



CANAPES / APPETIZERS

FROM THE GARDEN

- Fresh Vietnamese Rolls. Veggies. Lettuce..
- Mini Avocado Toast .
- Grilled Halloumi & Watermelon Skewer.
- Arancini de Parmigiana.
- Vegetable Wellington.
- Assorted Gyoza. Nuoc Cham. Sriracha.
- Caprese Skewer. Pesto. Balsamic.
- Mini Brie & Cranberry en Crouete.
- Tomato Caramelized Onion Pissaladiere.
- Chickpea / Lentil Croquette. Gobi Masala. Cilantro.
- Mac n Cheese Balls.
- Assorted Flatbreads
- Fried Ravioli. Marinara. Parmesan Curd.
- Soup Shooters (Gaspacho. Butternut Squash)
- Mini Grilled Cheese.

FROM THE SEA

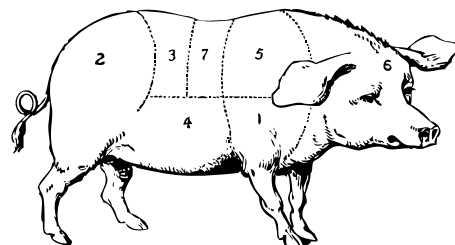
- Fish Cake. Fresh Chili Threads.
- Tuna Tataki. Ginger Lime Soy.
- Tuna Poke. Avocado Whip. Sesame Cone.
- Shrimp Shooter. Tequila Cocktail Sauce.
- Tempura Shrimp Skewer.
- Cod Croquettes. Confit Garlic Aioli.
- Camarones al Ajillo.
- Mini Shrimp Rolls. Top Cut Buns.
- Smoked Trout Mousse. Cucumbers.
- Shrimp Cocktail. Pub Style.
- Smoked Salmon. Pumpnickel.
- Salmon Skewers. Dukkah.
- Shrimp/Whitefish Ceviche. Lime. Jalapeno.
- Corn Fritters. Crab Salad.

CHICKEN/BEEF /DUCK

- Tandoori Chicken. Raita. Cilantro.
- Crispy Duck Lettuce Wrap with Pickled Onions.
- Brisket Slider. Caramelized Onions. Cheddar.
- Beef Wellington. Mushroom Duxelles.
- Asian Beef Lettuce Cup / Pickled Veg.
- Jerk Chicken Lettuce Cup. Mango Salsa.
- Indonesian Chicken Satay. Dragon Noodles.
- Mini Yorkies. Rare Beef. Root Veggies. Horseradish Creme.
- Fried Chicken. French Toast Crostini. Franks. Maple Syrup.
- Mini Steak Frites Bundle.

PORK / LAMB

- BLT Crostini.
- Chorizo Manchego Meatballs.
- Pulled Pork Slider. Cajun Slaw. Brioche.
- Asian Pork Meatball. Sesame. Cilantro.
- Greek Lamb Meatballs.
- Lamb Slider. Tzatziki. Brioche.
- Lamb Kofta. Chili. Mint. Smoked Paprika.
- Lamb Spiedini.
- Bao Buns. Assorted Fillings.





PLATTERS / APRES SKI

PLATTERS

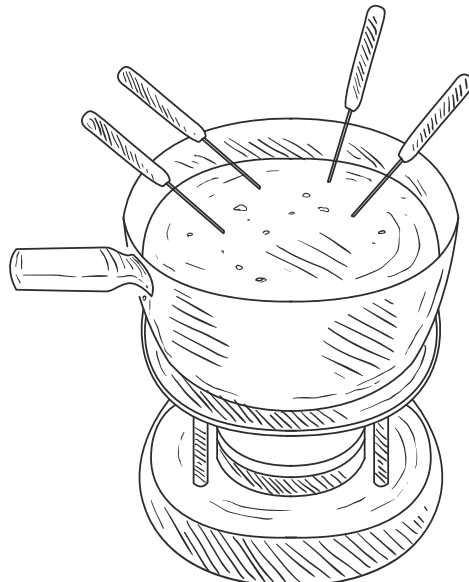
- Classic Cheese (Selection of 4) & Crackers
- Cheese (Selection of 4 Premium), Charcuterie & Crackers.
- Surf & Turf Platter (Cheese, Charcuterie, Smoked Trout, Shrimp).
- Mezze - Choice of Vegetable Only or Meat (Grilled Breads / Kofta / Soulvaki / Dips).
- Vegetable Crudite. Dip.
- Oysters by the dozen. Mignonette. Hot Sauce.
- Antipasto Plate.
- Raw Platter (Tuna Tataki. Shrimp Cocktail, Ceviche, Smoked Trout).
- English Style Tea Sandwiches.
- Grilled Breads & Trio of Three Dips.
- Swiss Style Fondue: Baguette, Apple, Grapes, Gherkins, Cherry Tomatoes.
- Assorted Fresh Skewers (Caprese, Halloumi/Watermelon, Brie/Pear/Arugula, Proscuitto/Melon)

