

Event Menu Guide

2017 -2018

Room Capacities

Vista Room Theatre Style Dinner with Dance Buffet Style	150 130 120	Room Rental \$800
(Fee Includes : Banquet tables, chairs and black house linen)		
<u>Ceremony Space</u> Theatre Style	120	\$500.00
(Fee Includes the following: Set up and tear down of chairs and tables. Black house linen for signing table. Mic and Speaker)		

In-House Audio/Visual

Since 1984, Veriation Music has provided unrivaled customer service, professionalism, creativity and skill that have contributed to creating the most meaningful and memorable of events.

Veriation Music is a full scale, full service entertainment company with a passion for making the most out of any event or celebration. They have been setting industry standards in disc jockey, master of ceremony services, live entertainment and multimedia.

As the leading in-house entertainment supplier for some of the finest event venues in the Greater Toronto Area, they work in harmony with our vendors to create meaningful and memorable events each and every time.

In-House Advantage

Veriation Music is proud to be the in-house entertainment supplier at Upper Unionville.



veriationmusic.com

905.851.8093

Hors D'Oeuvres

Green Tomato Gazpacho with Mint Basil Ricotta & Braised leek Crostini with Chives Noodle Cucumber Cold Rolls with Thai Chili Thai Cold Rolls with Chipotle Cabbage Slaw, Tofu & Orange Ginger Sauce Caprese Skewers with Aged Balsamic Roasted Garlic & Sweet Potato Crostini with Caper Sour Cream \$25 Prosciutto & Cucumber Roulade with Roasted Pepper Puree Prosciutto & Mellon with Reggiano & Aged Balsamic \$25 Bruschetta with Olive Tapenade & Parmigiana \$28 Beet Tartar with Endive, Greek Yogurt & Orange Zest Fig & Goat Cheese Canapes with Cured Pork Belly Vietnamese Lettuce Wraps with Pork & Poached Shrimp & Sweet And Spicy Sauce Chilled Shrimp with Lemon Salt & Spiked Cocktail Sauce \$31 Smoked Nordiques Salmon Canapes with Herbed Cheese \$31 Blini with Smoked Salmon & Whipped Cream Cheese \$31 Shrimp Ceviche with Lime & Cilantro
Noodle Cucumber Cold Rolls with Thai Chili Thai Cold Rolls with Chipotle Cabbage Slaw, Tofu & Orange Ginger Sauce \$21 Caprese Skewers with Aged Balsamic Roasted Garlic & Sweet Potato Crostini with Caper Sour Cream \$25 Prosciutto & Cucumber Roulade with Roasted Pepper Puree \$25 Prosciutto & Mellon with Reggiano & Aged Balsamic \$25 Bruschetta with Olive Tapenade & Parmigiana \$28 Beet Tartar with Endive, Greek Yogurt & Orange Zest \$28 Fig & Goat Cheese Canapes with Cured Pork Belly Vietnamese Lettuce Wraps with Pork & Poached Shrimp & Sweet And Spicy Sauce Chilled Shrimp with Lemon Salt & Spiked Cocktail Sauce \$31 Smoked Nordiques Salmon Canapes with Herbed Cheese \$31 Blini with Smoked Salmon & Whipped Cream Cheese
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Shrimp Ceviche with Lime & Cilantro \$31
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Black & Blue Seared Beef, Crostini, Blue Cheese and Sriracha \$39
Seared Tuna Crostini, Pepper Jam & Micro Green \$40
Hot Hors D'œuvres
Vegetarian Spring Rolls with Citrus Ponzu \$25
Cauliflower Pakora with Tamarind & Ginger Dipping Sauce \$25
Salted Drumettes with Teriyaki Sauce \$25
Beer Braised Palethorp Sausage Puff Pastry & Lemon Dill Aioli \$25
Chicken & Corn Spring Rolls with Thai Chili Sauce \$25
Pulled Pork Spring Rolls with Marsala Wine Reduction \$27
Baked Prosciutto Wrapped Asparagus with Lemon Aioli \$28
Thai Chicken Skewer with Sesame, Peanut & Ginger \$29
Bulgogi Beef Skewer with Citrus Aioli \$29
Fried Samosas with Spiced Chutney \$30
Smoked Ham & Goats Cheese Arancini \$30
Mushroom Duxelle Stuffed Pastry Blossoms \$30
Crunchy Chicken Sliders with Tartar Sauce \$30
Braised Shortrib Potato Croquettes \$30
Angus Beef & Veal Meatballs with Jack Daniels BBQ Sauce \$30
Crab & Ginger Cakes with Lemon Basil Aioli \$35
Lemon & Tequila Shrimp Skewers with Spiked Lime Cocktail Sauce \$35
Tandoori Shrimp Skewers with Mango Vinaigrette \$35
Herb Crusted Lamb Lollipops with Red Wine Demi \$41
Lobster Puffs with Basil Ginger Mayo \$44

