



BREAKFAST



Breakfast Buffet

*Priced per person
minimum 10 persons

CONTINENTAL	House-made rosemary focaccia, blueberry crumb cake, banana loaf, whipped butter, seasonal jam, fruits	\$13
HOT BUFFET	Pancakes, chantilly, sausage, eggs, toast, whipped butter, seasonal jam	\$16
BREAKFAST SANDWICHES	Chef's choice of house-made sandwiches	\$12
ADD-ONS	Unlimited coffee & tea	\$3
	Yogurt + granola	\$6
	Assorted baked goods (cookies, muffins, loaves)	\$7

A La Carte Breakfast

*Priced per person
minimum 10 persons

PANCAKE	Whipped cream, blueberry and maple syrup	\$6
FRENCH TOAST	Cinnamon, maple syrup, fruit compote	\$6
EGGS BENEDICT	Hollandaise, house-made focaccia, ham	\$8
BREAKFAST FRITTATA	Roasted tomato, feta, potato Aged cheddar, sausage, onion	\$6
FRUIT PLATTER	Slices and whole fruits available	\$7
YOGURT PARFAIT	Mixed berries, granola, plain yogurt	\$6

Breakfast Add-On

**Priced per person*

BACON	House-made bacon	\$5
STICKY BUN	Cinnamon, salted caramel	\$4
LOAVES	Choice of banana, lemon, and blueberry	\$4
HOMEFRIES	Triple cooked home fries	\$4

LUNCH



Soups

**Priced per person*

CAULIFLOWER	Cauliflower, onion, lemon	\$5
SQUASH	Roasted squash, vegetable stock	\$5
POTATO & LEEK	Yukon gold potato, garlic, leek	\$6
CREAMY TOMATO	San Marzano tomatoes, cream, garlic, basil	\$5
VEGETABLE	Onion, celery, carrots, beans, olive oil	\$5
FRENCH ONION	House-made beef stock, onions, gruyere cheese	\$8
CREAMY MUSHROOM	White mushroom, mushroom stock, cream	\$7

Salads

**Priced per person*

BEET	Marinated beet, shallot, goat cheese	\$12
CAESAR	House-made bacon, romaine, focaccia croutons	\$11.5
CHARRED VEG	Broccoli, cauliflower, red wine vinaigrette	\$12
PANZANELLA	Marinated tomato, focaccia croutons, basil	\$11
GREEN	House greens, cucumber, tomato, maple vinaigrette	\$10
POTATO	Yukon gold potatoes, mayo, celery, dill	\$10
EGG	Paprika, mayo, green onion, mustard	\$10
WHEAT BERRY	Labneh, olive oil, peas, lemon vinaigrette	\$11

Sandwiches

Priced per person
**Gluten free options available*

CAESAR CHICKEN	Caesar dressing, lettuce, tomato	\$12
GRILLED CHEESE	Three type of cheese, mayo	\$9
CHICKEN CLUB	Bacon, tomato, lettuce, grilled chicken DF	\$13
ROAST BEEF	Cheddar, gem lettuce, roast beef	\$12
HAM & CHEESE	House-made focaccia, ham, mayo, cheddar	\$12
EGG SALAD	Green onion, mustard, eggs, paprika DF	\$10
TUNA	Tuna, mayo, celery, peppers DF	\$11
GRILLED VEG	Eggplant, zucchini, peppers, goat cheese	\$11
TOMATO, AVOCADO, BASIL	Marinated tomato, house-made bacon, mayo DF	\$12
BLT	House-made bacon, lettuce, mayo, tomatoes DF	\$12
PULLED PORK	Marinated pork, coleslaw, lime	\$12
MUFFALETTA	House-made focaccia, sriracha mayo, olives, gherkin	\$12

Lunch A La Carte

Priced per person
**minimum 10 persons*

SALADS	Mixed greens salad – balsamic dressing, croutons	\$12
	Green goddess salad – romaine lettuce, grana padano	\$12
	Quinoa salad - cucumber, kale, red wine vinaigrette	\$13
	Roasted beet salad - goat cheese, maple vinaigrette	\$13

