

CANAPÉS MENU

Some appetizers require kitchen staff *

Savory canapés

Salmon Tartare

Guacamole, citrus

Smoked Salmon, Potato

Horseradish cream and dill

Foie Gras Torchon

Chutney

Beef Tartare, Puff Pastry

Mushroom marmalade, capers and chervil

Speck and Cantaloupe Skewer

Basil, vino cotto

Duck Confit Croquette

Ginger and coriander emulsion

Crispy Prawns*

Coconut and panko, sweet chili sauce

Focaccia with Mortadella

Pistachio pesto with spicy honey

Shrimp Cocktail

Polpette *

Mozzarella, pomodoro sauce, basil

Mini Croque-Monsieur *

Smoked ham, taleggio cheese

Lamb kebab *

Pistachio sumac yogurt

Arrosticini - Grilled skewers *

Beef, salsa verde

Pork, piri piri sauce

Chicken, lemongrass marinade

Lamb, yogurt, sumac

Brochette of Grilled Octopus & Chorizo *

Chimichurri, smoked paprika

Crab Cake*

Gribiche sauce

Vegetarian Canapés

Grilled Eggplant Maki

Mint, spicy mayonnaise

Smoked Beetroot, Gremolata, Ricotta

Burrata & Tomato Tartlet

Pesto, vino cotto

Mushroom Marmalade Tartlet

Goat cheese, pear poached in red wine

Mushrooms and Roasted Eggplants*

Mint, Unagi sauce

4 cheese Arancini *

Fried Bocconcini*

Pomodoro, pesto and basil sauce

Crepe*

Smoked potatoes, fontina, vino cotto

Feta - Watermelon Skewer

Aji verde

Warm Goat's cheese tartlet*

Beet, edible pollen

Roasted Cauliflower *

Curry, tahini, almonds, golden raisins

Truffle Arancini *

Sweet Canapés

Assorted Macaroons

Mini Choco-Espresso Cake

Choco-Nut Mousse Verrine

Mini Lemon & Meringue Tartlet

Mini Chocolate and Chantilly Tartlet

Mini Raspberry and Mint Tartlet

Mini Cheesecake - Pistachio

Fresh Fruit Tartlet

Assorted Cream Puffs

Assorted Mini Cupcakes

Assorted Cake Pops

Assorted Home-made Cannolis

LUNCH BOX MENU

For a minimum of 15 lunchboxes. A refined selection of gourmet lunchboxes, designed for convenience while offering upscale flavors and thoughtful presentation.

Lunch Box Packages

Lunch Express

Two half sandwiches, a salad and a chef's dessert

Essential Lunch

Two half sandwiches, one salad, one starter and one chef's dessert

Executive Lunch

Two half sandwiches, one salad, one starter, one chef's dessert and one drink of your choice

Energy Lunch

Two half sandwiches, one salad, appetizer, Greek yogurt parfait or chia pudding, chef's dessert and choice of beverage

Drink Selections

Still water

Sparkling water

Oasis juice

Orange, grape, apple

Soft Drink

Salad Selections

Choice of one salad per group

Caesar Salad

Romaine, parmesan, creamy dressing, homemade croutons

Couscous Salad

Carrots, chickpeas, roasted cauliflower, mint, pomegranate dressing

Athena Salad

Zucchini, roasted eggplant, roasted peppers, sun-dried tomatoes, cucumber, red onion, olive, feta cheese, lemon dressing

Quinoa Salad

Grilled vegetables, fresh herbs, lemon dressing

Tomato and Mozzarella Salad

Basil, pesto dressing and olive oil

Beet & Ricotta Salad

Maple syrup and gremolata dressing

Asian Salad

Red and white cabbage, daikon, carrot, cucumber, sesame, coriander, mint, ginger dressing

Bon Appétit Salad

Local greens, ricotta, BBQ pecans, cucumber, tomato confit, watermelon radish, rose and maple dressing

LUNCH BOX MENU

For a minimum of 15 lunch boxes. A refined selection of gourmet lunch boxes, designed to be practical while offering upscale flavors and thoughtful presentation.

Selection of Sandwiches and Wraps

Choose two varieties of regular or vegetarian sandwiches per group.

