

Grace

*Food Station
Package*

TOBEN

Grace

Passed Hors D'oeuvres

Please select up to six of the following



Vegetarian

PEA AND TRUFFLE RISOTTO CAKES

VEG

Roasted Garlic Aioli, Purple Basil Cress

WILD MUSHROOM RISOTTO CAKES

VEG

with Lemon Garlic Aioli and Fresh Chive

AGED WHITE CHEDDAR GRILLED CHEESE

VEG

with Smoked Tomato Jam

PARMESAN CRISPS

GF

VEG

with Avocado-Tomato Salsa and Coriander Cress

BLACK TRUFFLED MAC 'N CHEESE

VEG

with Cave-Aged Gruyere, Farmhouse White Cheddar,
Parmigiano-Reggiano and Herbed Bread Crumbs
served in Mini Bamboo Cups

MINI CRISPY FALAFEL CROQUETTE

VE

VEG

Cucumber-Tomato-Parsley Tabouleh,
Beet-Pickled Radish, Spicy Chickpea
Hummus

ARTISAN FLATBREAD "MARGHERITA" PIZZA

VEG

with Fior di Latte Mozzarella, Fresh
Basil and San Marzano Tomatoes

GF NUTS VE BANGKOK FRESH ROLL

Thai Basil, Coriander, Mint, Nori, Cucumber,
Carrot, Mango, Avocado, Daikon, Rice Noodles,
Pickled Ginger, Peanut-Chili Dipping Sauce

VEG VEGETARIAN SPRING ROLL

Carrots, Taro, Mung Bean Noodles, Tofu,
Shiitake & Woodear Mushrooms, Soy-Chili
Dipping Sauce

VEG VE MISO-GLAZED JAPANESE EGGPLANT

served on a Sushi Rice Cake with
Heirloom Radish-Fennel Slaw

VEG ARTISAN FLATBREAD

with Wild Mushrooms, San Marzano
Tomatoes, Mozzarella, Pecorino Romano and
Parmigiano-Reggiano, Parsley Chiffonade

VEG HEIRLOOM TOMATO-GOAT CHEESE TARTLET

Crispy Phyllo, Roasted Pistachio
Crumble, Purple Basil Cress

VEG GF CAMELIZED VEGETABLE TOSTADA

Ancho Chili Roasted Vegetables, Black-Beans, Charred
Corn, Kale-Pickled Carrot Slaw, Queso Fresco, House
Guacamole, House Corn Tortilla Crisp

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Meat

ARTISAN FLATBREAD PIZZA

Twth House Pepperoni, Mozzarella, Parmesan, Black Truffle, Fresh Basil, San Marzano Tomatoes

'MEAT LOVERS' ARTISAN FLATBREAD

with House Guanciale, House Sopressata, House Capicollo, Fior di Latte, Fresh Basil, San Marzano Tomatoes, Pickled Chili

ARTISAN FLATBREAD

with Cabernet Poached Fig, Crispy Lamb Sausage, Caramelized Onion, Basil Pesto, Balsamic Reduction, Mozzarella and Gorgonzola Cheese, Arugula

BBQ-BUTTERMILK FRIED CHICKEN & WAFFLES

Spiced Maple Syrup, Seasonal Pickle, Fresh Herbs

BBQ BRAISED BEEF SHORT RIB

Served on a Cornmeal Croquette with House Bourbon BBQ sauce, Creamy Heirloom Carrot-Purple Cabbage Slaw

ARTISAN HOUSE SMOKED CHICKEN SAUSAGE GF

served on a House Apple Crisp with Pickled Red Cabbage and House Grainy-Dijon Mustard

GF **JERK ROASTED CHICKEN BREAST**
Served on a Plantain Chip with Mango-Ginger Chutney

GF **ANCHO BRAISED CHICKEN TACO**
Chipotle Mole, Pickled Red Onion, Queso Fresco, Radish, Lime Crema, House Guacamole

PEKING DUCK STEAM BUN

with 5 spiced Duck Confit, Pickled Cucumber, Radish, Soy-Chili Glaze, Fresh Scallions, House made Steam Bun

