

# CHEF DE LA MESA

UNFORGETTABLE CULINARY EXPERIENCE

## PASSED CANAPÉS

# OCEAN

Dairy & Gluten Free Options Included

## SHRIMP TACO

Crispy Shrimp, Avocado, Pineapple  
Cilantro Salsa, Yuzu Chilli Aioli

## BAJA PESCADO TACO

Beer Batter Telapia, Avocado, Pico  
de Gallo, Black sesame, Spicy Aioli

## CRISPY RICE SALMON

Spicy Salmon Tartar, Crispy Rice,  
White Ponzu Sauce, Black Sesame

## MANGO MINT CEVICHE SPOONE

Cilantro Lime Dressing, Mint, Mango,  
Diced Spigola

## SHRIMP COCKTAIL

Cocktail Sauce, Tiger Shrimp

## CRISPY CALAMARI CONE

Beer Batter Calamari, Cilantro  
Lime Aioli

## BLUEFIN TUNA TART

Umami Aioli, Pickled Mango,  
Sesame Soy, Micro Shiso, Chili

## SESAME TUNA TATAKI

Seared Tuna, Sesame Cracker  
Wasabi Aioli, Micro Cilantro

## CAVIAR & LUX BILINI +\$

Black Caviar, Smoked Salmon,  
Whipped Cream Cheese, Bilini, Dill

## TRUFFLE LOBSTER ROLLS

Charcol Bun, Citrus Aioli, Truffle  
Butter sauce

## EAST COST OYSTERS +\$

Chilli Shallot Vinaigrette, Lemon

## TOUCHED PRESSED SUSHI

Tuna or Salmon



# LAND

Dairy & Gluten Free Options Included

## CRISPY CHICKEN SLIDERS

Beer Batter, Chipotle Aioli,  
Cabbage Slaw, Sesame Brioch

## PULLED BEEF TACO

Pull Apart Beef Birisket, Garlic  
Aioli, Micro Cilantro, Pickled Onion

## CHICKEN TANDOORI SKEWERS

Tandoori Spiced Chicken, Coconut  
Yogurt, Micro Cilantro

## BISCOFF FOIE GRASS

Seared Duck Liver, Melted Biscoff,  
Berry Couli

## CHICKEN PARMIGIANA SLIDERS

Italiano Crust, Melted Poblano,  
Pesto Aioli, Tomato Marinera

## DUKKAH LAMB CHOPS

Egyptian Spice Rub, Date Honey,  
Malden Salt

## MINI LAMB KEBABS

Beef & Lamb, Dill Tzatziki,  
Pomogranet

## FRENCH BRIE SLIDERS

Charcole Sesame Buns, Melted  
Brie, Caramelized Onions

## WAGYU SELECTION (\$)

### WAGYU NIGIRI

Sticky Rice, Touched Wagyu  
Tenderloin, Sesame Yuzu Glaz

### WAGYU CARPACCIO

Truffle Garlic Aioli, Pesto, Olive  
Tapanade, Parmesan

### WAGYU TRUFFLE TARTAR

Charcoal Macaroon, Truffle Garlic  
Aioli, Parmesan, Chives

### WAGYU MINI SLIDERS

Sesame Brioch, Mac Sauce,  
Caramelized Onions, Pickles

# GARDEN

Dairy & Gluten Free Options Included

## CRISPY MANGO CUCUMBER

Crispy Rice, Diced Mango, Ponzu Aioli, Cucumber, Crispy Nori

## POTATO CIGARS

Crispy Mash Roll, Marinera Sauce, Garlic Aioli, Micro Greens

## HONEY FETA CRUNCH

Feta Phyllo, Honey Glaze, Bee Pollen, Sesame, Pomogranate

## PESTO GOAT CHEESE FLAT BREAD

Pesto, Goat Cheese, Sun Dry Tomatoes, Basil, Balsamic Drizzle

## TRUFFLE GRILLED CHEESE

Truffle, Cheddar Cheese, Herb Butter

## WILD MUSHROOM ARANCINI

Pomodoro, Four Cheese Bland, Wild Mushrooms, Garlic Aioli

