

THE  
**STORYS**  
BUILDING

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# CANAPÉS

**HOT | \$5.50 PER PIECE**

**FRIED CHICKEN (N/F)**  
charred onion ranch + gochujang hot sauce

**STORYS BURGER (N/F)**  
onion chili jam + american cheese  
+ dill pickle + butter lettuce

**CHICKEN SATAY (D/F, G/F)**  
peanut sauce + red onion + cilantro + lime

**LAMB CROQUETTES (D/F)**  
date molasses + red zhoug + dukkha

**SMOKED FISH FRITTER (N/F)**  
dill mayo + tobiko

**SHRIMP TEMPURA (D/F, N/F)**  
sriracha mayo + katsuobushi

**MAC & CHEESE FRITTER (N/F)**  
spicy ketchup

**STEAMED DUMPLING (N/F, D/F)**  
savoy cabbage + shitake mushroom  
+ carrot + black vinegar

**BEET MANTI**  
goat cheese + red beet + poppy seed

**OXTAIL EMPANADA (N/F)**  
aji verde sauce

**MINI FALAFEL BITES**  
sesame bread + tzatziki + radish and watercress

**PROSCUITTO (N/F)**  
air bread + melon + vin santo + honey

**TOSTADA (G/F, N/F, D/F)**  
smoked chicken + onion salsa + avocado crema

**PIDE (N/F)**  
cremini mushroom + mozzarella + truffle crèm

**COLD | \$5.50 PER PIECE**

**TOMATO TOAST (N/F)**  
stracciatella + marinated tomato  
+ basil + vin cotto

**BRIE & APPLE (N/F)**  
quince + apple + fig jam

**WILD MUSHROOM KATAIFI (N/F)**  
roasted garlic mayo + chive

**FRESH SHUCKED OYSTER (N/F, G/F, D/F)**  
lemon + horseradish + mignonette

**MINI SHRIMP PO BOY (N/F)**  
lemon mayo + butter lettuce + hot sauce

**CORN TACO (N/F, G/F)**  
refried beans + avocado + queso fresco

**NORI BITES (N/F, D/F)**  
cured salmon + tobiko + sushi rice + avocado

**STEAK TARTARE (N/F, G/F, D/F)**  
yukon potato chip + horseradish mayo

**AHI TUNA CRUDO (D/F, N/F)**  
squid ink cracker + avocado

**CEVICHE (N/F, D/F, G/F)**  
plantain + tigers' milk + avocado

**VEGAN | \$6 PER PIECE**

**SAMOSA**  
spiced potato + tamarind sauce + toum

**PAKORA**  
seasonal vegetables + toum

**PANI PURI**  
crispy puri + chickpea chole + cilantro chutney

**MINI AVOCADO BITES (G/F)**  
wild rice cracker + pickled red onion  
+ hemp + toum

**SPRING ROLL**  
sweet chilli dipping sauce

**DESSERT | \$5.50 PER PIECE**

**MINI LEMON TARTLET (N/F)**  
sweet pastry + italian meringue + lemon curd

**MINI GELATO CONES**  
pistachio + espresso

**TIRAMISU (N/F)**  
savoyardi + espresso

**CHEESE CAKE (N/F)**  
berry compote

**MINI DONUT**  
lemon curd



# À LA CARTE DINNER

plated | prices based per person

## APPETIZER

select one

### **GREEN OAK SALAD | \$15**

red wine vinaigrette + confit tomatoes + avocado  
+ pearl onion + vin cotto

### **GARDEN WEDGE SALAD | \$22**

kefir lime dressing + puffed grains + parmesan + radish

### **ARTISAN GREENS | \$18**

fine herb vinaigrette + persian cucumber + goat cheese + kohlrabi

### **BABY GEM SALAD | \$22**

green goddess dressing + summer radishes + sliced almonds + ricotta

### **HEIRLOOM TOMATO SALAD | \$24**

upland cress + burrata cheese + vin cotta + red onion + basil

## BEEF

select one

### **FLAT IRON STEAK | \$38**

montreal steak spice + sauce bearnaise + fingerling potatoes + brussels sprouts

### **AAA BEEF CHUCK FLAT | \$44**

roasted garlic pomme purée + green beans + english peas + veal jus

### **SKIRT STEAK | \$42**

chimichurri butter + muhammara + garlic broccoli + potato hay

## CHICKEN

select one

### **CHICKEN SUPREME | \$35**

fregola + sofrito + broccolini + jus

### **HERITAGE CHICKEN | \$38**

piri piri sauce + asparagus + pomme purée

### **CORNISH HEN | \$40**

fingerling potatoes + garlic broccoli + english peas + jus

## FISH

select one

### **BRANZINO | \$ 35**

cococonut fenugreek sauce + cabbage slaw + green beans  
+ fingerling potatoes

### **CHINOOK SALMON | \$38**

chraime sauce + citrus yogurt + pommes purée  
+ broccolini

### **RED SNAPPER | \$ 38**

asparagus risotto + crispy carrot + leek

### **RAINBOW TROUT | \$ 40**

blue crab bisque + confit fennel and tomatoes

Client can offer guests a choice of two mains plus a vegetarian option at an additional cost of \$8 per guest . Menu selections and numbers must be given to the venue 10 business days prior to the event .



