



PLATED MENU

COCKTAIL HOUR

Chef's selection of three passed hors d'oeuvres

SALAD

choice of one, served with fresh breads and honey-whipped butter

KALE CAESAR

house-made caesar dressing,
toasted chickpeas, grana padano,
crispy kale chip (GF)

SPINACH & RADICCHIO

fennel, strawberry, toasted pumpkin
seeds, champagne vinaigrette (GF)

PANZANELLA

toasted sourdough, heirloom cherry
tomato, fiore de latte, sweet basil,
cucumber, orange-balsamic vinaigrette

BEET & ARUGULA

goat cheese, radish, toasted
sunflower seeds, mustard vinaigrette
(GF)

MEDITERRANEAN FARRO

sundried tomato, cucumber,
kalamata olive, feta, red onion,
lemon vinaigrette



PASTA

choice of one

CHEESE

TORTELLINI

spinach, cream, parmesan

GARDEN VEGETABLE

ORECCHIETTE

cherry tomato, leek, garlic
scape pesto

FUSILI FUNGHI

wild mushroom, kale, truffle oil,
pecorino

ROASTED SQUASH

PENNE

caramelized onion, gorgonzola,
sage, gemelli





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MAINS

choice of one, served with seasonal vegetables, and your choice of herb roasted potatoes, buttermilk mash, lemon garlic quinoa, or celery root purée — add a choice of two mains for \$10 per guest

ROASTED SALMON

spring garlic, preserved lemon, dill

LEMON CHICKEN

free range chicken, garlic cream

SEARED LAMB CHOPS

dried cranberry, rosemary, lemon, feta

ENGLISH-CUT SHORT RIB

red wine demi-glace

SUMMER SQUASH

crispy kale, cherry tomato, feta (VG) (GF)

CAULIFLOWER

capers, anchovy, dill, bread crumb (VG)

AAA STRIPLOIN

chimichurri, mushroom spiked jus
+ \$ market price



DESSERT

choice of one

LEMON TART

lemon curd, meringue, fresh berries

CHOCOLATE TORTE

fresh berries, cream (GF)

DECONSTRUCTED CANNOLI

ricotta, chocolate

STRAWBERRY RHUBARB TRIFLE JARS

vanilla-tonka bean custard

S'MORE

chocolate chantilly, graham cracker
crumble, torched marshmallow

WHITE CHOCOLATE RASPBERRY CHEESECAKE

garnished with fresh mint



*Based on 75 guest minimum. All prices subject to 13% HST, 18% service fee, and delivery fee. Menu selections due 14 days prior to your event date, along with seating plan. Any additional rental fees to be determined upon final selections.