

*The*  
**STORYS**  
*Building*

— [storysbuilding.com](https://storysbuilding.com) —



# À LA CARTE DINNER

plated | prices based per person

## APPETIZER

*SELECT ONE*

### MESCLUN SALAD

fall apple + persian cucumber + shaved parmesan  
+ haven local greens + wine vinaigrette

### ARTISAN SALAD

candied almond + goat cheese + niagara peaches + fine herb vinaigrette

### RED WINE POACHED PEAR

hazelnut + goat cheese + haven greens + orange blossom vinaigrette

### SHAVED FENNEL SALAD

greek feta + almond + revival roots local arugula + sweet cherry tomatoes dressing

### HEIRLOOM TOMATO SALAD

persian cucumber + burrata cheese + vin cotto + red onion + basil

## MAIN (BEEF)

*SELECT ONE*

### AAA FLAT IRON STEAK

montreal steak spice + sauce bearnaise + fingerling potatoes + snap peas

### RED WINE BRAISED SHORT RIB

sunchoke puree + sauteed wild mushrooms + brussels sprouts + veal jus

### NY STRIP LOIN

garlic pommes puree + creamed spinach + heirloom carrot + sauce bordelaise

## MAIN (CHICKEN)

*SELECT ONE*

### CHICKEN SUPREME

fregola + sofrito + grilled broccolini + tomato agrodolce + chicken jus

### CHAR GRILLED CORNISH HEN

fingerling potatoes + brussels sprouts + peri peri sauce + jus

### APPLEWOOD SMOKED CHICKEN

creamed spinach + heirloom potato salad + chicken jus

## MAIN (FISH)

*SELECT ONE*

### BRANZINO

parsnip + braised fennel + tomato agrodolce + chermoula

### BC WILD CHINOOK SALMON

tomato achar + fingerling potatoes + brussels sprouts + tzatziki

### MISO CURED SABLEFISH

confit tomato + sunchoke puree + watercress and radish

*Clients can offer guests a choice of two mains plus a vegetarian option at an additional cost of \$8 per guest.  
Menu selections and numbers must be given to the venue 10 business days prior to the event.*



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### VEGETARIAN

*SELECT ONE*

#### SPINACH AND CHICKPEA CURRY

base ganep + pandan rice + house made paneer

#### POTATO GNOCCHI

truffled mushroom + chives + parmesan reggiano

#### ROASTED SQUASH RISOTTO

pumpkin seed gremolata + pecorino cheese

#### LAYERED EGGPLANT PARMESAN

tomato and olive conserva + fresh basil + parmesan

### DESSERT

*SELECT ONE*

#### ESPRESSO POT DE CRÈME

yogurt mousse + feuilletine short bread streusel

#### TIRAMISU

mascarpone + dutch cocoa + grand marnier

#### COCONUT CRÈME CARAMEL

whipped cream + strawberry

#### CHOCOLATE FONDANT

coffee cream + crème chantilly + vanilla sable

#### MINI CHEESECAKE

berries + strawberry coulis + white chocolate cremieux

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