CATERING

THE FIFTH GRILL & TERRACE

Since 1996 The Fifth has acquired an excellent reputation for its fine dining, attentive service and beautiful ambience. Over these years we have continued in our belief that our customers are to be treated with the attention and integrity they deserve.

Under the aegis of our Executive Chef J.P. Challet, this tradition is continued today. He shares in the Fifth's values of providing our guest with the very best we have to offer.

Our cuisine is an honest one, based on the finest and freshest ingredients available. By making use of our artisanal traditions and using local products and harvests whenever possible, we are supporting a sustainable environment.

Our food is freshly prepared for each event and cooked on site by Chef J.P. Challet and his culinary team. We are happy to consult with our clients for each event and create a custom-made menu for any occasion.

Each event is treated as a VIP event to ensure a flawless execution.

Through the coordination of our event team consisting of our event department, culinary team, front of house management, tech support and décor consultant we are able to give every event the attention it deserves.

We look forward to sharing this experience with you.

The Fifth Event Team

The Fifth Grill & Terrace

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Menus are subject to change.

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We are happy to send you a quote based on your selected menu items or have our Chef create a customized menu for you. Prices listed are exclusive of taxes and service and are subject to change.

THE FIFTH GRILL DINING ROOM

The Fifth Dining Room features linen covered tables, an inviting zinc bar, sparkling chandeliers and sofas in front of a wood burning fireplace. This eclectic décor gives the century old room a look of understated and timeless elegance.

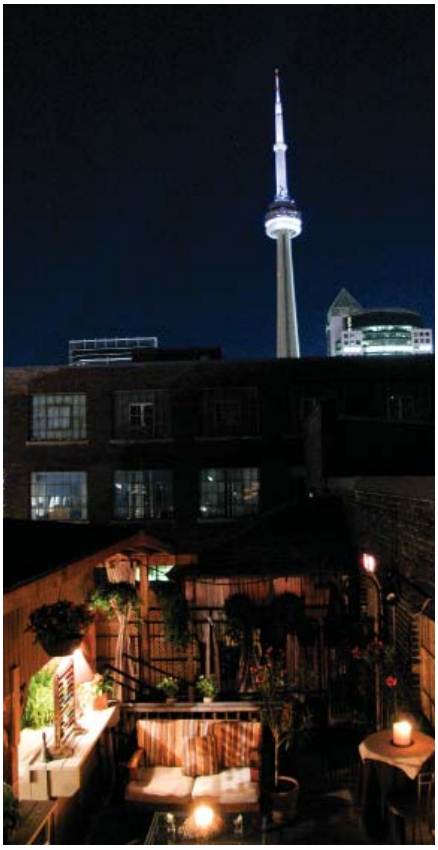
capacity:

sit down dinner – up to 110

stand up reception – up to 140

features:

- wood-burning fireplace
- crystal chandeliers
- outdoor sitting area
- full-service bar
- on-site kitchen
- private entrance



THE FIFTH TERRACE

The Fifth Terrace, open year-round, offers spectacular vistas of the city skyline and a cheerful atmosphere with summertime inspired décor and artifacts. It is the perfect venue for any special occasion.

*The Fifth Grill and The Fifth Terrace may be rented separately or as a combination.

capacity:

sit down dinner – up to 65

stand up reception – up to 110

capacity of both venues combined:

sit down dinner – up to 160

stand up reception – up to 250

features:

- heated and open year-round
- outdoor sitting area
- full-service bar
- on-site kitchen
- private entrance

passed canapés

cold canapés

Parmesan and olive cookie topped with olive tapenade *(v)*	$3.00
cherry tomato, bocconcini and basil skewer balsamic reduction *(v)*	$3.50
pear tart with blue cheese crumble *(v)*	$3.50
roulade of antipasti with roasted pepper, mini mozzarella, Kalamata olive *(v, gf)*	$3.50
vegetarian roll with avocado, cucumber, carrot and sesame wasabi soy dressing *(v)*	$4.00
warm zucchini roulade with goat cheese and fresh thyme *(v)*	$4.00
5th salmon gravlax blinis with chive crème fraîche	$4.00
tartare of salmon and mustard shoots in cucumber cup *(gf)*	$4.25
mustard tuile with foie gras mousse	$4.50
chilled tiger shrimp with French cocktail sauce *(gf)*	$4.50
brochette of marinated shrimp in chili paste with parsley and lemon *(gf)*	$4.50
Canadian AAA steak tartare on potato gaufrette *(gf)*	$5.00
duck foie gras terrine with beet oreo	$5.50
Prosciutto di Parma with melon on skewer *(gf)*	$5.50
lobster and mango salad served on a spoon *(gf)*	$5.50

