

THE  
**STORYS**  
BUILDING

— [storysbldg.com](http://storysbldg.com) —

## CANAPÉS

**HOT**

### **OXTAIL EMPANADA**

Madras Curry Mayo (N/F)

### **SEASAME FRIED CHICKEN**

Green Hot Sauce + Toux

### **STORYS BURGER**

Smoked Cheddar + Cucumber + Dill Aioli (N/F)

### **HAZELNUT FALAFEL**

Mint + Pickled Turnip + Tamarind (G/F)(D/F)(V)

### **BRANDADE**

Tapioca + Celery (N/F)(G/F)

### **ACHARULI**

Wagyu + Quail Egg + Pearl Onion

### **BAO**

Char Siu + Quick Pickle (D/F)

### **MOORISH CHICKEN**

Chemen + Garlic Chip (D/F)(G/F)

### **BEEF KOFTA**

Tomato Pasata + Herb Crumb (N/F)

### **LAMB KIBBEH**

Tahini Sauce + Molasses

### **TOSTADA**

Smoked Chicken + Soft Queso + Avocado Crema (G/F)(N/F)

### **MAC & CHEESE BEIGNET**

House Made Red Pepper Ketchup (N/F)

### **CROQUETAS DE POLLO**

Chicken Croquette + Truffle Aioli (N/F)

### **TEMPURA SHRIMP**

Sriracha Aioli + Crispy Herb (D/F)(N/F)

### **BALSAMIC FIG**

Burrata + Pancetta (N/F)

### **PIDE**

Mushroom + Provolone + Truffle Crème Fraish (N/F)

## COLD

### PAN TOMATE

Ontario Tomatoes + Manchego + Sourdough (N/F)

### FRESH SHUCKED OYSTER

Lemon + Horseradish (N/F)(G/F)(D/F)

### LOBSTER ROLL

Avocado + Green Apple + Celery (N/F)

### CORN TACO

Frijoles Negros + Avocado + Queso (N/F)

### PROSCIUTTO DI PARMA

Air Bread + Parmigiano Reggiano (N/F)

### STEAK TARTARE

Yukon Chip + Labneh (N/F)(G/F)

### SPICY TUNA CRUDO

Preserved Lemon + Chilli Paste (D/F)(N/F)

### BRIK CIGARS

Carrot Labneh + Date

### ORA SALMON CRUDO

Piri Piri Sauce + Citrus Yogurt (N/F)(G/F)

### BOXTY

Smoked Salmon + Borage (N/F)

## DESSERT

### MINI LEMON TARTLET

Sweet Pastry + Italian Meringue + Lemon Curd (N/F)

### MINI GELATO CONES

Pistachio + Espresso

### DARK CHOCOLATE CAKE

Feuilletine + Sweet Pastry (N/F)

### HAZELNUT MOUSSE

Mirror Glaze + Mascarpone

### TIRAMISU

Savoyardi + Espresso (N/F)

### CHEESE CAKE

White Chocolate + Raspberry (N/F)

### DONUT HOLE

Nutella + Rosewater Ashta Cream

## 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

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**\$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.

## 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

## BAO 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*

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**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*

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**ORGANIC CHICKEN BREAST**

Herbed Spaetzle + Brussel Sprouts + Shallot Jus

**SHRIMP AND PEA RISOTTO**

Cherry Tomatoes + Fresh Basil + Lemon

**3RD COURSE** *Choice Of*

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**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

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Toronto, Ontario

416.367.5151

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