DROP OFF CATERING

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

DROP OFF CATERING

APPETIZERS

MUSHROOM CROSTINI

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

CITRUS SHRIMP

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

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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

All Gluten Free & Dairy Free

BBQ PULLED BRISKET TRAY

BBQ JERK CHICKEN TRAY

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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

SUMMER GREEN SALAD

ASIAN CHOPPED SALAD

KALE CAESAR SALAD

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STARTCHES

CREAMY MASHED POTATOES(GF)
Brown Butter, Cream, Chives

ONTARIO SWEET POTATO MASH(GF)
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

All Vegetarian & Gluten Free

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 $10.00

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, Seasonal Flavours

FRESH FRUIT PLATTER/ OR CUPS
Berries, Pineapple, Watermelon, Honeydew

POTATO PANCAKES
Crispy Potato Patty, Dill

ASSORTED PASTRIES
Mini Sizes of Muffins/Croissants & Cookies

FRESH BAGEL PLATTER

FRESH FRUIT PLATTER

FRESH CROISSANTS

HOMEMADE EGG SALAD

DROP OFF SPECS

- 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 minumum spend of $1,000.00.