

marigolds & onions



SMALL BITES

CATCH OF THE DAY, EVERY DAY

Tuna Tartare Cone

Nut-Free

Ahi Tuna | Sesame and Soy Dressing | Wasabi Aioli

Crab Salad on Charcoal Barquette

Nut-Free | Dairy-Free

Crab | Scallion | Dill | Mayo Emulsion | Green Onions

Bloody Mary Shrimp Cocktail

Nut-Free | Dairy-Free | Gluten-Friendly

Lemon | Dill | Cocktail Sauce

Salmon Candy

Nut-Free | Dairy-Free | Gluten-Friendly

Soya Gloss | Maple Pepper Crust

Coconut Shrimp

Nut-Free | Dairy-Free

Coconut Crust | Panko | Green Mango Gazpacho

Bahn Mi Shrimp Cake

Nut-Free | Dairy-Free

Mint | Basil | Lemongrass and Chili | Pickled Carrot Slaw

MEAT YOUR CRAVINGS

Beef Banh Mi Flatbread

Nut-Free

Lemongrass Beef | Pickled Carrots | Cucumber
Sesame | Sambal Aioli

Mini Reuben

Nut-Free

Pastrami | Sauerkraut | Russian Dressing | Swiss Cheese | Pretzel Bun

Argentinian Beef Crostini

Nut-Free

Chimichurri Steak | Piquillo Pepper Marmalade | Ricotta Salata

Mini MO Slider

Sirloin | Shredded Lettuce | Cheese | M&O Sauce

Game Day Chicken Bites

Nut-Free

Buttermilk Fried Chicken | Buffalo Sauce | Carrot Mouseline
Blue Cheese | Celery

Blackened Chicken with Slaw Biscuit

Nut-Free

Blackened Chicken | Citrus Garlic Aioli | Red Cabbage and Carrot Slaw

Southern Fry

Nut-Free

Buttermilk Fried Chicken | Waffle | Quebec Maple Syrup Drizzle

Lamb Chop *Market Price

Nut-Free | Dairy-Free

Potato Crusted | Salsa Verde

NO MEAT, NO PROBLEM

Trifolatti Mushroom Flatbread

Vegetarian | Nut-Free

Braised Wild Mushrooms | White Truffle Oil | Mornay Sauce | Parmesan

Mini Caprese Tartine

Vegetarian

Puff Pastry | Roma Tomato | Mozzarella | Basil Pesto | Balsamic Glaze

Blossom Roll

Vegan | Nut-Free | Dairy-Free | Gluten-Friendly

Julienne Carrot, Pepper, Cucumber | Mango | Herbs | Chili Sambal

Sicilian Arancini

Vegan

Plant Based "Meat" | Peas | Vegan Cheese | Avocado Aioli

Vegetable Samosas

Vegan

Spiced Blend Vegetables | Tortilla Shell | Tamarind Mango Chutney

Macaroni & Cheese Arrabiata

Vegetarian | Nut-Free

Triple Cheese | Herb Panko | Fire Roasted Ketchup



THE GRAZE CRAZE

Domestic & Imported Cheese Platter

Selection of imported and domestic soft ripened and semi-firm cheese. Garnished with grape clusters, strawberries, crackers and Raincoast crisp crackers

Crudité Tray

A selection of fresh cut vegetables to include cherry tomatoes, carrots, celery sticks, green zucchini spears, broccoli, cauliflower florets, and bell peppers arranged on a tray with dipping sauce

Antipasto Tray

Roasted cubed eggplant marinated with garlic, parsley and extra virgin olive oil, dill pickles, roasted peppers, marinated olives, selection of Italian dry-cured sausage, Mediterranean cheeses, hummus, bruschetta and soft pita

Crostini Bar

Assorted Crostinis assembled by our Chef

Strawberry | Goat Cheese | Balsamic Glaze

Mushroom | Burrata

Shrimp | Avocado

Salmon Rillette

Classic Bruschetta

Grape | Walnut

Artisinal Cheese Platter

Award winning natural rind cheeses, ash-covered goat cheese and soft ripened Quebec cheeses. Served with fig and olive tuiles, multigrain biscuits, fig jelly and honey.