Appetizers

Bitter Salad Lettuces Pickled Vegetables & Red Wine Vinaigrette	\$13
Roasted Root Vegetable Salad Goat Cheese, Burnt Rosemary & Aged Balsamic	\$14
Heirloom Beet Salad Rainbow Char, Orange Segments, Toasted Sunflower & Raspberry Vinaigrette	\$14
Zucchini Tomato & Mozzarella Tower Basil Pesto & Balsamic	\$14
Veal & Pork Meatball Basil, Cherry Tomato Sauce & Parmigiana Shavings	\$14
Fried Mozzarella Ball Green Pea & Roasted Red Pepper Puree	\$14
Orecchiette Basil Tomato Sauce & Chorizo	\$14
Kale & Spinach Salad Pearl Cous Cous & Marinated Vegetables	\$14
Green Pea Risotto Lemon & Dill	\$14
Wild Mushroom Ragu Marsala, Thyme & Black Kale	\$14
Watermelon Salad Feta, Mellon Rind & Balsamic Reduction	\$14
Brisket & Polenta Aged Wine & Cippolini Onion Demi	\$15
Soba Noodle Salad Edamame, Cilantro, Sprouts, Pickled Carrots, Hoisin Vinaigrette & Toasted Sesame	\$15
Prosciutto Pepperoncini, Sweet Pepper, Basil & Focaccia	\$16

Appetizers

Chilled Black & Blue Tenderloin Blue Cheese, Arugula & Spicy Red Pepper Sauce	\$17
Poached Seafood Salad Citrus, Basil & Crostini	\$17
Rapini & Shrimp Salad Toasted Almonds & Navy Beans Braised In Tomatoes & Garlic	\$17

Barbeque Lunch

UU Basic Barbeque \$22 Per Person (Not Including Taxes & Service Charges)

Tuscan Salad Mix with Balsamic Vinaigrette

Fusilli Pasta Salad with Feta, Olives & Peppers

Butterflied Chicken Breast with 40 Creek Whisky BBQ Sauce

Italian Sausage with Poppy Seed Loaf

Prime Rib Burgers with Onion-Poppy Bun

Pickled Banana Peppers, Pickled Jalapenos, Chiffonade Lettuce, Diced Onions, Chopped Tomatoes, House-made Relish, Ketchup, Mayonnaise & Mustard

Mint Scented Fruit Salad

Chocolate Brownies

Soft Drinks, Bottle Water, Coffee & Tea

UU Platinum Barbeque \$32 Per Person (Not Including Taxes & Service Charges)

Caprese Salad w Pesto Drizzle, Aged Balsamic & Olive Oil

Kale & Spinach Salad w Marinated Vegetables & Lemon Balsamic Vinaigrette

Broccoli & Feta w Lemon Poppy Vinaigrette, Shaved Red Onion & Toasted Walnuts

Blackened Whole Chicken Wings w Chipotle BBQ Glaze

4oz Striploin w Assorted Condiments

Texan Glazed Corn On The Cobb

Whipped Butter, Sautéed Mushrooms, Caramelized Onions & Chipotle Aioli

Assorted Bread Basket

Mint Scented Fruit Salad

Chocolate Brownies

Soft Drinks, Bottle Water, Coffee & Tea

Barbeque Dinner

\$55 Per Person (Not Including Taxes & Service Charges)

