

PASSED HORS D'OEUVRES AND APPETIZERS

Platters & Boards

Salsa Bar Fresh cut corn chips with salsa fresco & guacamole

Crisp Vegetable Crudité buttermilk ranch or hummus

Chef's Selection Charcuterie displayed with accoutrements

International & Local Cheeses displayed with accoutrements

Passed Hors d'oeuvres - COLD

Vietnamese spring rolls with ginger dipping sauce

Tomato bruschetta Parmigiano Reggiano

Caprese skewers - EVOO & basil sprouts

Beet root gazpacho shooter - dill crema

Summer melon & mint shooter

Black fig - Chèvre - toasted walnut - extra virgin olive oil

Oysters on a half shell - mignonette & shaved horseradish

Steak tartar - fennel, Kalamata olives & parmigiana Reggiano on crostini

Seared sea scallop - apple fennel slaw & arugula pesto

Ahi tuna poke - crispy taro root

Shrimp cocktail shooter

Passed Hors d'oeuvres - HOT

Black pepper polenta fries - arugula pesto

Mushroom and goat cheese tart tomato compote

Arancini with sugo fino (Tomato Sauce)

Fried bocconcini - sugo fino

Vegetable spring roll - ginger plum sauce

Smoked salmon flatbread - chianti braised onions & mascarpone cheese

Onyx sliders - Ontario white cheddar & sugar smoked bacon

Grilled octopus, olive oil, lemon, oregano with pita

Mini crab cakes with roasted pepper aioli

Lobster grilled cheese with brie, pancetta & truffle aioli

Shrimp sate with peanut sauce

BUFFETS, STATIONS & FAMILY STYLE

Manned stations

Pasta Station

Penne, linguini or orecchiette, tomato sauce, carbonara or aglio butter, assorted accoutrements, Roasted chicken, Italian sausage, spinach, rapini, roasted peppers or basil pesto.

Risotto Station

Arborio, asparagus, shallots, peas, prosciutto, roasted, chicken, forest mushrooms

Manned Carving

Slow roasted prime rib

au jus & horseradish cream, oven roasted vegetables, oven roasted red skin potatoes, assorted dinner rolls and beer breads

Roasted strip loin

pan jus & Yorkshire pudding, steamed seasonal vegetables, garlic butter fingerling potatoes, assorted dinner rolls and beer breads

Oven roasted pork loin

peppercorn sauce, steamed asparagus, garlic whipped potatoes, assorted dinner rolls and beer breads

Smoked brisket

barbecue sauce, assorted dinner rolls and beer breads

Pizza Station

Margherita, Tomato sauce, Buffalo mozzarella & fresh basil

Classic, tomato sauce, mozzarella, pepperoni and mushrooms

Chicken and Brie – White sauce, mozzarella, brie, smoked bacon, roasted chicken, baby spinach and roasted garlic

Fried noodle Stir Fry

Chicken & tofu, carrots, celery, onion, mixed peppers, mushrooms, bamboo shoots, bean sprouts
Fermented black bean sauce, fried chow mien noodles, roasted garlic and ginger

Oyster Bar

Season assortment of oysters with accoutrements

Sushi Station

An assortment of maki, nigiri, tobiko and hand rolls made by a sushi chef

MAIN COURSE

Chicken piccata

Parmesan crusted chicken with sautéed spinach and lemon caper sauce

Onyx Chicken

Grilled chicken and roasted red pepper cream

Miso glazed salmon

Pan roasted Atlantic salmon, red miso glaze, sautéed bok choy, shiitake mushrooms

Baby back ribs

Smoked for four hours and glazed with house made bourbon barbecue sauce

Korean braised short ribs Soy glazed, lemongrass and ginger

Nona's Lasagna

Veal, pork, ricotta, blended cheeses and tomato sauce

Chicken manicotti

roasted red peppers, ricotta, chicken, caramelized onions and pecorino cream

Herb roasted chicken breast - sautéed baby kale and red pepper cream

Thai curry chicken - peppers, onion, carrot, mushrooms

Chicken Chasseur - sun dried tomatoes, mushrooms, artichoke, asparagus

Salmon piccata -Prosciutto and lemon caper sauce

Oven baked Atlantic cod - sun-dried tomato pesto over sautéed spinach

Braised beef brisket - caramelized onion and mushroom

Vegan lasagna vegan & gluten free noodle, vegan cream sauce, roasted broccoli, eggplant, zucchini, tomatoes, onions, mushroom and soy ricotta. Finished with a basil tomato sauce

Eggplant parmesan - breaded Sicilian eggplant, mozzarella and San Marzano tomato sauce

Veal stuffed shells - San Marzano tomato sauce

- Wild rice pilaf
- Quinoa pilaf
- Boursin scalloped potatoes
- Oven roasted redskin potatoes
- Garlic whipped potatoes
- Olive oil forked potatoes
- Steamed green beans with sautéed onions
- Seasonal vegetable blend
- Oven roasted Squash
- Rigatoni with tomato fondue
- Steamed green beans with caramelized pearl onions
- Oven roasted autumn vegetable blend
- Roasted winter squash with maple glaze
- Steamed zucchini with Italian stewed tomatoes
- Cavatappi with roasted garlic, rapini, caramelized onions,
- oven dried tomatoes, olive oil and lemon
- Oven roasted fingerling potatoes
- Greek lemon potatoes
- Herb buttered red bliss potatoes

