

sassafras



sassafras event menus

Sassafras Restaurant | 100 Cumberland Street, Toronto, Ontario M5R 1A6 | Telephone: 416-964-2222 | Email: dschott@sassafras.ca

Canadian Atlantic salmon

Event Menu One

\$70 per person

Appetizers

Soup – daily feature (vegetarian)

Arugula & heirloom carrot salad, blood orange, labneh (yogurt cheese), almond, dried fig, za'atar (oregano, marjoram, thyme, sesame seeds, sumac, salt)

Mains

Canadian Atlantic salmon, chilled soba noodles, ginger ponzu dressing, pickled enoki, toasted sesame

Gianonne Farms chicken supreme (organic & halal), braised leeks, sugar snap peas, baby carrots, seasonal mushrooms, tarragon Dijon butter

Sumac roasted aubergine, harissa hummus, herbed quinoa salad, piquillo puree, zucchini, spiced walnuts, roasted garlic, pomegranate

Desserts

Flourless chocolate cake, blueberry compote

New York style cheesecake, strawberry compote

Tea, Coffee, Ice Water, Breads

Event Menu Two

\$80 per person

Appetizers

Soup – daily feature (vegetarian)

Arugula & heirloom carrot salad, blood orange, labneh (yogurt cheese), almond, dried fig, za'atar (oregano, marjoram, thyme, sesame seeds, sumac, salt)

Chilled poached shrimp, pickled green tomato, frisee, orange, creole remoulade

Mains

Canadian Atlantic salmon, chilled soba noodles, ginger ponzu dressing, pickled enoki, toasted sesame

Gianonne Farms chicken supreme (organic & halal), braised leeks, sugar snap peas, baby carrots, seasonal mushrooms, tarragon Dijon butter

Sumac roasted aubergine, harissa hummus, herbed quinoa salad, piquillo puree, zucchini, spiced walnuts, roasted garlic, pomegranate

Wellington County 6 oz. beef tenderloin, asparagus, collard greens, seasonal mushrooms, bone marrow horseradish butter

Desserts

Flourless chocolate cake, blueberry compote

New York style cheesecake, strawberry compote

Tea, Coffee, Ice Water, Breads

Event Menu Three

\$90 per person

Appetizers

Soup – daily feature (vegetarian)

Arugula & heirloom carrot salad, blood orange, labneh (yogurt cheese), almond, dried fig, za'atar (oregano, marjoram, thyme, sesame seeds, sumac, salt)

Chilled poached shrimp, pickled green tomato, frisee, orange, creole remoulade

Pistachio crusted Itsumo tuna salad/sunflower sprouts/pomegranate seeds/avocado/ginger honey vinaigrette

Mains

Canadian Atlantic salmon, chilled soba noodles, ginger ponzu dressing, pickled enoki, toasted sesame

Gianonne Farms chicken supreme (organic & halal), braised leeks, sugar snap peas, baby carrots, seasonal mushrooms, tarragon Dijon butter

Sumac roasted aubergine, harissa hummus, herbed quinoa salad, piquillo puree, zucchini, spiced walnuts, roasted garlic, pomegranate

Wellington County 6 oz. beef tenderloin, asparagus, collard greens, seasonal mushrooms, bone marrow horseradish butter

Braised Beverly Creek lamb shank, red lentil butternut squash stew, pearl onions, walnut parsley pesto

Desserts

Flourless chocolate cake, blueberry compote

New York style cheesecake, strawberry compote

Tea, Coffee, Ice Water, Breads

Event Menu Four

\$105 per person

First Course

Soup – daily feature (vegetarian)

Arugula & heirloom carrot salad, blood orange, lebneh (yogurt cheese), almond, dried fig, za'atar (oregano, marjoram, thyme, sesame seeds, sumac, salt)

Second Course

Chilled poached shrimp, pickled green tomato, frisee, orange, creole remoulade

Pistachio crusted Itsumo tuna salad/sunflower sprouts/pomegranate seeds/avocado/ginger honey vinaigrette

Duck pâté, house crisps, pickled blueberry

Third Course

Canadian Atlantic salmon, chilled soba noodles, ginger ponzu dressing, pickled enoki, toasted sesame

Gianonne Farms chicken supreme (organic & halal), braised leeks, sugar snap peas, baby carrots, seasonal mushrooms, tarragon Dijon butter

Sumac roasted aubergine, harissa hummus, herbed quinoa salad, piquillo puree, zucchini, spiced walnuts, roasted garlic, pomegranate

Wellington County 6 oz. beef tenderloin, asparagus, collard greens, seasonal mushrooms, bone marrow horseradish butter

Braised Beverly Creek lamb shank, red lentil butternut squash stew, pearl onions, walnut parsley pesto

