

The
STORYS
Building

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CANAPÉS

HOT

FRIED CHICKEN (N/F)

charred onion ranch + gochujang hot sauce

STORYS BURGER (N/F)

onion chili jam + american cheese
+ dill pickle + butter lettuce

CHICKEN SATAY (D/F, G/F)

peanut sauce + red onion + cilantro + lime

SHORT RIB CROQUETTES (D/F)

horseradish aioli + pickled mustard

CALAMARI YAKITORI (N/F)

takoyaki sauce + yuzu

SHRIMP TEMPURA (D/F, N/F)

sriracha mayo + katsuobushi

MAC & CHEESE FRITTER (N/F)

spicy ketchup

STEAMED DUMPLING (N/F, D/F)

soft tofu + shitake mushroom + soy ginger sauce

MANTI

yogurt sauce + smokey eggplant + date molases

OXTAIL EMPANADA (N/F)

aji verde sauce

MINI FALAFEL BITES

steamed bun + tzatziki + radish and watercress

PROSCIUTTO (N/F)

air bread + melon + vin santo + honey

TOSTADA (G/F, N/F, D/F)

smoked chicken + onion salsa + avocado crema

PIDE (N/F)

cremini mushroom + mozzarella
+ truffle crème fraiche

COLD

TOMATO TOAST (N/F)

stracciatella + marinated tomato + basil + vin cotto

BAKED BRIE (N/F)

pullman loaf + onion chilli jam

TRUFFLE MUSHROOM
TARTLETTE (N/F)

parmesan + chives

FRESH SHUCKED OYSTER
(N/F, G/F, D/F)

lemon + horseradish + mignonette

MINI SHRIMP PO BOY (N/F)

steamed bun + butter lettuce + hot sauce + dill mayo

CORN TACO (N/F, G/F)

refried beans + avocado + queso fresco

NORI BITES (N/F, D/F)

cured salmon + tobiko + sushi rice + avocado

STEAK TARTARE (N/F, G/F, D/F)

yukon potato chip + horseradish mayo

AHI TUNA CRUDO (D/F, N/F)

squid ink cracker + avocado

CEVICHE (N/F, D/F, G/F)

plantain + tigers' milk + avocado

VEGAN

SAMOSA

spiced potato + tamarind sauce + toum

PAKORA

seasonal vegetables + toum

PANI PURI

crispy puri + chickpea chole + cilantro chutney

MINI AVOCADO BITES (G/F)

wild rice cracker + pickled red onion
+ hemp + toum

SPRING ROLL

sweet chilli dipping sauce

DESSERT

MINI LEMON TARTLET (N/F)

sweet pastry + italian meringue + lemon curd

MINI GELATO CONES

pistachio + espresso

TIRAMISU (N/F)

savoyardi + espresso

CHEESE CAKE (N/F)

berry compote

MINI DONUT

lemon curd

À LA CARTE DINNER

plated | prices based per person

APPETIZER

SELECT ONE

MESCLUN SALAD

fall apple + persian cucumber + shaved parmesan
+ haven local greens + wine vinaigrette

ARTISAN SALAD

candied almond + goat cheese + niagara peaches + fine herb vinaigrette

RED WINE POACHED PEAR

hazelnut + goat cheese + haven greens + orange blossom vinaigrette

SHAVED FENNEL SALAD

greek feta + almond + revival roots local arugula + sweet cherry tomatoes dressing

HEIRLOOM TOMATO SALAD

persian cucumber + burrata cheese + vin cotto + red onion + basil

MAIN (BEEF)

SELECT ONE

AAA FLAT IRON STEAK

montreal steak spice + sauce bearnaise + fingerling potatoes + snap peas

RED WINE BRAISED SHORT RIB

sunchoke puree + sauteed wild mushrooms + brussels sprouts + veal jus

NY STRIP LOIN

garlic pommes puree + creamed spinach + heirloom carrot + sauce bordelaise

MAIN (CHICKEN)

SELECT ONE

CHICKEN SUPREME

fregola + sofrito + grilled broccolini + tomato agrodolce + chicken jus

CHAR GRILLED CORNISH HEN

fingerling potatoes + brussels sprouts + peri peri sauce + jus

APPLEWOOD SMOKED CHICKEN

creamed spinach + heirloom potato salad + chicken jus

MAIN (FISH)

