

CENTRE



CENTRE



C A T E R I N G M E N U

Let yourself be warmed by our cordial and professional service and enjoy the delights that focus on culinary diversity.



# À LA CARTE

(Minimum 25ppl)

## MORNING SELECTION

### FRESHLY BAKED MUFFIN VARIETY

\$1.99/pc

### APPLE OR RASPBERRY TURNOVER

\$1.99/pc

### FRUIT LATTICE

\$2.50/pc

### FRUIT DANISH

\$2.50/pc

### MORNING BREAKFAST BREADS

\$1.50/pc

### CROISSANT

\$2.25/pc

### CHOCOLATE CROISSANT

\$2.50/pc

### HOUSE BAKED COOKIE ASSORTMENT

\$1.35/pc

### BAGELS & CREAM CHEESE

\$2.25/pers

*add smoked salmon* \$3.25/pers

## HEALTHY STARTS

### SEASONAL FRUIT SKEWER

\$1.99/pc

### BERRY CUP W/ VANILLA CREMA

\$2.99/pc

### MORNING PARFAIT

(Yoghurt/fruit/Granola)

\$3.75/pc

### ASSORTED PLAIN & FRUIT YOGHURTS

\$1.95/pc

### FRESH FRUIT

\$2.00/pc

## CONTINENTAL

### EARLY CONTINENTAL

Assorted Fruit Juices  
Fresh Baked Pastries & Muffins  
House Brewed Coffee & Tea

\$9.25/pers

### HEALTHY START FRESH JUICE TOWER

Maple Granola  
Seasonal Fresh Fruit  
Greek Yoghurt  
House Brewed Coffee & Tea

\$9.50/pers

### EY CONTINENTAL

Assorted Fruit Juices  
A Variety of House Baked Scones & Preserves  
Seasonal Fresh Fruit  
House Brewed Coffee & Tea

\$9.75/pers

### FULL START FRESH JUICE TOWER

Gourmet Pastries & Breakfast Loaves  
Seasonal Fresh Fruit & Yoghurt  
House Brewed Coffee & Tea

\$11/pers



# BREAKFAST BUFFETS

(Minimum 25ppl)

## CLASSIC MORNING

Farm Fresh Scrambled Eggs

Smoked Bacon

Country Sausage Links

Herbed Potato Hash

Seasonal Fresh Fruit

Assorted Breakfast

Pastries & Muffins

Fresh Pressed Orange Juice

House Brewed Coffee & Tea

\$17/pers

## CANADIAN SUGAR SHACK

Farm Fresh Scrambled Eggs

French Crepes & Quebec Maple Syrup

Old Fashioned Baked Beans

Smoked Bacon

Country Sausage links

Brioche Breakfast Pudding & Maple Yoghurt

Seasonal Fresh Fruit

Fresh Pressed Orange Juice

House Brewed Coffee & Tea

\$19/pers

## SOUTH OF THE BORDER

Jack Cheese & Scallion Scrambled Eggs

Smoked Paprika & Chilli Ground Chicken

Black Bean Salsa

Avocado & Cilantro Blend

Picco de Gaillo

Sweet Pepper & Red Onion Hash

Corn Tortilla

Fresh Pressed Orange Juice

House Brewed Coffee & Tea

\$18/pers

## UPSCALE CLASSIC

Eggs Benedict (Florentine & Maple Ham)

Atlantic Salmon Gravlax

Whipped Organic Goat Cheese

Gourmet Mini Bagels

Chive & Truffle Oil & Potato Hash

Exotic Fresh Fruit

Fireweed Honey Yoghurt

Fresh Pressed Orange Juice

House Brewed Coffee & Tea

\$20/pers

## RISE & SHINE

Farm Fresh Scrambled Eggs

Cinnamon French toast

French Crepes & Maple Butter

Smoked Bacon

Country Sausage Links

Old Fashioned Baked Beans

Breakfast Pastries & Muffins

Seasonal Fresh Fruit

Fresh Pressed Orange Juice

House Brewed Coffee & Tea

\$21/pers

# QUICK LUNCH BUFFETS

(Minimum 25ppl)

