

# RECEPTION

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## PASSED

	<i>\$/dozen</i>		<i>\$/dozen</i>
<b>AHI TUNA TACOS</b>	33	<b>TANDOORI FLATBREAD</b>	17
seared rare, ginger coleslaw, wasabi aioli		chutney, red onion, fresh cilantro, yogurt	
<b>RAINBOW ROLL</b>	28	<b>PESTO PRAWN FLATBREAD</b>	17
Ahi tuna, salmon, crab, avocado, sriracha aioli		whole milk mozzarella, sundried tomatoes, chipotle aioli	
<b>THAI CURRY PRAWN</b>	28		
prawns, curry sauce, rice, toasted peanuts, fresh cilantro			
<b>BUTTER CHICKEN</b>	28		
aromatic rice, naan, pappadum			
<b>LETTUCE WRAP CUPS</b>	28		
toasted peanuts, crispy noodles, oyster sauce, fresh cilantro choice of chicken, shrimp or vegetable			
<b>LOBSTER GRILLED CHEESE</b>	28		
brie & cheddar, cocktail sauce			
<b>MINIATURE KOBE STYLE BEEF MEATBALLS</b>	22		
tomato sauce, truffle cream			

# RECEPTION

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## STATIONARY

*\$/per person*

### RAINBOW ROLL

7

Ahi tuna, salmon, crab, avocado, sriracha aioli

### MEAT AND CHEESE BOARDS

7

selection of cheeses, thinly sliced cured meats, candied pecans, hand-pulled flatbread

### CALAMARI FRITTI

5

tempura vegetables, spicy aioli

### MEZZE PLATE

5

red pepper hummus, tzatziki, Macedonian feta, marinated olives, crisp pita

# INSPIRED RECEPTION

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## SUSHI CHEF IS IN

### \$21 per Person

A highlight for most receptions, watch our Chefs in action while they hand-roll sushi for your guests.

#### RAINBOW ROLL

Ahi tuna, salmon, crab, avocado, sriracha aioli

#### SUSHI CONES

tempura prawn, avocado, spicy mayo, tobiko

#### AHI TUNA TACOS

seared rare, ginger coleslaw, wasabi aioli

# LUNCH

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## \$48 per Person

### TO START

*Choose one of the following:*

#### MUSHROOM SOUP

#### HOUSE SALAD

mixed greens, fresh market veg, French vinaigrette with quinoa, feta, pickled currants & freshly squeezed lemon juice

#### CAESAR SALAD

romaine, shaved Grana Padano, rustic croutons

### ENTRÉES

*Choose one of the following:*

#### HERB CRUSH SALMON

grilled Skuna Bay salmon, beurre blanc, a crispy mashed potato, today's vegetables

#### STEAK FRITES

CAB® PRIME sirloin, parsley butter, rocket greens, fries

#### BOMBAY BUTTER CHICKEN

aromatic almond basmati rice, grilled naan

#### LOBSTER GRILLED CHEESE

brie & cheddar, cocktail sauce served with fries

#### SASHIMI TUNA SALAD

seared rare Ahi, mango, peanuts, avocado, crispy noodles, cilantro ginger dressing

#### THE 500

organic quinoa, barley, plenty of raw vegetables, watermelon radish, almonds, mint, avocado, 500 calories

### DESSERT

*Choose one of the following:*

#### KEY LIME PIE

Tahitian vanilla whipped cream

#### BAKED TO ORDER APPLE PIE

hand-folded pastry, toasted almonds, maple ice cream

# LUNCH

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**\$40 per Person**

## TO START

### MUSHROOM SOUP

### HOUSE SALAD

mixed greens, fresh market veg, French vinaigrette with quinoa, feta, pickled currants & freshly squeezed lemon juice

## ENTRÉES

*Choose one of the following:*

### LOBSTER GRILLED CHEESE

brie & cheddar, cocktail sauce served with fries

### HAND PRESSED CHEDDAR BURGER

with all the groceries & cheddar

### SASHIMI TUNA SALAD

seared rare Ahi, mango, peanuts, avocado, crispy noodles, cilantro ginger dressing

### THE 500 SALAD

organic quinoa, barley, plenty of raw vegetables, watermelon radish, almonds, mint, avocado, 500 calories

