



VEGETARIAN

\$36 per dozen

Minimum order of 5 dozen per item

- Organic Honey, Goat Cheese Mousse Tart, 5 yr old Balsamic, Apricot Candy
- Thai Cold Roll, Vermicelli, Carrot, Bean Sprout, Cilantro, Mint Leaf, Sesame, Chili
- Artichoke & Heirloom Tomato Bruschetta, Feta & Preserved Lemon Crumble
- Warm Brie, Blackberry Jelly, Pumpernickel Toast
- Boconcinni, Grape Tomato Skewer, Basil Puree and Balsamic Drizzle
- Falafel, Hummus, Tzatziki, Parley Cumin Dust
- Homemade FOF Spinach, Kale, Goat Cheese Filo Triangles, Roasted Black Pepper Yoghurt
- Individual Crudite, Cashel Blue Cheese, Parmesan Garlic Sauce (small box)
- Grilled Pizza Dough, Cremini Mushroom Duxelle, Goat Cheese & Roasted Red Pepper Spread, Basil Drizzle
- Grilled Pizza Dough, Sicilian Black Olives, Onion Confit, Arugula, Truffle Oil & Parmesan Snow
- Cauliflower Croquette, Curried Mirapoix, Gruyere Cheese
- Truffle Parmesan Arancini Lollipop, Roasted Red Pepper & Garlic
- Goat Cheese & Field Mushroom Crostini, Tarragon Pesto
- Grilled Cheese, Gruyere & 3yr Old Cheddar, Baguette, Chive Butter
- Croquette, Roasted Garlic Spun Potatoes, Truffle Oil, Aged Cheddar, Scallion
- Crispy Tofu Skewer, Teriyaki Glaze, Snow Pea & Ginger
- Crispy Ricotta Ravioli, Sea Salt, Truffle Oil, Grano Padano Dustings
- Mini Rainbow Pepper Quesadilla, Mozzarella, Homemade Guacamole Spread, Fired up Salsa
- Devilled Eggs, Old School, Chipotle Mayo, Smoked Paprika, Fried Sage



SEAFOOD

\$42 - \$46 per dozen

Minimum order of 5 dozen per item

- Chili Glazed Shrimp, Mango Crème Fraiche (chinese spoon)
- Cajun Dusted Grilled Shrimp, Jambalya (chinese spoon)
- Coconut Curry Crusted Shrimp, Country Pepper Rundown Sauce (spicy) (skewer)
- Peppercorn & Citrus Crusted Tuna Loin, Beet Chip, Wasabi Mayo & Gazpacho Salsa
- Tuna Tartare, Sesame Seed, Chive, Pickled Ginger, Lemon Zest, Rice Cracker, Apple Cider Soya Reduction
- Crab & Cream Cheese Wontons, Ginger Pineapple Sauce
- Traditional Shrimp Cocktail, Sauce Marie Rose & Fresh Grated Horseradish
- Crabcake, Jerk Mayo, Slaw
- Sweet Potato Crabcake, Corn Relish, Endive Micro Salad
- Smoked Salmon Coronet, Daikon, Cucumber, Cilantro, Pickled Heirloom Carrot, Onion Sliver, Ponzu Sauce
- Halibut Beer Battered Strips, Tartar Sauce, Malt Vinegar, Pulverized Sea Salt (small box)
- Lobster Cold Roll, Romaine Chiffonade, Tarragon Mayo, Lemon Dressing
- Shrimp Taco, Guacamole, Iceberg Slaw, Scallions, Tomato, Mango Sour Cream, Roasted Jalapeno Gastric
- Bacon Wrapped Scallop
- Smoked Salmon, Plantain Chip, Mango Salsa



MEAT

\$40-\$46 per dozen

Minimum order of 5 dozen per item

- Sirloin Satay & Szchuan Peanut Sauce
- Beef & Pork Meatball with Fontina Fondue & Tomato Sauce
- Shaved Prime Rib Slider, Aged Cheddar, Scallion Horseradish Mayo
- Pulled Pork Slider, Cabbage Slaw, Kosher Dill Skewer
- Chicken Parmesan Slider, Pomodorro Sauce, Melted Mozzarella, Calabrese Bun
- Beef Taco, Guacamole, Iceberg, Aged Cheddar, Sour Cream
- Jerk Chicken Satay, Thyme Lemon Mayo
- Smoked Chicken Quesadilla, Tomato, Bellpepper, Fire Onion, Gouda, Monteray Jack & Chive Sour Cream
- Curried Lamb Shoulder, Cucumber Raita (chinese spoon)
- Chicken Chow Mein, Ginger & Garlic Chicken, Bean Sprouts, Vegetable Julienne, Chili, Soy Sauce (small box & utensil)
- Cantonese Chow Mein, Ginger & Garlic Chicken, Shrimp, BBQ Pork, Bean Sprouts, Vegetable Julienne, Chili, Soy Sauce (small box & utensil)
- Shephards Pie, Ground Sirloin, Cinamon, Pea Puree, Truffled Mash Rosette (chinese spoon)
- Sesame Pork Wontons, Brunoise, Cilantro, Teriyaki Dip
- Chicken Pot Pie, Chicken, Mirapoix & Creamy Veloute topped with a Puff Pastry Crown (chinese spoon)
- The OG Hamburger Slider, Ketchup, Mustard, Chopped White Onion, Sesame Bun
- Beef & Blue Cheese Slider, Roast Portobelinni, Truffle Mayo & Arugula



