



2026 MENU



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HOR'S D'OEUVRES

STARTERS

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DROP OFF CATERING

BUFFET

BRUNCH BUFFET

EXTRAS

AFTERNOON TEA

FOOD TRUCK/LATE NIGHT

HORS D'OEUVRES

Savory

SPICY MARINATED SHRIMP

cucumber bowls · marinated shrimp · sauce remoulade · fresh dill

BRUSCHETTA WITH FETA

grape tomatoes · kalamata olives · feta cheese · lemon goat cheese · toasted herbed crostini

CRISPY ARANCINI BALLS

double smoked bacon · mozzarella · cheddar · spicy marinara

SMOKED SALMON

smoked salmon · whipped herbed cream cheese · red onion, crispy capers · mini sesame seed tart shell

BUTTERNUT SQUASH TARTS

pureed butternut squash · sweet potato · carrot · onion · phyllo cup · toasted hazelnuts · balsamic reduction

WARM HALLOUMI CHEESE POPS

sesame coated halloumi cheese · honey

BLINI WITH GREEN GODDESS HUMMUS

smooth herbed house-made hummus · tiny fried pancake

KOREAN BBQ STEAK SHOTS

marinated flank steak · sweet, spicy, salty glaze in a Shot Glass

MAC & CHEESE POPS

panko crusted mac and cheese pops · bacon jam

MUSHROOM TOASTS

sautéed wild mushrooms · roasted garlic · balsamic glaze · parmigiano reggiano · herbed crostini

OLIVE TAPENADE

olive · capers · lemon · garlic spread · lemon-mascarpone · toasted crostini

HORS D'OEUVRES

SHRIMP BISQUE SHOTS

rich shrimp stock · herbed cream · chive oil

PANISSE FRITTER

crispy fried fritter · smoked sour cream · pickled shallots

SHRIMP COCKTAIL

poached shrimp · spicy cocktail sauce

PULLED PORK TACOS

tender pulled pork · crispy asian slaw · lime · cilantro · siracha mayo · mini flour tortilla

BEEF SLIDERS (CHOICE OF)

classic GC · hot honey · barbecue

FRIED CHICKEN SLIDER

buttermilk fried chicken thigh · sriracha aioli · iceberg · pickles · maple glaze · brioche bun

FRIED CHICKEN AND WAFFLES

buttermilk marinated breaded chicken · spicy sriracha honey · mini waffle

SWEDISH MEATBALLS

Swedish style meatball with a creamy parsley gravy

SHRIMP TOASTS

Fried Baguette with Asian inspired shrimp, served with apricot mustard

MINI GOURMET FLAT BREADS

SHALLOT

herbed pesto · caramelized onions · feta pine nuts

ROMA

tomato · butternut squash · cashew cream · micro greens · olive oil · sea salt ·

PORTAT

fingerling potatoes · rosemary · sea salt · basil pesto · balsamic vinegar

ITALIANO

roasted garlic · goat's cheese · caramelized onions · prosciutto

TRUFFLE

cremini · oyster · shitake · truffle mornay sauce · gruyere · balsamic glaze

BARTLETT

pear · walnuts · spicy honey · gorgonzola · prosciutto · tomato sauce · arugula

HORS D'OEUVRES

SWEET

WHITE CHOCOLATE HAZELNUT TARTLET

white chocolate · chantilly cream · chocolate toasted hazelnuts · phyllo tart shell

CHOCOLATE SILK SHOTS

smooth chocolate mousse · macerated strawberries · chantilly cream

LEMON CHEESECAKE SHOTS

lemon velvet cheesecake · chantilly cream · blueberry compote

DECADENT CHOCOLATE CAKE BITES (GF)

flourless chocolate cake · chocolate ganache · chantilly cream · macerated strawberries

TIRAMISU SHOTS

dipped ladyfingers · house whipped mascarpone cheese · cocoa

LEMON ALMOND CAKE BITES

layered flourless cake · lemon curd frosting · toasted almonds · raspberry sorbet

BAKED ALASKA SHOTS

house-made raspberry sorbet · vanilla bean ice cream · torched meringue · served in a shot glass