Grilled Vegetable Salad w Arugula, Confit Garlic & Aged Balsamic

Bitter Italian Leaf Salad w | Red Wine Vinaigrette

Pearl Cous Cous w Red Onion, Feta, Olives, Kale & Apple Cider Vinaigrette

Pork Back Ribs w Apple-Chipotle BBQ Sauce

Chicken Legs w | Herb & Lemon Glaze

Peri Peri Shrimp Skewers

Corn On The Cobb

Whipped Butter, Chipotle Aioli, Grilled Jalapenos, Tzatziki Sauce & Bread Basket

Fruit Platter w Berries & Mint

Pistachio Ricotta Filled Cannoli's

Soft Drinks, Bottle Water, Coffee & Tea

Entrée

Beef, Veal, Game Veal Tenderloin \$27 Risotto Cake, Braised Black Kale, Smoked Bacon & Apple Jam Veal Piccata \$30 Egg, Parmesan, White Wine, Poached Asparagus & Herb Scented Mini Red Potatoes Veal Chop 10oz \$36 Maple Mustard Rosemary Glaze, Jalapeno Cheddar Mash & Balsamic Roasted Vegetable Medley \$41 NY Striploin 8oz Red Onion Demi, Herbed Compound Butter, Eggplant Caponata & Cauliflower Mash Rib Eye 10oz \$42 Cauliflower Horseradish Mash, Cremini Mushrooms & Roasted Root Vegetables Whole Roasted Beef Tenderloin 8oz \$44 Choice CAB with Horseradish Demi, Garlic Mash & Fried Chili Rapini \$48 Prime Rib 10oz (minimum of 50 Guests) Cauliflower Horseradish Mash, Cremini Mushrooms & Roasted Root Vegetables Filet Mignon 8oz \$53 Choice CAB, Cast Iron Seared, Bacon wrapped, Red Wine Demi, Spring Onion Mash, Wilted Red Char & Herb Garlic Butter \$61 Venison Tenderloin 8oz Porcini Dust, Braised Fennel, Snow Peas, Blackberry Port Reduction & Garlic Mash **Poultry** Pan Seared Chicken Fillets 6oz \$26 Oyster & Porcini Cream Reduction, Braised Leeks & Roasted Mini Red Potatoes Stuffed Chicken Valentino \$28 Roasted Red Peppers, Mozzarella, Basil, Garlic Mash & Poached Asparagus Prosciutto Wrapped 6oz Chicken Supreme \$31 Garlic Mash, Balsamic Glazed Root Vegetables & Marsala Wine Reduction

All prices are on a per person basis and do not include taxes or facility fee.

Entrée

Pork/ Lamb

Hoisin Lamb Chops 3-Bone Toasted Sesame, Asian Vegetable Slaw & Fried Egg Noodles	\$31
Pork Medallions Maple-Red Wine & Rosemary Reduction, Pea Shoot, Pepper Squash & Grilled Potatoes	\$32
Pork Tenderloin Sage, Caramelized Apples, Rapini, Jalapeno & Cheddar Mash	\$36
Braised Lamb Shank Cippolini Red Wine Demi, Red Beet Risotto & Fried Onion Strings	\$38
Australian Rack Of Lamb 3-Bone Horseradish Cauliflower Mash, Green & Yellow beans, Herb Vinaigrette	\$42
Fish and Seafood	
Salmone 6oz Dill Caper Wine Sauce, Lemon Infused Basmati Rice, Poached Asparagus & Fire Roasted Vine Grape Tomatoes	\$34
Piri Piri Baked Tilapia 6oz Basmati Rice, Green & Yellow beans, Herb Vinaigrette	\$34
Miso Glazed Salmon 7oz Rice Noodles, Sprouts, Edamame & Corn	\$37
Cajun Crusted Tilapia 6oz Kiwi & Strawberry Salsa, Lime Spiked Cabbage Slaw, Herb Scented Fingerlings	\$38
Tandoori Shrimp Cous Cous, Baby Carrots, Slivered Snow Peas & Pineapple Vinaigrette	\$38
Arctic Char 6oz Orange Fennel Glaze, Dill Crème, Root Vegetable Pilaf	\$38
Curried COD 6oz Tomato Curry, Lemon Grass, Jasmine Rice & Yellow Beans	\$38
Mahi Mahi 6oz Poached Blueberries, Tomato-Cucumber Relish & Hot Ouinoa Vegetable Salad	\$40

All prices are on a per person basis and do not include taxes or facility fee.

