

EVENT MENUS

CANAPES

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



Vg VEGAN **V** VEGETARIAN

DF DAIRY FREE

GS GLUTEN SENSITIVE

TIER 1

\$3/EA

VEGAN GYOZA **Vg**

served with korean beet aioli, green onion, nori

VEGAN SPRING ROLL **Vg**

served with garlic chili sauce

TOMATO BOCCONCINI SKEWER **V**

served with balsamic glazed, fresh basil

SPANAKOPITA BITE **V**

served with tzatziki sauce

FALAFEL BITE **V**

served on cucumber, lemon truffle aioli, fresh cilantro

CORN SALSA ON ROASTED YAM **Vg**

served on roasted yam, fresh cilantro, guacamole, crispy onion

MINI DONUT SKEWER **V**

served with drizzle of nutella sauce

TIER 2

\$4/EA

SWEET CHILI CHICKEN SATAY SKEWER **G**

peanut sauce

TANDOORI MARINATED CHICKEN SKEWER **G**

raita dipping sauce

AHI TUNA TARTAR ON CROSTINI

truffle aioli & sesame seeds

SEASONAL FRUIT SKEWER **Vg G**

seasonal fruit

SMASHED AVOCADO MINI TOASTS **Vg**

guacamole, chili flakes, red pickle onion, fresh jalapeno, fresh cilantro

TUNA TOSTADA BITES

crispy tortilla chips, truffle aioli, fresh cilantro, salsa

FRESH STRAWBERRIES **V G**

dipped in chocolate sauce

TIER 3

\$6/EA

BRISKET SLIDER

house bbq sauce, chipotle aioli

BACON WRAPPED SCALLOP **G**

citrus cocktail sauce

SMOKED SALMON CANAPE

on cucumber, with fried capers, sriracha garlic aioli, pickle red onion

SMOKED B.C. SALMON ON CROSTINI

garlic crostini, horseradish cream, fresh dill

THAI RED CURRY SHRIMP SPRING ROLL

cilantro pesto

CHEESEBURGER SLIDER

smoked cheddar cheese, dijon mayo, lettuce, tomato

BEYOND MEAT SLIDER **Vg**

lettuce, tomato, vegan beet aioli, pickled red onion

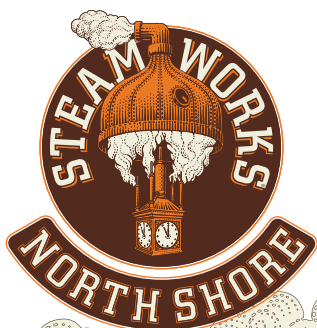
CAKE POPS 3-WAYS **V**

chocolate truffle coated in white chocolate, NY cheesecake in milk chocolate, raspberry

DESSERT IN A JAR **V**

chantilly cream, oreo crumble, with fresh strawberry

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



EVENT MENUS

PLATTERS

PREMIUM CHEESE BOARD

a decadent assortment of age cheddar, brie, blue, smoked cheddar and pear with bread, fruits, nuts, and seasonal garnishes

Serves 25 - \$200 Serves 50 - \$360

PREMIUM CURED MEAT BOARD

a savoury selection of fine cured meat: prosciutto, salami, capicola, calabrese, and smoked ham beautifully arranged with pickles, breads, and mustard

Serves 25 - \$200 Serves 50 - \$360

CHARCUTERIE PLATTER

a luxurious fusion of gourmet cheese, cured meat, olives, pickles, and crusty breads

Serves 25 - \$225 Serves 50 - \$405

FRESH SEASONAL FRUIT PLATTER

Seasonal assorted fruits platter

Serves 25 - \$95 Serves 50 - \$170

DESSERT PLATTER

cheesecake pops, profiteroles, fresh fruit & assorted chefs selection

Serves 25 - \$175 Serves 50 - \$350



STATIONS

All Stations are self-serve, with a minimum order for 40 people

PASTA STATION

\$18/PP

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

\$15/PP

HAND-CUT KENNEBEC FRIES • CHEESE CURDS • HOUSE GRAVY
CRISPY BACON BITS • GREEN ONIONS

BREWERY BBQ STATION

\$25/PP

BBQ CHICKEN THIGHS • MEXICAN STREET CORN • CAJUN FRIES
MACARONI SALAD • CHIPOTLE AIOLI • COLESLAW

BUILD YOUR OWN TACO STATION

\$20/PP

BRAISED BEEF • ANCHO MUSHROOMS • GRILLED CHICKEN THIGH
CABBAGE • FETA CHEESE • CRISPY ONION • PICO DE GALLO
CHIPOTLE AIOLI • PICKLED ONIONS

SEASONAL HOLIDAY STATION

HOLIDAY STATION

\$30/PP

SLOW ROASTED TURKEY BREAST

herbed gravy & cranberry compote

SAVORY STUFFING V

vegetarian stock, fresh sage, roasted apple

YUKON GOLD MASHED POTATOES V G

garlic butter & chives

HOLIDAY STATION ADD ONS

ROASTED WINTER ROOT VEGETABLES V G DF

oven-roasted beets, yams, carrot, house seasoning

\$5/PP

STEAMWORKS HOLIDAY SALAD V G

candied walnut, cherry tomato, cucumber, goat cheese, croutons, citrus vinaigrette

\$5/PP

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