

LITTLE CANADA

LITTLE EVENTS



CATERING menu

LITTLE EVENTS

LITTLE BITES> 4

FOOD STATIONS> 6

SIT DOWN> 11

BUFFET> 16

BAR> 20

INFORMATION> 21

LITTLE CANADA



APPS & STATIONS - PACKAGES

*ALL PRICES LISTED ARE PER PERSON

5 LITTLE BITES APPETIZERS

		ADD APPETIZER
BUDGET FRIENDLY	\$16	BF \$3.5
MID-RANGE	\$21	MR \$4.5
HIGH END	\$24	HE \$5.5

6 LITTLE BITES APPETIZERS + 2 STATIONS

		ADD APPETIZER	ADD STATION	\$14
BUDGET FRIENDLY	\$45	BF \$3.5		
MID-RANGE	\$50	MR \$4.5		
HIGH END	\$53	HE \$5.5		

7 LITTLE BITES APPETIZERS + 3 STATIONS

		ADD APPETIZER	ADD STATION	\$14
BUDGET FRIENDLY	\$57	BF \$3.5		
MID-RANGE	\$64	MR \$4.5		
HIGH END	\$69	HE \$5.5		

LITTLE CANADA

LITTLE BITES - MENU

BUDGET FRIENDLY

CHEDDAR & APPLE

Toasted Baguette Topped with Apple Slices and Sharp Cheddar

ROASTED POTATO SKIN

Topped with Sour Cream and Chives
Option: With Bacon Bits or Hummus for a Vegan Option

KOREAN FRIED CHICKEN BAO

Sweet Soy Garlic-Glazed Chicken on a Bao Bun

BBQ PULLED PORK

BBQ Pulled Pork Slider on a Sweet Bun with Fresh Spinach

PEPPERONI & CHEDDAR

Pepperoni and Cheddar Pizza Bites

DELI HAM SKEWER

Ham and Cheese Skewers with Maple Mustard

FRENCH ONION TOASTS

Caramelized Onions on Buttery Baguette with Melted Mozzarella

DEVILLED EGG

Honey Mustard Filling with Chive Mayo

BUFFALO LOLLIPOP

Chicken Lollipop Tossed in Buffalo Sauce with Ranch Drizzle

FALAFEL SHAWARMA

Flatbread with Tahini Sauce and Pickles

SALMON SLIDER

Shredded Salmon Salad on Sweet Buns with Pickled Onion

MID-RANGE

BOCCONCINI

Skewers with Cherry Tomatoes and Micro Basil

FISH CAKE BITES

Topped with Lemon Aioli and Caramelized Onions

SALMON MAPLE SOY GLAZED

On Rice Crackers with Sesame Seeds

GRILLED PEAMEAL BACON

On Mini Biscuits with Aged Cheddar Crispies and Mustard Drizzle

POUTINE CUPS

Topped with Cheese Curds and Vegan Gravy Drizzle, with Chicken or Tofu Bits 

JERK CHICKEN SKEWERS

With Mango Chutney

BANNOCK TRIANGLES

Topped with Cheddar and Tomato Confit

ROASTED MUSHROOM

With Chèvre, Maple, and Herbs, Topped with Crispy Onions

MINI PEROGIES

Potato and Cheddar Topped with Sour Cream, Crispy Shallots, and Chives

TOURTIERE TARTLETS

With Apple Cider Ketchup

BUTTERED CORN RIBS

Corn on the Cob (Rib Cut) Tossed in Herbed Butter

GYOZA

Pork and Vegetable Gyoza with Ponzu Sauce, Topped with Kimchi



LITTLE CANADA

LITTLE BITES - MENU

HIGH END

FISH TACOS

Battered Fried Halibut with Guacamole, Lettuce, and Microgreens on Corn Tortillas

LAMB MEATBALLS

Lamb Meatballs on Naan Bread with Raita and Crispy Kale

KALE CAESAR

Kale with Parmesan, Jerk-Spiced Croutons, and Crispy Plantain Chips

BALSAMIC GLAZED GRILLED ENDIVE With Chives, Goat Cheese, and Taro Chips

TOASTED STICKY RICE Topped with Wakame and Grilled Shrimp or Grilled Teriyaki Tofu

PROSCIUTTO MELON SKEWERS WITH PESTO COULIS

PROVOLONE CRISPIES With Salmon Caviar, Lemon Zest, and/or Red Salsa with Microgreens

