



HOTHOUSE

**2020 SPECIAL
OCCASIONS
MENUS**



Event Lunch

TO START

MARKET SALAD (V)

Grape tomatoes, celeriac, watermelon radish, baby lettuce,
onion sprouts, and house dressing

or

CAESAR SALAD

Romaine, house-made garlic croutons, bacon bits, and
Chef Curt's roasted garlic Caesar dressing

MAIN

WILD BOAR BOLOGNESE

A slowly simmered rich Bolognese of wild boar, fresh herbs, Roma tomatoes,
and cabernet sauvignon tossed with tagliatelle pasta

or

CHICKEN PARMESAN

Chicken breast seasoned with basil & oregano and dredged in panko pan-fried
and topped with tomato sauce, mozzarella cheese, and sautéed peppers served with
seasonal vegetables and wild rice pilaf

or

FRESCANTE PIZZA

Thin crust pizza topped with white sauce, wilted spinach, chicken,
mushrooms, and mozzarella cheese

or

MANICOTTI (V)

Fresh pasta stuffed with ricotta cheese and spinach baked in a tomato cream
sauce and topped with mozzarella cheese

\$25 / guest

plus tax (13%) and gratuity (18%)

ADD DESSERT

LEMON CREAM CAKE

\$30 / guest

plus tax (13%) and gratuity (18%)

Only Available until 4pm Mon-Wed

Event One

TO START

HOTHOUSE SALAD (V)

Grape tomatoes, celeriac, watermelon radish, baby lettuce, onion sprouts, and house dressing

or

CAESAR SALAD

Romaine, house-made garlic croutons, bacon bits, and Chef Curt's roasted garlic Caesar dressing

MAIN

PORK TENDERLOIN

Grilled pork tenderloin finished with a pommery mustard & white wine cream sauce, served with seasonal vegetables and leek & mascarpone mashed potato

or

ATLANTIC SALMON

Poached centre cut salmon filet finished with a classic meuniere butter, served with Chef Curt's signature wild rice pilaf and seasonal vegetables

or

MARSALA CHICKEN SUPREME

Supreme of chicken breast baked with a Cremini mushroom and Marsala wine sauce, served with seasonal vegetables, and leek & mascarpone mashed potato

or

GNOCCHI POMODORO (V)

Gnocchi tossed with roasted red peppers, cherry tomatoes, fresh basil, and garlic in our house tomato sauce, topped with parmesan cheese

DESSERT

CHOCOLATE TRUFFLE CAKE

TEA OR COFFEE

\$33 / guest
plus tax (13%) and gratuity (18%)

Event Two

TO START

BISTRO SALAD (V)

Apple, celeriac, red peppers, baby lettuce, onion sprouts, and house dressing

or

CAESAR SALAD

Romaine, house-made garlic croutons, bacon bits, and
Chef Curt's roasted garlic Caesar dressing

or

CHEF CURT'S DAILY SOUP CREATION

MAIN

NEW YORK STRIPLOIN

8oz AAA aged New York steak with a porcini mushroom demi, served with a
baked russet potato and seasonal vegetables

or

COQ AU VIN

Supreme of chicken, baked and finished with a classic sauce of double-smoked
bacon, cabernet sauvignon, cremini mushrooms and roasted pearl onions served with
Yukon gold mashed potatoes and seasonal vegetables

or

HERITAGE SALMON

Centre cut salmon filet stuffed with spinach, sundried tomatoes and braised
fennel wrapped in prosciutto and finished with a black truffle butter, served over
a wild rice pilaf and seasonal vegetables

or

GNOCCHI FUNGHI (V)

Potato gnocchi and truffled mushrooms tossed in a
gorgonzola & mascarpone cream sauce

DESSERT

CHOCOLATE POT DE CRÈME

TEA OR COFFEE

\$39 / guest
plus tax (13%) and gratuity (18%)

Event Three

TO SHARE

Capriccio bread with pesto, Roma tomatoes,
and melted mozzarella & feta cheeses

TO START

BISTRO SALAD (V)

