



## THE HISTORY

Originally opened in 1930 as Eaton's Seventh Floor, The Carlu was spearheaded by businessman Timothy Eaton. Lady Eaton, who aspired to bring high society and world-class culture to Toronto, was actively involved in the planning and design of Eaton's College Street and the Seventh Floor. To realize her desire for style and elegance, she commissioned famed French architect, Jacques Carlu.

Carlu was renowned for his masterpieces in the Art Moderne style, known as streamlined monumentalism for its clean lines and grand scale. The Seventh Floor exemplified this style in every element, including the colour palette, architectural details, artwork, room appointments, as well as the glorious Lalique fountain gracing the centre of The Round Room. In fact, it is said that the sheer beauty and unique shape of The Round Room may have inspired the design of The Rockefeller Center's iconic Rainbow Room.

In 2003, the space at 444 Yonge St. in College Park was reopened as The Carlu event venue after an extensive restoration. Now recognized as one of Toronto's best examples of Art Moderne architecture, The Carlu has been designated as a National Historic Site of Canada. It has played host to royalty on several occasions as the preferred space for high profile social fetês, conventions, and corporate celebrations.


- Sky Room candle wall
- Round Room round dance floor
- Concert Hall uplit staircase
- Red carpet


## WHAT'S INCLUDED

The following are included with your booking:

- Service staff
- Standard black linens
(tablecloths \& napkins)
- $60^{\prime \prime}$ round tables \& $30^{\prime \prime}$ cruiser tables
- Leather dining chairs
- Dinnerware, table flatware, glassware \& barware
- Candles
- Table numbers
- Select in-house seating

VENUE COSTS

Your event specialist will work with your vision and budget. Room rentals and minimum spend requirements vary by day of the week and the timing of your event.

OTHER COSTS TO CONSIDER

- Audiovisual components
- Coat check
- Event insurance
- Venue security
- Additional lounge/soft seating
- Cake \& cupcake service fees
- $\$ 400$ for on-site ceremonies
- SOCAN legislated music fee (government-mandated)
- RE:SOUND legislated music fee (government-mandated)



## QUICK FACTS

- Located in downtown Toronto at the corner of Yonge \& College
- Direct TTC access
- Underground public parking for 1,100 vehicles
- 47,532 square feet
- Two freight elevators and one loading dock
- Two guest elevators
(with potential access to four)
- Full backstage with dressing rooms and green room
- State-of-the-art AV capabilities
- In-floor power available for food stations, trade show booths, etc.




## EVENT VENUES

## CA <br>  <br> U

444 Yonge Street, 7th Floor
Toronto, ON M5B 2H4 • 416.364.1211
oliverbonacinievents.com • events@oliverbonacini.com

Last Updated: June 2023

## BREAKFAST

# BREAKFAST BUFFET 

## continental light

Freshly Squeezed Orange Juice
O\&B Artisan Assorted Croissants \& Danishes
Assorted Yoghurt
Butter \& Fruit Preserves
Market Fresh Whole Fruit
Freshly Brewed Coffee \& Selection of Teas
22.

## wellness breakfast

## Power Breakfast Smoothies

Freshly Squeezed Orange \& Cranberry Juice
Müesli Station (Yoghurt Station)
House Granola, Fruit Yoghurt, Toasted Nuts, Hemp Seeds, Chia Pudding, Dried Fruit, Brown Sugar, Honey, Mixed Berries
Selection of Breakfast Muffins, Banana Bread \& Fruit Preserves Sliced Fruit \& Berries

Freshly Brewed Coffee \& Selection of Teas
32.

## hot breakfast

Freshly Squeezed Orange Juice, Cranberry Juice \& Chef's Juice of the Day
Scrambled Eggs with Fine Herbs
Maple-cured Bacon
Artisanal Sausages
Fried Heirloom Potato
Roasted Tomato \& Parmigiano-Reggiano
O\&B Artisan Assorted Croissants \& Danishes
Assorted Yoghurts
Sliced Fruit \& Berries
Freshly Brewed Coffee \& Selection of Teas
37.
*gluten-free, vegetarian or vegan options available

## traditional continental

Freshly Squeezed Orange Juice \& Cranberry Juice
O\&B Artisan Assorted Croissants \& Danishes
Selection of Breakfast Muffins
Assorted Yoghurt
Hard-boiled Eggs with Chives \& Smoked Paprika
Market Fresh Fruit Salad, Berries \& Mint
Berries \& Fruit Preserves
Freshly Brewed Coffee \& Selection of Teas 26.

## deluxe continental

Freshly Squeezed Orange Juice, Cranberry Juice \& Chef's Juice of the Day

Assorted Bagels
Smoked Salmon, Capers, Arugula, Sunflower Sprouts, Lemon \& Dill Cream Cheese, Sliced Tomatoes
Chef-inspired Baked Egg Bites
O\&B Artisan Assorted Croissants \& Danishes
Butter \& Fruit Preserves
Sliced Fruit \& Berries
Freshly Brewed Coffee \& Selection of Teas
36.
the carlu executive breakfast
Freshly Squeezed Orange Juice, Cranberry Juice \& Chef's Juice of the Day
Eggs Benedict with Canadian Bacon, Cheddar Scone \& Chive Hollandaise
Maple-cured Bacon
Artisanal Sausages
Fried Heirloom Potato
Roasted Tomato \& Parmigiano-Reggiano
Assorted Bagels
Smoked Salmon, Capers, Arugula, Sunflower Sprouts, Lemon \& Dill Cream Cheese
O\&B Artisan Assorted Croissants \& Danishes
Selection of Breakfast Muffins
Sliced Fruit \& Berries
Freshly Brewed Coffee \& Selection of Teas
46.