STARTERS

SOUP + HOT STARTERS

SWEET CORN BISQUE

charred crema · maple bourbon

FIRE ROASTED RED PEPPER SOUP

red peppers · tomatoes · stock · cream · ciabatta croutons

RISOTTO (CHOICE OF)

brown butter shrimp · spring pea+asparagus · wild mushroom

SEARED SCALLOPS ROMESCO

romesco · lime crema · marinated tomatoes

COLD STARTERS + SALADS

POACHED PEAR & ENDIVE SALAD

gorgonzola · toasted nuts · vinaigrette

ITALIANO CITRUS SALAD

*shaved fennel · radicchio · baby arugula · red onion · citrus segments ·
kalamata olives · balsamic*

CRANBERRY PECAN KALE SALAD

*torn kale · honeycrisp apple · dried cranberries · candied pecans · feta
· apple-honey vinaigrette*

ROASTED GARLIC SUN-DRIED TOMATO CAESAR

*crisp romaine hearts · lemon aioli · roasted garlic · sun-dried tomatoes
· herbed croutons · double-smoked bacon lardons ·
Parmigiano-Reggiano*

STRAWBERRY SALAD

*baby field greens · strawberries · blueberries · red onion · feta · toasted
almonds · Dijon white wine vinaigrette*

SWEET POTATO BEET TARTARE

*avocado · sweet potato · roasted beets · lemon goat cheese · candied
pecans · micro arugula · balsamic maple vinaigrette*

BEET SALAD

goat cheese · arugula · mustard greens · light vinaigrette



MAINS

BEEF

BRAISED BEEF CHEEK

roasted garlic mashed potato · mushrooms · market vegetables · red wine shallots

BRAISED BEEF CHEEK (ALT)

crisp polenta · wild mushrooms · roasted asparagus

FLAT IRON STEAK

pan-seared flat iron · chimichurri · roasted potatoes · market vegetables · baby micro greens

BEEF TENDERLOIN

herbed fingerlings · market vegetables · beef demi · microgreens

STEAK AU POIVRE (CHOICE OF CUT)

flat iron or filet mignon (+10) · duck fat fingerlings · broccolini

BEEF BOURGUIGNON

*beef shoulder beef stock red wine roasted garlic mashed potato carrots
pearl onion bacon lardons button mushrooms herbs*

CURRIED CAULIFLOWER

*Curry roasted cauliflower florets · coconut curry sauce · potato gnocchi
arugula · ginger vinaigrette*



POULTRY + PORK + VEGETARIAN

ATLANTIC SALMON

*beurre blanc · basmati dill & leek rice pilaf · slow-
roasted cherry tomatoes ·
market vegetables · microgreens*

HONEY SOY GLAZED SALMON

spicy asian glaze · ginger rice · crunchy asian slaw

CHICKEN MARSALA

duck fat fingerlings · citrus asparagus · marsala cream

CHICKEN PROVENCAL

*dill & leek rice pilaf · beurre blanc · mediterranean
vegetables*

PORK TENDERLOIN

dry rub · cherry shallot sauce · roasted vegetables

CELERIAC STEAK (SEASONAL+VEGETARIAN)

*creamy potato puree · roasted root vegetables · crispy
leeks · pickled pearl onions ·
vegetarian demi-glace*

LENTIL MUSHROOM TART (VEGETARIAN)

*vegan pastry · lentil mushroom ragu · sweet potato
puree · arugula salad*



DESSERT

EARL GREY CREME BRULEE (GF)

dusted raspberries

CAFE AU LAIT CREME BRULEE (GF)

classic brulee finish

BASQUE CHEESECAKE

roasted strawberry coulis · fresh berries

VANILLA PANNA COTTA (GF)

fresh fruit compote

COCONUT PANNA COTTA (GF)

strawberry compote

TIRAMISU

mascarpone cream · coffee-soaked ladyfingers · cocoa

CHOCOLATE FRENCH SILK (GF)

chocolate mousse · macerated berries

LEMON CHEESECAKE

blueberry compote · chantilly cream

DECADENT CHOCOLATE CAKE (GF)

ganache · chantilly · macerated strawberries · toasted almonds

RASPBERRY SORBET (GF,DF)

bright raspberry finish

SEASONAL FRUIT PLATTER (GF)

melon · pineapple · kiwi · berries · grapes

PETIT FOURS ASSORTMENT

salted caramels · brandy snaps · truffles · chocolate bark · tuiles

LEMON ALMOND CAKE

lemon chantilly · toasted almonds · raspberry sorbet





DROP OFF CATERING

PLATTERS

CHARCUTERIE BOARD

*cheeses · cured meats · crackers · preserves ·
dips*

VEGETABLE PLATTER

*broccoli · cauliflower · cucumber · cherry
tomatoes · peppers · celery · carrots ·
mushrooms · snap peas · radishes · ranch ·
hummus*

