

HORS D'OEUVRES

CANAPÉ SERVICES

Elegantly petite, small morsels that may be passed by our service team,
or beautifully presented on stationary service trays

GF = can be modified as gluten friendly. **PB** = can be modified plant-based.

HOT CANAPÉS

BEEF CRISPS horseradish aioli, grana padano cheese on crisps
MINI CARIBBEAN CRAB CAKES blue crab, habanero lime aioli, mango coulis
SHRIMP SCAMPI gently crusted shrimp with a garlic aioli **GF**
STUFFED MUSHROOM CAPS cheese crusted cremini, pepper cream cheese, garlic **GF**
ARANCINI risotto, sundried tomato sweet balsamic aioli, roasted pepper sauce
JALAPENO WONTONS smokey peppers, bacon, cream cheese, honey chilli glaze
BACON WRAPPED BRUSSELS wrapped brussels, almonds, chimichurri **GF**
MAHOGANY CHICKEN BITES sesame, scallion, hoisin sauce **PB**
POTATO CROQUETTES cheddar cheese, pepper aioli, hickory sticks
MINI MEATBALL house-made tomato sauce, padano, basil
GOCHUJANG CHICKEN sesame, scallion, gochujang sauce
PARMESAN TOASTS roasted garlic & herb butter, melted cheese on toasts with balsamic

COLD CANAPÉS

BRUSCHETTA CROSTINI roma tomato, basil, balsamic, oil, pesto aioli & feta **PB / GF**
SMOKED SALMON cucumber, herb cream cheese pickled onion **GF**
POACHED ARGENTINIAN SHRIMP with classic charcoal shrimp cocktail sauce **GF**
TUNA WONTON sesame, wasabi, mahogany, cilantro, scallion
STEAK TARTARE tenderloin, shallot, caper, mustard herbs, crostini, horseradish aioli
OYSTERS horseradish, lemon cucumber, gin mignonette **GF**
SMOKED TOFU TOSTADA pico de gallo, chimichurri, salsa roja, cilantro
CAPRESE SKEWER fior de latte, basil and baby heirloom tomato, balsamic glaze

Greet with a Treat 3 pieces 11.99 per person

2-3 choices

Pre-Dinner Canape Service 5 pieces 16.99 per person

3-5 choices

Full Cocktail Party 9 pieces 25.99 per person

5-9 choice

*menus and pricing are subject to change without notice.
prices exclude tax & gratuity*

STATIONARY PLATTERS

Beautifully laden trays prepared to service 10 people

CHEESE BOARD

"Green Thunder" Garlic and Herb Infused Mature Cheddar – *Snowdonia, Wales*
"Red Devil " Red Leicester with Habanero chillies and peppers – *Snowdonia, Wales*
"Black Truffle" Gouda infused with Black Truffle – *Mountain Oak – New Hamburg, ON*

Double Cream Brie
Extra Old White Cheddar

95

CHARCUTERIE

Hungarian Salami, Hot Soppressata, Genoa Salami, Prosciutto.
Mustard and crisps, stuffed olives, pepperoncinis and pickled onion

95

MEATS & CHEESE BOARD

Hungarian Salami, Hot Soppressata, Genoa Salami, Prosciutto.
Mustard and crisps, stuffed olives, pepperoncinis and pickled onion
"Green Thunder" Garlic and Herb Infused Mature Cheddar – *Snowdonia, Wales*
"Red Devil " Red Leicester with Habanero chillies and Peppers – *Snowdonia, Wales*
"Black Truffle" gouda infused with black truffle – *Mountain Oak – New Hamburg, ON*

Double Cream Brie & Extra Old White Cheddar

99

GARDEN CRUDITÉS

with fresh herb dip

40

FRESH FRUITS

sliced seasonal assortment

60

FRESH BAKED DESSERTS

brownies, cheesecake, mini crème brûlée, cannoli, biscotti and cherry jubilee

100

SANDWICH PLATTER

assortment of cut gourmet wraps

steak & jack, chicken caesar, veggie greek, spicy italian, chicken caprese

12 per wrap

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BRUNCH BUFFET

LIMITED FOR GROUPS OF 30+

BREAKFAST, BUFFET STYLE

Sausage or Bacon
Scrambled eggs
French Toast
Home fries
Fresh Seasonal Fruit
Toast Station
Coffee & Tea