CRISP SALADS & DESSERTS

Kale

Lemon rubbed kale and collard green salad, dried cranberries, candied walnuts, granny smith apples, Parmesan cheese and lemon herb dressing

Caesar salad

Crisp romaine lettuce, Caesar dressing, garlic croutons, lemon, grano padano

Garden Salad

Organic baby greens, grape tomatoes, cucumber, onion sprouts and balsamic vinaigrette

Hearts of romaine

Candied walnuts crumbled blue cheese, red pepper, mango balsamic vinaigrette

Greek salad

Romaine with Kalamata olives, tomatoes, feta cheese, cucumbers and red onions, champagne vinaigrette

Spinach salad

Belgian endive roasted red peppers, candied pecans and shiitake mushrooms, raspberry vinaigrette

Beet and pea salad

Avocado roasted red and golden beets, fresh peas, baby spinach, watercress, mint, roquette, Italian parsley, sherry vinegar, extra virgin olive oil, cracked black pepper

Roquette salad

Baby arugula with fennel, Parmesan, and lemon-chive dressing.

- Lemon bars - raspberry sauce
- Key lime pie
- Chocolate mousse cake
- Creme brûlée
- Cheesecakes - chocolate, Sicilian, caramel
- Fruit tarts
- Tiramisu
- Strawberry shortcake
- Apple crisp - caramel, cinnamon cream
- Carrot cake
- Pecan tart - bourbon cream
- smores
- Profiteroles

BOXED LUNCHES

You may order our sandwiches, wraps, and salads *trayed* or as a part of an *individual boxed lunch*.

TRAYED PLATTERS OF SANDWICHES AND/OR WRAPS

Trayed sandwiches will be displayed on a recyclable tray with cover. You will also receive one side for each 10 people ordering.

INDIVIDUAL BOXED SANDWICHES, WRAPS AND SALADS

All box lunches include the sandwich, wrap or Salad of your choice, chips and a cookie or fresh fruit. Our sandwiches and salads are boxed in a recycled box.



BOXED LUNCH

SANDWICHES AND SALADS

Porchetta on Muffuletta 7-hour porchetta, Roma tomatoes, arugula, provolone, herb mayo

Persian watercress sandwich

Cucumber, mint, watercress, tomato, pickled onion, radish, feta, walnuts, chives, dill yogurt dressing

Smoked turkey BLT

House smoked turkey, tomato, Boston lettuce, bacon, cheddar on a croissant

Calabrese deli

Capicola, prosciutto, mortadella, arugula, roasted pepper, mozzarella, herb dressing on focaccia

Chicken Parmesan sandwich

Ciabatta, 8-hour tomato sauce, mozzarella, romaine lettuce, Caesar dressing

Chicken cobb wrap

Pulled chicken, green onion, avocado, tomato, bacon, romaine, boiled egg, dill ranch

Grilled chicken veggie stack

Herb chicken breast, zucchini, onion, roasted tomato, portabella, baby greens, sour dough bun

Tuna salad sandwich Rye tuna salad, boiled egg, crisp lettuce, tomato, emmentaler

Prime rib

Roasted pepper, caramelized onions, arugula, mozzarella, basil pesto mayo, sour dough bun

Montreal smoked meat Smoked brisket, sauerkraut, mustard, caraway rye

Pork belly banh mi

Roasted pork belly, pickled daikon, carrots, cucumber, coriander, jalapeno, Vietnamese baguette

Chicken banh mi

Roasted chicken, pickled daikon, carrots, cucumber, coriander, jalapeno, Vietnamese baguette

Salmon sushi burrito

Ninki rice, Chinook salmon, avocado, cucumber, carrots, gailon, wasabi, ginger soy

Tuna Sushi burrito

Ninki rice, fresh tuna, avocado, cucumber, carrots, gailon, wasabi, ginger soy

Baby kale caesar salad

Tender baby kale, creamy Caesar dressing, herbed croutons, parmesan cheese

Asian chicken salad

Napa cabbage, garden greens with farkay noodles, roasted peanuts, sesame chicken and baby corn with ginger soy dressing

California cobb salad

Romaine lettuce turkey, ham, bacon, blue cheese bits, avocado, tomatoes and hard-boiled eggs with buttermilk dressing

Nicoise salad

Tuna, green beans, black olives, eggs, artichokes, avocado and tomatoes on a bed of lettuce with herb vinaigrette

Poached Pacific salmon salad

On a bed of romaine and iceberg lettuce with tomato wedges, English cucumbers and fresh sliced asparagus with champagne vinaigrette

Hearts of romaine

Candied walnuts crumbled blue cheese, red pepper, mango balsamic vinaigrette

Greek salad

Romaine, Kalamata olives, tomatoes, feta cheese, cucumbers and red onions, champagne vinaigrette

Spinach salad

Belgian endive roasted red peppers, candied pecans and shiitake mushrooms, raspberry vinaigrette

Beet and pea salad

Avocado roasted red and golden beets, fresh peas, baby spinach, watercress, mint, roquette, Italian parsley, sherry vinegar, extra virgin olive oil, cracked black pepper

Roquette salad Baby arugula with fennel, Parmesan, and lemon-chive dressing