

**MENU
SELECTIONS**
SOCIAL PARTY PLANNER

The logo for EDGE HOSPITALITY features a stylized circular icon on the left, composed of two thick, curved segments that form a partial circle. To the right of this icon, the word "EDGE" is written in a large, bold, sans-serif font. Below "EDGE", the word "HOSPITALITY" is written in a smaller, all-caps, sans-serif font.

EDGE
HOSPITALITY

A La Carte | Menu Offerings

Salads | Appetizers

- MIXED GREENS** | Shaved Vegetables | Tarragon Vinaigrette | \$8
ARUGULA SALAD | Roasted Shallots | Beets | Vanilla Vinaigrette | \$8
KALE & BRUSSEL SPROUT CAESAR | House Smoked Bacon | Asiago | Lemon Chia | Yogurt Dressing | \$8
WALDORF SALAD | Deconstructed | Classic | \$10
HIERLOOM BEET SALAD | Arugula | Roasted Shallots | Vanilla Vinaigrette | \$10
GREEK COMPOSITION | Feta | Tomato | Tapenade | Cucumber | Red Pepper | Frisee | Kalamata Drizzle | \$12
HIERLOOM TOMATO & FIORE DI LATTE CHEESE NAPOLEON | Aged Balsamic | Pesto Drizzle | \$12
SPICE-CRUSTED BEEF TENDERLOIN CARPACCIO | Baby Arugula | Grana Padano | Pesto | Truffle Oil | \$12
VODKA-CURED SALMON GRAVADLAX | Bagel Chips | Pickled Shallots | Dill Cream Cheesel | \$14
SEAFOOD MEDLEY | Smoked Bacon | Scallops | Shrimp | Mussel | Whitefish | Sauce Normande | \$15
AHI TUNA TIAN | Crispy Leeks | Avocado | Mango Relish | Yuzu Vinaigrette | \$16
SEAFOOD MEDLEY | Smoked Bacon | Scallops | Shrimp | Mussel | Whitefish | Sauce Normande | \$15

Soups

- CHICKEN NOODLE** | Balkan Style | \$8
BUTTERNUT SQUASH & APPLE BISQUE | Curried Apples | \$8
ITALIAN WEDDING SOUP | Meat Balls | Spinach | Orzo | Chicken Broth | \$8
LEEK & POTATO SOUP | Bacon Chip | Chive | \$8
VEGAN MUSHROOM BISQUE | Porcini Cream | \$10
BISQUE DUO | Seafood Bisque | Asparagus Bisque | Chive Cream | Brioche | \$12

Pasta | Risotto

- PENNE A LA VODKA** | Sweet Peas | Prosciutto | Tomato Cream | \$10
FARFALLE | Asiago Blush Sauce | \$10
RIGATONI BOLOGNESE | Rich Tomato Ragu | Parmesan | \$12
ORECHIETTI & SAUSAGE RAGU | Oven Dried Tomatoes & Rapini | \$12
CHEESE TORTELLINI all FUNGHI | Boursin | Spinach | \$12
BUTTERNUT SQUASH RAVIOLI | Sage & Pancetta Cream | \$14
***FAZOLETTI** | Handkerchief Pasta | Ricotta & Spinach | Asiago Blush Sauce | \$15
WILD & TAME MUSHROOM RISOTTO | Asparagus | Shaved Parmesan | \$12
***ARANCINI** | Carnaroli | Smoked Mozzarella Mornay | Tomato Coulis | Basil Oil | Micro Green | \$12
SEAFOOD RISOTTO | Arborio | Scallop | Shrimp | Mussels | Cioppino Broth | Crispy Leeks | \$16

Entrees

Beef | Steaks

- STRIPLOIN ROAST** | Red Wine Jus | \$24
BRAISED SHORT RIB | Crispy Shallots | Pan Juices | \$26
PRIME RIB ROAST | Crispy Onions | Red Wine Jus | \$26
BEEF TENDERLOIN CHATEAUBRIAND | Brandy Peppercorn Reduction | \$28
GRILLED FLAT IRON STEAK | Chimichurri | \$28
CALIFORNIA CUT STRIPLOIN STEAK | Boursin Mash | Crispy Onions | Grilled Asparagus | \$32
SURF & TURF | Bacon Wrapped Angus Filet | Rock Lobster | Asparagus Slawl | Scalloped Potatoes | Béarnaise | \$38

