



## Southern Accent Menus and Services, 2007

For social gatherings, weddings and large corporate events, Southern Accent Event Catering plans and caters to your choice of theme and cuisine. We transport our services to venues throughout Toronto to create and serve your event. Our experienced event coordinators will work with you to manage your event requirements.

For groups of all sizes, we oversee the details of your event from planning to completion. Our entire team will match your expectations with successful results. We create, decorate, and provide you with a level of service and hospitality that defines a memorable event.

### AT A GLANCE:

- 1) Southern Accent *Fast Facts*
- 2) A la Carte Appetizers
- 3) A la Carte Main courses
- 4) A la Carte Sides
- 5) Additional Appetizer & Main Course Features (Changes bi-weekly)
- 6) Fixed Price menu
- 7) A la Carte Desserts
- 8) Set Group Menus (3 provided, custom menus available)
- 9) Group Dinner Buffet 1&2
- 10) Cocktail party hors d'oeuvres
- 11) Wine menu
- 12) Feature Cocktails
- 13) Sparkling Wines & Cocktails
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- 19) Photo gallery

## 1) SOUTHERN ACCENT FAST FACTS:

### **Address:**

595 Markham Street (Mirvish Village at Bathurst and Bloor)  
Toronto Ontario M6G 2L7.  
416 536 3211

### **Closest hotels:**

Holiday Inn Midtown, Intercontinental Hotel Yorkville, Four Seasons Yorkville, Park Hyatt Yorkville

### **Years in Business:**

24, Toronto's New Orleans authority

### **Cuisine:**

New Orleans, Louisiana style of Cajun, Creole and Soul, fixed price and à la carte dining

### **Transportation:**

Adjacent and municipal parking, Located on TTC subway line at Bathurst Station, half block from Bathurst & Bloor, Transportation from hotels can be arranged

### **Group Dining:**

Southern Accent's 6 private dining rooms for 8 – 36 sit down are perfect for meetings, group dine-around and private cocktail/dinner parties. Overall seating from 120 to 160 (with Patio)

**Event Venue:** Perfect for corporate groups, film wraps, festival parties and fundraisers, Southern Accent welcomes take-overs. Using multiple rooms, an entertainment, food and beverage adventure is around every corner

### **Event Catering:**

Covering the city; intimate social gatherings to large corporate functions. Venues, menus, staffing, décor – let's share some ideas to create the look and flavours you want.

<http://www.southernaccent.com/catering/>

## 2) APPETIZERS, À LA CARTE

### **N'Awlins CROSTINI**

ask your server what's fresh

### **Our Nightly SOUP**

We'll tell you what's cookin'

### **Louisiana GUMBO**

A Cajun staple with chicken, ham, andouille and okra, thickened with a rich, dark roux and served with cumin basmati rice. \$7

### **Organic Green SALAD**

Organic baby greens tossed with balsamic soya vinaigrette. \$7

### **HUSH PUPPIES**

Southern corn fritters served with our piquant sauce. \$5

### **Blackened CHICKEN LIVERS**

Chicken livers tossed in our house blackening spices, seared on a cast iron pan, napped with lemon beurre and served with roasted garlic bread. \$8

### **Cajun CALAMARI**

Tender crispy rings of calamari coated with spices, deep fried and served with ginger remoulade & blackened tomato coulis. \$5/\$9

### **Piquant SHRIMP**

Black tiger shrimp sautéed in garlic lime hot sauce, served with hush puppies. \$9

### **Baked GARLIC**

With feta croutons and kalamata olives. \$5

### **Fresh OYSTERS**

Served on the half-shell with Bloody Mary granita  
\$3 each, 6 for \$16, 12 for \$30

### 3) THE MAINS, A LA CARTE

#### **VEGETARIAN Special**

See our specials menu.

#### **Bourbon Street CHICKEN**

Boneless, blackened supreme of chicken breast seasoned with our spices, napped with fresh lemon beurre, served with Garlic mashed potatoes and Gruyere gratinée brussel sprouts \$17

#### **Canal Street Creole JAMBALAYA**

A highly seasoned combination of chicken, ham, andouille sausage, rice & tomatoes. Served atop collard greens and creole sauce with garlic grilled tiger shrimp, andouille sausage and blackened chicken tenders. \$17

#### **Dauphine Street CRACKER CATFISH**

Farm raised Louisiana catfish fillet with a crispy coating of crackers & spice, served with pickled jalapeno tartar sauce, pickled okra, cumin basmati rice and seared collards \$18

#### **St Louis Street BBQ Ribs**

Pork side ribs marinated with honey soya rosemary and oven-baked with bourbon bbq sauce. Served with roasted garlic mashed potatoes and grilled bok choy. \$22

#### **Toulouse Street STEAK**

Blackened grilled "High River" Black Angus triple-A strip loin with wild mushroom sherry cream sauce. Served with yam frits and chili brown sugar grilled bok choy \$31

#### **French Quarter LAMB**

Blackened Australian choice chops marinated in rosemary, red wine and creole mustard, with an apricot, ginger and mint glaze. Served with baked cheese grits and green beans. \$34

#### **Fresh Market FISH**

Ask your server what's on the grill tonight.

