



CATERING

THE FIFTH & TERRACE

THEFIFTH.COM



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Thank you for considering
The Fifth for your private event.
We are happy to create a quote
based on your selected menu
items or have the Chef design a
customized menu for you.



PASSED CANAPÉS/TASTING PLATES/A LITTLE LESS FORMAL | 1.0



PASSED CANAPÉS (COLD)

from the land

curried chicken and celery on tostini	\$5.50
Prosciutto di Parma and asparagus wrap lemon mayo (gf)	\$5.50
steak tartare on potato gaufrette (gf)	\$5.50
beef carpaccio and arugula on toast	\$5.50
medallion of foie gras on brioche	\$6.50

from the sea

seasonal ceviche avocado, lemon, chives, coriander on tortilla	\$5.00
5th salmon gravlax blini chive crème fraiche, dill	\$5.00
pastry cone of salmon tartare capers, herbs	\$5.00
grilled and chilled tiger shrimp chef's cocktail sauce (gf)	\$5.00

vegetarian/vegan

fresh vegetarian roll avocado, cucumber, carrot, sesame wasabi soy dressing (v)	\$4.00
Waldorf salad apple, celery, mayo dressing on cucumber round (gf)	\$4.00
grape tomato, herbed bocconcini and basil skewer balsamic glaze (gf)	\$4.50
pear and blue cheese tart	\$4.50
brie and mushroom tartlet	\$4.50
avocado toast vegetable sprouts on gluten free bread (gf)	\$4.50

Note:

canapés are priced per piece with a minimum order of three dozen per selection
a maximum number of selections based on guest count:

- up to 100 persons - max. 6 selections
- above 100 persons - max. 8 selections
- additional labour charges may apply for more selections

v = vegan gf = gluten free

please advise our team of any allergies or dietary restrictions prior to the event

PASSED CANAPÉS (HOT)

from the land

deep fried pork wonton plum sauce	\$4.00
mini quiche spinach, bacon, gruyère cheese	\$4.50
spiducci lamb brochette yogurt and mint dip	\$4.50
blackened Cajun style chicken lime crème fraîche (gf)	\$4.75
Indian spiced chicken skewer mango chutney (gf)	\$4.75
mini crispy duck and mushroom toast white Pullman bread	\$5.25
teriyaki marinated beef skewer sesame soy	\$5.25
mini burger 5th burger sauce	\$6.00
roasted lamb chop tzatziki sauce (gf)	\$7.50

from the sea

Maritime mini fish and chips Chef's house made tartar sauce (1 piece)	\$5.00
potato rosti with marinated salmon crème fraîche, chive	\$5.00
seared tiger shrimp on a skewer lime avocado guacamole (gf)	\$5.50
Maritime crab cake Chef's house made tartar sauce (1 piece)	\$6.00

vegetarian

parmesan and sage ravioli served on a spoon with cream sauce	\$3.50
Swiss and cheddar mini grilled cheese sandwich	\$4.00
spanakopita spinach, feta, herbs, phyllo pastry	\$4.25
truffled crispy mac n' cheese croquette	\$4.50
mini Caprese sandwich mozzarella, tomato, basil, pesto, balsamic glaze	\$4.75
Mediterranean vegetable tart feta cheese, tomato, olives, rosemary	\$5.00
goat cheese tart shiitake, balsamic shallots	\$5.50

vegan

sweet potato fries in a paper cone served with chipotle mayo (gf)	\$3.50
cauliflower pakora tamarind chutney	\$4.00
crisp polenta topped with sundried tomato tapenade (gf)	\$4.00
crispy tofu chili dipping sauce (gf)	\$4.50
mixed seasonal vegetable tempura zucchini, squash, eggplant, teriyaki dip (3 pieces)	\$5.50

Note:

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FORK FRIENDLY TASTING PLATES

passed mini main course suggested for cocktail receptions

from the land

penne with Bolognese parmesan	\$7.50
chicken and mushroom stew double smoked bacon, mashed potato (gf)	\$9.00
Mediterranean lamb chops Israeli cous-cous (gf)	\$10.00
Guinness Irish beef stew smashed potatoes, stout, root vegetables (gf)	\$12.00

from the sea

salmon poké bowl Japanese rice, gochujang, edamame, bean sprouts, radish, avocado, sesame seeds, nori, soy sauce	\$9.00
spicy shrimp, zucchini, green peas on basmati rice mayo dressing	\$9.50
Maritime crab cake Chef's house made tartar sauce (3 pieces)	\$12.00

vegetarian/vegan

vegan bowl quinoa salad with lentil, broccoli, cucumber, tomato, tofu, fresh herb vinaigrette (v, gf)	\$7.00
Thai vegetable and noodle salad rice noodle, mixed vegetables, soy and ginger sauce (v)	\$7.00
wild mushroom gnocchi sage	\$7.00
vegetable curry tofu, mango, coconut milk, curry spices (v, gf)	\$8.00
vegetable stir fry steamed rice, mushroom, snow peas, bean sprouts (gf)	\$8.00

Note:

canapés are priced per piece with a minimum order of three dozen per selection and maximum of 3 selections

Late Night Snacks:

When catering is under \$500, a labour charge of \$35 per hour (min. 2 hours) will apply.

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A LITTLE LESS FORMAL

suggested for heavy hors d'oeuvres or late night snacks, available either passed or as platters

from the land

chicken quesadillas corn tortilla, salsa, sour cream (2 pieces) (gf)	\$5.00
Quebec style poutine cheese curds, beef gravy	\$5.50
mini prosciutto or chicken panini sun-dried tomato spread, mozzarella	\$6.00
Buffalo style boneless chicken wings ranch dip, celery stick (spice level: medium)	\$6.00
5th beef slider caramelized onions, 5th burger sauce	\$6.00
pulled pork sandwich mustard sauce	\$6.50
Merguez sandwich with potato	\$6.50
mini cheese burger 5th burger sauce	\$7.00
popcorn chicken spicy honey sauce	\$7.00

from the sea

crispy shrimp spring roll plum sauce	\$5.00
shrimp fritter French cocktail sauce	\$6.00
smoked salmon blini shallot, dill, cream cheese	\$6.50

vegetarian

Swiss and cheddar mini grilled cheese sandwich	\$4.50
crispy vegetable spring roll plum sauce	\$5.00
vegetable quesadillas corn tortilla, salsa, sour cream (2 pieces) (gf)	\$5.00
double cheese mac n' cheese crispy panko crumbs	\$5.50
potato gnocchi tomato basil sauce, shaved parmesan	\$5.50
steamed potstickers vegetarian, soy dip (3 pieces)	\$6.00
Caprese panini mozzarella, tomato, basil, tapenade	\$6.00
wild mushroom ravioli goat cheese	\$6.00
samosa vegetarian, tamarind sauce (3 pieces)	\$7.00

Note:

priced per piece with a minimum order of three dozen per selection
a maximum number of selections based on guest count:

- up to 100 persons - max. 6 selections
- above 100 persons - max. 8 selections
- additional labour charges may apply for more selections

Late Night Snacks:

When catering is under \$500, a labour charge of \$35 per hour (min. 2 hours) will apply.

gf = gluten free

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SEAFOOD, SUSHI, CHEESE, CHARCUTERIE/FOOD STATIONS 2.0



SEAFOOD, SUSHI, CHEESE, CHARCUTERIE

cheese platter **\$14.50pp**
 imported and domestic cheeses accompanied by olives, fresh fruit and artisanal bread basket
serves 12 guests per board with min. order of one board

cheese and charcuterie platter **\$16.00pp**
 imported and domestic cured meats (*prosciutto, salami and soppressata*)
 and cheeses (*cheddar, brie and gruyère*)
 accompanied by olives, fresh fruit, artisanal bread basket and mustards
serves 12 guests per board with min. order of one board

sushi platter *** MP /as per selection**
for active sushi bar, sushi chef required (at additional charge) *** MP**

seafood bar *served with traditional garnish* *** MP /as per selection**
 East Coast oysters, tiger shrimps, lobster, mussels, clams
for active station, chef required (at additional charge) *** MP**

poached Atlantic salmon **\$350**
 deviled eggs with salmon caviar, roma tomato, sauce mousseline
serves 24 guests

poached Atlantic lobster *served with traditional condiments* *** MP /pp**
min. order 12 guests

caviar *** MP/oz**
 domestic or imported caviar served with blinis and traditional condiments

Mediterranean platter **\$7.50pp**
 seasonal vegetable crudité, hummus, baba ganoush,
 olives, hot peppers, radish, pita



*Note: based on a minimum of 36 guests
 please advise our team of any allergies or dietary restrictions prior to the event*

