



— PREMIUM MENU —

HORS D'OEUVRES

Choose three:

CHICKEN CASHEW BUNDLES (PHYLLO)

VEGETARIAN SPRING ROLLS *with* HOT *and* SOUR SAUCE

MUSHROOM LEEK CRESCENTS

GRAPE CAMBOZOLA ROLLS

FALAFEL BITES *with* TAHINI DIPPING SAUCE

STARTER

Choose one:

GREENS

Ontario butter blend, pickled pink onions, shallot vinaigrette

SOUP

Tomato, red pepper, basil crisps

LARGE PLATES

Choose one:

CHICKEN

Roasted breast of grain fed rosemary chicken, roasted parsnips, fingerlings, heirloom beets, white wine chicken jus, grilled lemon

PORK

Pistachio herb-crusting pork tenderloin, ricotta gnocci, goat cheese cream, haricots verts, jus, apple jam

SUSTAINABLE ARCTIC CHAR

Roasted heirloom carrots, beets, sunburst, majestic purple potato, cider butter, carrot crisps

SWEETS

ASSORTED PETIT FOURS

HORS D'OEUVRES

Choose three:

TUNA TARTARE

Jalapeno-ginger, wonton chips

SMOKED SALMON NORI ROLL *with* WASABI TOBIKO

POPCORN SHRIMP *with* TRUFFLE HONEY

YUKON GOLD FRITES *with* GARLIC AIOLI

BEEF CROSTINI

Sour dough crostini, seared beef, chipotle aioli, pickled onions, sprouts

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KOREAN FRIED CHICKEN

Boston lettuce cups, shiso leaves, pickled purple cabbage, kimchi aioli

STARTER

Choose one:

GREENS

Wedge Iceberg, creamy blue Benedictine, Berkshire hickory bacon, chives, blistered cherry tomatoes, brioche crumb

SOUP

Butter nut squash, Moroccan spiced carrot sprigs

LARGE PLATES

Choose one:

BEEF

Boneless red wine braised short rib, creamed polenta, roasted carrots

LAMB

Seared lamb sirloin, sweet-potato stack, herbed chimichurri, braised swiss chard, pickled stems

SUSTAINABLE SABLE FISH

Togarashi spiced BC sable fish, baby bok choy, edamame, shimeji mushrooms, carrots, ginger scented smoked bonito broth

SWEETS

Choose one:

STICKY TOFFEE PUDDING

Caramel sauce, cinnamon ice cream

VANILLA PANNA COTTA

Seasonal fruit compote

HORS D'OEUVRES

Choose three:

FIG *and* PROSCIUTTO ROLL

Mascarpone cheese, arugala

LOBSTER SLIDER

N.S. lobster claws and tails, herbed lemon aioli, brioche bun

SMASH

Avocado, radish slaw, pink peppercorn dust

CAPRESE SKEWERS

Cherry tomato, bocconcini, basil

TRUFFLE FRITES *with* MALT AIOLI

PASTRAMI STYLE CURED SALMON

Kraut, cave aged gruyere, pickled mustard seed aioli, pickle chip

STARTER

Choose one:

GREENS

Pear salad, oven roasted Forelle pears, crumbled stilton, roasted pear vinaigrette, bitter greens, candied pecans

SOUP

Roasted aromatic cauliflower, coconut coriander chutney

LARGE PLATES

Choose one:

BEEF

Seared beef tenderloin (bacon optional), garlic mashed Yukons, caramelized mushrooms, butter roasted Belgian beans, jus

LAMB

Aromatic braised lamb shanks, mushroom farro, crispy sage

SUSTAINABLE HALIBUT

Olive oil poached BC halibut, Hubbard squash puree, sautéed Brussels, pancetta dust, cashew crumb, Thai Chile vinaigrette

SWEETS

Choose one:

BROWNIE

Callebaut chocolate brownie, Tahitian vanilla ice cream, chocolate sauce

CRÈME BRULÉE

Maple syrup, burnt sugar

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