

# DROP OFF CATERING

Perfect for any setting which may not accommodate in house catering or a food truck



# DROP OFF CATERING

## APPETIZERS

### **THAI FRESH ROLL (V, GF)**

Carrot, Pickled Shallot, Cabbage, Garden Herbs, Peanut Sauce

### **TRUFFLED MUSHROOM CROSTINI (V)**

Mushroom Medley, Goat Cheese, Balsamic Glaze

### **SMOKED SALMON CROSTINI**

Poppyseed Cream Cheese, Pickled Red Onion, Dill

### **POACHED SHRIMP SKEWER (GF)**

Garden Herbs, Lemon, Aioli

### **STEAK TATAKI (GF)**

Seared Steak, Avocado, Crispy Corn Chip, Miso Mayo, Soy Glaze

### **SHRIMP, AVOCADO & CORN TOSTADA (GF)**

Corn Salsa, Avocado, Crispy Corn Chip, Cilantro

### **PULLED CHICKEN, AVOCADO & CORN TOSTADA (GF)**

Chicken, Corn Salsa, Avocado, Crispy Corn Chip, Cilantro

### **BBQ JERK CHICKEN SLIDER**

Jerk Chicken, Pineapple Salsa, Iceberg, Cilantro, Aioli, Brioche Bun

### **KOREAN BBQ CHICKEN SLIDER**

Hoisin Glazed Chicken, Pickled Sesame Slaw, Iceberg, Cilantro, Aioli, Brioche Bun

### **GENERAL TAO TOFU SLIDER (V)**

Crispy Panko Tofu, Hoisin, Pickled Sesame Slaw, Iceberg, Cilantro, Brioche Bun

### **ARTISANAL MEAT & CHEESE PLATTER**

Served with Garden Pickled Vegetables, Artisanal Mustard, Seasonal Jam, Hot Pepper Spread, Mixed Toasted Nuts, Marinated Olives, French Baguette, Crackers, Crisps & Soft Rolls



MUSHROOM CROSTINI



CITRUS SHRIMP

# DROP OFF CATERING

## PROTEINS

### **BBQ JERK CHICKEN THIGH**

Grilled Chicken, House Jerk Sauce, Pineapple Salsa, Chipotle Aioli

### **KOREAN BBQ CHICKEN THIGH**

Grilled Chicken, Hoisin BBQ Sauce, Toasted Sesame Seeds, Sesame Pickles, Scallion, Chipotle Aioli

### **ORIGINAL BBQ CHICKEN THIGH**

Grilled Chicken, House BBQ Sauce, Charred Corn Salsa, Chipotle Aioli

### **BBQ PULLED BEEF BRISKET**

Homemade BBQ Sauce, Crispy Onion

### **BBQ PULLED PORK**

Homemade BBQ Sauce, Crispy Onion

### **CRISPY TOFU WITH CHOICE OF SAUCE (VEGAN)**

Korean BBQ, Hot Honey, Szechuan

BBQ  
PULLED BRISKET TRAY



BBQ JERK CHICKEN  
TRAY

# DROP OFF CATERING

## SALADS

### **ASIAN CHOPPED SALAD (VEGAN)**

Cucumber, Carrot, Cabbage, Red Pepper, Bean Sprout, Mint, Basil, Cilantro, Edamame, Sesame Vinaigrette, Toasted Sesame, Crispy Onion

### **BABY SPINACH SALAD (VEGAN)**

Baby Spinach, Candied Walnut, Pickled Red Onion, Cucumber, Dried Cranberry, Fresh Corn, Chickpea, Crispy Onion, Basil Vinaigrette

### **SUMMER GREEN SALAD (VEGAN)**

Romaine Mix, Red Pepper, Cucumber, Cherry Tomato, Grape, Dill, Crispy Chickpea, Basil Vinaigrette

### **KALE CAESAR SALAD**

Kale, House Caesar Dressing, Garlic Herb Crouton, Pickled Red Onion, Aged Parmesan, Crispy Chickpea

