

Grace

Plated Dinner Package
Spring | Summer

TOBEN



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

ARTISAN FLATBREAD “MARGHERITA” PIZZA

VEG

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

MINI CRISPY FALAFEL CROQUETTE

VE

VEG

*Cucumber-Tomato-Parsley Taboulleh,
Beet-Pickled Radish, Spicy Chickpea
Hummus*

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*

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 & Wood ear 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

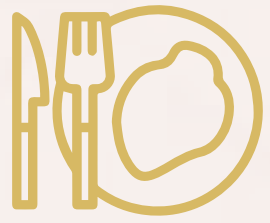
*with Wild Mushrooms, San Marzano
Tomatoes, Mozzarella, Pecorino Romano and
Parmigiano-Reggiano, Parsley Chiffonade*

VEG GF CARMELIZED VEGETABLE TOSTADA

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

VEG HEIRLOOM TOMATO-GOAT CHEESE TARTLET

*Crispy Phyllo, Roasted Pistachio
Crumble, Purple Basil Cress*



Meat

ARTISAN FLATBREAD PIZZA

*Twith 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*

ANCHO BRAISED BEEF TACO GF

*Pickled Orange Carrot-Radish-Purple Cabbage
Slaw, Guajillo Vinaigrette, Avocado-Pico de
Gallo, Lime Crema*

PEKING DUCK STEAM BUN

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

ANCHO BRAISED CHICKEN TACO GF

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

GF JERK ROASTED CHICKEN BREAST

*Served on a Plantain Chip with
Mango-Ginger Chutney*

GF ARTISAN HOUSE SMOKED CHICKEN SAUSAGE

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

BBQ BRAISED BEEF SHORT RIB

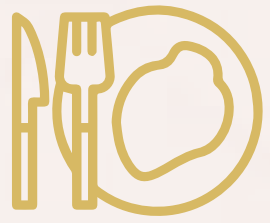
*Served on a Cornmeal Croquette with
House Bourbon BBQ sauce, Creamy
Heirloom Carrot-Purple Cabbage Slaw*

BBQ-BUTTERMILK FRIED CHICKEN & WAFFLES

*Spiced Maple Syrup, Seasonal
Pickle, Fresh Herbs*

NUTS GF BERKSHIRE PORK CARNITAS TACO

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



Seafood

4 SPICE SEARED TUNA GF

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

MISO-MUSTARD TORCHED GF ORGANIC SALMON

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

TEQUILA-LIME JUMBO SHRIMP GF

with Pineapple Relish and House Chorizo

CHIPOTLE ROASTED FISH TACO GF

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

HOUSE BEET-CURED SALMON

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

MISO BLACK COD

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

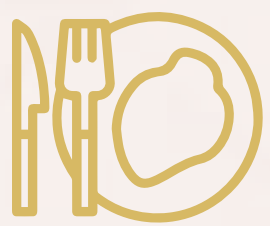
PANCETTA WRAPPED ARCTIC CHAR

*Preserved Lemon Remoulade, Old Bay
Potato Crisp, Celery Cress*

WILD FISH CROQUETTE

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

(Based on ~ 4 pieces per person)



Three Course Plated Dinner

HOUSEMADE BREADS & FLATBREAD

*House Spread (*Vegan), Whipped Butter*



Salads

Please select one of following

FARMER'S MARKET ORGANIC GREENS

GF

VE

*Kale, Arugula, Radicchio, Frisee, Heirloom Cherry
Tomato, Cucumber, Avocado, Pickled Red Onion,
Radish, Pumpkin Seeds, Honey-White Wine Vinaigrette*

ORGANIC KALE CAESAR

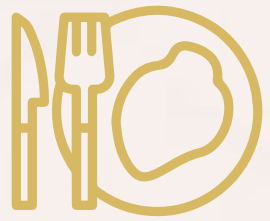
*Kale, Radicchio, Romaine Hearts, Heirloom Cherry
Tomato Confit, Parmigiano-Reggiano, House Sourdough
Croutons, Roasted Garlic Caesar Vinaigrette*

COMPRESSED LOCAL WATERMELON

GF

NUTS

*Cucumber, Wild Arugula, Frisee, Fennel, Crispy Shallots,
Toasted Marcona Almonds, Monforte Dairy Goat Chevre,
Mint, Jalapeno-Cider-Dijon Vinaigrette*



Meat

Please select one of the following

CRISPY CHICKEN ‘COTOLETTO’

Truffled Corn Puree, Roasted & Fresh Heirloom Tomatoes, Sugar Snap Pea Salad, White Truffle Vinaigrette

HERB & LEMON ROASTED CHICKEN SUPREME

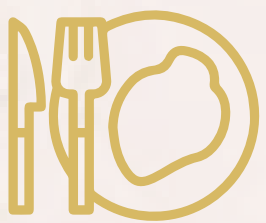
Ontario Pea Puree, Truffled Wild Mushroom-Asparagus Brown Butter Gnocchi, Pea Tendril-Pickled Pearl Onion Salad, Madeira Chicken Jus

MISO GLAZED WILD B.C. SALMON DF

Dashi Broth, Tamari Grilled Eggplant, Crispy Sushi Rice, Umami Roasted Heirloom Tomatoes, Watermelon Radish-Pickled Kohlrabi Salad, Shiso Cress

GF EVERYTHING SPICE-MUSTARD ROASTED WILD SALMON

Cauliflower Puree, Brown Butter Haricot Verts, Green Goddess, Potato Snow, Radish-Celery Heart-Fennel Salad



Vegetarian Alternative

Please select one of the following

GRILLED EGGPLANT & VEG ARTICHOKE ‘SCOTTADITO’

Warm Beluga Lentil-Barley Pilaf, Caramelized Cauliflower, Wax Beans, Heirloom Carrots, Jerusalem Artichoke Puree, Roasted Heirloom Cherry Tomato, Sunflower Seed Dukkah, Pickled Chili, Tahini Vinaigrette, Micro Herb Salad

COAL ROASTED SWEET POTATO “STEAK” VEG

Toasted Barley ‘Verde’, Crispy Maitake Mushrooms, Heirloom Carrot-Haricots Vert Salad, Green Goddess



Dessert

Please select one of the following

FLOURLESS CHOCOLATE CAKE



Peanut Butter Mousse, Raspberry gel, Fresh Raspberries, Candied Peanut Brittle, Raspberry Sorbet, Sorrel Cress

SUN'S LIME CHEESECAKE

Coconut Chantilly Cream, Rum Compressed Pineapple, Sesame-lime Meringue ‘glass’, Mango Fluid Gel, Lemon Balm Seedling



\$143/person

**Pricing does not include taxes or 15% service charge on food*

**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*

**\$143/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*

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