

HORS D'OEUVRES

All our hors d'oeuvres are individually handmade using only the freshest ingredients – artfully arranged and garnished with seasonal florals.

HOT HORS D'OEUVRES

Satays, Satays & More Satays

—a cocktail party favourite—

*Rosemary & Dijon-crusted lamb satay
with a cucumber & yogurt relish
Mild curried chicken satay served with
a curry & coconut milk dip
Tiger shrimp marinated in lime pickle
Tiger shrimp satay with grated fresh ginger & chili
Tenderloin of pork with Hoi Sin & chili
Skewer of Canadian beef tenderloin with
a lashing of triple smoked bacon
Teriyaki chicken with a sweet chili sauce
Assorted curried root vegetable satay with raita
Seared ginger bay scallop*

Phyllo Triangles, Tarts & Purses

—brushed with fresh unsalted butter,
served golden brown & piping hot—

*Organic spinach & Woolwich
goat cheese
Pear & asiago
Smoked chicken & cashew
Brie & Bala cranberry
Crab & brie
Roasted vegetable & feta
Apricot & smoked gruyere
Asparagus & chèvre
Veal, apricot & fresh rosemary
Smoked salmon & dill*

\$2 ~ \$4

We are happy to customize a menu to suit your tastes.

Prices are per person unless noted and are exclusive of taxes. Prices subject to change. Minimum orders may apply.

HOT HORS D'OEUVRES

Cocktail sized Thai chicken, shrimp or vegetarian spring rolls with sweet & sour dip

*A delicate puff pastry purse filled with lemon grass scented beef
or chicken & fresh ginger*

Grilled lamb rack, individually cut, served rare with a garlic & cucumber yogurt

*Bite size samosas filled with choice of chicken, lamb or vegetable
served with a mango chutney*

Petite burgers, beef or venison with sautéed Vidalia onion & Balderson's aged cheddar

Woolwich goat cheese tart with a dollop of tangy pepper relish

*Asian vegetable, chicken, pork or shrimp pot stickers, steamed to tender perfection
served with a spicy soya dip*

Crustini of rare beef tenderloin served with creamed horseradish & crispy onion

Indian vegetable pakoras with a savoury tamarind sauce

*Crispy wonton bundles with a choice of chicken, shrimp or vegetable
served with a mango salsa*

COLD HORS D'OEUVRES

Smoked salmon mousse in a delicate phyllo tulip

Shrimp wrapped in Korean cabbage with toasted sesame

Smoked chicken wrapped with snow pea

Fresh Thai vegetable rice paper rolls with fresh mint & coriander

*Atlantic salmon tart heaped onto a mini brioche with wasabi mayo
& finished with a sprig of fresh dill*

A lashing of Atlantic smoked salmon with caper & herbed cream cheese

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SOUPS

Created with our home made stocks
and the freshest ingredients, these soups are
just a sampling of the many we offer.

Potage St. Germaine

*a traditional French purée of baby green peas and
chicken stock finished with a touch of cream*

Gazpacho

*garden fresh vegetables served in a cool
tomato broth with a hint of balsamic vinegar*

Roasted Onion Bisque

*roasted onion & garlic pureed
with vegetable stock & a hint of Madeira*

Golden Butternut Squash Soup

*velvety smooth & full flavoured,
finished with just a hint of curry flavour*

Carrot, Orange & Fresh Mint Soup

really refreshing – enjoy hot or cold

Cream of Watercress

rich but light, with the fresh taste of watercress

Sorrel Soup

deliciously tart, dressed up hot or casually cold

Leek & Potato Soup

a classic and a crowd favourite

Asparagus Puree

*served with a drizzle of citrus cream
on offer when local asparagus is in season*

\$7.00

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GREENS ET AL

Classic or cutting edge, our salads
are prepared with organic baby greens
and local produce when available.

Watercress & Rocket

*with pear, toasted walnut & parmesan
tossed in virgin olive oil & lemon juice*

Basil, Fig & Parma Ham

tossed in honey & lemon juice vinaigrette

Hearts of Romaine Caesar

*with or without thick cut bacon bits
& house made Parmesan croutons*

Red & Green Oak Leaf

*with toasted walnut, slivers of red onion
& rice vinegar dressing*

Arugula, Watercress & Belgian Endive

*with toasted pine nuts, fresh pear, and crumbled Danish
blue cheese dressed with poppy seed vinaigrette*

\$6.00 ~ \$8.00

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M A I N S

Savoury and succulent, ingenious and inspired,
these creations will satisfy the grandest appetites
and highest expectations.

Oven Roasted Supreme of Herbed Chicken

served with a celery root mash and green & white asparagus tips

Ontario Pork Tenderloin

*served with a cider reduction, stewed turnip & apple
and steamed beet tops*

*Beef Tenderloin with a Green Peppercorn & Madeira Cream
on a bed of roasted carrot, parsnip, onion
and a ragout of field mushrooms*

Truffled Quails with Saba & Brandy

served on a bed of sautéed potato & braised leek

Roasted Game Hen Stuffed with Sausage, Fresh Sage and Apple

*served with a medley of root vegetable
& roasted green beans*

Dijon & Herbed Crusted Rack of Lamb

with sweet potato & Yukon gold mash together with braised rapini

Supreme of Atlantic Salmon

*finished with a lemon balm beurre blanc on a bed of saffron
infused basmati rice accompanied by sauté of seasonal vegetables*

Bay Scallops Pan Seared in Fresh Ginger Napped Butter

*on a bed of wild mushroom risotto
with a julienne of carrot, parsnip and celery*

\$25.00 ~ \$35.00

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GOURMET STATIONS

When choice matters most, allow your guests to select from themed stations attended by a chef or server. Here are some of our favourites...

