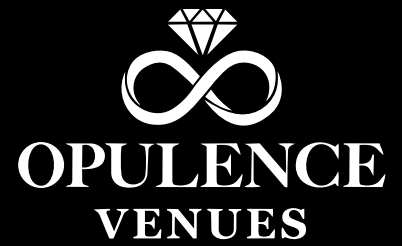
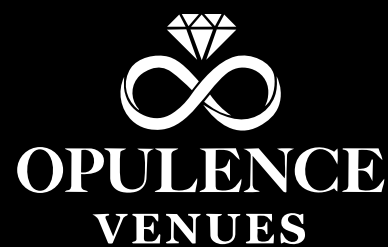


CATERING

MENU PACKAGES



CONTENTS



SIT DOWN →

FOOD STATIONS →

BUFFET →

ADD ONS →

DETAILS →

SIT DOWN

PACKAGE 1

85/Guest

5 Appetizers | First Course | Main Course | Vegetarian Option |
Dessert Course | Coffee & Tea Service

PACKAGE 2

95/Guest

6 Appetizers | First Course | 2 Main Choices | Vegetarian Option
Dessert Course | Coffee & Tea Service

PACKAGE 3

105/Guest

7 Appetizers | First Course | Second Course | 2 Main Choices |
Vegetarian Option | Dessert Course | Coffee & Tea Service

PACKAGE 4

115/Guest

8 Appetizers | First Course | Second Course | 2 Main Choices |
Vegetarian Option | Dessert Course | Late Night Station | Coffee & Tea Service

ADD ONS & UPGRADES

Add Appetizer	+6/guest	Grazing Station	+30/guest
Dessert Station	+18/guest	Late Night Snacks	→

STAFFING & RENTALS

Service staff and rental cost differ based on guest count and event timeline.

[Please see detail page here](#) →

APPETIZERS

FROM SOIL

GREEN PAPAYA ROLL G V

Marinated Vegetables, Avocado, Citrus Ponzu, Crispy Shallot

SPICY FALAFEL G V

Herb Chickpea, Green Shug, Beet Hummus, Garlic Sauce, Pickled Things

VEGETABLE PAKORA G V

Sweet Potato, Squash, Onion, Carrot, Leek, Chermoula, Tahini, Tamarind Chutney, Micro Cilantro, Micro Mint

BEET ARANCINI V

Red Beet Risotto, Herb Goat Cheese, Pickled Golden Beet, Balsamic

TOMATO TOAST V

Stracciatella, Chili Relish, Manchego, Basil Sprouts, Sea Salt, Sourdough

SOUP DUMPLING V

French Onion, Gruyere, Mozzarella, Pickled Shallot, Apple Cider, Parmesan

CAPPELLETTI SPOON V N

Goat Ricotta, Miso Squash Butter, Chimichurri, Pickled Chilli, Maple Pecans

PIZZA POP V

Marinara, Mozzarella, Provolone, Basil Puree, Bomba Chili, Parmesan, Tomato Powder

MUSHROOM FLATBREAD V

Truffle Goat Cheese, Caramelized Onion, Sunflower Pesto, Truffle Honey, Parmesan

UMAMI GYOZA D V

Mushroom, Kimchi, Tofu, Yuzu Kosho Aioli, Ginger Scallion, Ponzu, Micro Basil

FROM LAND

CHAR SIU CHICKEN G

Smoked Tahini, Char Siu Honey, Chili Relish, Toasted Sesame, Scallion Curls

BONELESS CHICKEN WING G

Gochujang Buffalo Sauce, Miso Ranch, Quinoa Togarashi, Chives

CHICKEN MAC SLIDER

American Cheddar, Bacon Jam, FD Sauce, Iceberg, Spicy Pickle, Seed Brioche

PEKING DUCK BREAST

Ginger Scallion Pancake, Black Garlic Aioli, Banh Mi Slaw, Sambal Hoisin, Cilantro

BIRRIA SPRING ROLL

Short Rib, Oaxaca Cheese, Avocado Salsa Verde, Smoked Crema, Pickled Shallot, Cilantro

JAMAICAN PATTY

Spiced Prime Beef, American Cheddar, FD Sauce, Pepper Relish, Chives

PRIME BEEF SLIDER

Brie De Meaux, Onion Jam, Truffle Sauce, Spicy Pickle, Arugula, Seed Brioche

STEAK FRITES G D

Traditional Beef Tartare, Sauce Gribiche, Fresh Black Truffle, Potato Pavé, Chive

LAMB WONTON +5

Lamb Curry, Vindaloo Sauce, Cilantro Crema, Pineapple Relish, Scallion, Mint

LAMB LOLLIPOPS G D N +5

Rack Of Lamb, Herb Garlic, Sherry Caviar, Mustard Sauce, Maple Pecans, Mint

FROM WATER

SALMON & CAVIAR

Cold Smoke, Horseradish Cream, Cucumber Salsa, Savory Tart, Maple Kombu, Chives

TORO TUNA TACO D

Yuzu Miso Soy, Avocado Puree, Scotch Bonnet Salsa, Black Garlic Aioli, Wonton, Shiso

TARTARE CRISPY RICE G D

Tuna, Salmon, Avocado Puree, Black Truffle, Chili Garlic Crunch, Mango Scotch Bonnet, Cilantro

JERK GRILLED SHRIMP G

Green Coconut Sauce, Smoked Crema, Pepper Relish, Toasted Coconut, Crispy Taro

SEABASS ROBATA G

Sake Miso Butter, Ginger Scallion, Quinoa Togarashi, Toasted Sesame, Micro Basil

SHRIMP TOAST D

XO Scallop, Ginger Scallion, Sambal Hoisin, Kewpie, Thai Basil, Cilantro, Fry Bread

FISH FILET

Seabass Tempura, Sauce Gribiche, American Cheddar, Iceberg, Pepper Relish, Ink Brioche

LOBSTER SPOON G +5

Lemon, Brown Butter Hollandaise, Chilli Relish, Quinoa Togarashi, Chives

BLUEFIN TUNA SPOON D +5

Shiro Dashi, Sea Buckthorn Gel, Pickled Chili, Crispy Jalapeño, Cilantro, Shiso

SWEET ENDINGS

CHEESECAKE LOLLIPOP V

Strawberry Cheesecake, Ruby Chocolate Glaze, Rice Krispies

FUDGE BROWNIE V

Salted Caramel, Cocoa Nibs

YUZU MERINGUE V

Pretzel Crust, Yuzu Curd, Italian Meringue, Microgreen

BABKA BITE V

Challah Dough, 70% Chocolate Spread

RASPBERRY TART V

Vanilla Crust, Vanilla Pastry Cream, Hibiscus Gel, Ruby Crunch, Raspberry

PEANUT BUTTER CUP G V N

Peanut Cacao Nib Crunch, Peanut Butter, Salted Caramel Chantilly

EXOTIC MERINGUE G V

Tropical Fruit Gel, Lemon Grass Infused Cantaloupe, Coconut Chip, Microgreen

CRÈME BRÛLÉE DONUT V

Vanilla Pastry Cream, Caramelized Sugar

BOSTON CREAM DONUT V

Vanilla Custard, Chocolate Glaze

PASSION FRUIT TART V

Salted Caramel, Kalamansi Citrus Cremeux, Passion Fruit Cream, Crisp Pearls

DUBAI CHOCOLATE CUP V N

Kataifi Crunch, 70% Chocolate Ganache, Pistachio Cream, Gold Flakes

CHOCOLATE BITES G V

Chocolate Dense Cake, Cacao Nib Crunch

SIT DOWN MENU

Includes Tuscan Milk Bread with Honey Sea Salt Butter

FIRST COURSE

MEZE CHOPPED V N

Romaine, Treviso, Frisee, Napa Cabbage, Roasted Cauliflower, Quinoa, Cucumber, Green Olive, Pomegranate, Raisins, Onion, Chilli, Green Shug Dressing, Turmeric Tourn Drizzle, Dukkah, Halloumi, Pita Chips

