



Banquet Menu

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Our Catering team will work closely with you to curate the best suited food and beverage, and service style selections. We will consider all of the following elements: meeting and event type, agenda, contracted food and beverage minimum, guest flow, room capacities, and dietary considerations.

At Hotel X Toronto, our commitment to community and sustainability extends beyond our operations and into how we manage food resources. Each week, our Food & Beverage team donates surplus prepared meals to La Tablée des Chefs, a non-profit organization dedicated to reducing food insecurity and food waste. Through this partnership, we help ensure that nutritious meals reach individuals and families in need, while actively contributing to a more sustainable food system.



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BREAKFAST



Breakfast

Full Guest Count Required
Minimum 20 Guests

The X Continental

\$29/Guest

MIXED BERRY YOGURT PARFAIT GF VG

Mixed Berry Compote, Maple Lime Greek Yogurt, Puffed Granola

SMOKED SALMON PLATTER

Lemon, Capers, Pickled Onions
Sides: Sliced Cucumber, Tomato, Pickled Shallots

SELECTION OF MINI BREADS

Mini Pain Au Chocolat | Assorted Mini Bagels | GF Bagels | Earl Grey Tea Scone

BREAKFAST SPREADS

Cream Cheese | Seasonal Jam | Honey Butter



The X Signature Spread

\$38/Guest

MIXED BERRY YOGURT PARFAIT GF VG

Mixed Berry Compote, Maple Lime Greek Yogurt, Puffed Granola

BAKED GOODS

Mini Blueberry Muffin GF | Mini Chive Cheddar Scone | Mini Chocolate Chip Banana Bread

SELECTION OF MINI BREADS

Mini Pain Au Chocolat | Assorted Mini Bagels | GF Bagels | Earl Grey Tea Scone

BREAKFAST SPREADS

Cream Cheese | Seasonal Jam | Honey Butter

SMOKED SALMON PLATTER

Lemon, Capers, Pickled Onions
Sides: Sliced Cucumber, Tomato, Pickled Shallots

FRESH FRUIT PLATTER GF V

Assorted Seasonal Fruit

The Xcellence Breakfast

\$52/Guest

MIXED BERRY YOGURT PARFAIT GF VG

Mixed Berry Compote, Maple Lime Greek Yogurt, Puffed Granola

BAKED GOODS

Mini Blueberry Muffin GF | Mini Chive Cheddar Scone | Mini Chocolate Chip Banana Bread

SELECTION OF MINI BREADS

Mini Pain Au Chocolat | Assorted Mini Bagels | GF Bagels

BREAKFAST SPREADS

Cream Cheese | Seasonal Jam | Honey Butter

SMOKED SALMON PLATTER

Lemon, Capers, Pickled Onions
Sides: Sliced Cucumber, Tomato, Pickled Shallots

SCRAMBLED EGGS

With Chives

MAPLE BACON & TURKEY SAUSAGE

HASHBROWNS

FRESH FRUIT PLATTER GF V

Assorted Seasonal Fruit

Breakfast Add Ons

Minimum Order of 75% of Guest Count Required
Must Purchase Breakfast Package

Cold Items

MUFFINS Choose Two Mini Blueberry Muffin ^{GF} Mini Lemon Muffin Mini Chocolate Chip Banana Muffin	\$6/Guest
ENERGY BITE ^{GF} Dried Apple, Toasted Rolled Oats, Cinnamon, Date, Flax Seeds	\$5/Guest
BUTTER TARTS Sweet Crust, Butter Tart Filling	\$7/Guest
WHOLE FRUITS	\$7/Guest
EVERYTHING BAGEL With Cream Cheese	\$6/Guest
MIXED BERRY YOGURT PARFAIT ^{GF} ^{VG} Mixed Berry Compote, Maple Lime Greek Yogurt, Puffed Granola	\$7/Guest

Hot Items

FRENCH TOAST With Maple Syrup	\$12/Guest
SCRAMBLED EGGS With Chives	\$10/Guest
MAPLE BACON OR HALAL TURKEY SAUSAGE	\$11/Guest

SMOKED SALMON PLATTER \$11/Guest Lemon, Capers, Pickled Onions, <i>Sides:</i> Sliced Cucumber, Tomato, Pickled Shallots
ARTISANAL CHEESE BOARD \$19/Guest Smoked Cheddar, Sage Derby, Black Truffle, Gruyere, Irish Porter, Boursin Seasonal Jam [▼] Maple Nuts ^N [▼] Fresh Fig [▼] Dried Fruit [▼] Rosemary Parm Focaccia ^{VG} Sesame Seeds Crisps ^{VG}
THE CHARCUTERIE BOARD \$21/Guest Contains Small Amount of Dairy Prosciutto, Soppressata, Mortadella, Spanish Chorizo, Berkshire Ham Cerignola Olives [▼] Fermented Vegetables [▼] Mustard [▼] Baguette ^{VG} Sesame Seed Crisps ^{VG}
BANANA CHOCOLATE CHIP BREAD \$6/Guest

HASHBROWNS \$8/Guest
ALL CANADIAN PANCAKES \$11/Guest With Maple Syrup
BELGIAN WAFFLES \$13/Guest With Maple Syrup

Chef Live Stations

Minimum Order of 75% of Guest Count Required
Chef Fee \$150 per 50 Guests

EGGS BENEDICT STATION \$21/Guest Soft Poached Eggs, Butter Croissants, X Hollandaise Sauce <i>Choice of:</i> Bacon, Fire Roasted Mushrooms, Pan Flashed Spinach, Caramelized Onions	CUSTOM OMELETTE BAR \$19/Guest Egg white available Free Range Eggs, Smoked Bacon, Ham, Mushrooms, Peppers, Spinach, Caramelized Onions, Tomatoes, Cheddar, Feta
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Beverages

<i>Minimum 20 Guests Full Guest Count Required Can be added to any of the Breakfast & Day Breaks Packages</i>	All Day Unlimited	Per 2h Service
COFFEE & TEA Freshly Brewed Coffee & Selection of Specialty Teas <i>Add On: Assorted Flavoured Syrups, Cinnamon & Chocolate Toppings</i>	\$19/Guest	\$8/Guest
JUICES & SOFT DRINKS Assorted Selection	\$17/Guest	\$7/Guest
FRESHLY SQUEEZED JUICES Fresh Squeezed Orange & Grapefruit Juice		\$9/Guest
BOTTLED DRINKS Flat Water Sparkling Water Greenhouse Smoothies 300ml Greenhouse Cold-Pressed Juice 300ml		\$5/ Bottle \$6/ Bottle \$10/ Bottle \$12/ Bottle

DAY BREAKS



Break Packages & À La Carte

Minimum 20 Guest

The Signature Pause

Includes \$22 per Guest

- 4 Snacks

The X Pick me up

Includes \$30 per Guest

- 4 Snacks
- 1 Premium Snack Jar

The Refined Recharge

Includes \$40 per Guest

- 4 Snacks
- 2 Premium Snack Jars

Snacks

MINI MUFFINS \$6/Each
Choose Two
Blueberry Muffin GF | Pumpkin Muffin V
Banana Chocolate Chip Muffin | Lemon Muffin

MINI SCONES \$6/Each
Includes
Earl Grey Tea Scone | Chive Cheddar Scone

FRESH MINI COOKIES \$6/Each
Includes
Brownie Cookie | X Sugar Cookie

FRESH MINI CROISSANTS \$8/Each
Includes
Butter | Almond

Premium Snack Jars

ENERGY BITES JAR GF V \$7/Each
Dried Apple, Date, Oats, Cinnamon, Flax Seeds, Maple Syrup, Coconut

CAJUN MIX TIN N VG \$8/Each
Praline Peanuts, BBQ Peanuts, Sesame Sticks, Hot Cajun Sticks, Almonds

SPICED NUT MIX TIN N VG \$8/Each
Walnut, Cashew, Almond, Pumpkin Seeds, Sunflower Seeds, Cayenne

MACARONS N VG \$7/Each
Assorted Varieties

RASPBERRY TART VG \$6/Each
Vanilla Crust, Vanilla Pastry Cream, Hibiscus Gel, Ruby Crunch, Raspberry

PASSION FRUIT TART VG \$6/Each
Salted Caramel, Kalamansi Citrus Cremeux, Passion Fruit Cream, Crisp Pearls

CRÈME BRÛLÉE DONUT VG \$6/Each
Vanilla Pastry Cream, Caramelized Sugar

YUZU MERINGUE \$6/Each
Pretzel Crust, Yuzu Curd, Italian Meringue, Microgreen

YOGURT PARFAIT JAR GF VG \$9/Each
Tropical Yogurt, Banana Passion Fruit Compote, Vanilla Lime Greek Yogurt Mix, Yuzu Wild Rice Crunch

Strawberry Yogurt, Wild Strawberry Compote, Vanilla Lime Greek Yogurt, Cranberry Granola

TRAIL MIX JAR VG \$10/Each
Pretzel Balls, Dried Cranberry, Seed Clusters, 55% Dark Chocolate

CHOCOLATE BITES GF V \$6/Each
Chocolate Dense Cake, Chocolate Crunch

FRESH FRUIT CUP GF V \$7/Each
Seasonal Fruits

CRUDITÉ CUP GF V \$7/Each
Hummus

FLAVOURED POPCORN VG \$7/Each
Truffle Herb or Red Cherry Popcorn

VEGGIE CHIPS GF V \$8/Each

TWIGZ HERB GARLIC VG \$8/Each
Pretzel Sticks Pastry

CANDY MIX JAR GF \$10/Each
Gummy Bears, Gummy Poppers, Swedish Berries

CHOCOLATE CRUNCH JAR VG 10/Each
Cacao Nib Crunch, Ruby Rice Krispie Crunch, Yuzu Wild Rice Crunch