Mini Sammie Selection

Our collection of slider sized sandwiches with smoked meat, grilled chicken, roast beef, eggplant milanese and pan tomato

Charcuterie

Dry cured Spanish sausage, prosciutto, salami, bresaola, sour gherkins, and pickled onions
Served with soft and crisp flatbreads

Available in individual cones



MINI MEALS

Available in Food Station format

Short Rib

Garlic Mashed Potato | Shallot and Chili Broccolini

Beef Tenderloin

Demi-Glace | Fingerling Herbed Potato | Brussel Sprouts

Steak Frites

Truffle Fries | Au Jus

Chef Ashtad's Butter Chicken

Vegetable Biryani | Cool Raita | Naan Bread

Chili Maple Chicken

Brown Butter Sweet Potato Mashed | Garlic Chili Rapini | Garlic Chips

Miso Ginger Cod

Coconut Rice | Carrot Squash Veloute | Garlic Bok Choy

Seabass

Parsley and Spinach Emulsion | Tempura Watercress

Pistachio Crusted Salmon

Seasonal Green Salad | Green Beans

Arancini

Mushroom and Lentil | Arrabiata Sauce | Torched Fontina

Harissa Cauliflower Steak

Butternut Squash Puree | Tahini | Heirloom Slaw



FOOD STATIONS

PASTA BAR

Choose 2 options

- Campanelle
Vodka rose sauce
- Penne
Arrabiata sauce
- Rigatoni
Bolognese sauce
Served with Garlic Bread
- Toppings:
Parmesan Cheese | Chili Flakes

FROM THE WOK

Choose 2 proteins

- Vegetable Fried Rice
OR
- Vegetable Chow Mein
- Sweet and Sour Pork
- Crispy Ginger Beef
- Sesame Chicken
- General Tso Tofu

TAQUERIA

Choose 1 option

- Adobo Grilled Chicken
- Beef Barbacoa
- Chipotle Cauliflower
- Toppings:
Lime | Pico de Gallo | Guacamole | Cojita Cheese | Sour Cream | Jalapenos | Red Cabbage Slaw | Onions | Cilantro
- Sauces:
Lime Crema | Chipotle | Hot Sauce

SLIDER BAR

Choose 2 options

- Beef Slider
Tomato | Pickle | Cheese
- Greek Chicken
Tzatziki | Cucumber
- Nashville Chicken
Hot Sauce | Creamy Coleslaw | Pickle
- Vegan Mushroom
Wild Mushroom | Vegan Cheese | Vegan Aioli

SHAWARMA

- Chicken
- Falafel
- Shawarma Rice and Pita
- Toppings:
Hummus | Shredded Lettuce | Pickled Turnip
Cucumber | Tomato | Red Cabbage Slaw
- Sauces:
Garlic Tourn | Tahini | Hot Sauce

POKE STATION

Choose 2 options

- Marinated Tuna
- Chicken Karaage
- Gochujang Tofu
Served with Jasmine Rice or Mixed Greens
- Toppings:
Carrots | Cucumber | Edamame | Cherry Tomato
Green Onion | Nori | Pickled Ginger
- Sauces:
Tamari | Sriracha Mayo | Ginger Scallion Dressing

CARVING

Premium Option *Market Price

- Porchetta
Salsa Verde | Mustard
- Beef Rib Eye
Horseradish | Dijon Mustard
- Rack of Lamb
Mustard
- Turkey
Cranberry Sauce
Served with
Truffled Mashed Yukon Gold | Broccolini | Au Jus

SEAFOOD

Premium Option *Market Price

- Grilled Seafood Medley
Salmon | Shrimp | Scallop | Mussels | Calamari
- Served with
Cocktail Sauce | Lemon Wedges
- Ask us about lobster | crab legs | oysters!*
- Customized Ice Sculptures available at additional cost!*

