

GALA RECEPTION AND STATION DINNER

PASSED HORS D'OEUVRES

SMOKED SALMON CREPE TORTE | HERBED TOFU + DILLWEED + SWEET ONION
ASIAN SLAW SOFT TACO | SCALLION + PICKLED RADISH + SOYA CHILI GLAZE (V)
CRISPY POLENTA | CARAMELIZED ONIONS + TOMATO + BALSAMIC DRIZZLE (V/GF)
FRIED CHICKEN SLIDER | WAFFLE CHIPS + BAMBOO BOX
BEEF COCKTAIL WIENERS IN JACKETS | BALLPARK MUSTARD TO DIP
CRISPY FLAX SEED CHICKEN BALL | SWEET + SOUR DIP
SEARED TUNA ON CORN TACO CRISP | PICO DI GALLO + GUACAMOLE
ASIAN BBQ DUCK ROLL | THIN CUT SNOW PEAS + SHIITAKE
THIN CUT BEEF ON POTATO CRISP | HORSERADISH AIOLI + CHERVIL
MAPLE SOY SALMON | POPPY SEED CRACKER + PICKLED BEET ROOT

DINNER

CELEBRATION CHALLAH FOR BLESSING
TOONEY ROLLS FOR HANDWASH STATION

PRE-SET

HANDMADE HERBED CLOVER LEAF ROLL | ARTISAN PETITE BAGUETTE | LEMON EVO PIPETTE

APPETIZER UNDER THE GLASS DOME (V/GF)

CARPACCIO OF HEIRLOOM TOMATOES | CARVED + PICKLED VEGETABLES | BABY GEM LETTUCE |
ROASTED VEGETABLE TERRINE | CRUSHED BLACK PEPPER | CIDER SHALLOT VINAIGRETTE

STATIONS

POKE AND SUSHI BAR

CHOPPED SASHIMI TUNA + SALMON (GF EXCEPT PONZU+ SOYA SAUCE + SOYA AIOLI)
AVOCADO | SEAWEED SALAD | SCALLION | RADISH | CUCUMBER | PINEAPPLE |
PEA SHOOTS | PICKLED GINGER | TOASTED SEAWEED | EDAMAME | TOASTED SESAME SEEDS |
CHILI + SOYA MARINADE | PONZU | SOYA SAUCE | SUSHI RICE | BROWN JASMINE RICE
SUSHI SELECTION:
TEMPURA + SHIITAKE CALIFORNIA ROLL | CUCUMBER + CARROT CALIFORNIA ROLL
SHIITAKE + SESAME TEMARI | SPRING VEGETABLE MAKI | AVOCADO + MANGO HAKO
SMOKED SALMON + SCALLION + SOYA AIOLI + RADISH PIZZA

CARVING STATION

HERB CRUSTED ROAST BEEF | MONTREAL SMOKED MEAT | ROASTED TURKEY | HAWAIIAN BEEF SALAMI
KISHKA AND GRAVY | SKEWERED CHAR-GRILLED CREAMER POTATOES (SKEWERED WITH ONION) |
VARIOUS SAUCES AND MUSTARDS | ONION ROLLS | MARBLE RYE BREAD

TWO|3

KOSHER FOOD DESIGN INC.

FILLETED FRESH DOVER SOLE STATION (GF | +NUTS)

CHEF FILLETING FISH AT THE STATION

ALMANDINE | MEUNIÈRE

CHÂTEAU POTATOES | PARISIENNE VEGETABLES | LEMON HARICOT VERT

CHOP CHOP SALAD BAR (V | +NUTS)

BABY GEM | BABY KALE | ENDIVE | FRESH RADICCHIO | FAVA BEANS |
CRISP LENTILS | TOASTED SUNFLOWER SEEDS | FLAX SEEDS | PUMPKIN SEEDS
TRI COLOUR BEETS | CHARRED RAPINI | EGGPLANT PICKLE | HEIRLOOM TOMATOES
ROASTED PIMENTO, WATERMELON RADISH | CHERRY BELL RADISH | CUCUMBERS
CHARRED CAULIFLOWER | ROASTED JALAPENO + LEMON EXTRA VIRGIN OLIVE OIL
CRISPY FLAX SEED COATED TOFU | WILD RICE | QUINOA | LEMON MARINATED CHICKPEAS
SPICED OLIVES | ROASTED SWEET POTATO | WATERMELON + PICKLED JALAPENO |
SWEET AND SOUR SLAW | ROASTED GRAPES | PICKLED MUSHROOMS | SNAP PEAS
CRISPY SEASONED WONTON THREADS | FLAVOURED OLIVE OILS | VARIOUS VINEGARS
DIJON DRESSING | GREEN GODDESS DRESSING

DESSERTS

MOLTEN LAVA CAKE STATION (+NUTS)

BAKED ON STATION:

DARK CHOCOLATE MINI MOLTEN LAVA CAKES

CHERRY TRIPLE SEC MINI MOLTEN LAVA CAKES

S'MORES MINI MOLTEN LAVA CAKES

ACCOMPANIMENTS:

SABAYON | CARAMEL SAUCE | RED BERRY COULIS | MACERATED CHERRIES |

CHOPPED CARAMELIZED ALMONDS | CHOCOLATE CHIPS | CRUSHED SALTED PRETZELS |

SLICED BANANA | PAPAYA | PINEAPPLE

THE SORBET AND FRUIT BAR (+NUTS)

APRICOT MANGO SORBET | APRICOT MACARON (+NUTS) | SLICED APRICOTS + MANGOS

BLUEBERRY WATERMELON SORBET | BLUEBERRY MACARON (+NUTS) |

CUBED WATERMELON + FRESH BLUEBERRIES

STRAWBERRY LYCHEE SORBET | STRAWBERRY MACARON (+NUTS) | FRESH STRAWBERRIES + LYCHEE

COFFEE AND TEA SERVICE

SLICED LEMON | HONEY | SOY MILK | SUGAR CUBES | SUGAR SUBSTITUTE