Banh Mi with Braised Beef

Hoisin-maple glaze, spicy mayonnaise, pickled carrots and daikon, coriander, crispy shallots, baguette

Grilled Chicken & Smoked Turkey

Dried tomatoes, piri piri mayonnaise, crisp lettuce, ciabatta

Roast Beef

Horseradish mayonnaise, caramelized onions, provolone, arugula, ciabatta

Smoked Salmon

Lemon cream cheese, guacamole, dill, cucumber, puff pastry croissant

Chicken Parmesan

Breaded chicken, mozzarella, pickles, sun-dried tomato mayonnaise, ciabatta

Eggplant Parmesan

Breaded eggplant, mozzarella, pickles, sundried tomato mayonnaise, ciabatta

Caprese

Italian tomato confit, pesto, basil, arugula, mozzarella, homemade focaccia

Crispy Tofu Bahn Mi (Vegan)

Hoisin-maple glaze, spicy mayonnaise, pickled carrots and daikon, coriander, crispy shallots, baguette

Caesar

Caesar dressing with yogurt, romaine lettuce, smoked turkey, grilled chicken, cooked egg, tortilla

Italian

Mortadella, capicola, salami, provolone, olive tapenade, pickled banana peppers, tomato mayonnaise, shredded iceberg lettuce, ciabatta

Entrée selection

Included in lunch boxes or available à la carte

Crudités & Beet Hummus

Homemade Potato Chips

Roasted Red Bell Pepper and Feta Dip with Naan Bread

Parmesan and Truffle Popcorn

Mini Caprese Skewers

Cherry tomatoes, mozzarella, basil, vino cotto

Homemade Cookies

Chocolate, oats & raisins, shortbread

Rosemary, Garlic and Olive Oil Focaccia

Tomato and Basil Focaccia

Cheddar & Raisin Skewer

Fresh Fruit Skewers

Homemade Muffin

Maple-spiced Nut Mix

Pecans, walnuts, glazed almonds



COLD BUFFET MENU

For a minimum of 15 people. A selection of cold dishes perfect for meetings, corporate events and private gatherings. This menu mirrors the lunchbox options but is designed for buffet service, on large platters...

Cold buffet packages

Essential

1 choice of salad, 2 choices of half sandwiches, 1 choice of starters, one chef's dessert

Signature

2 choices of salad, 2 choices of half-sandwiches, 2 choices of starters, 1 chef's dessert

Gourmet

2 choices of salad, 3 choices of half-sandwiches, 2 choices of starters, 1 chef's dessert

Salad Selections

Caesar Salad

Romaine, parmesan, creamy dressing, homemade croutons

Couscous Salad

Carrots, chickpeas, roasted cauliflower, mint, pomegranate dressing

Athena Salad

Zucchini, roasted eggplant, roasted peppers, sun-dried tomatoes, cucumber, red onion, olive, feta cheese, lemon dressing

Quinoa Salad

Grilled vegetables, fresh herbs, lemon dressing

Tomato and Mozzarella Salad

Basil, pesto dressing and olive oil

Beet & Ricotta Salad

Maple syrup and gremolata dressing

Asian Salad

Red and white cabbage, daikon, carrot, cucumber, sesame, coriander, mint, ginger dressing

Bon Appétit Salad

Local greens, ricotta, BBQ pecans, cucumber, tomato confit, watermelon radish, rose and maple dressing

COLD BUFFET MENU

For a minimum of 15 people. A selection of cold dishes perfect for meetings, corporate events and private gatherings. This menu mirrors lunchbox options but is designed for buffet service, on large platters.

Selection of Sandwiches and Wraps

Choose two varieties of regular or vegetarian sandwiches per group.

Banh Mi with Braised Beef

Hoisin-maple glaze, spicy mayonnaise, pickled carrots and daikon, coriander, crispy shallots, baguette

Club or Grilled Chicken & Smoked Turkey

Dried tomatoes, piri piri mayonnaise, crisp lettuce, ciabatta

Roast Beef

Horseradish mayonnaise, caramelized onions, provolone, arugula, ciabatta

Smoked Salmon

Lemon cream cheese, guacamole, dill, cucumber, puff pastry croissant

Chicken Parmesan

Breaded chicken, mozzarella, pickles, sun-dried tomato mayonnaise, ciabatta

Eggplant Parmesan

Breaded eggplant, mozzarella, pickles, sundried tomato mayonnaise, ciabatta

Caprese

Italian tomato confit, pesto, basil, arugula, mozzarella, homemade focaccia

Crispy Tofu Bahn Mi (Vegan)

