sassafraz

Wedding/Social Menus

Sassafraz Restaurant | 100 Cumberland Street, Toronto, Ontario M5R 1A6 | Telephone: 416-964-2222 or 416-964-0799 |
Email: dschott@sassafraz.ca

Canadian Atlantic Salmon

Event Menu One
$75 per person

Appetizers

- Soup – daily feature (vegetarian)
- Salad - Caesar salad, romaine lettuce, caper garlic dressing, cured egg, white anchovies, croutons, Parmigiano Reggiano

Mains

- Canadian Atlantic salmon, Ontario green peas, asparagus, fingerling potatoes, tomato beurre blanc
- Giannone farm chicken supreme, hazelnut romesco, green beans, charred green onion salsa verde, cherry tomato
- Spaghetti squash, Greek feta, tomatoes, pumpkin seed, orzo, wildflower honey

Desserts

- Flourless chocolate cake, cherry compote
- New York style cheesecake, strawberry compote

- Tea, coffee, ice water, breads

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Email: dschott@sassafraz.ca
Telephone: 416-964-2222 | 416-964-0799

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Event Menu Two

$85 per person

Appetizers

- Soup – daily feature (vegetarian)
- Salad - Caesar salad, romaine lettuce, caper garlic dressing, cured egg, white anchovies, croutons, Parmigiano Reggiano
- Mushroom risotto, shiitake, maitake, oyster, porcini, mushroom stock, Parmigiano, chervil

Mains

- Canadian Atlantic salmon, Ontario green peas, asparagus, fingerling potatoes, tomato beurre blanc
- Giannone farm chicken supreme, hazelnut romesco, green beans, charred green onion salsa verde, cherry tomato
- Spaghetti squash, Greek feta, tomatoes, pumpkin seeds, orzo, wildflower honey
- Wellington County beef striploin (10oz.), fingerling potatoes, collard greens, seasonal mushrooms, green chimichurri

Desserts

- Flourless chocolate cake, cherry compote
- New York style cheesecake, strawberry compote

- Tea, coffee, ice water, breads

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Event Menu Three

$99 per person

Appetizers

- Soup – daily feature (vegetarian)
- Salad - Caesar salad, romaine lettuce, caper garlic dressing, cured egg, white anchovies, croutons, Parmigiano Reggiano
- Mushroom risotto, shiitake, maitake, oyster, porcini, mushroom stock, Parmigiano, chervil
- Tuna & shrimp ceviche, lime cilantro aguachile, pomegranate, sweet potato, corn nuts, taro & plantain chips

Mains

- Canadian Atlantic salmon, Ontario green peas, asparagus, fingerling potatoes, tomato beurre blanc
- Giannone farm chicken supreme, hazelnut romesco, green beans, charred green onion salsa verde, cherry tomato
- Spaghetti squash, Greek feta, tomatoes, pumpkin seeds, orzo, wildflower honey
- Wellington County beef striploin (10oz.), fingerling potatoes, collard greens, seasonal mushrooms, chimichurri
- Muscovy duck breast, parsnip puree, maraschino reduction, sunchoke, sage

Desserts

- Flourless chocolate cake, cherry compote
- New York style cheesecake, strawberry compote

- Tea, coffee, ice water, breads

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Event Menu Four

$115 per person

First Course

- Soup – daily feature (vegetarian)
- Salad - Caesar salad, caper garlic dressing, cured egg, white anchovies, croutons, Parmigiano Reggiano

Second Course

- Mushroom risotto, shiitake, maitake, oyster, porcini, mushroom stock, Parmigiano, chervil
- Citrus salad, orange, grapefruit, fennel, escarole, pickled pearl onions, Kalamata dust, pecans
- Tuna & shrimp ceviche, lime cilantro aguachile, pomegranate, sweet potato, corn nuts, taro & plantain chips

