



SALADS

Carrot Miso \$15.00

Heritage Mix, Pea Shoots, Tempura Green Beans, Watermelon Radish, Cashews, Sesame and Citrus Vinaigrette

Heritage Mix Greens \$15.00

Balsamic Vinaigrette

Baby Gem Caesar \$15.00

Romaine, House Made Caesar Dressing, FIM House Bacon, Croutons, Lemon

Radicchio & Broad Bean \$17.00

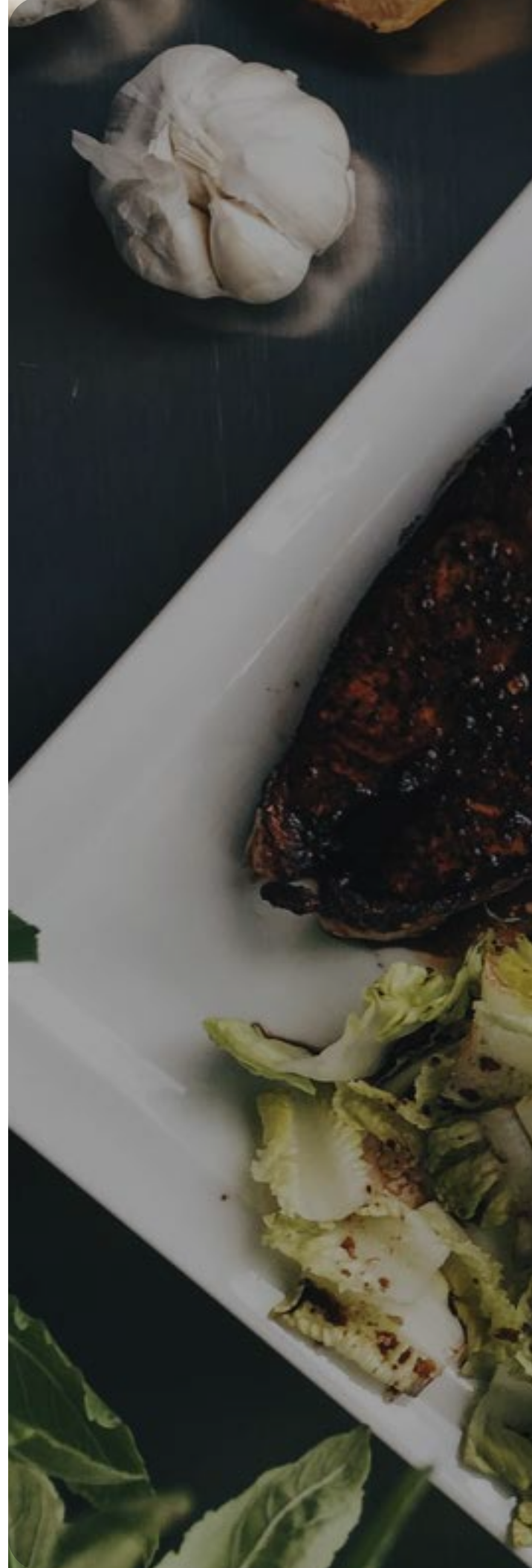
Radicchio, Herbed Broad Beans, Goat Cheese, Hazelnuts, Blood Orange Segments, Fennel, Dill, Chili/Honey/Orange Vinaigrette

Spinach Salad \$17.00

Spinach, Julienne Veg (Carrots, Peppers, Cabbage, Radish), Crispy Chickpeas, Pickled Turnips, Edamame Tahini Dressing

Lyonnaise Salad \$17.00

Frisée, Baby Arugula, Roasted Purple and Sweet Potatoes, Focaccia Croutons, Crispy Onions, Pickled Eggs, Bacon Sabayon