	Pear and arugula salad - grana padano, lemon	\$13
	Caprese – tomato, basil, bocconcini, balsamic reduction	\$14
	Multi grain – quinoa, rice, farro, pickles, kale	\$13
	Charred veg salad – broccoli, cauliflower, pumpkin seeds	\$13
ENTREE		
	Ham & cheese sandwich – home made focaccia, mayo	\$12
	Charred vegetables wrap - goat cheese, pickles	\$12
	Chicken salad sandwich- cheddar, romaine lettuce	\$12.5
	Spinach cannelloni – tomato sauce, basil	\$13
	Soy marinated salmon – potatoes, crispy capers, tomato	\$14
	Roast beef sandwich – aioli, arugula, tomato	\$14
	Marinated salmon bowl – cucumber, tomato, romaine, avocado	\$14
ADD-ONS		
	Coffee and tea	\$3
	Juices	\$3
	Oreo chocolate chip cookies (*price per dozen)	\$23
	Fresh fruit platter	\$7
	Flourless chocolate torte	\$4
	Chef's choice dessert platter (*serves 10)	\$42

COCKTAIL RECEPTION



Hor D'oeuvres

**Minimum order of 2 dozen per item*

GF: gluten-free DF: dairy-free

**All items are nut-free*

CHEF'S CHOICE HOR D'OEUVRES (*SERVES 10)

\$50

VEGETARIAN

Potato and cheddar pierogies with lime crema	\$4
Crispy polenta, sundried tomato peseto	\$3.5
Rice cracker, Stracciatella, tomato GF	\$3.5
Fresh falafel, tahini, cilantro GF DF	\$3.5
Fried vegetarian spring roll GF DF	\$3.5
Grilled vegetarian skewers GF DF	\$3

PROTEIN

Soy-marinated shrimp, kewpie mayo	\$4
Fried chicken, coleslaw, mayo	\$4
Armoury ham & cheese bite	\$4
Chicken liver pate with fruit jam	\$4
Pork ricotta meatball	\$4

DESSERTS

Flourless chocolate torte GF	\$4
Mini éclair, chocolate, cream	\$4
Lemon tart	\$4
Sticky buns	\$3
Fresh baked chocolate chip cookies	\$3

DINNER



Dinner Packages

**Minimum 10 persons*

**1 selection per course, choice options at an additional cost*

DINNER 1

Appetizers

Beet salad – maple, pumpkin seeds, goat cheese
Armoury green salad – radish, carrots, cucumbers

Entrée

\$79

Braised pork shoulder – apple jam, onion, potatoes
Herb roasted chicken – braised tomatoes, potato mash
Gnocchi pasta – herb cream sauce, peas, ricotta

Desserts

Madeleine – lemon curd, powdered sugar
chocolate chip cookies

DINNER 2

Appetizers

Panzanella – focaccia crouton, cucumber, tomato
Pear & arugula – balsamic reduction, grana padano
Roasted squash – grana padano, sunflower seeds

Entrée

\$89

Stuffed chicken breast – apple stuffing, potato, jus
Atlantic salmon – ancient grains, celeriac, carrots
Flat iron steak – chimichurri, cannellini beans, beef jus
Ravioli – ricotta stuffing, sage, brown butter

Desserts

Flourless chocolate torte – strawberry compote
Cream puff – raspberry cream, chocolate
Chocolate covered strawberries

*Includes coffee & tea

DINNER 3

Appetizers

Beet salad – maple, pumpkin seeds, goat cheese
Armoury green salad – radish, carrots, cucumbers
Creamy Caesar – kale, romaine, grana padano, bacon
Caprese – Basil pesto, marinated tomato, pumpkin seeds

Entrée

Duck confit – corn succotash, apricot, duck jus
Beef short rib – parsnip, red wine jus, crispy onions **\$99**
*Surf & turf option: additional \$9/person
*Beef Tenderloin option: additional \$6/person
Scallop – Cauliflower, roasted pepper, lemon, capers
Atlantic salmon – marinated quinoa, charred vegetable
Truffle mushroom ravioli – crème fraiche, celery, sage