FRUITS & NUTS JAR N VG \$10/Each
Caramels, Yogurt Cranberries, Chocolate Peanuts

LUNCH



Buffet Lunch

Full Guest Count Required
Minimum 20 Guests

X Handheld Classics

Includes	2 Salads 3 Sandwiches Selections	2 Desserts & Fruit Platter
\$58 per Guest		
Boxed Sandwich	1 Sandwich Selection - Mixed Green Salad	Nut Free Trail Mix
\$48 per Guest		

The Curated Classic Buffet Lunch

Includes	- Tuscan Milk Bread 2 Salads 1 Starch	1 Vegetable 2 Proteins 2 Desserts & Fruit Platter
\$69 per Guest		

The X Indulgence Buffet Lunch

Includes	- Tuscan Milk Bread 1 Soup 2 Salads 1 Starch	2 Vegetables 2 Proteins 2 Desserts & Fruit Platter
\$78 per Guest		

Bento Box

\$40 per Guest	Vegetarian Bento Box (12 assorted pieces)
\$50 per Guest	Pescatarian Bento Box (12 assorted pieces)

Seasonal Soups

ROASTED SQUASH & COCONUT **VG**
❄️ Fall ❄️ Winter
Lemongrass Ginger Broth, Crispy Pakora, Cilantro Crema, Sour Apple, Chive Sticks, Cilantro Sprouts

CHICKEN NOODLE
❄️ Fall ❄️ Winter
Vegetables Medley, Crispy Shallots, Herbs

GOLDEN GAZPACHO **V**
❄️ Spring ☀️ Summer
Tomato, Beet, Celery, Fennel, Caramelized Garlic, Saffron, Compressed Cucumber, Coconut Yogurt, Thai Basil, Chili Oil, Crispy Leeks

CREAM OF CORN **VG**
❄️ Spring ☀️ Summer
Corn Crisp, Pickled Jalapeño, Smoked Crema, Cilantro

Salads

MEZE CHOPPED **VG**
Romaine, Treviso, Frisee, Napa Cabbage, Roasted Cauliflower, Quinoa, Cucumber, Green Olive, Pomegranate, Raisins, Onion, Chilli, Green Shug Dressing, Turmeric Tourn Drizzle, Dukkah, Halloumi, Pita Chips

RASA CHOPPED **GF VG**
Kale, Napa Cabbage, Quinoa, Cucumbers, Tomatoes, Peppers, Grapes, Mint, Parsley, Red Wine Vinaigrette, Jalapeño Feta, Crumbled Feta, Harissa Chickpeas, Sumac

FATTOUSH **VG**
Romaine, Arugula, Quinoa, Cucumber, Tomatoes, Peppers, Pickled Onion, Mint, Parsley, Beet Hummus, Pepperoncini Dressing, Feta, Pita Crisps, Sumac

TRUFFLE WALDORF **N VG**
Romaine, Apple, Grapes, Heirloom Carrot, Pickled Squash, Watermelon Radish, Green Goddess, Truffle Dressing, Maple Pecans, Crispy Onion, Ricotta Salata

HEIRLOOM BEET **N VG**
Heirloom Beets, Avocado Cotija Cheese, Grapefruit Segments, Chimichurri, 100k Greens, Maple Pecans, Crispy Jalapeños, Honey Garlic, Sherry Vinaigrette

CAESAR 2.0
Romaine, Charred Savoy, Black Kale, Jalapeño Caesar Dressing, Smoked Bacon, Sundried Tomato, Cured Egg Yolk, Parmesan Crisps, Brioche Croutons, Grana Padano, Chives

Sandwich Selections

3 Pieces Per Guest

CHICKEN CAESAR WRAP

Crispy Chicken, Baby Gem Romaine, Jalapeño Caesar Dressing, Confit Tomato, Grana Padano

TURKEY CLUB

House Smoked Turkey, Bacon, Cheddar, Avocado, Iceberg, Tomato, Garlic Aioli, Pan Au Lait

PEPPERCORN ROAST BEEF

Cheddar, Caramelized Onion, Arugula, Pepper Relish, Mustard Aioli, Brioche Bun

FALAFEL WRAP

Beet Hummus, Garlic Sauce, Arugula, Eggplant, Tabbouleh, Harissa Hot Sauce

CROQUE MONSIEUR

Smoked Virginia Ham, Gruyere, Truffle Mustard, Arugula, Pickles, Butter Croissant

BOXED SANDWICH

Full Size Sandwich

One Sandwich Selection, Mixed Green Salad, Freshly Baked Cookie



MR. SOPRANO

Mortadella, Spicy Salami, Provolone, Mustard Aioli, Demi Baguette

SHRIMP PO BOY

Shrimp Salad, Old Bay Aioli, Celery, Dill, Shaved Iceberg, Pomme Frites, Buttered Brioche

SPICY TUNA

Albacore, Avocado, Scallion, Arugula, Crispy Jalapeño, Sriracha Aioli, Grilled Flatbread

LOX & CREAM CHEESE

Smoked Salmon, Chive Cream Cheese, Cucumber, Pickled Onion, Everything Bagel

TRUFFLE EGG

Egg Salad, Truffle Aioli, Chives, Dill, Crispy Shallots, Buttered Brioche

Starches

TRUFFLE GNUDI

Truffle Ricotta, Wild Mushrooms, Sunflower Pesto, Black Truffle Sauce, Mushroom Soil, Crispy Cheese, Pea Shoots

CACIO RAVIOLI

Brown Butter, Spicy Pomodoro, Olive Peperonata, Lemon Herb Gremolata, Arugula Sprouts, Parmesan

PESTO CAVATELLI

Pesto Cream, Zucchini, Asparagus, Peas, Sundried Tomato, Pickled Chilies, Ricotta Salata, Pistachios, Microgreens

SPICY RIGATONI

Pomodoro, Vodka Parmesan Cream, Preserved Chili, Grana Padano, Chives, Basil Sprouts

WILD MUSHROOM RISOTTO

Maitake, Shitake, Oyster, Cremini, Truffle Puree, Mushroom Stock, Parsley, Chives, Parmesan

SMASHED POTATOES

Herb Grainy Mustard, Caramelized Onions, Dill, Parsley, Chives, Crispy Jalapeños
On The Side: Truffle Aioli

KIMCHI FRIED RICE

Caramelized Onions, Wild Mushrooms, Vegetables, Fried Egg, Crispy Rice, Cilantro, Scallions

POMME PURÉE

Yukon Potato, Caramelized Garlic, Truffle Oil, Chives, Crispy Onion

CREAMY POLENTA

Schmaltz, Cheddar, Buttermilk, Mole Popcorn, Crackling, Chives

Vegetables

SNOW PEA LEAVES

Garlic Oil, Shiro Dashi, Chili Garlic Crunch, Toasted Sesame

GRILLED BROCCOLINI

Olive Oil, Lemon, Chermoula Tahini, Pumpkin Seed Romesco, Crispy Onion

SHAWARMA CAULIFLOWER

Beet Hummus, Labneh, Chimichurri, Pickled Shallots, Spicy Pistachios Dukkah

GRILLED ASPARAGUS

Brown Butter Hollandaise, Lemon, Chilli Relish, Crispy Onion, Microgreens

GRILLED VEGETABLES

Shallot Dressing, Herb Goat Cheese Mousse, Balsamic, Leek Hay

MARINATED ZUCCHINI & EGGPLANT

Herb Oil, Lemon, Pumpkin Seed Romesco, Basil Puree, Crispy Jalapeño

XO GREEN BEANS

Szechuan Sauce, Chilli Garlic Crunch, Toasted Sesame

STREET CORN SALAD

Chili Garlic Butter, Smoked Crema, Avocado Salsa Verde, Cotija, Cilantro, Mole Crisp

Proteins

CHICKEN BREAST GF DF
Herb Mustard, Charred Lemon, Chilli Relish,
Herb Salad, Chimichurri
On The Side: Truffle Aioli

JERK CHICKEN GF DF
Jerk Coconut Sauce, Pineapple Relish, Heirloom
Slaw

PIRI PIRI CHICKEN GF
Yuzu Buffalo Sauce, Chimichurri, Heirloom
Slaw

KALBI SHORT RIB GF DF
Peppercorn Jus, Horseradish Mustard,
Heirloom Slaw

MIAMI RIBS DF
Korean BBQ, Sesame Snap Brittle, Heirloom
Slaw

TEXAS BRISKET GF DF
Ballpark Mustard, Salt, Black Pepper, Cherry
Wood Smoke *On The Side:* X BBQ Sauce,
Horseradish Mustard, Crispy Onions

ANCHO SALMON GF DF
Mole Negra, Herb Salad

SMOKED TROUT GF DF
Served Room Temperature
Mustard Sauce, Fresh Dill, Charred Lemon,
Pickled Shallot *On The Side:* Green Goddess

Premium Proteins

PRIME STRIPLOIN GF +\$10
X Spice Rub, Peppercorn Jus, Chimichurri

GRILLED BRANZINO GF DF +\$10
Smoked Tahini, Chermoula, Olive Peperonata,
Heirloom, Herb Slaw

