

EM | EATS

for the foodie hosts



PICK-UP / DELIVERY

PICK-UP:

Minimum Order \$500

DELIVERY:

Delivery, setup, and tear-down within York Region: Pricing varies by location.

Outside York Region:

\$2 per kilometre additional.

Pick-Up & Delivery
(Smaller, Intimate Events. Limited Menu)

EventMrkt's pick-up and delivery catering is the perfect option for more intimate gatherings. We offer a wide variety of fresh, flavorful dishes that are thoughtfully prepared to suit any occasion. Whether you're hosting a small dinner party, a celebration with friends, or a business meeting, we provide a seamless catering experience that brings delicious, high-quality food right to your door.

Pick-Up and delivery orders are subject to 15% gratuity



All catering orders must be placed at a minimum of 72 hours prior to your event

FULL SERVICE CATERING

Full Service Catering
(Full Menu, with Staffing)

Let EventMrkt elevate your event with our full-service catering.

Our team takes care of everything from set-up to service, offering a wide selection of dishes to meet the tastes and needs of your guests. From casual gatherings to formal occasions, we ensure your event runs smoothly while providing an unforgettable culinary experience that will leave a lasting impression.

All staffed events are subject to 18% gratuity

Depending on your menu selections, equipment rentals may be required



STAFFING

Front of House Service Staff \$25/hour per service staff member

Bartenders \$50/hour per bartender

Back of House Cooks \$50/hour per member




TABLE OF CONTENTS

5-21

FULL SERVICE CATERING MENU

Full Menu Offerings

22-30

PICK-UP & DELIVERY MENU

*Smaller, Intimate Events
Limited Menu*

GRAZING BOARDS

SMALL (40 ppl) - \$450

MEDIUM (70 ppl) - \$900

LARGE (100 ppl) - \$1350

Choose between the below 2 styles:

BRUNCH BOARD

Fresh fruit

Butter croissants

Pain Au Chocolat

Whipped Cream Cheese

Fruit preserves

Prosciutto

Yellow Cheddar

Devilled Eggs

CHARCUTERIE

CHEESE

herb goat, smoked gouda,
old cheddar, double cream
brie

CHARCUTERIE

prosciutto, calabrese
soppresatta, genoa salami,
smoked chorizo

BREADS

toasted crostini, almond
crackers, whole grain
crackers

DIPS

olive hummus, baba
ganoush, herb ranch

ACCOMPANIMENTS

kalamatta olives, manzilla
olives, grainy mustard,
fruit preserves & more

CRUDITÉS

chefs choice of seasonal
fruits & vegetables

PASSED APPETIZER PACKAGES

Package 1

\$40 per person | choice of 6
passed appetizers

Package 2

\$55 per person | choice of 9
passed appetizers

Package 3

\$65 per person | choice of 12
passed appetizers

passed appetizers



Vegetarian



Gluten Free



Vegan



Gluten Free
Available

We strive to accommodate all dietary restrictions. Inquire about menu customizations

CHICKEN & WAFFLES

crispy buttermilk fried chicken or crusted cauliflower, served on a Belgian waffle topped with house made maple drizzle & granny smith apple

SIRLOIN BITES

grilled to medium, sliced thin. with truffle mushroom aioli and fresh parmigiano

DRUMS N FLATS

crisp chicken wings, honey parmigiano

PORK BELLY BAO

slow roasted pork belly, fluffy bao, sesame slaw & hoisin glaze

LITTLE YORKIES

braised beef, monterey, fresh herbs, & horseradish cream

MEATBALLS

house made beef meatball, choose your favourite style:

- Swedish, with dill infused creamy beef jus.
- Italian, with tomato sauce & parmigiano.
- Asian, with sticky hoisin glaze & sesame.

