

Event Menus

Canapes

TIER 1

\$3/EA

MINIMUM ORDER 25 EACH

VEGAN GYOZA **Vg**
korean beet aioli

POACHED PRAWN, MANGO & FRESH DILL **G**
served on a cucumber round

MINI JULIENNE VEGETARIAN SPRING ROLL **Vg**
asian spicy dipping sauce

GEM TOMATO, BOCCONCINI & FRESH BASIL SKEWER **V G**
balsamic glaze

SPANAKOPITA BITES **V**
tzatziki

SEARED KING OYSTER MUSHROOM **Vg G**
black pepper sauce

MOZZARELLA ARANCINI RISOTTO BALL **V**
marinara

CHOCOLATE DIPPED PROFITÉROLE **V**

TIER 2

\$4/EA

MINIMUM ORDER 25 EACH

SWEET CHILI CHICKEN SATAY SKEWER **G**
peanut sauce

JACKFRUIT CEVICHE IN WONTON SPOON **G Vg**

TANDOORI MARINATED CHICKEN SKEWER **G**
raita dipping sauce

SWEET SOY SIRLOIN BEEF SKEWERS **G**
grilled medium rare

PROSCIUTTO & ROASTED ROMA TOMATO ON CROSTINI
parmesan cheese

INDIAN SPICED LAMB MEATBALL
raita dipping sauce

BACON WRAPPED JALAPEÑO POPPER **G**

SMASHED AVOCADO MINI TOASTS **Vg**
toasted pumpkin seeds, chili flakes, pickled red onion

CRISPY CHICKEN SLIDER
cheddar & charred jalapeno aioli

FRESH STRAWBERRIES **Vg G**
dipped in callebaut chocolate

SEASONAL FRUIT SKEWER **V**

TIER 3

\$5/EA

MINIMUM ORDER 25 EACH

BRISKET SLIDER
house bbq sauce, hickory sticks, chipotle aioli

BACON WRAPPED SCALLOP **G**
citrus cocktail sauce

THAI RED CURRY SHRIMP SPRING ROLL
cilantro pesto

MINI BEEF WELLINGTON
AAA tenderloin, mushroom duxelle

MONTREAL SPICED GRILLED CHEESEBURGER SLIDER
smoked cheddar cheese, dijon mayo, lettuce, tomato

BEYOND MEAT SLIDER **Vg**
lettuce, tomato, vegan beet aioli, pickled red onion

SEARED AHI TUNA **G**
pineapple salsa in wonton spoon

AHI TUNA TARTAR ON CROSTINI
truffle aioli & sesame seeds

SMOKED B.C. SALMON ON CROSTINI
horseradish cream, fresh dill

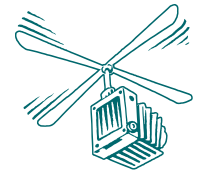
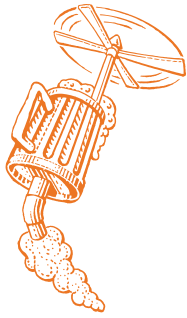
FRESH SHUCKED OYSTERS **G**
mignonette & cocktail sauce, *5 dozen minimum

CAKE POPS 3-WAYS **V**
chocolate truffle coated in white chocolate, NY cheesecake in milk chocolate, raspberry



Vg VEGAN **V** VEGETARIAN **GS** GLUTEN SENSITIVE

*menu price subject to 5% GST & 18% gratuity
*prices and menu items subject to change *50 pax minimum



Event Menus

Stations

PASTA STATION

\$18/PP

SELF-SERVE - MINIMUM ORDER 50 PEOPLE

CHICKEN & GARLIC CAPPELLETTI

spinach cream sauce

CHORIZO PENNE

mushroom, red onion, cherry tomato, garlic tomato sauce

THREE CHEESE TORTELLINI V

oven-roasted vegetables, sundried tomato cream sauce

BUILD YOUR OWN POUTINE STATION

\$15/PP

SELF-SERVE - MINIMUM ORDER 50 PEOPLE

HAND-CUT KENNEBEC FRIES,

CHEESE CURDS

HOUSE GRAVY V

CRISPY BACON BITS

GREEN ONIONS

BREWERY BBQ STATION

\$20/PP

SELF-SERVE - MINIMUM ORDER 50 PEOPLE

BBQ CHICKEN THIGHS

MEXICAN STREET CORN

MACARONI SALAD

CAJUN FRIES, CHIPOTLE AIOLI

COLESLAW

Share Platters

HAND-ROLLED SUSHI PLATTER

dynamite rolls, salmon avocado rolls,
spicy tuna rolls, avocado mango rolls

160 Pieces - \$349

PREMIUM IMPORTED CHEESE BOARD

with fruit & crostini

Serves 25 - \$180

Serves 50 - \$350

Serves 100 - \$500

PREMIUM CHARCUTERIE

assorted imported cheeses, cured meats,
pickled vegetables, preserves, crostini

Serves 25 - \$225

Serves 50 - \$400

FRESH SEASONAL FRUIT PLATTER

Serves 50 - \$125

VEGETABLE CRUDITE PLATTER

served with smoky pepper hummus & ranch G

Serves 50 - \$95

DESSERT PLATTER

cheesecake pops, profiteroles, fresh fruit
+ assorted chefs selection

Serves 50 (100pcs) - \$349

Vg VEGAN V VEGETARIAN GS GLUTEN SENSITIVE

*menu price subject to 5% GST & 18% gratuity

*prices and menu items subject to change *50 pax minimum

