



EVENT MENU

TAKE YOUR MENU EXPERIENCE TO THE NEXT LEVEL AT THE CITIZEN

Our innovative chef team uses local ingredients for inspiration when developing our new seasonal releases. We are passionate about serving fresh dishes, and have built strong relationships with the best food suppliers and vendors in Toronto. We believe in the importance of environmental balance and are committed to supporting sustainability and ethical sourcing. Among other green initiatives, we advocate ocean-friendly seafood choices, and are proud partners of OceanWise.

HORS D'OEUVRES PRICED PER PIECE, MINIMUM 15 PC

SKEWERS

caprese skewer + confit tomato + bocconcini + basil	3.5
crispy shrimp + house cocktail sauce	4
meatball + hoisin glaze + sesame seeds	4.5
lemongrass chicken + chili lime marinade + ngoc nam	4

TOAST & FLATBREAD

mushroom flatbread + tomato sauce + truffle oil + pecorino	4
margherita flatbread + basil + mozzarella + tomato sauce	3.5
smoked pineapple + pulled pork + monterey jack	4
herbed chicken + artichoke + manchego	4

HANDHELDS

chickpea & beet slider + truffle aioli + broccoli slaw	5
buffalo shrimp sandwich + romesco hot sauce + napa cabbage	5
crispy chicken slider + mayonnaise + iceberg lettuce	5
striploin cheeseburger slider + american cheese + secret sauce	5
grilled cheese + aged cheddar + pain au lait	3.5
cinnamon-raisin grilled cheese + brie + apple	4
two-bite beef taco + nacho cheese + iceberg lettuce + ground beef + pico de gallo	4
two-bite chicken taco + smoked chicken + salsa verde + nappa cabbage	4
two-bite cauliflower taco + 11 herbs & spices + cheese sauce + scallions	4
seasonal crudités + chef's choice dip + fine herbs - vegan	3.5

HORS D'OEUVRES PRICED PER PIECE, MINIMUM 15 PC

BOXES

mini mac n cheese + aged white cheddar + fine herbs	3.5
general tso cauliflower + crispy cauliflower + chili honey	4
general tso chicken + sesame seeds + scallions	5
fries + garlic aioli	2.5
truffle-parmesan fries	3.5
truffle popcorn + honey + rosemary	2.5

SMALL BITES

cheese puff + slab bacon + honey mustard	4
cheese puff + gruyere + roasted cauliflower + herbs	3.5
cheese puff + gruyere	3
lobster wonton + peas + mint + ginger & maggi	5
crispy chicken wonton + leeks + black vinegar	4.5
quiche lorraine + serrano + gruyere + chives	3.5
broccoli & cheddar quiche + aged cheddar + herbs	3.5
squash croquette + butternut squash + haloumi + basil	4
fish cake + tartar sauce	3

SWEET Priced Per Piece

tiramisu + lady fingers + espresso + mascarpone	4
chocolate brownie + seasonal preserve	4
the citizen 'flakie' + raspberry preserve + vanilla whipped cream	3
cinnamon bite + dulce de leche + cream cheese frosting	3.5
lemon tart + swiss meringue	3
caramel corn + candied walnuts	4
assorted tarts – priced per person	3
rice crispies – priced per person	3
chocolate terrine – priced per person	4

STATIONARY ITEMS

charcuterie platter selection of salumi & slow cooked meats and house made preserves from our pantry	75/150
cheese board selection of hard & soft ontario cheeses, crisps, crostini & preserves	75/150
crudité platter selection of raw & pickled seasonal vegetables, dips & sprouts	50/100
fruit platter freshly cut fruit, berries & yogurt	60/120

STATIONS PRICED PER PIECE

NOODLE BAR

9

choice of:

pad thai

stir-fried rice noodles + tamarind + red chili + eggs + tofu

ramen

spicy black garlic chicken broth + onsen egg + roasted corn + scallions

pho

beef noodle soup + assorted herbs + beef balls + lime

PASTA BAR

9

choice of:

pesto penne

creamy basil pesto + grana padano

bolognese

spaghetti + veal bolognese + fine herbs

bow tie prima vera

béchamel + roasted peppers + zucchini + sweet peppers

TACO STATION

18

choice of:

chef's choice fish

beef

chicken

vegetarian

includes selection of house sauces, condiments, and toppings

SALAD BAR

8

choice of:

seasonal green salad

local artisanal lettuces + pickled and seasonal vegetables
+ apple cider vinaigrette

caesar salad

anchovy caesar dressing + gem lettuce + treviso + slab bacon

ancient grain salad

quinoa + kale + pomegranate + crispy chickpeas + lemon dressing

POUTINE BAR

10

customize your poutine with house made meat or vegetarian gravy, cheese sauce, broccoli, bacon bits, cheese curds, meats, or mushrooms.

choice of

kennebec frites

sweet potato

polenta fries

gnudi

SEASONAL VEGETABLE BAR

9

roasted, sautéed & grilled - changes seasonally

CARVING STATION

18

skirt steak + prime rib + smoked country ham
+ assorted bread + boston lettuce + mustards

OYSTER BAR

15

east & west coast oysters + mignonette + hot sauce
+ lemon (based on 3 oysters)

BBQ

25

smoked brisket + sausage + roasted chicken
+ pork shoulder + corn bread + corn

SEAFOOD STATION

30

shrimp + smoked fish + chilled shellfish + sauces [tiers]

FOOD STATIONS OPTIONS

SANDWICH STATION 12

cucumber + cream cheese + dill + caraway rye bread

citizen club + smoked chicken + slab bacon + iceberg + tomato

ham & cheese + gruyere + pulled pork + smoked ham

roasted red pepper + sheep feta + breasola

GOURMET SKEWER STAND 8

caprese skewer + confit tomato + bocconcini + basil

crispy shrimp + house cocktail sauce

meatball + hoisin glaze + sesame seeds

lemongrass chicken + chili lime marinade + ngoc nam

FLATBREAD STATION 9

mushroom flatbread + tomato sauce + truffle oil + pecorino

margherita flatbread + basil + mozzarella + tomato sauce

smoked pineapple + pulled pork + monterey jack

herbed chicken + artichoke + manchego

GOURMET GRILLED CHEESE STATION 11

aged cheddar + pain au lait

pickle brined beef brisket + american cheese

cinnamon-raisin grilled cheese + brie + apple

duck confit + gruyere + plum sauce



BOOKBINDERS & STATIONERS

BROWN BROTHERS

PAPER HANGINGS

ST. JOHN GARDNER CO.



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