

sassafras

THE HEART OF YORKVILLE

Group Lunch

Appetizers

Vichyssoise

Chilled leek and potato soup with caviar cream

Salad

Baby spinach with blueberry vinaigrette, maple roasted walnuts, Woolwich Farms goat cheese, fresh blueberries

Mains

Chicken

Chicken supreme with roasted mushroom quinoa risotto and snap peas

Salmon

Seared salmon with sunchoke and potato puree, asparagus and salsify, red pepper beurre blanc

Risotto

Roasted wild mushrooms with chive and corn risotto

Tenderloin

6oz. beef tenderloin with crab and potato hash, corn puree, haricot vert and chipotle butter

Desserts

Almond

Joconde sponge, praline butter cream and ganache amaretto ice cream

Raspberry

Raspberry and rhubarb tart, vanilla custard, lemon poppy seed gelee, toasted meringue

\$50.00 without Tenderloin

\$55.00 with Tenderloin

Menu content and pricing subject to change. All prices subject to taxes and gratuity.

sassafras

THE HEART OF YORKVILLE

Group Dinner – One

Appetizers

Soup
Current

Salad

Baby spinach with blueberry vinaigrette, maple roasted walnuts, Woolwich Farms goat cheese, fresh blueberries

Mains

Cornish Hen
Roasted half Cornish hen with wild mushroom, quinoa and snap peas

Arctic Char

Seared arctic char with sunchoke and potato puree, asparagus and salsify, red pepper beurre blanc

Risotto

Corn and chive risotto with roasted king oyster mushrooms

Dessert

Almond

J0conde sponge, praline butter cream and ganache amaretto ice cream

Raspberry

Raspberry and rhubarb tart, vanilla custard, lemon poppy seed gelee, toasted meringue

\$59

Menu content and pricing subject to change. All prices subject to taxes and gratuity.

sassafras

THE HEART OF YORKVILLE

Group Dinner – Two

Appetizers

Soup
Current

Salad

Baby spinach with blueberry vinaigrette, maple roasted walnuts, Woolwich Farms goat cheese, fresh blueberries

Tuna

Tuna carpaccio with lemon oil, herb salad and cured tomatoes

Mains

Tenderloin

Seared prime Canadian beef tenderloin with crab and potato hash, corn puree, haricot vert and chipotle butter

Arctic Char

Seared arctic char with sunchoke and potato puree, asparagus and salsify, red pepper beurre blanc

Risotto

Corn and chive risotto with roasted king oyster mushrooms

Cornish Hen

Roasted half Cornish hen with wild mushroom, quinoa and snap peas

Desserts

Almond

Joconde sponge, praline butter cream and ganache amaretto ice cream

Raspberry

Raspberry and rhubarb tart, vanilla custard, lemon poppy seed gelee, toasted meringue

\$69

sassafras

THE HEART OF YORKVILLE

Group Dinner – Three

Appetizers

Soup
Current

Salad

Baby spinach with blueberry vinaigrette, maple roasted walnuts, Woolwich Farms goat cheese, fresh blueberries

Tuna

Tuna carpaccio with lemon oil, herb salad and cured tomatoes

Foie gras

Seared Quebec foie gras on braised leek tart with sauce perigeaux

Mains

Tenderloin

Seared prime Canadian beef tenderloin with crab and potato hash, corn puree, haricot vert and chipotle butter

Arctic Char

Seared arctic char with sunchoke and potato puree, asparagus and salsify, red pepper beurre blanc

Lobster

Double smoked bacon and corn risotto with butter poached lobster

Cornish Hen

Roasted half Cornish hen with wild mushroom, quinoa and snap peas

Desserts

Almond

Joconde sponge, praline butter cream and ganache amaretto ice cream

Raspberry

Raspberry and rhubarb tart, vanilla custard, lemon poppy seed gelee, toasted meringue

Lemon

Lemoncello olive cake, lemon ricotta cannoli, lemon curd and lemongrass ice cream