SEARED PEAMEAL BACON On Crostini with Apple Chutney

BEEF TARTARE With Black Truffle Oil, Butter Pickle on Rice Crispies

VENISON FIG BALSAMIC GLAZED On Endive Leaves Topped with Maple Almonds

SEA SCALLOPS On Marinated Cucumber Rounds with Crème Fraîche and Thyme Oil



LITTLE CANADA SAVORY STATIONS

GREAT CANADIAN POUTINE

Classic Poutine with Assorted

- 🍁 Toppings: Bacon bits, Mini Meatballs,
- 🌿 🌱 Mushroom, Tofu bits, Caramelized Onions, Jalapenos

NORTHERN ROOTS

Bannock and cheddar biscuits with assorted toppings: Cranberry Compote, Maple Butter, Smoked Salmon spread, Pickled Onions, Cherry Tomatoes, Green Onions

MONTREAL DELI STATION

Montreal smoked meat carved, sliced cheddar, rye and pretzel rolls, spicy mustard, pickles, coleslaw and roasted diced potatoes

DESI TORONTO

- 🌿 🌱 A selection of indian inspired chaats:
- 🍁 samosa with green chutney/ paneer
- 🍁 pakora with tamarind chutney/bhelpuri

TORONTO STREET FOOD

- 🌿 🌱 Jerk chicken sliders
- 🍁 Al Pastor Pork Tacos
- 🌿 🌱 Spring rolls with Plum dip
- 🌿 Mini falafel shawarma

Toppings: Mango Chutney, Garlic Yogurt Sauce and Guacamole

LITTLE ITALY PASTA STATION

Mac'n'Cheese - Penne Marinara - Fettuccine Alfredo with assorted toppings: Meatballs, Bacon bits, Chicken bits, Fried tofu, Roasted vegetables

- 🍁 *Option of GF pasta

FRESH SALAD BAR

Caesar salad - Potato salad - Waldorf salad with assorted toppings: Croutons, Pumpkin and Sunflower seeds, Crab meat, Bacon bits, Chicken bits, Fried tofu, Black olives



LITTLE CANADA SAVORY STATIONS

+2

MEXICAN TACO STATION

- 🍁 🌽 Soft and Crispy shells (wheat and corn) with: Beef or Chicken fajitas, Fried fish,
- 🌿 🌽 Mushrooms
- Assorted toppings: Salsas, Guacamole, Pickled jalapeno, Cheese

CORSO ITALIA - RISOTTO STATION

- 🍁 Creamy risotto milanese with 3 types of toppings: Seafood, Pulled beef stew or Mushroom 🌿

COAST TO COAST

- 🌽 Fish Cakes
- Smoked Salmon Blinis
- Seared Artic Char on Rye Bread with Toppings: Dill Cream, Tartar Sauce, Lemon Wedges, Oyster Shooter

+3

THE NORTH - CARVING STATION

- 🌽 Roasted prime rib/turkey breast/assorted vegetables served on a bed of artisan bread and choice of: selection of mustards and horseradish cream

THE COAST - OYSTER & COCKTAIL SHRIMP

- 🍁 🌽 Mix of the Coasts oysters and shrimps with assorted toppings: lemon wedges, Mignonette sauce, hot sauces, cocktail sauce and fresh herbs, Bloody Mary sauce



LITTLE
EVENTS



Gluten Free



Dairy Free



Contains Nuts



Vegetarian



Vegan

LITTLE CANADA GRAZING STATIONS

CRUDITÉ BOARD

- Selection of raw Vegetables Broccoli, Carrot, Celery, Bell peppers, Cherry tomato, Cucumber sticks, Ranch Dressing and Hummus

MIDDLE EAST BOARD

- Feta cheese, Black Olives marinated, Falafel, Dried Fruits, Fresh Fruits, Pita Toast, Pita Bread, Hommus, Babaganoush, Labaneh and Assorted Nuts

+2

CHEESE BOARD

- Special selection of 5 Cheese, Fresh with Dried Fruits, Nuts, Jam, Honey, 3 spreads, toasts, Italian bread, Pretzels and Grissini's

ORIENTAL BOARD

- Chicken Satay, Spring Rolls, Potato Samosa, Assorted, Pork Gyoza, California Rolls, Lettuce Wraps, Green Chutney, Ponzy sauce

+3

CHARCUTERIE

Special selection of: 3 cheeses, 4 Cured Meats, Fresh and Dried Fruits, Nuts, 3 spreads, toasts, Italian Bread, Pretzels and Grissini's

ANTIPASTO BOARD

Selection of 3 Cured meats, 2 Cheeses, Grilled vegetables, Artia, Caponata, Marinated giant Beans, Mixed Olives, Marinated Artichoke, Breads, Toasts and Grissini's



LITTLE CANADA SWEET STATIONS

THE MAPLE BAR

- Maple fudge squares, Mini maple Tarts, Maple glazed Donuts, Mini Pancakes with Maple butter.

