

EAT ERT AIN M— ENT

CORPORATE MENU

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BREAKFAST



CONTINENTAL | $15 PER PERSON

Minimum Guest Count: 15

INCLUDES:

- Assorted Muffins
  - Chocolate Banana, Zucchini Walnut (*NUTS), Blueberry Bran, Lemon Raspberry Crumble
- Scones
  - Wild Blueberry, Lemon Cranberry, Cheddar Chive
- Fruit Danish
- Classic Croissants
- Morning Loaves
  - Banana, Lemon Poppyseed, Carrot Pineapple Walnut (*NUTS), Apple Cranberry
- Eatertainment Oat & Fruit Breakfast Bars (VEGAN, GF)
- Seasonal Fruit and Berries
- Individual Yogurt Cups (Assorted)

SUBSTITUTIONS

- Vegan Croissants
- Vegan GF Muffins (NUT-FREE) I $5 per person
  - Banana Crunch, Double Chocolate Chunk, Morning Glory, Blueberry Oat Crumble, Strawberry Lemon

PLEASE REFER TO THESE ICONS INDICATING DIETARY RESTRICTIONS

GF	DF	NUTS	VEG	VEGAN
GLUTEN FREE	DAIRY FREE	CONTAINS NUTS	VEGETARIAN	VEGAN

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BREAKFAST



BAGEL BASKET | $9 PER PERSON

Minimum Guest Count: 15

INCLUDES:

- Assorted Bagels:
  - Sesame, Plain, & Everything
- Plain & Herb Cream Cheeses
- Sliced Cheddar & Swiss Cheese
- Peanut Butter
- Jams & Butter

LOX UPGRADE I $7 PER PERSON

Smoked Salmon with Market Tomatoes, Cucumber, Shaved Red Onion & Capers

SUGGESTED ADD ON:

Seasonal Fruit & Berries Platter I $5 PER PERSON

PLEASE REFER TO THESE ICONS INDICATING DIETARY RESTRICTIONS

GF	DF	NUTS	VEG	VEGAN
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BREAKFAST



SAVOURY STRUDELS | $9 PER PERSON

Minimum Guest Count: 20

INCLUDES:

Choose 2:

- Blistered Tomato, Olives & Mozzarella (VEG)
- Sauteed Leeks, Parmesan & Gruyere (VEG)
- Spinach, Roasted Peppers & Feta (VEG)

SUGGESTED ADD ON:

Seasonal Fruit & Berries Platter I $5 PER PERSON

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BREAKFAST



HOT BREAKFAST BUFFET | $20 PER PERSON

Minimum Guest Count: 25

SELECT 1 FROM EACH CATEGORY:

EGGS / FROM THE GRIDDLE

- Scrambled Eggs (GF)
- Western Frittata (GF)
- French Toast & Maple Syrup

BREAKFAST PROTEINS:

- Farmer's Bacon (GF)
- Breakfast Sausages
- Peameal Bacon (GF)

CLASSIC SIDES:

- Oven-baked Hash Browns (GF)
- Buttermilk Pancakes
- Belgian Waffles, Fruit Compote & Maple Syrup

ACCOMPANIED BY:

Condiments: Ketchup & Hot Sauce

Seasonal Fruit and Berries Platter

UPGRADE:

Additional items may be added at $7 per guest, per item.

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BREAKFAST



BREAKFAST SANDWICHES | $12 PER PERSON

Minimum Guest Count: 15

INCLUDES:

Select Up To 3 Varieties:

- Bacon, Egg & Smoked Cheddar
- Egg, Spinach, Mushroom & Swiss (VEG)
- Peameal Bacon, Caramelized Onion & Cheddar
- Impossible Sausage, Plant-Based Egg & Vegan Cheddar (VEGAN)

ACCOMPANIED BY:

Condiments I Ketchup & Hot Sauce

GLUTEN FREE AVAILABLE UPON REQUEST

SUGGESTED ADD ON:

Seasonal Fruit & Berries Platter I $5 PER PERSON

PLEASE REFER TO THESE ICONS INDICATING DIETARY RESTRICTIONS

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BREAKFAST



BREAKFAST BURRITOS | $12 PER PERSON

Minimum Guest Count: 15

INCLUDES:

Select Up To 3 Varieties:

- Egg, Mushroom Adobo with Black Beans & Monterrey Jack Cheese (VEG)
- Egg, Bacon, Aged Cheddar, Caramelized Onion
- Egg, Chorizo, Roasted Pepper, Mozzarella & Caramelized Onion
- Plant-Based Egg, Impossible Sausage Crumble & Vegan Cheddar (VEGAN)

ACCOMPANIED BY:

Condiments I Ketchup & Hot Sauce

SUGGESTED ADD ON:

Seasonal Fruit & Berries Platter I $5 PER PERSON

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SNACKS

GRAB & GO SNACKS

Minimum Guest Count: 10

TIER 1 | $5 PER PERSON

Morning Loaves

Eatertainment Oat & Fruit Breakfast Bars (VEGAN, GF)

Yogurt & Mixed Berry Parfait (GF)

Maple Fruit Salad (GF, DF)

Vegetarian Frittata Egg Bites (VEG, GF)

TIER 2 | $7 PER PERSON

Coconut Chia Pudding with Mango Compote (VEGAN, GF)

Energy Protein Balls (VEGAN, GF, *NUTS)

Vegan Muffins (VEGAN, GF, NUT-FREE)

Crudité & Hummus (VEGAN, GF)

Corn Chips & Guacamole (VEGAN, GF)

Pita Crisps & Hummus (VEGAN)

Chex Mix (*NUTS)

Trail Mix (VEGAN, *NUTS)

Caramel Corn (GF)

Assorted Jumbo Cookies

Classic Miniature Doughnuts

Vegan Sweet Crumble Squares (VEGAN)

Chocolate Granola Bark (VEGAN, GF)

GRAB & GO COMBO | $10 PER PERSON

Minimum Guest Count: 50
Portioned at 1.5 Pieces Per Person

Select 3 of the above items

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LUNCH



SANDWICH & SALAD BOX | $18 PER PERSON

ADD DESSERT I $4
Choice Of: Jumbo Cookie, GF Brownie, or Rice Krispy Bar (GF)

MEAT

Black Forest Ham & Brie with Fruit Chutney
Side: Arugula & Spinach, Shaved Fennel, Radishes, Focaccia Croutons with an Apple Cider Dressing (DF)

Montreal Smoked Meat with Dijon & Deli Slaw (DF)
Side: Romaine & Leaf Lettuce Salad, Marinated Mixed Beans, Tomatoes & Garlic Croutons (DF)

Shaved Roast Beef with Dijon & Caramelized Onions (DF)
Side: Romaine & Spinach, Shaved Fennel, Radishes & Focaccia Croutons with a Balsamic Dressing (DF)

POULTRY

Ancho Grilled Chicken, Avocado Mayo & Roasted Peppers (DF)
Side: Creamy Potato Salad in Chipotle Mayo with Corn, Peppers & Black Beans (GF, DF)

Chicken Caesar Wrap with Romaine, Tomatoes & Creamy Parmesan Dressing
Side: Texas Five Bean Salad, Roasted Corn & Peppers, Cherry Tomatoes, Onions & Cilantro with an Avocado Lime Dressing (VEGAN, GF)

Pesto Chicken, Blistered Tomatoes & Black Pepper Aioli (DF)
Side: Farfalle Pasta with Mixed Grilled Vegetables in Sundried Tomato Vinaigrette (DF)

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SANDWICH & SALAD BOX | $18 PER PERSON

ADD DESSERT I $4

Choice Of: Jumbo Cookie, GF Brownie, or Rice Krispy Bar (GF)

FISH

Smoked Salmon & Herb Cream Cheese with Lemon & Cucumber

Side: Ancient Grains & Rice with Celery, Dried Fruits & Herbs (VEGAN)

