

THE
STORYS
BUILDING

— storysbldg.com —

PRIX FIXE

\$68

1ST COURSE Choice Of

BIBB LETTUCE AND CUCUMBER SALAD

Sheep Milk Ricotta + Avocado + Green Apple + Pecan

ASPARAGUS AND SWEET PEA SOUP

House Sourdough + Parmesan

RED BEET AND HEIRLOOM CARROT

House Yogurt + Marche

2ND COURSE Choice Of

DRY AGED RIB EYE

Porcini Bone Marrow + Pave + Garlic Broccoli + Jus

EUROPEAN SEA BASS

Orange Anise Beurre Blanc + Braised Endive + Mini Herbed Potatoes

SPINACH GNOCCHI

Rapini Pesto

3RD COURSE Choice Of

ESPRESSO POT DE CRÈME

Maple Candy + Short Bread

DARK CHOCOLATE CAKE (G/F)

Sweet Pastry + Tuile

*Optional - Client can offer guests a choice of 2 mains plus a vegetarian option at an additional cost of \$8/guest. Menu selections and numbers must be given to the venue 10 business days prior to the event.

\$78

1ST COURSE *Choice Of*

ORGANIC SPINACH AND CARROT SALAD

Basil Dressing + Spring Peas + Mixed Herbs

SUMMER GREEN SOUP

Sourdough Garlic Gremolata

TOMATO AND POMEGRANATE SALAD

Buffalo Mozzarella + Basil Cress + Vin Cotto + Olives

2ND COURSE *Choice Of*

WHOLE ROASTED HERITAGE CHICKEN

Herbed Mini Potatoes + Celery Root Puree

MARINATED BLACK COD

Charred Leek + Black Garlic + Preserved Lemon Sauce

WILD MUSHROOM AND LEEK RISOTTO

Leek Hay

3RD COURSE *Choice Of*

PISTACHIO AND RASPBERRY TART

Rose Water Pastry Cream

HAZELNUT MOUSSE

Salted Caramel + Mascarpone + Sweet Pastry

*Optional - Client can offer guests a choice of 2 mains plus a vegetarian option at an additional cost of \$8/guest. Menu selections and numbers must be given to the venue 10 business days prior to the event.

\$88

1ST COURSE *Choice Of*

CAULIFLOWER VICHYSOISE

Lobster Tail + Tempura Corn

ITALIAN PEAR SALAD

Shaved Fennel + Arugula + Endive + Aged Balsamic

RADICCHIO AND GREEN OAK SALAD

Pickled Grapes + Halloumi + Shaved Fennel + Orange + Green Oak

2ND COURSE *Choice Of*

PROVIMI VEAL TENDERLOIN

Sauce Bordelaise + Ricotta Gnocchi + Chanterelle Mushroom

CHINOOK SALMON

Garlic Broccoli + Pine Nuts + Lemon

US PRIME STRIPLOIN

Caramelized Cipollini + Black Truffle Foam + Ceylon Green Peppercorn + Rosemary Scented Potatoes

CAULIFLOWER 'RICE' BIRYANI

Cashews + Sour Cherry + Cinnamon (Vegan)

3RD COURSE *Choice Of*

DATE PUDDING

Banana Ice Cream + Opaline Caramel

DARK CHOCOLATE CAKE

Feuilletine + Pastry Cream + Tuile

*Optional - Client can offer guests a choice of 2 mains plus a vegetarian option at an additional cost of \$8/guest. Menu selections and numbers must be given to the venue 10 business days prior to the event.

