

HORS D'OEUVRES

CANAPÉ SERVICES

Elegantly petite, small morsels that may be passed by our service team,
or beautifully presented on stationary service trays

HOT CANAPÉS

BEEF CRISPS horseradish aioli, mushroom, pecorino cheese on potato crisp
MINI CARIBBEAN CRAB CAKES blue crab, habanero lime aioli, mango coulis, jerk spice
SHRIMP SCAMPI gently crusted, jumbo shrimp with a lemon caper aioli
STUFFED MUSHROOM CAPS cremini, fontina, cream cheese, spinach, garlic with herbs
ARANCINI risotto, porcini, fresh mozzarella with pesto aioli and marinara
JALAPENO WONTONS smokey jalapenos, bacon, and cream cheese
BACON WRAPPED BRUSSELS maple syrup, peanuts
KOREAN FRIED CHICKEN BITES sesame, scallion, gochujang sauce

COLD CANAPÉS

BRUSCHETTA CROSTINI roma tomato, basil, balsamic, oil, arugula & feta
FUNGHI CROSTINI roasted mushrooms on focaccia with truffle aioli and balsamic glaze
SMOKED SALMON cucumber, cream cheese
BEEF TAR TAR CROSTINI finely diced beef with minced shallot, capers, mustard
POACHED SHRIMP with classic charcoal shrimp cocktail sauce
ANTIPASTO SKEWERS chef's selection of skewered Italian style nibbles

Greet with a Treat 3 pieces 10.5 per person
2-3 choices

Pre-Dinner Canape Service 5 pieces 16.5 per person
3-5 choices

Full Cocktail Party 9 pieces 25.5 per person
5-9 choices

*menus and pricing are subject to change based on seasonal availability
prices exclude tax & gratuity*

STATIONARY PLATTERS

Beautifully laden trays prepared to service 10 people

CHEESE BOARD

selection of high-quality cheeses and crisps

85

CHARCUTERIE

selection of local and international sourced cured meats

85

MEATS & CHEESE BOARD

combination of local and international sourced cured meats and select cheeses

85

SANDWICH PLATTER

assortment of halved gourmet wraps:

steak & jack, honey ham, chicken caesar, turkey, veggie greek

10 per wrap

GARDEN CRUDITÉS

and fresh herb dip

40

FRESH FRUITS

sliced

60

DESSERT TRAY

chef assorted squares

100

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CHARCOAL CLASSIC LUNCH

ENTRÉES

CHARCOAL BURGER

fresh ground norwich township beef, smoked bacon, monterey jack cheese, dill pickle, tomato, shredded lettuce, roasted garlic aioli, butter toasted sesame bun
served with fries

LIVWELL BURGER

plant based black bean patty, cheddar sheeze, roasted sweet pepper, shredded lettuce, sliced tomatoes, alfalfa sprouts, habanero lime aioli,
toasted artisan bun served with fries

CHICKEN CAESAR SALAD

grilled chicken breast, romaine, radicchio, smoked bacon, grana padano, house croutons, charcoal classic Caesar dressing

SHRIMP PAD THAI

stir-fried vegetables, bean sprouts, toasted peanuts, rice noodles, scallions, cilantro, sweet + sour peanut sauce

DESSERT

CHOCOLATE BROWNIE

served with vanilla ice cream

SORBET

chef's selection

COFFEE OR TEA

\$24.95 per person

option to add bread service with house churned butter \$1.25 per person

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CHARCOAL ELITE LUNCH

APPETIZERS

CAESAR SALAD

romaine, radicchio, garlic crouton, bacon, grana padano cheese, house dressing

SEASONAL SOUP

chef's selection

ENTRÉES

STEAK FRITES

flat iron steak, grilled + sliced, fresh russet parmesan fries
with smoked jalapeno aioli, cabernet beef jus, maître d'hôtel butter

CHICKEN MUSHROOM MARSALA PASTA

roasted chicken, bacon, mushrooms, marsala cream sauce, blistered tomatoes, rigatoni pasta,
grana padano, herbs

SALMON ROASTED BEET SALAD

beets, crumbled goat cheese, orange segments, spiced pecans, arugula, spinach,
watermelon radish, maple shallot vinaigrette

VEGETABLE PAD THAI

stir-fried vegetables, bean sprouts, toasted peanuts, rice noodles, scallions,
cilantro, sweet + sour peanut sauce

DESSERT

CHOCOLATE BROWNIE

served with vanilla ice cream

SORBET

chef's selection

COFFEE OR TEA

\$39.95 per person

option to add bread service with house churned butter \$1.25 per person

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SILVER DINNER MENU

APPETIZERS

CAESAR SALAD

romaine, radicchio, garlic crouton, bacon, grana padano cheese, house dressing

STEAKHOUSE SALAD

cherry tomatoes, artichoke, kalamata olives, sweet red peppers, cucumber, pickled pepperoncini, romaine, arugula, radicchio, red onion, croutons, oregano & white balsamic vinaigrette

ENTRÉES

10 OZ STRIPLOIN STEAK

prepared medium, garlic mashed potatoes, seasonal vegetables, peppercorn jus

MARSALA CHICKEN

seared chicken breast, marsala mushroom cream sauce, seasonal vegetables, herb crushed potatoes

TATAKI GLAZED SALMON

broiled atlantic salmon, sesame seared sushi rice cake, ginger stir-fried vegetables, mandarin kung pao sauce, lotus chips

SPAGHETTI PRIMAVERA

house-made spaghetti noodle, kalamata olive, broccoli, spinach, grape tomato, red onion, bell pepper, pesto, walnut, feta

DESSERTS

FLOURLESS CHOCOLATE BROWNIE

berry coulis, whipped cream

SORBET

chef's selection

COFFEE OR TEA

\$54.95 per person

bread service with house churned butter included.

