



Private Fall/Winter Menu



Contact us to place an order or request a bespoke quote

905-482-3225 | info@jpfinefoods.ca

Event catering to help you celebrate:

- Weddings
- Engagements
- Birthdays
- Anniversaries
- Bar/Bat Mitzvas
- Life

Delivery fees are based on location.
Drop off and setup available based on event type.

Full Service Features:

- Staffing
- Rentals
- Set up and breakdown

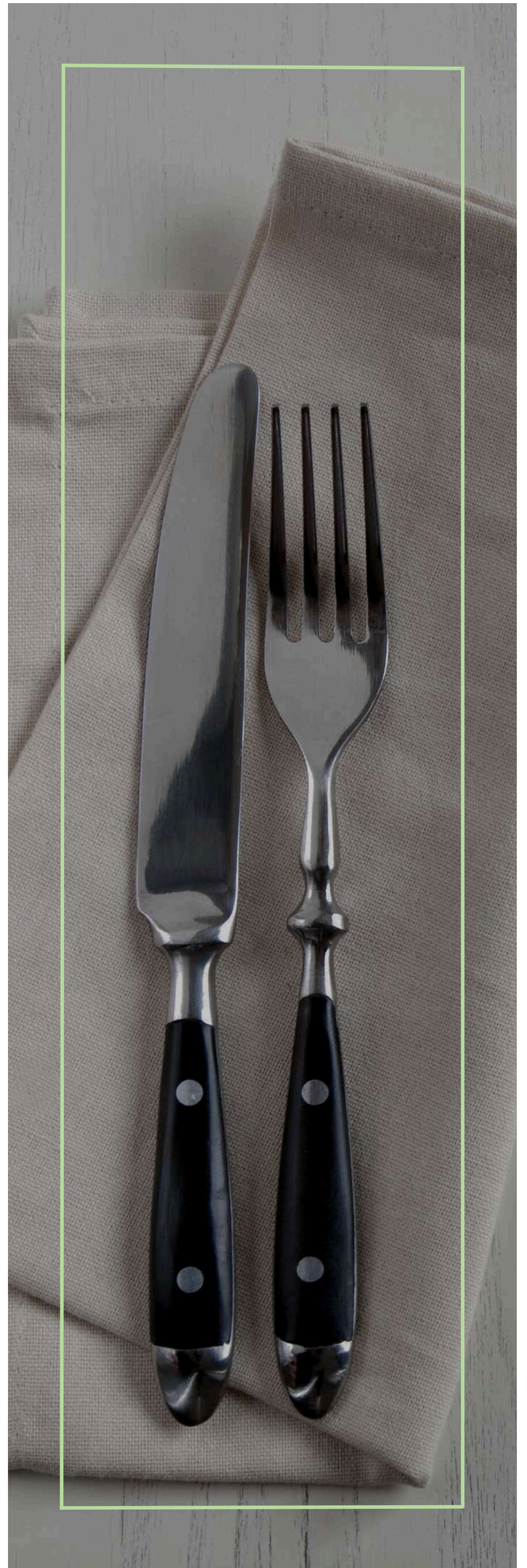


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Breakfast/Brunch

Cold/Room Temperature

Continental Breakfast Pastries	\$8.00
Danishes/ scones/ muffins/ croissants/ butter/ preserves (2 per person)	
Loaves	\$7.00
Lemon poppy/ carrot/ banana bread/ marble/ sour cream chocolate	
Scones	\$5.00
Seasonal scones/ butter/ preserves	
Baked French Toast Muffin	\$6.50
Plain/ Jam/ Nutella filled/ maple syrup	
Chia Pudding (V)	\$7.00 / \$9.00
Chia seeds/ berries/ coconut milk (125ml or 250 ml)	
Yogurt Parfaits	\$7.00 / \$9.50
Greek plain yogurt/ berries/ honey/ granola (125ml or 250 ml)	
Overnight Oats (V)	\$7.50 / \$9.50
Chia seeds/ steel-cut oats/ oat milk/ berries/ cinnamon/ vanilla/ nutmeg/ maple syrup (125ml or 250 ml)	
Bagels and Spreads	\$11.00
Assorted mini bagels/ egg salad/ tuna salad/ cream cheese/ tomatoes/ cucumbers/ red onions/ capers	
Open-Faced Bagel Platter	\$13.50
<ul style="list-style-type: none">• Cream cheese/ dill/ cucumbers• Smoked salmon/ cream cheese/ capers/ cucumbers/ tomatoes• Egg salad/ cucumbers	
Smoked Salmon	\$11.50
Smoked salmon platter/ dill/ capers/ lemon	
Mini Quiche	\$4.00
<ul style="list-style-type: none">- Mushroom/ goat cheese- Cheddar/ leek and broccoli	

