



# BREAKFAST

**CONTINENTAL**

Chef selection Pastries yogurt fruit salad whipped butter and jam *Includes freshly brewed organic coffee & selection of teas	<b>15.</b>
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**BUFFET**

Pancakes Bacon or Sausage Eggs Home fries Fruit salad Whipped butter and blueberry compote *Includes freshly brewed organic coffee & selection of teas	<b>21.</b>
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**ADD-ONS**

<b>Smoked salmon</b> sandwich Cream cheese, capers, red onion, herbs	<b>10.</b>
<b>Chia seed pudding</b> Milk, house-made granola, fresh fruit, maple syrup	<b>6.</b>
<b>Egg &amp; kale wrap</b> Boiled egg, kale, nutritional yeast, avocado	<b>9.</b>
<b>Bacon &amp; cheddar</b> Egg, Caramelized onion, aged cheddar, bacon	<b>9.</b>
<b>Avocado toast</b> Tomatoes, cilantro, lime, radish	<b>9.</b>

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**SMALL BITES**

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

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**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	<b>120.</b>
Additional choice	<b>15.</b>

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**GRAZING BOARDS**

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

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**HOUSE BAKED GOODS**

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

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# LUNCH

## Soups

*\*Priced per item per person*

*\*Minimum order of dozen per selection*

*Includes bread service*

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

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## Sandwich Platters

*Priced per person*

*\*Minimum order of dozen per selection*

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

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**SALADS**

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

**COLD  
ENTREE**

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

**HOT  
ENTRÉE**

<b>Spinach cannelloni</b> ricotta, tomato sauce, basil	<b>17.</b>
<b>Soy marinated salmon</b> potatoes, crispy capers, tomato	<b>16.</b>
<b>Armoury burger</b> bacon, cheddar, mayo, pickled onions	<b>20.</b>

**ADD-ONS**

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



# COCKTAIL RECEPTION

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

**\$3.5/PER PIECE**

**VEGETARIAN**

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

**SEAFOOD**

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

**MEAT**

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



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**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.

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**Food stations**

*Priced per person*

*Served on mini plates*

*\*Minimum of 12 orders per selection*

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**VEG**

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

**MEAT**

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

**PASTA**

<b>Beef bolognese</b> spaghetti, tomato, basil	15.
<b>Creamy rigatoni</b> alfredo sauce, herbs	15.

**SWEET**

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

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# 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

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**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

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**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

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**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**

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## Dinner a La Carte

### Salads

Priced per item

*\*Minimum of 12 orders per selection*

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

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### Soups

Priced per item

*\*Minimum of 12 orders per selection*

*Includes bread & butter*

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

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

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\*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*

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

## Late night snacks

*\*Minimum order of 30 per selection*

*GF: gluten-free DF: dairy-free*

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

## Children's menu

*(8 years or younger)*

*GF: gluten-free DF: dairy-free*

*\*Priced per item*

<b>HOUSE-MADE PASTA AND BUTTER</b>	Semolina flour, Ontario butter	
<b>CHICKEN FINGERS &amp; HOME FRIES</b>	Hand cut fries, lightly breaded white meat	<b>21. PER PERSON</b>
<b>ULTIMATE GRILL CHEESE</b>	Aged cheddar, caramelized onions, ketchup	