

sassafras



sassafras event menus

Sassafras Restaurant | 100 Cumberland Street, Toronto, Ontario M5R 1A6 | Telephone: 416-964-2222 | Email: dschott@sassafras.ca

Canadian Atlantic salmon

Event Menu One

\$75 per person

Appetizers

Soup – daily feature (vegetarian)

Salad - caesar salad, romaine lettuce, caper garlic dressing, cured egg, white anchovies, croutons, Parmigiano

Mains

Canadian Atlantic salmon, fingerling potato, green pea puree, French beans, tarragon soubise, roasted corn and pepper salsa

Giannone Farms chicken supreme, cranberry pecan wild rice, braised leeks, courgettes, roasted garlic sauce

Sumac roasted aubergine, harissa hummus, herbed quinoa salad, piquillo puree, zucchini, spiced walnuts, roasted garlic, pomegranate

Desserts

Flourless chocolate cake, cherry compote

New York style cheesecake, strawberry rhubarb compote

Tea, Coffee, Ice Water, Breads

Event Menu Two

\$85 per person

Appetizers

Soup – daily feature (vegetarian)

Salad - caesar salad, romaine lettuce, caper garlic dressing, cured egg, white anchovies, croutons, Parmigiano

Ontario lamb meatballs, tikka masala, chevre yogurt, crispy radish, basil

Mains

Canadian Atlantic salmon, fingerling potato, green pea puree, French beans, tarragon soubise, roasted corn and pepper salsa

Giannone Farms chicken supreme, cranberry pecan wild rice, braised leeks, courgettes, roasted garlic sauce

Sumac roasted aubergine, harissa hummus, herbed quinoa salad, piquillo puree, zucchini, spiced walnuts, roasted garlic, pomegranate

Wellington County beef striploin (10oz.), asparagus, collard greens, seasonal mushrooms, bone marrow horseradish butter

Desserts

Flourless chocolate cake, cherry compote

New York style cheesecake, strawberry rhubarb compote

Tea, Coffee, Ice Water, Breads

Event Menu

Three \$99 per
person

Appetizers

Soup – daily feature (vegetarian)

Salad - caesar salad, romaine lettuce, caper garlic dressing, cured egg, white anchovies, croutons, Parmigiano

Ontario lamb meatballs, tikka masala, chevre yogurt, crispy radish, basil cress

Mains

Canadian Atlantic salmon, fingerling potato, green pea puree, French beans, tarragon soubise, roasted corn and pepper salsa

Giannone Farms chicken supreme, cranberry pecan wild rice, braised leeks, courgettes, roasted garlic sauce

Sumac roasted aubergine, harissa hummus, herbed quinoa salad, piquillo puree, zucchini, spiced walnuts, roasted garlic, pomegranate

Wellington County beef striploin (10oz.), asparagus, collard greens, seasonal mushrooms, bone marrow horseradish butter

Braised lamb shank, sweet potato corn succotash, aji amarillo sauce, fried jalapeno

Desserts

Flourless chocolate cake, cherry compote

New York style cheesecake, strawberry rhubarb compote

Tea, Coffee, Ice Water, Breads

Event Menu Four

\$115 per person

First Course

Soup – daily feature (vegetarian)

Salad - caesar salad, caper garlic dressing, cured egg, white anchovies, croutons, Parmigiano

Second Course

Ontario lamb meatballs, tikka masala, chevre yogurt, crispy radish, basil cress
Burrata, heirloom tomatoes, white balsamic vinaigrette, basil

Third Course

Canadian Atlantic salmon, fingerling potato, green pea puree, french beans, tarragon soubise, roasted corn and pepper salsa

Giannone Farms chicken supreme, cranberry pecan wild rice, braised leeks, courgettes, roasted garlic sauce

Sumac roasted aubergine, harissa hummus, herbed quinoa salad, piquillo puree, zucchini, spiced walnuts, roasted garlic, pomegranate

Wellington County beef striploin (10oz.), asparagus, collard greens, seasonal mushrooms, bone marrow horseradish butter

Braised lamb shank, sweet potato corn succotash, aji amarillo sauce, fried jalapeno