## BREAKFAST ENHANCEMENTS

à la carte
priced per piece
Individual Fruit Yoghurt (V, GF) ..... 3.
Chef-inspired Mini Quiche (V) ..... 4.
Fresh Whole Fruit (v) ..... 4.
Sliced Banana Bread (v) ..... 4.
Savoury Egg Bites (V) per dozen ..... 44.
Breakfast Muffins (V)per dozen44.
Assorted Danishes (v)
per dozen ..... 44.
Mixed Platter of Croissants, Danishes \& Muffins (v) per dozen ..... 44.
Freshly Baked Butter Croissants (v) per dozen46.
priced per person
Market Fruit Salad (V, GF) ..... 7.
Brioche Cinnamon French Toast (v) ..... 8.
Blueberry Buttermilk Pancakes with Maple Syrup (v) ..... 9.
Smoked Salmon with Shaved Fennel, Capers \& Lemon (GF) ..... 9.
Sliced Fruit \& Berries (V, GF) ..... 10.
Eggs Benedict with Canadian Bacon ..... 11.
hot \& cold cereal baronly available as an add-on $\cdot$ select one $\cdot$ priced per person $\cdot$ minimum 20 persons
Steel-cut Hot Oatmeal Brown Sugar, Punpkin, Sunflower \& Hemp Seeds, Dried Fruits \& Berries, Dark Chocolate ..... 8.
House made Granola Fresh \& Dried Fruit, Toasted Nuts, Yoghurt ..... 8.
Chia Seed \& Yoghurt Pudding Toasted Coconut, Seeds \& Nuts, Berries, Honey ..... 8.
Assorted Classic Breakfast Cereals \& Müseli Whole Milk, Fruits \& Berries, Various Garnishes ..... 8.

## BREAK TIME



# BREAK TIME 

priced per person

## sweet \& salty

Assorted Cookies \& Brownies
Rice Crispy Squares
Mixed Nuts
Bits \& Bites
Popcorn
Chips
Freshly Brewed Coffee \& Selection of Teas 15.
veggies, chips \& dip

Creamy Turmeric Hummus (V)
Smoky Baba Ghanoush (v)
Creamy Tzatziki (V)
Tortilla Chips (v)
Vegetable Crudités (V)
Freshly Brewed Coffee \& Selection of Teas
18.
healthy \& smart

Selection of Fresh \& Healthy Juices
Energy Power Balls
Granola Bars
Seasonal Whole Fruit
Freshly Brewed Coffee \& Selection of Teas 18.

## coffee, donuts \& cake

Selection of Housemade Donuts \& Coffee Cakes
Freshly Brewed Coffee \& Selection of Teas
16.

## artisanal flatbread

Chef's Selection of Assorted Flatbreads
Meat, Veggie, Margherita \& Custom Creations
Freshly Brewed Coffee \& Selection of Teas
18.
hipster juice bar

Selection of Cold-pressed Juices \& Healthy Beverages
Artisanally Crafted with Optimum Health Benefits for the Mind, Body \& Soul
Freshly Brewed Coffee \& Selection of Teas
17.
candy tuck shoppe

Candy Bars
Assorted Movie Candy
Cookies
Brownies
Chips
Popcorn
Salty Snacks
Freshly Brewed Coffee \& Selection of Teas
16.
cheese, spreads \& charcuterie

Selection of Artisanal Cheeses, Charcuterie, Crackers, Flatbreads, Chutneys, Mustards, Vegetarian Spreads with Various Accoutrements
Freshly Brewed Coffee \& Selection of Teas
22.

## COFFEE BREAK ADDITIONS <br> priced per dozen

Coffee Cakes ..... 36.
Sliced Banana Bread ..... 36.
Assorted Biscotti ..... 37.
Assorted Madeleines ..... 37.
Assorted Freshly Baked Cookies ..... 39.
Mixed Cookie \& Brownie Platter ..... 42.
Breakfast Muffins ..... 44.
Freshly Baked O\&B Artisan Butter Croissants ..... 44.
Assorted Donuts ..... 46.
Chocolate Brownies ..... 46.
Assorted French Macarons ..... 49.
Vegan Chocolate Cupcakes (VG) ..... 49.


# LUNCH BUFFET 

priced per person

## the carlu deli

minimum 25 persons

Winter Cabbage Slaw Carrot, Pomegranate, Mint, Apple Cider Dressing (v, gF, DF)
Farfalle Pasta Salad Roasted Squash, Dried Cranberries, Baby Spinach, Feta Cheese, Oregano, Red Wine Vinaigrette (v)
The Carlu Reuben Steamed Beef Brisket, Swiss Cheese, Sauerkraut, Russian Dressing, Marble Rye
Variety of Chef-inspired Meat \& Vegetarian Sandwiches
Kosher Dills, Cornichons, Peperoncini, Marinated Olives
Pickled Vegetables (V, GF, DF)
Platters of Cookies \& Brownies
Fruit Salad
Freshly Brewed Coffee \& Selection of Teas
44.

## the carlu classic

minimum 25 persons

Chicory Chopped Salad Cucumber, Peppers, Cherry Tomatoes, Radishes, Chickpeas, Citrus Dressing (v, GF, DF)
Iceberg Wedge Salad Cured Tomato, Pomegranate, Crispy Lentils, Avocado, Creamy Blue Cheese Dressing (v, GF)
Whole Roast Chicken Lemon, Chili, Tarragon (GF, DF)
Slow-cooked Atlantic Salmon Wild Rice Pilaf, Charred Orange Emulsion (GF, DF)
Roasted Winter Vegetable Ragoût Baby Kale, Creamy Polenta (v, GF, DF)
Crispy Brussels Sprouts Pine Nuts, Sweet Mustard Aïoli (v, GF, DF)
O\&B Sweet Treats
Freshly Brewed Coffee \& Selection of Teas
49.

# LUNCH BUFFET <br> priced per person 

## the college park lunch

minimum 25 persons

Grilled Baguette \& Tomato Bruschetta Red Onion, Aged Balsamic, Basil (v, DF)
Cannellini Bean Salad Kale, Celery, Sweet Peppers, Radish, Aged Red Wine Vinaigrette (V, GF, DF)
Organic Mixed Salad Greens Shaved Roots \& Shoots, White Balsamic Vinaigrette (V, GF, DF)
Chicken Cacciatore Fennel, Mushrooms, Green Olives, Red Wine Tomato Sauce, Thyme (GF, DF)
Baked Arctic Char Crispy New Potatoes, Salsa Verde (GF, DF)
Mezzi Rigatoni Pasta Kale, Pesto, Extra Virgin Olive Oil, Parmigiano-Reggiano (v)
Seasonal Winter Greens Chili \& Citrus Gremolata (v, GF, DF)
O\&B Sweet Treats
Freshly Brewed Coffee \& Selection of Teas
55.