# À LA CARTE DINNER

plated | prices based per person

## VEGETARIAN

select one

### **THAI GREEN CURRY | \$35**

coconut rice + poppadom + crispy shallots

### **POTATO GNOCCHI | \$35**

truffle mushroom + chives + parmesan reggiano

### **ASPARAGUS RISOTTO | \$35**

leeks + carrot + chive oil

## PASTA

select one

### **SPAGHETTI AL OLIO | \$16**

thin garlic + chili flakes + parsley  
+ parmesan + evoo

### **SPAGHETTI PUTANESCA | \$16**

gaeta olives + cherry tomatoes + white anchovies  
+ peperoncini + grana padana

### **CACIO E PEPE (N/F) | \$17**

linguini + black pepper + pecorino + chives

### **SPAGHETTI GENOVESE | \$18**

basil pesto + evoo + pine nuts

### **PENNE IN ROSE | \$18**

fresh basil + evoo

### **GNOCCHI POMODORO (N/F) | \$20**

fresh basil + san marzano tomato + grana padana

## DESSERT

select one

### **ESPRESSO POT DE CRÈME | \$15**

cocoa nib streusel + yogurt mousse

### **TIRAMISU | \$15**

mascarpone + dutch cocoa + grand marnier

### **COCONUT PANNA COTTA | \$18**

ginger palm syrup + strawberry + mint

### **DARK CHOCOLATE FONDANT | \$18**

caramelized banana + peanut brittle + vanilla anglais

### **PISTACHIO CAKE | \$20**

elderberry crème chantilly + italian meringue  
+ summer berries



## FOOD STATIONS

priced per person

### TUSCAN RISOTTO STATION | \$20

SAFFRON RICE WITH LAMB SHANK + GREMOLATA

PORCINI MUSHROOM + PECORINO + MOSTO (V)

### POTATO GNOCCHI STATION | \$16

TRUFFLE MUSHROOM WITH PARMESAN AND CHIVES (V)

ROSE SAUCE WITH BASIL AND PANCETA

### SINGAPORE LAKSA STATION | \$18

#### TIGER SHRIMP

egg noodle + scallion + tofu puff + bean sprouts

#### SHITAKE MUSHROOM - (V)

egg noodle + broccoli + sweet potatoes



# FOOD STATIONS

priced per person

## ANTIPASTO TASTING STATION | \$22

a selection of cured meats + assorted local and imported cheeses  
+ grilled marinated vegetables + citrus olives + artisan breads & flat breads

## MEZZE STATION | \$18

hummus + tzatziki + baba ghanoush + tapenade + marinated feta  
+ sun-dried tomatoes + herb cucumber salad + house pickles  
+ olives + flatbreads

## OYSTER BAR | \$6 PER PIECE

hot sauce + mignonette + fresh horseradish + lemon

## CHEESE STATION | \$20

a selection of 5 local & imported cheeses + house preserves  
+ assorted flatbread & crackers

## BAO STATION | \$20

### CHAR SIU (ROAST PORK)

roast pork + pickled daikon and carrot + hoisin sauce + peanuts

### GOCHUJANG EGGPLANT

pickled cucumber + coriander + peanuttisanal bread  
+ preserves + spiced nuts + olives



# FOOD STATIONS

priced per person

## SLIDERS AND FRIES | \$18

### CHUCK AND BRISKET SLIDER

brioche + onion chilli jam + american cheese + butter lettuce

### EGGPLANT AND MOZZARELLA (V)

brioche + confit tomatoes + mozzarella

## PRIME RIB CARVING STATION | \$25

### AAA PRIME RIB

horseradish mayo + au jus + mashed potatoes  
+ guindillas + mustard

## TACO STATION | \$16

choose 2

### PORK BARBACOA

pineapple salsa + hot sauce + cilantro + toum

### SMOKED CHIPOTLE CHICKEN

onion salsa + cilantro + salsa roja + lime crema

### GARLIC SHRIMP

cilantro + guacamole + onion salsa + toum

### SWEET POTATO (V)

lime crema + avocado + pineapple salsa



## LATE NIGHT FOOD STATIONS

priced per person

### PIZZA STATION | \$15

#### MARGHERITA

mozzarella + basil

#### PEPPERONI

pepperoni + cremini mushroom

### FRIED CHICKEN STATION | \$16

#### ADOBO CHIPOTLE CHICKEN

charred onion ranch + slaw

#### BUFFALO CAULIFLOWER

garlic crema + slaw

### SMOKED POUTINE | \$12

#### BRISKET

mozzarella curd + beef gravy + crispy shallots

#### KIMCHI

mozzarella curd + miso gravy + scallion



# BREAKFAST

priced per person

## CONTINENTAL | \$22 PER PERSON

FRESHLY BAKED CROISSANTS

BANANA & OAT MUFFINS

MARKET FRUIT SALAD

HOUSE MADE GRANOLA YOGURT

whipped butter + ontario fruit preserve +  
ontario wildflower honey + seasonal berries