PASTA

Penne with Tomato & Basil \$16.00
Parmigiano Cheese

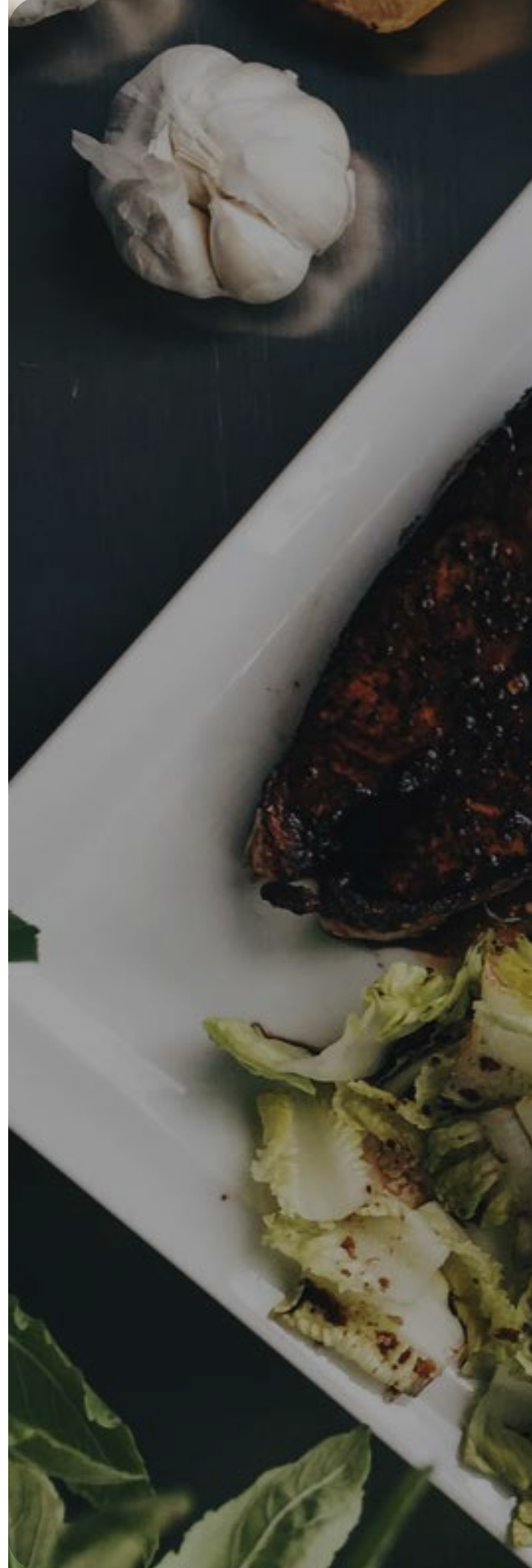
Rigatoni Alla Vodka \$16.00
Pancetta and Rosé Sauce

Mezze Rigatoni \$18.00
Ortolana Sauce (Vegetarian)

Carrot Orecchiette \$18.00
Orecchiette, Carrot and Tarragon Puree,
Roasted Fennel/Leeks/Carrots, Honey
Ricotta, Garlic Bread Crumb (Vegetarian)

Mushroom Bucatini \$18.00
Bucatini with Broccolini, Mushrooms,
Radicchio, Chive Gorgonzola Cream
(Vegetarian)

Pappardelle \$22.00
Braised Beef, Cheek Ragu and Grated
Parmigiano





ENTREE

Roasted Irish Organic Salmon \$35.00

Wilted Greens, Seasonal Vegetable and
Cannellini Bean Succotash, Citrus
Herbed Butter

Pan-Seared Chilean Sea Bass \$65.00

Wilted Greens, Seasonal Vegetable and
Cannellini Bean Succotash, Citrus
Herbed Butter

