

# marigolds & onions

Event Package

## Catch of the Day, Every Day

## Tuna Tartare Cone

Nut-Free

Ahi Tuna | Sesame and Soy Dressing | Wasabi Aioli

## Crab Salad

Nut-Free | Dairy-Free

Crab | Scallion | Dill | Mayo Emulsion | Green Onions on an Edible Charcoal Barquette

## 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

## Small Bites

## 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

## Argentinian Beef Crostini

Nut-Free

Chimichurri Steak | Piquillo Pepper Marmalade | Ricotta Salata

## Mini MO Slider

Sirloin | Shredded Lettuce | Cheese | M&amp;O Sauce

## Game Day Chicken Bites

Nut-Free

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

## Blackened Chicken

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 &amp; Cheese Arrabiata

Vegetarian | Nut-Free

Triple Cheese | Herb Panko | Fire Roasted Ketchup



# The Graze Craze

## Domestic & Imported Cheese Platter

A 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

A plentiful assortment of Italian dry-cured sausage, grilled and roasted vegetables and Mediterranean cheeses

## Crostini Bar

Crostini's Assembled by our on-site Chef

Strawberry | Goat Cheese | Balsamic Glaze

Mushroom | Burrata

Shrimp | Avocado

Salmon Rillette

Classic Bruschetta

Grape | Walnut

## Artisanal 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, pan tomate

## 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 Broccoli

## Beef Tenderloin

Demi-glaze | Fingerling Herb Potatoes | Brussel Sprouts

## Steak Frites

Truffle Fries | Au Jus

## 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

## Eggplant Harissa Cauliflower Steak

Butternut Squash Puree | Tahini | Heirloom Slaw



# Food Stations

## Taqueria

Choose 2 Options

- 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

## 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

## Pasta Bar

Choose 2 Options

- Campanelle  
Vodka rose sauce
- Penne  
Arrabiata sauce
- Rigatoni  
Bolognese sauce

Served with Garlic Bread

Toppings  
Parmesan Cheese | Chili Flakes

## Poke Station

Choose 2 Options

- Marinated Tuna
- Chicken Karaage
- Gochujang Tofu

Choose 2 Options

Toppings  
Carrots | Cucumber | Edamame | Cherry Tomato  
 Green Onion | Nori | Pickled Ginger

Sauces

Tamari | Sriracha Mayo | Ginger Scallion Dressing

## Shawarma

Choose 2 Options

- Chicken
- Falafel
- Shawarma Rice

Toppings  
Hummus | Shredded Lettuce | Pickled Turnip  
 Cucumber | Tomato | Red Cabbage Slaw

Sauces  
Garlic Toum | Tahini | Hot Sauce

## Slider Bar

Choose 2 Options

- Beef Slider  
Caramelized Onions | Spicy Ketchup
- Greek Chicken  
Tzatziki | Cucumber
- Nashville Chicken  
Hot Sauce | Creamy Coleslaw | Pickle
- Vegan Mushroom  
Wild Mushroom | Vegan Cheese | Vegan Aioli

## 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 | Broccolini | Au Jus

## Mini Deep Dish Pizza

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

## 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!

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## Fish & Chips

Choose 1 Options

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

## Caribbean

Choose 1 Options

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

## Grilled Cheese

Choose 2 Options

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

# Food Stations

## Southern Comfort

Choose 1 Options

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

## Korea Town

Choose 2 Proteins

- Kimchi Fried Rice
- OR
- Vegetable Japchae
- KFC - Korean Fried Chicken  
Garlic Soy or Gochujang Buffalo
- Beef Bulgogi
- Vegetable Mandu  
Served with  
Pickled Radish | Carrots

## Poutine

Choose 2 Proteins

- Retro Tater Tots  
Yukon Gold Fries Optional
- Quebec Cheese Curds
- Traditional Gravy  
Beef or Vegetarian Available
- Ask us for Additional Toppings!