FRESHLY BREWED COFFEE AND SELECTION OF TEA

## ADD ONS | \$6 EACH

BREAKFAST SANDWICH

bacon + egg + english muffin

FRENCH TOAST WITH CARAMELIZED BANANA

nutella

FRENCH TOAST WITH STRAWBERRY

whipped cream

FRENCH TOAST WITH SEASONAL FRUIT

HAM AND LEEK QUICHE

## OMELETTE STATION | \$15 PER PERSON

BABY SPINACH

cheddar

CHORIZO

greek feta



## BREAKFAST CANAPÉS | \$6

minimum of 20 pieces

### ADD ONS | \$6 EACH

#### MIXED FRUIT SKEWER

seasonal fruit and berries

#### VOL-AU-VENT

smoked salmon + dill crème fraîche

#### BRIOCHE BREAD PUDDING

nutella + vanilla pastry cream

#### BREAKFAST BUISCUIT

cheddar + scallion

#### PANCAKE SKEWER

greek yogurt + maple syrup

#### STORYS BREAKFAST SANDWICH

organic egg + avocado + house bacon

#### MINI TARTLETTES

house selection



## BREAKS

### SWEET BREAK PACKAGE | \$16

ALMOND TARTLET

MACARONS

DECADENT COOKIES AND BROWNIES

ROSEMARY AND ORANGES CONES

FRESHLY BREWED COFFEE AND SELECTION OF TEA

### SWEET BREAK PACKAGE | \$16

FLATBREAD AND BABAGANOUSH

CRUDITES AND SUN-DR I ED TOMATO PESTO

CITRUS OLIVES

HOUSE MADE ROSEMARY S CONES AND LEMON BUTTER

SEASONAL FRUIT PLATTER

FRESHLY BREWED COFFEE AND SELECTION OF TEA



## LUNCH

### CONTINENTAL LUNCH | \$30 PER PERSON

#### BUTTERNUT SQUASH SOUP

toasted pumpkin seeds + sour cream

#### PASTA SALAD

sundried tomato pesto + fresh basil + greek feta

#### ARTISAN GREEN SALAD

red wine vinaigrette + fresh radish

#### EGGPLANT AND PESTO WRAP

avocado + tomato + goat cheese

#### PIRI PIRI CHICKEN SANDWICH

brioche bun + romaine + roasted garlic mayo + pickled onion

### ADD ONS | \$8 EACH

#### CAESAR SALAD

croutons + parmesan + caesar dressing

#### ISRAELI COUSCOUS

grilled vegetables + feat + fine herbs

#### SLOW ROASTED BRISKET IN RYE

dijon mustard + caramelized onion + arugula

### LUNCH FOOD STATIONS

#### SLIDERS AND FRIES | \$14

brioche + tomato harissa + cheddar + cavendish fries

#### HOUSE MADE RICOTTA RAVIOLI | \$12

pomodoro sauce + parmesan + fresh basil

#### MEZZE STATION | \$18

hummus, tzatziki + baba ghanoush + tapenade  
+ flatbread + marinated feta + sun-dried tomatoes  
+ herbed cucumber salad + house pickles & olives



## PLATED LUNCH

\$45

### 1st COURSE

choice of:

#### **BUTTERNUT SQUASH SOUP**

crème fraîche + toasted pumpkin seeds

#### **MESCLUN GREEN SALAD**

english cucumber + pistachio  
+ red wine vinaigrette + pickled onion

### 2nd COURSE

choice of:

#### **PRIME RIB BURGER**

brioche bun + pommes frites  
+ aged cheddar + caramelized onion

#### **RIGATONI POMODORO**

san marzano tomatoes + fresh basil

### 3rd COURSE

#### **LEMON MERINGUE**

italian meringue + lemon curd



## PLATED LUNCH

\$50

### 1st COURSE

choice of:

#### **ROASTED BEET SALAD**

green oak + goat cheese + pine nuts

#### **BABY GEM LETTUCE AND WALNUT SALAD**

pickled onion + parmesan cheese + grainy mustard dressing

### 2nd COURSE

choice of:

#### **ORGANIC CHICKEN BREAST**

fregola + brussels sprouts + soffrito

#### **PEA RISOTTO**

fresh herbs + balsamic

### 3rd COURSE

#### **LEMON MERINGUE**

italian meringue + lemon curd



## PLATED LUNCH

\$55

### 1st COURSE

choice of:

#### ARUGULA FIG SALAD

feta cheese + vin cotto

#### CAESAR SALAD

white anchovies + sourdough croutons

### 2nd COURSE

choice of:

#### FLAT IRON STEAK

fingerling potatoes + café de paris butter  
+ charred broccolini

#### POTATO GNOCCHI

truffle mushroom

### 3rd COURSE

#### COFFEE CHOCOLATE BRULÉ

honeycomb + yogurt mousse



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