



THE FIFTH **5**  
GRILL & TERRACE

*The Fifth Grill & Terrace is renowned for its fine cuisine and charming ambience. The Dining Room features a seating capacity for 120 or reception for 150. The Fifth Terrace, heated and open year round offers a roof top oasis featuring an eclectic décor and stunning vistas of the city skyline. It has a seating capacity for 80 or reception for 120.*



THE FIFTH GRILL & TERRACE  
Event/Catering  
August 2015



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\*We are happy to send you a quote based on your selected menu items or have our Chef create a customized menu for you.

Prices listed are exclusive of taxes and service and subject to change.

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## The Fifth's Philosophy about our ingredients

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Eating in a healthy way and watching out for the environment are important.

We carefully source our ingredients to meet the following criteria:

- produce and fruits are seasonal to showcase their freshest and best flavours
- when available and in season, local purveyors' harvests are used to support the local economy and reduce our carbon footprint
- artisanal, traditional and sustainable products are preferred
- our chicken, pork and beef are raised by local farmers in the traditional method without hormones or antibiotics.
- our frites and chips are made with Ontario organic potatoes farmed in Petersburg, Clifford, Aylmer and Wingham.



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## passed canapés

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canapés are priced per piece with a minimum order of three dozens per selection

### cold canapés

<b>Parmesan shortbread</b> topped with olive tapenade (v)	\$3.00
<b>cherry tomato, bocconcini and basil skewer</b> balsamic reduction (v)	\$3.50
<b>pear crostini</b> with blue cheese mousse (v)	\$3.50
<b>antipasti skewer</b> with roasted pepper, marinated mini mozzarella, Kalamata olive (v, gf)	\$3.50
<b>vegetarian roll</b> with avocado, cucumber, carrot and sesame wasabi soy dressing (v)	\$4.00
<b>char-grilled zucchini</b> with goat cheese and red pepper (v)	\$4.00
<b>spicy gazpacho shooters</b> (v, gf)	\$4.00
<b>5th salmon gravlax blinis</b> with chive crème fraîche	\$4.00
<b>tartare of salmon and watercress</b> in cucumber cup (gf)	\$4.25
<b>duck crêpe</b> with sweet cherry drizzle	\$4.50
<b>chilled tiger shrimp</b> with French cocktail sauce (gf)	\$4.50
<b>brochette of marinated shrimp in chili paste</b> with parsley and lemon (gf)	\$4.50
<b>Canadian AAA steak tartare</b> on potato gaufrette (gf)	\$5.00
<b>duck foie gras terrine</b> with ice wine jelly on brioche toast	\$5.50
<b>Prosciutto di Parma with melon</b> on skewer (gf)	\$5.50
<b>lobster and mango salad</b> served on a spoon (gf)	\$5.50

### hot canapés

<b>vegetable dim sum</b> with sweet chili dip (v)	\$3.00
<b>open face brioche sandwich</b> with warm mushroom and goat cheese (v)	\$3.50
<b>vegetable frittata</b> with sun-dried tomato (v)	\$3.50
<b>Mediterranean vegetable tart</b> with feta and rosemary topping (v)	\$3.50
<b>polenta squares</b> with sun-dried tomatoes, mushrooms, shaved Parmesan (v)	\$3.50
<b>goat cheese tart</b> with balsamic shallots (v)	\$4.00
<b>asparagus and Ontario cheddar tartlets</b> (v)	\$4.00
<b>tomato tarte tatin</b> , caramelized onion, basil, Parmesan (v)	\$4.00
<b>roasted lamb brochette</b> with yogurt and mint dip	\$4.00
<b>veggie burger of beet and nigiri tofu</b> with arugula and tomato jam (v)	\$4.00
<b>Indian style chicken skewer</b> with mango chutney (gf)	\$4.00
<b>blackened Cajun style chicken</b> with lime crème fraîche (gf)	\$4.00
<b>tomato soup shooters</b> with mini grilled cheese (v)	\$4.50
<b>crispy duck and mushroom mini sandwich</b>	\$4.50
<b>grilled mini bourbon glazed chicken skewer</b> (gf)	\$4.50
<b>seared tiger shrimp</b> with light lime-avocado mousse (gf)	\$4.50
<b>Canadian AAA beef popsicle</b> with béarnaise sauce (gf)	\$5.00
<b>roasted lamb chop</b> with arugula pesto (gf)	\$5.00
<b>shrimp tempura</b> with pineapple ginger foam	\$5.00
<b>mini cheese burger</b> with housemade relish	\$6.00

v = vegetarian   gf = gluten free

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## seafood, cheese, charcuterie, sushi