Frittata Egg Bites	\$4.00
<ul style="list-style-type: none">- Mushroom/ goat cheese- Cheddar/ leek and broccoli	
Power Balls (V)	\$5.00
Peanut butter date/ chocolate date & coconut (2 per person)	
Fruit Cup	\$7.00
Assorted seasonal fruit	
Fruit Platter	\$10.00
Artfully plattered seasonal fruit	
Fruit Skewers	\$6.50
Seasonal fruit skewers	

Hot

Bacon	\$6.50
Thick-cut smoked bacon (2 pcs per person)	
Breakfast Sausage	
Traditional breakfast sausage (2 pcs per person)	
	\$4.25
Turkey breakfast sausage (2 pcs per person)	
	\$5.00
Scrambled Eggs	\$7.00
Ketchup/ chives/ three eggs	
Omelette	\$11.00
<ul style="list-style-type: none">• Mushrooms/ goat cheese• Cheddar/ broccoli• Ham/ peppers/ onions/ chives	
Baked French Toast	\$7.25
Decadent baked French toast/ maple syrup	
Pancakes	\$9.00
Light & fluffy pancakes/ butter/ maple syrup (2 pcs per person)	
Latkes	\$3.25
Potato latkes/ sour cream	

Prices subject to change based on market pricing.

Hors D'oeuvres

Beef/ Veal/ Lamb

Beef Burger Slider	\$5.00
Lettuce/ pickle/ smoked beef bacon jam/ garlic aioli	
Cheeseburger	\$5.50
Caramelized onions/ aged cheddar cheese/ pickle/ aioli.	
Pulled Brisket Slider	\$6.00
BBQ sauce/ cabbage slaw/ pickle	
Steak Slider	\$6.50
Sliced flat iron/ caramelized onions/ pickles/ horseradish aioli	
Steak Crostini	\$6.50
Crispy polenta / sliced beef/ pickled onions/ horseradish aioli/ chives	
Beef Bacon Jam Crostini	\$4.75
Fresh rosemary ricotta/ beef bacon jam/ hot honey/ chives	
Beef stake Satay	\$5.75
Miso garlic and herb grilled stake/ horseradish aioli	
Beef Boerewors Sausage Roll	\$5.50
South African farmer's beef sausage/ sweet onion tomato sauce	
Beef And Veal Meatballs	\$4.50
Tomato sauce/ basil/ olive oil/ Parmigiano Reggiano cheese	
Pulled Brisket Taco	\$6.50
Cilantro/ radish/ white onion/ pickled purple cabbage/ lime	
Lamb Spiedini	\$5.50
Herb marinated/ chimichurri	
Lamb Chop Lollipop	\$17.50
Mustard cumin rosemary crust/ mint-herb chimichurri	
Gnocchi	\$4.75
House-made gnocchi/ Bolognese sauce/ olive oil/ shaved Parmesan	

Chicken/ Pork/ Duck/ Turkey

Chicken Schnitzel Slider	\$6.00
Za'atar breaded chicken / red eggplant spread/ pickle/ arugula	
Greek Chicken Satay	\$4.50
Marinated thighs/ tzatziki	
Pulled Turkey Slider	\$4.75
Pulled turkey/ brussels sprout slaw/ cranberry aioli	
Charcuterie Skewer	\$7.00
Dry cured meat/ cheese/ olive/ artichoke/ oven dried tomato	
Duck Confit Tostada	\$5.00
Taro root chip/ slaw/ melon marmalade/ micro mint	
Crispy Chicken Taco	\$7.00
Buttermilk fried chicken/ Aji verde sauce/ tart slaw/ cilantro	



Prices subject to change based on market pricing.

