



À-LA-CARTE MENU



YOUR CHOICE

Buffet or *Full Service*

WE SERVE

Cocktails + Beer

UPON REQUEST



CANAPES

\$13.75 PER GUEST

6 bites per person
Choice of 5 canapes

Crab Cakes

Golden crab cakes with zesty dill cream and crunchy wonton crisps.

Truffle Mushroom Arancini

Crispy risotto balls with melty mozzarella, vibrant basil pesto, and tangy sun-dried tomato dip.

Goat cheese and Fig Tartlet

Buttery tartlets filled with creamy goat cheese, sweet fig, and a balsamic glaze.

Korean Fried Chicken Bun

Crispy double-fried chicken tossed in a spicy-sweet gochujang glaze with refreshing pickled cucumber slaw.

Caprese Skewers

Fresh bocconcini, cherry tomato, and basil skewers drizzled with balsamic reduction.

Thai Curry Shrimp

Shrimp on a crispy rice cracker with vibrant Thai curry sauce, coconut milk, lemongrass, and basil.

Miso Cream Mussels

Plump mussels baked in silky miso cream and topped with crisp breadcrumbs.

Duck Confit Wonton Crisps

Golden, crispy crab cakes served with a zesty dill cream and crunchy wonton crisps.

Miso Tuna Wonton Crisp Beef

Flaky miso-glazed tuna on a crunchy wonton crisp with sesame seeds and scallions.

Wellington Bites

Golden, crispy crab cakes served with a zesty dill cream and crunchy wonton crisps.

Braised Beef Sliders

Mini beef Wellington bites with tender beef, mushroom duxelles, and tangy mustard drizzle.

ENCORE

\$ 9.95 PER GUEST

Street Taco Bar

Sliders Station

Burgers and Chicken Fingers

Cheesecake Tiramisu

APPETIZER

\$7.75 PER GUEST

Choice of 2 appetizers

Butternut Squash Soup

Velvety butternut squash soup with a hint of warming spices, garnished with toasted pumpkin seeds and a swirl of creme fraiche.

Kale Caesar Salad

Crisp baby kale tossed with a zesty Caesar dressing, crunchy croutons, freshly shaved Parmesan, and topped with crispy prosciutto.

Beet and Goat Cheese Salad

Earthy roasted beets and sweet pears paired with tangy goat cheese on crisp greens, finished with a drizzle of balsamic glaze.

MAIN COURSE

\$23.75 PER GUEST

All mains include choice of 1 vegan option

Fennel Sausage Farfalle Pasta

Al dente farfalle in a savory fennel sausage and sun-dried tomato cream sauce with basil and Parmesan, paired with roasted vegetables and artisanal focaccia,

Herbed Chicken Breast

Herb-marinated chicken breast filled with spinach and feta, accompanied by roasted fingerling potatoes, savory wild rice pilaf, steamed broccoli with lemon zest, and roasted cherry tomatoes.

Braised Short Rib

Slow-braised short ribs in a robust red wine and herb sauce, served with creamy garlic mashed potatoes, roasted root vegetables, buttered green beans, and creamy polenta.

Grilled Maple Salmon

Salmon fillets grilled with a sweet maple glaze and thyme, alongside herbed wild rice, honey-glazed carrots, roasted Brussels sprouts, and lemon herb couscous.

VEGAN OPTION

Vegan Thai Coconut Curry

A vibrant coconut curry brimming with crisp seasonal vegetables and aromatic Thai spices, accompanied by steamed jasmine rice

Vegan CousCous and Falafel salad

Fluffy couscous with crispy falafel, cherry tomatoes, cucumbers, red onions, and fresh herbs tossed in a zesty lemon-tahini dressing

DRINKS

\$ 2.99 PER GUEST

Coffee + Tea

Soda

Juice