



WHERE EXCEPTIONAL EVENTS HAPPEN

BREAKFAST

Breakfast Buffet

Priced per person

**Minimum 10 persons*

CONTINENTAL

Chef's pastry selection
fruit salad
Condiments
*Includes freshly brewed organic coffee & selection of teas

17.

BUFFET

Pancakes with blueberry compote
House-made maple bacon
Eggs
House-cut home fries
Fruit salad
Condiments
*Includes organic coffee & selection of teas

*Additional \$5/person for live omelette station

29.

*Minimum order of 10 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

Anti pasto bite bocconcini, basil, cherry tomatoes GF	4.
Ricotta tomato crostini whipped ricotta, roasted tomato	4.
Falafel chickpeas, tahini, cumin, parsley, cucumber GF DF	4.
Smoked salmon bite cucumber, cream cheese	4.

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 10)	
*priced per dozen sandwiches	150.

GRAZING BOARDS

*Serves a dozen per order

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

HOUSE BAKED GOODS

Madeleines	3.5
Flourless chocolate torte GF	4
Banana bread	3.5
Spanish cheese cake	4.
Oreo chocolate chip cookies	3.5



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LUNCH

Soups

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

SQUASH	Roasted squash, vegetable stock DF GF	9.
POTATO & LEEK	Ontario potato, garlic, leek DF GF	10.
CARROT GINGER	Onion, carrot	9.
CAULIFLOWER	Onion, cream	9.

Sandwich Platters

*Priced per person
Minimum order of dozen per selection

CAESAR CHICKEN	Caesar dressing, lettuce, tomato	15.
FALAFEL WRAP	House-made falafel, cucumber, mayo	13.
ROAST BEEF	Cheddar, bib lettuce, roast beef, horseradish mayo	16.
EGG SALAD	Green onion, mustard, eggs, paprika DF	13.
ROAST TURKEY CLUB	House-made bacon, cold-cut turkey, tomato, mayo	16.

Plated Lunch

Priced per person

**Minimum order of dozen per selection*

SALADS	Mixed green balsamic dressing, croutons	11.
	Quinoa cucumber, kale, red wine vinaigrette	13.
	Pear and arugula parmesan, sherry vinaigrette	13.
COLD ENTREE	Ham & cheese sandwich aged cheddar, mayo	15.
	Charred vegetables wrap whipped goat cheese, pickles	16.
	Armoury burger house-made buns & bacon, mayo, cheddar, pickled onions	20.
HOT ENTRÉE	Brown butter gnocchi ricotta, tomato sauce, basil	18.
	Zucchini wrapped salmon potatoes, crispy capers, tomato	20.

ADD-ONS	Coffee and tea	3.5
	Juices (orange, apple, cranberry)	3.
	Oreo chocolate chip cookies (*price per dozen)	35.
	Fresh fruit platter	8.
	Flourless chocolate torte	4.
	Chef's choice dessert platter (12 pieces)	45.



WHERE EXCEPTIONAL EVENTS HAPPEN

COCKTAIL RECEPTION

Hor D'oeuvres

**Minimum order of 2 dozen per selection*

GF: gluten-free DF: dairy-free

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

\$3.75/PER PIECE

VEGETARIAN

Fried pickles lime mayo	4.
Fresh falafel tahini, cilantro GF DF	3.5
Fried tofu red pepper paste	3.5
Stracciatella & grape crostini, roasted grape	4.
Crispy polenta bite parmesan, aioli GF	3.5
Corn fritter green onion, aioli	3.5
Arepa (corn patty) avocado, lime	3.5
Onion and cheese crostini blue cheese, caramelized onion	4.

SEAFOOD

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

MEAT

Lamb spieducci chipotle mayo	3.5
Fried chicken Korean BBQ, coleslaw	4.
Soy marinated beef kimchi, arepa, mayo	4.5
Chicken skewer honey sriracha lime DF GF	4.
Ham & cheese melt aged cheddar, ketchup	4.
Bacon & fig house-made bacon, fig jam	4.

DESSERTS

Flourless chocolate torte GF	4.
Vanilla pastry cream tart	3.5
Peanut butter chocolate bite	4.
Banana bread cream cheese frosting	3.5
Oreo chocolate chip cookies semi-sweet chocolate	3.5

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

VEG

Crudite assortment of fresh vegetables and dips	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.

PASTA

Gnocchi alla bolognese parmesan, tomato, basil	15.
Creamy rigatoni alfredo sauce, herbs	15.

SWEET

Chef's selection let us surprise you!	14.
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WHERE EXCEPTIONAL EVENTS HAPPEN

DINNER

Dinner Packages

**Minimum 10 persons*

**1 selection per course, preselected main and dessert course*

All dinner menus include three canapés per person

DINNER OPTION A

Appetizers

Armoury salad honey mustard vinaigrette, tomato, cucumbers

Entrée

Roasted chicken breast cous cous, roasted veg **69.**
Braised pork belly lentils, squash, cucumber
Roasted salmon new potato, peas, cauliflower

Desserts

Spanish cheese cake berry compote

DINNER OPTION B

Appetizers

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

Entrée

Crusted Lamb steak cous cous, raisins, onion jus **79.**
Salmon filet green pea puree, seasonal veg
Braised short rib roasted veg, potato puree, beef jus

Desserts

Chocolate peanut butter caramel
Pastry cream tart Chantilly

***Custom Chef's menu starts at \$99/person**

Dinner a La Carte

Salads

Priced per item

**Minimum of 12 orders per selection*

ARMOURY GREEN	Honey mustard vinaigrette, radish, cucumber	12.
QUINOA	Cucumber, kale, red wine vinaigrette	14.
PEAR & ARUGULA	Parmesan, lemon	14.
KALE CAESAR	Bacon, kale, croutons, nutritional yeast	15.

Soups

Priced per item

**Minimum of 12 orders per selection*

Includes bread & butter

SQUASH	Roasted squash, vegetable stock DF GF	8.
POTATO & LEEK	Ontario potato, garlic, leek DF GF	10.
CHICKEN NOODLE	Onion, celery, carrots, chicken, herbs DF GF	12.
CARROT GINGER	Ontario carrots, onion	1.0

Entrée

**Priced per item*

**minimum of 12 orders per selection*

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, panko	24.

		Desserts
		<i>Priced per person</i>
		<i>*Minimum order of 10 per selection</i>
		<i>GF: gluten-free DF: dairy-free</i>

PASTRY CREAM TART	Vanilla, pastry cream	8.
CHOCOLATE TORTE	Flourless chocolate torte, raspberry GF	8.
STICKY TOFFEE PUDDING	Caramel, whipped cream	9.
CHOCOLATE TART	Semi-sweet chocolate, coconut, strawberry	9.
CHURROS	Caramel	7.

Late night snacks

**Minimum order of 30 per selection*

GF: gluten-free DF: dairy-free

ARMOURY SLIDERS

House-made buns, beef, aioli, aged cheddar

POUTINE

Yukon gold potatoes, Ontario cheese curd, gravy

15. PER ITEM

Children's menu

(8 years or younger)

GF: gluten-free DF: dairy-free

**Priced per item*

HOUSE-MADE PASTA AND BUTTER

Semolina flour, Ontario butter

25. PER PERSON

CHICKEN FINGERS & HOME FRIES

Hand cut fries, lightly breaded white meat