RASA CHOPPED G V

Kale, Napa Cabbage, Quinoa, Cucumbers, Tomatoes, Peppers, Grapes, Mint, Parsley, Red Wine Vinaigrette, Jalapeño Feta, Crumbled Feta, Harissa Chickpeas, Sumac

WALDORF WEDGE N V

Iceberg, Apple, Grapes, Heirloom Carrot, Pickled Squash, Watermelon Radish, Green Goddess, Truffle Dressing, Maple Pecans, Crispy Onion, Ricotta Salata

HEIRLOOM BEET N V

Heirloom Beets, Avocado Cotija Cheese, Grapefruit Segments, Chimichurri, 100k Greens, Maple Pecans, Crispy Jalapenos, Honey Garlic, Sherry Vinaigrette

CAESAR 2.0

Romaine, Charred Savoy, Black Kale, Jalapeño Caesar Dressing, Smoked Bacon, Sundried Tomato, Cured Egg Yolk, Parmesan Crisps, Brioche Croutons, Grana Padano, Chives

FATTOUSH V

Romaine, Arugula, Quinoa, Cucumber, Tomatoes, Peppers, Pickled Onion, Mint, Parsley, Beet Hummus, Peperoncini Dressing, Feta, Pita Crisps, Sumac



SECOND COURSE

Gluten Free Option Available

SPICY RIGATONI V

Pomodoro, Vodka Parmesan Cream, Preserved Chili, Grana Padano, Chives, Basil Sprouts

TRUFFLE GNUDI V

Truffle Ricotta, Wild Mushrooms, Sunflower Pesto, Black Truffle Sauce, Mushroom Soil, Crispy Cheese, Pea Shoots

CACIO RAVIOLI V

Brown Butter, Spicy Pomodoro, Olive Peperonata, Lemon Herb Gremolata, Arugula Sprouts, Parmesan

PESTO CAVATELLI N V

Pesto Cream, Zucchini, Asparagus, Peas, Sundried Tomato, Pickled Chilies, Ricotta Salata, Pistachios, Microgreens

MAIN COURSE

PIRI PIRI CHICKEN G

Yuzu Buffalo Butter, Cheddar Schmaltz Polenta, Snow Pea Leaves, Heirloom Carrots, Chicken Jus, Herb Slaw

CITRUS HERB CHICKEN G

Pomme Puree, Ninja Radish, Wild Mushroom, Heirloom Carrot, Truffle Jus, Heirloom Herb Slaw

PRIME SHORT RIB G D

Kalbi Marinated, Squash Puree, Broccolini, Ninja Radish, Peppercorn Jus, Herb Slaw

PRIME STRIPLOIN G +10

Cauliflower Fondue, Caulini, Sweet Potato, Peppercorn Jus, Herb Slaw

BEEF TENDERLOIN G +15

Pomme Puree, Asparagus, Wild Mushrooms, Onion Jam, Chimichurri, Truffle Jus, Herb Salad

ANCHO SALMON G

Corn Poblano Puree, Caulini, Snow Pea Leaves, Mole Negra, Herb Slaw, Crispy Spiced Hominy

GRILLED BRANZINO G D +10

Smoked Tahini, Greek Potato, Chermoula, Olive Peperonata, Arugula, Crispy Quinoa

MISO BLACK COD G +15

Squash Puree, Ginger Scallion Rice, Snow Pea Leaves, Sake Sauce, Crispy Wild Rice, Herb Slaw

Vegetarian/Vegan Option Included

EGGPLANT PARMESAN V

Panko Breaded, Pomodoro, Mozzarella, Grana Padano, Chilli Relish, Basil Sprout

CAULIFLOWER AL PASTOR G V

Plant Based Chorizo, Hominy Succotash, Avocado Salsa Verde, Heirloom Slaw, Mole Crisps

CHARRED CABBAGE V G N

Ajo Blanco, Crispy Wild Mushroom, Chili Relish, Aleppo Pepper Glaze, Herb Chili Salad, Toasted Marcona Almond

VEGETABLE CURRY G V

Squash, Cauliflower, Sweet Potato, Gai Lan, Peas, Chickpeas, Forbidden Rice, Crispy Wild Rice, Herb Salad

DESSERT COURSE

DUBAI CHOCOLATE CUP N V

Kataifi Crunch, 70% Chocolate Ganache, Pistachio Whipped Cream, Gold Flakes, Toasted Pistachio, Salted Caramel

BERRY CHEESECAKE V

Graham Crust, Vanilla Cheesecake, Mixed Berry Compote, Vanilla Whipped Cream, Raspberry gel, Fresh Berries, Feuilletine Crunch, Microgreen

WARM APPLE CRUMBLE V

Caramelized Ontario Apples, Brown Butter Oat Crumble, Vanilla Ice Cream, Salted Caramel

YUZU MERINGUE PIE V

Pretzel Crust, Yuzu Citrus Curd, Italian Meringue, Wild Rice Crunch, Lemon Curd, Microgreen

HAZELNUT CRUNCH CAKE N

Hazelnut Sponge Cake, Venezuela 72% Dark Chocolate Mousse, Hazelnut Whipped Cream, Feuilletine Crunch, Microgreen

STRAWBERRY RHUBARB MOUSSE V

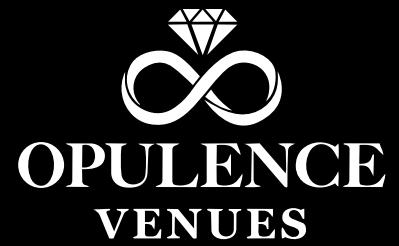
Graham Crust, Brown Butter Sponge, Rhubarb Strawberry Compote, Passion Fruit Cremeux, Wildflower Honey Mascarpone Mousse, Strawberry, Microgreen, Strawberry Coulis

CHOCOLATE XO CAKE G V

Chocolate Dense Cake, Cacao Nib Crunch, Kai 70.2%, Chocolate Coconut Ganache, Yuzu Gel, Strawberries



FOOD STATIONS



PACKAGES

Savoury or Sweet

6 Appetizers 2 Stations	70/Guest
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7 Appetizers 3 Stations	90/Guest
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8 Appetizers 4 Stations	110/Guest
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UPGRADES

Add Appetizers	+6/Each
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Add Stations	+18/Each
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STAFFING & RENTALS

Service staff and rental cost differ based on guest count and event timeline. [Please see detail page here](#) →

