

Rentals are optional for \$8 per guest

Each guest set will include the following:

- *Plates for all the courses*
- *Cutlery for all the courses*
- *Cloth Navy blue Napkins*
- *Glassware – Wine & Water*
- *Custom printed menu (with heading of your choice) for all the guests.*

Menu

Appetizers

\$24 per guest

Each guest will receive 2-3 apps from each option.

Appetizers

Greek Chicken Souvlaki

Roasted Chicken thighs

*Marinated with Lemon, Mountain Oregano,
& Spanish Olive oil*

Fish tacos

*Fried Tempura Fish, Corn tortillas, Coleslaw,
Chillies, Cilantro, Lime, & Guacamole*

San Marzano Arancini

*Fired Tomatoes rice balls,
Mozzarella cheese,
Panko & Pesto*

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

Chef's Choice Menu - Plated Courses

\$157 per Guest

Each guest will receive an individual dish like in a restaurant.

First course

Salmon Berries

*Cured with Mirin, Beets, & Coriander seeds,
Togarashi powder, Seasonal Berries, & fresh Coriander*

Main Course

Brazilian Pasta Pesto

*Pappardelle with Basil Pesto, Roasted Tomatoes,
Brazilian Farofa, Argentinian Shrimps,
Shaved Parmesan, & Brazilian Nuts*

Dessert

Strawberry Limoncello

*Creamy Pastry Crème, Savoirdi Biscuits,
preserved Candied Lemon
Limoncello, & Fresh Strawberries*

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.
- Operational minimum charge will be added per guest for events with fewer than 4 guests.
- 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.