

marigolds & onions

Event Package

Small Bites

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

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&O Sauce

Game Day Chicken Bites

Nut-Free

Buttermilk Fried Chicken | Buffalo Sauce
Carrot Mouseline | 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 & 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

Crudit  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 Rillet 

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 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 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

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 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

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

Shawarma

Chicken

Falafel

Shawarma Rice

Toppings

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

Sauces

Garlic Toun | Tahini | Hot Sauce

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

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

Seafood 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

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!

Food Stations

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

Caribbean

Choose 1 Options

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 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

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

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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

Canestri (Lobster) ** Market Price

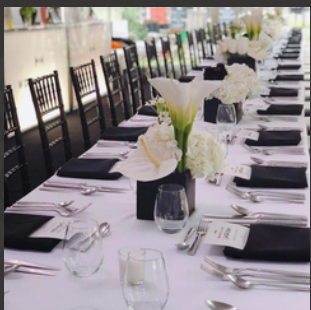
Classic canestri pasta in a creamy lobster bisque

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, 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

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 and Yukon gold mashed potato

Premium Options

Duck à l'Orange

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

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, mascerated 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

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 for our curated
wine, spirit and beer beverage menu!



Ask us about an ice luge!