SELECT ONE

BRANZINO

parsnip + braised fennel + tomato agrodolce + chermoula

BC WILD CHINOOK SALMON

tomato achar + fingerling potatoes + brussels sprouts + tzatziki

MISO CURED SABLEFISH

confit tomato + sunchoke puree + watercress and radish

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

À LA CARTE DINNER

plated | prices based per person

VEGETARIAN

SELECT ONE

SPINACH AND CHICKPEA CURRY

base ganep + pandan rice + house made paneer

POTATO GNOCCHI

truffled mushroom + chives + parmesan reggiano

ROASTED SQUASH RISOTTO

pumpkin seed gremolata + pecorino cheese

LAYERED EGGPLANT PARMESAN

tomato and olive conserva + fresh basil + parmesan

DESSERT

SELECT ONE

ESPRESSO POT DE CRÈME

yogurt mousse + feuilletine short bread streusel

TIRAMISU

mascarpone + dutch cocoa + grand marnier

COCONUT CRÈME CARAMEL

whipped cream + strawberry

CHOCOLATE FONDANT

coffee cream + crème chantilly + vanilla sable

MINI CHEESECAKE

berries + strawberry coulis + white chocolate cremieux

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FOOD STATIONS

priced per person

TUSCAN RISOTTO STATION

SAFFRON RICE WITH LAMB SHANK + GREMOLATA

PORCINI MUSHROOM + PECORINO + MOSTO (V)

ORECCHIETTE STATION

TRUFFLE MUSHROOM WITH PARMESAN AND CHIVES (V)

ROSE SAUCE WITH BASIL AND PANCETA

PRIME RIB CARVING

AAA PRIME RIB

horseradish mayo + au jus + mashed potatoes + guindillas + mustard

SINGAPORE LAKSA STATION

TIGER SHRIMP

egg noodle + scallion + tofu puff + bean sprouts

SHITAKE MUSHROOM (V)

egg noodle + broccoli + sweet potatoes

FOOD STATIONS

priced per person

ANTIPASTO TASTING STATION

a selection of curd meats + assorted local and imported cheeses
+ grilled marinated vegetables + citrus olives + artisan breads & flat breads

MEZZE STATION

hummus + tzatziki + baba ghanoush + tapenade + marinated feta
+ sun-dried tomatoes + herb cucumber salad + house pickles
+ olives + flatbreads

OYSTER BAR

hot sauce + mignonette + fresh horseradish + lemon

CHEESE STATION

a selection of 5 local & imported cheeses + house preserves
+ assorted flatbread & crackers

BAO STATION

CHAR SIU (ROAST PORK)

roast pork + pickled daikon and carrot + hoisin sauce + peanuts

GOCHUJANG EGGPLANT

pickled cucumber + coriander + peanuts

FOOD STATIONS

priced per person

SLIDERS AND FRIES

CHUCK AND BRISKET SLIDER

brioche + onion chilli jam + american cheese + butter lettuce

EGGPLANT AND MOZZARELLA (V)

brioche + confit tomatoes + mozzarella

TACO STATION

CHOOSE TWO

PORK BARBACOA

pineapple salsa + hot sauce + cilantro + toum

SMOKED CHIPOTLE CHICKEN

onion salsa + cilantro + salsa roja + lime crema

GARLIC SHRIMP

cilantro + guacamole + onion salsa + toum

SWEET POTATO (V)

lime crema + avocado + pineapple salsa

LATE NIGHT FOOD STATIONS

priced per person

PIZZA STATION

MARGHERITA

mozzarella + basil

PEPPERONI

pepperoni + cremini mushroom

FRIED CHICKEN STATION

ADOBO CHIPOTLE CHICKEN

charred onion ranch + slaw

BUFFALO CAULIFLOWER

garlic crema + slaw

SMOKED POUTINE

BRISKET

mozzarella curd + beef gravy + crispy shallots

KIMCHI

mozzarella curd + miso gravy + scallion

BREAKFAST

priced per person

CONTINENTAL

FRESHLY BAKED CROISSANTS
BANANA & OAT MUFFINS
MARKET FRUIT SALAD
HOUSE MADE GRANOLA YOGURT

whipped butter + ontario fruit preserve +
ontario wildflower honey + seasonal berries