Fish/ Seafood

Salmon Satay	\$4.75
Cilantro lime marinated/ aji verde	
Smoked Salmon Mousse	\$5.00
Wonton cup/ cucumber fennel salsa	
Peri-Peri Grilled Jumbo Shrimp	\$5.25
Butterflied shrimp/ spiced aioli	
Jumbo Shrimp Cocktail Shooter	\$6.25
Lemon herb grilled shrimp/ cocktail sauce	
Tuna Tartar	\$7.50
Fried rice cake/ avocado mousse/ cucumber fennel apple salsa/ spiced aioli	
Sesame Pan Seared Tuna Pipette	\$5.50
Wasabi mayo/ ginger tamari sauce	
Lobster Roll	\$6.50
Mini roll/ lobster salad/ chives	
Crab Cake	\$6.00
Spiced aioli/pickled red onions	
Fish Taco	\$7.00
Fried fish/ tart cabbage slaw/ crema/ cilantro	

Kids

Sausage In A Blanket	\$3.75
Beef sausages/ puff pastry/ ketchup/ mustard	
Mac & Cheese Bites	\$3.75
Breaded macaroni & cheese/ ketchup on the side	
Kids Burgers	\$4.75
Ketchup/ let us know if your kids want anything else	
Chicken Finger Lollipops	\$4.50
Breaded chicken/ plum sauce	

Vegetarian/ Vegan

Falafel Burger	\$5.00
Eggplant spread/ pickled onions/ arugula/ herbed tahini	
Grilled Mushroom Slider	\$5.75
Truffle aioli/ arugula/ brie/ balsamic caramelized onions	
Tofu Kofta Satay (V)	\$4.00
Middle Eastern flair/ herbed tahini/ parsley	
Grilled Cheese	\$4.50
Aged cheddar/ ketchup on the side	
Mushroom Arancini	\$4.50
Smoked tomato sauce	
Whipped Ricotta Crostini	\$5.00
Whipped ricotta/ crushed pistachios/ hot melon jam/ micro mint	
Spring Rolls	\$3.25
Plum sauce	
Vegetable Samosa	\$3.50
Peach chutney	
Wild Mushroom Crostini	\$4.50
Brioche crostini/ wild mushroom duxelles/ goat cheese & leek mousse	
Rice Paper Cold Rolls (V)	\$3.75
Mixed vegetables/ rice noodles/ mint/ basil/ pickled carrots/ sweet chili sauces	
Gnocchi	\$3.25
House-made gnocchi/ smoked tomato sauce/ olive oil/ shaved Parmesan	
Caprese Crostini	\$4.50
Cherry tomato/ pesto/ fresh mozzarella/ Maldon salt	
Latke	\$4.00
Brie/ apple salsa/ cranberry caviar	

Tasting Plates

Tasting plates can be used as a plated menu starting or used as larger hors d'oeuvres to supplement your cocktail party

Salads

Beet Carpaccio \$8.00

Heirloom beets/ labneh/ pistachios/ pickled onions/ goat cheese/ pomegranate-balsamic reduction/ extra virgin olive oil

Poached Pear \$9.00

Frisée/ shaved brussels sprouts/ radicchio/ poached pears/ gorgonzola/ candied walnuts/ maple white balsamic vinaigrette

Winter Burrata Salad \$12.00

Burratini/ arugula/ heirloom beets/ grilled squash/ Maldon salt/ olive oil/ balsamic reduction/ fresh basil sprouts

Baby Gem Caesar Salad \$9.00

Baby gem romaine/ croutons/ pancetta/ Parmigiano Reggiano/ Caesar dressing

Meat

Pap And Wors \$10.00

South African farmers sausage/ Millie pap/ sweet onion tomato sauce/ fresh sprouts

Pulled Beef Short Rib Parfait \$12.50

Mashed potatoes/ pickled onions/ micro greens

Beef Bourguignons \$10.00

Traditional French stew/ mushrooms/ carrots/ beef jus/ mashed potatoes

Pulled Lamb Shank \$12.50

Squash mash/ sauteed greens/ mint chimichurri

Purpose of JP Fine Foods

"Create positive memories that last a lifetime."