BEEF TENDERLOIN GF +\$15
Black Truffle Jus, Horseradish Mustard

MISO BLACK COD GF +\$15
Sake Miso Sauce, Heirloom Herb Slaw

Veg Options

EGGPLANT PARMESAN VG
Panko Breaded, Pomodoro, Mozzarella,
Grana Padano, Chilli Relish, Basil Sprout

CAULIFLOWER AL PASTOR V
Impossible Chorizo, Hominy Succotash,
Red Pepper Puree, Avocado Salsa Verde,
Heirloom Slaw, Mole Crisps

VEGETABLE TAGINE V
Squash, Cauliflower, Sweet Potato, Gai Lan,
Peas, Chickpeas, Jasmine Rice, Puffed Wild
Rice, Herb Salad





Desserts

- CHEESECAKE LOLLIPOP** VG
Strawberry Cheesecake, Ruby Chocolate Glaze, Rice Krispies

FUDGE BROWNIE VG
Salted Caramel, Cocoa Nib

YUZU MERINGUE VG
Pretzel Crust, Yuzu Curd, Italian Meringue, Microgreen

RASPBERRY TART VG
Vanilla Crust, Vanilla Pastry Cream, Hibiscus Gel, Ruby Crunch, Raspberry

BABKA BITE VG
Challah Dough, 70% Chocolate Spread

CRÈME BRÛLÉE DONUT VG
Vanilla Pastry Cream, Caramelized Sugar
- PEANUT BUTTER CUP** GF VG N
Peanut Cacao Nib Crunch, Peanut Butter, Salted Caramel Chantilly

EXOTIC MERINGUE GF V
Tropical Fruit Gel, Lemon Grass Infused Cantaloupe, Coconut Chip, Microgreen

BOSTON CREAM DONUT VG
Vanilla Custard, Chocolate Glaze

PASSION FRUIT TART VG
Salted Caramel, Kalamansi Citrus Cremeux, Passion Fruit Cream, Crisp Pearls

DUBAI CHOCOLATE CUP VG N
Kataifi Crunch, 70% Chocolate Ganache, Pistachio Cream, Gold Flakes

CHOCOLATE BITES GF V
Chocolate Dense Cake, Chocolate Crunch

Beverages

Minimum 20 Guests | Full Guest Count Required

	All Day Unlimited	Per 2h Service
COFFEE & TEA Freshly Brewed Coffee & Selection of Specialty Teas <i>Add On: Assorted Flavoured Syrups, Cinnamon & Chocolate Toppings</i>	\$19/Guest \$12/Guest	\$8/Guest \$4/Guest
JUICES & SOFT DRINKS Assorted Selection	\$17/Guest	\$7/Guest
FRESHLY SQUEEZED JUICES Fresh Squeezed Orange & Grapefruit Juice		\$9/Guest
BOTTLED DRINKS Flat Water Sparkling Water Greenhouse Smoothies 300ml Greenhouse Cold-Pressed Juice 300ml		\$5/Bottle \$6/Bottle \$10/Bottle \$12/Bottle

PASSED APPETIZERS



Appetizers

🔥 Served Warm ❄️ Served Cold / Room Temperature
Minimum Order of 75% of Guest Count Required per Selection

From Soil

GREEN PAPAYA ROLL GF V ❄️ \$72/Dozen
Marinated Vegetables, Avocado, Citrus
Ponzu, Crispy Shallot

BEET ARANCINI VG 🔥 \$75/Dozen
Red Beet Risotto, Herb Goat Cheese, Pickled
Golden Beet, Balsamic

SOUP DUMPLING VG 🔥 \$75/Dozen
French Onion, Gruyere, Mozzarella, Pickled
Shallot, Apple Cider, Parmesan

VEGETABLE PAKORA GF V 🔥 \$75/Dozen
Sweet Potato, Squash, Onion, Carrot, Leek,
Chermoula, Tahini, Tamarind Chutney,
Micro Cilantro, Micro Mint

TOMATO TOAST VG ❄️ \$72/Dozen
Stracciatella, Chili Relish, Manchego, Basil
Sprouts, Sea Salt, Sourdough

CAPPELETTI SPOON VG N 🔥 \$75/Dozen
Goat Ricotta, Miso Squash Butter,
Chimichurri, Pickled Chilli, Maple Pecans

UMAMI GYOZA DF VG 🔥 \$75/Dozen
Mushroom, Kimchi, Tofu, Yuzu Kosho Aioli,
Ginger Scallion, Ponzu, Micro Basil

MUSHROOM FLATBREAD VG 🔥 \$75/Dozen
Truffle Goat Cheese, Caramelized Onion,
Sunflower Pesto, Truffle Honey, Parmesan

From Land

CHAR SIU CHICKEN GF 🔥 \$75/Dozen
Smoked Tahini, Char Siu Honey, Chili Relish,
Toasted Sesame, Scallion Curls

CHICKEN MAC SLIDER 🔥 \$75/Dozen
American Cheddar, Bacon Jam, X Sauce,
Iceberg, Spicy Pickle, Seed Brioche

PEKING DUCK BREAST 🔥 \$78/Dozen
Ginger Scallion Pancake, Black Garlic Aioli,
Banh Mi Slaw, Sambal Hoisin, Cilantro

PRIME BEEF SLIDER 🔥 \$85/Dozen
Brie De Meaux, Onion Jam, Truffle Sauce,
Spicy Pickle, Arugula, Seed Brioche

STEAK FRIES GF 🔥 \$83/Dozen
Traditional Beef Tartare, Sauce Gribiche,
Fresh Black Truffle, Potato Pavé, Chive

LAMB WONTON 🔥 \$85/Dozen
Lamb Curry, Vindaloo Sauce, Cilantro
Crema, Pineapple Relish, Scallion, Mint

LAMB LOLLIPOPS GF DF N 🔥 \$100/Dozen
Rack Of Lamb, Herb Garlic, Sherry Caviar,
Mustard Sauce, Maple Pecans, Mint

From Water

JERK GRILLED SHRIMP GF ❄️ \$74/Dozen
Green Coconut Sauce, Smoked Crema,
Pepper Relish, Toasted Coconut, Crispy Taro

SHRIMP TOAST DF 🔥 \$82/Dozen
XO Scallop, Ginger Scallion, Sambal Hoisin,
Kewpie, Thai Basil, Cilantro, Fry Bread

FISH FILET 🔥 \$82/Dozen
Seabass Tempura, Sauce Gribiche, American
Cheddar, Iceberg, Pepper Relish, Ink Brioche

TORO TUNA TACO DF ❄️ \$85/Dozen
Yuzu Miso Soy, Avocado Puree, Scotch
Bonnet Salsa, Black Garlic Aioli, Wonton,
Shiso

LOBSTER SPOON GF ❄️ \$100/Dozen
Lemon, Brown Butter Hollandaise, Chilli
Relish, Quinoa Togarashi, Chives



Desserts

CHOCOLATE BITES GF V ✱ \$58/Dozen
Chocolate Dense Cake, Chocolate Crunch

RASPBERRY TART VG ✱ \$58/Dozen
Vanilla Crust, Vanilla Pastry Cream, Hibiscus Gel, Ruby Crunch, Raspberry

PASSION FRUIT TART VG ✱ \$58/Dozen
Salted Caramel, Kalamansi Citrus Cremeux, Passion Fruit Cream, Crisp Pearls

EXOTIC MERINGUE GF V ✱ \$61/Dozen
Tropical Fruit Gel, Lemon Grass Infused Cantaloupe, Coconut Chip, Microgreen

FUDGE BROWNIE VG ✱ \$61/Dozen
Salted Caramel, Cocoa Nib

BABKA BITE VG ✱ \$61/Dozen
Challah Dough, 70% Chocolate Spread

YUZU MERINGUE VG ✱ \$63/Dozen
Pretzel Crust, Yuzu Curd, Italian Meringue, Microgreen

CRÈME BRÛLÉE DONUT VG ✱ \$63/Dozen
Vanilla Pastry Cream, Caramelized Sugar

BOSTON CREAM DONUT VG ✱ \$63/Dozen
Vanilla Custard, Chocolate Glaze

CHEESECAKE LOLLIPOP VG ✱ \$63/Dozen
Strawberry Cheesecake, Ruby Chocolate Glaze, Rice Krispies

PEANUT BUTTER CUP GF VG N ✱ \$63/Dozen
Peanut Cacao Nib Crunch, Peanut Butter, Salted Caramel Chantilly

DUBAI CHOCOLATE CUP VG N ✱ \$63/Dozen
Kataifi Crunch, 70% Chocolate Ganache, Pistachio Cream, Gold Flakes



Interactive Roaming Dessert Bar

\$22/Guest

Choose 4
Select from Desserts on Page 15

Platter Xperience

No Chef Fee Required
A Refined Selection of Premium Cheeses, Charcuterie, and Seasonal Accompaniments.

