



# THE FORTUNATE FOX

## THE PUB REINVENTED.

**We're a hip gastropub** offering a familiar, yet refreshing experience. Sit back with us for an elevated pub meal and relax over a large selection of local craft beers, classic & contemporary cocktails, as well as delicious somm-selected wines.

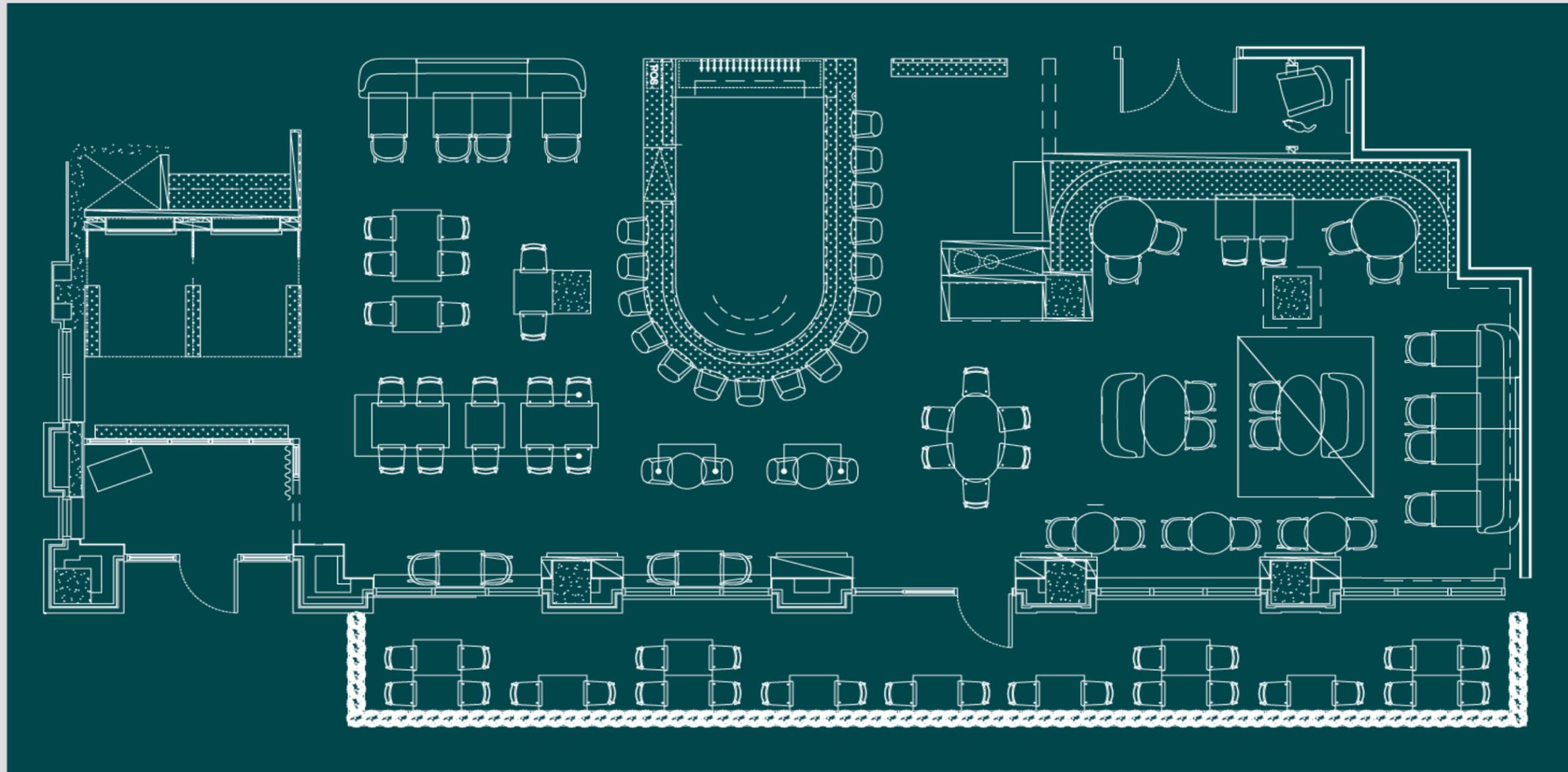
With a warm & open atmosphere, a custom bar and elevated pub favourites, The Fortunate Fox is the ideal place to eat, drink and play during your next occasion.



