



**EXTERNAL MENUS**  
Powered by **MEZA GROUP**  
CATERING • FOOD WITH PASSION • EVENTS

# CATERING MENU - PLATED

(Staff Included - minimum 50ppl) - All packages include bread and butter and coffee and tea

\*\*For events under 50 ppl – a staff surcharge will apply\*\*

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## PACKAGE A - \$82

4 Hors D'Ouevres Selections | First Course | Main Course | Dessert

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## PACKAGE B - \$92

4 Hors D'Ouevres Selections | First Course | 2 Main Course Selections | Dessert

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## PACKAGE C - \$107

4 Hors D'Ouevres Selections | First Course | Second Course | 2 Main Course Selections | Dessert

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(HST and service charge not included)

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# HORS D'OEUVRES

\$4.35 EACH

## ARTICHOKE HEART FRITTERS

with garlic and saffron aioli (NF)(LF)(V)

## BEEF SATAYS TENDERLOIN

marinated in dijon herbs and chimichurri

## BEEF SLIDERS

topped with tomato chutney, swiss cheese and arugula in a pretzel bun

## CHICKEN POT STICKERS

served with lime, ginger and coriander

## COCKTAIL SHRIMP

served with cocktail dip

## CRISPY CHICKEN TACOS

pulled chicken in a mole sauce with guacamole, pickled red onions and jalapenos

## GOAT CHEESE & ROASTED FIG TART

in puff pastry

## LEBANESE CHICKEN SKEWER

yogurt and garlic chicken satay cooked on charcoal with tzatziki

## MANGO RICE PAPER WRAPS

with zucchini, carrot, cucumber served with thai dipping sauce (GF)(NF)(LF)(VG)

## MINI FILET MIGNON BEEF WELLINGTON

beef tenderloin with mushroom and wine

## SUSHI ROLLS

Avocado rolls, yam tempura rolls, shiitake mushroom rolls, California rolls, green dragon rolls, spicy salmon roll

## TUNA TATAKI

served with sesame seed aioli, chives and pickled jalapeno (GF)(NF)



# FIRST COURSE

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## SALAD

### CAPRESE SALAD (NF) (GF) (V)

With fresh tomato, fresh mozzarella, freeze dried tomato, labneh, genovese pesto and parmesan crisp

### CAESAR SALAD (NF) (V)

With crispy romaine hearts tossed with our home-made croutons, topped with parmigiano-reggiano and our creamy caesar dressing

### FIG AND PECAN SALAD (GF) (V)

With arugula, pecans, aged balsamic, goat cheese, strawberries and honey dijon vinaigrette

### RAINBOW CRUNCH SALAD (NF) (DF) (GF) (VG)

With carrot, cucumber, zucchini, roma tomato, jicama, red peppers, watermelon radish, pea sprouts, crispy taro, fried shallot, fennel seed and purple basil on a bed of fried rice noodle and an apricot vinaigrette

## SEASONAL HOMEMADE SOUP



# SECOND COURSE

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### LOBSTER RAVIOLI (NF)

With saffron beurre blanc, peas, zucchini and peat shoots

### SHRIMP COCKTAIL (NF) (GF) (DF)

With housemade cocktail sauce

### SHORT RIB RAVIOLI (NF)

With cherry tomatoes and chives in a rose sauce

### CEVICHE (NF) (GF) (DF)

With white fish, red onions, ginger, lime, amarillo, cilantro, coconut milk and crispy corn

### SEASONAL RISOTTO (NF)



# MAIN COURSE

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## CHICKEN SUPREME (NF) (GF)

Choice of:

Bruschetta with tomatoes, basil, parmesan, mozzarella and garnish of pickle onion with green pepper.

Spinach and mozzarella

Mushroom and Cheese

## PAN SEARED SALMON (NF) (GF)

with a citrus beurre blanc

## ROASTED BRANZINO FILET (NF) (GF)

with garlic and lemon

## SURF AND TURF (NF) (GF)

pan seared striploin with prawns or branzino

## BRAISED SHORT RIB (NF) (GF)

with red wine demi

All mains come with Chef's choice of seasonal vegetables and potatoes

# DESSERTS

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## MOLTEN LAVA CAKE (NF) (V)

with powdered sugar, mint and fresh berries

## DECONSTRUCTED LEMON MERINGUE PIE (NF) (V)

## CREME BRULEE (NF) (GF) (V)

## NY CHEESECAKE (NF) (V)

with berry coulis

## CLASSIC TIRAMISU (NF) (V)

## STRAWBERRY SHORTCAKE (NF) (V)

## STICKY TOFFEE PUDDING (NF) (V)

## MANGO LASSI TRES LECHES (NF) (V)



# CATERING MENU - BUFFET

(Staff Included - minimum 50ppl) - All packages include coffee and tea and fruit

\*\*For events under 50 ppl – a staff surcharge will apply\*\*

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## CLASSIC - \$45

1 Protein | 3 Sides | Dessert

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## DELUXE - \$55

2 Proteins | 4 Sides | Dessert

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## PREMIUM - \$65

2 Protein + Seafood | 4 Sides | Dessert

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(HST and service charge not included)

