

Bronze Menu | \$44 LUNCH // \$49 DINNER

APPETIZER

SPRING GREEN SALAD

Norwich farms boston bib, beets, ramson vinaigrette

ENTREE (GUESTS CHOOSE FROM THE FOLLOWING)

HOT SMOKED SALMON

Herb-cured Oceanwise salmon, champagne risotto, preserved vegetables, seasonal vegetables

BROWN BUTTER AGED STRIPLOIN

Seared and herb basted striploin, garlic and chive mashed potatoes, seasonal vegetable, brandy jus

CHICKEN PARMESAN

Crispy free-range chicken breast, sun dried tomato and mozzarella filling, parmesan gratin, creamy fettuccine alfredo

GREENHOUSE CABBAGE (V)

Roasted and herb basted cabbage wedge, barley risotto, caramelized whey sauce, toasted sesame puree, preserved vegetables

COAL ROASTED CELERIAC (VE)

Caramelized mushroom glaze, preserved vegetables, pearled barley, seasonal fresh vegetable salad

DESSERT

RASPBERRY SORBET

Small batch raspberry sorbet, vanilla crunch, seasonal berries

Customize Your Menu Below

Cocktail Parties | STARTING AT \$39/PERSON

Cocktail Hour

prices vary; select from the hors d'oeuvres list provided (platters and waiter-served items available)

Add a Starter // \$5 PER PERSON

Choice of: Antipasto Plate // Applewood Smoked Mackerel // Early Harvest Soup // Fried Calamari // Margarita Flatbread // Penne alla vodka with Pancetta // Penne Pomodoro with Roasted Vegetables

Silver Menu | \$49 LUNCH // \$54 DINNER

APPETIZER

KALE CAESAR

Cookstown greens, house smoked bacon, brioche croutons, black garlic and pecorino dressing

SPRING GREEN SALAD

Norwich farms boston bib, beets, ramson vinaigrette

ENTREE (GUESTS CHOOSE FROM THE FOLLOWING)

HOT SMOKED SALMON

Herb-cured Oceanwise salmon, champagne risotto, preserved vegetables, seasonal vegetables

BROWN BUTTER AGED STRIPLOIN

Seared and herb basted striploin, garlic and chive mashed potatoes, seasonal vegetable, brandy jus

CHICKEN PARMESAN

Crispy free-range chicken breast, sun dried tomato and mozzarella filling, parmesan gratin, creamy fettuccine alfredo

GREENHOUSE CABBAGE (V)

Roasted and herb basted cabbage wedge, barley risotto, caramelized whey sauce, toasted sesame puree, preserved vegetables

COAL ROASTED CELERIAC (VE)

Caramelized mushroom glaze, preserved vegetables, pearled barley, seasonal fresh vegetable salad

DESSERT (GUESTS CHOICE OF THE FOLLOWING)

RASPBERRY SORBET

Small batch raspberry sorbet, vanilla crunch, seasonal berries

APPLE FRITTER

Locally harvested spy apples, cardamon, cinnamon, espresso anglaise

905-890-7330

CULINARIA.CA | EVENTS@CULINARIA.CA

Gold Menu | \$54 LUNCH // \$59 DINNER

APPETIZER (GUESTS CHOOSE FROM THE FOLLOWING)

KALE CAESAR

Cookstown greens, house smoked bacon, brioche croutons, black garlic and pecorino dressing

SPRING GREEN SALAD

Norwich farms boston bib, beets, ramson vinaigrette

ENTREE (GUESTS CHOOSE FROM THE FOLLOWING)

SEARED HALIBUT

Hand selected east coast halibut, champagne risotto, last seasons preserves, laurel and dill veloute, seasonal vegetables

CHICKEN BALLOTINE

Herb-stuffed and seared free range chicken breast, garlic and chive mashed potatoes, madeira jus

BEEF TENDERLOIN

Seared and garlic basted AAA beef tenderloin, garlic and chive mashed potatoes, seasonal vegetables, brandy jus

GREENHOUSE CABBAGE (V)

Roasted and herb basted cabbage wedge, barley risotto, caramelized whey sauce, toasted sesame puree, preserved vegetables

COAL ROASTED CELERIAC (VE)

Caramelized mushroom glaze, preserved vegetables, pearled barley, seasonal fresh vegetable salad

DESSERT (GUESTS CHOICE OF THE FOLLOWING)

RASPBERRY SORBET

Small batch raspberry sorbet, vanilla crunch, seasonal berries

CHOCOLATE CAKE

Rich chocolate ganache cake, crispy dark chocolate biscuit, preserved berries

APPLE FRITTER

Locally harvested spy apples, cardamon, cinnamon, espresso anglaise

CARAMEL CHEESECAKE

Whey taffy crumble, mascarpone, vanilla, salted caramel

DATE

Select the date and time for your event and provide an approximate number of guests that will be attending.

DEPOSIT

Secure your booking with a non-refundable deposit that can be paid online, in person or over the phone. This deposit will lock in a private dining room for your event, and the full amount will be deducted from your grand total. Any additional/remaining balances will be due upon event completion presented to you on (1) final bill.

MENUS

Build-your-own menu and we will print them for each place setting! On the day of your event, each guest will order (1) appetizer, (1) entree, (1) dessert from the custom selections you have chosen.

FINALIZE

Event details will be due and considered final 7 days prior to the event. At this time, we will confirm your assigned room, table arrangements, timeline for service etc.

ENJOY

On the day of your event, you and your guests will be greeted upon arrival and fully taken care of. This is your special day so please sit back, relax and enjoy!

OPTIONAL ADD-ONS

Cake cutting, plating and service fee [+\$2 per person]

Featured beverage to welcome guests upon arrival + \$8 per person

- ◆ Champagne Toast \$8 per person
- ◆ Mimosa Bar \$12 per person

EVENT PACKAGES INCLUDE

- ◆ Access to the new and improved outdoor patio for taking photos, mingling and enjoying cocktails (season and weather permitting)
- ◆ Assistance of an experienced event coordinator to help you iron out all the details for your special day
- ◆ Private dining room fully set up with tables, chairs, white linens, white napkins, full place settings with custom printed menus
- ◆ Unlimited coffee and tea service included with dessert

All menus and event packages can be customized. We would be happy to accommodate your special requests and bring your visions to life with plenty of notice, prices would be adjusted accordingly. Welcome to Culinaria - let's start planning!



5732 Kennedy Rd, Mississauga Ontario
905-890-7330 | events@culinaria.ca

Please Note: Non-alcohol events are required to add at least one beverage package (additional cost applicable). All prices are subject to the industry standard 13% sales tax and 18% gratuity. Any changes to your event must be confirmed in writing at least 7 days prior to the event in order to be honored.