*gluten free option add \$1

PROSCIUTTO WRAPPED MELON

topped with balsamic & fresh basil

LAND

STRAWBERRY GOAT CHEESE BRUSCHETTA

macerated strawberries, goat cheese, balsamic, basil

BRIE & FIG

warm brie topped with a wine roasted fig, served on a crostini

HEIRLOOM TOMATO BRUSCHETTA

heirloom tomatoes with fresh basil, garlic & extra virgin olive oil. served on a crostini

MUSHROOM RICOTTA CROSTINI

mushroom blend sautéed with butter, white wine. served on crostini with ricotta & lemon

AVOCADO TOAST

smashed avocado, roasted grape tomatoes, lemon & olive oil, served on a crostini

WATERMELON POKÉ

soy marinated watermelon, chilli, cucumber, sesame, sriracha aioli, chives. served on a tostada

RISOTTO ARANCINI

filled with mushrooms & mozzarella. served with house made tomato sauce basil & pecorino

CRISPY CAULIFLOWER

lightly breaded cauliflower tossed in buffalo seasoning with garlic crema

*ask about other flavour options

MINI GRILLED CHEESE

thin sliced brioche filled with a blend of cheeses, wine poached fruit & caramelized onions

MINI YOGURT PARFAIT

greek yogurt, fresh seasonal fruit & granola

MINI MAC & CHEESE

elbow macaroni smothered in creamy cheese sauce, topped with olive oil toasted crumb

CAPRESE SKEWER

bocconcini cheese, grape tomato, fresh basil, balsamic glaze

GREEK SKEWER

grape tomato, cucumber, feta, kalamata olives, red onion, oregano, olive oil

ZUCCHINI ROLLS

thin sliced grilled zucchini rolled & stuffed with house made herb goat cheese

PUFF PASTRY BUNDLE

choose your favourite filling baked crisp in a puff pastry, topped with everything bagel seasoning:

- peach: bruléed peaches, brie
- vegetable: asparagus, mushrooms, scallion, monterey jack
- sausage: breakfast style sausage crumble, caramelized onion, sage, provolone

PIZZA FRITTA

Mini fried doughs, topped w fresh mozzarella, basil and tomato sauce

FOCACCIA

ROSEMARY

olive oil, bruised rosemary, cracked black pepper

NEOPOLITAN

crushed san marzano tomatoes, torn basil

MUFFULETTA

topped with a variety of chopped olives and olive oil

SMOKED SALMON FOCACCIA

dill cream cheese, red onion, capers, and shaved smoked salmon

OYSTERS

fresh shucked, east coast oysters, served with
mignonette, horseradish, lemon & hot sauce

*upgrade \$3 pp

CEVICHE TOSTADA

fresh seasonal fish, red onion, cilantro, Thai chilli,
marinated in lime juice, served on a house made
tostada

SPICY SALMON TOSTADA

marinated salmon cubes with sriracha aioli, lime zest
and fresh avocado

CALIFORNIA TOSTADA

crab, cucumber, avocado, fresh tobiko, sesame seeds

AHI TUNA POKÉ

ahi tuna marinated with soy, togarashi chilli,
cucumber, sesame, sriracha aioli & scallions. served
on a house made tostada

BACON WRAPPED SHRIMP

black tiger shrimp, smoked bacon, lemon aioli,
topped with chives

KIMCHI CRAB CAKES

asian blue crab, kimchi & lime infused, fried crisp.
served with lime crema

SHRIMP ROLL

sautéed shrimp, tossed with brown butter lemon
aioli, served inside a toasted potato roll, topped with
chives and dill

SMASH SLIDER GFA

beef patty smashed with mustard caramelized onions, old cheddar, garlic aioli & dill pickles

BACON & CHEESEBURGER SLIDER GFA

beef patty with old cheddar, dill pickles & bacon

LITTLE MAC GFA

beef patty with special sauce, onion, shredded lettuce, dill pickles & cheddar

CLASSIC CHICKEN

buttermilk fried chicken, garlic aioli, dill pickles

NASHVILLE

buttermilk fried chicken, Nashville hot sauce, garlic aioli, dill pickles

SMOKED MUSHROOM

grilled & smoked mushroom, bourbon bbq sauce, purple slaw

PULLED PORK

slow roasted pork, bourbon bbq sauce, purple slaw

SLIDERS

BIRRIA TACOS

BEEF BARBACOA

tender braised beef, monterey jack, scallions

ADOBO CHICKEN

slowly roasted adobo chicken, monterey jack,
scallions

CHARRED POBLANO

poblano, monterey jack, scallions

GOCHUJANG SHRIMP

black tiger shrimp, sautéed with gochujang
glaze, monterey jack, scallions

CARNITAS

slow roasted pork, monterey jack, scallions



Gluten-free available for all tacos
*corn tortilla \$1 each per person

All Birria tacos are all folded and seared crisp

APPLE CINNAMON FRITTERS

house made fritters filled with roasted apples, coated in a cinnamon glaze.