APRES SKI (WINTER 2024)

- Nacho Platter To Go (Add Chicken or Beef)
- Chicken Wings (by the lb)

4-6 Person Kits

- Apres Kit 1 (Rib Singles, Mac n Cheese balls, Pulled Pork Sliders, Deep Fried Pickles)
- Apres Kit 2 (Thai Chicken Bites, Fried Vegetable Gyoza with Ponzu, Pork Belly Bites, Crispy Spring Rolls)
- Apres Kit 3 (Cheese Fondue, Vegetable Platter, Cured Meats, Grilled Sausages & Mustard)





THE MAIN ACT

DINNER ENTREES

CHICKEN

- Chicken Supreme (Stuffed or Roast).
- Roast Chicken (Sumac & Cumin, Korean BBQ, Garlic & Herb, Chimichurri)
- Chicken Piccata. Capers. Lemon.
- Coq au Vin.
- Chicken Saltimbocca. Prosciutto. Sage.
- Buttermilk Fried Chicken.

PORK

- Smoked Pork Ribs.
- Chimichurri Stuffed Porchetta.
- Wood Smoked Pulled Pork.
- Roast Pork. Apple Chutney.

DUCK, LAMB

- Classic French Duck Confit.
- Slow Cooked Lamb Shank.
- Rack of Lamb. Pistachio Crusted.

FISH

- Salmon, Rainbow Trout, Arctic Char
- Miso / Dukkah Crusted / Lemon Garlic

BEEF

- Roast Beef Striploin.
- Beef Tenderloin Medallions or Roast.
- Slow Cooked Beef Brisket.
- Korean Beef Short Ribs.
- Beef Bourguignon.
- Grilled Sirloin Steak.
- Veal Osso Bucco. Gremolata.

SIDE DISHES

- Grilled Vegetable Medley. Feta. Balsamic. (Served Room Temp)
- Grilled Broccoli. Chili. Garlic.
- Green Beans. Miso Butter.
- Roast Beets. Whipped Feta. Candied Hazelnuts.
- Grilled Asparagus (Seasonal).
- Roast Carrots. Thyme. Honey.
- Root Vegetable Medley.
- Grilled Harissa Zucchini. Goat Cheese.
- Grilled Vegetable Bundles (Plated Only).
- Sesame Glazed Bok Choy.
- Sweet Potato Wedges. Maple Drizzle.
- Roast New Potatoes.
- Twice Baked Loaded Potatoes.
- Patatas Bravas. Romesco. Crema. Chives.
- Ginger Garlic Rice.
- Smashed Potatoes. Fresh Herbs. Olive Oil.
- Potatoes Dauphinoise.
- Garlic Mashed Potatoes.
- Mac n Cheese.
- Asian Noodles. Sesame. Chickpeas. Cilantro.
- Butternut Squash Stuffed Ravioli. Hazelnut Crema. Pesto.
- Dragon Noodles.