Apple, celeriac, red peppers, baby lettuce, onion sprouts, and house dressing

or

CAESAR SALAD

Romaine, house-made garlic croutons, bacon bits, and
Chef Curt's roasted garlic Caesar dressing

or

CHEF CURT'S DAILY SOUP CREATION

MAIN

FILET MIGNON

7oz bacon-wrapped aged filet mignon with a shallot & porcini mushroom demi,
served with a baked russet potato and seasonal vegetables

or

STUFFED CHICKEN SUPREME

Wilted spinach, toasted pine nuts and chèvre stuffed chicken breast,
finished with a shallot & thyme reduction, and served with Yukon Gold mascarpone
mashed potatoes and seasonal vegetables

or

ARCTIC CHAR

Pan-seared filet finished with a saffron butter, served with
seasonal vegetable and wild rice pilaf

or

GNOCCHI FUNGHI (V)

Potato gnocchi and truffled mushrooms tossed in a
gorgonzola & mascarpone cream sauce

DESSERT

NEW YORK STYLE STRAWBERRY CHEESECAKE

TEA OR COFFEE

\$44 / guest
plus tax (13%) and gratuity (18%)

Event Four

TO SHARE

Capriccio bread with pesto, Roma tomatoes, and melted mozzarella & feta cheeses

&

Flash-fried calamari with a preserved lemon & serrano chili aioli

TO START

BISTRO SALAD (V)

Apple, celeriac, red peppers, baby lettuce, onion sprouts, and house dressing

or

CAESAR SALAD

Romaine, house-made garlic croutons, bacon bits, and Chef Curt's roasted garlic Caesar dressing

or

CHEF CURT'S DAILY SOUP CREATION

MAIN

SURF & TURF

8oz AAA New York striploin with a shrimp brochette finished with a black truffle butter, served with a baked russet potato and seasonal vegetables

or

HALIBUT AND RISOTTO

Filet of halibut served on a sweet green pea risotto, seasonal vegetables, finished with a sage brown butter

or

PUTTANESCA

Shrimp, scallops, capers, anchovies, niçoise olives, cherry tomatoes, extra virgin olive oil, garlic, and tomato basil sauce tossed with tagliatelle pasta

or

STUFFED CHICKEN SUPREME

Wilted spinach, toasted pine nuts and chèvre-stuffed chicken breast, served with a wild rice pilaf and seasonal vegetables

Vegetarian Option Available on Request

DESSERT

HOUSE-MADE TIRAMISU

\$55 / guest

plus tax (13%) and gratuity (18%)

Add classic shrimp cocktail for each guest for an additional \$10

Classic Cocktail Reception

**CHOOSE 4 HORS D'OEUVRES
MINIMUM 25 GUESTS**

Wild Mushroom Crostini (V)	Middle Eastern Flatbread Warmed with Za'atar and Fontina Cheese (V)
Mini Crab Cakes Served with Smoked Chili & Lime Aioli	Warm Pastry Cups Filled with Hearty Ratatouille (V)
HOTHOUSE Sweet and Sour Meatballs	Quinoa & Chickpea Slider with Preserved Lemon and Serrano Aioli (V)
Grilled Chicken Skewer with House-made Tzatziki	Vegetarian Samosa with Tamarind Dipping Sauce
Asian Vegetable Spring Rolls with Sweet & Tangy Dipping Sauce (V)	

\$18 / guest

For additional items, add \$4 per guest for each item
plus tax (13%) and gratuity (18%)

Executive Cocktail Reception

MINIMUM 25 GUESTS

Coconut Shrimp with Tamarind Dipping Sauce	Prosciutto Wrapped Figs Stuffed with Chèvre and Drizzled with a Thyme Honey (Can be Made Vegetarian)
Jumbo Shrimp Cocktail Served with Tequila-Spiked Cocktail Sauce	Roasted and Glazed Red Beets with Creamy Sweet Burrata on Garlic-Rubbed Crostini (V)
Arancini Stuffed with Smoked Provolone (V)	Crispy Polenta with Truffled Mushrooms and Taleggio Cheese (V)
Rare Angus Steak Canapés with Balsamic Caramelized Onions and Stilton Cheese	Mini Grilled Cheese with Aged Gruyère, Semi-Dried Tomatoes and Arugula (V)
Angus Chuck & Brisket Slider with Truffled Aioli and Arugula	Crab Cakes Served with a Preserved Lemon Aioli
Asian Vegetable Spring Rolls with Sweet & Tangy Dipping Sauces	

