

EVENTS

MENU

THREE COURSE MEAL

Choice of one Soup or Salad, one Main Course, and one Dessert.

Gold: \$90 per person / Platinum: \$100 per person / Diamond: \$110 per person.

STARTERS

Soups

All soups can be modified to be vegan, gluten free, and dairy free

Butternut Squash Soup with Coconut Cream and Chives

Roasted Tomato with Garlic Croutons and Basil Chiffonade

Wild Mushroom with Grilled Enoki Mushrooms and Truffle Oil

Caldo Verde with Crispy Leeks and Kale

Salads

District 28 House Salad with Mixed Baby Greens, Cherry Tomatoes, Cucumber and Red Onion with Balsamic Vinaigrette **GF** **V**

Caesar Salad with Romaine Hearts, Kale, Croutons, Bacon, and Parmesan with Caesar Dressing

Caprese Salad with Heirloom Tomatoes, Fior de Latte Cheese, Basil, Olive Oil and Balsamic Reduction **GF** **VG**

Spinach and Arugula Salad with Watermelon, Feta, Radish, and Toasted Chili Almonds with Honey Mustard Vinaigrette **GF** **VG**

MAIN COURSES

All Mains Served with Chef's choice Seasonal Vegetables **GF** **VG**

Chicken

Served with choice of Roasted Red-Skin Potatoes or Sweet Potato Mash **GF** **VG**

Grilled Jerk Chicken Supreme with Corn and Pineapple Salsa **[Gold]** **GF**

Herb and Garlic Roasted Chicken Breast with Thyme Au Jus **[Gold]**

Duxelle Chicken Roulade with Mushroom Veloute **[Platinum]**

Confit Chicken Leg with Adobo sauce and Crispy Garlic **[Diamond]**

Beef

Served with choice of Yukon Gold Mash or Roasted Red-Skin Potatoes **GF** **VG**

Grilled Striploin Steak with Chimichurri **[Gold]** **GF**

Grilled Rib Eye Steak with Herb Jus **[Platinum]**

Seared Tenderloin with Thyme and Rosemary Au Jus **[Diamond]**

Grilled Tenderloin and Garlic Shrimp with Herb Compound Butter **[Diamond]** **GF**

Fish

Served with choice of Wild Rice Pilaf or Yukon Gold Mash **GF** **VG**

Baked Cod with Romesco **[Gold]** **GF**

Grilled Honey Dijon Salmon with Lemon and Shallot Butter sauce **[Platinum]** **GF**

Seared Halibut with Dill Cream sauce **[Platinum]** **GF**

Seared Teriyaki Tuna with Corn and Edamame Salsa **[Diamond]** **GF**

Vegetarian & Vegan

Ratatouille with Lemon and Basil Orzo

Falafel with Lemon and Herb Quinoa with a Roasted Red Pepper sauce and Tabbouleh **V** **GF**

Fusilli in Marinara sauce and Grilled Vegetables **V** **GF**

Chana Masala with Basmati Rice and Garlic Naan

Kids Menu

Served with Carrot and Celery sticks and Chef's Choice dessert

Chicken Strips with French Fries

Beef Sliders with French Fries

Macaroni & Cheese with Doritos crust

Fish Tacos and Sweet Potato Fries

Desserts

Chocolate Cake with Berry Compote

Blueberry Bread Pudding with Mascarpone and Caramel

Dulce de Leche Cheesecake with Roasted Strawberry Coulis

Raspberry & Mango Sorbet **V** **GF**

ADDITIONAL COURSES

Pasta & Risotto (+\$10 per Person)

Wild Mushroom Risotto with Chive Oil and Toasted Lemon Gremolata **VG**

Smoked Tomato Risotto with Basil Parmesan Crumble **VG** **GF**

Cheese Tortellini in a Roasted Garlic Cream Sauce with Spinach and Arrabiata reduction **VG**

Rigatoni in a Marinara sauce with Basil, Onion and Zucchini with Parmesan **VG**

DISTRICT 28 MARKET

Stations are for a Minimum of 60 Guests.

SLIDER STATION [Pick Two of the following]

- Pulled Pork with Barbecue sauce and Pickles
- Shredded Jerk Chicken with Coleslaw and Grilled Pineapple
- Falafel with Tomato and Tabbouleh
- Beef with Horseradish Aioli and Arugula

\$16 per person
(passed or stationary)

\$18 per person
(with live chef)

MINI MACARONI & CHEESE STATION

Macaroni in a 3 Cheese Sauce.