## Muskoka Living

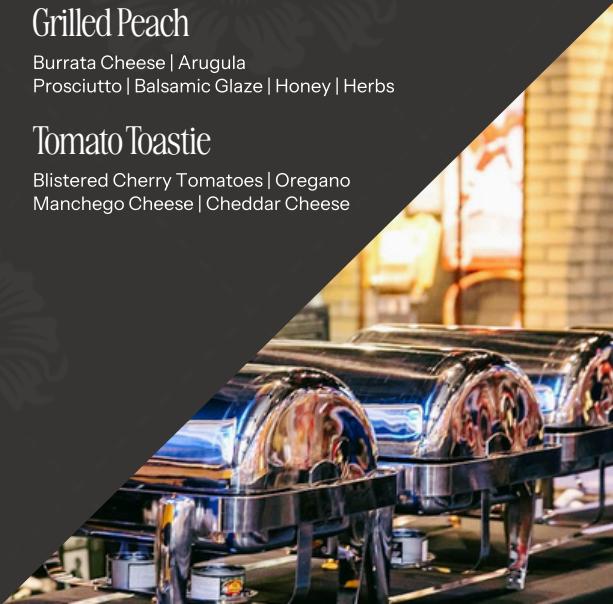
Choose 2 Options

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

## Gourmet Flatbreads

Choose 3 Options

- Prosciutto & 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 frisee, 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

## Optional Pasta Course

### Agnolotti All'Amatriciana

Fresh tomato, pancetta and chili flakes

### Cannestri (Lobster) \*\* Market Price

Classic cannestri pasta in a creamy lobster bisque

### Gnocchi

Topped with a sage and brown butter sauce

### Campanelle

With sweet peas, parmesan cream sauce, and shallots

## From the Coop

## From the Pasture

**Hakka Beef Flat Iron**

Hoisin pan jus, Bok Choy with lemon and garlic chips, and garlic rice

**Beef Alvadane**

Gratin dauphinoise, and 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, and 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

**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 and Yukon gold mashed potato

Premium Options**Duck á l'Orange**

Sous Vide duck leg accompanied with Gratin dauphinoise, julienne of roasted vegetable and cointreau sauce

# Entree Selection

## 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 salmon with roasted radish, cilantro lime risotto and melon coconut curry

**Gochujuan Salmon**

Kimchi fried rice and steamed yellow cauliflower

Premium Options**Branzino a la Pancha**

Tomato, capers, olives, chili rapini, and garlic roasted fingerling potato

**Blackened Sea Bass**

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

**Sicilian Black Cod**

Risina beans, black kale with French beans, 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 and French beans

**King Mushroom Bordelaise**

Pomme Puree, field mushrooms and peppery rocket lettuce

**Harissa Roasted Cauliflower**

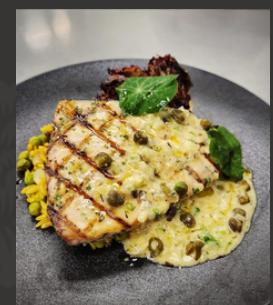
Butternut squash veloute and rainbow slaw

**Sacchetti**

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 feuillette

## Textures of Chocolate

Chocolate mousse with raspberry center, espresso cookie crumble and chocolate bark

## Tart Tatin

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

## Gateau

Vanilla sponge, vanilla mousseline, macerated strawberries, strawberry syrup, and 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 and mango passionfruit gel

## Carrot Cake

Vegan | Gluten-Friendly

Vegan whipped cream, caramelized pineapple, shredded coconut and caramel sauce



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# Bar Packages

## Standard Bar Package

House White

House Red

Choice of Three Domestic Beers

### Standard Bar Rail

Ask us about our Brands!

Vodka

Rye

Tequila

Bourbon

Gin

Rum

Non-alcoholic beverages included  
with the exception of coffee and tea

Ask us for our curated  
wine, spirit and beer beverage menu!

## Premium Bar Package

Choice of 2 Red Wines

Choice of 2 White Wines

Choice of 2 Domestic & 1 Import Beer

### Standard Bar Rail

Ask us about our Brands!

Vodka

Rye

Tequila

Bourbon

Gin

Rum

Non-alcoholic beverages included  
with the exception of coffee and tea



Ask us about an ice luge!

