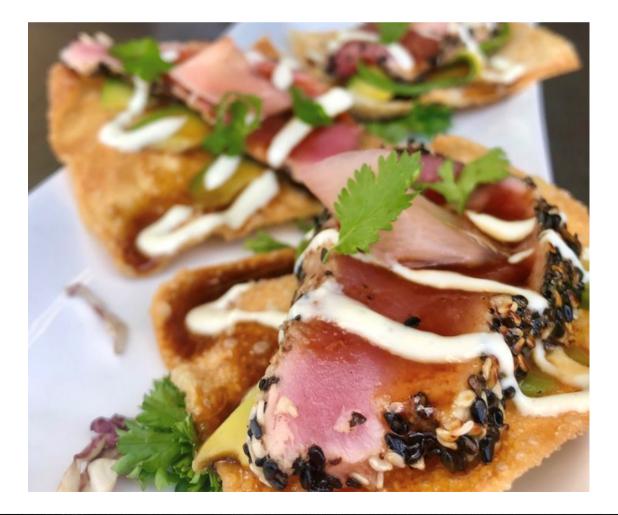


Tapas Menu





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

TAPAS

ROCKET

Grilled Stone Fruit, Vinaigrette, Manchego, Cured Egg Yolk GNV

SHISITO Olive oil, Maldon, Yogurt G(V)

PATATAS BRAVAS Salsa Roja, Chive, Aioli GDV

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

CRISPY POLENTA Buttermilk, Chive, Chili Aioli

POTATO CROQUETTE Panko, Chive, Sour Cream \lor

MUSHROOM TOAST

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

RICOTTA TOAST

Smoked Gorgonzola, Fig & Plum Chutney 🔍

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, Schewaun, Shisito, Seeds GD

PORK BELLY Cured Belly, Juniper, Cider GD

TUNA TOSTADA Avocado, Ponzu, Ginger, Wasabi, Wonton

SALMON

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





TAPAS

SQUID INK BAO

5 Spiced Pork Belly, Vegetable, Crackling (D)

PEI MUSSELS

Black Garlic, Smoked Tonkatsu Broth, Sous Vide Pork GD

HALIBUT CHEEK Poached, Bernaise, Pistachio G

SEA SCALLOP - EURO BACON Double Smoked Bacon Sofrito, Orange Pernod GD

KFC (KOREAN FRIED CHICKEN)

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

SWEET ENDINGS

CREMA CATALANA

Vanilla Custard, Caramel, Berries (



DARK CHOCOLATE TERRINE

Coffee, Hazelnut Brittle, Chili & Birch Syrup GNV

CHURROS

Spanish Hot Chocolate, Spicy Cinnamon Sugar (V)





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

ENTREES

THE ULTIMATE GRILLED CHEESE

Mozzarella, Cheddar & Swiss with Fries & Ketchup

NOODLES & BUTTER

CHICKEN FINGERS

Hand Breaded with Fries, Ketchup, Sweet & Sour Sauce





FARM TO TABLE Package Details

RENTALS

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

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