



DINNER MENU

*We are happy to customize a menu for you.
For short notice caterings, please refer to our daily menu.*

Minimum order of 8 people.

We normally require 48 hours notice for the catering menu but we would be happy to accommodate your last minute request if we can. We require a 50% deposit when placing your order and 24 hour notice for cancellation to avoid any charges. We can provide staffing and tableware for your event at an additional cost. We only use naturally raised meats.

WE ARE COMMITTED TO USING SEASONAL PRODUCTS AS MUCH AS POSSIBLE BUT WE MAY HAVE TO SUBSTITUTE WHEN THE PRODUCE IS NOT IN SEASON. WE WILL LET YOU KNOW AHEAD OF TIME.

WITH ALL MENUS: ASSORTED BREADS SERVED WITH RED PEPPER HUMMUS AND BUTTER SPRINKLED WITH SEL DE GUÉRANDE

Menu 1 - \$39.00 per person

Asparagus Salad Served with a béarnaise hollandaise, crispy oyster mushroom and a poached quail egg

Roasted Québec Chicken Suprême In a fresh sweet pea and fine herbes sauce served with a sweet potato and ricotta ravioli and glazed multi colored baby carrots and fennel

Menu 2 - \$43.00 per person

Chilled Plum And Basil Soup Served with a yogurt and pineau de charantes foam

Seared Sea Scallops Served with and slow cooked fennel and a panzanella salad of crusty bread, chorizo, cherry tomatoes in a lemon garlic oil

Menu 3 - \$47.00 per person

Crab And Avocado Mille Feuille With grilled corn and celery heart salad served with a chipotle pineapple sauce

Roasted Halibut with peaches and basil salsa served with lemony green beans and a warm quinoa salad with almonds and pea shoots garnished with a proscuitto chip

Menu 4 - \$51.00 per person

Ontario Broccolini Salad Served with lemon cured olives ,roasted garlic croutons and oven dried cherry tomatoes in a silky caesar vinaigrette

Ontario Rack of Lamb Served with a sundried tomato, red pepper sauce, crispy herb and parmesan polenta and a summer vegetable tian

Menu 5 - \$55.00 per person

A Medley Of Field Tomatoes And Baby Arugula Served with fresh lemon tarragon cheese, and a smoked sundried tomato purée

Cumbrae's Beef Tenderloin In a pommery jus with loic's warm new potato and pickled shallot salad and sautéed ontario rapini

As A Vegetarian Substitution:

Vegetarian Terrine Wrapped In Phyllo Pastry A delicate layering of sweet potatoes, zucchini, red peppers, red onion, eggplant and aged on-tario cheddar served with a ginger carrot sauce.

FOR YOUR CHOSEN MENU, PLEASE CHOOSE ONE OF THE FOLLOWING DESSERTS:

Fresh Ontario Fruit Layered With lemon crème fraiche and a delicate lace cookie

Homemade Maple And Walnut Ice Cream Served in a ginger scented tuile

Chocolate And Ontario Hazelnut Cake Served with a sweet ontario cherry sauce

Soft Pine Nut Crusted Meringue With a Ontario blueberry and grand marnier chantilly

We are located just east of Broadview at 722 Queen Street East.
Online menus are updated daily. Please call or email us for more information.

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