



Dinner Menu Options

Prices Start at \$125.00 Plus Taxes and Service 18%

Menu Includes Hummus, Babaganoush, Flat Breads, Assorted Rolls, Pickles,
Peppers, and Olives on the Table

Caterer: Edmund Duarte

Manager Service and Sales: Justin Duarte

Hors D'Oeuvres

Room Temperature

Mini Grilled Vegetable Wraps with Babaganoush

Bruschetta with Fresh Basil

Ratatouille on a Belgian Endive

Wild Mushroom Sauté with Red Pepper, Fresh Herbs and Garlic Crostini

Thai Salad Roll with a Thai Chilli Dipping Sauce

Grilled Polenta with Oven Baked Tomato and Black Olives

Assorted Maki Rolls with Pickled Ginger and Wasabi

Smoked Salmon Rosette with a Caper Garnish on a Chive Blini

Norwegian Smoked Salmon Pinwheel with Parve Cream Cheese

Smoked Salmon Mousse on a Thin Pumpnickel Wafer

Grilled Salmon Skewer with Honey Mustard Dipping Sauce

Salmon in Vol-au-vent with Mango and Pineapple Salsa

Charred Rare Sesame Crusted Tuna on a Taro Chip with Peach Chutney

Tuna Carpaccio Roulade with Ginger and Tropical Fruits on a Belgian Endive

Red Snapper Ceviche on Cilantro Tortilla

Charred Rare Rosemary Beef on a Sweet Potato Chip

Beef Carpaccio with a Dijon and Thyme on a Garlic Crostini

Traditional Steak Tartare on a Baguette Wafer

Mini Corned Beef, Pastrami and Montréal Smoked Meats with a Pickle Garnish on Assorted Rye Bread

Green Bean Wrapped in Rare Roast Beef with a Dijon Dipping Sauce

Shredded Hoisin Duck on a Wonton Wafer

Confit of Duck with an Orange Zest in a Beggar's Purse

Middle Eastern Grilled Chicken Slivers with Cilantro in a Mini Pita

Dry Vermouth and Tarragon Chicken on a Baked Taro Chip

Sesame Chicken Parcels on a Buffalo Chip

Hot Item Selections

Falafel Fritters with a Lemon Coriander Dipping Sauce
Phyllo Tartlets with a Fricassee of Wild Mushrooms
Vegetarian Mini Spring Rolls with Plum Dipping Sauce
Traditional Mini Egg Roll with Plum Dipping Sauce
Portobello Mushroom and Arugula Bruschetta with an Extra Virgin Olive Oil Drizzle
Potato and Spinach Puffs
Spinach and Roasted Garlic in a Phyllo Triangle
Sweet Potato with Caramelized Onion in a Phyllo Triangle
Wild Mushroom Duxelle in a Phyllo Cup
Mini Mushroom Crepe with a White Mushroom Dipping Sauce
Sweet Potato Fries with Red Pepper Mayonnaise Dip Served in a Paper Cone
Straight Cut Shoe String Fries with a Red Pepper Mayonnaise Dip Served in a Paper Cone
Vegetable Samosas with a Tropical Chutney Dipping Sauce
Mini Latka with Apple Sauce
Mini Potato Cup with a Wild Mushroom Ragout
Smoked Salmon Rosette with a Caper Garnish Served on a Warm Mini Latka
Seared Citrus Infused Sea Bass Medallion with a Light Cajun Seasoning and Apple Chutney
Citrus Infused Sable with a Tropical Chutney
Grand Banks Cod with Potato and Parsley Croquet
Grilled Tuna Brochette with a Balsamic Glaze
Lemon Chicken Satay with a Fresh Herb Dip
Green Bean Chicken Baton with Sesame Seed Crusting
Tarragon Chicken Pot Sticker
Chicken Dim Sum with a Hoisin Sauce Served on an Asian Spoon
Chicken Fries Served in a Paper Cone with Spicy Ketchup
Shredded Middle Eastern Chicken with Shredded Lettuce and Tahini Served in a Warm Mini Pita
Mediterranean Herbed Chicken with Diced Black Olives on Grilled Polenta
Curried Coconut Chicken Sticks Served in a Paper Cone
Moroccan Cigars
Mini Beef Wellington with a Mushroom Duxelle and Merlot Reduction
Lamb Kofta Skewer with a Mint Dipping Sauce
Beef Satay with Thai Chilli Dipping Sauce
Mini Beef Sliders with Caramelized Onion on a Toonie Bun with Ketchup and Mustard
Hot Dog in a Blanket with Mustard Dipping Sauce

