

Appetizer Displays

Sixth Avenue

Best Served: ● cold, ● hot, ● room temperature

Group Menu

- **Cucumber Cups:** filled with traditional Greek salad
- **Spanakopita:** phyllo pastry filled with spinach and feta cheese
- **Black Bean and Cheese Quesadilla Rolls:** fried until golden and served with salsa and sour cream
- **Smoked Salmon Bundles:** cold smoked salmon slices rolled with greens, vegetables, and lemon scented cream cheese
- **Smoked Salmon Crostini:** cold smoked salmon with diced red onion, lemon juice, capers and savoury cream cheese on toasted baguette
- **Spicy Thai Salmon Bites:** battered salmon bites fried until golden and tossed in a sweet and spicy Thai sauce
- **Classic Shrimp Cocktail:** lemon poached shrimp served with zesty cocktail sauce
- **Steamed Mussels:** fresh mussels in a tomato basil sauce (seasonal availability, min 40 people)
- **Chicken Souvlaki Skewers:** served with sweet and spicy Thai dipping sauce
- **Pork Souvlaki Skewers:** served with tzatziki dipping sauce
- **Meatballs:** in house-made tomato basil sauce topped with fresh grated parmesan and basil chiffonade
- **Tomato Bruschetta:** garlic butter grilled focaccia baguette, brushed with pesto and topped with sliced tomato, an extra virgin olive oil drizzle, grated asiago cheese and fresh basil
- **Mushroom Bruschetta:** garlic butter grilled focaccia baguette, with a goat cheese spread topped with sautéed mushrooms and a balsamic drizzle
- **Tropical Fruit:** an assortment of fresh fruit
- **Vegetable Crudités:** served with ranch sauce for dipping
- **Hummus Presentation:** House-made chickpea hummus served with grilled naan bread, sliced red onion and Kalamata olives
- **Domestic Meat and Cheese:** served with assorted crackers

Antipasto Display

All antipasto displays come with fresh grapes and grissini

Meat — select one

Spicy Calabrese salami and mild genoa salami
Grilled Italian sausage
Prosciutto

Marinated Vegetables — select one

Assorted olives
Pickled eggplant
Artichoke hearts
Mushrooms
Grilled Vegetables (zucchini, red onion, roasted bell peppers)

Grains — select one

Grilled Naan bread
Assorted artisan breads
Cracker trio

Cheese — select one

Asiago
Parmigiano-Reggiano
Gorgonzola
Seasoned bocconcini

Additional antipasto items are subject to an additional charge

Entree Selections

Sixth Avenue Group Menu

Cocktail Dinner Stations

Includes 1-2 stations and approximately 5-6 appetizer pieces per person

Pasta and Meatball Station: Imported penne noodles in our house-made tomato basil sauce served with beef meatballs and fresh grated Parmigiano-Reggiano cheese

Southern BBQ Station: choice of in-house, slow-smoked pulled pork with mustard sauce, or pulled chicken with smoky barbeque sauce, on mini ciabatta buns topped with homemade coleslaw

Poutine Station: golden shoestring fries topped with melted cheese and gravy

Taco Station: choice of beef, chicken or fish taco station with soft corn tortillas, pineapple cilantro slaw, hot sauce and limes

Buffet and sit-down dinner includes entree, simple green salad, penne with tomato basil sauce, seasonal vegetable medley, roasted Yukon gold potatoes, fresh buns and butter, tea and coffee service following meal

Buffet Items

Prime Rib Carvery: served with natural jus

Sliced Strip Loin: roasted and seasoned with kosher salt and cracked pepper served with natural jus

Whole Roasted Chicken Carvery: dry-rubbed and slow roasted whole chickens

Chicken Parmesan: chicken breast breaded and fried with house-made marinara sauce and melted cheese

Buffet or sit-down items

Chicken Entrees With Choice of Sauce – 9oz to 10oz chicken supreme with your choice of sauce:

Mushroom Velouté Sauce: velvety cream sauce with diced mushrooms

Sundried Tomato Cream Sauce: sundried tomato and parmesan cream sauce

Chipotle Blueberry Sauce: wild blueberry gastrique over chipotle marinated chicken

Tomato Bruschetta: diced tomato-basil bruschetta topping with mixed herb parmesan cheese

Greek: sautéed bell peppers, red onion, and Kalamata olives topped with crumbled feta cheese

Red Wine Demi Sauce: red wine demi sauce enhanced with diced onion, leek, celery, tomato, garlic and a fresh chiffonade of basil. Served over chicken supreme on a bed of rice pilaf with your choice of vegetable

Ricotta and Spinach Stuffed Chicken: 8oz chicken supreme stuffed with ricotta cheese, spinach, and sweet red onion served with an asiago cream reduction

Half Stuffed Chicken: half chicken stuffed with a savory rice filling finished with a red wine demi sauce enhanced with diced onion, leek, celery, tomato, garlic and a fresh chiffonade of basil

Rolled Pork Loin: rolled pork tenderloin with fresh herbs and sage infused natural jus

Slow Roasted Salmon: with a fresh herb pistou

Grilled Strip Loin: 8oz AAA grade grilled strip loin finished with your choice of green peppercorn cream sauce or demi-glaze