MINI DEEP DISH

Choose 3 options

- Margherita
Marinara | Bocconcini | Basil
- New York Vodka
Spicy Vodka Rose | Bocconcini | Basil
- Sweet Pep
Marinara | Pepperoni | Gorgonzola | Hot Honey
- Meat Lovers
Pepperoni | Sausage | Bacon | Cheese
- Goat Cheese Tomato
Marinara | Sundried Tomato | Caramelized Onion

FOOD STATIONS

GRILLED CHEESE

Choose 2 options

- Classic
White and Orange Cheddar
Optional: Add Bacon
- Pesto Caprese
Mozzarella | Heirloom Tomato
- French Onion
Caramelized onion | Fontina Cheese

CARIBBEAN

Choose 1 option

- Grilled Jerk Chicken
- Pepper Shrimp
- Jerk Jackfruit
- Served with
Island Slaw | Rice and Peas | Macaroni Salad

FISH & CHIPS

- Battered Haddock
- Yukon Gold Fries
- Served with
Tartar Sauce | Lemon Wedge

SOUTHERN COMFORT

Choose 1 option

- Pulled Beef Brisket
- Grilled Cajun Chicken
- Blackened Tofu
- Mac and Cheese
- Served with
Corn Bread | Creamy Coleslaw

KOREA TOWN

Choose 2 options

- Kimchi Fried Rice
- OR
- Vegetable Japchae
- KFC - Korean Fried Chicken
- Garlic Soy or Gochujang Buffalo
- Beef Bulgogi
- Vegetable Mandu
- Served with pickled radish and carrots

POUTINE

- Retro Tater Tots
Yukon Gold Fries Optional
- Quebec Cheese Curds
- Traditional Gravy
(Vegetarian or Beef)

Ask us for additional toppings!

MUSKOKA LIVING

Choose 2 options

- Maple Crusted Salmon
- Ontario Mustard Grilled Flat Iron
- Roasted Acorn Squash
- Seasonal Roasted Vegetables
- Crushed Mini Potato

GOURMET FLATBREAD

Choose 3 options

- Prosciutto and Arugula
Pesto | Mozzarella | Balsamic Glaze
- Sopressata
Marinara | Gorgonzola | Mozzarella |
Kalamata Olives | Roasted Red Peppers
- Potato Herb
Yukon Gold Potato | Bechamel | Garlic | Herbs
- Grilled Peach
Burrata Cheese | Arugula | Prosciutto |
Balsamic Glaze | Honey | Herbs
- Tomato Toastie
Blistered Cherry Tomatoes | Oregano
Manchego Cheese | Cheddar Cheese





PLATED DINNER

Fresh Bakery Bread Basket

Served with creamery butter



FIRST COURSE

Smoked Salmon & Greens

Smoked Atlantic salmon, arugula and frisée, creamed mascarpone and capers

Beet Salad

With snap peas, watercress, radish and sweet pea vinaigrette

Endive & Apple

Green apple chip, candied walnuts and blue cheese fondita

Romeo Salad

Baby gem, Treviso radicchio, bacon, ciabatta crostini and garlic confit dressing

Premium Options

Jamon Serrano

Stracciatella cheese and roasted pear. Served with grilled pane pugliese

Poached Wild White Shrimp

Bloody Mary cocktail sauce, celery and chili

Seared Tuna

Tamari marinated tuna, avocado crema, crispy rice paper, chili and ginger ponzu

Buratta

Beefsteak tomatoes, Thai and purple basil, shallot vinaigrette, and balsamic reduction



