled vegetables, sugo, fresh Herbs

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## Dessert

### SEVENTH HEAVEN CHOCOLATE TRIO

Chocolate flourless torte, chocolate cinnamon soup,  
white chocolate-raspberry risotto

### ZUCCOTTO CAFE

Cinnamon chocolate sponge, hazelnut mousse, espresso crema

### DECADENT CHOCOLATE TART

Dark chocolate ganache, muscat pear, mascarpone cream

**\$8-12 per person**

*All pricing based on min 60 guests,  
labour, rentals and applicable taxes and service charge additional*

***For budgetary purposes – (seated dinner)***

*Cocktail hour \$10-\$14*

*Dinner menu will range from – \$40- \$65 per person*

*Labour FOH/BOH– averages \$15-20 per person*

*All Rentals - averages \$18-25 per person*



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