

CORPORATE & SOCIAL



CATERING MENU PACKAGES



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BREAKFAST SPREADS

THE CONTINENTAL

22/Guest

MIXED BERRY YOGURT PARFAIT

Lime Greek Yogurt, Mixed Berries, Puffed Granola

BAKED BREADS

Blueberry Muffin , Chive Cheddar Scone

FRESH BAGELS

Everything, Plain, Gluten Free Bagels

BREAKFAST SPREADS

Cream Cheese, Seasonal Jam, Honey Butter

FRESH FRUIT PLATTER

Assorted Seasonal Fruit

CLASSIC SPREAD

40/Guest

MIXED BERRY YOGURT PARFAIT

Lime Greek Yogurt, Mixed Berries, Puffed Granola

BAKED GOODS

Blueberry Muffin , Chive Cheddar Scone, Chocolate Chip Banana Bread, Pain au Chocolat, Assorted Bagels

BREAKFAST SPREADS

Cream Cheese, Seasonal Jam, Honey Butter

SMOKED SALMON PLATTER

Lemon, Capers, Pickled Onions

Sides: Sliced Cucumber, Tomato, Pickled Shallots

CHEDDAR & CHIVE SCRAMBLED EGGS

HASH BROWNS

MAPLE BACON & HALAL TURKEY SAUSAGE

FRESH FRUIT PLATTER

Assorted Seasonal Fruit

THE PATISSERIE

30/Guest

MIXED BERRY YOGURT PARFAIT

Lime Greek Yogurt, Mixed Berries, Puffed Granola

BAKED GOODS

Blueberry Muffin, Chive Cheddar Scone, Chocolate Chip Banana Bread, Pain au Chocolat, Assorted Bagels

BREAKFAST SPREADS

Cream Cheese, Seasonal Jam, Honey Butter

SMOKED SALMON PLATTER

Lemon, Capers, Pickled Onions

Sides: Sliced Cucumber, Tomato, Pickled Shallots

FRESH FRUIT PLATTER

Assorted Seasonal Fruit

BREAKFAST SANDWICHES

12/Each

BLT | Stacked Maple Bacon, Tomato Jam, Lettuce and Arugula, Brioche **PEC** | Pastrami, Egg, Cheese, Lettuce and Arugula, Brioche**EC** | Organic Eggs, Tomato Jam, American Cheese, Brioche 

MORNING BEVERAGES

MORNING BEVERAGES

2 Hour Coffee & Tea Service 6/Guest

All Day Coffee & Tea Service 10/Guest

Flat & Sparkling Water 6/Guest

Soft Drinks & Juices 5/Guest

BREAKFAST STATIONS 15/Guest**ALL CANADIAN PANCAKES**

Buttermilk Pancakes with Maple Syrup, Bourbon
Caramel, Honey Butter, Berry Compote Icing Sugar

CUSTOM OMELETTE BAR +3

Requires 1 Chef per 50 Guests. Egg White Available
Free Range Eggs, Smoked Bacon, Ham, Mushrooms,
Peppers, Spinach, Caramelized Onions, Tomatoes,
Cheddar, Feta

MID DAY SNACKS 10/Guest

Choose Two

MINI CROISSANTS

Butter and Almond

FRUIT CUPS

Assorted Seasonal Fruit

FRESH COOKIES

Assorted Varieties

RASPBERRY TART

Vanilla Crust, Vanilla Pastry Cream, Hibiscus Gel,
Ruby Crunch, Raspberry

CHOCOLATE BITES

Chocolate Dense Cake, Cacao Nib Crunch

ENERGY BITES

Dried Apple, Toasted Rolled Oats, Cinnamon,
Date, Flax Seeds

MATCHA MADELEINE

Yuzu Citrus Jam

FLAVOURED POPCORN

Truffle Butter or Ruby Red

VEGGIE CHIPS

Colourful Mix

BELGIAN WAFFLES

Chocolate Ganache, Honey Butter, Maple Syrup, Berry
Compote, Crème Fraiche

EGGS BENEDICT STATION

Soft Poached Eggs, Butter Croissants, FD Hollandaise
Sauce

Choice of: Bacon, Fire Roasted Mushrooms, Pan Flashed
Spinach, Caramelized Onions

SNACK JARS 8/Guest**TROPICAL YOGURT PARFAIT**

Banana Passion Fruit Compote, Lime Greek Yogurt,
Yuzu Wild Rice Crunch

STRAWBERRY YOGURT PARFAIT

Wild Strawberry Compote, Vanilla Lime Greek
Yogurt, Cranberry Puffed Granola

TRAIL MIX

Pretzels, Pecan, Cranberry, M&M's

Make Classic Trail Mix Nut Free

CANDY MIX

Gummy Bears, Gummy Poppers, Swedish Berries

CRUNCH MIX

Cacao Nib Crunch, Ruby Rice Krispie Crunch, Yuzu
Wild Rice Crunch

SPICED NUTS

Walnut, Cashew, Almond, Pumpkin Seed, Sunflower
Seed

FRUIT & NUT

Yogurt Cranberry, Chocolate Peanuts & Caramels

CAJUN MIX

Spicy Corn Nuts, Sesame Sticks, Cheese Puffs,
Oaties

BUFFET

SANDWICH SPREAD

35/Guest

3 Sandwiches | 2 Salads | 2 Desserts & Fruit Platter

Boxed Sandwich

30/Guest

Provided by Pantry & Chop Hop

BUFFET ONLY

55/Guest

2 Proteins | 1 Starch | 1 Vegetable | 2 Salads
1 Dessert & Fruit Platter

PACKAGE 1

70/Guest

5 Appetizers | 2 Proteins | 1 Starch | 1 Vegetable
2 Salads | 2 Desserts & Fruit Platter

PACKAGE 2

80/Guest

6 Appetizers | 2 Proteins | 2 Starches | 1 Vegetable
2 Salads | 3 Desserts & Fruit Platter

UPGRADES

Additional Appetizer	+5/guest	Meat Board	+15/guest
Crudite & Dips	+8/guest	Late Night Snacks	See Options here
Cheese Board	+15/guest		

STAFFING & RENTALS

Service staff and rental cost differ based on guest count and event timeline.

[Please see detail page here](#) →

BUFFET MENU

SANDWICHES

CHICKEN CAESAR WRAP

Crispy Chicken, Baby Gem Romaine, Jalapeno Caesar Dressing, Confit Tomato, Grana Padano

TURKEY CLUB

House Smoked Turkey, Bacon, Cheddar, Avocado, Iceberg, Tomato, Garlic Aioli, Pan Au Lait

PEPPERCORN ROAST BEEF

Cheddar, Caramelized Onion, Arugula, Pepper Relish, Mustard Aioli, Brioche Bun

CROQUE MONSIEUR

Smoked Virginia Ham, Gruyere, Truffle Mustard, Arugula, Pickles, Butter Croissant

MR. SOPRANO

Mortadella, Spicy Salami, Provolone, Iceberg, Tomato, Pepper Relish, Mustard Aioli, Demi Baguette

SHRIMP PO BOY

Shrimp Salad, Old Bay Aioli, Celery, Dill, Shaved Iceberg, Pomme Frites, Buttered Brioche

SPICY TUNA

Albacore, Avocado, Scallion, Arugula, Crispy Jalapeno, Sriracha Aioli, Grilled Flatbread

LOX & CREAM CHEESE

Smoked Salmon, Chive Cream Cheese, Cucumber, Pickled Onion, Everything Bagel

TRUFFLE EGG

Egg Salad, Truffle Aioli, Chives, Dill, Crispy Shallots, Buttered Brioche

FALAFEL WRAP

Beet Hummus, Garlic Sauce, Arugula, Eggplant, Tabbouleh, Harissa Hot Sauce

SALADS

MEZES

Kale, Treviso, Arugula, Romaine, Quinoa, Cucumbers, Peppers, Tomatoes, Mint, Parsley, Shallot Dressing, Goat Cheese, Beet Hummus, Crispy Lentils, Za'atar