Fourth Course

Flourless chocolate cake, berry compote

New York style cheesecake, strawberry compote

Tea, Coffee, Ice Water, Breads

Passed Canapes

Canapes	Cold	Smoked salmon, dill crème fraîche, toast point Jumbo shrimp, house cocktail sauce (GF, DF) Itsumo tuna ceviche on plantain chip (contains corn nuts) (DF) Tomato and avocado, chipotle vinaigrette, tostada (DF) Beef tartare on crostini, horseradish aioli, truffle oil (DF) Duck pâté on brioche with blueberry compote Harissa hummus, cucumber, olive, mint (vegan)
	Hot	Sassafras herb frites, Dijon aioli Shrimp tempura (DF) Green pea falafel, pico de gallo, lime cream Frenched chicken drumettes, chermoula spice Vegetable samosas Truffle mac n' cheese spoon
	Premium, Late-Night Canapes	Fried chicken slider, pickle, spicy aioli Wild mushroom sliders Mini village burger, Canadian prime beef, smoked cheddar, bourbon onion jam Sourdough grilled cheese Traditional poutine

Ordering Guidelines

- Orders placed by the dozen (not individual pieces)
- 50 guests select up to 5 different varieties
- 100+ guests select up to 7 different varieties
- 150+ guests select up to 9 different varieties

Tasting Bowls (passed), Food Stations

Tasting Bowls

*passed, contain
4-5 'forkfuls' of food

Pistachio crusted Itsumo tuna
salad/pomegranate seeds/avocado/ginger
honey vinaigrette
\$15 per bowl

Mac n' cheese, aged cheddar, truffle
essence, panko crust
\$12.50 per bowl

Canadian Atlantic salmon, chilled soba noodle,
ginger ponzu dressing, pickled enoki
\$15 per bowl

Stations

Canadian Cheeses
Queen Bea, 10yr Cheddar, La Sauvagine,
dried fruits, nuts, house crisps
\$25 per order (each order feeds 2 persons)

Cured Meats
San Daniele prosciutto, chorizo, Bundnerfleisch,
pickled vegetables, chipotle mustard, Sriracha
aioli, breads
\$25 per order (each order feeds 2 persons)

Cold Seafood
Market oysters, lobster medallions, poached
shrimp, grilled calamari, tuna ceviche
\$45 per order per person

Sushi
\$45, dozen

Beef Tenderloin – carved
Wellington County beef tenderloin, grilled
vegetables, Dijon aioli
\$30 per order (each order feeds 1 person)
\$75 carving fee
(min. 25 orders)

Cocktails, Beer, Wine

Drinks

Non-alcoholic
Soft Drinks \$4
Cold Pressed Juices \$8
Bottled Waters (750ml) \$8
Mocktails \$7.50

Standard Bar Rail (1.5 oz.) \$9
Absolute vodka
Beefeater gin
Wiser's Canadian whiskey
Johnny Walker Red scotch
Havana Club Anjeo rum
Olmeca Gold tequila

Premium Rail (1.5 oz.) \$12++
Grey Goose vodka
Hendricks gin
Crown Royal Canadian whiskey
Jose Cuervo tequila
El Dorado rum
Maker's Mark bourbon
Glenlivet 12 Year scotch

Beer \$9.95
Stella Artois, Mill Street Organic,
Corona

Signature Cocktails (2 oz.)

Mojito \$16
Havana Club Añejo Reserva rum,
muddled mint, fresh lime juice, soda
water

Classic Martinis \$15
Vodka / Gin, vermouth

Margarita \$15
Olmeca gold tequila, Cointreau, lime,
simple syrup

Old Fashion \$17
Wisers, angostura bitters, sugar,
orange peel

French Martini \$17
Absolute vodka, Chambord, pineapple
juice

Manhattan \$17
Wisers, sweet vermouth, angostura
bitters

Mighty Caesar \$16
Absolute vodka, celery bitters

Negroni \$17
Beefeater gin, sweet vermouth,
Campari

Moonbeam \$16
Beefeater gin, Lillet Blanc, lime,
grapefruit juice, tea syrup

Specialty Cocktails

Aperol Spritz \$15
Aperol, Prosecco, soda, orange
bitters

Red Sangria \$16
Merlot, pomegranate liqueur, orange
juice

Rosé Sangria \$16
Rosé, coconut rum, grapefruit juice

White Sangria \$16
Sauvignon blanc, apricot brandy,
lemon

sassafras



food and drink bundles

Standard Food & Drink Bundle – \$165 per person

Pre-Dinner Canapés

(select a maximum of 3-5 varieties)

Cold

Smoked salmon, dill crème fraiche, toast point

Jumbo shrimp, house cocktail sauce (GF, DF)

