



FARM TO TABLE

Tapas Menu





FARM TO TABLE

\$60 per guest
Choice of 7 Tapas Plates
Served Family Style

TAPAS

ROCKET

Grilled Stone Fruit, Vinaigrette, Manchego, Cured Egg Yolk (G)(N)(V)

SHISITO

Olive oil, Maldon, Yogurt (G)(V)

PATATAS BRAVAS

Salsa Roja, Chive, Aioli (G)(D)(V)

FRIED CHEESE

Mountain Oak Fresh Curds, Tempura, Louisiana Foam (V)

CRISPY POLENTA

Buttermilk, Chive, Chili Aioli (G)(V)

POTATO CROQUETTE

Panko, Chive, Sour Cream (V)

MUSHROOM TOAST

Smoked Portobello, Goat Cheese, Vin Cotto, Basil (V)

RICOTTA TOAST

Smoked Gorgonzola, Fig & Plum Chutney (V)

LONZA

Grilled Focaccia, Fig & Plum Chutney, Stonecreek Cheese

PLANTAIN

Curried Goat, Cauliflower & Apple Slaw (D)

LAMB POLPETTE

Sherry & Mint Glazed, Feta Stuffed (G)

PAELLA

Mussels, Shrimp, Chicken, Chorizo, Saffron, Fresh Pea, Tomato, Lemon (G)

BEEF CHEEK

Taro Root, Onion Jam, Schwaun, Shisito, Seeds (G)(D)

PORK BELLY

Cured Belly, Juniper, Cider (G)(D)

TUNA TOSTADA

Avocado, Ponzu, Ginger, Wasabi, Wonton (D)

SALMON

T & J's House Smoked, House Cream, Sour Onion, Latkes

(G) Gluten Free

(D) Dairy Free

(N) Contains Nuts

(V) Vegetarian



FARM TO TABLE

TAPAS

SQUID INK BAO

5 Spiced Pork Belly, Vegetable, Crackling (D)

PEI MUSSELS

Black Garlic, Smoked Tonkatsu Broth, Sous Vide Pork (G)(D)

HALIBUT CHEEK

Poached, Bernaise, Pistachio (G)

SEA SCALLOP - EURO BACON

Double Smoked Bacon Sofrito, Orange Pernod (G)(D)

KFC (KOREAN FRIED CHICKEN)

Brined, Double Fried, Kimchi Dust, Gochujang (D)

(G) *Gluten Free*

(D) *Dairy Free*

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SWEET ENDINGS

CREMA CATALANA

Vanilla Custard, Caramel, Berries (G)(D)

DARK CHOCOLATE TERRINE

Coffee, Hazelnut Brittle, Chili & Birch Syrup (G)(N)(V)

CHURROS

Spanish Hot Chocolate, Spicy Cinnamon Sugar (V)





FARM TO TABLE

CHILDREN'S MENU

Pick one from each choice

APPETIZER

BENTO BOX

Crudite, Orange, Crackers, Creamy Dip, Hummus, Pretzel

DESSERTS

2-LAYERED PARFAIT

Vanilla Yogurt, Toasted Granola, Mixed Berries (G)

ICED CREAM SANDWICH

Double Chocolate Cookie, Sprinkles (V)

FRUIT CUP & SORBET

Vegan (G)(D)

ENTREES

THE ULTIMATE GRILLED CHEESE

Mozzarella, Cheddar & Swiss with Fries & Ketchup

NOODLES & BUTTER

CHICKEN FINGERS

Hand Breaded with Fries, Ketchup, Sweet & Sour Sauce

(G) *Gluten Free*

(D) *Dairy Free*

(N) *Contains Nuts*

(V) *Vegetarian*



FARM TO TABLE Package Details

STAFF & LABOUR

Typically Requires

- 1 Chef for every 40 Guests
- 1 Kitchen Hand for every 25 Guests
- 1 Floor Manager, 1 Catering Manager
- 1 Server for every 10 Guests
- 1 Bartender for every 40 Guests

Included in per Guest Charge

RENTALS

Rental costs differ based on guest count and style of food service, with an additional charge reflecting the rentals needed for each individual event. Rentals are paid directly to the provider.

FEES

Service Fee

18% of Food Cost

The service fee is charged to cover the administrative and operational services related to your event. Tips are not included in your quote as all staff members receive a premium hourly wage.

Ontario Tax

13% HST Applicable

*Staff, labour & rental costs are subject to change based on final menu, guest count, event/wedding details.