** MP = Market Price*

FOOD STATIONS

APPETIZER STATION \$26.00pp (choice of 3 items, additional appetizer \$9.00pp)

poached Atlantic salmon lemon, dill and cucumber yogurt sauce

house-cured salmon gravlax chive, blinis, sour cream

poached Mediterranean seabass tomato, basil salsa

charcuterie platter selection of artisanal cheese and cured meats, olives, fresh fruit, baguette

Asian noodle salad peppers, snow peas, cilantro, cashews

Caprese salad of vine-ripened tomatoes, mozzarella and fresh basil olive oil and aged balsamic

roasted marinated heirloom beets goat cheese and beet seedlings

chilled shrimp brochette spicy coriander salsa

MAIN COURSE STATION \$46.00pp

(includes choice of 3 mains + 3 side dishes, additional main \$16.00pp)

FROM THE SEA:

baked seasonal market fish lemon and capers

seafood brochette lemon, salsa verde

shrimp coconut curry kaffir lime sauce

ONTARIO POULTRY:

lemon and tarragon roasted chicken breast chimichurri sauce

mango chicken curry pecans and mango

boneless chicken drums Asian style, lime and chili coriander sauce

FROM THE BUTCHER'S BLOCK:

Alberta striploin bordelaise or pepper sauce

classic beef bourguignon bacon, pearl onion and mushroom in red wine sauce

grilled and marinated flat iron steak bordelaise or chimichurri sauce

roast rack of New Zealand lamb tomato salsa, rosemary jus, olives

VEGETARIAN OPTIONS:

house made gnocchi tomato basil sauce, ricotta cheese

wild mushroom parmesan risotto

vegetable tofu curry coconut milk (v)

sesame stir-fry carrots, red pepper, bean sprouts, broccoli (v)

vegetarian Pad Thai

CHOICE OF 3 SIDE DISHES (included in main course station, each additional side dish \$5.00pp)

- mini roasted potatoes, thyme
- creamy mashed potatoes
- Savoyard potato gratin
- baked potato, sour cream, chives
- French beans
- roasted seasonal vegetables with fresh herbs
- steamed cauliflower & broccoli
- mango & pepper salad, citrus coriander vinaigrette
- Caesar salad
- mixed green market salad
- Mediterranean couscous
- marinated kale salad

ARTISANAL BREAD BASKET \$2.00pp served with chickpea rosemary spread and butter

Note: based on a minimum of 36 guests

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FOOD STATIONS

taco stand* (gf)

*add chips

select spicy pulled beef or pulled chicken on soft white corn tacos
chopped pepper, tomato, scallion, fresh coriander, lime,
Manchego and Monterey Jack cheese, pico de gallo, guacamole,
assorted hot sauces

\$8.00pp

\$3.00pp

Quebec style poutine bar

cheese curds, beef gravy,
sour cream, green onion, jalapeño, bacon bits

\$7.50pp



ASIAN KITCHEN

steamed bao station (2 pieces per guest)

select: Thai basil chicken, pulled pork or tofu & mushroom
on a steamed bun with pickled cabbage, vegetables and jalapeños,
hoisin honey garlic glaze, miso mayo

\$8.00pp

dumpling station (2 pieces per guest)

select: chicken, pork, shrimp or vegetables
plum sauce, tamarind sauce, satay Pad Thai sauce

\$6.00pp

vegetable wrap station (gluten free available)

select: lime marinated shrimp or spicy pulled chicken
cabbage wrap, water chestnuts, cucumber, peppers, avocado,
shredded carrot, green onions, chopped cashews
select hoisin peanut sauce or soy dressing

\$12.00pp

ginger sesame stir fry with rice noodle** (gf)

vegan: broccoli, peppers, water chestnuts, celery, snow peas,
carrot, chopped cashews, served in Chinese take-out box

\$8.00pp

fried rice bowls** (gf)

vegan: peppers, ginger, bean sprouts, pineapple, cilantro, avocado
chili soy sauce

\$8.00pp

cold Thai noodle salad** (gf)

vegan: peppers, snow peas, cilantro, cashews, Thai basil dressing

\$8.00pp

** add chicken, beef (\$3.00pp) or shrimp (\$4.00pp)
to stir fry noodle, rice bowls and Thai salad

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SIT DOWN MENUS 3.0

seated menus for The Fifth & Terrace and One Room, priced per guest, service, taxes and beverages not included