# GREEK MENU

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## PROTEIN

### DANFOOTH CHICKEN LEG

with lemon, oregano and garlic (NF) (GF) (LF)

### CHICKEN SOUVLAKI

with lemon, oregano and garlic (NF) (GF) (LF)

### BEEF SOUVLAKI

with lemon, oregano and garlic (NF) (GF) (LF)

### TIPIKA

with tomato, cucumber, red onion and parsley sauce  
(NF) (GF) (LF)

### FALAFEL

with grilled vegetables (NF) (GF) (LF) (VG)

### TOFU, SWEET POTATO AND PORTABELLO MUSHROOM SKEWER

(NF) (GF) (LF) (VG)

## SIDES

### LEMON POTATOES

(NF) (GF) (LF) (VG)

### TOMATO POTATOES

(NF) (GF) (LF) (VG)

### GREEK STYLE RICE

(NF) (GF) (LF) (VG)

### GREEK SALAD

with tomatoes, peppers, olives, lettuce with Greek  
dressing & feta cheese (NF) (GF) (V)

### VILLAGE SALAD

with tomatoes, cucumbers, red onion, peppers,  
feta cheese, oregano, olive oil and lemon juice  
(NF) (GF) (V)

### GRILLED PITA

with hummus and olives (NF) (GF) (LF) (V)

# MIDDLE EASTERN MENU

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## PROTEIN

### LEBANESE CHICKEN MARINATED

with garlic & yougurt (NF) (GF) (LF)

### MOROCCAN STYLE CHICKEN

roasted chicken thighs cooked in Moroccan spices  
with tomatos, onions, apricots and olives

(NF) (GF) (LF)

### BEEF KAFTA MARINATED

with garlic, cumin, and parsley (NF) (GF) (LF)

### BEEF SKEWER

(NF) (GF) (LF)

### TIPIKA

with parsley and white wine sauce (NF) (GF) (LF)

### STUFFED PEPPERS

with rice, lentils, quinoa, spinach, butternut squash  
(NF) (GF) (LF) (VG)

### MOROCCAN EGGPLANT COOKED IN MOROCCAN SPICES

with tomatoes, onions, apricots and olvies  
(NF) (GF) (LF) (VG)

## SIDES

### ROASTED POTATOES

(NF) (GF) (LF) (VG)

### LENTIL RICE

with crispy onions (NF) (GF) (LF) (VG)

### SAFFRON RICE

with charred tomatoes (NF) (GF) (LF) (VG)

### LENTIL TABBOULEH

with bulgur, parsley, cucumber, tomato, red onions,  
lemon juice, olive oil (NF) (DF) (VG)

### QUINOA SALAD

with white and red quinoa, cucumbers,  
tomatoes, red onions, chopped parsley, lemon zest,  
olive oil (NF) (GF) (LF) (VG)

### GRILLED PITA

with baba-ghanoush and beet hummus  
(NF) (LF) (VG)

# ITALIAN EASTERN MENU

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## PROTEIN

### CHICKEN BRUSCHETTA

with tomatoes, basil, parmesan, mozzarella (NF) (GF)

### CHICKEN PARMESAN

with marinara sauce and fresh basil (NF)

### CHICKEN PICCATA CHICKEN BREAST

with capers, and lemons (NF) (GF) (LF)

### MEATBALLS

with onions, mushrooms and breadcrumbs

(NF) (GF) (LF) (VG)

### BEEF LASAGNA

with onion, garlic, carrots, salt, oil & ground beef,

mozzarella cheese (NF)

### STEAK MARSALA

with mushrooms (NF) (GF) (LF)

### TIPIA PICCATA

with capers, and lemons (NF) (GF) (LF)

### EGGPLANT PARMESAN

(NF) (V)

## SIDES

### SPAGHETTI AIOLI

with sundried tomato and basil pesto and drizzled with garlic oil (NF) (LF) (V)

### PENNE A LA VODKA

with grilled vegetables (NF) (V)

### PASTA PRIMAVERA

with marinara sauce (NF) (GF) (LF) (V)

### RISOTTO

with peas and tomatoes (NF) (GF) (V)

