

canapés & hors d'oeuvres

- spicy sweet potato frites with dijon aioli ●
- italian bread crostini with fresh tomatoes, new virgin press olive oil and leafy oregano ●
- crispy potato latkes topped with crème fraîche and smoked salmon ●
- buffalo mozzarella and grape tomatoes topped with basil, chervil and olive oil ●
- edamame beans drizzled with sesame oil, served in sake cups ●
- soba noodles twirled on a silver fork, accompanied by crunchy vegetables, sesame seeds and chilies ●
- baked brie parcels with a blackberry compote ●
- seared salmon on mini-brioche topped with a saffron aioli ●
- caramelized red onions stuffed with crumbled chèvre ●
- peking duck spring rolls with chinese cabbage and scallion stuffing ●
- asparagus and goat cheese baked in leafy pastry shell with dill and cracked pepper ●
- mini croissant sandwiches filled with whipped marscapone and smoked salmon ●
- salmon grave lax in cucumber cups with toasted sesame seeds and preserved lemon ●
- bite sized savory crêpes with wild & domestic mushrooms and french brie ●
- fresh figs with rosemary mascarpone rolled in imported san denielle prosciutto ●
- mini smoked sausages on crusty artisan bread topped with hot mustard ●
- mini chicken Tikka skewer with a spicy mango chutney ●
- pink grapefruit segments, cashew and toasted coconut salad ●
- parmesan and herb baked ricotta (served with or without prosciutto) ●
- steamed black tiger shrimp served with a classic cocktail sauce ●
- mini soft shell corn tortilla with chicken, bean salad, tomatoes and onion (or with grilled chorizo, avocado and lettuce) ●
- tempura bouquet ~ baby zucchini, green beans, sweet potatoes ●
- assorted sashimi & sushi ~ salmon, tuna, california rolls, crab rolls ●
- seared beef carpaccio handrolls with enoki mushrooms, drizzled with sharp mustard and truffle oil ●
- jerk spiced grilled tiger shrimp with ripe niagara peaches ●
- frenched lamb chops with rosemary, cumin and date glaze ●
- lobster tasting spoons with grapefruit sections, citrus dressing and mint leaves ●
- curry dusted scallops with avocado and oven dried tomatoes ●
- baby-burgers topped with aged cheddar, arugula, and garlic aioli ●
- chilled pea soup with mint & lobster in sake cups ●
- mini potato samosas with raita ●
- thai rice paper rolls, with a red plum dipping sauce ●
- potato gnocchi, served in a gorgonzola crème ●
- dim sum ~ vegetarian, shrimp or chicken ●
- crispy fried shrimp with kadaifi crust ●
- braised beef short ribs in a thyme red wine jus topped with truffled whipped potatoes & carrot spirals ●
- lobster, avocado and speck bacon in toasted wraps with tomatoes, gruyere and arugula ●
- steak lollipops with vodka marinated pearl onion and warm teardrop tomatoes ●

s a l a d s

- baked ricotta with tomato ceviche, basil, garden herbs, edible flowers and extra virgin olive oil & fleur de sel ●
- endive, arugula, and watercress salad with pears, toasted pecans and Roquefort cheese ●
- leaves of romaine with bacon, soft center egg, garlic crostini, in a grainy mustard dressing with shaved asiago ●
- cantaloupe, watermelon, and cucumber salad with greek feta, niçoise olives, olive oil, fleur de sel, & micro herbs ●
- smoked duck breast with watermelon & watercress, drizzled with a honey champagne dressing ●
- grilled Portobello mushroom and spinach salad with frizzled leeks ●
- smoked salmon and black lentil salad with striped beets and fried capers in creamy mustard dressing ●
- white and green asparagus with mango on an herb salad with citrus fruit and walnut oil dressing ●
- pickled baby beet salad, late harvest tomatoes, Roquefort cheese, palm & coconut sugar, unfiltered olive oil, micro basil ●
- arugula with sweet buffalo mozzarella, striped beets, and charred Vidalia onion in a tapenade vinaigrette ●
- lobster and citrus salad with chervil in a ½ avocado ●
- accompanied by sicilian and sweet onion salad, drizzled with grape seed oil dressing ●

s o u p s

- cold leek and new potato soup ●
- cold honeydew and cucumber soup with cilantro crème fraîche ●
- brodo with mushrooms and a parmesan crostini ●
- french onion soup ●
- butternut squash and apple soup ●
- cream of celery root topped with a red pepper crème ●
- mushroom “cappuccino” with crispy wonton & smoked pancetta ●
- two tone harlequin soup: celery root and cream of tomato ●
- tomato and green tea consume with carrot and tomato confetti ●
- cauliflower soup with provimi veal meat balls and potato gnocchi, topped with herb cream ●

s t a r t e r s

- butternut squash agnolotti with roasted oranges and sage sauce ●
- ricotta gnocchi tossed with fresh sage, lemon and butter finished with aged reggiano parmesan ●
- antipasto: prosciutto, peppered cantaloupe and olives with homemade breadstick ●
- crispy crab cake with japonaise crumbs, with roasted mixed peppers, topped with chili aioli ●
- jerk style scallops and shell grilled shrimp with cucumber and tomato in parsley soya lemon dressing ●
- beef carpaccio, buffalo mozzarella, oven cured tomatoes, whole roasted garlic, basil leaves, olive oil ●
- niçoise: seared tuna with french beans, fingerling potatoes and poached egg with a tapenade vinaigrette ●
- seafood martini: tomato vodka granita, ahi tempura, salmon tartare, lobster ceviche and quail egg ●
- lobster duo: warm soufflé paired with a bisque topped with an herbed crème ●