Grazing Platters

All 3 \$48/Guest

ARTISANAL CHEESE BOARD \$19/Guest
Smoked Cheddar, Sage Derby, Black Truffle, Gruyere, Irish Porter, Boursin | Seasonal Jam [▼] | Maple Nuts [Ⓝ] [▼] | Fresh Fig [▼] | Dried Fruit [▼] | Rosemary Parm Focaccia [▼] ^{VG} | Sesame Seeds Crisps ^{VG}

THE CHARCUTERIE BOARD \$21/Guest
Contains Small Amount of Dairy
Prosciutto, Soppressata, Mortadella, Spanish Chorizo, Berkshire Ham | Cerignola Olives [▼] | Fermented Vegetables [▼] | Mustard [▼] | Baguette ^{VG} | Sesame Seed Crisps [▼] ^{VG}

CRUDITÉ & SIGNATURE DIPS \$18/Guest
Babaghanoush (Olive Oil, Fig Jam, Pecans) [Ⓝ] | Pimento Cheese (Olive Oil, Pickled Chilies) | Beet Hummus (Olive Oil, Za’atar) Za’atar Pita | Seasonal Vegetable & Chips

Sushi Platters

Deluxe \$25/Guest
Premium \$45/Guest

DELUXE
Red Fire Dragon, Cali Rol, Spicy Tuna, Avocado Cucumber [▼] ^{VG}, Vegan Cali [▼] , Tuna & Salmon Nigiri & Sashimi

PREMIUM
Deluxe Selections Included
Red Fire Dragon, Classic Cali Rol, Spicy Tuna,Avocado Cucumber [▼] ^{VG}, Vegan Cali [▼] , Lady Dynamite, Spicy Hamachi Roll, Tuna, Salmon Hamachi, Hotate, Otoro, Bluefin Nigiri & Sashimi

Live Food Stations

Minimum 50 Guests | Max. Station Serve Time: 2 Hours
Minimum Chef Fee: \$150 per 100 Guests

Raw Bar

10 Day Pre-Order Required

Choose 2 for \$30/Guest
Choose 3 for \$40/Guest

PREMIUM OYSTERS ^{GF} ^{DF}

2 Pieces per Guest
Shucker Required | Subject to Availability
Champs Mignonette, X Hot Sauce, Lemon, Horseradish

SHRIMP COCKTAIL ^{GF} ^{DF}

Tobasco, Herbs, Bloody Mary Sauce, Lemon, Horseradish

LOBSTER ROLL

Power Required
East Coast Lobster, Brown Butter Aioli, Lemon, Chives, Sea Salt, Old Bay Brioche

Sushi Bar

5 Pieces per Guest

Deluxe \$30/Guest
Premium \$50/Guest

DELUXE

Red Fire Dragon, Spicy Salmon Roll Topped Torched Salmon, Spicy Japanese Mayo, Unagi Sauce, Scallion
Classic Cali Roll, Crab Stick, Avocado, Cucumber, Spicy Kewpie
Spicy Tuna Ahi, Spicy Japanese Mayo, Chili
Avocado Cucumber [▼] ^{VG}, Cucumber, Avocado
Vegan Cali [▼] , Carrot, Tofu, Avocado, Cucumber, Topped with Inari
Nigiri & Sashimi, Tuna, Salmon

PREMIUM

Deluxe Selections Included
Lady Dynamite, Shrimp Tempura, Avocado Roll, Topped With Hotate, Torched With Garlic Mayo
Spicy Hamachi Roll, Yellowtail, Chili, Furikake, Sesame
Nigiri & Sashimi, Hamachi, Hotate, Otoro, Bluefin

Dumplings

1 Piece per Guest

Choose 2 for \$20/Guest

CHICKEN POTSTICKER ^{DF}

Ginger, Garlic, Gochujang, Maitake, Citrus Ponzu, Chili Oil, Scallion, Cilantro Sprouts

SHANGHAI XO ^{DF}

Berkshire Pork, Shrimp, Sesame, Ginger, Chilli Garlic Vinegar, Scallion, Cilantro Sprouts

UMAMI GYOZA ^{DF}

Mushroom, Kimchi, Tofu, Yuzu Kosho Aioli, Ginger Scallion, Ponzu, Thai Basil

LOBSTER SHUMAI ^{DF} +\$5

Scallop, Black Truffle, Shiro Dashi Hollandaise, Chili Relish, Chive Oil, Basil, Purple Shiso



Live Food Stations

Minimum 50 Guests / Max. Station Serve Time: 2 Hours

Minimum Chef Fee: \$150 per 100 Guests

Salad Bar

Choose 2 for \$32/Guest

MEZE CHOPPED VG \$16/Guest
Romaine, Treviso, Frisee, Napa Cabbage, Roasted Cauliflower, Quinoa, Cucumber, Green Olive, Pomegranate, Raisins, Onion, Chilli, Green Shug Dressing, Turmeric Tourn Drizzle, Dukkah, Halloumi, Pita Chips

RASA CHOPPED GF VG \$16/Guest
Kale, Napa Cabbage, Quinoa, Cucumbers, Tomatoes, Peppers, Grapes, Mint, Parsley, Red Wine Vinaigrette, Jalapeño Feta, Crumbled Feta, Harissa Chickpeas, Sumac

HEIRLOOM BEET VG N \$18/Guest
Heirloom Beets, Avocado Cotija Cheese, Grapefruit Segments, Chimichurri, 100k Greens, Maple Pecans, Crispy Jalapeños, Honey Garlic, Sherry Vinaigrette

CAESAR 2.0 \$18/Guest
Romaine, Charred Savoy, Black Kale, Jalapeño Caesar Dressing, Smoked Bacon, Sundried Tomato, Cured Egg Yolk, Parmesan Crisps, Brioche Croutons, Grana Padano, Chives

TRUFFLE WALDORF VG N \$18/Guest
Romaine, Apple, Grapes, Heirloom Carrot, Pickled Squash, Watermelon Radish, Green Goddess, Truffle Dressing, Maple Pecans, Crispy Onion, Ricotta Salata

FATTOUSH VG \$18/Guest
Romaine, Arugula, Quinoa, Cucumber, Tomatoes, Peppers, Pickled Onion, Mint, Parsley, Beet Hummus, Pepperoncini Dressing, Feta, Pita Crisps, Sumac

Jerusalem

Choose 2 for \$36/Guest

SPICY FALAFEL DF V \$20/Guest
Chickpea Hummus, Sweet & Sour Eggplant, Pickled Turmeric Cauliflower, Quinoa Tabbouleh, X Hot Sauce, Garlic Sauce, Crispy Black Lentils, Za’atar Flatbread

CHICKEN SHAWARMA \$22/Guest
Chickpea Hummus, Sweet & Sour Eggplant, Pickled Turmeric Cauliflower, Quinoa Tabbouleh, X Hot Sauce, Garlic Sauce, Herb Tahini, Crispy Black Lentils, Za’atar Flatbread

LAMB SHAWARMA \$24/Guest
Chickpea Hummus, Sweet & Sour Eggplant, Pickled Turmeric Cauliflower, Quinoa Tabbouleh, X Hot Sauce, Garlic Sauce, Herb Tahini, Crispy Black Lentils, Za’atar Flatbread

Pasta Bar

Choose 2 for \$34/Guest

Gluten Free Option Available

TRUFFLE GNUDI VG \$18/Guest
Truffle Ricotta, Wild Mushrooms, Sunflower Pesto, Black Truffle Sauce, Mushroom Soil, Crispy Cheese, Pea Shoots

PESTO CAVATELLI VG N \$18/Guest
Pesto Cream, Zucchini, Asparagus, Peas, Sundried Tomato, Pickled Chilies, Ricotta Salata, Pistachios, Microgreens

CACIO RAVIOLI VG \$18/Guest
Brown Butter, Spicy Pomodoro, Olive Peperonata, Lemon Herb Gremolata, Arugula Sprouts, Parmesan

SPICY RIGATONI VG \$18/Guest
Pomodoro, Vodka Parmesan Cream, Preserved Chili, Grana Padano, Chives, Basil Sprouts

Taco Bar

Choose 2 for \$34/Guest

CHICKEN TINGA \$16/Guest
Refried Beans, Pickled Cabbage, Hot Sauce, Smoked Crema, Scallions, Mole Crisps, Cilantro Sprouts

PORK AL PASTOR \$16/Guest
Roasted Pork Belly, Pineapple Relish, Cilantro Crema, Pickled Onion, Hot Sauce, Scallions, Basil

BAJA PESCADO DF \$20/Guest
Deep Fryer Required
Beer Battered Sea Bass, Pickled Cabbage, X Sauce, Avocado Salsa Verde, Mole Negra, Scallions, Crispy Jalapeños, Cilantro Sprouts

BULGOGI STEAK \$22/Guest
Korean BBQ, X Cheese Sauce, Iceberg, Cilantro Crema, Kimchi Slaw, Scallions, Basil, Crispy Onions

Vegetarian/Vegan Option

PULLED MUSHROOM VG
With Chosen Taco Option

Live Food Stations

Minimum 50 Guests | Max. Station Serve Time: 2 Hours

Minimum Chef Fee: \$150 per 100 Guests

Burger Bar

WAGYU SMASH BURGER 4oz

Wagyu Beef Patty, Griddled Onions, American Cheddar, X Sauce, Pickles, Pepper Relish, Iceberg, Pomme Frites, Potato Bun

Vegetarian Option Available

MUSHROOM BURGER VG

Griddled Onions, Vegan Cheese, Mustard Sauce, Chilli Relish, Iceberg, Pickles, Potato Bun

Handhelds

PORK BELLY BAO DF

\$22/Guest

Korean BBQ, Banh Mi Slaw, Yuzu Kosho Aioli, Pickles, Crispy Onions, Sesame, Cilantro, Steamed Bao

PLATINUM PRIME RIB

\$32/Guest

Gruyère Brioche, Peppercorn Jus, Horseradish Mustard Aioli, Arugula, Caramelized Onion
On the Side: Pickle Spears

ADD ON SIDES

TRUFFLE KETCHUP CHIPS

+\$5/Guest

SOUTHWEST SLAW GF VG

+\$5/Guest

Waffle Fries

+\$6/Guest

SHOESTRING FRIES

+\$7/Guest

NASHVILLE HOT CHICKEN

\$22/Guest

Fried Chicken, Yuzu Buffalo Butter, Southwest Slaw, Miso Ranch, Pickles, Sesame Brioche