### **CLASSIC CAESAR SALAD**

Romaine & Iceberg, House Caesar Dressing, Garlic Herb Crouton, Pickled Red Onion, Aged Parmesan, Crispy Chickpea

GARDEN GREEN



ASIAN SLAW



KALE CAESAR



# DROP OFF CATERING

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## STARTCHES

### CREAMY MASHED POTATOES

Brown Butter, Cream, Chives

### ONTARIO SWEET POTATO MASH

Cinnamon & Brown Butter, Smoked Paprika

### VEGETABLE FRIED RICE (VEGAN)

Broccoli, Cabbage, Carrot, Soy, Sesame, Scallion, Gochujang, Sesame Seeds

### CREAMY MACARONI & CHEESE

Ontario Aged Cheddar, Mozzarella, Scallion

## DESSERTS

All Vegetarian, Containing Egg & Gluten

### MINI VANILLA BEAN CHEESECAKE

Seasonal Flavours

### FUDGE BROWNIE

Fair Trade Chocolate

### MINI COOKIES

Chocolate Chunk, Toffee, Brown Butter

### WHIPPED CHEESECAKE JAR + \$6.50

Strawberry Vanilla

## VEGETABLES/ SIDES

### ROASTED ROOT VEGETABLES

Beet, Carrot, Sweet Potato, Potato, Parsnip, Herb Butter

### CRISPY BRUSSELS SPROUTS

Mustard Glaze, Scallion, Aged Parmesan

### GRILLED ONTARIO CORN

Basil Butter, Aged Parmesan, Chipotle Sauce, Scallion



MAC & CHEESE TRAY

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## BREAKFAST

### **BREAKFAST SLIDERS**

Fried Egg, Aged Cheddar, Chipotle Aioli, Iceberg Lettuce, Bacon or Vegetarian

### **FRESH BAGEL SPREAD**

With Whipped Cream Cheese, Egg Salad, Cucumber, Tomato, Avocado, Radish

### **SMOKED SALMON CROSTINI**

Smoked Salmon, Pickled Red Onion, Dill, Crostini

### **HASH BROWNS**

Crispy Potato, Seasoning Salt

### **GLUTEN FREE QUICHE**

Spinach, Goat Cheese, Pesto

### **YOGURT CUPS**

Greek Yogurt, House Granola, Berries

### **FRESH FRUIT PLATTER/ OR CUPS**

Berries, Pineapple, Watermelon, Honeydew

### **POTATO PANCAKES**

Crispy Potato Patty, Dill

### **ASSORTED PASTRIES**

Mini Sizes of Muffins/Crossaints & Cookies

FRESH BAGEL PLATTER



POTATO PANCAKES



FRESH CROSSAINTS



# **DROP OFF SPECS**

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- **The amount of food dropped off relies on the guest count. We charge per person. This charge includes ONE (1) plate of food per guest. If you feel the guests eat more, please add onto the guest count to allow for extra food.**
- **We suggest making sure guests know to wait for a second plate of food until all have finished eating/ received a first plate of food. This package is not an "all you can eat" type of package. Please ensure guests understand this.**
- **Quantities per protein are ONE (1) of each per guest. For example, 1 Korean BBQ chicken piece and 1 serving of brisket. The vegetarian option should only be for vegetarian guests.**
- **Appetizer portions include 1 piece of each item per guest. So, if you have ordered 3 apps, guests will be able to have 1 portion of each appetizer (3 pieces total per person).**
- **Disposable Package includes: Disposable plates, napkins, cutlery, hot chaffing dishes, appetizer plates, name cards and serving utensils. The plates/cutlery are counted- typically we bring 5-10 extra. Please be aware of allergens and relay this information to your guests.**
- **We do not supply tables/tablecloths. Please have at least a 12 foot table area/ or two 6 foot tables available for set up. If you have a larger guest count, you will require more tables. We need 15-20 minutes to set up.**

**Pricing starts at \$25.00 a person with a minimum spend of \$1,000.00.**