## 4) THE SIDES, A LA CARTE

Although the sides are well chosen to accompany your main course, you're welcome to make substitutions from our list of sides:

- Cumin basmati rice
- Cornbread
- Pickled okra
- Grilled bok choy with chilli brown sugar sauce
- Seared collard greens
- Green beans
- Baked cheese grits
- Yam Frits
- Side green salad
- Jambalaya
- Garlic mashed potatoes
- Vegetable cook-up
- Hush puppies
- Baked Garlic
- Fried Green Tomatoes

Additional sides \$4

## 5) ADDITIONAL MENU FEATURES

CHANGES BI WEEKLEY

### Alligator Creole

Alligator cooked in a tomato Creole sauce, served with basmati rice. \$8

### Shrimp and Grits

Panko coated grit triangles with tiger shrimp in a spiced cream sauce. \$7

### N'awlins Crab Cakes

Served with caper remoulade. \$6

### N'Awlins French Quarter Salad

Baby spinach and green lentil salad with St. Clemens Danish blue cheese and sun-dried cherry vinaigrette. \$12, Add grilled chicken or tofu...\$15

### Black Angus Beef Brisket

Slow cooked with Southern Accent's "Hot Smokin maple Bourbon BBQ Sauce" and Dennison's Dunkell Dark Lager, served with garlic mashed potatoes and seared collards. \$18

### Vegetarian Special: Eggplant Napoleon

Cornmeal coated eggplant filled with caramelized onion, goat cheese, artichoke hearts and roasted red pepper. Served with tomato creole sauce and sugar snap peas. \$14

### Royal Street Duck Schnitzel

Breast of duck coated with parsley, parmesan, and panko, topped with orange hazelnut brown butter served with garlic mashed potatoes and grilled asparagus. \$22

### Bayou Rabbit

Spice coated crispy rabbit with a sensual dark roux gravy, served with roasted garlic mashed potatoes and seared collards. \$21

### Toulouse St. Crawfish Etoufée

Crawfish tails smothered in seafood reduction sauce with holy trinity of vegetables "pepper, celery and onion" and Cajun seasoning. Served with basmati rice and sautéed green beans. \$18

### Sides:

Red swiss chard with tasso vinaigrette. \$4

Grilled asparagus. \$4

In Addition to Southern Accent's A La Carte Menu:

## 5) FIXED PRICE MENU, \$23.00 3 COURSE

### *To Start:*

#### *Choice of:*

Our Nightly Soup,  
Green Salad with balsamic vinaigrette,  
Hush puppies with Southern's chili lime garlic hot sauce  
Cup of Gumbo with cumin basmati rice

### *Followed By Choice of:*

#### **Canal Street Creole jambalaya:**

A highly seasoned combination of chicken, ham, andouille sausage, rice & tomatoes.  
Served atop collard greens and creole sauce with garlic grilled tiger shrimp

#### **Bourbon Street chicken:**

Boneless blackened chicken breast seasoned with our spices and napped with fresh lemon beurre. Grilled bok choy with brown sugar chili sauce and candied yams

#### **St. Peter's Street Fish of the Day:**

Ask your server what's on the grill tonight.

### **French Market Vegetarian Special**

#### *Dessert Choices:*

Homemade sorbet or ice cream, homemade pecan pie, or bread pudding with bourbon sauce

*Coffee or tea included*

## 7) THE DESSERTS, A La Carte

### **N'awlins Bread Pudding**

A Traditional Southern Treat with Apples, Pecans and Raisins. The addition of our Bourbon Sauce turns this one into a real Breadwinner! \$7

Perfect partner: Port

### **Our Famous Pecan Pie**

Rich caramel topped with toasted pecans in a short crust pastry served with fresh whipped cream. \$7

Perfect Partner: Specialty Bourbon

### **Deep, Dark & Sinful Chocolate Layer Cake**

Moist devil's chocolate cake covered with dark chocolate ganache. Served with fresh whipped cream. \$7

Perfect partner: Southbrook Framboise

### **Crème Brûlée**

Delicate vanilla custard with a hard crack caramel top served with exotic fresh fruit. \$7

Perfect partner: Calvados

### **Homemade Ices & Creams**

Daily Sorbet. \$5

Vanilla Bean Ice Cream. \$5

Add a splash of today's selected liqueur. \$2

## 8) SET GROUP MENUS, in house (custom menus available)

### MENU A

\$25 per person + tax + grat

#### *To Start (choose one)*

Daily Soup

Organic Baby Greens

#### *Above includes*

Hush puppies to share

#### *Main Course (choose one)*

#### **Bourbon Street Chicken**

Blackened and napped with lemon beurre, served with garlic mashed potatoes and seasonal vegetables. \*

#### **St. Peter's Street Fish of the Day**

Grilled or Blackened. Served with cumin basmati rice and cook-up. \*

#### **Canal Street Jambalaya**

a highly seasoned combination of chicken, ham, rice and tomatoes, served on collard greens with garlic grilled tiger shrimp and creole sauce.