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GOLD DINNER MENU

APPETIZERS

CAESAR SALAD

romaine, radicchio garlic crouton, smoked bacon, grana padano, house dressing

ROASTED BEET SALAD

red + golden beets, crumbled goat cheese, orange segments, spiced pecans, arugula, spinach, watermelon radish, maple shallot vinaigrette

SEASONAL SOUP

chef's selection

ENTRÉES

7 OZ TENDERLOIN STEAK

prepared medium, garlic mashed potatoes, seasonal vegetables

CHICKEN ROULADE

bacon wrapped chicken breast stuffed with smoked onion, walnut, seasonal vegetable, cream cheese, sweet potato mash, citrus cider jus

SEAFOOD RISOTTO

Lemon thyme risotto with lobster, topped with shrimp, scallops, peas

BUTTERNUT SQUASH & RAVIOLI

brown butter cream sauce, toasted pumpkin seeds, chestnut mushroom, spinach

DESSERTS

FLOURLESS CHOCOLATE BROWNIE

with berry coulis and whipped cream

VANILLA CHEESECAKE

graham cracker crust, berry compote

CRÈME BRULEE vanilla bean custard, house biscotti

COFFEE OR TEA

\$64.95 per person

bread service with house churned butter included.

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PLATINUM MENU

A CULINARY EXPERIENCE FROM OUR CHEF

PRIMO SOUP

LOBSTER BISQUE

SEASONAL VEGETARIAN SOUP

FRENCH ONION SOUP

APPETIZER

BEEF WELLINGTON peppercorn sauce, horseradish aioli, crispy enoki, arugula

OYSTERS 5 freshly shucked oysters served with lemon and shallot mignonette

STUFFED MUSHROOM baked cremini mushrooms, fontina + cream cheese stuffing, truffle, spinach, garlic, and herb

POMPEII CAESAR broccolini, romaine, radicchio, bacon bits, quick pickled onions, crispy chickpeas, grana padano, sundried tomato

MAIN COURSE

WAGYU STEAK 7oz australian wagyu topped with maitre d'hôtel butter served with truffle mashed potato, seasonal vegetables, red eye jus

CHICKEN ROULADE bacon wrapped chicken breast stuffed with smoked onion, walnut, seasonal vegetable, cream cheese, sweet potato mash, citrus cider jus

SEARED ATLANTIC SALMON lemon thyme risotto, peas, charred tomato jam

BUTTERNUT WELLINGTON kale, puff pastry, mirepoix, seasonal vegetables, sage gremolata & pistachio gremolata, sauce, whipped potato

DESSERT

CRÈME BRULEE vanilla bean custard, house biscotti

PISTACHIO CHOCOLATE CAKE dense and decadent with a pistachio brittle

"MILK & COOKIES" peanut buttercream, chocolate ganache, kahlua cream with peanut chocolate chip cookie

COFFEE & TEA

\$149.95 per person

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BRUNCH DELIGHT

Only offered Saturdays and Sundays between 11:00am – 2:00pm

Served with choice of Coffee or Tea or Juice

MENU

CLASSIC BREAKFAST

Choice of Eggs: Scrambled or Sunnyside up

Double smoked bacon, two eggs, homestyle hash browns with caramelized onions, served with toast and our strawberry rhubarb jam

THE BODEGA SANDWICH

Cheese crusted toast stuffed with four slices of bacon and fried egg, sprinkle of our smoked salt with side of salsa roja and homestyle hash browns

FROMAGGI OMELET

brie, fontina, mozzarella, served with homestyle hash browns

PB option Available

PROSCIUTTO AVOCADO TOAST

Fresh sliced avocado, bruschetta, quick pickled red onions, crispy shallots, salsa roja, served on a multigrain toast with green goddess dressing

MASCARPONE FRENCH TOAST

Cinnamon French toast served with Grand Marnier and citrus mascarpone, berry compote, Canadian maple syrup and walnuts

\$24 per person

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ULTIMATE BRUNCH

Only offered Saturdays and Sundays between 11:00am – 2:00pm

Served with choice of Coffee or Tea or Juice

Add: Homemade Biscuits with jam & butter for the tables - \$3.00pp

MENU

FARMERS BREAKFAST

Choice of Eggs: Scrambled or Sunnyside up

Choice of Sausage or double smoked bacon, two eggs, homestyle hash browns with caramelized onions, served with toast and our strawberry rhubarb jam

BREAKFAST SKILLET

Skillet of homestyle hash browns with caramelized onions, bacon, sausage, sautéed peppers, tomatoes with two poached eggs soft, hollandaise sauce, and spring onions

SMOKED SALMON TOAST

Fresh sliced avocado, bruschetta, quick pickled red onions, crispy shallots, salsa roja, served on a multigrain toast with green goddess dressing

*PB option Available

HUEVOS BOWL

Two sunny side up eggs served on black bean & quinoa bed with tomato, avocado wedge, feta, salsa roja, chimichurri, morning-fried tortilla chips, lime, fresh cilantro

MICHELANGELO BENEDICT

Two poached eggs soft served on top of crab cakes and crispy prosciutto

DESSERT

FRESH FRUIT

PARFAIT YOGURT CUP

\$34 per person

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