Vegetarian/Vegan Option Available

VEGAN MAC BAO N V

Vegan Patty, Caramelized Onions, Mustard, Iceberg, Tomato, Spicy Pickles, Crispy Onions, Beet Steam Bun

Carving Block

Power Required

PIRI PIRI CHICKEN GF

\$28/Guest

Yuzu Buffalo Butter, Cheddar Schmaltz Polenta, Snow Pea Leaves, Heirloom Carrots, Chicken Jus, Herb Slaw

CITRUS HERB CHICKEN GF

\$28/Guest

Pomme Puree, Ninja Radish, Wild Mushroom, Heirloom Carrot, Truffle Jus, Heirloom Herb Slaw

PRIME SHORT RIB GF DF

\$30/Guest

Kalbi Marinated, Squash Puree, Broccolini, Ninja Radish, Peppercorn Jus, Herb Slaw

From The Sea

BANGKOK BOWL DF

\$32/Guest

Seed Crusted Tuna, Flash Fry Calamari, Green Papaya Slaw, Yuzu Kosho Aioli, Miso Dressing, Crispy Rice, Ponzu, Basil, Cilantro

ANCHO SALMON GF

\$34/Guest

Corn Poblano Puree, Caulini, Snow Pea Leaves, Mole Negra, Herb Slaw, Crispy Spiced Hominy

PRIME STRIPLOIN GF

\$35/Guest

Cauliflower Fondue, Caulini, Sweet Potato, Peppercorn Jus, Herb Slaw

BEEF TENDERLOIN GF

\$42/Guest

Pomme Puree, Asparagus, Wild Mushrooms, Onion Jam, Chimichurri, Truffle Jus, Herb Salad

GRILLED BRANZINO GF DF

\$38/Guest

Smoked Tahini, Greek Potato, Chermoula, Olive Peperonata, Arugula, Crispy Quinoa

MISO BLACK COD GF

\$44/Guest

Squash Puree, Ginger Scallion Rice, Snow Pea Leaves, Sake Sauce, Crispy Wild Rice, Herb Slaw

Vegetarian/Vegan Option for From The Sea & Carving Block

EGGPLANT PARMESAN VG

Panko Breaded, Pomodoro, Mozzarella, Grana Padano, Chilli Relish, Basil Sprout

CHARRED CABBAGE GF N V

Ajo Blanco, Crispy Wild Mushroom, Chili Relish, Aleppo Pepper Glaze, Herb Chili Salad, Toasted Marcona Almond

VEGETABLE CURRY GF VG

Squash, Cauliflower, Sweet Potato, Gai Lan, Peas, Chickpeas, Forbidden Rice, Crispy Wild Rice, Herb Salad

CAULIFLOWER AL PASTOR GF V

Impossible Chorizo, Hominy Succotash, Red Pepper Puree, Avocado Salsa Verde, Heirloom Slaw, Mole Crisps

Live Dessert Stations

Minimum Order of 75% of Guest Count Required | Max. Station Serve Time: 2 Hours

Night At The Movies \$24/Guest

NITROGEN CARAMEL CORN GF VG

CHICAGO MIX POPCORN GF VG

WARM COOKIES VG
Ginger Molasses, Salted Caramel, Triple Chocolate

WAFFLES & ICE CREAM VG
Belgian Waffles, Vanilla Ice Cream, Salted Caramel

CHOCOLATE PRETZELS VG
Yuzu Chocolate, Salty Pretzels

Pie Bar \$26/Guest

SASKATOON BERRY VG
Vanilla Crust, Saskatoon Compote, Earl Grey Tea Chantilly

APPLE CRUMBLE VG
Sweet Crust, Ontario Apples, Oat Crumble

BANANA COCONUT VG
Vanilla Crust, Banana Compote, Coconut Whipped Cream, Toasted Coconut

MAPLE PECAN N VG
Sweet Crust, Toasted Pecan, Maple Syrup

Ice Ice Baby \$28/Guest

LIVE NITROGEN SNOW CAKES VG
Cookie Dough Cake, Confetti Cake, Vanilla Nitrogen Snow

SAUCES & TOPPINGS
Ruby Chocolate Rice Krispies, Assorted Gummies

VANILLA CHOCOLATE CHIP SANDWICH VG
Vanilla Ice Cream, Chocolate Chip Cookie, Milk Chocolate Glaze

While In Paris \$30/Guest

FRENCH CHEESE BOARD N VG
Assorted French Cheese, Sesame Seed Crisps, Wildflower Honey, Spiced Nuts, Grapes

MACARONS GF N VG
Vanilla, Chocolate, Lemon

PARISIAN FLAN VG
Sweet Crust, Madagascar Vanilla, Gold Flakes

RASPBERRY TART VG
Vanilla Crust, Vanilla Pastry Cream, Hibiscus Gel, Ruby Crunch, Raspberry

CRÈME BRÛLÉE DONUT VG
Vanilla Pastry Cream, Caramelized Sugar

YUZU MERINGUE VERRINE VG
Pretzel Crust, Yuzu Curd, Italian Meringue, Microgreen

The Canadian \$30/Guest

SASKATOON BERRY VG
Vanilla Crust, Saskatoon Compote, Earl Grey Tea Chantilly

FLAPPER TART VG
Graham Cracker, Vanilla Custard, Torched Meringue

BEAVERTAILS
Salted Caramel, Marshmallows

MAPLE PECAN TART N VG
Sweet Crust, Toasted Pecan, Maple Syrup

NANAIMO BAR VG
Chocolate Ganache, Shredded Coconut, Vanilla Icing, White Chocolate Blossom

MOOSEHUNTERS COOKIE VG
Red Chocolate Maple Leaf

Interactive Roaming Dessert Bar \$22/Guest

Choose 4
Select from Desserts on Page 15

DINNER



Buffet Dinner

Build your Custom Buffet Dinner

Minimum 20 Guests

Served with Tuscan Milk Bread with Whipped Butter, Black Salt & EVOO

The Evening Edit

- Includes
\$85 per Guest

 - 2 Salads
 - 2 Starches/
Vegetables
 - 2 Proteins
- 1 Dessert
 - Fruit Platter
 - Coffee & Tea

The X Supper Club

- Includes
\$105 per Guest

 - 2 Salads
 - 3 Starches/
Vegetables
 - 2 Proteins
- 2 Desserts
 - Fruit Platter
 - Coffee & Tea

The Grand Table

- Includes
\$125 per Guest

 - 2 Soups/Salads
 - 2 Starches
 - 2 Vegetables
 - 1 Protein
- 1 Premium Protein
 - 2 Desserts
 - Fruit Platter
 - Coffee & Tea

Seasonal Soups

ROASTED SQUASH & COCONUT ^{VG}

 Fall  Winter

Lemongrass Ginger Broth, Crispy Pakora, Cilantro Crema, Sour Apple, Chive Sticks, Cilantro Sprouts

CHICKEN NOODLE

 Fall  Winter

Vegetables Medley, Crispy Shallots, Herbs

Salads

MEZE CHOPPED ^{VG}

Romaine, Treviso, Frisee, Napa Cabbage, Roasted Cauliflower, Quinoa, Cucumber, Green Olive, Pomegranate, Raisins, Onion, Chilli, Green Shug Dressing, Turmeric Tourn Drizzle, Dukkah, Halloumi, Pita Chips

RASA CHOPPED ^{GF VG}

Kale, Napa Cabbage, Quinoa, Cucumbers, Tomatoes, Peppers, Grapes, Mint, Parsley, Red Wine Vinaigrette, Jalapeño Feta, Crumbled Feta, Harissa Chickpeas, Sumac

FATTOUSH ^{VG}

Romaine, Arugula, Quinoa, Cucumber, Tomatoes, Peppers, Pickled Onion, Mint, Parsley, Beet Hummus, Pepperoncini Dressing, Feta, Pita Crisps, Sumac

GOLDEN GAZPACHO ^V

 Spring  Summer

Tomato, Beet, Celery, Fennel, Caramelized Garlic, Saffron, Compressed Cucumber, Coconut Yogurt, Thai Basil, Chili Oil, Crispy Leeks

CREAM OF CORN ^{VG}

 Spring  Summer

Corn Crisp, Pickled Jalapeño, Smoked Crema, Cilantro

TRUFFLE WALDORF ^{N VG}

Romaine, Apple, Grapes, Heirloom Carrot, Pickled Squash, Watermelon Radish, Green Goddess, Truffle Dressing, Maple Pecans, Crispy Onion, Ricotta Salata

HEIRLOOM BEET ^{N VG}

Heirloom Beets, Avocado Cotija Cheese, Grapefruit Segments, Chimichurri, 100k Greens, Maple Pecans, Crispy Jalapeños, Honey Garlic, Sherry Vinaigrette

CAESAR 2.0

Romaine, Charred Savoy, Black Kale, Jalapeño Caesar Dressing, Smoked Bacon, Sundried Tomato, Cured Egg Yolk, Parmesan Crisps, Brioche Croutons, Grana Padano, Chives

Starches

TRUFFLE GNUDI ^{VG}

Truffle Ricotta, Wild Mushrooms, Sunflower Pesto, Black Truffle Sauce, Mushroom Soil, Crispy Cheese, Pea Shoots

CACIO RAVIOLI ^{VG}

Brown Butter, Spicy Pomodoro, Olive Peperonata, Lemon Herb Gremolata, Arugula Sprouts, Parmesan