#### **Southern Accent's weekly Vegetarian Selection**

#### *Sweet Endings (choose one)*

Pecan Pie

Homemade Ice Cream

Sorbet

Coffee or Tea

\* Sides change monthly

## **MENU B**

**\$30 per person + tax + grat**

### ***To Share***

Hush Puppies  
Cajun Calamari

### ***To Start (choose one)***

Daily Soup  
Organic Baby Greens

### ***Main Course (choose one)***

#### **Bourbon Street Chicken**

Blackened and napped with fresh lemon beurre, served with garlic mashed potatoes and seasonal vegetables\*.

#### **Dauphine Street Cracker Catfish**

Farm raised Louisiana catfish filet with a crispy coating of crackers & spice, served with pickled jalapeno tartar sauce, cumin basmati rice and seared collards.

#### **Marie Leveau Pasta**

Penne pasta with baby shrimps, scallops and calamari in a spicy and mysterious cream sauce.

#### **Canal Street Jambalaya**

a highly seasoned combination of chicken, ham, rice and tomatoes, served on collard greens with garlic grilled tiger shrimp and creole sauce.

### **Southern Accent's weekly Vegetarian Selection**

#### ***Sweet Endings (choose one)***

Pecan Pie  
Bread Pudding  
Chocolate Cake (add \$1.00)  
Coffee or Tea

\* Sides change monthly

## **MENU C**

**\$35 per person + tax + grat**

### ***To Share***

Hush Puppies  
Cajun Calamari  
Blackened Chicken Livers  
Piquant Shrimp

### ***Salad Course***

Organic Baby Greens

### ***Main Course (choose one)***

#### **Bourbon Street Chicken**

Blackened and napped with fresh lemon beurre, served with garlic mashed potatoes and seasonal vegetables. \*

#### **St. Peter's Street Fish of the Day**

Grilled or blackened. Served with cumin basmati rice and cook-up. \*

#### **French Quarter Lamb**

Lamb chops, marinated in rosemary, red wine, and creole mustard, grilled and mint glaze, garlic mashed potatoes and seasonal vegetables. \*

#### **Canal Street Jambalaya**

a highly seasoned combination of chicken, ham, rice and tomatoes, served on collard greens with garlic grilled tiger shrimp and creole sauce.

### **Southern Accent's weekly Vegetarian Selection**

#### ***Sweet Endings (choose one)***

Pecan Pie  
Crème Brûlée  
Chocolate Cake (add \$1.00)  
Coffee or Tea

\* Sides change monthly

## 9) GROUP DINNER BUFFET, In House

### BUFFET 1

\$25.00 per person

Blackened Chicken with Lemon Beurre

Grilled Fresh Fish with Salsa

Pasta

Seasonal Vegetables

Potatoes

Corn Bread

Green Salad

Coffee/Tea

Add Dessert: \$3.00 per person

Pecan Squares

Chocolate Cake

Fresh Fruit or Strawberries with Fresh Cream

Guests choose their own desserts from menu: add \$4.50 per person

Buffets are for a minimum of 20 people.

Groups under 20 should refer to our set menus, regular menu and feature menu pages.

### BUFFET 2

\$28 per person

Blackened Chicken with Lemon Beurre

Grilled Fresh Fish with Salsa

Pasta

The Holy Trinity of Side Dishes: Potatoes, Yams & Jambalaya

Seasonal Vegetables

Corn Bread

Green Salad

Coffee/Tea

Add Dessert: \$3.00 per person

Pecan Squares

Chocolate Cake

Fresh Fruit or Strawberries with Fresh Cream

Guests choose their own desserts from menu: add \$4.50 per person

## 10) COCKTAIL PARTY HORS D'OEUVRES

### 1) Crawfish'n Grits

baked cheese grits topped with crawfish and tasso gravy. Single serve in a wonton spoon  
\$1.75

### 2) Curried phyllo cigars

Chicken or tofu \$.85

### 3) Tarts

- a) Sweet potato & cardamom with roasted pecans \$.95
- b) Voodoo cheese & shrimp \$1.00
- c) Wild mushroom \$1.00
- d) Leek and bacon \$1.00
- e) Crawfish Etouffée \$1.50
- f) Sautéed mushroom and brie \$1.50
- g) Seared collards & sweet potato with cardamom & roasted pecans
- h) Catfish etouffée \$1.25

### 4) Boulettes

- a) White fish with ginger remoulade \$1.25
- b) Jambalaya with creole remoulade \$1.00
- c) Crab with ginger remoulade \$1.75

### 5) Hush puppies

Corn fritters with Southern Accent lime garlic hot sauce \$1.00

### 6) Crispy wonton/Pot stickers

- a) Seafood (crab) \$1.50
- b) Andouille \$1.00
- c) Split pea \$.80
- d) BBQ pork or beef with Southern Accent's maple chipotle sauce \$1.25