RASA

Kale, Napa Cabbage, Quinoa, Cucumbers, Tomatoes, Peppers, Grapes, Mint, Parsley, Red Wine Vinaigrette, Jalapeño Feta, Crumbled Feta, Harissa Chickpeas, Sumac

JASMINE

Red Kale, Napa Cabbage, Heirloom Carrot, Watermelon Radish, Mandarin Orange, Thai Basil, Cilantro, Yuzu Kosho Dressing, Miso Satay Spread, Puffed Wild Rice, Crispy Shallots

HEIRLOOM BEET

Heirloom Beets, Avocado Cotija Cheese, Grapefruit Segments, Chimichurri, 100k Greens, Maple Pecans, Crispy Jalapenos, Honey Garlic

CAESAR 2.0

Romaine, Brussel Sprouts, Black Kale, Jalapeño Caesar Dressing, Double Smoked Bacon, Sundried Tomato, Cured Egg Yolk, Parmesan Crisps, Shokupan Crouton, Grana Padano, Chives

TRUFFLE WALDORF

Romaine, Arugula, Treviso, Green Apple, Red Grapes, Heirloom Carrot, Pickled Squash, Watermelon Radish, White Truffle Dressing, Black Truffle Labneh, Maple Pecans, Crispy Shallots, Pecorino Snow

Boxed Meals
Provided by Pantry
& Chop Hop

30/Guest

[SEE MENU >](#)

STARCHES

CACIO RAVIOLI V

Brown Butter, Spicy Pomodoro, Olive Peperonata, Lemon Herb Panko, Arugula Sprouts, Parmesan

SPICY RIGATONI V

Pomodoro, Vodka Parmesan Cream, Preserved Chili, Padano, Caramelized Onion, Toasted Garlic, Chives, Basil Sprouts

PESTO CAVATELLI N V

Pesto Cream, Zucchini, Asparagus, Peas, Sundried Tomato, Pickled Chilies, Ricotta Salata, Pistachios, Microgreens

TRUFFLE GNUDI V

Truffle Ricotta, Wild Mushrooms, Sunflower Pesto, Black Truffle Sauce, Mushroom Soil, Crispy Cheese, Pea Shoots

WILD MUSHROOM RISOTTO G V

Maitake, Shitake, Oyster, Cremini, Truffle Puree, Mushroom Stock, Parsley, Chives, Parmesan

BABY POTATOES G V

Mustard Sauce, Caramelized Onions, Dill, Parsley, Chives, Crispy Jalapeños, On The Side: Truffle Aioli

KIMCHI FRIED RICE G V

Caramelized Onions, Wild Mushrooms, Heirloom Carrots, Celery, Zucchini, Chopped Egg, Crispy Rice, Cilantro, Scallions

POMME PURÉE G V

Yukon Potato, Caramelized Garlic, Truffle Oil, Chives, Crispy Onion

CREAMY POLENTA G

Schmaltz, Cheddar, Buttermilk, Mole Popcorn, Crackling, Chives

VEGETABLES

GRILLED GREENS V

Seasonal Greens, Olive Oil, Sea Salt, Lemon, Chilli Relish, Toasted Garlic, Microgreens

SHAWARMA CAULIFLOWER G N V

Beet Hummus, Labneh, Chimichurri, Pickled Shallots, Spicy Dukkah

GRILLED ASPARAGUS V

Brown Butter Hollandaise, Lemon, Chilli Relish, Crispy Onion, Microgreen

HEIRLOOM VEGETABLES G V

Seasonal Vegetables, Shallot Dressing, Green Goddess, Leek Hay, Herbs

MARINATED ZUCCHINI V

Herb Garlic Oil, Lemon, Pumpkin Seed Romesco, Crispy Jalapeno, Basil

FLASH FRIED EGGPLANT G V

Old Bay, Truffle Honey, Smoked Crema, Chimichurri, Chilli Herb Salad

STREET CORN G V

Chili Garlic Butter, Smoked Crema, Avocado Salsa Verde, Cotija, Chives

XO GREEN BEANS G V

Szechuan Sauce, Chilli Garlic Crunch, Toasted Sesame



PROTEINS

CHICKEN BREAST D

Herb Mustard, Charred Lemon, Chilli Relish, Herb Salad
Chimichurri, On The Side: Truffle Aioli

PIRI PIRI CHICKEN G

Yuzu Buffalo Sauce, Chimichurri, Heirloom Slaw

JERK CHICKEN G D

Jerk Coconut Sauce, Pineapple Relish, Heirloom Slaw

KALBI SHORT RIB G D

Spiced Crusted, Kalbi Jus, Heirloom Slaw

MIAMI RIBS D

Korean BBQ, Sesame Snap Brittle, Heirloom Slaw

TEXAS BRISKET G D

Ballpark Mustard, Salt, Black Pepper, Cherry Wood Smoke
On The Side: FD BBQ Sauce, Horseradish Mustard, Crispy Onion

HOT SMOKED TROUT G D

Mustard Sauce, Fresh Dill, Charred Lemon, Pickled Shallot
On The Side: Green Goddess

LEMON PEPPER SALMON

Wasabi Green Pea Sauce, Heirloom Slaw

BROWN BUTTER BRANZINO

Olive Peperonata, Heirloom Slaw

CHEESE BURGER +5

Prime Beef, Caramelized Onions, Aged Cheddar, Sesame Brioche, On The Side: FD Sauce, Truffle Aioli, Horseradish Mustard, Chili Relish, Arugula, Tomatoes, Pickles, Crispy Onions, Crispy Jalapeños

WAGYU HOT DOG D +5

Brioche, On The Side: Caramelized Onions, Chili Relish, Horseradish Mustard, FD Sauce, Spicy Pickles, Iceberg, Chopped Tomatoes, Crispy Onions, Crispy Jalapeños

MISO BLACK COD G D +10

Sake Miso Sauce, Heirloom Herb

PRIME STRIPLOIN D +10

Truffle Jus, Horseradish Mustard

BEEF TENDERLOIN G D +15

Black Truffle Jus, Horseradish Mustard

Choose One Vegetarian/Vegan Option

EGGPLANT PARMESAN G V

San Marzano, Mozzarella, Sunflower Pesto, Vodka Rose Sauce, Bomba Chilli, Zucchini Sala

CAULIFLOWER AL PASTOR G V

Impossible Chorizo, Hominy Succotash, Red Pepper Puree, Avocado Salsa Verde, Heirloom Slaw, Mole Crisps

VEGETABLE TAGINE V

Squash, Cauliflower, Sweet Potato, Gai Lan, Peas, Chickpeas, Jasmine Rice, Puffed Wild Rice, Herb Salad

VEGAN MAC BAO N V

Veggie Patty, Caramelized Onions, Mustard, Iceberg, Tomato, Spicy Pickles, Crispy Onions, Beet Steam Bun



SWEET ENDINGS

FUDGE BROWNIE

Salted Caramel, Cocoa Nibs

YUZU MERINGUE PIE

Pretzel Crust, Yuzu Curd, Italian Meringue, Microgreen

RASPBERRY TART

Vanilla Crust, Vanilla Pastry Cream, Hibiscus Gel, Ruby Crunch, Raspberry

MATCHA MADELEINE

Yuzu Citrus Jam

CRÈME BRÛLÉE DONUT

Vanilla Pastry Cream, Caramelized Sugar

COFFEE CARAMEL DONUT

Coffee Caramel Pastry Cream, Cinnamon Sugar

CHOCOLATE BITES

Chocolate Dense Cake, Cacao Nib Crunch

MANGO STICKY RICE

Coconut Sticky Rice Pudding, Mango Compote, Toasted Coconut, Sesame

CHEESECAKE LOLLIPOP

Strawberry Cheesecake, Ruby Chocolate Glaze, Rice Krispies

CARAMEL PEANUT BUTTER CUP

Peanut Cacao Nib Crunch, Peanut Butter, Salted Caramel Chantilly

COOKIE CAKE CUP

Chocolate Chip Cookie Crumble, Cacao Sponge Cake, Kai 72% Chocolate Coconut Ganache, Gold Flakes



