





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.



EVENT ENHANCEMENTS

- 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" round tables & 30" 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.











OLIVER & BONACINI

EVENT VENUES

CARLU

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

Last Updated: June 2023



BREAKFAST BUFFET

priced per person

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

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

& 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.

Freshly Squeezed Orange Juice, Cranberry Juice

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.

^{*}gluten-free, vegetarian or vegan options available

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	ı 44.
Breakfast Muffins (V) per doze	ı 44.
Assorted Danishes (V) per dozen	ı 44.
Mixed Platter of Croissants, Danishes & Muffins (V) per dozen	ı 44.
Freshly Baked Butter Croissants (V) per dozen	ı 46.
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 bar	
only available as an add-on · select one · priced per person · 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

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

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

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



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, GE, D
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

add-on soup station

68.

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)	5
Seafood Chowder Shrimp, Bay Scallops, Goldfish Crackers (GF)	10

PLATED LUNCH

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

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)	4.
Fried Truffle Mac & Cheese Smoked Pepper Ketchup	4.
Buffalo Cauliflower Bites Yoghurt Ranch Dipping Sauce	4.
Curried Cauliflower Tabbouleh Apricot Dressing, Candied Pistachios, Brown Rice Crisp (VG, DF)	4.
Spiced Lentil Fritter Curried Coconut Yoghurt, Mint (VG, GF, DF)	4.
Vietnamese Cold Roll Passion Fruit, Sweet Chili (minimum 100 pieces) (VG, GF, DF)	4.
Vegetarian Maki (minimum 100 pieces) (VG, DF)	4.
Hoisin Organic Tofu Bao Bun Grilled Pineapple, Miso Cashew Crema, Cilantro Radish Slaw	4.
Cheddar Beignets Sesame & Chili Dressing	4.
Fresh Ricotta & Drunken Fig Bruschetta Lavender Honey, Toasted Walnuts	4.
Jackfruit Carnitas Tacos Avocado Tomatillo Crema, Crunchy Slaw, Corn Taco (GF)	4.50
Mushroom Empanadas Charred Tomatillo Salsa Verde	4.50
Kimchi Poutine Squeaky Curds, Sriracha Aïoli, Scallion (GF)	5.
<u>seafood</u>	
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.

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.

Northern Divine Sturgeon Caviar Blini, Crème Fraîche

12.

CANAPÉS

priced per piece · minimum one dozen per selection

meat

Chicken Potsticker Sesame Chili Gyoza Sauce	4.50
Spiced Pork Belly Bao Kimchi Aïoli, 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.



priced per person

<u>soups</u>	
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.

priced per person

<u>fish</u>	
Slow-cooked Heritage Salmon Winter Bean & Edamame Ragoût, Charred Gazpacho Vinaigrette (GF, DF)	42.
Grilled Sustainable Swordfish Grilled Vegetable Ratatouille, Charred Padrón Peppers, Purple Potato Crisps (GF, DF)	44.
Seared Sustainable Salmon Leek & Potato Pavé, Asparagus, Champagne Citrus Beurre Blanc (GF)	46.
Sustainable Roasted Arctic Char Celeriac Rémoulade, Green Beans Almondine, Sauce Vierge (GF)	45.
Seared Ahi Tuna Saffron Potatoes, Green Beans, Black Olive Tapenade, Tomato Antiboise (GF, DF)	52.
Sustainable Chilean Sea Bass Lemongrass & Makrut Lime Coconut Broth, Baby Bok Choy, Shiitake Mushrooms (GF)	60.
Roasted Halibut Fingerling Potatoes, Baby Spinach, Blistered Tomatoes, Shrimp & Saffron Bisque (GF)	60.
Baked Black Cod Cauliflower Purée, Shimeji Mushrooms, Gai Lan, Ginger, Chili Miso Glaze (DF)	65.
<u>meat</u>	
Chicken Suprême Apricot Couscous, Harissa-spiced Carrots, Saffron Yoghurt	40.
Chicken Suprême Winter Succotash, Charred Kale, Salsa Verde (GF, DF)	40.
Marinated Cornish Hen Braised Puy Lentils, Squash, Honey Mushrooms, Tarragon Jus (GF, DF)	42.
Braised Beef Short Ribs Creamed Semolina & Spinach, Red Onion Relish, Broccoli Rabe, Biff's Juicy Red Jus	50.
Roast Duck Breast Parsnip Purée, Brussels Sprouts, Fat Fried Potatoes, Berry Gastrique (GF, DF)	52.
Ontario Beef Strip Loin Creamy Pomme Purée, Crispy Sunchokes, Seasonal Greens, Red Wine Jus (GF)	55.
Roast Lamb Loin Charred Eggplant Purée, Grilled Ratatouille, Baby Spinach (GF, DF)	60.
Ontario Beef Tenderloin Porcini-dusted, Squash Purée, Roasted Potatoes, Baby Carrots, Seasonal Greens, Merlot Jus* (GF)	60.
Ontario Beef Tenderloin Buttermilk Whipped Potato, Grilled Rapini, King Oyster Mushrooms, Foie Gras Jus* (GF)	64.
*add sustainable jumbo shrimp for 14.	
<u>vegetarian</u>	
Spiced Cauliflower Steak Stewed Peppers, Saffron Yoghurt, Pomegranate, Crispy Chickpeas (V, GF)	35.
Baked Thai Tofu Makrut Lime, Coconut, Shiitake Mushrooms, Long Beans, Cilantro (V, DF)	35.
Persian Stuffed Baby Eggplant Peppers, Tomato, Cauliflower, Tahini, Feta, Pomegranate (V, GF)	35