### 7) Sushi w/ wasabi, pickled ginger & soy sauce

- a) Regular \$1.25
- b) Vegetarian deluxe \$1.50

### 8) Crostini / Toasts

- a) Smoked salmon with garlic aioli \$1.50
- b) Blackened Liver pate with Cumberland sauce \$1.25
- c) Smoked catfish on herb lavash \$1.50
- d) Grilled pear & walnut with blue cheese and rocket leaf \$1.50
- e) Balsamic Fig on walnut bread with gorgonzola \$1.75
- f) Wild Mushroom with parsley/lemon/garlic gremolata \$1.25
- g) Beef tenderloin with horseradish and frisée \$2.50
- h) Roasted eggplant & red pepper & black olives and shaved parmesan. \$1.50

### **9) Smoked salmon**

On pumpernickel, with pickled jalapeno tartar sauce. \$1.50

### **10) Southern Accent's Blackened Livers**

In toast cups with lemon beurre \$1.00

### **11) Cremini mushrooms**

Stuffed with scallop mix, soya sauce, sake and panko \$1.25

### **12) Black tiger shrimp**

With n'awlins remoulade \$1.75

### **14) Skewers**

a) Marinated grilled argentine beef skewer \$1.50

b) Blackened chicken skewer w/ lemon beurre \$1.25

c) Grilled BBQ bourbon shrimp skewer \$1.75

d) Andouille with queen bee glaze \$1.50

f) Jerk pork with peanut dip \$1.25

Add fresh pineapple to skewers \$.25

### **15) Baked Oysters, on half shell**

a) Rockefeller \$2.75

b) Bienville \$3.00

### **16) Empanadas / Pie**

a) Roasted eggplant, olives, red pepper and parmesan

b) Crawfish pie \$1.75

c) Andouille and roasted red pepper \$1.50

d) Andouille, creole sauce & cheese

e) Muffaletta: olive mix, Genoa salami & provolone

f) Artichoke, feta & pesto

### **17) Soup shots (2 oz)**

a) Summer gazpacho \$1.50

b) Tomato Pernod with feta \$1.50

### **18) Shooters**

a) Scallop sevice w/ tequila & lime juice \$1.75

b) Oyster w/ Cajun vodka & hot sauce \$2.50

c) Lime garlic piquant shrimp \$1.50

d) Oyster with fresh lime tequila margarita

### **19) Tortilla spirals**

- a) Smoked salmon, cream cheese, capers, greens \$1.50
- b) Feta & cream cheese with sun dried cranberry \$1.50
- c) Bean & arugula with grilled Zucchini & red pepper \$1.00
- d) Split pea andouille sausage \$1.50
  
- e) Curried chicken with almonds and apricots \$1.75
- f) Marinated beef with pepper relish \$1.75

### **20) Mini croissants**

- a) ham and swiss \$1.50
- b) brie, apple and pecan \$1.50
- c) cubano w/ pulled pork, avocado & mayo \$1.50

### **21) Ribs**

Baked Cajun-Jerk dry rub ribs. \$1.75

### **22) Chicken Wings**

Baked Cajun-Jerk dry rub chicken wings. \$1.00

### **23) Spring rolls**

- a) Bayou w/ apricot mint dip \$1.25
- b) Cajun andouille w/ bourbon mustard dip \$1.50
- c) Smoked duck with orange piquant dip \$1.75

### **24) Scallop seviché**

In tortilla or cucumber cup \$2.50

### **25) Lamb**

Blackened or grilled with apricot mint sauce

- a) Brochette \$5.00
- b) Lollypop lamb \$6.00

### **26) Grilled blackened beef rolls**

With peppers and scallions, \$1.75

### **27) Beef Wellington**

With blackened liver in puff pastry \$4.00

### **28) Mini 'take-out' box.**

- a) Southern Accent's famous Fried calamari served with ginger remoulade \$1.75/box
- b) Organic Baby Greens with Balsamic vinaigrette. \$1.75/box
- c) Homemade carrot, parsnip & beet chips. \$1.75/box
- d) Assorted Seasonal Vegetable with dip \$1.75
- e) Cracker Catfish - Crushed cracker & spice coated Louisiana catfish. Served with Pickled jalapeño tartar sauce \$1.75

**29) Garlic Stuffed Mussels** \$.75

**30) Mini Burgers on pita** \$1.85

**31) Mini Falafel on pita** \$1.25

**32) Pesto polenta**

With almonds, monterey jack, parmesan and jalapeño, garnished with pecan pesto & served individual in a wonton spoon \$1.50

**33) Roasted prosciutto**

Wrapped dates \$1.50

**34) Best ever Beef Brisket**

Thin sliced on top of garlic mashed potatoes, single serve in a wonton spoon \$1.75

**35) Gruyère gougère**

Gruyère cheese puffs served warm \$1.25

## **DESSERTS:**

Lemon tarts \$1.25

Pecan tarts \$1.50

Double chocolate brownie \$1.50

Grilled pineapple tartlets with chipotle cream \$1.50

Single bite crème brûlée \$1.50

Single bite fresh fruit crème brûlée \$1.75

Single bite southern bread pudding with bourbon sauce \$1.50

Mini Cup southern bread pudding with bourbon sauce \$1.75

Flambé Desert Station with Chef Preparing: bananas Foster, cherries jubilee, served with our homemade vanilla bean ice cream.