CANAPÉS

HOT

OXTAIL EMPANADA

Guindilla Pepper + Manchego + Romesco

BONELESS CHICKEN WING

Black Vinegar Caramel + Sesame

STORYS BURGER

Smoked Cheddar + Cucumber + Dill Aioli

FALAFEL

Mint Chutney + Air Bread + Toun

CRAB FRITTER

Dill Aioli + Gulf Shrimp + Ginger

CHICKEN TIKKA

Raita + Buttermilk + Preserved Lemon

BIKINI SANDWICH

Provolone + Truffle + Salsa Brava

SAFFRON ARANCINI

Mozzarella + Smoked Tomato

MAC & CHEESE BEIGNET

House Made Red Pepper Ketchup

PROSCIUTTO & LEEK CROQUETTE

Lemon Aioli

MUSHROOM PIDE

Shimeji + King Oyster + Salsa Verde + Pecorino

CROQUETAS DE POLLO

Chicken Croquette + Truffle Aioli

BACON WRAPPED DATES

Manchego + Guindilla + Sherry Reduction

BRIK PASTRY SPRING ROLL

Mushrooms + Truffle + Goat Cheese

MISO TEMPURA SHRIMP

Siracha Aioli

COLD

PAN TOMATE

Ontario Tomatoes + Manchego + Sourdough

FRESH SHUCKED OYSTER

Pickle Brine + Horseradish

LOBSTER ROLL

Avocado + Lemon Aioli

CORN TACO

Frijoles Negros + Avocado + Crema

SUSHI PIZZA

Tuna + Wasabi + Ginger + Pickled Daikon

PHILLY CHEESE STEAK

Air Bread + Parmigiano Reggiano

SALMON TARTARE

Rice Puffs + Kewpie Mayo + Chives + Furikake

STEAK TARTARE

Taro Crisp + Aioli

CHAAT (VEG)

Avocado + Lemon Aioli

CORN TACO

Yogurt + Mint + Vermicelli + Puffed Rice + Chickpeas

NORI CONE

Tuna Tartare + Spicy Aioli

FRESH VERMICELLI ROLL

Pandan Leaf + Lemongrass Shrimp

DESSERT

JALAPEÑO POPSICLE

Corn Crunch + Lime

CHURROS

Dulce De Leche + Cinnamon Sugar

MINI ICE CREAM CONES

Dark Chocolate + Strawberry

DONUT HOLE

Nutella Cream + Lemon Curd

CHEESECAKE LOLLIPOP

White Chocolate + Salted Caramel

ICE CREAM COOKIE

Chocolate Chip + Vanilla Bean Gelato

FRIED MINI APPLE PIE

Salted Caramel

FOOD STATIONS

ANTIPASTO TASTING STATION (\$18)

PIZZETTE

Salumi + Buffalo Mozzarella

BRUSCHETTA

Fresh Heirloom Tomatoes + Vincotto + Fresh Basil

GRISSINI

Parma Prosciutto + Parmigiano Reggiano + Paprika

ARTICHOKE GENOVESE

Pine Nut Pesto + Lemon + Aged Balsamic

EGGPLANT CAPONATA

House Focaccia + Salsa Verde

CERIGNOLA OLIVES

Preserved Lemon + Pepperoncini

SLOW BRAISED LAMB (\$22)

ONTARIO LAMB SHOULDER

House Flat breads + sauces + Condiments + Pickles

HONGKONG NOODLE STATION (\$15)

BBQ PORK AND SHRIMP

Egg Noodle + Scallion + Seaweed + Soy Egg

BLACK PEPPER BOK CHOY (V)

Egg Noodle + Scallion + Seaweed + Soy Egg

OYSTER BAR (\$5)

DOMESTIC AND IMPORTED OYSTERS

House Hot Sauce + Apple Mignonette + Fresh Horseradish

PRIME RIB CARVING STATION (\$20)

ONTARIO RIB EYE

Fresh Horseradish + Au Jus + House Baked Buns + Pickles + Mustards

SOUTH INDIAN CURRIES (\$15)

CHICKEN CURRY

Saffron Rice Pilaf + Cucumber and Yogurt + Roti

EGGPLANT VINDALOO (V)

Steamed Couscous + Cucumber and Yogurt + Roti

SLIDERS AND FRIES (\$18)

CHUCK AND BRISKET SLIDER

Brioche + Harissa + Espresso Ketchup

HALLOUMI AND EGGPLANT (V)

Brioche + Tahini Sauce + Zaatar

HADDOCK AND CAPER MAYO

Brioche + Slaw

CHEESE STATION (\$22)

SELECTION OF LOCAL AND IMPORTED CHEESES

House Made Flat Bread + Lavash Crackers + Quince Paste + Home Made Grissini

TACO STATION (\$15)

FISH TACO

Lime Crema + Cilantro + Cabbage Jicama Slaw

PULLED PORK TACO

Chipotle + Tomatillo Salsa + Ancho Dressing + Jicama Slaw

VEGGIE TACO

Crispy Tofu + Tomato Salsa + Avocado Lime Crema + Slaw

MINI BAHN MI STATION (\$16)

