



GOLD MENU PACKAGE

\$175.00 per guest includes:

*4 Passed Hors d'Oeuvres & 3 Course Plated Dinner Service & Coffee & Tea Service
Standard Tableware, White Linen, Linen Napkins, Table Glassware & Bar Wine Glasses
Culinary & Service Staff - Culinary & Service Staff for 8 hours - 1 Server Per 15 Guests
price subject to change pending final menu selection & product availability

PASSED HORS D'OEUVRES

select four

*Spicy Tuna Roll, Crunchy Tempura Bits, Wasabi Mayo
Risotto Cake, Steamed Asparagus, Truffle Oil, Shaved Parmesan
Ginger Soy Tuna Poke, Sweet Rice, Avocado, Broccoli Sprouts, Black Sesame
Smoked Salmon Latke, Crème Fraiche, Fresh Dill
Avocado & Mango Rice Paper Rolls, Blueberry Reduction
Baby Potato Skin, Chives, Dill Creme Fraiche
Chili Garlic Sriracha Jumbo Shrimp, Grilled Pineapple Mango Salsa*

DINNER SERVICE

FIRST COURSE

**select one*

Green Goddess Salad

Baby Arugula, Asparagus, Snap Pea, Green Pea, Edamame, Honey Lemon Vinaigrette

Beet Love

Baby Arugula, Roasted Beet, Goat's Cheese, Pomegranate Vinaigrette

Truffle Wild Mushroom Soup

Mushrooms, Vegetable Stock, Onion, Garlic, Celery, Carrot, Parsnip, Oregano, Turmeric, Dill, Salt, Pepper

Mint Green Pea Soup

Onion, Fresh Mint, Coconut Milk, Parmesan Chip

MAIN COURSE

**select two protein*

*Herb Crusted Beef Tenderloin, Rosemary Butter
Baked Chicken Breast, Roasted Garlic, Caramelized Onion, White Wine Jus
Roasted Salmon, Fennel, Citrus & Chiles
served with choice of one starch side and one vegetable side
Garlic Potato, Parsnip, Cauliflower Puree
Olive Oil Roasted Baby Potatoes, Lemon, Fresh Mint
Green Beans, Caramelized Shallots, Lemon & Parmesan
Grilled Asparagus, Lemon Dill Butter*

**VEGETARIAN/VEGAN/GLUTEN FREE*

Grilled Portobello Mushroom Steak, Balsamic Reduction

DESSERT

*Fresh Fruit
Chocolate Sorbet*

COFFEE & TEA SERVICE

LATE SNACK

GRAZING TABLE

Creamy Brie ~ Herb & Garlic Boursin ~ Aged Cheddar ~ Balsamic Fig Jam
Hot Salami ~ Italian Ham ~ Champagne Salami ~ Grainy Mustard
Marinated Olives ~ Garlic Pickles ~ Caramelized Onion & Garlic Jam
Selection of Gluten Free Breads and Crackers
Sea Salt Kettle Chips ~ Sweet & Salty Popcorn
Grapes ~ Fresh Ontario Berries

POUTINE BAR

Roasted Herb Potato Wedges & Gluten Free Gravy
with selection of toppings
Cheese Curds ~ Bacon Bits ~ Crispy Onion ~ Pickled Jalapeno ~ Classic Sriracha

GRILLED CHEESE BAR (Gluten Free Bread)

Lobster, White Cheddar, Pancetta
or
Fontina, Prosciutto, Fresh Fig
served with
Sweet Potato Fries and Chipotle Aioli

MINI BURGER BAR (Gluten Free Buns)

Sirloin Beef | Moroccan Portobello
Grainy Mustard ~ Smokey Ketchup ~ Garlic Aioli ~ Sweet Jalapeno Jam,
Sliced Pickle ~ Plum Tomatoes ~ Aged White Cheddar ~ Double Smoked Bacon
served with
Spicy Potato Wedges with Sriracha Mayo

POKE BAR

Tuna | Salmon | Sweet Sushi Rice
Edamame | Avocado | Seaweed Salad | Crispy Onion
Pickled Ginger | Fried Kimchi | Mango Salsa | Tobiko | Crispy Nori
Wasabi Aioli | Ginger Yuzu Dressing | Classic Sriracha

OYSTER BAR

Assorted East Coast & West Coast Oysters
Freshly Grated Horseradish | Classic Mignonette | Sriracha Cocktail Sauce
Lemon Wedges | Hot Sauce

TACO STAND

Chili Rubbed Tuna | Lime Chipotle Pulled Chicken
Quinoa Black Bean (VG) | Chili Pomegranate Short Rib
Avocado and Grapefruit Salsa, Charred Corn and Jalapeno Salsa, Mango Salsa,
Pico De Gallo, Cilantro Citrus Guacamole, Chipotle Refried Beans
Black Bean Hummus and Corn Flour Tortillas