Third Course

- Canadian Atlantic salmon, Ontario green peas, asparagus, fingerling potatoes, tomato beurre blanc
- Giannone farm chicken supreme, hazelnut romesco, green beans, charred green onion salsa verde, cherry tomato
- Spaghetti squash, Greek feta, tomatoes, pumpkin seeds, orzo, wildflower honey
- Wellington County beef striploin (10oz.), fingerling potatoes, collard greens, seasonal mushrooms, chimichurri
- Muscovy duck breast, parsnip puree, maraschino reduction, sunchoke, sage

Fourth Course

- Flourless chocolate cake, cherry compote
- New York style cheesecake, strawberry compote

- Tea, coffee, ice water, breads

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Passed Canapes

Cold Canapes
$45 per dozen

- Smoked salmon salad, green pea blini
- Jumbo shrimp, house cocktail sauce (dairy free)
- Compressed watermelon, pressed yogurt, white balsamic reduction, mint (vegetarian + gluten free)
- Avocado and tomato, chipotle vinaigrette, tostada (vegan)
- Harissa hummus, cucumber, olive, tajin (vegan + gluten free)
- Wild mushroom, pasrnip, salsa verde, puff pastry (vegan)

Hot Canapes
$45 per dozen

- Herbed arancini, fior di latte, pea puree (vegetarian)
- Mini crab cake, harissa aioli, dill (vegetarian)
- Pork & ricotta meatball, tomato, basil, Parmigiano Reggiano
- Truffle mac n'cheese spoon (vegetarian)
- Frenched chicken drumette, black vinegar glaze, crispy shallot (gluten free, dairy free)
- Bacon and cheddar croquette, chipotle aioli
- Sassafraz herbed frites, dijon aioli (vegetarian)

Premium / Late-Night Canapes
$54 per dozen

- Mini village burger, smoked cheddar, bourbon onion jam
- Chicken slider, pickle, chipotle aioli
- Sourdough grilled cheese (vegetarian)
- Traditional poutine (vegetarian)
- Beef tartare, crostini, horseradish creme, truffle oil

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Tasting Bowls (passed), Food Stations

Tasting Bowls

passed, contains 4-5 'forkfuls' of food

- Mac n' cheese, aged cheddar, truffle essence, panko crust
  $15 per bowl
- Penne, pecorino Romano, pureed tomato, black pepper, basil
  $15 per bowl
- Mushroom risotto, shiitake, maitake, oyster, porcini, mushroom stock, Parmigiano, chervil
  $10 per bowl
- Maple soy glazed Canadian Atlantic salmon, jasmine rice
  $15 per bowl

Stations

Canadian Cheeses + Carved Meat Board

- Mountainoak Gouda, 10yr Cheddar, La Sauvagine
- San Daniele prosciutto, chorizo, Bundnerfleisch
- Gherkins, olives, grainy mustard, apricot, saffron, jam, grapes, crostini
  $100/board (feeds 10)

Market Oysters

- Oysters, fresh horseradish, cocktail sauce, shallot mignonette
  $58 per dozen
- Sushi (Yamato)
  $70 dozen

Beef Striploin – carved

- Wellington County beef striploin, grilled vegetables, Dijon aioli, breads
  $30 per order (each order feeds 1 person)
- Seared lamb 'lollipops'
  (minimum order of 12 dozen),
  $120.00 per dozen

Flatbread Pizza Squares

- Margarita, tomato puree, mozzarella, basil
- Tomato puree, mozzarella, pesto chicken, roasted red bell pepper
  $54 per dozen

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

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Cocktails, Beer, Wine

Drinks

Non-alcoholic
Soft Drinks $4
Juices $8
Bottled Waters (750ml) $8
Mocktails $12

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
Bearface Canadian whiskey
Olmeca Atlos tequila
Bumbu rum
Glenlivet 12 Year scotch

Beer $10
Heineken, Peroni, Corona, Stella Artois

Signature Cocktails (2 oz.)

