

CITY | FARM

ROSE COCKTAIL MENU

ANTIPASTO STATIONARY DISPLAY

Artisan Cheese, Cured Meats, Preserves, Mixed Olives,
Freshly Baked Breads, Herb Infused Butter & Mustards

or

PASSED HORS D'OEUVRES

This menu provides your guests with hors d'oeuvres that are passed by servers to your guests as they stand, sit or move around the room. This style of menu provides your guests with a 1-hour food service and requires servers.

HORS D'OEUVRES MENU

Your choice of 3 of the following to serve your guests:

Buffalo Mozzarella-Stuffed Arancini
with Tomato Basil Sauce, Truffle Cream, Parmesan & Basil (VG)

Southern Fried Chicken on a Buttermilk Hotcake topped
with American Coleslaw & BBQ Aioli

Buffalo Fried Cauliflower on a Hotcake
topped with American Coleslaw & BBQ Aioli (VG, V)

Mini Meatball on Grilled Crostini
with Tomato Basil Sauce & Fresh Parmesan

Roasted Fig & Goat Cheese Tarts
with Black Pepper Honey (VG)

Mini Mushroom Wellingtons
with Pickled Mustard Salsa Verde (VG, V, DF)

Chicken & Chive Dumplings
with Soy Caramel (DF)

Vegetable Dumplings
with Soy Caramel (VG, DF)

Loaded Mini Yukon Gold Potato
Bacon, Cheddar, Caramelized Onion, Sour Cream & Chives (GF)

Loaded Mini Yukon Gold Potato
Goat Cheese, Sautéed Mushrooms, Spinach & Red Onion Jam
(VG, GF)

Potato & Brie Pizza
Salt Crushed Potato, Roasted Garlic, Caramelized Onion,
Pickled Mushroom & Blueberry Preserve (VG)

Margherita Pizza
Buffalo Mozzarella, Marinara & Basil (VG)

Pork Belly Sliders
with Roasted Pepper, Pickled Mustard, Arugula & Green
Goddess Dressing (DF)

Classic Beef Sliders
with Aged Cheddar, Tomato, Dill Pickle, Shredded Lettuce &
Lemon Aioli

Vegan Sliders
with Roasted Shiitake Mushrooms, Charred Peppers, Grilled
Zucchini, Spinach & Pickled Mustard Aioli (VG, V, DF)

Mini Corn Dogs
with Spicy Maple Mustard

Salt & Pepper Dusted Chicken Drumettes
with Honey & Confit Garlic Drizzle (DF)

Grilled Beef Satays
with Red Wine Au Jus, Smoked Salt & Charred Green
Onion Salsa

Grilled Chicken Satays
with Seasonal Chutney & Fresh Herbs (GF, DF)

Fried Calamari
Crispy Capers & Charred Lemon Aioli (DF)

Macaroni & Cheese Fritters
with Smoked Bacon Jam

Crispy Tofu
with Red Pepper Jelly & Fresh Cilantro (VG, V, GF, DF)

Crispy Artichokes
with Lemon Pepper Aioli & Pickled Shallot (VG, GF, DF)

Brie Grilled Cheese
with Blueberry Preserve (VG)

Aged Cheddar & Shaved Apple Grilled Cheese
with Smoked Bacon Chorizo Jam

French Onion Tart
with Confit Onion & Aged Swiss Cheese (VG)

Potato & Quinoa Cakes
with Jalapeño & Onion Marmalade (VG, V, GF, DF)

Chickpea Fritters
with Cucumber, Mint & Cilantro Salsa (VG, V, DF)

Buffalo Fried Cauliflower
with Red Curry Aioli (VG, V)

Grilled Crostini
with Lemon Whipped Ricotta & Roasted Grapes (VG)

Grilled Crostini
with Poached Tomato, Peperonata & Parmesan (VG)

Grilled Crostini
with Seasonal Chutney & Brie (VG)

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MINI ENTRÉE FOOD STATIONS

A station-style event is one where the food is spread out among different "stations" throughout the venue space and is served in conjunction with Hors D'oeuvres. The portions served at each station are on the smaller side and are served on small plates. We recommend 2 food stations for a 1.5-hour food serviced Dinner. The food stations are set up where your guests will walk to each station.

Your choice of 2 of the following food stations to serve your guests:

Southern Fried Chicken Station (Vegetarian Option Available)

Buttermilk Soaked Crispy Southern Fried Chicken served with Maple Brown Butter Cornbread, Baked Beans & Coleslaw

Vegetarian Option Available Upon Request

Buttermilk Soaked Crispy Southern Fried Cauliflower served with Maple Brown Butter Cornbread, Baked Beans & Coleslaw (VG)

Fish & Chips Station

Crispy Battered Haddock, Fresh Cut Yukon Gold Fries & Tartar Sauce

Seasonal Fish Station

Seasonal Fish, Lemon & Herbed Risotto, Braised Greens, Pickled Mustard Salsa Verde

Taco Station

(Vegan & Vegetarian Option Available)

Braised Chicken, Pulled Beef & BBQ Jackfruit
Flour & Corn Shells

Shaved Radish, Guacamole, Cilantro, Shredded Lettuce,
Queso Fresco, Pico de Gallo, Grilled Pineapple Salsa,
Drunken Beans & Sauces/Aioli's

Pasta Station

(Vegan & Vegetarian Option Available)

Orecchiette Pasta, Tomato Basil Sauce, Garlic Cream Sauce, Veal Bolognese Sauce, Poached Cherry Tomatoes, Spinach, Balsamic Onions, Parmesan Cheese, Ricotta Cheese & Fresh Herbs

Mac & Cheese Station

(Vegetarian Option Available)

Baked Brie & Smoked Gouda Mac & Cheese with Parmesan
Panko Breadcrumbs
Smoked Bacon Jam & Onion Jam served on the side

Poutine Station

(Vegetarian Friendly)

Yukon Gold Fries, Traditional Gravy, Cheese Curds & Chives

Sliders served with Crispy Yukon Gold Fries Station
Vegan & Vegetarian Option Available

Ontario Beef Sliders

with Aged Cheddar, Lettuce, Tomato, Pickled Onion & Lemon Aioli on a Brioche Bun

Fried Chicken Sliders

with American Coleslaw & BBQ Aioli on a Brioche Bun

Vegan Sliders

with Roasted Shiitake Mushrooms, Charred Peppers, Grilled Zucchini, Spinach & Pickled Mustard Aioli (VG, V, DF)

Porchetta Station

Slow-Roast Pork, Roasted Peppers, Caramelized Onion, Hot Peppers, Dijon Mustard & Fresh Buns

Vegan Station

Seasonal Stuffed Portobello Mushroom
with Crispy Potato Pavè, Seasonal Vegetables,
topped with Stewed Lentils (VG, V, GF, DF)

COFFEE & TEA STATION

Freshly Brewed Roasted Coffee & Tea
Milk, Almond Milk, Cream, Sugar