

sassafras

THE HEART OF YORKVILLE

Food + Drink Bundle

The food + drink bundle removes budgeting guesswork while retaining a restaurant dining experience. Custom menus are placed at each setting with the server taking the order directly with each guest. All dishes are exact to those on our a la carte dining menu.

Pre-Dinner Canapes

Select from our regular canape list (3 pieces per person)

Dinner

Appetizers

Soup – daily feature (vegetarian)

Warm maitake mushroom salad/chèvre/pear/Treviso/frisée/Parmigiano-Reggiano

Beverly Creek Farms lamb meatballs/tikka masala/ chèvre yogurt/crispy radish

Mains

Canadian Atlantic salmon/crab + corn risotto/radish salad

Wellington County 6 oz. beef tenderloin/fingerling potato/charred cippolini/Brussels sprouts/mushroom duxelle

Harrison Co-op roast chicken breast/new potatoes/red pepper romesco/cherry tomatoes/olives

Leek + mushroom agnolotti/brown butter/hazelnut/Parmigiano-Reggiano

Desserts

Flourless chocolate bar/ crème fraîche/vanilla ice cream/almond nougatine

Lemon crème caramel/grapefruit orange salad

Tea/Coffee/Ice Water/Breads

Standard Bar – 7-hour open bar *(shooters are not offered as part of the drinks selection)*

Standard bar rail/craft + imported beers/white + red wines/soft drinks/juices/ice water

Wines – select one white, one red

2016 Pinot Grigio, 'Matto' Vinicola Tombacco, Veneto, Italy

2016 Sauvignon Blanc, Vignoble Gibault, Touraine, France

2014 Chardonnay, Murphy Goode, Sonoma Valley, California

2015 Syrah/Grenache, Terroir Languedoc, Gerard Bertrand, Languedoc, France

2016 Malbec, Andeluna 1300mts, Mendoza, Argentina

2016 Cabernet Sauvignon, Dreaming Tree, California

\$155 per person plus 13% HST and 18% surcharge

Prices subject to applicable taxes and 18% surcharge

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Canapes

Cold

Smoked salmon/dill crème fraîche /toast point
Jumbo shrimp/house cocktail sauce (GF/DF)
Itsuma tuna ceviche on plantain chip (contains corn nuts) (DF)
Tomato and avocado/chipotle vinaigrette/tostada (DF)
Beef tartare on crostini/horseradish aioli/truffle oil (DF)
Pumpkin spiced duck pâté on brioche with blueberry compote
\$35 per dozen

Hot

Crab cakes/lemon saffron aioli (DF)
Sassafras herb frites/Dijon aioli
Shrimp tempura (DF)
Beverly Creek lamb meatball/tikka masala sauce
Vegetable samosa
Frenched chicken drumettes/cheremoula spice
Truffle mac n' cheese spoon
\$35 per dozen

More Than A Bite/Late Night/Upgraded

Braised bison short rib slider/triple crunch mustard
Wild mushroom sliders
Mini village burger/Canadian prime beef/smoked cheddar/bourbon onion jam
Sourdough grilled cheese
Butter poached lobster spoons (GF)
Fogo Island crab salad on endive (DF/GF)
Traditional poutine
\$48 per dozen

Ordering Guidelines

- Orders placed by the dozen (not individual pieces)
- Select one (1) variety for orders up to 3 dozen
- Select two (2) varieties for orders up to 6 dozen
- Select three (3) varieties for orders up to 9 dozen
- Select four (4) varieties for orders up to 12 dozen
- Select five (5) varieties for orders up to 15 dozen
- Select seven (7) varieties for orders over 15 dozen

Prices subject to applicable taxes and 18% surcharge