

APERITIVO & GRAZING /

designed for sharing · minimum order serves 6

CURED MEATS

a selection of three artisanal meats

CHEESE ASSORTMENT

a selection of three seasonal cheeses

ACCOMPANIMENTS

marcona almonds, seasonal compote, and dried fruit

DIP ASSORTMENT

three house-made dips

BREAD & CRACKER SELECTION

focaccia, crostini, and taralli

MARINATED ANTIPASTO

olives, dolmades, and pickled seasonal vegetables

COLD CANAPÉS /

served individually · chilled or at room temperature

FOCACCIA WITH WHIPPED LABNEH (V)
WHITE BEAN & KALAMATA OLIVE CROSTINI (V / DF)
RICOTTA & CAPERBERRY CROSTINI (V)
WASABI & SCALLION DEVILLED EGG (V / GF / DF)
ENDIVE CUP WITH WALNUTS & GARROTXA (V / DF)
TUNA ONIGIRI WITH YUZU MAYO (GF / DF)
PUFFED RICE PAPER WITH NORI & GOAT CHEESE (V | GF)
BACCALÀ MANTECATO ON POLENTA (GF)
MINI POTATO WITH CAVIAR & CRÈME FRAÎCHE (GF)
CHICKEN LIVER CROUSTADE WITH APRICOT

WARM CANAPÉS /

served individually · warm, ready to heat

FENNEL, PARSLEY & PARMESAN MEATBALL
MINI PISSALADIÈRE (DF)
LEEK & MUSHROOM TARTLET WITH TALEGGIO & SAGE (V)
SAUSAGE ROLL WITH FENNEL & MUSTARD (DF)

SWEEETS /

served individually

MISO FUDGE

CHAMPAGNE & GINGER JELLY CUBE

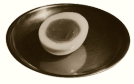
CHOCOLATE CROUSTADE WITH MARSCAPONE & AMARENA

ORANGE & HONEY SEMOLINA CAKE WITH CANDIED ORANGE

POACHED PEAR IN A SPICED RED WINE SYRUP

WINE /

Curated wine selection in partnership with Pinot Grouchio's wine bar. Chosen to complement your menu and available by the bottle.



MEDIUM-RARE

STYLING & PRESENTATION

All items are delivered ready to serve on simple platters, arranged for a polished presentation.

Optional on-site styling, elevated platters, and table settings available upon request.

DELIVERY & PICKUP

Orders can be delivered across Toronto for a flat \$25 fee within central areas.

Pickup is also available from our studio near Dufferin & Dundas in downtown Toronto. Address provided upon confirmation.