

STANDARD SIT DOWN DINNER

The go-to option for any special occasion. Treat yourself and impress your guests with an elevated restaurant experience in the comfort of your home, office, or venue. Passed canapes followed by a three-course meal.

PASSED CANAPES

CHOOSE 4 OF THE FOLLOWING

BITE-SIZED LOBSTER ROLL

tarragon tartar sauce, bite-sized brioche roll, chives, bite-sized lobster roll

JERK PRAWN (GF)

avocado, charred corn & pepper salsa, chimichurri

BITE-SIZED ARANCINI (VEGETARIAN)

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

VIETNAMESE SPRING ROLLS (VEGAN, GF)

marinated vegetables, scallions, pea shoots, avocado mousse, soy & ginger glaze, crispy taro

FRIED CHICKEN & WAFFLES

Kentucky fried chicken, pickle, dill ranch, cheddar & chive waffles

TRUFFLE & BRIE GRILLED CHEESE (VEGETARIAN)

truffle paste, caramelized onions, aged cheddar, French brie, smoked ketchup, Dijonnaise

BEET & FRIED GOAT CHEESE (VEGETARIAN)

roasted rainbow beets, fried goat cheese, basil oil, micro basil, aged balsamic

BITE-SIZED CHICKEN/VEGGIE DUMPLING

soy ginger glaze, chili oil, sesame, carrot daikon pickle

BRAISED BEEF SLIDER

braised beef, caramelized onions, roasted garlic aioli, brioche bun

AHI TUNA TARTARE (GF)

soy ginger marinade, avocado mousse, taro chip

SALAD COURSE

CHOOSE 2 OF THE FOLLOWING

AHI TUNA CEVICHE (GF)

chili oil, soy & ginger marinade, avocado & Asian pear salsa, crispy taro root

BURRATA SALAD (VEGETARIAN)

Ontario heirloom tomatoes, fresh basil, basil pesto, toasted pine nuts, Sicilian olives, EVOO, aged balsamic, grilled focaccia

TRUFFLED CAULIFLOWER SOUP (VEGETARIAN, GF)

fried cauliflower, rosemary & truffle crème fraîche, chive & garlic oil, shaved truffles, brown butter

SEARED CARPACCIO (GF)

Dijon truffle aioli, purple potato chips, micro arugula, shaved parmigiana Reggiano, aged balsamic reduction

BABY GEM CAESAR SALAD (GF)

panko-fried hen's egg
caesar dressing, brioche crouton, lardons

CAVOLO NERO (GF)

black kale salad, toasted pine nuts, currants, shaved pecorino, parm cirspis

MAIN COURSE

CHOOSE 2 OF THE FOLLOWING

BRAISED BEEF SHORT RIB (GF)

truffle mash, Ontario asparagus, confit cippolini onions, red wine jus

CARAMELIZED BRANZINO (GF)

parsnip celeriac puree, braised leeks, confit cherry tomatoes, chimichurri, pea shoots

DRY AGED ANGUS STRIP STEAK (GF)

sous vide to mid rare, served with smokey sweet potato puree, crispy potato pave, charred broccolini, Argentinian chimichurri

WILD MUSHROOM & TRUFFLE RISOTTO

(GF, VEGAN)
foraged wild mushrooms, white truffle oil, shaved black truffles, parmigiano, chive oil, chives

BUCCATINI E POLPETTE

handmade bucatini, spicy san marzano sauce, braised lamb & beef meat balls, shaved parmigiana reggiano, fresh basil, chive & garlic oil

DESSERT COURSE

CHOOSE 2 OF THE FOLLOWING

LEMON MERINGUE TART

tangy lemon curd, torched marshmallow fluff, shortbread crust, raspberry sorbet, micro mint

STICKY TOFFEE PUDDING

bourbon butterscotch, caramel popcorn, home made cinnamon ice cream

DECONSTRUCTED S'MORE

flourless dark chocolate torte, torched marshmallow fluff, mini graham crackers, burnt marshmallow ice cream

SEASONAL CHEESECAKE

Ontario berries, port reduction, NY-style cheesecake, citrus curd