# THE SPACE



# FLOOR PLAN



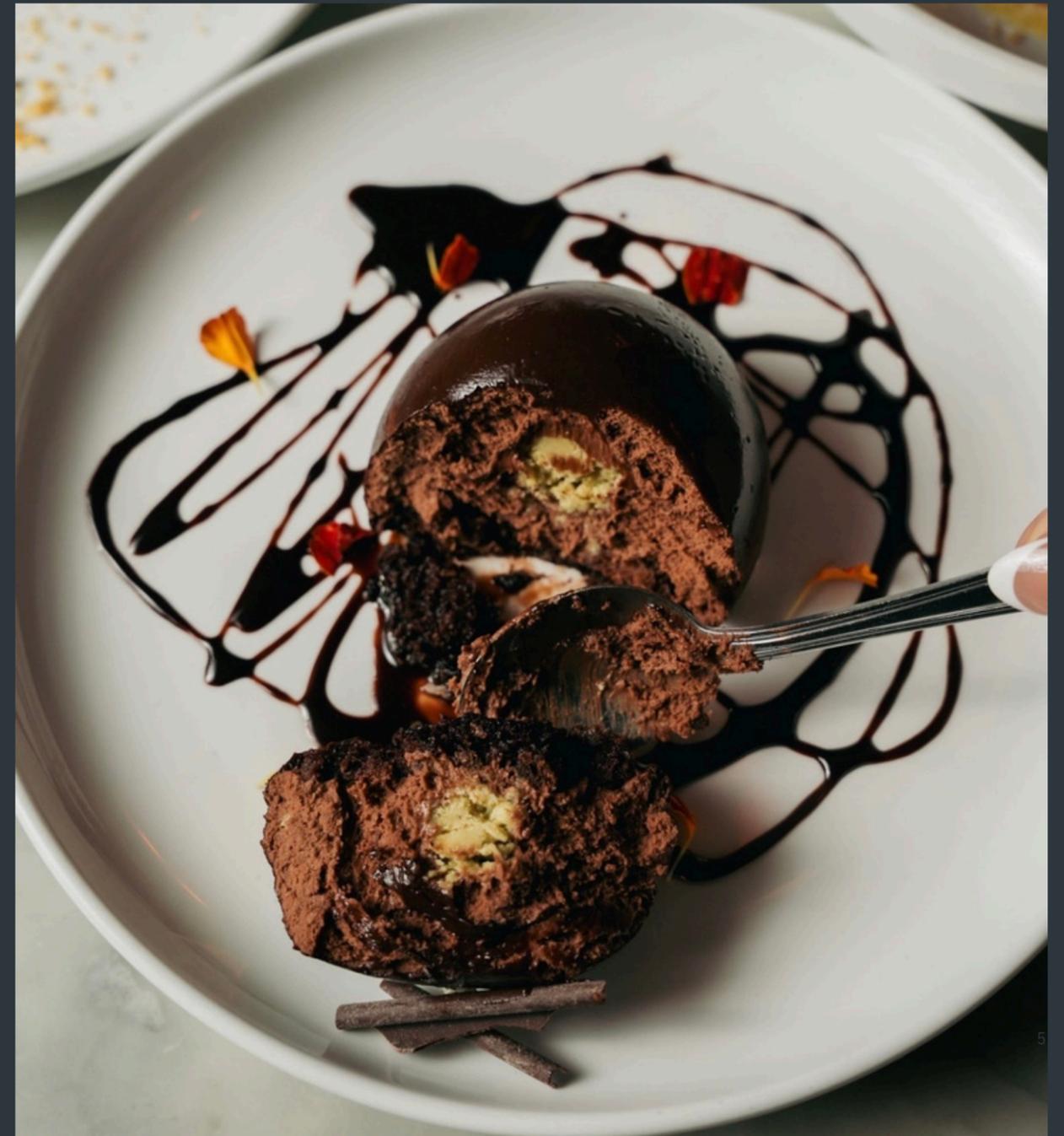
## CAPACITY

- Entire venue seated: **100**
- Entire venue standing: **150**
- Library seated: **40**
- Library standing: **50**

\*for standing events furniture removal will be required to achieve standing capacities



