



TABLE OF CONTENTS

| | |
|-------------------------------|-------------|
| Passed Hors D'oeuvres..... | 3,4 |
| Food Stations / Platters..... | 5,6 |
| Dinner Buffets..... | 7,8,9 |
| Plated Dinners..... | 10,11,12,13 |
| Wine Menu..... | 14 |

HORS D'OEUVRES 2020

PRICES ARE PER DOZEN
3 DOZEN MINIMUM ORDER PER HORS D'OEUVRE

POULTRY

Chicken Spring Roll / Sweet & Sour Sauce **32**
Nashville Hot Crispy Chicken Pops / Comeback Sauce **34**
Chicken & Bacon Croquettes / Torched Swiss **33**
Duck Cuban Slider / Duck Confit / Smoked Duck / Grainy Dijon / Garlic Mayo / Swiss /
Pickle **34**
Chicken & Lemongrass Dumplings / Spicy Ginger Aioli / Pickled Radish / Truffle Soy **34**

MEAT

Sweet Soy Marinated Beef Satays / Chili-Peanut Dip **34**
Meatball Sliders / Rose / Havarti / Arugula **34**
Angus Beef Sliders / American Cheddar / Burger Sauce / Umbrella Relish **36**
Spiced Pork Sausage Rolls / Maple Mustard Dip **32**
Genoa Salami Crostini / Warm Baguette / Almond Pesto / Aioli **30**

SEAFOOD

Tempura Shrimp / Remoulade Dip **35**
Maple Dipped Double-Smoked Bacon Wrapped Sea Scallops **38**
Mini Shrimp Cocktails / Cilantro-Lime Cocktail Sauce **35**
Mini Crab Surimi Rolls / Surimi / Lettuce / Garlic Mayo **40**
Smoked Salmon Devilled Eggs / Pickled Mustard Seed / Bacon / Sweet Pickled Jalapeno / Dill **34**
Mini Smoked Salmon Bagels / Everything Spiced Cream Cheese **35**

HORS D'OEUVRES 2020

PRICES ARE PER DOZEN
3 DOZEN MINIMUM ORDER PER HORS D'OEUVRE

VEGETARIAN

- Parmesan Breaded Artichoke Hearts / Marinara Dip **33**
- Classic Spanokopita / Babaghanouj **30**
- Buffalo Mozzarella Arancini **33**
- Vegetarian Spring Roll / Honey Garlic Dip **31**
- Fried Halloumi Cheese Skewers / Sweet Chili Dip **35**
- Fried Goat Cheese Bombs / Pear Chutney **35**
- Tomato & Bocconcini Skewers / Basil Pesto / Balsamic Reduction **33**
- Mini Pear & Brie Grilled Cheese / Brioche **33**
- Shoestring Fry Cups / Rosemary-Truffle Spray / Parmesan / Malt Mayo **30**
- Sweet Potato Tempura "Chips" / Smoked Spicy Mayo **30**
- Vegan Bao / Spiced & Grilled Oyster Mushrooms / Cucumber / Hoisin **34**

SUSHI

- Cucumber Maki **30**
- California Roll **36**
- Spicy Tuna Avocado Roll **40**
- Assorted Nigiri **40**

SWEETS

- Assorted French Macarons **34**
- Crème Brulee Mini Doughnuts / Vanilla Pastry Cream Stuffed **34**
- Chocolate Covered Strawberries **37**
- Banoffee Tarts / Banana / Dolce de Leche / Whipped Cream / Chocolate **40**
- Assorted Brownies, Bars & Bite Sized Cakes **34**

FOOD STATIONS

Available late-night
or any time of the day!

INTERACTIVE PASTA STATION

Build your own pasta with the help of
our experience chefs!

Penne and Cheese Tortellini
Pastas, Grilled Chicken,
Chorizo Sausage, Bacon Bits,
Sun-Dried Tomatoes,
Mushrooms, Onions, Bell
Peppers, Zucchini, Olives and
Parmesan Cheese, Alfredo,
Marinara, and Other Toppings

\$19 per guest

HANDMADE TACO STATION

Warm flour and corn tortillas
Pulled beef, chicken, pulled
pork, crispy spiced cauliflower
options.