Poultry

Pulled Turkey \$12.50

Juicy pulled turkey/ stuffing/ mashed potatoes/ greens/ cranberry sauce

Chicken Cacciatore \$10.00

Tomato/ peppers/ olives/ braised chicken/ mashed potatoes

Chicken Pot Pie \$10.00

Pulled chicken/ mashed potatoes/ peas/ veg/ crispy pie shell lid

Fish/Seafood

Seafood Bouillabaisse \$14.50

Mussels/ clams/ shrimp/ calamari/ saffron Provençal sauce/ baguette/ spiced aioli

Salmon Bowl \$13.50

Honey ginger pan-seared salmon/ mashed sweet potatoes/ brussels sprouts/ pistachios/ miso aioli

Branzino \$15.00

Pan-seared branzino/ cauliflower puree/ sauteed greens/ chermoula sauce

Vegetarian

Ratatouille Polenta \$9.50

Cheesy polenta/ ratatouille/ goat cheese/ tomato sauce

Gnocchi \$11.50

House-made gnocchi/ brown butter sauce/ walnuts/ squash/ arugula

Grilled King Oyster Mushroom \$11.50

Bean ragu/ grilled red cabbage/ taro chips

Stations

Priced per person, minimum 25 people
Rentals and staffing may be required at an additional cost

Cheese Station \$26.50

Imported & local cheeses/ pickled vegetables/ olives/ fresh fruit/ dried fruit/ nuts/ jellies/ tapenade/ breads/ crostini/ crackers

Harvest Station \$16.00

The season's-best vegetables/ hummus/ salsa du jour/ red beet hummus/ wonton chips/ crostini/ pita

Mediterranean Antipasto Station \$26.00

Assorted cheeses/ sliced charcuterie/ grilled vegetables/ JP's hummus/ tapenade/ red beet hummus/ marinated vegetables/ crudités/ breads/ crostini/ crackers

Charcuterie Station \$25.00

Artisanal dry-cured meats/ domestic & local cheeses/ grapes/ dried fruit/ nuts/ pickled vegetables/ jellies/ tapenade/ breads/ crostini/ crackers

Interactive Stations

Protein and Potato Bar \$33.50

- **Choice of 2 potatoes:** Baked potatoes/ rustic skin on mash/ sweet potato mash/ roasted potatoes.
- **Choice of 2 protein toppers:** Pulled brisket, pulled chicken, pulled pork, beef chili, or vegetarian chili
- **Toppings:** Bacon bits/ sour cream/ aged cheddar cheese/ green onions/ pickled red onions/ hot sauce/ blackened corn salsa

Pulled Turkey Station \$23.00

Pulled turkey/gravy/ cranberry sauce

Your choice of 3 of the following:

- Mashed potatoes
- Marble mashed potatoes
- Apple cranberry stuffing
- Sautéed vegetables
- Sautéed green beans
- Brussels sprouts/ caramelized onions/ beef bacon

Italian Pasta Station \$20.50

- **Choice of 2 pastas:** penne/ fusilli/ rigatoni/ spaghetti
- **Choice of 2 sauces:** tomato sauce/ cream sauce/ mushroom cream sauce/ pesto
- **Toppings:** garlic/ onions/ spinach/ mushrooms/ roasted peppers/ olives/ fresh tomatoes/ Parmigiano Reggiano
- **Choice of 1:** chicken/ shrimp/ smoked pork sausages/ smoked salmon/ Bolognese

Mac & Cheese Station \$21.50

- **Cheese:** Emmental/ pepper jack/ cheddar cheese
- **Additions:** Truffle paste/ bacon/ diced tomatoes/ olives/ sautéed mushrooms
- **Choice of 1 protein:** Pulled brisket/ pulled pork/ pulled chicken
- **Toppings:** Italian garlic & herb breadcrumbs/ panko Parmesan bread crumbs/ pickled onions/ jalapeños/ ketchup

Poké Station \$21.00

Your choice of 2 of the following: Tuna/ salmon/ grilled steak/ grilled chicken thighs/ grilled shrimp/ marinated tofu

- **Each station to include:** Sesame brown rice/ sushi rice/ edamame beans/ purple cabbage/ pickled vegetables/ green onions/ sesame seeds/ mushrooms/ cucumber/ peppers/ nori/ spiced aioli/ sesame soy vinaigrette/ soy sauce.