Hoisin-maple glaze, spicy mayonnaise, pickled carrots and daikon, coriander, crispy shallots, baguette

Caesar

Caesar dressing with yogurt, romaine lettuce, smoked turkey, grilled chicken, cooked egg, tortilla

Italian

Mortadella, capicola, salami, provolone, olive tapenade, pickled banana peppers, tomato mayonnaise, shredded iceberg lettuce, ciabatta

Entrée selection

Included in lunch boxes or available à la carte

Crudités & Beet Hummus

Homemade Potato Chips

Roasted Red Bell Pepper and Feta Dip with Naan Bread

Parmesan and Truffle Popcorn

Mini Caprese Skewers

Cherry tomatoes, mozzarella, basil, vino cotto

Homemade Cookies

Chocolate, oats & raisins, shortbread

Rosemary, Garlic and Olive Oil Focaccia

Tomato and Basil Focaccia

Cheddar & Raisin Skewer

Fresh Fruit Skewers

Homemade Muffin

Maple-spiced Nut Mix

Pecans, walnuts, glazed almonds

HOT BUFFET MENU

For a minimum of 15 people. A selection of gourmet hot buffet offerings, designed for self-service stations or events. Dishes are prepared for large-scale service while maintaining refined flavors and upscale presentation.

Hot Buffet Packages

Basic Buffet

2 choices of pasta, 2 choices of salad, 1 chef's dessert

Signature

1 choice of protein, 2 choices of salad, 1 choice of pasta, 1 choice of side dish, 1 chef's dessert

Gourmet Banquet

2 choices of protein, 2 choices of salad, 1 choice of pasta, 2 choices of side dishes, 1 chef's dessert

Salad Selections

Caesar Salad

Romaine, parmesan, creamy dressing, homemade croutons

Couscous Salad

Carrots, chickpeas, roasted cauliflower, mint, pomegranate dressing

Athena Salad

Zucchini, roasted eggplant, roasted peppers, sun-dried tomatoes, cucumber, red onion, olive, feta cheese, lemon dressing

Quinoa Salad

Grilled vegetables, fresh herbs, lemon dressing

Tomato and Mozzarella Salad

Basil, pesto dressing and olive oil

Beet & Ricotta Salad

Maple syrup and gremolata dressing

Asian salad

Red and white cabbage, daikon, carrot, cucumber, sesame, coriander, mint, ginger dressing

Bon Appétit Salad

Local greens, ricotta, BBQ pecans, cucumber, tomato confit, radish melons, pink and maple dressing

Pasta selection

Mushroom Ravioli with Truffle Cream Sauce

Parsley

Spinach and Ricotta Ravioli

Pomodoro, basil and parmesan sauce

Ziti Pasta Bolognese

Mozzarella di Bufala, breadcrumbs

Spicy Rigatoni

Bisque sauce

Fregola Sarda

Roasted bell pepper, grilled eggplant & zucchini, caponata, tomato confit, pangrattato, parmesan cheese

Beet Orzotto

Barley risotto with beet and parmesan

Extra

Bread rolls

Soft rolls with butter

HOT BUFFET MENU

For a minimum of 25 people. A selection of gourmet hot buffet offerings, designed for self-service stations or events. Dishes are prepared for large-scale service while maintaining refined flavors and upscale presentation.

Protein Selection

Braised Beef

Meat sauce

Roasted Porchetta

Herb jus

Grilled Chicken Breast

Lemon, rosemary, herb jus

Pomodoro Chicken Cutlet

Tomato, basil and mozzarella sauce

Eggplant Parmesan

Tomato, basil and mozzarella sauce

Tofu Curry

Sweet potato and vegetables

Herb Crusted Cod

Panko, bisque

Grilled Salmon

White wine sauce with ginger

Side Dish Selection

Potato Purée with Truffles

Classic Mashed Potatoes

Grilled Seasonal Vegetables

Lemon zest, herb oils

Rice Pilaf

Vegetables and turmeric

Basmati Rice

Coconut and lemongrass

Caponata

Roasted eggplant, zucchini, bell pepper, tomato, onion, garlic, basil

Roasted Fingerling Potatoes

Herbs and garlic

Truffle Mac 'n' Cheese

Lobster Mac n' Cheese

Grilled Broccolini

Sautéed Green Beans

Almonds

Dessert

A seasonal, homemade dessert prepared by our pastry chef is included with every package.