Topped with cheeses, fresh
cilantro, tomatoes, pico de
gallo, shredded cabbage,
radishes, sour cream,
guacamole, etc.

\$14 per guest

PIZZA STATION

Hand rolled pizza pies!

Classic Cheese
Vegetarian
Pepperoni
Canadian
Hawaiian

House Garlic Dip
Marinara Sauce

\$14 per guest

THE GRAZING TABLE

4 to 8 feet of epic snack food
(100 person minimum)

A show stopping centerpiece of your party, our Grazing Table is filled with gourmet cheeses,
imported cured meats, fruits, jams, fresh baked breads, hand picked vegetables, skewers, artisan
crackers, breads, nuts, sweet treats, spreads, chutneys, and so much more.

\$23 per person

LIVE CARVERY STATION

PROTEIN

Roasts are carved to order, served
with fresh baked bread, au jus,
horseradish, and mustards

AAA Garlic & Herb Angus
Reserve Tenderloin

\$20 per guest

AAA Salt & Pepper Prime Rib

\$18 per guest

Herb & Spice Rotisserie
Chicken

\$16 per guest

SALAD STATION

\$12 per guest

Build Your Own Caesar Salad
Station With Bacon Bits, Fresh
Parmesan, and Roasted
Garlic Buttermilk Caesar
Dressing

Mixed Green Crunch Salad
With Green Goddess Dressing

Cold Cheese Tortellini Pasta
with Sundried Tomato
Vinaigrette

ROASTED ROOTS

Honey Butter Carrots, Parsnips,
Squash, Mini Potatoes, etc.

\$5 per guest

MASH

Brie Cheese Mashed Potatoes

\$6 per guest

Maple Butter Sweet Potato
Mash

\$6.50 per guest

FINGER LICKIN FRIED CHICKEN

Buttermilk Breaded All White
Chicken Fingers
Crispy Breaded Chicken
Wings
Frank's Hot, Honey Garlic,
BBQ, Smokey Mustard
Sour Cream
Blue Cheese Dip
\$15 per guest

THE ULTIMATE CRUDE

An beautiful arrangement of
chefs selected seasonal raw
vegetables and dips
\$10 per guest

CHEESE PLEASE!

Quebec & Ontario Cheeses
Fresh Baguette & Crackers
Fresh & Dried Fruit
Jams & Marmalades
Nuts
\$14 per guest

SUZY Q DOUGHNUT STATION

An Assortment of Ottawa's
Famous Suzy Q Doughnuts!
\$9 per guest

SANDWICH ARTIST BAR

An Assortment of fine cured
meats and poultry served
with:
Baguettes / Rolls / Breads
Sliced Tomatoes
Pickles
Onions
Cheeses
Antipasto
Lettuces
Variety of Sauces
Etc.
\$14 per guest

FRY LOVE YOU

Spiced Waffle Fries
Sweet Potato Fries
Fried green beans with truffle-
soy vinaigrette
Deep fried pickles
Deep fried cheese curds
Chefs Selection of Dips
\$15 per guest

CHARCUTERIE

An Assortment of fine cured
meats and poultry
Pickled Vegetables
Mixed Olives
Dijon Mustards
Basket of Fresh Bread
\$14 per guest

BUILD YOUR OWN S'MORES

Roast Your Marshmallows!
Graham Crackers
Salted Butter Caramel
Dark Chocolate Ganache,
Strawberry-Raspberry Jam
Assorted Chocolate & Bars
Assorted Sour & Gummy
Candies
\$11 per guest

BUILD-A-POUTINE

Crispy Yukon Gold Fries
Sweet Potato Fries
Gravy (gluten-free)
Cheese Curds
Bacon
Montreal Smoked Meat
Pulled Chicken
Fried Onion
Hot Sauces
\$13.50 per guest

RAW BAR

Fresh Shucked Oysters With All
The Fixin's
Chilled Shrimp
Crab Legs
Sushi
\$30 per guest