SIT DOWN DINNER

pre-select two appetizers and two main courses

MENU 1: \$60

AMUSE BOUCHE

CHOICE OF APPETIZER

chilled tiger shrimp *(gf)*

avocado, cucumber, mango and grapefruit salad, sauce aurore

mozzarella and cherry tomato salad *(vt, gf)*

mixed greens, basil, sherry vinaigrette

caramelized squash and Belgian endive salad *(vt, gf)*

radicchio, orange, pumpkin seeds

CHOICE OF MAIN COURSE

Alberta filet mignon *(gf)*

bordelaise sauce, braised carrot purée

baked filet of fresh Atlantic salmon *(gf)*

fennel and orange salad, citrus butter

suprême of chicken *(gf)*

dijon mustard sauce, purée of green peas

vegetarian option available

SHARED SIDES FOR THE TABLE

cauliflower and broccoli gratin, mashed potatoes

DESSERT

The Fifth's dessert duo

(seasonal chef's creation)

Note:

For vegetarian main course options, refer to page 3.4

All meats are prepared medium rare unless otherwise specified. Due to the 'à la minute' preparation of all our dishes, some of the offered choices might become unavailable depending on guest requests.

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SIT DOWN DINNER

pre-select two appetizers and two main courses

MENU 2: \$75

AMUSE BOUCHE

CHOICE OF APPETIZER

avocado and vegetable salad *(v, gf)*

avocado, cucumber, asparagus, citrus vinaigrette

cherry tomato and goat cheese *(vt, gf)*

fresh herbs, balsamic emulsion

chef's salmon tartare

cucumber, frisée lettuce

pear and blue cheese *(vt, gf)*

toasted walnuts, microgreens, honey lemon drizzle

CHOICE OF MAIN COURSE

Alberta filet mignon *(gf)*

bordelaise sauce, braised carrot purée

baked filet of fresh Atlantic salmon *(gf)*

fennel and orange salad, citrus butter

New Zealand roasted rack of lamb

rosemary jus, tomato Provençal

osso bucco Milanese

braised veal shank, shiitake mushroom sauce, saffron risotto

vegetarian option available

SHARED SIDES FOR THE TABLE

cauliflower and broccoli gratin, mashed potatoes

DESSERT

The Fifth's dessert duo

seasonal chef's creation

Note:

For vegetarian main course options, refer to page 3.4

All meats are prepared medium rare unless otherwise specified. Due to the 'à la minute' preparation of all our dishes, some of the offered choices might become unavailable depending on guest requests.

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SIT DOWN DINNER

pre-select two appetizers and two main courses

MENU 3: \$100

AMUSE BOUCHE

CHOICE OF APPETIZER

classic Caprese salad *(vt, gf)*

heirloom tomatoes, buffalo mozzarella, arugula, fresh basil, balsamic vinaigrette

Maritime crab cake topped with shrimp

sauce piquante

torchon of foie gras

fresh figs, toasted baguette

avocado and vegetable salad *(v, gf)*

avocado, cucumber, asparagus, citrus vinaigrette

CHOICE OF MAIN COURSE

duo of jumbo tiger shrimp *(gf)*

fennel and orange salad, shrimp bisque

5th beef Wellington

with wild mushrooms in puff pastry, madère sauce, braised carrot purée

New Zealand roasted rack of lamb

rosemary jus, tomato Provençal

baked Atlantic cod *(gf)*

citrus salad, beurre blanc sauce

vegetarian option available

SHARED SIDES FOR THE TABLE

cauliflower and broccoli gratin, mashed potatoes

ARTISANAL CHEESE

fresh fruit, baguette

DESSERT

The Fifth's dessert duo

seasonal chef's creation

MIGNARDISE

Note:

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VEGETARIAN AND VEGAN OFFERINGS

minimum of 30 guests required for a full vegetarian menu

pre-select two appetizers and two main courses

individual requests will be created by our culinary team on the night of the event

MENU: \$45

AMUSE BOUCHE

CHOICE OF APPETIZER

avocado and vegetable salad (v, gf)

avocado, cucumber, asparagus, citrus vinaigrette

trilogy of tomatoes (v, gf)