PESTO CAVATELLI ^{N VG}

Pesto Cream, Zucchini, Asparagus, Peas, Sundried Tomato, Pickled Chilies, Ricotta Salata, Pistachios, Microgreens

SPICY RIGATONI ^{VG}

Pomodoro, Vodka Parmesan Cream, Preserved Chili, Grana Padano, Chives, Basil Sprouts

Vegetables

SNOW PEA LEAVES ^V

Garlic Oil, Shiro Dashi, Chili Garlic Crunch, Toasted Sesame

GRILLED BROCCOLINI ^V

Olive Oil, Lemon, Chermoula Tahini, Pumpkin Seed Romesco, Crispy Onion

SHAWARMA CAULIFLOWER ^{GF N VG}

Beet Hummus, Labneh, Chimichurri, Pickled Shallots, Spicy Pistachios Dukkah

GRILLED ASPARAGUS ^{VG}

Brown Butter Hollandaise, Lemon, Chilli Relish, Crispy Onion, Microgreens

CREAMY POLENTA ^{GF VG}

Schmaltz, Cheddar, Buttermilk, Mole Popcorn, Crackling, Chives

WILD MUSHROOM RISOTTO ^{GF VG}

Maitake, Shitake, Oyster, Cremini, Truffle Puree, Mushroom Stock, Parsley, Chives, Parmesan

SMASHED POTATOES ^V

Herb Grainy Mustard, Caramelized Onions, Dill, Parsley, Chives, Crispy Jalapeños *On The Side:* Truffle Aioli

KIMCHI FRIED RICE ^{GF VG}

Caramelized Onions, Wild Mushrooms, Vegetables, Fried Egg, Crispy Rice, Cilantro, Scallions

POMME PURÉE ^{GF VG}

Yukon Potato, Caramelized Garlic, Truffle Oil, Chives, Crispy Onion

GRILLED VEGETABLES ^{GF VG}

Shallot Dressing, Herb Goat Cheese Mousse, Balsamic, Leek Hay

MARINATED ZUCCHINI & EGGPLANT ^V

Herb Oil, Lemon, Pumpkin Seed Romesco, Basil Puree, Crispy Jalapeño

XO GREEN BEANS ^{GF V}

Szechuan Sauce, Chilli Garlic Crunch, Toasted Sesame

STREET CORN SALAD ^{GF VG}

Chili Garlic Butter, Smoked Crema, Avocado Salsa Verde, Cotija, Cilantro, Mole Crisp

Proteins

CHICKEN BREAST ^{GF DF}

Herb Mustard, Charred Lemon, Chilli Relish, Herb Salad, Chimichurri *On The Side:* Truffle Aioli

JERK CHICKEN ^{GF DF}

Jerk Coconut Sauce, Pineapple Relish, Heirloom Slaw

PIRI PIRI CHICKEN ^{GF}

Yuzu Buffalo Sauce, Chimichurri, Heirloom Slaw

KALBI SHORT RIB ^{GF DF}

Peppercorn Jus, Horseradish Mustard, Heirloom Slaw

Premium Proteins

PRIME STRIPLOIN ^{GF} +\$10

X Spice Rub, Peppercorn Jus, Chimichurri

GRILLED BRANZINO ^{GF DF} +\$10

Smoked Tahini, Chermoula, Olive Peperonata, Heirloom, Herb Slaw

BEEF TENDERLOIN ^{GF} +\$15

Black Truffle Jus, Horseradish Mustard

MISO BLACK COD ^{GF} +\$15

Sake Miso Sauce, Heirloom Herb Slaw

MIAMI RIBS ^{DF}

Korean BBQ, Sesame Snap Brittle, Heirloom Slaw

TEXAS BRISKET ^{GF DF}

Ballpark Mustard, Salt, Black Pepper, Cherry Wood Smoke *On The Side:* X BBQ Sauce, Horseradish Mustard, Crispy Onions

ANCHO SALMON ^{GF DF}

Mole Negra, Herb Salad

SMOKED TROUT ^{GF DF}

Served Room Temperature
Mustard Sauce, Fresh Dill, Charred Lemon, Pickled Shallot *On The Side:* Green Goddess

Veg Options

EGGPLANT PARMESAN ^{VG}

Panko Breaded, Pomodoro, Mozzarella, Grana Padano, Chilli Relish, Basil Sprout

CAULIFLOWER AL PASTOR ^V

Impossible Chorizo, Hominy Succotash, Red Pepper Puree, Avocado Salsa Verde, Heirloom Slaw, Mole Crisps

VEGETABLE TAGINE ^V

Squash, Cauliflower, Sweet Potato, Gai Lan, Peas, Chickpeas, Jasmine Rice, Puffed Wild Rice, Herb Salad

Desserts

CHOCOLATE BITES GF V *
Chocolate Dense Cake, Chocolate Crunch

RASPBERRY TART VG *
Vanilla Crust, Vanilla Pastry Cream, Hibiscus Gel, Ruby Crunch, Raspberry

PASSION FRUIT TART VG *
Salted Caramel, Kalamansi Citrus Cremeux, Passion Fruit Cream, Crisp Pearls

EXOTIC MERINGUE GF V *
Tropical Fruit Gel, Lemon Grass Infused Cantaloupe, Coconut Chip, Microgreen

FUDGE BROWNIE VG *
Salted Caramel, Cocoa Nib

YUZU MERINGUE VG *
Pretzel Crust, Yuzu Curd, Italian Meringue, Microgreen

BABKA BITE VG *
Challah Dough, 70% Chocolate Spread

CRÈME BRÛLÉE DONUT VG *
Vanilla Pastry Cream, Caramelized Sugar

BOSTON CREAM DONUT VG *
Vanilla Custard, Chocolate Glaze

CHEESECAKE LOLLIPOP VG *
Strawberry Cheesecake, Ruby Chocolate Glaze, Rice Krispies

PEANUT BUTTER CUP GF VG N *
Peanut Cacao Nib Crunch, Peanut Butter, Salted Caramel Chantilly

DUBAI CHOCOLATE CUP VG N *
Kataifi Crunch, 70% Chocolate Ganache, Pistachio Cream, Gold Flakes



Platter Xperience

No Chef Fee Required

A Refined Selection of Premium Cheeses, Charcuterie, and Seasonal Accompaniments.

Grazing Platters

All 3 \$48/Guest

ARTISANAL CHEESE BOARD \$19/Guest
Smoked Cheddar, Sage Derby, Black Truffle, Gruyere, Irish Porter, Boursin | Seasonal Jam V | Maple Nuts N V | Fresh Fig V | Dried Fruit V | Rosemary Parm Focaccia VG | Sesame Seeds Crisps VG

THE CHARCUTERIE BOARD \$21/Guest
Contains Small Amount of Dairy
Prosciutto, Soppressata, Mortadella, Spanish Chorizo, Berkshire Ham | Cerignola Olives V | Fermented Vegetables V | Mustard V | Baguette VG | Sesame Seed Crisps VG

CRUDITÉ & SIGNATURE DIPS \$18/Guest
Babaghanoush (Olive Oil, Fig Jam, Pecans) N | Pimento Cheese (Olive Oil, Pickled Chilies) | Beet Hummus (Olive Oil, Za'atar) | Za'atar Pita | Seasonal Vegetable & Chips

Sushi Platters

Deluxe \$25/Guest
Premium \$45/Guest

DELUXE
Red Fire Dragon, Cali Rol, Spicy Tuna, Avocado Cucumber VG, Vegan Cali V , Tuna & Salmon Nigiri & Sashimi

PREMIUM
Deluxe Selections Included
Red Fire Dragon, Classic Cali Rol, Spicy Tuna, Avocado Cucumber VG, Vegan Cali V , Lady Dynamite, Spicy Hamachi Roll, Tuna, Salmon Hamachi, Hotate, Otoro, Bluefin Nigiri & Sashimi

Plated Dinner

Build your Custom Plated Dinner or order À La Carte

Minimum 20 Guests

Served with Tuscan Milk Bread with Whipped Butter, Black Salt & EVOO

The Chef's Edit

- Includes
\$105 per Guest
- 1 Salad
 - 1 Protein Option
- 1 Dessert
 - Coffee & Tea

An Xceptional Evening

- Includes
\$115 per Guest
- 1 Salad
 - 2 Protein Options
- 1 Dessert
 - Coffee & Tea

The Grand Finale

- Includes
\$145 per Guest
- 1 Soup or Salad
 - 1 Protein Option
 - 1 Premium Protein Option
- 1 Dessert
 - Coffee & Tea
 - Table Wine Service

Per Guest Protein Selection is required 10 days prior to Event Day.
\$20 per Guest surcharge applied for Day of Event selection.