FRUIT PLATTER

*honeydew · cantaloupe · pineapple · kiwi ·
strawberries · blueberries · raspberries ·
grapes · apples · blackberries · cream cheese
dip*

PICKLE PLATTER

*lacto carrots & celery · dill pickles ·
cornichons · olives · sweet pickles · pickled
cauliflower · gherkins · pepperoncini · spicy
pickled beans*

SANDWICHES & WRAPS

DONAIR WRAP

*beef & lamb · peppers · onions · pickled beans ·
lettuce · carrot · tomato · quinoa*

CLASSIC CLUB

*white bread · mayo · lettuce · bacon · tomato ·
sliced chicken or turkey*

EGG SALAD CROISSANT

pickle-forward egg salad

CHICKEN CAESAR SALAD WRAP

*grilled or crispy chicken · caesar · croutons ·
bacon · red onion*

BREAKFAST SANDWICH

*english muffin or bagel · egg · cheese ·
bacon/sausage/ham · potato rösti · chipotle aioli
· lettuce · tomato*

BLT

classic on white bread · mayo

DESSERTS

Chocolate Chip Cookies



BUFFET

SALADS

ROASTED GARLIC CAESAR

romaine · caesar dressing · croutons · parmigiano-reggiano · bacon lardons

GARDEN SALAD

greens · cherry tomatoes · cucumber · radish · light vinaigrette

GREEK SALAD

tomato · cucumber · peppers · red onion · kalamata olives · feta · oregano · red wine vinegar · olive oil

ASIAN SESAME SALAD

cabbage · carrot · bell pepper · sesame seeds · zesty sesame dressing

MEXICAN CORN PASTA SALAD

street-corn inspired · farfalle · bacon · cilantro · beans · creamy chili dressing

PESTO PASTA SALAD

al dente pasta · colorful vegetables · basil pesto dressing

CLASSIC POTATO SALAD

tender potatoes · tangy dressing · celery · onions

SOUPS

MINESTRONE

assorted vegetables · beans · noodles · hearty tomato vegetable broth

BUTTERNUT SQUASH SOUP

roasted squash · warming spices · sweet & savory profile

FIRE-ROASTED RED PEPPER TOMATO SOUP

roasted peppers & tomatoes · silky finish · cream

MULLIGATAWNY

Anglo-Indian · curried spices · coconut milk · lentils · vegetables

POTATO LEEK

smooth potatoes · tender leeks · hint of cream

CORN CHOWDER

sweet corn · potatoes · savory herbs

BUFFET

STARCHES & PASTA

BAKED PENNE (ZITI STYLE)

tomato-based vegetable sauce · cheese

BAKED MACARONI & CHEESE

*creamy mornay · baked with crispy breadcrumbs ·
chives*

AMATRICIANA PASTA

choice of rigatoni or penne · classic amatriciana sauce

ROSEMARY & GARLIC ROASTED POTATOES

roasted potatoes · garlic

ROASTED FINGERLING POTATOES

compound butter

EGG FRIED RICE (PREMIUM)

vegetables · cooked egg

DILL & LEEK RICE PILAF

leeks · dill · lemon

GARLIC & GINGER RICE

chopped cilantro

ROASTED GARLIC MASHED POTATOES

(max 30) buffet-only cap

VEGETABLES & SIDES

FRESH BRUSCHETTA

crostinis · fresh bread

GARLIC BREAD

toasted

HERB ROASTED VEGETABLES

seasonal vegetables · apple vinaigrette

EGGPLANT PARMESAN

roasted eggplant casserole · panko · greens

FRENCHED GREEN BEANS

garlic butter or olive oil

ROASTED CITRUS ASPARAGUS

citrus salt · lemon · Parmigiano-Reggiano

ROASTED BROCCOLI

lemon butter

VEGETARIAN CASSOULET

sautéed vegetables · gruyère · crispy panko · greens

HONEY BUTTER HEIRLOOM CARROTS (PREMIUM)

greens · whipped ricotta

BUFFET- MAINS

ITALIAN MEATBALLS

traditional red sauce

CHICKEN MARSALA

roasted chicken breast · mushroom marsala cream sauce

EGGPLANT PARMESAN

vegetarian main option

BAKED ZITI

baked pasta casserole

LASAGNA AL FORNO

layers of meat sauce · béchamel · cheese · pasta

CANNELLONI

marinara · ricotta · spinach

PERUVIAN CHICKEN

sweet · spicy · tangy roasted chicken breast

MONTREAL-SPICED FLAT IRON STEAK

chimichurri optional add-on (additional charge)

