



# 2026 MENU



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# HORS D'OEUVRES

## Savory

### SPICY MARINATED SHRIMP

*cucumber bowls · marinated shrimp · sauce remoulade · fresh dill*

### BRUSCHETTA WITH FETA

*grape tomatoes · kalamata olives · feta cheese · lemon goat cheese · toasted herbed crostini*

### CRISPY ARANCINI BALLS

*double smoked bacon · mozzarella · cheddar · spicy marinara*

### SMOKED SALMON

*smoked salmon · whipped herbed cream cheese · red onion, crispy capers · mini sesame seed tart shell*

### BUTTERNUT SQUASH TARTS

*pureed butternut squash · sweet potato · carrot · onion · phyllo cup · toasted hazelnuts · balsamic reduction*

### WARM HALLOUMI CHEESE POPS

*sesame coated halloumi cheese · honey*

### BLINI WITH GREEN GODDESS HUMMUS

*smooth herbed house-made hummus · tiny fried pancake*

### KOREAN BBQ STEAK SHOTS

*marinated flank steak · sweet, spicy, salty glaze in a Shot Glass*

### MAC & CHEESE POPS

*panko crusted mac and cheese pops · bacon jam*

### MUSHROOM TOASTS

*sautéed wild mushrooms · roasted garlic · balsamic glaze · parmigiano reggiano · herbed crostini*

### OLIVE TAPENADE

*olive · capers · lemon · garlic spread · lemon-mascarpone · toasted crostini*

# HORS D'OEUVRES

## SHRIMP BISQUE SHOTS

*rich shrimp stock · herbed cream · chive oil*

## PANISSE FRITTER

*crispy fried fritter · smoked sour cream · pickled shallots*

## SHRIMP COCKTAIL

*poached shrimp · spicy cocktail sauce*

## PULLED PORK TACOS

*tender pulled pork · crispy asian slaw · lime · cilantro · sriracha mayo  
· mini flour tortilla*

## BEEF SLIDERS (CHOICE OF)

*classic GC · hot honey · barbecue*

## FRIED CHICKEN SLIDER

*buttermilk fried chicken thigh · sriracha aioli · iceberg · pickles ·  
maple glaze · brioche bun*

## FRIED CHICKEN AND WAFFLES

*buttermilk marinated breaded chicken · spicy sriracha honey · mini  
waffle*

## SWEET

### WHITE CHOCOLATE HAZELNUT TARTLET

*white chocolate · chantilly cream · chocolate toasted hazelnuts · phyllo  
tart shell*

### CHOCOLATE SILK SHOTS

*smooth chocolate mousse · macerated strawberries · chantilly cream*

### LEMON CHEESECAKE SHOTS

*lemon velvet cheesecake · chantilly cream · blueberry compote*

### DECADENT CHOCOLATE CAKE BITES (GF)

*flourless chocolate cake · chocolate ganache · chantilly cream · macerated  
strawberries*

### TIRAMISU SHOTS

*dipped ladyfingers · house whipped mascarpone cheese · cocoa*

### LEMON ALMOND CAKE BITES

*layered flourless cake · lemon curd frosting · toasted almonds · raspberry  
sorbet*

### BAKED ALASKA SHOTS

*house-made raspberry sorbet · vanilla bean ice cream · torched meringue  
· served in a shot glass*

# HORS D'OEUVRES

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## MINI GOURMET FLAT BREADS

### SHALLOT

*herbed pesto · caramelized onions · feta pine nuts*

### ROMA

*tomato · butternut squash · cashew cream · micro greens · olive oil · sea salt ·*

### PORTAT

*fingerling potatoes · rosemary · sea salt · basil pesto · balsamic vinegar*

### ITALIANO

*roasted garlic · goat's cheese · caramelized onions · prosciutto*

### TRUFFLE

*cremini · oyster · shitake · truffle mornay sauce · gruyere · balsamic glaze*

### BARTLETT

*pear · walnuts · spicy honey · gorgonzola · prosciutto · tomato sauce · arugula*