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based on a minimum of 24 pieces

### seafood bar

\*MP/pp

*served with traditional garnish*

East Coast oysters  
tiger shrimp cocktail  
king crab claws  
chilled lobster tails

### caviar bar

\*MP/oz

beluga caviar served with traditional condiments

### cheese platter

\$9.00pp

imported and local cheeses, spiced nuts, gelée, dried fruits, grapes, crostini and water biscuits

### charcuterie platter

\$13.00pp

imported and locally sourced artisanal cheeses and meats, housemade pâtés accompanied by pickled vegetables, mustards, jellies, dried fruits, breads and biscuits

### sushi bar

\*MP/pp

assorted maki, sushi, sashimi

\*MP = Market Price

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## food stations

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based on a minimum of 30 guests

**appetizer station (choice of 3 items)** **\$23.00pp**  
additional items **\$8.00pp**

ceviche of whitefish and shrimp with peppers and cucumber in fresh lime  
house-cured salmon gravlax with chive mascarpone  
poached Atlantic salmon with dill and cucumber yogurt sauce  
beef carpaccio with arugula, shaved Parmesan and white truffle oil  
antipasto platter of marinated vegetables, selection of artisanal cheese and cured meats  
vine-ripened tomatoes, mozzarella and fresh basil, olive oil and aged balsamic  
napoleon of grilled balsamic marinated vegetables and Asiago cheese  
roasted marinated heirloom beets with arugula and goat cheese, herb vinaigrette

**main course station (choice of 3 items)** **\$42.00pp**  
additional items **\$14.00pp**

**sustainable fish and seafood:**

seasonal market fish with lemon and capers, arugula pesto sauce  
seafood fricassée of lobster, shrimp, whitefish and mussels in white wine sauce

**Ontario free range fowl:**

lemon and tarragon roasted chicken breast choice of rosemary lemon jus or chimichurri  
seared Ontario duck breast with plum chutney

**Ontario beef:**

striploin of Ontario grass fed beef choice of bordelaise or peppercorn sauce  
roast leg of Ontario lamb with rosemary and fresh mint sauce

**vegetarian options:**

seafood risotto with lobster and shrimp, fresh herbs  
housemade Parmesan pappardelle with wild mushrooms  
potato gnocchi with tomato basil sauce, shaved Parmesan

**\*choice of 3 side dishes (to be selected in advance)**

- 5th frites
- roasted potatoes
- traditional or truffled  
mashed potatoes
- potato gratin with Gruyère  
cheese
- French beans
- baby bok choy
- grilled asparagus
- balsamic roasted vegetables
- glazed heirloom carrots
- traditional Caesar salad
- mixed green salad
- Mediterranean couscous
- two kale salad with pistachio,  
beets, cider vinaigrette

**prime rib carving station** **\$26.00pp**

mustards, horseradish, au jus, peppercorn sauce, Yorkshire pudding

**basket of freshly baked breads** butter and tapenade

**additional suggestions for gourmet stations (priced accordingly)**

- raw bar / seafood / sushi bar
- southern style BBQ ribs
- mixed grill carving station  
with selected cuts
- Asian-inspired station
- pasta and risotto bar

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## — sit down menu —

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suggested for groups of 12 to 85 persons

please note: guests may choose their own appetizer and main course at time of dining

### amuse bouche

#### choice of appetizer

**chef's seasonal soup creation**

~

**grilled and chilled tiger shrimp**

avocado, cucumber, mango and grapefruit

~

**mozzarella, cherry tomato and prosciutto salad**

arugula, mixed greens, basil, sherry vinaigrette

#### choice of main course

**oven roasted herbed half chicken**

chimichurri sauce

~

**Atlantic salmon**

pernod and fennel hollandaise sauce

~

**Canadian AAA filet mignon**

peppercorn sauce

~

vegetarian option available

#### shared sides for the table

**French beans / 5th frites / balsamic roasted vegetables**

#### dessert

**wild blueberry crêpes**

with berry salad and Ontario strawberry sorbet

**\$50**

per guest

service, taxes and beverages not included



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## — sit down menu —

---

suggested for groups of 12 to 85 persons  
please note: guests may choose their own appetizer and main course at time of dining

### **amuse bouche**

#### **choice of appetizer**

##### **beef carpaccio**

olive oil, arugula and shaved Parmesan

~

##### **baked goat cheese salad**

walnuts, baby greens, beets, pomegranate vinaigrette

~

##### **chilled verrine of shrimp rilletes and avocado**

#### **choice of main course**

##### **lemon herbed roasted half chicken**

thyme jus

~

##### **Atlantic salmon**

pernod and fennel hollandaise sauce

~

##### **Canadian AAA filet mignon**

bordelaise sauce

~

vegetarian option available

#### **shared sides for the table**

**French beans / 5th frites / balsamic roasted vegetables**

#### **dessert**

##### **frozen Grand Marnier soufflé**

orange marshmallow

**\$60**

per guest

service, taxes and beverages not included





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## sit down menu

---

suggested for groups of 12 to 85 persons

please note: guests may choose their own appetizer and main course at time of dining