Reception Stations

All Prices are an Additional Per Person Cost and Plus Taxes and Service 18%

Mashed Potato Martini \$5.50

Yukon Gold, Sweet Potato, and Wasabi Mashed Potatoes served in a Cosmo glass with assorted toppings that include a Spicy Tomato and Pesto, Wild Mushroom Duxelle, and Poutine with Non-Dairy Cheese and Gravy.

Harvest Tapas Table \$6.50

Garden Fresh Crudité's that are elegantly displayed. Accompanied by Pita, Wonton Chips, and Armenian Flat Breads along with Dips which include the Traditional Hummus, Babaganoush, Tahini, Matboucha, and Black Olive Tapenade.

Soup Station \$6.50

A station that offers a selection of Seasonal Soups such as Roasted Butternut Squash with Diced Granny Smith Apple, Potato and Leek, and Smoked Chicken Consommé with Diced Carrot and Cognac. Can also Choose from a Chive Aioli or Red Pepper Swirl Garnishes.

***Pureed Gazpacho, Cucumber, and Roasted Yellow Pepper available as a cold selection during the Summer months

Pad Thai Noodle Bar \$7.50

Asian Noodles including Shanghai and Chow Mein Noodle cooked in Authentic Nut-Free Thai Sauces and a Julienne of Vegetables cooked to order and served in Chinese Take-Out Boxes with Chop Sticks.

***Rice Noodles available as Gluten Free Option

South Western Station \$8.50

Tacos and Burritos with choice of Chicken or Beef Filling, Shredded Lettuce, Jalapeño Peppers, Diced Tomato and Traditional Salsa accompanied by Sautéed Peppers, Shallots and Chives.

***Chilli con carne available in pumpernickel loonie buns

Fast Food Station \$9.25

Mini 4oz Hand Made Hamburgers and Hot Dogs served with Full Condiments which include Ketchup, Mustard, Diced Onion, Relish, Mayonnaise, Sliced Tomato and Shredded Lettuce. Also accompanied with Spicy Curly Fries OR Shoe String Straight Cut Fries OR Sweet Potato Fries served in Chinese Take Away boxes with Red Pepper Mayonnaise.

Dim Sum Station \$9.25

Handmade Chicken, Beef, Duck, and Vegetarian Dim Sum cooked in bamboo steamers and served on Asian Spoons. Authentic Nut-Free sauces and full traditional Décor elegantly displayed.

Asian Satay Station \$9.50

Assorted Satay of marinated Duck, Chicken and Beef served on Hot Stones. Accompanied by Room Temperature Asian Noodle Salad and Vegetable Tempura with Assorted Traditional Asian Dipping Sauces such as Thai Chilli, Hoisin, and Teriyaki.

***Can be all nut free and Gluten Free items available

Panini Milanese \$9.50

Assorted Mini Rolls with traditional Pulled Veal and Beef pressed with Sauté Onion, Mushroom, and Grilled Red Pepper. Grilled Chicken or Roasted Turkey available as a substitute or addition option.

***Vegetarian option of Assorted Grilled Vegetables and Sauté Mushroom.

Fire and Ice Station \$9.50

Visual display of Smoked Fish and Ceviche de Mero on backlit ice blocks flamed on the plate with warm Triple Distilled Vodka.