m a i n s

roasted cornish hen stuffed with rice, mushrooms and herbs
accompanied by roasted shallots, beets, & steamed haricots verts

whole roasted free-range baby chicken
seasoned with rosemary, lemon, olive oil and garlic with herb roasted potatoes and french beans

stuffed roasted chicken draped with a creamy mushroom sauce
accompanied by tiny oven roasted potatoes, steamed baby carrots, and sugar snap peas

seared pork tenderloin medallions with wild and domestic mushroom
smoky bacon, imported paprika and triple cream sauce with sautéed spätzle

beef duo ~ tenderloin and braised, served with cabernet jus
potato galette, creamed corn and cauliflower croquette

barbecued dry aged black angus steak
yukon gold mash potatoes and creamy sautéed spinach, finished with cabernet jus

braised beef short ribs
served with winter root vegetables in a thyme cabernet jus

grilled veal tenderloin
with truffled mashed potatoes, portobello mushrooms and parsnip chips in a porcini sauce

roasted rack of lamb with mango honey mustard crust
potato pancake, baked eggplant and a cucumber yogurt salad with aged feta

slow roasted spice crust salmon
with lemon and chive risotto and asparagus in a herb butter sauce

pan seared halibut served with haricots verts, niçoise olives and heirloom cherry tomatoes
drizzled with olive oil, fingerling potatoes and garlic crostini

black cod glazed with miso and maple on japonaise rice cake with sun dried tomato aioli
served with marinated baby cucumber and steamed bok choy

formal plated desserts

- tahitian vanilla crème brûlée with crunchy caramel crust ●
- tiramisu: lady fingers soaked in espresso and rum, layered with mascarpone ●
- classic apple tart tatin with Armagnac crème fraîche or cinnamon ice cream ●
- filo baked pear with crème anglaise and blackcurrant sorbet ●
- caramelized quince topped with tahitian vanilla ice cream ●
- mayer lemon and toasted coconut tart ●
- warm black mission fig and raspberry crostata ●
- individual apple crisp tart with homemade ice cream ●
- panna cotta accompanied by preserved fruit compote ●
- chocolate and raspberry gelato sprinkled with fresh raspberries ●
- mulled wine poached pear served with white chocolate sauce ●
- pear tart with poire williams sorbet ●
- niagara plum crostata with armagnac ice cream ●
- filo pastry filled with winter apples, currants and cinnamon accompanied by caramel ice cream ●
- vanilla panna cotta scented with lemon zest accompanied by a sun dried cherry compote ●

dessert trios

- (liquid) chocolate martini: cardamom infused vodka and godet liqueur served in a mini bormioli glass ●
- (solid) a sliver of flourless chocolate cake with crème fraîche ●
- (gas) mini cappuccino with a chocolate foam served in a demi-tasse ●
- or
- molten chocolate cake with white truffle centre ●
- frozen poire williams sorbet and mini poached pear ●
- lemon zest and tahitian vanilla panna cotta ●
- or
- mulled wine poached mini pear, draped in dark chocolate ●
- flourless chocolate cake with raspberry coulis ●
- a tiny cup of hot milk chocolate topped with freshly whipped cream ●

sweet delights

- mini mousse cakes ● a combination of sponge cake and whipped mousse
- macarons ● a classic french delicacy – raspberry, lime, mocha
- mini lemon tarts ● shortbread crust with tangy lemon curd
- mini éclairs ● cream puff filled with vanilla or chocolate pastry cream
- truffles and biscotti ● a classic accompaniment for coffee
- ice-cream “sammies” ● chocolate, vanilla, or marshmallow
- organic maple sugar “lollipops” ● melt in your mouth
- mini chocolate-raspberry tarts ● shortbread crust with raspberry chocolate ganache
- crème brûlée in espresso cups ● cinnamon espresso or grand marnier with orange zest
- toasted marshmallow “lollipops” ● dipped in chocolate and covered in a toasted meringue
- double fudge brownie “lollipops” ● coated in a crusty double chocolate shell (white, then dark)
- mini tiramisu ● lady fingers soaked in espresso and rum, layered with mascarpone
- dipped strawberries ● in dark *Valrhona* chocolate

cookies, squares & bars

- chocolate chip cookies ●
- oatmeal raisin cookies ●
- peanut butter chocolate cookies ●
- ginger molasses cookies ●
- coffee, toffee + chocolate cookies ●
- salted caramel brownies ● chocolate fudge brownies topped with silky chocolate icing, gooey caramel, fleur de sel
- pecan butter bars ● gooey pecan filling baked on a flaky pastry crust
- blueberry oat bars ● juicy plump blueberries topped with a buttery crumble
- lemon bars ● tangy lemon curd on a shortbread cookie crust, dusted with icing
- honey date bar ● rolled oats, brown sugar with a chewy date filling

late night savoury snack

- mini grilled cheese triangles with cave aged cheddar and ketchup ●
- baby burgers with aged cheddar, arugula, and garlic aioli ●
- beef tenderloin on skewers with grape tomatoes and pearl onion ●
- mini corn dogs with mustard dipping sauce ●
- mini fish and chips served in a newspaper cone ●
- mini breaded chicken sammies dripping in tomato sauce
- served with onions and peppers on crusty baguette, wrapped in wax-paper, tied with rafia ●
- mini shaved rare beef tenderloin sammies
- served with onion jam on crusty baguette, wrapped in wax-paper, tied with rafia ●