# STARTERS

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## SOUP + HOT STARTERS

### SWEET CORN BISQUE

*charred crema · maple bourbon*

### FIRE ROASTED RED PEPPER SOUP

*red peppers · tomatoes · stock · cream · ciabatta croutons*

### RISOTTO (CHOICE OF)

*brown butter shrimp · spring pea+asparagus · wild mushroom*

### SEARED SCALLOPS ROMESCO

*romesco · lime crema · marinated tomatoes*

## COLD STARTERS + SALADS

### POACHED PEAR & ENDIVE SALAD

*gorgonzola · toasted nuts · vinaigrette*

### ITALIANO CITRUS SALAD

*shaved fennel · radicchio · baby arugula · red onion · citrus segments · kalamata olives · balsamic*

### CRANBERRY PECAN KALE SALAD

*torn kale · honeycrisp apple · dried cranberries · candied pecans · feta · apple-honey vinaigrette*

### ROASTED GARLIC SUN-DRIED TOMATO CAESAR

*crisp romaine hearts · lemon aioli · roasted garlic · sun-dried tomatoes · herbed croutons · double-smoked bacon lardons · Parmigiano-Reggiano*

### STRAWBERRY SALAD

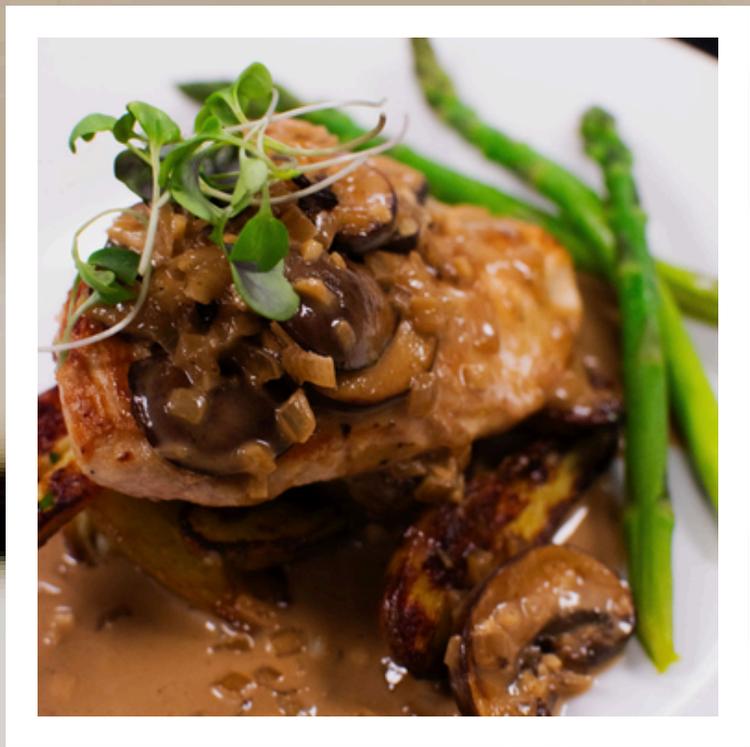
*baby field greens · strawberries · blueberries · red onion · feta · toasted almonds · Dijon white wine vinaigrette*

### SWEET POTATO BEET TARTARE

*avocado · sweet potato · roasted beets · lemon goat cheese · candied pecans · micro arugula · balsamic maple vinaigrette*

### BEET SALAD

*goat cheese · arugula · mustard greens · light vinaigrette*



# MAINS

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## BEEF

### BRAISED BEEF CHEEK

*roasted garlic mashed potato · mushrooms · market vegetables · red wine shallots*

### BRAISED BEEF CHEEK (ALT)

*crisp polenta · wild mushrooms · roasted asparagus*

### FLAT IRON STEAK

*pan-seared flat iron · chimichurri · roasted potatoes · market vegetables · baby micro greens*