MEN WITH KNIVES

CATERING



THE MAIN ACT

SALADS

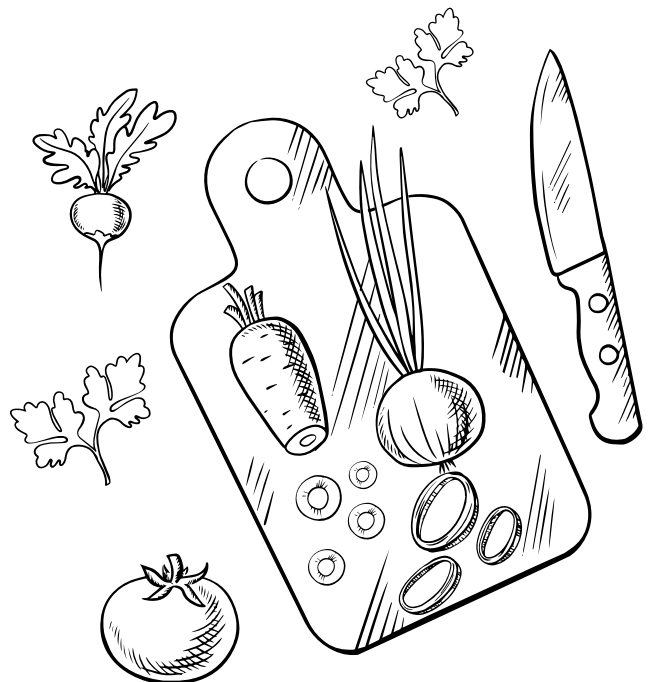
- Seasonal Greens. Balsamic.
- Seasonal Greens. Goat Cheese. Beets. Edible Flowers. Sweet Potato. Pecans.
- Seasonal Greens. Oranges. Beets. Pistachios. Pomegranate Arils. Tahini Vinaigrette.
- Kale. Quinoa. Dried Cranberries. Roast Squash. Feta. Lemon Honey.
- Rustic Caprese Salad.
- Caesar Salad (Grilled / Classic).
- Greek Salad.
- Lentil. Chickpea. Sweet Peppers. Cilantro. Red Onion. Cumin Vinaigrette.
- Chicken Schwarma Salad. Tahini.
- Blue Cheese Wedge Salad.
- Tuna/Beet Poke. Edamame. Quinoa. Broccoli. Carrots. Sesame.
- Mexican Garden Salad. Roast Corn.

DESSERTS

- Broken Down Pavlova / Meringues / Pavlova Buffet. Berries. Custard. Cream.
- Flourless Chocolate Cake.
- Seasonal Cheesecakes (Catalan, Caramel, Berry)
- Fruit Platter / Kebabs.
- Seasonal Fruit Tarte Tatin.
- Housemade Squares.
- Marsala Poached Pears. Cream.
- Pomme Rose. Collingwood Whisky.
- Churros Pie. Apple. Dulce de Leche.
- Fruit Spring Rolls.
- Dessert Trio.
- Sundae Bar.
- Pot au Creme / Creme Caramel.

VEGETARIAN / VEGAN

- Cauliflower Bolognese. Spaghetti Squash.
- Chimichurri Cauliflower Steak. Caramelized Onions. Sautéed Mushrooms.
- Bulgogi Jackfruit. Brown Rice.
- Mediterranean Vegetable Paella. Lemon.
- Vegetable & Chickpea Biryani.
- Baked 'Mexican Style' Sweet Potatoes.
- Grilled Vegetable Polenta Tower.
- Eggplant & Mushroom Parmesan.
- Lentil & Rice Stuffed Squash.
- Sweet Potato, Chickpea Vegetable Coconut Curry.
- Lentil & Rice Cabbage Rolls.
- Vegetable Wellington.
- Lentil Meatballs. Turmeric Ginger Sauce.
- Baked Winter Squash. Rice. Corn. Currants.
- Tunisian Vegetable Stew.
- Mushroom Paprikash.
- Baked Cauliflower Ziti.





LUNCH OPTIONS

SALADS

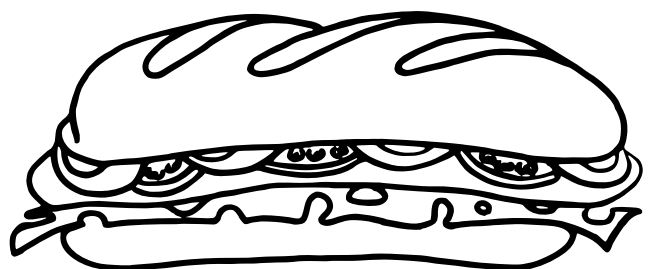
- Georgian Bay Nicoise (Group Salad as Main)
- Seasonal Greens. Balsamic.
- Kale. Quinoa. Dried Cranberries. Roast Squash. Feta. Lemon Honey.
- Rustic Caprese Salad.
- Caesar Salad (Grilled / Classic).
- Greek Salad.
- Classic Pasta Salad.
- Loaded Potato Salad.
- Lentil. Chickpea. Sweet Peppers. Cilantro. Red Onion. Cumin Vinaigrette.
- Chicken Schwarma Salad. Tahini.
- Blue Cheese Wedge Salad.
- Tuna/Beet Poke. Edamame. Quinoa. Broccoli. Carrots. Sesame.
- Mexican Garden Salad. Roast Corn.