GF **ANCHO BRAISED BEEF TACO**
Pickled Orange Carrot-Radish-Purple Cabbage Slaw, Guajillo Vinaigrette, Avocado-Pico de Gallo, Lime Crema

NUTS GF **BERKSHIRE PORK CARNITAS TACO**

Grilled Pineapple-Scallion Salsa, Lime Crema, Pickled Cabbage, Pickled Jalapeno, Peanuts, Chipotle Mole

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Seafood

4 SPICE SEARED TUNA GF

on a Taro Root Chip with Mango-Mint Salsa, Avocado and Wasabi Aioli

GF CHIPOTLE ROASTED FISH TACO

Wild Icelandic Cod, Pickled Red Cabbage, Apple-Radish Slaw, Guacamole, Lime Crema, Cilantro Cress

MISO-MUSTARD TORCHED GF ORGANIC SALMON

served on a Taro Root Chip with Miso Dressed Edamame Bean-Sesame Relish, Crispy Shallots, Cucumber-Radish Slaw

GF TEQUILA-LIME JUMBO SHRIMP

with Pineapple Relish and House Chorizo

(Based on ~ 4 pieces per person)

WILD FISH CROQUETTE

Crispy Salmon and Whitefish Cakes with Preserved Lemon Remoulade, Confit Tomato, Chiffonade Kale Salad

PANCETTA WRAPPED ARCTIC CHAR

Preserved Lemon Remoulade, Old Bay Potato Crisp, Celery Cress

MISO BLACK COD

served on a Crispy Sushi Rice Cake with Yellow Carrot-Radish-Fennel Slaw

HOUSE BEET-CURED SALMON

served on a Rye Blini with Horseradish-Chive Crème Fraiche, Roasted Red-Pepper Scallion Compote, Fresh Dill

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Gourmet Food Stations

Please select up to three of the following

Handmade Pasta

Please select one of following

CACIO E PEPE CAVATELLI VEG

*Butter, Black Pepper, Pecorino-Romano,
Shaved Yellow and Green Squash Crudo*

HAND MADE GNOCCHI FUNGHI VEG

*Sautéed Mushrooms, Green Peas, White Truffle
Oil, Shaved Fennel-Chive Salad, White Wine
Cream Sauce*

TRUFFLED MAC 'N CHEESE VEG

*Gruyere, Aged White Cheddar, Grana Padano
and Herbed Bread Crumbs*

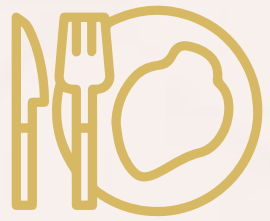
CAVATELLI GAMBERI

*Shrimp, Slow Roasted Fennel, Chili, White Wine,
San Marzano Tomato Ragout, Garlic, Fresh Basil*

MEZZE RIGATONI BOLOGNESE

*Red Wine Braised Angus Beef Ragù, San
Marzano Tomatoes, Basil, Grana Padano*

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Mediterranean Salmon

ZA'ATAR-SUMAC SPICED SALMON GF DF

Tahini Vinaigrette

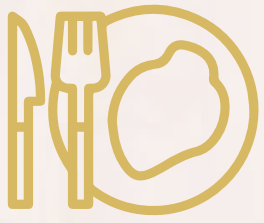
Served With :

Preserved Lemon-Charred Vegetable Israeli Cous Cous VE

Mint, Dried Figs, Charred Vegetables, Crispy Chickpea Crumble

Fresh Tomato Cucumber-Basil Relish VE GF

Pickled Red Onions



Steak House

Please select one of the following

**SOUS VIDE 'AAA' ANGUS
BEEF TENDERLOIN** GF

Caramelized Pearl Onion, Red Wine Bordelaise Sauce

**Vegetarian Alternative: Grilled King Oyster*

*Mushrooms (*Gluten Free)*

Served With :