## THE FOOD



# BREAKFAST

MINIMUM 12 PEOPLE

Includes coffee and tea

## CONTINENTAL BREAKFAST – \$36 PP

- Croissants and Pastries
- Bagel and Cream Cheese
- Butter and Preserves
- Breads and Loaves
- Seasonal Fresh Fruits
- Overnight Oats (*Oats, granola mix, berries*)

## HOT BREAKFAST BUFFET – \$48 PP

### Choice of one:

- Assorted Breads and Loaves (*Butter and preserves*)
- Buttermilk Pancakes (*Chantilly cream, maple syrup, berry compote*)

### Choice of one:

- Scrambled Eggs
- Egg White Scramble and Chives +\$3
- Spinach and Mushrooms Frittata +\$3

### Choice of two:

- Smoked Bacon
- Turkey Bacon
- Breakfast Sausage
- Turkey Sausage
- Ham
- Vegan Breakfast Patty

### Choice of one:

- Herbed Breakfast Potatoes
- Sautéed Spinach and Garlic

## ENHANCE YOUR BREAKFAST

- Bagel | \$5 (*Cream cheese*)
- Almond Croissant | \$6
- Pain au Chocolat | \$6
- Parfait Station | \$8 (*Granola mix, mixed berries, honey, vanilla yogurt*)
- Overnight Oats | \$7 (*Almond milk, oats, apples, toasted almonds, blueberries*)
- Seasonal Sliced Fresh Fruit Platter | \$10
- Gluten-Free Loaves and Muffins | \$8
- Smoked Salmon Platter | \$15
- Spinach & Mushrooms Frittata | \$6
- Baked Beans | \$4



# PLATED BREAKFAST

\$36 PER PERSON – MINIMUM 12 PEOPLE

Includes coffee and tea

Fresh Pastries and Loaves with Butter and Preserves

## Your choice of:

- Brioche French Toast (*Maple syrup, warm berry compote, powdered sugar*)
- Avocado Toast with Poached Eggs (*Sourdough toast, greens, smoked paprika, salt*)
- Classic Breakfast (*Scrambled eggs, bacon, sausage, breakfast potatoes, roasted tomato, toast*)
- Eggs Benedict (*Two poached eggs, English muffin, breakfast potatoes, hollandaise*)

Choice of one:

- ▶ Prosciutto
- ▶ Smoked Salmon
- ▶ Sautéed Spinach

- Omelette (*Feta, spinach, mushrooms, peppers, side salad*)

Egg white omelette available upon request

- Steak and Eggs | +\$6 (*8oz Flat Iron Steak, fried eggs, sauteed mushrooms, potatoes*)

## ADD-ONS

- Fresh Fruit Bowl | \$5
- Smoked Salmon | \$6
- Avocado | \$3
- Side of Bacon or Sausage | \$5



# PLATED LUNCH

\$58 PER PERSON – MINIMUM 12 PEOPLE

Includes coffee and tea

## Salad Station

### Choice of two:

- Hummus with Fresh Baked Pita (*Pickled cabbage, crisp chickpeas, brown butter, freshly baked pita*)
- Caesar Salad (*Romaine, double-smoked bacon, Parmesan cheese, lemon, croutons*)
- Beets & Feta Cream (*Red & golden beets, frisée, candied walnuts, red wine vinaigrette*)
- Seasonal Vegetarian Soup (*Fresh seasonal vegetables, herbs, and a vegetable broth*) | Vegan option available

## Main Course

### Choice of three:

- Vodka Rigatoni with Mushrooms (*Creamy tomato-vodka sauce, rigatoni pasta, sauteed mushrooms, Parmesan and fresh basil*)
- Mussels with White Wine & Tarragon (*PEI mussels, white wine broth, tarragon butter*)
- Marinated Cauliflower Steak (*Roasted cauliflower steak, crispy shallots, leek-potato purée, Parmesan*)
- Roasted Chicken with Fried Rice (*Stir-fried rice with seasonal vegetables, roasted half chicken, scallions, egg, soy, sesame, and a touch of ginger*)

- Fish & Chips (*Beer-battered haddock, pub chips, tartar sauce, lemon*)
- Steak Frites (*8oz Striploin, fries, and garlic butter*)
- Creamy Mushroom Chicken (*Herbed cream sauce, broccolini, roasted potatoes*)