other flavours available: peach, blueberry, pineapple

FRUIT SKEWER



seasonal fruit diced, sliced, skewered & drizzled in honey or chocolate

PANCAKE BITES

bruléed banana, maple drizzle

MINI CARROT CAKE

with brown butter cream cheese frosting & fresh orange zest

CHEESECAKE SHOT



whipped cheese cake with strawberry compote, topped with graham cracker crumb

BROWNIE BITES

perfect bite sized chocolate brownies, with caramel drizzle & flaky salt

SNICKERDOODLE ICE CREAM SANDWICHES

vanilla ice cream sandwiched between two house made snickerdoodle cookies, rolled in sprinkles

BEIGNETS

New Orleans-style vanilla infused, dusted with powdered sugar, cinnamon sugar or cocoa

MINI SMORES

graham cracker, chocolate hazelnut, toasty marshmallow

MINI KEY LIME

lime infused cream filling, topped with graham crumb

CANNOLI

crunchy Italian pastry shell, with your choice of ricotta filling

*choose from: citrus spiked, chocolate chip, chocolate hazelnut, orange pistachio, peanut butter and jam or strawberry cream

BOMBOLONE

stuffed doughnuts with your selection of flavour: nutella, dulce de leche, vanilla or strawberry cream

MINI PEAR DONUTS

slice of pear lightly battered, fried and glazed

live food stations

Add a live food station to your plated food service | \$25 per person
Each guest gets 1 & 1/2 servings

Add a live food station to your mix and mingle food service | \$30 per person
Each guest gets 2 & 1/2 servings

TACOS

grilled tortillas with braised beef barbacoa and adobo chicken +
vegetarian charred brussel sprouts.
includes a large assortment of taco accompaniments

CHICKEN PARMIGIANA SANDWICHES

breaded chicken breasts and eggplant, with mozzarella, tomato
sauce, and an assortment of other toppings

PULLED PORK SANDWICH BAR

slow braised, pulled pork and smoked mushrooms, served with a
variety of toppings

POUTINE BAR

extra thin fries, gravy, cheese curds, & a large assortment
of other toppings

NOODLE BAR

stir-fried live, chow-mein, vegetables, soy-oyster sauce, scallion
oil, Gochujang glaze, with various accompaniments
***upgrade of \$7pp**

PASTA BAR

sautéed live, linguine, pomodoro sauce, bechamel sauce, garlic oil,
and various pasta accompaniments.
***upgrade of \$7pp**

OYSTER BAR

fresh shucked, east coast oysters, served with mignonette,
horseradish, lemon & hot sauce
***upgrade of \$7pp**

KEBAB GRILL

marinated chicken, beef, shrimp & veggie skewers, served with
various sauces and grilled pita. cooked live.
***upgrade of \$7pp (seasonal)**

buffet menu

PACKAGE 1 - \$90 Per Person

Includes: 1 salad, 1 starch, 1 vegetable

Choice of 2 proteins + 1 vegan option

Choice of 2 passed sweets served on platters

PACKAGE 2 - \$110 Per Person

Choice of 4 passed appetizers

Includes: 1 salad, 1 starch, 1 vegetable

Choice of 2 proteins + 1 vegan option

Choice of 2 passed sweets served on platters

PACKAGE 3 - \$130 Per Person

Choice of 8 passed appetizers

Includes: 1 salad, 1 starch, 1 vegetable

Choice of 2 proteins + 1 vegan option

Choice of 2 passed sweets served on platters

PACKAGE 4 - \$140 Per Person

Grazing board

Choice of 8 passed appetizers

Includes: 1 salad, 1 starch, 1 vegetable

Choice of 2 proteins + 1 vegan option

Choice of 2 passed sweets served on platters

Choose your starch, vegetable and salad from the next page

Choose your passed sweets from pages 13 + 14

Choose your proteins from page 20

pick your selections

STARCH

RICE PILAF (vg)

Fluffy long grain rice folded with fine diced onions and bell peppers

SAFFRON RICE (vg)

Long grain rice, steamed and infused with Persian saffron

ROASTED GARLIC MASHED

POTATOES (v)

Caramelized garlic with buttermilk creamy mash

ROASTED POTATOES (vg)