Garbanzo (chickpea) Stir-Fry: fresh herbs and vegetables sautéed with garlic and olive oil, garbanzo beans and raisins served on a bed of spinach leaves (vegan)

Sit-down items

Duo Plate (pork and chicken): 4oz pork tenderloin with your choice of red onion chutney or apple chutney, and a 5-6 oz chicken supreme with sundried tomato cream sauce or 5-6 oz chicken supreme stuffed with ricotta cheese, spinach, and sweet red onion served with an asiago cream reduction

Duo Plate (beef and chicken): 4oz beef tenderloin grilled to medium rare, finished with a mushroom demi glaze and a 5-6 oz chicken supreme with your choice of sundried tomato cream sauce or 5-6 oz chicken supreme stuffed with ricotta cheese, spinach, and sweet red onion served with an asiago cream reduction

\$8 Make it a trio plate and add: 2oz lamb lollipop, or 3oz slow roasted salmon with lemon wedge

Braised Lamb Shank: slowly cooked and served with natural jus finished with a lemon, garlic and parsley gremolata

Grilled Beef Tenderloin: 8oz AAA grade beef tenderloin grilled to medium rare, finished with a mushroom demi-glaze

Red Bell Pepper: stuffed with a savoury rice filling and sautéed mushroom ragout (vegan)

When offering a choice of entrees to guests (two options) for a sit-down dinner, a per-person service charge is applicable.

We require each guest's name, entrée choice and seating assignment prior to the event.

There is no additional charge to accommodate dietary restrictions.

Compliments

* additional charge applicable

Salads

Simple Greens: mixed greens, cucumber and tomatoes tossed with olive oil and white wine vinegar finished with a balsamic reduction drizzle

* **Caesar:** with house-made creamy Caesar dressing, romaine hearts, toasted croutons, bacon and parmesan

* **Caprese:** mini bocconcini cheese and cherry tomatoes tossed in olive oil, garlic, shallots and basil, topped with a balsamic glaze reduction

Potato: Yukon gold potatoes tossed in a creamy dill dressing and scallions (*recommended for buffet only*)

Pasta: tossed in a vinaigrette with sliced bell peppers, onion, garlic, basil and scallions (*recommended for buffet only*)

Pasta

Imported penne noodles with your choice of house-made sauce topped with fresh grated parmigiano reggiano cheese and fresh basil:

Tomato basil

* **Blush**

* **Bolognese**

* **Pesto** (nut free)

Vegetables

Seasonal Vegetable Medley: steamed carrots, yellow and green zucchini, red onion, yellow and green peppers

Glazed Carrots: brown sugar and butter glazed carrots

Green Beans: French green beans sautéed with shallots and garlic

* **Broccoli and Cauliflower Medley:** with carrots and red onion

* **Prosciutto-Wrapped Asparagus**

* **Maple Glazed Roasted Root Vegetables:** carrots, parsnip, celery root, and white onion

Potato

Roasted Yukon Gold Potatoes: tossed in olive oil, salt, pepper and herbs

Roasted Sweet Potatoes: oven roasted cubed sweet potatoes

* **Roasted Mini Red Potatoes:** tossed in olive oil, salt, pepper and herbs

* **Mashed Potatoes:** choice of roasted garlic, horseradish or parmesan

Cheesecake flambé station

Tropical fruit flambéed in butter and brown sugar and a liqueur of your guest's choice served over NY style cheesecake topped with homemade whipped cream

Crepe flambé station

Tropical fruit flambéed in butter and brown sugar and a liqueur of your guest's choice served on a fresh crepe with homemade whipped cream

Bananas foster station

Fresh bananas flambéed in butter, brown sugar, and dark rum served over brownies and topped with homemade whipped cream

Sticky Toffee Pudding Cake Station

Warm spice cake topped with a whipped cream layer and golden toffee sauce finished with even more whipped cream. Add a scoop of vanilla ice cream for \$2 per person.

Red Velvet Cake

Chocolate brownie bits in a cream cheese mousse between layers of red velvet cake

Tuxedo Truffle Mousse Cake

Decadent dark and white chocolate mousse layered between marbled dark and white chocolate cake

Tiramisu

A layered version of the classic Italian dessert with mascarpone mousse blended with rich coffee liqueur

White Chocolate Raspberry Cream Cake

Layers of sponge cake filled with raspberry preserves, fresh whipped cream and shaved white chocolate

Mango Mousse Cake

Vanilla cake with a hint of coconut, layered between a mango-passion fruit mousse

Lemon and cream shortcake

Three layers of moist shortcake, fresh whipped cream and tangy lemon preserves

Cupcakes

Your choice of red velvet cupcakes with a whipped cream cheese icing, vanilla cupcakes filled with vanilla custard and a whipped vanilla bean icing, or chocolate cupcakes filled with chocolate ganache topped with a whipped chocolate icing.

Assorted dessert squares

Nanaimo bars, chocolate brownies, carrot cake and butter tart squares

Mini Cupcakes

Your choice of mini red velvet cupcakes with a whipped cream cheese icing, vanilla cupcakes with a whipped vanilla bean icing, or chocolate cupcakes topped with a whipped chocolate icing