BEEF BULGOGI STIR-FRY

broccoli · peppers · carrot · soy-based bulgogi

BEEF BOURGUIGNON

beef shoulder beef stock red wine garlic mashed potato carrots pearl onion bacon lardons button mushrooms herbs

COCONUT FISH CURRY

white fish poached in coconut curry (recommended with ginger rice)

LEMON DILL SALMON

seared & baked salmon · dill lemon beurre blanc

VEGETARIAN STIR-FRY

broccoli · peppers · snap peas · onions · soy glaze (recommended with ginger rice)

LENTIL BOLOGNESE

choice of pasta or lasagna

DESSERT

CHOCOLATE FRENCH SILK (GF) -

LEMON CHEESECAKE -

COCONUT PANNA COTTA (GF) -

FLOURLESS CHOCOLATE CAKE (GF) -

FRUIT PLATTER (GF) -

LEMON ALMOND CAKE

Chocolate Mousse, Macerated Strawberries

Blueberry Compote

Strawberry Compote

Ganache, Dusted Raspberries

Melon, Pineapple, Kiwi, Berries, Grapes

Lemon Chantily, Toasted Almonds





BRUNCH BUFFET

BRUNCH (BUFFET ONLY)

SCRAMBLED EGGS

buffet service

BACON

crispy

SAUSAGE

breakfast sausage

AVOCADO TOAST

*poached egg optional · pickled pearl onion · marinated
tomatoes*

CROISSANT FRENCH TOAST

apple maple syrup

POTATO RÖSTI

crispy

ROASTED HERB POTATOES

garlic butter

EGGS BENEDICT (CHOICE OF)

peameal · florentine · smoked salmon

HUEVOS RANCHEROS

tortilla bowl · poached egg · crema · guacamole

EXTRAS

AMUSE

CHICKPEA PANISSE

pickled apple · smoked crème fraîche · microgreens

FRIED HALLOUMI BATON

fermented hot honey

CRISP FRIED POLENTA

gorgonzola cream · hot honey

OYSTER

raw with mignonette & lemon or rockefeller (premium option)

BREAD SERVICE

FOCACCIA AL ROSMARINO

*roasted garlic and rosemary focaccia · house-whipped flaky
maldon sea salt butter*

ARTISANAL BREADS

*assortment of fresh baked artisanal breads · served with house-
whipped flaky maldon sea salt butter*

CHARCUTERIE BOARDS OR CUPS

*assortment of mild and sharp cheeses · spicy and mild
cured meats · olives · fruits · crackers*

PALATE CLEANSERS

GREEN TEA & MANGO SORBET

lavender syrup

STRAWBERRY GRANITA

mascarpone · cream lemon

PIÑA COLADA SORBET

lime gelee · toasted coconut

WATERMELON

mint · ginger · yogurt

ORANGE & CUCUMBER SORBET/GRANITA

basil syrup · garnish



EXTRAS

KIDS

CHICKEN TENDERS

*panko crusted chicken tenderloins · french
fries · celery & carrot sticks · plum sauce ·
ketchup*

KIDS PASTA (CHOICE OF)

*butter and parmesan · tomato sauce · alfredo
sauce*

*served with garlic bread
add chicken for additional \$5*

KIDS PIZZA (CHOICE OF)

*three cheese · pepperoni
thin crust pizza*

ALLERGIES & DIETARY RESTRICTIONS

*We try to accommodate all allergies and
dietary restrictions Please advise when
selecting menu options*



EXTRAS

CHARCUTERIE BOARDS

*Assortment of Mild and Sharp Cheeses,
Spicy and Mild Cured Meats, Olives,
Fruits, Crackers and Crostini's*

ALLERGIES & DIETARY RESTRICTIONS

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dietary restrictions. Please advise when
selecting menu options*

