



Reception

Platters

* Small serves 20-25 people, medium serves 30-40, and large serves 40-60

- ✦ **INTERNATIONAL CHEESES . . . \$315 s \$495 m \$735 l**
Variety of fine domestic and imported cheeses, with fruit and crackers
- ✦ **BBQ CHARCUTERIE \$360 s \$585 m \$890 l**
Chilled thinly sliced beef brisket, chorizo slices, Italian sausage, pulled pork, olives, pickles, grilled corn ribs, grilled asparagus, crostini and crackers
- ✦ **FRESH FRUIT \$260 s \$ 370 m \$ 555 l**
Seasonal fruit with yogurt or chocolate dip
- ✦ **VEGETARIAN GRAZING BOARD \$215 s \$ 325 m \$490 l**
Goat cheese, provolone, smoked mozza, hummus, spinach dip, olives, beans, tomatoes, carrots, cucumber, pita, crostini and crackers
- ✦ **CHARCUTERIE \$390 s \$615 m \$935 l**
Prosciutto, soppressata, chorizo slices, triple cream brie, gorgonzola, pecorino, white aged cheddar, garlic roasted red pepper, olives and beans, dried fruit & fruit preserves, crackers, crostini and spiced pumpkin seeds
- ✦ **HOT SMOKED SEAFOOD . . . \$390 s \$615 m \$935 l**
Smoked peppered salmon, mackerel, maple salmon, trout and crostini
- ✦ **JUMBO SHRIMP \$185 s \$290 m \$505 l**
Served with cocktail sauce and lemon wedges
- ✦ **SMOKED SALMON \$390 s \$615 m \$935 l**
Served with horseradish mousse, capers, red onion, crostini, and lemon wedges
- ✦ **ATLANTIC LOBSTER ROLLS \$28 PER ROLL**
Grilled brioche hot dog buns filled with fresh lobster gently tossed with dill mayo, celery, onions (can be cut in half) (gluten-free available)
- ✦ **8ft GRAZING BOARD . . . \$2775 serves 175-200**
A visually impactful full sized wooden board top filled with fresh and pickled vegetables, dips, cheeses and cured meats

All prices are subject to a customary 19% taxable service charge and 14% applicable HST. Prices are subject to change. All prices are guaranteed 90 days prior to the function.



Stations

✦ **Mini burger** Choose 2 types **\$14.75**
(Based on 3 per person)

Beef burgers with fried onions,
sauteed mushrooms and chipotle aioli

Buffalo chicken with shredded
kale and pickled turnip slaw

Hawaiian pulled pork with mango slaw,
seared pineapple and sweet chili mayo

Beyond Meat Veggie Burger with BBQ fennel and
red cabbage slaw

✦ **Mac & cheese** Min 25 people **\$11.50**

A blend of aged cheddar and Gruyere

Add BBQ pulled pork for \$3pp or poached

Atlantic lobster meat \$7 pp

✦ **Mini tea sandwiches** Min 25 people **\$19**

BLT: bacon, lettuce, cherry tomato on mini ciabatta

Caprese: Tomato and bocconcini on focaccia
with pesto aioli

Smoked salmon: Open face with pickled red onion
and caper spread

Cucumber: With vegan ranch on schiacciata

✦ **Mediterranean** Min 25 people **\$21**
Beef & chicken souvlaki with tzatziki & pita

✦ **Raw bar** Min 25 people. **\$31.50**
Tuna crudo, scallop ceviche & shrimp cocktail

✦ **Build your own chili bar** Min 25 people. **\$17**
House made beef and vegetarian chili with tater tots,
macaroni, tortilla chips, sour cream, salsa, guacamole,
cheese sauce

✦ **Jars of salad station** Min 25 people **\$11**
- Baby kale Caesar salad
- Four bean and apple fennel salad with maple
grapefruit vinaigrette
- Corn and sun-dried tomato pesto, spiced walnuts,
herb feta dressing

✦ **Chilled noodle boxes** Min 25 people **\$20**
- Grilled chicken, soba noodles, edamame, toasted
sesame, carrots & tossed in sweet soy sesame
- Marinated tofu, vermicelli, lettuce, cucumber,
tomato, tossed in a maple ginger sauce

All prices are subject to a customary 19% taxable service charge and 14% applicable HST. Prices are subject to change. All prices are guaranteed 90 days prior to the function.





Chef attended stations

*\$175 for two hours of Chef carving

- ✦ **Seafood flambée** Min 25 people **\$24 pp**
 (4 pieces per person)

10/20 scallops done in Pernod garlic butter
 and 13/15 shrimp done in gin garlic butter
- ✦ **Smoked beef brisket carvery** Min 25 people. . . **\$23 pp**

24 hrs braised and smoked brisket, mini slider buns,
 grainy mustard, and horseradish cream
- ✦ **Chicken roulade** Minimum 25 ppl **\$22 pp**

Whole boneless chicken rolled with sun-dried tomato
 and haloumi with maitake mushroom demi
- ✦ **Planked salmon** Minimum 25 people. **\$22 pp**

Sustainable Blue Atlantic salmon, cedar planked
 with capers, lemon, onion, cream cheese spread,
 pumpernickel bread and crostini
- ✦ **Prime rib** Minimum 50 people. **\$26 pp**

Atlantic Beef prime rib, overnight roasted, with fresh
 baked rolls, au jus, horseradish, and dijon
- ✦ **Tuna tataki** Min 25 people **\$22 pp**

Lightly seared tuna loin with chive ash and spicy
 sweet soy aioli
- ✦ **Live scallops shucked to order (Market price)**

Minimum 6 dozen

Live Farmed Mahone Bay Scallops, shucked on the
 half shell, with coconut tamarind, pickled chili and
 chili threads
- ✦ **Oysters** 2 per person **\$9.00 pp**

