



Appetizer / Hors d' Oeuvres

Signature Steak Bites with garlic aioli & BBQ dipping sauce

Onion Rings with beer mustard dipping sauce (V)

Arancini stuffed with mozzarella and served with tomato basil jam (V)

Veggie Spring Rolls with sweet chilli dipping sauce (V)

Pork Wontons with hoisin dipping sauce

Chicken Wings (S&P, BBQ, Cajun, Buffalo, or Hot n' Honey)

Cauliflower Bites with pickled onion & romesco sauce (GF/VE)

Goat Cheese Dip with tomato & shallot confit and garlic naan bread (V)

Potato & Bacon Croquettes with romesco dipping sauce.

Buffalo Chicken Antojitos with bell pepper, garlic cream cheese & sour cream

Veggie Antojitos with bell pepper, garlic cream cheese & sour cream (V)

Chicken Satay Skewers with peanut sauce (GF)

Red Wine and Herbed Steak Skewers

Wild Mushroom Arancini with Truffle Aioli

Gyu Salmon Tartare on cucumber with soy-caviar & sesame sriracha aioli

Caprese Skewers bocconcini, basil, cherry tomato, balsamic reduction (V)

Bison Swedish Meatballs with pineapple sweet & sour sauce

Mushroom Duxelles Toast Points (V)

Truffle Parmesan Stuffed Mushroom Caps (V)

Beef Carpaccio with horseradish Cream, pickled mustard seeds and shaved pecorino on crostini

Caprese Bites with whipped goat cheese, arugula pesto and balsamic reduction

Caprese Skewers with bocconcini, cherry tomato, basil, and balsamic reduction

Sauteed Prawn Skewers with chimichurri and lemon aioli

Tuna Tartare with sriracha aioli, pickled apples & crispy onions on wonton crisps

Mini Grilled Cheese with spiced tomato confit

Shrimp Tostada with chipotle crema and pineapple salsa

Chicken Tostada with salsa guajillo and lime feta

Antipasto Skewers with cured meats, cheeses, and olives

Fried Chicken Bites with maple hot sauce

Mushroom and Truffle Arancini with herbed aioli

Pita Crisps with beet hummus & crispy shallots

Greek Marinated Chicken Skewer with tzatziki dipping sauce.

Greek Marinated Veggie Skewer with tzatziki dipping sauce.

Coconut Shrimp with red pepper aioli

Shrimp Ceviche with cucumber, serrano chillies, red onion, and lime

Dinner Options

Soup:

Butternut Squash with Smoked Paprika and Spiced Pumpkin Seeds

Cream of Wild Mushrooms Soup with Truffle Oil

Potato Leek with Lemon, Fried Leeks, and Dill Oil

Seafood Chowder (White Fish, Prawns, and Crab)

Tomato Bisque (Vegan)

Salads:

Green Salad with Radish, Apple, Shallot and Charred Apple Vinaigrette

Caprese Salad with Hot House Tomatoes with Mozzarella, Balsamic Reduction and Micro Basil

Caesar Salad with Romaine Hearts, house Dressing, Pecorino, and Anchovy Breadcrumbs

Baby Spinach with Goat Cheese, Pumpkin Seeds, Strawberries and Sherry Vinaigrette

Summer Watermelon Salad, With Feta, Fresh Mint, and a Lime Vinaigrette

Entrees:

Served with your choice of two sides.

Manitoba Beef Tenderloin with Grainy Dijon and Peppercorn Sauce

Braised Brisket with Onion Jus

Chicken Supreme with Apricot and Caramelized Onions

Chicken Breast with Goat Cheese, Arugula Pesto, and Roasted Lemon

Salmon with Herbed Breadcrumbs and Fresh Herb Pitsu

Manitoba Pickerel with Browned Butter and Crispy Sage

Seasonal Vegetarian Option Upon Request

Sides: Roasted New Potatoes

Rice Pilaf

Honey Glazed Yams

Citrus Glazed Carrots

Asparagus With Beurre Blanc

Wild Mushroom Risotto

Creamed Spinach and Kale

Red Curry Roasted Cauliflower

French Green Beans

Broccoli

Roasted Root Vegetables

Garlic Mashed Potatoes

Add on:

Crab Claw

Jumbo Prawn

Seared Scallops

Deserts:

Lemon tart with Berries and Mint

Chocolate Raspberry Cheesecake

Vanilla Panna Cotta with Strawberries

Crème Caramel/ Hazelnuts

To Start or Late at Night:

Charcuterie Board

Oyster Bar

Pasta Bar

Taco/Poutine Bar

Chicken Tender Bar

Wing Bar

Taco Bar

Nacho Bar

Flat Bread Bar

Buffet Options available upon Request

Ask Us About Our Option to Create a Personalized Menu with
Our Chef