## the glenn gould lunch

minimum 25 persons

Winter Bean, Chicory \& Chickpea Salad Pickled Red Onion, Baby Arugula, Fennel, Cucumber, Clementine,
Lemon Herb Dressing (v, GF, DF)
Roasted Squash \& Edamame Salad Watercress, Feta, Pickled Beets, Toasted Pepitas, Maple Cider Dressing (V, GF)
Marinated \& Grilled Skirt Steak Chimichurri Sauce (GF, DF)
Birch Syrup Glazed Atlantic Salmon Braised Savoy Cabbage, Mustard Sauce (GF)
Lemon \& Herb-marinated Chicken Paillard Sherry, Parsley \& Caper Sauce (GF)
Grilled Vegetable Ratatouille Eggplant, Peppers, Zucchini, Red Onion, Light \& Zesty Tomato Sauce (V, GF, DF)
Smashed Fried New Potatoes Charred Rapini, Roasted Garlic \& Dijon Dressing (v, gF, DF)
O\&B Sweet Treats
Freshly Brewed Coffee \& Selection of Teas
60.

# LUNCH BUFFET 

priced per person

## the carlu executive lunch

minimum 20 persons

Black Barley \& Vegetable Chopped Salad Sunflower Sprouts, Feta, Baby Arugula, Citrus Vinaigrette (V)
Shaved Cauliflower, Endive \& Radicchio Salad Charred Aleppo Peppers, Raisins, Pistachios, Aged Cider Vinaigrette (V, GF, DF)
Organic Mixed Greens Shaved Roots, Sprouted Lentils, Creamy Herb Dressing, Puffed Wild Rice (v, GF)
Braised Beef Short Rib Buttermilk Whipped Potato Purée, Cabernet Sauvignon Jus (GF)
Marinated Whole Roast Chicken Charred Rapini, Lemon Garlic Tzatziki (GF)
Grilled Swordfish Steaks Roasted Fennel \& Baby Spinach, Chili Romesco Sauce (GF, DF)
Roasted Heirloom Carrots Vadouvan Spice, Coconut Yoghurt (v, GF, DF)
Fresh Casarecce Pasta Fire-roasted Tomato Sugo, Arugula, Basil, Chilies, Parmigiano-Reggiano (v)
O\&B Sweet Treats
Freshly Brewed Coffee \& Selection of Teas
68.

## add-on soup station

select one • minimum 20 persons

Butternut Squash Bisque Spiced Coconut Yoghurt, Crispy Pepitas (v, GF, DF)
5.

Northern Woods Mushrooms Truffle Cream, Enoki Mushrooms, Chives (V, GF)
5.

Tortilla Crispy Tortilla, Charred Corn, Cilantro (v, DF)
5.

Curry Red Lentil Apricot, Toasted Coconut, Chilies, Cilantro (V, GF, DF)
Seafood Chowder Shrimp, Bay Scallops, Goldfish Crackers (GF)

# PLATED LUNCH <br> priced per person 

## express menu 1

Lemon \& Cilantro Marinated Chicken Paillard Spiced Couscous, Charred Vegetables, Mint Yoghurt
Chocolate Chestnut Torte White Wine Poached Pears, Vanilla Crème Légère, Cranberries
Freshly Brewed Coffee \& Selection of Teas
51.

## express menu 2

Grilled Ontario Flat Iron Steak Heirloom Tomato Salad, Watercress, Aged Balsamic Dressing (GF, DF) Brûléed Lemon Bar Wild Blueberries, Pink Peppercorn Meringue, Toasted Coconut Crumble
Freshly Brewed Coffee \& Selection of Teas
58.

## express menu 3

Slow-cooked Atlantic Salmon Winter Beans, Vegetable \& Edamame Ragoût, Gazpacho Vinaigrette (GF, DF) O\&B Artisan Butter Tart Berry Compote, Lemon Crème Fraîche
Freshly Brewed Coffee \& Selection of Teas
56.

Please note that all express menus are fixed. No substitutes are permitted.

## CANAPÉS



## CANAPÉS

priced per piece • minimum one dozen per selection

## vegetarian

Gochujang-glazed Crispy Tofu Toasted Sesame Seeds (VG, DF) ..... 4.Chickpea Fries Smoked Eggplant \& Tomato Caviar (VG, gF, DF)Fried Truffle Mac \& Cheese Smoked Pepper Ketchup
4.
Buffalo Cauliflower Bites Yoghurt Ranch Dipping Sauce ..... 4.Spiced Lentil Fritter Curried Coconut Yoghurt, Mint (VG, GF, DF)Vietnamese Cold Roll Passion Fruit, Sweet Chili (minimum 100 pieces) (VG, GF, DF)
Curried Cauliflower Tabbouleh Apricot Dressing, Candied Pistachios, Brown Rice Crisp (VG, DF) ..... 4.
4.Vegetarian Maki (minimum 100 pieces) (VG, DF)
Hoisin Organic Tofu Bao Bun Grilled Pineapple, Miso Cashew Crema, Cilantro Radish Slaw ..... 4.Fresh Ricotta \& Drunken Fig Bruschetta Lavender Honey, Toasted Walnuts4.
Cheddar Beignets Sesame \& Chili Dressing ..... 4.
Jackfruit Carnitas Tacos Avocado Tomatillo Crema, Crunchy Slaw, Corn Taco (GF) ..... 4.504.
Mushroom Empanadas Charred Tomatillo Salsa Verde
Kimchi Poutine Squeaky Curds, Sriracha Aïoli, Scallion (GF) ..... 5.
seafood
Canada's Finest East Coast Oysters Classic Accompaniments (GF, DF) ..... 4.25
Poached Shrimp Cocktail Bloody Caesar Cocktail Sauce (GF, DF) ..... 4.25
Salmon Tartare Pickled Ginger, Daikon, Mirin, Puffed Rice Cracker (GF, DF) ..... 4.50
Fogo Island Fish Taco Avocado Lime Crema, Roasted Tomatillo Jalapeño Dressing, Radish \& Coriander Slaw ..... 4.50
Crispy Crab Fritter Chili Rémoulade Sauce ..... 4.50
Tempura Tiger Shrimp Yuzu Kosho Dipping Sauce (DF) ..... 4.50
Ahi Tuna Crudo Passion Fruit, Coconut, Nori, Pineapple (GF, DF) ..... 5.
Ponzu-glazed Tuna Lemonade, Fruit \& Avocado Purée, Taro Crisp (DF) ..... 5.
Gin \& Beetroot Cured Salmon Sour Cream, Fennel Pollen, Pumpernickel (DF) ..... 5.
Blue Crab \& Heart of Palm Apple, Anaheim Pepper, Citrus, Cucumber Cup (GF, DF) ..... 5.50
Seared Scallop Padrón Pepper Romesco Sauce (DF, GF) ..... 5.50
East Coast Lobster Salad Espelette Aïoli, Tarragon, Caviar, Melba Toast ..... 7.
Northern Divine Sturgeon Caviar Blini, Crème Fraîche ..... 12.

