

RECEPTION

PASSED

	<i>\$/dozen</i>		<i>\$/dozen</i>
AHI TUNA TACOS	33	TANDOORI FLATBREAD	17
seared rare, ginger coleslaw, wasabi aioli		chutney, red onion, fresh cilantro, yogurt	
RAINBOW ROLL	28	PESTO PRAWN FLATBREAD	17
Ahi tuna, salmon, crab, avocado, sriracha aioli		whole milk mozzarella, sundried tomatoes, chipotle aioli	
THAI CURRY PRAWN	28		
prawns, curry sauce, rice, toasted peanuts, fresh cilantro			
BUTTER CHICKEN	28		
aromatic rice, naan, pappadum			
LETTUCE WRAP CUPS	28		
toasted peanuts, crispy noodles, oyster sauce, fresh cilantro choice of chicken, shrimp or vegetable			
LOBSTER GRILLED CHEESE	28		
brie & cheddar, cocktail sauce			
MINIATURE KOBE STYLE BEEF MEATBALLS	22		
tomato sauce, truffle cream			

RECEPTION

STATIONARY

\$/per person

RAINBOW ROLL

7

Ahi tuna, salmon, crab, avocado, sriracha aioli

MEAT AND CHEESE BOARDS

7

selection of cheeses, thinly sliced cured meats, candied pecans, hand-pulled flatbread

CALAMARI FRITTI

5

tempura vegetables, spicy aioli

MEZZE PLATE

5

red pepper hummus, tzatziki, Macedonian feta, marinated olives, crisp pita

INSPIRED RECEPTION

SUSHI CHEF IS IN

\$21 per Person

A highlight for most receptions, watch our Chefs in action while they hand-roll sushi for your guests.

RAINBOW ROLL

Ahi tuna, salmon, crab, avocado, sriracha aioli

SUSHI CONES

tempura prawn, avocado, spicy mayo, tobiko

AHI TUNA TACOS

seared rare, ginger coleslaw, wasabi aioli

LUNCH

\$48 per Person

TO START

Choose one of the following:

MUSHROOM SOUP

HOUSE SALAD

mixed greens, fresh market veg, French vinaigrette with quinoa, feta, pickled currants & freshly squeezed lemon juice

CAESAR SALAD

romaine, shaved Grana Padano, rustic croutons

ENTRÉES

Choose one of the following:

HERB CRUSH SALMON

grilled Skuna Bay salmon, beurre blanc, a crispy mashed potato, today's vegetables

5oz CAB® PRIME SIRLOIN

served medium, parsley butter, mashed potatoes, today's vegetables

BOMBAY BUTTER CHICKEN

aromatic almond basmati rice, grilled naan

LOBSTER GRILLED CHEESE

brie & cheddar, cocktail sauce served with fries

SASHIMI TUNA SALAD

seared rare Ahi, mango, peanuts, avocado, crispy noodles, cilantro ginger dressing

THE 500

organic quinoa, barley, plenty of raw vegetables, watermelon radish, almonds, mint, avocado, 500 calories

DESSERT

Choose one of the following:

KEY LIME PIE

Tahitian vanilla whipped cream

BAKED TO ORDER APPLE PIE

hand-folded pastry, toasted almonds, maple ice cream

LUNCH

\$40 per Person

TO START

Choose one of the following:

MUSHROOM SOUP

HOUSE SALAD

mixed greens, fresh market veg, French vinaigrette with quinoa, feta, pickled currants & freshly squeezed lemon juice

ENTRÉES

Choose one of the following:

LOBSTER GRILLED CHEESE

brie & cheddar, cocktail sauce served with fries

HAND PRESSED CHEDDAR BURGER

with all the groceries & cheddar

SASHIMI TUNA SALAD

seared rare Ahi, mango, peanuts, avocado, crispy noodles, cilantro ginger dressing

THE 500 SALAD

organic quinoa, barley, plenty of raw vegetables, watermelon radish, almonds, mint, avocado, 500 calories