FRESH FRUIT

Pineapple
Watermelon
Honey Dew
Cantaloupe
Berries
Etc.
\$9 per guest

BEAVERTAILS ON THE CANAL

Canada's Famous Beavertails
fried fresh at Umbrella!
\$9 per guest

DINNER BUFFETS 2020

DELUXE UMBRELLA BUFFET

Assortment of Warm Ciabatta Buns / Creamy Butter

Tender Field Greens Topped With Seasonal Vegetables / Chef Selected Dressings

Top-it-Yourself Caesar Salad / Crisp Romaine / Bacon Bits / Grated Parmesan Cheese /
Roasted Garlic Buttermilk Dressing

Broccoli Salad / Dried Cranberry / Quinoa / Almonds / Sunflower Seeds / Smoked
Cheddar Dressing

Local and International Cheeses with Crackers and Fruit Preserves

Cured Sausage & Deli Platter / Mixed Olives / Pickled Vegetables / Other Traditional
Antipasto

Cold Poached Shrimp Cocktail Station with Classic Cocktail Sauce and Jalapeno
Thousand Islands

Steamed Seasonal Garden Vegetables / Olive Oil / Fleur Du Sel

Quebec Brie Cheese and Yukon Gold Mashed Potatoes

Mushroom Rice / Wild Rice / Truffled Parmesan Cream / Grilled Field Mushrooms / Herbs

5 Spice Marinated Canadian Chicken Breast / Honey-Dijon Sauce

Maple Brined Atlantic Salmon Fillets / Roasted Garlic & Lemon Beurre Blanc

Canadian Angus Reserve Prime Rib / Merlot Pan Juices / Horseradish / Whole Grain Dijon
Mustards
(Chef on duty carving for 50+)

An Assortment Of Patisserie Sweets Including a Variety of Cakes, Chocolate Covered
Strawberries, Pastries And Sliced Seasonal Fruit

\$82 per guest

PRESTON STREET BUFFET

Rosemary Focaccia Breadbasket / Aged Balsamic Vinegar / Extra Virgin Olive Oil

Top-it-Yourself Caesar Salad / Crisp Romaine / Bacon Bits / Grated Parmesan Cheese /
Roasted Garlic Buttermilk Dressing

Heirloom Tomato Salad / Chilled Four Cheese Tortellini / Bocconcini Cheese / Chopped
Vegetables / Basil & Oregano Vinaigrette

Cured Sausage & Deli Platter / Mixed Olives / Pickled Vegetables / Other Traditional
Antipasto

Herb & Garlic Sweet Mini Yellow Potatoes

Mushroom Ravioli / Rose Sauce / Fresh Herbs

Crispy Chicken Parmesan / Tomato Basil Marinara / Baked Mozzarella

Grilled Italian Sausage / Sun Dried Tomatoes / Bell Peppers / Cipollini Onion

Atlantic Salmon Fillets / Sweet Basil Pesto

Cocoa Dusted Classic Style Tiramisu

Cheesecake Topped With Amaretto Berry Coulis

Seasonal Sliced Fruit

\$73 per guest

THE SOUTHERN HOSPITALITY BUFFET

Assortment of Artisan Breads with Creamy Butter

Top-it-Yourself Caesar Salad / Crisp Romaine / Bacon Bits / Grated Parmesan Cheese /
Roasted Garlic Buttermilk Dressing

PEI Potato and Pickled Egg Salad / Apple / Celery / Grilled Onion / Mustard Dressing /
Fresh Dill / Scallions

Broccoli Salad / Dried Cranberry / Quinoa / Almonds / Sunflower Seeds / Smoked
Cheddar Dressing

Creamy Coleslaw

Sweet Mexican Street Corn / Smoked Jalapeno Aioli / Cajun Corn Crisps / Feta / Hot
Sauce / Lime Crema

Mac n' Cheese / Smoked Cheddar Sauce / Stringy Mozzarella / Panko / Fresh Chives

Beer Braised Pork Ribs / Smoked Mesquite BBQ Sauce

Secret Recipe Lemon Brined Buttermilk Fried Chicken, Maple Syrup

An Assortment Of Patisserie Sweets Including a Variety of Cakes, Chocolate Covered
Strawberries, Pastries And Sliced Seasonal Fruit

\$71 per guest

PLATED DINNER AT UMBRELLA

Three course plated dinners include choice of one appetizer, one entrée with chosen side and one dessert.
If more than one entrée is chosen then the meal is priced according to the highest priced entrée.
Additional courses are available at an additional price.