Old-School Tuna Salad with Celery, Capers and Herbs (DF)

Side: Potato Salad with Pickles, Chopped Egg, Peppers,

Scallions & Parsley in an Italian Dressing (GF, DF)

Roasted Salmon Salad with Tomato & Arugula (DF)

Side: Spring Mix & Baby Spinach with Apple Slivers, Beets, Feta Crumble

& Shaved Almonds with a Balsamic Vinaigrette (GF, *NUTS)

VEGETARIAN/VEGAN

Mediterranean Grilled Vegetables & Hummus Wrap (VEGAN)

Side: Boston Bibb & Arugula with Artichokes, Polenta Crouton, Tomatoes

and Olives with a Balsamic Vinaigrette (VEGAN, GF)

Smashed Chickpea & Avocado Salad with Herbs (VEGAN)

Side: Polenta Panzanella Salad with Tomatoes, Roasted Onion, Asparagus,

Green Beans & Leaf Lettuce with a White Balsamic Dressing (VEGAN, GF)

Falafel Wrap with Lemon Tahini & Pickled Vegetables (VEGAN)

Side: Iceberg & Napa with Spicy Chickpeas, Julienne Carrots,

Beets with a Vegan Ranch Dressing (VEGAN)

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HEARTY SALAD BOX | $20 PER PERSON

ADD DESSERT I $4

Choice Of: Jumbo Cookie, GF Brownie, or Rice Krispy Bar (GF)

TANDOORI GRILLED CHICKEN (DF)

with Green Pea Chutney, Tomatoes, Cucumber & Mint, Pickled Cauliflower and Crispy Chickpeas over Romaine & Kale Salad with Cilantro Lime Dressing & Pita Chips

CHICKEN SOUVLAKI & TZATZIKI

Greek-Style Green Salad with Peppers, Tomatoes, Cucumbers, Olives & Feta with Lemon & Olive Oil, & Pita Crisps

CHICKEN FAJITA BOWL (GF)

Garlic Lime Rice, Iceberg Lettuce, Black Beans, Caramelized Onions, Peppers, Tomatoes, Cheddar Cheese, Toasted Corn & Avocado

GRILLED CHICKEN COBB SALAD (GF, DF)

Romaine Hearts with Grape Tomatoes, Cucumber, Hearts of Palm, Cooked Egg & Vegan Feta in an Avocado Vinaigrette

TUSCAN SEARED TUNA (GF, DF)

Chopped Romaine & Radicchio Salad with White Beans, Grilled Vegetables, Olives & Basil with Lemon & Olive Oil

VEGETARIAN 'EGGROLL' BOWL (VEG, DF)

Tofu Bites, Napa Cabbage Slaw, Peppers, Corn, Mushrooms, Spicy Edamame, Green Onions, Bean Sprouts with Plum Dressing & Wonton Crisps

FALAFEL BITES & HUMMUS (VEGAN)

Kale & Baby Spinach Salad with Tomatoes, Cucumbers, Pickled Red Cabbage and Pita Crisps with Lemon & Olive Oil

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ELEVATED MEAL BOX | $26 PER PERSON

ADD DESSERT I $4
Choice Of: Jumbo Cookie, GF Brownie, or Rice Krispy Bar (GF)

GRILLED ANCHO & LIME CHICKEN BREAST (GF, DF)
Southwest Potato Salad with Black Beans, Corn & Grilled Vegetables

BARBECUE GLAZED CHICKEN BREAST & PEACH SALSA (DF)
Old School Creamy Macaroni Salad with Carrots, Celery, Peppers & Gherkins and Balsamic Grilled Vegetables

MOROCCAN CHICKEN WITH PRESERVED LEMON AIOLI (GF, DF)
Chickpeas, Arugula & Quinoa, with Orange-Ginger Roasted Sweet Potatoes, Olives, Pomegranate & Pumpkin Seeds

