

Upper Canada Hors d'oeuvre Selection



Cold Hors d'oeuvres

~

The Stage Coach

Artichoke Leaves with Dill Marinated Shrimp and Fennel Lemon Relish

Fortress'

Atlantic Salmon Skewers with Sesame Peanut Glaze or Orange Honey Glaze

Cloak and Pepper

Basil Marinated Bocconcine wrapped with Roasted Red Pepper

Church on the Hill

Basil Marinated Chicken wrapped in Grilled Zucchini

Lake Shores

Chilled Jumbo Shrimp with Jade Sauce

Buried Treasures

Crêpe Purse with Crème Fraîche and Caviar (Beggar's Purse)

The Colonial Advocate

Duckling Pâté with Balsamic Pepper and Pear

Re-enactments

Enoki Rice Paper Roll Ups with Sweet Chili Dip

Spinning Wheels

Flank Steak Pinwheel with Peppered Gorgonzola Cream

Upper Canada Hors d'oeuvre Selection



Cold Hors d'oeuvres – Continued

~

Victorians

Flank Steak Spiral, Pomegranate and Onion Relish

Fortifications

Ginger Lime Lobster and Green Mango Salad in a crisp Won Ton Cone

The Barracks

Green Tea Chicken in Yuka Cup with Pomegranate Dressing

Historians

Hoisin Beef and Scallion Roll

The Hansom Cab

Marinated Sea Scallop served in Chinese Soupspoon

The Loom

Prosciutto Roll with Fig, Arugula, and Chèvre

The Livery

Seared Foie Gras with Fig Balsamic Reduction served in a Spoon

Pioneers

Smoked Chicken and Pear Salad in White Cheddar Cup

Brass & Ribbons

Smoked Salmon and Cucumber Ribbons with Crème Fraîche

Stable Boys

Tequila Glazed Shrimp on Mini Pancakes with Avocado Cream

Upper Canada Hors d'oeuvre Selection



Hot Hors d'oeuvres

~

Garrisons

Bacon wrapped Beef Mignons with Béarnaise Sauce

Militia Splendor

Caramelized Onion, Smoked Gruyere and Spinach Quesadilla

The Guard House

Savory Salmon Cheesecake, Wasabi Cream and Caviar

Cannon Balls

Chicken Meatballs with Apple and Pistachio

Yorkies

Chicken Yakatori with Green Onions and Soy Sherry Dip

Rebellion of 1837

Coconut Breaded Jumbo Shrimp with Pineapple Salsa

The Drums

Cornmeal Fried Chicken Lollipop with Red Pepper Dill Dip

The Charming Blacksmith

Duck Confit with Black Pepper in Pastry Cup

Lower Canada Treats

Frenched Lamb Chop

Medals

Lamb Medallion on Sesame Sweet Potato

Upper Canada Hors d'oeuvre Selection



Hot Hors d'oeuvres - Continued

~

Band of Soldiers

Miniature Rice Tartlets with Roasted Vegetables, Herbs and Cheese

Lord Simcoe's Passion

Mushroom or Salmon Wellington

The War of 1812

New England Corn Fritters and Portuguese Chorizo, Kale Dressing

Naval Base

Pan Seared Sea Scallop atop Lotus Chip with Red Pepper Coulis

Capitals

Panko Crusted Crab Claw and Lavender Butter

The Battle of York

Parmesan Cup filled with Macaroni and Cheese

Town Halls

Risotto Balls with Parmesan and Sundried Tomato

Lanterns

Roasted Garlic and Brie Phyllo Tartlets

The Wm. Lyon McKenzie (First Mayor of Toronto)

Sea Scallop on the Shell with Lavender, Fennel and Orange Butter



The Lord and Lady Simcoe

(\$52.50 per person)



A Selection of Hot and Cold Hors d'oeuvres
(5 pieces per person)

Cold Hors d'oeuvres, passed

Enoki Rice Paper Roll Ups
with Sweet Chili Dip

Herb Marinated Grilled Shrimp
with Jade Sauce

Smoked Salmon on Peppered Shortbread
with Cream Cheese, Dill and Lemon

Asparagus Spear wrapped with Prosciutto

Hot Hors d'oeuvres, passed

Jerk Tenderloin Skewer and Cool Cucumber Dip

Cornbread Fried Chicken Lollipop
with Roasted Red Pepper Sauce

Lamb Medallions on Seared Sweet Potato

Mushroom Wellington



The Lord and Lady Simcoe



4 Course Formal Dinner

1st Course

*Roast Garlic and Brie Phyllo Tarte
with red pepper coulis and grilled vegetables*

~

2nd Course

*Hydroponic Boston Lettuce, Double Smoked Bacon and Garlic Croutons
drizzled with buttermilk chive dressing*

~

Main Course

*Prime Rib of Alberta Beef au Jus
Yorkshire Pudding
Skin on Roasted Rosemary Potatoes
Green Asparagus au Beurre*

~

Dessert

*Chef René's Famous Lemon Tart
served with blueberry and raspberry sauce and crème fraiche*