## TARMAC

EY Garden Salad w/ Seasonal Garden Vegetables & House Dressings

A selection of Wraps & Sandwiches on Signature Breads

- Cajun Chicken
- Classic Egg
- Mediterranean Tuna
- Smoked Turkey
- Maple Ham

Pastry Squares

Assorted Beverages

House Brewed Coffee & Tea

\$17.50/pers

## JETWAY

Chef Soup Of The Day

EY Garden Salad w/ Seasonal Garden Vegetables & House Dressings

Gourmet Signature Sandwichs

- California  
Lemon Chicken/  
Guacamole/ Red Onion/  
Boston lettuce/  
Sundried Mayo

- Upper Deck  
Roasted Portabello  
Mushroom/ Pea Shoots/  
Goat Cheese/ Black Olive  
Tapenade/ Parsley Mayo

- Mediterranean  
Grilled Eggplant &  
Zucchini/ Roasted  
Peppers/  
Caramelized Onion/ Feta/  
Dijonnaise

- Pub Club  
Maple Ham/ Bacon/  
Lettuce/  
Tomato/ Aged White  
Cheddar/ Grainy Mustard

Fresh Baked Cookies

Seasonal Fruit

Assorted Beverages

House Brewed  
Coffee & Tea

\$19/pers

## TOWER

EY Garden Salad w/  
Seasonal Garden Vegetables  
& House Dressings

Montreal Smoked Meat  
Rye Bread  
Kosher Pickle  
Gourmet Mustards

House Chips

Slaw

Pastry Squares

Assorted Beverages

House Brewed Coffee &  
Tea

\$21/pers

## THE RAMP

Tortilla Soup

Mexican Bean Salad

Smoked Tomato &  
Avocado Salad

Slow Cooked Pulled Pork

Assorted Garnishes  
Pretzel Roll

Chipotle Spiced  
Chippers

Pastry Squares

Seasonal Fruit

Assorted Beverages

House Brewed  
Coffee & Tea

\$22/pers

# TRADITIONAL LUNCH BUFFETS

(Minimum 25ppl)

## THE PARKWAY

EY Garden Salad w/  
Seasonal Garden  
Vegetables & House  
Dressings

Herb Butter Baguette

Wild Mushroom Ravioli  
w/ Roasted Garlic &  
Thyme Cream

or

Smoked Chicken  
w/ Chimichurri

Market Vegetables

Roasted Miniature  
Potatos

Gourmet Pastries

Seasonal Fresh Fruit

Assorted Beverages

House Brewed  
Coffee & Tea

\$32/pers

## THE UPLANDS

Chef's Daily Soup

EY Garden Salad w/  
Seasonal Garden  
Vegetables & House  
Dressings

Assorted Baked Rolls

Ontario Roasted Trout  
w/ Lemon Beurre Blanc

or

Rosemary Pork w/  
Apple Relish

Wild Rice Pilaf

Roasted Miniature  
Potatos

Market Vegetables

Gourmet Pastries

Seasonal Fresh Fruit

Assorted Beverages

House Brewed  
Coffee & Tea

\$34/pers

## THE HUNT CLUB

EY Garden Salad w/  
Seasonal Garden  
Vegetables & House  
Dressings

Assorted Baked Rolls

Fireweed Honey  
Glazed Cornish hens

or

Slow Roasted Alberta  
Beef w/ Peppercorn  
Demi

Quinoa & Dried Fruit  
Melange

Roasted Miniature  
Potatos

Market Vegetables

Gourmet Cakes

Assorted Beverages

House Brewed  
Coffee & Tea

\$36/pers



# PLATTED LUNCH

(Minimum 25ppl)

Please select one choice of soup, one choice of salad & one choice of dessert.