### amuse bouche

#### choice of appetizer

##### house-cured salmon gravlax

fennel salad, chive mascarpone, potato cakes

~

##### beef carpaccio

olive oil, arugula and shaved Parmesan

~

##### heirloom tomato salad

goat cheese, fresh herbs and balsamic vinaigrette

~

##### grilled and chilled tiger shrimp

avocado, cucumber, mango and grapefruit

#### choice of main course

##### lemon herbed roasted half chicken

thyme jus

~

##### maple mustard Atlantic salmon

ginger teriyaki sauce

~

##### Canadian AAA filet mignon

béarnaise sauce

~

##### seared rack of lamb

rosemary jus

~

vegetarian option available

#### shared sides for the table

French beans / 5th frites / balsamic roasted vegetables

#### dessert

##### terrine of dark and white chocolate

on sauce anglaise

**\$70**

per guest

service, taxes and beverages not included

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## — sit down menu —

---

suggested for groups of 12 to 85 persons

please note: guests may choose their own appetizer and main course at time of dining

### **amuse bouche**

#### **choice of appetizer**

##### **pear and arugula salad**

blue cheese, toasted walnuts, honey lemon drizzle

~

##### **Newfoundland crab cake**

spicy chipotle remoulade

~

##### **beef carpaccio**

olive oil, arugula and shaved Parmesan

#### **choice of main course**

##### **grilled jumbo tiger shrimp**

lemon thyme beurre blanc

~

##### **Canadian AAA filet mignon**

peppercorn sauce

~

##### **seared rack of lamb**

rosemary jus

~

##### **miso-glazed black cod**

caramelized lime reduction

~

vegetarian option available

#### **shared sides for the table**

French beans / 5th frites / balsamic roasted vegetables / sugar snap peas

### **dessert**

##### **terrine of dark and white chocolate**

on sauce anglaise

**\$80**

per guest

service, taxes and beverages not included

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## — sit down menu —

---

suggested for groups of 12 to 85 persons

please note: guests may choose their own appetizer and main course at time of dining

### **amuse bouche**

#### **choice of appetizer**

##### **beef carpaccio**

olive oil, arugula and shaved Parmesan

~

##### **classic caprese salad**

heirloom tomatoes, buffalo mozzarella, arugula, fresh basil  
balsamic vinaigrette

~

##### **terrine of foie gras**

peppered pineapple relish, truffled salt, brioche toast

~

##### **tuna tartare on a bed of cucumber**

avocado, watercress, capers, lemon and ginger vinaigrette

#### **choice of main course**

##### **duo of lobster and jumbo tiger shrimp**

poached lobster with grilled jumbo shrimp and lemon thyme beurre blanc

~

##### **roasted Québec venison**

lingonberry sauce

~

##### **seared rack of lamb**

rosemary jus

~

##### **5th beef Wellington**

duxelles of mushrooms, pepper pâté  
puff pastry, bordelaise sauce

~

vegetarian option available

#### **shared sides for the table**

French beans / 5th frites / balsamic roasted vegetables / caramelized baby carrots

#### **imported and domestic artisanal cheeses**

grapes, dried fruits, jellies, crackers

#### **dessert**

##### **terrine of dark and white chocolate**

on sauce anglaise

**\$90**

per guest

service, taxes and beverages not included

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## chef's sit down menu

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suggested for groups of 85 persons or more

### amuse bouche

### appetizer

#### baked goat cheese salad

walnuts, baby greens, beets, pomegranate vinaigrette

### main course

#### duo of

#### Canadian AAA striploin

foie gras bordelaise  
(served medium rare)

*and*

#### Atlantic salmon

béarnaise sauce

*served with*

**French beans finished with shallot butter, scalloped potatoes au gratin**

### dessert

#### wild blueberry crêpes

with berry salad and Ontario strawberry sorbet

**\$50** per person

service, taxes and beverages not included



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## chef's sit down menu

---

suggested for groups of 85 persons or more

### amuse bouche

### appetizer

#### classic caprese salad

heirloom tomatoes, buffalo mozzarella, arugula, fresh basil  
balsamic vinaigrette

### main course

#### duo of

#### filet mignon

béarnaise sauce  
(served medium rare)