## **CATERING FOOD STATIONS**

- **Pasta**, choice of sauce and toppings
- **Seafood**, think oysters, shrimp, mussels & catfish
- **Cajun & Creole**,
- **Oyster Shucking**, fresh shucked
- **Vegetarian**, so much choice...
- **Sushi hand roll** with the freshest seafood
- **Dessert**, Southern Accent baked sweets and Bananas Foster flambé!

## 11) WINE, in house

### Champagne & Sparkling Bottles:

Segura Brut, Spain \$34

Domaine Chandon Brut, California \$45

Val d'Oca Brut Prosecco di Valdobbiadene, Italy \$33

Moet and Chandon, France \$95

Perrier Jouet Brut, France \$95

Veuve Cliquot, France \$50/\$95

### White Wine by the glass/half litre/bottle:

KWV 2006 Chenin Blanc \$6/15/23 South Africa  
"Crunchy, green apple refreshment."

Carmen 2005 Chardonnay \$7/16/28 Chile  
"Glitzy, Vegas style Chardonnay at an everyday price."

Santa Carolina 2006 SauvignonBlanc Reserva, Chile \$8/18/33  
"Mild-mannered Sauvignon. Fun, vivacious stuff."

### Red Wine by the glass/half litre/bottle:

Casal Thaulero Sangiovese 2005 Italy \$6/15/23  
"Gutsy red with some richness."

Aveleda 2004 Douro 'Charamba' Portugal \$7/16/28  
"Spicy, cheerful and charming. Portugal's answer to Shiraz."

2004 'Goats do Roam' South Africa \$8/19/33  
"Lots of vitality and a little South African smoke. Semi-rich, very gulpable."

### Red or White House Wine:

Glass \$5 / Half litre \$12 / Litre \$22

### Bottled White Wine:

Simonsig Chenin Blanc 2004 South Africa \$27  
"A semi-rich, delicious honey-flavoured wine."

Marques de Riscal 2005 Rueda, Spain \$27  
"Refreshing with savoury flavours. Different."

Fetzer 2005 Fume Blanc 'Valley Oaks', California \$36  
"Just lovely. In a good way."

**Fat Bastard 2005 Chardonnay VDP d'Oc, France \$42**

"Hearty, merry Chardonnay."

**Masi 2005 'Masianco' Pinot Grigio/Verduzzo, Italy \$42**

"Refreshment meets richness. Great all-rounder."

**Henry of Pelham 2005 Chardonnay Reserve, Niagara \$39**

"Yummy local Chardonnay. Good with spicy foods."

**Stoneleigh 2006 Sauvignon Blanc, New Zealand \$42**

"It's about energy and vitality. Electricity in a bottle!"

**St Francis 2003 Chardonnay, California \$65**

"Lively citrus flavours but the feeling is plush."

### **Bottled Red Wine:**

**KWV Roodeberg 2003, South Africa \$27**

"Lush, cuddly and real friendly."

**Henry of Pelham 2005 Baco Noir, Niagara \$36**

"The woody, fall at the cottage feeling."

**Concha Y Toro 2005 'Casillero del Diablo' Shiraz, Chile \$36**

"Chile does Shiraz, very well."

**Campo Viejo 2003 Rioja Crianza, Spain \$39**

"Simple but charming. The spicy/sweet flavours work well with our food."

**Masi 2005 'Passo Doble' Tupungato, Argentina \$42**

"Hefty red for the big night."

**E. Guigal 2003 Cotes du Rhone, France \$42**

"Daddy of the Rhone wines. A firm handshake but in the spirit of Gary Grant - elegant and sexy."

**Wolf Blass 2003 'Grey Label' Shiraz, Australia \$80**

"Bigger than Amarone or Barry White"

**Dom. Mathieu 2001, chateauneuf du Pape, France \$90**

"A very seductive wine to sip during or after dinner."

## 12) FEATURE COCKTAILS

### **Aperitifs:**

Lillet \$6 / Pineau Des Charentes \$6

### **Cajun Cocktails:**

All cocktails are a generous two- ounce pour.

### **Hurricane**

3 kinds of Rum with Tropical juices. This baby has been around for a long time. \$8  
Big O' Mug O' Hurricane: \$12

### **Bourbon Sour**

Jim Beam & fresh lemon. Dare ya to find one better, even in the quarter. \$8

### **Sazerac**

Rye, Peychaud's & Angostura, Bitters, syrup & a hint of Pernod. \$8

### **Margarita**

Tequila, Triple sec, sweet lime & salty rim. All natural cactus magic. \$8

### **Gator Bait**

Coconut rum, Melon liqueur, Blue Curacao, Irish cream & pineapple/orange juice.  
Alligators love it and so will you. \$8

### **Cajun Caesar**

Jalapeño infused vodka, Clamato, Spices & our own SA rim.  
Canadian Cajun goodness. \$8