Toppings: Roasted pecans, whipped cream, fresh berries

NANAIMO BAR

- A variation of Nanaimo: Classic, Mocha, Peanut butter, Raspberry and Mint chocolate

SWEET TREATS OF THE 6IX

Toronto inspired: Gulab jamun, Churros bites with dulce de leche, Sesame balls, Mini cupcakes, Cheesecake bites

THE DONUT TABLE

A variety of Donuts: Old-fashioned Glazed, Apple Fritter, Boston Cream, Chocolate Glazed, Cinnamon Sugar, Mini Donut Kebabs

BUTTER TART STATION

- A variety of Butter Tarts: Classic, Apple Crumble, Chocolate chip, Pecan.

Toppings: Whipped Cream, Fresh Berries, Strawberry coulis



+2

MAPLE TAFFY

- Maple taffy pops made on a bed of snow ice

CANADIAN COOKIE JAR

A variety of bite Sized Cookies: Chocolate chip, Dark chocolate with white chocolate, Oatmeal raisin, Macadamia nuts, Maple shortbread



LITTLE
EVENTS



Gluten Free



Dairy Free



Contains Nuts



Vegetarian



Vegan

SIT DOWN DINNER - PACKAGES

*ALL PRICES LISTED ARE PER PERSON

SIT DOWN DINNER ONLY

BUDGET FRIENDLY

\$26

Choose 1 First Course | 1 Main Course | 1 Dessert

MID-RANGE

\$35

Choose 1 First Course | 1 Second Course | 1 Main Course | 1 Dessert

HIGH END

\$47

Choose 1 First Course | 1 Second Course | 1 Main Course | 1 Dessert

SIT DOWN DINNER + 6 APPETIZERS

3 VEGETARIANS/3 NON-VEGETARIANS

BUDGET FRIENDLY

\$40

Choose 1 First Course | 1 Second Course | 1 Main Course | 1 Dessert

ADD APPETIZER

MID-RANGE

\$52

Choose 1 First Course | 1 Second Course | 1 Main Course | 1 Dessert

BF \$3.5

MR \$4.5

HIGH END

\$69

Choose 1 First Course | 1 Second Course | 1 Main Course | 1 Dessert

HE \$5.5



SIT-DOWN DINNER - MENU

BUDGET FRIENDLY

FIRST COURSE

-   **WARM WILD BERRY & BEET SALAD**
 Greens with Roasted Beets, Goat Cheese, Walnuts, and Berry Vinaigrette
-   **PRAIRIE HARVEST**
  Roasted Carrots, Parsnips, and Sweet Potato with Arugula, Toasted Pumpkin Seeds, and Maple Dijon Vinaigrette
-   **ONTARIO ORCHARD**
Barley and Wheat with Greens, Crisp Apple, Aged Cheddar, Dried Cranberries, and Cider Vinaigrette
-   **INDIGENOUS BEAUTY**
 Grilled Corn with Black Beans, Cherry Tomatoes, Red Onion, Croutons, and Lime-Maple Dressing

MAIN COURSE

-  **MAPLE CHICKEN**
Spinach-Stuffed Maple-Glazed Chicken Breast
-  **PACIFIC SALMON**
Pan-Seared Salmon with Passion Fruit Sauce, Wild Rice, and Ratatouille
- SALISBURY STEAK**
Diner-Style Beef Patties Filled with Oka Cheese, Rich Onion Gravy, Garlic Mashed Potatoes, and Sesame-Soy Glazed Green Beans
-   **QUEBECOIS PORK**
Seared Pork Chops with Caramelized Apples and Onions, Roasted Root Vegetables with Thyme, and Barley Pilaf
-  **CABBAGE HOLUBTSI**
Brown Rice and Lentil Rolls with Veggie Crispies and Heirloom Sauce




SIT-DOWN DINNER - MENU

MID-RANGE

FIRST COURSE

FENNEL AND HALLOUMI GRILLED

-   Greens with Marinated Fennel, Grilled Halloumi, Broken Pistachios, and Tahini Vinaigrette