APPETIZERS

Choice of either one soup or one salad. Choice of two appetizer options available at a \$4 per person surcharge. Soup or salad as an additional course available at a \$12 charge.

Caesar Salad

Crisp Romaine Lettuce Tossed With Roasted Garlic and Buttermilk Dressing, Smoked Bacon Lardons, Fresh Croutons, Parmigiano Reggiano Cheese

Arugula and Watermelon Salad

Arugula, Shaved Fennel, Watermelon Salsa, Roasted Pumpkin Seeds, Feta Cheese, Champagne-Grapefruit Vinaigrette

Garden Salad

Field Greens, Heirloom Cherry Tomato, Cucumber, Red Onion, Radish, Fresh Herbs, Sweet Green Goddess Dressing

Caprese

Heirloom Tomato, Buffalo Mozzarella, Fresh Basil, Olive Oil, Reduced 20yr Balsamic Vinegar, Fleur Du Sel

Roasted Beet Salad

Honey Roasted Beets, Pickled Beets, Whipped Goat Cheese, Fresh Apple, Crispy Parsnip, Graham Crumbs, Sweet Yellow Mustard Vinaigrette

Cream of Heirloom Tomato Soup

Classic Roasted Tomato Soup, Cheesy Garlic Baguette

Smoked Cheddar & Potato Soup

Chive Crème Fraiche

Vegan Curried Cauliflower Soup

Roasted Cauliflower Puree, Coconut Milk, Yellow Curry, Crispy Spiced Chickpeas

Butternut Squash Soup

Sweet Squash, Grilled Corn Salsa

Mushroom & Leek Soup

Creamed Mushroom Veloute, Herb Marinated Field Mushrooms, Boursin

French Duck Soup

Duck and Port Broth, Pulled Duck Confit, Caramelized Onion, Fresh Baguette, Melted Gruyere
\$4 surcharge per guest

MID COURSE

(Optional Course)

Risotto and Sundried Tomato Gnocchi available as a vegetarian main course option

Antipasto

An Assortment of Prosciutto, Salami, and Mortadella, Mixed Olives, Pickled and Marinated Vegetables
\$15.50 per guest

Sundried Tomato Gnocchi

Fresh basil, marinated tomato, garlic
\$14.50 per guest

The Pasta Course

Tender penne noodles or four cheese tortellini tossed with house made tomato basil sauce with julienne vegetables garnished with basil oil and shaved Parmigiano Reggiano cheese
\$14 per guest

ENTREES

With exception of the chowder, all plated entrées come with chef's choice of seasonal vegetables that best compliment the protein. All beef and lamb options are cooked to medium doneness.

8oz Chicken Supreme

Rosemary Butter Baste, Sauce Supreme
\$70

Fried Chimichurri Chicken

Lemon Brined Southern Fried Chicken Breast, Chimichurri Sauce
\$71

Bacon Mushroom Chicken Supreme

Bacon wrapped, Mushroom & Spinach Stuffed, White Mushroom Veloute
\$73

7oz Honey & Herb Roasted Atlantic Salmon Fillet

Cool Lemon Tarragon Cream
\$70

7oz Maple Brined House Smoked Salmon

Nordic Shrimp Bearnaise
\$70

12oz AAA Angus Reserve Prime Rib Steak

Horseradish Jus
\$79

10oz AAA Angus Reserve Striploin Steak

Green Peppercorn Jus
\$76

8oz AAA Angus Reserve Tenderloin Steak

Sauce Chasseur

\$83

New Zealand Rosemary and Dijon Crusted Rack of Lamb

Mint Yogurt Sauce

\$79

Ontario Duck Leg Confit

Cherry & Black Vinegar Gastique

\$69

Braised Beef Short Rib

Sweet Chili & Sesame Glaze

\$73

Smoked Ocean Chowder

Smoked Potato And White Wine Broth, Sweet Glazed Porkbelly, U-10 Scallops, Butter
Poached Shrimp, King Crab, Rainbow Trout, Heirloom Carrot

\$70

SIDES

Please choose one option per protein.

