



BREAKFAST

Breakfast Buffet

Priced per person
**Minimum 10 persons*

CONTINENTAL

House-made butter croissant
yogurt
fruit salad
whipped butter and jam
*Includes freshly brewed organic coffee & selection of teas

15.

BUFFET

Pancakes
Bacon or Sausage
Eggs
Home fries
Fruit salad
Whipped butter and blueberry compote
*Includes freshly brewed organic coffee & selection of teas

20.

ADD-ONS

Smoked salmon sandwich Cream cheese, capers, red onion, herbs **10.**

Chia seed pudding Milk, house-made granola, fresh fruit, maple syrup **6.**

Egg & kale wrap Boiled egg, kale, nutritional yeast, avocado **9.**

Bacon & cheddar Caramelized onion, aged cheddar, bacon **9.**

Avocado toast Tomatoes, cilantro, lime, radish **9.**

SMALL BITES

Caprese skewers	bocconcini, basil, cherry tomatoes GF	3.
Vegetarian spring rolls	cabbage, carrot, onion, sweet and sour sauce DF	3.5
Falafel	chickpeas, tahini, cumin, parsley, cucumber GF DF	3.5
Shrimp tempura	kewpie mayo DF	4.

SANDWICHES

Ham & cheese aged cheddar, ham
Egg celery, mayo, smoked paprika
Smoked salmon cream cheese, dill
Cucumber Chive cream cheese

Platter (serves 10)

*priced per dozen sandwiches

Two choices	120.
Additional choice	15.

GRAZING BOARDS

Cheese board	three types of cheeses, preserves	15.
Meat board	Four types of meats, condiments	15.
Olives and pickles		7.
Crudite	fresh seasonal vegetables (includes one dip)	12.
	Add a dip	3.
Hummus	DF GF	
Labneh	GF	
Red pepper	GF	

HOUSE BAKED GOODS

Madeleines		3.
Lemon squares		3.5
Flourless chocolate torte	GF	3.5
Chocolate croissant		3.5
Pear Danish		4.
Cheese cake		3.5
Oreo chocolate chip cookies		3.



LUNCH

Soups

**Priced per item per person*

**Minimum order of dozen per selection*

Includes bread service

CAULIFLOWER	Cauliflower, onion, lemon DF GF	8.
SQUASH	Roasted squash, vegetable stock DF GF	8.
POTATO & LEEK	Yukon gold potato, garlic, leek DF GF	9.
CREAMY TOMATO	San Marzano tomatoes, cream, garlic, basil GF	8.
CHICKEN NOODLE	Onion, celery, carrots, chicken, herbs DF GF	10.
CREAMY MUSHROOM	Ontario mushroom, mushroom stock, cream GF	9.

Sandwich Platters

Priced per person

**Minimum order of dozen per selection*

CAESAR CHICKEN	Caesar dressing, lettuce, tomato	13.
GRILLED CHEESE	Aged cheddar, mayo	9.
ROAST BEEF	Cheddar, gem lettuce, roast beef, horseradish	14.
EGG SALAD	Green onion, mustard, eggs, paprika DF	11.
TUNA	Tuna, mayo, celery, peppers DF	11.
AVOCADO TOMATO	Marinated tomato, house-made bacon, mayo DF	10.
PULLED PORK	Marinated pork, coleslaw, lime	12.
MUFFALETTA	House-made focaccia, sriracha mayo, olives, gherkin	12.

SALADS

Mixed green balsamic dressing, croutons	12.
Green goddess romaine lettuce, parmesan	13.
Quinoa cucumber, kale, red wine vinaigrette	14.
Roasted beet goat cheese, maple vinaigrette	13.
Pear and arugula parmesan, sherry vinaigrette	13.
Caprese tomato, basil, bocconcini, balsamic reduction	15.