Mojito $18
Havana Club Añejo Reserva rum, muddled mint, fresh lime juice, soda water

Classic Martini $17
Absolut vodka or Beefeater gin, vermouth

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

Manhattan $16
Wisers whiskey, sweet vermouth, Campari

Negroni $19
Beefeater gin, sweet vermouth, Campari

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

Old Fashioned $19
Wisers whiskey, Angostura bitters, simple syrup

Spicy Paloma $18
Jalapeño infused Olmeca gold tequila, grapefruit juice, simple syrup, lime, soda water

Aperol Spritz $18
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 juice

Non-Alcoholic Wine + Cocktails

Sir James 101 Spritz $12
Tastes EXACTLY like Aperol spritz

Rhubarb Fizz $12
Speedlip garden 108, rhubarb shrub, lemon, soda

The Grove Margarita $12
Speedlip Gove 42, lime, agave, sea salt rim

Spicy Lady $12
Speedlip spice 94, grapefruit, lime

Sparkling Rose $11
Fresh and fruity rosehip tea & raspberry

Sparkling Riesling $11
Aromas and flavors of lime and green apple

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food and drink bundles

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Standard Food & Drink Bundle - $175 per person

Pre-Dinner Canapes
(select a maximum of 5 varieties)

Cold

- Smoked Salmon salad, green pea blini
- Jumbo shrimp, house cocktail sauce (dairy free)
- Compressed watermelon, pressed yogurt, white balsamic reduction, mint (vegetarian, gluten free)
- Avocado and tomato, chipotle vinaigrette, tostada (vegan)
- Harissa hummus, cucumber, olive, tajin (vegan, gluten free)
- Wild mushroom, parsnip, salsa verde, puff pastry (vegan)

Hot

- Herbed arancini, fior fi latte, pea puree (vegetarian)
- Mini crab cake, harissa aioli, dill
- Pork & ricotta meatball, tomato, basil, Parmigiano Reggiano
- Truffle mac n'cheese spoon (vegetarian)
- Frenched chicken drumette, black vinegar glaze, crispy shallot (gluten free, dairy free)
- Bacon and cheddar croquette, chipotle aioli
- Sassafraz herbed frites, dijon aioli (vegetarian)

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)
- Caesar salad, romaine lettuce, caper garlic dressing, cured egg, white anchovies, croutons, Parmigiano Reggiano
- Mushroom risotto, shiitake, maitake, oyster, porcini, mushroom stock, Parmigiano, chervil

Main, choice of

- Canadian Atlantic salmon, Ontario green peas, asparagus, fingerling potatoes, tomato beurre blanc
- Giannone farm chicken supreme, hazelnut romesco, green beans, charred green onion salsa verde, cherry tomato
- Spaghetti squash, Greek feta, tomatoes, pumpkin seeds, orzo, wildflower honey
- Wellington County beef striploin (10oz.), fingerling potatoes, collard greens, seasonal mushrooms, chimichurri

Dessert, choice of

- Flourless chocolate cake, cherry compote
- New York style cheesecake, strawberry compote

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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

Olmeca gold tequila

Havana Club Añejo rum

Beer

Heineken

Corona

Peroni

Stella Artois

White Wine (select one)

Pinot Grigio, Geografico, delle Venezie DOC, Veneto, Italy

Crisp green apple and citrus mingle with refreshing floral notes.

Sauvignon Blanc, Stoneburn, Marlborough, New Zealand

Wonderfully aromatic with pink grapefruit and guava. Mouth-watering and rich.

Chardonnay, Tawse, Niagara Peninsula, Ontario

A wonderful Niagara Chardonnay boasting citrus and orchard fruit supported by toasty oak.

Red Wine (select one)

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

Wine Enthusiast "best buy" five consecutive years. Soft, smooth, and delicious!

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

Delicious ripe red cherry and strawberry.

Primitivo, Vigneti del Salento, 'I Muri', IGI Puglia, Italy

Warm, ripe, dark fruit, hint of prune and cocoa, and a yummy mouth-watering palate.