## DESSERT

### KEY LIME PIE

Tahitian vanilla whipped cream

# LUNCH

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## \$33 per Person

### TO START

*Choose one of the following:*

#### HOUSE SALAD

mixed greens, fresh market veg, French vinaigrette  
with quinoa, feta, pickled currants & freshly squeezed  
lemon juice

### ENTRÉES

*Choose one of the following:*

#### LOBSTER GRILLED CHEESE

brie & cheddar, cocktail sauce served with fries

#### HAND PRESSED BURGER

with all the groceries

#### CALIFORNIA CHICKEN SANDWICH

aged cheddar, smoky bacon, spicy mayo, on a Portuguese  
bun

# DELUXE CORPORATE LUNCH

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## \$55 per Person

Includes unlimited JJ Bean drip coffee, Two Leaves Tea and an assortment of soft drinks.

### TO START

*Choose one of the following:*

#### MUSHROOM SOUP

#### HOUSE SALAD

mixed greens, fresh market veg, French vinaigrette with quinoa, feta, pickled currants & freshly squeezed lemon juice

#### CAESAR SALAD

romaine, shaved Grana Padano, rustic croutons

### ENTRÉES

*Choose one of the following:*

#### HERB CRUSH SALMON

grilled Skuna Bay salmon, beurre blanc, a crispy mashed potato, today's vegetables

#### BISTRO PLATE

fries, sundried tomato gravy, coleslaw

#### STEAK FRITES

CAB@ PRIME sirloin, parsley butter, rocket greens, fries

#### SASHIMI TUNA SALAD

seared rare Ahi, mango, peanuts, avocado, crispy noodles, cilantro ginger dressing

#### BOMBAY BUTTER CHICKEN

aromatic almond basmati rice, grilled naan

#### BLACKENED SALMON CAESAR SALAD

blackened Skuna Bay salmon, romaine, shaved Grana Padano, rustic croutons

### DESSERT

*Choose one of the following:*

#### KEY LIME PIE

Tahitian vanilla whipped cream

#### BAKED TO ORDER APPLE PIE

hand-folded pastry, toasted almonds, maple ice cream

# DINNER

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**\$60 per Person**

TO START *For the table:*

**PESTO SHRIMP FLATBREAD**

whole milk mozzarella, sundried tomatoes, chipotle aioli

**TANDOORI CHICKEN FLATBREAD**

chutney, red onion, cilantro, yogurt

SOUP OR SALAD *Choose one of the following:*

**MUSHROOM SOUP**

**HOUSE SALAD**

mixed greens, fresh market veg, French vinaigrette with quinoa, feta, pickled currants & freshly squeezed lemon juice

**CAESAR SALAD**

romaine, shaved Grana Padano, rustic croutons

ENTRÉES *Choose one of the following:*

**BALSAMIC BRAISED BEEF SHORT RIBS**

slow braised to fork tender, mashed potatoes, asparagus

**HERB CRUSH SALMON**

grilled Skuna Bay salmon, beurre blanc, a crispy mashed, potato, today's vegetables

**ROAST CHICKEN ENTRÉE**

mashed potatoes, sundried tomato gravy, today's vegetables

**LOBSTER GRILLED CHEESE**

brie & cheddar, cocktail sauce, served with fries

**SASHIMI TUNA SALAD**

seared rare Ahi, mango, peanuts, avocado, crispy noodles, cilantro ginger dressing

**BOMBAY BUTTER CHICKEN**

aromatic almond basmati rice, grilled naan

DESSERT *Choose one of the following:*

**BAKED TO ORDER APPLE PIE**

hand-folded pastry, toasted almonds, maple ice cream

**KEY LIME PIE**

Tahitian vanilla whipped cream



# DINNER

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## \$50 per Person

### TO START

*Choose one of the following:*

#### HOUSE SALAD

mixed greens, fresh market veg, French vinaigrette with quinoa, feta, pickled currants & freshly squeezed lemon juice

