

MENU

DATE: SEPTEMBER 10, 2023

LOCATION: 1550 16TH AVE

GUEST COUNT: 35

STAFF ARRIVAL TIME: TBD

GUEST ARRIVAL TIME: TBD

CLIENT DETAILS

CONTACT NUMBER:

EMAIL ADDRESS:

DIETARY NOTES:

SPECIAL NOTES: ENGAGEMENT / ANNIVERSARY DINNER

Celebrate!

GRAZING STATION

CHARCUTERIE & CHEESE GRAZING

local & imported cheese, compotes & honey, fresh figs, grapes, cured & smoked meats, terrines, pickled veggies, olives & antipasto, crackers, crostini & freshly baked breads

ON THE TABLE

CHOOSE ONE OF THE FOLLOWING

BREAD & BUTTER

focaccia & brioche with seasonal compound butter

MEZZE SAMPLER (GF) (VEGETARIAN)

tzatziki, hummus, roasted red pepper & feta dip served with lavash & housemade pita chips

SALAD COURSE

CHOOSE ONE OF THE FOLLOWING

CAPRESE SALAD (GF) (VEGETARIAN)

Ontario tomatoes, fior di latte, basil pesto, toasted pint nuts, parm crisps, micro basil, EVOO, aged balsamic

GREEN GODDESS SALAD (VEGAN)

bibb lettuce, baby gem, pea sprouts, grape tomatoes, baby cucumbers, pink radish, crispy chickpeas, green goddess

RAINBOW BEET & FRIED GOAT CHEESE SALAD

(VEGETARIAN)

honey-caramelized pecans, panko fried goat cheese, mint & basil vinaigrette, micro basil, baby arugula, aged balsamic reduction

MAIN COURSE

CHOOSE 2 OF THE FOLLOWING TO OFFER GUESTS
PROVIDE GUEST PREFERENCES WITH 15 DAYS NOTICE

PAN-SEARED SALMON

truffled cauliflower puree, Ontario asparagus, grilled maitake/oyster mushrooms, brown butter, fried capers

CHICKEN TWO WAYS (GF)

perfectly roasted chicken, crispy chicken skin
caramelized onion & shallot puree, braised leeks, lemon buttered asparagus, chicken jus

RICOTTA & CORN RAVIOLI (VEGETARIAN)

handmade ricotta ravioli, corn puree, fresh peas, chive & mint butter, roasted cherry tomatoes

WILD MUSHROOM & TRUFFLE RISOTTO (GF, VEGAN)

foraged wild mushrooms, white truffle oil, shaved black truffles, parmigiano, chive oil, chives

DESSERT COURSE

CHOOSE ONE OF THE FOLLOWING

CHOCOLATE BUDINO

chocolate shortbread crumble, whipped cream, drunken cherries

TRIO OF SORBET (GF) (VEGAN)

served with fresh berries, edible flowers

LEMON MERINGUE TART

tangy lemon curd, torched marshmallow fluff, shortbread crust, raspberry sorbet, micro mint

STICKY TOFFEE PUDDING

bourbon butterscotch, caramel popcorn, homemade cinnamon ice cream