Fourth Course

Flourless chocolate cake, cherry compote

New York style cheesecake, strawberry rhubarb compote

Tea, Coffee, Ice Water, Breads

Passed Canapes

Canapes	Cold	Smoked salmon, dill crème fraîche, toast point
	\$45 per dozen	Jumbo shrimp, house cocktail sauce (GF, DF) Itsumo 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) Harissa hummus, cucumber, olive, mint (vegan)
	Hot	Sassafras herb frites, Dijon aioli
	\$45 per dozen	Shrimp tempura (DF) Green pea falafel, pico de gallo, lime cream Frenched chicken drumettes, chermoula spice Vegetable samosas Truffle mac n' cheese spoon
	Premium, Late-Night Canapes	Crispy chicken slider, pickle, spicy aioli
	\$54 per dozen	Wild mushroom sliders Mini village burger, Canadian prime beef, smoked cheddar, bourbon onion jam Sourdough grilled cheese Traditional poutine

Ordering Guidelines

- Orders placed by the dozen (not individual pieces)
- 50 guests select up to 5 different varieties
- 100+ guests select up to 7 different varieties
- 150+ guests select up to 9 different varieties

Tasting Bowls (passed), Food Stations

Tasting Bowls

*passed, contain
4-5 'forkfuls' of food

Pistachio crusted Itsumo tuna
salad/pomegranate seeds/avocado/ginger
honey vinaigrette
\$15 per bowl

Mac n' cheese, aged cheddar, truffle
essence, panko crust
\$15 per bowl

Canadian Atlantic salmon, fingerling potato,
green pea puree, french beans, tarragon
sauce, roasted corn and pepper salsa
\$15 per bowl

Stations

Canadian Cheeses
Queen Bee, 10yr Cheddar, La Sauvagine,
dried fruits, nuts, house crisps
\$29 per order (each order feeds 2 persons)

Cured Meats
San Daniele prosciutto, chorizo, Bundnerfleisch,
pickled vegetables, chipotle mustard, Sriracha
aioli, breads
\$27 per order (each order feeds 2 persons)

Market Oysters
oysters, fresh horseradish, cocktail sauce,
shallot mignonette
\$58 per dozen

Sushi
\$45, dozen

Beef Tenderloin – carved
Wellington County beef tenderloin, grilled
vegetables, Dijon aioli, breads
\$30 per order (each order feeds 1 person) \$75
carving fee
(min. 25 orders)

Cocktails, Beer, Wine

Drinks

Non-alcoholic

Soft Drinks \$4

Cold Pressed Juices \$8

Bottled Waters (750ml) \$8

Mocktails \$10

Standard Bar Rail (1.5 oz.) \$9

Absolute vodka

Beefeater gin

Wiser's Canadian whiskey

Johnny Walker Red scotch

Havana Club Anejo rum

Tromba tequila

Premium Rail (1.5 oz.) \$13++

Grey Goose vodka

Hendricks gin

Crown Royal Canadian whiskey

Codigo 1530 Blanco tequila

Bumbu rum

Maker's Mark bourbon Glenlivet

12 Year scotch

Beer \$9.95

Heineken, Peroni, Corona, Stella

Artois

Signature Cocktails (2 oz.)

Mojito \$16

Havana Club Añejo Reserva rum,
muddled mint, fresh lime juice, soda
water

Classic Martini \$17

Absolut vodka or Beefeater gin,
vermouth

Classic Margarita \$17

Olmecca Gold tequila, Cointreau,
lime, simple syrup

Manhattan \$16

Wisers whiskey, sweet vermouth,
Campari

Negroni \$17

Beefeater gin, sweet vermouth,
Campari

Side Car \$17

Cognac, Cointreau, lemon, sugar rim

Old Fashioned \$17

Wisers whiskey, Angostura bitters,
simple syrup

Paloma \$17

Olmecca gold tequila, grapefruit
juice, simple syrup, lime, soda water

Mighty Caesar \$16

Absolut vodka, celery bitters

Moonbeam \$16

Beefeater gin, Lillet Blanc, lime,
grapefruit juice, tea syrup

Aperol Spritz \$16

Aperol, Prosecco, soda,
orange bitters

Red Sangria \$16

Merlot, pomegranate liqueur,
orange juice

Rosé Sangria \$16

Rosé, coconut rum, grapefruit
juice

White Sangria \$16

Sauvignon blanc, apricot
brandy, lemon

sassafras



food and drink bundles

Standard Food & Drink Bundle – \$175 per person

Pre-Dinner Canapés

(select a maximum of 3-5 varieties)