Not sure what to select?
Chef will create a seasonally inspired selection of four canapés per person, which will include a variety of vegetarian, seafood and meat creations at 16.

## CANAPÉS

priced per piece • minimum one dozen per selection

## meat

Chicken Potsticker Sesame Chili Gyoza Sauce ..... 4.50
Spiced Pork Belly Bao Kimchi Aioli, Cucumber \& Daikon Slaw ..... 4.50
Beef \& Enoki Mushroom Carpaccio Truffle Aïoli, Aged Balsamic, Cold-pressed Olive Oil, Baby Arugula (GF, DF) ..... 4.50
Korean Beef Bulgogi Kimchi, Asian Pear, Baby Gem Lettuce, Yuzu Aïoli (GF, DF) ..... 4.50
Pineapple Chicken Satay Lemongrass \& Pink Peppercorn Glaze (GF) ..... 4.50
Buttermilk Fried Chicken Blue Cheese Ranch \& Chili Maple Glaze ..... 4.50
Gaucho Jerk Chicken Empanada Chimichurri (DF) ..... 4.50
New York Steak Stick Charred Strip Loin, Caper Rémoulade (GF, DF) ..... 4.75
Duck Croquette Confit Leg, Cranberry Sauce (DF) ..... 4.75
The Carlu Beef Tartare Shallots, Caper, Dijon, Cornichon, Cured Egg, Grilled Bread ..... 5.
Lamb Kofta Harissa, Cumin, Mint Yoghurt (Gf) ..... 5.
Beef Slider Aged Cheddar, Carlu Special Sauce, Lettuce, Pickle, Artisanal Bun ..... 5.
Roast Ontario Lamb Loin Salsa Verde, Smoked Salt (GF) ..... 7.

Not sure what to select?
Chef will create a seasonally inspired selection of four canapés per person, which will include a variety of vegetarian, seafood and meat creations at 16.

## DINNER



## DINNER

## soups

Cinderella Squash Ginger, Nice Spice Cream, Toasted Pecan Crumble (v) ..... 14.
Cauliflower Purée Saffron Crema, Cilantro \& Cauliflower Couscous (v, GF) ..... 14.
Red Lentil Apricot \& Coconut Purée, Cilantro, Chilies (V, GF, DF) ..... 14.
Northern Woods Mushroom Enoki Mushrooms, Truffle Cream, Chervil (v,GF) ..... 15.
Lobster Bisque Cognac, Tarragon Chantilly, Poached Lobster ..... 25.
salads \& starters
Seasonal Mixed Field Geens Shaved Crudités, Puffed Wild Rice, White Balsamic Dressing (v, Gf, DF) ..... 15.
Grilled Radicchio \& Endive Salad Pistachios, Orange, Fennel, Champagne Dressing (v, gF, DF) ..... 15.
Roasted Squash \& Baby Spinach Salad Feta, Pickled Red Onions, Toasted Pine Nuts, Creamy Herb Dressing (Vg, GF) ..... 16.
The Carlu Vegetable Salad Raw \& Charred Vegetables, Milk Mayo, Tomatillo Green Goddess Dressing (v, gF) ..... 17.
Baby Gem Caesar Salad Crispy Pancetta, Hen's Egg, White Anchovies, Puy Lentils, Creamy Dressing ..... 17.
Roasted \& Pickled Beetroot Salad Goat Cheese Mousse, Baby Arugula, Toasted Sunflower Seeds, Aged Sherry Vinaigrette (Gf) ..... 18.
Roasted Tomato \& Ricotta Tartlet Olive Tapenade, Basil, Winter Green Salad ..... 18.
Birch Syrup Cured Steelhead Trout Crème Fraîche, Dill, Pickled Cucumber, Pumpernickel ..... 19.
Twice-baked Goat Cheese Soufflé Roasted Cauliflower, Pumpkin Seeds (V) ..... 19.
Burrata Citrus Green Salad Toasted Pine Nuts, Radish, Blood Orange Dressing, Sourdough Crostini ..... 21.
Crab Salad Grapefruit, Heart of Palm, Avocado, Sweet Greens, Makrut Lime Aïoli (GF)24.
Poached Lobster Salad Celery, Mango, Yuzu Aïoli ..... 27.
Seared Tuna Loin Black Olive Dust, Smoked Romesco Sauce, Purple Potato Salad (GF, DF) ..... 26.

## pasta

served as a mid-course • all pasta is housemade by $O \& B$

Penne Pomodoro Sugo, Basil, Grana Padano (v)
18.

Fusilli Basil Pesto, Cured Tomato, Grana Padano (v)
22.

Mezzi Rigatoni Ragu alla Bolognese, Chili, Grana Padano 25.

# DINNER 

## fish

Slow-cooked Heritage Salmon Winter Bean \& Edamame Ragoût, Charred Gazpacho Vinaigrette (GF, DF)<br>Grilled Sustainable Swordfish Grilled Vegetable Ratatouille, Charred Padrón Peppers, Purple Potato Crisps (GF, DF)

## meat

Chicken Suprême Apricot Couscous, Harissa-spiced Carrots, Saffron Yoghurt
Chicken Suprême Winter Succotash, Charred Kale, Salsa Verde (GF, DF)
Marinated Cornish Hen Braised Puy Lentils, Squash, Honey Mushrooms, Tarragon Jus (GF, DF)
Braised Beef Short Ribs Creamed Semolina \& Spinach, Red Onion Relish, Broccoli Rabe, Biff's Juicy Red Jus
Roast Duck Breast Parsnip Purée, Brussels Sprouts, Fat Fried Potatoes, Berry Gastrique (GF, DF)
Ontario Beef Strip Loin Creamy Pomme Purée, Crispy Sunchokes, Seasonal Greens, Red Wine Jus (GF)
Roast Lamb Loin Charred Eggplant Purée, Grilled Ratatouille, Baby Spinach (GF, DF)
Ontario Beef Tenderloin Porcini-dusted, Squash Purée, Roasted Potatoes, Baby Carrots, Seasonal Greens, Merlot Jus* (GF) Ontario Beef Tenderloin Buttermilk Whipped Potato, Grilled Rapini, King Oyster Mushrooms, Foie Gras Jus* (GF) 40.
40.
42.
50.
52.

55
60.
60.
64.

* add sustainable jumbo shrimp for 14.