## ENHANCE YOUR LUNCH (PRICE PER PERSON)

### Dessert | \$12

- Carrot Cake (*With coconut*)
- Cheesecake (*With berry compote*)
- Chocolate Mousse

# COLD-BUFFET LUNCH

\$53 PER PERSON – MINIMUM 12 PEOPLE

Includes coffee and tea

## Salad Station

### Choice of two:

- Green Salad (*Mixed greens, cherry tomatoes, cucumbers, shaved carrots, red wine vinegar*)
- Classic Caesar Salad (*Crisp romaine, focaccia croutons, Parmesan, creamy Caesar dressing*)
- Mediterranean Pasta Salad (*Macaroni pasta, olives, cherry tomatoes, basil, feta, red onion, red wine vinaigrette*)
- Chickpea & Cucumber Salad (*Chickpeas, cucumber, tomatoes, herbs, lemon-oregano dressing*)

## Sandwich/Wrap Station

A selection of sandwiches served on platters

### Choice of two:

- Smoked Turkey Sandwich (*Lettuce, tomatoes, avocado, lemon mayo*)
- Pastrami Reuben (*Smoked pastrami, Swiss cheese, sauerkraut, Russian dressing*)
- Smoked Chicken Sandwich (*Lettuce, tomatoes, bacon, basil mayo*)
- Caprese Sandwich (*Fleur di latte, tomato, basil pesto, arugula, balsamic glazed*)
- Smoked Chicken and Green Goddess Wrap (*Baby spinach, tomatoes, cucumber, yogurt dressing, whole wheat tortilla*)

- Tuna & Avocado Wrap (*Tuna salad, avocado, lettuce, cucumber, lemon zest, whole wheat tortilla*)
- Falafel Hummus Wrap (*Tomatoes, cucumber, lettuce, pickled onions, tahini hummus, spinach whole wheat tortilla*)

## Dessert

### Choice of two:

- Double Chocolate Cake
- Carrot Cake
- NY Cheesecake
- Pecan Pie
- Lemon Pie
- Berry and Almond Tart

# HOT-BUFFET LUNCH

\$65 PER PERSON – MINIMUM 12 PEOPLE

Includes coffee and tea

## Salad Station

### Choice of one:

- Garden Salad (*Mixed greens, cherry tomatoes, cucumbers, shaved carrots, red wine vinegar*)
- Classic Caesar Salad (*Crisp romaine, focaccia croutons, Parmesan, creamy Caesar dressing*)
- Mediterranean Pasta Salad (*Macaroni pasta, olives, basil, feta, cherry tomatoes, red onion, red wine vinaigrette*)
- Chickpea & Cucumber Salad (*Chickpeas, cucumber, tomatoes, herbs, lemon-oregano dressing*)

## Pizzettes

Selection of house-made, hand stretched, freshly baked

### Choice of two:

- Ezzos Pepperoni (*Tomato sauce, basil, mozzarella, spicy honey, chili flakes*)
- Margherita (*Tomato sauce, fleur di latte, basil, olive oil*)
- Greek Chicken (*Tzatziki, sumac, red onions, feta, olives, parsley, mint*)
- BBQ Chicken (*Smoky BBQ sauce, grilled chicken, mozzarella, pickled jalapeño*)
- Bianca (*Zucchini, seasonal squash, ricotta, basil, olive oil*)
- Banger Sausage (*Banger sausage, tomato sauce, peppers, mozzarella, red onion, parsley*)

## Hot Mains

### Choice of two:

- Tofu and Fenugreek Curry (*Marinated tofu, potatoes, fenugreek, and warming spices, saffron rice*)
- Honey Garlic Chicken (*Oven-roasted, sticky glaze, soy, sesame seeds, green onions, basmati rice*)
- Chicken Piccata (*Pan-seared chicken breast, lemon-caper butter sauce, buttered green beans*)
- Baked Salmon (*Citrus herb olive oil, herb fingerling potatoes*)
- Fish & Chips (*Beer battered haddock, tartar-sauce, lemon, fries*)
- Bolognese Pasta (*Slow-cooked beef ragu, Parmesan*)
- Vegetable Fried Rice (*Stir-fried rice with seasonal vegetables, scallions, egg, soy, sesame, and a touch of ginger*)