QUEBEC ELEGANCE

-   Radicchio with Poached Pear Slices, Oka Cheese Shavings, Walnuts, and Maple-Balsamic Vinaigrette

VANCOUVER BLAST


-   Mixed Greens with Thin Slices of Smoked Salmon, Pickled Onion, Rye Crispies, and Capers Vinaigrette

KALE CAESAR

-  Kale and Romaine Lettuce with Shaved Parmesan, Roasted Chickpeas, Avocado Bits, and Garlic Mayo Dressing

MAIN COURSE


ALBERTA RIBEYE

-  Grilled Asparagus and Endives with Smoked Paprika Baby Potatoes and Okanagan Red Wine Mushroom Sauce



BBQ RIBS

-   North-Style BBQ Ribs with Crispy Onion Rings, Maple Baked Beans, and Corn Cake

ATLANTIC COAST

-  Almond-Crusted Seabass with Apple Cider-Sautéed Kale, Sweet Potato Mash, and Lemon Dill Sauce

PACIFIC SALMON

-   Maple Mustard Salmon with Charred Rapini and Baby Carrots, Served with Dill and Chive Mashed Potatoes

SECOND COURSE

TOURTIERE LASAGNA

Québec-Inspired Spiced Pork and Beef Lasagna

WEST COAST PENNE

Creamy Dill Salmon Penne with Crispy Spinach

WILD GAME BOLOGNESE

Aromatic Ground Venison Spaghetti with Parmesan Tuile

SOUPE

Québec-Style Pea and Smoked Ham Soup with Buttered Crusty Bread

WEST COAST FORAGE

-   Selection of Mushrooms, Barley, and Aromatic Herb Soup with Crispy Kale



CHICKEN ROULADE

Stuffed with Wild Mushrooms and Spinach, Sautéed Zucchini and Squash, Buttered Saffron Couscous, and Blueberry Thyme Sauce



KEEL IN

Chicken Breast with Cranberry and Orange Zest, Yukon Mashed Potatoes, and Sautéed Garlicky Vegetables

ONTARIO GREENHOUSE

-   Wild Rice, Barley, and Vegetable-Stuffed Bell Pepper with Tomato Almond Coulis and Crispy Leeks

GREEN TOURTIERE

-   Aromatic Lentil, Mushroom, and Walnut-Stuffed Flaky Crust with Fruit Chutney and Warm Root Vegetable Salad

SIT-DOWN DINNER - MENU

HIGH END

FIRST COURSE

LITTLE ITALY

Greens with Beef Carpaccio, Maple Dijon Drizzle, and Pretzel Toast

PACIFIC GRILLS

Grilled Vegetable Salad with Smoked Salmon Mousse, Dill Vinaigrette, and Sourdough Toast

SASKATOON

Saskatoon Berries with Arugula, Goat Cheese Mousse, Shaved Fennel, Pecans, Beet Chips, and Maple Balsamic Vinaigrette

NIAGARA ON THE LAKE

Mixed Greens with Icewine-Poached Pear Wedges, Crumbled Blue Cheese, Pickled Red Onions, Sunflower Seeds, and Mustard Vinaigrette

MAIN COURSE

ONTARIO STRIP-LOIN

Grilled with Torn Garlicky Rapini, Mashed Pumpkin Potatoes with Turkey Bacon Crispies, and Chimichurri Sauce

FILET MIGNON

Medallions with Mixed Caponata, Parsnip Mashed Potatoes, and Ontario Red Wine Jus

ICY WATERS

Buttered Lobster Tails with Young Carrots and Asparagus, Lyonnaise Potatoes, and Peller White Wine Velouté

ATLANTIC DELIGHT

Shrimp and Wild Mushroom-Stuffed Squid with Wild Rice, Toasted Pecans, Baby Corn, and Tomato Basil Coulis

SECOND COURSE

EAST COAST MAC 'N' CHEESE

Classic Mac 'n' Cheese with Nova Scotia Lobster Bites, Herbed Crunch Topping, and Lemon Zest

ROULADE

Grilled Vegetable Roulade with Ricotta and Cranberry Filling, Greens, Shaved Aged Cheddar, and Truffle Oil

EAST COAST BISQUE

Rich Creamy Shrimp Velouté Finished with Crème Fraîche, Chive Oil, and Microgreens

PRAIRIE BISQUE

Charred Corn and Caramelized Onion Silky Bisque with Toasted Pumpkin Seeds and Fried Sage