PALATE CLEANSERS

GREEN TEA & MANGO SORBET

lavender syrup

STRAWBERRY GRANITA

Mascarpone cream • lemon

PIÑA COLADA SORBET

lime Gelee • toasted coconut

WATERMELON

mint • ginger • yogurt

ORANGE & CUCUMBER SORBET/GRANITA

basil syrup • garnish

AFTERNOON TEA

TEA SANDWICHES

-

benedictine

egg yolk & butter

pear & gorgonzola

chicken salad

QUICHE VARIETIES

-

Mediterranean

*onion, pepper, sun dried tomatoes,
feta, herbs)*

Ham and Gruyère

Carm onion and gruyere

Lorraine

(swiss, spinach, onion)

Truffle mushroom

*Smoked Salmon
lemon & caper butter*

*Egg Yolk & Asparagus
butter · asparagus*

*Cucumber
herbed cream cheese*

PLATTERS

Charcuterie

Crudite w hummus

Caprese skewers

Fruit w cream cheese dip

Smoked salmon en croute

PETIT FOURS

Salted caramels

Meringue drops

Brandy snaps

*Mini lemon tarts w raspberry
white choco hazelnut tarts*

Mini basque cheesecake

TARTLETS

-

*Carm onion & cheese
feta, gruyere, fontina*

*Mushroom & leek, cashew cream, balsamic
Roasted bruschetta*

Lemon goats cheese and marinated olives

Spinach and feta



FOOD TRUCK/LATE NIGHT

GC ROADSIDE

GOURMET BURGERS

CLASSIC “GC” BURGER

*beef, secret sauce, bacon,
caramalized onions,
lettuce, cheese*

DOUBLE DOWN BURGER

*2 beef patties, secret sauce, bacon,
onion rings, lettuce, cheese*

FRIED MAC + CHEESE BURGER

*beef, Mac+cheese, bacon jam,
caramalized onions, spicy
ketchup, aioli, lettuce*

HOT HONEY BURGER

*beef, hot honey, bread+butter
pickles, caramalized onions,
lettuce, cheese*

TRUFFLE SWISS BURGER

*beef, truffle mornay, mushroom,
caramalized onion, lettuce, cheese,
crispy onion*

CHEESE BURGER

beef, cheese

GOURMET POUTINE

GC POUTINE

*french fries, beef gravy, cheese
curds*

BUFFALO CHICKEN POUTINE

*french fries, beef gravy, chicken
breast, buffalo sauce, dill ranch,
cheddar cheese curds, dill pickles*

FRIES

small - reg

SUPREME POUTINE

*french fries, cheese queso, lime
crema, pico de gallo, green
onion, crispy onion*

TRUFFLE POUTINE

*french fries, parmesan, truffle oil,
garlic-lemon aioli, chives*

PULLED PORK POUTINE

*french fries, beef gravy, memphis
bbq sauce, creamy slaw*

GOURMET HOT DOG

PULLED PORK DOG

*beef hot dog, pulled pork,
memphis bbq, creamy slaw, green
onion*

SUPREME DOG

*beef hot dog, cheese queso,
lime crema, pico de gallo,
crispy onions, green onion*

PLAIN DOG

beef hot dog

BAR SERVICE

ALL-INCLUSIVE HOUSE BAR PACKAGE

This option offers a fully hosted bar at a flat rate, allowing your guests to enjoy unlimited beverages throughout the service period.

Includes:

- Two selections of domestic beer
- House spirits: rum, rye, whisky, and vodka
- One house red wine and one house white wine
- Full selection of mixes and garnishes
- Two custom specialty cocktails
- Water station

COMPLETE BAR SETUP INCLUDED:

Professional bartenders, bar tables, linens, glassware, all alcohol, mixers, garnishes, ice, soft drinks, and water service. This package provides predictable pricing and allows you to host your guests with a fully inclusive bar experience.

PER-CONSUMPTION BAR PACKAGE

With our per-consumption option, you are charged only for the beverages your guests actually consume. This allows your guests to enjoy full bar service while you pay based on actual usage rather than a flat rate.

Includes:

Full bar setup, professional bartenders, bar tables, linens, glassware, mixers, garnishes, ice, and all required bar equipment. At the conclusion of your event, you are billed only for the alcohol that was served, offering flexibility and cost efficiency while still providing a fully hosted bar experience.

CASH BAR PACKAGE

With our cash bar service, guests purchase their own beverages directly, similar to a restaurant or lounge setting.

Includes:

Full bar setup, professional bartenders, bar tables, linens, glassware, mixers, garnishes, ice, and all required bar equipment. Guests order and pay for their drinks individually, and there is no cost to the host for bar service. This option provides a professional bar experience while allowing guests to cover their own beverage selections.