## Desserts

### Choice of two:

- Double Chocolate Cake
- Carrot Cake
- NY Cheesecake
- Pecan Pie
- Lemon Pie
- Berry & Almond Tart

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# BUFFET DINNER

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**\$105 PER PERSON – MINIMUM 15 PEOPLE**

## Salad Station

### **Choice of two:**

- Garden Salad (*Mixed greens, cherry tomatoes, cucumbers, shaved carrots, red wine vinegar*)
- Classic Caesar Salad (*Crisp romaine, focaccia croutons, Parmesan, creamy Caesar dressing*)
- Mediterranean Pasta Salad (*Macaroni pasta, olives, basil, feta, cherry tomatoes, red onion, red wine vinaigrette*)
- Chickpea & Cucumber Salad (*Chickpeas, cucumber, tomatoes, herbs, lemon-oregano dressing*)
- Arugula & Beet Salad (*Purple and golden beets, shaven Parmesan, toasted pumpkin seeds, honey-thyme vinaigrette*)

## Pizzettes

**Selection of house-made, hand-stretched, freshly baked**

### **Choice of two:**

- Ezzos Pepperoni (*Tomato sauce, basil, mozzarella, spicy honey, chili flakes*)
- Wild Mushrooms and Truffle (*Truffle mozzarella, roasted mushrooms, truffle oil, chives, Parmesan*)
- Smoked Chicken and Burrata (*Tomato sauce, mozzarella, roasted garlic, pickled jalapeño*)
- Chicken Pesto and Stracciatella (*Grilled chicken, basil pesto, mozzarella, fresh basil*)

- Bianca (*Zucchini, seasonal squash, ricotta, basil, olive oil*)
- Arugula & Prosciutto (*Tomato sauce, mozzarella, chili flakes, balsamic glaze*)

## Hot Mains

### **Choice of three:**

- Roasted Half Chicken (*White wine jus, roasted garlic, herbs*)
- Coq au Vin-Style Braised Chicken (*Red wine - braised chicken with mushrooms, onions, and lardons*)
- Salmon (*Champagne beurre blanc, leeks, herbs*)
- Mediterranean Branzino Fillets (*Tomato concasse, olives, capers, herbs*)
- Wagyu Bolognese (*Wagyu beef ragu, rigatoni pasta, parmesan, chili flakes*)
- Braised Bone-in Short Ribs (*Red wine jus, roasted garlic, fresh thyme*)
- Cauliflower Piccata (*Roasted Cauliflower steaks, lemon-caper butter sauce, white wine*)
- Tofu and Fenugreek Curry (*Marinated tofu, potatoes, fenugreek, and warming spices, saffron rice*)

