



One Course Main Plated \$29 per person
One Course Steak/Duck/Lamb plated \$42 per person
Two Course Plated (Main + Appetizer OR Dessert) \$41 per person
Two Course Plated (Steak/Duck/Lamb + Appetizer OR Dessert) \$56 per person
Three Course Plated (Appetizer + Main + Dessert) \$53 per person
Three Course Plated (Appetizer + Steak/Duck/Lamb + Dessert) \$68 per person

APPETIZERS:

Chicken Wonton Soup

Poached Chicken Dumplings, Chicken Broth, Bean Sprouts, Sesame Oil

Classic French Onion Soup

French Baguette, Gruyere Cheese

Waldorf Salad

Apple, Celery, Grapes, Brie Cheese, Spicy Candied Walnut, Baby Spinach, Citrus Mayo

Ta'Za Caesar Salad

Romaine Hearts, Garlic Croutons, Crispy Bacon, Fresh Lemon, Parmesan, Anchovies

ENTRÉE:

Prosciutto Wrap Cajun Chicken Supreme

Spicy Roasted Potato, Chilli Garlic Grilled Broccolini, Homemade BBQ Sauce

Pan Seared Crispy Salmon

White Wine Pancetta Cream, Roasted Potato, Butter Poached Vegetables, Citrus Mix Berry Salsa

Mushroom & Cheese Ravioli with White Wine Truffle Cream

Spinach, Cherry Tomato, Micro-Basil

Crispy Confit Duck Leg

Chorizo Bean Casserole, Buttered Radish, Cardamom, Grapefruit Glaze

Italian Style Braised Lamb Shank

Mediterranean Style Couscous, Cinnamon Honey Butter Glazed Carrot, Radish, Mint, Blueberry Jus

9oz. Char Grilled AAA Ribeye Steak

Garlic Truffle Mashed Potatoes, Grilled Broccolini, Roasted Cocktail Onion, Pomegranate Jus

8oz. Flank Steak

Potato Purée, Garlic Spinach, Butter Poached Vegetables, Creamy Peppercorn Sauce

DESSERT:

Lemongrass Crème Brûlée

Wild Mixed Berries, Almond Biscotti with Caramelized Sugar

Triple Vanilla Cheesecake

Creamy Vanilla Cheesecake, Vanilla White Chocolate Mousse, Rich Whipped Cream on a Vanilla Crumb, Mixed Berries

Flourless Chocolate Molten Lava Cake

Rich Chocolate Cake with a Molten Center of Callebaut Belgian Chocolate with Vanilla Ice Cream, Wild Berries

COMPANY NAME: _____ MEETING ROOM: _____ DINNER TIME: _____
 GUEST NAME: _____ ALLERGIES/DIETARY RESTRICTIONS: _____

*All prices are subject to 15% gratuity and 13% HST. Menus and prices are subject to change without notice.
 Menu available for groups of 10— 30 people in Taza Grill + Bar. Advanced booking required.
 Guests with allergies or special dietary needs, please share your requirements with the Catering Team. We strive to satisfy all requirements.*