Itsumo tuna ceviche, plantain chips (contains corn nuts) (DF)

Tomato and avocado, chipotle vinaigrette, tostada (DF)

Beef tartare, crostini, horseradish aioli, truffle oil (DF)

Duck paté, pickled blueberries

Harissa hummus, cucumber, olive, mint (Vegan)

Hot

Sassafras herb frites, Dijon aioli

Shrimp tempura

Frenched chicken drumettes, chermoula spice

Vegetable samosas

Truffle mac n' cheese spoon

Green pea falafel, pico de gallo, lime creme (Vegan)

Plated Dinner

Three courses, table-side

Includes freshly baked bread, butter, ice water, fresh brewed regular and decaffeinated coffee, black tea

Appetizer, choice of

Soup – daily feature (vegetarian)

Arugula & heirloom carrot salad, blood orange, lebneh (yogurt cheese), almond, dried fig, za'atar (oregano, marjoram, thyme, sesame seeds, sumac, salt)

Chilled poached shrimp, pickled green tomato, frisee, orange, creole remoulade

Entrée, choice of

Canadian Atlantic salmon, chilled soba noodles, ginger ponzu dressing, pickled enoki, toasted sesame

Gianonne Farms chicken supreme (organic & halal), braised leeks, sugar snap peas, baby carrots, seasonal mushrooms, tarragon Dijon butter

Sumac roasted aubergine, harissa hummus, herbed quinoa salad, piquillo puree, zucchini, spiced walnuts, roasted garlic, pomegranate

Wellington County 6 oz. beef tenderloin, asparagus, collard greens, seasonal mushrooms, bone marrow horseradish butter

Dessert, choice of

Flourless chocolate cake, blueberry compote

New York style cheesecake, strawberry compote

Standard Food & Drink Bundle – continued

Beverage selections

7-Hour, Standard Bar Rail

Spirits

Absolut vodka

Beefeater gin

Wiser's Canadian whiskey

Johnny Walker Red scotch

Olmecca Gold tequila

Havana Club Anjeo rum

Beer

Heineken

Corona

Mill Street Organic

White Wine (select one)

Pinot Grigio, Matto, Veneto, Italy

Sauvignon Blanc, Stoneburn, Marlborough, New Zealand

Chardonnay, Tawse, Niagara Peninsula, Ontario, Canada

Red Wine (select one)

Sangiovese, Tenute Piccini, Chianti, DOCG, Tuscany, Italy

Tempranillo, Domino de Punctum 'Lobetia' La Mancha, Spain

Cabernet Sauvignon, Greyson Cellars, California

Non-Alcohol

Soft drinks, juices, ice water

Premium Food & Drink Bundle – \$185 per person

Pre-Dinner Canapés (select a maximum of 3-5 varieties)

Cold

Smoked salmon, dill crème fraiche, toast point
Jumbo shrimp, house cocktail sauce (GF, DF)
Itsumo tuna ceviche, plantain chips (contains corn nuts) (DF)
Tomato and avocado, chipotle vinaigrette, tostada (DF)
Beef tartare, crostini, horseradish aioli, truffle oil (DF)
Duck pâté, pickled blueberries
Harissa hummus, cucumber, olive, mint (Vegan)

Hot

Sassafras herb frites, Dijon aioli
Shrimp tempura
Frenched chicken drumettes, chermoula spice
Vegetable samosas
Truffle mac n' cheese spoon
Green pea falafel, pico de gallo, lime creme (Vegan)

Late-Night Canapés (select a maximum of 2-3 varieties)

Fried chicken slider, pickle, spicy aioli
Wild mushroom sliders
Mini village burger, Canadian prime beef, smoked cheddar, bourbon onion jam
Sourdough grilled cheese
Traditional poutine

Plated Dinner

Three courses, table-side

Includes freshly baked bread, butter, ice water, fresh brewed regular and decaffeinated coffee, black tea

Appetizer, choice of

Soup – daily feature (vegetarian)

Arugula & heirloom carrot salad, blood orange, lebneh (yogurt cheese), almond, dried fig, za'atar (oregano, marjoram, thyme, sesame seeds, sumac, salt)

Chilled poached shrimp, pickled green tomato, frisee, orange, creole remoulade

Entrée, choice of

Canadian Atlantic salmon, chilled soba noodles, ginger ponzu dressing, pickled enoki, toasted sesame

Gianonne Farms chicken supreme (organic & halal), braised leeks, sugar snap peas, baby carrots, seasonal mushrooms, tarragon Dijon butter

Sumac roasted aubergine, harissa hummus, herbed quinoa salad, piquillo puree, zucchini, spiced walnuts, roasted garlic, pomegranate