### GARDEN SALAD

with cucumbers, tomatoes, peppers, carrots, pea sprouts, sunflower seeds, mixed greens and mandarin dijon dressing (NF) (GF) (LF) (VG)

### CAESAR SALAD

with romaine, croutons, mozzarella cheese, creamy caesar dressing (NF) (V)

### GARLIC BREAD

(NF) (V)

# INDIAN MENU

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## PROTEIN

### BUTTER CHICKEN

with platin yogurt, cream, garlic, ginger, masala, coriander, sugar, cumin (NF) (GF)

### CHICKEN TIKKA

(NF) (GF) (LF)

### BEEF CURRY

(NF) (GF) (LF)

### CHANA MASALA

Chickpeas, coriander, turmeric, cayenne pepper, masala, potatoes, cauliflower florets, lemon juice (NF) (GF) (LF) (VG)

### BUTTER TOFU

with coconut cream, garlic, ginger, masala, coriander, sugar, cumin (NF) (GF) (LF) (VG)

## SIDES

### ALOO GOBI

with potatoes and cauliflower (NF) (GF) (LF) (VG)

### VEGETARIAN SAMOSA

with mango chutney (NF) (GF) (V)

### POTATO AND SPINACH PAKORA

with green goddess dressing Basmati Rice (NF) (GF) (LF) (VG)

### SAFFRON RICE

with crispy onions (NF) (GF) (LF) (VG)

### INDIAN CHOPPED SALAD

with mint, tomatoes, cucumbers,carrot with mandarin dijon dressing (NF) (GF) (LF) (VG)

### CHICKPEA SALAD

chickpeas, cucumbers, tomatoes, parsley, oregano, lemon juice and olive oil

(NF) (GF) (LF) (VG) (V)

### GARLIC NAAN

(NF) (LF) (V)

# MEXICAN - LATIN MENU

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## PROTEIN

### CHICKEN TIGHS

with Mexican adobo and spices (NF) (GF) (LF)

### CHICKEN TINGA

free range chicken breast braised in a tomato chipotle pepper sauce (NF) (GF) (LF)

### BEEF BIRRIA (PULLED BEEF BRISKET)

with garlic, onion, birria sauce (NF) (GF) (LF)

### ROPA VIEJA

slow cooked brisket with tomato, onion, garlic, peppers and bay leaf (NF) (GF) (LF)

### PORK SHOULDER

in tomatillo sauce (NF) (GF) (LF)

### TIAPIA

with mexican salsa (NF) (GF) (LF)

### MUSHROOM TINGA (NF) (GF) (LF) (VG)

### STUFFED PEPPERS

with rice, lentils, quinoa, spinach, butternut squash (NF) (GF) (LF) (VG)

## SIDES

### TOMATO POTATOES (NF) (GF) (LF) (VG)

### MEXICAN RICE

with rice mixed with corn Rice and Black Beans (NF) (GF) (LF) (VG)

### MEXICAN LAYERED SALAD

with corn, beans, lettuce, cherry tomatos, pickled onion and sour cream on the site (NF) (LF) (GF) (VG)

### CHARRED VEGETABLES

with tomatoes, onions and peppers (NF) (LF) (GF) (VG)

### BLACK BEAN STEW

(NF) (LF) (GF) (VG)

### BUILD YOU OWN TACOS:

warm tortillas, guacamole, pico de gallo, sour cream, tomatillo, sauce (mild), chipotle sauce (medium), kachimba (hot sauce) (NF) (GF) (V)

### MEXICAN FIESTA PLATTER

with tortilla chips, guacamole, pico de gallo and sour cream (NF) (GF) (V)

# BBQ MENU

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## PROTEIN

### APPLEWOOD SMOKE CHICKEN

(NF) (GF) (LF)

### AUSTIN SMOKED BRISKET

(NF) (GF) (LF)

### BBQ PULLED PORK

(NF) (GF) (LF)

### VEGAN SAUSAGES

with peppers and onions (NF) (GF) (LF) (VG)

## SIDES

### CLASSIC POTATO SALAD

(NF) (GF) (LF) (VG)

### SWEET AND YUKON GOLD POTATO SALAD

with chipotle and green onions (NF) (GF) (LF) (VG)

### MAC AND CHEESE TOPPED

with panko breadcrumns (NF) (GF) (V)

### PESTO PASTA SALAD

with feta cheese, sundried tomatoes,edamame, artichokes, pesto, sesame seed dressing (NF) (V)

### GARDEN SALAD

cucumbers, tomatoes, peppers, carrots, pea sprouts, sunflower seeds, mixed greens and mandarin dijon dressing (NF) (GF) (LF) (VG)

