



REDS MIDTOWN TAVERN

EVENTS

382 Yonge Street, Unit 6
Toronto, ON, M5B 1S8
416-977-3200
SignatureEvents@SIRcorp.com
www.redsmidowntavern.com



PASSED CANAPÉS

Priced per piece. Minimum order by the dozen.

AHI TUNA TOSTADAS (GF)
mango ginger glaze, guacamole
 \$3.50

ANGUS BEEF SLIDERS
*American cheese, secret sauce,
 pickle, house baked buns*
 \$3.50

BANGKOK NACHO (GF)
*crisp wonton, roasted chicken, lime
 crema, sweet chili, melted cheese*
 \$3.50

MINI GRILLED CHEESE (V)
*provolone and cheddar cheese on
 house baked sourdough bread*
 \$3.00

STEAK AND POTATO (GF)
*horseradish sour cream, sea salt,
 chives*
 \$3.50

ROAST BEEF YORKIES
*bite-sized Yorkshire puddings,
 caramelized onions, horseradish cream
 sauce, jus*
 \$3.50

TRUFFLE FRIES (V, GF)
*russet fries, sea salt, thyme,
 Parmesan, presented in
 bamboo cones*
 \$3.00

SWEET POTATO FRIES (V, GF)
presented in bamboo cones
 \$3.00

CHIP AND DIP (V)
roasted beet hummus, pita chip
 \$3.00

PLATTERS AND SHAREABLES

BEETROOT HUMMUS (V)
garden vegetables, pita chips
 \$9.00 (serves two)

CALAMARI FRITTI
*garlic confit, crisp rosemary and lemon,
 roasted tomato aioli*
 \$13.35 (serves two)

TRUFFLE FRIES (GF)
*fresh cut russet fries, sea salt,
 thyme, Parmesan*
 \$9.20 (serves two)

SWEET POTATO FRIES (GF)
*oven-roasted tomato aioli and curried
 mango sauces*
 \$8.90 (serves two)

AHI TUNA TOSTADAS (GF)
mango ginger glaze, guacamole
 \$14.75 (serves two or three)

SEARED TUNA GUACAMOLE (GF)
*salsa verde, sesame guajillo, feta,
 cilantro, tortilla chips*
 \$16.80

BANGKOK NACHOS (GF)
*crisp wonton, roasted chicken,
 lime crema, sweet chili, melted
 cheese*
 \$13.45 (serves two)

CRISPY CHICKEN WINGS
tossed in Buffalo butter sauce
 \$14.35 (serves two or three)

ANGUS BEEF SLIDERS
*American cheese, secret sauce, pickle, house
 baked buns*
 \$13.35/3

ARTISANAL CHEESE PLATTER
mixed crackers, bread, fruit preserves, olives
 \$15.00 (serves two or three)

TAVERN BUTCHER BOARD
*artisanal charcuterie, pickles, Kozlik's mustard,
 fresh bread*
 \$29.95 (serves four or five)

EXPRESS LUNCH

\$25 per person

11:30am-2:30pm only. Minimum order of 10. Must be contracted through events department. Not available for walk-in parties or regular reservations.

APPETIZERS

Choose one option for whole party

WILD MUSHROOM SOUP

truffle, chives

or

CAESAR SALAD

chopped romaine, Parmesan croutons, applewood bacon

MAINS

CHICKEN WINGS

tossed in Buffalo-butter sauce

ROAST BEEF GRILLED CHEESE

served with fries

Aged cheddar & provolone, caramelized onion, horseradish crema, red wine jus

FARMER'S MARKET QUINOA

roasted vegetables, mushrooms, fingerling potatoes, feta, greens, red pepper purée

INCLUDES COFFEE OR TEA

LUNCH

PACKAGE #1

\$35 per person

APPETIZERS

TOMATO FENNEL SOUP

Parmesan crouton, crème fraiche

CAESAR SALAD

chopped romaine, Parmesan croutons, applewood bacon

MAINS

FARMER'S MARKET QUINOA

roasted vegetables, mushrooms, fingerling potatoes, feta, greens, red pepper purée