BREAKFAST MENU

A refined selection of hot and cold breakfast options, available as customized packages or à la carte selections.

Cold Breakfast Packages

Soft Wake Up

Mini croissants, chocolate croissants, Danish pastries, fresh fruit skewers, and a selection of beverages

Morning Explosion

Mini croissants, chocolate croissants, Danish pastries, fresh fruit skewers, Greek yogurt parfait or chia pudding, juice, and coffee

Brunch Club

Mini croissants, chocolate croissants, Danish pastries, fresh fruit skewers, Greek yogurt parfait or chia pudding, smoked salmon platter, cheese selection, juice, and coffee

Hot Breakfast Packages

Classic Comfort

Scrambled eggs with chives, breakfast potatoes, fresh fruit platter, bacon or sausage, buttermilk pancakes, mini croissant, and chocolate croissant

Morning Gourmet

Scrambled eggs with chives, breakfast potatoes, fresh fruit platter, bacon and sausage, buttermilk pancakes, mini croissant and chocolate croissant, juice, and coffee.

Ultimate Breakfast

Scrambled eggs with truffles, duck confit hash, roast suckling pig and homemade sausage, buttermilk pancakes, fresh fruit platter, assorted breads, croissants, chocolate croissants, muffins, and cookies, juice, and coffee

Drinks

Coffee, Tea, or Herbal Tea

Oasis Juice

Orange, apple, or grape

Sparkling water



BREAKFAST MENU

A refined selection of hot and cold breakfast options, available as customized packages or à la carte selections.

Cold Selection à la Carte

Mini Croissants, Chocolate Croissants, and Danish Pastries

Assorted Muffins

Banana, blueberries, and chocolate

Homemade Cookies

Chocolate, oats et raisins, shortbread

Fresh Fruit Skewer

Selection of seasonal fruits

Greek Yogurt Parfait

Greek yogurt, granola, and fruit compote

Chia Pudding

Coconut milk, mango purée, and crunchy granola

Smoked Salmon Platter

Capers, pickled onions, dill sour cream, blini

Selection of Artisanal Breads

Butter

Hot Selection à la Carte

Soft Scrambled Eggs with Chives

Spinach and Feta Frittata

Italian omelet with spinach, feta cheese, caramelized onions, and potatoes

Potato Breakfast

Roasted potatoes, caramelized onions, and herbs

Crispy Bacon and Breakfast Sausage

Buttermilk Pancakes

Pancake served with blueberry jam, ricotta, and lemon zest

Grilled Truffle Breakfast Sandwich

Melted cheese, cooked prosciutto, scrambled eggs, truffles, and arugula

Homemade Quiche

Savory tart with seasonal vegetables, egg cream, and aged cheese

Scrambled Eggs with Truffles

Flavored with truffle oil and parmesan cheese, garnished with chives

Sautéed Potatoes & Duck Confit

Shredded and pan-fried duck confit, served on herb potatoes and caramelized onions

Roast Piglet and Homemade Sausage

Served with a fried egg and charcuterie jus.



STATION MENU

Sushi Station

Maki and Nigiri, inspired by our chef

Garnishes

Soy sauce, pickled ginger, wasabi, spicy mayonnaise

Tartare Station

Beef Tartare

Classic garnish, croutons, egg yolk, fresh herbs

Salmon Tartare

Lemon, cilantro, sriracha, tostada

Tuna Tartare

Avocado, sesame seeds, lime, green onions

Seafood Station

A premium seafood bar with a selection of fresh, high-quality products.

Fresh Oyster (3)

Classic mignonette fresh lemon

Shrimp Cocktail (2)

Poached shrimp, house cocktail sauce

Tuna Tataki

Nordic Shrimp Salad

Lemon mayonnaise with fresh herbs

Crab Claw (2)

Salmon Crudo

Ginger dressing

Meat Station

Platter of sliced meat made to order.

