

sassafras

THE HEART OF YORKVILLE

Group Dinner Menus

Menu One

Appetizers

Soup
Current

Salad

Baby spinach with pomegranate vinaigrette, honey toasted almonds and shaved chevre noir

Mains

Cornish Hen

Chorizo stuffed Cornish hen, ancho and pinto bean and smoked bacon ragout, butternut squash puree

Arctic Char

Pan roasted Arctic char with potato truffle puree, sautéed spinach, roasted king oyster mushrooms and sauce noisette

Agnolotti

Wild mushroom and truffle agnolotti, pepper squash nappe, wilted arugula, pecorino and hazelnut frico

Dessert Tasting Plate (select three)

- Amaretto cheesecake with a sour cherry compote
- Vanilla crème brulee with berry salad
- Chocolate mousse cup with red wine caramel
- Lemon curd tartlet with blueberry compote
- Apple financier with a maple tuille
- Warm sticky toffee pudding with roasted banana ice cream
- Chocolate brulee with espresso shortbread
- Chocolate flourless cake with orange scented nougat
- Meyer lemon panna cotta with mint anglaise
- Pear strudel with candied pecans

\$59

All group dinner menus include regular coffee and tea.
Menu content and pricing subject to change. All prices subject to taxes and gratuity.

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THE HEART OF YORKVILLE

Group Dinner Menus

Menu Two

Appetizers

Soup
Current

Salad

Baby spinach with pomegranate vinaigrette, honey toasted almonds and shaved chevre noir

Salmon

House cured organic salmon gravlax with grapefruit caviar and marinated artichoke

Mains

Cornish Hen

Chorizo stuffed Cornish hen, ancho and pinto bean and smoked bacon ragout, butternut squash puree

Arctic Char

Pan roasted Arctic char with potato truffle puree, sautéed spinach, roasted king oyster mushrooms and sauce noisette

Agnolotti

Wild mushroom and truffle agnolotti, pepper squash nappe, wilted arugula and peppercress, pecorino and hazelnut frico

Tenderloin

Seared Alberta beef tenderloin, rutabaga and potato rosti, glazed heirloom carrots and herb horseradish butter

Dessert Tasting Plate (select three)

- Amaretto cheesecake with a sour cherry compote
- Vanilla crème brulee with berry salad
- Chocolate mousse cup with red wine caramel
- Lemon curd tartlet with blueberry compote
- Apple financier with a maple tuille
- Warm sticky toffee pudding with roasted banana ice cream
- Chocolate brulee with espresso shortbread
- Chocolate flourless cake with orange scented nougat
- Meyer lemon panna cotta with mint anglaise
- Pear strudel with candied pecans

\$72

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THE HEART OF YORKVILLE

Group Dinner Menus

Menu Three

Appetizers

Soup
Current

Salad

Baby spinach with pomegranate vinaigrette, honey toasted almonds and shaved chevre noir

Salmon

House cured organic salmon gravlax with grapefruit caviar and marinated artichoke

Foie Gras

Seared Quebec foie gras with truffle potato tart on a savoury thyme crust with caramelized pear and sauce William

Mains

Cornish Hen

Chorizo stuffed Cornish hen, ancho and pinto bean and smoked bacon ragout, butternut squash puree

Arctic Char

Pan roasted Arctic char with potato truffle puree, sautéed spinach, roasted king oyster mushrooms and sauce noisette

Agnolotti

Wild mushroom and truffle agnolotti, pepper squash nappe, wilted arugula, pecorino and hazelnut frico

Tenderloin

Seared Alberta beef tenderloin, rutabaga and potato rosti, glazed heirloom carrots and herb horseradish butter

Lamb

Oven roasted lamb striploin, royale of red quinoa, pearl onion and baby turnip medley, sauce Medjool

Dessert Tasting Plate (select three)

- Amaretto cheesecake with a sour cherry compote
- Vanilla crème brulee with berry salad
- Chocolate mousse cup with red wine caramel
- Lemon curd tartlet with blueberry compote
- Apple financier with a maple tuille
- Warm sticky toffee pudding with roasted banana ice cream
- Chocolate brulee with espresso shortbread
- Chocolate flourless cake with orange scented nougat
- Meyer lemon panna cotta with mint anglaise
- Pear strudel with candied pecans

\$85

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THE HEART OF YORKVILLE

Group Dinner Menus

Menu Four

Starters

Soup
Current

Salad

Baby spinach with pomegranate vinaigrette, honey toasted almonds and shaved chevre noir

Appetizers

Foie Gras

Seared Quebec foie gras with truffle potato tart on a savoury thyme crust with caramelized pear and sauce William

Salmon

House cured organic salmon gravlax with grapefruit caviar and marinated artichoke

Scallops

Seared diver scallops, butternut squash gnudi, smoked bacon and sage broth with black trumpet mushrooms

Mains

Cornish Hen

Chorizo stuffed Cornish hen, ancho and pinto bean and smoked bacon ragout, butternut squash puree

Arctic Char

Pan roasted Arctic char with potato truffle puree, sautéed spinach, roasted king oyster mushrooms and sauce noisette

Agnollotti

Wild mushroom and truffle agnollotti, pepper squash nappe, wilted arugula, pecorino and hazelnut frico