FISH & CHIPS

chardonnay battered Atlantic cod, savoy cabbage-jicama slaw, fresh cut fries

CHICKEN COBB SALAD

romaine, blue cheese, soft-yolk egg, applewood bacon, avocado, Dijon dressing

DESSERTS

FRESHLY-BAKED APPLE PIE

traditional pie crust with Granny Smith apples and oatmeal crumble

INCLUDES COFFEE OR TEA

LUNCH

PACKAGE #2

\$40 per person

APPETIZERS

WILD MUSHROOM SOUP

truffle, chives

KALE AND QUINOA SALAD

pecans, cranberries, apple, sweet potato, manchego, citrus vinaigrette

CAESAR SALAD

chopped romaine, Parmesan croutons, applewood bacon

MAINS

FARMER'S MARKET QUINOA

roasted vegetables, mushrooms, fingerling potatoes, feta, greens, red pepper purée

SEARED SALMON ROMESCO

roasted tomato and almond purée, succotash, fingerling potatoes, triple crunch beurre blanc

MASALA BUTTER CHICKEN BOWL

cucumber raita, basmati rice, naan bread

SIRLOIN STEAK FRITES

7oz sirloin, truffle Parmesan fries

DESSERTS

CHICAGO-STYLE CHEESECAKE

mascarpone vanilla cheesecake, torched lemon curd, traditional honey-graham crust

FRESHLY-BAKED APPLE PIE

traditional pie crust with Granny Smith apples and oatmeal crumble

INCLUDES COFFEE OR TEA

DINNER PACKAGE #1

\$45 per person

FOR THE TABLE

BEETROOT HUMMUS.
garden vegetables, pita crisps

APPETIZERS

WILD MUSHROOM SOUP
truffle, chives

KALE & QUINOA SALAD
pecans, cranberries, apple, sweet potato, Manchego, citrus vinaigrette

CAESAR SALAD
chopped romaine, Parmesan croutons, applewood bacon

MAINS

FARMER'S MARKET QUINOA
roasted vegetables, mushrooms, fingerling potatoes, feta, greens, red pepper purée

FISH & CHIPS
chardonnay battered Atlantic cod, savoy cabbage-jicama slaw, fresh cut fries

REDS FLASH-ROASTED CHICKEN
48-hour marinated, broccoli and cheddar with guajillo sesame, double-roasted russet potato

STEAK FRITES
7oz sirloin, truffle Parmesan fries

DESSERTS

CHICAGO-STYLE CHEESECAKE
mascarpone vanilla cheesecake, torched lemon curd, traditional honey-graham crust

FRESHLY-BAKED APPLE PIE
traditional pie crust with Granny Smith apples and oatmeal crumble

INCLUDES COFFEE OR TEA

DINNER PACKAGE #2

\$55 per person

FOR THE TABLE

TAVERN BUTCHER BOARD
charcuterie meats, pickles, Kozlik's mustard, fresh bread

APPETIZERS

TOMATO FENNEL SOUP
Parmesan crouton, crème fraiche

BEET SALAD
fresh goat cheese, candied almonds, lemon cider dressing

CAESAR SALAD
chopped romaine, Parmesan croutons, applewood bacon

MAINS

FARMER'S MARKET QUINOA
roasted vegetables, mushrooms, fingerling potatoes, feta, greens, red pepper purée

SEARED SALMON ROMESCO
roasted tomato and almond purée, succotash, fingerling potatoes, triple crunch beurre blanc

REDS FLASH-ROASTED CHICKEN
48-hour marinated, broccoli and cheddar with guajillo sesame, double-roasted russet potato

RAVIOLI & GARLIC SHRIMP
ricotta ravioli, sun dried tomato soffrito beurre blanc

STEAK FRITES
11oz New York, truffle Parmesan fries

DESSERTS

CHICAGO-STYLE CHEESECAKE
mascarpone vanilla cheesecake, torched lemon curd, traditional honey-graham crust

CHOCOLATE PIE
chocolate ganache custard, flaky chocolate crust, chantilly cream

INCLUDES COFFEE OR TEA