CITRUS ROASTED SALMON WITH HERB SOUR CREAM
Pearl Couscous with Roasted Ratatouille, French Green Beans & Sun-Dried Tomato Pesto

PESTO-ROASTED SALMON WITH TRUFFLE AIOLI (GF, DF)
Gluten-Free Pasta Primavera, Baby Kale & Lemon-Grilled Asparagus

MAPLE-MISO GLAZED SALMON (DF)
Ancient Grains & Wild Rice with Celery, Dried Fruits & Herbs, & Sesame-Roasted Carrots with Shaved Scallions

HOISIN-GLAZED TOFU WITH PICKLED PEPPERS (VEGAN)
Rice Vermicelli with Carrots, Peppers & Scallions in Sesame Dressing, Napa Cabbage Slaw & Spicy Edamame

JERK-SPICED TOFU WITH MANGO CHUTNEY (VEGAN, GF)
Rice & Quinoa with Red Beans, and Red & White Slaw in Lime Dressing with Peppers & Carrots, and Plantain Crisps

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LUNCH

SANDWICH BUFFET | $24 PER PERSON

Choice Of: 4 Sandwiches/Wraps, 2 Salads, & 1 Dessert

SANDWICHES / WRAPS - select 4

MEAT

Black Forest Ham & Brie Sandwich with Pineapple Chutney

Shaved Roast Beef Sandwich with Dijon & Caramelized Onions (DF)

Montreal Smoked Meat Sandwich with Dijon & Deli Slaw (DF)

Prosciutto & Buffalo Mozzarella Sandwich with Baby Kale, Pesto & Burst Tomato Compote

POULTRY

Ancho Grilled Chicken Sandwich with Roasted Peppers & Avocado Mayo (DF)

Pesto Chicken Sandwich with Black Peppercorn Aioli & Blistered Tomatoes (DF)

Roasted Turkey Wrap with Swiss & Cranberry Chutney

Chicken Caesar Wrap with Romaine, Tomatoes & Creamy Parmesan Dressing

FISH

Smoked Salmon & Herb Cream Cheese Bagel with Tomato & Cucumber

Old-School Tuna Salad Sandwich with Celery, Capers and Herbs (DF)

Roasted Salmon Salad Sandwich with Tomato & Arugula (DF)

Smoked Salmon ‘pastrami style’ Sandwich with Maple Mustard BBQ Sauce (DF)

VEGETARIAN & VEGAN

Smashed Chickpea & Avocado Salad Sandwich with Herbs (VEGAN)

Egg Salad Sandwich with Avocado & Chives (VEG)

Tofu Caprese Sandwich with Heirloom Tomatoes, Basil, Baby Arugula & Balsamic Reduction (VEGAN)

Falafel Wrap with Lemon Tahini & Pickled Vegetables (VEGAN)

Mediterranean Grilled Vegetables & Hummus Wrap (VEGAN)

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LUNCH

SANDWICH BUFFET | $24 PER PERSON

Choice Of: 4 Sandwiches/Wraps, 2 Salads, & 1 Dessert

SALADS - select 2

LEAFY GREENS

Leafy greens with Tomatoes, Cucumber & Pumpernickel Croutons with a Lemon Pepper Dressing (DF)

Romaine & Spinach with Shaved Fennel, Radishes & Focaccia with a Balsamic Dressing (VEGAN)

Kale Caesar Salad with Shaved Asiago and Tortilla Frites (GF)

Spring Mix & Baby Spinach with Roasted Apple Slivers, Beets, Feta Crumble, Shaved Almonds with a Balsamic Vinaigrette (*NUTS)

Iceberg & Nappa with Spicy Chickpeas, Julienne Carrots & Beets with a Vegan Ranch Dressing (VEGAN, GF)

Bibb, Arugula, Grilled Artichoke, Polenta Croutons, Tomatoes, Olives with a White Balsamic Dressing (VEGAN, GF)

GRAINS/PASTA SALADS

Ancient Grains & Rice Salad with Celery, Dried Fruits and Herbs (VEGAN)

