

## **Menu**

- Each dish will be served in Chafing dishes.
- Rentals and Chafing dishes are not included in the menu price.
- Salads, Bread, & Desserts may be served on presentable boards.
- This event was a custom order for 80 Guests for \$43 per Guest.

### **Cold Station**

#### **Italian Focaccia Bread**

*Classic Italian flatbread, with Cherry Tomatoes,  
Rosemary, Sea salt, Extra virgin Olive oil*

#### **Panzanella Salad**

*Tuscan Style Chopped Salad – Cucumbers, Tomatoes, Onions,  
Croutons, fresh Italian Basil, fresh Oregano,  
Olive oil, & Balsamic vinegar*

#### **Eggplant Tahini Salad**

*Open fire roasted Eggplant, Spices Roasted Eggplant,  
Lebanese Tahini, Lemon, Herbs, & Pomegranate*

### **Hot Station**

#### **South American Pasta Pesto**

*Fettuccine with Basil Genovese Pesto, Roasted Tomatoes, Farofa,  
Shaved Parmesan, & Brazilian Nuts*

#### **Moroccan Fish**

*Braised White Fish in a Spicy Tomato & Peppers Sauce,  
Herbs, Chickpeas, & Olive Oil*

#### **Grilled Chicken Thighs**

*Middle Eastern spiced Grilled Spiced Chicken Thighs  
Without Bones*

### **Sides**

#### **Roasted Potatoes**

*Golden Yukon roasted Potatoes with Rosemary,  
Olive Oil, Garlic, & Herbs*

#### **Roasted Vegetables & Steamed Rice**

*Steamed Basmati Rice  
with roasted seasonal Vegetables & Herbs*

#### **Rigatoni e Basil Tomato sauce**

*Italian tube shape pasta served with Italian classic Fire roasted  
Tomatoes sauce with Basil, Extra virgin Olive Oil, & a touch of Mexican Garlic  
Extra: Hot Chili Bomba (Calabrese hot sauce) on the side*

Note: Please, let us know of any allergies and preferences prior the event to be able to accommodate where necessary.

## **Desserts**

### **Mille-Feuille**

*Puff pastry Layers, Lemon & Madagascar Vanilla Pastry Cream Custard  
Served with fresh Seasonal Berries*

### **Assorted Croissant Pasties**

*Classic baked in-House puff pastries  
French Style Croissants  
Apples & Cinnamon Puff pastries  
Wild Berried Puff pastries*

### **Nutella & Hazelnuts Babka**

*Middle eastern Brioche sweet Challah Bread  
with Nutella & Hazelnut filling*

## **Terms & Conditions**

- An eTransfer deposit of 50% is required to confirm the booking and the event date.
- Gratuity charge of 18% will be added to the total menu price with the final payment.
- Changes may be done up to 72 hours before the event & may affect the outstanding balance.
- Federal and Provincial taxes are not included in the menu prices.
- Deposits may be non-refundable if cancellation is made 72 hours before the event.
- Final payment is to be paid no later than the morning of the event.
- Credit cards are accepted with an additional 3% transaction fee on the total balance.

*Note: Please, let us know of any allergies and preferences prior the event to be able to accommodate where necessary.*