APPETIZERS

FROM SOIL

GREEN PAPAYA ROLL G V

Marinated Vegetables, Avocado, Citrus Ponzu, Crispy Shallot

SPICY FALAFEL G V

Herb Chickpea, Green Shug, Beet Hummus, Garlic Sauce, Pickled Things

VEGETABLE PAKORA G V

Sweet Potato, Squash, Onion, Carrot, Leek, Chermoula, Tahini, Tamarind Chutney, Micro Cilantro, Micro Mint

BEET ARANCINI V

Red Beet Risotto, Herb Goat Cheese, Pickled Golden Beet, Balsamic

TOMATO TOAST V

Stracciatella, Chili Relish, Manchego, Basil Sprouts, Sea Salt, Sourdough

SOUP DUMPLING V

French Onion, Gruyere, Mozzarella, Pickled Shallot, Apple Cider, Parmesan

CAPPELLETTI SPOON V N

Goat Ricotta, Miso Squash Butter, Chimichurri, Pickled Chilli, Maple Pecans

PIZZA POP V

Marinara, Mozzarella, Provolone, Basil Puree, Bomba Chili, Parmesan, Tomato Powder

MUSHROOM FLATBREAD V

Truffle Goat Cheese, Caramelized Onion, Sunflower Pesto, Truffle Honey, Parmesan

UMAMI GYOZA D V

Mushroom, Kimchi, Tofu, Yuzu Kosho Aioli, Ginger Scallion, Ponzu, Micro Basil

FROM LAND

CHAR SIU CHICKEN G

Smoked Tahini, Char Siu Honey, Chili Relish, Toasted Sesame, Scallion Curls

BONELESS CHICKEN WING G

Gochujang Buffalo Sauce, Miso Ranch, Quinoa Togarashi, Chives

CHICKEN MAC SLIDER

American Cheddar, Bacon Jam, FD Sauce, Iceberg, Spicy Pickle, Seed Brioche

PEKING DUCK BREAST

Ginger Scallion Pancake, Black Garlic Aioli, Banh Mi Slaw, Sambal Hoisin, Cilantro

BIRRIA SPRING ROLL

Short Rib, Oaxaca Cheese, Avocado Salsa Verde, Smoked Crema, Pickled Shallot, Cilantro

JAMAICAN PATTY

Spiced Prime Beef, American Cheddar, FD Sauce, Pepper Relish, Chives

PRIME BEEF SLIDER

Brie De Meaux, Onion Jam, Truffle Sauce, Spicy Pickle, Arugula, Seed Brioche

STEAK FRITES G D

Traditional Beef Tartare, Sauce Gribiche, Fresh Black Truffle, Potato Pavé, Chive

LAMB WONTON +5

Lamb Curry, Vindaloo Sauce, Cilantro Crema, Pineapple Relish, Scallion, Mint

LAMB LOLLIPOPS G D N +5

Rack Of Lamb, Herb Garlic, Sherry Caviar, Mustard Sauce, Maple Pecans, Mint

FROM WATER

SALMON & CAVIAR

Cold Smoke, Horseradish Cream, Cucumber Salsa, Savory Tart, Maple Kombu, Chives

TORO TUNA TACO D

Yuzu Miso Soy, Avocado Puree, Scotch Bonnet Salsa, Black Garlic Aioli, Wonton, Shiso

TARTARE CRISPY RICE G D

Tuna, Salmon, Avocado Puree, Black Truffle, Chili Garlic Crunch, Mango Scotch Bonnet, Cilantro

JERK GRILLED SHRIMP G

Green Coconut Sauce, Smoked Crema, Pepper Relish, Toasted Coconut, Crispy Taro

SEABASS ROBATA G

Sake Miso Butter, Ginger Scallion, Quinoa Togarashi, Toasted Sesame, Micro Basil

SHRIMP TOAST D

XO Scallop, Ginger Scallion, Sambal Hoisin, Kewpie, Thai Basil, Cilantro, Fry Bread

FISH FILET

Seabass Tempura, Sauce Gribiche, American Cheddar, Iceberg, Pepper Relish, Ink Brioche

LOBSTER SPOON G +5

Lemon, Brown Butter Hollandaise, Chilli Relish, Quinoa Togarashi, Chives

BLUEFIN TUNA SPOON D +5

Shiro Dashi, Sea Buckthorn Gel, Pickled Chili, Crispy Jalapeño, Cilantro, Shiso

SWEET ENDINGS

CHEESECAKE LOLLIPOP V

Strawberry Cheesecake, Ruby Chocolate Glaze, Rice Krispies

FUDGE BROWNIE V

Salted Caramel, Cocoa Nibs

YUZU MERINGUE V

Pretzel Crust, Yuzu Curd, Italian Meringue, Microgreen

BABKA BITE V

Challah Dough, 70% Chocolate Spread

RASPBERRY TART V

Vanilla Crust, Vanilla Pastry Cream, Hibiscus Gel, Ruby Crunch, Raspberry

PEANUT BUTTER CUP G V N

Peanut Cacao Nib Crunch, Peanut Butter, Salted Caramel Chantilly

EXOTIC MERINGUE G V

Tropical Fruit Gel, Lemon Grass Infused Cantaloupe, Coconut Chip, Microgreen

CRÈME BRÛLÉE DONUT V

Vanilla Pastry Cream, Caramelized Sugar

BOSTON CREAM DONUT V

Vanilla Custard, Chocolate Glaze

PASSION FRUIT TART V

Salted Caramel, Kalamansi Citrus Cremeux, Passion Fruit Cream, Crisp Pearls

DUBAI CHOCOLATE CUP V N

Kataifi Crunch, 70% Chocolate Ganache, Pistachio Cream, Gold Flakes

CHOCOLATE BITES G V

Chocolate Dense Cake, Cacao Nib Crunch

SAVORY STATIONS

TACO BAR

Choose One

Gluten Free Corn Shells Available

PORK AL PASTOR

Roasted Pork Belly, Pineapple Relish, Cilantro Crema, Pickled Onion, Hot Sauce, Scallions, Basil

CHICKEN TINGA

Refried Beans, Pickled Cabbage, Hot Sauce, Smoked Crema, Scallions, Mole Crisps, Cilantro Sprouts

BULGOGI STEAK

Korean BBQ, FD Cheese Sauce, Iceberg, Cilantro Crema, Kimchi Slaw, Scallions, Basil, Crispy Onions

BAJA PESCADO D

Beer Battered Sea Bass, Pickled Cabbage, FD Sauce, Avocado Salsa Verde, Mole Negra, Scallions, Crispy Jalapeños, Cilantro Sprouts *(Deep Fryer Required)*

Vegetarian/Vegan Option

PULLED MUSHROOM V

With Chosen Taco Option

DUMPLINGS

Choose Two

CHICKEN POTSTICKER D

Ginger, Garlic, Gochujang, Maitake, Citrus Ponzu, Chili Oil, Scallion, Cilantro Sprouts

SHANGHAI XO D

Berkshire Pork, Shrimp, Sesame, Ginger, Chilli Garlic Vinegar, Scallion, Cilantro Sprouts