Small seed potato, roasted whole with garlic, herbs and olive oil

SWEET POTATO MASH (vg)

Roasted and mashed sweet potato, blended with maple syrup and chives

VEGETABLES

BALSAMIC GRILLED (vg)

VEGETABLES

Blend of zucchini and peppers, grilled and drizzled with balsamic

BOURBON GLAZED CARROTS (v)

Roasted and tossed with bourbon brown sugar glaze

POTATO SALAD (v)

Tender potatoes tossed with diced pickles, fresh dill and garlic aioli

RAINBOW SLAW (vg)

Thinly sliced cabbage tossed with a creamy baba ghanoush dressing and fresh herbs

SALADS

STRAWBERRY ARUGULA (v)

candied walnuts, sliced strawberries, goat cheese & maple sherry vinaigrette

CITRUS ARUGULA SALAD (v)

crisp arugula tossed with citrus vinaigrette, grape tomatoes, red onion and shaved parmigiano

EMERALD (vg)

mixed greens, cucumber, diced avocado, sliced scallion & green goddess vinaigrette

CAESAR

chopped romaine hearts, olive oil toasted crumb, bacon lardons & grana padano

dinner menu

PACKAGE 1 - \$90 per person
choice of soup or salad
choice of 2 main courses & vegan option
choice of 1 dessert

PACKAGE 2 - \$110 per person
choice of 4 passed appetizers
choice of soup or salad
choice of 2 main courses & vegan option
choice of 1 dessert

PACKAGE 3 - \$130 per person
choice of 8 appetizers
choice of soup or salad
choice of 2 main courses & vegan option
choice of 1 dessert

PACKAGE 4 - \$140 per person
grazing board
choice of 8 passed appetizers
choice of soup or salad
choice of 2 main courses + vegan option
choice of 1 dessert

add-ons

additional passed appetizers - \$5 per person
add a food station - \$25 per person
upgrade first course to pasta course - \$5 per person
add an extra course - \$10 per person

First course

SALADS

EMERALD

mixed greens, cucumber, diced avocado, sliced scallion & green goddess vinaigrette

CAESAR

chopped romaine hearts, olive oil toasted crumb, bacon lardons & grana padano

HEIRLOOM CAPRESE

mixed seasonal tomato varieties, mozzarella di buffalo, basil & olive oil

STRAWBERRY ARUGULA

candied walnuts, sliced strawberries, goat cheese & maple sherry vinaigrette

CITRUS ARUGULA SALAD

crisp arugula tossed with citrus vinaigrette, grape tomatoes, red onion and shaved parmigiano

RAVIOLO DI ZUCCHINI

grilled zucchini formed into a ravioli shape, filled with herb infused ricotta, with pomodoro sauce & fresh basil

SOUPS

WILD MUSHROOM

sour cream & herb garnish

ROASTED CARROT

blended with thyme oil

ROASTED CAULIFLOWER

with herb goat cheese

CHARRED BROCCOLI

with aged cheddar

BUTTERNUT BISQUE

sour cream & grana padano

ROASTED RED PEPPER

sour cream & parsley

BREAD BASKET Add-on

Focaccia with olive oil and balsamic \$7 per person

Dinner rolls with whipped herb butter \$6 per person

Main course

All mains are accompanied with seasonal vegetables
& a paired starch

CHICKEN SUPREME

skin on breast seared crisp, basil cream pesto, crispy shallots

COQ AU VIN

chicken legs slow braised in pinot noir

MISO GLAZE SALMON

broiled salmon with maple miso

HADDOCK GRATIN

fresh haddock baked crisp with bechamel, olive oil
toasted crumb

SIRLOIN STEAK

chimichurri, seared medium, crispy shallots

WINE BRAISED BEEF

slowly braised & served with red wine jus

ROASTED PORK LOIN

wine roasted pears & caramelized onions

BRAISED LAMB SHANK

slow cooked, served with stout au jus

GARDEN RISOTTO

simmered slowly with seasonal vegetables

BLACKENED CAULIFLOWER STEAK

roasted cauliflower with a lightly charred cajun crust,
chimichurri

dessert

CANOLI DUO

crunchy Italian pastry shell, with your choice
of two ricotta fillings

*choose from: citrus spiked, chocolate chip, chocolate
hazelnut, orange pistachio, peanut butter and jam,
strawberry cream