INTERACTIVE AND DISPLAYED
Minumum 25 People

INDIVIDUAL CRUDITE

Crisp Carrot, Celery, Bellpeppers,
Blue Cheese, Cucumber,
Parmesan Garlic Sauce Squeeze Bottles
(small Box)

\$5 per person

CHEESE MARKET

Choose 5 Cheeses

Brie, Gorgonzola, Fontina
Aged Cheddar, Asiago
Smoked Gouda, Danish Bleu,
Irish Cashel Bleu, Derby Sage,
Stilton, Pecorino Toscano,
Parmigiano Regianno
Quebec Chevre, Oka

Accompanied By Fig Chutney
Crisp Apple & Pear
Baquette Crostini, Tortilla Crisp

\$16 per person

ANTIPASTO BAR

Prosciutto Di Parma, Genoa Salami,
Spicy Sopresatta, Speck Ham,
Capicola, Rosemary Chili Roasted Black
Olives, Toscano Bean Salad, Marinated
Artichoke, Roasted Red Peppers, Boconcinni
in Basil, Pickled Mushroom & Cauliflower,
Crusty Bread

\$22 per person

BREAD & SPREAD

Roasted Garlic & Eggplant,
Hummus, Roasted Red Pepper,
Tzatzki, Spinach & Artichoke
Pickled Vegetables
Warm Pita & Baquette

Served Tapas Style

\$12 per person

MEZZE

Hummus, Kalamata Olives,
Fattoush, Tabbouleh,
Muhamarra, Tahini Sour Cream,
Lamb Soulvaki Skewers,
Chicken Soulvaki Skewer
Warm Pit

Served Individually Foilwrapped
\$17 per person



FOOD STATIONS

Minimum 30 People

BALLPARK NACHOS

Build Your Own

Organic Blue & Yellow Corn Tortillas
Jalapeno, Scallion, Tomato
Chopped Green & Black Olive, Shredded Iceberg
Shredded Mozzarella, Guacamole, Sour Cream, Spicy and Mild Salsa
Warm Whiz
(small nacho trays)

\$14 per person

MASH POTATO MARTINI BAR

Whipped Yukon Gold Potatoes
Toppings:
Grated 3-year-old Cheddar, Chives,
Sour Cream, Chipotle Sour Cream
Charred Corn, Scallions, Truffle Oil
Grano Padano Parmigiano
Smoked Side Bacon
Beef Gravy

\$15 per person

OYSTERS ON THE HALF SHELL

Freshly Shucked Oysters

Lemon, Lime, Fresh Horseradish
Cocktail Sauce, Assorted Mignonettes

Market Price



RISOTTO

Mushroom Risotto with Garlic,
Clipped Herbs, Grano Padano Cheese
Grilled Calamari, Rock Shrimp, Chorizo, Tomato Risotto

Interactive Station: \$200 Chef Fee
\$22 per person

PACIFIC RIM

Shrimp and Vegetable Tempura,
Lemon Grass Jasmine Rice
Sweet and Sour Pork Ribs
General Tso Chicken
Cantonese Style Low Mein
Vegetarian Spring Rolls
Soy & Plum Dipping Sauce

\$26 per person

THE CARVERY

Sea Salt and Dijon Crusted
Prime Rib of Beef
Red Wine Demi Glaze, Horseradish
Rolls and Butter

Interactive Station: \$200 Chef Fee
\$28 per person



VIVA LA MAMMA

Penne Arabiatta with Grilled Vegetables
Linguini, Arugula, Smoked Chicken,
Parmesan Garlic Cream
Gourmet Vegetarian Pizza

\$22 per person

MEXICAN CORNER STAND

Build your own Fajita and Hard Taco
Chicken, Beef and Vegetarian
Shredded Cheddar, Lettuce, Chopped Tomato,
Onion, Sour Cream, Salsa
Hot and Mild Sauces
Corn Cilantro and Bean Salad

\$20 per person

IT'S IRIE

Roasted Jerk Chicken, Mango Slaw, Hard Dough Slices
Boston Style Jerk Pork Shoulder
Fried Plantain & Festival

\$22 per person

**DON'T FORGET, OUR SPECIALTY IS CUSTOMIZING MENUS TO THE
THEME/NEEDS OF YOUR EVENT.**

CONTACT US WITH A THEME AND BUDGET FOR A CUSTOMIZED MENU.