## SOUPS

Yukon Gold &  
Coconut Cream Velour w/  
Cilantro Leaves

Fire Roasted Tomato  
Bisque w/ Basil

Roast Chicken & Corn  
Chowder

Gatineau Hills Wild  
Mushroom Nage w/  
Truffle Cream

Market Vegetable Soup

Mexican Black Bean

Celery Root And Apple  
w/ Chive Crème Fraîche

Manhattan Seafood  
Chowder  
(Tomato Broth Base)

## SALADS

### POACHED PEAR

Toasted Walnuts  
Local Goats Cheese - Balsamic  
Syrup - Flower Panache

### TUSCAN LETTUCE BLEND

Grape Tomato - Cucumber - Carrot  
House Dressing - Bib Lettuce  
Blue Cheese - Preserved Figs -  
Prosciutto - Maple Dressing

### WATERMELON & TOMATO

Feta Cheese - Red Onion - Arugula  
Sprouts - White Balsamic  
Vinaigrette

### MARINATED GREEN BEANS

Kalamata Olives - Cherry Tomato -  
Baby Bocconcini - Lemon Dressing

### ARUGULA

Shaved Fennel - Toasted Pecans -  
Apricots - Apples - Dressing

### ROMAINE

Smoked Bacon - Parmesan  
House Crouton Roasted Garlic -  
Vinaigrette

## ENTRÉES

### ROASTED CHICKEN SUPREME

Citrus Basmati Rice Pilaf - Market  
Vegetables - Pan Sauce  
\$27/pers

### GRILLED ATLANTIC SALMON

Garlic Whipped Potato - Market  
Vegetables - Pineapple Relish  
\$32/pers

### ONTARIO PORK TENDER LOIN

Crispy Potato Galette - Market  
Vegetables - Maple Glace de  
Viande  
\$31/pers

### APPLE SMOKED CORNISH HEN

Fried Gnocchi - Market Vegetables  
Mushroom Ragout  
\$33/pers

### ALBERTA STRIPLOIN

Goat Cheese & Chive Mash  
Market Vegetables -  
Roast Garlic Demi  
\$34/pers

### BAKED TROUT

Quinoa & Dried Fruit Melange -  
Market Vegetables & Orange  
Reduction  
\$30/pers

### SPRING GREEN PEA & ASPARAGUS RISOTTO

Shaved Parmesan - Truffle Crema  
\$28/pers

## DESSERT

Apple & Smoked Cheddar  
Cobbler

Chocolate Tart  
Macerated Berries &  
Whipped Cream

Chipotle & White  
Chocolate Crème Brûlée

Lemon Bar - Blueberry &  
Mint Salad

Bourbon Bread Pudding  
Banana Custard  
Butterscotch

Citrus Poppy Seed Loaf  
Strawberries & Grand  
Marnier Basil Sour Cream

Seasonal Fruit Plate

# LUNCH BOXES

(Minimum 25ppl)

Create your lunch box for you and your guests who are on the go... (Minimum order of 25)

## TIER 1

1 Sandwich Choice  
1 Dessert Choice (Same for the whole group)  
Beverage

\$11/pers

## TIER 2

1 Sandwich Choice  
1 Salad Choice (Same for the whole group)  
1 Dessert Choice (Same for the whole group)  
1 Beverage

\$13/pers

## TIER 3

1 Sandwich Choice  
1 Salad Choice (Same for the whole group)  
1 Dessert Choice (Same for the whole group)  
1 Piece Seasonal Fresh Fruit  
1 Beverage

\$15/pers

**Please choose from the underlined categories for you and your guests**

## SANDWICH VARIETY

(2 choices/group) vegetarian excluded

Black Forest Ham/ Lettuce/Tomato/Swiss & Mayo on Kaiser

Smoked Turkey/ Dijon/ Lettuce/White Cheddar on Panini

Grilled Veggies/Pesto Mayo/Sprouts in a wrap

Roast Beef/Onion/ Lettuce/Provolone/Grainy Mustard on Onion Roll

Classic Chicken Salad on Thick Cut Bread (White or Brown)

Classic Egg Salad on Thick Cut Bread (White or Brown)

## SALAD VARIETY

(1 choice for entire group)

Country Potato

Classic Slaw

Greek (Tomato & Cucumber)

Caesar

Garden

## DESSERTS

(1 choice for entire group)

