

Event Menus

Canapes

Passed menus start at \$20/PP for a minimum order of 25 guests
(does not apply if served before a buffet or station)

TIER 1 \$3/EA

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

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

AHI TUNA TARTAR ON CROSTINI

truffle aioli & sesame seeds

BACON WRAPPED JALAPEÑO POPPER **G**

SMASHED AVOCADO MINI TOASTS **Vg**

toasted pumpkin seeds, chili flakes, pickled red onion

FRESH STRAWBERRIES **Vg G**

dipped in callebaut chocolate

SEASONAL FRUIT SKEWER **V**

TIER 3 \$6/EA

BRISKET SLIDER

house bbq sauce, hickory sticks, chipotle aioli

BACON WRAPPED SCALLOP **G**

citrus cocktail sauce

THAI RED CURRY SHRIMP SPRING ROLL

cilantro pesto

CRISPY CHICKEN SLIDER

cheddar & charred jalapeno aioli

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

SMOKED B.C. SALMON ON CROSTINI

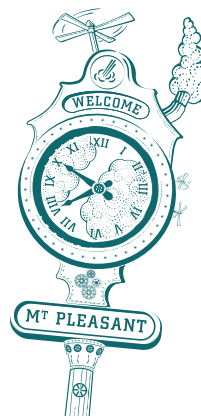
horseradish cream, fresh dill

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 **DF** DAIRY FREE
GS GLUTEN SENSITIVE

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Stations

PASTA STATION

\$18/PP

SELF-SERVE - MINIMUM ORDER 60 PEOPLE

CHICKEN & GARLIC CAPPELLETTI

spinach cream sauce

CHORIZO PENNE

mushroom, red onion, cherry tomato, garlic tomato sauce

THREE CHEESE TORTELLINI

oven-roasted vegetables, sundried tomato cream sauce

BUILD YOUR OWN POUTINE

\$15/PP

SELF-SERVE - MINIMUM ORDER 60 PEOPLE

HAND-CUT KENNEBEC FRIES • CHEESE CURDS • HOUSE GRAVY

CRISPY BACON BITS • GREEN ONIONS

BREWERY BBQ STATION

\$25/PP

SELF-SERVE - MINIMUM ORDER 60 PEOPLE

BBQ CHICKEN THIGHS • MEXICAN STREET CORN • CAJUN FRIES

MACARONI SALAD • CHIPOTLE AIOLI • COLESLAW

TACO STATION

\$20/PP

SELF-SERVE - MINIMUM ORDER 60 PEOPLE

BRAISED BEEF • ANCHO MUSHROOMS • GRILLED CHICKEN THIGH

CABBAGE • COTIJA CHEESE • CRISPY ONION • PICO DE GALLO

CHIPOTLE AIOLI • PICKLED ONIONS

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 fig spread, gherkins, olives, fresh apple & crostini

Serves 25 - \$180

Serves 50 - \$350

Serves 100 - \$500

PREMIUM CURED MEAT BOARD

with smooth & grainy mustards, gherkins, pepperoncini,
pickled beans & crostini

Serves 25 - \$225

Serves 50 - \$400

FRESH SEASONAL FRUIT PLATTER

Serves 50 - \$125

VEGETABLE CRUDITE PLATTER

served with house ranch 

Serves 50 - \$95

DESSERT PLATTER

cheesecake pops, profiteroles, fresh fruit
& assorted chefs selection

Serves 50 (100 pcs) - \$349



Seasonal Holiday Station

HOLIDAY STATION

\$30/PP

SELF-SERVE - MINIMUM ORDER 60 PEOPLE

SLOW ROASTED TURKEY BREAST

herbed gravy & cranberry compote

SAVORY STUFFING

vegetarian stock, fresh sage, roasted apple

YUKON GOLD MASHED POTATOES

garlic butter & chives

HOLIDAY STATION ADD ONS

ROASTED WINTER ROOT VEGETABLES \$5/PP

cinnamon dusted parsnips, yams, sweet potatoes, carrots

STEAMWORKS HOLIDAY SALAD \$5/PP

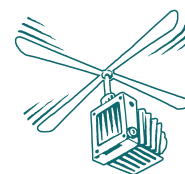
candied walnuts, sundried cranberries, goat cheese,
maple citrus vinaigrette

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Buffet Menu Options

BUFFET SALADS

STEAMWORKS GARDEN SALAD **V G DF***

mixed greens, watermelon radish, gem tomatoes, cucumbers, goats cheese*, citrus vinaigrette

CLASSIC CAESAR SALAD

romaine, house croutons, caesar dressing, parmesan

GREEK SALAD **V G**

cucumber, gem tomato, olives, bell peppers, feta cheese, oregano, olive oil & red wine vinegar

BUFFET SIDES

HERB ROASTED BABY POTATOES **G Vg**

TRUFFLE YUKON MASHED POTATOES **V G**

ROASTED BEETS **V G**

topped with toasted almonds & goat cheese

BROWN BUTTER GLAZED CARROTS **V G**

topped with fresh herbs

COCONUT SAFFRON JASMINE RICE **G Vg**

BUFFET PASTAS

BUTTERNUT SQUASH RAVIOLI **V**

roasted gem tomatoes, garlic cream sauce, basil oil, fresh parmesan & herbs

BEYOND MAC N' CHEESE **V**

beyond meat, roasted corn, creole cream sauce, panko & scallions

WILD MUSHROOM PENNE **V**

rosemary cream sauce, spinach, tomato, & crispy shallots

BUFFET MAINS

BEYOND SHEPHERD'S PIE **Vg**

Beyond meat, vegan gravy, roasted vegetables, corn, mashed potatoes & fresh herbs

GRILLED BEER BRINED CHICKEN BREAST

pesto cream sauce, crispy bacon

PAPRIKA CHICKEN BREAST

veal demi glace

MAPLE SOY MARINATED SALMON **G DF**

pineapple salsa

SLOW ROASTED BRISKET **DF**

caramelized sugar & coffee bark, Steamworks secret chipotle bbq sauce

BUFFET DESSERTS

NY-STYLE CHEESECAKE **V**

raspberry coulis, crème chantilly

VEGAN CARROT CAKE **G Vg**

cinnamon, walnuts, icing sugar

Buffets

BUFFET SIGNATURE DINNER

\$58/PP

SELF-SERVE - MINIMUM ORDER 100 PEOPLE

CHOOSE FROM THE BUFFET MENUS:

2 SALADS

2 SIDES

1 PASTA

3 MAINS

1 DESSERT

PREMIUM BUFFET DINNER

\$63PP

SELF-SERVE - MINIMUM ORDER 100 PEOPLE

CHOOSE FROM THE BUFFET MENUS:

2 SALADS

3 SIDES

1 PASTA

4 MAINS

1 DESSERT

BUFFET ADD ONS

ROLLS & BUTTER \$3/PP

COFFEE & TEA \$4/PP



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