DUCK CONFIT

Pickled Slaw + Corriander

CRISPY CALAMARI

Pickled Slaw + Corriander

PORK BELLY

Pickled Slaw + Corriander

POUTINE (\$12)

HAND CUT FRIES

Miso Gravy + Cheese Curds + Scallion + Kimchi

LATE NIGHT FOOD STATIONS

SLIDERS AND FRIES (\$15)

CHUCK AND BRISKET SLIDER

Brioche + Harissa + Espresso Ketchup

HALLOUMI AND EGGPLANT

Brioche + Tahini Sauce + Za'atar

FRIED CHICKEN AND CORN BREAD (\$14)

LEMON BRINED CHICKEN

Purple Slaw + Green Shoug

BUFFALO CAULIFLOWER

Toum + Zaatar + Red Pickle

SMOKED POUTINE (\$12)

BRISKET

Mozzarella Curd + Beef Gravy + Crispy Shallots

KIMICHI

Mozzarella Curd + Miso Gravy + Scallion

BREAKFAST

CONTINENTAL (\$20 PER PERSON)

FRESHLY BAKED CROISSANTS AND DANISHES
SMOKED TROUT WITH BRIOCHE & DILL CREAM CHEESE
MARKET FRUIT SALAD
WHIPPED BUTTER & ONTARIO FRUIT PRESERVE
ONTARIO WILD FLOWER HONEY + SEASONAL BERRIES + YOGURT
HOUSE MADE GRANOLA
FRESHLY BREWED COFFEE AND SELECTION OF TEAS

ADD ONS (\$8 EACH)

CROQUE MONSIEUR
Compté Cheese & Parma Ham

SCRAMBLED ORGANIC EGGS
Seeded Sourdough + Avocado

HOUSE SMOKED THICK CUT BACON AND BREAKFAST SAUSAGE

BRIOCHE FRENCH TOAST
Maple Syrup + Clotted Cream

EGGS BENNY
Peameal Bacon + Hollandaise

STORYS POTATO HASH
Scallion + Oven Roasted Roma Tomatoes

(\$15 PER PERSON)

Cost Per Station

OMELET STATION

(choice of two)

FINE HERBS

Aged Canadian Cheddar + Mozzarella

BABY SPINACH

Oyster Mushroom

SMOKED TROUT

Cream Cheese

CHORIZO

Roasted Bell Peppers + Greek Feta

FRENCH TOAST STATION

(choice of two)

CARAMELIZED BANANA

Peanut Butter

STRAWBERRY

Whipped Cream

SEASONAL FRUIT

Nutella

EGGS BENNY STATION

(choice of two)

SPINACH

Bernaise

SMOKED SALMON

Hollandaise

PEAMEAL BACON

Hollandaise

SMOKED HAM

Hollandaise

PLATED BREAKFAST

\$20

1ST COURSE

FRESHLY BAKED CROISSANTS AND DANISHES

Whipped Butter & Preserves

2ND COURSE

BRIOCHE FRENCH TOAST

Sweetened Clotted Cream + Maple Syrup + House Smoked Bacon

3RD COURSE

FRESHLY BREWED COFFEE & SELECTION OF TEAS

\$25

1ST COURSE

MARKET FRUIT SALAD

Organic Yogurt + Wildflower Honey

2ND COURSE

2 ORGANIC POACHED EGGS

House Smoked Maple Bacon + Hash Brown + Seeded Sourdough

3RD COURSE

FRESHLY BREWED COFFEE & SELECTION OF TEAS

BREAKFAST CANAPÉS (\$3)
Minimum Of 20 Pieces

MIXED FRUIT SKEWER
Rose Syrup

VOL VANT
Smoked Salmon + Dill Crème Fraîche

BRIOCHE BREAD PUDDING
Nutella + Vanilla Pastry Cream

QUAIL EGGS BENNY
Chive Bernaise + House Bacon

BREAKFAST BEIGNET
Cinnamon + Lemon Curd

PANCAKE SKEWER
Spoon Salad + Mascarpone

STORYS BREAKFAST SANDWICH
Organic Egg + Avocado + House Bacon

MINI TARTLETES
House Selection

BREAKS

SWEET BREAK PACKAGE (\$16)