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# BUFFET DINNER

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## Sides

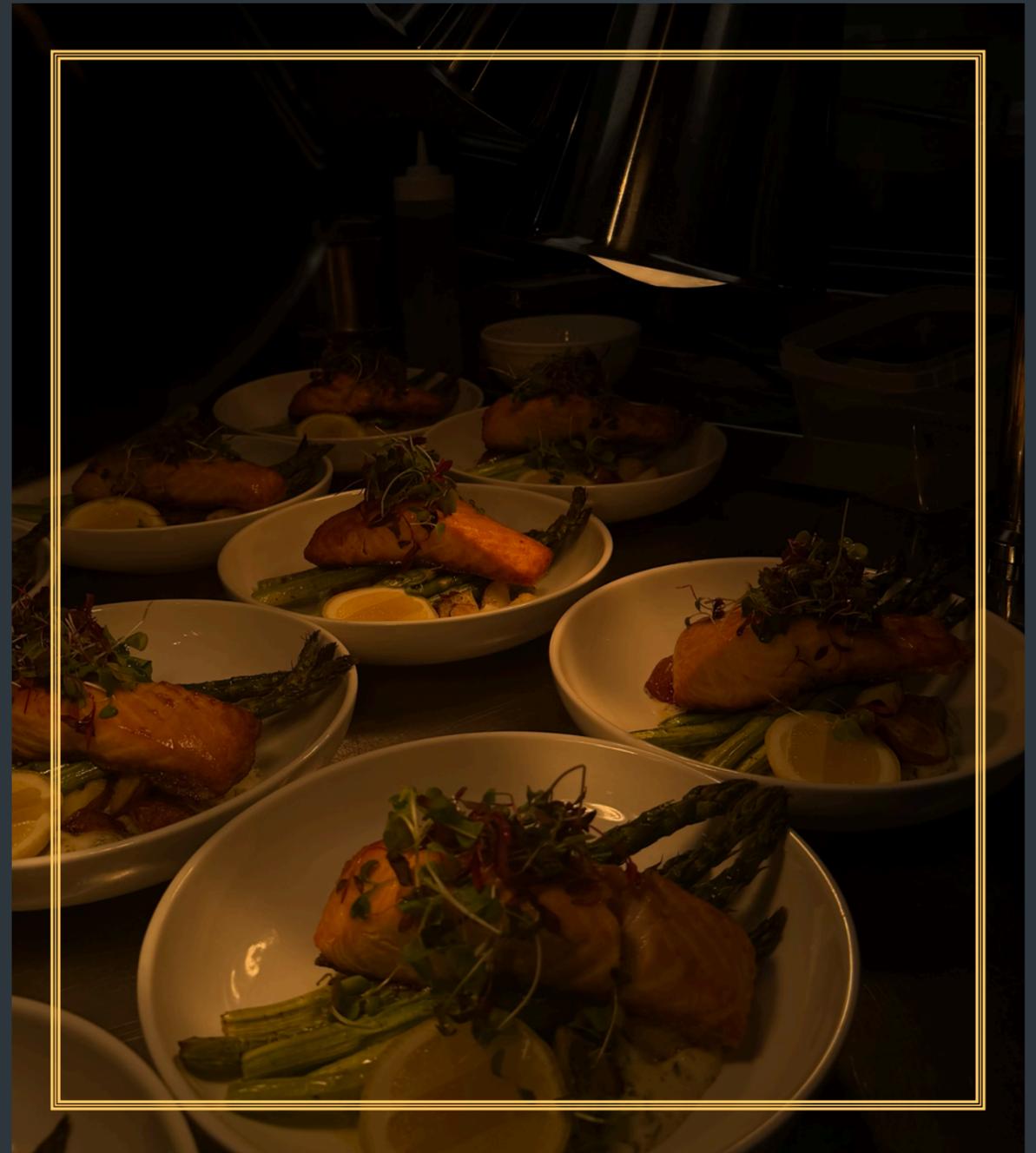
### **Choice of two:**

- Roasted Fingerling Potatoes (*Garlic, rosemary, olive oil*)
- Saffron Rice (*Saffron, basmati rice*)
- Black Garlic Mashed Potatoes (*Black garlic butter, chives*)
- Broccolini with Garlic (*Extra virgin olive oil, lemon*)
- Roasted Asparagus with Lemon and Parmesan (*Shaved Parmesan, cracked black pepper*)

## Desserts

### **Choice of two:**

- Double Chocolate Cake
- Carrot Cake
- NY Cheesecake
- Pecan Pie
- Lemon Pie
- Berry and Lemon Tart



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# PLATED DINNER 1

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\$75 PER PERSON – MINIMUM 12 PEOPLE

## Appetizer

### Choice of one for the table:

- Kale Caesar Salad (*Kale, romaine lettuce, Caesar dressing, Parmesan, double-smoked bacon, croutons, and lemon*)
- Greens with Apple and Pumpkin Seeds (*Mixed greens, thin-sliced apple, toasted pumpkin seeds, lemon vinaigrette*)
- Hummus with Fresh Baked Pita (*Pickled cabbage, crisp chickpeas, brown butter, freshly baked pita*)

## Main Course

### Choice of two:

- Vodka Rigatoni with Mushrooms (*Creamy tomato-vodka sauce, rigatoni pasta, sautéed mushrooms, Parmesan and fresh basil*)
- Branzino Fillet (*Pan-seared branzino finished with dill velouté, served with roasted fingerling potatoes and salted seasonal greens*)
- 8oz Striploin Steak (*Served with compound butter and pub chips*)

## ENHANCE YOUR DINNER (PRICE PER PERSON)

### Dessert | \$7

### Choice of two:

- Cheesecake (*With berry compote*)
- Chocolate Mousse
- Gelato



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# PLATED DINNER 2

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\$88 PER PERSON – MINIMUM 12 PEOPLE