Spiced Cauliflower Steak Stewed Peppers, Saffron Yoghurt, Pomegranate, Crispy Chickpeas (V, GF)	35.
Baked Thai Tofu Makrut Lime, Coconut, Shiitake Mushrooms, Long Beans, Cilantro (V, DF)	35.
Persian Stuffed Baby Eggplant Peppers, Tomato, Cauliflower, Tahini, Feta, Pomegranate (V, GF)	35.
Root Vegetable Pavé Carrot Purée, Crispy Roots, Seasonal Greens (V, GF)	35.

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)	
<u>desserts</u>	
Peach Ginger Crumble Peach Ginger Tart, Crumble, Ginger Chantilly, Bourbon Vanilla Anglaise, Tuille	14.
Chocolate Chestnut Torte White Wine Poached Pears, Vanilla Crème Légère, Cranberries	14.
Brûléed Lemon Bar Wild Blueberries, Pink Peppercorn Meringue, Toasted Coconut Crumble	14.
Éclair Crunchy Feuilletine, Candied Hazelnut Paste, Espresso Milk Chocolate Chantilly, Chocolate Dip	14.
Black Forest Roll Cake Flourless Sponge, Amarena Cherry, Chocolate Cream, Miso Chocolate Ganache, Shaved Chocolate	(GF) 14.
Chocolate Olive Oil Cake Dark Chocolate Mousse, Aquafaba Vanilla Bean Meringue, Pomegranate (V, GF)	15.

15.

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.

Chocolate Buttermilk Cake Salted Caramel Crémeux, Passion Fruit, Crystalline Hazelnuts

^{*}gluten-free on request



FOOD STATIONS

priced per person

4		
taco station	seafood	
choose one type		
**	Tuna Poke Experience*	19
Jackfruit al Pastor (VG, GF, DF)	Sushi Rice, Edamame, Pickled Ginger, Avocado,	
Pineapple, Jalapeño, Tomatillo, Avocado, Cilantro,	Mango, Grilled Pineapple, Nori, Sesame,	
Corn Taco	Pickled Cucumber, Taro Crisps	
Beef Birria	Shucked Canadian Oysters*	13
Shredded Cheese, Onion, Tomatillo Salsa, Cilantro,	Assortment of the Finest East Coast Oysters,	
Flour Taco	Traditional & Not So Traditional Garnishes	
Chicken Tinga	Birch Syrup Cured Sustainable Salmon* (GF)	19
Cotija Cheese, Shredded Lettuce, Avocado Crema,	Pickled Cucumber, 100km Greens, Puffed Wild Rice,	
Cilantro, Flour Taco	Crème Fraîche, Dill	
Tacos de Chorizo	Sushi Station	24
Pork Sausage, Pico de Gallo, Red Salsa, Cilantro,	Assorted Fish, Seafood & Vegetarian Options,	
Flour Taco	Sashimi, Nigiri, Maki Rolls, Pickled Ginger, Soy, Wasabi	
	(minimum 100 persons · estimated at three pieces per person)	
Fish de Pescatore		
Cabbage Slaw, Avocado Lime Sour Crema, Cilantro,	Raw Bar* (GF)	5:
Flour Taco	Shucked East Coast Oysters, Fish Ceviches, Calamari Sal	lac
15.	Marinated Mussels, Shrimp Cocktail, Cracked Crab,	
	Lobster Rolls, Classic Cocktail Sauce, Jalapeño & Citrus Sa	lsc
	Carlu Hot Sauce, Fried Taro Chips, Togarashi Popcorn	
	(minimum 100 persons)	