## vegetarian

Spiced Cauliflower Steak Stewed Peppers, Saffron Yoghurt, Pomegranate, Crispy Chickpeas (V, GF)
Baked Thai Tofu Makrut Lime, Coconut, Shiitake Mushrooms, Long Beans, Cilantro (v, DF)
Persian Stuffed Baby Eggplant Peppers, Tomato, Cauliflower, Tahini, Feta, Pomegranate (v, GF)
Root Vegetable Pavé Carrot Purée, Crispy Roots, Seasonal Greens (v, GF)

# DINNER 

priced per person

## enhancements

for the table

| Marinated Olives Artisan Mixed Olives, Lemon, Rosemary, Garlic (VG, GF) | 4. |
| :--- | ---: |
| Antipasto Vegetable Platter Marinated Mushrooms, Artichokes, Chili Eggplant, Cured Tomatoes (V, GF) | 6. |
| Charcuterie Selection of Cured Meats, Marinated Olives, Mustards, Cornichons, Pickled Onion, O\&B Artisan Breads | 8. |
| Cheese Plates Chef's Selection of Canadian Cheeses, Seasonal Fruit Compotes \& Chutneys, | 10. |
| Grapes, Dried Fruits, Nuts, Crackers, Breads, Grissini (V) |  |

## desserts

$\begin{array}{lc}\text { Peach Ginger Crumble Peach Ginger Tart, Crumble, Ginger Chantilly, Bourbon Vanilla Anglaise, Tuille } & 14 . \\ \text { Chocolate Chestnut Torte White Wine Poached Pears, Vanilla Crème Légère, Cranberries } & 14 . \\ \text { Brûléed Lemon Bar Wild Blueberries, Pink Peppercorn Meringue, Toasted Coconut Crumble } & 14 . \\ \text { Éclair Crunchy Feuilletine, Candied Hazelnut Paste, Espresso Milk Chocolate Chantilly, Chocolate Dip } & 14 . \\ \text { Black Forest Roll Cake Flourless Sponge, Amarena Cherry, Chocolate Cream, Miso Chocolate Ganache, Shaved Chocolate (GF) } 14 . \\ \text { Chocolate Olive Oil Cake Dark Chocolate Mousse, Aquafaba Vanilla Bean Meringue, Pomegranate (V, GF) } & 15 . \\ \text { Chocolate Buttermilk Cake Salted Caramel Crémeux, Passion Fruit, Crystalline Hazelnuts } & 15 .\end{array}$

Want to offer guests a choice?
We're happy to prepare an additional selection for 5. per person, per appetizer and 10. per person, per entrée.
Speak with your event specialist for more details.

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## FOOD STATIONS

## FOOD STATIONS

priced per person
taco station
choose one type

Jackfruit al Pastor (VG, GF, DF)
Pineapple, Jalapeño, Tomatillo, Avocado, Cilantro, Corn Taco

Beef Birria
Shredded Cheese, Onion, Tomatillo Salsa, Cilantro, Flour Taco

## Chicken Tinga

Cotija Cheese, Shredded Lettuce, Avocado Crema, Cilantro, Flour Taco

Tacos de Chorizo
Pork Sausage, Pico de Gallo, Red Salsa, Cilantro,
Flour Taco

Fish de Pescatore
Cabbage Slaw, Avocado Lime Sour Crema, Cilantro,
Flour Taco
15.

## seafood

Tuna Poke Experience*
Sushi Rice, Edamame, Pickled Ginger, Avocado, Mango, Grilled Pineapple, Nori, Sesame,
Pickled Cucumber, Taro Crisps

Shucked Canadian Oysters*
18.

Assortment of the Finest East Coast Oysters, Traditional \& Not So Traditional Garnishes

Birch Syrup Cured Sustainable Salmon* (GF)
Pickled Cucumber, 100 km Greens, Puffed Wild Rice, Crème Fraîche, Dill

Sushi Station
24.

Assorted Fish, Seafood \& Vegetarian Options, Sashimi, Nigiri, Maki Rolls, Pickled Ginger, Soy, Wasabi (minimum 100 persons • estimated at three pieces per person)

Raw Bar* ${ }_{(G F)}$
55.

Shucked East Coast Oysters, Fish Ceviches, Calamari Salad, Marinated Mussels, Shrimp Cocktail, Cracked Crab, Lobster Rolls, Classic Cocktail Sauce, Jalapeño \& Citrus Salsa, Carlu Hot Sauce, Fried Taro Chips, Togarashi Popcorn (minimum 100 persons)

[^1]
## FOOD STATIONS

## slider station

choose three types • estimated at three pieces per person
Beef Slider
Aged Cheddar, Carlu Special Sauce, Pickle, Lettuce
Turkey Slider
Avocado Mayo, Sliced Tomato, Swiss Cheese, Lettuce
(add crispy bacon for 1 )

Falafel Burger (v)
Beetroot Hummus, Tahini, Pickled Radish Slaw

Pulled Pork
Kimchi Slaw, Hoisin BBQ Sauce

IPA Beer-battered Fogo Island Fish
Malt Vinegar Chips, Dill Pickle Rémoulade

Mediterranean Lamb Burger
Tzatziki, Sun-dried Tomato, Lettuce
15.
*chef-led station

## meaty

Classic Poutine Station
choose one type smoked chicken, crispy bacon, cheese burger
or roasted mushroom
Yukon Gold Fries, Squeaky Cheese Curds, Home-style Gravy,
(vegetarian mushroom gravy also available)
15.
16.

Lemon Garlic Yoghurt Sauce, Parsley, Tomato, Onion, Lettuce, Pickle, Pita

Nonna's Meatballs*
16.

Soft Corn Polenta, Grana Padano, Basil

Porchetta Station
17.

Artisanal Kaiser Bun, Truffle Aïoli, Baby Arugula,
Parmigiano-Reggiano, Hot Peppers

Beauty BBQ Beef Brisket
18.

Traditional Ale BBQ Sauce, Classic Coleslaw, Potato Roll

Charcuterie Table
18.

Selection of Cured \& Smoked Meats, Assortment of Canadian Cheeses, Marinated Mushrooms, Artichokes, Pickled Giardiniera, Cured Tomatoes, Mixed Olives, O\&B Artisan Breads, Crostini \& Crispy Grissini

Braised Boneless Beef Short Rib*
20.

Creamed Porcini Semolina, Wilted Watercress, Chimichurri

Antipasto Harvest Table
24.

