AGAINST THE GRAIN URBAN TAVERN



ABOUT ATG

Looking for something a little different for your next corporate or social gathering? With elevated tavern offerings, rustic chic décor and the best view of the Toronto Islands, Against The Grain is the perfect setting for your event. Our curated wine list, hand-crafted cocktails and local craft beers on tap offer something for everyone. Our back dining room offers seating for up to 60 guests or cocktail space for up to 100. The Tavern Bar offers a casual space to unwind with friends or colleagues; it's an ideal space for cocktail receptions for 15-100. In addition to our restaurant space, we are also a preferred caterer within the Corus Entertainment Building and have exclusive access to their Atrium and 8th floor Private Event Spaces for events of 20-400. Drop our Events Team a line to customize a quote for your event!

PRIX FIXE MENUS





PRIX FIXE LUNCH

\$29/PERSON

STARTERS

CAESAR SALAD

Asiago cheese / bacon / garlic croutons / confit garlic / lemon / Caesar dressing

OR

ATG MIXED GREENS

baby greens / grape tomatoes / red onion / sweet onion dressing

MAINS

TAVERN BURGER

Ontario beef burger / lettuce / tomato / onion / pickles

OR.

ATG BACON MAC & CHEESE

beer béchamel / house made bacon /
Italian bread crumbs

OR

FISH AND CHIPS

beer battered haddock / fries / tartar sauce

DESSERT

HAND CRAFTED STOUT ICE CREAM

PRIX-FIXE 1

\$40/PERSON

STARTERS

TAVERN SALAD

marinated cucumber / tomato / red onion / balsamic dressing

OR

BUTTERNUT SQUASH SOUP

Chinese five spice yogurt

MAINS

GRILLED FLAT IRON STEAK

frites / spicy ketchup / veal jus

OR

HERB AND CITRUS GLAZED CHICKEN

goat cheese mashed / wilted baby kale

OR.

NASI GORENG

Indonesian fried rice / green peas / scallions / soy / Sambel Oelek /corn / sunny side up egg / yogurt raita

DESSERTS

DULCE DE LECHE CHEESECAKE

 ${\tt graham\ crumb\ shell\ /\ toffee\ crunch}$

OR.

3 LAYERED CHOCOLATE CAKE

Frangelico butterscotch

PRIX-FIXE 2

\$45/PERSON

STARTERS

CAULIFLOWER BISQUE

cumin roasted cauliflower

OR

SPINACH SALAD

goat cheese / pomegranate / red onion / walnut emulsion

MAINS

ADOBO RUBBED PORK LOIN

potatoes / forest mushrooms / bacon / pearl onions / pork demi

OR

CAST IRON TROUT

braised collard greens / cheddar cheese hush-puppies / coleslaw

OR.

80Z STRIPLOIN MEDALLION

buttermilk mash / charred green onions / green beans / peppercorn sauce

DESSERTS

CRÈME CHEESE ICING RED VELVET CAKE

hint of raspberry / lemon zest

OR.

DULCE DE LECHE CHEESECAKE

graham crumb shell / toffee crunch

PRIX-FIXE 3

\$52/PERSON

STARTERS

WATERCRESS AND RADICCHIO SALAD

blue cheese / candied nuts / lemon vin

OR.

ALE AND ONION SOUP

Gruyere crouton

MAINS

CRISPY CHICKEN CONFIT

two chicken legs / potato gratin / asparagus / chicken velouté

OR.

SEAFOOD BOUILLABAISSE

grilled white bass / baby potatoes / baby carrots / tomato shellfish broth

OR

BACON WRAPPED BEEF TENDERLOIN

creamed spinach / blue cheese / seared Brussels sprouts / crispy onions / veal jus

DESSERTS

NEW YORK STYLE CHEESECAKE

Liefmans berry compote

OR.

MINI STACK OREO

dark chocolate base / white mousse / oreo chunks

VEGETARIAN OPTIONS

CAN BE ADDED TO ANY PRIX FIXE MENU

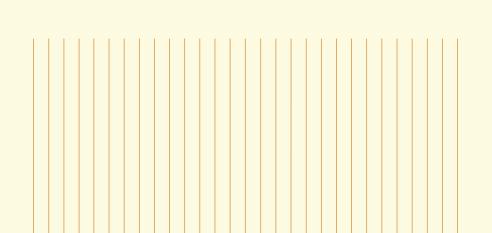
SOUTHERN FRIED TOFU

buttermilk mash / coleslaw / veggie gravy

OR

MUSHROOM CAKES

poblano / arugula salad / parmesan / carrot chips



SOCIAL BITES





COLD ITEMS

(PRICED BY THE DOZEN)