Taco Stand \$15.50 / \$20.50

Choice of 1: Pulled beef brisket/ grilled chicken/ steak carnitas/ pork belly/ chorizo/ vegan chili (2pc per person / 3pc per person)

- **To include:** Lettuce/ crema/ aged cheddar cheese/ salsa verde/ pico de gallo/ diced white onion/ pickled red onions/ jalapeños/ flour tortillas/ sliced radishes/ limes/ cilantro
- **Add Ons:** Tequila shots package

Stations Continued

Steak Frites \$25.00

Medium rare flat iron steak/ pomme frites/ peppercorn sauce/ chimichurri sauce/ horseradish/ salt blends/ hot sauce/ BBQ sauce

Oyster and Seafood Bar \$24.50

- 2 Seasonal oysters per person
 - Crudo/ fresh tomato/ onion/pepper salsa/ lime juice/ Maldon salt/ micro greens/ olive oil
 - Seafood salad with peppers/ celery/ fennel/ lemon/ capers
- OR
- Steamed mussels/ tomato sauce or white wine sauce
 - **To Include:** Lemons/ limes/ mignonette/ horseradish/ hot sauce/ tabasco/ cocktail sauce

Grilled Cheese Station \$20.50

- **Breads:** Sourdough/ brioche
- **Cheeses:** Brie/ cheddar/ Swiss
- **Vegetables/Fruit:** Caramelized onions/ wild mushrooms/ pickles/ tomatoes/ jalapeños/ pear
- **Variety of jams/chutneys:** Mango chutney/ olive tapenade/ muffaletta olive spread/ fig jam
- **Meats:** Bacon/ sliced turkey

Dessert Station

Crêpe Station \$13.50

Includes: Whipped cream/ forest berry compote/ sautéed apple/ brandy bananas/ vanilla or chocolate ice cream/ fresh fruits/ chocolate ganache

Mini Dessert Station \$10.00

Assorted mini desserts which may include: shooters/ donuts/ cookies/ squares/ tarts/ fresh seasonal fruit

Donut Station \$12.50

Plain donuts/ filled donuts/ mini donuts:

- **Dip it in:** Chocolate/ vanilla/ berry glaze
- **Top it with:** Sprinkles/ chocolate chips/ chocolate cookie crumbs/ fruity pebbles/ caramel chunks
- **Spike it with a pipette:** Chocolate ganache/ caramel sauce/ berries coulis

On The Move

Our custom-made carrier walking around your event serving the following options:

Cannoli's (1 per person) \$6.50

- **Your choice of crema:** Lemon/ orange chocolate/ chocolate
- **Toppings:** Chocolate chips/ sprinkles/ cookies crumbs/ roasted pistachios/ toasted coconut/ hazelnuts

Tiramisu \$8.50

Authentic Italian tiramisu

- **Toppings:** Chocolate shavings/ hazelnuts/ berries

Cookie Sandwich \$7.50

- **Cookies:** Chocolate chip/ double chocolate chip
- **Your choice of one butter cream:** Vanilla/ chocolate/ pistachio
- **Toppings:** Chocolate chips/ sprinkles/ cookies crumbs/ roasted pistachios/ toasted coconut/ hazelnuts

Cheesecakes \$9.50

Mini cheesecakes topped with your choice of: strawberry coulis/ blueberry coulis/ salted caramel/ key lime jam/ mango/ mint salsa