KEY LIME

lime infused cream filling, topped with graham crumb

APPLE GALETTE

cinnamon roasted apples, dulce de leche, vanilla ice cream

PANNA COTTA

mixed berry compote, lemon zest

WINE POACHED PEAR

served with vanilla gelato

PEANUT BUTTER BLONDIE

vanilla gelato, caramel drizzle

BURNT BASQUE CHEESECAKE

served with berry compote

CAFÉ BEIGNET

crisp golden pastry, with espresso chocolate mousse

FLOURLESS CHOCOLATE CAKE

decadent chocolate cake, topped with whipped cream,
toasted pistachios, flaky sea salt and an olive oil drizzle

**Option to swap your plated dessert for 2 passed desserts.

Can be passed or stationary.

upgrades

**All pasta courses
+ \$10 per person**

PENNE POMODORO 
with tomato sauce, fresh basil

SPICY RIGATONI 
calabrian chilli infused rosé sauce,
topped with basil, parmigiano.

PASTA PRIMAVERA 
linguine, basil cream sauce, and
seasonal green vegetables.

ORECCHIETTE ALL PANNA 
simmered in a creamy white sauce
with green peas, and parmigiano

BREAD BASKETS

Focaccia with olive oil and
balsamic \$7 per person

Dinner rolls with whipped herb
butter \$6 per person

sandwiches & wraps


**\$25 per person
3 per person. Served on platters**

Includes a variety of:

Prosciutto Sandwich
Thinly sliced prosciutto,
mozzarella, pesto, arugula

Beef Sandwich
Corned beef, havarti, sliced
pickles, grainy mustard,
mayonnaise

BBQ Chicken Wrap
Grilled chicken, bourbon bbq
sauce, cheddar, rainbow
coleslaw

Roasted Vegetable Wrap 
Zucchini, eggplant, bell peppers,
vegan cheese, rainbow coleslaw

kids menu

\$35 per person – Includes soft drinks
Includes children up to 12 years of age

Kindly select one starter, main and dessert for all
children in attendance

STARTER

veggies & dip or caesar salad

SIDE

Shoestring Fries
Mashed Potato
Cucumber Coins
Steamed vegetables

main

CHICKEN TENDERS

lightly coated chicken strips served with dipping sauce

MAC & CHEESE

cavatappi macaroni cooked in a creamy cheesy sauce

PENNE POMODORO

penne pasta tossed in a tomato sauce

CHEESE QUESADILLA

crisp tortilla lightly grilled & stuffed with cheese

dessert

ice cream with sprinkles



PICK-UP & DELIVERY MENU

*SMALLER, INTIMATE EVENTS
LIMITED MENU*



APPETIZERS

20 PIECE MINIMUM

Half (20 portions) / Full (40 portions)

PORK BELLY BAO *Half \$ 110 / Full \$ 220*

Hoisin glazed pork belly, sesame slaw, scallions

HOISIN CARROT BAO *Half \$ 105 / Full \$ 210*

Hoisin glazed smoked carrot, sesame slaw, scallion

RISOTTO ARANCINI *Half \$ 105 / Full \$ 210*

Wild mushrooms, mozzarella, tomato sauce

LITTLE YORKIES *Half \$ 130 / Full \$ 260*

Braised beef, white cheddar, miniature Yorkshire pudding, horseradish cream

CRISPY CAULIFLOWER *Half \$ 90 / Full \$ 180*

Lightly battered cauliflower, buffalo seasoning, herb ranch drizzle

HEIRLOOM TOMATO BRUSCHETTA

Half \$ 85 / Full \$ 170

Garlic marinated tomato, olive oil, fresh basil, pepper toasted crostini

*Served disassembled

DRUM N FLATS *Half \$ 105 / Full \$ 210*

Dusted chicken wings, with honey & parmigiano

KIMCHI CRAB CAKES

Half \$ 130 / Full \$ 260

Blue crab, kimchi, sriracha, lime crema

WATERMELON POKÉ

Half \$ 75 / Full \$ 150

Soy and sesame marinated watermelon, cucumber, avocado, sriracha aioli

*Served disassembled

BACON WRAPPED SHRIMP

Half \$ 120 / Full \$ 240

Black tiger shrimp, thick cut smoked bacon, brown butter, chives

CAPRESE SALAD SKEWER

Half \$ 85 / Full \$ 170

bocconcini, cherry tomatoes, fresh basil, balsamic glaze

GREEK SALAD SKEWER

Half \$ 85 / Full \$ 170

Cherry tomato, cucumber, feta, kalamata olives, red onion, oregano, olive oil

The guide below indicates the following dietary notes:

