



BREAKFAST

Breakfast Buffet

Priced per person

**Minimum order of a dozen per selection*

CONTINENTAL

Chef's pastry selection **17.**

fruit salad

Condiments

*Includes freshly brewed organic coffee & selection of teas

BUFFET

Pancakes with blueberry compote **29.**

Bacon and Sausage

Eggs

House-cut home fries

Fruit salad

Condiments

*Includes freshly brewed organic coffee & selection of teas

*Additional \$5/person for live omelette station

*Minimum order of 12 per selection

ADD-ONS

Smoked salmon sandwich Cream cheese, capers, red onion, herbs **11.**

Breakfast sandwich Maple bacon, egg, aged cheddar **9.**

Omelette croissant sandwich aged cheddar, spinach **10.**

Avocado toast English muffin, tomato, cilantro, lime **9.**

Ham & cheese sandwich English muffin, ham **8.**

Bridal/Baby showers

Priced per person

**Minimum order of a dozen per selection*

SMALL BITES

Caprese skewers bocconcini, basil, cherry tomatoes GF	4.
Vegetarian spring rolls cabbage, carrot, onion, sweet and sour sauce DF	4.
Falafel chickpeas, tahini, cumin, parsley, cucumber GF DF	4.
Shrimp tempura kewpie mayo DF	4.5

TEA SANDWICHES

Ham & swiss mayo, arugula	
Egg celery, mayo, smoked paprika	
Smoked salmon cream cheese, dill	
Cucumber Chive cream cheese	
BLT wrap mayo, lettuce	
Grilled veg wrap zucchini, pepper, goat cheese	
Platter (serves 12)	160.

GRAZING BOARDS

*Serves a dozen per order

Cheese board Assorted cheese, preserves	200.
Meat board Three type of meats, condiments	200.
Crudite fresh seasonal vegetables (includes one dip)	150.
Hummus DF GF	
Red pepper GF	
Ranch GF	

HOUSE BAKED GOODS

Madeleines	3.5
Lemon squares	4.5
Flourless chocolate torte GF	4
Croissant	4.25
Cheese cake	4.5
Oreo chocolate chip cookies	3.5



THE
ARMOURY
EST. 1874

LUNCH

Soups

**Priced per item per person
*Minimum order of dozen per selection
Includes bread service*

FRENCH ONION	Sweet onion, garlic, gruyere cheese	12.
SQUASH	Roasted squash, vegetable stock DF GF	8.
POTATO & LEEK	Ontario potato, garlic, leek DF GF	10.
CREAMY TOMATO	San Marzano tomatoes, cream, garlic, basil GF	9.
CHICKEN NOODLE	Onion, celery, carrots, chicken, herbs DF GF	12.
CREAMY MUSHROOM	Ontario mushroom, mushroom stock, cream GF	11.

Sandwich Platters

*Priced per person
Minimum order of dozen per selection

CAESAR CHICKEN	Caesar dressing, lettuce, tomato	13.
FALAFEL WRAP	Aged cheddar, mayo	10.
ROAST BEEF	Cheddar, bib lettuce, roast beef, horseradish mayo	15.
EGG SALAD	Green onion, mustard, eggs, paprika DF	12.
ROAST TURKEY CLUB	House-made bacon, turkey coldcut, tomato, mayo	12.
MUFFALETTA	House-made focaccia, sriracha mayo, olives, gherkin	13.

Plated Lunch

Priced per person

**Minimum order of dozen per selection*

**with your entrée add on house salad for \$5/person and \$6/person for caesar salad*

SALADS

Mixed green balsamic dressing, croutons	11.
Green goddess romaine lettuce, parmesan	13.
Quinoa cucumber, kale, red wine vinaigrette	13.
Roasted beet goat cheese, maple vinaigrette	13.
Pear and arugula parmesan, sherry vinaigrette	13.
Caprese tomato, basil, bocconcini, balsamic reduction	14.

COLD ENTREE

Ham & cheese sandwich aged cheddar, mayo	15.
Charred vegetables wrap whipped goat cheese, pickles	16.
Chicken salad sandwich cheddar, romaine lettuce	17.
Marinated salmon bowl cucumber, romaine, avocado	18.

HOT ENTRÉE

Brown butter gnocchi ricotta, tomato sauce, basil	19.
Zucchini wrapped salmon potatoes, crispy capers, tomato	20.
Armoury burger house-made buns & bacon, mayo, cheddar, pickled onions	22.

ADD-ONS

Oreo chocolate chip cookies (*price per dozen)	32.
Fresh fruit platter	8.
Flourless chocolate torte	4.
Chef's choice dessert platter (12 pieces)	45.



COCKTAIL RECEPTION

Hor D'oeuvres

**Minimum order of 2 dozen per selection*

GF: gluten-free DF: dairy-free VG: Vegan

CHEF'S CHOICE HOR D'OEUVRES (24 PIECES)

\$3.75/PER PIECE

VEGETARIAN

Potato and cheddar perogy lime crema	4.5
Brie puff pastry, caramelized onion	4.
Arancini garlic mayo	4.
Fresh falafel tahini, cilantro GF DF	3.5
Fried vegetarian spring roll sweet & sour dip DF	3.5
Potato croquette smoked ketchup	3.5
Crispy polenta bite parmesan, truffle mayo GF	3.5
Cauliflower bite chipotle mayo GF	3.5
Taro & guac tomato, lime VG	3.5

SEAFOOD

Shrimp tempura kewpie mayo DF	4.
Tuna tartare lime tario chips DF GF	4.5
Grilled shrimp skewer mayo, jalapeno DF GF	4.5
Fish taco cucumber, cilantro, lime GF	4.5

MEAT

Lamb spieducci mint	4.
Pork ricotta meatball tomato	4.
Chicken skewer peanuts DF GF	4.
Chicken liver pate blueberry compote	4.
Sausage roll pork, apple, fennel, onion, puff pastry	4.

