

10tation

event catering



Wedding Menu

Weddings

HORS D'OEUVRES

FRITTO MISTO

CALAMARI, SHRIMP, ARTICHOKE, ZUCCHINI BATONS (THINLY CUT)
SERVED IN PAPER CONES

LOCAL CANTALOUPE SOUP

GARNISHED WITH CRISP BERKSHIRE BACON

CRISP ZUCCHINI BLOSSOMS

STUFFED WITH RICOTTA AND MINT LIGHTLY BATTERED

MAC 'N' CHEESE

SERVED IN MINIATURE PARMIGIANO REGGIANO CUPS GARNISHED
WITH BLACK TRUFFLES

MINIATURE BURGERS

WITH CHERRY TOMATOES AND DIJON MAYO ON A SESAME BUN

TANDOORI SALMON

PLANTAIN CHIP, CORIANDER CHUTNEY, CUCUMBER RAITA

COCONUT POACHED SHRIMP SALAD

IN A CUCUMBER WITH CHILI CILANTRO DRESSING

CRISPY SUNCHOKE & ROAST DUCK

SUNCHOKE & APPLE CUSTARD, SOUR CHERRIES (VEGETARIAN OPTION
WITHOUT DUCK)

DRY AGED STEAK TARTARE

BBQ SPICED TARO CHIP, CURED EGG

ROASTED MINIATURE LAMB CHOPS

MARINATED WITH ROSEMARY AND DIJON

RAW STATION ON ICE

EXPERTLY SHUCKED RASPBERRY MALPEQUE OYSTERS FROM PEI AND GEM OYSTERS FROM CORTES ISLAND, BC

DISPLAYED ON SHAVED ICE SERVED WITH FRESH LEMON WEDGES,
FRESH GRATED HORSERADISH, SPICY SHALLOT SAUCE AND COCKTAIL
SAUCE

PAN SEARED CRAB CAKES

WITH SWEET CORN PURÉE AND LEMON AIOLI

SCALLOP CEVICHE

WITH AVOCADO, MANGO, CHILI AND FRESH TOMATO COOKED IN LIME
JUICE SERVED IN A COCKTAIL GLASS



RISOTTO STATION

an active station with chefs cooking risotto

HEIRLOOM BEETS, COLLARD GREENS AND PECORINO ROMANO SHAVING

ORGANIC SPRING ARTICHOKE, BABY LEEKS, ENGLISH PEAS, PECORINO

ASSORTED SPECIALTY BREADS

10TATION ROSEMARY FLATBREAD, BEET STAINED, ROMANO
BREADSTICKS MIDDLE OF THE TABLE (2- 3 COMPARTMENT DIP BOWLS
PER TABLE)

- LOCAL RICOTTA CHEESE WITH CRACKED BLACK PEPPER AND OLIVE OIL
- SHAVED ZUCCHINI OLIVES AND MINT
- ROASTED PEPPERS WITH CAPERS AND PARSLEY

Weddings

APPETIZER

GRILLED PEACHES

SPECK, BURRATA, SUMMER GREENS, REGGIANO FRICO, AGED BALSAMIC, TOASTED HAZLENUTS, EVOO

BUFALA MOZZARELLA

ENGLISH PEAS AND MINT, SNAP PEAS, ASPARAGUS, GARDEN GREENS, EVOO

SPRING GARDEN SALAD

FAVA BEAN & MINT HUMMUS, ASPARAGUS, FRESH FAVA BEANS, WATERCRESS, BUFALA MOZZARELLA, WATERMELON RADISH, SHAVED CANDY CANE BEETS, ROASTED BEET & BASIL VINAIGRETTE

ROASTED CORN SOUP

BUTTER POACHED LOBSTER, CRISP BACON, CHILI

POACHED AND SHAVED OCTOPUS SALAD

WITH BRAISED FENNEL, WATERCRESS, OLIVES, PIQUILLO PEPPERS, ANDOUILLE SAUSAGE & CRISPY CHICK PEAS

SEARED DIVER SCALLOPS

CAULIFLOWER PURÉE, GRANNY SMITH APPLES, GRATIN, AND CELERY LEAVES

THE VEGAN SALAD

ARUGULA, KALE, ROMAINE, HERBS, QUINOA, BEET HUMMUS, ROASTED GRAPES, BABY CUCUMBERS, CHICK PEAS, BELL PEPPERS, SHALLOT DRESSING, CRISPY LENTILS

CAULIFLOWER FRITTER

WITH LIME YOGURT, ONTARIO ARTICHOKE AND GREEN PEAS WITH MINT AND CELERY LEAVES, BABY FENNEL, BLACK OLIVE AND PARSLEY SALAD, SAFFRON TOUILLE