Entrée

Fish and Seafood Continued

Grilled Branzino 7oz Eggplant Caponata, Roasted Fingerlings & Lemon Salt w Herb Oil	\$40
Planked Salmone 6oz Maple-Rosemary Glaze, Mango Salsa, Braised Leeks & Roasted Mini Red Potatoes	\$41
Rainbow Trout 6oz Mushroom & Leek Risotto, Shallot & Red Pepper Butter Sauce	\$41
Snapper Fra Diavolo 7oz Spicy Tomato, White Bean Stew & Risotto Cake	\$42
Almond Crusted Chilean Seabass 6oz White Bean Ragout & Roasted Sweet Potatoes	\$49
Halibut 6oz Basil Orange Dressing, Rapini, Confit Garlic & Mushrooms And Roasted Mini Red Potatoes	\$51
Lobster Thermidor 1/2 Mushroom Sherry Cream Reduction, Toasted Panko, Warm Snow Pea & Asparagus Salad & Heirloom Roasted Cauliflower	Market Price

Dessert

Pot de Crème Mint Whipped Cream, Candied Orange & Strawberries	\$11
Crème Brûlée Baileys Infused Custard, Blueberry Crème & Mint	\$11
Fried Zeppole Warm Cholate Sauce & Sugar Dust	\$11
Crème Carmel Vanilla Bean Custard & Mango Chutney	\$12
Crêpes Vanilla & Raspberry Ice Cream & Baileys Caramel	\$12
Deconstructed Strawberry Cheesecake Tower with Puff pastry, Strawberry Sauce, Whipped Cream & Cheesecake Custard	\$12
Pistachio Flan Coconut Crumbs & Caramel	\$13
Flourless Chocolate Cake Toasted Almonds & Warm Chocolate	\$13
Tiramisu Double Espresso, Baileys, Fresh Berries & Chocolate Shavings	\$13
Raspberry White Chocolate Cheesecake Lemon Meringue Cracker Crust, Nutmeg & Berry Coulis	\$14
Mini Apple Croustade Puff Pastry, Caramelized Apples, Blackberries & French Vanilla Ice Cream	\$15

Live Chef Stations

Table Painting \$28.00 Per Person
Minimum 75 Guests

Prosciutto, Capicola, Salumi Cacciatore
Roasted Red Pepper & Fennel Dip
Carrot Ginger & Saffron Dip
Olive Tapenade
Artichoke & Asiago Spread
Roasted Garlic Hummus
Eggplant & Tomato Caponata
Parsley Olives & Chilies
Roasted Red Peppers & Herbs
Pecorino, Parmigiano Reggiano, Feta, Cheddar & Friulano Cheeses
Garlic Flatbread, Rosemary Ciabatta, Kettle Chips
Salted Peanuts, Cashews, Figs, Honey Toasted Pecans
Aged Dark Balsamic Reduction & Peruvian peppers

Its all about the WOW factor. Watch our chefs create art pieces with food & interacting with your guests as we paint our sweet & savoury house made items on 6' tables. Guests are always encouraged to get involved in the fun.

Carving Station \$51.00 Per Person
Minimum 50 Guests

Prime Rib or Whole Roasted Beef Tenderloin Chef Attendant, Served w| Assorted Condiments;