Mediterranean Pasta with Mixed Grilled Vegetables in Sundried Tomato Marinade (VEGAN)

Greek Orzo Salad with Tomato, Cucumber, Olives, Herbs, Feta with a Lemon Pepper Dressing

Old School Creamy Macaroni Salad with Carrots, Celery, Peppers & Gherkins

Polenta Panzanella Salad with Tomatoes, Roasted Onion, Asparagus, Green Beans & Leaf Lettuce with a White Balsamic dressing (VEGAN, GF)

POTATO/LEGUMES

Creamy Potato Salad in Chipotle Mayo with Corn, Black Beans & Roasted Peppers (GF, DF)

Potato Salad with Pickles, Chopped Egg, Peppers, Scallions & Parsley in an Italian Dressing (GF, DF)

Spicy Chickpeas, Julienne Carrots, Beets in a Vegan Ranch Dressing (VEGAN, GF)

Texas Five Bean Salad, Roasted Corn & Peppers, Cherry Tomatoes, Onions & Cilantro in Avocado Lime Dressing (VEGAN, GF)

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LUNCH

SANDWICH BUFFET | $24 PER PERSON

Choice Of: 4 Sandwiches/Wraps, 2 Salads, & 1 Dessert

DESSERTS - select 1

Seasonal Fruit & Berries Platter

Jumbo Cookie Platter
Assorted Flavours: Ginger Molasses, Sea Salt Chocolate Chip, & Oatmeal Raisin

Vegan Sweet Crumble Squares Platter
Assorted Flavours: Strawberry, Caramel and Date

UPGRADE I $3 PER PERSON

DESSERT VERRINES - select 2

Fudge Brownies with Chocolate Mousse & Crumbled Oreos

Tiramisu with Mascarpone, Cocoa & Espresso Ladyfingers

Strawberry Shortcake with Vanilla Sponge & Maple Whipped Cream

Apple Cinnamon Crumble with Butterscotch Sauce (GF)

Coconut Rice Pudding with Grilled Pineapple, Mango Sauce & Caramel Crisps (VEGAN)

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BUFFETS



HOT BUFFETS | $55 PER PERSON

Minimum Guest Count: 50

All Buffets Include: Bread Rolls & Butter and Dessert

TUSCAN HARVEST BUFFET

Pesto-Roasted Chicken with Blistered Tomatoes (GF, DF)
Vegan Bolognese with Gluten-Free Penne (VEGAN, GF)
Eggplant Parmesan with Roasted Pepper Sauce & Mozzarella (VEG)
Tuscan-Roasted Zucchini, Peppers & Fennel (VEGAN, GF)
Bibb & Arugula Salad with Artichokes, Roasted Tomatoes & Olives in Balsamic Vinaigrette (VEGAN, GF)

SOUTHERN BBQ BUFFET

Barbecue-Glazed Grilled Chicken with Peach Chutney (GF, DF)
Vegan Stuffed Peppers with Rice, Beans & Peppers (VEGAN, GF)
Mushroom Mac & Cheese (VEG)
Roasted Ratatouille in Smoky Tomato Compote (VEGAN, GF)
Kale Caesar with Tortilla Frites & Shaved Asiago (GF)

CAJUN COASTAL BUFFET

Cajun-Spiced Rotisserie Chicken with Jus (GF, DF)
Citrus Herb–Baked Salmon with Herb Aioli (GF, DF)
Grilled Vegetable Brochettes in Balsamic Glaze (VEGAN, GF)
White & Wild Rice with Fresh Herbs (VEGAN, GF)
Arugula & Spinach with Shaved Fennel, Radish & Focaccia Crisps in Apple Dressing (VEGAN)

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BUFFETS

HOT BUFFETS | $55 PER PERSON

Minimum Guest Count: 50

All Buffets Include: Bread Rolls & Butter and Dessert

COUNTRY MARKET BUFFET + $5 PP

Brisket in Roasted Vegetable Jus (GF, DF)

Lentil & Root Vegetable Terrine (VEGAN)