\$80

Menu content and pricing subject to change. All prices subject to taxes and gratuity.

sassafras

THE HEART OF YORKVILLE

Group Dinner – Four

Starters

Soup
Current

Salad

Baby spinach with blueberry vinaigrette, maple roasted walnuts, Woolwich Farms goat cheese, fresh blueberries

Appetizers

Tuna
Tuna carpaccio with lemon oil, herb salad and cured tomatoes

Foie gras

Seared Quebec foie gras on braised leek tart with sauce perigeaux

Crab Cake

Blue crab cake with smoked tomato coulis and radish salad

Mains

Tenderloin

Seared prime Canadian beef tenderloin with crab and potato hash, corn puree, haricot vert and chipotle butter

Lamb

Ontario rack of lamb with pecan crust, sweet potato cake, braised savoy cabbage, bourbon sauce

Arctic Char

Seared arctic char with sunchoke and potato puree, asparagus and salsify, red pepper beurre blanc

Lobster

Double smoked bacon and corn risotto with butter poached lobster

Desserts

Almond

Joconde sponge, praline butter cream and ganache amaretto ice cream

Raspberry

Raspberry and rhubarb tart, vanilla custard, lemon poppy seed gelee, toasted meringue

Lemon

Lemoncello olive cake, lemon ricotta cannoli, lemon curd and lemongrass ice cream

\$95

Menu content and pricing subject to change. All prices subject to taxes and gratuity.

Extended Choice for Groups 14-20

Appetizers

Soup
Current

Salad

Baby spinach with blueberry vinaigrette, maple roasted walnuts, Woolwich Farms goat cheese, fresh blueberries

Tuna

Tuna carpaccio with lemon oil, herb salad and cured tomatoes

Scallops

Seared sea scallops with a warm asparagus, parsnip and truffle salad, chanterelle foam

Foie gras

Seared Quebec foie gras on braised leek tart with sauce perigeaux

Tomato

Heirloom tomato with avocado, goat cheese mousse, baby arugula and sherry vinaigrette

Mains

Lobster

Double smoked bacon and corn risotto with butter poached lobster

Tenderloin

Seared prime Canadian beef tenderloin with crab and potato hash, corn puree, haricot vert and chipotle butter

Cornish Hen

Roasted half Cornish hen with wild mushroom, quinoa and snap peas

Ravioli

Buffalo mozzarella ravioli with fresh tomato and basil

Lamb

Ontario rack of lamb with pecan crust, sweet potato cake, braised savoy cabbage, bourbon sauce

Arctic Char

Seared arctic char with sunchoke and potato puree, asparagus and salsify, red pepper beurre blanc

Sea Bass

Seared striped sea bass with kohlrabi and potato rosti, oven roasted tomatoes, chive sauce

Desserts

Almond

Joconde sponge, praline butter cream and ganache amaretto ice cream

Raspberry

Raspberry and rhubarb tart, vanilla custard, lemon poppy seed gelee, toasted meringue

Lemon

Lemoncello olive cake, lemon ricotta cannoli, lemon curd and lemongrass ice cream

\$82

sassafras

THE HEART OF YORKVILLE

Canape Selections

Cold

Tuna rilette with cucumber and tapenade on toast
Foie mousse with apricot jelly on brioche
Bison tartar with cognac aioli on croustade
Grilled zucchini with chevre mousse on foccacia
Lobster deviled eggs with truffle essence
Smoked char on potato blini with yogurt and caviar
Artichoke and lemon puree in potato cups with crispy leek
Gazpacho shots with crème fraîche
Seafood salad in cucumber cup

Hot

Ancho duck tacos with crème fraîche
Merguez lamb meatballs on skewer with roasted grape tomatoes
Crab and corn hush puppies Creole sauce
Asparagus, Parmigiano reggiano and prosciutto wrapped phyllo
Tempura shrimp fritters with ponzu
Smoked salmon croquettes with lemon dill sauce
Vegetable gyoza with soy dipping sauce
Smoked chicken and chipotle quesadillas with avocado
Petite croquet monsieur with chive aioli

