



MARCH 7, 2018

THE FIFTH EVENTS | CATERING | THE FIFTH & TERRACE/ONE ROOM

SIT DOWN MENUS

3.0

seated menus for The Fifth & Terrace and One Room, priced per guest, service, taxes and beverages not included

SIT DOWN DINNER

MENU 1: \$50

AMUSE BOUCHE

CHOICE OF APPETIZER

arancini con carne

stuffed crunchy rice balls, saffron, tomato confit

caramelized squash and Belgian endive salad

radicchio, orange, pumpkin seeds

CHOICE OF MAIN COURSE

roasted half chicken

fresh herbs, wild mushroom sauce

Atlantic salmon

miso and maple glaze

vegetarian option available

SHARED SIDES FOR THE TABLE

5th frites, oven roasted seasonal vegetables

DESSERT

The Fifth's dessert duo

(seasonal creation)

MENU 2: \$55

AMUSE BOUCHE

CHOICE OF APPETIZER

marinated tiger shrimp

avocado, cucumber, mango and grapefruit salad

mozzarella and cherry tomato salad

seedlings, mixed greens, basil, sherry vinaigrette

CHOICE OF MAIN COURSE

baked Atlantic salmon

fennel and orange salad, hollandaise sauce

Canadian AAA filet mignon

bordelaise sauce

vegetarian option available

SHARED SIDES FOR THE TABLE

oven roasted seasonal vegetables, 5th frites, butter braised carrots

DESSERT

The Fifth's dessert duo

(seasonal creation)

SIT DOWN DINNER

MENU 3: \$65

AMUSE BOUCHE

CHOICE OF APPETIZER

beef carpaccio

olive oil, potato gnocchi, shaved parmesan

goat cheese salad

heirloom beets, microgreens, lemon vinaigrette

chef's seasonal soup creation

(or customized soup creation)

CHOICE OF MAIN COURSE

grain-fed half chicken

Dijon mustard and lemon sauce

baked Atlantic salmon

fennel and orange salad, hollandaise sauce

Canadian AAA filet mignon

bordelaise sauce

vegetarian option available

SHARED SIDES FOR THE TABLE

oven roasted seasonal vegetables,

5th frites, butter braised carrots

DESSERT

The Fifth's dessert duo

(seasonal creation)

MENU 4: \$65

AMUSE BOUCHE

CHOICE OF APPETIZER

tuna tartare

avocado, red pepper, wonton chips,

soy and lime sauce

zucchini carpaccio

fresh burrata cheese, pickled vegetable giardiniera

antipasto of bresaola

arugula and radicchio salad, tostitini

CHOICE OF MAIN COURSE

veal scallopini

lemon caper sauce

seafood fricassée

shrimp, whitefish, mussels, vegetables,

white wine sauce

braised lamb shank

couscous, celery, harissa sauce

vegetarian option available

SHARED SIDES FOR THE TABLE

sautéed broccolini, blistered cherry tomatoes,

roasted fingerling potatoes

DESSERT

The Fifth's dessert duo

(seasonal creation)

SIT DOWN DINNER

MENU 5: \$75

AMUSE BOUCHE

CHOICE OF APPETIZER

beef carpaccio

olive oil, potato gnocchi, shaved parmesan

heirloom tomato salad

goat cheese, fresh herbs, balsamic vinaigrette

marinated tiger shrimp

avocado, cucumber, mango and grapefruit salad

CHOICE OF MAIN COURSE

maple mustard Atlantic salmon

ginger teriyaki sauce

Canadian AAA filet mignon

bordelaise sauce

roasted rack of lamb

Whispering Heaven tea rub, port and fresh thyme sauce

vegetarian option available

SHARED SIDES FOR THE TABLE

oven roasted seasonal vegetables,
blistered cherry tomatoes,
5th frites, butter braised carrots

DESSERT

The Fifth's dessert duo

(seasonal creation)

MENU 6: \$75

AMUSE BOUCHE

CHOICE OF APPETIZER

roasted squash and pumpkin soup

pumpkin seeds

mini lobster rolls

fennel, cabbage, lettuce, baked apple

beef carpaccio

root vegetables, arugula, gnocchi, parmesan

CHOICE OF MAIN COURSE

filet of Maritime black cod

spinach, puff pastry, lemon confit sauce

osso buco Milanese

braised veal shank, white wine broth,
diced vegetables, rosemary

roasted filet of beef

herb crusted, balsamic

vegetarian option available

SHARED SIDES FOR THE TABLE

sautéed broccolini, blistered cherry tomatoes,
roasted fingerling potatoes

DESSERT

The Fifth's dessert duo

(seasonal creation)

SIT DOWN DINNER

MENU 7: \$85

AMUSE BOUCHE

CHOICE OF APPETIZER

pear and microgreens salad

blue cheese, toasted walnuts, honey lemon drizzle

Maritime crab cake

shrimp, pickled ginger sauce

beef carpaccio

olive oil, potato gnocchi, shaved parmesan

hamachi ceviche, cucumber salad

avocado tempura, lemon and ginger vinaigrette

CHOICE OF MAIN COURSE

osso buco Milanese

braised veal shank, white wine broth, diced vegetables, rosemary

Canadian AAA filet mignon

bordelaise sauce

roasted rack of lamb

Whispering Heaven tea rub, port and fresh thyme sauce

miso-glazed black cod

citrus reduction

vegetarian option available

SHARED SIDES FOR THE TABLE

oven roasted seasonal vegetables, 5th frites, butter braised carrots, blistered cherry tomatoes

DESSERT

The Fifth's dessert duo

(seasonal creation)

MIGNARDISE

MENU 8: \$95

AMUSE BOUCHE

CHOICE OF APPETIZER

classic caprese salad

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

hamachi ceviche, cucumber salad

avocado tempura, lemon and ginger vinaigrette

beef carpaccio

olive oil, potato gnocchi, shaved parmesan

torchon of foie gras

peppered pineapple chutney, brioche toast

CHOICE OF MAIN COURSE

duo of lobster and jumbo tiger shrimp

poached lobster with grilled jumbo shrimp, lemon thyme beurre blanc

5th beef Wellington

wild mushrooms in puff pastry, bordelaise sauce

roasted rack of lamb

Whispering Heaven tea rub, port and fresh thyme sauce

baked black cod

citrus salad, kumquat beurre blanc

vegetarian option available

SHARED SIDES FOR THE TABLE

oven roasted seasonal vegetables, 5th frites, butter braised carrots

IMPORTED AND DOMESTIC ARTISANAL CHEESES

grapes, dried fruits, jellies, crackers

DESSERT

The Fifth's dessert duo

(seasonal creation)

MIGNARDISE

VEGETARIAN AND VEGAN OFFERINGS

minimum of 30 guests required for a full vegetarian menu

individual requests will be created by our culinary team on the night of the event

MENU: \$55

AMUSE BOUCHE

CHOICE OF APPETIZER

seasonal vegan soup

roasted portobello mushrooms

Mediterranean couscous, harissa carrot coulis

fennel and orange salad

seedlings, mixed greens, basil, sherry vinaigrette

CHOICE OF MAIN COURSE

house-made gnocchi

classic tomato sauce

duo of samosa and cauliflower pakora

mango chutney

stuffed eggplant

ratatouille, parsnip purée

SHARED SIDES FOR THE TABLE

5th frites, oven roasted seasonal vegetables

DESSERT

The Fifth's dessert duo

(seasonal creation)





THE FIFTH
— INC. —

225 Richmond Street West, Toronto, Ontario, M5V 1W2 | 416-979-0055 | events.thefifth.com