## PESTO CAPRESE ARANCINI

Basil Tomato Risotto, Four Cheese Pesto, Pomodoro Sauce

## MELTED FIG JAM BRIE

Truffle, Honey, Brie, Pistachio, Candy Figs, Apples, Malden Salt

## ASIAN SESAME CAULIFLOWER

Battered Cauliflower, Sweet Chilli, Teriyaki Sauce, Pickled Scallions

## MUSHROOM TART

Mushroom Crema, Grated Truffle, Parmesan, Shiitake Mushrooms



# PLANTS VEGAN

Dairy & Gluten Free Options Included

## BUTTERNUT SQUASH TART

Butternut Squash Crema, Candies Pecans, Vegan Feta

## TRUFFLE MELTED BRIE

Date Honey, Apples, Pistachio, Candied Figs

## TRUFFLE FRIES CONE

Crispy French Fries, Truffle, Vegan Parmesan, Chives

## VEG SUSHI

Avocado, Pickled Mango, Cucumber Ponzu Aioli

## CRISPY GYOZA

Vegetable Gyoza, Sweet Sesame Glaze, Pickled Red chillis

## WILD MUSHROOM ARANCINI

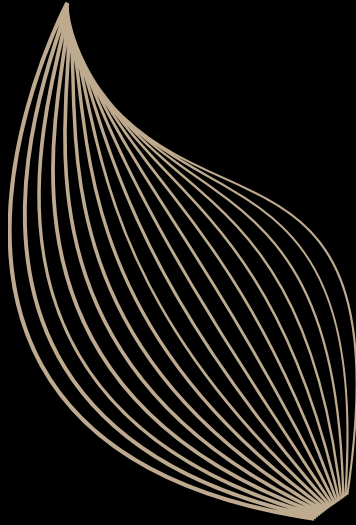
Pomodoro, Four Cheese Bland, Wild Mushrooms, Garlic Aioli

## FALAFEL SLIDERS

Crispy Falafel, Hummus, Tomato, Pickles, Sesame Buns

## SAMOSA

Lentil Samosa, Herb Chutney



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## LIVE FOOD STATIONS

# CARNIVORE MEAT SHOW

Our exclusive Carnivore show is an interactive meat carving performance. A unique Brazilian meat Show featuring the best Japanese & Australian meat cuts from dry aged Tomahawks to A5 Wagyu.

What does it include:

2 specialty meat cuts

1 side dish

Special Effects

Please contact for more information



# SUSHI BAR

## LIVE CHEF

### CHEF'S PREMIUM MENU:

- SASHIMI SELECTION BASED ON SEASON

8 Signature Rolls

5 Classic Rolls

3 Tempura Rolls

15 Pieces Sashimi

30 Pieces Nigiri

Includes

2 Dojo Rolls, 2 Shrimp Maduro Roll, 2 Coconut Shrimp Rolls, 1 Miami Roll, 1 Seared Salmon Roll, 2 Salmon Mango Rolls, 2 Spicy Tuna Roll, 1 Crab Salad Roll, 3 JB Tempura Rolls

15 Pieces Sashimi: 5 salmon, 5 tuna, 5 hamachi

30 Pieces Nigiri: 15 salmon, 15 tuna

MENU CHANGES SEASONLY



# PUB STYLE SLIDER BAR

CHEF'S PREMIUM PUB STYLE MENU:  
CHOOSE 2

## WAGYU SLIDERS

Truffle aioli | Pickles | Tomatoes | Crispy onions

## FRENCH BRIE SLIDERS

Onion Jam Aioli, Melted Brie, Fresh Arugula, Tomatoes

## The MAC Slider

Big Mac aioli, Cheddar Cheese, Pickles, Tomatoes

## CRISY CHILLI CHICKEN SLIDERS

Crispy Breaded Chicken, Sweet Chili aioli, Lettuce,  
Tomatoes, Pickles

## CHICKEN PARMIGIANA SLIDERS

Italian Breaded Chicken, Eggplant, Tomato Basil Sauce,  
Melted Poblano

All sliders are served with a side of French Fries



# BAZZAR STATION

## LIVE CHEF

### CHEF'S PREMIUM MENU:

- Pita Falafel
- Arais
- Shawarma

with a beautiful display of BAZZAR style salads, hummus, tahini, AMBA, pickles, hot peppers, fresh cucumber and tomato salad, fresh parsley, Steamed Cauliflower, Cabbage slaw.