Non-Alcohol

Soft drinks, juices, ice water

Premium Food & Drink Bundle – $200 per person

Pre-Dinner Canapés

(select a maximum of 5 varieties)

Cold

- Smoked salmon salad, green pea blini
- Jumbo shrimp, house cocktail sauce (dairy free)
- Compressed watermelon, pressed yogurt, white balsamic reduction, mint (gluten free)
- Avocado and tomato, chipotle vinaigrette, tostada (dairy free)
- Harissa hummus, cucumber, olive, tajin (vegan, gluten free)
- Wild Mushroom, parsnip, salsa verde, puff pastry (vegan)

Hot

- Herbed arancini, fior di latte, pea puree (vegetarian)
- Mini crab cake, harissa aioli, dill
- Pork & ricotta meatball, tomato, basil, Parmigiano Reggiano
- Truffle mac n'cheese spoon (vegetarian)
- Frenched chicken drumette, black vinegar glaze, crispy shallot (gluten free, dairy free)
- Bacon and cheddar croquette, chipotle aioli

Late-Night Eats (select a maximum of 3 varieties)

- Mini village burger, smoked cheddar, bourbon onion jam
- Chicken slider, picker, chipotle aioli
- Sourdough grilled cheese (vegetarian)
- Traditional poutine (vegetarian)
- Beef tartare, crostini, horseradish creme, truffle oil

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)
- Caesar salad, romaine lettuce, caper garlic dressing, cured egg, white anchovies, croutons, Parmigiano Reggiano
- Mushroom risotto, shiitake, maitake, oyster, porcini, mushroom stock, Parmigiano, chervil

Main, choice of

- Canadian Atlantic salmon, Ontario green peas, asparagus,
- fingerling potatoes, tomato beurre blanc
- Giannone farm chicken supreme, hazelnut romesco, green beans, charred green onion salsa verde, cherry tomato
- Spaghetti squash, Greek feta, tomatoes, pumpkin seeds, orzo, wildflower honey
- Wellington County beef striploin (10oz.), fingerling potatoes, collard greens, seasonal mushrooms, chimichurri

Dessert, choice of

- Flourless chocolate cake, cherry compote
- New York style cheesecake, strawberry compote

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Premium Food & Drink Bundle – continued

Beverage selections

Spirits

Grey Goose vodka

Hendricks gin

Bearface Canadian whiskey

Olmeca Altos tequila

Bumbu rum

Glenlivet 12 Year scotch

Beer

Heineken

Corona

Stella Artois

Perioni

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)

Spicy Paloma (Jalapeño infused Olmeca gold tequila, grapefruit juice, simple syrup, lime, soda water)

Mighty Caesar (Absolut vodka, celery bitters)

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)

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Premium Food & Drink Bundle – continued

Beverage selections

Sparkling

Prosecco, Serenissima, Veneto, Italy

Pale straw yellow colour, intense fruit aromas and a creamy texture.

White Wine (select one)

Pinot Grigio, Geografico, delle Venezie DOC, Veneto, Italy

Crisp green apple and citrus mingle with refreshing floral notes.

Sauvignon Blanc, Stoneburn, Marlborough, New Zealand

Wonderfully aromatic with pink grapefruit and guava. Mouth-watering and rich.

Chardonnay, Tawse, Niagara Peninsula, Ontario

A wonderful Niagara Chardonnay boasting citrus and orchard fruit supported by toasty oak.

Red Wine (select one)

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

Wine Enthusiast "best buy" five consecutive years. Soft, smooth, and delicious!

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

Delicious ripe red cherry and strawberry.

Primitivo, Vigneti del Salento, 'I Muri', IGI Puglia, Italy

Warm, ripe, dark fruit, hint of prune and cocoa, and a yummy mouth-watering palate.

Non-Alcohol

Soft drinks, juices, ice water

event wines

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Event Wines

Sparkling, Champagnes

Prosecco, Serenissima, Veneto, Italy $66
Pale straw yellow colour, intense fruit aromas and a creamy texture.

Tawse Sparkle Beamsville Bench, Ontario $56
Riesling beams with fragrant florals, honeyed apples, and a lustrous drive of citrus.

47 Anno Domini Bio, Spumante Rosato, Veneto, Italy $68
Vegan friendly. Refreshing nose of red berries, toast and lovely a palate of creamy raspberry.

