



eCP

Evelyn Chick Projects | Excellence in Curated Hospitality and People
A benchmark brand built to raise the standard of hospitality

2026 Food & Beverage Offerings

BEVERAGE SELECTION

Crafted and curated by beverage expert Evelyn Chick, featuring high-quality ingredients and can be tailored to suit each event.

Basic Bar Package

2 drinks	\$32/ person
Open Bar (3 Hours)	\$98/ person

Selection of House Wine, Beer
and Premium Spirits
Non Alcoholic Beverages

Premium Bar Package

2 drinks min.	\$42/ per
Open Bar (3 Hours)	\$135/ per

Selection of Premium Wine, Beer and Spirits
Signature Cocktails (up to 4)
Pre-Selected Classic Cocktails
Non Alcoholic Beverages

*Pricing listed before taxes and gratuity
Open bar pricing for 3 hour event, excludes shots*

Beer & Cider

Henderson’s IPA
Beamer Lager
Stock & Row Dry Cider

House Wines

Symbiose Riesling Trocken
Unexpected Garnacha
Bellino Prosecco

Spirits

Absolut Vodka, Dillon’s Dry Gin,
Havana Club 3 yr, Lot 40 Rye,
Los Altos Tequila
premium spirits available by request

Refreshments

Coffee + Tea
Fresh Juices, Traditional Mixers & Soda

Signature Cocktails

Vodka

Lustre Cherry Cosmo
citrus, fruity, fresh

Seasonal Mule
citrusy, gingery

Espresso Martini
coffee, vanilla, smooth

Tequila

Spicy Margarita
citrus, tangy, spicy

Paloma
sweet, tart, fresh

El Diablo
vibrant, berry, citrus

Gin

Seasonal Gin Sour
frothy, tart, fruity

French 75
sparkling, fresh

Matcha Collins
bubbly, floral, citrus

Whisky

Maple Old Fashioned
smokey, spirit forward

Seasonal Sour
citrusy, frothy

Seasonal Smash
tropical, fresh, gingery

Rum

Seasonal Daiquiri
juicy, citrusy

Dark and Stormy
ginger-y, tall, fresh

Passionfruit Mojito
tropical, minty

Non-Alc

Feathered Dreams
floral, fresh

Evergreen Tonic
herbal, fresh, sparkling

Velvet Bloom
cucumber freshness

*cocktails offered in the Premium Bar Package
select four cocktails to highlight at your event*

COMFORT ITALIAN

All bread made fresh and in house
Canapés can be passed or plated on platters
Prices do not include HST and 20% gratuity



ABOUT CHEF CODY

Chef Cody Wilkes is the resident chef at SIMPL THINGS. With a focus on ethically sourced foods, from dairy products to vegetables and flour, Cody ensures every ingredient used pays respect to the makers and the planet.

inquire about custom pasta offerings

SMALL CANAPÉS

min 24 pieces per selection

LAND

BRAISED BEEF CROQUETTAS \$7.5/pc
potato, bechamel, aioli, green sauce

FRIED MEATBALLS \$7/pc
sugo pomodoro, panko, pecorino

BEEF TARTARE \$8/pc
flat iron, mustard, gherkins, sourdough

MORTADELLA CROSTINI \$7/ pc
ricotta, honey, pistachio, mortadella

PLANT & SEA

CHEDDAR CROQUETTAS \$6.5/ pc
potato, bechamel, aioli, mustard

ARANCINI \$6.5/ pc
potato, bechamel, aioli, mustard

SMOKED SALMON POTATO SKINS \$8/ pc
mini potato, salmon, caper, onion, whipped
cream cheese