## Appetizer

### Choice of two for the table:

- Kale Caesar Salad (*Kale, romaine lettuce, Caesar dressing, Parmesan, double-smoked bacon, croutons, and lemon*)
- Arugula and Beet Salad (*Red & golden beets, shaved Parmesan, arugula, toasted pistachio, lemon vinaigrette*)
- Hummus with Fresh Baked Pita (*Pickled cabbage, crisp chickpeas, brown butter, fresh baked pita*)
- Calamari (*Crispy calamari and jalapeño, house pickled chilies, and lemon aioli*)
- Asparagus Risotto (*Roasted asparagus, shaved Parmesan, lemon, black pepper, herb oil*)
- Truffle Cream Bucatini with Mushrooms (*Truffle-Parmesan cream, seasonal mushrooms, fresh bucatini, black pepper, truffle oil*)
- Grilled Whole Branzino (*Caper berries, capers, fresh lemon, premium extra virgin olive oil*)
- Pan-Seared Salmon (*Dill velouté, roasted fingerling potatoes, fresh lemon, grilled asparagus*)

## Main Course

### Choice of three:

- Braised Bone-in Short Rib (*Mashed potatoes, heirloom carrots, sorrel, jus*)
- 8oz Striploin Steak (*Served with compound butter and pub chips*)
- Honey Glazed Half Chicken (*Green beans, roasted heirloom carrots, house potato salad, thyme jus*)
- Chicken Rigatoni A La Vodka (*Grilled chicken, seasonal mushrooms, fresh rigatoni, vodka sauce*)

## Dessert

### Choice of two:

- Dubai Chocolate Mousse (*Pistachio*)
- Apple Crumble Tart
- Cheesecake (*Berry compote*)
- Sticky Toffee Pudding

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# HORS D'OEUVRES

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MINIMUM ONE DOZEN PER CANAPE

## VEGETARIAN

**\$58 / dozen**

- Bruschetta (*Tomato, stracciatella, basil, aged balsamic*)
- Mushroom & Truffle Galettes (*Puff pastry, truffle, parmesan, caramelized onions*)
- Arancini (*Parmesan, harissa marinara sauce, olive oil*)
- Truffle Mac and Cheese Bites (*Gruyere, parmigiano, black truffle oil*)
- Beet Tartare (*Feta cream, shallots, chives, triple crunch mustard, crostini*)

## FISH & SEAFOOD

**\$68 / dozen**

- Salmon Tartare on Brioche (*Hand-cut salmon, lemon, capers, chives, dijon crème cheese*)
- Shrimp and Citrus Ceviche Spoon (*Lime, orange, red onion, cilantro, mild chili*)
- Mini Crab Cakes (*Old Bay seasoning, lemon aioli*)
- Tempura Shrimp (*Cilantro aioli, red chili pickled, lemon*)
- Tuna Poke (*Togarashi, lime, scallions, crispy wonton chips*)

## MEAT

**\$68 / dozen**

- Prosciutto and Melon Skewer (*Aged prosciutto, cantaloupe, basil oil, glazed balsamic*)
- Fox Sliders (*Wagyu sliders, lettuce, cheddar, pickles, secret sauce*)
- Beef Tartare on Brioche (*Hand-cut beef, capers, shallot, chives, triple crunch dijon, brioche*)
- Crispy Chicken Slider (*Buttermilk-fried chicken, spicy honey, coleslaw, lettuce*)
- Butter Chicken Skewers (*Charred yogurt-spiced chicken, coriander yogurt*)

## DESSERT

**\$60 / dozen**

- Tiramisu
- Mini Lemon Meringue Tart
- Date Squares
- Red Velvet
- Double Chocolate Strawberry Cake
- Pecan Chocolate Brownie
- Strawberry Shortcake Mini
- Truffles (*Coffee/Maple Hazelnut*)

# STATIONED

## TACO STATION

**\$30 / Person**

Flour tortillas, chipotle chicken, grilled peppers and onions, shredded lettuce, pico de gallo, sour cream, guacamole, shredded cheese blend, black beans, cilantro

## CHEESE PLATTER

**\$20 / Person**

Selection of domestic and international cheeses accompanied with preserves, mustards, pickled peppers, and olives

