

sassafras



## sassafras event menus

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

Canadian Atlantic salmon

## Event Menu One

\$75 per person

### Appetizers

Soup – daily feature (vegetarian)

Salad - Endive, watercress, pomelo, Anjou pear, walnut, sherry vinaigrette

### Mains

Canadian Atlantic salmon, saffron tomato risotto, rapini, tomatillo caper salsa verde

Giannone Farms chicken supreme, corn succotash, roasted sweet potato puree

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

\$85 per person

### Appetizers

Soup – daily feature (vegetarian)

Salad - Endive, watercress, pomelo, Anjou pear, walnut, sherry vinaigrette

Ontario lamb meatballs, tikka masala, chevre yogurt, crispy radish, basil cress

### Mains

Canadian Atlantic salmon, saffron tomato risotto, rapini, tomatillo caper salsa verde

Giannone Farms chicken supreme, corn succotash, roasted sweet potato puree

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** \$99 per  
person

### Appetizers

Soup – daily feature (vegetarian)

Salad - Endive, watercress, pomelo, Anjou pear, walnut, sherry vinaigrette

Ontario lamb meatballs, tikka masala, chevre yogurt, crispy radish, basil cress

Seared diver scallops, confit garlic purple potato puree, grilled scallion cream

### Mains

Canadian Atlantic salmon, saffron tomato risotto, rapini, tomatillo caper salsa verde

Giannone Farms chicken supreme, corn succotash, roasted sweet potato puree

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 lamb shank, sweet potato corn succotash, aji amarillo sauce, fried jalapeno

### Desserts

Flourless chocolate cake, blueberry compote

New York style cheesecake, strawberry compote

Tea, Coffee, Ice Water, Breads

## Event Menu Four

\$115 per person

### First Course

Soup – daily feature (vegetarian)

Salad - Endive, watercress, pomelo, Anjou pear, walnut, sherry vinaigrette

### Second Course

Ontario lamb meatballs, tikka masala, chevre yogurt, crispy radish, basil cress

Burrata, raisins, celery, fennel, white bean, truffle breadcrumbs

Seared diver scallops, confit garlic purple potato puree, grilled scallion cream

### Third Course

Canadian Atlantic salmon, saffron tomato risotto, rapini, tomatillo caper salsa verde

Giannone Farms chicken supreme, corn succotash, roasted sweet potato puree

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 lamb shank, sweet potato corn succotash, aji amarillo sauce, fried jalapeno

### Fourth Course

Flourless chocolate cake, berry compote

New York style cheesecake, strawberry compote

Tea, Coffee, Ice Water, Breads

# Passed Canapes

<b>Canapes</b>	<b>Cold</b>	Smoked salmon, dill crème fraîche, toast point
	\$45 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)
	<b>Hot</b>	Sassafras herb frites, Dijon aioli
	\$45 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
	<b>Premium, Late-Night Canapes</b>	Crispy chicken slider, pickle, spicy aioli
	\$54 per dozen	Wild mushroom sliders Mini village burger, Canadian prime beef, smoked cheddar, bourbon onion jam Sourdough grilled cheese Traditional poutine

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## 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, saffron tomato  
risotto, rapini, tomatillo caper salsa verde  
\$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 Anejo rum  
Olmeca Gold tequila

Premium Rail (1.5 oz.) \$13++  
Grey Goose vodka  
Hendricks gin  
Crown Royal Canadian whiskey  
Tromba tequila  
El Dorado rum  
Maker's Mark bourbon  
Glenlivet 12 Year scotch

Beer \$9.95  
Stella Artois, Peroni, 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

Paloma \$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



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food and drink bundles

# Standard Food & Drink Bundle – \$175 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)

Endive & watercress salad, pomelo, Anjou pear, walnut, sherry vinaigrette

Ontario lamb meatballs, tikka masala, chevre yogurt, crispy radish, basil cress

## Main, choice of

Canadian Atlantic salmon, saffron tomato risotto, rapini, tomatillo caper salsa verde

Giannone Farms chicken supreme, corn succotash, roasted sweet potato puree

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 Anejo rum

### **Beer**

Heineken

Corona

Peroni

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 – \$200 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)

Endive & watercress salad, pomelo, Anjou pear, walnut, sherry vinaigrette

Ontario lamb meatballs, tikka masala, chevre yogurt, crispy radish, basil cress

### **Main, choice of**

Canadian Atlantic salmon, saffron tomato risotto, rapini, tomatillo caper salsa verde

Giannone Farms chicken supreme, corn succotash, roasted sweet potato puree

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

Peroni

Stella Artois

### Spirits

Grey Goose vodka

Hendricks gin

Crown Royal Canadian whiskey

El Dorado rum

Tromba 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)

**Paloma** (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



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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

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