UMAMI GYOZA D V

Mushroom, Kimchi, Tofu, Yuzu Kosho Aioli, Ginger Scallion, Ponzu, Thai Basil

LOBSTER SHUMAI +5

Scallop, Black Truffle, Shiro Dashi Hollandaise, Chili Relish, Chive Oil, Basil, Purple Shiso

BURGER BAR

WAGYU BURGER

Wagyu Beef Patty, Griddled Onions, American Cheddar, FD Sauce, Pickles, Pepper Relish, Iceberg, Pomme Frites, Potato Bun

Vegetarian Option

MUSHROOM BURGER V

ADD ON SIDES

Truffle Ketchup Chips or Southwest Slaw +4

Waffle Fries +5

(Deep Fryer Required)

Old Bay Seasoning, Fresh Herbs, FD Sauce

Shoestring Fries +6

(Deep Fryer Required)

Truffle Oil, Truffle Malt Mayo, Parmesan, Chives



HANDHELDS

Choose One

PORK BELLY BAO D

Korean BBQ, Banh Mi Slaw, Yuzu Kosho Aioli, Pickles, Crispy Onions, Sesame, Cilantro, Steamed Bao

NASHVILLE HOT CHICKEN

Fried Chicken, Yuzu Buffalo Butter, Southwest Slaw, Miso Ranch, Pickles, Sesame Brioche

PLATINUM PRIME RIB +10

Gruyère Brioche, Peppercorn Jus, Horseradish Mustard Aioli, Arugula, Caramelized Onions

Vegetarian/Vegan Option

VEGAN MAC BAO V

Vegan Patty, Caramelized Onions, Mustard, Iceberg, Tomato, Spicy Pickles, Crispy Onions, Beet Steam Bun

FARM TO TABLE

Choose Two

MEZE CHOPPED V N

Romaine, Treviso, Frisee, Napa Cabbage, Roasted Cauliflower, Quinoa, Cucumber, Green Olive, Pomegranate, Raisins, Onion, Chilli, Green Shug Dressing, Turmeric Tourn Drizzle, Dukkah, Halloumi, Pita Chips

RASA CHOPPED G V

Kale, Napa Cabbage, Quinoa, Cucumbers, Tomatoes, Peppers, Grapes, Mint, Parsley, Red Wine Vinaigrette, Jalapeño Feta, Crumbled Feta, Harissa Chickpeas, Sumac

TRUFFLE WALDORF N V

Romaine, Apple, Grapes, Heirloom Carrot, Pickled Squash, Watermelon Radish, Green Goddess, Truffle Dressing, Maple Pecans, Crispy Onion, Ricotta Salata

FATTOUSH V

Romaine, Arugula, Quinoa, Cucumber, Tomatoes, Peppers, Pickled Onion, Mint, Parsley, Beet Hummus, Pepperoncini Dressing, Feta, Pita Crisps, Sumac

HEIRLOOM BEET N V

Heirloom Beets, Avocado Cotija Cheese, Grapefruit Segments, Chimichurri, 100k Greens, Maple Pecans, Crispy Jalapenos, Honey Garlic, Sherry Vinaigrette

CAESAR 2.0

Romaine, Charred Savoy, Black Kale, Jalapeño Caesar Dressing, Smoked Bacon, Sundried Tomato, Cured Egg Yolk, Parmesan Crisps, Brioche Croutons, Grana Padano, Chives

JERUSALEM

Choose One

CHICKEN SHAWARMA

Chickpea Hummus, Sweet & Sour Eggplant, Pickled Turmeric Cauliflower, Quinoa Tabbouleh, FD Hot Sauce, Garlic Sauce, Herb Tahini, Crispy Black Lentils, Za'atar Flatbread

LAMB SHAWARMA +5

Chickpea Hummus, Sweet & Sour Eggplant, Pickled Turmeric Cauliflower, Quinoa Tabbouleh, FD Hot Sauce, Garlic Sauce, Herb Tahini, Crispy Black Lentils, Za'atar Flatbread Flatbread

Vegetarian Option

SPICY FALAFEL D V

PASTA BAR

Choose One

Gluten Free Option Available

SPICY RIGATONI V

Pomodoro, Vodka Parmesan Cream, Preserved Chili, Grana Padano, Chives, Basil Sprouts

TRUFFLE GNUDI V

Truffle Ricotta, Wild Mushrooms, Sunflower Pesto, Black Truffle Sauce, Mushroom Soil, Crispy Cheese, Pea Shoots

CACIO RAVIOLI V

Brown Butter, Spicy Pomodoro, Olive Peperonata, Lemon Herb Gremolata, Arugula Sprouts, Parmesan

PESTO CAVATELLI N V

Pesto Cream, Zucchini, Asparagus, Peas, Sundried Tomato, Pickled Chilies, Ricotta Salata, Pistachios, Microgreens



CARVING BLOCK

Choose One

PIRI PIRI CHICKEN

Yuzu Buffalo Butter, Cheddar Schmaltz Polenta, Snow Pea Leaves, Heirloom Carrots, Chicken Jus, Herb Slaw

CITRUS HERB CHICKEN

Pomme Puree, Ninja Radish, Wild Mushroom, Heirloom Carrot, Truffle Jus, Heirloom Herb Slaw

PRIME SHORT RIB

Kalbi Marinated, Squash Puree, Broccolini, Ninja Radish, Peppercorn Jus, Herb Slaw

PRIME STRIPLOIN +5

Cauliflower Fondue, Caulini, Sweet Potato, Peppercorn Jus, Herb Slaw

BEEF TENDERLOIN +10

Pomme Puree, Asparagus, Wild Mushrooms, Onion Jam, Chimichurri, Truffle Jus, Herb Salad

FROM THE SEA

Choose One

ANCHO SALMON

Corn Poblano Puree, Caulini, Snow Pea Leaves, Mole Negra, Herb Slaw, Crispy Spiced Hominy

BANGKOK BOWL

Seed Crusted Tuna, Flash Fry Calamari, Green Papaya Slaw, Yuzu Kosho Aioli, Miso Dressing, Crispy Rice, Ponzu, Basil, Cilantro
(Deep Fryer Required)

GRILLED BRANZINO +5

Smoked Tahini, Greek Potato, Chermoula, Olive Peperonata, Arugula, Crispy Quinoa

MISO BLACK COD +10

Squash Puree, Ginger Scallion Rice, Snow Pea Leaves, Sake Sauce, Crispy Wild Rice, Herb Slaw

VEG OPTIONS

Choose One with Carving Block or From the Sea

EGGPLANT PARMESAN

Panko Breaded, Pomodoro, Mozzarella, Grana Padano, Chilli Relish, Basil Sprout

VEGETABLE CURRY

Squash, Cauliflower, Sweet Potato, Gai Lan, Peas, Chickpeas, Forbidden Rice, Crispy Wild Rice, Herb Salad

CHARRED CABBAGE

Ajo Blanco, Crispy Wild Mushroom, Chili Relish, Aleppo Pepper Glaze, Herb Chili Salad, Toasted Marcona Almond

CAULIFLOWER AL PASTOR

Plant Based Chorizo, Hominy Succotash, Avocado Salsa Verde, Heirloom Slaw, Mole Crisps

