



Allergies & Dietary Restrictions

We try to accommodate all allergies and dietary restrictions
Please advise when selecting menu options

Hors D'oeuvres - Savory

SPICY MARINATED SHRIMP

Cucumber Bowls with Marinated Shrimp, Sauce Remoulade and Fresh Dill

BRUSCHETTA WITH FETA

Grape Tomatoes, Kalamata Olives, Feta Cheese a top a Lemon Goat Cheese Toasted Herbed Crostini

CRISPY ARANCINI BALLS

Double Smoked Bacon, Mozzarella, and Cheddar, with Spicy Marinara

ENDIVE BOATS

Apple, Stilton Cheese & Hazelnut Salad in an Endive Leaf

SMOKED SALMON

Smoked Salmon, Whipped Herbed Cream Cheese, Red Onion, Crispy Capers, in a Mini Black and White Sesame Seed Tart Shell

BUTTERNUT SQUASH TARTS

Pureed Butternut Squash, Sweet Potato, Carrot and Onion in a Phyllo Cup with Toasted Hazelnuts and Balsamic Reduction

WARM HALLOUMI CHEESE POPS

Sesame Coated Halloumi Cheese Drizzled with Honey

BLINI WITH GREEN GODDESS HUMMUS

Smooth Herbed House-made Hummus a top a Tiny Fried Pancake

KOREAN BBQ STEAK SHOTS

Marinated Flank Steak, Coated with Sweet, Spicy, Salty Glaze in a Shot Glass



WARM MAC & CHEESE POPS

Panko Crusted Mac and Cheese Pops with Bacon Jam

MUSHROOM TOASTS

Sautéed Wild Mushrooms, Roasted Garlic, Balsamic Glaze and Parmigiano Reggiano a top a Herbed Crostini

OLIVE TAPENADE

Olive, Capers, Lemon, and Garlic Spread a top a Lemon-Mascarpone Toasted Crostini

SHRIMP BISQUE SHOTS

Smooth, Rich Shrimp Stock with Herbed Cream and Chive Oil

SHRIMP COCKTAIL

Poached Shrimp with a Spicy Cocktail Sauce

PORK TACOS

Tender Pulled Pork Topped with Crispy Asian Slaw, Lime, Cilantro and Siracha Mayo

Bread Service

FOCACCIA AL ROSMARINO

House Made Roasted Garlic and Rosemary Focaccia
Served with Extra Virgin Olive Oil & Balsamic Vinegar

ARTISANAL BREADS

Assortment of Fresh Baked Artisanal Breads, Served with House-Whipped Flaky
Maldon Sea Salt Butter



Starters

ROASTED GARLIC SUNDRIED TOMATO CAESAR SALAD

Crisp Romain Hearts, Lemon Aioli, Roasted Garlic, Sundried Tomatoes, Herbed Croutons, Double Smoked Bacon Lardons, & Parmesan Crisps

CRANBERRY PECAN KALE SALAD

Torn Kale Leaves, Diced Honey Crisp Apples, Dried Cranberries, Candied Pecans and Feta in an Apple Honey Vinaigrette

STRAWBERRY SALAD

Baby Spinach, Strawberries, Blue Berries, Red Onion, and Toasted Almonds, in a Light Dijon - White Wine Vinaigrette

PUMPKIN, APPLE & GINGER BISQUE

Finished with a Coconut Cream and Toasted Pumpkin Seeds

FIRE-ROASTED RED PEPPER SOUP

Smokey and Smooth Red Peppers, Roasted Roma Tomatoes, Topped with Toasted Herbed Ciabatta Croutons

SHRIMP BISQUE

Additional Charge per Guest

Classically French, Smooth, Perfectly Balanced Shrimp Stock, with Fine Herbed Cream

FRENCH ONION SOUP

Rich Beef Stock, Red Wine, Caramelized Onions, Toasted Crostini topped with Melted Parmesan & Gruyere Cheese