### **Miss Scarlett's Daiquiri**

Ask your server. \$8

### **Cajun Martini**

Gordon's Gin or Absolut Vodka infused with Jalapeno Peppers. \$8

### **Premium Gin & Vodka Martinis**

Belvedere. \$15

Grey Goose. \$15

Level 1. \$12

Tanqueray"10". \$15

Plymouth Gin. \$10

## **Fun Martinis:**

### **Southern Belle**

Southern Comfort, Amaretto & Cranberry Juice. \$8

### **Blue Bayou**

Absolute Vodka, Blue Curacao & a splash of Cassis. \$8

### **Streetcar Named Desire**

Absolut Vanilla, Amaretto & Alize Passion Fruit Liqueur. \$8

### **Mint Julep Martini**

Muddled mint with simple syrup, combined with Bourbon. \$8

## 13) SPARKLING WINES, in house

### Glass

Sparkling Wine. \$8

### Passionate Kiss

Alize Passion Fruit Cognac & Sparkling Wine. \$9

### Bourbon Bubbles

Bourbon Spiked Sugar Cube with Sparkling Wine. \$9

### Kir Royale

Cassis & Sparkling Wine. \$9

## 14) BEER, in house

### On Tap:

Creemore Springs Lager

Dennison's Dark Ale

60 oz Pitcher \$15

1/2 Pint \$3

Pint \$5.50

### Domestic Beer:

Molson Dry \$4

Moosehead \$5

### Micro-Breweries:

Upper Canada Light Lager \$5

Steam Whistle \$5

### Imported Beer & Cider:

Becks [Germany] \$5

Chimay Red [Belgium] 750 ml \$15

Corona [Mexico] \$5

Guinness [Ireland] 440 ml \$6

Stella Artois [Belgium] \$5

Strongbow [England] \$8

## 15) Themed Parties for Groups

### **Mardi Gras on Bourbon Street**

Transport your guests to New Orleans for an unforgettable evening. Do the Second Line decked out in Mardi Gras masks and beads, and dance to New Orleans style live music or CDs.

### **Glam Nightclub**

A sophisticated evening of cocktails and dancing. Mingle as you visit themed food stations including *Flaming Kitty's* flambé station. Sample the evening's featured cocktails and book yourself a massage appointment with a RMT. Give your group a night to remember - the sky's the limit as you dance among the stars.

### **Cajun House Party**

Bars, Bands and BBQ. Throw in a Jambalaya/Gumbo Station, Cajun hors d'oeuvres, a Cajun Band to learn the 2-step, and an oyster bar – what a party!

### **Big Pan Jambalaya or Paella Party**

An interactive cooking demonstration that includes the biggest pan ever. When it's ready, everybody digs to the best ever Jambalaya or Paella.

### **Sugar Bob's Canadiana Hoe Down**

A big hit with the way out of towners. Sugar Bob makes this Canadian Themed event with his own Maple Syrup. Think Maple Martinis, Maple-rye sidecars, and Sugar Bob's maple taffy demonstration, a cross-country Canada themed menu and a down east band. You'll be greeted by a RCMP look-a-like. Your guests will leave saying "Wow eh."

We have a list of off-site venues to match your group's themed event and size and we will work hard to create a menu and theme tailored for you.

## 16) Sample *Cajun House Party* Proposal

### Southern Accent Restaurant

S.A. Coordinator: **Robert Ketcheson**

Southern Accent Restaurant

595 Markham Street, Toronto Ontario M6G 2L7

416 536 3211 ph

415 536 3548 fx

877 295 1119 tf

[robertk@southernaccent.com](mailto:robertk@southernaccent.com)

[www.southernaccent.com](http://www.southernaccent.com)

### Notes:

- Guest count can vary depending upon the season (patio) and the number of activities and food stations that are planned for throughout the restaurant.  
80 – 150 flexibility
- For larger groups, we have larger downtown locations.
- For take-over, we are very flexible with the start/end time of the event
- Coat check available
- Smoking outside only, umbrella area
- **For other theme ideas or themes visit:**  
<http://www.southernaccent.com/catering/catering.html>

### Southern Accent Cajun House Party Synopsis:

Arriving at Southern Accent Restaurant, guests step inside to be greeted with Mardi Gras Beads and Masks and offered Southern Accent Feature cocktails. Guests are encouraged to wander through the "Mardi Gras House Party" and visit the bar, food and entertainment stations and dance to our Cajun House Band "Swamperella".

There will be something for everyone: our Swooping 1940's bar, a lounge, Oyster Bar, dress-up fun photo booth, and psychic card readers in a mystic setting. The event is often planned as a stand-up function and we can provide some stand-up copa tables, a lounge area with seating and tables on the second floor for those who wish to sit and dine. After this Mardi Gras visit, guests will depart with a 'Mardi Gras' photo and a gift bag of Southern Accent bottled sauces and recipes. Other entertainment options include: gambling, Mini RMT massage stations, manicure station, caricature artist sketching stations, oxygen bar.

## **Feature cocktails:**

### **Hurricane – Inspired by Pat O’Brien’s**

3 kinds of Rum with Tropical juices. This baby has been around for a long time.