Fresh Baked Cookie (Chocolate Chip)

Carrot Cake

DBL Fudge Brownie

Fruit Crumble Bar

## BEVERAGES

(Choice of 2/group)

Canned pop

Canned juice

Milk 250ml

(2 % or Chocolate)

## SNACK TIME

### CUPCAKES & CREAM

An Array of Gourmet Cupcakes from Manotick's "V's Cupcakes - Chilled Horchata - Spiced Chocolate Milk - Coffee - Tea

\$10/pers

### STAYING HEALTHY

Fresh Juice Towers - Seasonal Fruit Bowls - Yoghurt Dip - Coffee - Tea

\$9/pers

### CANDY CUBES

Hot Lips - M&M - Flavored Jelly Beans - Licorice - Swedish Berries - Funky Flavored Beverages

\$8/pers

### CHIPS N THINGS

Kettle Chips & Garlic Chive Dip - Corn Tortilla & Picco de Gaillo - Crazy Popcorn Mix - Assorted Carbonated Beverages

\$13/pers

### COOKIE MONSTER

Fresh Baked Cookies - Coffee - Tea

\$6/pers

### REVIVAL

Energy Waters - Assorted Energy & Granola Bars - Seasonal Fruit Bowls - Yoghurt Dips

\$11/pers



# DINNER BUFFETS

(Minimum 25ppl)

## THE MEDITERRANEAN

*Chef's Daily Soup*  
*EY Garden Salad w/ Seasonal Garden*  
*Vegetables & House Dressings*  
*Fresh Baked Dinner Rolls*  
*Ricotta & Roast Garlic*  
*Ravioli w/ Herb Cream Sauce*  
*Grilled Chicken w/ Thyme Reduction*  
*Grilled Vegetable Pave Market Vegetables*  
*Roasted Mini Potatos*  
*Pastry Chef's Cakes & Pastries*  
*Coffee & Tea*  
\$42/pers

## THE EUROPEAN

*Chef's Daily Soup*  
*EY Garden Salad w/ Seasonal Garden Vegetables & House Dressings*  
*Wild Mushroom & Goat Cheese Dip*  
*Artisan Crisps*  
*Charcuterie Board w/ Marinades*  
*Seasonal Vegetable Bouquet*  
*Crispy Gnocchi w/ Brown butter & Toasted Walnuts*  
*&*  
*Braised Basque Style Chicken*  
*or*  
*Baked Salmon w/ Soft Herb Pistou*  
*&*  
*Wild Rice Pilaf*  
*Roasted Onion Whipped Potato*  
*Market Vegetables*  
*Pastry Chef's Cakes & Pastries*  
*Coffee & Tea*  
\$46/pers

## THE EXPEDITION

*Chef's Daily Soup*  
*EY Garden Salad w/ Seasonal Garden*  
*Vegetables & House Dressings*  
*Heirloom Tomato & Feta Salad*  
*Egg Noodle w/ Garlic Shrimp & Vietnamese Dressing*  
*Local and Imported Cheese Selection*  
*Assorted Baked Rolls*  
*Slow Cooked Rosemary Pork Shoulder w/ Pan Sauce*  
*or*  
*Pepper Crusted Alberta Beef w/ Cabernet Sauce*  
*Herb Crusted White Fish w/ Lime Sauce*  
*Coconut Sweet Rice*  
*Roast Garlic & Chive Whipped Potato*  
*Market Vegetables*  
*Pastry Chef's Cakes & Pastries*  
*Coffee & Tea*  
\$56/pers

# STARTERS

(Minimum 25ppl)

*Our Plated Dinner is a 3 or 4 Course service. We allow you to choose between Soup or Salad, Appetizer, Entrée & Dessert. Our menu comes with Fresh Baked Rolls & Butter. Coffee & Tea are included. If you and your guests would like to custom create your events menu we would gladly do so.*