^{*}chef-led station

FOOD STATIONS

priced per person

slider station

 $choose \ three \ types \cdot estimated \ at \ three \ pieces \ per \ person$

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.

meaty

Classic Poutine Station

15.

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)

Chicken Shawarma

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

^{*}chef-led station

FOOD STATIONS

priced per person

4.	
vegetarian	<u>sweets</u>
Dips, Crudités & Chips (v) 14 Hummus, Baba Ghanoush, Truffled Tuscan White Beans, Fire-roasted Tomato, Sliced Artisanal Breads, Crisps, Chips & Vegetable Crudités	. Interactive S'mores Station* 10 Miniature Mason Jars Filled with Toasted Marshmallows, 70% Dark Chocolate, Graham Crackers, Dulce de Leche, Finished with Hickory Smoke
Guacamole Bar (V, GF) Grilled Pineapple, Bacon, Sour Cream, Charred Corn, Pico de Gallo, Tomatilla Salsa, Scallions, Corn Chips	Liquid Nitrogen Vanilla Bean Ice Cream, Flambéed Stone Fruit (minimum 100 persons)
100km Spun Heirloom Roots (V, GF) Jicama, Kohlrabi, Fennel, Cucumber, Beets, Carrots, Sprouted Grains, Seeds & Crunchy Stuff, Avocado Green Goddess Dressing	Interactive Liquid Nitrogen Ice Cream Sundae Station* 2 Chocolate, Caramel & Raspberry Sauces, Assorted Garnishes, Sprinkles, Nuts, Brownie Crumble, Whipped Cream, Crunchy Candy & More
Yukon Gold Potato Gnocchi* Sweet Pea Nage, Pecorino, Toasted Pine Nuts,	. (minimum 100 persons)
Preserved Lemon, Parmigiano-Reggiano (add east coast lobster for 15.)	O&B Mini Dessert Table (V) An Indulgence of Mini Desserts & Pastries, Macarons, Tarts Cheesecakes, Brownies, Cookies & Biscotti
Artisanal Cheese Station 18 Canadian & International Cheeses, Seasonal Fruit Compotes & Chutneys, Fresh & Dried Fruit & Nuts, Breads & Crackers	
	Hot & Cold Lava* 22 Warm Chocolate Lava Cake, Vanilla Bean Liquid Nitrogen Ice Cream, Raspberry Sauce, Salted Caramel (minimum 100 persons)
	Croffles!* 10 Fresh Croissant Waffles, White Chocolate Chantilly,

Cake Crumbs

Fudge Sauce, Mixed Berry Compote, Toasted Nuts,

^{*}chef-led station

LATE-NIGHT



LATE-NIGHT

priced per piece · minimum one dozen per selection

passed food

passed 100d	
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, Pickle	5.
Montréal Smoked Meat Sandwich Artisan Pretzel Bun, Kozlik's Mustard	5.50
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.



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.
<u>white</u>	
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.

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

WINE LIST

<u>red</u>

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.