### BEEF TENDERLOIN

*herbed fingerlings · market vegetables · beef demi · microgreens*

### STEAK AU POIVRE ( CHOICE OF CUT)

*flat iron or filet mignon (+10) · duck fat fingerlings · broccolini*

# POULTRY + PORK + VEGETARIAN

## ATLANTIC SALMON

*beurre blanc · basmati dill & leek rice pilaf · slow-roasted cherry tomatoes · market vegetables · microgreens*

## HONEY SOY GLAZED SALMON

*spicy asian glaze · ginger rice · crunchy asian slaw*

## CHICKEN MARSALA

*duck fat fingerlings · citrus asparagus · marsala cream*

## CHICKEN PROVENCAL

*dill & leek rice pilaf · beurre blanc · mediterranean vegetables*

## PORK TENDERLOIN

*dry rub · cherry shallot sauce · roasted vegetables*

## CELERIAC STEAK (SEASONAL+VEGETARIAN)

*creamy potato puree · roasted root vegetables · crispy leeks · pickled pearl onions · vegetarian demi-glace*

## LENTIL MUSHROOM TART (VEGETARIAN)

*vegan pastry · lentil mushroom ragu · sweet potato puree · arugula salad*

# FAMILY STYLE PLATTERS

## ARTISANAL BREADS (CHOICE OF)

*focaccia · sourdough · soft rolls · Maldon salt*

## BREAD SPREADS (CHOICE OF)

*romesco butter · roasted garlic · bone marrow · pistachio pesto cream · extra virgin olive oil*

## ZUCCHINI SALAD

*takeyung pepper · lemon olive oil · mint*

## CANTALOUPE & BURRATA

*prosciutto · arugula · tomato · cantaloupe · aged balsamic*

## MUSSELS (CHOICE OF)

*browned honey & sambal oelek · white wine cream · coconut Thai curry*

## MARINATED CUCUMBERS

*soy · sesame · rice vinegar · chili crisp · micro mint · served chilled*

## BEEF TARTARE

*fermented vegetables · horseradish foam · cured yolk*

## CEVICHE

*tuna or bonito · orange or grapefruit · scallop*

## KARAAGE

*yuzu-teriyaki glaze · yuzu kosho · spring onion*

## CRISPY DUCK WINGS

*brined · fried · hoisin · ginger aioli*

## ONION & SHALLOT TATIN

*goat cheese · crème fraîche · chives · baby arugula · prosciutto · thyme*

## FRIED BRUSSELS SPROUTS

*bacon · garlic · seeds · parmigiano reggiano · chili crisp*



# FAMILY STYLE PLATTERS

## ROASTED CARROTS

*whipped ricotta or goat cheese · hot honey · walnuts ·  
parsley*

## TRUFFLE FRIES

*parmigiano reggiano · cracked pepper*

## FRIED CALAMARI

*sweet chili sauce · cilantro*

## FRESH TORTELLINI (CHOICE OF)

*consommé brodo · arrabbiata*

## SESAME & PEPPERCORN TUNA

*tuna steak · celery · fennel*

## RIBEYE

*chimichurri*

## MISO BEEF TACOS

*miso marinade · wasabi aioli · slaw*

## SPATCHCOCK CHICKEN

*roasted vegetables · sauce albufera*

## FRIED POLENTA

*gorgonzola · hot honey · rosemary*

## DUCK FAT FINGERLINGS

*pesto aioli · lardons · parmigiano reggiano*

## APPLE PIE PHYLLO

*stuffed apple pie · icing sugar · spiced caramel*

## RICCIARELLI BISCUITS

*icing sugar · passito wine*

## CHURROS

*chocolate · caramel · burnt pineapple*

## HONEY BUTTER TOAST

*vanilla ice cream · macerated berries*

## AFFOGATO (PREMIUM, MAX 20)

*vanilla gelato · hazelnut praline · espresso*



# DESSERT

EARL GREY CREME BRULEE (GF)

*dusted raspberries*

CAFE AU LAIT CREME BRULEE (GF)

*classic brulee finish*

BASQUE CHEESECAKE

*roasted strawberry coulis · fresh berries*

VANILLA PANNA COTTA (GF)

