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COCKTAIL MENU

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*Cold*

Smoked salmon, chive crème fraiche,  
 pickled shallots, "everything" crisp

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Fresh roll, marinated vegetables,  
 cabbage, mint, ginger tempeh, sweet  
 chili coriander dip\*

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Piri piri grilled shrimp, lime aioli\*

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Torn tomato "burger", almond bun,  
 Chevalier goat, basil

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Cucumber cup, pickled carrot,  
 watermelon radish, red pepper, yellow  
 pepper\*

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Seared scallop, waffle potato chip,  
 saffron aioli, amaranth cress\*

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Spicy tuna poke, crisp taro root, ginger,  
 chilies, lime, scallion\*

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Beet-glazed shortbread, gorgonzola  
 mousse, crispy shallots

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Watermelon cucumber stack, mint, black  
 olive tapenade, feta mousse, citrus\*

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Mini Bahn Mi: BBQed pork, house pickled  
 vegetables, cilantro, chili mayo

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Curried crab, cucumber cup, mustard  
 seed, mint\*

Grilled flat iron steak, salsa verde,  
 anchovy butter, 12-grain crostini

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Spinach, dill feta mousse, phyllo tulip,  
 grilled red pepper relish

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5-spice grilled shrimp, shallot-sesame  
 dip\*

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Rhubarb onion tartlet, goat cheese

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Sundried pear pecan relish, endive, blue  
 cheese, honey\*

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Waldorf: poached chicken, celeriac,  
 lemon aioli, toasted walnut, grape, apple  
 chip cup\*

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Smoked trout, handcut chip, parsnip  
 puree, preserved lemon, fresh  
 horseradish\*

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Butternut squash bruschetta: whipped  
 chevre, fried sage, toasted hazelnuts,  
 multigrain crisp

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Grilled sushi steak, blue cheese parsnip  
 spread, crostini, crisp onions

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Grilled poppadom, tandoori chicken,  
 butter chicken mayo, mango, crunchy  
 chickpea\*

*\*denotes gluten-free items*



## Hot

Petit rosemary Yorkshire Puddings, red-wine braised shortrib, horseradish

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Crispy duck pot sticker, hoisin-cilantro dipping sauce

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Wild mushroom springrolls, sweet soy dipping sauce

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Chinese roast pork, crackling, steamer bun, hoisin glaze, Asian slaw

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Ground chuck beef slider, aged cheddar, sour pickle, sauce maison, pain au lait

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Thai lobster shrimp fritter, ginger, chili, spicy tamarind dip\*

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Merguez lamb kofta, fennel, coriander, harissa, mint pistachio pesto\*

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Deep fried truffled mac 'n cheese, cheddar, parmesan

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Tomato eggplant pizetta, fiore di latte, roasted garlic, basil

Ricotta ravioli, pancetta, asparagus, lemon butter in tasting spoon\*\*

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San Francisco crab cake, citrus remoulade

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Mini potatoes stuffed with asiago, chives, black caviar\*

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Vanilla rosemary poached pear tartlet, goat cheese, pomegranate seeds, pistachio

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Free-range chicken pot pie, phyllo, lemon thyme cream, carrots, peas

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Braised veal cheek, roasted potato cup, parsley lemon gremolata\*

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Shrimp lobster ravioli, basil, lemongrass cream, torn tomato, tasting spoon\*\*

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Pulled pork, sweet potato biscuit, Carolina slaw, ancho aioli



\*denotes gluten-free items

\*\*denotes a tasting spoon rental is required



## *Tasting Plates*

Minimum of 25 guests; Rentals or disposables required for all items

\*denotes GF items, \*\*denotes deep-fryer rental required

Aged cheddar, smoky bacon, wilted spinach mac 'n cheese, garlic crumb topping, take out box

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Poutine\*: Hand-cut fries, authentic curds, rich chicken gravy, take out box

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Fish\*\* or shrimp\*, flour tacos, pickled cabbage, lime crema, cilantro (1 per)

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Fried chicken sandwich, southwestern spices, chili mayo, Carolina slaw, floury roll, jalapeno potato chips

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Mini Buddha bowl: tamari brown rice, shredded carrot, beet, braised kale, cashew ginger sauce, marinated tofu

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Braised short rib, parsnip puree, garlic, black kale, crispy onions

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Seared scallop, truffled cauliflower, wilted brussel leaves, citrus brown butter

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Ricotta forest mushroom ravioli, porcini cream, double smoked bacon bits, micro greens

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Three-bite beef slider, aged cheddar, sauce maison, pickles, brioche bun, iceberg, kettle chips





## *Classic Tea Sandwiches*

Chicken salad with thyme, red pepper  
Fresh poached salmon salad, lemon and dill  
Shaved cucumber, dill cream cheese  
Ham & Honeycup mustard pinwheel, greens  
Tuna salad with red onion, celery  
Egg salad with chives  
Smoked salmon, cream cheese & rye

*Served on a mixture of white, whole wheat and rye breads  
Gluten-free bread available*

## *Sweet Endings*

Assorted bite-size dessert squares, cookies, tarts and cupcakes  
Gourmet bite-size dessert: Dark chocolate raspberry ganache cups, lemon tartlets/torched meringue, mixed nut tarts/maple/spice, assorted macarons, mini whoopie pies  
Three-bite sticky toffee puddings, vanilla bean ice cream, candied pecans  
Triple chocolate fudge brownie, bourbon caramel, salted toffee crunch  
Dark chocolate espresso ganache tart, chocolate pate sable, citrus  
Rosé-poached apple Tatin, vanilla pastry cream

