

# GRAZING STATIONS - DINNER

SERVED AT THE COUNTER FOR EXCLUSIVE EVENTS, OR FAMILY-STYLE FOR SEATED FUNCTIONS

*priced per person (pp)*

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## SHARING PLATTERS

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<b>DAILY SELECTION OF CHEESES &amp; PRESERVES</b> from Cheese Boutique	14 pp
<b>HOUSE CURED CHARCUTERIE &amp; MEATS</b> a selection of fresh sliced charcuterie from our larder, duck liver pâté, and smoked Perth ham	14 pp
<b>SMOKED, CURED &amp; POTTED FISH</b> taramasalata, house cured dill salmon, smoked Spanish mackerel	14 pp
<b>CRUDITÉ</b> seasonal vegetables + house-made dips	8 pp
<b>BREAD BASKET + CULTURED BUTTER</b> freshly baked sourdough	5 pp
<b>SNACKS TO SHARE W/ OUR FRESH BAKED BREADS</b> hummus + date poblano orange puree + crispy chickpeas	6 pp
housemade pickles	5 pp
eggplant and roast tomato spread	7 pp
marinated olives	7 pp
creamy french onion dip + gruyere + sherry caramelized onions	7 pp
duck pâté	7 pp

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## STROLLING PLATES

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<b>VADOUVAN SPICED LAMB RIB</b> eggplant pomegranate mint salsa, curried cauliflower	18 pp
<b>HOUSE SMOKED SPICY BRISKET</b> slow roast Drake brisket, Henderson's Best Mustard, Za'atar and dill roasted baby potatoes	16 pp
<b>CHANTERELLE AND CHARRED LEEK CAVATELLI</b> bitter greens, garlic scape butter	14 pp

**DRAKE  
COMMISSARY**  
BAKERY, BAR, LARDER

CORPORATE EXECUTIVE CHEF: TED CORRADO  
COMMISSARY CHEF: JONAS GRUPILJONAS

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**THE DRAKE** | HOTELS | FOOD & DRINK | EVENTS  
GENERAL STORES | ART & CULTURE

128 STERLING ROAD TORONTO

# PASSED BITES - DINNER

## COMMISSARY CLASSICS

<b>CLASSIC DRAKE BRISKET SANDWICH</b> smoked brisket, sour cabbage slaw, horseradish crème, arugula, grainy mustard	8 pp
<b>ROAST BABY NEW POTATOES</b> za'atar, dill, creme fraiche MAKE IT POUTINE / CHEESY +2 pp	3 pp
<b>CUCUMBER CEVICHE</b> Ontario cucumbers, apple, preserved lemon, cider raisins, tarragon (GF)	4 pp
<b>MINI GRILLED CHEESE</b> blend of Cheese Boutique cheeses, tomato preserve	5 pp
<b>GREEN FRITTATA</b> aleppo chili aioli	4 pp
<b>BUCKWHEAT BLINI</b> cured salmon, crème fraîche, crispy caper (GF)	6 pp
<b>SPROUTED LENTIL + SCALLION CROQUETTES</b> lemon tahini sour cream, mole, cilantro	4 pp

## DANISH SMØRREBRØD

<b>BEEF TARTAR</b> gherkin, horseradish, green onion, mayo, aji amarillio	5 pp
<b>DUCK LIVER PÂTÉ</b> crispy shallots	5 pp
<b>ONTARIO WILD BERRIES + LARDO</b> black garlic, farmers cheese, tarragon	5 pp
<b>PICKLED HERRING</b> beets, cream cheese, dill	5 pp
<b>SPRING PEA AND FAVA BEAN</b> pine nut, stracciatella and preserved lemon	5 pp
<b>GRILLED ARGENTINIAN PRAWN</b> piquillo pepper salsa	5 pp

## ROMAN-STYLE PIZZA

<b>FOREST</b> mushrooms, caramelized shallots, confit garlic, pesto	3 pp
<b>ZUCCHINI BIANCA</b> fior di late, garlic pesto, white anchovy	3 pp
<b>DRAKE X-OH</b> house cured pepperoni, Drake xo tomato sauce, preserved chili, sesame	3 pp
<b>MARGHERITA</b> fior di latte, basil, oven-roasted tomatoes	3 pp

<b>DRAKE COMMISSARY</b> BAKERY, BAR, LARDER	CORPORATE EXECUTIVE CHEF: TED CORRADO COMMISSARY CHEF: JONAS GRUPILJONAS	<b>THE DRAKE</b>   HOTELS   FOOD & DRINK   EVENTS GENERAL STORES   ART & CULTURE	128 STERLING ROAD TORONTO
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# COMMISSARY CARVERY

OPEN FOR 2 HOURS WITH LIVE STATIONS FOR BUY-OUTS AND EXCLUSIVE EVENTS.  
SERVED ON FAMILY-STYLE PLATTERS FOR PLATED FUNCTIONS. (50 PP)

## TO START

### CAESAR 2.0

kale, bok choy, kohlrabi, nori, parm, garlic croutons

AND

### HEIRLOOM TOMATO STONE FRUIT SALAD

cherry & olive vinaigrette, feta

## MAINS

### HOUSE SMOKED SPICY BRISKET

slow roast Drake brisket, Henderson's best mustard, crispy potatoes, pickles

AND

### BAKED HALIBUT

savoy cabbage fingerling potato, fava bean, roast corn puree

## TO SHARE

### GRILLED SUMMER VEGETABLES

toasted hazelnut and parmesan picada, sunchoke oil

### MUSHROOM AND BITTER GREENS PASTA

black trumpet cavatelli, garlic scape butter

## MENU ADD-ONS + UPGRADES

*priced per person (pp)*

VADOUVAN SPICED LAMB RIB eggplant pomegranate mint salsa, curried cauliflower 12 pp

STONE BAKED EGGPLANT grain salad, tarragon, mint, garlic tahini dressing, puffed wild rice 12 pp

LIVE PIZZA-MAKING DEMO in prep kitchen MP (flat rate)

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