Rainbow Carrots in Maple Butter (GF)

Smashed New Potatoes (VEG, GF)

Greens with Tomatoes, Cucumber & Pumpernickel Croutons in Lemon Pepper Dressing (VEGAN)

NORTHERN HERITAGE BUFFET + $8 PP

Boneless Beef Short Ribs in Red Wine Sauce (GF)

Maple Dijon–Glazed Salmon (GF, DF)

Buttermilk Mashed Potatoes with Chives (VEG, GF)

Steamed Cauliflower, Carrots & Broccoli (VEGAN, GF)

Polenta Panzanella with Tomatoes, Roasted Onion, Asparagus & Green Beans (VEGAN, GF)

DESSERT - select 1

Seasonal Fruit & Berries Platter

Assorted Cookie Platter:
Ginger Molasses, Sea Salt Chocolate Chip & Oatmeal Raisin

Vegan Sweet Crumble Squares Platter:
Strawberry, Caramel & Date

UPGRADE I $3 PER PERSON

DESSERT VERRINES - select 2

Fudge Brownies with Chocolate Mousse & Crumbled Oreos

Tiramisu with Mascarpone, Cocoa & Espresso Ladyfingers

Strawberry Shortcake with Vanilla Sponge & Maple Whipped Cream

Apple Cinnamon Crumble with Butterscotch Sauce (GF)

Coconut Rice Pudding with Grilled Pineapple, Mango Sauce & Caramel Crisps (VEGAN)

PLEASE REFER TO THESE ICONS INDICATING DIETARY RESTRICTIONS

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PLATTERS



EXECUTIVE BUFFET | $34 PER PERSON

Served at Room Temperature
Choice of: 2 Mains, 2 Sides, & 1 Dessert
Minimum Guest Count: 20

MAINS - select 2

Pesto-Roasted Chicken with Blistered Tomatoes (GF, DF)

Barbecue-Glazed Chicken with Peach Chutney (GF, DF)

Citrus Herb-Roasted Salmon with Herb Aioli (GF, DF)

Maple Dijon-Glazed Salmon (GF, DF)

Grilled Ratatouille Brochette with Chimichurri Vegan Mayo (VEGAN, GF)

Sesame Seared Tofu in Hoisin Glaze with Mushroom Compote & Shaved Scallions (VEGAN, GF)

SIDES - select 2

Bibb & Arugula with Artichokes, Polenta Croutons, Tomatoes & Olives in Balsamic Vinaigrette (VEGAN, GF)

Romaine & Spinach with Radish, Shaved Fennel & Focaccia in Balsamic Dressing (DF)

Baby Spinach with Red Cabbage, Sprouts, Strawberries & Crispy Chow Mein Noodles in Poppyseed Vinaigrette (DF)

Ancient Grains & Wild Rice with Celery, Dried Fruits & Fresh Herbs (DF)

Mediterranean Pasta with Zucchini, Asparagus & Eggplant in Sun-Dried Tomato Marinade (VEGAN, DF)

Creamy Chipotle Potato Salad with Corn, Black Beans & Roasted Peppers (GF, DF)

Polenta Panzanella with Tomatoes, Roasted Onion, Asparagus, Green Beans, Frisée & Leaf Lettuce (VEGAN, GF)

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PLATTERS



EXECUTIVE BUFFET | $34 PER PERSON

Minimum Guest Count: 20

DESSERT - select 1

Seasonal Fruit & Berries Platter

Assorted Jumbo Cookie Platter:
Ginger Molasses, Sea Salt Chocolate Chip & Oatmeal Raisin

Vegan Sweet Crumble Squares Platter:
Strawberry, Caramel & Date

UPGRADE I $3 PER PERSON

DESSERT VERRINES - select 2

Fudge Brownies with Chocolate Mousse & Crumbled Oreos
Tiramisu with Mascarpone, Cocoa & Espresso Ladyfingers
Strawberry Shortcake with Vanilla Sponge & Maple Whipped Cream
Apple Cinnamon Crumble with Butterscotch Sauce (GF)
Coconut Rice Pudding with Grilled Pineapple, Mango Sauce
& Caramel Crisps (VEGAN)