MAINS

PEI LOBSTER, QUEBEC SCALLOPS

CELERIAC PURÉE, BISQUE, GRANNY SMITH APPLES AND CELERY LEAVES

ROASTED ONTARIO LAMB CHOPS

SLOW COOKED WINTER VEGETABLES, BARLEY AND FOREST MUSHROOMS, GRAINY MUSTARD

RAINBOW TROUT

BEER BRAISED FENNEL, CARAMELIZED SWEET POTATO, TROUT ROE MAPLE BUERRE BLANC

CRUSTED BEEF TENDERLOIN

(CARVED ON THE LINE), GARLIC WILTED SPINACH, ROASTED HEIRLOOM, BEETS, CRISP ONIONS, CHIMICHURRI

PSYCHEDELIC BEEF CHEEK

CELERIAC, ARUGULA, BEETROOT, ORANGE AND RED WINE JUS

ROAST DUCK BREAST & SLOW COOKED LEG

SUNCHOKE, APPLE & VANILLA PURÉE, SLOW COOKED CHARD, CRISPY PARSNIPS & SOUR CHERRIES

ROASTED BRANZINO

MEDITERRANEAN GREMOLATA, CELERIAC CUSTARD, SUNCHOKES, FENNEL SLAW

ROASTED HEIRLOOM CHICKEN

ROASTED CAULIFLOWER AND MUSHROOMS, SALSA VERDE AND CRUSHED FINGERLING POTATOES TOPPED WITH FENNEL SLAW

LIGHTLY SMOKED & POACHED OCEAN TROUT

CELERY ROOT VELOUTÉ, BEET & CARAMELIZED SHALLOT VINAIGRETTE, CELERY ROOT, JUNIPER & FENNEL SLAW

SLOW COOKED ORGANIC LAMB

CHARRED EGGPLANT BABA, BRAISED AND CRISPY LENTILS, TABBOULEH

CAULIFLOWER STEAK

CHARRED EGGPLANT, CRISPY LENTILS, FRESH GREENS WITH LEMON, POMEGRANATE AND GREMOLATA (VEG/VEGAN/GLUTEN FREE)





DESSERTS

INDIVIDUAL APPLE PIES

SERVED WARM WITH CINNAMON GELATO

SOFT SET VALRHONA CHOCOLATE TART

WITH PEANUT BUTTER MOUSSE, FLEUR DE SEL & CANDIED ORANGE

PISTACHIO & OLIVE OIL CAKE

WITH GRAPEFRUIT CURD, PISTACHIO GELATO & CRUNCHY MERINGUE

FRESH RICOTTA DUMPLINGS

WITH TAPIOCA PEARLS, TOASTED COCONUT CHIPS & COCONUT ICE CREAM

STILTON PANNA COTTA

PORT POACHED FIORELLE PEAR, DATE AND WALNUT CAKE, ORANGE FIORE DI LATTE, DARK CHOCOLATE AND PORT PUDDING

MAPLE TOFFEE PUDDING

WITH WILD GINGER ICE CREAM, BOURBON APPLES, SALTED MAPLE CARAMEL

S'MORES BRULÉE

GRAHAM CRACKER CAKE, AND CHOCOLATE LINDT ICE CREAM

LATE SUMMER PRESERVED PEACH COBBLER

WITH BLUEBERRY ICE CREAM & BOURBON

TRIO

- DARK CHOCOLATE GELATO ON A BRANDY SNAP TOUILLE
- PANNA COTTA WITH DRUNKEN CHERRIES
- DECADENT CHOCOLATE HAZLENUT TORTE WITH ORANGE CRÈME ANGLAIS

PASSED SUBSTANTIALS OR STATION OPTIONS

LETTUCE WRAP

HALIBUT, CUCUMBER KIMCHI, HOISIN, DAIKON, SCALLION, AND SESAME

SLOW COOKED THAI DUCK

PRESERVED CHILI, SALTED CUCUMBER, CASHEWS, MINT, CRISPY CASAVA IN A LETTUCE WRAP

MINI CHICKEN BANH MI

SLOW ROASTED GINGER AND LEMONGRASS CHICKEN, HOISIN AIOLI, PICKLED CARROT AND CUCUMBER, PURPLE CABBAGE, CILANTRO AND CHILIS

SLIDER AND FRITES STATION

BIG MAC BURGERS

4OZ BEEF PATTY, SHREDDED LETTUCE, DILL PICKLES, CHOPPED WHITE ONIONS, CHEDDAR CHEESE AND BIG MAC SAUCE

FLOCK FRIED CHICKEN SANDWICH

SERVED ON A SESAME MILK BUN TOPPED WITH, SAVORY HOT SAUCE AND PICKLED SLAW

10TATION FRITES

SPRINKLED WITH SEA SALT AND SPICY TOMATO PEPPER KATSUP, AND CHILI MAYO



About 10tation

AT 10TATION EVENT CATERING INC., EVERY EVENT IS AS UNIQUE AND SPECIAL TO US AS IT IS TO YOU.