SHRIMP FRITTI \$7/ pc
tempura battered, green sauce

SEARED SCALLOP \$8.5/ pc
chickpea, mustard, oregano

MUSHROOM CROSTINI \$7.5/ pc
ricotta, honey, sourdough crisp

TOMATO CROSTINI \$7/ pc
tomato, ricotta, basil, sourdough crisps

STRACIATELLA TORTELLONI \$8/ pc
stracciatella, ricotta, cream, tomato

MEDIUM CANAPÉS

min 12 pieces per selection

MINI BURGER \$10/ pc
house made milk bun, ground beef patty,
cheese, lettuce, onion, pickle, mayo

MUFFALETTA SANDO \$10/ pc
mortadella, calabrese, giardinera

CHICKEN PARM SANDO \$10/ pc
chicken thigh, sugo, provolone, focaccia

EGGPLANT SANDO \$10/ pc
sliced eggplant, sugo, provolone, focaccia

PLATTERS

CHARCUTERIE BOARD
50g \$18/per or 100g \$25/per
curated by Cheese Boutique
halal options available, pricing based on selections

SHORT RIB FOCACCIA \$50/ ea
short rib, mozza, pickled chilis, garlic
(2 x2" x 24 slices)

VEGGIE FOCACCIA \$46/ ea
potato, onions, herbed green sauce
(2 x2" x 24 slices)

SWEETS

TIRAMISU \$9/pc
mascarpone, egg, cocoa, saviordi

MODERN ASIAN

Canapés can be passed or plated on platters

Minimum 24 pieces per selection

Prices do not include HST and 20% gratuity



Modern Asian Cuisine with globally inspired flavours using local and ethically sourced ingredients.

SMALL BITES

MINI SPRING ROLLS \$8/ 2pc
vegetarian, pork or duck (+\$1)

FRESH SALAD ROLL \$8/ 2pc
avocado, shrimp, carrot, dandan sauce

DAN DAN CUCUMBER SALAD \$6/ ea
crispy garlic, shallot, dandan sauce

BEEF TARTARE \$8/ pc
truffle, egg, scallion, hot mustard, taro

TUNA TARTARE \$8/ pc
nori chip, avocado, ponzu, chilies

FRIED RADISH CAKE \$6/ pc
black bean sauce, cilantro

SILKEN TOFU SPOON \$5.25/ pc
cold or fried, scallion, saucy soy

MAPLE LOLLIPOP WING \$6/ pc
wasabi, sesame

DUMPLINGS \$7.75/ pc
vegetarian, pork or shrimp (+ \$1)

CHICKEN YAKITORI \$7/ pc
tare sauce, green onion, sesame

CORN DOG BITE \$6.25/ pc
house sausage, wasabi aioli

POPCORN

CHICKEN \$6.75/ ea
soy chili glaze, sesame, scallion

SHRIMP \$7/ ea
spicy mayo, crispy garlic, pineapple

EGGPLANT \$6.25/ ea
soy chili glaze, spicy mayo, furikake

MUSHROOM \$6.75/ea
thai basil aioli, pickled jalapeno

CALAMARI \$8/ ea
gochujang aioli, black pepper

TEMPURA BOAT \$12/ ea
green bean, brocolini, asparagus

BAOS & BUNS

MUSHROOM BAO \$6/ pc
cabbage, mushroom, kimchi, hoisin

PORK BELLY BAO \$6/ pc
bbq pork, hoisin

CHICKEN NANBAN BAO \$7/ pc
pickle, gribiche sauce

Available to be ordered with Chef Cody's Comfort Italian Menu

Coursed & Family Style

Prices do not include HST and 20% gratuity on total before taxes.

Can be served family style (maximum 2 choices/ course) .