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PLATTERS



GRAZING PLATTERS | $19 PER PERSON

Minimum Guest Count: 50

ITALIAN

Prosciutto, Asiago, Friulano & Salami Skewers with Olives & Sun-Dried Tomatoes (GF)
Venetian-Style Meatballs in Tomato Glaze (DF)
Grilled Lemon Chicken Piccata Brochettes (GF, DF)
Italian Vegetable Panzanella (VEGAN)
Arugula Pesto & Truffle Mushroom Flatbread (VEGAN)
Olive Tapenade & Chickpea Flatbread (VEGAN)
Sea Salt Pasta Chips & Italian Fennel Crackers
Dips: Grilled Artichoke & Lemon (VEGAN) I Roasted Pepper & Smashed Chickpeas (VEGAN)

MEDITERRANEAN

Chicken Souvlaki with Tzatziki (GF)
Tomato & Pesto Bocconcini Brochettes (VEG, GF)
Spanakopita (VEG)
Falafel with Preserved Lemon Aioli (VEGAN, GF)
Balsamic-Marinated Grilled Vegetable Antipasti (VEGAN, GF)
Moroccan-Spiced Kettle Chips (VEGAN, GF)

MEXI-CALI

Beef Empanadas with Smoky Tomato Sauce
Ancho Chicken Skewers with Black Pepper & Lime Sour Cream (GF)
White Bean, Grilled Onion & Roasted Pepper Quesadillas (VEG)
Corn & Bacon Fritters
Ceviche with Mango Vinaigrette (VEGAN, GF)
Tortilla Chips with Avocado Aioli (VEGAN, GF)

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PLATTERS



GRAZING PLATTERS | $19 PER PERSON

Minimum Guest Count: 50

EASTERN

Thai Lemongrass Chicken Satay (GF, DF)
Szechuan Grilled Shrimp with Lime (GF, DF)
Beef Samosas with Sweet Chili Sauce
Thai Fresh Rolls with Nuoc Nam (VEGAN, GF)
Ginger & Garlic Edamame in the Shell (VEGAN, GF)
Togarashi Wonton Crisps with Sesame Lime Mayo (VEG)

CANADIANA

Maple Black Pepper–Glazed Ham & Pineapple Brochettes (GF, DF)
Smoked Salmon, Cucumber & Dill Potato Bites (GF, DF)
Savoury Cranberry & Apple Fritters with Sage (VEG, DF)
Smoked Meat, Cheddar & Caramelized Onion Quesadillas with Honey Mustard
Goat Cheese & Mushroom Tart (VEG)
Ketchup-Spiced Potato Chips with Donair Dipping Sauce (VEG)

PLEASE REFER TO THESE ICONS INDICATING DIETARY RESTRICTIONS

GF	DF	NUTS	VEG	VEGAN
GLUTEN FREE	DAIRY FREE	CONTAINS NUTS	VEGETARIAN	VEGAN

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PLATTERS



SNACK PLATTERS

Minimum Guest Count: 20

CRISPS & DIPS

$9 per person

Corn Chips I Sea Salt Kettle Chips I Wonton Crisps (VEGAN)
Southern Pimento Cheese Dip
Caramelized Onion Dip
Vegan Edamame Hummus

CRUDITE

$9 per person

Seasonal Arrangement of Market Vegetables
White Bean Hummus & Vegan Herb Aioli

CANADIAN CHEESES

$15 per person

Artisan Crackers & Crisps
Fresh Grapes & Strawberries
Nuts & Dried Fruits
Fig Jam & Honeycomb (*NUTS)

CHEESE & CHARCUTERIE

$20 per person

Chef's Curated Selection of Market Cheeses & Cured Meats
Artisan Crackers & Crisps
Fresh Grapes & Strawberries
Nuts & Dried Fruits (*NUTS)
Sun-dried Tomatoes & Olives