### **Bourbon Sour – Our best seller**

Jim Beam & fresh lemon. Dare ya to find one better, even in the quarter.

### **Sazerac – A New Orleans Favorite**

Rye, Peychaud’s & Angostura, Bitters, syrup & a hint of Pernod.

### **Margarita – wow, fresh lime juice!**

Tequila, Triple sec, sweet lime & salty rim. All natural cactus magic.

### **Gator Bait – careful, this gator’s a smooth one**

Coconut rum, Melon liqueur, Blue Curacao, Irish cream & pineapple/orange juice.  
Alligators love it and so will you.

### **Cajun Caesar – yum-yum all the way down**

Jalapeno infused vodka, Clamato, Spices & our own SA rim. Canadian Cajun goodness.

### **Cajun Martini – my mamma’s from the Bayou**

Gordon's Gin or Absolute Vodka infused with Jalapeno Peppers.

## **Fun Martinis:**

### **Southern Belle**

Southern Comfort, Amaretto & Cranberry Juice.

### **Blue Bayou**

Absolute Vodka, Blue Curacao & a splash of Cassis.

### **Streetcar Named Desire**

Absolute Vanilla, Amaretto & Alize Passion Fruit Liqueur.

### **Mint Julep Martini**

Muddled mint with simple syrup, combined with Bourbon.

## Food Stations:

### Oyster Bar shucked fresh and served with,

- Hot sauces
- Cajun Jalapeño Vodka
- Lemon wedges
- This station can be presented as an Oyster Shucking Learning Station called 'Shuck U'. Guests can depart with an oyster shucking knife and 'Shuck U' t-shirt. We can theme an event around Oysters as well.

### Cajun and BBQ station

- Tomato based **Creole Jambalaya** with ham, andouille sausage chicken.
- **Seafood Gumbo** with Cumin Basmati Rice
- Seared **collard greens**
- Southern Accent Famous "**Best Ever**" **Brisket**
- **Blackened chicken** with lemon Beurre
- **Grilled Fresh Fish** with vegetable Salsa
- **Garlic mashed potatoes**

### Passed Food items:

- Southern Accent's famous fried **calamari** served with ginger remoulade (individual Boxes)
- **Muffaletta grit dough pizza**: olive mix, Genoa salami & provolone
- **Sweet potato & cardamom tarts** with roasted pecans
- **Crab cakes** with ginger remoulade
- **Hush puppies** with Southern Accent hot sauce
- **Spring rolls** Bayou w/ apricot mint dip
- **Piquant shrimp shooters**
- **Ribs** Baked Cajun-Jerk dry rub ribs.
- **Smoked salmon** on pumpernickel, with pickled jalapeno tartar sauce.

### Dessert Station:

- **Flambé Bananas Foster** station. Banana flamed with dark rum served over home-made vanilla bean ice cream. This can be presented as a Flambé learning station as well.
- Single bite vanilla bean **Crème Brûlée**
- **Pecan tarts**
- **Double Chocolate tarts**

**More menu & theme ideas, visit:** <http://www.southernaccent.com/catering/>

### Suggestions:

Swamperella 5 piece Cajun Band

Cajun Dance Instructors

Psychic Card-readers in a mystic, candle lit setting

## Upon departure Individual gift bags.

**Contents:** Individual bagged praline, Southern Accent's private label Lime/garlic hot sauce, Southern Accent fridge magnet and recipes for sauces displayed in an individual clear cello bag with ribbon tie (a message card from you can be hole punched and attached to gift bag) @ \$7.25pp

Above with addition of Southern Accent's Smokin Maple Chipotle BBQ Sauce @ 16.25pp

Dress-up photo booth – Oh what fun... We'll dress you up for an individual or group photo with interesting clothing items, hats, boas with a festive background. You'll think that you were in New Orleans... Photos printed and can be picked-up prior to departing.

Mask and bead **combination:** Masks (choice of feather or non) and beads for all arriving guests. In summer, our Mardi Gras Girls can throw beads down to arriving guests from the upper windows (A la Mardi Gras)

Bourbon Tasting featuring Southern Accent's Bourbon Collection

## 17) Teambuilding Events at Southern Accent

### **Billy's Best Bottle Wine by Mood.**

Learn how to connect wine to mood, and gain confidence with your wine purchases. Wine tasting, Southern Accent appetizers and buffet (or plated) dinner and Billy's wine book.

*Wine writer Billy Munnelly makes this a fun and social event. Group is placed at tables in groups of 4 to 6 and use their collective knowledge to describe wines and the feelings they invoke.*

*Each table presents their findings on tasting and it becomes a learning experience about wines and the people in your group.*

*So much fun! Group min/max 12/24, \$80.00 per person, 2 – 3 hours Includes ample wine tasting and Southern Accent cuisine.*

*Additional beverages available for purchase.*

### **Shuck "U" - an oyster shucking bonanza.**

Oysters aren't just full of flavour; they're full of juicy stories and science, too. For instance, did you know that little oysters in the umbro stage have a little foot that enables them to move around?