Ingredients are subject to change seasonally

Complimentary House Bread provided

Comfort Italian

3 Course \$75/pp

BITTER GREENS

tahini, shallot, chilies, roasted sesame vin

or

CROQUETTAS

cheddar croquettes



ROAST CHICKEN

leeks , potato , leek ketchup

or

STEAK

fried mash, seasonal greens, pan jus

or

EGGPLANT PARM

polenta, greens, sugo, parmiagiano



TIRAMISU

mascarpone, espresso, savoiardi, amaro montenegro

pasta course can be added for an extra \$15/per

Modern-Asian

4 Course \$90/pp

BIMBAP SALAD

spinach, radish, soft egg, mushroom,
beansprout, cucumber, hoisin dressing

or

SMASHED CUCUMBER

crispy shallot, crispy garlic, dandan sauce



STEAM BUN

vegetarian or pork traditional bun

or

DUMPLINGS

vegetarian or pork



STEAMED WHITEFISH

broccolini, ginger scallion oil, chili crisp

or

LEMON CHICKEN

green beans, scallions

or

SWEET AND SOUR PORK

peppers, onion, pineapple, sweet and sour



SWEET POTATO MOCHI

condensed milk, peanuts

Comfort Italian

5 Course \$120/pp

BITTER GREENS

tahini, shallot, chilies, roasted sesame vin

or

CAESAR SALAD

romaine heart, parmiagiano, bacon, focaccia



CROQUETTAS

cheddar croquettes

or

BEEF TARTARE

on crostini



STRACCIATELLA TORTELLONI

stracciatella, ricotta, cream & tomato rosa sauce

or

SEASONAL PARPADELLE

handmade egg parpadelle, seasonal sauce, parmigiano



ROAST CHICKEN

leeks , potato , leek ketchup

or

STEAK

fried mash, seasonal greens, pan jus

or

EGGPLANT PARM

polenta, greens, sugo, parmiagiano



TIRAMISU

mascarpone, espresso, savoiardi, amaro montenegro

New Canadian by Provisions

Canapés are subject to change seasonally - can be passed or plated on platters

Minimum 50 pieces per passed snacks

Prices do not include catering fee, HST and 20% gratuity on total before taxes.



About Provisions

A huge supporter of local community and farmers, Provisions ensures their products come from passionate humans producing remarkable ingredients. They make everything from scratch; no shortcuts, always finding new ways to enhance the marriage of flavour and texture. Founder and Chef Kevin Castonguay has dedicated most of his working adult life to some of the world's top kitchens across the US, Italy, Australia and Toronto. Teaching the importance of cooking with the seasons and using quality ingredients Kevin continues to push the company into new levels of success.

5 canapés
\$36/ person



PLANT & SEAFOOD

ONTARIO SMOKED TROUT
Montreal smoked, seeded
crisp, red onion emulsion

ULTIMATE FISH SANDO
crispy iceberg lettuce, tartar
sauce, melty cheese, milk bun

SALMON MI-CUIT
squid ink tapioca cracker,
horseradish cream, pickled
cucumber, dill

POTATO BEIGNETS
whipped charred green onion
cream cheese, black garlic

BLACK GARLIC TARTELETTE
cucumber, jalapeño, green
apple, buttermilk foam

MISO EGGPLANT (V)
taro chip, eggplant emulsion,
red veined sorrel

OLIVE OIL POTATO PAVE (V)
mushroom tartare,
horseradish, black garlic

MEATS

WAGYU BEEF TARTARE
beef fat potato cake, yuzu
kosho mayo, cured umeboshi
egg yolk, nori

BUTTERMILK FRIED CHICKEN
smoked butter and maple
gastrique sauce

PASTRAMI BITE
spumpernickel, mustard seeds,
red cabbage emulsion

SMOKED DUCK PROSCIUTTO
chickpea panisse, orange and
ginger gel, pickled cucumber

DUCK FAT FINANCIER + \$5
whipped foie gras, ice wine
gelée, chive

SMASHED BURGER
iceberg, American cheese,
pickle, onion, burger sauce,

RAW BAR STATION + MP
choice of oysters, cocktail
shrimp, sea bream ceviche



Let us elevate your event

Our food and beverage selection features high-quality ingredients and accommodates various allergy preferences.

For inquiries, reach us at:
info@thisisahma.com

Follow us on social media:
@this_is_ahma