**COLD
ENTREE**

Ham & cheese sandwich aged cheddar, mayo	13.
Charred vegetables wrap whipped goat cheese, pickles	14.
Chicken salad sandwich cheddar, romaine lettuce	14.
Roast beef sandwich aioli, arugula, tomato	15.
Marinated salmon bowl cucumber, romaine, avocado	15.

**HOT
ENTRÉE**

Spinach cannelloni ricotta, tomato sauce, basil	17.
Soy marinated salmon potatoes, crispy capers, tomato	16.
Armoury burger bacon, cheddar, mayo, pickled onions	17.

ADD-ONS

Coffee and tea	3.
Juices	3.
Oreo chocolate chip cookies (*price per dozen)	29.
Fresh fruit platter	7.
Flourless chocolate torte	4.
Chef's choice dessert platter (12 pieces)	42.



COCKTAIL RECEPTION

CHEF'S CHOICE HOR D'OEUVRES (24 PIECES)

\$3.5/PER PIECE

VEGETARIAN

Potato and cheddar perogy lime crema	4.
Brie puff pastry, caramelized onion	4.
Zucchini fries panko, ranch dip	3.
Arancini Lemon marmalade	3.5
Fresh falafel tahini, cilantro GF DF	3.
Fried vegetarian spring roll sweet & sour dip DF	3.

SEAFOOD

Shrimp tempura kewpie mayo DF	4.
Smoked salmon rice puff, tzatziki GF	4.
Tuna tartare lime cucumber chipotle DF GF	4.5
Grilled shrimp skewer mayo, jalapeno DF GF	4.
Fish taco cucumber, cilantro, lime GF	4.

MEAT

Fried chicken coleslaw, mayo DF	4.
Pork ricotta meatball tomato	4.
Chicken skewer tamarind, peanuts DF GF	4.
Chicken liver pate blueberry compote	4.
Sausage roll pork, fennel, onion, puff pastry	4.

DESSERTS

Flourless chocolate torte GF	4.
Mini éclair, chocolate, cream	4.
Lemon tart	4.
Mini sticky buns	3.5
Fresh baked chocolate chip cookies	3.

Food stations

Priced per person

Served on mini plates

**Minimum of 12 orders per selection*

VEG

Bar crudite assortment of fresh vegetables and dips	10.
Salad bar seasonal vegetables, greens and vinaigrettes	13.
Fry station potato, polenta, sweet potato, zucchini	14.
Chips and salsa potato and tortilla chips, salsa, guacamole	15.

MEAT

Carving station prime steak, salsa, horseradish	19.
Pulled pork fresh baked buns, coleslaw, BBQ sauce	15.
Antipasto table meat & cheese, grilled vegetables, condiments	16.

PASTA

Beef bolognese spaghetti, tomato, basil	15.
Creamy rigatoni alfredo sauce, herbs	15.

SWEET

Popcorn bar cinnamon sugar, brown butter, candy mix	12.
Candy station childhood favorite candies	12.
Chef's selection let us surprise you!	14.



DINNER

DINNER 1

Appetizers

Armoury green salad maple vinaigrette, radish, carrots, cucumbers

Entrée

Herb roasted chicken braised tomatoes, potato mash
Spinach ricotta cannelloni ricotta, tomato **79.**

Desserts

Madeleine lemon curd, powdered sugar
chocolate chip cookies semi-sweet chocolate

DINNER 2

Appetizers

Pear & arugula balsamic reduction, parmesan, pumpkin seeds
Roasted squash parmesan, sunflower seeds, greens

Entrée

Herb pesto chicken roasted tomatoes, potato, parmesan
Quinoa crusted salmon celeriac, carrots, broccoli
Flat iron steak roasted veg, potato puree, beef jus **89.**

Desserts

Flourless chocolate torte strawberry compote
Cream puff berry cream, chocolate

DINNER 3

Appetizers

Beet salad whipped goat cheese, pumpkin seeds, arugula
Creamy kale caesar kale, romaine, parmesan, bacon, croutons
Caprese basil pesto, marinated tomato, balsamic reduction **99.**