hot canapés

open face brioche sandwich with warm mushroom and goat cheese *(v)*	$3.50
Spanish frittata with shallots and potatoes *(v, gf)*	$3.50
Mediterranean vegetable tart with feta and rosemary topping *(v)*	$3.50
polenta squares with mushrooms, shaved Parmesan *(v, gf)*	$3.50
goat cheese tart with balsamic shallots *(v)*	$4.00
asparagus and Ontario cheddar tartlets *(v)*	$4.00
tomato tart with sun-dried tomato, caramelized onion, basil, Parmesan *(v)*	$4.00
crispy mac and cheese with truffled boschetto	$4.00
pissaladière with anchovies	$4.00
chicken bâtonnet with spicy mayo	$4.00
spiducci lamb brochette with yogurt and mint dip	$4.00
Indian style chicken skewer with mango chutney *(gf)*	$4.00
blackened Cajun style chicken with lime crème fraîche *(gf)*	$4.00
crispy duck and mushroom mini sandwich	$4.50
seared tiger shrimp with light lime-avocado guacamole *(gf)*	$4.50
Canadian AAA beef popsicle with béarnaise sauce *(gf)*	$5.00
roasted lamb chop with arugula pesto *(gf)*	$5.00
shrimp tempura with pickled ginger marinade	$5.00
mini cheese burger with house-made relish	$6.00

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

- *up to 50 persons - max. 4 selections*
- *up to 100 persons - max. 5 selections*
- *up to 200 persons - max. 6 selections*
- *above 200 persons - max. 7 selections*

v = vegetarian gf = gluten free

a little less formal?

suggested for heavy hors d'oeuvres or late night snacks
tapas style servings; available either passed or as station

vegetable spring rolls with plum sauce *(v)*	$3.50
potato gnocchi with tomato basil sauce, grated Parmesan *(v)*	$4.00
grilled cheese sandwich *(v)* *with duck confit*	$4.50 *$5.50*
chopped salad with corn, cucumber, red pepper, avocado, romaine, yogurt dressing *(v,gf)*	$5.00
squares of truffle mac and cheese *(v)*	$5.00
Québec style poutine *(vegetarian option available)*	$5.00
polenta squares with mushrooms and shaved Parmesan	$5.00
lamb kebabs with mint yogurt sauce	$5.00
shrimp fritters with French cocktail sauce	$5.00
flatbread pizza with merguez sausage, tomato, cheese and basil	$5.00
caprese panini with vine-ripened tomato and mozzarella, pesto sauce *(v)*	$5.00
salmon gravlax sandwich with cucumber, shallot, tomato and cream cheese	$5.50
grain-fed chicken, avocado and cheese quesadilla with sour cream and salsa	$5.50
pulled pork sandwich with mustard sauce on brioche	$5.50
braised beef with bordelaise served on mashed potatoes	$5.50
crispy duck and mushroom sandwich	$6.00
5th beef sliders with caramelized onions and house-made burger sauce	$6.00
wild mushroom ravioli with goat cheese *(v)*	$6.50
prosciutto or chicken panini with sun-dried tomato spread and mozzarella	$6.50
steak sandwich with caramelized onions and peppers	$7.50
fish and chips with tartar sauce (2 pieces)	$8.00
assorted bar snacks: homemade veggie chips, cajun edamame, roasted olives, spicy nuts	$8 pp

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

- *up to 50 persons - max. 4 selections*
- *up to 100 persons - max. 5 selections*
- *up to 200 persons - max. 6 selections*
- *above 200 persons - max. 7 selections*

Late Night Snacks:
No labour charge is added when late night snack catering is $500 or over.
When catering is under $500, a labour charge of $30 per hour (min. 4 hours) will apply.