Cold

Smoked salmon, dill crème fraiche, toast point

Jumbo shrimp, house cocktail sauce (GF, DF)

Itsumo tuna ceviche, plantain chips (contains corn nuts) (DF)

Tomato and avocado, chipotle vinaigrette, tostada (DF)

Beef tartare, crostini, horseradish aioli, truffle oil (DF)

Harissa hummus, cucumber, olive, mint (Vegan)

Hot

Sassafras herb frites, Dijon aioli

Shrimp tempura

Frenched chicken drumettes, chermoula spice

Vegetable samosas

Truffle mac n' cheese spoon

Green pea falafel, pico de gallo, lime creme (Vegan)

Plated Dinner

Three courses, table-side

Includes freshly baked bread, butter, ice water, fresh brewed regular and decaffeinated coffee, black tea

Appetizer, choice of

Soup – daily feature (vegetarian)

Caesar salad, romaine lettuce, caper garlic dressing, cured egg, white anchovies, croutons, Parmigiano

Ontario lamb meatballs, tikka masala, chevre yogurt, crispy radish, basil cress

Main, choice of

Canadian Atlantic salmon, fingerling potato, green pea puree, French beans, tarragon soubise, roasted corn and pepper salsa

Giannone Farms chicken supreme, cranberry pecan wild rice, braised leeks, courgettes, roasted garlic sauce

Sumac roasted aubergine, harissa hummus, herbed quinoa salad, piquillo puree, zucchini, spiced walnuts, roasted garlic, pomegranate

Wellington County beef striploin (10oz.), asparagus, collard greens, seasonal mushrooms, bone marrow horseradish butter

Dessert, choice of

Flourless chocolate cake, cherry compote

New York style cheesecake, strawberry rhubarb compote

Standard Food & Drink Bundle – continued

Beverage selections

7-Hour, Standard Bar Rail

Spirits

Absolut vodka

Beefeater gin

Wiser's Canadian whiskey

Johnny Walker Red scotch

Tromba tequila

Havana Club Anejo rum

Beer

Heineken

Corona

Peroni

Stella Artois

White Wine (select one)

Pinot Grigio, Geografico, delle Venezie DOC, Veneto, Italy

Sauvignon Blanc, Stoneburn, Marlborough, New Zealand

Chardonnay, Rodney Strong, California

Red Wine (select one)

Sangiovese, Tenute Piccini, Chianti, DOCG, Tuscany, Italy

Tempranillo, Domino de Punctum 'Lobetia' La Mancha, Spain

Primitivo, Vigneti del Salento, 'I Muri', IGI Puglia, Italy

Non-Alcohol

Soft drinks, juices, ice water

Premium Food & Drink Bundle – \$200 per person

Pre-Dinner Canapés (select a maximum of 3-5 varieties)

Cold

Smoked salmon, dill crème fraiche, toast point

Jumbo shrimp, house cocktail sauce (GF, DF)

Itsumo tuna ceviche, plantain chips (contains corn nuts) (DF)

Tomato and avocado, chipotle vinaigrette, tostada (DF)

Beef tartare, crostini, horseradish aioli, truffle oil (DF)

Harissa hummus, cucumber, olive, mint (Vegan)

Hot

Sassafras herb frites, Dijon aioli

Shrimp tempura

Frenched chicken drumettes, chermoula spice

Vegetable samosas

Truffle mac n' cheese spoon

Green pea falafel, pico de gallo, lime creme (Vegan)

Late-Night Eats (select a maximum of 2-3 varieties)

Crispy chicken slider, pickle, spicy aioli

Wild mushroom sliders

Mini village burger, Canadian prime beef, smoked cheddar, bourbon onion jam

Sourdough grilled cheese

Traditional poutine

Plated Dinner

Three courses, table-side

Includes freshly baked bread, butter, ice water, fresh brewed regular and decaffeinated coffee, black tea

Appetizer, choice of

Soup – daily feature (vegetarian)

Caesar salad, romaine lettuce, caper garlic dressing, cured egg, white anchovies, croutons, Parmigiano

Ontario lamb meatballs, tikka masala, chevre yogurt, crispy radish, basil cress

Main, choice of

Canadian Atlantic salmon, fingerling potato, green pea puree, French beans, tarragon soubise, roasted corn and pepper salsa