From delicious food, to skilled service staff, we will deliver the help you need to take your event to the next level. Style, presentation, efficiency, detail and quality of service are the pride and core strengths of our company.

We strive to make every event a seamless and memorable success, so that when the event is over, the only traces we leave behind are satisfied smiles.

SERVICES

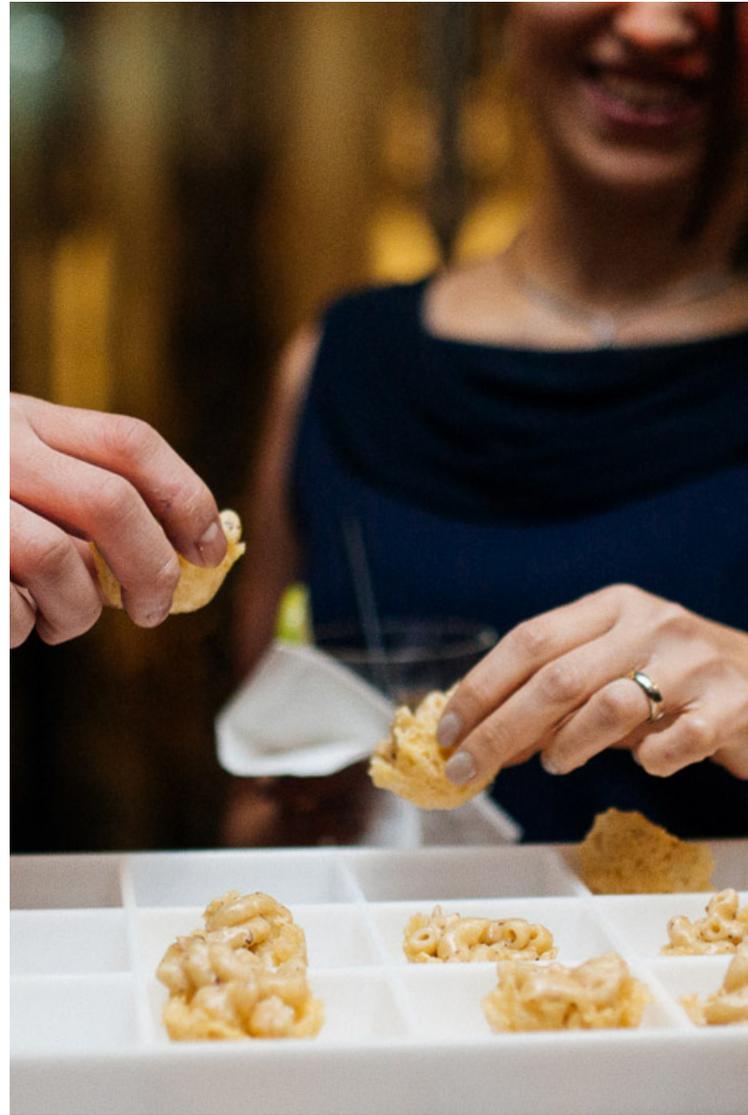
As with many successful companies there are many ingredients. You can rely on our well-trained and experienced team of professionals to watch every detail and make your event a success.

From start to finish, we can provide everything you need to make your event come to life. You can depend on us, not only for culinary delight, but also to provide professional staff, china, tables, linens, flowers, decor, lighting, music and photography.

10tation Event Catering will take your dream event and make it a reality. We combine style, good taste, and impeccable execution to create a luxurious experience at every event, however large or small.

TERMS AND CONDITIONS

- This document is for information purposes only. Menu prices do not include HST. Prices are subject to change based on market prices and food ingredients. Staffing and rentals not included in menu pricing.
- All initial pricing is offered on a proposal basis and can be further tailored to client requirements e.g. price, content and timings by negotiation.
- A venue site visit may be appropriate to view the space and discuss your vision further.
- Menus can be created to suit the vision for the function and accommodating a budget
- 10tation Event Catering Inc. charges delivery fees for all events and are based on the distance from the event catering offices.



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