Vine-ripened Tomatoes, Basil \& Buffalo Mozzarella, Canadian Cheeses, Canadian Cured Meats, Smoked Salmon, House Giardiniera, Pickled Onions, Marinated Artichokes, Chili Eggplant, O\&B Artisan Breads, Crisps \& Grissini

Carved Dry-aged Beef Strip Loin*
24. Yukon Gold Mash, Mini Yorkshire Pudding, Various Garnishes \& Sauces

## FOOD STATIONS <br> priced per person

## vegetarian

Dips, Crudités \& Chips (V)
Hummus, Baba Ghanoush, Truffled Tuscan White Beans, Fire-roasted Tomato, Sliced Artisanal Breads, Crisps, Chips \& Vegetable Crudités

Guacamole Bar (v, GF)
Grilled Pineapple, Bacon, Sour Cream, Charred Corn, Pico de Gallo, Tomatilla Salsa, Scallions, Corn Chips

100km Spun Heirloom Roots (V, GF)
Jícama, Kohlrabi, Fennel, Cucumber, Beets, Carrots, Sprouted Grains, Seeds \& Crunchy Stuff,
Avocado Green Goddess Dressing

Yukon Gold Potato Gnocchi*
Sweet Pea Nage, Pecorino, Toasted Pine Nuts, Preserved Lemon, Parmigiano-Reggiano
(add east coast lobster for 15.)

Artisanal Cheese Station

## sweets

14. Interactive S'mores Station*
15. 

Miniature Mason Jars Filled with Toasted Marshmallows, 70\% Dark Chocolate, Graham Crackers, Dulce de Leche,
Finished with Hickory Smoke
15. Classic Crêpe Station* (V)
18.

Liquid Nitrogen Vanilla Bean Ice Cream,
Flambéed Stone Fruit
(minimum 100 persons)
15.

Interactive Liquid Nitrogen Ice Cream Sundae Station* 21. Chocolate, Caramel \& Raspberry Sauces,
Assorted Garnishes, Sprinkles, Nuts, Brownie Crumble, Whipped Cream, Crunchy Candy \& More
17. (minimum 100 persons)

O\&B Mini Dessert Table (v)
15.

An Indulgence of Mini Desserts \& Pastries, Macarons, Tarts, Cheesecakes, Brownies, Cookies \& Biscotti

Canadian \& International Cheeses, Seasonal Fruit Compotes \&
Chutneys, Fresh \& Dried Fruit \& Nuts, Breads \& Crackers

Candy \& Bake Shoppe
16.

Classic \& Old School Candy, Mini Chocolate Bars, Licorice, Jelly Beans, Caramels, Smarties, Gummies, Assorted Cupcakes, Brownies, Whoopie Pies, Butter Tarts, Cookies, Rice Crispy Squares \& More

Hot \& Cold Lava*
22.

Warm Chocolate Lava Cake, Vanilla Bean Liquid Nitrogen Ice Cream, Raspberry Sauce, Salted Caramel (minimum 100 persons)

Croffles!*
16.

Fresh Croissant Waffles, White Chocolate Chantilly,
Fudge Sauce, Mixed Berry Compote, Toasted Nuts, Cake Crumbs

[^2]
## LATE-NIGHT



## LATE-NIGHT

priced per piece • minimum one dozen per selection

## passed food

Truffle Popcorn (v, GF) ..... 4.
Mini Grilled Cheese Spiced Ketchup (V) ..... 4.
Lamb Spiedini Sauce Verde (GF) ..... 4.50
Korean Fried Chicken Slider Kimchi Aïoli, Pickled Cucumber, Crunchy Coleslaw ..... 4.50
Carlu Smoked Salmon St. Urbain Bagel, Cream Cheese, Dill, Capers, Lemon ..... 4.50
Pulled Pork Sandwich Green Apple \& Jicama Slaw, Artisanal Milk Bun ..... 5.
Fogo Island Cod Taco Avocado Lime Crema, Napa Cabbage \& Jalapeño Slaw ..... 5.
Steamed Bao Braised Beef, Hoisin BBQ Sauce, Pickled Carrot \& Cilantro Slaw ..... 5.Beef Slider Aged Cheddar, Carlu Special Sauce, Lettuce, Pickle5.
Montréal Smoked Meat Sandwich Artisan Pretzel Bun, Kozlik's Mustard ..... 5.50Montreal Smoked Meat Sandwich Artisan Pretzel Bun, Kozliks Mustard
Old School Poutine Yukon Gold Fries, Squeaky Cheese Curds, Home-style Gravy ..... 5.50
passed sweets
Éclair Vanilla Custard, Dark Chocolate ..... 4.
Churro Dulce de Leche, Cinnamon Sugar (V) ..... 4.
Mini Donuts Strawberry Powder (V) ..... 4.
Rolled Crêpe Suzette Salted Caramel Mousse, White Chocolate ..... 4.50
Toasted Nutella Brioche Banana Crackle, Sea Salt (v) ..... 4.50

Not sure what to select?
Chef will select two pieces per person at 8 .

## BEVERAGES



## WINE LIST

## sparkling

Montelliana Prosecco, Veneto, Italy ..... 70.
Parés Baltà NV Cava Brut, Spain ..... 75.
Cave Spring 'O\&B Sparkle \& Buzz', Niagara, Ontario ..... 75.
Henry of Pelham 'Cuvée Catharine’ Rosé Brut, Niagara, Ontario ..... 100.
Collet NV Brut, Champagne, France ..... 135.
Taittinger Brut Réserve, Champagne, France ..... 170.
Moët \& Chandon, Champagne, France ..... 250.
white
Cave Spring ‘O\&B White’ Chardonnay, Niagara, Ontario ..... 50.
Fontamara Pinot Grigio, Terre di Chieti, Italy ..... 52.
Gerardo Cesari Bianco delle Venezie, Veneto, Italy ..... 55.
Pasquiers Sauvignon Blanc-Vermentino, Pays d’Oc, France ..... 56.
Rocca delle Macie Giulio Straccali Pinot Grigio, Lombardy, Italy ..... 58.
Les Jamelles Sauvignon Blanc, Pays d’Oc, France ..... 62.
Cave Spring ‘Canoe’ Riesling, Niagara, Ontario ..... 64.
Leaping Horse Chardonnay, California ..... 64.
Ironstone Chardonnay, Lodi, California ..... 72.
Lua Cheia-Saven 'Maria Bonita’ Loureiro, Vinho Verde, Portugal ..... 74.
Map Maker Sauvignon Blanc, Marlborough, New Zealand ..... 77.
Pearce Predhomme Chenin Blanc, Stellenbosch, South Africa ..... 86.
Cartlidge \& Browne Chardonnay, Napa Valley, California ..... 88.