Entrees Cont'd

Pork | Veal | Lamb

PANCETTA WRAPPED PORK TENDERLOIN | Thyme Jus | \$24

VEAL STEAKETTE | Roasted Fingerlings | Caramelized Fennel | Marsala Mushroom Jus | \$28

VEAL CHOP | 10-12oz Grain-Fed | Garlic Mash | Porcini Jus | \$38

HERB-CRUSTED RACK of LAMB | Ontario Lamb | Scalloped Potatoes | Root Vegetables | Mint Jus | \$40

Chicken

CHICKEN BALLONTINE | Bacon Wrap | Forest Mushrooms | Maple Bourbon Jus | \$24

CRISPY CHICKEN SUPREME | San Marzano Tomato | Smoked Mozzarella | Basil Jus | \$24

CHICKEN SUPREME | Sundried Tomato & Brie | Thyme Jus | \$24

SESAME-CRUSTED CHICKEN | Shitake Mushrooms | Potato-Scallion Cake | Miso | \$25

Fish

POACHED SOLE | Vegetables | Cioppino | \$22

GRILLED SALMON | Sauce Vierge | \$25

French-Served 2nd Entrees

Meat

ROAST BEEF STRIPLOIN | Red Wine Jus | \$10

VIENNA SCHNITZEL | Piperade | \$10

VEAL MARSALA | Marsala Mushroom Jus | \$10

ROAST STRIPLOIN OF VEAL | Tarragon Reduction | \$12

ROSEMARY ROAST LAMB | Salsa Verde | \$12

HERB CRUSTED LAMB CHOPS | Mint Jus | \$14

Chicken

ROTISERIE CHICKEN | Cajun Spices | \$6

CHICKEN ROULADE | Brie | Sundried Tomato | Thyme Jus | \$8

VIENNA SCHNITZEL | Peperade | \$8

CHICKEN PARMESAN | Classic Preparation | \$8

CHICKEN PICCATA | Salmoriglio | \$8

CHICKEN FLORENTINE | Spinach | Ricotta | \$8

Fish

POACHED SOLE | Tarragon Beurre Blanc | \$6

PAN-SEARED SALMON | Sauce Vierge | \$8

GARLIC SHRIMP | Butter Sauce | \$10

ROCK LOBSTER TAILS | Garlic Butter Sauce | \$16

Desserts

Ice Cream

TARTUFO | Choice of Flavours | \$6

ICE CREAM CREPES | Fruit Coulis | \$8

Signature | Cakes

TIRAMISU | Mascarpone | Mocha Mousse | Savoiardi | \$8

CHEF'S CRÈME BRULÉ | Biscotti | Berries | \$8

CHOCOLATE PATE | Dark Chocolate | Macerated Berries | Ginger Crème Anglaise | \$10

***MASONJAR TIRAMISU** | Mascarpone | Mocha Mousse | Savoiardi | \$10

NEW YORK STYLE CHEESECAKE | Choice of Flavours | \$10

CHOCOLATE TRUFFLE | Ginger Crème Anglaise | \$10

Desserts Cont'd

Individuals

MANGO BURST CAKE | Raspberry Mousse | Berries | Fruit Coulis | \$12

WARM FLOURLESS BROWNIE | Vanilla Bean Gelato | Caramel Sauce | Berry Compote | \$12

SALTED CARAMEL CHOCOLATE MOUSSE | Salted Caramel Corn | Bourbon Caramel Sauce | \$12

CHEF'S PANNA COTTA | Mango or/ Raspberry | Fresh Berries | Fruit Puree | Lemon Mousse | \$12

COOKIES & CREAM CHEESECAKE | Cookie Crumble | Chantilly Cream | \$12

***CHEESECAKE SAMPLER** | Raspberry | Vanilla | Chocolate | \$14

Enhancements | Stations

Pre-Dinner

ANTIPASTO PLATTERS | European Deli Meats | Grilled Vegetables | Cheeses | Marinated Vegetables | \$6