\$14 per person
(passed or stationary)

DELUXE MACARONI & CHEESE STATION

Station includes Macaroni and Cheese with up to 4 of the following options:

Green onion, Peppers, Caramelized onion, Broccoli, Asparagus, Tomatoes.

- add Grilled Chicken or Beef (+\$4 per Person)
- add Shrimp (+\$5 per person)
- add Lobster (+\$7 per person)

\$16 per person
(with live chef)

POKE BOWL STATION

Marinated Tuna, Sushi Rice, Avocado, Kimchi, Cucumbers, Edamame, and Sriracha Aioli.

\$18 per person
(passed or stationary)

\$20 per person
(with live chef)

COLD NOODLE BAR

Station includes choice of: Soba noodles, Rice noodles, or Chow Mein tossed in a choice sauce of: Sesame Miso, Teriyaki, or plain with Sesame Oil.

Station also includes up to 4 of the following options:

Cucumbers, Edamame, Carrots, Mango, Peppers, Honey crisp wontons, Bean sprouts, Kimchi.

- add Grilled Chicken or Beef (+\$4 per Person)
- add Chili Garlic Shrimp (+\$5 per person)
- add Marinated Tuna (+\$7 per person)

\$20 per person
(with live chef)

TACO STATION [Pick Two of the following]

- Deep Fried Basa with Salsa Verde Slaw and Chili Lime Aioli
- Barbacoa with fresh Tomato Salsa and Citrus Aioli
- Blackened Chicken with Roasted Red Pepper Slaw and Mole sauce
- Cajun Sweet Potatoes with Pico De Gallo and Lime Crema

\$14 per person
(passed or stationary)

D28 STREET TACOS

Station includes 3 of the following options: Blackened chicken, Barbacoa, Chili and Lime Basa, Cajun Sweet potatoes.

Station also includes mole sauce, chipotle aioli, lime crema, cilantro and chiles toreados and up to 4 of following options: Fresh Salsa, Salsa Verde, Pico de Gallo, Peppers and Onions, Shredded cheese, Chimichurri, Mexican Rice, Corn and Black bean salsa.

- add Guacamole (+\$2 per Person)
- add Chili Garlic Shrimp (+\$5 per person)

\$22 per person
(with live chef)

POUTINE STATION

Crispy Fries, Cheese Curds and Beef Gravy
**Vegetarian Gravy available upon request*

\$10 per person
(passed or stationary)

DELUXE POUTINE STATION

Station includes Fries, Cheese Curds, Beef Gravy and up to 4 of the following options:

Green onion, Diced tomatoes, Caramelized onions, Jalapenos, Mushrooms.

- add Bacon (+\$2 per Person)
- add Buffalo Chicken (+\$3 per person)
- add Pulled Beef (+\$3 per person)

\$13 per person
(with live chef)

D28 STREET MEAT SLIDERS

Station includes your choice of 2 of the following:

Hot Dog, Beef Sausage, Turkey Sausage.

Station also includes traditional condiments and choice of up to 3 of the following:

Sauerkraut, Caramelized Onion, Pommery Mustard Mayo, Banana Peppers, Crumbled potato chips, Sriracha Mayo, Sauteed peppers and onions, Tomatoes.

- add Bacon Bits (+\$1 per Person)
- add Cheese Sauce (+\$2 per person)
- add Beef Chili (+\$3 per person)

\$18 per person
(with live chef)

PASTA BAR

Station includes choices of:

Penne and Spaghetti pastas with Tomato, Alfredo, or Pesto sauces.

Station also includes Parmesan Cheese and up to 4 of the following:

Diced tomatoes, Green Onion, Mushrooms, Peppers, Caramelized Onion, Sofrito, Broccoli.

- add Shredded Chicken or Beef (+\$4 per Person)
- add Shrimp (+\$5 per person)
- add Beef or Turkey Sausage (+\$5 per person)

\$24 per person
(with live chef)

ANTIPASTO BAR

Display of various cured meats, grilled and pickled vegetables, and a selection of cheeses accompanied by a distinct set of dips and sauces along with crostinis, breads and crackers.

\$25 per person
(stationary or boxed)

CHEESE & CHARCUTERIE

Display of various delicatessen meats and a selection of fine cheeses accompanied by pickles and served alongside crackers and crostinis.

\$20 per person
(stationary or boxed)

CRUDITE

A selection of fresh cut vegetables served with various dips and sauces.