MAIN ACT

- Hot Sandwiches
 - Pulled Pork
 - Brisket
 - Chicken Parmesan
 - Smoked Meat on Rye
- Made to Order Bowls
- Lasagna (Meat / Veg)
- Grilled Chicken / Rotisserie Chicken
- Tacos
- Burgers / Sausages / Veggie Burgers
- Assorted Sandwich Platter
- Bao Buns
- Ramen Bowls / Pho Bowls
- Warm & Cosy Bowls (Butter Chicken, Pork Belly Bowls, Jerk Pork, Beef Kebabs)
- Global Skewers

SIDES

- Mac n Cheese
- Roast Potatoes
- Garlic Bread
- Buns / Rolls / Condiments





BREAKFAST / BRUNCH

FRESH STARTS

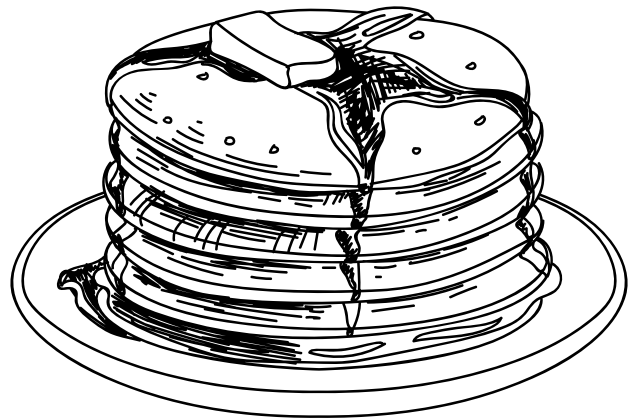
- Fresh Fruit Platter (Deluxe)
- Fresh Fruit Kebabs
- Fresh Fruit Cups
- Smoothie Bowls
- Make Your Own Yogurt Parfait
- Muffins / Croissants / Pain au Chocolat / Pastries
- Housemade Granola Bars / Energy Balls
- Oatmeal Bar
- Cereal

DRINKS

- Coffee / Tea
- Assorted Juices
- Smoothies
- Fresh Juices (Premium)
- Mimosa Bar
- Caesar Bar
- Flavoured Waters

THE MAIN

- Breakfast Charcuterie Board
- Scrambled Eggs
- Eggs Benedict
- Omelette Station
- Breakfast Sandwiches
- Breakfast Burritos
- Smoked Salmon / Bagel Platter
- Breakfast Quiche (Assorted)
- Breakfast Frittata (Assorted)
- Waffles / Maple Syrup / Compote
- Crepes (Sweet / Savoury)
- Shakshuka Egg Dish
- Avocado Toast
- Breakfast Skillet
- Bacon / Peameal / Sausage
- Hash Browns
- Egg Pots (Veg / Meat)
- French Toast Selection





DINNER OR COCKTAIL PARTY FOOD STATIONS

Taco Bar

- Corn/Flour Shells
- Three Protein Options (eg. Pork Carnitas, Harissa Shrimp, Buffalo Cauliflower)
- Lettuce, Pickled Onions, Slaw, Crema, Salsa, Cilantro.
- Mexican Garden Salad.

Asian Inspired

- Assorted Gyoza
- Salted Edamame
- Asian Noodle Salad
- Pulled Pork Spring Rolls
- Korean Beef Bao Buns / Crispy Tofu Bao Buns

Global Skewers

- Chicken Souvlaki
- Mediterranean Beef Kebabs
- Dukkah Salmon
- Lemon Garlic Shrimp
- Sauces: Toum, Tzatziki, Romesco
- Grilled Naan, Green Salad

Flatbread / Pizza Stations

- Custom Built Flatbreads
- Assorted Toppings
- Balsamic Glaze, Fresh Parmesan, Pepper, Chile Flakes.

Carvery Station

- Herb Crusted Beef Striploin
- Assorted Buns / Baguettes
- Horseradish Cheddar, Horseradish, Caramelized Onions, Mustards.
- Caesar salad Wedges.

Salad Bar

- Selection of Salad Bar Ingredients or Composed Salads including: Caesar, Kale Quinoa, Chickpea Lentil, Asian Noodle, Mixed Greens, Grilled Vegetables, Mediterranean

Slider Bar

- Mini Brioche Buns
- Choice of Three Proteins (Lamb, Beef, Turkey, Vegetable, Chicken)
- Assorted Toppings, Cheeses

Charcuterie

- Selection of Cured Meats & Cheeses
- Antipasti, Pickles, Olives
- Baguettes, Crackers, Breadsticks
- Chocolates, Dried Fruits, Fresh Herbs

From the Smoker

- Smoky Pork Ribs
- Beef Brisket
- Chicken Wings
- Georgian Bay Slaw
- Mac n Cheese

Comfort Food

- Mini Grilled Cheese (Assorted)
- Fries / Poutine / Sweet Potato Fries
- Garlic Aioli / MWK Ketchup

Stations may be customized.