*fresh fruit compote*

COCONUT PANNA COTTA (GF)

*strawberry compote*

TIRAMISU

*mascarpone cream · coffee-soaked ladyfingers · cocoa*

CHOCOLATE FRENCH SILK (GF)

*chocolate mousse · macerated berries*

LEMON CHEESECAKE

*blueberry compote · chantilly cream*

DECADENT CHOCOLATE CAKE (GF)

*ganache · chantilly · macerated strawberries · toasted almonds*

RASPBERRY SORBET (GF,DF)

*bright raspberry finish*

SEASONAL FRUIT PLATTER (GF)

*melon · pineapple · kiwi · berries · grapes*

PETIT FOURS ASSORTMENT

*salted caramels · brandy snaps · truffles · chocolate bark · tuiles*



# DROP OFF CATERING

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## PLATTERS

### CHARCUTERIE BOARD

*cheeses · cured meats · crackers · preserves · dips*

### VEGETABLE PLATTER

*broccoli · cauliflower · cucumber · cherry tomatoes · peppers · celery · carrots · mushrooms · snap peas · radishes · ranch · hummus*

### FRUIT PLATTER

*honeydew · cantaloupe · pineapple · kiwi · strawberries · blueberries · raspberries · grapes · apples · blackberries · cream cheese dip*

### PICKLE PLATTER

*lacto carrots & celery · dill pickles · cornichons · olives · sweet pickles · pickled cauliflower · gherkins · pepperoncini · spicy pickled beans*

## TEA SANDWICHES

### SMOKED SALMON

*lemon & caper butter*

### EGG YOLK & ASPARAGUS

*butter · asparagus*

### CUCUMBER

*herbed cream cheese*

## SANDWICHES & WRAPS

### DONAIR WRAP

*beef & lamb · peppers · onions · pickled beans · lettuce · carrot · tomato · quinoa*

### CLASSIC CLUB

*white bread · mayo · lettuce · bacon · tomato · sliced chicken or turkey*

### EGG SALAD CROISSANT

*pickle-forward egg salad*

### CHICKEN CAESAR SALAD WRAP

*grilled or crispy chicken · caesar · croutons · bacon · red onion*

### BREAKFAST SANDWICH

*english muffin or bagel · egg · cheese · bacon/sausage/ham · potato rösti · chipotle aioli · lettuce · tomato*

### BLT

*classic on white bread · mayo*

## DESSERTS

### GLUTEN-FREE LEMON ALMOND SQUARES

*lemon chantilly*

### FLOURLESS CHOCOLATE SQUARES

*macerated strawberries · ganache*

### RASPBERRY SWIRL CHEESECAKE MINIS

*toasted meringue*



# BUFFET

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## SALADS

### CAPRESE PLATTER

*fresh tomato · mozzarella · basil · balsamic glaze*

### ROASTED GARLIC CAESAR

*romaine · caesar dressing · croutons · parmigiano-reggiano*

### ITALIAN GARDEN SALAD

*greens · cherry tomatoes · cucumber · radish · light vinaigrette*

### GREEK SALAD

*tomato · cucumber · peppers · red onion · kalamata olives · feta · oregano · red wine vinegar · olive oil*

### ASIAN SESAME SALAD

*cabbage · carrot · bell pepper · sesame seeds · zesty sesame dressing*

### MEXICAN CORN PASTA SALAD

*street-corn inspired · farfalle · bacon · cilantro · beans · creamy chili dressing*