GLUTEN FREE (gf)

VEGAN (vg)

VEGETARIAN (v)



SANDWICHES & WRAPS

Choose 1 or an assortment of 2 or 4 sandwiches/wraps

12 pieces | \$100

24 pieces | \$200

48 pieces | \$390

72 pieces | \$575

96 pieces | \$750

PROSCIUTTO SANDWICH

Thinly sliced prosciutto, mozzarella, pesto, arugula

BEEF SANDWICH

Corned beef, havarti, sliced pickles, grainy mustard
mayonnaise

BBQ CHICKEN WRAP

Grilled chicken, bourbon bbq sauce, cheddar,
rainbow coleslaw

ROASTED VEGETABLE WRAP



Zucchini, eggplant, bell peppers, vegan cheese,
rainbow coleslaw

The guide below indicates the following dietary notes:

GLUTEN FREE 

VEGAN 

VEGETARIAN 



TO START

FOCACCIA

House made sourdough focaccia, Choose any flavour (30 pieces):

Rosemary Fresh cracked pepper, extra virgin olive oil, rosemary, flaky salt	\$ 40
Neopolitan San Marzano tomato, basil, parmigiano, extra virgin olive oil	\$ 55
Mediterranean Roasted bell pepper, goat cheese, kalamata olives	\$ 65

CHARCUTERIE

32" x 16" (portioned for 24 guests) | \$ 330

Prosciutto di Parma, calabrese soppressata, genoa salami, double cream brie, herbed goat cheese, smoked gouda, hummus, crostini, crackers, olives, seasonal fruit and vegetables



PASTA & RICE

Half (12 portions) | Full (24 portions)

PENNE ALLA VODKA *Half \$ 62.50 | Full \$ 125*

Penne with creamy vodka sauce, topped with pancetta

RIGATONI POMODORO (vg) *Half \$ 37.50 | Full \$ 75*

Rigatoni in a traditional tomato sauce

ORECCHIETTE ALLA PANNA *Half \$ 55 | Full \$ 110*

Orecchiette pasta with white bechamel, spinach and parmigiano

BOLOGNESE *Half \$ 100 | Full \$ 200*

Rigatoni with a traditional beef and tomato bolognese sauce, topped with fresh basil

TORTELINI ALLA PANNA *Half \$ 75 | Full \$ 150*

Cheese filled tortellini with white bechamel sauce, sasil and parmigiano

MAC & CHEESE *Half \$ 45 | Full \$ 90*

Cavatappi noodles smothered in a 3 cream, 3 cheese blend with a toasted herb crust

WILD MUSHROOM RISOTTO (vg) *Half \$ 65 | Full \$ 130*

Slow cooked rice with a blend of mushrooms, garlic and white wine

GARDEN RISOTTO (vg) *Half \$ 95 | Full \$ 190*

Slow cooked rice with a blend of seasonal vegetables, herbs and white wine

SALADS

All salads offered in either :

Half (12 portions) | Full (24 portions)

(v) CITRUS ARUGULA

crisp arugula tossed with citrus vinaigrette,
grape tomatoes, red onion & shaved
parmigiano

Half \$ 75 | Full \$ 150

(v) STRAWBERRY ARUGULA

candied walnuts, sliced strawberries, goat
cheese, maple sherry vinaigrette

Half \$ 75 | Full \$ 150

(v) HEIRLOOM CAPRESE

mixed seasonal tomato varieties,
mozzarella di buffalo, basil & olive oil

Half \$ 150 | Full \$ 300

(vg) EMERALD GREEN

mixed greens, cucumber, diced avocado,
sliced scallion & green goddess vinaigrette

Half \$ 75 | Full \$ 150

CAESAR

chopped romaine hearts, olive oil toasted
crumb, bacon lardons & grana padano

Half \$ 62.50 | Full \$ 125





MAINS

All mains offered in either :

Half (6 portions) / Full (12 portions)

COQ AU VIN (gf)

