

sassafras

THE HEART OF YORKVILLE

Group Lunch, Canapes, Stations, Drinks + Wine

Lunch

Appetizers

Soup – daily feature (vegetarian)

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

Mains

Canadian Atlantic salmon/chilled soba noodle/ginger + ponzu dressing/pickled enoki

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

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

Braised beef/fingerling potato/charred cipolini/Brussels sprouts/mushroom duxelle

Desserts

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

Lemon crème caramel/grapefruit orange salad

Tea/Coffee/Ice Water/Breads

\$50 per person

Prices subject to applicable taxes and 18% surcharge

Contact: Dennette Schott – Sales Manager

dschott@sassafras.ca 416 964 2222 restaurant 416 301 0605 mobile/text

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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
Frenched chicken drumettes/cheremoula spice
Vegetable samosas
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
Fogo Island crab salad on endive (DF/GF)
Butter poached lobster spoons (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 20 dozen

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Tasting Bowls*

Fogo Island cod n' chips/caper remoulade/coleslaw

\$15/bowl

Mac n' cheese/aged cheddar/truffle essence/panko crust

\$12.50/bowl

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

\$16/bowl

Canadian Atlantic salmon/chilled soba noodle/ginger + ponzu dressing/pickled enoki

\$12/bowl

**tasting bowls are passed and contain 4-5 'forkfuls' of food*

Stations

Canadian Cheeses

Eagles Nest/Avonlee Cheddar/14 Acre/dried fruits/nuts/house crisps

\$24 per order (each order feeds 2 persons)

Cured Meats

• Seed to Sausage chorizo/San Danielle prosciutto/Bundnerfleisch/pickled vegetables/chipotle mustard/Sriracha aioli/breads

\$24 per order (each order feeds 2 persons)

Cold Seafood

East and west coast oysters/lobster medallions/shrimp/grilled calamari/tuna ceviche

\$42 per order

Sushi

\$42/dozen

Beef Tenderloin – carved

Wellington County beef tenderloin/grilled vegetables/herb frites/Dijon aioli

\$30 per order

\$75 carving fee

(min. 25 orders)

Pasta

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

\$20 per order

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Drinks

Soft Drinks \$3
Cold Pressed Juices \$8
Juices \$6.25
Bottled Waters – 750ml - \$7

Standard Bar Rail \$9 – 1.5 oz (*Bacardi, Havana Gold, Absolut, Beefeater, Wisers*)
Premium Rail \$12+ - 1.5 oz. (*Grey Goose, Crown Royal, Hendricks*)
Beer \$8.95 (*Stella Artois, Corona, Mill Street Organic*)

Martinis – 3 oz.

the s cosmo
Absolut 'mandarin' vodka/Grand Marnier/fresh cranberry + lime juices \$16

French
Absolut vodka/Chambord/pineapple juice \$16

Signature Cocktails – 2 oz.

Mojito
Havana Club Añejo Reserva rum/muddled mint/fresh lime juice/soda water \$14

Badass Mojito
Wray + Nephew white over proof rum/fresh apple juice/muddled raspberries/mint + lime/soda water \$15

Southern Gentleman
Jim Beam/Grand Marnier/ginger beer \$14

Bellair Collins
Beefeater gin/muddled raspberries + blueberries/soda water/fresh lemonade \$14

Mighty Caesar
Absolut vodka/Walter caesar mix/celery bitters/grated horseradish/pickled green bean \$14

Manhattan
Wisers/vermouth/bitters \$14

Raspberry Margarita
Olmeca gold tequila/raspberry liqueur/muddled raspberries/fresh lime juice/rim of Hawaiian red sea salt \$14

Bellair Bellini
Prosecco/Chambord/peach juice \$18

White Sangria
Jackson Triggs Sauvignon Blanc/apricot brandy/fresh lemonade/medley of fruit \$12

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Red Sangria

Inniskillin Pinot Noir/pomegranate liqueur/fresh orange juice/medley of fruit \$12

You have full control over drinks offered at the bar. If offering signature cocktails, select up to three (3).

Event Wines

Sparkling/Champagnes

Prosecco, Serenissima, Veneto, Italy \$50

Tawse Spark! Beamsville Bench, Ontario \$56

Giro Ribot Cava Rose, Barcelona, Spain \$60

Tarlant, Brut Reserve, Champagne, France \$96

Roses

2016 Tawse Rose, Niagara Escarpment, Ontario \$42

2016 Jean Luc Colombo Rose Cape Bleue, Provence, France \$53

2017 Three of Hearts Rose, Henry of Pelham, Niagara Peninsula \$52

Whites

2016 Pinot Grigio, 'Matto' Vinicola Tombacco, Veneto, Italy \$40

2016 Tawse Riesling, Niagara Escarpment \$45

2016 Sauvignon Blanc, Vignoble Gibault, Touraine, France \$45

2016 Redstone Winery, Viognier, Beamsville, Bench, Ontario \$48

2017 Sauvignon Blanc, Stoneburn, Marlborough, New Zealand \$55

2014 Chardonnay, Murphy Goode, Sonoma Valley, California \$62

2014 Petit Chablis, Bouchard Pere et Fils, Burgundy, France \$60

2017 Chablis, Domaine Bernard Defaix, Burgundy, France \$100

Reds

2015 Syrah/Grenache, Terroir Languedoc, Gerard Bertrand, Languedoc, France \$42

2016 Tempranillo, Domino de Punctum, La Mancha, Spain \$45

2016 Grenache blend, Domaine du Seminaire, Rhone, France \$50

2016 Zinfandel, Lodi Wine Company, Lodi, California \$58

2016 Malbec, Andeluna, 1300mts, Mendoza, Argentina \$58

2016 Sangiovese, Montecchio Chianti DOCG, Tuscany, Italy \$60

2015 Shiraz, Wakefield, 'Crooked Horse', Australia \$53

2016 Pinot Noir, Bachelder, Parfum, VQA Niagara \$56

2016 Cabernet Sauvignon, Dreaming Tree, California \$52

2011 Tempranillo, Rioja Reserva, Bodegas LAN (Enomatic Selection) \$90

2014 Amarone della Valpolicella, Zirona, Veneto, Italy (Enomatic Selection) \$120

2015 Cabernet Sauvignon, J. Lohr Hilltop, Paso Robles, California (Enomatic Selection) \$150

Desserts

2013 Tawse, Riesling ice wine, Niagara Peninsula, Ontario \$94

2016, Reif Late Harvest Vidal, Niagara, Ontario \$56

Ports

10 yr old Tawny Port, Taylor Fladgate, Portugal \$90

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20 yr old Tawny Port, Taylor Fladgate, Portugal \$120

For our full wine list please visit our web site at www.sassafras.ca

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