Sip & Savor

Afternoon Tea Style Sandwich Platters

+ Beef Brisket

Classic rye bread with 24-hour sea salt roasted beef brisket, grainy mustard, horseradish cream and gherkin slivers

→ Black Tiger Shrimp

Mini focaccia with avocado, sliced prawns, Marie Rose sauce and radish shoots

+ Smoked Salmon

Sourdough crouton, Atlantic cold smoked salmon, grilled asparagus, capers, dill crème fraiche and balsamic pearls

→ Roasted Chicken

Cape seed bread, herb roasted chicken, caramelized onion, lemon rind and arugula with black garlic aioli

+ Fungi Forest

Puff pastry, forest mushroom ragout, hollandaise

* Sweets

- Chef's selection of assorted mini desserts
- Macarons

★ Assorted Teas and Coffee

\$45.00 plus tax and service charge per person

* Minimum 20 people

All prices are subject to a customary 19% taxable service charge and 14% applicable HST. Prices are subject to change. All prices are guaranteed 90 days prior to the function. V = Vegetarian, Veg = Vegan, GF = Gluten-Free, DF = Dairy-Free.