BOXED LUNCHES

Prices Excludes Delivery

BOXED SALADS

Salad with Nosh Ball

30/Guest

CHOP HOP

Tofu Substitute Available for Vegetarian/Vegan

Remove Dairy and Hummus Spread for Dairy Free/Vegan

JEFE WITH CHICKEN

Red Cabbage, Romaine, Cilantro, Red Quinoa, Jicama, Peppers, Corn, Cherry Tomato, Pickled Red Onion, Avocado Vinaigrette, Cotija Black Bean, Pepper Jack Cheese, Crispy Jalapeño, Tajin Spice

MEZE WITH STEAK

Romaine, Red Chard, Savoy Cabbage, Dill, Parsley, Roasted Cauliflower, Cucumber, Green Olives, Pickled Turnip, Vidalia Onion, Golden Raisin, Pomegranate, Pickled Chillies, Green Shug Vinaigrette, Turmeric Toun, Halloumi, Dukkah, Pita Chip, Sumac

CSER WITH SALMON

Romaine, Kale, Oregano, Dill, Roasted Brussel Sprout, Broccoli, Green Peppe, Pomegranate, Lemon Vinaigrette, Creamy Caesar, Lemon Quinoa Crunch, Parmesan Cheese

SARA WITH TOFU G D V

Napa Cabbage, Kale, Mint, Thai Basil, White Quinoa, Celery, Fennel, Green Grape, Cucumber, Tamarind Vinaigrette, Poblano Cashew, Wasabi Peas, Roasted Cashew, Nori Powder.

NOSH BALLS G D N

Assorted Flavours. Subject to Availability.

BOXED SANDWICHES

2 Pantry Sandwiches Selections,
1 Side Salad & Homemade Cookie

30/Guest

PANTRY

Vegetarian/Vegan Option Available

CHICKEN CLUB SANDWICH

Maple Bacon, Arugula, Aged Cheddar, Pickles, Chipotle Aioli, Brioche

SMOKED BRISKET SANDWICH

Arugula, Caramelized Onions, Horseradish Aioli, Mozzarella, Brioche

ITALIAN DELI CLUB SANDWICH

Prosciutto, Mortadella, Salami, Iceberg, Mozzarella, Giardiniera, Garlic Aioli, Brioche

EGGPLANT PARMESAN SANDWICH G



Crispy Eggplant, San Marzano Tomato, Vegan Cheese, Roasted Peppers, Basil Puree

PANTRY CHOPPED SALAD G V

Kale, Red Cabbage, Cucumber, Tomato, Corn, Bell Peppers, Quinoa, Pimento Feta, Red Wine Vinaigrette

HOMEMADE COOKIE

APPS & STATIONS



PACKAGES

Savory or Sweet

6 Appetizers	30/Guest
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3 Stations	45/Guest
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6 Appetizers 2 Stations	60/Guest
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7 Appetizers 3 Stations	75/Guest
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UPGRADES

Additional Appetizers	+5/Each
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Additional Stations	+15/Each
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STAFFING & RENTALS

Service staff and rental cost differ based on guest count and event timeline. [Please see detail page here](#) →

APPETIZERS

FROM SOIL

GREEN PAPAYA ROLL G V

Marinated Vegetables, Avocado, Chili Lemongrass Agave, Crispy Taro

SPICY FALAFEL G V

Herb Chickpea, Green Shug, Beet Hummus, Garlic Sauce, Pickled Squash

BEET ARANCINI V

Red Beet Risotto, Herb Goat Cheese, Pickled Golden Beet, Balsamic

TOMATO TOAST V

Stracciatella, Manchego, Basil Sprouts, Chili Relish, Sea Salt, Sourdough

SOUP DUMPLING V

French Onion, Gruyere, Mozzarella, Pickled Shallot, Apple Cider, Parmesan

GRILLED CHEESE V

Brie, Cheddar, Provolone, Herb Garlic, Chili Jam, Parmesan, Brioche

PIZZA POCKET V

Spicy Marinara, Mozzarella, Provolone, Basil Puree, Pickled Chili, Grana Padano, Tomato Powder

AGNOLOTI SPOON V

Squash, Goat Ricotta, Truffle Butter, Chimichurri, Pickled Chilli, Maple Pecans, Parmesan

MUSHROOM FLATBREAD V

Truffle Goat Cheese, Caramelized Onion, Sunflower Pesto, Truffle Honey, Parmesan

HALLOUMI FLATBREAD V N

Fig 2 Ways, Caramelized Onion, Provolone, Chimichurri, Labneh, Pistachio Dukkah

UMAMI GYOZA D V

Mushroom, Kimchi, Tofu, Yuzu Kosho Aioli, Ginger Scallion, Ponzu, Micro Basil

FROM LAND

SCHNITZEL BITES D

Fried Chicken, Za'atar Honey, Harissa Sauce, Garlic Sauce, Pickled Cabbage, Mint

CHICKEN FLATBREAD

Vindaloo Sauce, Halloumi, Onion Jam, Cilantro Crema, Mango Chutney, Padano

CHICKEN DRUMETTE G

Wood Smoked, Yuzu Buffalo Sauce, Miso Dill Ranch, Crispy Quinoa, Chives

CHICKEN MAC SLIDER

American Cheddar, Bacon Jam, FD Sauce, Iceberg, Spicy Pickle, Herb Garlic Brioche

BIRRIA SPRING ROLL

Short Rib, Oaxaca Cheese, Avocado Salsa Verde, Smoked Crema, Pickled Shallot, Cilantro

JAMAICAN PATTY

Spiced Beef, American Cheddar, Cilantro Crema, Pepper Relish, Chives

PRIME BEEF SLIDER

Brie De Meaux, Onion Jam, Truffle Sauce, Spicy Pickle, Arugula, Seed Brioche

TRUFFLE STEAK G

Spicy Beef Tartare, Accoutrement, Fresh Black Truffle, Dill Pickle Chip, Chives

LAMB WONTON

Confit Lamb, Vindaloo Sauce, Cilantro Crema, Pineapple Relish, Scallion, Mint

LAMB LOLLIPOPS G D N +5

Herb Garlic, Balsamic Sherry Caviar, Mustard Sauce, Maple Pecans, Fresh Mint

FROM WATER

SALMON TARTARE G

Cold Smoke, Cucumber Dill Salsa, Horseradish Cream, Pickled Shallot, Maple Kombu, Dill Pickle Chip, Chives

SASHIMI TACO D

Tuna, Salmon, Yuzu Miso Soy, Avocado, Scotch Bonnet Salsa, Black Garlic Aioli, Shiso

TUNA TATAKI G D

Everything Seed, Wakame, Yuzu Kosho Aioli, Chilli Relish, Taro Root Chip, Ponzu, Cilantro

JERK GRILLED SHRIMP G

Green Coconut Sauce, Smoked Crema, Pepper Relish, Toasted Coconut, Crispy Taro

SEABASS ROBATA G

Sake Miso, Ginger Scallion, Quinoa Togarashi, Toasted Sesame, Micro Basil

SHRIMP TOAST

XO Scallop, Ginger Scallion, Sambal Hoisin, Kewpie, Thai Basil, Cilantro, Fry Bread