*and*

#### grilled tiger shrimp

citrus beurre blanc, Provençal tomato

### shared sides for the table

5th truffled frites / French beans / balsamic roasted vegetables

### dessert

#### frozen Grand Marnier soufflé

orange marshmallow

**\$60** per person

service, taxes and beverages not included



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## chef's sit down menu

---

suggested for groups of 85 persons or more

### amuse bouche

medallion of foie gras  
shaved heirloom carrot and frisée salad  
pomegranate vinaigrette

~

duo of  
candied rainbow trout gravlax  
whipped horseradish cream

*and*

truffled beef carpaccio  
shaved Parmesan

~

### intermezzo

~

roasted garlic and ricotta gnocchi  
lemon sage brown butter

~

slow roasted beef tenderloin  
bordelaise sauce  
freshly carved, served medium rare  
asparagus, chive duchess potatoes, ratatouille mille-feuille

~

terrine of dark and white chocolate  
on sauce anglaise

**\$80** per person

service, taxes and beverages not included



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## a little less formal?

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suggested for heavy hors d'oeuvres or late night snacks  
minimum order of two dozens each, tapas style plates (priced per piece)  
available either passed or as station

<b>vegetable spring rolls</b> with plum sauce (v)	\$3.00
<b>potato gnocchi</b> with tomato basil sauce, grated Parmesan (v)	\$4.00
<b>grilled cheese sandwich</b> (v)	\$4.50
with pulled pork	\$5.50
<b>chopped salad</b> with corn, cucumber, red pepper, avocado, romaine, yogurt dressing (v,gf)	\$5.00
<b>truffle scented mac and cheese</b> (v)	\$5.00
<b>Québec style poutine</b> (vegetarian option available)	\$5.00
<b>polenta squares</b> with sun-dried tomato, mushrooms and shaved Parmesan	\$5.00
<b>Asian noodle salad</b> with beef and vegetables (vegetarian option available)	\$5.50
<b>caprese panini</b> with vine-ripened tomato and mozzarella, pesto sauce (v)	\$5.50
<b>salmon gravlax sandwich</b> with cucumber, shallot, tomato and cream cheese	\$5.50
<b>grilled chicken, avocado and cheese quesadilla</b> with sour cream and salsa	\$5.50
<b>pulled pork sandwich</b> with mustard sauce on brioche	\$5.50
<b>pulled beef with gravy</b> served on mashed potatoes	\$5.50
<b>crispy duck and mushroom sandwich</b>	\$6.00
<b>5th beef sliders</b> with caramelized onions and housemade burger sauce	\$6.00
<b>wild mushroom ravioli</b> with goat cheese (v)	\$6.50
<b>tuna tataki</b> with sake soy dressing	\$6.50
<b>prosciutto or chicken panini</b> sun-dried tomato spread, mozzarella	\$6.50
<b>steak sandwich</b> with cheese, gherkin, dijon mustard and horseradish	\$7.50
<b>fish and chips</b> with tartar sauce (2 pieces)	\$8.00

v = vegetarian   gf = gluten free

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## dessert stations

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based on a minimum of 30 guests

### dessert station (min. 24 pieces per item)

choose four items \$16.00pp

vanilla crème brûlée (gf)

chocolate cups with mascarpone and kiwi (gf)

tiramisu

raspberry meringue terrine

chocolate éclair cake

Eton mess in a jar (gf)

mini key lime pie

English bread pudding with vanilla custard

peanut brittle crunch cake

mini sugar pecan cake

cheesecake popsicles: lemon / blueberry / strawberry / chocolate

parfait and mousse in shooter glass

assorted mini cupcakes

mini fruit tarts

brownies

fudge squares

assorted cookies

### crêpe station (attendant required)

\$16.00pp

crêpe suzette flambée on site with Grand Marnier and cognac

marinated strawberries

vanilla ice cream

### ice cream and sorbet station

\$13.00pp

gourmet ice cream, selected flavours (gf)