Served on ice with lemons & all the fixings
- ✦ **Interactive roving shucker** **\$350**

A walk about oyster shucker will offer fresh shucked
 oysters with a variety of sauces to add a unique
 experience to your event

Offered in conjunction with an oyster station
- ✦ **Gnocchi** Min 25 people. **\$21 pp**

Sun-dried tomato, mixed peppers & onions
 with pesto pomodoro or fontina alfredo
- ✦ **Tacos** Min 25 people **\$15.75 pp**

Pork carnitas and black bean both served in soft
 shells with tomato, lettuce, salsa, sour cream and
 cheese sauce
- ✦ **Paella** Min 25 people. **\$23 pp**

Paella mixta: Spanish saffron rice with chorizo
 sausage, mussels, shrimp and scallops
 Paella Ventura: Spanish saffron rice and vegetables



Late night stations

- + **Pizza** Serves 30 people **\$305**
Pepperoni and meat lovers pizza, and garlic fingers with donair sauce
- + **Mini grilled cheese** Serves 30 people **\$275**
Classic and Bacon with onion jam
- + **Poutine** Serves 30 people **\$300**
Crispy fries with gravy & cheese curds
- + **Donair** Serves 30 people **\$320**
An East Coast favorite, pita stuffed with gyro beef, chopped onion & tomato with homemade donair sauce



All prices are subject to a customary 19% taxable service charge and 14% applicable HST. Prices are subject to change. All prices are guaranteed 90 days prior to the function.



Sweets

- ✦ Assorted chocolate truffles and macarons (GF) **\$40 a dozen**
(6 macarons and 6 truffles)
- ✦ Cupcakes **\$49.50 a dozen**
Assorted flavors *Minimum two dozen
- ✦ Donut wall **\$52.50 a dozen**
Pastry chef's daily inspirations *Minimum two dozen
- ✦ Chocolate dipped strawberries **\$48 a dozen**
Belgian chocolate *Minimum two dozen
- ✦ Elegant treats **\$54.50 a dozen**
Mini strawberry cream puff, Yuzu white chocolate madeleine, petite mousse cakes, mini cheesecakes, blueberry macaron tart, raspberry lemon tart
*Minimum five dozen
- ✦ Assorted homemade bars **\$52 a dozen**
Double chocolate brownie bar
Strawberry cheesecake bars
Lemon lavender bars
Opera cake bars
*Minimum five dozen
- ✦ Assorted cookies & shortbreads . . **\$44 per dozen**

Chef attended stations

***\$175 for 2 hours**

- ✦ Crêpes flambé Min 25 ppl **\$13.75 pp**
Homemade crêpes flambéed in a sweet Sambuca syrup topped with your choice of vanilla bean pastry cream, whipped cream, Nutella, caramel sauce, chocolate sauce, sliced fresh berries and bananas
- ✦ Liquid nitrogen sundae station Min 50 ppl **\$19 pp**
Chocolate Espresso, Strawberry Cherry & Vanilla Bean ice cream with your choice of crushed waffles, berries, shaved coconut, chocolate chips, brownie bites, sprinkles, caramel and chocolate sauce

All prices are subject to a customary 19% taxable service charge and 14% applicable HST. Prices are subject to change. All prices are guaranteed 90 days prior to the function.



Hors d'oeuvres * Minimum three dozen

COLD – \$51 per dozen

- + Apple and peach wood smoked salmon on rye bread with horseradish mousse and capers
- + Roasted beet tart with honey truffle goat cheese
- + Pork belly and pickled cucumber roll (GF)
- + Duck confit and fig bruschetta on rye crostini
- + Poached pear and red pepper hummus crostini (GF/Vegan)
- + Artichoke crab crostini bites
- + Candied sunflower crusted goat cheese on a pretzel stick

HOT – \$51 per dozen

- + Red wine braised short rib on crispy potato pave (GF)
- + Chicken satay bites with coconut ginger glaze (GF)
- + Mini chicken shawarma - Mini pita stuffed with spiced grilled chicken, pickled turnip and tzatziki
- + Seared salmon, whiskey glazed wrapped in roasted leeks (GF)
- + Mini salt cod fish cake with green tomato chow (GF)
- + Cranberry and brie tartlet
- + Squash croquette with coconut curry sauce (Vegan)
- + Fried truffled mac and cheese with marinara sauce
- + Deviled baby potato with mustard mashed potato (GF/Vegan)

COLD – \$59 per dozen

- + Scallop tataki sesame crusted, pickled ginger, ponzu glaze (GF)
- + Barbeque duck with hoisin leek on blini
- + Fresh vegetable roll wrapped in rice paper with peanut tamarind sauce (GF/VEGAN)
- + Sliced beef tenderloin with horseradish cream and sea salt roasted red pepper on crostini (GF)
- + Shrimp cocktail with saffron aioli (GF)
- + Tuna wonton tostadas with cilantro sour cream (GF)
- + Mini lobster roll \$64

HOT – \$59 per dozen

- + Buttermilk fried chicken slider with pickled slaw and honey tomato spread
- + Mini crab cakes with pineapple tomato chow (GF)
- + Beef striploin, sous vide with truffle aioli (GF)
- + Truffled arancini and pesto velouté
- + Seared Digby scallops wrapped in bacon with zesty cocktail sauce (GF)
- + Black angus smashed slider with fried onion, pickles and chipotle aioli
- + Petit fish and chips with tartar sauce
- + Braised lamb leg crostini with harissa hummus & mint garlic yogurt

All prices are subject to a customary 19% taxable service charge and 14% applicable HST. Prices are subject to change.
 All prices are guaranteed 90 days prior to the function.