Desserts

Chocolate tart – almond crust, maldon salt
Pear cobbler – vanilla ice cream, brown sugar crumble
Meringue – Strawberry compote, almonds, oat crumble

*Includes coffee & tea

***Custom Chef's menu starts at \$105/person**

Dinner A La Carte

Salads

Priced per item

**Minimum of 10 persons*

MIXED GREEN	Balsamic dressing, croutons	\$10
GREEN GODDESS	Romaine lettuce, grana padano	\$11
QUINOA	Cucumber, kale, red wine vinaigrette	\$12
ROASTED BEET	Goat cheese, maple vinaigrette	\$13
PEAR & ARUGULA	Grana padano, lemon	\$12
CAPRESE	Tomato, basil, bocconcini, balsamic reduction	\$14
MULTI GRAIN	Quinoa, rice, farro, pickles, kale	\$12
CHARRED VEG	Broccoli, cauliflower, pumpkin seeds	\$12

Soups

**Priced per item*

CAULIFLOWER	Cauliflower, onion, lemon	\$5
SQUASH	Roasted squash, vegetable stock	\$5
POTATO & LEEK	Yukon gold potato, garlic, leek	\$6
CREAMY TOMATO	San Marzano tomatoes, cream, garlic, basil	\$5
VEGETABLE	Onion, celery, carrots, beans, olive oil	\$5
FRENCH ONION	House-made beef stock, onions, gruyere cheese	\$8
CREAMY MUSHROOM	White mushroom, mushroom stock, cream	\$7

Entrée

**Priced per item*

BEEF	Short ribs, garlic mash, kale, beef jus	\$38
	Duck confit, apple jam, potato, jus	\$29
	Flat iron steak, scallion salsa, roasted veg	\$35
	60-day dry aged ribeye, potato, jus	\$42
CHICKEN	Chicken breast, marinated quinoa, salsa	\$26
	Korean fried chicken, spicy aioli, potato puree	\$26
	Herbed chicken supreme, garlic mash, season veg	\$27
SEAFOOD	NC beer battered haddock, capers, cherry tomatoes	\$26
	Soy-marinated salmon, Chinese broccoli, crispy shallot	\$27
	Bread crusted sea bream, green salsa, potatoes	\$27
	Pan seared scallops, marinated beans, salsa	\$38
VEGETARIAN	House-made squash ravioli, brown butter, shallot	\$24
	Cauliflower steak, charred veg, tahini cream	\$21
	Mushroom risotto, zucchini, kale	\$22
SIDES	Roasted carrot, parsnip, cumin, tahini	\$7

Desserts

GF: gluten-free DF: dairy-free

LEMON TART	Lemon custard, mint, cream	\$7
CHOCOLATE TORTE	Flourless chocolate torte, raspberry GF	\$7.5
BANANA LOAF	Chantilly, lemon syrup	\$6
MERINGUE	Toasted almonds, blueberry compote DF GF	\$5.5
STICKY BUNS	Cinnamon, salted caramel sauce	\$5
CREAM PUFF	Chantilly cream, berry compote	\$6
PEAR COBBLER	Vanilla ice cream, brown sugar crust	\$8
CHEF'S DESSERT	Assortment of chef's choice desserts *serves 10	\$75

Late Night Snacks

**Minimum order of 30 per item
GF: gluten-free DF: dairy-free*

ARMOURY SLIDERS	House-made buns, beef, aioli, aged cheddar	
TRIPLE COOKED HOME FRY POUTINE	Yukon gold potatoes, Ontario cheese curd, gravy	ADDITIONAL \$12/PER ITEM
ULTIMATE GRILL CHEESE	Aged cheddar, caramelized onions, ketchup	
FRESH BAKED COOKIES	Oreo chocolate cookies (price per half dozen)	

Children's menu

(8 years or younger)

*GF: gluten-free DF: dairy-free
Priced per item

HOUSE-MADE PASTA AND BUTTER	Semolina flour, Ontario butter	
CHICKEN FINGERS & HOME FRIES	Hand cut fries, lightly breaded white meat	ADDITIONAL \$25/PER CHILD
ULTIMATE GRILL CHEESE	Aged cheddar, caramelized onions, ketchup	