RAW BAR ADD ON

Oysters Only	20/Guest
Choose 2	25/Guest
Choose 3	30/Guest

PREMIUM OYSTERS

Shucker Required +250

Champs Mignonette, FD Hot Sauce, Lemon, Horseradish

SHRIMP COCKTAIL

Tobasco, Herbs, Bloody Mary Sauce, Lemon, Horseradish

LOBSTER ROLL

East Coast Lobster, Brown Butter Aioli, Lemon, Chives, Sea Salt, Old Bay Brioche



SWEET STATIONS

Each station includes all items listed

NIGHT AT THE MOVIES

POPCORN

Nitrogen Caramel Corn, Chicago Mix

CHOCOLATE PRETZELS

Yuzu Chocolate, Salty Pretzels

WARM MINI COOKIES

Bday Cookie, Ginger Cookie, Chocolate Chip Cookie

WAFFLES & ICE CREAM

Belgian Waffles, Vanilla Ice Cream, Salted Caramel

ICE ICE BABY

VANILLA CHOCOLATE CHIP SANDWICH

Vanilla Ice Cream, Chocolate Chip Cookie, Chocolate Glaze

LIVE NITROGEN SNOW CAKES

Cookie Dough Cake, Confetti Cake, Vanilla Nitrogen Snow

TOPPINGS

Ruby Chocolate Rice Krispies, Assorted Gummies

THE CANADIAN

SASKATOON BERRY PIE

Vanilla Crust, Saskatoon compote, Earl Grey Tea Chantilly

FLAPPER TART

Graham Cracker, Vanilla Custard, Torched Meringue

BEAVERTAILS

Salted Caramel, Marshmallows

MAPLE PECAN TART

Sweet Crust, Toasted Pecan, Premium Maple Syrup

NANAIMO BAR

Chocolate Ganache, Shredded Coconut, Vanilla Icing, White Chocolate Blossom

MOOSEHUNTERS COOKIE

Red Chocolate Maple Leaf

PIE BAR

SASKATOON BERRY

Vanilla Crust, Saskatoon compote, Earl Grey Tea Chantilly

APPLE CRUMBLE

Sweet Crust, Ontario Apples, Oat Crumble

BANANA COCONUT

Vanilla Crust, Banana Compote, Coconut Whipped Cream, Toasted Coconut

MAPLE PECAN

Sweet Crust, Toasted Pecan, Premium Maple Syrup

WHILE IN PARIS

FRENCH CHEESE BOARD

Assorted French Cheese, Sesame Seed Crisps, Wildflower Honey, Spiced Nuts, Grapes

PARISIAN FLAN

Sweet Crust, Madagascar Vanilla, Gold Flakes

MACARONS

Vanilla, Chocolate, Lemon

CRÈME BRÛLÉE DONUT

Vanilla Pastry Cream, Caramelized Sugar

YUZU MERINGUE VERRINE

Pretzel Crust, Yuzu Curd, Italian Meringue, Microgreen

RASPBERRY TART

Vanilla Crust, Vanilla Pastry Cream, Hibiscus Gel, Ruby Crunch, Raspberry



ROAMING DESSERT BAR

Choose 4 from Passed Sweet Endings

BUFFET

PACKAGE 1

80/Guest

5 Appetizers | 2 Proteins | Vegetarian Option | 1 Starch
1 Vegetable | 2 Salads | 1 Dessert & Fruit Platter

PACKAGE 2

90/Guest

6 Appetizers | 2 Proteins | Vegetarian Option | 2 Starches
1 Vegetable | 2 Salads | 2 Desserts & Fruit Platter

PACKAGE 3

100/Guest

7 Appetizers | 2 Proteins | Vegetarian Option | 2 Starches
2 Vegetables | 2 Salads | 3 Desserts & Fruit Platter

ADD ONS & UPGRADES

Add Appetizer +6/guest
Add Starch/Veg +8/guest
Add Salad +8/guest

Add Protein +10/guest
Family Style Service +10/guest
Late Night Snacks →

STAFFING & RENTALS

Service staff and rental cost differ based on guest count and event timeline.
[Please see detail page here](#) →

APPETIZERS

FROM SOIL

GREEN PAPAYA ROLL G V

Marinated Vegetables, Avocado, Citrus Ponzu, Crispy Shallot

SPICY FALAFEL G V

Herb Chickpea, Green Shug, Beet Hummus, Garlic Sauce, Pickled Things

VEGETABLE PAKORA G V

Sweet Potato, Squash, Onion, Carrot, Leek, Chermoula, Tahini, Tamarind Chutney, Micro Cilantro, Micro Mint

BEET ARANCINI V

Red Beet Risotto, Herb Goat Cheese, Pickled Golden Beet, Balsamic

TOMATO TOAST V

Stracciatella, Chili Relish, Manchego, Basil Sprouts, Sea Salt, Sourdough

SOUP DUMPLING V

French Onion, Gruyere, Mozzarella, Pickled Shallot, Apple Cider, Parmesan

CAPPELLETTI SPOON V N

Goat Ricotta, Miso Squash Butter, Chimichurri, Pickled Chilli, Maple Pecans

PIZZA POP V

Marinara, Mozzarella, Provolone, Basil Puree, Bomba Chili, Parmesan, Tomato Powder

MUSHROOM FLATBREAD V

Truffle Goat Cheese, Caramelized Onion, Sunflower Pesto, Truffle Honey, Parmesan

UMAMI GYOZA D V

Mushroom, Kimchi, Tofu, Yuzu Kosho Aioli, Ginger Scallion, Ponzu, Micro Basil

FROM LAND

CHAR SIU CHICKEN G

Smoked Tahini, Char Siu Honey, Chili Relish, Toasted Sesame, Scallion Curls

BONELESS CHICKEN WING G

Gochujang Buffalo Sauce, Miso Ranch, Quinoa Togarashi, Chives

CHICKEN MAC SLIDER

American Cheddar, Bacon Jam, FD Sauce, Iceberg, Spicy Pickle, Seed Brioche

PEKING DUCK BREAST

Ginger Scallion Pancake, Black Garlic Aioli, Banh Mi Slaw, Sambal Hoisin, Cilantro

BIRRIA SPRING ROLL

Short Rib, Oaxaca Cheese, Avocado Salsa Verde, Smoked Crema, Pickled Shallot, Cilantro

JAMAICAN PATTY

Spiced Prime Beef, American Cheddar, FD Sauce, Pepper Relish, Chives

PRIME BEEF SLIDER

Brie De Meaux, Onion Jam, Truffle Sauce, Spicy Pickle, Arugula, Seed Brioche

STEAK FRITES G D

Traditional Beef Tartare, Sauce Gribiche, Fresh Black Truffle, Potato Pavé, Chive

LAMB WONTON +5

Lamb Curry, Vindaloo Sauce, Cilantro Crema, Pineapple Relish, Scallion, Mint

LAMB LOLLIPOPS G D N +5

Rack Of Lamb, Herb Garlic, Sherry Caviar, Mustard Sauce, Maple Pecans, Mint

FROM WATER

SALMON & CAVIAR

Cold Smoke, Horseradish Cream, Cucumber Salsa, Savory Tart, Maple Kombu, Chives

TORO TUNA TACO

Yuzu Miso Soy, Avocado Puree, Scotch Bonnet Salsa, Black Garlic Aioli, Wonton, Shiso