Osso Buco \$45.00

Celery Root and Potato Puree, Seasonal
Vegetables

Aged Prime Striploin Steak \$56.00

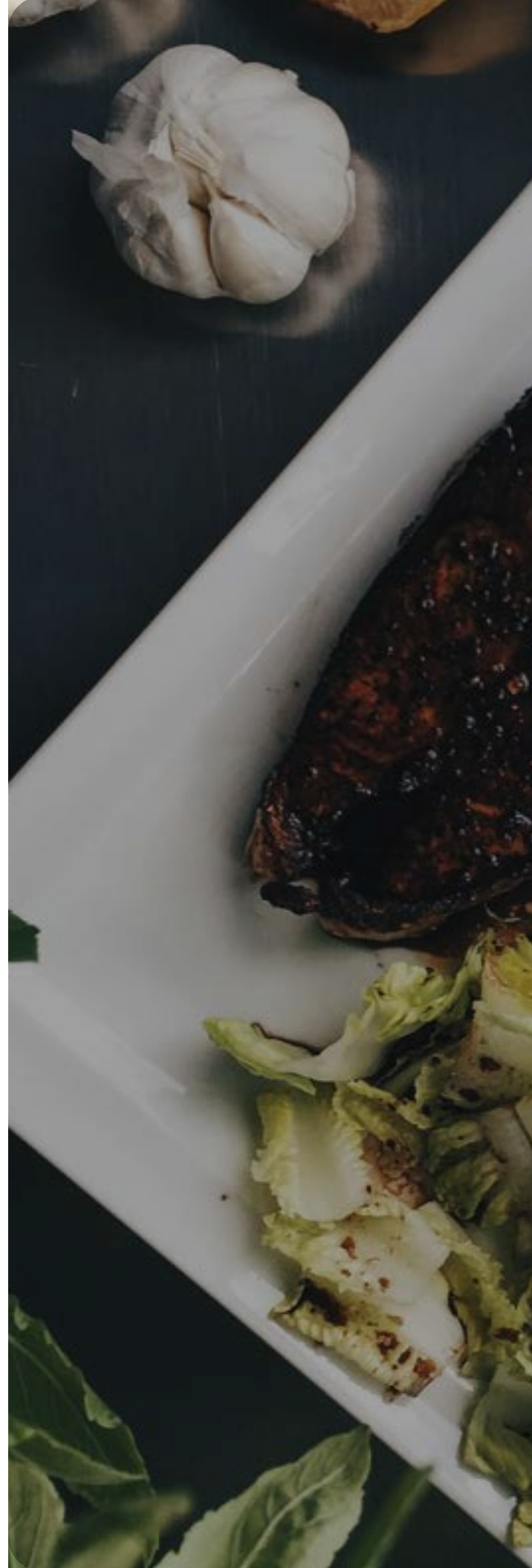
Red Wine Jus, Roasted Potatoes, Seasonal
Vegetables and Cowboy Butter

Chicken Milanese \$26.00

Breaded Chicken Breast, Grilled Rapini
with Spicy Puttanesca Vinaigrette,
Roasted Potatoes, Citrus Herbed Butter

Pan-Seared Chicken Supreme \$32.00

Roasted Potatoes and Seasonal
Vegetables, Chicken Jus





ENTREE VEGETARIAN

Herbed Spaetzle \$24.00

Oyster Mushrooms, Spring Peas, Roasted Parsnips (Vegetarian)

Red Beet Cassoulet \$24.00

Red Beet and Dill Broth, Cannellini Beans, Pearl Onions, Roasted Root Vegetables (Vegan)

FIM SPECIAL

Family Style Mixed Grill \$65.00/
person

Canadian Prime Striploin Steak, Ontario Lamb Chops, Grain Fed Chicken, Homemade Sausage, Marinated Shrimp

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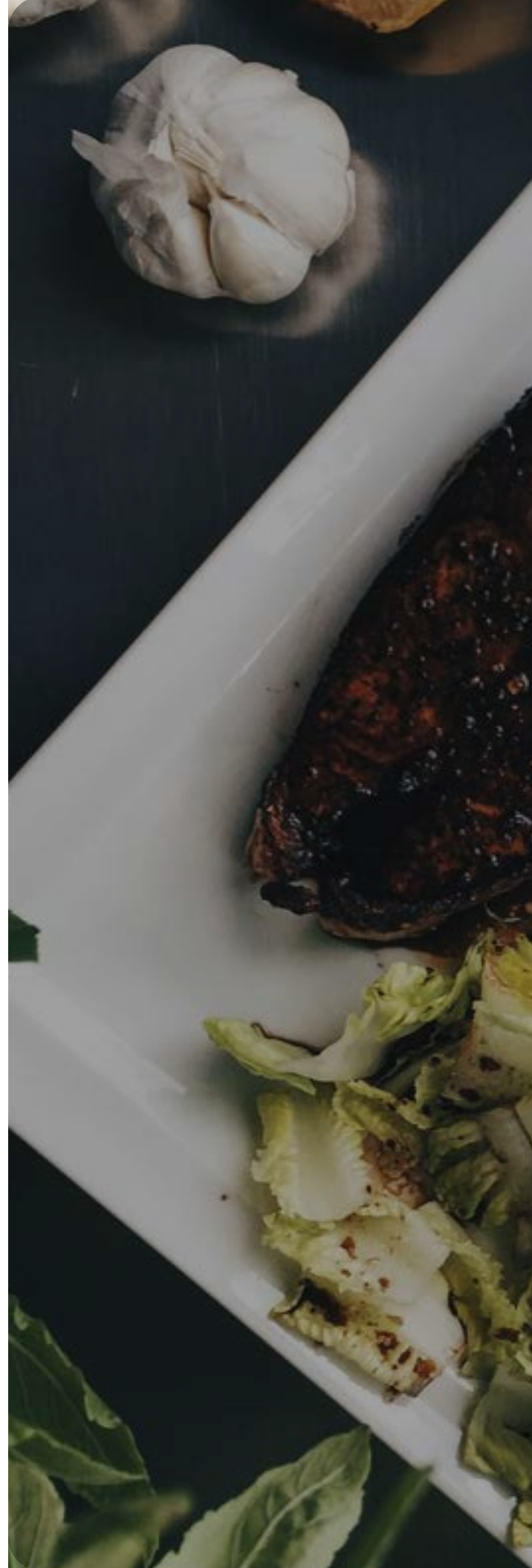
Seasonal Vegetables