SEA KING

Griddled King Prawns with Pan-Fried Risotto, Sautéed Spinach, and Creamy Garlic Confit Butter Sauce



LAMB RACK

Seared Lamb Rack with Braised Red Cabbage in Apple Cider and Clove, Barley Pilaf, and Mint Sauce

SMOKED VEGGIE

  Smoked Tofu Steaks with Charred Kale and Mushroom Wild Rice Pilaf

JIGG'S DINNER

  Hearty Vegetable Broth with Lentil Patties and Herbed Stuffing



SIT-DOWN DINNER - MENU

DESSERTS

SWEET TOOTH

Dark Chocolate Mousse with Biscoff Crumble and Red Wine-Poached Berries

APPLE ORCHARDS

Ontario Apple Crumble Pie with Caramel Toffee, French Vanilla Ice Cream, and Nut Praline

SASKATOON CHEESECAKE

Baked Cheesecake Topped with Saskatoon Berry Coulis and White Chocolate Shavings

POUDING CHOMEUR

Québécois Soft Cake in Maple Caramel Sauce with Whipped Lime Zest Cream

KEY LIME

Key Lime Pie Topped with Torched Meringue

ONTARIO POACHED PEAR

Poached Pear in Red Wine Sauce with Nut Crumble and Mascarpone Mousse

PECAN PIE

Flaky Maple Pecan Pie with Vanilla Whipped Cream

UPSIDE DOWN NANAIMO

Chocolate Mousse with Coconut Graham Crumble, Custard Cream, and Chocolate Tuile

BUTTER TARTS

Real Canadian Butter Tarts with Vanilla Ice Cream, Crumble, and Coffee Glaze

MAPPLE CREME BRULEE

Maple-Flavored Crème Brûlée with Fresh Berries



BUFFET - PACKAGES

*ALL PRICES LISTED ARE PER PERSON

BUFFET ONLY

BUDGET FRIENDLY

\$35

Choose 1 Protein | 1 Starch | 1 Vegetable | 2 Salads | 2 Desserts

MID-RANGE

\$40

Choose 2 Proteins | 1 Starch | 1 Vegetable | 2 Salads | 2 Desserts

HIGH END

\$46

Choose 1 Protein | 1 Starch | 1 Vegetable | 2 Salads | 2 Desserts

BUFFET + 6 APPETIZERS

3 VEGETARIANS/3 NON-VEGETARIANS

BUDGET FRIENDLY

\$42

Choose 2 Proteins | 1 Starch | 1 Vegetable | 2 Salads | 1 Dessert & Fruits

MID-RANGE

\$47

Choose 2 Proteins | 1 Starch | 1 Vegetable | 2 Salads | 1 Dessert & Fruits

HIGH END

\$52

Choose 2 Proteins | 1 Starch | 1 Vegetable | 2 Salads | 1 Dessert & Fruits

ADD

PROTEIN **\$12**

SALAD **\$3.5**

APPETIZER BF **\$3.5**

STARCH **\$4**

DESSERT **\$3.5**

APPETIZER MR **\$4.5**

VEGETABLE **\$4**

SANDWICH **\$3.5**

APPETIZER HE **\$5.5**

SANDWICH

SANDWICH SPREAD

\$30

4 Sandwiches | 2 Salads | 2 Desserts

SANDWICH BOX

\$21

1 Sandwich | 1 Side Salad | 1 Cookie

LITTLE CANADA BUFFET - MENU

SALAD

CAESAR SALAD

Fresh-Tossed Romaine Lettuce,
Shaved Parmesan, Bacon Bits,
Croutons, Creamy Caesar Dressing

ONTARIO WALDORF

Greens, Ontario Apples, Celery,
Walnuts, Creamy Mayo Dressing)

SUNSHINE SALAD

Refreshing Blend of Baby Spinach,
Strawberries, Red Onion, Sunflower
Seeds, Lemon Zest, and Honey
Mustard Dressing

NORTH POTATO SALAD

Greens, Red Skin Potatoes, Celery,
Chopped Eggs, Scallions Tossed in
Mayo Dill Dressing

MAPLE ROASTED BEET

Arugula, Sunflower Seeds, Crumbled
Goat Cheese, Crunchy Chickpeas

KALE SLAW

Shredded Kale and Cabbage,
Carrots, Raisins, Creamy Dressing

HEIRLOOM

Greens, Quebec Heirloom
Tomatoes, Bocconcini, Basil Dressing

QUINOA

Fennel, Roasted Vegetables,
Pumpkin Seeds, and Lemon Dressing

OKA

Mixed Greens, Cucumber, Cherry
Tomato, Black Olives, Oka Cheese,
and Maple Dressing