TARTARE CRISPY RICE

Tuna, Salmon, Avocado Puree, Black Truffle, Chili Garlic Crunch, Mango Scotch Bonnet, Cilantro

JERK GRILLED SHRIMP

Green Coconut Sauce, Smoked Crema, Pepper Relish, Toasted Coconut, Crispy Taro

SEABASS ROBATA

Sake Miso Butter, Ginger Scallion, Quinoa Togarashi, Toasted Sesame, Micro Basil

SHRIMP TOAST

XO Scallop, Ginger Scallion, Sambal Hoisin, Kewpie, Thai Basil, Cilantro, Fry Bread

FISH FILET

Seabass Tempura, Sauce Gribiche, American Cheddar, Iceberg, Pepper Relish, Ink Brioche

LOBSTER SPOON +5

Lemon, Brown Butter Hollandaise, Chilli Relish, Quinoa Togarashi, Chives

BLUEFIN TUNA SPOON +5

Shiro Dashi, Sea Buckthorn Gel, Pickled Chili, Crispy Jalapeño, Cilantro, Shiso

SWEET ENDINGS

CHEESECAKE LOLLIPOP

Strawberry Cheesecake, Ruby Chocolate Glaze, Rice Krispies

FUDGE BROWNIE

Salted Caramel, Cocoa Nibs

YUZU MERINGUE

Pretzel Crust, Yuzu Curd, Italian Meringue, Microgreen

BABKA BITE

Challah Dough, 70% Chocolate Spread

RASPBERRY TART

Vanilla Crust, Vanilla Pastry Cream, Hibiscus Gel, Ruby Crunch, Raspberry

PEANUT BUTTER CUP

Peanut Cacao Nib Crunch, Peanut Butter, Salted Caramel Chantilly

EXOTIC MERINGUE

Tropical Fruit Gel, Lemon Grass Infused Cantaloupe, Coconut Chip, Microgreen

CRÈME BRÛLÉE DONUT

Vanilla Pastry Cream, Caramelized Sugar

BOSTON CREAM DONUT

Vanilla Custard, Chocolate Glaze

PASSION FRUIT TART

Salted Caramel, Kalamansi Citrus Cremeux, Passion Fruit Cream, Crisp Pearls

DUBAI CHOCOLATE CUP

Kataifi Crunch, 70% Chocolate Ganache, Pistachio Cream, Gold Flakes

CHOCOLATE BITES

Chocolate Dense Cake, Cacao Nib Crunch

BUFFET MENU

SALADS

MEZE CHOPPED V N

Romaine, Treviso, Frisee, Napa Cabbage, Roasted Cauliflower, Quinoa, Cucumber, Green Olive, Pomegranate, Raisins, Onion, Chilli, Green Shug Dressing, Turmeric Tourn Drizzle, Dukkah, Halloumi, Pita Chips

RASA CHOPPED G V

Kale, Napa Cabbage, Quinoa, Cucumbers, Tomatoes, Peppers, Grapes, Mint, Parsley, Red Wine Vinaigrette, Jalapeño Feta, Crumbled Feta, Harissa Chickpeas, Sumac

FATTOUSH V

Romaine, Arugula, Quinoa, Cucumber, Tomatoes, Peppers, Pickled Onion, Mint, Parsley, Beet Hummus, Pepperoncini Dressing, Feta, Pita Crisps, Sumac

HEIRLOOM BEET N V

Heirloom Beets, Avocado Cotija Cheese, Grapefruit Segments, Chimichurri, 100k Greens, Maple Pecans, Crispy Jalapenos, Honey Garlic, Sherry Vinaigrette

CAESAR 2.0

Romaine, Charred Savoy, Black Kale, Jalapeño Caesar Dressing, Smoked Bacon, Sundried Tomato, Cured Egg Yolk, Parmesan Crisps, Brioche Croutons, Grana Padano, Chives

TRUFFLE WALDORF N V

Romaine, Apple, Grapes, Heirloom Carrot, Pickled Squash, Watermelon Radish, Green Goddess, Truffle Dressing, Maple Pecans, Crispy Onion, Ricotta Salata



STARCHES

CACIO RAVIOLI V

Brown Butter, Spicy Pomodoro, Olive Peperonata, Lemon Herb Gremolata, Arugula Sprouts, Parmesan

SPICY RIGATONI V

Pomodoro, Vodka Parmesan Cream, Preserved Chili, Grana Padano, Chives, Basil Sprouts

PESTO CAVATELLI N V

Pesto Cream, Zucchini, Asparagus, Peas, Sundried Tomato, Pickled Chilies, Ricotta Salata, Pistachios, Microgreens

TRUFFLE GNUDI V

Truffle Ricotta, Wild Mushrooms, Sunflower Pesto, Black Truffle Sauce, Mushroom Soil, Crispy Cheese, Pea Shoots

WILD MUSHROOM RISOTTO G V

Maitake, Shitake, Oyster, Cremini, Truffle Puree, Mushroom Stock, Parsley, Chives, Parmesan

SMASHED POTATOES V

Herb Grainy Mustard, Caramelized Onions, Dill, Parsley, Chives, Crispy Jalapeños, On The Side: Truffle Aioli

KIMCHI FRIED RICE G V

Caramelized Onions, Wild Mushrooms, Vegetables, Fried Egg, Crispy Rice, Cilantro, Scallions

POMME PURÉE G V

Yukon Potato, Caramelized Garlic, Truffle Oil, Chives, Crispy Onion

CREAMY POLENTA G

Schmaltz, Cheddar, Buttermilk, Mole Popcorn, Crackling, Chives

VEGETABLES

SNOW PEA LEAVES V

Garlic Oil, Shiro Dashi, Chili Garlic Crunch, Toasted Sesame

GRILLED BROCCOLINI V

Olive Oil, Lemon, Chermoula Tahini, Pumpkin Seed Romesco, Crispy Onion

SHAWARMA CAULIFLOWER G N V

Beet Hummus, Labneh, Chimichurri, Pickled Shallots, Spicy Pistachios Dukkah

GRILLED ASPARAGUS V

Brown Butter Hollandaise, Lemon, Chilli Relish, Crispy Onion, Microgreens

GRILLED VEGETABLES G V

Shallot Dressing, Herb Goat Cheese Mousse, Balsamic, Leek Hay

MARINATED ZUCCHINI & EGGPLANT V

Herb Oil, Lemon, Pumpkin Seed Romesco, Basil Puree, Crispy Jalapeno

STREET CORN SALAD G V

Chili Garlic Butter, Smoked Crema, Avocado Salsa Verde, Cotija, Cilantro, Mole Crisp

XO GREEN BEANS V

Szechuan Sauce, Chilli Garlic Crunch, Toasted Sesame



PROTEINS

CHICKEN BREAST G D

Herb Mustard, Charred Lemon, Chilli Relish, Herb Salad, Chimichurri, On the Side: Truffle Aioli