TEMPURA FISH

Sea Bass Tempura, Caviar Tartar Sauce, American Cheddar, Iceberg, Spicy Pickle, Ink Brioche

LOBSTER SPOON G +5

Brown Butter Hollandaise, Chilli Relish, Quinoa Togarashi, Chives

BLUEFIN TUNA SPOON D +5

Shiro Dashi, Clementine Gel, Pickled Chili, Crispy Jalapeño, Cilantro, Shiso

SWEET ENDINGS

MANGO STICKY RICE G V

Coconut Sticky Rice Pudding, Mango Compote, Toasted Coconut, Sesame

CHEESECAKE LOLLIPOP V

Strawberry Cheesecake, Ruby Chocolate Glaze, Rice Krispies

FUDGE BROWNIE V

Salted Caramel, Cocoa Nibs

YUZU MERINGUE PIE V

Pretzel Crust, Yuzu Curd, Italian Meringue, Microgreen

RASPBERRY TART V

Vanilla Crust, Vanilla Pastry Cream, Hibiscus Gel, Ruby Crunch, Raspberry

MATCHA MADELEINE V

Yuzu Citrus Jam

CARAMEL PEANUT BUTTER CUP G V N

Peanut Cacao Nib Crunch, Peanut Butter, Salted Caramel Chantilly

CRÈME BRÛLÉE DONUT V

Vanilla Pastry Cream, Caramelized Sugar

COFFEE CARAMEL DONUT V

Coffee Caramel Pastry Cream, Cinnamon Sugar

CHOCOLATE BITES G V

Chocolate Dense Cake, Cacao Nib Crunch

COOKIE CAKE CUP G V

Chocolate Chip Cookie Crumble, Cacao Sponge Cake, Kai 72% Chocolate Coconut Ganache, Gold Flakes



SAVORY STATIONS

TACO BAR

Choose One

Gluten Free Corn Shells Available

PORK AL PASTOR

Roasted Pork Belly, Pineapple Relish, Cilantro Crema, Pickled Onion, Hot Sauce, Scallions, Basil

CHICKEN TINGA

Refried Beans, Pickled Cabbage, Hot Sauce, Smoked Crema, Scallions, Mole Crisps, Cilantro Sprouts

BULGOGI STEAK

Korean BBQ, FD Cheese Sauce, Iceberg, Cilantro Crema, Kimchi Slaw, Scallions, Basil, Crispy Shallots

BAJA PESCADO

Beer Battered Sea Bass, Pickled Cabbage, FD Sauce, Avocado Salsa Verde, Scallions, Crispy Jalapeños, Cilantro Sprouts *(Deep Fryer Required)*

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Vegetarian/Vegan Option

PULLED MUSHROOM

With Chosen Taco Option

BURGER SMASH +3

Includes

WAGYU SMASH BURGER

Wagyu Beef Patty, Griddled Onions, American Cheddar, FD Sauce, Pickles, Chilli Relish, Iceberg, Potato Bun

TRUFFLE WAFFLE FRIES

Rosemary Thyme Salt, Truffle Oil, Truffle Malt Mayo, Parmesan, Chives

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Vegetarian Option

MUSHROOM BURGER

Griddled Onions, Vegan Cheese, Mustard Sauce, Chilli Relish, Iceberg, Pickles, Potato Bun

DUMPLINGS

Choose Two

CHICKEN WONTON

Ginger, Garlic, Gochujang, Smoked Bone Broth, Maitake, Chilli Oil, Scallion, Cilantro Sprouts

SHANGHAI XO

Berkshire Pork, Shrimp, Sesame, Ginger, Chilli Garlic Vinegar, Scallion, Cilantro Sprouts

UMAMI GYOZA

Mushroom, Kimchi, Tofu, Yuzu Kosho Aioli, Ginger Scallion, Ponzu, Thai Basil

LOBSTER SHUMAI +5

Scallop, Black Truffle, Shiro Dashi Hollandaise, Chili Relish, Chive Oil, Basil, Purple Shiso

HANDHELDS

Choose One

PORK BELLY BAO

Korean BBQ, Banh Mi Slaw, Yuzu Kosho Aioli, Fried Onions, Sesame, Cilantro, Steamed Bao

SMOKED TURKEY CLUB

Aged Cheddar, Bacon, Iceberg, Tomato, Spicy Pickles, Mustard Aioli, Toasted Milk Bread

PLATINUM PRIME RIB +10

Gruyère Brioche, Peppercorn Jus, Horseradish Mustard Aioli, Arugula, Caramelized Onion, On the Side: Pickle Spears

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Vegetarian/Vegan Option

VEGAN MAC BAO

Vegan Patty, Caramelized Onions, Mustard, Iceberg, Tomato, Spicy Pickles, Crispy Onions, Beet Steam Bun

FARM TO TABLE

Choose Two

MEZES

Kale, Treviso, Arugula, Romaine, Quinoa, Cucumbers, Peppers, Tomatoes, Mint, Parsley, Shallot Dressing, Goat Cheese, Beet Hummus, Crispy Lentils, Za'atar

RASA

Kale, Napa Cabbage, Quinoa, Cucumbers, Tomatoes, Peppers, Grapes, Mint, Parsley, Red Wine Vinaigrette, Jalapeño Feta, Crumbled Feta, Harissa Chickpeas, Sumac

WALDORF WEDGE

Romaine, Apple, Grapes, Heirloom Carrot, Pickled Squash, Watermelon Radish, Green Goddess, Truffle Dressing, Maple Pecans, Crispy Onion, Ricotta Salata

TOKYO GREENS

May Contain Peanuts

100k Greens, Romaine, Arugula, Sunflower Sprouts, Heirloom Vegetables, Edamame, Wasabi Mustard Dressing, Black Tahini, Crispy Onion, Crispy Taro, Shiso, Cilantro

HEIRLOOM BEET

Heirloom Beets, Avocado Cotija Cheese, Grapefruit Segments, Chimichurri, 100k Greens, Maple Pecans, Crispy Jalapenos, Honey Garlic

CAESAR 2.0

Romaine, Brussel Sprouts, Black Kale, Jalapeño Caesar Dressing, Double Smoked Bacon, Sundried Tomato, Cured Egg Yolk, Parmesan Crisps, Shokupan Crouton Grana Padano, Chives

JERUSALEM

Choose One

CHICKEN SHAWARMA

Chickpea Hummus, Sweet & Sour Eggplant, Pickled Turmeric Cauliflower, Quinoa Tabbouleh, FD Hot Sauce, Garlic Sauce, Crispy Black Lentils, Za'atar Flatbread

LAMB SHAWARMA +3

Chickpea Hummus, Sweet & Sour Eggplant, Pickled Turmeric Cauliflower, Quinoa Tabbouleh, FD Hot Sauce, Garlic Sauce, Crispy Black Lentils, Za'atar Flatbread

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Vegetarian Option

SPICY FALAFEL

PASTA BAR

Choose One

Gluten Free Option Available

SPICY RIGATONI

Pomodoro, Vodka Parmesan Cream, Preserved Chili, Caramelized Onion, Padano, Toasted Garlic, Chives, Basil Sprouts

TRUFFLE GNUDI

Truffle Ricotta, Wild Mushrooms, Sunflower Pesto, Black Truffle Sauce, Mushroom Soil, Crispy Cheese, Pea Shoots

CACIO RAVIOLI

Brown Butter, Spicy Pomodoro, Olive Peperonata, Lemon Herb Panko, Arugula Sprouts, Parmesan

PESTO CAVATELLI

Pesto Cream, Zucchini, Asparagus, Peas, Sundried Tomato, Pickled Chilies, Ricotta Salata, Pistachios, Microgreens