**GOURMET CHEF
AT YOUR TABLE**

Entrées

BEEF TENDERLOIN

Dry Rub Filet of Beef Tenderloin, Herbed Fingerling Potatoes, Lemon Asparagus, Chimichurri Sauce, Baby Micro Greens

FILET OF SALMON

Pan-Seared Filet of Salmon, Beurre Blanc Sauce, Basmati Dill & Leek Rice Pilaf, Slow Roasted Cherry Tomatoes, Lemon Asparagus, Baby Micro Greens

CHICKEN BREAST PROVİNÇIAL

Marinated, Pan-Seared Chicken Breast, Citrus White Wine Butter Sauce, Mediterranean Vegetables, Basmati Dill & Leek Rice Pilaf

HONEY SOY-GLAZED CHICKEN

Marinated, Pan-Seared Chicken Breast, Spicy Asian Glaze, Warm Dressed Soba Noodles and a Crunchy Asian Slaw

PORK TENDERLOIN

Dry Rub Roasted Pork Tenderloin, Cherry Shallot Balsamic Sauce, Roasted Vegetables

WILD MUSHROOM & LEEK TART - VEGETARIAN

Portobello, Shiitake, Oyster, Cremini, Leeks, Roasted Garlic, Cashew Cream, and Balsamic Glaze, in a Chia Seed Pastry. Sunflower Pesto Fingerling Potatoes, Lemon Asparagus, Baby Micro Arugula

ROASTED VEGETABLE RICE PILAF - VEGETARIAN

Wild Rice, Braised Shallots, Roasted Root Vegetables, Beurre Blanc, and Fresh Dressed Greens

CELERIAC STEAK - VEGETARIAN

Seared Celeriac Steak, Creamy Potato Purée, Roasted Root Vegetables, Crispy Leeks, Pickled Pearl Onions and Vegetarian Demi Glacé



GOURMET CHEF AT YOUR TABLE

Desserts

LEMON ALMOND CAKE WITH RASPBERRY SORBET

Layered Flourless Cake, Lemon Curd Frosting, Toasted Almonds, Raspberry Sorbet

DECADENT CHOCOLATE CAKE

Decadent, Smooth Chocolate Ganache, Macerated Strawberries,
Chantilly Cream, Toasted Almonds

LEMON CHEESECAKE

Lemon Velvet Cheesecake Topped with Chantilly Cream and Blueberry Compote

CHOCOLATE FRENCH SILK

Chocolate Mousse Topped with Macerated Strawberries
and Chantilly Cream

FRENCH LEMON SABAYON WITH HONEY LAVENDER ICE CREAM

Lemon Sweet Dough, Lemon Curd and Honey Lavender Ice Cream

TIRAMISU

Traditional Italian dessert with layers of Mascarpone Cheese, Coffee-Soaked Lady
Fingers and Chantilly Cream topped with Cocoa Powder and a Coffee Tuile

HAZELNUT TARTLET WITH COFFEE ICE CREAM

Baked Chocolate Almond Shell filled with Creamy Chocolate Hazelnut Ganache,
served with House-made Coffee Ice Cream and Coffee Tuile

ORANGE PANNA COTTA

Smooth and Creamy Orange Infused Panna Cotta Topped with Buttermilk Foam and
Orange Pearls

OLD-FASHIONED APPLE CRISP

Traditional Baked Apple Crisp with Streusel Topping, Served Warm with House-Made
French Vanilla Ice Cream



Coffee & Tea Service

REGULAR OR DECAFFEINATED

Served with Cream, Milk, Sugar, and Sweetener

Late Night Snacks

FRIED CHICKEN AND WAFFLES

Buttermilk Marinated Breaded Chicken Pieces Drizzled with Spicy Sriracha Honey in a Mini Waffle Cup

PORK TACOS

Tender Pulled Pork Topped with Crispy Asian Slaw, Lime, Cilantro and Sriracha Mayo

MINI-BURGER SLIDERS

Caramelized French Onion, Gruyere Cheese & Smokey BBQ sauce

POUTINE

Crispy French Fries dressed with Beef Gravy and Local Cheese Curds