



DINNER

www.thejunctionhamilton.ca
154 James Street South, Hamilton, ON

THE JUNCTION
Events & Catering by Mattson





THE HAMILTON

\$45 per person

Reception

Bruschetta crisps with balsamic syrup, Parmigiano-Reggiano

Assorted artisan breads, butter, olive oil

Appetizer

Choice of the following

Wild mushroom soup scented with white truffle

Caesar salad with smoked bacon bits, croutons, house-made dressing,
Parmigiano-Reggiano

Entrée

Choice of the following

Crispy-skinned Atlantic salmon, buttery mashed Yukon Gold potatoes,
sautéed baby spinach, caramelized leek tarragon cream reduction

Brown butter seared “Reserve Angus” beef striploin, buttery Yukon Gold
mashed potatoes, sautéed French beans, Chianti demi

Dessert

Vanilla crème brûlée with macerated strawberries

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THE BAYFRONT

\$60 per person

Reception

Mini tenderloin beef Wellingtons with merlot peppercorn reduction

Assorted artisan breads, butter, olive oil

Appetizer

Choice of the following

Spicy tomato & roasted garlic soup, brie, capers, salted crostini

Pear & goat's cheese salad, candied walnuts, honey white
balsamic vinaigrette

Entrée

Choice of the following

Cedar plank Atlantic salmon, potato pavé, slow-roasted vegetables,
maple Dijon cream reduction

Pan-roasted beef tenderloin, roasted fingerling potatoes, roasted
vegetables, herb butter, merlot demi, balsamic glaze

Bacon-wrapped chicken supreme, fingerling potatoes, roasted vegetables,
Calvados apple cream reduction

Dessert

Banana bread pudding with rum butter sauce

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THE LISTER BLOCK

\$75 per person

Reception

Ahi tuna tartare, house-made salt & pepper chips,
ginger crème fraîche, caviar

Assorted artisan breads, butter, olive oil

Appetizer

Choice of the following

Pan-roasted black tiger shrimp, Parmesan crostini, sweet basil Sriracha
cream sauce, olive tapenade

Boston Bibb salad with fresh mango, roasted pecans, heirloom tomatoes,
red onion, stilton cheese, mango vinaigrette

Entrée

Choice of the following

Pan-roasted beef tenderloin, butter poached lobster, fingerling potatoes,
wild mushrooms, leeks, sautéed baby spinach,
gorgonzola citrus cream reduction

Blackened grouper, Lyonnaise potatoes, celeriac purée, roasted asparagus,
Herb de Provence hollandaise sauce

Roasted 1/2 rack of Ontario lamb, roasted red pepper, pine nut pesto,
fingering potatoes, asparagus, honey mustard rosemary glaze

Dessert

Coconut panna cotta, coconut crème anglaise, berries

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HORS D'OEUVRES

Each selection priced by the dozen

Honey, lime & Sriracha chicken satays, roasted garlic aioli	\$26
Marinated beef satays, hoisin soy demi	\$26
Maryland Blue crab cakes, red onion marmalade	\$32
Chicken shawarma bites, curry aioli	\$25
Ahi tuna tartare on Yukon Gold chips, caviar	\$34
Wildflower Mascarpone bruschetta, heirloom tomatoes, balsamic syrup	\$22
Deep-fried cauliflower, sesame & sweet chilli glaze	\$22
Lamb spiedini, double-smoked bacon jam	\$31
Six-hour braised beef short rib slider, caramelized onions, micro arugula, smoked jalapeño mayo	\$30
Asian steak mini tacos on fried wontons, citrus ginger slaw	\$26
Crispy pork belly, chipotle glaze, bacon jam	\$27
Wild mushroom tomato crisps, balsamic syrup, Parmigiano-Reggiano	\$22
Pork and veal meatballs, whisky barbeque glaze	\$24
Mini beef Wellingtons, truffle merlot demi	\$29
Honey fire-roasted prawns, mango pepper salsa	\$32
Jerk ahi tuna, crisp potato, parsnip purée, ginger slaw	\$34
Ricotta gnocchetti, lamb and mint bolognese	\$27
Smoked salmon, asparagus, chive sour cream, red onion, fried capers	\$25
Grilled duck spiedini, pickled jalapeños, mango glaze	\$28
Mini croque monsieur, tomato gazpacho shooters	\$28
Mini sweet potato skins, lime crème fraîche, pancetta, gorgonzola	\$26

*Minimum two dozen per item
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VEGETARIAN & VEGAN

Wild mushroom, spinach & goat's cheese phyllo, pesto butter sauce

Grilled vegetable risotto

Eggplant Parmesan

Roasted vegetables baked in puff pastry with tomato ragù

Grilled Portobello mushroom, creamed spinach, ricotta, caramelized garlic

Grilled Portobello mushroom, creamed spinach, ricotta, caramelized garlic

Roasted butternut squash stuffed with curried chickpeas (V)

Barbequed tofu, sweet peppers, onions, wild mushrooms (V)

Roasted vegetables stir-fry, sticky rice, sweet chilli hoisin glaze (V)

STARCHES

Buttered mashed potatoes

Rosemary & garlic mashed potatoes

Rice pilaf with herbs

Israeli couscous with citrus, butter & herbs

Roasted fingerling potatoes

Sweet potato Yukon croquettes

Parsley chili Parisienne potatoes

VEGETABLES

Roasted Harvest Blend - carrot, turnips, red onion, butternut squash

Chef's Market Blend - broccoli, zucchini, red pepper, red onion

Flower Blend - broccoli, cauliflower

Garden Blend - green beans, asparagus, baby carrots

Pappardelle Blend - green and yellow zucchini, heirloom carrots

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