Wellington County 6 oz. beef tenderloin, asparagus, collard greens, seasonal mushrooms, bone marrow horseradish butter

Dessert, choice of

Flourless chocolate cake, blueberry compote

New York style cheesecake, strawberry compote

Premium Food & Drink Bundle – continued

Beverage selections

Beer

Heineken

Corona

Mill Street Organic

Spirits

Grey Goose vodka

Hendricks gin

Crown Royale Canadian whiskey

El Dorado rum

Jose Cuervo tequila

Maker's Mark bourbon

Glenlivet 12 Year scotch

Feature Cocktails (select two)

Mojito (Havana Club Anjeo Reserva rum, mint, lime, soda)

Mighty Caesar (Absolut vodka, Walter's mix, celery bitters)

Moonbeam (Beefeater gin, Lillet Blanc, lime, grapefruit juice, tea syrup)

Classic Martinis (Absolut vodka or Beefeater gin, vermouth)

Negroni (Beefeater gin, sweet vermouth, Campari)

French Martini (Absolut vodka, Chambord, pineapple juice)

Old Fashion (Wisers, angostura bitters, sugar, orange peel)

Manhattan (Wisers, sweet vermouth, angostura bitters)

Margarita (Olmeca gold tequila, Cointreau, lime, simple syrup)

Aperol Spritz (Aperol, Prosecco, soda, orange bitters)

Red Sangria (Merlot, pomegranate liqueur, orange juice)

Rosé Sangria (Rosé, coconut rum, grapefruit juice)

White Sangria (Sauvignon Blanc, apricot brandy, lemon juice)

Premium Food & Drink Bundle – continued

Beverage selections

Sparkling

Prosecco, Serenissima, Veneto, Italy

White Wine (select one)

Pinot Grigio, Matto, Veneto, Italy

Sauvignon Blanc, Stoneburn, Marlborough, New Zealand

Chardonnay, Tawse, Niagara Peninsula, Ontario, Canada

Red Wine (select one)

Sangiovese, Tenute Piccini, Chianti, DOCG, Tuscany, Italy

Tempranillo, Domino, de Punctum 'Lobetia' La Mancha, Spain

Cabernet Sauvignon, Robert Mondavi, California

Non-Alcohol

Soft drinks, juices, ice water

Shooters

please add \$15 per person

sassafras

event wines

Event Wines

Sparkling, Champagnes

Prosecco, Serenissima, Veneto, Italy \$58

Tawse Sparkle Beamsville Bench, Ontario \$56

47 Anno Domini Bio, Spumante Rosato, Veneto, Italy \$68

Tarlant, Brut Reserve, Champagne, France \$95

Veuve Clicquot Ponsardin, Brut \$158

Louis Roederer, Brut Premier \$179

Rosés

Tawse Rosé, Niagara Escarpment, Ontario \$48

2020 Domaine La Grande Bauquiere 'Altitude 1101', Provence, France \$67

Whites

Pinot Grigio, Matto, Veneto, Italy \$42

Tawse Riesling, Niagara Escarpment, Ontario \$48

Viognier, Jean Luc Columbo, 'la Violette', Rhone \$66

Chardonnay, Tawse, Niagara Peninsula, Ontario, Canada \$56

Sauvignon Blanc, Stoneburn, Marlborough, New Zealand \$66

Chablis, Domaine Bernard Defaix, Burgundy, France \$98

Reds

Cabernet Franc, Cave Spring, VQA, Niagara Peninsula, Canada \$45

Tempranillo, Domino de Punctum, La Mancha, Spain \$53

Primitivo, Vigneti del Salento, 'I Muri', IGT Puglia, Italy \$50

Grenache blend, Domaine du Seminaire, Rhone, France \$52

Sangiovese, Tenute Piccini, Chianti DOCG, Tuscany, Italy \$57

Cabernet Sauvignon, Greyson Cellars \$67

Pinot Noir, Bachelder, Parfum, VQA Niagara, Ontario \$63

Event Wines

Enomatic Selections

Tempranillo, Rioja Reserva, Bodegas LAN \$95

Pinot Noir, Carmel Road, Monterey, California \$60

Amarone della Valpolicella, Zironda, Veneto, Italy \$131

Cabernet Sauvignon, J. Lohr Hilltop, Paso Robles, California \$158

Desserts

2018 Inniskillin, Vidal Icewine, Niagara Peninsula, Ontario 200ml \$69

2017 Cave Springs Select Late Harvest Riesling, VQA Lincoln Lakeshore 375ml \$70

Ports

10 yr old Tawny Port, Taylor Fladgate, Portugal \$95

20 yr old Tawny Port, Taylor Fladgate, Portugal \$107