## WINE LIST

## red

Cave Spring ‘O\&B Red’ Cabernet Franc, Niagara, Ontario ..... 50.
Fontamara ‘Quattro', Abruzzo, Italy ..... 52.
Gerardo Cesari ‘Lidi’ Merlot, Venezie, Italy ..... 54.
Más Buscados Tempranillo-Petit Verdot, La Mancha, Spain ..... 55.
Les Jamelles Cabernet Sauvignon, Pays d’Oc, France ..... 60.
Leaping Horse Merlot, California ..... 64.
Velenosi Montepulciano-Sangiovese, Marche, Italy ..... 69.
Luigi Bosca ‘Testimonio’ Malbec, Argentina ..... 74.
Ironstone Cabernet Sauvignon, Lodi, California ..... 76.
Speri Valpolicella Classico, Veneto, Italy ..... 79.
Jean-Luc Colombo ‘Les Abeilles’ Côtes du Rhône, Rhône Valley, France ..... 83.
Cartlidge \& Browne Cabernet Sauvignon, Napa Valley, California ..... 88.
Saint Cosme Syrah, Côtes du Rhône, France ..... 90.
Clos LaChance 'Estate’ Cabernet Sauvignon, Santa Clara Valley, California *limited availability ..... 115.

Looking for something in particular? Please speak to your event specialist for details.

## BEVERAGES

priced per person


## premium bar

per oz 10
Smirnoff Vodka
Tanqueray Gin
El Dorado 5 Year Old Rum
Canadian Club Rye
J\&B Scotch
ultra premium bar
Dillon's Selby Vodka
Dillon's Selby Gin
Havana Añejo Reserva Rum
Crown Royal Rye
Bulleit Bourbon
Johnnie Walker Red Label Scotch
deluxe bar
per oz 13.

Belvedere Vodka
Dillon's Unfiltered Gin 22
El Dorado 8 Year Old Rum
Canoe Barrel-aged Rye
Maker's Mark Bourbon
Johnnie Walker Black Label Scotch

## BEVERAGES

priced per person
scotch per $o z$
The Glenlivet 12 Year Old ..... 14.
Highland Park 10 Year Old ..... 14.
The Macallan Gold Single Malt ..... 16.
Talisker 10 Year Old Single Malt ..... 18.
tequila per oz
Sauza ..... 12.
Dejado ..... 14.
Don Julio Blanco ..... 17.
after-dinner drinks ..... per oz
Baileys Irish Cream, Grand Marnier, Kahlúa, Amaretto ..... 11.
Courvoisier VS, Martell VS ..... 17.
beer \& cider
Standard ..... 10.
Premium ..... 11.50
Cider ..... 11.50

## BEVERAGES

## non-alcoholic

Freshly Brewed Coffee per person 4.
Selection of Teas
Soft Drink
Sparkling or Still Mineral Water (355ml) per person 4. each 5.

San Pellegrino Sparkling Juices
Station Cold Brew Coffee each 5.50 each 6.

Cold-pressed Juices
Sparkling or Still Mineral Water (750ml)
each 6.
each 8.
each 10 .

## standard soft bar

Pop
Juice
Coffee
Tea
Water Station
premium soft bar

Pop
Juice
Bottled Water
San Pellegrino Sparkling Juices
Coffee
Tea
spirit-free
Lavender Lemonade
8.

Muddled Lemon, Lavender Syrup, Lemon Juice, Soda, Thyme Sprig

Grey Cloud
10.

Earl Grey Tea Syrup, Lemon Juice, Aquafaba, Tonic Water

Red Sea
10.

Hibiscus Tea, Non-alcoholic Ginger Beer, Lime Wheel, Hibiscus Flower

Berry Punch
10.

Muddled Berries, Rosemary \& Clove Syrup, Club Soda, Orange Bitters, Rosemary Sprig

## BEVERAGE STATIONS

priced per station

## infused water

Cranberry Pear or Pomegranate
less than 10035.
more than 10050.

## coffee \& tea

Freshly Brewed Coffee \& Assorted Specialty Teas 35 cups 84.

## chilled tea

Honey Citrus Tea or Spiced Peach Tea
less than 10065.
more than 10080.

## cider

Sparkling Cranberry or Cinnamon Orange
less than 10065.
more than 10080.

## propeller coffee co.

minimum 75 guests
led by Propeller baristas

Espresso-based \& Drip Coffees
Pluck Teas
Propeller Cold Brew
Hot Chocolate \& Steamers
per person 13.


## BAR PACKAGES

priced per person

## ultra premium bar

Open bar for one-hour reception before dinner
and for five hours after dinner. Wine only at dinner.

Ultra Premium Bar Rail
Dillon's Selby Vodka, Dillon's Selby Gin,
Havana Añejo Rum, Crown Royal Rye,
Bulleit Bourbon, Johnnie Walker Red Label

Beer \& Cider
Standard \& Premium Selection

House Wine
Fontamara Pinot Grigio
Fontamara 'Quattro'

Non-alcoholic Beverages
Pop, Juice

Freshly Brewed Coffee \& Selection of Teas
67.

## deluxe bar

Open bar for one-hour reception before dinner and for five hours after dinner. Wine only at dinner.

Sparkling Toast
Selection of Gourmet Bar Snacks

Deluxe Bar Rail
Belvedere Vodka, Dillon's Unfiltered Gin 22,
El Dorado 8 Year Old Rum, Canoe Barrel-aged Rye,
Maker's Mark Bourbon, Baileys Irish Cream, Triple Sec,
Johnnie Walker Black Label, Campari, Vermouth, Amaretto

Beer \& Cider
Standard \& Premium Selection

House Wine
Fontamara Pinot Grigio or Gerardo Cesari Bianco delle Venezie
Fontamara 'Quattro’or Gerado Cesari 'Lidi’ Merlot

Non-alcoholic Beverages
Bottled Water, Pop, Juice

Freshly Brewed Coffee \& Selection of Teas
80.

Open host bar available in addition to bar package options. Please note a minimum of 500. in bar sales before tax and gratuities is required, otherwise a bartender charge of 150 . will be added to your bill.