### PESTO PASTA SALAD

*al dente pasta · colorful vegetables · basil pesto dressing*

### CLASSIC POTATO SALAD

*tender potatoes · tangy dressing · celery · onions*

## SOUPS (VEGETARIAN)

### MINISTRONE

*assorted vegetables · beans · noodles · hearty tomato vegetable broth*

### BUTTERNUT SQUASH SOUP

*roasted squash · warming spices · sweet & savory profile*

### FIRE-ROASTED RED PEPPER TOMATO SOUP

*roasted peppers & tomatoes · silky finish · cream · ciabatta croutons*

### MULLIGATAWNY

*Anglo-Indian · curried spices · coconut milk · lentils · vegetables*

### POTATO LEEK

*smooth potatoes · tender leeks · hint of cream*

### CORN CHOWDER

*sweet corn · potatoes · savory herbs*



## STARCHES & PASTA

### BAKED PENNE (ZITI STYLE)

*tomato-based vegetable sauce · cheese*

### BAKED MACARONI & CHEESE

*creamy mornay · baked with crispy breadcrumbs ·  
chives*

### AMATRICIANA PASTA

*choice of rigatoni or penne · classic amatriciana sauce*

### ROSEMARY & GARLIC ROASTED POTATOES

*roasted potatoes · garlic*

### ROASTED FINGERLING POTATOES

*compound butter*

### EGG FRIED RICE (PREMIUM)

*vegetables · cooked egg*

### DILL & LEEK RICE PILAF

*leeks · dill · lemon*

### GARLIC & GINGER RICE

*chopped cilantro*

### ROASTED GARLIC MASHED POTATOES

*(max 30) buffet-only cap*

## VEGETABLES & SIDES

### FRESH BRUSCHETTA

*crostinis · fresh bread*

### GARLIC BREAD

*toasted*

### HERB ROASTED VEGETABLES

*seasonal vegetables · apple vinaigrette*

### EGGPLANT PARMESAN

*roasted eggplant casserole · panko · greens*

### FRENCHED GREEN BEANS

*garlic butter or olive oil*

### ROASTED CITRUS ASPARAGUS

*citrus salt · lemon · Parmigiano-Reggiano*

### ROASTED BROCCOLI

*lemon butter*

### VEGETARIAN CASSOULET

*sautéed vegetables · gruyère · crispy panko · greens*

### HONEY BUTTER HEIRLOOM CARROTS (PREMIUM)

*greens · whipped ricotta*

# MAINS

## ITALIAN MEATBALLS

*traditional red sauce*

## CHICKEN MARSALA

*roasted chicken breast · mushroom marsala cream sauce*

## EGGPLANT PARMESAN

*vegetarian main option*

## BAKED ZITI

*baked pasta casserole*

## LASAGNA AL FORNO

*layers of meat sauce · béchamel · cheese · pasta*

## CANNELLONI

*marinara · ricotta · spinach*

## PERUVIAN CHICKEN

*sweet · spicy · tangy roasted chicken breast*

## MONTREAL-SPICED FLAT IRON STEAK

*chimichurri optional add-on (additional charge)*

## BEEF BULGOGI STIR-FRY

*broccoli · peppers · carrot · soy-based bulgogi*

## COCONUT FISH CURRY

*cod fillets poached in coconut curry (recommended with ginger rice)*

## LEMON DILL SALMON

*seared & baked salmon · dill lemon beurre blanc*

## VEGETARIAN STIR-FRY

*broccoli · peppers · snap peas · onions · soy glaze (recommended with ginger rice)*