STARCHES

MAPLE POTATO

Oven-Roasted Potatoes with Maple
Glaze and Rosemary

PRAIRIE RICE

Wild Rice Pilaf with Vegetable
Cubes and Cranberries

POTATO GRATIN

Sliced Potato Layers with Cream,
Cheddar Cheese, and Chives au
Gratin

BARLEY RISOTTO

With Mushrooms, Asparagus, and
Parmesan

PENNE

Penne Tossed with Basil Pesto,
Parmesan, and Walnuts

ZAFRAN RICE

Aromatic Saffron Basmati Rice with
Caramelized Fried Onions

SMOKE YUKON MASH

Creamy Mashed Potatoes with Noisette
Butter, Roasted Garlic, and Chives

MAC'N'CHEESE

Elbow Pasta in Three-Cheese Sauce
Topped with Herbed Bread Crumble



LITTLE CANADA BUFFET - MENU

VEGETABLE

VEGGIE ORCHARD

Oven-Roasted Vegetables with Balsamic Dressing

POUTINE CAULI

Oven-Roasted Cauliflower Florets with Cheese Curds, Vegan Gravy, and Caramelized Onions

ONTARIO SUMMER CORN

Chive Butter Roasted Corn with Shallots and Chipotle Powder

EGGPLANT PARMIGIANA

Breaded Eggplant Slices Covered in Tomato Sauce, Topped with Mozzarella Cheese au Gratin

PUMPKIN MEDLEY

Assorted Oven-Roasted Pumpkin with Maple Glaze

GARDEN VEGGIES

Sautéed Broccoli, Baby Carrots, Snow Peas, and Baby Corn with Garlicky Butter and Chives

GRILL ON

Grilled Zucchini with Roasted Mushrooms and a Lemon Oil Drizzle

ASIAN CANADIAN

Green Beans Tossed with Soy Sauce, Sesame Oil, and Sprinkled Sesame Seeds

PROTEIN - BF

BEER BRISKET

Ontario Beer Slow-Cooked Brisket with Thyme

PORK LOIN

Roasted Pork Loin with Apple Chutney and Au Jus Reduction

STUFFED CHICKEN

Oven-Roasted Broccoli Stuffed with Orange Rosemary Au Jus

BASA

Oven-Roasted Basa Fillets with Sicilian Lemon Creamy Sauce, Capers, and Dill

WINTER COMFORT

Boeuf Bourguignon-Style Stew with Mushrooms, Carrots, Celery, and Shallots in Peller Red Wine

JERK CHICKEN

Rubbed Jerk Chicken Boneless Thighs with Pineapple Confit

PIRI PIRI

Piri Piri Chicken Wings with Pickled Onions and Crispy Onions

PICANHA

Brazilian-Style Beef Cut, Oven-Roasted with Mustard Gravy



LITTLE CANADA BUFFET - MENU

PROTEIN - MR

EAST COAST

Fish Cakes with Dill Aioli Sauce

🍁 QUEBECOIS TROUT

Pan-Seared Trout Fillet with Herbed Butter

🍁🍁 BIRCH BBQ

(Bbq beef ribs with a touch of Birch, Shallots and Crispy leeks)

🍁 ROAST BEEF

Oven-Roasted Beef with Garlic, Rosemary, Thyme, Shallots, and Sautéed Mushrooms

🍁 SIKH KEBAB

Marinated Beef Cubes Sikh Style with Bell Peppers, Onion, and Yogurt Garlic Sauce

🍁 CACCIATORE

Bites of Chicken with Heirloom Sauce, Black Olives, Shallots, and Fried Basil

NORTH FRICASSE

Creamy Stew-Style Chicken with Mushrooms, White Wine, and Herbs

PORK SCHNITZEL

Thin Pork Cutlets Breaded and Pan-Fried Until Golden, Served with Red Cabbage and Lemon Wedges

PROTEIN - HE

🍁🍁 SASKATOON LOIN

Tenderloin Medallions with Ontario Red Wine Sauce, Saskatoon Berries, and a Hint of Juniper

🍁 EAST COAST

Pan-Seared Scallops with Apple Cider Butter and Chives

PACIFIC OCEAN

Oven-Roasted Salmon, Tarragon Cream, Sautéed Shallots

🍁🍁 GAME

Oven-Roasted Duck Breast, Tangy Blueberry Reduction, Balsamic Shallots, Ham Bacon Bits

🍁 ONTARIO STEAK

Classic Ontario Sirloin Cut Griddled with Herbed Butter and Mushrooms

🍁🍁 WRAPPED!