Italian fruit sorbets

choice of three toppings:

chocolate chips / peanut butter chips / chopped nuts / cookie dough / hot chocolate sauce /

raspberry coulis / fudge / berries / tropical fruit

gf = gluten free





## sweets and desserts

all our desserts are baked in-house

### priced per piece

minimum order of three dozens per choice

assorted cookies	\$1.75 each
choice of: chocolate chip / oatmeal raisin / sugar / shortbread / ginger spice / white chocolate macadamia nut / peanut butter	
mini cupcakes	\$2.00
regular cupcakes	\$3.00
choice of: vanilla / chocolate / caramel / banana / red velvet	
chocolate truffle (gf)	\$3.00
chocolate covered strawberry (gf)	\$3.50
decadent chocolate brownie	\$3.50
fudge square	\$3.50
bread pudding with vanilla custard	\$3.50
assorted petits fours	\$3.50
chocolate éclair	\$4.00
sugar pecan tart	\$4.00
chocolate mousse in shot glass (gf)	\$4.00
raspberry tartlet	\$4.00
lemon meringue tartlet	\$4.00
tiramisu	\$4.00
mini cheesecake popsicle	\$4.50
choice of: classic / chocolate / lemon / blueberry	
fruit skewers with crème fraîche (gf)	\$5.00
chocolate or espresso pot de crème (gf)	\$5.50
vanilla crème brûlée (gf)	\$5.50

### cake / pie

minimum 12 people per cake priced per person

flourless chocolate torte	\$3.50
fruit shortcake	\$4.50
carrot cake	\$4.50
fruit crumble	\$4.50
salted caramel pecan (nut free available)	\$5.00
lemon blueberry chiffon	\$5.00
banana cake with marbled frosting	\$5.00
cheesecake	\$5.00
choice of: chocolate / coffee / lemon / blueberry / mojito / vanilla	
peanut brittle crunch cake	\$5.50
red velvet	\$5.50
banana cream pie	\$5.50
lime meringue	\$6.00
strawberry shortcake	\$6.00
vanilla buttercream	\$6.00
white chocolate cake	\$6.00
hazelnut cake with praline butter cream	\$6.00
dulce de leche	\$6.50
key lime pie	\$6.50
fruit pies (any flavour or combo)	seasonal

\*customized cakes available upon request

gf = gluten free



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## breakfast / brunch buffet

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based on a minimum of 25 guests; minimum 12 guests per selection

**egg station** **\$12.95pp**  
scrambled / fried / omelette

**griddle station** served with Ontario maple syrup and housemade compote **\$13.95pp**  
fluffy pancakes / Belgian waffles / French toast

**add**

peameal bacon	\$4.00pp
Canadian back bacon	\$4.00pp
housemade sausages	\$4.00pp

**ploughman's board** **\$13.00pp**  
imported and locally sourced artisanal cheeses and meats,  
housemade pâtés accompanied by pickled vegetables, mustards,  
jellies, dried fruits, breads and biscuits

**breakfast bagel with house-cured gravlax** **\$9.50pp**  
cream cheese, cucumber

**quiche Lorraine**

individual	\$5.50pp
large (serves 8)	\$35.00

**carved roasted striploin** **\$22.00pp**  
selection of mustards, fresh horseradish and jus, baguette

**lighter fare**

Irish oatmeal	\$6.50pp
crunchy granola	\$5.00pp
organic yogurt	\$4.50pp
seasonal fruit	\$4.00pp

<p><b>continental breakfast</b> served with churned butter, jams, honey <span style="float: right;"><b>\$18.00pp</b></span> selection of freshly baked croissants, muffins, bagels, scones, crunchy granola, organic yogurt, cheeses and seasonal fruit</p>
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**beverages - buffet style**

regular coffee, breakfast tea	\$2.50pp
juices: orange, apple and grapefruit	\$3.00pp
specialty coffees, hot chocolate	upon request
Bloody Mary, Caesar, Mimosa (after 11am)	\$8.50pp



## children's menu

Fun Finger Food / Younger Set

Kids' Birthdays, Bar / Bat Mitzvahs, Family Celebrations

Choose Your Own -- Passed / Stations (minimum 24 pieces per choice)

### finger foods

grilled cheese sandwich	\$3.00
veggie fritters with ranch dressing	\$3.00
box of french fries with mayo and ketchup	\$3.00
vegetable spring roll with plum sauce	\$3.50
mac n' cheese	\$3.50
hotdog in a blanket	\$3.50
mini burgers	\$4.00
crispy chicken tenders	\$5.00
chicken quesadilla	\$5.00
panko-crusted onion rings	\$5.00
Québec poutine	\$5.00
with fresh cheese curds and house gravy	

### desserts

fresh fruit skewers	\$3.00
chocolate and vanilla cupcakes	\$3.00
over the top banana split	\$4.00

### dessert stations

chocolate fountain with assorted fruit	\$6.00
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### make your own sundae

multi flavoured ice cream and sorbets	\$4.50
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choice of three toppings:

chocolate chips / peanut butter chips / chopped nuts /  
cookie dough / hot chocolate sauce / raspberry coulis /  
fudge / berries / tropical fruit



The Fifth Terrace



Thank you for your interest.  
We look forward to hosting your event!

The Fifth Event Team



THE FIFTH  
I N C.

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