Appetizers

Breads and Dips \$8.50

Assorted breads/ warm olives/ hummus/ red eggplant dip/ tzatziki

Tuna Tartar \$24.00

Avocado mousse/ apple-cucumber fennel salsa/ marinated tuna tartar/ taro chips/ponzu reduction/ spiced aioli

Beet Carpaccio \$15.50

Greens/ heirloom beets/ labneh/ pistachios/ pickled onions/ goat cheese/ pomegranate-balsamic reduction/ extra virgin olive oil

Poached Pear \$15.50

Frisée/ shaved Brussels sprouts/ radicchio/ fennel/ poached pears/ gorgonzola/ candied walnuts/ maple white balsamic vinaigrette

Winter Burrata Salad \$24.50

Burratini/ arugula/ heirloom beets/ grilled squash/ fennel/ Maldon salt/ olive oil/ balsamic reduction/ fresh basil sprouts

Baby Gem Caesar Salad \$18.00

Baby gem romaine/ croutons/ pancetta/ Parmigiano Reggiano/ Caesar dressing

Shrimp Caponata \$16.50

Peri-peri grilled shrimp/ caponata/ lemon arugula/ spiced aioli

Seafood Risotto \$22.00

Tomato lobster stock/ lobster meat/ grilled calamari

Meatballs \$14.50

Beef and veal meatballs/ polenta

Stuffed Sicilian Eggplant \$14.50

Black olive caper tomato concasse/ za'atar labneh/ herbed oil

Middle Eastern Lentil Soup \$9.50

Fried Parsnip chips

Butternut Soup \$10.50

Crème fraiche/ pancetta crisp/ focaccia crostini

Rustic Chicken Soup \$12.00

Pulled chicken/ egg noodles/ rich chicken broth

Cream of Mushroom \$10.50

Mixed wild mushrooms/ cream/ grilled crostini/ truffle oil



Prices subject to change based on market pricing.

Salads

Priced per person

Green Salads

JP`s Mixed Greens	\$11.50
Radishes/ cucumbers/ oven-roasted tomato/ grilled red onions/ edamame/ hearts of palm/ sherry shallot vinaigrette	
Caesar Salad	\$13.50
Romaine/ croutons/ pancetta/ Parmigiano Reggiano/ Caesar dressing	
Kale Salad	\$13.50
Radicchio/ brussels sprouts/ shaved Parmesan/ barberries/ pine nuts/ radishes/ maple balsamic vinaigrette	
Arugula Mushroom Salad	\$13.25
Sauteed mushrooms/ roasted almonds/ fennel/ radishes/ shaved Parmesan/ sherry-shallot vinaigrette	
Spinach Salad	\$13.00
Goat cheese/ roasted beets/ roasted squash/ candied pumpkin seeds/ pomegranate seeds/ pomegranate vinaigrette	
Heirloom Beet & Pear Salad	\$13.00
Greens/ poached pears/ heirloom beets/ Gorgonzola/ roasted walnuts/ fennel/ maple white balsamic vinaigrette	
Moroccan Mixed Green Salad	\$13.00
Mixed greens/ shaved heirloom carrots/ roasted cauliflower/ pine nuts/ mandarin orange segments/ feta cheese/ mint/ radishes/ Moroccan vinaigrette	
Winter Caprese Salad	\$18.00
Arugula/ heirloom beets/ grilled squash/ fresh mozzarella/ Maldon salt/ olive oil/ balsamic reduction/ fresh basil sprouts	

Starch Salads

Fusilli Pasta Salad	\$11.50
Shaved brussels sprouts/ roasted sweet potatoes/ feta cheese/ peppers/ fresh herbs/ pumpkin seeds/ lemon thyme vinaigrette	
Chickpea Radicchio Salad	\$11.00
Chickpeas/ julienned carrots/ red onions/ pine nuts/ grilled radicchio/ celery/ barberries/ parsley/ lemon vinaigrette	
Quinoa Salad	\$10.50
White quinoa/ roasted cauliflower/ dates/ pomegranate seeds/ cucumbers/ parsley/ mint/ honey vinaigrette	
Moroccan Farro	\$10.50
Lemon farro/ roasted cauliflower/ purple cabbage/ roasted carrots/ raisins/ fresh herbs/ toasted almonds/ Moroccan vinaigrette	
Ancient Grain Salad	\$11.00
Dried dates/ feta cheese/ carrots/ chickpeas/ mint/ radishes/ sherry shallot vinaigrette	
Lentil Potato Salad	\$10.50
Baby potatoes/ roasted sweet potatoes/ lentils/ celery/ red onions/ fresh herbs/ green beans/ lemon vinaigrette	