# TACO BAR

## CHOOSE TWO

- Baja Pescado (Fish)
- Pollo Asado (pulled chicken)
- Carne Asado (Brisket)
- Verdura Asada (PB)

### **Toppings:**

- Avocado Pure
- Cabbage Slaw
- Chipotle Aioli
- Chimichurri
- Pico de Galo Salsa
- Garlic Aioli
- Cilantro Chili Aioli



# BAO STATION

CHOOSE TWO

## **KFC Crispy Chicken**

Red Cabbage Slaw  
Boston Lettuce  
Spicy Aioli

## **Korean BBQ**

Carrot Chilli Slaw  
Boston Lettuce  
Garlic Aioli

## **A5 Wagyu Bao**

Chimichurri  
Cilantro  
Garlic Aioli

## **Crispy Cauliflower (PB)**

Red Cabbage Slaw  
Lemon Herb Aioli  
Boston Lettuce



# STREET HOT DOG STATION

CHOOSE TWO

## **MINI MEXICAN HOT DOG**

Fresh Guacamole | Mexican cabbage slaw  
| Cilantro Lime Aioli | Pickled Jalapenos

## **SWEET THAI HOT DOG**

Sesame Sweet Chili Glaze | Asian Carrot  
Slaw | Spicy Sriracha Aioli

## **NYC STYLE HOT DOG**

Garlic Mustard Aioli | Caramelized Sweet  
Onions | Sauerkraut

## **THE CLASSIC HOT DOG**

Ketchup | Mustard | Pickle Relish | Onions



# Montreal

## POUTINE BAR

### **CLASSIC POUTINE**

Gravy | French Fries | Cheese Curds

### **KOREAN GALBI POUTINE**

Galbi Sauce | Short Rib | Pickled Shallots | Cheese Curds |  
Spicy Mayo Aioli

### **LOBSTER CAVIAR POUTINE**

Butter Poached Lobster | White Truffle Cheddar Gravy |  
Black Caviar | Chives



# PASTA STATION

CHOOSE TWO

**Penne Ala Vodka**

**Truffle Cream & Mushrooms Tomato Basil**

**Pesto Cream**

**Aglio e Olio**

# RISOTTO STATION

CHOOSE TWO

**Truffle Mushroom Risotto**

**Lobster Saffron Risotto**

**Lemon Pea Risotto**

# PIZZA STATION

CHOOSE TWO

**Margherita**

**Truffle Mushrooms**

**Pesto Pistachio Honey**

**Sweet Onion Goat Cheese**



# FINE DINNER PLATES

Feature our seasonal entrees reimaged as elegantly crafted small plates. Each dish is designed to maintain the sophistication and refinement of fine dining while inviting guests to savor a variety of flavors in a more intimate setting

## BRISKET CARVING STATION

Beef Brisket Served with Gravy & Mashed Potatoes, Charred Oyster Mushrooms & Asparagus

## SWEET POTATO CHESTNUT RAVIOLI

Sweet Potato Cream | Brown Butter Chestnuts | Ricotta Ravioli

## MISO BLACK COD

Miso Glazed Cod | Wild Mushrooms | Pickled Funnel

## CHARRED BRANZINO

Pea Puree | Wild Rice | Verona sauce | Crispy Leeks

## AUTHENTIC BUTTER CHICKEN BOWL

Bay Leaf Rice | Coconut Yogurt | Fresh Cilantro

**Watch as our chefs prepare your selection right before your eyes, ensuring every bite is fresh and flavorful.**



CHEF.DE.LA.MESA