v = vegetarian gf = gluten free

seafood, cheese, charcuterie, sushi

seafood bar — ***MP** starting at **$38.00pp**

served with traditional garnish

2 East Coast oysters
3 marinated mussels
2 tiger shrimp
1 king crab claw
1 chilled lobster tail

caviar bar — ***MP/oz**

Acadian sturgeon caviar served with traditional condiments

cheese platter — **$9.00pp**

imported and local cheeses, spiced nuts, gelée, dried fruits, grapes, crostini and water biscuits

charcuterie platter — **$15.00pp**

imported and locally sourced artisanal cheeses and meats, house-made pâtés accompanied by pickled vegetables, mustards, jellies, dried fruits, breads and biscuits

sushi platters — starting at **$18.00pp**

assorted maki, sushi, sashimi

for active sushi bar, chef required — ***MP**

Note: based on a minimum of 30 guests

**MP = Market Price*

food stations

appetizer station (choice of 3 items) **$24.00pp**
additional items **$9.00pp**

beef carpaccio with arugula, shaved Parmesan and white truffle oil
poached Atlantic salmon with lemon and cucumber yogurt sauce
house-cured salmon gravlax with chive mascarpone
ceviche of whitefish and shrimp with peppers and cucumber in fresh lime
antipasto platter of marinated vegetables, selection of artisanal cheese and cured meats
cheese platter of imported and local cheeses, spiced nuts, gelée, dried fruits, grapes, crostini and water biscuits
charcuterie platter of imported and locally sourced artisanal cheeses and meats, house-made pâtés accompanied by pickled vegetables, mustards, jellies, dried fruits, breads and biscuits
vine-ripened tomatoes, mozzarella and fresh basil, olive oil and aged balsamic
roasted marinated heirloom beets with beet seedlings and goat cheese

main course station (choice of 3 mains + 3 side dishes*) **$42.00pp**
additional items **$14.00pp**

from the sea:
seasonal market fish (prepared as you wish)
chowder of lobster, shrimp, whitefish and mussels in white wine sauce
shellfish risotto with lobster and shrimp

free range fowl:
lemon and tarragon roasted chicken breast (choice of sauces)
our suggestions: Provençal with olives, tarragon jus, chimichurri
seared Ontario duck breast with Grand Marnier gastrique

grass fed meats:
striploin of beef choice of bordelaise or peppercorn sauce
roast leg of lamb with garlic and thyme jus

vegetarian options:
fresh Parmesan pappardelle with wild mushrooms
homemade ricotta potato gnocchi with lemon basil sauce
homemade lasagna with three cheese and tomato sauce
vegetable curry with coconut milk (vegan)
sesame stir-fry (vegan)

***choice of 3 side dishes** (to be selected in advance)

- 5th frites
- roasted potatoes
- traditional or truffled mashed potatoes
- savoyard potato gratin
- French beans
- cherry tomato Provençal
- green asparagus
- balsamic roasted vegetables
- glazed heirloom carrots
- traditional Caesar salad
- mixed green market salad
- Mediterranean couscous
- marinated kale salad with beets, cashews, sherry vinaigrette

Note: based on a minimum of 30 guests

food stations menu continues on next page

food stations

quiche station **$18.00pp**
Lorraine, forest mushroom, spinach / goat cheese

prime rib carving station **$26.00pp**
mustards, horseradish, au jus, peppercorn sauce, Yorkshire pudding

add side dishes to any stations (choice of 3 sides; see page 6 for selections) **$12.00pp**

basket of freshly baked breads (included with stations)
butter and tapenade
**gluten free bread on request*

additional suggestions for gourmet stations (priced accordingly)

- raw bar / seafood / sushi bar
- southern style BBQ ribs
- pasta and risotto bar
- Asian stir-fry station
- mixed grill carving station with selected cuts

**multi country or Canadiana specialty stations upon request*

Note: based on a minimum of 30 guests

sit down menu

please note: guests may choose their own appetizer and main course at time of dining

- AMUSE BOUCHE -

- CHOICE OF APPETIZER -

marinated tiger shrimp
avocado, cucumber, mango and grapefruit salad

~

mozzarella, cherry tomato and prosciutto salad
seedlings, mixed greens, basil, sherry vinaigrette

- CHOICE OF MAIN COURSE -
(plated with savoyard potato gratin)

baked Atlantic salmon
fennel and orange salad, hollandaise sauce

~

Canadian AAA filet mignon
(client to select one sauce)

~

vegetarian option available

- SHARED SIDES FOR THE TABLE -

green asparagus / 5th frites / braised carrots

- DESSERT -

The Fifth's dessert duo
(seasonal creation)