Vision of JP Fine Foods

*"Our promise of excellence
from phone call to finish line."*

Pasta's

Priced per person

Penne Pomodoro \$10.00

Tomato sauce/ Parmesan cheese

Cheese Cannelloni \$11.75

Spinach & cheese/ tomato sauce/ mozzarella cheese

Beef Cannelloni \$12.75

Beef/ tomato sauce/ mozzarella cheese

Mushroom Ravioli \$12.75

Porcini cream sauce/ crispy onions

Lobster Ravioli \$17.00

White wine tomato sauce

Butternut Squash Ravioli \$11.50

Brown butter cream sauce/ spinach/ squash/ sage

Penne Giardino \$11.00

Penne/ pesto/ roasted red peppers/ sun-dried tomatoes/ cured black olives/ chickpeas

Papperdelle Lamb Rageaux \$14.00

Lamb shank/ sour cream/ pickled onions

Gnocchi Aglio é Olio \$11.50

Garlic/ portobello mushrooms/ charred leeks/ olive oil/ pine nuts/ goat cheese

Bolognese \$11.50

Rigatoni noodles/ all-beef Bolognese sauce



Main Courses

Red Meat

Steak Frites	\$30.50
Flat iron steak/ fries/ peppercorn jus (6oz)	
AAA Beef Tenderloin	\$48.50 \ \$62 \ \$74
Grilled or seared/ peppercorn beef jus (6oz/ 8oz/ 10oz)	
Canadian Prime New York Striploin	\$39.50 \ \$47.50 \ \$57.50
Grilled or seared/ peppercorn beef jus (8oz/ 10oz/ 12oz)	
Canadian Prime Ribeye	\$69 \ \$79.50 \ \$98.50
Grilled or seared/ peppercorn beef jus (12oz/ 14oz/ 18oz)	
Venison Chop	\$45.00
Pan seared/ Cumberland sauce	
Veal Chop	\$41 \ 52.50
Grilled/ herbed compound butter (10oz/ 14oz)	
Australian Rack of Lamb	\$60.00
Pan seared/ chimichurri/ 4 bones	
Meatballs	\$21.00
Beef meatballs/ polenta	
Bison Ribeye	\$66.50
Chimichurri	

Poultry

Grilled Chicken Supreme (8oz)	\$18.50
Lemon herb/ Peruvian/ Moroccan spiced	
Cornish Hen	\$25.50 \ \$45.50
Bone-in/ shawarma marinated/ herbed tahini/ sumac shaved onion (half/ full)	
Duck Breast	\$29.50
Seared/ berry sauce (6oz - 7oz)	
Duck Confit	\$24.50
Crispy confit duck legs/ citrus glaze	
Turkey Meatballs	\$20.50
Chickpea/ tomato ragu	

Roasted Turkey \$18.50

Traditional herb roasted turkey/ gravy/ cranberry sauce

Fish/Seafood

Rainbow Trout	\$29.00
Pan seared/ herbed compound butter	
Grilled Salmon	\$17 \ \$22.50 \ \$29.50
Lemon herb/ Peruvian/ Moroccan spiced/ dill aioli (4oz/ 6oz/ 8oz)	
Branzino	\$36.00
Pan-seared/ capers/ lemon/ dill beurre blanc	
Lobster Tail 3oz	\$24.00
Surf your turf/ add to your main course	
Mixed Seafood Platter	\$39.00
Scallops/ grilled calamari/ grilled shrimp/ octopus/ white wine tomato sauce	