Entrée

Duck confit corn succotash, apricot, duck jus
Braised beef short rib parsnip, red wine jus, crispy onions

Scallop cauliflower, roasted pepper, lemon, capers Add 5.
Truffle mushroom lasagna mascarpone, Ontario mushrooms

Desserts

Vegan Chocolate tart almond crust, semi-sweet chocolate

Pear cobbler vanilla ice cream, brown sugar crumble

Lemon tart whipped cream

*Surf & turf option: additional \$9/person

*Beef Tenderloin option: additional \$6/person

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

Dinner a La Carte

Salads

Priced per item

**Minimum of 12 orders per selection*

MIXED GREEN	Balsamic dressing, cucumber, roasted seeds	12.
GREEN GODDESS	Romaine lettuce, parmesan	13.
QUINOA	Cucumber, kale, red wine vinaigrette	14.
ROASTED BEET	Whipped goat cheese, maple vinaigrette	15.
PEAR & ARUGULA	Parmesan, lemon	14.
CAPRESE	Tomato, basil, bocconcini, balsamic reduction	16.
KALE CAESAR	Bacon, kale, croutons, nutritional yeast	15.

Soups

Priced per item

**Minimum of 12 orders per selection*

Includes bread & butter

CAULIFLOWER	Cauliflower, onion, lemon DF GF	8.
SQUASH	Roasted squash, vegetable stock DF GF	8.
POTATO & LEEK	Yukon gold potato, garlic, leek DF GF	9.
CREAMY TOMATO	San Marzano tomatoes, cream, garlic, basil	8.
CHICKEN NOODLE	Onion, celery, carrots, chicken, herbs DF GF	10.
CREAMY MUSHROOM	Ontario mushroom, mushroom stock, cream	9.

MEAT	Braised short rib garlic mash, kale, beef jus	39.
	Duck confit apple jam, potato, jus	29.
	Flat iron steak scallion salsa, roasted veg	34.
	Striploin steak potato, roasted veg, jus	37.
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POULTRY	Herb chicken breast roasted veg, tomato salsa	26.
	Korean fried chicken coleslaw, rosemary fries	26.
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SEAFOOD	Pan seared scallops braised lentils, cauliflower, pepper and chive sauce	38.
	Quinoa crusted salmon roasted cauliflower, celeriac	27.
	Grilled sea bream tomato salsa, potatoes, roasted broccoli	26.
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VEGETARIAN	Squash ravioli brown butter, shallot	26.
	Cauliflower steak charred veg, tahini cream	24.
	Mushroom risotto Ontario mushroom, zucchini, panko	24.

*Add bread service, coffee, and tea for \$6 per person

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Desserts

Priced per person

**Minimum order of 10 per selection*

GF: gluten-free DF: dairy-free

LEMON TART	Lemon custard, cream	8.
CHOCOLATE TORTE	Flourless chocolate torte, raspberry GF	8.
BUTTER TART	Brown butter crust, chantilly	9.
STICKY TOFFEE PUDDING	Caramel, whipped cream	9.
VEGAN TART	Semi-sweet chocolate, coconut, strawberry	9.

Late night snacks

**Minimum order of 30 per selection*

GF: gluten-free DF: dairy-free

ARMOURY SLIDERS	House-made buns, beef, aioli, aged cheddar	
POUTINE	Yukon gold potatoes, Ontario cheese curd, gravy	
ULTIMATE GRILL CHEESE	Aged cheddar, caramelized onions, ketchup	12. PER ITEM
FRESH BAKED COOKIES	Oreo chocolate cookies (price per half dozen)	
CHOCOLATE BROWNIES	Semi-sweet chocolate (price for four pieces)	
VEG CRUDITE	Assortment of fresh vegetables and dips	

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	21. PER PERSON
ULTIMATE GRILL CHEESE	Aged cheddar, caramelized onions, ketchup	