Meat Carvery Station \$10.50

A traditional Meat Carvery with Five different meats, which include Montréal Smoked Meat, Pastrami, Corned Beef, Grilled Salami and Roasted Breast of Turkey that are all expertly carved by a uniformed Chef. Included is an Assortment of Rye Breads, Sliced Pickles, Cranberry Sauce, Coleslaw, Sliced Hot Banana Peppers, and Fancy Mustards.

***Smoked Turkey and Other Traditional Favorites are also Available

Smoked Fish and Gravlax \$10.50

Norwegian and Nova Scotia Smoked Salmon and Gravlax carved for your guests and served on thinly sliced Pumpernickel and Baguette. Full Condiments to include Lemon Slices, Capers, Grated Egg White and Egg Yolk. Assorted Smoked Fish also available such as; Smoked Sable, Trout, Peppered Mackerel and Whitefish.

Middle Eastern Shawarma Station \$11.50

Chicken Shawarma expertly sliced by a uniformed Chef off a Traditional Shawarma Broiler. Shawarma is accompanied by Falafel Balls and Warm Pita. Dips to included Hummus, Babaganoush, and Tahina.

***Lamb is available at MARKET PRICE

Sushi Station \$11.50

Authentic Assortment of High Grade Sushi, Maki Rolls, California Rolls, and Sashimi. Station includes a uniformed Chef, Traditional Wasabi, Pickled Ginger, and Low Sodium Soya sauces.

Maritime Station *Market Price*

Skewers of Sautéed Citrus Sable, Herbed Salmon, Cajun Sea Bass, and Peppercorn Crusted Yellow Fin Tuna with a Balsamic Caper Sauce.

Champagne and Caviar *Market Price*

Exquisite Caviars displayed on a Crushed Ice Bed served with assorted Wafer Thin Toasts, Diced Egg Whites, Premium Frozen Vodka and Chilled Champagne.

Salads

California Mix with Mandarin Oranges and Crunchy Noodle Garnish with Honey Mustard Dressing

Radicchio, Arugula and Lamb's Lettuce with Toasted Fennel Seed Vinaigrette

Crispy Iceberg Lettuce with Nut-Free Croutons and a Light Caesar Dressing

Boston and Red Leaf Lettuce with Sun-Dried Cranberries and Toasted Pine Nuts and Lightly Drizzled with a Herbed Raspberry Vinaigrette

Belgian Endive and Baby Boston Lettuce with Radicchio Chiffonade and Crackling in a Honey Lemon Dressing

Baby Spinach and Boston Lettuce Garnished with Heart of Palm, Slivers of Mango and Strawberry with a Citrus Vinaigrette

Three Leaf Lettuce with Sun-Dried Bing Cherries and Roasted Pear Drizzled with a Sweet Poppy Seed Dressing and a Twirled Grissini Garnish

Mixed Greens with a Nest of Grilled Vegetables and Marinated Mushrooms Drizzled with a Coarse Tomato, Bermuda Onion and Red Wine Vinaigrette

Traditional Greens with Button Mushrooms, Snow Peas, Julienne of Carrot and Diced Cucumber finished with a Herbed Italian Dressing

Montage of Sliced Red and Yellow Tomatoes with Slivers of Radish and Green Olives Garnished with Cubed Tofu and a Greek Oregano Vinaigrette

Five Leaf Lettuce atop a Grilled Portobello Cap with Slivers of Yellow Pepper, Sun-Dried Tomato and Black Olive with a Basil and Virgin Olive Oil Pesto Drizzle

Delicate Butter Lettuces with Toasted Sunflower Seed and Slivers of Strawberry and Kiwi Wafers with a Tarragon Dressing

Three Leaf Lettuces with Mandarin Oranges and Candied Pecan Garnish with a Honey Mustard Drizzle

Baby Spinach and a Mix of Oriental Greens Garnished with Slivers of Heart of Palm and Nut-Free Crunchy Noodles finished with a Light Oriental Dressing

