

# CITY | FARM

## SHEILA COCKTAIL MENU

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### 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.*

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**Your choice of 4 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)

Maple Hoisin Glazed Pork Belly Satays  
with Pickled Red Chilis & Cucumber Salsa (GF, DF)

Marinated Grilled Shrimp Satays  
with Yuzu Herb Butter (GF)

Grilled Salmon Satays  
with Pickled Mustard Salsa Verde (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.*

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*Your choice of 3 of the following food stations to serve your guests:*

#### Braised Beef Station

**(Vegan & Vegetarian Option Available Upon Request)**  
12-Hour Braised Beef Short Ribs, Grainy Mustard Garlic Mashed Potatoes, Caramelized Onions, Pickled Mushrooms & Horseradish Relish

*Vegan & Vegetarian Option Available Upon Request*  
Portobello Mushroom Wellington topped with Pickled Mustard Salsa Verde, Grainy Mustard Garlic Mashed Potatoes (VG, V, DF)

#### Slow-Roast Beef Station

**(Vegan & Vegetarian Option Available Upon Request)**  
Carved AAA Ontario Slow-Roast Beef Sirloin with Red Wine Au Jus served with Buttermilk Mashed Potatoes & Mixed Seasonal Vegetables

*Vegan & Vegetarian Option Available Upon Request*  
Portobello Mushroom Wellington topped with Pickled Mustard Salsa Verde served with Grainy Mustard Garlic Mashed Potatoes & Mixed Seasonal Vegetables (VG, V, DF)

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

#### Roasted Cauliflower Risotto Station **(Vegetarian Friendly)**

Roasted Cauliflower Risotto with Stewed Tomatoes & Braised Seasonal Greens (VG, GF)

#### Yukon Gold Potato Gnocchi Station **(Vegan & Vegetarian Friendly)**

Pan-Roasted Yukon Gold Potato Gnocchi with Wild Mushroom Sauté, Charred Onions & Apple Parsnip Cream

Traditional Style Yukon Gold Potato Gnocchi with Tomato Basil Sauce & Fried Bread Crumb

#### 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*  
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