### CORN BREAD

(NF) (GF) (V)

# DESSERTS

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**MOLTEN LAVA CAKE (NF) (V)**

with powdered sugar, mint and fresh berries

**DECONSTRUCTED LEMON MERINGUE PIE (NF) (V)**

**CREME BRULEE (NF) (GF) (V)**

**NY CHEESECAKE (NF) (V)**

with berry coulis

**CLASSIC TIRAMISU (NF) (V)**

**STRAWBERRY SHORTCAKE (NF) (V)**

**STICKY TOFFEE PUDDING (NF) (V)**

**MANGO LASSI TRES LECHES (NF) (V)**



# CATERING MENU - COCKTAIL RECEPTION

(Staff Included - minimum 50ppl)

\*\*For events under 50 ppl – a staff surcharge will apply\*\*

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## CLASSIC - \$37

3 Hors D'Oeuvres Selections | Stationary Platter | 1 Interactive Station

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## DELUXE - \$58

4 Hors D'Oeuvres Selections | Stationary Platter | 2 Interactive Station

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## PREMIUM - \$70

5 Hors D'Oeuvres Selections | Stationary Platter | 3 Interactive Station

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(HST and service charge not included)

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# HORS D'OEUVRES

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**\$4.35 EACH**

## **ARTICHOKE HEART FRITTERS**

with garlic and saffron aioli (NF)(LF)(V)

## **BEEF SATAYS TENDERLOIN**

marinated in dijon herbs and chimichurri

## **BEEF SLIDERS**

topped with tomato chutney, swiss cheese and arugula in a pretzel bun

## **CHICKEN POT STICKERS**

served with lime, ginger and coriander

## **COCKTAIL SHRIMP**

served with cocktail dip

## **CRISPY CHICKEN TACOS**

pulled chicken in a mole sauce with guacamole, pickled red onions and jalapenos

## **GOAT CHEESE & ROASTED FIG TART**

in puff pastry

## **LEBANESE CHICKEN SKEWER**

yogurt and garlic chicken satay cooked on charcoal with tzatziki

## **MANGO RICE PAPER WRAPS**

with zucchini, carrot, cucumber served with thai dipping sauce (GF)(NF)(LF)(VG)

## **MINI FILET MIGNON BEEF WELLINGTON**

beef tenderloin with mushroom and wine

## **SUSHI ROLLS**

Avocado rolls, yam tempura rolls, shiitake mushroom rolls, California rolls, green dragon rolls, spicy salmon roll

## **TUNA TATAKI**

served with sesame seed aioli, chives and pickled jalapeno (GF)(NF)



# PLATTERS

SM 5-12PPL / MD 15-25PPL / LG 30-40PPL

## MEDITERRANEAN PLATTER

SM \$75 | MD \$102 | LG \$152

Falafel, babaganoush, beet hummus, marinated olives, pepperoncinis, grilled pitas, lebanese chicken and tabbouleh

## MEXICAN FIESTA PLATTER

SM \$50 | MD \$61 | LG \$87

Guacamole, Pico De Gallo, Refried Beans, Sour Cream, Chipotle sauce, Hot Sauce, homemade tortilla chip

## GRILLED PITA PLATTER

SM \$60 | MD \$75 | LG \$115

Marinated olives, Hummus, Tzatziki, Babaganoush and pickled Pepperoncinis

## FLAVOURS OF SPAIN

SM \$75 | MD \$102 | LG \$152

Patatas Bravas, seasoned Parisian potatoes, chorizo, cantimpalo, salami, Jamon serrano, fire roasted red peppers, baguette

## GOURMET CHEESE PLATTER

SM \$105 | MD \$138 | LG \$181

Local and international assorted of cheese including aged cheddar, swiss, provolone, smoked gouda, blue cheese and variety of nuts and dried fruits

## SUSHI BOAT

SM \$166 | MD \$318 | LG \$384

Avocado rolls, yam tempura rolls, shiitake mushroom rolls, California rolls, green dragon rolls, spicy salmon roll

## CHARCUTERIE

SM \$77 | MD \$108 | SLG 175

genoa salami, cantimpalo, cornichos, prosciutto, dijon, pommery mustard, capicola, pickled onion, baguettes

## CRUDITES PLATTER

SM \$60 | MD \$85 | LG \$110

Seasonal vegetables with milk ranch and hummus

## CROSTINI & GRISSINI

SM \$51 | MD \$65 | LG \$101

Mushroom deluxe, eggplant caponata, bruschetta and marinated green and black olives