THAI SALAD ROLLS	35/dozen
TAPAS BRUSCHETTA	35/dozen
VEGETABLE SPRING ROLLS	35/dozen
CHOP & POP SALAD SPOONS	35/dozen
(Vegetarian) farro / quinoa / black currant / goji berries /	
avocado / sweet potatoes / cherry tomatoes / baby kale /	
popcorn / edamame / buttermilk poppy seed dressing	

HOT ITEMS

(PRICED BY THE DOZEN)

PULLED PORK SLIDERS	55/dozen
COCONUT SHRIMP	45/dozen
HERB CRUSTED LAMB CHOPS	55/dozen
PULLED BBQ CHICKEN TACOS	55/dozen
PINT SIZED BEEF BURGERS	55/dozen
POCKET SIZED EGGPLANT PARMESAN Served with tomato sauce & mozzarella on a brioche bun.	50/dozen
CARAMELIZED ONION CROQUETTES Served with beer & cheddar dip.	45/dozen
BLACK & BLUE CROSTINI	45/dozen

plus tax & gratuity.

PARTY PLATTERS





PLATTERS

ATG SNACK ATTACK PLATE
GLORIOUS GLUTEN FREE
FRESH VEGETABLES & DIP 50/platter Served with buttermilk blue cheese and roasted garlic dips.
MEZZE
LOCAL CHEESE
FRESH FRUIT 60/platter Served with minted yogurt.
CONFECTIONARY CREATIONS 60/platter Assorted bars, squares and cookies. (24 pieces)

CATERING MENUS





THE OPTIONS LISTED BELOW ARE ONLY AVAILABLE FOR CATERING AND NOT WITHIN THE RESTAURANT.

SELECT THREE OF THE FOLLOWING ITEMS TO COMPLETE YOUR BREAKFAST:

FRESHLY BAKED MINI MUFFINS

MINI PASTRIES

MINI CROISSANTS

BAGELS WITH CREAM CHEESE

Includes fresh Columbian coffee, a selection of teas, fresh fruit juice, butter and home-style sweet preserves

YOUR CHOICE OF:

TWO SALADS

THE CHEF'S SELECTION OF GOURMET SANDWICHES & WRAPS

SALADS

MIXED GREENS SALAD

strawberries / crumbled goat cheese / toasted almonds / topped with raspberry vinaigrette

ROMAINE SALAD

double smoked bacon / focaccia croutons / grated parmesan / creamy garlic dressing

BABY SPINACH SALAD

roasted red beets / red onion / crumbled Danish blue cheese / house vinaigrette

SPICY POTATO SALAD

creamy Cajun vinaigrette

SANDWICHES

HERB ROASTED CHICKEN

fresh avocado / Boston lettuce / Roma tomatoes

SLOW ROASTED BEEF

balsamic / grilled Portobello / Gruyére cheese / baby arugula / horseradish mayo

MARINATED & GRILLED VEGETABLE TORTILLA WRAP

zucchini / eggplant / red onion /
bell peppers / goat cheese

SMOKED TURKEY CLUB

double smoked bacon / leaf lettuce / sliced tomato / smoked paprika mayo

INCLUDES

ASSORTED FRESHLY BAKED COOKIES WHOLE FRUIT

plus tax & gratuity.

AGAINST THE GRAIN

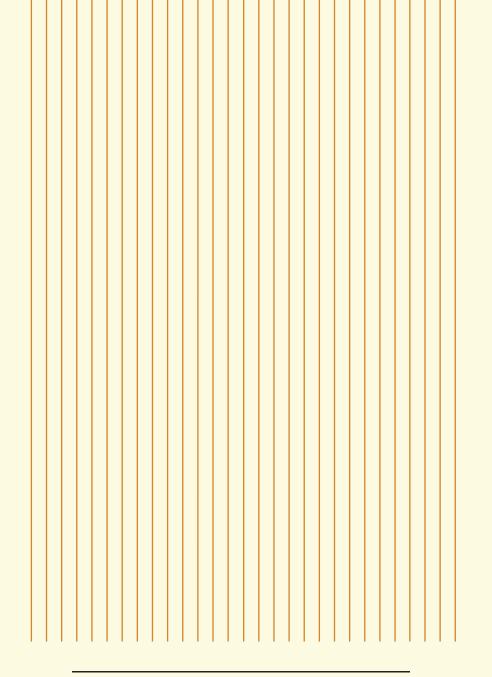
URBAN TAVERN

EVENT SPACE









AGAINST THE GRAIN