## SOUPS

*Sweet Potato & Smoked Bacon w/ Maple Cream*

*Roasted Cauliflower & Thai Curry*

*Lemon Grass Broth w/ Shrimp Dumpling*

*Green Pea w/ Truffle & Sour Cream*

*Lobster Bisque w/ Brandy*

*Fire Roasted Red Pepper Velour w/ Cilantro Leaves*

*Creamy Leek w/ Smoked Chicken*

*Red Bean & Chipotle w/ Lime Drizzle*

## SALADS

*Arugula  
Orange Supreme  
Goat Cheese  
Toasted Pecans  
Champagne Vinaigrette*

*Thai Noodles  
Asian Inspired  
Vegetables - Mint -  
Crispy Shrimp - Sesame  
Dressing*

*Grilled Melon - Feta  
Basil Drizzle - Spicy  
Olives*

*Romaine - Smoked  
Bacon - Parmesan  
House Crouton - Roasted  
Garlic Vinaigrette*

*Tuscan Lettuce Blend -  
Grape Tomato -  
Cucumber - Carrot  
House Dressing*

*Poached Pear -  
Toasted Walnuts -  
Local Goat Cheese -  
Balsamic Syrup - Flower  
Panache*

*Tender Spinach -  
Smoked Cheddar -  
Crispy Bacon - Herb  
Croutons - Creamy  
Grainy Mustard Dressing*

*Frisee - Port Braised  
Dried Cherries - Spicy  
Cashews - Manchego  
Cheese - Citrus  
Vinaigrette*

## APPETIZERS

*Roasted Beet Carpaccio -  
Toasted Pine Nuts -  
Manchego Cheese -  
Tatsoi Sprouts -  
Vanilla Bean Dressing*

*Seared Five Spice Lamb  
Loin - Asian Vegetable  
Slaw - Spicy Cashew  
Sesame Gastrique*

*Tequila Shrimp - Avocado  
Spread - Lime Cocktail  
Micro Salad*

*Organic Goat Cheese -  
Croquette Artisan Thins -  
Black Cherry Compote*

*Grilled Vegetable  
Antipasto - Orange  
Supreme & Basil  
Panache - Kalamata  
Olive Vinaigrette*

*Alberta Beef Tartare  
& Truffle Aioli - Black  
Pepper Crisps*

*Diver Scallops Gatineau -  
Hills Mushroom -  
Sautee- Spring Pea Salad*

# PLATED DINNERS, ENTRÉES & DESSERTS

(Minimum 25ppl)

Our Plated Dinner is a 3 or 4 Course service. We allow you to choose between Soup or Salad, Appetizer, Entrée & Dessert. Our menu comes with Fresh Baked Rolls & Butter. Coffee & Tea are included. If you and your guests would like to custom create your events menu we would gladly do so.

## ENTRÉES

### BROME LAKE DUCK MAGRET

Wild Mushroom Crêpe  
Spring Peas  
Thyme & Orange Mar-  
malade

(3) Course \$46  
(4) Course \$63

### ROASTED RACK OF LAMB

Potato Terrine  
Heirloom Carrots  
Rosemary Glace de  
Viande

(3) Course \$48  
(4) Course \$66

### PAN SEARED CHICKEN SUPREME

Smoked Cheddar  
Polenta Cube  
Miniature Vegetables  
Butter Pan Sauce

(3) Course \$40  
(4) Course \$52

### ALBERTA BEEF TENDERLOIN

Confit Fingerlings  
Onion Jam  
Roasted Parsnips  
Demi Reduction

(3) Course \$52  
(4) Course \$68

### GRILLED ATLANTIC SALMON

Creamy Wild Rice  
Roasted Leeks  
Pineapple & Anise  
Reduction

(3) Course \$39  
(4) Course \$49

### ONTARIO PORK CHOP

Potato Gratin  
Celery Root & Apple  
Puree  
Rosemary Sauce

(3) Course \$43  
(4) Course \$60

### JUNIPER DUSTED BISON

Sweet Potato Whip  
Haricots Vert  
Port & Cherry Jus

(3) Course \$50  
(4) Course \$67

## DESSERTS

Triple Chocolate Mousse  
Cake - Filled Berry Coulis  
Chantilly Cream

Lime Cheese Cake  
Coconut Anglaise

Brownie Rectangle  
Dark Chocolate  
Ganache Cylinder  
Brandied Cherry

Apple Tatin  
Vanilla Bean Whip  
Caramel Sauce

Fraise Au Poivre  
Strawberry's  
Cracked Pepper  
Grand Marnier  
Sweetened Sour Cream