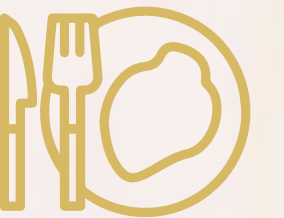
Truffled Yukon Potato Puree GF

OR

Classic Russet Potato Frites GF VE

served Fresh Thyme, Rosemary, Parsley & Sea Salt

Watercress Salad GF



Southern BBQ

HICKORY WOOD SMOKED BRISKET GF

with House BBQ Sauce

**Vegan Alternative: BBQ Glazed Cauliflower Florets*

*(*Gluten Free)*

Served With :

GF *Southern Slaw*

Carrots, Fennel, Cabbage, Celery Heart, Apple, Dill,

Pea Tendrils, with Grainy Mustard-Cider Dressing

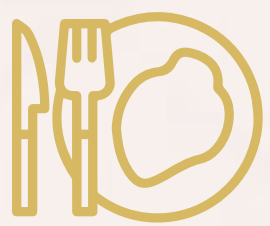
House Cornbread Muffin

Honey Butter

Roasted Baby Potato Salad

Creamy Mustard Dressing & Fresh Scallions

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Taqueria

Please select one of the following

ANCHO BRAISED BEEF TACO GF

*Pickled Red Cabbage-Radish Slaw, Guajillo
Vinaigrette, Avocado-Pico de Gallo, Lime Crema*

ANCHO BRAISED CHICKEN TACO GF

*Chipotle Mole, Pickled Red Onion, Queso Fresco, Radish,
Lime Crema, House Guacamole*

PORK CARNITAS TACO NUTS GF

*Grilled Pineapple-Scallion-Tomato Salsa, Pickled Red
Cabbage, Chipotle Mole, Pickled Jalapeno, Peanuts*

CRISPY MARKET FRESH FISH TACO

*House Beer Batter, Pickled Red Cabbage, Apple-Radish Slaw,
Guacamole, Lime Crema, Cilantro Cress, Soft Corn Tortilla*

CHIPOTLE ROASTED FISH TACO GF

*Pickled Red Cabbage, Apple-Radish Slaw,
Guacamole, Lime Crema, Cilantro Cress*

CHEESE QUESADILLA VEG

*Flour Tortilla White Cheddar, Mozzarella
Served with Sour Cream & Pico de Gallo*

**KIDS MENU ONLY*

ANCHO ROASTED VEG GF CAULIFLOWER TACO

*Kale-Pickled Carrot Slaw, Guajillo Vinaigrette,
Queso Fresco, Guacamole*

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Kung Pao Chicken

KUNG PAO 'POPCORN CHICKEN' SF

Red Vinegar-Palm Sugar Glaze, Toasted Sesame Seeds

**Vegetarian Alternative: Crispy Kung Pao Tofu*

Served With :

Cantonese Vegetable Rice

Mango-Cucumber-Cabbage-Pea Shoot Slaw



Poke Bowl

AHI TUNA & SALMON TARTAR

Sesame-Tamari Soy Vinaigrette, Pickled

Ginger, Spicy Mayo, Furikake, Scallions

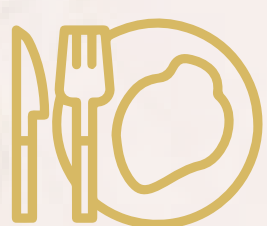
**Vegan Alternative: Crispy Marinated Tofu*

Served With The Following :

GF *Sushi Rice*

with Cucumber-Wakame Salad,

Avocado, and Crispy Taro



Harissa Honey Chicken

HARISSA-HONEY FRIED CHICKEN

Yogurt Labneh

**Vegetarian Alternative: Harissa Honey Fried Tofu*

Served With :

Market Vegetable-Herb-Sumac Tabbouleh VE

Pea Tendril-Popcorn Shoot Salad VE GF

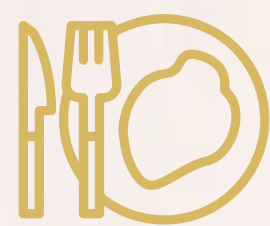
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Crudo