Chicken legs simmered in wine with pearl onions and mushrooms

Half \$ 87.50 / Full \$ 175

CHICKEN SUPREME (gf)

Skin on breast seared crisp, basil cream pesto, crispy shallots

Half \$ 100 / Full \$ 200

CHICKEN PARMIGIANO

Chicken breast lightly breaded, fried, and baked with tomato sauce, mozzarella and parmigiano

Half \$ 100 / Full \$ 200

EGGPLANT PARMIGIANO (v)

Eggplant lightly breaded, fried, and baked with tomato sauce, mozzarella and parmigiano

Half \$ 87.50 / Full \$ 175

WINE BRAISED BEEF (gf)

Slowly braised beef in pinot noir sauce

Half \$ 150 / Full \$ 300

ROASTED PORK TENDERLOIN

Served with jus, caramelized onions and wine roasted apples

Half \$ 100 / Full \$ 200

HADDOCK GRATIN

Topped with garlic bechamel and herb panko crust

Half \$ 125 / Full \$ 250

CITRUS GLAZED SALMON (gf)

Grilled salmon, citrus beurre blanc, shallots

Half \$ 200 / Full \$ 400

MISO GLAZED SALMON (gf)

Broiled salmon, maple miso glaze, scallions

Half \$ 200 / Full \$ 400

BLACKENED CAULIFLOWER STEAK (vg)

Chilli crusted cauliflower steak, drizzled with fresh herb chimichurri

Half \$ 110 / Full \$ 220

SIDES

All sides offered in either :
Half (12 portions) / Full (24 portions)

BALSAMIC GRILLED VEGETABLES (vg)

Blend of zucchini and peppers grilled and drizzled with balsamic

Half \$ 37.50 / Full \$ 75

BOURBON GLAZED CARROTS (v)

Roasted and tossed with bourbon brown sugar glaze

Half \$ 42.50 / Full \$ 85

POTATO SALAD (v)

Tender Potatoes tossed with diced pickles, fresh dill, and garlic aioli

Half \$ 85 / Full \$ 170

RAINBOW SLAW (vg)

Thinly sliced cabbage tossed with a creamy baba ghanoush dressing and fresh herbs

Half \$ 25 / Full \$ 50

RICE PILAF (vg)

Fluffy long grain rice folded with fine diced onions and bell peppers

Half \$ 37.50 / Full \$ 75

SAFFRON RICE (vg)

Long grain rice, steamed and infused with Persian saffron

Half \$ 40 / Full \$ 80

ROASTED GARLIC MASHED POTATOES (v)

Caramelized garlic with buttermilk creamy mash

Half \$ 50 / Full \$ 100

ROASTED POTATOES (vg)

Small seed potato, roasted whole with garlic, herbs and olive oil

Half \$ 80 / Full \$ 160

SWEET POTATO MASH (vg)

Roasted and mashed sweet potato, blended with maple syrup and chives

Half \$ 37.50 / Full \$ 75

ROASTED BROCCOLINI (vg)

Tossed in olive oil and fine herbs

Half \$ 62.50 / Full \$ 125

CHARRED BRUSSEL SPROUTS (vg)

Brussel sprouts fried crisp, tossed in butter and fine herbs

Half \$ 37.50 / Full \$ 75



SWEETS

All sweets offered in either :
Half (20 portions) / Full (40 portions)

MINI CHEESECAKE SHOTS

Served with strawberry preserves and graham crumble

Half \$ 75 / Full \$ 150

MINI KEY LIME SHOTS

Lime infused, served with graham crumble

Half \$ 75 / Full \$ 150

MINI PANNA COTTA

Light buttermilk panna cotta infused with orange and cream, topped with seasonal berries

Half \$ 50 / Full \$ 100

CANNOLI DUO

Filled with pistachio ricotta and chocolate hazelnut crème pâtisserie

Half \$ 62.50 / Full \$ 125

APPLE FRITTERS

Cinnamon roasted apples in a fluffy glazed donut

Half \$ 75 / Full \$ 125

BROWN BUTTER BROWNIE BITES

Chewy condensed milk and browned butter brownies, drizzled with dulce de leche

Half \$ 50 / Full \$ 100

VEGAN BROWNIES vg

Rich and chewy brownies, dusted with vanilla infused sugar

Half \$ 50 / Full \$ 100