PLEASE REFER TO THESE ICONS INDICATING DIETARY RESTRICTIONS

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STATION



ELEVATED GRAZING | $30 PER PERSON

Minimum Guest Count: 50

Charcuterie Verrine with Olives, Grilled Artichokes & Pesto

Vegetable Flatbreads with Smoked Tomato Sauce (VEG)

Italian Sandwich Bites:
Mortadella & Black Truffle Aioli
Buffalo Mozzarella & Tomato Chutney (VEG)
Panelle & Lemon Aioli (VEG)

Maple & Harissa Roasted Heirloom Carrot Salad with Feta & Pomegranate (VEG, GF)

Wild Rice & Mushroom Salad with Dry Cranberry, Chestnuts & Sage (VEGAN, GF, *NUTS)

Pearl Couscous with Snap Peas, Cucumber, Avocado & Herb Cress (VEGAN, DF)

Sea Salt Pasta Chips (VEG)

Dips: Spicy Pumpkin Hummus (VEGAN), Creamy Roasted Eggplant & Spinach Cheese Dip

PLEASE REFER TO THESE ICONS INDICATING DIETARY RESTRICTIONS

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GLUTEN FREE	DAIRY FREE	CONTAINS NUTS	VEGETARIAN	VEGAN

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STATION



RAW BAR | $25 PER PERSON

Minimum Guest Count: 50

Poached Shrimp with Lemon & Cocktail Sauce
Seasonal Selection of Oysters with Fresh Horseradish & Hot Sauces
Chef Rushton's Signature Whitefish Ceviche

UPGRADE

*Speak to your Event Manager for Seasonal Pricing

Crab Claws
Lobster Tails
Tuna Tartare
Grilled Octopus Salad
Cured Salmon
Scallop Ceviche &/or Canadian Caviar

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BEVERAGES



BEVERAGES

A LA CARTE BEVERAGES | $3 EACH

JUICE: Orange, Apple

POP: Pepsi, Diet Pepsi, 7Up, Ginger Ale

WATER: Bubly, Perrier, Still Bottled Water

ASSORTED SELECTION | $4 PER PERSON

Minimum Guest Count: 50
An Assortment Portioned at 1.5 Pieces Per Person

FRESHLY SQUEEZED ORANGE JUICE | $7 PER PERSON

Minimum Guest Count: 20

COFFEE & TEA PACKAGE

$5 Per Person for Events Under 3 Hours
$12 Per Person for All Day

Regular Coffee

Instant Decaf Packets

Tea (Red Rose/Green/Herbal)

Milk, Cream, Dairy Alternative

White Sugar, Brown Sugar, Sweetener

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BEVERAGES



Greenhouse Juice Co.

COLD PRESSED JUICES | $7 EACH

Minimum Quantity: 15

Farma-C
(Grapefruit, Orange, Lemon, Lemongrass, Cayenne)

Green Gatsby
(Cucumber, Apple, Ginger, Spinach, Kale, Lemon, Spirulina, Vitamin C)

Ginger Apple
(Gala Apple, Lemon, Ginger Tea, Ginger, Turmeric, Black Pepper)

WELLNESS SHOT | $3.50 EACH

Minimum Quantity: 20

Ginger Defense
(Ginger, Fermented Ginger, Orange, Ginger Tea, Lemon, Turmeric, Citrus Fibre, Black Pepper Extract, Oregano Extract)

Smart Energy
(Apple, Pineapple, Filtered Water, Raspberry, Fermented Yerba Mate, Lime, Hibiscus Flower, Green Tea Leaf Extract, Himalayan Salt, Cayenne Extract)

SMOOTHIES | $7 EACH

Minimum Quantity: 15

Mango

Berry Banana

PROTEIN SHAKES | $7 EACH

Minimum Quantity: 15

Chocolate Protein Shake (*NUTS)

Vanilla Protein Shake (*NUTS)

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Contact our team of Event Managers today
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