Giannone Farms chicken supreme, cranberry pecan wild rice, braised leeks, courgettes, roasted garlic sauce

Sumac roasted aubergine, harissa hummus, herbed quinoa salad, piquillo puree, zucchini, spiced walnuts, roasted garlic, pomegranate

Welling County beef striploin (10oz.), asparagus, collard greens, seasonal mushrooms, bone marrow horseradish butter

Dessert, choice of

Flourless chocolate cake, cherry compote

New York style cheesecake, strawberry rhubarb compote

Premium Food & Drink Bundle – continued

Beverage selections

Beer

Heineken

Corona

Stella Artois

Peroni

Spirits

Grey Goose vodka

Hendricks gin

Crown Royal Canadian whiskey

Tromba tequila

Bumbu rum

Maker's Mark bourbon Glenlivet

12 Year scotch

Feature Cocktails (select two)

Mojito (Havana Club Añejo Reserva rum, muddled mint, fresh lime juice, soda water)

Classic Martini (Absolut vodka or Beefeater gin, vermouth)

Classic Margarita (Olmeca Gold tequila, Cointreau, lime, simple syrup)

Manhattan (Wisers whiskey, sweet vermouth, Campari)

Negroni (Beefeater gin, sweet vermouth, Campari)

Side Car (Cognac, Cointreau, lemon, sugar rim)

Old Fashioned (Wisers whiskey, Angostura bitters, simple syrup)

Paloma (Olmeca gold tequila, grapefruit juice, simple syrup, lime, soda water)

Mighty Caesar (Absolut vodka, celery bitters)

Moonbeam (Beefeater gin, Lillet Blanc, lime, grapefruit juice, tea syrup)

Aperol Spritz (Aperol, Prosecco, soda, orange bitters)

Red Sangria (Merlot, pomegranate liqueur, orange juice)

Rosé Sangria (Rosé, coconut rum, grapefruit juice)

White Sangria (Sauvignon blanc, apricot brandy, lemon)

Premium Food & Drink Bundle – continued

Beverage selections

Sparkling

Prosecco, Serenissima, Veneto, Italy

Non-Alcohol

Soft drinks, juices, ice water

White Wine (select one)

Pinot Grigio, Geografico, delle Venezie DOC, Veneto, Italy

Sauvignon Blanc, Stoneburn, Marlborough, New Zealand

Chardonnay, Rodney Strong, California

Red Wine (select one)

Sangiovese, Tenute Piccini, Chianti, DOCG, Tuscany, Italy

Tempranillo, Domino, de Punctum 'Lobetia' La Mancha, Spain

Primitivo, Vigneti del Salento, 'I Muri', IGI Puglia, Italy

sassafras

event wines

Event Wines

Sparkling, Champagnes

Prosecco, Serenissima, Veneto, Italy \$66

Tawse Sparkle Beamsville Bench, Ontario \$56

47 Anno Domini Bio, Spumante Rosato, Veneto, Italy \$68

Tarlant, Brut Reserve, Champagne, France \$99

Veuve Clicquot Ponsardin, Brut \$158

Louis Roederer, Brut Premier \$179

Rosés

Tawse Rosé, Niagara Escarpment, Ontario \$48

2020 Domaine La Grande Bauquiere 'Altitude 1101', Provence, France \$67

Whites

Pinot Grigio, Geografico, delle Venezie DOC, Veneto, Italy \$50

Riesling, Hidden Bench Bistro, Niagara \$58

Chardonnay, Rodney Strong, California \$63

Sauvignon Blanc, Stoneburn, Marlborough, New Zealand \$66

Chardonnay, Domaine Bachelier, Chablis, Burgundy, France \$118

Reds

Cabernet Franc, Cave Spring, VQA, Niagara Peninsula, Canada \$47

Tempranillo, Domino de Punctum, La Mancha, Spain \$53

Primitivo, Vigneti del Salento, 'I Muri', IGT Puglia, Italy \$57

Grenache blend, Domaine du Seminaire, Rhone, France \$67

Sangiovese, Tenute Piccini, Chianti DOCG, Tuscany, Italy \$57

Cabernet Sauvignon, Greyson Cellars \$72

Pinot Noir, Bachelier, Parfum, VQA Niagara, Ontario \$64

Delibori Amarone della Valpolicella, Vento \$131