

# 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

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FULL SERVICE  
CATERING MENU

*Full Menu Offerings*

22-30

PICK-UP &  
DELIVERY MENU

*Smaller, Intimate Events  
Limited Menu*

# GRAZING BOARDS

SMALL (40ppi) - \$450

MEDIUM (70ppi) - \$900

LARGE (100ppi) - \$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 soppressata, 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 aïoli 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

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 aïoli, 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: brûléed 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 aïoli & 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 

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

BACON & CHEESEBURGER SLIDER 

beef patty with old cheddar, dill pickles & bacon

LITTLE MAC 

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

## 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

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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

brûléed 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

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## 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

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# 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

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## PACKAGE 3 - \$130 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

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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 parmesano

### 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 parmesano

### 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, parmesano.

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

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

## 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

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\$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 & parmesano

**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 

VEGAN 

VEGETARIAN 



# 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

vg

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

The guide below indicates the following dietary notes:

GLUTEN FREE gf

VEGAN vg

VEGETARIAN v



# 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 parmesano

**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, basil and parmesano

**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)*

## CITRUS ARUGULA

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

*Half \$ 75 / Full \$ 150*

## STRAWBERRY ARUGULA

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

*Half \$ 75 / Full \$ 150*

## HEIRLOOM CAPRESE

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

*Half \$ 150 / Full \$ 300*

## 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 dolce de leche

*Half \$ 50 / Full \$ 100*

## VEGAN BROWNIES (vg)

Rich and chewy brownies, dusted with vanilla infused sugar

*Half \$ 50 / Full \$ 100*