Porchetta

Herb jus, green salsa

Braised Beef Wellington

Crepes, mushroom jam, beef juice with red wine

Roast Beef

Herb Jus

Grilled Beef Skirt Steak

Chimichurri sauce



STATION MENU

Pasta Station

3 choices of fresh pasta prepared to order

Mac n' Cheese

Four cheese sauce

Mushroom Ravioli

Creamy truffle and parsley sauce

Spinach and Ricotta Ravioli

Pomodoro sauce, basil, parmesan cheese

Fregola Sarda

Caponata, grilled zucchini, eggplant, parmesan, Pangrattato, capers, olives, raisins

Spicy Rigatoni

Shrimp, basil, chili flakes, bisque

Ziti Pasta with Bolognese Sauce

Buffalo Mozzarella, breadcrumbs

Beet Orzotto

Goat cheese, herb salad

Slider Station

Choice of 3 gourmet mini sliders

Classic Grilled Beef Burger

Yellow cheese, lettuce, tomato, red onion, pickles, homemade sauce

Crispy Fried Chicken

Creamy coleslaw

Braised Beef

Brioche bread, hoisin sauce, red cabbage salad

Breaded Tofu

Cabbage and ginger salad, cilantro, spicy mayonnaise

Poutine Station

Classic Poutine

Brown sauce, French fries, cheese curds

Smoked Meat Station

Montreal Smoked Meat

Rye bread, baseball mustard, pickle

STATION MENU

Raw Vegetable Station

Seasonal vegetables, ranch dip, and beet hummus

Antipasto Station

Imported Italian cold cuts and cheeses

Olives, marinated vegetables, grissini, and homemade focaccia

Tacos Station

Braised beef

Marinated red onion, fresh cheese, cilantro

Grilled Chicken

Piri piri chicken, lime cream, coleslaw, cilantro

Crispy Tofu with Lemongrass

Cabbage and ginger salad, marinated daikon, crispy shallots

Garnishes

Tortilla, guacamole, salsa, pico de gallo, sour cream, grated cheese

Sweet Table Station

Mini Cupcakes

Chocolate, vanilla, red velvet

Macaroons

Assorted flavors

Verrines

Assorted flavors

Petits Fours

Assorted chocolate and fruit pastries

Mini-Choux

Vanilla, chocolate, praline cream

Mini Tartlets

Lemon meringue, chocolate ganache

Mini Churros

Salted caramel

Coffee Break Packages

Classic Coffee Break

Choice of 1 Pastry, Coffee & Selection of Teas

Comfort Coffee Break

Choice of 1 pastry (mini croissant, mini Danish, mini strudel, muffin, or cookie)

Choice of 1 savory snack (parmesan & truffle popcorn, cheddar & smoked paprika popcorn, homemade chips)

Coffee & selection of teas

Add an extra drink

Selection

San Pellegrino

Aranciata, Aranciata Rossa, Limonata

Oasis juice

Apple, Grape, Orange

Eska Water

Still or sparkling

Soda

Coke, 7up (diet or regular)

Selection of Pastries

Price per piece, available individually or as a package

Mini Croissant

Normal or chocolate

Mini Danish Pastry

Apple, raspberry, cheese, apricot

Mini Strudel

Apple, cherry

Muffin

Banana, blueberries, chocolate, lemon poppy seed

Cookie

Chocolate, oats & raisins, shortbread, double chocolate

Selection of Snacks and Light Meals

Price per piece, available individually or as a package

Salty

Parmesan & Truffle Popcorn

Vegetarian and gluten-free

Cheddar & Smoked Paprika Popcorn

Vegetarian and gluten-free

Homemade Chips

Mini basket, vegan and gluten-free

Spiced Maple Nut Mix

Pecans, walnuts, almonds - vegan and gluten-free

Rosemary, Garlic & Olive Oil Focaccia

Vegan

Tomato Focaccia

Vegan

Sweet & Fruity

Cheddar & Grape Skewers

Vegetarian and gluten-free

Fresh Fruit Skewers

Vegetarian and gluten-free

Homemade Yogurt and Granola

Greek Yogurt, honey, dried Fruit (vegetarian and gluten-free)

Chia Pudding

Coconut milk, vanilla, seasonal fruit (vegetarian and gluten-free)