CARVING BLOCK

Choose One

PIRI PIRI CHICKEN G

Yuzu Buffalo Butter, Cheddar Polenta, Seasonal Vegetables, Smoked Poultry Jus, Heirloom Herb Slaw

KALBI SHORT RIB G

Seed Crusted, Corn Poblano Puree, Seasonal Vegetables, Kalbi Jus, Heirloom Herb Slaw

PRIME STRIPLOIN G +5

Truffle Butter, Sunchoke Puree, FD Tater Tots, Seasonal Vegetables, Peppercorn Jus, Herb Salad

BEEF TENDERLOIN G +10

Pomme Puree, Asparagus, Wild Mushrooms, Onion Jam, Chimichurri, Black Truffle Jus, Herb Salad

LAMB 2 WAYS G D +15

Rack Of Lamb, Pressed Lamb, Sunchoke Puree, Seasonal Vegetables, Lamb Jus, Chimichurri, Herb Salad

FROM THE SEA

Choose One

KING SALMON G

Sunchoke Puree, Seasonal Vegetables, Lemon Herb Beurre Blanc, Microgreens, Pomme Frites

BANGKOK BOWL D

Seed Crusted Tuna, Flash Fry Calamari, Green Papaya Slaw, Yuzu Kosho Aioli, Miso Dressing, Crispy Rice, Ponzu, Basil, Cilantro

GRILLED BRANZINO +5

Green Pea Risotto, Seasonal Vegetables, Olive Peperonata, Heirloom Herb Slaw, Crispy Onion

MISO BLACK COD G D +10

Squash Puree, Forbidden Rice, Gai Lan, Miso Sake Sauce, Crispy Wild Rice, Heirloom Herb Slaw

VEG OPTIONS

Choose One with Carving Block or From the Sea

EGGPLANT PARMESAN G V

San Marzano, Mozzarella, Sunflower Pesto, Vodka Rose Sauce, Bomba Chilli, Microgreen Salad

VEGETABLE CURRY G V

Squash, Cauliflower, Sweet Potato, Gai Lan, Peas, Chickpeas, Forbidden Rice, Crispy Wild Rice, Herb Salad

CHARRED CABBAGE V

Sunchoke Puree, Mapo Tofu, Kimchi Relish, Black Garlic Glaze, Herb Chili Salad, Crispy Onion

TANDOORI CAULIFLOWER STEAK G V

Succotash, Chana Masala, Spinach Curry, Heirloom Slaw

RAW BAR ADD ON

Oysters Only	20/Guest
Choose 2	25/Guest
Choose 3	30/Guest

PREMIUM OYSTERS G D

Shucker Required

Champs Mignonette, FD Hot Sauce, Lemon, Horseradish

SHRIMP COCKTAIL G D

Tobbasco, Herbs, Bloody Mary Sauce, Lemon, Horseradish

LOBSTER ROLL

East Coast Lobster, Brown Butter Aioli, Lemon, Chives, Sea Salt, Old Bay Brioche



SWEET STATIONS

Each station includes all items listed

DIPS & BITS

STUFFED DONUTS V

Creme Brulee | Vanilla Cream, Caramelized Sugar
Coffee Caramel | Coffee Caramel Cream, Cinnamon

GLAZES & TOPPINGS

Rose Water Glaze G V, Chocolate Glaze G V,
 Assorted Sprinkles, Toasted Hazelnuts

MATCHA MADELEINE V

Yuzu Citrus Jam

RASPBERRY TART V

Vanilla Crust, Vanilla Pastry Cream, Hibiscus Gel,
 Ruby Crunch, Raspberry

CARAMEL PEANUT BUTTER CUP G N V

Peanut Cacao Nib Crunch, Peanut Butter,
 Salted Caramel Chantilly

WHILE IN PARIS

FRENCH CHEESE BOARD N V

Local Brie, Sesame Seed Crisps, Wildflower Honey, Spiced
 Nuts, Grapes

ASSORTED MACARONS G N V

CREME BRULEE DONUT V

Vanilla Pastry Cream, Caramelized Sugar

YUZU MERINGUE VERRINE V

Pretzel Crust, Yuzu Curd, Italian Meringue, Microgreen

RASPBERRY TART V

Vanilla Crust, Vanilla Pastry Cream, Hibiscus Gel, Ruby
 Crunch, Raspberry

MATCHA MADELEINE V

Yuzu Citrus Jam

NIGHT AT THE MOVIES

POPCORN G V

Nitrogen Caramel Corn, Chigaco Mix

CHOCOLATE PRETZELS V

Yuzu Chocolate, Salty Pretzels

WARM COOKIES V

Ginger Molasses, Salted Caramel, Triple Chocolate

WAFFLES & ICE CREAM V

Belgian Waffles, Vanilla Ice Cream, Salted Caramel

ICE ICE BABY

VANILLA CHOCOLATE CHIP SANDWICH V

Vanilla Ice Cream, Chocolate Chip Cookie, Milk Chocolate
 Glaze

ASSORTED MINI ICE CONE N

CHEESECAKE LOLLIPOP V

Strawberry Cheesecake, Ruby Chocolate Glaze, Rice
 Krispies

SAUCES & TOPPINGS

Chocolate Sauce, Salted Caramel Sauce, Sprinkles,
 M&M's

CAKE MAKER

CAKES

Chocolate Cake G V | Dark Chocolate Coconut Ganache
Carrot Cake V | Cream Cheese Icing
Confetti Cake V | Vanilla Buttercream

FILLINGS & TOPPINGS

Yuzu Wild Rice Crunch V, Ruby Crunch V, Blackberry,
 Raspberry

SIT DOWN

SIT DOWN ONLY

60/Guest

First Course | Main Course | Dessert | Coffee & Tea Service

PACKAGE 1

75/Guest

5 Appetizers | First Course | Main Course | Dessert
Coffee & Tea Service

PACKAGE 2

85/Guest

6 Appetizers | First Course | 2 Main Choices | Dessert
Coffee & Tea Service

PACKAGE 3

95/Guest

7 Appetizers | First Course | Second Course | 2 Main Choices
Dessert | Coffee & Tea Service

UPGRADES

Additional Appetizer +5/guest

Dessert Station +15/guest

Cocktail Station +15/guest

Grazing Station +30/guest

Late Night Snacks [See Options here](#)

STAFFING & RENTALS

Service staff and rental cost differ based on guest count and event timeline.

[Please see detail page here](#) →

SIT DOWN MENU

Includes Tuscan Milk Bread with Herb Garlic Butter

FIRST COURSE

MEZE G V

Kale, Treviso, Arugula, Romaine, Quinoa, Cucumbers, Peppers, Tomatoes, Mint, Parsley, Shallot Dressing, Goat Cheese, Beet Hummus, Crispy Lentils, Za'atar

RASA G V

Kale, Napa Cabbage, Quinoa, Cucumbers, Tomatoes, Peppers, Grapes, Mint, Parsley, Red Wine Vinaigrette, Jalapeño Feta, Crumbled Feta, Harissa Chickpeas, Sumac

WALDORF WEDGE N V

Iceberg, Ricotta Salata, Apple, Grapes, Heirloom Carrot, Pickled Squash, Watermelon Radish, Green Goddess, Truffle Dressing, Maple Pecans, Crispy Onion



HEIRLOOM BEET N V

Heirloom Beets, Avocado Cotija Cheese, Grapefruit Segments, Chimichurri, 100k Greens, Maple Pecans, Crispy Jalapenos, Honey Garlic

CAESAR 2.0

Romaine, Brussel Sprouts, Black Kale, Jalapeño Caesar Dressing, Double Smoked Bacon, Sundried Tomato, Cured Egg Yolk, Parmesan Crisps, Shokupan Crouton Grana Padano, Chives