SOUP OPTIONS

Caramelized Onion Soup

Vidalia onions, sherry and Fontina sourdough crouton

Butternut Squash Soup

Butternut squash, onions, ginger, maple syrup and coconut milk

Mushroom Soup

Cremini, portobello, and oyster mushrooms

ADD-ON PASTA COURSE

Agnolotti All'Amatriciana

Fresh tomato, guanciale and chili flakes

Cannestri (Lobster) *Market Price

Classic cannestri pasta in a creamy Atlantic lobster bisque

Gnocchi

Topped with a sage and brown butter sauce

Campanelle

With sweet peas, parmesan cream sauce, and shallots

ENTREE SELECTION

FROM THE PASTURE

Hakka Beef Flat Iron

Hoison pan jus, bok choy with lemon and garlic chips, garlic rice

Beef Alvadane

Gratin dauphinoise, garlic rapini

Premium Options

Lamb Shank Tagine

Mint salsa verde, roasted carrots, saffron couscous with dates and apricots

Porcini Rubbed Beef Tenderloin

Cipollini onions, French beans, lemon fingerling potato

Miami Short Ribs

In Korean style kalbi marinade with chili garlic bok choy and kimchi fried rice

Pork Shank

Braised pork shank, truffled pomme puree, Bordelaise jus, and chili garlic rapini

Osso Bucco

With risotto a la milanese, topped with king oyster mushrooms

Barolo Beef Short Rib

Yukon whipped potato, heirloom carrots, jus

FROM THE COOP

Butter Roasted Fennel Chicken

Served with apple mostarda. Lemon risotto, French beans and shallots

Chicken Ballotine

Stuffed with red peppers, goat cheese, and spinach with a side of gratin dauphinoise and honey roasted carrots

Roasted Ontario Cornish Hen

Stuffed with a fire roasted vegetable tabouleh, port sage reduction. Heirloom carrots, Yukon gold mashed potato

Premium Options

Duck a'la Orange

Braised duck leg accompanied with Gratin dauphinoise, julienne of roasted vegetable, cointreau sauce

FROM THE SEA

Lemon Caper Buttered Swordfish

Grilled swordfish topped with a lemon caper butter emulsion Served with herbed orzo and patty pan squash

Salmon Pinwheel

Lemon and garlic infused with roasted radish, cilantro lime risotto, and melon coconut curry

Gochujuan Salmon

Kimchi fried rice and steamed yellow cauliflower

Premium Options

Branzino a la Panca

Tomato, capers, olives, chilli rapini, garlic roasted fingerling potato

Blackened Sea Bass

Kerala spice crust, yogurt and curry leaf, Chilli rapini, lemon roasted potatoes

Sicilian Black Cod

Risina beans, black kale with French beans and shallots and lemon thyme orzo

FROM THE GARDEN

Forest Mushroom Strudel

Truffle emulsion, ricotta salata, buttered phyllo, rocket and frisee and chive oil

Toasted Fennel & Shallot Orzo

Caramelized radishes and turnips, French beans

King Mushroom Bordelaise

Pomme Puree, field mushrooms, peppery rocket lettuce

Harissa Roasted Cauliflower

Moroccan spiced cauliflower with a butternut squash puree, tahini, topped with heirloom slaw

Sacchetti

Ricotta and spinach filled fresh pasta with a spring pea emulsion

Lentil & Mushroom Arancini

Lentil and mushroom arancini served with a piccante marinara and torched fontina cheese



DESSERT COURSE

Chocolate Hazelnut Cake

Chocolate sponge, nutella ganache, praline mousseline, hazelnut whipped ganache, and feuilletine

Textures of Chocolate

Chocolate mousse, ganache and cake, raspberry center. Espresso cookie crumble and chocolate bark.

Tart Tatin

Royal gala apples, caramel, puff pastry, and creme fraiche

Gateau du Printemps

Vanilla sponge, vanilla mousseline, macerated strawberries, strawberry syrup, whipped cream

Black Forest Tiramisu

Mascarpone mousse, coffee whipped ganache, glazed dark sweet cherries, coffee soaked lady fingers, and chocolate sable

Tropical Mille Feuille

Puff pastry, mango whipped ganache, passion fruit cremeux coconut mousse, mango passionfruit gel

Carrot Cake

Gluten Friendly / Vegan
Vegan whipped cream, caramelized pineapple, shredded coconut, caramel sauce

