



GROUP DINNER MENUS

Group Dinner #1

Appetizers

Seasonal Soup – made from “scratch” daily

Bauer Salad - select greens, pecan granola, fresh pear, toasted seeds, goat cheese, white balsamic vinaigrette, dried cranberries

Mains

Baked Atlantic Salmon – warm spiced heirloom carrot & avocado salad, grilled radicchio, lebnah, toasted super seeds

Short Rib & Sweet Pea Gnocchi – AAA braised beef, fresh gnocchi, sweet peas, horseradish emulsion, wasabi pea crumble, radish

Mushroom Risotto – wild & tame mushrooms, Stemmler’s smoked bacon, Mountainoak gouda, porcini salt

Smoked Chicken & Mushroom Tagliatelle – house smoked hen, cream sauce, sundried tomatoes, parsley, basil pesto, Grana Padano

Dessert

TBK Brûlée – vanilla bourbon crème brûlée, orange & almond biscotti

Carrot Cake – traditional spiced cake with pistachios, vanilla whipped cream cheese, pistachio dust, candied ginger gelato

\$43 per person (plus HST)

Group Dinner #2

Appetizers

Seasonal Soup – made from “scratch” daily

Classic Caesar - romaine hearts, radicchio, bacon lardon, Parmesan, croutons, lemon garlic vinaigrette

Mains

Steak Frites – AAA striploin, parm frites, shallot and garlic jus

Baked Atlantic Salmon – warm spiced heirloom carrot & avocado salad, grilled radicchio, lebnah, toasted super seeds

Miso Glazed Cornish Hen – grilled hen, sesame soy rapini, smoked yuzu potato salad, dirty mustard, togarashi

Mushroom Risotto – wild & tame mushrooms, Stemmler’s smoked bacon, Mountainoak gouda, porcini salt

Dessert

TBK Brûlée – vanilla bourbon crème brûlée, orange & almond biscotti

Chocolate Nemesis - flourless chocolate cake, raw chocolate sauce, dark chocolate ice cream and cocoa nibs

\$48 per person (plus HST)

These menus are customizable!

Contact Stephanie Steinberg at 519.772.0790 ext 2327 or stephanies@charcoalgroup.ca !

Group Dinner #3

Appetizers

Yellowfin Tuna Tartar – avocado & mango smash, pickled ginger, cucumber nikiri sauce, crispy shallot, sesame flatbread

Classic Caesar - romaine hearts, radicchio, bacon lardon, Parmesan, croutons, lemon garlic vinaigrette

Whipped Monforte Dairy Cheese – creamed buffalo fresco, TBK granola, grilled house breads, olive oil

Mains

Short Rib & Sweet Pea Gnocchi – AAA braised beef, fresh gnocchi, sweet peas, horseradish emulsion, wasabi pea crumble, radish

Bacon Wrapped Norwich Tenderloin – buttermilk mashed potatoes, season's vegetables, roasted wild mushrooms

Miso Glazed Cornish Hen – grilled hen, sesame soy rapini, smoked yuzu potato salad, dirty mustard, togarashi

Baked Atlantic Salmon – warm spiced heirloom carrot & avocado salad, grilled radicchio, lebnah, toasted super seeds

Dessert

Seasonal Cheesecake – NY style cheesecake, hint of lemon, seasonally inspired, fortune cookie tuile

Chocolate Nemesis - flourless chocolate cake, raw chocolate sauce, dark chocolate ice cream and cocoa nibs

\$56 per person (plus HST)

Hors D'oeuvres

Pre-Meal Package (3 pcs pp): **\$11 per person**

(10 to 20 guests = 2 selections / over 20 guests = 4 selections)

'Between Meals' Package (5 pcs pp): **\$16 per person**

(10 to 20 guests = 3 selections / over 20 guests = 5 selections)

Cocktail Party Meal Package (9 pcs pp): **\$25 per person**

(10 to 20 guests = 5 selections / over 20 guests = 7 selections)

COLD

-prosciutto, arugula, hot pepper & olive relish, grana padano, ciabatta crisp

-shaved roast beef, smoked tomato, baby arugula, chipotle aioli, yukon chip

- sesame & soy tuna, pickled ginger, tobiko, avocado, cilantro, scallion, wonton chip

-classic tomato bruschetta, fresh basil & san marzano olive oil

HOT

- crispy polenta, sundried tomato jam, grana padano, basil

- salmon croquette with lemon caper crème fraîche

- fried chicken banh mi slider, hoisin glaze, pickled carrot & daikon, cucumber, cilantro, sambal aioli

- smoked chicken tostada, pico de gallo, chipotle crème, avocado, radish cream

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