*Beef tenderloin served
on Ace baguette with crispy onion &
creamed horseradish*

*Herb crusted rack of lamb served with a yogurt
& cucumber relish*

Pork back ribs with mesquite

Lemon & tarragon chicken breast

*Salmon gravlox served with flatbreads,
wasabi mayo, capers & red onion*

Assorted vegetarian strudels

*Raw bar with all the delectable trimmings,
hosted by a skilled shucker*

*Fresh penne, fusilli or farfalle tossed
with smoked salmon, smoked chicken,
grilled vegetables or field mushrooms & served
with fresh tomato basil, Alfredo or pesto sauce*

*Sushi – a full-on assortment
of all the seafood & vegetable favourites*

prices range – please enquire

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SANDWICHES & SALADS

Flexibility at lunch is key:
choose your favourite fillings, condiments and
style of fresh baked bread.

Comfy & Traditional Selection
—all with choice of lettuce, tomato & sprouts—

Albacore tuna salad
Egg salad with green onion
Salmon salad
Black forest ham & choice of cheese
Curried chicken salad
Genoa salami
Oven roasted turkey

\$5.95

Bistro Selection

A Grilled breast of pesto chicken with roasted peppers
Montreal smoked meat with honey mustard
Rare roast beef with creamed horseradish & crispy onion
Smoked Atlantic salmon with cream cheese, cucumber & watercress
Avocado with Roma tomato & cucumber
Shrimp salad with curried mayonnaise & fresh dill
Shaved parmesan with tomato, red onion & lemon basil mayo
Garlic grilled Portobello mushroom with caramelized Vidalia onion

\$6.95

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SANDWICHES & SALADS

Tea Sandwiches

*A classic selection of sandwiches with crusts trimmed
& cut into triangles*

*\$12.00 per dozen
(8 dozen minimum)*

Leafy Greens

*Organic baby greens with a choice our house made vinaigrette
Caesar with or with out the bacon bits*

*Organic baby spinach with mushroom, homemade croutons & sliced red onion
Organic arugula, sliced Bosc pear & toasted walnuts*

\$4 and up

Veggie Side Salads

*A red skin potato salad with green onion & bacon bits
Marinated artichoke salad with peppers, green onion & julienne of zucchini
Greek salad with tomato, cucumber, feta cheese, red onion & black olive
Green bean & cherry tomato with feta
Snow pea & shiitake mushroom with sesame & red peppers in a soya vinaigrette
Broccoli, walnut & bacon salad with a ranch style dressing
Funky two colour cole slaw with dried cranberry & toasted walnuts*

\$5 and up

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BUSINESS LUNCHES

These lunches are designed with the limitations of an office setting in mind and lend themselves well to in-house meetings, conferences and networking sessions. Here are some client favourites...

HOT MENU SUGGESTIONS

~ 1 ~

*Mild curried chicken with mango & papaya
Medley of long grain brown & wild rice
Julienne of vegetable with piquant rice vinegar dressing
Organic arugula salad with pear & pine nut
Flatbreads & dips
Fresh fruit, squares & cookies*

\$16.50

~ 2 ~

*Dijon & apricot glazed pork tenderloin
Sweet potato & Yukon gold mash
Grilled vegetables with olive oil & sea salt
Tossed baby organic greens with mustard vinaigrette
Fresh baguette & creamery butter
Fresh fruit, squares & cookies*

\$17.50

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HOT MENU SUGGESTIONS

~ 3 ~

*Grilled vegetable lasagna
with a blue cheese béchamel or
Meat lasagna with a white wine béchamel
& tomato basil sauce
Over-the-top Caesar with homemade croutons & bacon bits
Tomato bruschetta
Fresh fruit, squares & cookies*

\$14.95

~ 4 ~

*Supreme of teriyaki salmon
Warm Asian noodles with sesame ginger dressing
Snow pea & shiitake salad
Vegetable spring rolls with sweet & sour dip
Fresh fruit, squares & cookies*

\$17.50

~ 5 ~

*Chicken stir fry served on a bed of chow mien noodles
Funky Asian slaw with red cabbage
Organic baby greens with a rice vinegar dressing
Fresh baguette & butter
Fresh fruit, squares & cookies*

\$15.50

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HOT MENU SUGGESTIONS

~ 6 ~

*Three cheese cannelloni made with fresh spinach pasta
served with tomato & fresh basil sauce
Grilled peppers, fennel, eggplant & zucchini with sea salt & balsamic
Romaine & Boston lettuces served with croutons & balsamic vinaigrette
Focaccia with garlic butter
Fresh fruit, squares & cookies*

\$14.50

~ 7 ~

*Beef tenderloin braised with mushrooms in a red wine green peppercorn sauce
Buttered egg noodles with Italian parsley
Green beans with sautéed red onion
Radicchio & arugula salad
French stick & creamery butter
Fresh fruit, squares & cookies*

\$20.00

~ 8 ~

*Penne with smoked chicken & peppers
with choice of Alfredo or fresh tomato basil sauce
Marinated artichoke salad with scallion & zucchini
Spinach salad with crouton, sliced mushroom & slivered red onion
Calabrese & butter
Fresh fruit, squares & cookies*

\$16.50

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