## COCKTAILS

## sessions

Blue Sparkle
Blue Curaçao, Prosecco, Pineapple Juice, Edible Glitter

Wonderland Collins
Dillon's Cherry Gin, Lime Juice, Thyme Simple Syrup, Ginger Bitters, Soda Water, Thyme Sprig

PH Mule
Muddled Pineapple, Dillon's Selby Pineapple Honey Gin, Ginger Beer

## batched

minimum 50 orders required, served from the bar

Blonde Sangria 2.0
Brandy, White Wine, Orange Liqueur,
White Cranberry Juice, Lime Mix, Soda Water

Playa Margarita
Ancho Chili Infused Tequila, Orange Liqueur,
Simple Syrup, Lime, Salt, Tajín

## seasonal cocktails

Mrs. Grinch
Gin, Lime Juice, Midori, Ginger Beer

## CN Sour

Bourbon, Earl Grey Syrup, Lemon Juice, Aquafaba, Red Wine Float, Maraschino Cherry
house \& classics
14. Dark \& Stormy

Añejo Rum, Ginger Beer, Lime, Bitters
15. Southside
15.

Gin, Mint, Citrus Syrup, Lime, Soda

Birds of Paradise
16. Mezcal, Aperol, Orange Liqueur, Pineapple,

Lime, Maraschino

Savoie 75
16.

Gin, Lemon, Elderflower Liqueur, Prosecco

Targaryen's Mojito
14. Rum, Lime, Dragon Fruit, Mint, Soda

Toronto Cocktail
19.

Rye, Fernet, Simple Syrup, Angostura Bitters, Cherry
16.
Espresso Martini 18.
Vodka, Kahlúa, Espresso

Paper Plane
19.

Bourbon, Aperol, Amaro, Torched Lemon
14.
18. Pick your favourite cocktail or choose them all at a package price. Ask your event specialist for details.
16.

Horchata Water, Vanilla Syrup, Dark Rum,
Cinnamon Stick to Smoke Glass

Carlu Campfire
18.

Baileys Irish Cream, Kahlúa, Grand Marnier,
Cold Brew, Chocolate Graham Cracker Rim,
Toasted Marshmallow Topping
*

## C A R L U

H O L I D A Y P A C K A G E

# HOLIDAY À LA CARTE <br> priced per person 

## appetizers

Roasted Butternut Squash Soup Nice Spice Crema, Granola Crumble (v)<br>13.<br>Grilled Radicchio \& Chicory Salad Orange, Fennel, Candied Pistachios, Champagne Dressing (v, GF, DF)<br>15.<br>Baby Spinach \& Roasted Squash Salad Feta Cheese, Pickled Red Onion, Walnuts, Maple Dijon Dressing (v, GF) 15.<br>Organic Mixed Green Salad Granny Smith Apple, Pomegranate, Toasted Pepitas, Radishes, Apple Cider Dressing (v, Gf, DF)<br>Burrata Cheese \& Citrus Green Salad Radishes, Watermelon, Toasted Pine Nuts, Blood Orange Dressing (v, gf) 18.

## entrées

Roast Turkey Breast Whipped Potatoes, Crispy Brussels Sprouts, Apple Sage Stuffing, Cranberry Sauce, Gravy
40
Heritage Salmon Fillet Carrot Purée, Fingerling Potatoes, Swiss Chard, Saffron \& Citrus Emulsion (GF)
42.

Braised Lamb Shank Roasted Squash, Apricots, Brussels Sprouts, Herb Jus (GF)
Braised Beef Short Ribs Creamed Semolina \& Baby Spinach, Charred Rapini, Red Onion Relish, Red Wine Jus

## desserts

Sticky Toffee Pudding Maple Caramel, Pickled Cranberries, Candied Walnuts, Vanilla Chantilly
Cranberry Pomegranate Tart White Chocolate, Graham Streusel, Candied Cranberries
White Chocolate Cheesecake Eggnog Crème Anglaise, Pistachios, Sour Cherry
13.
13.
14.

# HOLIDAY BUFFET 

priced per person

Artisan Breads, Butter \& Spreads

Baby Arugula \& Roasted Squash Salad (v, GF)
Feta Cheese, Walnuts, Cranberries,
Maple Dijon Dressing

Mixed Green Salad (v, GF)
Granny Smith Apple, Pomegranate,
Toasted Pepitas, Aged Apple Cider Vinaigrette

Organic Quinoa \& Chickpea Salad (V, GF, DF)
Roasted Cauliflower, Dried Apricot,
Curly Kale, Citrus Dressing

Roast Ontario Turkey Breast
Whipped Potatoes, Apple, Chestnut \& Sage Stuffing,
Cranberry Sauce, Proper Gravy

Slow-cooked Heritage Salmon
Fingerling Potatoes, Swiss Chard,
Saffron \& Citrus Emulsion

Roasted Root Vegetable Medley (v, GF, DF)
Maple, Honey, Winter Herbs

Baked Rigatoni Mezzi (v)
Spinach, Fresh Ricotta,
Tomato Sugo, Chilies

Crispy Brussels Sprouts (V, GF, DF)
Pine Nuts, Pomegranate, Rosemary

O\&B Holiday Sweet Treats
Assortment of Traditional \&
Not So Traditional Festive Sweet Treats

Lunch 58. / Dinner 68.

## HOLIDAY FOOD STATIONS

priced per person

Classic Holiday Ontario Roast Turkey
Buttermilk Mashed Potatoes, Crispy Brussels Sprouts, Apple,
Chestnut \& Sage Stuffing, Cranberry Sauce, Proper Gravy

Carved Ontario Beef Strip Loin
Squash \& Maple Purée, Mini Yorkshire Pudding,
Horseradish Cream, Red Wine Jus

Slow-roasted Heritage Salmon (GF, DF)
Romesco Sauce, Fried Potatoes, Charred Tomato Relish

Glazed Holiday Ham (GF, DF)
Brown Sugar, Honey \& Pineapple, Sweet Potato Purée, Jalapeño Cornbread, Pink Peppercorn Chutney
24. Festive Holiday Raw Bar (min. 100 people)
60.

Finest East Coast Oysters, Shrimp Cocktail, Lobster Rolls,
Calamari Salad, Marinated Mussels, Arctic Char Ceviche,
Tuna Tartare, Salsas, Hot Sauce, Fried Taro Chips,
32. Togarashi Popcorn

O\&B Holiday Dessert Table 16.

A festive selection of sweets \& treats including fruit cake,
26. mincemeat tarts, gingerbread men, shortbread stars,
assorted cookies, candy cane brownies, pecan praline squares, stollen, linzer and more!
24.


[^0]:    *gluten-free on request

[^1]:    *chef-led station

[^2]:    *chef-led station