$50
per guest
service, taxes and beverages not included

choice of sauce for filet mignon

béarnaise: *sabayon of egg yolk, shallots and white wine reduction with peppercorn, chervil, tarragon, parsley*
bordelaise: *beef jus, shallots, red wine, port*
peppercorn: *beef jus, cracked black pepper, cognac, cream*
mushroom: *beef jus, white mushrooms, cognac, cream*
mustard: *beef jus, Dijon, cream*

sit down menu

please note: guests may choose their own appetizer and main course at time of dining

- AMUSE BOUCHE -

- CHOICE OF APPETIZER -

beef carpaccio
olive oil, potato gnocchi, shaved Parmesan

~

goat cheese salad
heirloom beets, micro greens, lemon vinaigrette

~

chef's seasonal soup creation
(or customized soup creation)

- CHOICE OF MAIN COURSE -
(plated with savoyard potato gratin)

grain-fed half chicken St. Tropez
dijon mustard and lemon sauce

~

baked Atlantic salmon
fennel and orange salad, hollandaise sauce

~

Canadian AAA filet mignon
(client to choose one sauce)

~

vegetarian option available

- SHARED SIDES FOR THE TABLE -

French beans / 5th frites / braised carrots

- DESSERT -

The Fifth's dessert trio
(seasonal creation)

$60
per guest
service, taxes and beverages not included

choice of sauce for filet mignon

béarnaise: *sabayon of egg yolk, shallots and white wine reduction with peppercorn, chervil, tarragon, parsley*
bordelaise: *beef jus, shallots, red wine, port*
peppercorn: *beef jus, cracked black pepper, cognac, cream*
mushroom: *beef jus, white mushrooms, cognac, cream*
mustard: *beef jus, Dijon, cream*

sit down menu

please note: guests may choose their own appetizer and main course at time of dining

- AMUSE BOUCHE -

- CHOICE OF APPETIZER -

beef carpaccio
olive oil, potato gnocchi, shaved Parmesan

~

heirloom tomato salad
goat cheese, fresh herbs, balsamic vinaigrette

~

marinated tiger shrimp
avocado, cucumber, mango and grapefruit salad

- CHOICE OF MAIN COURSE -
(plated with savoyard potato gratin)

maple mustard Atlantic salmon
ginger teriyaki sauce

~

Canadian AAA filet mignon
(client to choose one sauce)

~

roasted rack of lamb
Whispering Heaven tea rub, port and fresh thyme sauce

~

vegetarian option available

- SHARED SIDES FOR THE TABLE -

green asparagus / 5th frites / braised carrots

- DESSERT -

The Fifth's dessert trio
(seasonal creation)

$70
per guest
service, taxes and beverages not included

choice of sauce for filet mignon

béarnaise: *sabayon of egg yolk, shallots and white wine reduction with peppercorn, chervil, tarragon, parsley*
bordelaise: *beef jus, shallots, red wine, port*
peppercorn: *beef jus, cracked black pepper, cognac, cream*
mushroom: *beef jus, white mushrooms, cognac, cream*
mustard: *beef jus, Dijon, cream*

sit down menu

please note: guests may choose their own appetizer and main course at time of dining

- AMUSE BOUCHE -

- CHOICE OF APPETIZER -

pear and micro greens salad
blue cheese, toasted walnuts, honey lemon drizzle

~

Maritime crab cake
shrimp, pickled ginger sauce

~

beef carpaccio
olive oil, potato gnocchi, shaved Parmesan

~

hamachi ceviche, cucumber salad
avocado tempura, lemon and ginger vinaigrette

- CHOICE OF MAIN COURSE -
(plated with savoyard potato gratin)

grain-fed half chicken
morels and black trumpet mushrooms

~

Canadian AAA filet mignon
(client to choose one sauce)

~

roasted rack of lamb
Whispering Heaven tea rub, port and fresh thyme sauce

~

miso-glazed black cod
citrus reduction

~

vegetarian option available

- SHARED SIDES FOR THE TABLE -

green asparagus / 5th frites / braised carrots

- DESSERT -

frozen Grand Marnier soufflé
or
The Fifth's dessert trio
(seasonal creation)

- MIGNARDISE -

$80
per guest
service, taxes and beverages not included

choice of sauce for filet mignon

béarnaise: *sabayon of egg yolk, shallots and white wine reduction with peppercorn, chervil, tarragon, parsley*
bordelaise: *beef jus, shallots, red wine, port*
peppercorn: *beef jus, cracked black pepper, cognac, cream*
mushroom: *beef jus, white mushrooms, cognac, cream*
mustard: *beef jus, Dijon, cream*

sit down menu

please note: guests may choose their own appetizer and main course at time of dining

