

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)

Ontario heirloom tomato & Tuscan bean salad/white balsamic/mixed basil

Grilled Miami cut short ribs/Thai marinade/togarashi/mango

Mains

Canadian Atlantic salmon/crab + corn risotto/radish salad

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

Wellington County 6 oz. beef tenderloin/roast potato/red onion soubise/Ontario asparagus/baby carrots/bone marrow butter/horseradish

Lemon ricotta agnolotti/asparagus/shucked Ontario peas/toasted pine nuts/purple basil

Desserts

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

Lemon crème caramel/grapefruit + orange segments

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

2017 Pinot Grigio, Giorgio & Gianni Veneto, Italy

2016 Sauvignon Blanc, Vignoble Gibault, Touraine, France

2017 Chardonnay, Camelot, California, USA

2018 Cabernet Sauvignon, Viña La Rosa, 'La Palma', Cachapoal, Chile

2016 Malbec, Andeluna 1300mts, Mendoza, Argentina

2016 Cabernet Sauvignon, Dreaming Tree, California

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

Contact: Denette Schott – Sales Manager

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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

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