Skewers of Bacon-Wrapped Chicken Breast, Grilled with Honey Glaze

🍁🍁 CANADIAN STRIP

Striploin Steak Grilled with Peller Red Wine Sauce

🍁🍁 DEEP WATERS

Shrimp in Coconut Sauce with Bell Peppers and Pineapple Bits



LITTLE CANADA BUFFET - MENU

SANDWICHES

CAESAR SANDWICH

Sliced Chicken Caesar Salad,
Romaine Lettuce, Swiss Cheese on
Focaccia

PACIFIC SANDWICH

Smoked Salmon, Pickled Onion,
Capers, Dill Mayo on Whole Wheat
Bread

401 CHEESESTEAK

Blue Cheese, Heirloom Tomato,
Iceberg Lettuce, Steak Sauce, Sub
Bread

GARDINER EXPRESS

Smoked Montreal Beef, Oka
Cheese, Lettuce, Roma Tomato,
Pickled Cucumber, Dijon Mayo

★ VEGGIE SHAWARMA

Falafel, Tomato, Pickles, Red
Onions, Garlic Tahini Sauce, Pita
Bread

HIGH PARK

Bacon, Egg, Chicken Slices, Mayo
Dressing, Lettuce, Tomato, White
Sliced Bread

★ GRILLED TOFU

Smoked Tofu, Vegan Cream Cheese,
Romaine Lettuce, Roasted Bell
Peppers, Sourdough Bread

