

PREMIUM SIT DOWN

Our premium package offers a truly exceptional hospitality experience featuring a selection of premium passed canapés followed by a four-course menu. Be a little extra – you're worth it!

PASSED CANAPES

CHOOSE 4 OF THE FOLLOWING

LUCKY LIME OYSTER (GF)

beet horseradish, mignonette, cucumber botton

BITE-SIZED ARANCINI (VEGETARIAN)

traditional Italian risotto balls, mozzarella, marinara sauce, basil oil, parmesan

TRUFFLE & CHEDDAR PIEROGI (VEGETARIAN)

chive crème fraiche, caramelized onions

BUTTERNUT SQUASH AGNOLOTTI (VEGETARIAN)

sage brown butter, crispy sage, chive & garlic oil

LAMB LOLLIPOPS (GF)

roasted garlic & rosemary, white balsamic & tomato chutney, pecan crumble, balsamic

BEEF TARTARE (GF)

beef tenderloin tartare, potato chip, shaved truffles

HOME MADE BURATTA CROSTINI (VEGETARIAN)

confit grape tomato, Stracciatella, olive oil crostini, basil oil, micro basil, shaved parm

BUTTER-POACHED LOBSTER SPOON (GF)

drawn garlic & tarragon butter, fresh chives, sautéed leeks

OSCIETRA CAVIAR

bite-sized blini, crème fraiche, chives

AHI TUNA TARTARE (GF)

soy ginger marinade, avocado mousse, taro chip

BITE-SIZED YORKSHIRE PUDDING

rare roast beef horseradish cream, caramelized onions, beef jus

LOBSTER GRILLED CHEESE

Canadian lobster, brie, aged cheddar, garlic butter, garnished with tarragon tartare & chives

ELLE'S CRAB CAKE

tarragon tartar sauce, avocado & sweet corn salsa, lime

SALAD COURSE

CHOOSE 2 OF THE FOLLOWING TO OFFER GUESTS
PROVIDE GUEST PREFERENCES WITH 15 DAYS NOTICE

GALACIAN OCTOPUS

romesco sauce, saffron garlic aioli, fingerling potatoes, chimichurri

LOBSTER & CRAB BISQUE

seared scallop, butter-poached lobster, B.C. crab, leeks, corn, tarragon oil, chives

HEIRLOOM TOMATO GAZPACHO

stuffed & fried zucchini flower, Ontario heirloom tomato gazpacho, cucumber & tomato salsa, basil oil, micro basil

BURRATA & SUMMER TRUFFLES

seasonal stone fruit, Italian prosciutto, truffle honey, shaved truffles
served with grilled focaccia & Italian EVOO

PRIMI COURSE

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POTATO GNOCCHI (VEGETARIAN)

San Marzano sauce, confit grape tomatoes, hand made ricotta cheese, parm crisps, basil

PACCHERI AL FUNGHI (VEGETARIAN)

wild mushroom ragout, truffle parmesan cream, chives & parsley, shaved truffles

LOBSTER RISOTTO (GF)

rich lobster broth, butter-poached lobster, tarragon, chives, parmigiana Reggiano

SQUASH RAVIOLI/CORN AGNOLOTTI (VEGETARIAN)

beurre blanc, Ontario peas, Manchego, brown butter bits
note: corn agnolotti available for a limited time only

MAINS

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SOUS-VIDE BEEF TENDERLOIN (GF)

Jerusalem artichoke puree, wild mushrooms,
Ontario asparagus, confit pearl onions, jus

SEARED SCALLOPS

paella style risotto, mussels, clams, prawns, lobster
pimiento peppers, smokey chorizo Ontario spring peas (when available),
Ontario summer corn (when available)

DUCK TWO WAYS (GF)

duck confit, duck breast, parsnip puree, grilled
mushrooms, cherry jus

MISO-GLAZED BLACK COD (WINTER)

carrot ginger puree, chili crisp broccolini, crispy rice cake

SOUS-VIDE HALIBUT (SPRING/SUMMER)

pea puree, sous-vide spring veggies
(wild leeks, shallots, asparagus, peas, baby zucchini, patty pan squash)

SURF & TURF +\$15 (GF)

beef tenderloin, butter poached lobster tail
potato patee, baernaise, asparagus



DESSERT

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CHOCOLATE & CARAMEL DOME

raspberry sorbet, gold leaf, fleur de sel

STRAWBERRY FIELDS FOREVER

lemon poppyseed cake, mint, macerated Ontario
strawberries, strawberry ice cream, lemon curd,
shortbread, crunchy meringue

SEASONAL PAVLOVA

Ontario berries, Ontario stone-fruit, or Ontario citrus
vanilla bean pavlova, mascarpone whipped cream, micro mint