TOKYO GREENS V

May Contain Peanuts

100k Greens, Romaine, Arugula, Sunflower Sprouts, Heirloom Vegetables, Edamame, Wasabi Mustard Dressing, Black Tahini, Crispy Onion, Crispy Taro, Shiso, Cilantro

SECOND COURSE

Gluten Free Option Available

SPICY RIGATONI V

Pomodoro, Vodka Parmesan Cream, Preserved Chili, Caramelized Onion, Padano, Toasted Garlic, Chives, Basil Sprouts

TRUFFLE GNUDI V

Truffle Ricotta, Wild Mushrooms, Sunflower Pesto, Black Truffle Sauce, Mushroom Soil, Crispy Cheese, Pea Shoots

CACIO RAVIOLI V

Brown Butter, Spicy Pomodoro, Olive Peperonata, Lemon Herb Panko, Arugula Sprouts, Parmesan

PESTO CAVATELLI N V

Pesto Cream, Zucchini, Asparagus, Peas, Sundried Tomato, Pickled Chilies, Ricotta Salata, Pistachios, Microgreens

MAIN COURSE

PIRI PIRI CHICKEN G

Yuzu Buffalo Butter, Cheddar Schmaltz Polenta, Seasonal Vegetables, Smoked Demi, Heirloom Herb Slaw, Microgreens

KALBI SHORT RIB G

Seed Crusted, Corn Poblano Puree, Seasonal Vegetables, Kalbi Jus, Heirloom Herb Slaw

BEEF TENDERLOIN G +15

Pomme Puree, Asparagus, Wild Mushrooms, Onion Jam, Chimichurri, Black Truffle Jus, Herb Salad

Add Jumbo Shrimp \$12 or East Coast Half Lobster \$20

KING SALMON G

Sunchoke Puree, Seasonal Vegetables, Lemon Herb Beurre Blanc, Microgreens, Pomme Frites

GRILLED BRANZINO +10

Green Pea Risotto, Seasonal Vegetables, Olive Peperonata, Heirloom Herb Slaw, Crispy Onion

MISO BLACK COD G D +15

Squash Puree, Forbidden Rice, Gai Lan, Miso Sake Sauce, Crispy Wild Rice, Heirloom Herb Slaw

Vegetarian/Vegan Option Included

EGGPLANT PARMESAN G V

San Marzano, Mozzarella, Sunflower Pesto, Vodka Rose Sauce, Bomba Chilli, Microgreen Salad

CHARRED CABBAGE V

Sunchoke Puree, Mapo Tofu, Kimchi Relish, Black Garlic Glaze, Herb Chili Salad, Crispy Onion

VEGETABLE CURRY G V

Squash, Cauliflower, Sweet Potato, Gai Lan, Peas, Chickpeas, Forbidden Rice, Crispy Wild Rice, Herb Salad

DESSERT COURSE

GRANNY'S APPLE CAKE N V

Granny Smith Celery Compote, Vanilla Tonka Mousse, Pecan Sponge Cake, Graham Sablee, Vanilla Anglaise, Microgreen

BERRY CHEESECAKE V

Graham Crust, Vanilla Cheesecake, Mixed berry Compote, Vanilla Whipped Cream, Raspberry gel, Fresh Berries, Feuilletine Crunch, Microgreen

CHOCOLATE XO CAKE G V

Chocolate Dense Cake, Cacao Nib Crunch, Kai 70.2% Chocolate Coconut Ganache, Yuzu Gel, Strawberries

HAZELNUT CRUNCH CAKE N

Hazelnut Sponge Cake, Venezuela 72% Dark Chocolate Mousse, Hazelnut Whipped Cream, Feuilletine Crunch, Microgreen

COOKIE DOUGH CAKE V

Brownie Cookie, Cacao Sponge Cake, Cookie Dough Anglaise, Kai 70.2% Chocolate Ganache, Vanilla Chantilly, Cereal Crunch, Microgreen

YUZU MERINGUE PIE V

Pretzel Crust, Yuzu Curd, Italian Meringue, Wild Rice Crunch, Lemon curd, Microgreen



ADD ONS

GRAZING

All 3 - 30/Guest

CHEESE BOARD

15/Guest

Smoked Cheddar, Sage Derby, Black Truffle, Gruyere, Irish Porter, Boursin

Rosemary Parmesan Focaccia, Sesame Seed Crisps 

MEAT BOARD

15/Guest

Prosciutto, Soppressata, Mortadella, Spanish Chorizo, Berkshire Ham

Artisanal Baguette, Sesame Seed Crisps

DIPS & CRUDITÉ

12/Guest

Beet Hummus (Olive Oil, Za'atar)  

Pimento Cheese (Olive Oil, Pickled Chilies)  

Babaghanoush (Olive Oil, Figs 2 Ways)  

Za'atar Pita  Chips  & Seasonal Vegetables  

SUSHI BAR

Minimum 50 Guests

DELUXE

25/Guest

Red Fire Dragon, Spicy Salmon Roll Topped Torched Salmon, Spicy Japanese Mayo, Unagi Sauce, Scallion

Cali Roll, Crab Stick, Avocado, Cucumber, Spicy Kewpie

Spicy Tuna Ahi, Spicy Japanese Mayo, Chili

Avocado Cucumber , Cucumber, Avocado

Orange Forest , Asian Yam, Asparagus, Truffle Kewpie

Nigiri & Sashimi, Tuna, Salmon

PREMIUM

35/Guest

Deluxe Selections Included

Lady Dynamite, Shrimp Tempura, Avocado Roll, Topped With Hotate, Torched With Garlic Mayo

Hamachi Roll, Yellowtail, Lemongrass Aioli, Ponzu

Nigiri & Sashimi, Hamachi, Hotate, Otoro, Bluefin

RAW BAR

Oysters Only

20/Guest

Choose 2

25/Guest

Choose 3

30/Guest

PREMIUM OYSTERS

Shucker Required

Champs Mignonette, FD Hot Sauce, Horseradish, Lemon

SHRIMP COCKTAIL

Tabasco, Herbs, Bloody Mary Sauce, Horseradish, Lemon

LOBSTER ROLL

East Coast Lobster, Brown Butter Aioli, Lemon, Chives, Sea Salt, Old Bay Brioche



LATE NIGHT SNACKS

TRUFFLE FRIES

Russet Potato Fries, Truffle Oil, Rosemary Salt, Parmesan, Truffle Aioli, Chives

6/Guest

GRILLED CHEESE

Brie, Cheddar, Brioche, Herb Garlic, Chili Jam, Grana Padano

6/Guest

MAC & CHEESE BOWL

Macaroni, FD Cheese Sauce, Herb Garlic Breadcrumbs, Chives

7/Guest

REUBEN CUBANO

Smoked Meat, Gruyère, Mozzarella, Mustard Sauce, Pickled Cabbage

7/Guest

FD POUTINE

Russet Potato Fries, Rosemary Salt, Cheese Curds, FD Gravy

10/Guest

CHICKEN MAC SLIDER

American Cheddar, Bacon Jam, FD Sauce, Iceberg, Spicy Pickle, Herb Garlic Brioche

7/Guest

BUFFALO CHICKEN FINGERS

Yuzu Buffalo Butter, Dill Crema

7/Guest

CARBONE FLATBREAD

Vodka Rose Sauce, Mozzarella, Chilli Relish, Parmesan, Basil Sprouts

5/Guest

BROOKLYN FLATBREAD

Marinara Sauce, Ezzo Pepperoni, Pickled Jalapeno, Parmesan, Hot Honey

5/Guest

HAWAII FLATBREAD

Bbq Sauce, Pork Belly, Pineapple, Mozzarella, Basil Sprouts, Garlic Sauce

5/Guest

FUDGE BROWNIE

Salted Caramel, Cocoa Nibs

5/Guest

CRÈME BRÛLÉE DONUT

Vanilla Pastry Cream, Caramelized Sugar

5/Guest

CHOCOLATE BITES

Chocolate Dense Cake, Cacao Nib Crunch

5/Guest



BEER & WINE

Includes Soft Bar

Open Bar Based on 3 Hours of Service

LOCAL

30/Guest

BEER

Breweries include Burdock, Collective Arts, Bellwoods etc.

