



thePark

EVENT MENU

Reception Salads

* GF available

Serves approximately 20 people

Green Salad \$60

Candied pecans, cherry tomatoes and maple basil vinaigrette

Caesar Salad \$71

Our house made caesar dressing, garlic-herb croutons and parmigiano reggiano

Beet Salad \$70

Baby greens, chilled beets, goat cheese, chopped cashews, pumpkin seeds and citrus balsamic dressing

Harvest Salad \$80

Arugula, Brie, candied pecans, Granny Smith apples and orange honey vinaigrette

Reception Platters

Serves approximately 20 people

Crudités Platter \$80

Carrots, celery, broccoli, cauliflower, cherry tomatoes, red and green peppers served with tzatziki

Fruit Platter \$95

Fresh seasonal fruit

Cheese and Charcuterie \$190

Assorted meats and cheeses with a selection of crackers, grapes, walnuts, kalamata olives and fresh house made compote

Seafood Platter \$170

Prawn bruschetta, smoked salmon canapé, tuna wontons, shrimp wontons

Sandwich Platters

Serving 10 people - \$150

Serving 20 people \$280

Serving 30 people \$390

Please contact us for sandwich selections. We can accommodate special requests. Each serving consists of choice of ciabatta or wrap style sandwich. *GF sandwiches also available

Vegetarian Plates

24 Vegetarian Dumplings \$40

Vegetarian dumplings served with ginger sesame soy sauce

24 Bruschetta \$40

Traditional tomato bruschetta, served with toasted baguette crostini

24 Caprese Skewers \$40

Skewers of fior di latte, tomato, basil, with balsamic crema

24 Spanakopita \$40

Sautéed spinach, onions, garlic, dill and feta wrapped in phyllo. Served with house-made Tzatziki

20 Spring Rolls \$46

Spring Rolls filled with cabbage and sweet corn. Served with sweet sesame soy sauce

24 Gochujang Cauliflower \$40

Cauliflower florets, spicy Gochujang, tahini, toasted sesame seeds, topped with green onion

24 Truffle Mushroom Flatbread \$46

Wild mixed mushrooms, grano padano cheese, arugula, and truffle oil

24 Caprese Flatbread \$46

Pesto, fior de latte, mozzarella, tomato, fresh arugula and drizzled with balsamic glaze

Seafood Plates

12 Chilled Prawn Bruschetta \$48

Bruschetta, served on top of a toasted parmesan crostini, topped with chilled prawns, parmesan and balsamic crema

12 Atlantic Salmon Canapé \$44

Atlantic salmon, whipped lemon dill cream cheese, topped with micro greens, lemon zest and dill

12 Shrimp Wontons \$41

Shrimp, crispy wontons, chopped lettuce, mango salsa, lemon aioli and chipotle aioli

12 Ahi Tuna Wontons \$48

Lightly seared ahi tuna with sesame seeds, arugula, mango salsa, wasabi aioli and micro greens

24 Shrimp Cocktail \$48

Served with cocktail sauce, dill and lemon

Carnivore Plates

24 Chicken Wings \$45

Choice of flavour: Salt & Pepper, Honey Garlic, Buffalo Parmesan, Hoisin Apricot, Mild Buffalo, Sesame Teriyaki, Sweet Sesame Soy, Sweet and Spicy Thai

*GF available except Honey Garlic or Apricot Hoisin

24 Dumplings \$45

Chicken and vegetable gyoza, served with sweet ginger soy sauce

24 Chorizo Sausage Flatbread \$52

Ground chorizo sausage, red onion, roasted red pepper and marinara

12 Chicken Quesadilla \$42

Three cheese blend, chicken, roasted vegetables, sweet corn and southern BBQ buttermilk ranch

24 Swedish Meatballs \$42

Meatballs, served with lingonberry jam and Dijon cream sauce

12 Prime Rib Sliders \$42

Slow roasted prime rib and thinly sliced with sautéed mushrooms and onions, Swiss cheese, basil aioli

24 Tandoori Chicken Skewers \$48

Tandoori marinated chicken breast, topped with a honey yogurt drizzle

Buffet

Minimum 30 people - price per person

Chicken Supreme \$42

Tender bone-in chicken breast in a Dijon cream sauce. Includes roasted pesto baby potatoes, sautéed vegetables, caesar salad or mixed green salad

Prime Rib and Turkey Dinner \$50

Carved C.A.B prime rib and roasted turkey. Includes sautéed vegetables, mashed potatoes or roasted baby potatoes, caesar salad or mixed green salad and Yorkshire pudding and gravy

Italian Dinner \$45

Includes chicken parmesan, sautéed vegetables, spinach salad tossed in an orange honey vinaigrette with the choice of one pasta:

- Vegan Park pasta
- Lemon Mediterranean pasta
- Spaghetti and Meatballs

Tofu Stirfry \$36

Tofu, edamame, broccoli, red onion, red & green peppers, bok choy with a spicy teriyaki glaze

Taco Kit

Beef & Ancho Pepper Crema

10 shells \$40 | 20 shells \$78 | 40 shells \$152

Chicken with Romesco (contains nuts)

10 shells \$40 | 20 shells \$78 | 40 shells \$152

Shrimp with Lime Crema

10 shells \$46 | 20 shells \$90 | 40 shells \$168

Veggie Taco

10 shells \$36 | 20 shells \$70 | 40 shells \$136

All taco kits come with flour tortillas, sour cream & salsa

Select 4 of the following toppings:

*additional toppings \$4

- Shredded lettuce
- Pico De Gallo
- Mango Salsa
- Shredded Cheese Blend
- Green Onion
- Pickled Onion
- Grilled Pineapple
- Red Onion Slices

Dessert Plates

Serves 20 people

Banana Cream Pie Cups \$47

Vegan Brownie with Caramel \$50 *available GF

Raspberry Chocolate Ganache \$49 *available GF

Mini Cheesecakes \$50 Ask about our current flavour!

Beverages

Cans of Soda 355ml can \$3

Pepsi, Diet Pepsi, Mugs Root Beer, Ginger Ale

Grizzly Paw Sodas 355ml can \$5

Root Beer, Ginger Beer or Cream Soda

Corona SunBrew Non-Alcoholic 330ml bottle \$6

Select Beers Available various sizes

Select Wines Available 750ml \$30

Cocktail Kits \$55

Bubbles

Segura Viudas Brut Cava 750ml bottle \$45

Alexandria Cellars Brut 750ml bottle \$112

Terms of Service:

\$25 Delivery Fee

Free Delivery on orders over \$250

Regular menu items also available for delivery

Please allow 72 hours notice on all orders

Buffet Set Up Fee \$150

Deposit may be required

*Prices are subject to change