~

From the Open Hearth

A selection of Breads and Flatbread served with sweet butter, olive oil and balsamic dip

~

en Ville Blend Coffee and Assorted Teas



The Blue Barracks

(\$42.50 per person)



*A Selection of Hot and Cold Hors d'oeuvres
(5 pieces per person)*

Cold Hors d'oeuvres, passed

Flank Steak Pinwheel with Gorgonzola Cream

Thai Salad Rolls with Asian Dipping Sauce

California Rolls

and Futomaki with Soy Sauce, Ginger and Wasabi

Hot Hors d'oeuvres, passed

Chicken Yakatori Skewer

with soy Sherry Dip

Artichoke, Asiago and Sundried Tomato Phyllo Triangles

Spicy Thai Lamb Meatballs on Butter Lettuce



The Blue Barracks



3 Course Formal Dinner

1st Course

*Five Leaf Salad with Matane Shrimp
in a Buttermilk Chive Dressing with Garlic Croutons*

~

Main Course

*Bonless Breast of Chicken with Sun Dried Cherries and Raisins
in a Calvados Cream Sauce*

White and Wild Rice

Jump Up of Fresh Vegetables

~

Dessert

*Flourless Chocolate Cake
with Crème Fraîche, Raspberry Coulis and Seasonal Berries*

~

From the Open Hearth

A selection of Breads and Flatbread served with sweet butter, olive oil and balsamic dip

~

en Ville Blend Coffee and Assorted Teas



The York



Pomp and Pageantry Stationary Presentation

(\$9.85 per person)

~

The Grand Market

*Freshly cut Vegetables with Yogurt dill Dip,
carrots, broccoli, white radish, mushrooms, celery, cherry tomatoes,
green beans, Belgian endive, sweet peppers and asparagus.*

~

International Cheeses from the Larder

*St. Andre, Extra old Cheddar, Boursin, Gruyere, Oka and French Brie
with fresh fruit and strawberries*

~

The Scullery Collection

*Chose from tzatziki garlic and cucumber dip, hummus, babaganoush, artichoke
roasted red pepper, hummus with roasted garlic, and dill yogurt with
pita pockets, azim bread and flatbread*



The York



Garrison Buffet Dinner Service

(\$32.50 per person)

Roasted Sirloin of Beef

*accompanied by horseradish and thyme jus
carved at the station by our uniformed Chef*

Tri-Coloured Rotini Pasta

with roasted peppers, in creamy alfredo sauce

Basil Marinated Chicken Breast

with barbequed lime and black pepper

Roasted Skin-On Potatoes with Herbs

Grilled Vegetables

(served hot)

mushrooms, peppers, zucchini, and eggplant

Caesar Salad

romaine, croutons, parmesan cheese and our creamy bacon dressing

From the Open Hearth

A selection of Breads and Flatbread served with sweet butter





The York



The Olde York Sweet Table

(\$5.60 per person)

A Multi Level Display of Miniature Pastries

(2 pieces per person)

banana caramel cheesecake, tiramisu, nanaimo bars, lemon bars, almond biscotti, opera cake and tartlets to include fruit, chocolate pecan, apple crumble & peach crumble

Seasonal Fruit Platter

*pineapple, honeydew, cantaloupe, strawberries, raspberries and grapes
served with Russian Cream*

en Ville Blend Coffee and Assorted Teas



The Torontonion

(\$44.50 per person)



A Selection of Hot and Cold Hors d'oeuvres
(5 pieces per person)

Cold Hors d'oeuvres, passed

Grilled Jumbo Shrimp with Cilantro Salsa

Brie on Rye with Sundried Tomatoes and Roasted Garlic

Jerk Chicken Fillets with Cucumber Salsa

Hot Hors d'oeuvres, passed

Spanakopita

Vegetable Spring Rolls with Plum Sauce

Beef Tenderloin Skewers with Charmula





The Torontonion



Buffet Dinner

~

Grilled Atlantic Salmon Fillet

with Lemon Potato Dressing and Fresh Herbs

Escalop of Veal in Rosemary Cream Sauce

Penne with Mussels, Shrimps and Scallops

in Spicy Roasted Tomato Sauce accompanied by Parmesan Cheese

Rice Pilaf

Caesar Salad

Tomato Bocconcini Salad

Niçoise Salad

From the Open Hearth

A selection of Breads and Flatbread served with sweet butter





The Torontonion



Dessert

~

The Toronto Sweet Table

(\$5.60 per person)

*Tor-on-to means "Meeting Place"
and the Toronto Sweet Table is the Sweetest Place to Meet*

A Selection of Assorted Miniature Pastries

To include...

Chocolate Cake with Raspberry Sauce

Cheesecake

Chocolate Pecan Tarts

Strawberry Shortcake

Brownies

Lemon Tartlettes

Seasonal Fruit Platter

*pineapple, honeydew, cantaloupe, strawberries, raspberries and grapes
served with Russian Cream*

en Ville Blend Coffee and Assorted Teas

