

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, 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

Giannone Farms chicken supreme, corn succotash, roasted sweet potato puree, ramps, popcorn shoots

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, 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

Giannone Farms chicken supreme, corn succotash, roasted sweet potato puree, ramps, popcorn shoots

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, almond, dried fig, za'atar (oregano, marjoram, thyme, sesame seeds, sumac, salt)

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

Red wine braised octopus, tomato gazpacho, kalamata, parsley oil

Mains

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

Giannone Farms chicken supreme, corn succotash, roasted sweet potato puree, ramps, popcorn shoots

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

Beverly Creek lamb loin, basil crust, ratatouille, black olive aioli, lamb jus

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, 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

Red wine braised octopus, tomato gazpacho, kalamata, parsley oil

Third Course

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

Giannone Farms chicken supreme, corn succotash, roasted sweet potato puree, ramps, popcorn shoots

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

Beverly Creek lamb loin, basil crust, ratatouille, black olive aioli, lamb jus

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
	\$35 per dozen	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) Harissa hummus, cucumber, olive, mint (vegan)
	Hot	Sassafras herb frites, Dijon aioli
	\$35 per dozen	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	Crispy chicken slider, pickle, spicy aioli
	\$48 per dozen	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
\$15 per bowl

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

Stations

Canadian Cheeses
Queen Bee, 10yr Cheddar, La Sauvagine,
dried fruits, nuts, house crisps
\$29 per order (each order feeds 2 persons)

Cured Meats
San Daniele prosciutto, chorizo, Bundnerfleisch,
pickled vegetables, chipotle mustard, Sriracha
aioli, breads
\$27 per order (each order feeds 2 persons)

Market Oysters
oysters, fresh horseradish, cocktail sauce,
shallot mignonette
\$58 per dozen

Sushi
\$45, dozen

Beef Tenderloin – carved
Wellington County beef tenderloin, grilled
vegetables, Dijon aioli, breads
\$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 \$10

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.) \$13++
Grey Goose vodka
Hendricks gin
Crown Royal Canadian whiskey
Altos 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

Classic Martini \$17
Absolute vodka or Beefeater gin,
vermouth

Classic Margarita \$17
Olmeca Gold tequila, Cointreau,
lime, simple syrup

Manhattan \$16
Wisers whiskey, sweet vermouth,
Campari

Negroni \$17
Beefeater gin, sweet vermouth,
Campari

Side Car \$17
Cognac, Cointreau, lemon, sugar rim

Old Fashioned \$17
Wisers whiskey, Angostura bitters,
simple syrup

Palomo \$17
Olmeca gold tequila, grapefruit
juice, simple syrup, lime, soda water

Mighty Caesar \$16
Absolute vodka, celery bitters

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

Aperol Spritz \$16
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)

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, 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

Giannone Farms chicken supreme, corn succotash, roasted sweet potato puree, ramps, popcorn shoots

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

Stella Artois

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)
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 Eats (select a maximum of 2-3 varieties) Crispy

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, 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

Giannone Farms chicken supreme, corn succotash, roasted sweet potato puree, ramps, popcorn shoots

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

Stella Artois

Spirits

Grey Goose vodka

Hendricks gin

Crown Royal Canadian whiskey

El Dorado rum

Altos tequila

Maker's Mark bourbon

Glenlivet 12 Year scotch

Feature Cocktails (select two)

Mojito (Havana Club Añejo Reserva rum, muddled mint, fresh lime juice, soda water)

Classic Martini (Absolut vodka or Beefeater gin, vermouth)

Classic Margarita (Olmeca Gold tequila, Cointreau, lime, simple syrup)

Manhattan (Wisers whiskey, sweet vermouth, Campari)

Negroni (Beefeater gin, sweet vermouth, Campari)

Side Car (Cognac, Cointreau, lemon, sugar rim)

Old Fashioned (Wisers whiskey, Angostura bitters, simple syrup)

Palomo (Olmeca gold tequila, grapefruit juice, simple syrup, lime, soda water)

Mighty Caesar (Absolut vodka, celery bitters)

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

Premium Food & Drink Bundle – continued

Beverage selections

Sparkling

Prosecco, Serenissima, Veneto, Italy

Non-Alcohol

Soft drinks, juices, ice water

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

sassafras

event wines

Event Wines

Sparkling, Champagnes

Prosecco, Serenissima, Veneto, Italy \$66

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 \$48

Riesling, Hidden Bench Bistro, Niagara \$58

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

Chardonnay, Tawse, Niagara Peninsula, Ontario, Canada \$58

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

Chablis, Domaine Vincent Wengier, Burgundy, France \$105

Pinot Gris, Mission Hill 'Reserve', Okanagan, BC \$64

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 \$57

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

Delibori Amarone della Valpolicella, Vento \$131