#### CAESAR SALAD

romaine, shaved Grana Padano, rustic croutons

### ENTRÉES

*Choose one of the following:*

#### ROAST CHICKEN ENTRÉE

mashed potatoes, sundried tomato gravy, today's vegetables

#### HERB CRUSH SALMON

grilled Skuna Bay salmon, beurre blanc, a crispy mashed potato, today's vegetables

#### BALSAMIC BRAISED BEEF SHORT RIBS

slow braised to fork tender, mashed potatoes, asparagus

#### SASHIMI TUNA SALAD

seared rare Ahi, mango, peanuts, avocado, crispy noodles, cilantro ginger dressing

### DESSERT

*Choose one of the following:*

#### BAKED TO ORDER APPLE PIE

hand-folded pastry, toasted almonds, maple ice cream

#### KEY LIME PIE

Tahitian vanilla whipped cream

# DINNER

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## \$40 per Person

### TO START

*Choose one of the following:*

#### HOUSE SALAD

mixed greens, fresh market veg, French vinaigrette  
with quinoa, feta, pickled currants & freshly squeezed  
lemon juice

### ENTRÉES

*Choose one of the following:*

#### HAND PRESSED CHEDDAR BURGER

all the groceries & cheddar

#### LOBSTER GRILLED CHEESE

brie & cheddar, cocktail sauce, served with fries

#### CALIFORNIA CHICKEN SANDWICH

aged cheddar, smoky bacon, spicy mayo, on a Portuguese bun

#### THE 500 SALAD

organic quinoa, barley, plenty of raw vegetables, watermelon  
radish, almonds, mint, avocado, 500 calories

### DESSERT

*Choose one of the following:*

#### KEY LIME PIE

Tahitian vanilla whipped cream

# BREAKFAST

Our Chefs prepare a selection of tasty and traditional housemade favourites to kick-start your day.

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## \$33 per Person

Includes JJ Bean drip coffee, Two Leaves Tea and an assortment of freshly squeezed juices.

### FRUIT AND YOGURT PLATTERS

an assortment of seasonal fresh fruits, mixed berry salad, Greek yogurt, harvest crunch granola and Ontario golden honey

*Choose three of the following:*

BUTTER CROISSANTS

CHOCOLATE CROISSANTS

ALMOND CROISSANTS

SEASONAL FRUIT DANISHES

*Choose two of the following:*

CHOCOLATE ZUCCHINI MUFFINS

BLUEBERRY MOLASSES CRUMBLE MUFFINS

WARM BACON CHEDDAR SCONES

### *Additional Selections:*

DECAF AMERICANO 3½

CAPPUCCINO 5

LATTE 5

ESPRESSO 3½

LEMONADE 4

# BREAKFAST

Our Chefs prepare a selection of tasty and traditional housemade favourites to kick-start your day.

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## \$20 per Person

Includes JJ Bean drip coffee, Two Leaves Tea and an assortment of freshly squeezed juices.

### FRUIT AND YOGURT PLATTERS

an assortment of seasonal fresh fruits, mixed berry salad, Greek yogurt, harvest crunch granola and Ontario golden honey

### *Additional Selections:*

DECAF AMERICANO	3½
CAPPUCCINO	5
LATTE	5
ESPRESSO	3½
LEMONADE	4

# GLUTEN FREE & VEGETARIAN OPTIONS

Any of the following items can be substituted for an entrée on any menu.

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## GLUTEN FREE:

### CAESAR SALAD

romaine, shaved Grana Padano

### SASHIMI TUNA SALAD

seared rare Ahi, mango, peanuts, avocado, cilantro  
ginger dressing

### THE 500 SALAD

organic quinoa, plenty of raw vegetables, watermelon  
radish, almonds, mint, avocado

### STEAK FRITES

CAB® PRIME sirloin, parsley butter, rocket greens,  
fries

## VEGETARIAN:

### BEACH SALAD

strawberries, goat cheese, quinoa, candied pecans,  
avocado, lemon poppy seed dressing

### BOMBAY BUTTER CURRY BOWL

soy protein, aromatic almond basmati rice, grilled  
naan

### FETTUCCINI ALFREDO

fettuccini pasta, fresh garlic cream sauce, Grana  
Padano, grape tomatoes & arugula

### HOUSEMADE VEGGIE BURGER

organic brown rice, arugula & almonds, jack cheese