Tenderloin

Seared Alberta beef tenderloin, rutabaga and potato rosti, glazed heirloom carrots and herb horseradish butter

Lamb

Oven roasted lamb striploin, royale of red quinoa, pearl onion and baby turnip medley, sauce Medjool

Dessert Tasting Plate (select three)

- Amaretto cheesecake with a sour cherry compote
- Vanilla crème brulee with berry salad
- Chocolate mousse cup with red wine caramel
- Lemon curd tartlet with blueberry compote
- Apple financier with a maple tuille
- Warm sticky toffee pudding with roasted banana ice cream
- Chocolate brulee with espresso shortbread
- Chocolate flourless cake with orange scented nougat
- Meyer lemon panna cotta with mint anglaise
- Pear strudel with candied pecans

\$100

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THE HEART OF YORKVILLE

Group Dinner Menus

Extended Choice Menu – Up to 20 Guests

Appetizers

Soup
Current

Salad

Baby spinach with pomegranate vinaigrette, honey toasted almonds and shaved chevre noir

Scallops

Seared diver scallops, butternut squash gnudi, smoked bacon and sage broth with black trumpet mushrooms

Foie Gras

Seared Quebec foie gras with truffle potato tart on a savoury thyme crust with caramelized pear and sauce William

Terrine

Pistachio crusted duck terrine with blackberry and pink peppercorn gelee, orange carrot puree, chervil and brioche points

Beets

Roasted beet carpaccio with goat cheese mousse and black currant pearl, fennel cups and maple glaze

Mains

Cornish Hen

Chorizo stuffed Cornish hen, ancho and pinto bean and smoked bacon ragout, butternut squash puree

Arctic Char

Pan roasted Arctic char with potato truffle puree, sautéed spinach, roasted king oyster mushrooms and sauce noisette

Agnolotti

Wild mushroom and truffle agnolotti, pepper squash nappe, wilted arugula, pecorino and hazelnut frico

Tenderloin

Seared Alberta beef tenderloin, rutabaga and potato rosti, glazed heirloom carrots and herb horseradish butter

Lamb

Oven roasted lamb striploin, royale of red quinoa, pearl onion and baby turnip medley, sauce Medjool

Halibut

Seared halibut with carrots, fennel and kohlrabi in a manila clam saffron broth with beluga lentils

Desserts

Sassafras Tasting Plate – chef's choice

\$85

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THE HEART OF YORKVILLE

Group Dinner Menus

Canape Selections

Cold

Beef tartare and a Yukon chip with truffle aioli
Spicy tuna maki with soya
Smoked salmon and cucumber maki
Roasted cherry tomato with basil, goat cheese mousse on crostini
Shots of chilled roasted potato apple and parsnip soup
Potato blini with pommery mustard mousse and fig compote

Hot

Pepper crusted beef on crostini with sweet pepper jam and crisp onions
Vegetable gyoza with soya
Sweet potato and short rib hash
Mini crab cakes with lemon saffron aioli
Truffle mac and cheese with smoked bacon
Smoked duck on toasted brioche with cherry apple chutney
Spicy shrimp on a crisp wonton chip with ginger scented soya

\$35 per dozen

More than a bite...

Spiced rubbed lamb chops with olive jus
Merguez lamb tacos with shredded lettuce and lime crème fraîche
Beef sliders with caramelized onion and 5 year cheddar
Tetsuyu poached shrimp with soba noodles
Roasted pear and brie grilled cheese with thyme honey

\$42 per dozen

Guidelines

- orders are placed by the dozen (as opposed to individual pieces)
- orders of 10 dozen and under up to 3 different varieties
- orders of 11-30 dozen up to 5 different varieties
- orders of 31-75 dozen up to 7 different varieties
- orders of 76 dozen + up to 10 different varieties

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Group Dinner Menus

Beverage List

Standard Rail (1 oz) \$8

Premium Rail (1 oz) \$10

Specialty Cocktails (2 oz) \$14

mojito

muddled mint and lime, fresh lime juice, Havana Club Añejo Reserva rum, soda water

bellair collins

beefeater gin, muddled raspberries and blueberries, soda water & fresh lemonade

raspberry margarita

olmeca gold tequila, raspberry liqueur, muddled raspberries, fresh lime juice & rim of Hawaiian red sea salt

mighty caesar

polar ice vodka, Clamato juice, traditional seasonings, horseradish finished with cracked pepper, pickled green bean garnish

bellini (\$18)

Champagne, fresh peach juice, Chambord raspberry liqueur

Specialty Martinis (3 oz) \$16

the s cosmo

absolut 'Mandarin' vodka, Grand Mariner, fresh cranberry and lime juices

french martini

wyborowa 'Exquisite' vodka, Chambord liqueur, fresh pineapple juice, raspberries

chocolate orange

polar ice vodka, Cointreau, white crème de cacao

Single Malt Scotch \$13

Blended Scotch \$9+

Cognac \$19+

Grand Marnier \$12+

Tequila \$8+

(1 oz)

Beer \$9.25

(Corona, Stella, Heineken, Mill Street Coffee Porter, Mill Street Organic Lager, Steam Whistle)

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