



Reception

Platters

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

- ✦ **INTERNATIONAL CHEESES** . . \$300 s \$475 m \$700 l
Variety of fine domestic and imported cheeses with fruit and crackers

- ✦ **DELI** \$185 s \$285 m \$390 l
Prosciutto, genoise, pepperoni, black forest ham, turkey, and Montreal corned beef

- ✦ **FRESH FRUIT** \$250 s \$355 m \$530 l
Seasonal fruit with yogurt or chocolate dip

- ✦ **VEGETARIAN GRAZING BOARD** \$205 s \$310 m \$470 l
Goat cheese, provolone, smoked mozza, hummus, spinach dip, olives, beans, tomatoes, carrots, cucumber, pita, crostini and crackers

- ✦ **CHARCUTERIE** \$375 s \$585 m \$890 l
Prosciutto, sopresetta, chorizo slices, triple cream brie, gorgonzola, pecorino, white aged cheddar, pesto artichokes, olives and beans, dried fruit & fruit preserves, crackers, crostini and spiced pumpkin seeds

- ✦ **HOT SMOKED SEAFOOD** . . \$375 s \$595 m \$870 l
Smoked peppered salmon, mackerel, maple salmon, trout and crostini

- ✦ **JUMBO SHRIMP** \$175 s \$275 m \$480 l
Served with cocktail sauce and lemon wedges

- ✦ **SMOKED SALMON** \$375 s \$595 m \$870 l
Served with horseradish mousse, capers, red onion, crostini and lemon wedges

- ✦ **ATLANTIC LOBSTER ROLLS** \$27 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 TABLE** \$2675 serves 175-200
A visually impactful full sized wooden table top filled with fresh and pickled vegetables, dips, cheeses and cured meats

All prices are subject to a customary 19% taxable service charge and 15% applicable HST. Prices are subject to change. All prices are guaranteed 90 days prior to the function.



Stations

- ✦ **Mini Burger** Choose 2 types **\$14**
 *Minimum four dozen - 3 each

 Beef Burgers with fried onions, sauteed mushrooms and chipotle aioli

 Buffalo Chicken with shredded kale and pickled turnip slaw

 Crab Cake with mango tomato chow and avocado aioli

 Beyond Meat Veggie Burger with BBQ fennel and red cabbage slaw
- ✦ **Mac & Cheese** Minimum 25 people **\$11**
 With parmesan herb crumbs add bbq pulled pork for \$3pp or poached Atlantic lobster meat \$7 pp
- ✦ **Mini cocktail sandwiches** Min 25 people **\$19**
 Ham & cheese, smoked salmon, Montreal smoked meat and tofu with hummus
- ✦ **Mediterranean** Min 25 people **\$20**
 Beef & chicken souvlaki with tzatziki & pita
- ✦ **Raw Bar** Min 25 people. **\$30**
 Tuna crudo, scallop ceviche & shrimp cocktail
- ✦ **Tacos** Min 25 people **\$15**
 Pork carnitas and black bean both served in soft shells with tomato, lettuce, salsa, sour cream and cheese sauce
- ✦ **Jars of salad station**
(based on 2 per person) Min 25 people **\$10**
 - 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. **\$19**
 - Grilled chicken, soba noodles, edamame, toasted sesame, carrots & sweet soy sauce
 - Marinated tofu, vermicelli, lettuce, cucumber, tomato, ginger honey

Chef attended stations

*\$150 for two hours of Chef carving

- ✦ **Smoked beef brisket carvery** Min 25 people. **\$20.95pp**
 24 hrs braised and smoked brisket, pretzel buns, grainy mustard and horseradish cream
- ✦ **Chicken Roulade** Minimum 25 ppl. **\$19 pp**
 Prosciutto wrapped whole boneless chicken rolled with sun-dried tomato and haloumi with maitake mushroom demi
- ✦ **Roast sirloin** Minimum 50 people. **\$17.50 pp**
 With assorted house made rolls and condiments
- ✦ **Prime rib** Minimum 50 people. **\$23.95 pp**
 Atlantic prime beef, overnight roasted, with fresh baked rolls, au jus, horseradish and dijon
- ✦ **Tuna Tataki** Min 25 people **\$ 21 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 pp**
 Served on ice with lemons & all the fixings
- ✦ **Gnocchi** Min 25 people. **\$22 pp**
 Sun-dried tomato, mixed peppers & onions with pesto pomodoro or fontina alfredo

Late night stations

- ✦ **Pizza** Serves 30 people. **\$295**
 Pepperoni, meat lovers pizza and garlic fingers with donair sauce
- ✦ **Mini Grilled Cheese** Serves 30 people **\$240**
 Classic and Bacon with onion jam
- ✦ **Poutine** Serves 30 people **\$290**
 Crispy fries with gravy & cheese curds
- ✦ **Donair** Serves 30 people **\$250**
 An East Coast Favorite, pita stuffed with gyro beef, chopped onion & tomato with homemade donair sauce

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Sweets

- ✦ Cupcakes **\$48 a dozen**
Assorted flavors *Minimum two dozen
- ✦ Donut wall **\$51 a dozen**
Pastry chef's daily inspirations *Minimum two dozen
- ✦ Chocolate dipped strawberries **\$46 a dozen**
Belgian chocolate *Minimum two dozen
- ✦ Elegant treats **\$52 a dozen**
Chocolate salted caramel elcair, Yuzu white
chocolate madeleine, petite mousse cakes, mini
cheesecakes, strawberry macaron tart, chocolate
passionfruit tart *Minimum five dozen
- ✦ Assorted homemade bars **\$50 a dozen**
Double Chocolate Brownie Bar
Strawberry Cheesecake Bars
Lemon Lavender Bars
Opera Cake Bars
*Minimum five dozen
- ✦ Assorted cookies & shortbreads . . **\$42 per dozen**
- ✦ Crêpes Flambé Min 25 ppl. **\$13 pp**
Chef attended station - \$150 will be applied
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

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Hors d'oeuvres * Minimum three dozen

\$51 per dozen

COLD

- + Apple and peach wood smoked salmon on rye bread with horseradish mousse and capers
- + Sweet chili shrimp and chorizo skewer (GF)
- + Beet root, caramelized onion and goat cheese tarte tatin
- + Duck confit and fig bruschetta on rye crostini
- + Salmon tartare with caper creme fraiche and balsamic pearls in sesame cones
- + Pistachio crusted goat cheese and prosciutto skewers (GF)
- + Deviled baby potato with mustard mashed potato (GF/vegan)
- + Corned beef on rye croutons with horseradish crème, sauerkraut and grainy mustard

HOT

- + Barbeque pulled chicken on fried rosti sweet potato (GF)
- + Vegetable ratatouille on seared polenta with blood orange gel (GF)
- + Mini Chicken Shawarma - mini pita stuffed with spiced grilled chicken, pickled turnip and tzatziki
- + Mini steak frites with chipotle aioli
- + Mini salt cod fish cake with green tomato chow (GF)
- + Beef and Boursin stuffed mini potatoes (GF)
- + Mini pulled pork on ciabatta bun
- + Fried truffled mac and cheese

\$59 per dozen

COLD

- + Mini Lobster roll **\$64**
- + Tuna tataki bites with chili threads and sesame sweet soya aioli (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 Crudo spoons with lime & pepper jelly (GF)
- + Smoked Salmon with horseradish cream cheese and caper aioli on rye crostini

HOT

- + Buttermilk fried chicken slider with pickled slaw and honey tomato spread
- + Mini crab cakes with pineapple tomato chow (GF)
- + Duck confit on fried polenta with blood orange gel (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

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