## FLAVOURS OF ITALY (NF)

SM \$81 | MD \$117 | LG \$174

Prosciutto, Capicola, Salami, Parmesan Cheese, Olives, Grilled Vegetables with Balsamic drizzle, served with Baguette



# INTERACTIVE FOOD STATION

**\$16.45 EACH**

## **PASTA STATION (NF)(HALAL)**

Penne or Farfalle with Your Choice of Rose, Tomato Basil, or Cream Sauce, with Grilled Chicken, Cherry Tomato, Blanched Asparagus, Zucchini, Peppers, Onions and Mushrooms, Fresh Bread

## **TAQUERIA" TACO STATION (NF)(HALAL)**

Our Delicious Steak Tacos and Chicken Tinga Tacos with Pico De Gallo, Crème Fraiche, Tomatillo Toppings Served in Warm Tortillas

## **CARVERY STATION (NF)(HALAL)**

Strip Loin of Beef, Carved on Site, Served on Fresh Brioche with Horseradish, Dijon, and Grainy Mustards

## **POUTINE STATION (NF)**

Our Delicious fries with Cheese Curds, Gravy and Bacon Bits

## **BURRITO STATION**

Steak, Chicken or Vegetarian Burritos Refried Beans, Fresh Salsa, Sour Cream, Onions, Rice, Mexican Toasted Corn Salad

## **GRILLED CHEESE STATION (NF)(HALAL) (V)**

Assorted Cheeses and Fresh Breads for Grilling, with Sauces for Dipping

## **BELGIAN WAFFLE STATION (NF)(HALAL)(V)**

Belgian Waffles with Fresh Whipped Cream, Berries, Nutella, Banana, Whipped Butter, Maple Syrup and Jams

## **BEEF BRISKET (NF)(HALAL)**

18-hour slow-cooked Beef Brisket served on fresh buns. A Hip of Beef carved on sight accompanied by horseradish, Dijon and grainy mustards, fresh buns. Minimum 200 people

## **SALAD STATION (NF)(HALAL)(VG)(GF)**

Make your own salad bar with a selection of ingredients and dressings.

## **DESSERT STATION (NF)(HALAL)**

Selections from our Mini Tarts, Cheesecakes, Mini Cupcakes, Caramel Crème Puffs, Mini Crème Brûlée and More mason jar desserts with Fruit platters

## **CHOCOLATE FOUNTAIN STATION**

toppings: milk chocolate, bananas, strawberries, pineapple, marshmallows

## **MASH-TINI STATION (NF)**

3 types of mashed potatoes: sweet, purple and yukon gold potatoes. Served with your choice of toppings; bacon bits, homemade gravy, caramelized onions, sautéed leeks, and cheddar cheese

## **PIZZA STATION**

Assorted Italian Themed Pizzas: Napolitan Pizza, Pesto and Chicken, and Funghi and arugula

## **SUSHI STATION + \$3 (NF)**

Assorted suhi, maki and sashimi with wasabi paste, pickled ginger and soy sauce

## **CEVICHE STATION + \$4**

seasoned white fish and shrimp with tomatoes, cilantro, fresh lime juice, V8, jalapeños, onions, Valentina sauce. Served in martini glasses and garnished with plantain chips and avocado puree

## **OYSTER STATION + \$4**

with horseradish, tabasco, fresh lemon, champagne mignonette

# BRUNCH

**\$65**

(Staff Included - minimum 50ppl)

\*\*For events under 50 ppl – a staff surcharge will apply\*\*

## HOT BREAKFAST

Scramble eggs (2pp), European home fries with sautéed peppers, smoked turkey sausage, bacon and toast with butter (GF)(NF)(LF)(VG)

## CONTINENTAL BREAKFAST

An assortment of our freshly baked breakfast pastries, including mini croissants, danishes, mini bagels, mini muffins, banana bread (V)

## SCONES

Including vanilla, cheese & chives, mixed berries with butter, orange marmalade, berry marmalade and whipped cream (NF)(V)

## PARFAITS

Honey-sweetened yogurt, with homemade crunchy granola and fresh berries, served individually (V) (GF)

## FRUIT SKEWERS

sweet individual fruit skewers with honey, berries and yogurt dip (GF)(NF)(LF)(VG)

## PASTA

Penne a la Vodka  
Seasonal Vegetables  
Roasted Potatoes  
Lemon Chicken  
Cheese & charcuterie Platter

## OMELET STATION WITH TOPPINGS

bacon, ham, cheese, cherry tomatoes, zucchini, peppers, onions, mushrooms and spinach

## WAFFLE STATION WITH TOPPINGS

fresh whipped cream, mixed berries, bananas, maple syrup and Nutella

(HST and service charge not included)



