



CULINARY TEAM  
**CANADA**

## Fundraising Dinner

Oct 21, 2022 - 6:30pm at

*The*  
**Buttery**

Amuse

Apple Fennel Gougères

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Tasting of Beets

poriyal, chewy, pickled, blackberries, lemon mint labneh, pumpernickel, ramps

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Canadian Beef Duo

truffle and wild mushroom stuffed tenderloin, Clifford porter braised short rib, triple cooked chips, maple kuri squash, buttermilk sauce, shallot coffee marmalade

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Pumpkin Cheese Cake

birch syrup gel, roasted white chocolate crumble,

Cranberry Pavlova

orange marmalade pastry cream, cherry lane gel, candied ginger

Coffee and Tea Service

# Vegan Gluten Free Menu

Amuse

Apple Fennel Gougères

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Tasting of Beets

poriyal, chewy, pickled, blackberries, lemon mint labneh, crisps, ramps

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Cauliflower Steak

spice rubbed, oyster mushroom steak, triple cooked chips,  
maple kuri squash, shallot coffee marmalade

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Vegan Chocolate mousse

birch syrup gel, roasted dark chocolate crumble, miso caramel

Cranberry Aquafaba Pavlova

orange marmalade coconut cream, cherry lane gel, candied ginger

Coffee and Tea Service

**\$150 per person**

(wine will be served with the meal; other drinks available for purchase)

For more information about Culinary Team Canada please visit their website:

[Culinary Team Canada](http://CulinaryTeamCanada.com)

To reserve your table please email [buttery@mcmaster.ca](mailto:buttery@mcmaster.ca)

or call 905-525-9140 ext. 23249

Please make your reservation before October 12<sup>th</sup>.



Alumni Memorial Hall