Traditional Israeli Salad on a Grilled Vegetable Tapis Drizzled with Extra Virgin Olive Oil

Soups

Rich and Creamy Potato and Leek with a Fried Leek Garnish

Traditional Minestrone Genovese

Venetian Style Pasta and Bean

Portuguese Caldo Verde with Merguez Sausage and Shredded Kale

Roasted Butternut Squash Soup with Caramelized Apple OR a Chive Aioli Swirl

Vine Ripe Roma Tomato and Gin with Chopped Sage Garnish

Greek Lentil and Carrot

Wild Mushroom Mélange with Chopped Fresh Garden Herbs

Sweet Potato Puree with Ginger and Curry

Sweet Corn Chowder with a Touch of Chili

Pureed Potato and Wilted Spinach in a Light Chicken Broth and Virgin Olive Oil Drizzle

Beef and Barley

Chicken Noodle with Vegetable Brunoise

Essence of Smoked Chicken with Black Truffles and Cognac

Traditional Chicken Soup with Matzo Balls or Kreplach, Hand-cut Egg Noodles and Diced Green Onion and Carrot

Split Pea with Diced Oven Roasted Merguez Sausage

Shredded Atlantic Salmon with Diced Potato and Carrot with Chopped Cilantro

Chinese Chicken Congee with Crispy Shallots and Calabrese Garlic Finished with a Touch of Sesame

Chilled Gazpacho with Fresh Garden Herbs

Cold Split Pea with Chives and Lemon

Enhanced Appetizers

(All Items Plated)

Grilled Atlantic Salmon on Baby Spinach with Slivers of Mango, Drizzled with a Honey Mustard Dressing

Citrus Infused Sea Bass, Grilled Eggplant, on Young Lettuces with a Blood Orange Vinaigrette

Giant Spring Roll cut on the bias atop Three Leaf Lettuces with a Sweet Poppy Seed Dressing

Thai Salad Rolls on Assorted Baby Greens with an Asian drizzle

Three Leaf Lettuce with Sun-Dried Cranberries, Roasted Pear and Strawberry Slivers garnished with Twirled Grissini accompanied by Butternut Squash Soup Shooter in a Cosmo Glass with a Chive Swirl

Carpaccio of Beef on Lambs Lettuce Mix, Halves of Red and Yellow Grape Tomato, Dried Shallots and Whipped Balsamic Drizzle

Medallions of Seared Tarragon Sea Bass with Roasted Fennel and Sweet Orange Demi-Glaze

Grill Marked Pacific Smoked Salmon on Fresh Greens, warm Walnut Dressing, garnished with Capers and Pumpernickel Wafer

Vine Ripened Tomato Stuffed with Diced Sashimi Cilantro Salad on Young Romaine Lettuces, Diced Bermuda Onion and a Red Wine Vinaigrette

Nest of Ceviche de Mero, Grilled Pineapple Wedges on Belgian Endive Leaves, atop Tender Butter Lettuces and Light Raspberry Vinaigrette

Warm Wild Mushroom Duxelle in Phyllo Cup, Twined with Mescaline Green Mix, with an Apple Cider Vinaigrette

Tarragon and Wild Mushroom Risotto on Tapis of Grilled Vegetables Garnished with Shredded Muscovy Duck L'Orange

Thinly Sliced Smoked Sable Montage on an English Cucumber Wafer, Oak Leaf and Butter Lettuces, Shallots and Lemon Caper Dressing