Soups

ROASTED SQUASH & COCONUT **VG** \$19/Guest

 Fall  Winter

Lemongrass Ginger Broth, Crispy Pakora, Cilantro Crema, Sour Apple, Chive Sticks, Cilantro Sprouts

GOLDEN GAZPACHO **V** \$19/Guest

 Spring  Summer

Tomato, Beet, Celery, Fennel, Caramelized Garlic, Saffron, Compressed Cucumber, Coconut Yogurt, Thai Basil, Chili Oil, Crispy Leeks

Salads

MEZE CHOPPED **VG** \$26/Guest

Romaine, Treviso, Frisee, Napa Cabbage, Roasted Cauliflower, Quinoa, Cucumber, Green Olive, Pomegranate, Raisins, Onion, Chilli, Green Shug Dressing, Turmeric Toun Drizzle, Dukkah, Halloumi, Pita Chips

RASA CHOPPED **GF VG** \$28/Guest

Kale, Napa Cabbage, Quinoa, Cucumbers, Tomatoes, Peppers, Grapes, Mint, Parsley, Red Wine Vinaigrette, Jalapeño Feta, Crumbled Feta, Harissa Chickpeas, Sumac

FATTOUSH **VG** \$28/Guest

Romaine, Arugula, Quinoa, Cucumber, Tomatoes, Peppers, Pickled Onion, Mint, Parsley, Beet Hummus, Pepperoncini Dressing, Feta, Pita Crisps, Sumac

CAESAR 2.0 \$28/Guest

Romaine, Charred Savoy, Black Kale, Jalapeño Caesar Dressing, Smoked Bacon, Sundried Tomato, Cured Egg Yolk, Parmesan Crisps, Brioche Croutons, Grana Padano, Chives

HEIRLOOM BEET **VG N** \$28/Guest

Heirloom Beets, Avocado Cotija Cheese, Grapefruit Segments, Chimichurri, 100k Greens, Maple Pecans, Crispy Jalapeños, Honey Garlic, Sherry Vinaigrette

WALDORF WEDGE **GF N VG** \$28/Guest

Iceberg, Apple, Grapes, Heirloom Carrot, Pickled Squash, Watermelon Radish, Green Goddess, Truffle Dressing, Maple Pecans, Crispy Onion, Ricotta Salata

Proteins

PIRI PIRI CHICKEN GF \$48/Guest
Yuzu Buffalo Butter, Cheddar Schmaltz Polenta, Snow Pea Leaves, Heirloom Carrots, Chicken Jus, Herb Slaw

CITRUS HERB CHICKEN GF \$48/Guest
Pomme Puree, Ninja Radish, Wild Mushroom, Heirloom Carrot, Truffle Jus, Heirloom Herb Slaw

PRIME SHORT RIB GF DF \$53/Guest
Kalbi Marinated, Squash Puree, Broccolini, Ninja Radish, Peppercorn Jus, Herb Slaw

ANCHO SALMON GF \$53/Guest
Corn Poblano Puree, Caulini, Snow Pea Leaves, Mole Negra, Herb Slaw, Crispy Spiced Hominy

Veg Options

CHARRED CABBAGE V N \$45/Guest
Ajo Blanco, Crispy Wild Mushroom, Chili Relish, Aleppo Pepper Glaze, Herb Chili Salad, Toasted Marcona Almond

EGGPLANT PARMESAN VG \$45/Guest
Panko Breaded, Pomodoro, Mozzarella, Grana Padano, Chilli Relish, Basil Sprout

CAULIFLOWER AL PASTOR GF V \$45/Guest
Impossible Chorizo, Hominy Succotash, Red Pepper Puree, Avocado Salsa Verde, Heirloom Slaw, Mole Crisps

VEGETABLE CURRY GF V \$45/Guest
Squash, Cauliflower, Sweet Potato, Gai Lan, Peas, Chickpeas, Forbidden Rice, Crispy Wild Rice, Herb Salad

Premium Proteins

GRILLED BRANZINO GF DF \$68/Guest
Smoked Tahini, Greek Potato, Chermoula, Olive Peperonata, Arugula, Crispy Quinoa

PRIME STRIPLOIN GF \$68/Guest
Cauliflower Fondue, Caulini, Sweet Potato, Peppercorn Jus, Herb Slaw

MISO BLACK COD GF \$76/Guest
Squash Puree, Ginger Scallion Rice, Snow Pea Leaves, Sake Sauce, Crispy Wild Rice, Herb Slaw

BEEF TENDERLOIN GF \$76/Guest
Add \$12/Guest Jumbo Shrimp or \$22/Guest East Coast Half Lobster
Pomme Puree, Asparagus, Wild Mushrooms, Onion Jam, Chimichurri, Truffle Jus, Herb Salad



Desserts

DUBAI CHOCOLATE CUP N VG \$24/Guest
Kataifi Crunch, 70% Chocolate Ganache, Pistachio Whipped Cream, Gold Flakes, Toasted Pistachio, Salted Caramel

BERRY CHEESECAKE VG \$24/Guest
Graham Crust, Vanilla Cheesecake, Mixed Berry Compote, Vanilla Whipped Cream, Raspberry Gel, Fresh Berries, Feuilletine Crunch, Microgreen

HAZELNUT CRUNCH CAKE N \$24/Guest
Hazelnut Sponge Cake, Venezuela 72% Dark Chocolate Mousse, Hazelnut Whipped Cream, Feuilletine Crunch, Microgreen

WARM APPLE CRUMBLE VG \$24/Guest
Caramelized Ontario Apples, Brown Butter Oat Crumble, Vanilla Ice Cream, Salted Caramel

YUZU MERINGUE PIE VG \$24/Guest
Pretzel Crust, Yuzu Citrus Curd, Italian Meringue, Wild Rice Crunch, Lemon Curd, Microgreen

STRAWBERRY RHUBARB MOUSSE VG \$24/Guest
Sweet Crust, Brown Butter Sponge, Rhubarb Strawberry Compote, Passion Fruit Cremeux, Wildflower Honey Mascarpone Mousse, Strawberry, Microgreen, Strawberry Coulis

Snacks

🔥 Served Warm Minimum 75% Guest Count required
Service Time: 2 Hours

Minimum 100 Guests

TRUFFLE FRIES GF 🔥 \$65/Dozen
Russet Potato Fries, Truffle Oil, Rosémary Salt, Parmesan, Truffle Aioli, Chives

X POUTINE 🔥 \$68/Dozen
Russet Potato Fries, Rosemary Salt, Cheese Curds, X Gravy

Passed Snacks

GRILLED CHEESE VG 🔥 \$63/Dozen
Brie, Cheddar, Brioche, Herb Garlic, Chili Jam, Grana Padano

REUBEN CUBANO 🔥 \$65/Dozen
Smoked Meat, Gruyère, Mozzarella, Mustard Sauce, Pickled Cabbage

MINI PIZZA VG 🔥 \$70/Dozen
Cheese or Pepperoni

MAC & CHEESE BOWL VG 🔥 \$70/Dozen
Macaroni, Cheese Sauce, Herb Garlic Breadcrumbs, Chives

CHICKEN MAC SLIDER 🔥 \$75/Dozen
American Cheddar, Bacon Jam, X Sauce, Iceberg, Spicy Pickle, Herb Garlic Brioche

BUFFALO CHICKEN BITES 🔥 \$80/Dozen
Yuzu Buffalo Butter, Dill Crema

BEVERAGES



Bar Packages

Includes Unlimited Soft Bar

 The DeluXe Bar \$50/Guest

Bar Serve Time: 4 Hours

BAR RAIL

Vodka	Ketel One	Rum	Captain Morgan White
Gin	Tanqueray	Tequila	Tromba Blanco
Whisky	Crown Royal	Scotch	Johnnie Walker Red Label

BEER

Steam Whistle Pilsner	Can
Beau's Lager	Can
Beau's Wonder Crush IPA	Can

WINE

Rosewood Looking Glass , Cab Franc/Cabernet
Rosewood White Rabbit , Pinot Gris
Rosewood Flora , Rose

Beer & Wine Only \$40/Guest

Bar Serve Time: 4 Hours

<i>Additional Service Hour</i>	<i>\$10/Guest</i>	<i>Table Wine Service</i>	<i>\$10/Guest</i>
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 The X Premium Bar \$70/Guest

Bar Serve Time: 4 Hours

BAR RAIL

Vodka	Grey Goose, Ketel One	Tequila	Don Julio Reposado, Tromba Blanco
Gin	Hendricks, Tanqueray	Scotch	Johnnie Walker Black & Red Label
Rum	Mount Gay		

BEER / CIDER

Stella Lager	Can
Coors Light Light Lager	Can
Steam Whistle Pilsner	Can
Burdock Ducks IPA	Can

WINE

Grillesino Ceccante , Cabernet Sauvignon, Tuscany
Collovray & Terrier 'Notre Côté Sud' , Pinot Noir, Languedoc
Tiefenbrunner Merus , Pinot Grigio, Alto Adige
Astrolabe , Sauvignon Blanc, New Zealand
St. John Beausoleil , Rosé
Sorelle Branca "Modi" , Prosecco Brut

Beer & Wine Only \$55/Guest

Bar Serve Time: 4 Hours

<i>Additional Service Hour</i>	<i>\$15/Guest</i>	<i>Table Wine Service</i>	<i>\$15/Guest</i>
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Package Add On CocktailExperience

1 Selection

Available All Evening

CAESAR BAR +\$10/Guest

Served In: Water Goblet
Classic, Spicy & "The Works" Caesars

SPRITZ BAR +\$15/Guest

Served In: Wine Glasses
Aperol, Limoncello & Elderflower Spritzes

MARTINI BAR +\$20/Guest

Served In: Coupe Glass
Classic, Dirty & Espresso Martinis

MARGARITA BAR +\$20/Guest

Served In: Rocks Glass
Classic, Spicy & Oaxaca Margaritas

CLASSIC BAR +\$15/Guest

Served In: Coupe and Rocks Glasses
Sweet Vermouth, Dry Vermouth, Campari,
Aperol & Garnishes

Consumption Bar

Soft Beverage & Bar Fee: \$8 / Guest (Includes Unlimited Soft Drinks, Bottled Juices, Lemons & Limes, Bar Set Up)

