Hors D’Oeuvres

From the Land

The Iron Kettle Beef Slider, Red Pepper Relish, Lemon Aioli Ⓓ

Herb Crusted Spring Lamb Chop, Chimichurri Drizzle 🅖Ⓓ

Braised Beef Cheek Taco, Crumbled Feta, Purple Cabbage Slaw 🅖

Duck Breast Spiedini, Apple and Mustard Glaze 🅖Ⓓ

Chicken Quesadilla, Roasted Corn, Ontario Cheddar

From the Fields

Crisp Vegetable Spring Rolls, Chile Mango Plum Sauce 🅥ⒹⓋ

Seasonal Vegetable Soup Shooter 🅥🅖ⒹⓋ

Miniature Seasonal Salad 🅥🅖ⒹⓋ

Mushroom Risotto Arancini, Lemon Cream 🅥

Grilled Vegetable Pizzetta, Goat Cheese Crumble, Herb Pesto 🅥

Creamy Truffle Mac & Cheese, Herbed Bread Crumbs 🅥

Pakora - Curried Root Vegetable Fritter 🅥🅖ⒹⓋ

From the Water

Mini Crab Cake Lollipop, Lemon Aioli 🅥Ⓓ

Grilled Pickerel Cheek, Caper and Sundried Tomato Chutney 🅥🅖Ⓓ

Pan Seared Sea Scallop, Sweet Squash Puree 🅥🅖Ⓓ

Crispy Perch Fish Taco, Avocado, Rainbow Slaw 🅥Ⓓ

Finely Sliced Beet Cured Salmon on a Buckwheat Blini 🅥🅖

Baked Oysters Rockefeller, Spinach and Cheese gratin 🅥

Freshly Shucked Oyster, Mignonette 🅥🅖Ⓓ

Platters

Artisanal Ontario Cheese, House Made Preserves, Fresh Seasonal Fruit

Local Charcuterie - a selection of cured meats, patés and pickles

Seasonal Fruit Platter

Seasonal Heirloom Crudité Platters, Hummus, Buttermilk Ranch

Additional Information

* $3 per person, per piece before HST and gratuity for any item
* We recommend 4- 6 pieces per person for a cocktail/appetizer hour
* Cheese and Charcuterie Platters are $6 per person
* Fruit and Crudité Platters are $4 per person

🅥= Vegetarian

🅖= Gluten Free

Ⓓ= Dairy Free

Ⓥ= Vegan