Vegetarian/Vegan

King Oyster Mushrooms	\$19.50
Roasted red cabbage/ white bean ragout/ pickled cipollini/ gremolata	
Tofu Kofta	\$22.50
Hummus/ tabouli/ sumac onions/ olives/ pickled veg/ mini naan/ herbed oil	
Roasted Cauliflower	\$17.50
Red lentil puree/ spinach/ pickled onions/ puffed quinoa/ olive oil	
Eggplant Parmesan	\$18.50
Tomato sauce/ fresh mozzarella	
Beet & Portobello Steak	\$18.50
Porcini crusted beet/ portobello steak/ lupini ragu/ mushroom jus/ herb oil	

Sides

Vegetables

Sautéed Mixed Vegetables	\$9.00
Seasonal vegetables/ olive oil/ sea salt	
Roasted Root Vegetables	\$9.50
Carrots/ potatoes/ squash/ beets/ parsnips/ honey/ thyme	
Grilled Squash Medley	\$9.50
Garlic smoked paprika spiced	
Roasted Broccoli	\$9.00
Honey/ cranberries/ slivered almond	
Rapini	\$8.00
Chilli flakes/ garlic/ olives oil	
Green Bean Almondine	\$8.00
Green beans/ almonds/ sumac/ olive oil	
Mushrooms	\$11.00
Seasonal mixed mushrooms/ thyme/ shallots/ white wine	
Brussels Sprouts	\$9.00
Caramelized onions/ pancetta	
Roasted Carrot Toppers	\$10.00
Smoked carrots	

Starches

Roasted Baby Potato	\$6.00
Smoked paprika/ olive oil/ garlic	
Rice Pilaf	\$7.50
Wild rice/ basmati rice/ whole wheat rice/ lemon	
Basmati Rice	\$9.50
Saffron/ barberries/ pistachios	
Farro	\$7.50
Leeks/ artichokes/ olives/ herbs	
Barley	\$7.50
Mushroom/ herbs	
Squash Puree	\$9.50
Winter squash/ Yukon Gold potatoes/ butter	
Rustic Mashed Potatoes	\$9.50
Skin on Yukon Gold potatoes/ cream/ butter	
Marble Mashed Potatoes	\$9.50
Skin on Yukon Gold marbled with sweet potatoes	
Stuffing	\$5.00
Apple/ sage/ cranberry	



Desserts

Plated

Black Forest	\$15.00
Dark chocolate mousse/ cherry compote/ white chocolate insert	
Hazelnut Dacquoise (GF)	\$15.00
Hazelnut meringue/ chocolate ganache/ chocolate chantilly	
Boozy Chocolate Torte (GF)	\$14.00
Poached pears/ chantilly cream	
Fruit Galette	\$14.00
Seasonal fruit/ ice cream	
Tiramisu	\$14.00
Espresso soaked lady fingers/ mascarpone mousse	
Crème Brûlée (GF)	\$12.00
Espresso/ Baileys	
Panna Cotta (GF)	\$12.00
Check with sales rep for flavour	
Seasonal Tarts	\$12.50
Fruit tarts/ caramel walnut/ lemon meringue/ coconut cream/ orange chocolate	
Classic Vanilla Cheesecake	\$14.00
Graham cracker crust/ vanilla bean cream cheese filling/ salted caramel/ fruit garnish	

Passed/ Buffet/ Stationary

Fruit Platter	\$10.00
Artfully plattered seasonal fruit	
Fruit Skewers	\$6.50
Seasonal fruit skewers	
Cookie Platter	\$5.00
Assorted gourmet house-made cookies (2 pcs/ person)	
Squares	\$3.50
Assortment may include; brownies/ blondies/ linzer tart/ dates/ lemon	
Shooters	\$5.50
Layered chocolate mousse/ seasonal panna cotta/ fruit crumble	
Mini Cheesecake	\$5.50
Berry compote/ caramel/ Nutella	
Assorted Mini Tarts	\$5.50
Fruit tarts/ caramel walnut/ lemon meringue/ coconut cream/ orange chocolate	
Mason Jar Desserts	\$8.99
Mason jar filled with your choice of: Layered chocolate mousse/ panna cotta/ fruit crumble/ lemon lime parfait/ coconut cream pie (125ml)	