Or that the Romans would scarf them down with great gusto at their orgies? (In fact, it is even rumoured that Caesar's incentive for invading Britain was to get his hands on the vast oyster beds off the southwest coast.)

Impress your friends and flex your mental mollusk with Oyster Boy's Shuck U. You'll learn some very valuable (and tasty) lessons. This oyster demonstration is often presented by Jason Woodside, Canada's 2 time oyster shucking Champion.

*Guests receive 12 oysters, Oyster Boy t-shirt, oyster shucking knife, 1 shucker min/max 10/14 guests, 2 shuckers min/max 20/26. \$55.00+per person. 1.5+hours.*

*Additional Southern Accent F&B estimates upon request. \**

## **Cajun Band and Dancing.**

Learn a new skill and music style, get the rhythm and join along. Your group joins Swamperella, Toronto's foremost Cajun Band at Southern Accent Restaurant, Toronto's foremost Cajun Creole restaurant. Swamperella is a Toronto based Cajun band in its 10 year of popularity.

*Swamperella is not just a musical group, it's a scene. Spicy, melancholy, toe tapping, sexy, the Swamperella experience "defies listeners to stay seated".*

Swamperella's expression of music is deeply rooted in Cajun tradition and the band's original material attests to a profound understanding of and connection to the 'Louisiana sound' We combine this experience with Cajun dance lessons and lessons on the Frottier (a percussion instrument akin to a washboard that you wear on your chest) & spoon playing lessons by SugarBob.

*Southern Accent famous cuisine and cocktail make this a lively experience.*

*Group min/max 10/24, 2 dance instructors, 3 piece Cajun band, 2+hours. \$75.00+pp. Additional Southern Accent F&B estimates upon request\*.*

## **Spiritual & Psychic Experience at Southern Accent.**

Join a Native Canadian Healer who will teach you about your well being and personal spirituality, followed by a group psychic read with one of Southern Accent's Resident Psychic's.

The group will explore areas of their spirituality and beliefs as they share their revelations. A light-hearted nature is maintained with Southern Accent dinner and cocktails in a private dining room. A memorable spiritual experience.

*Min/max 12/16. \$60.00+pp. 2+hours. Additional Southern Accent F&B estimates upon request\*.*

## **Let's Plan a Party!**

Join Southern Accent owner and Event Planner, Robert Ketcheson who will share event tips for successful home or party entertaining.

Learn a new napkin fold, table & floral design (each guest leaves with their floral creation) and a spectacular tableside flambé. This combined with Southern Accent Dinner and Cocktails/wine in a private dining room will be a delightful way relax and learn a new skill.

*Entertaining skills & flambé Min/Max 10/20, \$45.00pp. 1.5+hours. Additional Southern Accent F&B estimates upon request. \**

## **Manicure Pedicure party.**

A group of friends or co-workers will enjoy this relaxing retreat. Reserve a private room at Southern Accent and enjoy our famous cocktails and cuisine while having a manicure and pedicure. The polishes used do not contain the harsh chemicals formaldehyde or toluene and all services are conducted in a healthful sanitary environment.

*Min/Max 10/20 \$70.00+ per person. 2+hours. Includes one Southern Accent feature cocktail per person. Additional Southern Accent F&B estimates upon request\*.*

\* Additional Southern Accent F&B estimates upon request.

We have many food and beverage combinations to suit your group: hors d'oeuvres, specialty Southern Accent cocktails, fixed price meals beginning at \$25.00pp, a la carte dining choices. A Southern Accent Event Coordinator will be happy to prepare an estimate for you.

These events are designed to be held at Southern Accent. For larger groups, we have additional venues available. Additional venue costs will occur.

## 18) SOUTHERN ACCENT STORE, labeled gift items

In the south, a Lagnaippe means 'a little something extra' and gifts from our store are often purchased as 'a little something extra' to give to a friend, host or co-worker. Or for yourself!

Southern Accent produces a number of private labelled food products. These high quality food products are the same ones used in our Kitchens and are sought after by commercial and home chefs. Artist designed black and white labels adorn our Southern Accent products. We include recipes with these spice items so that the Southern Accent experience can be created at home. Our soon-to-be online store sells Mardi Gras beads and masks.

### Custom Gift Bags:

As departing gifts and room gifts, we can combine Southern Accent Items in attractive clear cello bags tied with ribbon and attach a personalized or corporate message.

Prices start at \$5.75. Let us create one for you

Imagine your groups' surprise when they arrive back to their hotel room and find a Southern Accent Gift A popular Gift item from Southern Accent Is our:

### Black as Night, Hot as Hell, Sweet as Sin gift bag containing:

- Southern Accent Blackening Spice mix 4oz
- Southern Accent lime garlic piquant sauce 5oz
- SugarBob's Maple syrup 375ml
- Recipes
- Southern Accent *Black as Night, Hot as Hell, Sweet as Sin* button
- Tied in a cello bag with ribbon and optional attached message, \$18.00 +gst/pst

## 19) Photo Gallery



Photography by Wedding Day Memories  
[www.wdmemories.com](http://www.wdmemories.com)