PIRI PIRI CHICKEN G

Yuzu Buffalo Sauce, Chimichurri, Heirloom Slaw

JERK CHICKEN G D

Jerk Coconut Sauce, Pineapple Relish, Heirloom Slaw

KALBI SHORT RIB G D

Peppercorn Jus, Horseradish Mustard, Heirloom Slaw

MIAMI RIBS D

Korean BBQ, Sesame Snap Brittle, Heirloom Slaw

TEXAS BRISKET G D

Ballpark Mustard, Salt, Black Pepper, Cherry Wood Smoke
On The Side: FD BBQ Sauce, Horseradish Mustard, Crispy Onion

HOT SMOKED TROUT G D

Served Room Temperature

Mustard Sauce, Fresh Dill, Charred Lemon, Pickled Shallot
On The Side: Green Goddess

ANCHO SALMON G D

Mole Negra, Herb Salad

CHEESE BURGER +5

Prime Beef, Caramelized Onions, Aged Cheddar, Sesame Brioche, On The Side: FD Sauce, Truffle Aioli, Horseradish Mustard, Arugula, Tomatoes, Pickles, Crispy Onions

WAGYU HOT DOG D +5

Brioche, On The Side: Caramelized Onions, Horseradish Mustard, FD Sauce, Spicy Pickles, Iceberg, Chopped Tomatoes, Crispy Onions

GRILLED BRANZINO G D +5

Smoked Tahini, Chermoula, Olive Peperonata, Heirloom Herb Slaw

PRIME STRIPLOIN G +5

FD Spice Rub, Peppercorn Jus, Chimichurri

BEEF TENDERLOIN G D +10

Black Truffle Jus, Horseradish Mustard

MISO BLACK COD G +10

Sake Miso Sauce, Heirloom Herb Slaw

Choose One Vegetarian/Vegan Option

EGGPLANT PARMESAN V

Panko Breaded, Pomodoro, Mozzarella, Grana Padano, Chilli Relish, Basil Sprout

CAULIFLOWER AL PASTOR V

Impossible Chorizo, Hominy Succotash, Red Pepper Puree, Avocado Salsa Verde, Heirloom Slaw, Mole Crisps

VEGETABLE TAGINE V

Squash, Cauliflower, Sweet Potato, Gai Lan, Peas, Chickpeas, Jasmine Rice, Puffed Wild Rice, Herb Salad

VEGAN MAC BAO N V

Veggie Patty, Caramelized Onions, Mustard, Iceberg, Tomato, Spicy Pickles, Crispy Onions, Beet Steam Bun



SWEET ENDINGS

CHEESECAKE LOLLIPOP V

Strawberry Cheesecake, Ruby Chocolate Glaze, Rice Krispies

EXOTIC MERINGUE G V

Tropical Fruit Gel, Lemon Grass Infused Cantaloupe, Coconut Chip, Microgreen

FUDGE BROWNIE V

Salted Caramel, Cocoa Nibs

YUZU MERINGUE V

Pretzel Crust, Yuzu Curd, Italian Meringue, Microgreen

RASPBERRY TART V

Vanilla Crust, Vanilla Pastry Cream, Hibiscus Gel, Ruby Crunch, Raspberry

PEANUT BUTTER CUP G V N

Peanut Cacao Nib Crunch, Peanut Butter, Salted Caramel Chantilly

BABKA BITE V

Challah Dough, 70% Chocolate Spread

FRESH MINI COOKIES

Toffee Cookie Bday Cookie, Ginger Cookie, Chocolate Chip Cookie

CRÈME BRÛLÉE DONUT V

Vanilla Pastry Cream, Caramelized Sugar

BOSTON CREAM DONUT V

Vanilla Custard, Chocolate Glaze

PASSION FRUIT TART V

Salted Caramel, Kalamansi Citrus Cremeux, Passion Fruit Cream, Crisp Pearls

DUBAI CHOCOLATE CUP V N

Kataifi Crunch, 70% Chocolate Ganache, Pistachio Cream, Gold Flakes

CHOCOLATE BITES G V

Chocolate Dense Cake, Cacao Nib Crunch



ADD ONS

GRAZING

All 3 - 30/Guest

CHEESE BOARD

15/Guest

Smoked Cheddar, Sage Derby, Black Truffle, Gruyere,
Irish Porter, Boursin
Rosemary Parmesan Focaccia , Sesame Seed Crisps 

MEAT BOARD

15/Guest

Prosciutto, Soppressata, Mortadella, Spanish Chorizo,
Berkshire Ham
Artisanal Baguette , Sesame Seed Crisps 

DIPS & CRUDITÉ

12/Guest

Beet Hummus (Olive Oil, Za'atar)  
Pimento Cheese (Olive Oil, Pickled Chilies)  
Babaghanoush (Olive Oil, Fig Jam, Pecans)   
Za'atar Pita , Chips  & Seasonal Vegetables  

SUSHI BAR

Minimum 50 Guests

DELUXE

25/Guest

Red Fire Dragon, Spicy Salmon Roll Topped Torched
Salmon, Spicy Japanese Mayo, Unagi Sauce, Scallion
Cali Roll, Crab Stick, Avocado, Cucumber, Spicy Kewpie
Spicy Tuna Ahi, Spicy Japanese Mayo, Chili
Avocado Cucumber , Cucumber, Avocado
Vegan Cali , Carrot, Tofu, Avocado, Cucumber, Topped
with Inari
Nigiri & Sashimi, Tuna, Salmon

PREMIUM

35/Guest

Deluxe Selections Included

Lady Dynamite, Shrimp Tempura, Avocado Roll,
Topped With Hotate, Torched With Garlic Mayo
Spicy Hamachi Roll, Yellowtail, Chili, Furikake, Sesame
Nigiri & Sashimi, Hamachi, Hotate, Otoro, Bluefin

RAW BAR

Oysters Only

20/Guest

Choose 2

25/Guest

Choose 3

30/Guest

PREMIUM OYSTERS

Shucker Required +250

Champs Mignonette, FD Hot Sauce, Lemon,
Horseradish

SHRIMP COCKTAIL

Tobasco, Herbs, Bloody Mary Sauce, Lemon,
Horseradish

LOBSTER ROLL

East Coast Lobster, Brown Butter Aioli, Lemon,
Chives, Sea Salt, Old Bay Brioche



LATE NIGHT

Choose 2 - 15/Guest

PASSED SNACKS

TRUFFLE FRIES

Russet Potato Fries, Truffle Oil, Rosemary Salt, Parmesan, Truffle Aioli, Chives
(Deep Fryer Required)

GRILLED CHEESE

Brie, Cheddar, Brioche, Herb Garlic, Chili Jam, Grana Padano

BUFFALO CHICKEN BITES

Buffalo Sauce

MAC & CHEESE BOWL

Macaroni, FD Cheese Sauce, Herb Garlic Breadcrumbs, Chives

REUBEN CUBANO

Smoked Meat, Gruyère, Mozzarella, Mustard Sauce, Pickled Cabbage

CHICKEN MAC SLIDER

American Cheddar, Bacon Jam, FD Sauce, Iceberg, Spicy Pickle, Herb Garlic Brioche

FD POUTINE

Russet Potato Fries, Rosemary Salt, Cheese Curds, FD Gravy
(Deep Fryer Required)