ANTIPASTO BAR | Signature | \$14

HORS D'OEUVRES | Stationary | Hot Passed | \$8

SEAFOOD ACTION STATION | Scallops | Mussels | Shrimp | Squid | \$14

OYSTERS & CAVA | Ice Tray | Fresh Shucked Seasonal Oysters | Cava | \$20

MERCATO ANTIPASTO UPGRADE | \$20

FLOWER BOX CRUDITE | Mediterranean Dips | Grilled Vegetables | Marinated Vegetables

SEAFOOD ACTION STATION | Scallops | Mussels | Shrimp | Squid

HIERLOOM TOMATO & FIORE DI LATTE CHEESE NAPOLEON STATION | Aged Balsamic | Pesto Drizzle

FOCACCIA & CROSTINI STATION | Assorted Gourmet Toppings

SALUMI & PROSCIUTTO CARVERY STATION | Assorted Deli Meats | Fresh Breads | Pickled Vegetables

Late Night

ITALIAN PAN PIZZA | Assorted | \$4

MUFFULETTA BOARDS | Assorted Italian Breads | Deli Meats | \$8

POUTINE & ONION RING BAR | Cheese Curds | Gravy | Assorted Toppings | Mustards | House Ketchups | \$8

CARNIVAL CORNER | Popcorns | Honey Roasted Peanuts | Pretzel Bar | Bratwurst | Mustards | \$10

TACO STATION | Hard & Soft Tacos | Fixings | \$10

SLIDER BAR | Pulled Pork | Meatball | House-Smoked Brisket | Mini Kielbasa | \$10

GRILLED CHEESE STATION | Assorted Gourmet Cheese Melts | Deli Fillings | Harvest Breads | Tomato Bisque | \$10

MAC & CHEESE BAR | Lobster | Pulled Pork | Wild Mushroom | Assorted Gourmet Cheeses | \$10

NOODLE BAR | Assorted Noodles | Pho | Ramen | Toppings | \$12

PIEROGI BAR | Choice of Savory & Sweet | Accompaniments | \$12

RISOTTO & PASTA BAR | Chef's Choice | \$12

THE DELI SHOPPE | Smoked Meat Carvery | Salumi & Prosciutto Station | Rustic Breads | Mustards | Preserves | \$12

MIDNIGHT MUNCHIES | Porketta | Pulled Pork | Bratwurst | Rustic Breads | Fixings | \$14

THE CARVERY | Striploin Roast | Tenderloin | Porchetta | Roast Turkey | Leg of Lamb | Salmon Gravadlax | Brisket

ONE CHOICE | \$15

ADDITIONAL CHOICES | \$8

SEAFOOD BOUNTY STATION | Cod Cakes | Lobster | Crab | Mussels | Poached Sole | Rice | Peel & Eat Shrimp | \$25

Sweet

WAFFLE & CREPE STATION | Belgian Waffles | Toppings | Sweet Sauces | Build Your Own | \$8

BOMBOLINI & ZEPPOLA BAR | Assorted | Fruit Compotes | \$8

CLASSIC SWEET TABLE | Assorted Pastries | Fruit | Cakes | Tortes | \$8

CHOCOLATE GANACHE PANACHE | Chocolate Fountain | \$10

SMORES & MORE | Chocolate Fountain | Toppings | Build Your Own | \$10

DESSERT PARFAIT & CAKE POP STATION | Assorted | Toppings | Sweet Sauces | \$12

Choose Your Bar

Bar

HOST BAR 5hr | \$25

HOST BAR 6hr | \$30

HOST BAR 7hr | \$35

CASH BAR | House Selections

SPARKLING WINE TOAST | Spumante | Cava | \$5

SANGRIA FOUNTAIN | Pour Your Own | Macerated Fruits | Ice Display | \$10

MARTINI BAR | Ice Luge | Signature Martini | \$14

MOJITO BAR | Fresh Fruit | Havana Club | Assorted Flavours | \$10

SPRITZ BAR | Prosecco | Aperol | Ice Bar | \$14

SIGNATURE COCKTAILS | Choice of 3 | \$10

DINNER LIQUEURS | Pre & Post | Choice of 3 | \$10

TOTAL _____/pp

**Lakeside Offerings*

Applicable Taxes & Administration Fees Extra Where Applicable

Facility Rental Charges Extra Where Applicable

Minimum Guest Count Applicable

Prices Subject to Change Without Notice