



Event Menu Order Guide

If you plan on one platter for every five people, plus a Guacamole & Salsa for when your guests arrive, it should be sufficient for a light meal. Add more for a dinner buffet.



We make everything from scratch sourcing fresh local ingredients from the St. Lawrence Market.



Vegan



Vegetarian



Gluten Friendly



Dairy-Free

F All deep-fried items are cooked in the same oil.

While we try to identify potential allergens, those with life-threatening reactions need to use caution and eat at their own risk.

COLD TRAYS

CRUDITÉ **V G**

Platter of seasonal vegetables, served with roasted garlic and parmesan sour cream for dipping.

85

GUACAMOLE & SALSA **V G D F**

With our home-fried corn tortilla chips.

50

SEASONAL FRUIT **V G**

Platter of seasonal fruit.

90

MARKET BLOCK

Chef's selection: Your choice of all cheese, all deli meats, or mixed. Served with fresh crostini and house chutney. Special request can be accommodated for an upcharge.

150

TUSCAN KALE & MANGO SLAW **V G D**

Honey lime coleslaw with fresh mango and kale.

90

C'EST CAESAR **G**

Black kale, Ontario prosciutto, Grana Padano and lemon.

90

GREEK SALAD **V G**

Green tossed with tomato, cucumber, black olives, feta and house-made vinaigrette.

90

HOT TRAYS

POTATO FRITTERS **V F**

Cheese, basil, smoked paprika in a potato latke gone wild. Served with garlic dill sour cream. 30 pieces
Add bacon +15.

70

DIJON CHICKEN

Hand-breaded marinated chicken strips. Deep fried and tossed in a house spice-blend. Served with maple-mustard dip. 40 pieces

120

BLACK GARLIC MEATBALLS

Fresh, herbed ground beef seared, baked and served with marinated onion and tomato. 50 pieces

100

VEGETABLE & MEAT SKEWERS **G**

Choice of Beer and maple mustard top sirloin skewers **OR** Mediterranean chicken skewers **OR** seasonal vegetable skewers. Grilled. 40 pieces

110

BEEF SLIDERS

Ground seasoned beef, 1 year old Ontario cheddar, with black garlic mayonnaise. 20 pieces

120

HALLOUMI SLIDERS **V**

Seared mint halloumi with grilled sweet pepper and zucchini medley. With sliced tomato and balsamic reduction. 20 pieces

120

FRIED CHICKEN SLIDERS

Breaded marinated chicken with lettuce, house pickles and jalapeño mayonnaise. 20 pieces

120

SPRING ROLLS **D G F**

Marinated vegetables and shrimp hand rolled into rice paper. Served with a sesame chili dip. 40 pieces

100

Option: All vegetable. **V G F**

VEGETABLE PAKORAS **V G F**

Fritters of cauliflower, peas, potatoes, onions, and spices mixed with chickpea flour. Served with salted mint and cucumber sour cream. 40 pieces

80

BAKED FALAFEL & MUSHROOM **V G**

Baked falafel balls with a mushroom duxelle. Served with garlic tahini dip. 40 pieces
ADD Naan and tzatziki +20

80

GRILLED GOCHUJANG TOFU **V G**

Grill-seared tofu bites with a Korean sweet and spicy chili paste. With sweet peppers and onions.

100

VARENYKY (PEROGIES) **V F**

Traditional dough, potato, smoked gouda, dill. Deep Fried. Served with garlic-dill sour cream. 40 pieces

80

TOSTIDOS **V F**

Ancient grains, black beans, and cheddar, deep-fried in flour tortillas, chipotle mayo. 40 pieces

80