- AMUSE BOUCHE -

- CHOICE OF APPETIZER -

classic caprese salad
heirloom tomatoes, buffalo mozzarella, arugula, fresh basil, balsamic vinaigrette

~

hamachi ceviche, cucumber salad
avocado tempura, lemon and ginger vinaigrette

~

beef carpaccio
olive oil, potato gnocchi, shaved Parmesan

~

torchon of foie gras
peppered pineapple chutney, brioche toast

- CHOICE OF MAIN COURSE -
(plated with savoyard potato gratin)

duo of lobster and jumbo tiger shrimp
poached lobster with grilled jumbo shrimp, lemon thyme beurre blanc

~

5th beef Wellington
wild mushrooms in puff pastry, bordelaise sauce

~

roasted rack of lamb
Whispering Heaven tea rub, port and fresh thyme sauce

~

baked black cod
citrus salad, kumquat beurre blanc

~

vegetarian option available

- SHARED SIDES FOR THE TABLE -

French beans / 5th frites / carmelized baby carrots

- IMPORTED AND DOMESTIC ARTISANAL CHEESES -
grapes, dried fruits, jellies, crackers

- DESSERT -

frozen Grand Marnier soufflé

or

The Fifth's dessert trio
(seasonal creation)

- MIGNARDISE -

$90
per guest
service, taxes and beverages not included

sweets and dessert stations

dessert station **choose four items $16.00pp**
vanilla or caramel crème brûlée *(gf)*

chocolate cups with mascarpone and kiwi *(gf)*
chocolate truffle *(gf)*
chocolate covered strawberry *(gf)*
chocolate éclair
chocolate mousse in shot glass *(gf)*
chocolate or espresso pot de crème *(gf)*
decadent chocolate brownie
tiramisu
raspberry meringue terrine
meringue vacherin with berries
Eton mess in a jar *(gf)*
assorted petits fours
sugar pecan tart
mini fruit tarts
raspberry tartlet
lemon meringue tartlet
Opera cake
mini sugar pecan cake
cupcakes - regular size - choice of: vanilla / chocolate / caramel / banana / red velvet
fruit skewers with crème fraîche *(gf)*

crêpe station (attendant required) **$14.00pp**
fresh Brittany crêpes prepared in front of guests *(available in gluten-free)*

choice of three toppings:
chocolate fondant / berries / fruit jams / cane sugar / nutella / pineapple / cinnamon apples / vanilla ice cream

ice cream and sorbet station **$13.00pp**
gourmet ice cream, selected flavours *(gf)*
Italian fruit sorbets

choice of three toppings:
chocolate chips / peanut butter chips / chopped nuts / cookie dough / hot chocolate sauce /raspberry coulis / berries / tropical fruit

chocolate fountain (attendant required) **$15.00pp**
with assorted seasonal and tropical fruit

colourful sweet and candy table **upon request**

Note:
stations are based on a minimum of 30 guests; desserts are available at $4.00 per piece with a minimum order of three dozen per selection.

gf = gluten free

special occasion cakes

Chef JP Challet would be delighted to discuss the creation of a specially designed custom cake for any occasion. (weddings, birthdays, graduation, anniversary…)

All our cakes are made in-house using the finest of ingredients. The pricing varies according to the choice of cake, decoration and number of guests. A quote will be submitted once a choice has been made.

We are able to offer cakes to suit any taste from a traditional lavish **Opera Cake** or **Gâteau St. Honoré** to a selection of more up to date and simple **Naked Cakes.**

A sample of our most popular cakes below.

buttercream naked cakes in many flavours (vanilla, fresh fruit puree, chocolate, coffee) and styles:

- *sponge cake with fruit layers, decorated with edible flowers*
- *3-tiered ombre cakes with a different flavour for each tier*
- *tinted vanilla pound cake with layers of delicious custard*
- *multi-layered red, white and dark velvet cake*

multi-flavoured macaron cake in different shapes

Gâteau St. Honoré

opera cake chocolate, coffee and almonds decorated with buttercream

cheesecakes up to three layers in various flavours (lemon, raspberry, blueberry, vanilla, chocolate, mint, passionfruit)

double chocolate mousse cake

meringue and coconut cake

mini or regular cupcake creations in many flavours

breakfast / brunch buffet

egg station **$14.00pp**
scrambled / fried / omelette

griddle station served with Ontario maple syrup and house-made compote **$13.00pp**
fluffy pancakes / Belgian waffles / French toast

add

Ontario peameal bacon	$5.00pp
Canadian natural back bacon	$5.00pp
house-made sausages	$5.00pp

breakfast crêpes station (attendant required) **$14.00pp**
fresh Brittany crêpes prepared in front of guests *(available in gluten-free)*

choice of three toppings:

savoury: scrambled eggs / chopped ham / bacon / sausages / tomato / grated cheese / herbs
or
sweet: cane sugar / fruit jams / fresh berries / cinnamon apples

ploughman's board **$15.00pp**
imported and locally sourced artisanal cheeses and meats,
house-made pâtés accompanied by pickled vegetables, mustards,
jellies, dried fruits, breads and biscuits

breakfast bagel with house-cured gravlax **$10.50pp**
cream cheese, cucumber

quiche Lorraine

individual quiches	$8.00pp
large (serves 8)	$38.00

carved roasted striploin **$24.00pp**
selection of mustards, fresh horseradish and jus, baguette

lighter fare

Irish oatmeal	$6.50pp
crunchy granola	$5.00pp
organic yogurt	$4.50pp
seasonal fruit	$4.00pp
assorted cookies - min. 3 dozen	$4.00pp

continental breakfast served with churned butter, jams, honey **$18.00pp**
selection of freshly baked croissants, muffins, bagels, scones,
crunchy granola, organic yogurt, cheeses and seasonal fruit

beverages - buffet style

regular coffee, breakfast tea	$3.00pp
juices: orange, apple and grapefruit	$4.00pp
specialty coffees, hot chocolate	upon request
Bloody Mary, Caesar, Mimosa (after 11am)	$8.50pp

Note: based on a minimum of 30 guests

children's menus

Fun Finger Food / Younger Set
Kids' Birthdays, Bar / Bat Mitzvahs, Family Celebrations
Choose Your Own -- Passed / Stations

finger foods

grilled cheese sandwich	$3.00
veggie fritters with ranch dressing	$3.00
box of french fries with mayo and ketchup	$3.00
vegetable spring roll with plum sauce	$3.50
mac n' cheese	$3.50
hotdog in a blanket	$3.50
mini burgers	$4.00
crispy chicken tenders	$5.00
chicken quesadilla	$5.00
panko-crusted onion rings	$5.00
Québec poutine with fresh cheese curds and house gravy	$5.00

desserts

fresh fruit skewers	$3.00
chocolate and vanilla cupcakes	$3.00
over the top banana split	$4.00

dessert stations (attendant required)

chocolate fountain with assorted fruit	$6.00

make your own sundae

multi flavoured ice cream and sorbets	$4.50

choice of three toppings:
chocolate chips / peanut butter chips / chopped nuts / cookie dough / hot chocolate sauce / raspberry coulis / berries / tropical fruit

colourful sweet and candy table upon request

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

- *up to 24 persons - max. 3 selections*
- *up to 50 persons - max. 4 selections*
- *up to 100 persons - max. 5 selections*
- *up to 200 persons - max. 6 selections*
- *above 200 persons - max. 7 selections*

children's sit down menu

customer to pre-select all courses of their menu

menu I

- CHOICE OF APPETIZER -

mini margherita pizza

~

bundle of carrot and celery sticks with dip

- CHOICE OF MAIN COURSE -

chicken tenders
mayo, ketchup, 5th French fries

~

creamy mac n' cheese with bacon bits

- CHOICE OF DESSERT -

vanilla ice cream
raspberry sauce

~

chocolate brownies

$20
per guest
service, taxes and beverages not included

children's sit down menu

customer to pre-select all courses for their menu

menu II

- CHOICE OF APPETIZER -

Caesar salad

~

crispy mac n' cheese croquette

- CHOICE OF MAIN COURSE -

beef and chicken slider
relish, special sauce, 5th French fries

~

homemade pasta
tomato sauce, mozzarella cheese

- CHOICE OF DESSERT -

banana split in a glass

~

fresh fruit skewer with cookie

$30
per guest
service, taxes and beverages not included

The Fifth Terrace

Thank you for your interest. We look forward to hosting your event!

The Fifth Event Team

THE FIFTH

INC.

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