Rotating Local Craft Lager | Rotating Local Craft Pilsner or Ale | Rotating Local Craft IPA or Specialty Beer

WINE

VQA

Rosewood White Rabbit, Pinot Gris | Rosewood Looking Glass, Cab Franc

DELUXE

35/Guest

BEER

Steam Whistle Pilsner | Beau's Lager | Henderson IPA

WINE

Domaine Fabert Aude, Bordeaux Blend | Petit Marie, Sauvignon Blanc

PREMIUM

40/Guest

BEER

Stella Premium Lager | Blood Brothers Shumei IPA | Bellwoods Jelly King Sour | Godspeed Yuzu Saison

WINE

Select Two Red and Two White Wine Options

RED

Viña Olabarri Reserva, Rioja | Nicolas Pearce, "Crew Sauvage", Pinot Noir | Vina Cobos Felino, Malbec | Vignole "Regginino", Chianti Classico DOCG | Château Les Maurinieres, Bordeaux

WHITE

Pearce Predhomme, Chenin Blanc | Tiefenbrunner "Merus", Pinot Grigio | Stratus, Chardonnay | Astrolabe, Sauvignon Blanc | Tornatore Etna Bianco, Carricante

Includes

ROSE/SPARKLING

St. John "Beausoleil" Rosé | Sorelle Branca "Modi" Prosecco Brut

ADD ONS

ADDITIONAL HOUR

Local Packages	5/Guest
Deluxe Packages	7/Guest
Premium Packages	10/Guest

TABLE WINE SERVICE

5/Guest

BY CONSUMPTION

BEER

Local Products	10/Drink
Deluxe Products	10/Drink
Premium Products	12/Drink

WINE

Local Products	10/Drink
Deluxe Products	12/Drink
Premium Products	16/Drink



FULL BAR

*Includes Soft Bar, Juice, Mixers, and Garnish
Open Bar Based on 3 Hours of Service*

LOCAL

40/Guest

BAR RAIL

Distilled or Bottled in Ontario, Canadian Owned

Reid's Vodka | Collective Arts Artisanal Dry Gin
Lost Craft Spirit Co Whisky | Dejado Tequila Blanco |
Runners Rum

BEER

*Breweries include Burdock, Collective Arts, Bellwoods,
Blood Brothers + More!*

Rotating Local Craft Lager | Rotating Local Craft Pilsner
or Ale | Rotating Local Craft IPA or Specialty Beer

WINE

VQA

Rosewood White Rabbit, Pinot Gris | Rosewood Looking
Glass, Cab Franc

ADD ONS

ADDITIONAL HOUR

Local Packages	5/Guest
Deluxe Packages	7/Guest
Premium Packages	10/Guest

TABLE WINE SERVICE	5/Guest
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SHOTS	5/Guest
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BY CONSUMPTION

BAR RAIL

Local Products	10/Drink
Deluxe Products	12/Drink
Premium Products	16/Drink

BEER

Local Products	10/Drink
Deluxe Products	10/Drink
Premium Products	12/Drink

WINE

Local Products	10/Drink
Deluxe Products	12/Drink
Premium Products	16/Drink

DELUXE

50/Guest

BAR RAIL

Ketel One Vodka | Tanqueray Gin | Crown Royal Whisky |
Captain Morgan White Rum | Tromba Blanco Tequila

BEER

Steam Whistle Pilsner | Beau's Lager | Henderson IPA

WINE

Domaine Fabert Aude, Bordeaux Blend |
Petit Marie, Sauvignon Blanc

PREMIUM

60/Guest

BAR RAIL

Includes Deluxe Selections

Grey Goose Vodka | Hendricks Gin | Mount Gay Rum |
Makers Mark Bourbon | Don Julio Blanco Tequila |
Johnnie Walker Black Label Scotch

BEER

Stella Premium Lager | Blood Brothers Shumei IPA |
Bellwoods Jelly King Sour | Godspeed Yuzu Saison

WINE

Select Two Red and Two White Wine Options

RED

Viña Olabarri Reserva, Rioja, Spain | Nicolas Pearce,
"Crew Sauvage", Pinot Noir | Vina Cobos Felino, Malbec |
Vignole "Regginino", Chianti Classico DOCG | Château Les
Maurinieres, Bordeaux

WHITE

Pearce Predhomme, Chenin Blanc | Tiefenbrunner
"Merus", Pinot Grigio | Stratus, Chardonnay | Astrolabe,
Sauvignon Blanc | Tornatore Etna Bianco, Carricante

Includes

ROSE/SPARKLING

St. John "Beausoleil" Rosé | Sorelle Branca "Modi"
Prosecco Brut

COCKTAILS

One Cocktail Per Person Minimum

SIGNATURE

16/Cocktail

OAXACA PEACHES

Tequila Blanco, Cointreau, Fresh Lime Juice, White Peach and Apricot Syrup, Agave, Thai Chilli, Spicy Salt Rim, Dehydrated Lime Wheel

Served in: Rocks Glass

BANANA BREAD ON THE ROCKS

Dark Rum, Rye Whisky, Demerara Syrup, Chocolate Bitters, Banana Chip Garnish, Burnt Orange

Served in: Rocks Glass

CLOUD CURRANT

Vodka, Fresh Lemon Juice, Creme de Cassis, Blackberry Syrup, Blackberries, Foaming Bitters, Smoked Rosemary Garnish

Served in: Coupe Glass

CASTAWAY

Dark Rum, Fresh Pineapple Juice, Fresh Orange Juice, Cream of Coconut, Nutmeg, Torched Pineapple

Served in: Tiki or Rocks Glass

FIND ME IN PERU

Gin, Pisco, Dry Curacao, Vermouth Bianco, Marmalade Syrup, Sage

Served in: Wine Glass

EXPERIENCES

25/Guest

Open Bar Service

Custom Experiences Available on Request

MARTINI BAR

Featured Cocktails: Classic, Dirty, Espresso, Specialty Rotating Martinis

Garnishes: Selection of Premium Stuffed Olives, Citrus, Cocktail Onions, Coffee Beans & Vermouths

Served In: Coupe Glasses

MARGARITA BAR

Non-Alcoholic Version Available

Featured Cocktails: Classic, Spicy, Watermelon, Specialty Rotating Margaritas

Garnishes: Selection of Salted Rims, Citrus, Dehydrated Fruit and Jalapenos

Served In: Rocks Glasses

TIKI BAR

Featured Cocktails: Castaway, Rum Punch, Jungle Bird

Garnishes Include: Cream of Coconut Serving Can, Torched Pineapple, Dry Ice Effect, Pineapple Fronds

Served In: Tiki Glasses

PROHIBITION BAR

Featured Cocktails: Classic Martinis, Negronis, Old Fashioneds, Manhattans

Garnishes: Premium Olives, Citrus, Dehydrated Fruit, Fabbri Amarena Cherries, and Vermouths

Served In: Coupe and Rocks Glasses

SPRITZ BAR

Non-Alcoholic Version Available

Featured Cocktails: Aperol, Limoncello, Elderflower (Hugo) Spritzes

Garnishes: Citrus, Mint, Dehydrated Fruit

Served In: Wine Glasses

Mocktails

Non- Alcoholic
Selections Available

SEE MENU >

BEVERAGES

MOCKTAILS

12/Guest

GARDEN AND ELDERFLOWER TONIC

Seedlip Garden, Fever Tree Elderflower Tonic, Cucumber Ribbon

Served in: Highball Glass

SOBRII COSMO

Sobrii Non-Alcoholic Gin, White Cranberry Juice, Lemon Juice, Rosemary Syrup, Raspberries