White Chocolate Terrine  
Raspberry Salad

Orange Scone  
Summer Field Berries  
Lavender Custard



# RECEPTION

(Minimum 25ppl)

## PLATTERS

### FROM THE GARDEN

Seasonal Garden Vegetable  
Variety w/ our tangy house  
dip

\$4/pers

### EAST COAST

Atlantic Smoked Salmon  
Canadian Crab  
Claw/Poached Prawns  
Green Mussels w/ Whipped  
Cream cheese, House cocktail,  
Capers, and Onions & Fresh  
baked crostini

\$11/pers

### LOCAL & IMPORTED CHEESE SELECTION

Fine Local & Imported  
Cheeses Selected by our  
Executive Chef w/ Fruit  
preserve, Nuts & House  
Baked Baguette

\$9/pers

### ANTIPASTI DELIGHT

House Made Marinades of  
wild mushrooms/ garlic  
artichokes/ smoked paprika  
& chili roasted peppers/  
Martini Style Brined Olives/  
Aged Balsamic & Fruity Olive  
Oil Dip w/ Fresh Baked  
Crostini

\$7/pers

### SMOKED & CURED CHARCUTERIE

Smoked Canadian Wild  
Game (Bison, Duck, Veni-  
son)/ Dried Imported Meats  
(Chorizo, Kobassa, Prosciut-  
to) w/ Fruit Preserves, Mus-  
tards & Fresh Baked Bread

\$10/pers

### ORIENTAL EXPRESS

California & Sashimi Assort-  
ment w/ Pickled Ginger,  
Wasabi & Asian Spicy Mayo

\$6/pers

### PRAIRIE

A Selection of Artisan  
Terrines & Pates w/ Mari-  
nades, Preserves & Flat-  
breads

\$9/pers

### RISE & SHINE

Start Your Morning Off w/ a  
Selection Of Seasonal Fruit

\$6/pers

Add Our Healthy Yoghurt  
Dip for

\$1.50/pers

## HOUSE MADE DIPS

Create a trio of dips for  
you and your guests. All dips  
are served with a variety of  
artisan crisps, crackers, fresh  
bread

\$8/pers

### FLORENTINE

Spinach/Garlic/Cream  
Cheese/ Parmesan Cheese/  
Sour Cream

### ANTIPASTO

Artichoke/Sundried Tomato/  
Cream Cheese/ Asiago  
Cheese

### MEXICAN

Avocado/Smoked Chilis/  
Cream Cheese/ Roasted  
Corn

### CANADIAN

Smoked Bacon/ Caramelized  
Onion/ Quebec Maple  
Syrup/ Cream Cheese

### EAST COAST

Smoked Atlantic salmon/  
Capers/Lemon Zest/ Dill/  
Cream Cheese/ Sour Cream

### SOUTH WEST

Fire Roasted Red Peppers/  
Roasted Garlic / Smoked  
Paprika/ Jalapeno Cream  
Cheese

### GREEK

Cucumber/ Dill/ Sour Cream/  
Garlic/ Cream Cheese

### MIDDLE EASTERN

Chickpeas/ Tahini/ Garlic/  
Lemon/ Olive Oil

### BRUSCHETTA

Tomato/ Red Onion/ Basil/  
Roast Garlic/ Olive oil

# RECEPTION

(Minimum 25ppl)

## ACTION STATIONS

### SUSHI BAR

Have an assortment of traditional sushi prepared right before your eyes by a sushi master for your event

\$15/pers based on 100pp

### BAJA FLAT

5 Chili Beef Skewer w/ Lime Sour Cream – Tandoori Pork Skewer w/ Cilantro & Mint Puree – Moroccan Chicken Skewer w/ Fig Dip