## CHARCUTERIE AND CHEESE STATION

**\$25 / Person**

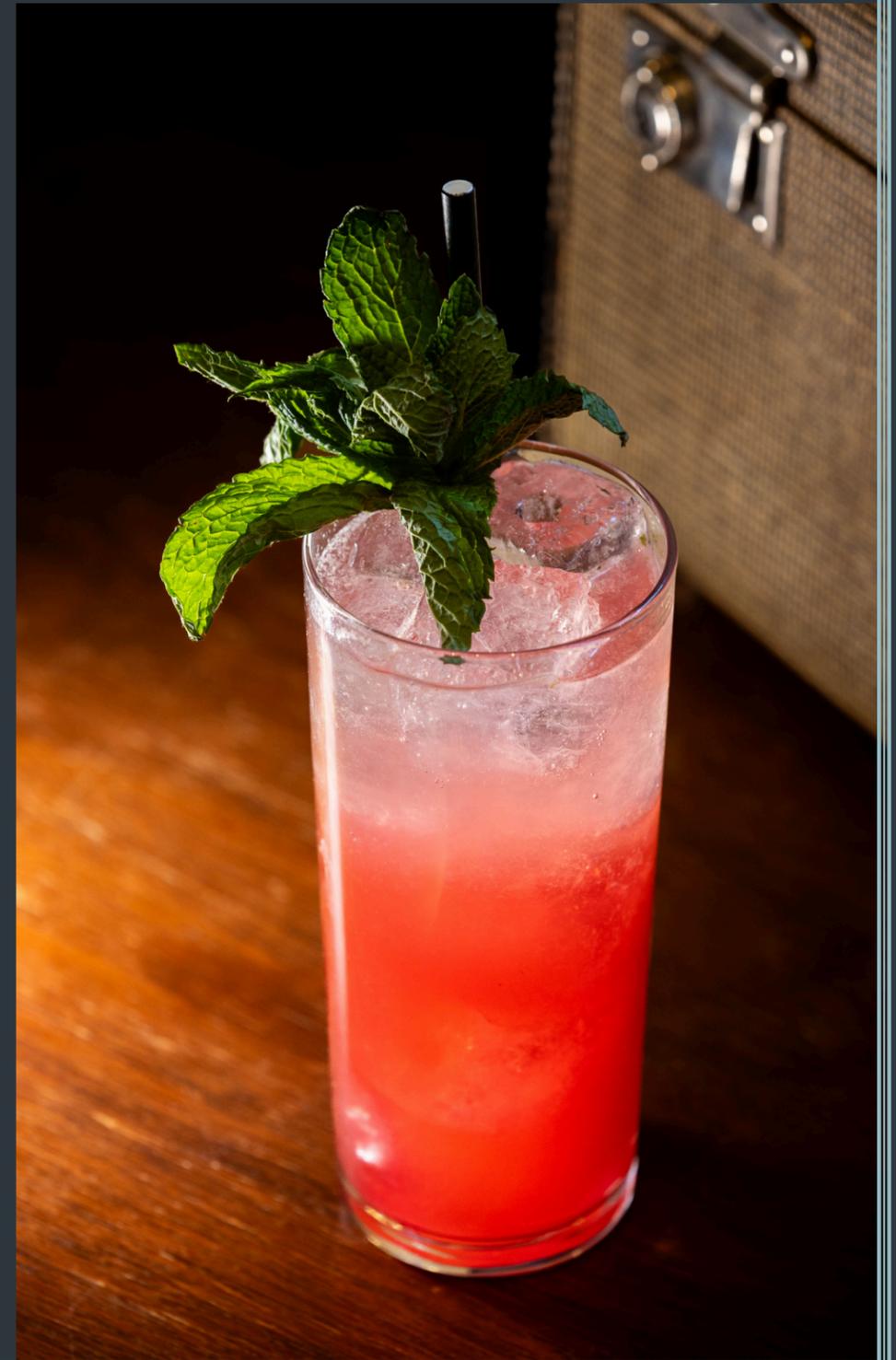
Selection of cured meats with Canadian and international cheeses accompanied with preserves, mustards, olives and pickled peppers

## DIPS STATION

**\$20 / Person**

Hummus, baba ghanoush, tzatziki, fresh veggies, breads and crisps





THE DRINKS



FEEL THE FOX





FORTUNE  
FAVOURS  
THE FOX

## LET'S PARTY

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