FRESHLY BREWED COFFEE AND SELECTION OF TEA

ADD ONS

BREAKFAST SANDWICH

bacon + egg + english muffin

FRENCH TOAST WITH CARAMELIZED BANANA

nutella

FRENCH TOAST WITH STRAWBERRY

whipped cream

FRENCH TOAST WITH SEASONAL FRUIT

HAM AND LEEK QUICHE

OMELETTE STATION

BABY SPINACH

cheddar

CHORIZO

greek feta

BREAKFAST CANAPÉS

minimum of 20 pieces

ADD ONS

MIXED FRUIT SKEWER

seasonal fruit and berries

VOL-AU-VENT

smoked salmon + dill crème fraîche

BRIOCHE BREAD PUDDING

nutella + vanilla pastry cream

BREAKFAST BUISCUIT

cheddar + scallion

PANCAKE SKEWER

greek yogurt + maple syrup

STORYS BREAKFAST SANDWICH

organic egg + avocado + house bacon

MINI TARTLETTES

house selection

BREAKS

SWEET BREAK PACKAGE

ALMOND TARTLET

MACARONS

DECADENT COOKIES AND BROWNIES

ROSEMARY AND ORANGES CONES

FRESHLY BREWED COFFEE AND SELECTION OF TEA

SAVOURY BREAK PACKAGE

FLATBREAD AND BABAGANOUSH

CRUDITES AND SUN-DRIED TOMATO PESTO

CITRUS OLIVES

HOUSE MADE ROSEMARY S CONES AND LEMON BUTTER

SEASONAL FRUIT PLATTER

FRESHLY BREWED COFFEE AND SELECTION OF TEA

LUNCH

CONTINENTAL LUNCH

BUTTERNUT SQUASH SOUP

toasted pumpkin seeds + sour cream

PASTA SALAD

sundried tomato pesto + fresh basil + greek feta

ARTISAN GREEN SALAD

red wine vinaigrette + fresh radish

EGGPLANT AND PESTO WRAP

avocado + tomato + goat cheese

PIRI PIRI CHICKEN SANDWICH

brioche bun + romaine + roasted garlic mayo + pickled onion

ADD ONS

CAESAR SALAD

croutons + parmesan + caesar dressing

ISRAELI COUSCOUS

grilled vegetables + feat + fine herbs

SLOW ROASTED BRISKET IN RYE

dijon mustard + caramelized onion + arugula

LUNCH FOOD STATIONS

SLIDERS AND FRIES

brioche + tomato harissa + cheddar + cavendish fries

HOUSE MADE RICOTTA RAVIOLI

pomodoro sauce + parmesan + fresh basil

MEZZE STATION

hummus, tzatziki + baba ghanoush + tapenade
+ flatbread + marinated feta + sun-dried tomatoes
+ herbed cucumber salad + house pickles & olives

PLATED LUNCH

FIRST COURSE

CHOICE OF

BUTTERNUT SQUASH SOUP

crème fraîche + toasted pumpkin seeds

MESCLUN GREEN SALAD

english cucumber + pistachio
+ red wine vinaigrette + pickled onion

SECOND COURSE

CHOICE OF

PRIME RIB BURGER

brioche bun + pommes frites
+ aged cheddar + caramelized onion

RIGATONI POMODORO

san marzano tomatoes + fresh basil

THIRD COURSE

LEMON MERINGUE

italian meringue + lemon curd

PLATED LUNCH

FIRST COURSE

CHOICE OF

ROASTED BEET SALAD

green oak + goat cheese + pine nuts

BABY GEM LETTUCE AND WALNUT SALAD

pickled onion + parmesan cheese + grainy mustard dressing

SECOND COURSE

CHOICE OF

ORGANIC CHICKEN BREAST

fregola + brussels sprouts + soffrito

PEA RISOTTO

fresh herbs + balsamic

THIRD COURSE

LEMON MERINGUE

italian meringue + lemon curd

PLATED LUNCH

FIRST COURSE

CHOICE OF

ARUGUL A FIG SALAD

feta cheese + vin cotto

CAESAR SALAD

white anchovies + sourdough croutons

SECOND COURSE

CHOICE OF

FLAT IRON STEAK

fingerling potatoes + café de paris butter
+ charred broccolini

POTATO GNOCCHI

truffle mushroom

THIRD COURSE

COFFEE CHOCOLATE BRULÉ

honeycomb + yogurt mousse

STORYS BUILDING

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