Fish Entrée

Phyllo Wrapped Teriyaki Salmon with Enoki Mushrooms

Black and White Salmon with Honey Dijon Sauce

Grilled Teriyaki Salmon with a Mango Pineapple Salsa

Marinated Grilled Atlantic Salmon with Lemon and Fresh Herbs

Baked Salmon and Spinach Roulade with a Dill Sauce

Maple Glazed Salmon with a Black Currant Finish

Baked Citrus Infused Halibut with a Light Lemon Caper Sauce

Taro Crusted Baked Halibut with a Light Lime Zest

Pan Seared and Oven Finished Citrus Infused Black Cod with Plum Chutney

Baked Peppered Black Cod with a Provençal Sauce

Marinated Grilled Fillet of Grouper finished with a Mixed Fruit Chutney

Grilled Tile Fish Fillet Drizzled with Virgin Olive Oil with Chopped Cilantro and Diced Shallots

Baked Marinated Sea Bass with a White Wine Sauce

Pan Seared and Oven Finished Herbed Sea Bass with a Lemon Tarragon Finish

Light Cajun Crusted Sea Bass that is Pan Seared and Oven Finished topped with an Apple Chutney

Pan Seared Sole Fillet Almandine

Sole Roulade Bonne Femme

Pan Seared and Oven Finished Tilapia with a Tropical Lime Finish

Grilled Tilapia with a Lemon Parsley Sauce

Meat Entrée

Oven Roasted Prime Rib with Cracked Black Peppercorns with a Calabrese Garlic and Rosemary Crust
Dijon Crusted Chuck Roast with Chopped Fresh Herbs and a Red Wine Reduction
Grilled Rib-eye Steak with a Three Peppercorn Sauce
Faux Fillet with Grill Marks with a Shiitake Merlot Reduction and Fried Leek Garnish
Braised Short Rib of Beef in a Burgundy Red Wine and Root Vegetable Sauce
First Cut Veal Chop, Frenched and Grilled to Perfection with a Port Wine Reduction
Medallions of Veal with Shiitake and Sweet Marsala Wine
Scaloppini of Veal with White Wine and Lemon Tarragon Sauce
Stuffed Loin of Veal Baked with Shallots, Truffles and Foie Gras with a Cognac Reduction
Rolled Lamb Shoulder with Roasted Portobello Mushroom and a Purple Sage White Wine Sauce
Pistachio Crusted Rack of Lamb with Sage and a Red Onion Marmalade
Thyme and Dijon Crusted Dual Lamb Chop that is Rubbed with Garlic and Fresh Herbs and finished with a Mint and Currant Chutney
Pan Seared and Oven Roasted Breast of Muscovy Duck with an Orange Brandy Finish
Suprême of Chicken that is Stuffed with Roasted Portobello Mushroom, Sun-Dried Tomato, Wild and Basmati Rice with a Shiitake Merlot Reduction
Suprême of Chicken that is Stuffed with Sun-Dried Cranberry and White Rice with an Apricot Glaze
Suprême of Chicken that is Stuffed with Baby Spinach and Calabrese Garlic with an Oyster Mushroom and White Wine Sauce
Suprême of Chicken that is Stuffed with Apple and Cranberry with a Roast Fennel Jam
Mustard and Tarragon Crusted Suprême of Chicken with a Tarragon Sauce
Pan Seared and Oven Roasted Herb Crusted Suprême of Chicken with a Chardonnay Glaze
Pan Seared and Oven Finished Cornish Hen with the Two Halves sitting in a Wild Mushroom and Merlot Sauce
Cornish Hen Stuffed with Arborio, Diced Apricot and Raisins with a Sweet Wine and Cranberry Finish
Grilled Lemon Infused Breast of Chicken with a Lemon Caper Sauce
Sautéed Chicken Breast with Diced Tomato, Black Olives and Capers
Grilled Breast of Chicken with a Light Cognac Sauce
Chicken Piccata with a Lemon Broth and Chopped Parsley Garnish
Traditional Chicken Cacciatore in a Rich Tomato Sauce
Braised Chicken in a Rich Burgundy Red Wine with Shallots and Button Mushrooms
Suprême of Chicken Brushed with a Balsamic Glaze with Sweet Vidalia Onions, Caramelized Leeks with a Leek Demi-Glaze