



alo
CATERING

MENU PACKAGES

THE
GLOBE
AND
MAIL
CENTRE



VISA

Canapés

Garden

- Crispy Cauliflower Skewer with Tahini & Mint (Vegan)**
- Broccoli & Aged Cheddar Spring Roll (Vegetarian)**
- Portobello Mushroom & Parmesan Biscuit (Vegetarian)**
- Cucumber, Cashew Cream, Dill (GF, Vegan)**
- Carrot Tartare, Chipotle, Lime, Tartlet (Vegan)**
- Black Truffle and Potato Tartlet (Vegan)**

Sea

- Bigeye Tuna Lettuce Cups with Miso & Sesame (GF)**
- East Coast Oysters with Crème Fraîche, Dill, Black Pepper (GF, DF)**
- Tiger Prawn Cocktail with Horseradish (GF, DF)**
- Hokkaido Sea Scallop Ceviche, Ginger, Citrus (GF, DF)**

Land

- Foie Gras Parfait with Maple & Hazelnut**
- Beef Tartare Tartlet with Mustard & Cured Egg (DF)**
- Duck Confit with Ginger & Orange**
- Jamón Iberico, Baguette & Preserved Tomato Arancini with Pancetta and Taleggio**

Sweet

- Passion Fruit Caramel with Edible Paper Wrapping (GF)**
- Mini Chocolate Tart, Salted Caramel, Gold Leaf**
- French Toast Macaron (GF)**
- Mixed Berry Tartlet (Vegan)**

Consider starting your event with a canapé reception



Wagyu, Caviar, Urchin & Truffle

Each item is priced at market value

- Osetra Caviar with Yuzu Cream & Hamachi Caviar, Cornbread, Whipped Butter, Shallot East Coast**
- Oyster with Osetra Caviar**
- Wagyu Tartare & Petrossian Caviar Tartlet Grilled**
- A5 Wagyu, Wasabi, Umeboshi**
- Sea Urchin & Quail Egg Tartlet**
- Hokkaido Urchin on Toast**
- Périgord Black Truffle & Soft Scrambled Egg Alba**
- White Truffle, Risotto, Taleggio Cheese**



Passed Plates

Burrata Salad (Vegetarian, GF)
Frisée, Pesto, Meyer Lemon

Agnolotti Pasta (Vegetarian)
Ricotta, Parmigiano-Reggiano, Breadcrumbs

Truffle Grilled Cheese (Vegetarian) Brioche,
Black Truffle Cheddar

Tiger Prawn
Cremini Mushroom, Garlic Butter, Lemon

Shrimp Roll
Fermented Jalapeño, Spring Onion, Coriander

East Coast Lobster (GF)
Confit Potato, Garlic Butter, Chive

Pork Belly Bun
Ginger, Pickled Chili, Cucumber

Braised Beef Short Rib (DF)
Cremini Mushroom, Pickled Onion

Wagyu Beef Brisket Slider
Crispy Onion, Mustard Aioli



Classic Coursed Menu

Bread & Butter

**

Burrata Salad (Vegetarian) Herb Pistou, Meyer Lemon, Frisée
Or

Beet Salad (Vegan) Endive, Cara Cara Orange, Candied Pecan
Or

Hamachi Sashimi (DF) Shio Koji, Puffed Rice, Radish
**

Filet Mignon

Confit Shallot, Oyster Mushroom, Beef Jus
(substitute USDA Prime Striploin)
(substitute A5 Japanese Wagyu)

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Broccoli (Vegan) Chili, Garlic

Smashed Fried Potatoes (Vegetarian) Black Pepper Aioli, Chive
**

Chocolate Tart (GF) Meringue, Salted Caramel
Or

Brown Butter Cake Coconut Meringue, Raspberry, Lime

Menu Additions

Agnolotti Pasta & Truffle Jus (Vegetarian)

East Coast Lobster & Osetra Caviar

Burgundy Cheese & Local Honey (Vegetarian)

Please inquire about pescatarian, vegetarian & vegan options.





Family Sharing Style Menu

Aloette Wedge Salad (Vegetarian)
Avocado, Puffed Grains, Chive Cream

Jumbo Shrimp Cocktail (GF, DF) Horseradish,
Cocktail Sauce

Burrata Salad (Vegetarian) Endive, Pesto, Candied Pecan

Beef Carpaccio (GF, DF) Mustard, Parmigiano-Reggiano, Watercress

Bread & Butter

**

Filet Mignon Shallot Confit, Beef Jus

Dover Sole (Pescatarian) Brown Butter, Lemon

Smashed Fried Potatoes (Vegetarian) Black Pepper Aioli, Chive

Grilled Broccolini (Vegan) Chili, Garlic

Cremini Mushrooms (Vegan) Thyme, Shallot

**

Chocolate Tart (GF) Meringue, Salted Caramel
Or

Brown Butter Cake (GF)
Coconut Meringue, Raspberry, Lime

Please inquire about
pescatarian, vegetarian & vegan options.

Grazing Stations

Crudité (Vegan)

Serves 10-15 people

Serves 15-20 people

**Assortment of fresh vegetables
with two seasonal dips**

Charcuterie & Cheese

Serves 10-15 people Serves 15-20 people

Cured Meats

Iberico Chorizo

Prosciutto

Soppressata

Ham

Cheeses

Black Truffle Brie

Fontina

Beemster

Manchego

Maytag Blue

Chevre

All served with

Grapes, Baguette, Pear Chutney,

Grainy Mustard, Pickled Gherkins

Fresh Fruit Skewers

(Minimum Order of 10)

**Strawberry, Kiwi, Pineapple, Blackberry, Raspberry,
Blueberry**



Salad Stations

minimum order of 6 servings per item

Burrata Salad (Vegetarian, GF)

Candied Pecan, Grape, Pesto

Wedge Salad (Vegetarian, GF)

Chive Cream, Avocado, Puffed Grains

Cucumber Salad (Vegan, GF)

Cashew Cream, Shallot, Dill

Zucchini Salad (Vegetarian, GF)

Yogurt, Lemon, Mint

Marinated Delicata Squash (Vegan, GF)

Candied Pepitas, Sage

Eggplant and Halloumi (Vegetarian, GF)

Paprika Oil, Sweet Drop Peppers, Almond

Sweet Station

Lemon Meringue Tartlet

Chocolate Tartlet

Passion Fruit Caramel Pâte de

Fruit

Macaron

Custom Seafood Station

Oyster Station (GF, DF) MP
Horseradish, Lemon, Hot Sauce

Norwegian Salmon Crudo (DF)
Poblano and Barley Miso, Lemon

Hokkaido Scallop Ceviche (DF, GF)
Citrus Dressing, Rice Pearls

Cocktail Shrimp (DF, GF)
Horseradish, Cocktail Sauce, Chive,
Lemon

Caviar Bar MP
Crème Fraîche, Shallot, Chive, Lemon

Interactive Chef Stations

Carving Station
Creekstone USDA Prime Rib with Jus &
Horseradish

Jamón Iberico Carving Station MP
Baguette, Tomato Preserve