★ BANFF

Grilled Vegetables, Swiss Cheese,
Basil Pesto Sauce, Croissant

DESSERTS

Brownie Bites

Butter Tarts

Nunavut Nanaimo Bars

Chocolate Mousse Cups with Fresh
Berries

★ Pistachio Cannoli

★ Tiramisu Cake Bites

★ Mini Creme Brulee

★ Panna Cotta with Red Berries coulis

Fruit Platter

Fruit Salad

Lemon Squares

★ Pecan Tarts

Assorted Cookies



LITTLE
EVENTS



Gluten Free



Dairy Free



Contains Nuts



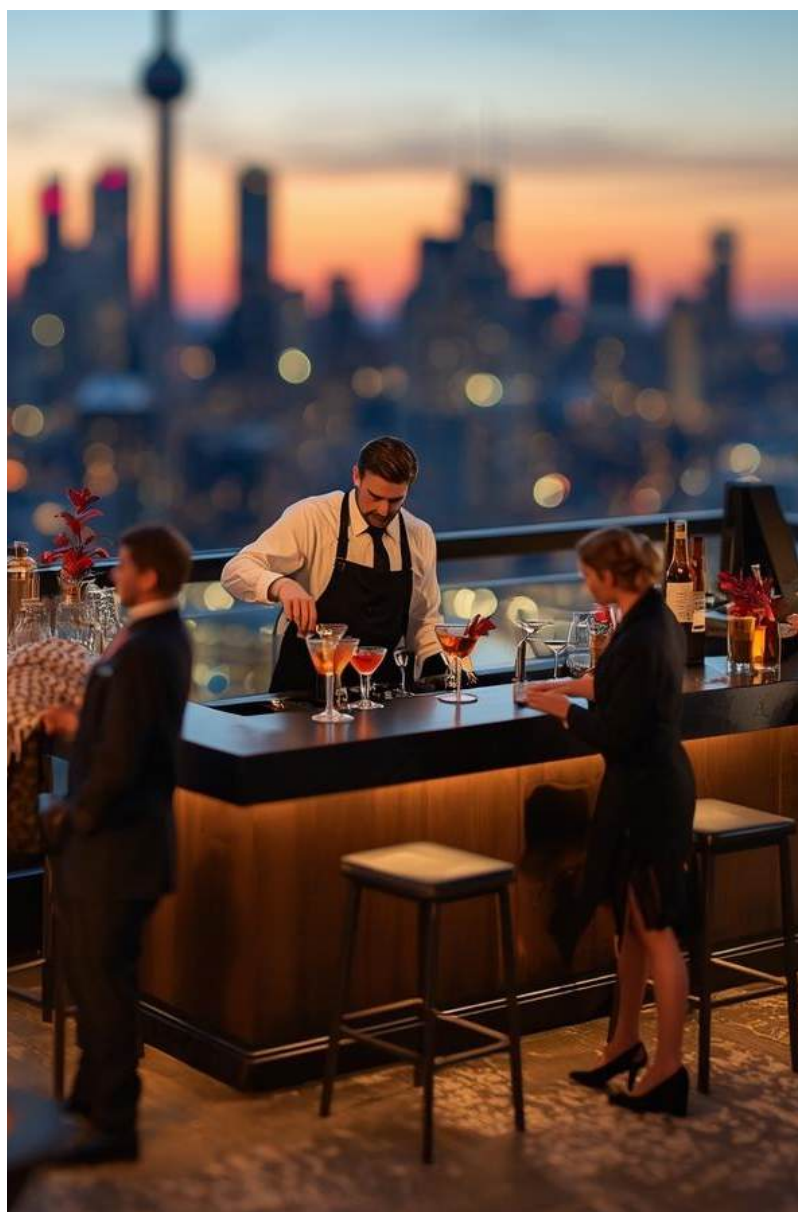
Vegetarian



Vegan

LITTLE CANADA BAR

*OPEN BAR BASED ON 4 HOURS OF SERVICE



NON-ALCOHOLIC BEVERAGE SERVICE

***INCLUDED IN EACH PACKAGE**

SOFT BAR

Coca-Cola, Diet Coke, Ginger Ale, Sprite, Tonic Water, and Club Soda

BOTTLED JUICE

Orange, Apple, Grapefruit, and Cranberry Juice

BREWED COFFEE AND TEA

Served with Milk, Cream, Non-Dairy Alternatives, Sugar, and Sweeteners

TAP WATER STATION

BEER & WINE

LOCAL \$16

SELECTION OF OUR LOCAL CANADIAN BRANDS
Elbows Up Light Lager, Shindig Lager, Absent
Landlord Kolsch Ale, Peller Family Reserve Chardonnay,
Peller Family Reserve Merlot, or similar

DELUXE \$21

SELECTION OF OUR DELUXE CANADIAN BRANDS
Hazy Days Juicy IPA, Boxing Bruin IPA, Smooth
Sailing Lager, Crush Pinot Grigio, Crush Cabernet,
or similar

PREMIUM \$26

SELECTION OF OUR PREMIUM CANADIAN BRANDS
Blackberry Vanilla Sour, Nitro Stout, Cencerro
Cerveza, Trius Distinction Sauvignon Blanc, Trius
Distinction Cabernet Sauvignon, or similar

FULL BAR

LOCAL \$30

SELECTION OF OUR LOCAL BEER AND WINE,
Tag n.05 Vodka, Ginslinger Gin, Tromba Blanco
Tequila, Captain Morgan Rum and Crown Royal
Whisky or similar

DELUXE \$35

SELECTION OF OUR DELUXE BEER AND WINE,
Tag n.05 Vodka, Ginslinger Gin, Tromba Blanco
Tequila, Captain Morgan Rum and Crown Royal
Whisky or similar

PREMIUM \$40

SELECTION OF OUR PREMIUM BEER AND WINE,
Tag n.05 Vodka, Ginslinger Gin, Tromba Blanco
Tequila, Captain Morgan Rum and Crown Royal
Whisky or similar

BUBBLES

***TO BE ADD AS WELCOME DRINK OR SPECIAL TOAST**

DELUXE \$5

Peller Family Reserve Secco Bubbles

PREMIUM \$10

Trius Brut Sparkling

EXTRA CANS AND BOTTLES

PERRIER AND FLOW WATER \$5

BARBET FLAVOURED SPARKLING WATER \$5

CANNED MOCKTAILS \$5

NON-ALCOHOLIC BEER AND WINE \$5

INFORMATION

EVENT ORDERING

We kindly request that orders be placed at least two weeks prior to the event date.

FOOD RESTRICTIONS

All allergies and food restrictions will be accommodated upon request. Please inform us of any specifications and quantities in advance. We can adapt dishes by removing certain ingredients or create separate options to meet the special needs of individual guests.

LABOUR & RENTALS

Labour and Rentals pricing may vary based on Guest Count and Service Requirements. Final costs will be provided in the Event Proposal.

GIANT ADVENTURES AWAIT FOR YOU!



LITTLE CANADA

LITTLE **EVENTS**