

sassafras

THE HEART OF YORKVILLE

Group Lunch, Dinners, Canapes, Stations, Drinks + Wine Listing

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

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

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

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

Prices subject to applicable taxes and 18% surcharge

Contact: Dennette Schott – Sales Manager

dschott@sassafras.ca

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THE HEART OF YORKVILLE

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Lunch

Appetizers

Soup – daily feature (vegetarian)

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

Mains

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

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

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

Braised beef short rib/roast potato/red onion soubise/Ontario asparagus/baby carrots/horseradish

Desserts

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

Lemon crème caramel/grapefruit orange segments

Tea/Coffee/Ice Water/Breads

\$50 per person

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Group Dinner One

Appetizers

Soup – daily feature (vegetarian)

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

Mains

Canadian Atlantic salmon/crab + corn risotto/radish salad

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

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

\$65 per person

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Group Dinner Two

Appetizers

Soup – daily feature (vegetarian)

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

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

Mains

Canadian Atlantic salmon /crab + corn risotto/radish salad

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

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

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

\$75 per person

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Group Dinner Menu Three

Appetizers

Soup - daily feature (vegetarian)

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

Duck pâté/house crisps/pickled blueberries

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

Mains

Canadian Atlantic salmon /crab + corn risotto/radish salad

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

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

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

Quebec wild boar chop/red cabbage choucroute/roast potatoes/rhubarb strawberry mostarda

Desserts

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

Lemon crème caramel/grapefruit orange segments

Tea/Coffee/Ice Water/Breads

\$85 per person

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Group Dinner Menu Four

First

Soup - daily feature (vegetarian)

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

Second

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

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/roast potato/red onion soubise/Ontario asparagus/baby carrots/
bone marrow butter/horseradish

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

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

Quebec wild boar chop/red cabbage choucroute/roast potatoes/rhubarb strawberry mostarda

Fourth

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

Lemon crème caramel/grapefruit orange segments

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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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.

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

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 \$42
2016 Tawse Riesling, Niagara Escarpment \$48
2016 Sauvignon Blanc, Vignoble Gibault, Touraine, France \$48
2016 Redstone Winery, Viognier, Beamsville, Bench, Ontario \$50
2017 Chardonnay, Camelot, California, USA \$55
2017 Sauvignon Blanc, Stoneburn, Marlborough, New Zealand \$58
2014 Chardonnay, Murphy Goode, Sonoma Valley, California \$65
2014 Petit Chablis, Bouchard Pere et Fils, Burgundy, France \$63
2017 Chablis, Domaine Bernard Defaix, Burgundy, France \$98

Reds

2016 Tempranillo, Domino de Punctum, La Mancha, Spain \$48
2016 Grenache blend, Domaine du Seminaire, Rhone, France \$52
2016 Sangiovese, Tenute Piccini, Chianti DOCG, Tuscany, Italy \$52
2016 Cabernet Sauvignon, Dreaming Tree, California \$53
2018 Cabernet Sauvignon, Viña La Rosa, 'La Palma', Cachapoal, Chile \$55
2015 Shiraz, Wakefield, 'Crooked Horse', Australia \$55
2016 Pinot Noir, Bachelder, Parfum, VQA Niagara \$57
2016 Malbec, Andeluna, 1300mts, Mendoza, Argentina \$59
2016 Zinfandel, Lodi Wine Company, Lodi, California \$59

Enomatic Selections

2011 Tempranillo, Rioja Reserva, Bodegas LAN \$90
2016 Pinot Noir, Carmel Road, Monterey, California \$100
2014 Amarone della Valpolicella, Zironda, Veneto, Italy \$120
2015 Cabernet Sauvignon, J. Lohr Hilltop, Paso Robles, California \$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

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