MINI CHEESE PIZZA

Herbs

MINI PEPPERONI PIZZA

FUDGE BROWNIE

Salted Caramel, Cocoa Nibs

CRÈME BRÛLÉE DONUT

Vanilla Pastry Cream, Caramelized Sugar

BOSTON CREAM DONUT

Vanilla Custard, Chocolate Glaze

CHOCOLATE BITES

Chocolate Dense Cake, Cacao Nib Crunch



KIDS MENU PACKAGES

Includes Salad Course, Main Course & Sweet Treat

THE GOURMET KID

40/Guest

CAESAR SALAD

Baby Gem Romaine, Caesar Dressing, Lemon, Grana Padano, Maple Bacon

BURGER & FRIES

Ground Wagyu, American Cheese, Iceberg, FD Sauce, French Fries, Ketchup, Sesame Brioche

SALTED CARAMEL CHOCOLATE CHIP COOKIE

THE TASTY TODDLER

40/Guest

CAESAR SALAD

Baby Gem Romaine, Caesar Dressing, Lemon, Grana Padano, Maple Bacon

CHICKEN & FRIES

Marinated in Buttermilk, Parmesan Panko Breadding, Ketchup, French Fries, FD Sauce

SALTED CARAMEL CHOCOLATE CHIP COOKIE

THE BOSS BABY

40/Guest

CAESAR SALAD

Baby Gem Romaine, Caesar Dressing, Lemon, Grana Padano, Maple Bacon

SPAGHETTI POMODORO

Fresh Spaghetti, Tomato Sauce, Pecorino

SALTED CARAMEL CHOCOLATE CHIP COOKIE

PACKAGE DETAILS

GENERAL INFORMATION

WHEN DO YOU NEED THE FINAL GUEST COUNT?

14 days before the event date. Our chefs order food in advance, so last minute changes (like large increases or decreases) cannot be guaranteed.

ARE RENTAL COSTS INCLUDED IN THE CATERING QUOTE?

No. Rental costs differ based on guest count and style of food service, with an additional charge reflecting the rentals needed for each individual event. Once a menu is finalized, we create a rental list based on everything that is needed. We send this list to the rental company to get an estimate, which is then relayed to the client. Finally, the client pays the rental company directly for their services.

SERVICE FEE & TIPS

The service fee is charged to cover the administrative and operational services related to your event. Tips are not included in your quote as all staff members receive a premium hourly wage. Any additional tips are fully discretionary to the client during the event time. If the client would like to distribute additional tips post-event, they should contact their event coordinator.

WHAT IF MY EVENT LOCATION IS OUTSIDE OF GTA?

Any event sites outside of the TTC are subject to additional fee to cover the expenses of transportation. If the event is outside of the city of Toronto, we charge a travel fee of \$3/per KM, to and from the destination, plus the hours of travel for each staff member.

HOW MANY APPETIZERS WILL EACH GUEST RECEIVE?

We guarantee one of each appetizer per guest. Since some guests take more than one of certain items, we always bring extra food to ensure there is more than enough.

HOW LONG IS THE APPETIZER SERVICE?

Appetizer service lasts anywhere from 1 - 2 hours, depending on your guest count and the event timeline.

ANNUAL MENU CHANGES

Food Dudes Executive Chefs change the menus each year, based on seasonality, sustainability and food trends. Therefore, food tastings for weddings are recommended within the same year.

VEGAN OPTIONS

Vegan options will be provided complimentary for all food services to accommodate vegan guests at each event.

HOW DO YOU DEAL WITH FOOD ALLERGIES & RESTRICTIONS?

Our food is made from scratch, so it's easy for us to accommodate allergies and food restrictions. So long as we are informed of the specifications in advance, we can always prepare dishes without certain ingredients or create a separate dish to accommodate the special needs of a particular guest.

LABOUR

Price not included in the packages. Typically Requires: Chefs, Kitchen Hands, Event Manager, Service Staff. Inquire events@thefooddudes.com for more pricing details.

WHEN DO I NEED TO SIGN THE CONTRACT?

To save your date, it is recommended to sign the contract as soon as possible, since many dates book up quickly. Your event is not confirmed until a signed contract and deposit have been received.

FORMS OF PAYMENT

A deposit is required upon signing of the contract. This can be paid via Cheque, Credit Card, E-Transfer, or Wire Transfer. If paying by credit card, a 2.5% processing fee will be applied to the total amount. The remainder of the payment is due 7 days before your event, and can be paid using the same methods.

CANCELLATION

If the Event is cancelled by the client, three months (90 days) or more from the Event date, 100% of the deposit will be held by the caterer to be credited in favour of the client towards any future client event(s) that are held within twelve (12) months from the scheduled Event date, but thereafter will be forfeited in full.

If the Event is cancelled by the client for any reason, between 1 month (30 days) and 3 months (90 days) from the Event date, the deposit will be forfeited in full.

If the Event is cancelled by the client, within 2 weeks (14 days) to 1 month (30 days) of the Event date, the deposit will be forfeited in full and the client will be charged for 50% of their total quote.

If the Event is canceled within 2 weeks (14 days) of the Event date, the deposit will be forfeited in full and the client will be charged 100% of their total quote.

BAR SERVICES

LIQUOR PERMITS

When Food Dudes provides the bar service, it will be handled under the Food Dudes Catering Endorsement License. A private event held at a private residence does not require a liquor license. A Special Occasions Permit is needed if you are providing your own alcohol and the event is being held in a public venue. We are always happy to answer any questions regarding the SOP and we can help with the application process for your event.

WHAT DOES THE SOFT BAR INCLUDE & HOW MUCH DOES IT COST?

Soft bar includes Soda Pop, Juice and garnishes for the bar. We provide Diet Coke, Coke, Sprite, Ginger Ale, Soda Water, Tonic Water, Orange Juice, Cranberry Juice, Lemons and Limes. Caesar Mix, Mojitos, Sparkling/Flat Waters, and Specialty Garnishes will be an additional cost to the soft bar package. Ice is also billed separately and is charged on a per-person basis.

INCLUSIONS

DO YOU CHARGE A CAKE CUTTING FEE?

No. If you wish to have our staff cut and serve the cake at your wedding, we are more than happy to oblige at no additional cost.

CAN I BOOK A TASTING?

We offer complimentary tastings to our wedding clients, held in our private and distinctive tasting rooms at 24 Carlaw Avenue. We allow four guests in total to taste the majority of the items on their proposal. The tasting will be booked by your Account Manager once the menu is confirmed.

WHAT DO YOU OFFER FOR KIDS MEALS AT WEDDINGS? HOW MUCH DO THEY COST?

We have a customized Kid's Menu available upon request. You must select 1 entrée that all kids at the event will be served. Kid's meals are charged at a rate of \$40/guest.

DO YOU PROVIDE VENDOR MEALS? HOW MUCH DO THEY COST?

Yes. Vendor meals cost \$40 and will be served at an appropriate time. We ask that you include the vendor's selections when you submit your final guest count and meal selections.

MORE QUESTIONS? CONTACT US!

24 Carlaw Avenue, Toronto, ON M4M 2R7
647 340 3833 | events@thefooddudes.com



**EVENTS BECOME FEELINGS
AND FEELINGS BECOME EVENTS**

Jerry Spinelli