MACADAMIA NUT TARTLET

MACARONS

DECADENT COOKIES AND BROWNIES

ROSEMARY & ORANGE SCONES

FRESHLY BREWED COFFEE AND SELECTION OF TEAS

SAVORY BREAK PACKAGE (\$16)

ASSORTED MINI TEA SANDWICHES

HOUSE MADE CRACKERS + FLATBREAD + ROASTED RED PEPPER DIP +
NISCOISE OLIVE TAPENADE + OLIVES + SUN DRIED TOMATOES

HOUSE MADE ROSEMARY SCONES + LEMON BUTTER

SEASONAL FRUIT PLATTER

FRESHLY BREWED COFFEE + SELECTION OF TEAS

LUNCH

CONTINENTAL LUNCH (\$25 PER PERSON)

STORYS MINISTRONE

Ricotta Manti Dumpling + Peas

INDIVIDUAL QUICHE LORRAINE

House Bacon + Vidallia Onion

CHARCUTERIE BOARD

Cranberry Chutney + Country Pate + Cured Meat

CHILLED PASTA SALAD

Fusilli + Cucumber + Feta + Tomatoes + Pickled Onion

MARINATED OLIVES & HOUSE PICKLES

ADD ONS (\$8 EACH)

CAESAR SALAD

Brioche Crumb + Pancetta Crisp + Anchovy Cream

ISRAELI COUSCOUS

Grilled Vegetables + Spiced Labneh + Mint

SMOKED TROUT CROISSANT

Apple + Cucumber + Crème Fraîche

SLOW ROASTED BRISKET IN RYE

French Mustard + Boston Lettuce

LOBSTER CLUB

Dill Aioli + House Bacon + Watercress

GENOA SALAMI IN FOCACCIA

Pickled Onion + Mozzarella + Arugula

CARVING/BUFFET (\$18 PER PERSON)

WHOLE ROASTED ORGANIC HEN

Lemon Herb Stuffing + Sage Gravy

SEA SALT CRUSTED PRIME RIB

House Made Buns + Condiments

HOUSE MADE RICOTTA RAVIOLI

Parmigiano Reggiano + Sweet Pea +
Butter Emulsion + Mint

PLATED LUNCH

\$40

1ST COURSE Choice Of

BUTTERNUT SQUASH SOUP

Crème Fraîche + Curried Chick Peas + Cilantro Cress

MESCLUN GREEN SALAD

Heirloom Carrot + English Cucumber + Hazelnuts + Cider Vinaigrette

2ND COURSE Choice Of

PRIME RIB BURGER

Brioche Bun + Pommes Frites + Compté Cheese + Caramelized Onion

RIGATONI BOLOGNESE

Guanciale + San Marzano Tomatoes + Beef Ragu

3RD COURSE Choice Of

LEMON MERINGUE

Crème Fraîche + Caramel + Lemon Curd

DONUT TRIO

Lemon + Nutella + Espresso

\$45

1ST COURSE *Choice Of*

ROASTED BEET SALAD

Upland Cress + Goat Cheese + Pine Nuts

BIB LETTUCE AND WALNUT SALAD

Pickled Onion + Blue Cheese + Grainy Mustard Dressing

2ND COURSE *Choice Of*

ORGANIC CHICKEN BREAST

Herbed Spaetzle + Brussel Sprouts + Shallot Jus

SHRIMP AND PEA RISOTTO

Cherry Tomatoes + Fresh Basil + Lemon

3RD COURSE *Choice Of*

STICKY DATE PUDDING

Cider Ice Cream + Salted Caramel

CHOCOLATE FONDANT WITH DULCE DE LECHE

Espresso Ice Cream + Pine nut Praline

\$48

1ST COURSE *Choice Of*

ARUGULA FIG SALAD

Serrano Ham + Pedro Jimenez Reduction

BABY ROMAINE SALAD WITH PARMIGIANA

White Anchovies + Sourdough Crutons + Soft Boiled Egg

2ND COURSE

FLAT IRON STEAK

Potato Galette + Café De Paris Butter + Charred Broccolini

PAN SEARED ORGANIC SALMON WITH FREGOLA

Peas + Cherry Tomatoes + Mint + Beurre Blanc

3RD COURSE

COFFEE CHOCOLATE BRULÉ

Honey Comb Wafer + Chocolate Mousse

PINE APPLE UPSIDE DOWN CAKE

Bourbon Caramel + Crème Chantilly

STORYS BUILDING

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