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

per oz 11.50

Dillon's Selby Vodka Dillon's Selby Gin Havana Añejo Reserva Rum Crown Royal Rye Bulleit Bourbon Johnnie Walker Red Label Scotch

<u>deluxe bar</u> 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

priced per person

. 1	
scotch	per oz
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.
<u>tequila</u>	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

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.

non-alcoholic

Freshly Brewed Coffee	per person 4.
Selection of Teas	per person 4.
Soft Drink	each 5.
Sparkling or Still Mineral Water (355ml)	each 5.50
San Pellegrino Sparkling Juices	each 6.
Station Cold Brew Coffee	each 6.
Cold-pressed Juices	each 8.
Sparkling or Still Mineral Water (750ml)	each 10.
standard soft bar	per person 22.
Pop	
Juice	
Coffee	
Tea	
Water Station	
<u>premium soft bar</u>	per person 28.
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	10.
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 100* 35.

more than 100 50.

coffee & tea

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

chilled tea

Honey Citrus Tea or Spiced Peach Tea *less than 100* 65. *more than 100* 80.

cider

Sparkling Cranberry or Cinnamon Orange

less than 100 65.

more than 100 80.

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		house & classics	
Blue Sparkle Blue Curação, Prosecco, Pineapple Juice, Edible Glitter	14.	Dark & Stormy Añejo Rum, Ginger Beer, Lime, Bitters	15.
Wonderland Collins	15.	Southside	15.
Dillon's Cherry Gin, Lime Juice, Thyme Simple Syrup, Ginger Bitters, Soda Water, Thyme Sprig		Gin, Mint, Citrus Syrup, Lime, Soda	
		Birds of Paradise	19.
PH Mule	16.	Mezcal, Aperol, Orange Liqueur, Pineapple,	
Muddled Pineapple, Dillon's Selby Pineapple Honey Gin,		Lime, Maraschino	
Ginger Beer		0	1.6
1 4 1 1		Savoie 75	16.
batched		Gin, Lemon, Elderflower Liqueur, Prosecco	
minimum 50 orders required, served from the bar			
		Targaryen's Mojito	16.
Blonde Sangria 2.0	14.	Rum, Lime, Dragon Fruit, Mint, Soda	
Brandy, White Wine, Orange Liqueur,			
White Cranberry Juice, Lime Mix, Soda Water		Toronto Cocktail	19.
		Rye, Fernet, Simple Syrup, Angostura Bitters, Cherry	
Playa Margarita	16.		
Ancho Chili Infused Tequila, Orange Liqueur,		Espresso Martini	18.
Simple Syrup, Lime, Salt, Tajín		Vodka, Kahlúa, Espresso	
seasonal cocktails		Paper Plane	19.
Seasonal Cocktains		Bourbon, Aperol, Amaro, Torched Lemon	17.
Mrs. Grinch	14.	Zour con, in percentage of torenear Zomen	
Gin, Lime Juice, Midori, Ginger Beer	17.		
CN Sour	18.	Pick your favourite cocktail or choose them	
Bourbon, Earl Grey Syrup, Lemon Juice, Aquafaba,		all at a package price. Ask your event specialist for details.	
Red Wine Float, Maraschino Cherry			
Smoked Chata	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			



HOLIDAY À LA CARTE

priced per person

<u>appetizers</u>	
Roasted Butternut Squash Soup Nice Spice Crema, Granola Crumble (V)	13
Grilled Radicchio & Chicory Salad Orange, Fennel, Candied Pistachios, Champagne Dressing (V, GF, DF)	15
Baby Spinach & Roasted Squash Salad Feta Cheese, Pickled Red Onion, Walnuts, Maple Dijon Dressing (V, GF)	15
Organic Mixed Green Salad Granny Smith Apple, Pomegranate, Toasted Pepitas, Radishes, Apple Cider Dressing (V, GF, DF)	14
Burrata Cheese & Citrus Green Salad Radishes, Watermelon, Toasted Pine Nuts, Blood Orange Dressing (V, GF)	18
<u>entrées</u>	
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)	48
Braised Beef Short Ribs Creamed Semolina & Baby Spinach, Charred Rapini, Red Onion Relish, Red Wine Jus	50
desserts	
Sticky Toffee Pudding Maple Caramel, Pickled Cranberries, Candied Walnuts, Vanilla Chantilly	13
Cranberry Pomegranate Tart White Chocolate, Graham Streusel, Candied Cranberries	13
White Chocolate Cheesecake Eggnog Crème Anglaise, Pistachios, Sour Cherry	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

- Festive Holiday Raw Bar (min. 100 people)
 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.