



COCKTAIL MENU SELECTION

Individual poutine, mushroom & red wine gravy, mozza cheese curds
Wild Mushroom & coconut feta vol au vent
Beyond Meat sliders, tomato jam, pickled cucumber
Mini grilled cheese, smoked gouda, caramelized onion & poached pear
Crab less cakes, tartar sauce
Sushi cake, sesame tofu, pickled carrots, wasabi guacamole
Tandoori tempeh skewer, mango sambal
Lettuce cup, goju tofu, pickled veg, almond satay sauce
Watermelon cube, feta, basil, balsamic glaze
Spicy cauliflower bites, tzatziki sauce
Cold mango & veg Thai rolls, sesame chili sauce

BOARDS/PLATTER

Breads & Dips

Selection of breads with golden beet & lemon hummus, muhammara & black olive tapenade

Artisanal Cheese

Assorted nut & seed cheeses, candied walnuts, preserves, pickled seasonal veg, dried fruits, dark chocolate bark, selection of crackers

Salads

Organic arugula & baby kale, golden beets, orange segments, maple sunflower seeds, watermelon radish, raspberry vanilla walnut dressing, living sprouts

Romaine hearts, garlic croutons, tempeh bacon, almond Parm, cashew lemon dressing

Watermelon & cucumber, mint pesto, red onion slivers, candy cane beets, lime vinaigrette, living microgreens

Mixed organic greens, cherry tomatoes, cucumber, celery, kalamata olives, red onion, coconut feta, radish, bell peppers, red wine vinaigrette

Soups

Roasted red pepper, garlic croutons

Truffled Mushroom & Basil

Pea & tempeh bacon

Cauliflower & Cashew

Entrees

Mushroom Wellington, mushroom duxelles, wrapped in puff pastry, pink peppercorn & red wine mushroom jus

Roasted 7-spice Chick'n, pink peppercorn & red wine mushroom jus

Seitan steak, chimichurri sauce

Lentil & butternut squash loaf, BBQ glazed, roasted roma tomato, tomato jam

Thyme marinated cauliflower steak, roasted roma tomato & tomato jam

ALL SERVED WITH SMASHED YUKON POTATO & SEASONAL VEGETABLES

Desserts

Warm chocolate brownie, coconut whipped cream, raspberry compote, flower confetti

Carrot cake, lemon cream cheese icing, caramel drizzle

Vanilla cake, berry filling, raspberry icing, berry compote

Lemon tart, shortbread crust, lemon curd, sweet cashew crema

Late Night Stations

Taco

Hard and Soft Taco's with buttermilk cauliflower, faux beef and faux fish with an assortment of toppings

Pizza

Mediterranean, marinara sauce, roasted red peppers, artichokes, kalamata olives, sundried tomatoes, mozza cheese, almond parm

Vegan lovers, marinara sauce, Beyond Meat sausage, tempeh bacon, mushrooms, kalamata olives, mozza cheese, almond parm

Truffled mushroom, sage crema, cremini & oyster mushrooms, mozza cheese, almond parm

Sliders

Big Mac, Beyond Meat sausage patty, secret sauce, queso cheese, onions, lettuce

Crispy Chick'n, garlic aioli, lettuce, queso, pickled jalapenos BBQ pulled jackfruit, garlic aioli, kaleslaw

From the Fryer

Yukon fries, sea salt, herb seasoning

Sweet potato fries, chipotle mayo

Poutine, Yukon fries, mushroom gravy, mozza cheese, almond parm

Corn dogs, pickle, tasty sauce

Spicy cauli bites, tzatziki sauce

Community Package 1

Choice of 3 hors d'oeuvres

Choice of 1 salad or soup

Choice of 1 entrée

Choice of 1 dessert

\$65 per person + HST + Staffing and Equipment Rentals

Community Package 2

Choice of 3 hors d'oeuvres

Choice of 2 salads or 2 soups or 1 salad or 1 soup

Choice of 2 entrees

Choice of 2 desserts

\$80 per person+ HST + Staffing and Equipment Rentals

Community Package 3

Choice of 5 hors d'oeuvres

1 salad

1 soup

Choice of 2 entrees

Choice of 2 desserts

\$95 per person+ HST + Staffing and Equipment Rentals

Menu Add-ons

Late night

Taco \$15 per person + Staffing and Equipment Rentals

Pizzas \$15 per person + Staffing and Equipment Rentals

Sliders \$15 per person + Staffing and Equipment Rentals

From the fryer \$10 per person + Staffing and Equipment Rentals

Breads & dips

\$5 per person

Cheese

\$12 per person