\$35.00 per dozen

Specialty

Spice rubbed lamb chops with olive jus at \$50.00/dozen
Canadian caviar with garnishes and buckwheat blini \$35.00 per person

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

sassafras

THE HEART OF YORKVILLE

Food Stations (suggestions)

Cold

Meats & Cheeses (\$25 per person)

Selection of cured meats and Canadian cheeses, assorted condiments, fresh breads, pickled vegetables

Salads (\$15 per person)

- Heirloom tomato with goat cheese & arugula
- Endive and escarole, grapefruit, orange and Champagne vinaigrette
- Mixed greens with Dijon balsamic vinaigrette

Fish & Seafood (\$35 per person)

Smoked salmon, lobster, crab, shrimp, oysters

Hot

Dim sum (\$35 per dozen)

Fresh steamed dim sum, selection of dips and sauces

Risotto (\$15 per person)

Sweet pea and mini risotto and roasted vine tomatoes

Linguine (\$15 per person)

Linguine tossed with calamari, olive oil, parmesan, seasoning

Beef (\$35 per person)

carved Canadian beef tenderloin served with potato mash, heirloom vegetables

Cornish game hen (\$20 per person)

Foie gras stuffed breast of Cornish game hen with pommes puree, heirloom vegetables, sauce chasseur

Salmon (\$20 per person)

Side of maple glazed Atlantic salmon with potato and celeriac rosti, pommery mustard beurre blanc

Southwest (\$35 per dozen)

Bite size tacos and quesadillas prepared a la minute with choice of filling – seafood, adobe chicken, pulled pork and a selection of chili sauces, crème fraîche and vegetables

Desserts (\$20 per person)

Chocolate torte (dark chocolate marquis, bittersweet chocolate mousse, bitter chocolate

Ganache, lavender raspberry sauce), individual crème brulee, lemon tarts, house chocolates, fresh fruits, berries with sugared cream

sassafras

THE HEART OF YORKVILLE

Beverage List

Standard Rail (1.5 oz) \$8

Premium Rail (1.5 oz) \$10

Cocktails (2 oz) \$12

the Brazilian raspberry

muddled lime and cachaça, Sassafras's blend of açai and raspberry juices

breakfast 'thyme'

Polar ice vodka, orange marmalade, grapefruit and pear juices, thyme sprig

old school

Wiser's 'De Luxe' rye whiskey, soda water muddled orange, brandy cherries, Angostura bitters

mojito

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

badass mojito (\$14)

Bacardi '151' over proof rum, fresh apple juice, muddled raspberries, mint and lime

Strawberry flip

Polar ice vodka, Alize Bleu, muddled strawberries, pasteurized egg white

pomegranate margarita

Olmecca gold tequila, La Pinta pomegranate tequila, fresh lime and pomegranate juices and a rim of Hawaiian red sea salt

the tonic

Bombay Sapphire gin, tonic water, crushed ice

Bellair Bellini (\$19)

Louis Roederer 'Brut Premier' Champagne, fresh peach juice, Chambord raspberry liqueur

Martinis (3 oz) \$15

classic, dry

Polar Ice vodka, shaken, scented with dry vermouth

Sassafras cosmopolitan

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

le martini français

Polar ice vodka, Chambord raspberry liqueur, fresh pineapple juice, brandy cherries

vesper

Beefeater gin, Polar ice vodka, Lillet Blanc

caffeine fix

Absolute vodka, Godiva white chocolate liqueur, Kahlua, chilled espresso

Single Malt Scotch \$12+

Blended Scotch \$8+

Cognac \$18+

Grand Marnier \$12+

Tequila \$8+

(1.5 oz)

Beer \$7.75

(Keith's Pale Ale, Sleeman Light, Corona, Stella, Heineken, Miller Genuine Draft, Mill Street Coffee Porter, Mill Street Organic Lager)