



# REDS WINE TAVERN

— EVENTS —

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## PASSED CANAPÉS

Priced per piece. Minimum order by the dozen.

(V) = vegetarian (GF) = free of ingredients containing gluten. REDS is not a gluten free facility.

TUNA TOSTADAS (GF)  
*crispy yellow corn tortillas,  
guacamole, seared tuna, mango  
ginger glaze*  
\$3.50

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

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

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

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

NOVA SCOTIA GUACAMOLE (GF)  
*guajillo chili-dressed lobster, crisp  
tortillas*  
\$3.50

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

MINI GRILLED CHEESE (V)  
*mascarpone, avocado, house-baked  
sourdough bread, sun-dried tomato  
aioli* \$3.00

LOBSTER MINI GRILLED CHEESE  
*east coast lobster, mascarpone and  
avocado, house-baked sourdough  
bread*  
\$3.50

TANDOORI CHICKEN LOLLIPOPS (GF)  
*cucumber-mint tzatziki*  
\$3.50

## PLATTERS AND SHAREABLES

BEETROOT HUMMUS (V)  
*garden vegetables, pita crisps*  
\$9.50 (serves two)

CALAMARI FRITTI  
*garlic confit, crisp rosemary and  
lemon, roasted tomato aioli*  
\$14.35 (serves two)

TRUFFLE FRIES (V)  
*fresh cut russet fries, sea salt,  
thyme, Parmesan*  
\$9.35 (serves two)

SWEET POTATO FRIES (V)  
*oven-roasted tomato aioli and  
curried mango sauces*  
\$9.25 (serves two)

ANGUS BEEF SLIDERS  
*American cheese, secret sauce,  
pickle, house baked buns*  
\$14.35/3

AHI TUNA TOSTADAS (GF)  
*mango ginger glaze, guacamole*  
\$15.40 (serves two or three)

BANGKOK NACHOS  
*crisp wonton, roasted chicken, lime  
crema, sweet chili, melted cheese*  
\$14.35 (serves two)

NOVA SCOTIA GUACAMOLE  
*guajillo chili-dressed lobster, crisp  
tortillas*  
\$20.10 (serves two or three)

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

ARTISANAL CHEESE PLATTER (V)  
*mixed crackers, breads, 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)



## LUNCH PACKAGE #1

\$40 per person

### APPETIZERS

TOMATO FENNEL SOUP  
*Parmesan crouton, crème fraîche*

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*

TANDOORI CHICKEN SALAD  
*ancient grains, crisp cauliflower,  
cashews, naan bread, ginger dressing*

### DESSERTS

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

CHOCOLATE & ALMOND BISCOTTI  
*2 pieces, baked in-house*

INCLUDES COFFEE OR TEA

## LUNCH PACKAGE #2

\$50 per person

### 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*

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

TANDOORI CHICKEN SALAD  
*ancient grains, crisp cauliflower, cashews,  
naan bread, ginger dressing*

STEAK FRITES  
*7oz sirloin, 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



## DINNER PACKAGE #1

\$55 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*

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

**PAN-ROASTED CHICKEN** *herb-roasted chicken, wild mushrooms, fingerling potatoes, sage and onion jus*

**STEAK FRITES**  
*7oz sirloin, 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

## DINNER PACKAGE #2

\$65 per person

### FOR THE TABLE

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

### APPETIZERS

**TOMATO FENNEL SOUP**  
*Parmesan crouton, crème fraîche*

**CAESAR SALAD**  
*chopped romaine, Parmesan croutons, applewood bacon*

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

### 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*

**PAN-ROASTED CHICKEN** *herb-roasted chicken, wild mushrooms, fingerling potatoes, sage and onion jus*

**RAVIOLI & GARLIC SHRIMP**  
*ricotta ravioli, sun-dried tomato sofrito 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