\$15 per person
(stationary or boxed)

CHICKEN WING STATION

Crispy wings tossed or served alongside up to 3 sauces:

Maple Chipotle, Pineapple BBQ, Cajun Dusted, South Carolina BBQ, Buffalo Lime and Dill, Mild, Medium, Hot, Suicide, Salt and Pepper.

\$14 per person
(passed or stationary)

HIGH TEA STATION

Station includes an assortment of scones with devonshire cream, marmalade and jam and a selection of up to 3 of following sandwiches:

- Cucumber and dill cream cheese
- Egg salad
- Smoked salmon and lemon cream cheese
- Apple and Brie
- Turkey and Cranberry
- Pea and Prosciutto
- Watermelon and Feta
- Tuna Salad
- Chicken Salad (+\$1 per person)
- Caprese (+\$1 per person)
- BLTurkey Bacon (+\$2 per person)

\$14 per person
(passed or stationary)

DESSERT STATIONS

COTTON CANDY STATION

Cotton Candy with choice of 1 flavour option:
Strawberry, Blue Raspberry, Orange, Lime, Pina Colada, Cherry,
Watermelon, Grape.

\$10 per person
(with live chef)

FRUIT STATION

Selection of whole and cut fruit served with yogurt dip.

\$10 per person
(stationary)

FUNNEL CAKE STATION

Homemade funnel cake with strawberry compote, whipped cream,
powdered sugar, cinnamon sugar and chocolate sauce.

\$12 per person
(passed or stationary)

CANNOLI STATION

Station includes 3 of the following fillings:
Chocolate Chip, Lemon Pistachio, Cappuccino, Double Chocolate,
Vanilla.

\$14 per person
(passed or stationary)

WAFFLE BAR

Station includes warm belgian waffles with your choice of toppings:
Maple Syrup, Whipped Cream, Powdered Sugar, Mixed Berries,
Chocolate Sauce, Compote.

\$12 per person
(with live chef)

HORS D'OEUVRES

Minimum of Four Dozen Per Item Ordered.

GOLD TIER - \$36.00 Per Dozen

Mushroom Duxelle Crostini **VG**

Vegetable Spring Roll with Plum Sauce **VG**

Brie & Fig Crostini **VG**

Samosa with Mango Chutney **V**

Coconut Shrimp with Thai Chili Sauce

Manchurian Cauliflower **V GF**

Caprese Skewer with Balsamic Glaze **VG GF**

Tempura Asparagus Spears with Soy Sauce **V**

Sausage Roll with Herb Mustard Dip

PLATINUM TIER - \$42.00 Per Dozen

Chili Garlic Shrimp Skewer

Thai Mango Lettuce Cups **V GF**

Spinach & Feta Empanada **VG**

Smoked Salmon Bagel with Capers and Cream Cheese

Chicken & Waffles

Jerk Chicken Drumettes with Pineapple Aioli

Antojitos with Fresh Salsa

Arancini with Arrabiata sauce and Parmesan **VG**

DIAMOND TIER - \$48.00 Per Dozen

Banh Mi Bao

Mini Lobster Rolls

Grilled Focaccia with Burrata and Pickled Grapes **VG**

Crab Cakes

Oysters and Mignonette **GF**

Loaded Potato Skins **GF**

Bacon Wrapped Scallops with Lemon and Dill Bechamel

Ratatouille Stacks **V GF**

Bar Packages

Open Bar

A Selection of Wine and Beer will be Available at the Open Bar.

Open Bar	1 - 2 Hours	3 - 4 Hours	5 - 7 Hours
Gold	\$32/person	\$44/person	\$54/person
Platinum	\$40/person	\$53/person	\$64/person
Diamond	\$48/person	\$60/person	\$69/person

Gold Bar List - \$9 per drink

Skyy Vodka

Canadian Club Whiskey

Tanqueray Gin

Bacardi Superior Rum

J&B Scotch

Captain Morgan Spiced Rum

Jose Cuervo Gold Tequila

Platinum Bar List - \$12 per drink

Ketel One Vodka

Crown Royal Whiskey

Bombay Gin

Jim Beam Bourbon

Bacardi Superior Rum

Dewars Scotch

Tequila Tromba Blanco

Captain Morgan Spiced Rum

Prosecco

Diamond Bar List - \$15 per drink

Grey Goose Vodka

Crown Royal Whiskey

Reid's Gin

Jack Daniels Tennessee Whiskey

Kraken Spiced Rum

Johnny Walker Black Scotch

Tequila Tromba Reposado

Prosecco

***Alcohol type and selection is subject to change.**