\$24 / guest

For additional items, add \$5 per guest for each item
plus tax (13%) and gratuity (18%)

Add-ons and Accompaniments

For the Cocktail Reception

CRUISER TABLE SNACKS

SERVE APPROX. 10 PEOPLE

Warm Marinated Olives \$18

Roasted Mixed Nuts \$55

Pretzels with Kozlicks Mustards \$18

Gherkins and Cocktail Onions \$18

PLATTERS & BOARDS

SMALL 10 – 15 GUESTS

LARGE 25 – 30 GUESTS

ARTISANAL CHEESE BOARD (V)

A selection of cheeses such as Beemster Dutch, creamy blue, triple cream brie, sharp Quebec cheddar, chèvre, served with fig preserves and our house-made crostinis and assorted crackers

Small \$120 Large \$195

ANTIPASTO PLATTER

An assortment of cured Italian meats, grilled vegetables, marinated olives, and gherkin pickles.

Served with house-made crostinis

Small \$125 Large \$215

CRUDITÉS (V)

Assorted seasonal vegetables with house-made hummus and creamy garlic dips

Small \$50 Large \$75

ASSORTED DIP TRIO WITH ASSORTED BREADS (PLEASE CHOOSE 3)

Chèvre

Hummus

Tapenade

Babaganoush

Labneh

Spinach and Artichoke

Small \$70 Large \$125

SOMETHING FOR AFTERWARDS?

A PLATTER OF WARM COOKIES

Serves 10, one cookie each

\$18

PORT & CHEESE

A nice selection of specialty cheeses that include local and imported with fig jam served with crostini and crackers

Designed for 10 people to share

Taylor Fladgate 10-year-old Tawney Port – 2oz per person

\$165

We also have a wonderful selection of single malt Scotch, whiskeys, bourbons and other digestifs that we would be happy to suggest

FRUIT PLATTER

A selection of assorted fruits

Small \$65 Large \$105

Breakfast Buffet

CRISP BACON
PORK AND CHICKEN SAUSAGES
SCRAMBLED EGGS
ROASTED POTATOES
FRESHLY BAKED BAGELS WITH CREAM CHEESE
ASSORTED BREADS, SCONES AND DANISHES
MUESLI WITH VANILLA YOGURT
A SELECTION OF FRESH FRUITS
COFFEE AND TEA

Add smoked salmon to the above for \$4.50 per person

OPTIONAL JUICE ADD-ON

By the 60oz pitcher

\$23 each/60oz



\$23 / guest

40 guests minimum

plus tax (13%) and gratuity (18%)



Dinner Buffet

HOUSE GREENS SALAD WITH AN AGED BALSAMIC DRESSING (V)
CURT'S CAESAR SALAD WITH HOUSE-MADE CROUTONS AND BACON BITS
ASSORTED SALADS—GLUTEN-FREE GREEK PASTA, ROASTED BEET, QUINOA
CARVERY OF ROAST BEEF WITH AU JUS AND HORSERADISH
SEASONAL VEGETABLES (V)
ROASTED HERBED POTATOES (V)
BAKED BBQ CHICKEN
MEAT LASAGNA
CHEESE CAPPELLETTI (V)
A SELECTION OF OUR THIN CRUST PIZZA WITH A VARIETY OF VEGETARIAN TOPPINGS
STEAMED MUSSELS IN A WHITE WINE AND CHIPOTLE PEPPER SAUCE
ASSORTED ARTISAN ROLLS
EXOTIC FRUIT TRAY
AN ASSORTMENT OF BARS—DATE, BROWNIES, NANAIMO AND LEMON



\$30 / guest

60 adult guests minimum

plus tax (13%) and gratuity (18%)



Call us at 416.366.7800
or email us at events@hothouserestaurant.com
for more information and to reserve a booking.

HOTHOUSE

35 Church St., Toronto, ON M5E 1T3

Monday - Thursday / 11:00am - 11:00pm

Friday / 11:00am - 12:00am

Saturday / 10:00am - 12:00am

Sunday / 9:30am - 11:00pm

Hours may change during holidays or special occasions.