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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

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THE HEART OF YORKVILLE

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 cippolini/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

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THE HEART OF YORKVILLE

Group Dinner One

Appetizers

Soup – daily feature (vegetarian)

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

Mains

Canadian Atlantic salmon/crab + corn risotto/radish salad

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

\$65 per person

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THE HEART OF YORKVILLE

Group Dinner Two

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

\$75 per person

Group Dinner Menu Three

Appetizers

Soup - daily feature (vegetarian)

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

Duck pâté/house crisps/pickled blueberries

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

Beverly Creek Farms braised lamb shank/apricot/white bean + arugula ragout/blistered cherry tomatoes

Desserts

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

Lemon crème caramel/grapefruit orange salad

Tea/Coffee/Ice Water/Breads

\$85 per person

Group Dinner Menu Four

First

Soup - daily feature (vegetarian)

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

Second

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

Duck pâté/house crisps/pickled blueberries

Tuna & shrimp ceviche/plantain + corn nuts/coconut black rice

Third

Canadian Atlantic salmon /crab + corn risotto/radish salad

Wellington County 6 oz. beef tenderloin/fondant 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

Beverly Creek Farms braised lamb shank/apricot/white bean + arugula ragout/blistered cherry tomatoes

Fourth

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

Lemon crème caramel/grapefruit orange salad

Tea/Coffee/Ice Water/Breads

\$100 per person

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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 meatballs/tikka masala sauce
Frenched chicken drumettes/cheremoula spice
Vegetables 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/house tartar/frites
\$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
\$15/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 per dozen

Beef Tenderloin – carved

Wellington County beef tenderloin/grilled vegetables/Sassafras 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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THE HEART OF YORKVILLE

Drinks

Soft Drinks \$3

Cold Pressed Juices \$8

Juices \$6.25

Bottled Sparkling/Still Waters \$7 per

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, Heineken, Corona, Mill Street Organic*)

Martinis – 3 oz.

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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

Olmecca 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

Red Sangria

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

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

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

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