\$12/pers

### TACO BAR

Smoked Beef w/ Asian Style Napa Slaw – Curried White Fish w/ Mango Preserve & Cilantro Sprouts – Raw Root Vegetable Julienne w/ Lime Dressing & Garlic Aioli – Corn & White Tortilla

\$14/pers

### STREET TRUCK POUTINE

House Cut Fries – Duck Confit & Thyme Glace De Viande – New England Seafood Chowder – MTL Smoked Meat w/ Dijon Gravy & Crispy Sauerkraut St – Albert's Cheese Curds

\$13/pers

### PAD THAI BOX

Egg Noodle – Glass Noodle Pad Thai Sauce – Chicken Shrimp – Egg – Julienne Vegetables – Peanuts – Cilantro Leaves – Limes – Red Rooster Hot Sauce

\$14/pers

## COLD CANAPÉS

Alberta Beef w/ Mini Pancake - Horseradish Aioli

Roasted Beet & Apple Tartare w/ Truffled Goat Cheese

CPS W/ Yukon Gold Potato Spring Pea – Wild Mushroom Balsamic Syrup

Seared Ahi Tuna w/ Wonton Chip & Cucumber Relish

BLT Blinis w/ Grape Tomato Smoked Bacon – Arugula Sprouts – Roast Garlic Aioli

Nova Scotia Lobster Salad w/ Tarragon – Trinity- Lemon Dressing

Asian Noodle Box

Cured Quebec Duck Breast w/ Corn Blini – Black Cherry Jam

Goat Cheese Whip w/ Thuile Box - Maple Cashew Crumbs

Alberta Beef Tartare w/ Creamy Black Pepper Vinaigrette

Lamb Tataki w/ Sweet Soy Marinated Lamb – Scallion & Pepper Salad - Wonton

Watermelon & Feta Perla w/ Balsamic Reduction

Marinated Bocconcini Pick w/ Sundried Tomato Pesto Basil Sprout

## HOT CANAPÉS

Cajun Crab w/ Spiced Aioli

Asian Dumpling ( Shrimp, Vegetable, or Pork) w/ Citrus Soy

Beef Wellington w/ Blue Cheese Crumble

Butter Chicken Cup w/ Curry Corolles – Micro Cilantro

Cuban Pork Melt w/ Cuban Pork – Emanthol Cheese Butter Pickle – Pretzel Toast

Roasted Balsamic Fig w/ goat cheese filling

Crispy Gnocchi w/ Dried Chili Dust – Smoked Bacon Dip

Wild Mushroom Phylo w/ Truffle Sour Cream

Pan Seared Foie Gras w/ Brioche French Toast Apple Butter

Prawn Lollipop w/ Mint Pistou

Chili Rubbed Beef Skewer w/ Lime Sour Cream

**All Canapes are \$30/dz and a minimum of 3dz of one kind is required**

# BAR SERVICES

(Minimum 25ppl)

## BEER

DOMESTIC BEER BOTTLE



Molson Canadian



Alexander Keith's



Coors Light

IMPORT BEER BOTTLE



Stella Artois



Heineken



Clocktower  
Craft Brew



Beau's



Kichesippi

## NON-ALCOHOLIC BEVERAGES



## FEATURED SPIRITS



## WHITE WINES

Bottle of Jackson Triggs Black Reserve Chardonnay \$30

Bottle of Inniskillin Niagara Riesling \$32

Bottle of Woodbridge by Robert Mondavi Chardonnay \$36

Bottle of Kim Crawford Sauvignon Blanc \$42

## RED WINES

Bottle of Jackson Triggs Black Reserve Cabernet Sauvignon \$30

Bottle of Inniskillin Estate Select Pinot Noir VQA \$33

Bottle of Marcus James Malbec, Argentina \$34

Bottle of Woodbridge by Robert Mondavi, Cabernet Sauvignon \$36

## THE BAR

Mix Drinks \$8

Coolers \$8

Domestic Beer \$7

Import Beer \$8

Wine by the glass \$7

Assorted Soft Drinks \$3

Sparkling Water \$4

Prices do not include  
tax or service charge.  
Based on availability