## LENTIL BOLOGNESE

*choice of pasta or lasagna*

# DESSERT

CHOCOLATE FRENCH SILK (GF) -

*Chocolate Mousse, Macerated Strawberries*

LEMONS CHEESECAKE -

*Blueberry Compote*

COCONUT PANNA COTTA (GF) -

*Strawberry Compote*

FLOURLESS CHOCOLATE CAKE (GF) -

*Ganache, Dusted Raspberries*

FRUIT PLATTER (GF) -

*Melon, Pineapple, Kiwi, Berries, Grapes*

CHOCOLATE MALDON COOKIES -

*Warm Cookie Dessert*

RASPBERRY SORBET (GF) -

*Dairy-Free Option*



# BRUNCH BUFFET

## BRUNCH (BUFFET ONLY)

### SCRAMBLED EGGS

*buffet service*

### BACON

*crispy*

### SAUSAGE

*breakfast sausage*

### AVOCADO TOAST

*poached egg optional · pickled pearl onion · marinated  
tomatoes*

### CROISSANT FRENCH TOAST

*apple maple syrup*

### POTATO RÖSTI

*crispy*

### ROASTED HERB POTATOES

*garlic butter*

### EGGS BENEDICT (CHOICE OF)

*peameal · Florentine · smoked salmon*

### HUEVOS RANCHEROS

*tortilla bowl · poached egg · crema · guacamole*

# EXTRAS

## AMUSE

### CHICKPEA PANISSE

*pickled apple · smoked crème fraîche · microgreens*

### FRIED HALLOUMI BATON

*fermented hot honey*

### CRISP FRIED POLENTA

*gorgonzola cream · hot honey*

### OYSTER

*raw with mignonette & lemon or rockefeller (premium option)*

## BREAD SERVICE

### FOCACCIA AL ROSMARINO

*house made roasted garlic and rosemary focaccia · house-whipped flaky maldon sea salt butter*

### ARTISANAL BREADS

*assortment of fresh baked artisanal breads · served with house-whipped flaky maldon sea salt butter*

## KIDS

### CHICKEN TENDERS

*house-made panko crusted chicken tenderloins · french fries · celery & carrot sticks · plum sauce · ketchup*

### KIDS PASTA

*Add Chicken for additional \$5 Penne Pasta Finished with a Butter and Parmesan, Tomato or Alfredo Sauce. Served with Garlic Bread*

### KIDS PIZZA

*Select 3-Cheese or Pepperoni House-Made Thin Crust Pizza with Tomato Sauce.*

## CHARCUTERIE BOARDS

*Assortment of Mild and Sharp Cheeses, Spicy and Mild Cured Meats, Olives, Fruits, Crackers and Crostini's*

## ALLERGIES & DIETARY RESTRICTIONS

*We try to accommodate all allergies and dietary restrictions Please advise when selecting menu options*

## PALATE CLEANERS

GREEN TEA & MANGO SORBET

STRAWBERRY GRANITA

PIÑA COLADA SORBET

WATERMELON

ORANGE & CUCUMBER SORBET/GRANITA

*lavender syrup*

*mascarpone cream, lemon*

*lime gelee, toasted coconut*

*mint, ginger, yogurt*

*basil syrup, garnish*

## GC ROADSIDE

### GOURMET BURGERS

#### CLASSIC "GC" BURGER

*beef, secret sauce, bacon,  
caramalized onions,  
lettuce, cheese*

#### HOT HONEY BURGER

*beef, hot honey, bread+butter  
pickles, caramalized onions,  
lettuce, cheese*

#### DOUBLE DOWN BURGER

*2 beef patties, secret sauce, bacon,  
onion rings, lettuce, cheese*

#### TRUFFLE SWISS BURGER

*beef, truffle mornay, mushroom,  
caramalized onion, lettuce, cheese,  
crispy onion*

#### FRIED MAC + CHEESE BURGER

*beef, Mac+cheese, bacon jam,  
caramalized onions, spicy  
ketchup, aioli, lettuce*

#### CHEESE BURGER

*beef, cheese*

### GOURMET POUTINE

#### GC POUTINE

*french fries, beef gravy, cheese  
curds*

#### SUPREME POUTINE

*french fries, cheese queso, lime  
crema, pico de gallo, green  
onion, crispy onion*

#### BUFFALO CHICKEN POUTINE

*french fries, beef gravy, chicken  
breast, buffalo sauce, dill ranch,  
cheddar cheese curds, dill pickles*

#### TRUFFLE POUTINE

*french fries, parmesan, truffle oil,  
garlice-lemon aioli, chives*

#### PULLED PORK POUTINE

*french fries, beef gravy, memphis  
bbq sauce, creamy slaw*

#### FRIES

*small - reg*

### GOURMET HOT DOG

#### DOUBLE DOWN BURGER

*beef hot dog, pulled pork,  
memphis bbq, creamy slaw, green  
onion*

#### SUPREME DOG

*beef hot dog, cheese queso,  
lime crema, pico de gallo,  
crispy onions, green onion*

#### PLAIN DOG

*beef hot dog*