- Sauté Of Onions & Mushrooms

- Horseradish- Red Wine Jus- Sauerkraut- Jalapenos In Oil- Smoked Ketchup

- Fresh Chilis - Aioli - Hot Dijon

After Dinner and Late Night Buffets

Beef and Pulled Pork Sliders Aged Cheddar, Blue Cheese, Bacon Crumble, Roasted Red Peppers, UU's Own Pickle Relish, Caramelized Red Onions, Arugula, Pickles, Pickled Cabbage, Aioli's, Ketchup & Mustard. Served with Root Vegetable Chips & Ranch Dressing	\$19
Gourmet Mac N' Cheese Bar Build Your Own In Martini Glasses Prosciutto, Chorizo, Pulled Chicken, Shrimp, Broccolini, Sautéed Mushroom, Diced Red Onions, Bruschetta, Sliced Olives, Roasted Corn, Ketchup, Parmesan Cheese. Served with Garlic Infused Grilled Rosemary Focaccia	\$19
Pad Thai Bar Rice Noodles with Shrimp, Chicken & Beef Tofu, Cilantro, Thai Chili Oil, Sprouts, Broccoli, Peanuts, Julienne Carrots & House Made Pad Thai Sauce. Served with Chop Sticks in Asian Take Out Boxes	\$19
Hot Off The "Panini Press" Prosciutto, Smoked Ham, Soppressata, Salumi Cacciatore, Pulled Beef & Vegetarian Mozzarella, Brie, Aged White Cheddar, Swiss, Grilled Zucchini, Peppers, Red Onions, Arugula, Tomatoes, Pickles, Aioli's, Stone Grain Mustard, Smoked Red Pepper Ketchup. Served with Sea Salt Kettle Chips	\$22
Grilled Cheese Goodness Rosemary Focaccia & Garlic Flatbread Aged White Cheddar, American Cheddar, Brie, Provolone, Swiss, Bacon, Salami, Pulled Chicken, Tomato, Roasted Red peppers, Avocado, Arugula, Aioli's & Ketchup. Served with Sea Salt Kettle Chips & Onion Dip	\$22
UU's Poutine Kraze Braised Lamb, Pulled Pork & Pepperoni Quebec Cheese Curds, Yukon Gold Fries, Chefs Demi Style Gravy, Crispy Onion Strings, Green Onions, Caramelized Spanish Onions, Chives. Served with Pickled Jalapenos, Smoked Ketchup, Sour Cream & Pesto Aioli	\$23
Banh Mi! That's A Good Station Braised Beef Cheek, 5 Spice Pork Belly, Lemon Grass Tofu Ginger Wasabi Aioli, Chipotle Aioli, Crusty Baguette, Pickled Daikon, Carrot, Red & Green Cabbage, Cilantro & Sliced Jalapeno. Served with Fresh Crudité & Dip	\$24

Beverages

Standard Bar Package (6 Hours) \$35.00 per Person

Smirnoff Vodka, Gordon's Gin, Seagram's VO Whiskey, Captain Morgan Rum,
Johnnie Walker Red Label Scotch
Campari, Sweet & Dry Vermouth, Averna
Domestic Bottled Beers
Stella, Alexander Keiths, Bud Light, Budweiser, Corona
Wine: Cavallina Syrah and Cavallina Pinot Grigio
Soft Drinks and Juices
Coffee, Tea

Set Menu Package

Cocktail Reception

3 pieces of Chef's Choice hors d'œuvres per guest

Appetizers

Rainforest Salad

Fennel, Endive, Radicchio, Poached Pear, Blue Cheese, Strawberries & Citrus Vinaigrette

Prosciutto Antipasto

Prosciutto, Artichokes, Olives, Capers, Parmigiana, Aged Balsamic & Garlic Crostini or

Roasted Red Pepper & Fennel Soup

or

Bruschetta Pizza

Toasted Naan Bread, Vine-ripe Tomato Rounds, Confit Garlic, Parmigiana & Arugula

Entrée

10oz Whole Roasted Certified Angus Beef Striploin & Red Wine Demi

or

8oz Peppercorn Crusted Beef Tenderloin with Compound Butter & Red Wine Demi

or

8oz Chicken Supreme - Herb Crusted & Blue Cheese Fondue

or

6oz Salmon Fillet with Lemon Salt, Basil Oil & White Balsamic Reduction

or

Surf & Turf

4oz Roasted Beef Tenderloin & Garlic Lemon Tiger Shrimp

or

6oz Rainbow Trout with Orange Sesame Ginger Glaze

Served with seasonal vegetables and your choice of either Horseradish & Cauliflower Mash OR Herb Roasted baby red potatoes &

Salad for the table – iceberg, frisee and radicchio with red wine vinegar and oil

Dessert

Vanilla & Raspberry Ice Cream Crêpe & Bailey's Caramel

Or

White Chocolate & Mascarpone Crème, Puff Pastry, Cranberry Biscotti & Mint

or

Crème Brûlée – Choice Of: Vanilla Bean, Espresso or Grand Marnier w Candied Orange

or

Molten Lava Cake with Caramel Crusted Apple

Coffee and Tea Station
Deluxe Bar Package with House Wine

Notes