



BOARDS

Cheese Board: Artisanal Cheeses from Ontario & Québec, Berries, Preserves, Bread, Assorted Crackers **(S,V)**

Charcuterie Board: Assortment of Cured Meats, Black Olive Tapenade, Cornichons, Bread, Mustard, olives and Honey Spiced Pecans, Bread, Assorted Crackers **(S)**

Charcuterie Vegetarian Board: Assorted Grilled Marinated Vegetables, International Cheeses, Warm Scented Olives, , Black Olive Tapenade Cornichons **(S,V)**

Combination Board: Chefs choice of a little bit from each of the boards above **(S)**

Roast Brussel Sprout Salad: Warm, Shallots, Toasted Almonds Parmesan Dust, Aged Balsamic **(S,V,GF)**

Heirloom Beet: Roasted Fennel Salad, Goats Cheese, Golden Raisins and Toasted Pistachio **(S,V,GF)**

Pravda Smash Burger: 7 oz's of ground prime beef, house crafted pickles Lettuce, Tomato, Red Onion, House Sauce, Brioche Bun and frites. Add bacon or cheddar

Chicken Tenders, House crafted, Panko crusted, Sriracha Aioli **(S)**

Calamari: Fire Grilled, Tossed with Garlic, Pesto, Oven Roasted Tomatoes, Blonde Frisee Balsamic Finish **(GF)**

Burrata: Avocado Sliced, Vine Tomato, Pesto Drizzle, Toasted Pine Nuts, Toast **(S,V)**

Fire Fries: Frites, Parmesan Dusted, Fire Aioli **(S,V,GF)**

Wings: Mild, Bourbon BBQ, Hot, Superhot **(S)**

Cauliflower: Blanched, Roasted and fried Tossed with Buffalo Hot and Parmesan Cheese **(V, GF)**

Tacos: Choice of: Piri Piri Shrimp with Mango relish or Bourbon BBQ slow braised Beef Cheeks with Caramelized onions **(S)**

Dip Trio: Chic Pea Hummus, Muhammara (Roasted Red Pepper & Walnut Dip), Eggplant Caponata. Toasted Baguette Crisp, Taro chips, Pita Points **(V)**

Chicken Reshmi: Kababs on Lemon Grass Skewers, with Mint and Ginger, Cucumber Raita **(S)**

Lobster Croquette Lollipops: Potato, Lobster and Gorgonzola Croquette, Black Cherry Ketchup **(S)**

Crunchy Taiwanese Chicken Sliders: Kewpie Mayo, Brioche Bun, Kim Chi **(S)**

Samosas: Beef or veggie with exotic Indian spices (3) Mango Chutney **(S)**

Tuna tartar: Avocado, Micro Greens, Wasabi, Toast

FLATBREADS

Goat Cheese: Arugula, figs, shaved fennel, caramelized onions, Prosciutto de Parma, balsamic finish

Bruschetta: Diced tomato, red onion, garlic, basil, parmesan dusted

Margherita: Tomato, Fior di Latte, fresh torn basil,

Speck: Caramelized onion, arugula, gorgonzola crema, toasted walnuts, crumbled Bleu

Green Olive: Rosemary, Olive Oil, Julienne all Beef Salami, Pesto Rub

S = Shareable, V = Vegetarian, GF = Gluten Free

Executive Consulting Chef Daniel Racine