

DEANE HOUSE



SUMMER COCKTAIL EVENTS

**JOIN US TO CELEBRATE THE
SEASON WITH FAMILY, FRIENDS
AND COLLEAGUES.**

PLEASE REVIEW OUR 2018
SUMMER SEASON OFFERINGS,
WE LOOK FORWARD TO
PLANNING AN EXCEPTIONAL
EVENT.

OUR MENUS CHANGE
FREQUENTLY AND FEATURE THE
BEST POSSIBLE SEASONAL
INGREDIENTS. PLEASE BE
AWARE THAT SOME OF OUR

EXAMPLE MENUS MAY
CHANGE WITH SHORT
NOTICE.

CONTACT OUR EVENT
MANAGER WITH SHORT
INFORMATION OR TO MAKE A
RESERVATION.

KELLY BEAMES
EVENTS@DEANEHOUSE.COM

2018 SUMMER COCKTAIL PARTY LIST

WATERWAYS **\$4 EACH**

TROUT ROE
COMPRESSED CUCUMBER
BUCKWHEAT
ESPELETTE

SMOKED ARCTIC CHAR RILLETTE
WILD RICE CRISP
HORSERADISH

HALIBUT CAKES
SMOKED AIOLI

CURED SABLEFISH
POTATO BILINI, CRÈME FRAÎCHE

RANCH **\$4.50 EACH**

APPLEWOOD GRILLED MERGUEZ
HERB PISTOU
SCALLION BANNOCK

SEARED DUCK RILLETTE
HASKAP BERRY MOSTARDA
WILD RICE CRISP

WOOD GRILLED CHUCK SLIDER \$5 EACH
BACON JAM
OKA

TK RANCH HANGER STEAK TARTARE
PUFFED BARLEY
CURED EGG
SOURDOUGH



OUR CULINARY TEAM CAN PROVIDE VEGETARIAN OPTIONS, AND ACCOMMODATE ANY DIETARY RESTRICTIONS. PLEASE ALLOW 48 HOURS NOTICE. MENUS SUBJECT TO SEASONAL AVAILABILITY. BEVERAGES, 20% SERVICE CHARGE AND 5% GST WILL BE ADDED TO THE FINAL BILL.

HARVEST **\$3 EACH**

PICKLED CARROT
SMOKED RED LENTIL HUMMUS
GOAT FETA

WHIPPED RICOTTA
SOURDOUGH CROSITINI
RADISH
PICKLED WILD GARLIC

SOURDOUGH FLATBREAD
SUNFLOWER SEED
ROMESCO

PENNYBUNS MUSHROOMS
BRIOCHE CROSTINI
GOAT CHEESE MOUSSE

STATIONARY FOOD

SEASONAL CRUDITES \$5 PER PERSON
SMOKED RED LENTIL HUMMUS

CHEESE & CHARCUTERIE \$12 PER PERSON
ARTISANAL CURED MEATS, CANADIAN CHEESES
LAST SUMMER'S PRESERVES
FRUIT & SEED CRACKERS

CHEF STATIONS

APPLEWOOD GRILLED GRASS FINISHED BEEF \$20 PER PERSON
POMME PURÉE, VEAL JUS

CORIANDER & FENNEL CRUSTED ALBACORE TUNA \$6 PER PERSON
BROWN BUTTER VINAIGRETTE

PEROGIES \$5 PER PERSON
ENGLISH PEAS, FRAÎCHE, PRESERVED LEMON

FRESH SHUCKED OYSTERS \$3.5 EACH
MIGNONETTE, FERMENTED PEPPER HOT SAUCE

A SWEET FINISH

DESSERT BITES \$3 EACH

CHOCOLATE MACARON
SALTED CARAMEL GANACHE

PANNA COTTA
BLUEBERRY

PAVLOVA
HASKAP BERRY, WHITE CHOCOLATE MOUSSE

CHOCOLATE TRUFFLES
HANDROLLED, FAIR TRADE CHOCOLATE, COCOA NIB

LEMON SQUARES
SASKATOON BERRIES

BLONDIE
WHITE CHOCOLATE, ALMONDS

CREME BRULEE
SALTED CARAMEL

HAZELNUT & BROWN BUTTER FINANCIER

HIGHWOOD CROSSING OAT SHORTBREAD

MARIGOLD SHORTBREAD

SELECTION OF HOUSEMADE ICE CREAMS &
SORBETS

MINI WAFFLE CONE

LATER IN THE EVENING

CHEESE & CHARCUTERIE \$12/PERSON
ARTISANAL CURED MEATS, HOUSE MADE
PÂTÉ, CANADIAN CHEESES, PRESERVES
BRASSICA MUSTARD, FRIUT & NUT CRACKERS

PETITE GRILLED CHEESE \$3 EACH

SLIDERS \$5 EACH

A
MEMENTO
OF THE
EVENING

INDIVIDUALLY PACKAGED
FOR YOUR GUESTS
TO TAKE HOME FROM OUR
BAKERY

BOX OF FRESH BAKED
COOKIES, SQUARES
& TRUFFLES
\$18 PER PERSON

BOX OF THEOORGANIC
CHOCOLATE TRUFFLES
\$14 PER PERSON

DH

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