UPGRADES

Add Eggs Benedict to Buffet \$4 pp

*plant-based substitutions available upon request

Price: 29.99

Kids 12 & Under: 13.99

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CHARCOAL CLASSIC LUNCH

ENTRÉES

CHARCOAL BURGER

fresh ground beef, smoked bacon, Monterey jack, dill pickle, tomato, shredded lettuce, roasted garlic aioli, butter toasted sesame bun served with fries

CHICKEN CAESAR SALAD

cold roasted chicken, romaine, radicchio, bacon, grana padano, croutons, lemon, house caesar dressing

PAD THAI

stir-fried vegetables, tossed egg, bean sprouts, spiced peanuts, rice noodles, scallions, cilantro, sweet + sour peanut sauce *Choice of Chicken or Shrimp*

REBEL BURGER

plant-based black bean patty, mozza cheez, roasted sweet pepper, shredded lettuce, sliced tomatoes, pea shoots, habanero lime aioli, toasted artisan bun, served with fries

DESSERT

PETITE DARK CHOCOLATE & CHERRY BROWNIE

gluten-friendly chocolate brownie with cherry jubilee, hazelnut ganache and fresh vanilla bean whipped cream

LEMON GELATO

locally sourced, plant-based & gluten friendly

COFFEE OR TEA

26.99 per person

option to add breadbasket service with whipped butter 2.50 per person.

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CHARCOAL ELITE LUNCH

APPETIZERS

PETITE CAESAR SALAD

romaine, radicchio, crouton, bacon, grana padano, house caesar dressing

CHEF'S SOUP

made fresh in-house with seasonal ingredients

ENTRÉES

NEW YORK STEAK

5oz Cali cut New York striploin, garlic mashed potatoes, seasonal vegetables and maître d'hotel butter. **Halal option available*

CHICKEN MARSALA PASTA

roasted chicken, bacon, mushrooms, marsala cream sauce, blistered tomatoes, fettuccine pasta, grana padano, herbs

ATLANTIC SALMON

seared mahogany glazed atlantic salmon, sesame rice cake, seasonal vegetable

VEGETABLE PAD THAI

stir-fried vegetables, tossed egg, bean sprouts, spiced peanuts, rice noodles, scallions, cilantro, sweet + sour peanut sauce

DESSERT

PETITE DARK CHOCOLATE & CHERRY BROWNIE

gluten-friendly chocolate brownie with cherry jubilee, hazelnut ganache and fresh vanilla bean whipped cream

PETITE VANILLA CHEESECAKE

gluten-friendly, baked in house, vanilla bean served with cherry jubilee

COFFEE OR TEA

42.99 per person

option to add bread basket service with whipped butter 2.50 per person.

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SILVER DINNER MENU

APPETIZERS

CHEF SEASONAL SOUP

made fresh in-house with seasonal ingredients

CAESAR SALAD

romaine, radicchio, crouton, bacon, grana padano cheese, lemon, house caesar dressing

ROASTED BEET SALAD

red + golden beets, crumbled goat cheese, orange segments, spiced pecans, arugula, spinach, watermelon radish, maple shallot vinaigrette

ENTRÉES

10 OZ NEW YORK STRIPLOIN

Oxford County steak, garlic mashed potatoes, seasonal vegetables and maître butter

SIENNA RUBBED CHICKEN BREAST

boneless double breasted chicken breast, tomato and sweet pepper beurre blanc, seasonal vegetable, mashed potato, micro greens

TATAKI SALMON

seared Atlantic salmon, sesame seared rice cake, ginger stir-fried vegetables, mandarin kung pao sauce, lotus chips

PESTO PRIMAVERA

sweet pepper-infused pasta, red onion, peppers, cherry tomatoes, and spinach in an oregano pesto sauce topped with feta and toasted walnuts

DESSERTS

DARK CHOCOLATE & CHERRY BROWNIE

gluten-friendly brownie, with cherry jubilee, hazelnut ganache and fresh vanilla bean whipped cream

CRÈME BRÛLÉE

vanilla bean custard served with house-made chocolate-dipped biscotti

COFFEE OR TEA

59.99 per person,
option to add breadbasket service with whipped butter 2.50 per person.