Classic Yukon Gold Whipped Mashed Potatoes

Roasted Garlic & Cheddar Yukon Gold Mashed Potatoes

Crispy Herbed Red Skinned Potatoes

Steamed and Lightly Seasoned Wild Rice

LUXURY SIDES

Wild Mushroom Risotto

3-Cheese Gratin Dauphinoise

Maple Butter Sweet Potato Mash

Truffled Smoked White Cheddar Mac n' Cheese

\$7 per guest

VEGETARIAN

Vegetarian main options available for guests with dietary restrictions

General Tsao Cauliflower (Vegan)

Tempura Cauliflower, Sweet and Spicy Tsao sauce, Steamed Rice, Crushed Candied
Cashew, Sesame

Mushroom Wellington

Kale & Mushroom and Cheese Wellington, Squash puree, Quick Pickled Zucchini Salad,
Feta Cheese

DESSERTS

Lemon Meringue Tart

With sweet berry coulis

Hazelnut Praline Rocher

Milk chocolate shell sprinkled with almonds, praline cream, crunchy meringue centre

Gianduja Chocolate Sable

Crispy crumple base, Gianduja chocolate fudge, almond, crushed hazelnut, candied orange

Chocolate Pyramid

Dark chocolate mousse, crispy hazelnut heart, chocolate biscuit base

Lavender Lemon Cheesecake

Lemon cheesecake topped with lavender fond

New York Style Cheesecake (gluten/nut free)**

With mixed berry compote topping

Raspberry Tartelette

Buttercrust filled with almond cream and plump raspberries

The number of vegetarian and or vegan meals as well as dietary restriction such as allergies must be given no later than seven days prior to the event so the chef can properly prepare for the guests needs. If more than one appetizer, entrée or dessert option is chosen then the chef requires the exact number of each option no later than seven days prior to the event. If more than one entrée is chosen then the meal is priced according to the highest entrée. If numbers are not provided for each option then a surcharge of \$10 per person will be added to the bill. Prices and availability of product may change at any given time due to seasonal market fluctuations.

All prices are subject to applicable taxes and 18% gratuity

EVENT WINE LIST

Ultra Premium

Robert Mondavi Sauvignon Blanc \$ 49
Robert Mondavi Cabernet Sauvignon \$ 51

Premium

Woodbridge Cabernet Sauvignon - \$ 41
Woodbridge Sauvignon Blanc - \$41
Ruffino Lumina Pinot Grigio - \$41

Domestic and Imports

Santa Rita Reserva Cabernet Sauvignon – Chile \$ 39
Santa Rita Reserva Sauvignon Blanc – Chile \$ 39

Inniskillin Niagara Estate Cabernet Shiraz – VQA \$ 34
Inniskillin Niagara Estate Pinot Grigio – VQA \$ 34

Jackson Triggs Niagara Estate Cabernet Franc/Cabernet Sauvignon – VQA \$ 34
Jackson Triggs Niagara Estate Sauvignon Blanc – VQA \$ 34
Jackson Triggs Niagara Estate Chardonnay – VQA \$ 34

Cavallina Pinot Grigio – Italy \$ 34
Cavallina Nero D'Avola Syrah – Italy \$ 34

Lindemans Bin 65 Chardonnay – Australia \$ 37
Lindemans Bin 40 Merlot – Australia \$ 39

Sparkling - \$39 plus

Blu Giovello Prosecco
Mionetto Il Prosecco

All wines require a minimum of 72 hours notice for any event
Please note that many other wines are available for any event with applicable time