Beer

DELUXE	\$10/Drink
Steam Whistle Pilsner, Beau’s Lager, Beau’s Wonder Crush IPA	
PREMIUM	\$12/Drink
Stella Artois Lager, Coors Light Light Lager, Steam Whistle Pilsner, Burdock Ducks IPA	

Signature Cocktail Add-Ons

Available for the duration of the event
Additional Selections Available on Request

ROSE NEGRONI
Pink Gin, Campari, Lillet Rose, Grapefruit Bitters, Grapefruit Mist, Grapefruit Coin

FIND ME IN PERU
Gin, Pisco, Dry Curacao, Vermouth Bianco, Lime and Sage Cordial, Meyer Lemon, Lime Leaf Garnish

STRAWBERRY FIELDS FOREVER
Pink Gin, Bianco Vermouth, Lavender Syrup, Strawberry Syrup, Yuzu, Prosecco, Rosewater, Edible Flower Garnish

SMOKED CAYENNE PALOMA
Mezcal, Tequila Blanco, Fresh Lime, Fresh Grapefruit, Agave, Cayenne, Smoked Chilli Bitters, Thai Chilli

OAXACA PEACHES
Tequila Reposado, Cointreau Noir, Fresh Lime Juice, White Peach and Apricot, Agave, Mole Bitters, Tajin Salt Rim, Dehydrated Lime Wheel, Micro Mint

Bar Rail

DELUXE	\$12/Drink
Ketel One, Tanqueray, Crown Royal, Captain Morgan, Tromba Blanco, Johnnie Walker Red Label	
PREMIUM	\$16/Drink
Grey Goose, Hendricks, Mount Gay, Don Julio Reposado, Johnny Walker Black Label	

1 Selection	\$20/Guests
2 Selections	\$25/Guests
3 Selections	\$30/Guests

CHERRY LOVE BOMB
Vodka, Luxardo Cherry Liqueur, Chambord, Calamansi Juice, Bittercube Cherry Bark Bitters, Amerena Fabrii Cherries, Mint

PURPLE HAZE
Vodka, Fresh Lemon Juice, Creme de Cassis, Blackberry Reduction, Lavender Lemon Bitters, Egg Whites, Laphroaig Spritz, Blackberries, Smoked Rosemary Garnish

SPRING TIME IN OSAKA
Shōchū, Yuzu, Cherry Blossom Syrup, Sparkling Sake, Shiso Bitters, Rose Water, Rose Pedal, Mochi Cherry Bite

CASTAWAY
Rum, Fresh Pineapple Juice, Fresh Orange Juice, Cream of Coconut, Bergamot Bitters, Nutmeg, Dehydrated Lime, Pineapple Fronds

APPLE OF MY EYE
Calvados, Apple Cider, Vanilla Bitters, Cinnamon, Fresh Lemon, Verjus, Sparkling water, Star Anise and Rosemary Garnish

Wine List

WHITE

◆ Rosewood White Rabbit , Pinot Gris, Niagara Peninsula	\$15 \$75
◆ Château Sainte-Marie , Petite Marie Blanc, Bordeaux	\$15 \$75
◆ Pearce Predhomme , Chenin Blanc, Stellenbosch	\$18 \$90
◆ Tiefenbrunner Merus , Pinot Grigio, Italy	\$18 \$90
◆ Stratus , Chardonnay, Niagara Peninsula	\$18 \$90
◆ Granbazán , “Etiqueta Verde” Albariño, Spain	\$18 \$90
◆ Jasci, Pecorino , Abruzzo	\$18 \$90
◆ Domaine Gautherin , Chablis, Burgundy	\$110
◆ Jean-Paul Picard , Sancerre, Loire Valley	\$110

RED

◆ Rosewood Looking Glass , Cab Franc / Cabernet, Niagara Peninsula	\$15 \$75
◆ Château Sainte-Marie “Petite Marie” , Red Bordeaux, Bordeaux	\$15 \$75
◆ Viña Olabarri Reserva , Tempranillo, Rioja	\$18 \$90
◆ Grillesino Ceccante , Cabernet Sauvignon, Tuscany	\$18 \$90
◆ Collovray & Terrier 'Notre Côté Sud' , Pinot Noir, Languedoc	\$18 \$90
◆ Vina Cobos Felino , Malbec, Argentina	\$18 \$90
◆ Bindi Sergard ‘Achille Rosso’ , Sangiovese, Tuscany	\$18 \$90
◆ Giovanni Rosso , Nebbiolo, Langhe	\$18 \$90
◆ Sindicat Garnatxa Negra , Grenache, Montsant	\$18 \$90
◆ Chateau Peymouton Saint Emilion Grand Cru , Bordeaux	\$110
◆ Tenute Falezza , Amarone della Valpolicella, Veneto	\$135
◆ Altesino , Brunello di Montalcino, Tuscany	\$175

ROSÉ

Rosewood Flora , Rose, Niagara Peninsula	\$15 \$70
St. John “Beausoleil” , Rosé, France	\$18 \$90

SPARKLING & CHAMPAGNE

Sorelle Branca “Modi” , Prosecco Brut	\$16 \$90
Moet , Brut Champagne, France	\$260
Veuve Clicquot , Brut Rosé Champagne, France	\$300

◆ <i>Deluxe Package</i>	◆ <i>Premium Package</i>	◆ <i>+\$5/Guest Premium Add On</i>
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Consumption Bar

Soft Beverage & Bar Fee: \$8/Guest (Includes Unlimited Soft Drinks, Bottled Juices, Lemons & Limes, Bar Set Up)

Non-Alcoholic Cocktails

Minimum 1 Cocktail Per Guest

\$12/Guest

GARDEN & ELDERFLOWER TONIC

Seedlip Garden, Fever Tree Elderflower Tonic, Cucumber Ribbon

SOBRII COSMO

Sobrii Non-Alcoholic Gin, White Cranberry Juice, Lemon Juice, Cane Sugar, Raspberries

PINEAPPLE CHILLI FIZZ

Fresh Pineapple Juice, Fresh Lime Juice, Agave Syrup, Cayenne Syrup, Thai Chilli, Spicy Salt Rim

NO-GRONI

HP Juniper Floral Non-Alcoholic Gin, Novara Non-Alcoholic Bitter Aperitivo, Roots Divino Rosso Non-Alcoholic Apéritif, Dehydrated Orange

EARLY MORNING PALOMA

Seedlip Notas de Agave, Fresh Grapefruit Juice, Fresh Lime Juice, Agave, Pink Himalayan Salt Rim, Grapefruit

PINK PITAYA CLUB

Fresh Pineapple, Coconut Water, Pink Pataya, Sparkling Water, Pineapple Fronds

STRAWBERRY SWIRL

Fresh Strawberry Puree, Lavender, Calpico, Yuzu, Orange Blossom, Strawberry Pocky Stick

SPICED PEAR FIZZ

Fresh Pear Juice, Fresh Lemon Juice, Ginger, Cinnamon, Fever Tree Tonic, Fresh Rosemary Sprig, Dehydrated Lemon

TANGERINE TANGO

Ghia Non-Alcoholic Aperitif, Fresh Tangerine Juice, Fresh Lime, Orgeat, Bark and Bitter Non-Alcoholic Orange Bitters, Lime Leaf Garnish

WATERMELON SUGAR HIGH

Fresh Watermelon Juice, Fresh Cucumber Juice, Fresh Lime Juice, Agave, Basil, Rose Water, Sparkling Water, Cucumber Roll

Non-Alcoholic

UNLIMITED SOFT BAR

\$10/Guest

Canned Pop: Coke, Diet Coke, Ginger Ale, Sprite

Bottled Juice: Orange, Grapefruit, Cranberry

Basic Garnish: Limes, Lemons, Oranges

FLAT & SPARKLING WATER

Flow Water \$5/Bottle
500ml

Perrier \$5/Bottle
355ml

Acqua Panna & San Pellegrino \$10/Bottle
750ml

GREENHOUSE SMOOTHIES

\$10/Bottle

GREENHOUSE COLD PRESS JUICES

\$12/Bottle

FRESH JUICE BAR

\$10/Guest

8oz Glass Bottles

Fresh Orange Juice

Fresh Grapefruit Juice

Fresh Pineapple Juice

NON-ALCOHOLIC BEER & WINE

\$5/Guest

Corona 0.0

Proxies White

Proxies Big Red

Odd-Bird Non-Alcoholic Sparkling



Chef's Bio & Partnership

Hotel X is proud to welcome The Food Dudes as the exclusive catering partner. All catering is prepared fresh daily, sourced thoughtfully, and served graciously.



ADRIAN NIMAN

Chef Adrian Niman originally launched The Food Dudes from the kitchen of his condo and has remained integral to every company project since. All catering menu creation runs through Chef Niman, who also heads up business growth development while working in the kitchens of the award-winning restaurants Rasa and Sara nightly. Focused from the big picture right down to the fine details, Chef Niman has an expert eye on all aspects of The Food Dudes' work.



JEROEN VAN HELVOIRT

Chef Jeroen Van Helvoirt brings over 20 years of global culinary experience to Food Dudes as Culinary Director. A Dutch-trained chef and former international competitor for the Netherlands, he has worked in leading kitchens and patisseries across Europe, Asia, and North America. His approach blends classic European foundations with modern techniques, resulting in innovative flavours, refined textures, and elegant presentation. As Culinary Director, Jeroen leads the development of signature products and techniques, ensuring every dish meets the highest standards and reflects Food Dudes' creative vision.



DESTINATION
BY HYATT

