



ARTISAN APPETIZERS



COLD CANAPES \$42 per dozen, minimum three dozen per selection

Sante Fe Pinwheel - smoky chicken, sweet peppers & southwest cream cheese

Charcuterie Skewer - house-smoked meats, artisan cheese & pickled bites

Classic Twist - beet-pickled devilled egg, herb aioli & cracked black pepper

Mediterranean Bite - garlic hummus, herb oil & sun-dried tomato

Roasted & Toasted Puff - fire-roasted peppers, herb oil, toasted cashews & caramelized onions

Honey Crunch - silky whipped cheese, roasted nuts & a delicate honey drizzle

Harvest Crisp - roasted cranberries, herb goat cheese, crispy kale & toasted walnuts

WARM CANAPES \$47 per dozen, minimum three dozen per selection

Drunken Pear - melted mozzarella, caramelized pears, crispy bacon & peppery arugula

Garden Falafel - golden chickpea herb bites topped with tomato chutney

The Golden Dragon - seared beef meatball in a thai inspired glaze topped with spring onion & toasted sesame seeds

Tuscan Tart - flaky quiche with basil pesto, feta, and sun-dried tomatoes

Cheddar Stack - flaky puff pastry filled with seasoned beef & cheddar mac sauce, topped with tangy pickles and toasted sesame seeds

Cap & Crumb - roasted mushroom cap stuffed with herbs, roasted garlic & cashews

Popeye Puff - flaky pastry filled with roasted garlic cream cheese, spinach & feta

Little Piggy - house-made sausage wrapped in flaky puff pastry, with a zesty garlic mustard

Seaside Croquette - flaky crab, whipped dill cream cheese, toasted panko with a herb aioli.

GRAZING

CHARCUTERIE | \$18

assorted artisan meats & cheese, pickled vegetable,
seasonal fruit, nuts & crackers

NOSH & NESTLE | \$12

pepper jelly, hummus, whipped cheese with roasted honey nuts,
fresh vegetables, crackers & bread bites

minimum 50 people to order | pricing is per person





MADE TO MINGLE

served buffet-style on banquet platters & stainless steel chafing equipment

CROWD PLEASERS | \$32

CANTINA SPREAD

choice of mexicana beef, smoked chicken or mesquite pork, flour tortillas & corn tortilla chips, cheddar cheese, lettuce, pickled jalapeños, sour cream, salsa & spanish rice
+ pico de gallo | 3

BETWEEN THE BUNS

choice of ballpark beef patties or louisiana pulled pork, freshly baked brioche buns, signature sauce, lettuce red onions, pickles, sliced cheddar & creamy honey dill slaw
+ herb potato salad | 6

THE ATHENA

choice of herbed chicken or greek pork, warm naan, romaine, cucumbers, bruschetta, tzatziki
served with mediterranean rice
+ crispy falafel | 3

BABA'S KITCHEN

cheddar perogies in browned butter & caramelized onions, seared farmer sausage & sauerkraut, sour cream & mustard, served with garden salad
+ cabbage rolls | 5 + mushroom dill sauce | 3

Extras

ADD A SALAD | 6½

blueberry & feta, smoked caesar, sante fe, village greek or garden

...

second protein | 7

gourmet charcuterie | 18

veggies & dip | 7

warm spinach dip | 8

...

mini cheesecakes | 4½

assorted cookies & squares | 5

gourmet carrot cake | 6

caramel pecan brownie | 5

...

canned pop | 3½

sparkling water | 3½

bottled water | 2½

coffee & tea service | 6





THE BUFFET EXPERIENCE



One main course, choice of signature salad, garden salad, one side dish, seared seasonal vegetable, buns & butter and chef's selection desserts | 50

Two main courses, choice of signature salad, garden salad, one side dish, seared seasonal vegetables, buns & butter and chef's selection desserts | 60

SIGNATURE SALADS

Blueberry & Feta - red onions, sunflower seeds & honey dill dressing

Smoked Caesar - croutons, pumpkin seeds, shaved asiago and a smoked caesar dressing

Drunken Pear & Goat Cheese - country-style candied pecans, red onion & honey dill dressing

Village Greek - cucumbers, peppers, red onions, cherry tomatoes, feta & creamy herb dressing

SIDE DISHES

Lemon Herb Potatoes - golden yukon potatoes, roasted with fresh lemon, garlic, herbs, sea salt and olive oil

Roasted Garlic Mash - creamy whipped potatoes infused with roasted garlic and a touch of sea salt

Herb Roasted Potatoes - golden yukon potatoes tossed in fragrant garden herbs and roasted until crisp

THE MAIN COURSE

Homestead Herb Chicken - tender, bone-in chicken thighs marinated in garlic, fresh herbs, and a hint of lemon; roasted until golden and deeply flavorful

Bourbon Barbecue Glazed Pork - boneless pork glazed with a tangy-sweet bourbon BBQ sauce; everything you love about ribs, minus the mess

Beef Bourguignon - eighteen-hour braised beef, infused with red wine and fresh thyme, served in a deeply layered pan reduction; rich, aromatic, and exceptionally tender

Chicken Porcini - herb crusted chicken, pan-roasted and layered with golden porcini mushrooms, wilted kale, and caramelized onion, finished with a white wine beurre blanc

Braised Short Rib - AAA beef short rib, slow-braised with herbs and aromatics, finished with a rich red wine demi-glace for deep, soulful flavour | + 5

DESSERT ADDITIONS

Signature Cupcakes | 5 - mocha - red velvet - pumpkin spice - toasted coconut - cookies & cream

Petite Cheesecakes | 4 ½ - caramel coconut - field berry & pecan - chocolate oreo





THE PLATED EXPERIENCE



Enjoy your choice of **one main course**, signature salad, and gourmet dessert

Give your guests the choice of main course | add 10 per additional option

**choices must be preselected and submitted 1 month prior to event date*

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Village Greek - cucumbers, peppers, red onions, cherry tomatoes, feta & creamy herb dressing

THE MAIN COURSE

Thyme Crusted Duck Confit | 56 - classic french duck leg, slow-cooked to delicate, fall-off-the-bone perfection, finished with a crisp thyme crust and complemented by a vibrant wild blueberry conserve, served on golden yukon potatoes, roasted with fresh lemon, garlic, herbs.

Braised Short Rib | 60 - AAA beef short rib, slow-braised with herbs and aromatics, creamy whipped potatoes infused with roasted garlic, finished with a rich red wine demi-glace for deep, soulful flavour.

Chicken Porcini | 55 - herb crusted chicken, pan-roasted and layered with golden porcini mushrooms, wilted kale, and caramelized onion, golden yukon potatoes tossed in fragrant garden herbs and roasted until crisp; finished with a white wine beurre blanc.

Beef Bourguignon | 56 - eighteen-hour braised beef, infused with red wine and fresh thyme, golden yukon potatoes tossed in fragrant garden herbs and roasted until crisp; served in a deeply layered pan reduction; rich, aromatic, and exceptionally tender.

Seaside Herb-Crusted Salmon | 60 - an elegant fillet of salmon, delicately crusted with garden herbs and served atop a fragrant quinoa pilaf, finished with a velvety lemon caper velouté.

GOURMET DESSERT

Creme Brûlée - silky vanilla bean custard crowned with a crisp, caramelized sugar crust

Strawberry Fields - drunken strawberries, layered with whipped vanilla cream and buttery shortcake crumble

Mocha Praline - rich chocolate cheesecake, with coffee couli, a dusting of cocoa powder and pecan praline

Lemon Lustre - a delicate lemon custard in a crisp butter crust, garnished with pistachios and citrus zest