DESSERT

KEY LIME PIE

Tahitian vanilla whipped cream

LUNCH

\$33 per Person

TO START

Choose one of the following:

HOUSE SALAD

mixed greens, fresh market veg, French vinaigrette with quinoa, feta, pickled currants & freshly squeezed lemon juice

ENTRÉES

Choose one of the following:

LOBSTER GRILLED CHEESE

brie & cheddar, cocktail sauce served with fries

HAND PRESSED BURGER

with all the groceries

CALIFORNIA CHICKEN SANDWICH

aged cheddar, smoky bacon, spicy mayo, on a Portuguese bun

DELUXE CORPORATE LUNCH

\$55 per Person

Includes unlimited JJ Bean drip coffee, Two Leaves Tea and an assortment of soft drinks.

TO START

Choose one of the following:

MUSHROOM SOUP

HOUSE SALAD

mixed greens, fresh market veg, French vinaigrette with quinoa, feta, pickled currants & freshly squeezed lemon juice

CAESAR SALAD

romaine, shaved Grana Padano, rustic croutons

ENTRÉES

Choose one of the following:

HERB CRUSH SALMON

grilled Skuna Bay salmon, beurre blanc, a crispy mashed potato, today's vegetables

BISTRO PLATE

fries, sundried tomato gravy, coleslaw

5oz CAB® PRIME SIRLOIN

served medium, parsley butter, mashed potatoes, today's vegetables

SASHIMI TUNA SALAD

seared rare Ahi, mango, peanuts, avocado, crispy noodles, cilantro ginger dressing

BOMBAY BUTTER CHICKEN

aromatic almond basmati rice, grilled naan

BLACKENED SALMON CAESAR SALAD

blackened Skuna Bay salmon, romaine, shaved Grana Padano, rustic croutons

DESSERT

Choose one of the following:

KEY LIME PIE

Tahitian vanilla whipped cream

BAKED TO ORDER APPLE PIE

hand-folded pastry, toasted almonds, maple ice cream

DINNER

\$60 per Person

TO START *For the table:*

PESTO SHRIMP FLATBREAD

whole milk mozzarella, sundried tomatoes, chipotle aioli

TANDOORI CHICKEN FLATBREAD

chutney, red onion, cilantro, yogurt

SOUP OR SALAD *Choose one of the following:*

MUSHROOM SOUP

HOUSE SALAD

mixed greens, fresh market veg, French vinaigrette with quinoa, feta, pickled currants & freshly squeezed lemon juice

CAESAR SALAD

romaine, shaved Grana Padano, rustic croutons

ENTRÉES *Choose one of the following:*

BALSAMIC BRAISED BEEF SHORT RIBS

slow braised to fork tender, mashed potatoes, asparagus

HERB CRUSH SALMON

grilled Skuna Bay salmon, beurre blanc, a crispy mashed, potato, today's vegetables

ROAST CHICKEN ENTRÉE

mashed potatoes, sundried tomato gravy, today's vegetables

LOBSTER GRILLED CHEESE

brie & cheddar, cocktail sauce, served with fries

SASHIMI TUNA SALAD

seared rare Ahi, mango, peanuts, avocado, crispy noodles, cilantro ginger dressing

BOMBAY BUTTER CHICKEN

aromatic almond basmati rice, grilled naan

DESSERT *Choose one of the following:*

BAKED TO ORDER APPLE PIE

hand-folded pastry, toasted almonds, maple ice cream

KEY LIME PIE

Tahitian vanilla whipped cream

DINNER

\$50 per Person

TO START

Choose one of the following:

HOUSE SALAD

mixed greens, fresh market veg, French vinaigrette with quinoa, feta, pickled currants & freshly squeezed lemon juice

CAESAR SALAD

romaine, shaved Grana Padano, rustic croutons

ENTRÉES

Choose one of the following:

ROAST CHICKEN ENTRÉE

mashed potatoes, sundried tomato gravy, today's vegetables

HERB CRUSH SALMON

grilled Skuna Bay salmon, beurre blanc, a crispy mashed potato, today's vegetables

BALSAMIC BRAISED BEEF SHORT RIBS

slow braised to fork tender, mashed potatoes, asparagus

SASHIMI TUNA SALAD

seared rare Ahi, mango, peanuts, avocado, crispy noodles, cilantro ginger dressing

DESSERT

Choose one of the following:

BAKED TO ORDER APPLE PIE

hand-folded pastry, toasted almonds, maple ice cream

KEY LIME PIE

Tahitian vanilla whipped cream

DINNER

\$40 per Person

TO START

Choose one of the following:

HOUSE SALAD

mixed greens, fresh market veg, French vinaigrette with quinoa, feta, pickled currants & freshly squeezed lemon juice

ENTRÉES

Choose one of the following:

HAND PRESSED CHEDDAR BURGER

all the groceries & cheddar

LOBSTER GRILLED CHEESE

brie & cheddar, cocktail sauce, served with fries

CALIFORNIA CHICKEN SANDWICH

aged cheddar, smoky bacon, spicy mayo, on a Portuguese bun

THE 500 SALAD

organic quinoa, barley, plenty of raw vegetables, watermelon radish, almonds, mint, avocado, 500 calories

DESSERT

Choose one of the following:

KEY LIME PIE

Tahitian vanilla whipped cream

BREAKFAST

Our Chefs prepare a selection of tasty and traditional housemade favourites to kick-start your day.

\$33 per Person

Includes JJ Bean drip coffee, Two Leaves Tea and an assortment of freshly squeezed juices.

FRUIT AND YOGURT PLATTERS

an assortment of seasonal fresh fruits, mixed berry salad, Greek yogurt, harvest crunch granola and Ontario golden honey

Choose three of the following:

BUTTER CROISSANTS

CHOCOLATE CROISSANTS

ALMOND CROISSANTS

SEASONAL FRUIT DANISHES

Choose two of the following:

CHOCOLATE ZUCCHINI MUFFINS

BLUEBERRY MOLASSES CRUMBLE MUFFINS

WARM BACON CHEDDAR SCONES

Additional Selections:

DECAF AMERICANO 3½

CAPPUCCINO 5

LATTE 5

ESPRESSO 3½

LEMONADE 4

BREAKFAST

Our Chefs prepare a selection of tasty and traditional housemade favourites to kick-start your day.

\$20 per Person

Includes JJ Bean drip coffee, Two Leaves Tea and an assortment of freshly squeezed juices.

FRUIT AND YOGURT PLATTERS

an assortment of seasonal fresh fruits, mixed berry salad, Greek yogurt, harvest crunch granola and Ontario golden honey

Additional Selections:

DECAF AMERICANO	3½
CAPPUCCINO	5
LATTE	5
ESPRESSO	3½
LEMONADE	4

GLUTEN FREE & VEGETARIAN OPTIONS

Any of the following items can be substituted for an entrée on any menu.

GLUTEN FREE:

CAESAR SALAD

romaine, shaved Grana Padano

SASHIMI TUNA SALAD

seared rare Ahi, mango, peanuts, avocado, cilantro
ginger dressing

THE 500 SALAD

organic quinoa, plenty of raw vegetables, watermelon
radish, almonds, mint, avocado

5oz CAB® PRIME SIRLOIN

seared medium, parsley butter, mashed potatoes,
today's vegetables

VEGETARIAN:

FARMERS MARKET SALAD

golden beets, fresh corn, emerald kale, Haas avocado,
toasted almonds, aged gouda

BOMBAY BUTTER CURRY BOWL

soy protein, aromatic almond basmati rice, grilled
naan

FETTUCCINI ALFREDO

fettuccini pasta, fresh garlic cream sauce, Grana
Padano, grape tomatoes & arugula

HOUSEMADE VEGGIE BURGER

organic brown rice, arugula & almonds, jack cheese