Belgian endive, balsamic vinaigrette

vegan soup (v)

seasonal chef's creation

CHOICE OF MAIN COURSE

sautéed kale and seasonal vegetables on soba noodles (v, gf)

vegetarian curry (v, gf)

red pepper, cauliflowers, broccoli, eggplant, basmati rice

trio of vegetables risotto (vt)

fava bean, asparagus, green bean

fricassée of wild mushrooms (vt)

shiitake, oyster, button and chanterelle, quinoa

DESSERT

The Fifth's dessert duo

seasonal chef's creation

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please advise our team of any allergies or

dietary restrictions prior to the event





DESSERT STATIONS | 4.0



DESSERT STATION

choose **two items \$12.00pp** | **three items \$17.00pp** | **four items \$22.00pp**

chocolate truffle (gf)
classic éclair topped with chocolate
decadent chocolate brownie
salted caramel crème brûlée (gf)
chocolate mousse in shot glass (gf)
chocolate pot de crème (gf)
panna cotta with fruit compote
custard with caramelized sugar
seasonal fruit skewers (gf)
seasonal fruit salad with fresh mint
tiramisu (n)
sugar pecan tartlet (n)
apple tarte tatin
pumpkin pie tartlet
mini fruit tartlet
lemon meringue tartlet
cupcakes (choice of vanilla, chocolate or red velvet with vanilla, chocolate or cream cheese icing)

crêpe station (if active station preferred, attendant is required*)

\$14.00pp

Brittany crêpes (gluten free available)

select three toppings:

chocolate sauce, berries, pineapple, cinnamon apple, banana, vanilla ice cream

ice cream or sorbet station

\$13.00pp

select three flavours:

gourmet ice cream - vanilla, chocolate, strawberry, raspberry, caramel (gf)

Italian fruit sorbet

select three toppings:

chocolate chips, chopped nuts, hot chocolate sauce, berries

chocolate fountain (attendant required*)

\$15.00pp

pineapple and strawberry brochette

Note:

Stations are based on a minimum of 36 pieces per item and a minimum of 36 guests.

Desserts are available at \$6.00 per piece with a minimum order of three dozen per selection.

* additional charge for stations with attendants

gf = gluten free n = contains nuts

please advise our team of any allergies or dietary restrictions prior to the event



BREAKFAST/BRUNCH BUFFET

"old faithful" scrambled eggs, bacon, home fries, toast	\$ 14.00pp
griddle station fluffy pancakes, Belgian waffles or French toast served with Ontario maple syrup and house-made compote <i>add Ontario peameal bacon, Canadian natural back bacon or house-made sausages</i>	\$ 13.00pp \$ 5.00pp
breakfast crêpe station (if active station preferred, attendant is required *) Brittany crêpes (gluten free available) <i>select three savoury or sweet toppings:</i> savoury: scrambled eggs, chopped ham, bacon, sausages, tomato, grated cheese, herbs sweet: cane sugar, fruit jams, fresh berries, cinnamon apple, banana	\$ 14.00pp
cheese & charcuterie platter imported and domestic cured meats (<i>prosciutto, salami, soppressata</i>) and cheeses (<i>cheddar, brie, gruyère</i>) accompanied by olives, fresh fruit, artisanal bread basket and mustards <i>serves 12 guests per platter with min. order of one platter</i>	\$ 16.00pp
breakfast bagel with house-cured gravlax cream cheese, cucumber, capers, red onion	\$ 10.50pp
quiche Lorraine individual quiches <i>large (serves 8)</i>	\$ 8.00pp \$ 38.00
carved roasted striploin selection of mustards, fresh horseradish and jus, baguette	\$ 24.00pp
lighter fare Irish oatmeal crunchy granola organic yogurt seasonal fruit assorted cookies - min. 3 dozen	 \$ 7.00pp \$ 5.50pp \$ 5.00pp \$ 4.50pp \$ 4.50pp

continental breakfast

selection of freshly baked croissants, muffins, bagels,
crunchy granola, organic yogurt, cheeses and seasonal fruit
served with churned butter, jams, honey

\$ 19.00pp

beverages - buffet style

regular coffee, breakfast tea	\$ 3.50pp
juices: orange, apple and grapefruit	\$ 4.50pp
specialty coffees, hot chocolate	upon request
Bloody Mary, Caesar, Mimosa (<i>after 11 am</i>)	starting at \$ 9.00 per beverage

Note: based on a minimum of 36 guests

*additional charge for stations with attendants

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Thank You for Considering THE FIFTH

It would be a pleasure to host your event

THE FIFTH TEAM



THE FIFTH
— INC. —

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