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Smashed Potatoes

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Heritage Spring Salad





DESSERT

Classic Cheesecake \$11.00
Seasonal Garnishes

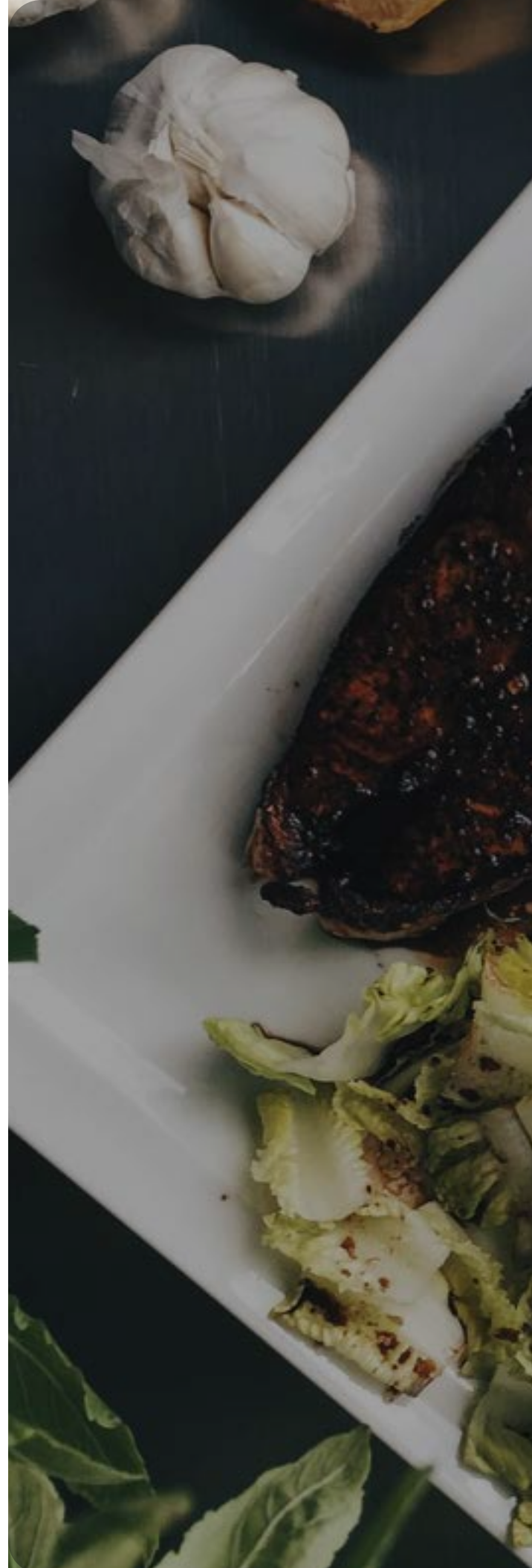
Flourless Chocolate Cake \$11.00
Compressed Strawberries and Chocolate
Gelato

Silver Spoon Tiramisu \$11.00
White Chocolate Shavings

Seasonal Fruit Upside \$12.00
Down Cake
Chantilly Cream

Fresh Fruit Bowl \$7.00
Whipped Cream

Mixed Platter of: \$90.00
Cannoli, Bombe, Cookies
and Fruit
Serves 8-10





ADDITIONAL PRICING

Head Chef Rate \$225.00

Additional Chef Rate \$175.00

4 Hours, Number of Chefs Required is
Based on Menu Selection

Service Staff \$37.50
Minimum of 5 Hours /hour

Bartender \$37.50
Minimum of 5 Hours /hour

Prices are subject to travel time pending location of event

We use a third party rental company, and are happy to
help you coordinate