FLUKE CRUDO GF NUTS

Shaved Sugar Snaps, Rainbow Radishes, Fermented Kimchi-Crème Fraiche, Roasted Peanuts, Pickled Cucumber, Nuoc Cham Vinaigrette, Flowers



Churrasqueira

WOOD GRILLED GF
BEEF HANGER STEAK

Aji Verde Sauce

**Vegetarian Alternative: Wood Grilled King Oyster Mushrooms (*Gluten Free)*

Served With :

Crispy Fingerling Potatoes GF VE

Heirloom Tomato Chopped Salad GF
with Charred Pineapple & Haricot Vert,
Charred Lemon Vinaigrette, Fresh Herbs



Indian Station

GF **TOBEN'S TIKKA CHICKEN**
(AKA BUTTER CHICKEN)

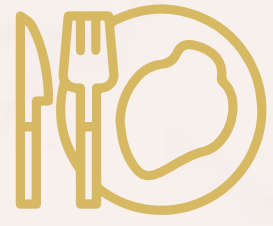
**Vegetarian Alternative: Roasted Vegetable Chana Masala Curry (Chickpeas, Sautéed Spiced Cauliflower, Seasonal Greens, Ginger & Tomato) (Vegan/Gluten Free)*

Served With :

Ginger-Cardamom Basmati Rice

Homemade Roasted Garlic Naan with Minted Cucumber-Yoghurt Raita & Crispy Chickpea Crumble

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Passed Miniature Desserts

Please select up to four of the following

MINI BROWNIES

**Please select one: Original, White Chocolate Skor
(*Contain's Nuts) or Salted Caramel*

FRESH BAKED GOURMET COOKIES

**May include a selection of: Chocolate Chip, Oatmeal
Raisin, Coconut Butterscotch, Cranberry White
Chocolate, Chocolate Peanut Butter, Triple Chocolate,
Ginger Molasses, Cinnamon Vanilla Short Bread,
Lemon Poppyseed Shortbread (*May Contain Nuts)*

BISCOTTI

*Lemon Poppyseed, Chocolate
Espresso, Chocolate Orange*

MINI STRAWBERRY SHORTCAKES

*Fresh Lemon Scented Biscuit, Madagascar Vanilla
Whipped Cream & Fresh Ontario Strawberries*

MINI LEMON MERINGUE TARTLETS

with Meringue "kisses"

BABY S'MORES TARTLETS

*Chocolate Sable, Dark Chocolate Ganache and
Toasted Homemade Marshmallow*

NUTS MINI CAKE TRUFFLES

**May include a selection of: Double Chocolate,
Honey Sesame, Olive Oil Citrus*

WARM CINNAMON SUGAR MINI DONUTS

Drizzled with Dark Caramel Sauce

ASSORTED CHEESECAKE "LOLLIPOPS"

*Vanilla Cheesecake dipped in Dark
Chocolate and topped with Graham Crumbs*

*Chocolate Cheesecake dipped in White
Chocolate and topped with Chocolate Sprinkles*

*Caramel Cheesecake dipped in
Dark Chocolate and topped with Pretzel Crumbs*



MINI ICE CREAM SANDWICHES

Chewy Chocolate Chip Cookie, Vanilla Bean Ice Cream, Rainbow Sprinkles

MINI FLOURLESS NUTS GF CHOCOLATE CAKES

Royal Icing "Drizzle"

SEASONAL FRESH FRUIT SKEWERS

(Based on ~ 3 pieces per person)



\$145/person

**Package pricing subject to statutory holiday rates – inquire for additional fees*

**Package includes 8 hours of event timing & 3 hours of dinner service*

**Package pricing is subject to change based on market prices & subject to change based on seasonality*

**Package pricing includes all culinary, service and bar staff*

**Coat check staff not included*

**Package pricing includes all food and beverage service rentals – linens & linen napkins not included*

**Pricing does not include taxes or service charge*

**\$145/person based on minimum 100 guests*

**Add on services available on request – inquire for additional fees*

**Any adjustments will be made at the conclusion of the event*

TOBEN