Served in: Champagne Saucer

PINEAPPLE CHILLI FIZZ

Fresh Pineapple Juice, Fresh Lime Juice, Agave Syrup, Cayenne Syrup, Thai Chilli, Spicy Salt Rim

Served in: Highball Glass

NO-GRONI

HP Juniper Floral Non-Alcoholic Gin, Novara Non-Alcoholic Bitter Aperitivo, Roots Divino Rosso Non-Alcoholic Apéritif, Dehydrated Orange

Served in: Rocks Glass

EARLY MORNING PALOMA

Seedlip Notas de Agave, Fresh Grapefruit Juice, Fresh Lime Juice, Agave, Pink Himalayan Salt Rim, Grapefruit

Served in: Highball

CANS & BOTTLES

5/Guest

CANNED MOCKTAILS

Collective Arts

Midday Mule | Mellow Mojito

Botany

White Peach & Cardamom | Black Cherry & Vanilla

NON-ALCOHOLIC BEER & WINE

NON Wine

Salted Raspberry and Chamomile | Toasted Cinnamon and Yuzu

Collective Arts

Pale Ale | Hazy IPA

SOFT BAR & COFFEE

UNLIMITED SOFT BAR

5/Guest

Includes

Canned Pop Coca Cola, Diet Coke, Ginger Ale, Sprite, Tonic & Club Soda

Bottled Juice Orange, Grapefruit, Cranberry

Basic Garnish Limes, Lemons, Oranges

FLAT & SPARKLING WATER

Barbet Flavored Sparkling Water

5/Guest

355 ml

Perrier and Flow Water

5/Guest

355ml - 500 ml

San Pellegrino & Acqua Panna

7/Guest

750ml

BREWED COFFEE & TEA

Milk, Cream, Non-Dairy Options, Assorted Sugars

2 Hour Coffee & Tea Service

6/Guest

All Day Coffee & Tea Service

10/Guest

JUICES

GREENHOUSE JUICES

8/Guest

Greenhouse

Deep Roots, Gatsby, Farma-C

FRESH JUICE BAR

10/Guest

Choose 3

8oz Glasses or Carafes

Freshly Pressed Orange Juice

Freshly Pressed Grapefruit Juice

Freshly Pressed Pineapple Juice

Immunity C

Carrot, Orange, Ginger, Lemon & Apple

Four the Green

Kale, Green Apple, Cucumber & Celery

PACKAGE DETAILS

GENERAL INFORMATION

WHEN DO YOU NEED THE FINAL GUEST COUNT?

14 days before the event date. Our chefs order food in advance, so last minute changes (like large increases or decreases) cannot be guaranteed.

ARE RENTAL COSTS INCLUDED IN THE CATERING QUOTE?

No. Rental costs differ based on guest count and style of food service, with an additional charge reflecting the rentals needed for each individual event. Once a menu is finalized, we create a rental list based on everything that is needed. We send this list to the rental company to get an estimate, which is then relayed to the client. Finally, the client pays the rental company directly for their services.

SERVICE FEE & TIPS

The service fee is charged to cover the administrative and operational services related to your event. Tips are not included in your quote as all staff members receive a premium hourly wage. Any additional tips are fully discretionary to the client during the event time. If the client would like to distribute additional tips post-event, they should contact their event coordinator.

WHAT IF MY EVENT LOCATION IS OUTSIDE OF GTA?

Any event sites outside of the TTC are subject to additional fee to cover the expenses of transportation. If the event is outside of the city of Toronto, we charge a travel fee of \$3/per KM, to and from the destination, plus the hours of travel for each staff member.

HOW MANY APPETIZERS WILL EACH GUEST RECEIVE?

We guarantee one of each appetizer per guest. Since some guests take more than one of certain items, we always bring extra food to ensure there is more than enough.

ANNUAL MENU CHANGES

Food Dudes Executive Chefs change the menus each year, based on seasonality, sustainability and food trends. Therefore, food tastings for weddings are recommended within the same year.

HOW LONG IS THE APPETIZER SERVICE?

Appetizer service lasts anywhere from 1 - 2 hours, depending on your guest count and the event timeline.

VEGAN OPTIONS

Vegan options will be provided complimentary for all food services to accommodate vegan guests at each event.

HOW DO YOU DEAL WITH FOOD ALLERGIES & RESTRICTIONS?

Our food is made from scratch, so it's easy for us to accommodate allergies and food restrictions. So long as we are informed of the specifications in advance, we can always prepare dishes without certain ingredients or create a separate dish to accommodate the special needs of a particular guest.

LABOUR

Chefs, Kitchen Hands, Event Manager, Service Staff

Breakfast.....\$15-35/Guest

Appetizers\$25-35/Guest

Stations.....\$25-45/Guest

Buffet.....\$25-35/Guest

Sit Down.....\$30-50/Guest

With Apps

\$50-75/Guest

\$45-70/Guest

\$50-75/Guest

WHEN DO I NEED TO SIGN THE CONTRACT?

To save your date, it is recommended to sign the contract as soon as possible, since many dates book up quickly. Your event is not confirmed until a signed contract and deposit have been received.

FORMS OF PAYMENT

A deposit is required upon signing of the contract. This can be paid via Cheque, Credit Card, E-Transfer, or Wire Transfer. If paying by credit card, a 2.5% processing fee will be applied to the total amount. The remainder of the payment is due 7 days before your event, and can be paid using the same methods.

CANCELLATION

If the Event is cancelled by the client, three months (90 days) or more from the Event date, 100% of the deposit will be held by the caterer to be credited in favour of the client towards any future client event(s) that are held within twelve (12) months from the scheduled Event date, but thereafter will be forfeited in full.

If the Event is cancelled by the client for any reason, between 1 month (30 days) and 3 months (90 days) from the Event date, the deposit will be forfeited in full.

If the Event is cancelled by the client, within 2 weeks (14 days) to 1 month (30 days) of the Event date, the deposit will be forfeited in full and the client will be charged for 50% of their total quote.

If the Event is canceled within 2 weeks (14 days) of the Event date, the deposit will be forfeited in full and the client will be charged 100% of their total quote.

BAR SERVICES

LIQUOR PERMITS

When Food Dudes provides the bar service, it will be handled under the Food Dudes Catering Endorsement License.

A private event held at a private residence does not require a liquor license. A Special Occasions Permit is needed if you are providing your own alcohol and the event is being held in a public venue. We are always happy to answer any questions regarding the SOP and we can help with the application process for your event.

WHAT DOES THE SOFT BAR INCLUDE & HOW MUCH DOES IT COST?

Soft bar includes Soda Pop, Juice and garnishes for the bar. We provide Diet Coke, Coke, Sprite, Ginger Ale, Soda Water, Tonic Water, Orange Juice, Cranberry Juice, Lemons and Limes. Caesar Mix, Mojitos, Sparkling/Flat Waters, and Specialty Garnishes will be an additional cost to the soft bar package. Ice is also billed separately and is charged on a per-person basis.

CONSUMPTION BAR

Consumption bar service is based on a 2-drink minimum. No refunds can be made after the event. Over consumption will be billed post event.

MORE QUESTIONS? CONTACT US!

24 Carlaw Avenue, Toronto, ON M4M 2R7
647 340 3833 | events@thefooddudes.com



**EVENTS BECOME FEELINGS
AND FEELINGS BECOME EVENTS**

Jerry Spinelli