DESSERTS

Flourless chocolate torte GF	4.
Vanilla macaron	4.
Lemon tart	4.
Mini sticky buns	4.
Fresh baked chocolate chip cookies	3.5

Food stations
Priced per person

Served on mini plates
*Minimum of 12 orders per selection
*Ask for entrée sized stations

VEG	Bar crudite assortment of fresh vegetables and dips	13.
	Salad bar seasonal vegetables, greens, and vinaigrettes	13.
	Fry station potato, polenta, sweet potato	14.
	Chips and salsa potato and tortilla chips, salsa, guacamole	14.
MEAT	House-smoked Brisket AAA beef, bbq sauce	19.
	BBQ pulled pork fresh baked buns, coleslaw, BBQ sauce	15.
	Antipasto table meat & cheese, grilled vegetables, condiments	16.
	Armoury sliders house-made buns, beef, aioli, cheddar	15.
	Armoury poutine Ontario cheese curds, beef gravy *Add pulled pork or braised beef for \$3/person	14.
	PASTA	
	Gnocchi alla bolognese parmesan, tomato, basil	15.
	Creamy rigatoni alfredo sauce, herbs	15.
SWEET	Flourless chocolate torte semi-sweet chocolate	12.
	Fresh baked cookies oreo, chocolate *priced per half a dozen	17.
	Candy station childhood favorite candies	12.
	Chef's selection let us surprise you!	14.



DINNER

Dinner Packages

**Minimum order of a dozen per selection*

**1 selection per course, preselected main course*

All dinner menus include bread service, coffee & tea and three canapés per person

DINNER OPTION A

Appetizers

Armoury green salad maple vinaigrette, tomato, carrots, cucumbers

Entrée

Herb roasted chicken pesto, seasonal veg, potato mash
Brown butter gnocchi ricotta, tomato **69.**

Desserts

Madeleine lemon curd

DINNER OPTION B

Appetizers

Pear & arugula balsamic reduction, parmesan, pumpkin seeds
Roasted squash parmesan, sunflower seeds, greens

Entrée

Herb pesto chicken pesto, potato, seasonal veg
Zucchini wrapped salmon celeriac, seasonal veg
Braised short rib roasted veg, potato puree, beef jus **79.**

Desserts

Flourless chocolate torte strawberry compote
Lemon tart Chantilly

***Custom Chef's menu starts at \$89/person**

Dinner a La Carte

**Minimum of 12 orders per selection*

Salads

Priced per item

MIXED GREEN	Balsamic dressing, cucumber, roasted seeds	12.
GREEN GODDESS	Romaine lettuce, parmesan	13.
QUINOA	Cucumber, kale, red wine vinaigrette	14.
ROASTED BEET	Whipped goat cheese, maple vinaigrette	15.
PEAR & ARUGULA	Parmesan, lemon	14.
CAPRESE	Tomato, basil, bocconcini, balsamic reduction	16.
KALE CAESAR	Bacon, kale, croutons, nutritional yeast	15.

Soups

Priced per item

Includes bread & butter

FRENCH ONION	Sweet onion, garlic, gruyere cheese	12.
SQUASH	Roasted squash, vegetable stock DF GF	8.
POTATO & LEEK	Ontario potato, garlic, leek DF GF	10.
CREAMY TOMATO	San Marzano tomatoes, cream, garlic, basil GF	9.
CHICKEN NOODLE	Onion, celery, carrots, chicken, herbs DF GF	12.
CREAMY MUSHROOM	Ontario mushroom, mushroom stock, cream GF	11.

Entrée

**Priced per item*

Add bread service, coffee, and tea for \$6 per person

MEAT	Braised short rib garlic mash, kale, beef jus	39.
	Duck confit apple jam, potato, jus	32.
	Braised pork shoulder scallion salsa, roasted veg	32.
	Striploin steak potato, roasted veg, jus	37.
POULTRY	Herb chicken breast roasted veg, tomato salsa	29.
	Korean fried chicken coleslaw, rosemary fries	27.
SEAFOOD	Pan seared scallops braised cannellini beans, cauliflower, pepper and chive sauce	42.
	Zucchini wrapped salmon celeriac, tomato salsa, potato	32.
	Grilled Sea bream tomato salsa, potatoes, roasted broccoli	30.
VEGETARIAN	Squash ravioli brown butter, shallot	28.
	Cauliflower steak charred veg, tahini cream	24.
	Mushroom risotto Ontario mushroom, zucchini, pankò	24.

Desserts

Priced per person

GF: gluten-free DF: dairy-free

LEMON TART	Lemon custard, cream	8.
CHOCOLATE TORTE	Flourless chocolate torte, raspberry GF	8.
BUTTER TART	Brown butter crust, chantilly	9.
STICKY TOFFEE PUDDING	Caramel, whipped cream	9.
VEGAN TART	Semi-sweet chocolate, coconut, strawberry	9.
CHURROS	Caramel, nutella	7.

Children's menu

(10 years or younger)

GF: gluten-free DF: dairy-free

**Priced per item*

HOUSE-MADE PASTA AND BUTTER

Semolina flour, Ontario butter

CHICKEN FINGERS & HOME FRIES

Hand cut fries, lightly breaded white meat

25. PER PERSON

ULTIMATE GRILL CHEESE

Aged cheddar, caramelized onions, ketchup

*Add house-baked cookies or flourless chocolate torte for \$3/person