Tarlant, Brut Reserve, Champagne, France $99
Extended maturation in the winery brings creamy complexity and mature fruit.

Veuve Clicquot Ponsardin, Brut $158
Rich and elegant — our most popular Champagne. Celebrate!

Louis Roederer, Brut Premier $179
Primarily sourced from the 2020 harvest blended with reserve wines dating back as far as the 2010 vintage.
Nectarine, lemon, sugared almond and wheat perfume the bouquet giving way to a luxurious, velvety palate
that is concentrated and long. Roederer is one of the few remaining family-run houses in Champagne.

Rosés

Tawse Rosé, Niagara Escarpment, Ontario $48
Delicious palate of honeydew melon, rhubarb and red cherries.

2020 Domaine La Grande Bauquiere 'Altitude 1101', Provence, France $67
Sun-kissed and thirst-quenching Provençal rosé. Generous style with lovely apricot and peach.

2023 Frico Rosato, Tuscany, Italy $61
Lip smacking, fresh, and fun rosé. Look for bright cherry notes and herbaceous complexity.

Whites

Pinot Grigio, Geografico, delle Venezie DOC, Veneto, Italy $50
Crisp green apple and citrus mingle with refreshing floral notes.

Riesling,Tawse, Niagara Escarpment, Ontario $48
Bright, clean, and fresh. Deliciously juicy palate of candied lemon & white blossom.

Chardonnay, Tawse, Niagara Peninsula, Ontario $58
A wonderful Niagara Chardonnay boasting citrus and orchard fruit supported by toasty oak.

Sauvignon Blanc, Stoneburn, Marlborough, New Zealand $66
Wonderfully aromatic with pink grapefruit and guava. Mouth-watering and rich.

Chardonnay, Domaine Bachelier, Chablis, Burgundy, France $118
Racy, crisp, flinty palate with delicate citrus lemon, grapefruit, and almond.

Reds

Cabernet Franc, Cave Spring, VQA, Niagara Peninsula, Canada $47
Deliciously soft and super yummy with bright cherry, ripe cassis, dark berry, and spice.

Tempranillo, Domino de Punctum, La Mancha, Spain $53
Delicious ripe red cherry and strawberry.

Primitivo, Vigneti del Salento, 'I Muri', IGT Puglia, Italy $57
Warm, ripe, dark fruit, hint of prune and cocoa, and a yummy mouth-watering palate.

Grenache blend, Domaine du Seminaire, Rhone, France $67
Classically styled Southern Rhône blend. Ripe red fruits and herbaceous.

Sangiovese, Tenute Piccini, Chianti DOCG, Tuscany, Italy $57
Wine Enthusiast "best buy" five consecutive years. Soft, smooth, and delicious!

Organized Crime, 'Pipe Down' Meritage, VQA, Beamsville Bench, Ontario (Cabernet Sauvignon, Cabernet Franc, Petit Verdot + merlot grapes) $72
A rich mix of Cabernet Sauvignon, Cabernet Franc, Petit Verdot, and Merlot work synergistically to deliver black currant, blueberry, barrel spice and floral violet.

Nebbiolo, Tenuta di Martucino, Barolo, Piedmont, Italy $120
Ethereal and intense. Violet, cherry, spices (cinnamon, cloves), black pepper, leather.

Regio Cantina 'Campo Melograno' Aglicanico del Vulture Riserva DOCG, Basilicata, Italy $114
An absolutely delicious wine. Aglianico is often called the Nebbiolo of the Southern Italy because of its generous structure and ability to gracefully develop with age. Expect blackberry jam, Marasca cherry, dried purple flowers, Mediterranean herbs, coffee and cocoa, followed by a firm, full-bodied palate that finishes long.

Pinot Noir, Bachelder, Parfum, VQA Niagara, Ontario $64
Elegantly styled Niagara Pinot, silky texture with ripe black and red raspberry.

Shiraz, Langmeil, 'Valley Floor' Barossa, Australia $110
Elegantly styled Niagara Pinot, silky texture with ripe black and red raspberry.

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