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GOLD DINNER MENU

APPETIZERS

BREAD SERVICE WITH WHIPPED BUTTER

CAESAR SALAD

romaine, radicchio, crouton, bacon, grana padano, lemon, house caesar dressing

GARDEN SALAD

fresh seasonal ingredients

SEASONAL SOUP

made fresh in-house with seasonal ingredients

ENTRÉES

7 OZ TENDERLOIN Oxford county beef served with garlic mashed potatoes, seasonal vegetables, maître d'hotel butter

10 OZ NEW YORK STRIPLOIN Oxford County beef striploin, garlic mashed potatoes, seasonal vegetables, maître d'hotel butter *Halal Available

APPLE BUTTER CHICKEN double breast skin on chicken with mashed potatoes and seasonal vegetables, apple butter veal based jus

TATAKI GLAZED SALMON broiled atlantic salmon, sesame seared rice cake, ginger stir-fried vegetables, mandarin kung pao sauce, lotus chips

BUTTERNUT SQUASH & RAVIOLI brown butter cream sauce, toasted pumpkin seeds, mushroom, spinach, sage

DESSERTS

CRÈME BRÛLÉE vanilla bean custard served with house made chocolate dipped biscotti

VANILLA CHEESECAKE gluten-friendly, baked in house, vanilla bean served with cherry jubilee

PEANUT BUTTER CAKE chocolate graham crust, creamy peanut butter filling, chopped peanuts, fresh whipped cream

COFFEE OR TEA

75.99 per person

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PLATINUM MENU

A CULINARY EXPERIENCE

**WELCOME SPARKLING TOAST
FOR EACH GUEST**

PRIMO

PETITE CAESAR SALAD

romaine, radicchio, crouton, bacon, grana padano, lemon, house caesar dressing

PETITE ROASTED BEET SALAD

red + golden beets, crumbled goat cheese, orange segments, spiced pecans, arugula, spinach, watermelon radish, maple shallot vinaigrette

FRENCH ONION SOUP

cheese blend, caramelized onions, beef broth, bay leaves, thyme, baguette crouton

CHEF SOUP

made with seasonal ingredients

APPETIZER

PETITE BEEF WELLINGTON peppercorn sauce, horseradish aioli, crispy shallots, arugula

OYSTERS 5 freshly shucked oysters served with gin and cucumber mignonette

CLASSIC SHRIMP COCKTAIL

chilled black tiger shrimp with cocktail sauce and brûléed lemon

MUSHROOM CAPS

panko and cheese crusted cremini mushrooms stuffed with smoked pepper, cream cheese, garlic

MAIN COURSE

WAGYU STEAK 7oz Australian wagyu topped with maître d'hôtel butter served with potato pave, seasonal vegetables

RIBEYE 14oz AAA cut a la planche, and served with port-brandied shallot butter served with truffle mashed potato, seasonal vegetables

APPLE BUTTER CHICKEN

double breast skin on chicken, potato pave, squash and parsnip purée, brussels, pearl onions, apple butter veal based jus

TRUFFLE RISOTTO

creamy risotto with mushroom stock, portobella mushrooms, parmesan, truffle oil, thyme

DOUBLE LOBSTER TAIL

2 tails, potato pave, seasonal vegetables, pearl onions, and maître butter

DESSERT

CRÈME BRULÉE vanilla bean custard served with house made chocolate dipped biscotti

STICKY TOFFEE PUDDING toffee sauce, vanilla ice cream and fresh whipped cream

VANILLA CHEESECAKE gluten-friendly, baked in house, vanilla bean served with cherry jubilee

COFFEE & TEA

breadbasket with house-churned butter included. 159.99 per person

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